2019 Annual Report
Campus Kitchen at University of Detroit Mercy
Introduction

Campus Kitchen just completed an outstanding year. In 2019, we were awarded Student Organization of the Year in April, launched four innovative “Bite-Size Pitch Projects,” hosted Xavier University and collaborated with Ford Volunteer Corps on a rainwater catchment system for an urban farm. We had some challenges too. Campus Kitchens Project (CKP), the national office that coordinated the 65 Campus Kitchens in the United States, closed. Additionally, our manager, Clara Gamalski, got an offer from University of Michigan that she could not refuse. Even here, the innovation and resiliency of CK showed through. We have a wonderful new manager (see below), are investigating linkages to two other national organizations, and realized that the closure of CKP might actually be good for us. In fact, we are now looking for a new name that better reflects the tremendous work CK is doing. So … read on!

— Fr. Tim Hipskind

Introducing our New Manager
Grace Gamble

The entire CK team is excited to welcome a new manager, Grace Gamble. Gamble comes with an amazing array of experience and passion for this work. A native of Cleveland, Gamble relocated to Detroit a little over a year ago to work in community nutrition and culinary education at Eastern Market and the Detroit Food Academy. Prior to this, Gamble served as a Farm Manager with Green Corps, an urban agricultural employment training program for high school students in Cleveland. She also completed an extensive 6-month culinary internship working at Pond Hill Farm, a family run farm, winery, brewery and cafe in Harbor Springs, Mich. Her undergraduate thesis while pursuing a Bachelor of Arts in Sociology analyzed urban agricultural programs in Cleveland and Detroit through interviews and participant observation. During this time, Gamble developed a passion for Detroit’s commitment to grassroots entrepreneurship, agricultural and outreach efforts within the local food system. She is happy to have relocated to the Detroit area, and is looking forward to this new opportunity with Campus Kitchen to grow her work within the food system and become a part of the University of Detroit Mercy community.

"Being able to explore the deeply rooted systemic issues that have caused food insecurities in our community has pushed me to become a better leader to make a change. Campus Kitchen gives us the platform and opportunity to have an impact on our peers, and fellow community members.”

-Melba Dearing

Campus Kitchen was named Student Organization of the Year - April 2019
Mission
Campus Kitchen seeks to develop student leaders through thoughtful engagement with community-led initiatives that promote a more equitable and sustainable food system.

Four Principles

Leadership Development
Campus Kitchen gives students a real-world experience of working in a resilient organization. Our leaders create tangible impacts on the food system both on-campus and in the neighboring community.

Community Partnerships
We strive to maintain and grow our existing relationships while also developing new relationships with community neighbors and partner agencies. We value our shared effort to learn about and work together for justice in the food system and in the city.

Food Justice
Nearly half of households in Detroit lack access to healthy, culturally appropriate and affordable food. Yet, 30 - 40% of all food in the United States is wasted. We work to lessen the immediate effects of food insecurity and food waste, while educating ourselves about their systematic causes.

Organizational Sustainability
CK works to strengthen organizational capacity to achieve triple bottom-line sustainability. Student leaders learn ways to attain economic and environmental sustainability as well as how to develop sustainable community partnerships that grow and flourish through mutuality. Success is measured by evaluation methods and metrics.

"I am fortunate to have the opportunity to organize an annual fundraiser for CK called FoodFest, where we encourage individuals to join us for a couple hours to learn about food injustice in our community and many others, while enjoying food from many parts of the world. FoodFest has been my way of combining my passion for multicultural exposure with education on food justice."

-Sara Abuleelah

“CK has allowed me to build that connection with the community in Detroit but also be able to continue volunteering. I’m always feeling so welcomed by everyone.”

-Ana Lopez
**Program Highlights**

*In 2019, Campus Kitchen...*

**Hosted immersive learning experience with Xavier University**

In collaboration with the Detroit Food Policy Council, Campus Kitchen engaged XU students in food justice in the city of Detroit. XU students visited Eastern Market where CK student leader, Melba Dearing, gave a tour and spoke about black-owned business and gentrification. Students also took trips to urban farms and saw a composting demonstration hosted by our very own Diana McMahon. They also helped deliver fresh produce to senior citizens on Princeton Street and learned about food justice in Detroit.

**Installed irrigation at JB's Urban Farm with Ford Volunteer Corps**

Ford Volunteer Corps and Campus Kitchen collaborated to assist JB’s Urban Farm owner, Ann Banks, create a more sustainable and efficient irrigation system. Two, 8-by-12-foot wooden pavilions were constructed over three days, allowing rainwater to travel from the roofs of the pavilions into a gutter and totes for continuous irrigation. In 2020, Campus Kitchen will finish the project, installing dripline irrigation and a picnic table for Banks to host her harvest dinners.

**Engaged in partnerships with Princeton Street and Lakeridge**

Campus Kitchen served over 105 community meals at Lakeridge, and provided over 7,000 pounds of fresh produce to our senior citizen neighbors on Princeton Street, where students engaged with 22 residents, increasing social connections for seniors. To support our Princeton Street neighbors, Campus Kitchen sponsored an on-campus bingo and doughnuts celebration for MLK Day.

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- Piloted Volunteer Orientation & Critical Service Reflection
- Increased volunteer participation by 5%
- Hosted two youth apprentices for Community Health Pipeline
- Launched on-campus composting in partnership with Midtown Composting
Bite-Size Pitch Projects

Engaging Student Leaders in Food Justice Solutions

On March 26, 2019, CK launched the first annual Bite-Size Pitch Night. Detroit Mercy students presented their ideas for new food justice programs. Judges from the Detroit Food Policy Council, United Way of Southeastern Michigan, ReBUILDetroit and Office of Student Life were present. During the event, students and guests were able to learn about our program and had the opportunity to join the Leadership Team. It was a night filled with student voices, creativity and a room full of people who care about food justice! Read about our student projects below.

Melba Dearing

“The Snack Packs are value-added products created from surplus produce. Upon winning funding from the Bite-Size Pitch competition, I completed a Detroit Food Lab Class on how to create a food business in the city of Detroit. Since the class, research has been conducted on the dynamics of food waste on campus and within the residence halls at the University of Detroit Mercy. In 2020, we will launch online cooking classes for students to tune in and learn new recipes on snack packs and other tasty treats that are from surplus food that would otherwise go to waste.”

Diana McMahon

“My Bite-Size Pitch proposed a composting program at Detroit Mercy. Working in collaboration with Midtown Composting, I set up a pilot program for composting pre-consumer waste such as fruit and vegetable scraps. In 2019, the project was planned, and our school began composting at the end of the fall semester in December. We have secured the funding to continue this into the next school year.”
**Bite-Size Pitch Projects**

“Campus Kitchen has helped me develop leadership and organizational skills that will be vital in my nursing career. It has made me think more about my community and ways I could make a change. As Mother Teresa said, ‘give your hands to serve, and your hearts to love,’ and this is what Campus Kitchen truly stands for. Through CK, I have developed a love for community and this is what pushed me to take a nurse engineering course to help create assistive technology that will make daily activities easier for a person with disabilities.”

-Papia Aziz

**Papia Aziz**

“The Bite-Size Pitch Project around food access for immigrant families is focused on raising awareness on policies such as the Public Charge rule through outreach events and educational flyers that are translated in different languages. In 2019, the project helped to compile information about emergency sources of culturally appropriate food with the help of community health nursing students. In 2020, we will hold a public charge informational session at the Hamtramck Hope Center for immigrants impacted by the Public Charge Policy.”

**Arren Simpson and Jada Nelson**

“Our Bite-Size Pitch aims to reduce food insecurity with research and program development. Partnering with ReBUILDDetroit, we have implemented our first action by working in the Lakeridge Garden, exploring sustainable personal gardening. In the future, we hope to implement the remaining aims to (1) provide on-campus demos for students concerning meal prepping for cost-savings and (2) use data and lessons retrieved from gardening to educate students on optimal growth conditions.”
Looking Forward:

GOALS FOR 2020

1) **Leadership Development**: Equip our students to lead our organization through an effective transition in leadership, structure and adaptive digital platforms.

2) **Community Partnerships**: Adapt and continue relationships with our community partners to meet the needs exacerbated by the global pandemic and maintain social relationships at a time where socializing is greatly limited.

3) **Food Justice**: Become a chapter of the Food Recovery Network (FRN), a national nonprofit that supports students at colleges and universities fighting food waste and food insecurity and participate in University conversation regarding sponsorship of the Bioneers Conference at Detroit Mercy.

4) **Sustainability**: Further ground our organizational structure in clarity by establishing four committees (Urban Agriculture, Sustainability, Food Recovery, Healthy Neighborhoods) as well as an administrative team to exist under our organization; pick a new name that supports our mission (see below).

Campus Kitchen turns 10 in fall 2020! Look out for communications regarding a future celebration!

Help Campus Kitchen pick a new name!

We want your help in picking our new name — take our survey at the link below! bit.ly/CKnamesurvey
Campus Kitchen is thankful for all of our donors, food partners, community partners and the student leaders who make our work possible. We are grateful for Ford Fund and United Way for Southeastern Michigan to have our own Ford Mobile Food Pantry which helps run our Princeton Street food deliveries.

**Individual Donors**

Kristen Abraham
Maureen Anthony
Dawn Archev
Rita Barrios
Caren Bendes
Deana Bommarito
Gene Bowman
Trinilda Johnson
Yvonne King
Sonya Kowalski
Kenneth Kuna
Mavis Kuo
Vanessa Lee
Lori Lutz
Wonseok Choi
Patricia DeFauw
Mark Denham
Robert Diehl
Jacqueline Elliot
Trinilda Johnson
Yvonne King
Sonya Kowalski
Kenneth Kuna
Mavis Kuo
Vanessa Lee
Lori Lutz

**Student Leadership Team**

Melba Dearing - Chief Development Officer
Papia Aziz - Co-President & Marketing Chair
Diana McMahon - Co-President & Environmental Sustainability Chair
Nazifa Chowdhury - Special Programs
Lizbeth Garcia - Community Outreach
Arren Simpson - Treasurer
Jada Nelson - Campus Outreach & Ed Chair
Sara Abdulaleah - Food Fest Fundraising Leader
Ana Lopez - Community Outreach
Sonya Simmons - Environmental Sustainability
Omalubia Umeasor - Community Outreach

Vanessa Lee, '19
Tayler Curry, '19
Kathrine Yacoo, '19
Nick Boyton, '19
Neha Ahmed, '19
Amber Abram
Aasiyah Khan
Kaytlin Oherron
Tyiesha Head
Makalah McDougal

**Educational & Community Partners**

Community Health Pipeline at Wayne State University
Detroit Food Policy Council
Lakeridge Village
Great Lakes Bioneers Detroit
The Greening of Detroit
Forgotten Harvest
JB's Urban Farm
Keep Growing Detroit
Make Food Not Waste
MoFlo Garden
Oakland Avenue Urban Farm
San Juan Block Club
Sisters on a Roll Mobile Catering
Princeton Street Block Club
Project Healthy Community
Xavier University

**Food Donors**

Metz Culinary Management
Western Market
Gleaners Community Food Bank