Supporting nourishing, client-centered distributions through resources, trainings, and connection.

Quick Facts:
- For pantries of all types and sizes
- Six month average program length
- Plans that fit your pantry
- No cost to participate

Our mission is to improve the health, wellness, and resilience of communities through trauma-informed nutrition security.

The Process

1. Plan
   Collect information about your pantry, including feedback from staff, volunteers, and clients. Create a unique workplan for your site.

2. Implement
   Make specific changes to your pantry with the support of trained NPP staff:
   - Phone calls
   - Site visits
   - Training opportunities

3. Certify & Connect
   Optional pathway to achieve Bronze, Silver, or Gold level certification, providing:
   - Public recognition of accomplishments
   - Outcome data to share with donors and site leadership
   - Networking connections
   - Ongoing opportunities for training and leadership development

Our Holistic Approach Addresses Six Focus Areas

- Nutrition Education
  » Training for staff and volunteers
  » Print and online resources for healthy eating

- Environment
  » Posters, signage, and recipe bundles
  » Farmers market-inspired displays and distribution

- Community Connections
  » Pantry tours for other sites to learn best practices
  » Client surveys to tailor food and services

- Inventory
  » New donor relationships to increase food variety
  » New cold storage to increase produce and prepared meal capacity

- Cultural & Dietary Accommodations
  » Staff training and materials to support special diets and cultural foodways
  » Recipes and resources in client languages

- Policies & Procedures
  » Pantry policy and procedures manual
  » Tailored nutrition policy

Examples of Implementation

- Poster, signage, and recipe bundles
- Farmers market-inspired displays and distribution
- Pantry tours for other sites to learn best practices
- Client surveys to tailor food and services
- New donor relationships to increase food variety
- New cold storage to increase produce and prepared meal capacity
- Recipes and resources in client languages
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CA Partners Include:
- Berkeley Food Network
- California Department of Social Services
- Catholic Charities of California
- Community Resource Center, Encinitas
- Community Through Hope, Chula Vista
- Cuyamaca College, Rancho San Diego
- Ecumenical Hunger Program, East Palo Alto
- Fallbrook Food Pantry, Fallbrook
- Feeding San Diego
- InterFaith Food Center, Santa Fe Springs
- Palomar College, San Marcos
- San Diego Food Bank
- St. Margaret’s Center, Los Angeles
- UC San Diego Triton Food Pantry, La Jolla
- Vista Teen Outreach, Vista
- Zuckerberg San Francisco General Hospital Food Pharmacies

We are currently using a bundling display for recipes... and working on a client survey. Our staff has been doing a great job and we are almost ready for Gold certification. Thanks again for all your help!

—Catholic Charities Fresno

Our volunteers and participants are very happy with the outcome of NPP. We now have a great deal of nutrition education resources, a new refrigeration unit to house more fresh food, and a growing onsite garden.

—Community Resource Center, Encinitas

Get Started!
University of California, San Diego Center for Community Health (based in City Heights) is an implementing partner of Leah’s Pantry. Please get in touch so we can support your pantry today!

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