Yolo County Food Bank

Makerspace Feasibility Study
Client Background

- The YCFB annually provides food to over 52,000 food insecure residents per month living in Yolo County
- Partners with a network of nonprofit agencies
- Traditionally, food is donated from growers, manufacturers, distributors, wholesalers, grocery stores and through community events such as food drives
- “The Ugly Food Movement” is a potential competitor, as well as major food companies increasingly selling the salvaged goods they once donated.
The majority of food distributed from YCFB is of marginal nutritional value. How can the foodbank create a sustainable makerspace to develop food products that are appealing, affordable and nutritious?
Prior Art

La COCINA
Cultivating Food Entrepreneurs

Incubator Kitchen Collective

Hunger.FOOD.Health
Consumers suffer from health issues

Core Problem: Lack of nutritious food distributed to local residents

Lack of nutrition education

Consumers suffer from health issues

Donated produce from farmers is of low quality

Poor/lack of storage space for produce

Lack of capital to purchase higher quality produce
Outside Partners
- D-Lab
- La Cocina

Local Community
- Farmers
- YFCB Partner Agencies
- Consumers
- YFCB Staff

Investors
- Start-up food companies
- State/Local Government
- NGOs
- Local Businesses
Nutrition and Health Policies

- Food banks are increasingly aware of the need to improve the nutritional quality of charitable food
- Needs policies to emphasize foods that promote and protect healthy living and decrease diet related diseases
- Elimination of foods that are high in calories and low in nutrient density from the donated food stream
Future questions to consider before moving forward

- Will the food innovation center be geared more towards nutrition education or product development?
- Will the audience be local Yolo County community residents only? Whom will the makerspace serve directly?
- Can other processors benefit? (e.g. startup food companies, regional farmers and cooperatives, small-size food companies)
- Should the makerspace be at a production scale?
  - wet/dry lab research space, food grade/non-food grade pilot plant space, a state-of-the-art distance education classroom
- Cooperative research venture between the food industry and academia?