Capacity Building Beyond Equipment



How has COVID changed how we operate?

- Client Choice Pre-packed??
- Limited number of people in the pantry at one time?
- Change in volunteers?
- Change in hours?
- Change in what food is offered / provided?

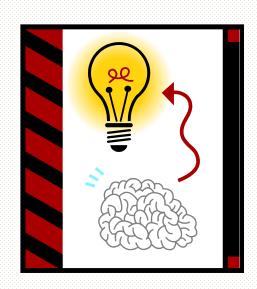
What do these changes mean for our Neighbor in Need?

- Limitations if they don't have a car?
- Limitations or changes on being able to choose the foods that they need for their family?
- Access to foods that support their dietary needs?

When you think of "Capacity Building", what does that mean to you?

Often, we think of equipment or tangible things when we talk about building our capacity. What if Capacity Building was beyond "things"?

What might that look like?



Assessing our Strengths and our Weaknesses

FBNN will be embarking on a new project with all partners in the coming year, to assess capacity in multiple areas:

- Physical Capacity
- Transportation
- Staffing / Volunteer Support
- Financial Security
- Equipment
- Fundraising
- Outreach
- Advocacy
- Data / IT
- Planning
- Networking
- Distribution Processes
- Client Choice
- Food Bank of Northern Nevada Involvement

What could increased Capacity help you accomplish?

Hunger by the Numbers:

In 2019, the overall food insecurity rate was the lowest it has been in more than 20 years. Yet, more than 35 million people overall, including nearly 11 million children, were food insecure.

At this time, the overall unemployment rate was 3.7% at the end of 2019 and the poverty rate was 10.5%

• 1 in 9 households (10.9%) and 1 in 7 children (14.6%) lived in a food insecure household.

Hunger in 2021

According to Feeding America, it's projected that 1 in 8 people (42 million) will experience food insecurity in 2021.

This includes 13 million children

2020 & 2021 Food Insecurity Projections

	Actuals	Projections	
	2019	2020	2021
Indicators / Assumptions?			
Annual Umployment Rate	3.70%	9.20%	6.70%
Annual Poverty Rate	10.50%	11.10%	12.00%
Annual Child Poverty Rate	14.40%	14.80%	16.00%
Food Insecurity Projections			
Overall Population			
Food Insecurity			
Annual Food Insecurity Rate	10.90%	13.90%	12.90%
Number of Food Insecure People	35.2 million	45 million	42 million
Ratio	1 in 9	1 in 7	1 in 8
Very low food insecurity (VLFS) [a subset within food insecrity]			
Annual VLFS Rate	3.70%	5.10%	4.60%
Number of people experiencing VLFS	11.8 million	17 million	15 million
Ratio	1 in 27	1 in 20	1 in 22
Child Population			
Food Insecurity			
Annual Food Insecurity Rate	14.60%	19.90%	17.90%
Number of Food Insecure People	10.7 million	15 million	13 million
Ratio	1 in 7	1 in 5	1 in 6
Very low food insecurity (VLFS) [a subset within food insecrity]			
Annual VLFS Rate	3.90%	5.70%	5.10%
Number of people experiencing VLFS	2.9 million	4.2 million	3.7 million
Ratio	1 in 26	1 in 18	1 in 20
By Race			
Food Insecurity - Black individuals			
Annual Food Insecurity Rate	19.30%	21.60%	21.30%
Number of Food Insecure People	9.0 million	10 million	10 million
Ratio	1 in 5	1 in 5	1 in 5
Food Insecurity - White individuals			
Annual Food Insecurity Rate	9.60%	12.30%	11.10%
Number of Food Insecure People	23.6 million	31 million	28 million
Ratio	1 in 10	1 in 8	1 in 9
By Geography			
Food Insecurity - Individuals in Rural Counties			
Annual Food Insecurity Rate	12.50%	14.40%	13.30%
Number of Food Insecure People	5.4 million	6 million	6 million
Ratio	1 in 8	1 in 7	1 in 8
Food Insecurity - Individuals in Urban Counties			
Annual Food Insecurity Rate	10.60%	13.10%	12.10%
Number of Food Insecure People	29.8 million	37 million	34 million
Ratio	1 in 9	1 in 8	1 in 8

How do we continue to meet this need?

2020 proved to be one of the most challenging years for all of us, as we shifted what we do, to support the growing need for food.

How do we look at 2021 and beyond, to create a system that supports all people who are food insecure? What do we need to consider?

- Have I set my distribution days/times because it's easy for me/my volunteers, or because it works for my clients?
- Are my pantry hours meeting the needs of the families in which I mean to serve?
- Is my pantry a place that I would like to come if I needed assistance?
- Can I be open more often?
- Can I offer client choice?
 - If so, what's stopping me?
 - If not, what's stopping me?
- Do I ask my clients how I can serve them better?
- Do I offer additional resources to my clients?
 - SNAP, recipes, non-food, produce, commodities, nutrition education
- Do I train my volunteers to treat all clients with dignity and care?
- If there is a problem with a volunteer, do I know how to address it?
- Do I have preconceived ideas about the people that come to my pantry for assistance? (they should just be happy with what I give them)
- Have I considered ways to provide Culturally Appropriate Foods (CAF's)
- Do the volunteers at my pantry/program represent the clients we serve?
- Is there an unmet need that I see, that my program could assist with?

Client Choice changed in 2020 because of COVID-19, but let's consider the importance of choice...

Why give clients a choice?

Imagine your family is in need of food. Your kitchen has some items but not enough to make meals for the next few days. You need to visit a food pantry. When you go to the food pantry, you are handed a pre-packed or standard bag with food you already have at home. There are also some items your family does not like. You're not sure what to do with the food. If you had been able to choose the foods you need and like, your family could have enjoyed a well-rounded, nutritious meal.

Client choice:

- Upholds the dignity of clients
- Meets clients' health needs
- Makes clients feel like they are food shopping
- Limits food waste customers take food they will use and leave the rest for others
- Helps pantry workers get to know clients
- Saves money for the pantry
- Makes ordering easier pantries know what popular food to stock



How do we look at Choice differently?

CHOICE

Empowering clients to choose the food items they prefer in a space where a variety of healthy options are available and promoted. The core components of this continuum are wait, distribution and food quality. The following are examples of different levels along the continuum.



Clients wait a long time and receive pre-packed food that is often not very healthy

There is a waiting area for clients, who can choose their food from a display where some healthy options are available

Clients come by appointment, choose their food from a selection of healthy options, and receive nutrition education

What can we do to look at "Capacity" through a different lens?

- Is there technology that you need to increase or improve your capacity to serve your neighbors?
- Is there training that you need?
- Is access to enough food or the right food a concern?
- Is funding a concern?
- Is volunteer support or staffing a concern?
- Is logistics holding your back?
- Is space an issue?
- Are you open to looking at other "wrap around" services that could be provided by community partners?
- Have you considered what it would mean to provide culturally appropriate foods?
- Are their gaps or needs in your community that you know are not being served?

Next Steps...

- Be ready to engage in self assessments starting in October 2021
- Reach out to FBNN Agency Relations team to talk about how you can expand your reach (take more food, open more frequently, add additional resources, expand to HPI or Rx pantry)
- Survey your clients and see if they are looking for resources that you could provide, or help connect them to
- Consider how to re-engage with Client Choice
- Meet with your team to talk about Culturally Appropriate Foods.

Thank you!

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