



What will be discussed?

- What is a client choice pantry?
- Why use client choice?
- Common myths
- Client Choice Models
- Setting up your pantry

What is a client choice pantry?

A client choice pantry allows clients to select their food instead of receiving a pre-packed or standard bag of groceries.

How did client choice come about?

During the 1980's food pantries were springing up around the United States through a network of churches and community organizations.

- Past:

Food supplies were tight.

- Present

The old models just don't fit the lifestyles of clients today.

Why use client choice?

Would your grocery cart be filled with these items if you went shopping?



Why use client choice?

They go to a food pantry and:

- a) They get handed a standardized food box or
- b) They get to pick out food items they need and can use.

Which of those two methods is most likely to meet their needs?

Which one would best address your needs if fate put you in their shoes?

Why use client choice?

A standardized food box fits like a size 8 shoe

Example:

Edna is 83 years old and has a host of health issues including a very sensitive and frequently rebellious digestive system. When it gets out of sorts, the only thing she and her doctors found that seems to be able to calm her stomach is Coca-cola.

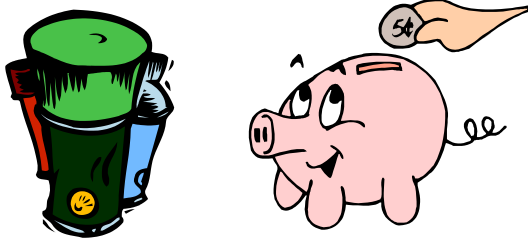
Why use client choice?

Upholds the dignity of clients and promotes self worth.



Why use client choice?

Less waste and more money saved



Why use client choice?

Less waste and more money saved

The Cents Add Up

In a community of 5,000 people with an 11% poverty rate, the difference in **cost** between standardized food boxes and making use of the client choice model in meeting the areas need for aid is:

Approximately

\$386,000 per year (Standard Boxes)

vs.

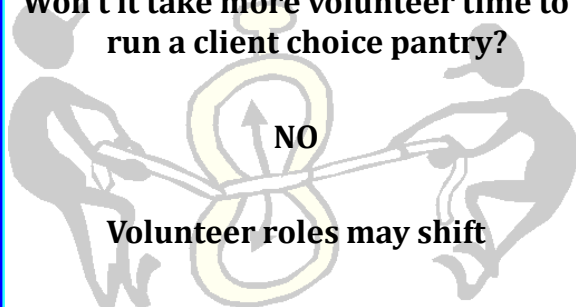
\$19,000 per year (Client Choice).

Common myths about Client Choice pantries and their truths



Myths vs. Truths

Won't it take more volunteer time to run a client choice pantry?



Myths vs. Truths

If clients choose their own food their nutrition will suffer



False

Myths vs. Truths

We don't have the space for a client choice pantry



Myths vs. Truths

Clients will take too much food



False!

Client Choice Models

The Point System

Based on what the item would cost at the grocery store.

Example:

- \$.50-\$1 1 point, red section
- \$1.05-\$2.2 points, blue section
- \$2.05-\$3 3 points, yellow section

The Pound System

Similar to the point system, food is distributed by calculating the pounds of each food category.

Example:

- 2 lbs of meat
- 1 lb of protein such as peanut butter, eggs or beans
- 5 lbs of veggies and fruit
- 4 pounds from the grain group such as pasta, rice or cereal.

The Number of Items System

Can have an allowable number for each category or total number of items

Sample categories:

- Cereal
- Potatoes, Rice or Pasta
- Fruit
- Vegetables
- Juice
- Soup
- Chips or Dessert

Number of Items System

5. Canned Beans / Frijol en Lata (Black, Kidney, Pinto, Black, etc.)

Single Plus - 2 Items	●●
Small - 3 Items	●●●
Medium - 3 Items	●●●
Large - 4 Items	●●●●
X-Large - 4 Items	●●●●

OCT 20, 2010
unlimited Carrots
• 1 fruit or juice
• 1 butter
• 1 salad



Setting up your pantry



Setting up your pantry

Let's talk space

Supermarket

- Food set up on shelves by categories inside pantry
- Most client friendly model

Table

- Food is set up on tables by group during distribution
- Most time consuming model for volunteers

Inventory List

- A list of food in stock is given to clients to choose from
- Works in any space

For more information or for help to get started contact:

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Check out a video of a local client choice pantry
<http://www.youtube.com/watch?v=2JTTs8Fm0e8>
