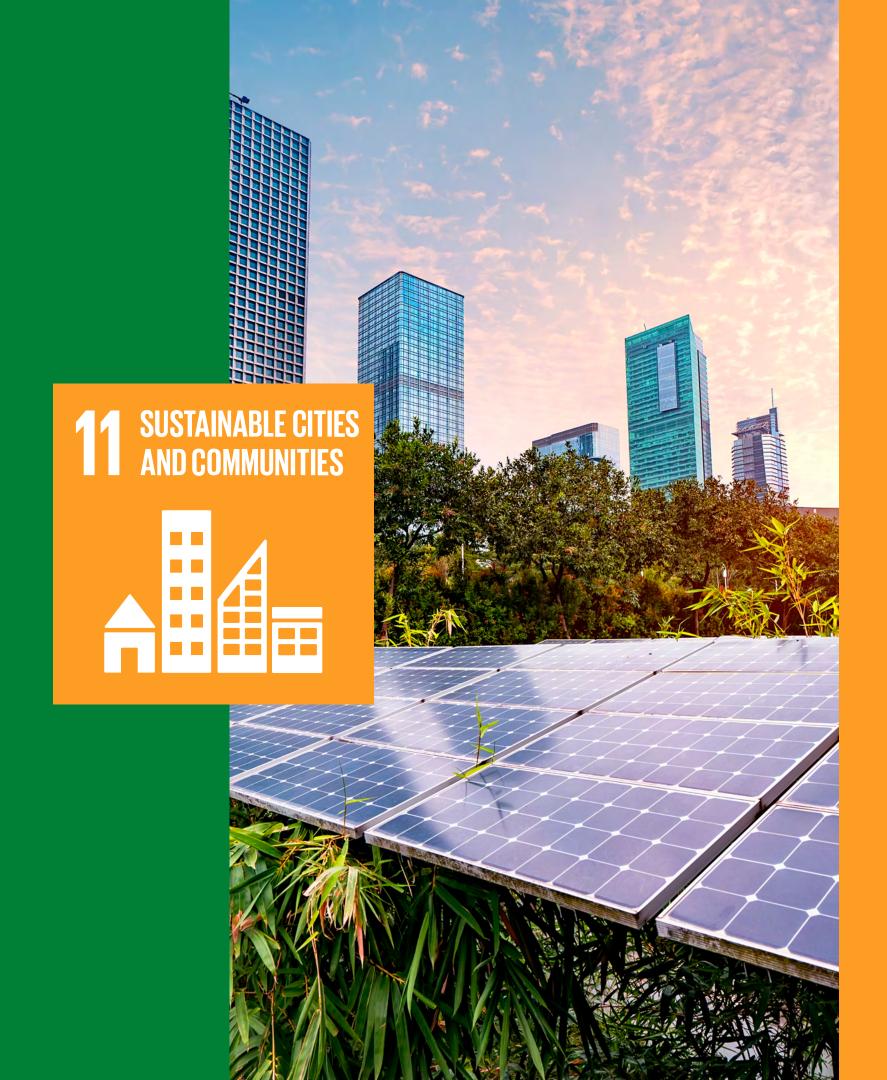
HEALTHY MEAL KITS
STRAIGHT FROM LOCAL FARMERS

# HEALTHY ATHOME





**Priority Goal and Targets** 

# MAKE CITIES AND HUMAN SETTLEMENTS INCLUSIVE, SAFE, RESILIENT AND SUSTAINABLE



### INCLUSIVE AND SUSTAINABLE URBANIZATION

By 2030, enhance inclusive and sustainable urbanization and capacity for participatory, integrated and sustainable human settlement planning and management in all countries.



### REDUCE THE ENVIRONMENTAL IMPACT OF CITIES

By 2030, reduce the adverse per capita environmental impact of cities, including by paying special attention to air quality and municipal and other waste management.

Access and Security Research Study, 39% of UC Berkeley undergraduates, and 23% of Graduate students experience food insecurity

https://food.berkeley.edu/from-the-field/uc-berkeley-basic-needs-today/



According to the UC Undergraduate Experience Survey, 1 in every 5 UC Berkeley students self-report having to "skip meals in order to save money."

https://esc.berkeley.edu/food.html

# **INNOVATION STORY**

Leo, a 19-year-old freshman at UC Berkeley from France, is going for his last class of the day. While walking to his math discussion, all he can think about is food. Leo isn't used to American culture yet and misses his local French supermarket and restaurants where he could eat quick healthy meals.

Back home, Leo loved cooking dinner every day for his family; unfortunately, at Berkeley, he does not know where to buy groceries yet. Curiously, he checks google maps; however, the closest restaurant, SweetGreen, is a 20-minute walk downhill.

While walking to Evans Hall, he comes across a ready to pick meal QR code and, in excitement, scans the code. Many meal options show up, and he decides to place an order for the Caesar Salad with Grilled Chicken for pickup on campus after his class ends. Throughout the class, he thinks about the meal he will cook and runs out of class to the pickup locker.

At the locker, the pickup process was smooth. He went home and cooked his affordable healthy meal. Finally, after eating his tasty meal, he finished homework and got into bed. He then created a plan to pick up a different meal every day for the rest of the week. Talking to his friends the next day, they loved the idea of the unique variety of accessible healthy meals and the reward system. They had a meal kit cooking party on the weekend!



# ETHNOGRAPHIC INTERVIEW HIGHLIGHTS



**ALEXIS / SARA** 

I wish that areas were better at providing healthier options as we live in a college town which would promote healthy eating. Healthy eating is a very important part of my daily life, and I feel that when I'm practicing a healthy lifestyle, my mental state is more adaptable to school work."



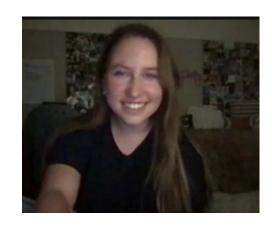
CATHERINE / AYUSHI

"I want to care more about sustainability, but sometimes I simply don't have the time or effort to invest more into it."



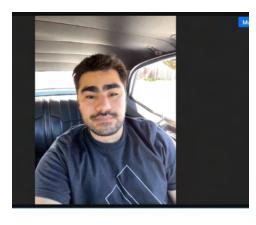
**ALEXIS / ANNA** 

"I think that if Berkeley had a larger variety of outdoor farmers' markets instead of the typical Safeway or Trader Joes's, it would make students more inclined to buy food that is safe and promotes environmentally safe products."



**CATHERINE / ALEXIS** 

"People don't really understand the actual consequences of 'what's so bad with throwing my banana peel into the trash bin."



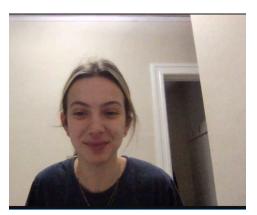
RITVICK / JUAN

I end up eating at IBs and Abes more often than I want due to the lack of healthy food options on Southside.



**MEGANE / MEY** 

"Without EBT, I really don't know how I'd be able to afford food even though it's a critical resource; the cost of living severely impacts my funds"



RITVICK / POLYTIMI

"The quality is better than what I would get at a grocery store, but there is a lack of availability of farmers markets." Unfortunately, we college students feel the lack of healthy food around campus. She sighed as she said, "Organic/ Healthy Foods are not as available as peoples demand here on campus."



MEGANE / PAOLA

"Regardless of guidelines that could be provided to show people how to be more sustainable, people still wouldn't care enough to lead sustainable lives if it constrained their convenience"

# KEY INSIGHTS

#### **INSIGHT 1**

There is an intrinsic connection between how communities access their food and manage their food waste.

#### INSIGHT 2 ★

Even though there are opportunities to be sustainable, people are reluctant to lead sustainable lives if it is not accessible or constrains their convenience.

#### **INSIGHT 3**

Because students are not living as familial units but rather as individuals, the waste multiplies tenfold.



# HOW MIGHT WE

# HELP UC BERKELEY STUDENTS HAVE MORE ACCESS TO SUSTAINABLE FOOD WHEN THEY PRIORITIZE ACCESSIBILITY OVER SUSTAINABILITY?

**HEALTHY AT HOME IS THE ANSWER** 

# COMPOST R: gardon side

L: vendor side

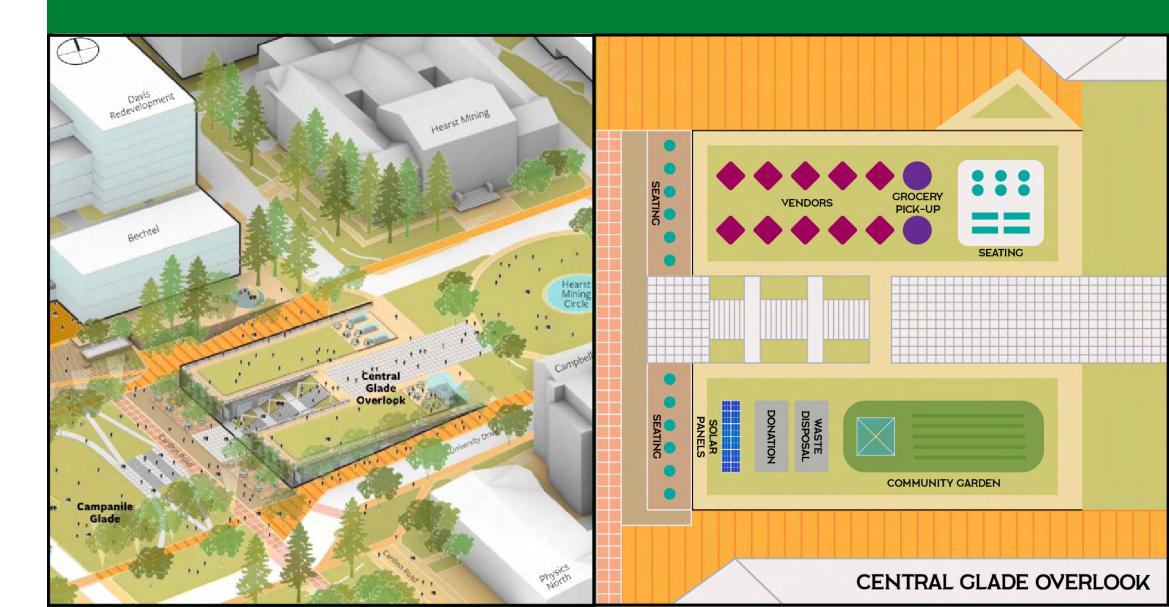
#### **FOUNTAIN PURIFIED** WATER **STATION MEAL PICK-UP STATION SEATING VENDOR 5 TRASH SORTING BINS VENDOR 3 VENDOR 1 VENDOR 2**

# OUR SOLUTION

#### **INITIAL PROTOTYPE & FEEDBACK**

Our initial solution consisted of a farmer's market on the UC Berkeley campus,

HOWEVER, based on interview feedback, we decided to narrow our solution down to only focus on the meal kit pick-up.



### PROTOTYPE INTERVIEW HIGHLIGHTS



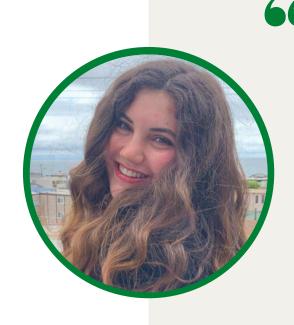
I like the meal kit pick-up idea because I usually order groceries with my housemates. This way, right after class, we can **pick up on the way and cook together.** 

- Shehbaz Virk



How would you be able to manage orders if they're coming in at the last minute? Maybe there should be a specific request on the app to prepare kits in advance.

- Aneesa Daasc



I'm allergic to several different food items so it could be super beneficial if you could have an option to **specify the ingredients** when ordering a meal kit.

- Sara Stoffmacher





The app is good because it helps students who don't have a meal plan be able to grab a meal on campus.

- Paola Randazzo

## BERKELEY STUDENT FOOD COLLECTIVE INTERVIEW

Would it be possible to host the meal kit packaging and distribution station/locker @ BSFC?

It's definitely on the table, but space is limited in here. We support sustainability initiatives so happy to discuss further.

- Store Representative



What do you think about providing EBT discounts through the app?

Over a third of our sales are actually bought with EBT food stamps, so your app can have a place to sync one's EBT account or scan the California EBT card.

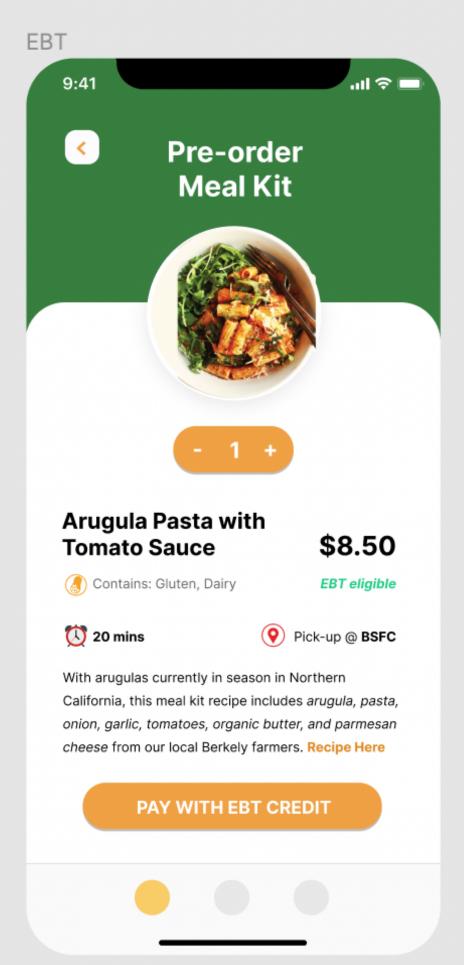
- Store Representative



As a result, the meal kit pick-up station will be at either BSFC or the food pantry in MLK.



#### Regular 매 후 🔲 9:41 < Pre-order **Meal Kit Arugula Pasta with** \$8.50 **Tomato Sauce** (A) Contains: Gluten, Dairy (X) 20 mins Pick-up @ BSFC With arugulas currently in season in Northern California, this meal kit recipe includes arugula, pasta, onion, garlic, tomatoes, organic butter, and parmesan cheese from our local Berkely farmers. Recipe Here **PAY WITH CARD**

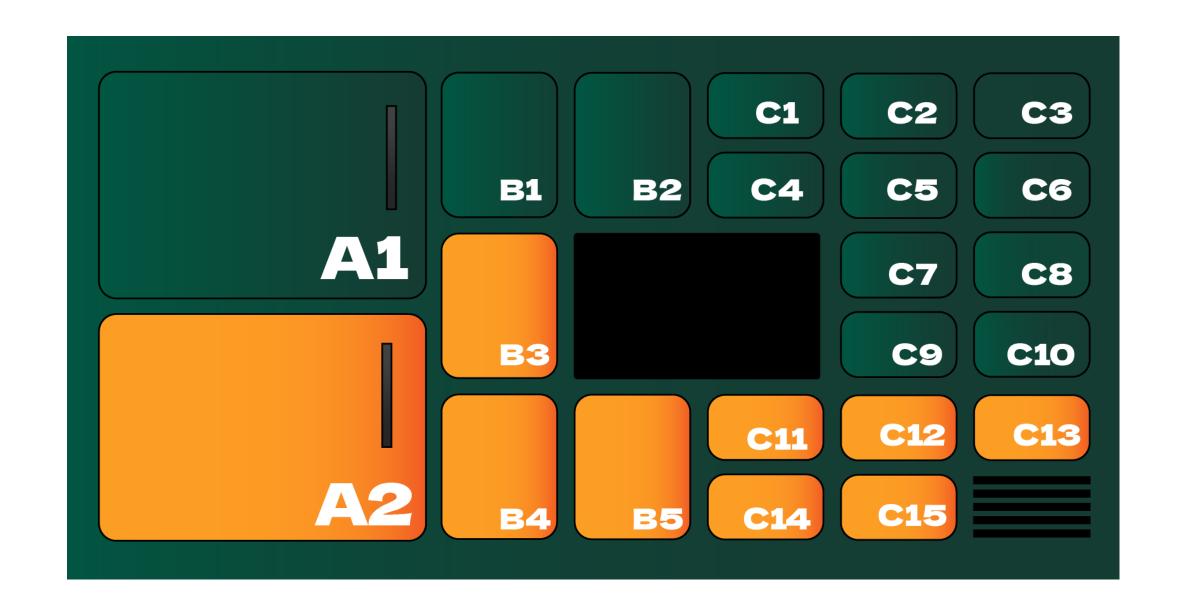


# OUR SOLUTION

#### MOBILE APP PROTOTYPE

The left-hand side showcases a regular order page

The right-hand side showcases an order page for someone who synced their EBT card to the mobile app



#### Welcome!

To begin, please scan your QR code or type in your pickup code.



### Your food is in locker

**B2** 

**New Pickup** 



# OUR SOLUTION

#### PICK-UP LOCKERS PROTOTYPE

Farmer vendors will deliver food to packaging station

Work-study position student will package the kits on assigned days

Students who preordered kits on mobile will be able to pick up kits at assigned locker

# **ABOUT OUR SOLUTION**

# UPDATED SOLUTION BASED ON USER FEEDBACK

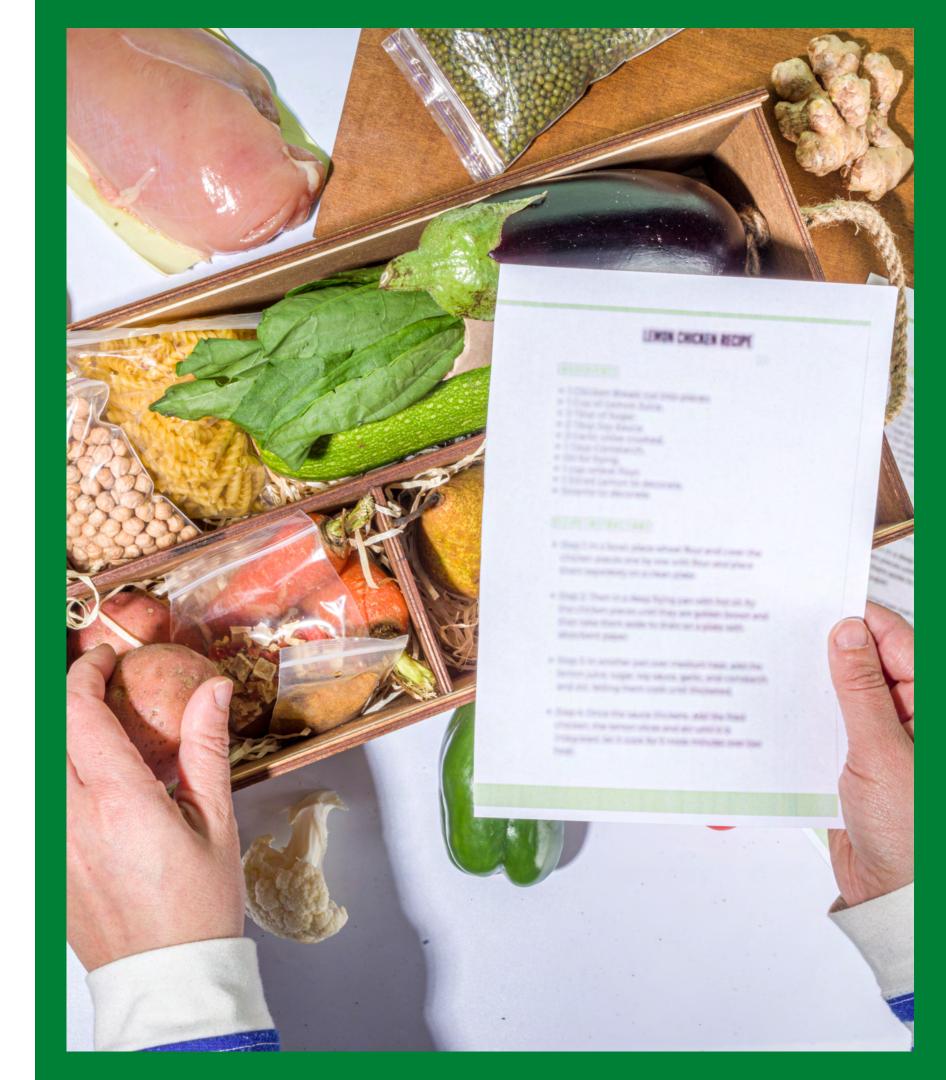
#### Prepared Meal-Kits

- Help people find locally and sustainably sourced food
- Prepared Meal-Kits / Snacks
- Grocery pick up stand
- Work with Calfresh
- Source from our list of local vendors
- Talk to food pantry / BSC (go talk to them)
- Incentivize farmers to drop off food since it is an indirect profit stream (Since they are not allowed on camp)
- Work-study position will be in charge of packaging
- Option of them picking up grocery items
  - We are the *middle man* to bring healthy food on campus ACCESSIBILITY
- Refrigerated lockers

#### Mobile App

- Pre-order meal-kits
- Pick up scheduling
- Vendor group chat
- To understand demand
- In season grocery





Our solution aligns with our target of SDG 11 Sustainable Cities & Communities by providing the community with affordable healthy food options through meal kits that focus on sustainable consumption and waste management. The Healthy at Home concept will bring the Berkeley community together by creating a space that promotes accessible, healthy and nutritional eating and sustainable living by providing meals at affordable prices while reducing the overall amount of food waste in the Berkeley community. Our solution will allow students easy access to healthy, affordable food and other sustainable goods. By making use of Berkeley's student community, Healthy at Home will provide a platform that not only promotes the environment but will allow students, the Berkeley community, and local farmers and vendors to thrive economically and socially. It will be accessible to all including CalFresh benefits.

# OUR SOLUTION'S CONNECTION TO SDG 11



#### **PLANET** COMMUNITY **PURPOSE** To provide healthy, accessible, & affordable food, reduce food waste, connect Staff Costs to local community, and provide a space that allows local farmers to thrive Connection to **Reducing food** Operating local farmers waste expenses Equipment expenses **KEY VALUE CUSTOMER** Using **KEY CUSTOMER Promote** Packaging costs sustainable **PARTNERS PROPOSITION RELATIONSHIP SEGMENTS ACTIVITIES** healthy packaging & set-**Student workers** Flyers/banners Ensuring products are sustainably produced sustainable Connecting Meal kit Berkeley local salaries up Subscribers living community to farmers Application point **Campus Events** Marketing cost fresh produce & reward system & App development **Students** App development Encouraging a mailing list directly from Allow students **UC Berkeley** Meal-kit management Initial investment compliance for Campus staff/ local farmers Expanding access to local produce/farmers of any tools needed community Social media to have access members waste sorting presence to affordable & Easy meal plans Environmentally EBT/ CalFresh healthy meal-**CHANNELS KEY RESOURCES** conscious Healthy Campus land Reducing food consumers kits that are Passing by the physical space sustainable food Sustainable waste easy to make at Packaging supplies Households **Meal Kit Sales** packaging Word-of-mouth home **Student workers** Nutritional. & Campus visitors company Mobile App App Users/App affordable food Advertisements Resources from UC **Online Marketing** The Berkeley Berkelev Hello Fresh organizations that community By signing up for **Email** focus on sustainability rewards. & community Social media Customers get a free meal for **GOVERNANCE** every 10 orders • Healthy at Home must adhere to all encompassing UC Berkeley guidelines. For the physical space Seasonal events usage we will contact the Space Assignments and Capital Improvements Committee (SACI) who like workshops reviews space requests & such decisions. The space reassignment will also be reported through etc the official campus inventory system (source). • In terms of branding, we will adhere to <u>UC Berkeley brand guidelines</u>.

COST

STRUCTURE

**REVENUE** 

**STREAMS** 

# FINAL PROTOTYPE: HEALTHY MEAL KITS



HEALTH & NUTRITION



FRESHNESS & TASTE



GREAT PRICES



SUSTAINABLE PACKAGING

# MAKE THE MOST OF HEALTHY AT HOME



CHOOSE FROM A WIDE SELECTION

Various meal-kit options everyday.



PURCHASE WHAT YOU NEED

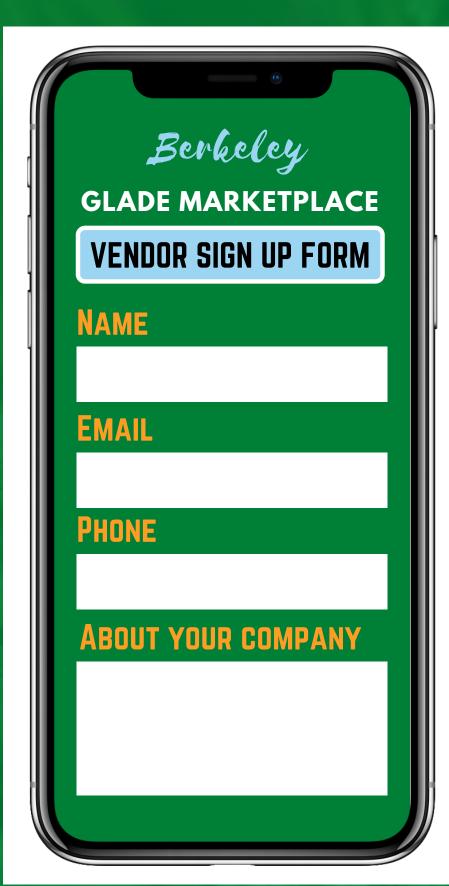
Reduce waste by only purchasing what you need.



PREPARE AT HOME & ENJOY!

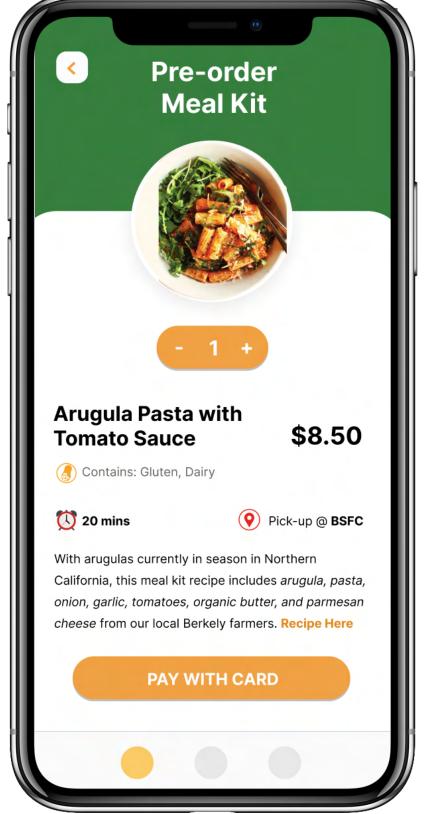
Pick up your meal-kit to easily prepare healthy meals at home.

#### **HEALTHY AT HOME APP**











# HEALTHY PRODUCTS FROM LOCAL FARMERS



HEALTHY MEAL KITS
READY TO MAKE AT HOME

# **ABOUT OUR SOURCES**

# IN SUPPORT OF LOCAL LIVELIHOOD

We are providing local farmers a broader marketplace to sell their sustainable and healthy food. Healthy at Home creates a link between the UC Berkeley community and local food industry of the area.

# THANK YOU!



**ALEXIS MULLARD** 



CATHERINE TANG



RITVICK BHALLA



**MEGANE KAYO** 

