

## Project Form D-Lab

This seminar seeks to engage UC Davis students with international clients working in global poverty challenges. By following a hands-on, project-based approach, students build through the course two final deliverables—a Project Brief and Project Presentation.

### Project Title:

Feasibility Study for Innovation Center Maker Space

### Country/Community/Location:

USA/Woodland, CA/Yolo Food Bank

### In-Country Partner Organization (include name, brief description, and website, if applicable):

UC Davis Innovation Institute for Food and Health

### Brief Proposed Project Background (250 words max)

Yolo Food Bank (YFB) aggregates and distributes 4.25M pounds of food annually to an estimated 32,000 individuals in Yolo County (nearly 25 percent are children), who suffer from food insecurity. Much of the food is donated and of marginal nutritional value. Of the 4.25M pounds of food, 1.25M are fresh produce and YFB would like to increase that quantity of produce by at least 50%, as well as increase the nutrient value of the foods it currently distributes.

YFB proposes to create a food innovation center, featuring a state-of-the-art commercial production kitchen, culinary academy and food maker space in its soon-to-be new headquarters. This “center” will process and preserve produce so it may become a value-added food product later in the year when the farming season slows down.

The “academy’s” curriculum will encompass food safety, food handling and nutrition, and kitchen basics. Students who successfully complete the initial course will be serve-safe certified and allowed to continue taking classes in the advanced culinary arts.

To further extend the utility of this kitchen a maker space is proposed where ideas come to life in a facility set up to accommodate would-be food entrepreneurs who engage in the processes utilized in creating consumer packaged goods, including food technology, recipe development, tasting panels, packaging design, marketing and research. The “space” would move “bench samples” to full production. YFB sees this “space” as an opportunity benefitting not only the entrepreneur, but the food bank’s operations, as well

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### **Brief Proposed Project Problem Statement (250 words max)**

Food sustainability is an absolute necessity for the ongoing operations of Yolo Food Bank (YFB) into the foreseeable future. Currently YFB is not capable to handling all of the produce that is made available to it, nor does it possess the ability to process and preserve excess produce so that it may be converted into a value-added product at a later date.

The ability to create our own food products from donated goods would greatly enhance our ability to provide more and better food to our client base and to be able to provide our clients with the tools, abilities and pathways to lift themselves out of food insecurity.

YFB is in need of a commercial production kitchen to begin to address this critical need. Plans have been drawn up and fundraising is underway. It will require \$900,000 to complete this facility, which will be able to provide the basic ingredients to create value-added food products; yield more food for our distributions; and afford educational opportunities for those who participate in the process.

A facility such as the one proposed would create an ideal maker space where innovation and knowledge could be shared between the researcher and the food bank. The benefits to the community would be enormous and the opportunity to mentor young minds would be inspiring.

### **Proposed Activities:**

Once completed, please send to [lcobolano@ucdavis.edu](mailto:lcobolano@ucdavis.edu) (Leanne Bolaño).  
Thank you.