

Recommendations List

Packaging recommendations

- Food that is kept cold needs to be heated up. Current containers melt when microwaved.
- Giving food without the means to eat is degrades emotional strength.
- There is no water available at Klemis
- Setup of prep changes should emphasize time savings, cost savings, user-centered design strategies, and sustainability.

Recommendations: Short-Term Solutions

1. Buy BPA free, microwavable containers for the food.
2. Provide utensils with the food
3. Buy water bottles that can be stocked in the fridge

Recommendations: Sustainable Long-Term Solutions

1. Setup a bring back program for containers
2. Give a starter kit to Klemis students with:
 - a. Tupperware plate
 - i. <http://goo.gl/scg5Ky>
 - b. Stainless Steel Utensils
 - i. <http://goo.gl/TYuurT>
 - c. Water Bottle
 - i. <http://goo.gl/OH1LI5>
3. Water dispenser
 - a. No outlet access: <http://goo.gl/mfHkaI>
 - b. Outlet Access: <http://goo.gl/UiyCt8>

Maintenance recommendations

- The population need the tools to know if the food is still good or not.
- Emphasis on sustainability and time savings.

Recommendations: Short-Term Solutions

1. Freeze / Thaw Stickers
2. Tamper proof seals

Recommendations: Sustainable Long-Term Solutions

1. Maintenance schedule
2. Food rotation check-in & checkout sheet for student volunteers

Policy recommendations

- Method that allows the Klemis population to give feedback on the system to those that have the power to change things.
- Setup of policy changes should emphasize time savings, cost savings, quality improvement, and user-centered design strategies.

Recommendation

1. Setup an email address for the student admins
2. Have that email printed on the sign out sheet so that feedback can be given

Food preparation recommendations

- Emphasis on cultural / diet aware meal plans
- Promotion of knowing what is available and what you need for daily nutrition
- Setup of prep changes should emphasize quality improvement, and user-centered design strategies.

Recommendation

1. Creating an initiative for restaurants in the local community to donate their food waste to Klemis
2. Creation of menu / nutrition education pamphlets for the Klemis population