

State of Dining at GW 2019

The Food Experience Task Force



THE GEORGE
WASHINGTON
UNIVERSITY
WASHINGTON, DC

TABLE OF CONTENTS

Introduction	3
Food Experience Task Force Members	4
Survey Methodology	5
Glossary	5
Background	7
Measuring Student Food Insecurity	13
Contextualizing food insecurity at GW	13
Dining Affordability	17
Survey Analysis	18
Culturally Appropriate Food	22
Defining culturally appropriate food	22
Background	22
GW Dining Representatives Program	22
The Black Working Group (BWG)	23
BWG's research & analysis	23
Survey analysis	24
Student Visions for Campus Dining	26
Market basket analysis	26
Case studies	27
GW Student Responses to a Dining Hall on Foggy Bottom	29
The Future of GW Dining	30
Recommendations	30
Conclusion	37
Appendix	38

INTRODUCTION

The **Food Experience Task Force** was formed in September 2018 by the GW Student Association, The Store, and GW Dining. The group is comprised of key campus stakeholders, including student leaders, staff, faculty, and administrators. The Task Force (TF) serves primarily as a platform for all members of the GW community to engage in constructive dialogue and collective action regarding the GW food experience. *Our aim is to collaboratively research, evaluate, and address topics of dining affordability, food insecurity, and culturally appropriate food among students of The George Washington University (GW).*

Widespread campus dialogue around GW students' food experience informed the creation of the TF. In February 2018, three student fellows of the GW Food Institute composed a memo, *State of Dining at GW*, that evaluated the dining plan and examined student struggles with food affordability on campus. The report served as a catalyst for changes in the dining plan and called for further attention to dining affordability. In October, the TF hosted a town hall for students to share their campus food experiences with TF members, including staff and administrators. Informed by the questions posed by *State of Dining at GW* as well as recurring themes from the town hall, the TF, with guidance from the The Office of Survey Research and Analysis, conducted the GW Food Experience Task Force Survey in January 2019.

The following report and recommendations are informed by survey data, the lived experiences of GW students, and the diverse expertise of our group. The first section of the report provides an overview of history of GW dining, followed by an examination of dining affordability at GW. The third section discusses student-driven initiatives that are currently working to enhance the GW food experience. Finally, "The Future of GW Dining" discusses recommendations developed by the TF to strengthen the dining experience at GW. **It is our hope this report will further illuminate the experiences of current GW students and inform positive changes to campus dining.**

Food Experience Task Force Members

GW Student Association

Ashley Le, President; Ojani Walthrust, Executive Vice President; Izzy Moody, Vice President, Sustainability; Rose Collins, Vice President, Student Experience; Shelby Singleton, Vice President, Diversity & Inclusion; Adrianna Lagorio, Vice President, Graduate Student Policy

GW Dining

Sage Wylie, Student Experience Dining Representative; John Ralls, Director for Communications and Outreach (Ex-Officio); Naveen Sidhu, Contracts Manager (Ex-Officio)

The GW Store

Saru Duckworth, Former President; Ben Yoxall, Former Treasurer; Evelyn Ramirez

Survey Research & Analysis

Kim Dam, Director

Enrollment and the Student Experience

Dr. M.L. Cissy Petty, Dean of the Student Experience and Associate Vice Provost; Bridgette Behling, Director of Community Support and Leadership, Advisor to The Store; Brittany Abraham, Program Coordinator for Special Populations, Advisor to The Store

Office for Diversity, Equity, and Community Engagement

Dr. Jordan S. West, Director

Multicultural Student Services Center

Michael Tapscott, Director

Honey W. Nashman Center for Civic Engagement & Public Service

Jovanni Mahonez, Assistant Director

The Milken Institute School of Public Health

Dr. Kim Robien, Associate Professor of Exercise and Nutrition Science; Nutritional Scientist and Dietitian; Co-Director of the GW Food Policy Institute

Sustainable GW

Dr. Tara Scully, Director of the Sustainability Minor Program, Assistant Professor of Biology

Advisory Neighborhood Commission

James Harnett, Commissioner, 2A08

Survey Methodology

The Task Force Survey was administered in collaboration with Survey Research & Analysis to a random sample of nearly 2,000 graduate and undergraduate students, who are enrolled in classes on the Mount Vernon or Foggy Bottom campus. Respondents were asked 32 questions, derived from the [Wisconsin Hope Lab Survey](#) administered in 2018 and the U.S. Department of Agriculture’s (USDA) standard food insecurity screener [survey](#), which is used to determine the level of household food insecurity nationally. Of the 1,984 undergraduate and graduate students who were contacted to participate in the survey, 487 responded for a 24.5% response rate. 74% of those respondents were undergraduate students, 22% graduate students, 2% medicine students, and 1% law students. 65% of respondents live in a residence hall. For a further look at respondent demographics, please refer to **A1** in the [Appendix](#).

Glossary

The following terms are key to our assessment and understanding the GW food experience. We also offer this section to implore that our campus dialogue around these topics be rooted in the same definitions.

- **Food security¹:**
 - High food security: no reported indications of food-access problems or limitations.
 - Marginal food security: one or two reported indications—typically of anxiety over food sufficiency or shortage of food in the house. Little or no indication of changes in diets or food intake.
- **Food insecurity²:**
 - “Limited or uncertain availability of nutritionally adequate and safe foods, or the ability to acquire such foods in a socially acceptable manner”.
 - Low food security: reports of reduced quality, variety, or desirability of diet. Little or no indication of reduced food intake.
 - Very low food security: Reports of multiple indications of disrupted eating patterns and reduced food intake.

- **Food access³:**
 - Accessibility to sources of healthy food, as measured by distance to a store or by the number of stores in an area.
 - Individual-level and neighborhood-level indicators of resources, such as the average income of the neighborhood and the availability of public transportation.
- **Food sovereignty:**
 - The right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems.
- **Culturally appropriate food:**
 - Foods or meals that correspond to individual and community cultural demands and preferences. They may include dishes which have been prepared by particular groups of people for several generations and have historical significance nationally, regionally, or locally.
- **Lived experience⁴:**
 - Personal knowledge about the world gained through direct, first-hand involvement in everyday events rather than through representations constructed by other people. It may also refer to knowledge of people gained from direct face-to-face interaction rather than through a technological medium.
- **Student experience:**
 - All phases of the student lifecycle that begins during the admissions and enrollment process, continues through academics and campus engagement, and culminates in the transition to alumni status.
- **GWorld Dining & Grocery Partners:**
 - Restaurants and grocery stores that accept GW Dining and Colonial Cash.
- **Dining hall⁵:**
 - A large room where meals are served at a school, college, etc.

BACKGROUND

GW Food and Dining Timeline

August, 1998:

- GWorld program is implemented, dividing spending money between Colonial Cash and a debit account.⁶ Students can use their Colonial Cash accounts to eat tax-free using a combination of on-campus meals-per-week or “points”.⁷ Students use GWorld to pay for meals; laundry and printing services will be added to the GWorld system within the year.

September, 2003-2004:

- Colonial Cash is implemented in 2003, allowing students to use tuition money at off-campus restaurant locations.⁸ A year later, Aramark suffers a 30 percent loss in profit, prompting major renovations to the dining vendors at J Street dining hall.⁹

August, 2006:

- There are now approximately 50 on- and off-campus Colonial Cash partners.
- When a restaurant or food-provider wants to be added to the program, they submit an application to the Vendor Recruitment Committee, comprised of representatives from various University stakeholders.¹⁰ Although University officials said student’s voices are represented through University associates who were alumni, no current students are represented on the Vendor Recruitment Committee.
- Sodexo replaces Aramark as the food vendor for GWU.¹¹

June, 2007¹²:

- Students are now required to spend a portion of their Colonial Cash at Sodexo dining venues to finance changes to J Street which include replacing old vendors in the Marvin Center. Of the \$3,400 freshman are required to have on their GWorld cards, \$1,400 is mandatory spending at Sodexo-owned vendors. Any leftover money at the end of the semester will not roll over to other semesters.

August, 2011:

- J-Street undergoes a major renovation, removing restaurants like Wendy’s and Chick-fil-A and replacing them with only Sodexo-owned vendors.¹³ Students now pay \$0.48 per ounce for hot foods and \$0.42 for salads.¹⁴

November, 2013¹⁵:

- Senior John Bennett writes a thesis outlining dining affordability, claiming that each student pays GW an extra \$800 each year from the fees made on GWorld swipes.

June, 2016¹⁶:

- Sodexo's decade-long contract is not renewed and is replaced by Restaurant Associates, which will continue operating Pelham Commons. With this major change, J Street closes and students are no longer required to spend a portion of their dining plan at University-run dining vendors.
- Freshman are allotted \$3,900 to spend on dining annually, a \$200 increase from the previous year. This money is designated strictly as Dining Dollars, marking the end of Colonial Cash, which students used for printing, laundry, and textbooks or school supplies in addition to dining purchases.
- New food vendors are announced to open in the bottom of District House. They include GRK, Chick-fil-a, Sol, Wiseguys, and Poke.

September, 2016:

- GW's student-run food pantry, The Store, opens in partnership with Associate Dean of Students Tim Miller and is funded through philanthropic support from GW alumni, staff, families, and faculty¹⁷.
- By October 2016, 267 students sign up to use The Store.

February, 2017:

- The GW Food Institute student fellows release a memo on dining affordability and food insecurity, beginning a campus-wide conversation with the newly-inaugurated President Thomas Leblanc about changes to GW's dining plan and the ways in which food impacts the student experience at GW.
- The Board of Trustees makes changes to the dining plan so that the amount of money students are allotted in Dining Dollars is now divided between students who have a kitchen in their room (\$2,800) and those who do not (\$4,600)¹⁸.

August, 2017¹⁹:

- In an effort to provide more affordable meal options to students, GW Dining introduces the Meal Deal program which works with dining partners to create \$6 breakfasts, \$8 lunches, and \$10 dinners for GW students. Fourteen Dining Partners initially join the program, including Beefsteak and Carvings.

- The DC University Food Pantry is formed as a 501c3 in order to help The Store maintain access to the Capital Area Food Bank which provides the vast majority of food supplied to The Store.

April, 2018:

- After Restaurant Associates pulled out of its contract at the end of 2017, SAGE Dining Services is chosen by a committee of students and University stakeholders to serve as the new dining vendor for Pelham Commons. The new dining hall operates as an “all-you-care-to-eat” facility with set prices depending on the time of meal²⁰.
- *The Washington Post* publishes an article²¹ highlighting the growing problem of food insecurity on college campuses worldwide, using testimonials from GW students.

October, 2018:

- Students from the Student Association, The Store, and GW Dining host a Food Insecurity Town Hall during which roughly 30 students and staff discuss their experiences regarding food insecurity at GW, as well as potential solutions.

November, 2018:

- A Food Experience Task Force is created and meets for the first time outlining the group’s purpose and goals. The TF is made up of students and administrators from different groups working on the dining experience at GW.

January, 2019:

- The TF sends a survey to a randomly selected sample of 2000 students to assess food insecurity, dining affordability, and access to culturally appropriate food at GW.

February, 2019:

- The University announces increased Dining Dollar amounts for the 2019-2020 academic year; students with in-unit kitchens will be allotted \$3,050 to spend, while those without will receive \$4,750 - up \$250 and \$150 from the previous dining plan²².
- 776 students sign up to use The Store.

Student-driven Campus Initiatives

The follow initiatives reflect a collective desire for a campus food landscape that serves all students. Collaboration between students and administrators have produced tangible

share to a family experiencing food insecurity in the District, thus investing in our city's food system as well.

GWorld at FRESHFARM Markets



Thanks to student demand, GW students can use GWorld at FRESHFARM farmers' markets in DC. Conveniently, the Foggy Bottom Farmers' Market is located next to the Foggy Bottom Metro Station just off campus, and The Dupont Farmers' Market is a 20-minute walk from central campus. At both markets, students can request whatever amount of GWorld they'd like to be charged in exchange for paper

vouchers at the FRESHFARM booth. While this transaction is only available at Foggy and Dupont, these vouchers can be used at any of the 12 FRESHFARM markets located across the District.

Food Recovery Network



The GW Chapter of the Food Recovery Network (FRN) donates unused food to local food pantries. In doing so, it aims to reduce food waste and combat hunger simultaneously. Founded in 2013, FRN GW donates to local food pantries including the Capitol Area Food Bank, The GW Store, and other organizations to redistribute unused food resources. Its efforts

help to combat food waste and increase allocation efficiency in the GW community.

Hungry Harvest



Hungry Harvest is a social venture founded at the University of Maryland that aims to end hunger and reduce food waste. It operates by taking produce that would have otherwise been wasted, packaging them, and delivering them to customers for a small fee. Hungry Harvest operates at GW by providing boxes to students weekly for the semester. It is

currently overseen by the SA and has been in operation since 2018.

Last Call



Last Call is a startup launched by two GW students in February 2019 which aims to reduce food waste in restaurants while providing affordable meals to anyone who uses their service. With its partner restaurants, Last Call creates meals from ingredients that would have been thrown away. The restaurants build the meal, then place the offering on the Last Call application at a reduced cost. Users of the application can see these offerings and go to the respective restaurants to pick them up and pay for them.

GW Student-Run Food Cooperative Initiative

Recognizing the need for multiple creative solutions to address dining needs on campus, an interdisciplinary, diverse coalition of students have come together to realize student food sovereignty at GW through a student-run food cooperative. The coop aims to center affordability, equity, sustainability, and education in its mission, and will center culturally diverse and appropriate cuisines currently unavailable among current dining vendors and also serve as an interdisciplinary applied learning space for students.

MEASURING STUDENT FOOD INSECURITY

This section examines responses to the survey's food insecurity screener questions, while grounding the findings in USDA's methodology.

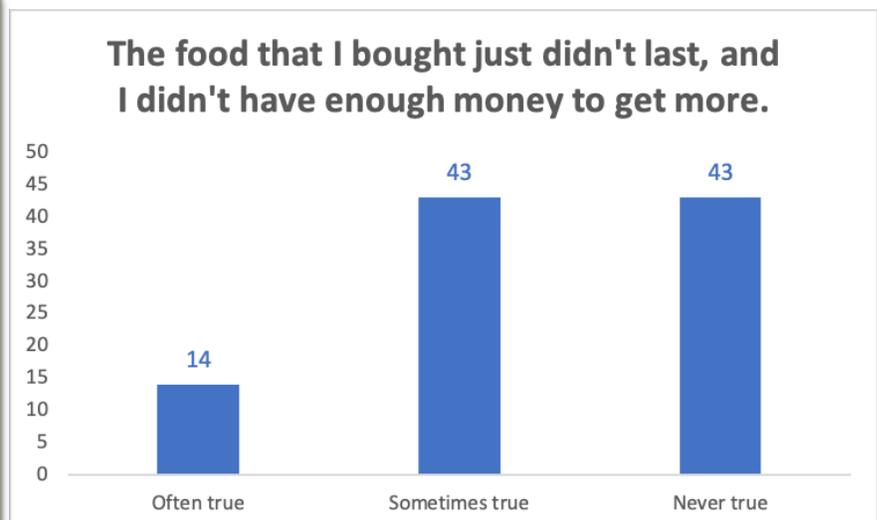
Contextualizing food insecurity at GW

Every year, the USDA assesses the national household averages of food insecurity employing the same set of six standardized questions. The USDA then assesses food security and insecurity employing definitions for high, marginal, low, and very low food security. Broadly, food insecurity is a “a lack of consistent access to enough food for an active, healthy life.”²³ To accurately measure this nuanced issue, the TF's survey of GW students posed the same questions, adjusting only the word “household” to specifically target individual students.

Survey analysis

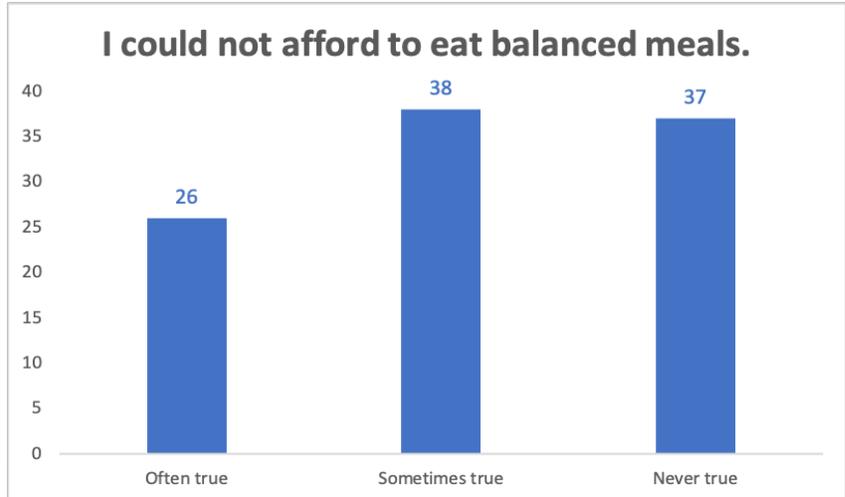
1.

“The food that I bought just didn't last, and I didn't have enough money to get more.”
Was that often, sometimes, or never true for you during the fall semester?



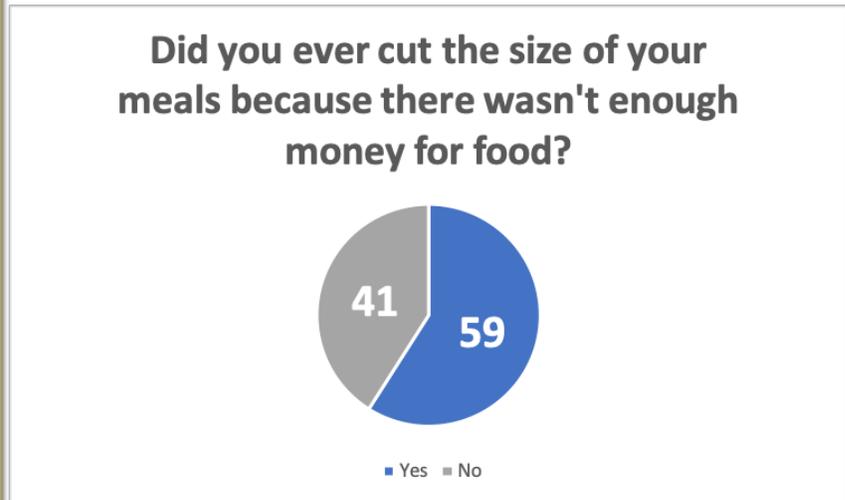
2.

“I could not afford to eat balanced meals.” Was that often, sometimes, or never true for you during the fall semester?

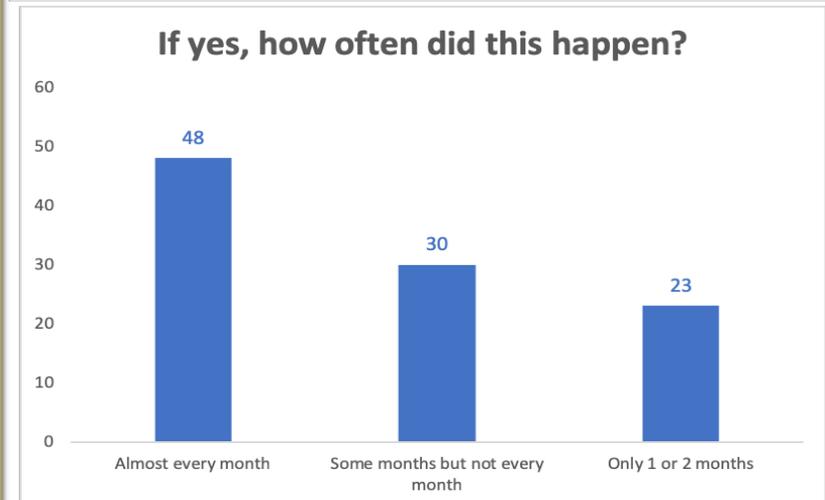


3.

During the fall semester, since last September, did you ever cut the size of your meals or skip meals because there wasn't enough money for food? If yes, how often did this happen?



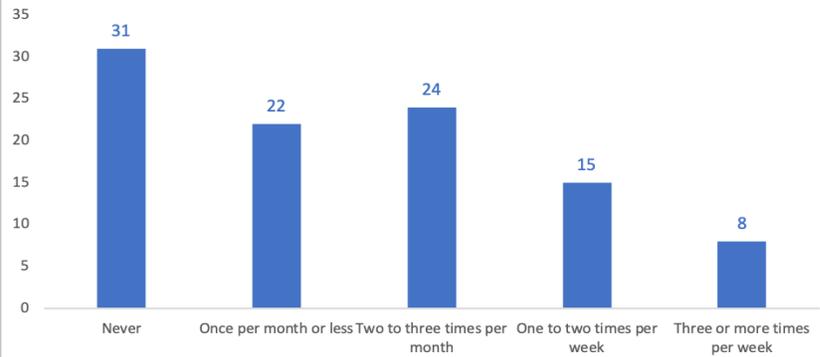
Analyzing only undergraduates, 65% of respondents said they cut the size or skipped meals because there wasn't enough money for food. 41% of graduate student respondents said the same. See A2 in the [Appendix](#) for details.



4.

During the fall semester, how often did you eat less than you felt you should because there was not enough money for food?

During the fall semester, how often did you eat less than you felt you should because there was not enough money for food?



Percentage of food security at GW modified with the USDA scale

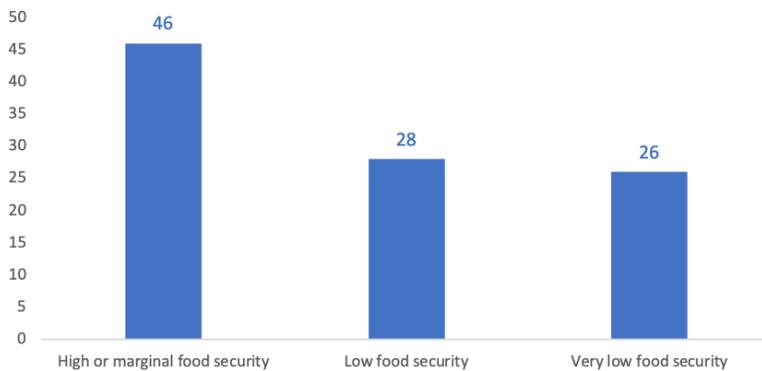


Figure 1

Undergraduates:
Did your experience obtaining sufficient or appropriate food on campus adversely impact your ability to participate in any of the following activities?

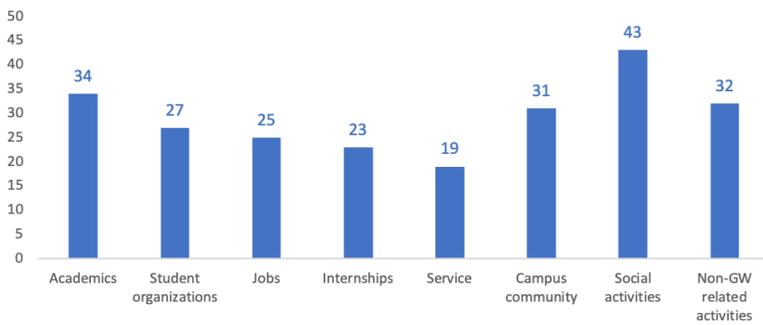


Figure 2

These questions are representative of a combination of conditions that are central to the experience of food insecurity and hunger, including anxiety that the food budget or supply was inadequate and repeated instances of reduced food intake. The TF analyzed this

results of which are displayed in Figure 1. Based on survey responses, 54% of respondents experience low or very low food security. The most comprehensive survey available for comparison is the Wisconsin Hope Lab national survey, in which 36% of respondents reported food insecurity in the 30 days preceding the survey. This data points to the

unquestionable reality of food insecurity as a student food experience at GW. **Figure 2** displays the consequences of food insecurity among undergraduate students, including reduced academic performance, learning retention, student experience, and graduation rates²⁴.

DINING AFFORDABILITY

This portion of the report examines dining affordability and undergraduate use of GWorld funds at GW within the context of GW's socioeconomically diverse population. These statistics also illuminate how student challenges with food affordability effects student decisions around making healthy food choices.

Background on Dining Affordability at GW

In 2018, the [Student Association Affordability Report](#) found that over 85% of students surveyed would run out of their allotted dining plan money before the end of the semester, based on responses that only 14% of sophomores and juniors spent less than \$11 per day on food while their dining plan budgeted them \$10.65 a day. Although the university has since increased the amount of dining money allotted to students and differentiated plans between students with and without in-room kitchens, GW does not allow students to choose a meal plan or dining dollar amount that best fits their needs and can be covered by their financial aid. Compared to its 12 market basket schools, which offers students an average of 8 meal plans, GW gives students the fewest total options (2) of meal plans to choose. The university with the next fewest meal plan offerings after GW is Northeastern University with four plan options.

[The New York Times](#) has reported that 70% of GW's student body comes from families in the top 20% of family income in the United States. In recent years, the number of students coming from the top 20%, 10% and 1% of household wealth have increased drastically, while those from the bottom 60% has decreased below 20%. The total average wealth of GW students has grown so much that the student body was rated as among the highest in multiple wealth categories when compared to schools in the Atlantic 10 and the average resident of the District of Columbia. To strengthen socioeconomic diversity, officials [approved](#) \$315 million in financial aid for graduate and undergraduate students. Additionally, GW has increased the total amount of financial aid offered for 12 out of the past 14 years.

At the same time, GW has grown more ethnically diverse over the past six years. *The Hatchet reports* that the proportion of white students, which has fallen by about two percentage points each year since 2013, is projected to fall below 50% by fall of 2019. At the same time, the proportion of students who identify with minority groups has grown. In 2018, 10.8% identified as Asian, 10.3% identified as Hispanic, 7.1% identified as Black, and 10.7% identified as international students.

Background on Student Dining Practices

The survey illuminates student dining habits, use of GW Dining Programs, and student dietary patterns. The responses reflect the fast-paced, career-oriented culture that defines the GW experience for many students. 35% of respondents said they purchased 7 or more meals for themselves in a typical week. See **A3** in the [Appendix](#) for a complete breakdown of the number of meals purchased through GW Dining and Grocery Partners. Of these respondents, 15% indicated they did not know whether these meals were purchased at GW Dining and Grocery partners or did not know how many times they ate at GW Dining Partners. Furthermore, 61% of survey respondents stated they are not familiar with GW Dining Meal Deals, underscoring a lack of knowledge of specific GW Dining Programs, or perhaps a confusion regarding the Dining Plan structure. 9% of students reported using a GW Dining Meal Deal for their meals “out”: a program which aims to support student access to affordable dining options. 19% of respondents reported never using Meal Deals with their purchases, further demonstrating the underutilization of the Meal Deal program.

Survey Analysis

Affordability of GW Dining and Grocery Partners

Figures 3 and 4 depict the perceived affordability of GW Dining and Grocery Partners by Undergraduate and Graduate students.

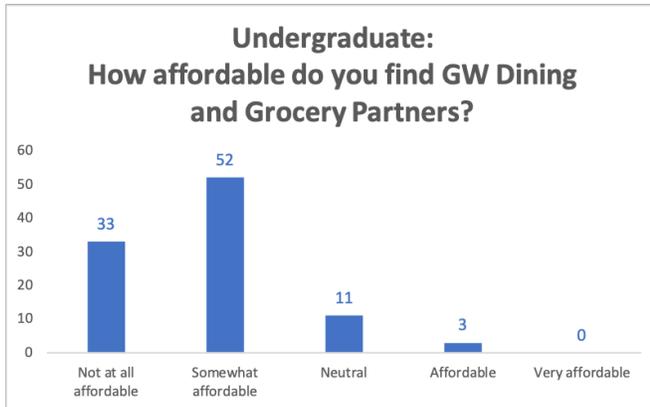


Figure 3

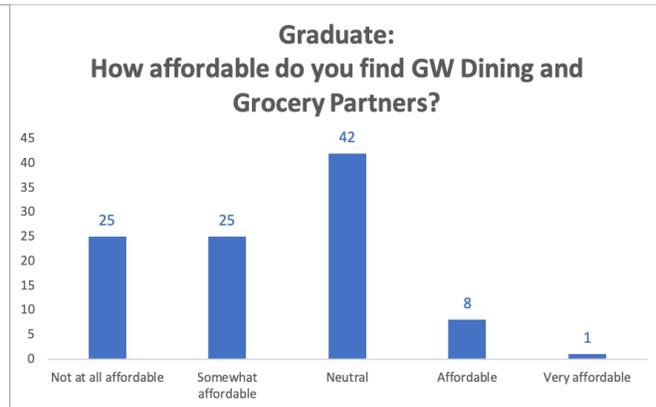


Figure 4

While graduate students do not use GWorld as often as the undergraduate population, the survey results suggest that the high prices of GW Dining Partners are still relevant for this population. Furthermore, graduate students made up a smaller portion of respondents than undergraduate students, indicating that the problem might be larger than captured in this survey.

Undergraduate Use of GWorld Funds

The survey also considered undergraduate student use of GWorld funds in its exploration of dining affordability. 82% of undergraduate student respondents who reported using a GWorld plan to pay for the majority (more than half) of their meals during the school semester, 63% reported adding \$0 to their account during the Fall 2018 semester; see **A4** in the [Appendix](#) for a further breakdown.

When respondents were asked to estimate at what point in the 15-week semester (excluding the final examination period) of Fall 2018 they ran out of GWorld funds, 51% of respondents reported running out of GWorld before the end of the fall semester. **Figure 5** depicts the timing of these students who ran out of GWorld, categorized by weeks of the 15-week long semester.

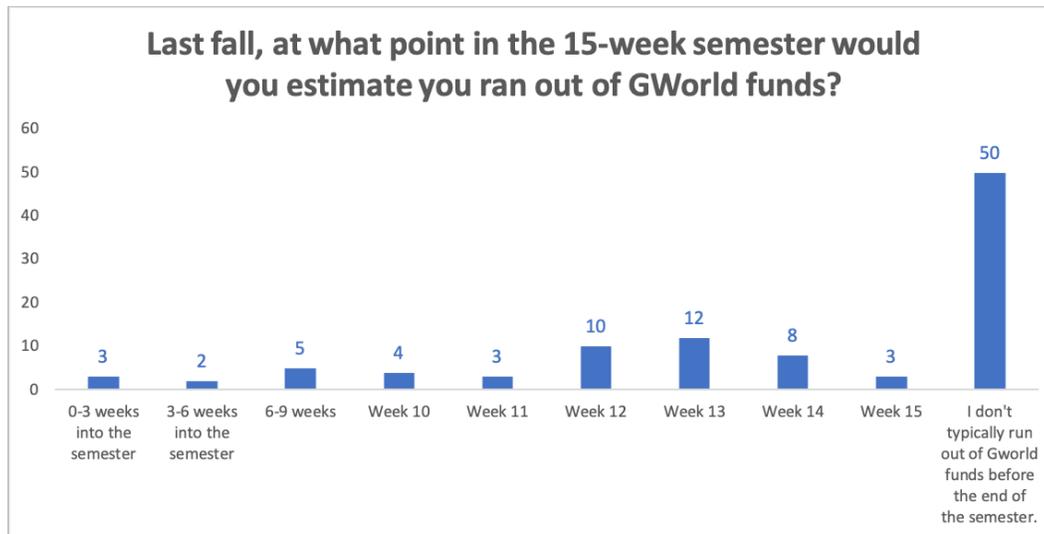


Figure 5

According to the University's Fall 2018 Academic Calendar, week 12 began on November 19, meaning that 35% of students who ran out of GWorld did so during the last three weeks of the semester prior to the two-week-long final examination period. Therefore, it is possible that this portion of students that ran out of GWorld prior to exam period were potentially living on-campus for a maximum of five weeks without GWorld funds, assuming they stayed for the whole exam period. The schoolwide exam period took place during week 16, thus indicating that the highest percentage of students who ran out of GWorld during this period did so while presumably taking their final examinations for the semester.

The 49% of respondents who reported they did not run out of GWorld funds prior to the end of the semester could represent a number of scenarios. As suggested by conversations at the Food Insecurity Town Hall that took place in fall 2018, this percentage could represent a demographic of students whose GWorld funds were sufficient for the semester, students who were able to reload funds onto their GWorld accounts, or students who budgeted to ensure they did not run out of GWorld funds. The survey sought to further understand these possible scenarios by isolating the 63% of students who did not add funds to their GWorld account throughout the course of the semester. Of this population, 55% reported cutting the size of their meals or skipping meals because there wasn't enough money for food. To see the

frequency of times these students had to change their dietary patterns based on affordability and access of foods, see **Figure 6**.

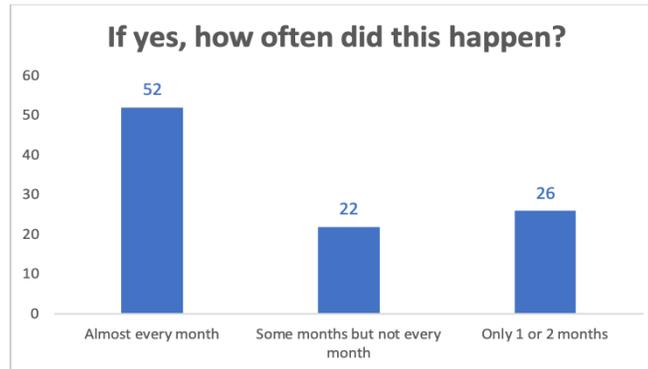


Figure 6

Access to Affordable Fruits & Vegetables

The survey responses also indicate how issues of dining affordability affect the nutritional intake of students. **Figure 7** illustrates respondents' responses to how many of their meals (assuming breakfast, lunch, and dinner) included fruits and vegetables during a typical week during the fall 2018 semester. As the USDA and the Department of Health & Human Services' 2015-2020 Dietary Guidelines recommends adults eat anywhere from 5-13 servings of fruits and vegetables per day, only 9% of survey respondents are definitively meeting these standards of a healthy and diversified diet²⁵. **Figure 8** depicts the association of affordability of fruits and vegetables on GW's campus to consumption. These results indicate that dining affordability at GW negatively impacts students' consumption of nutritionally sufficient meals, and thus their overall health.

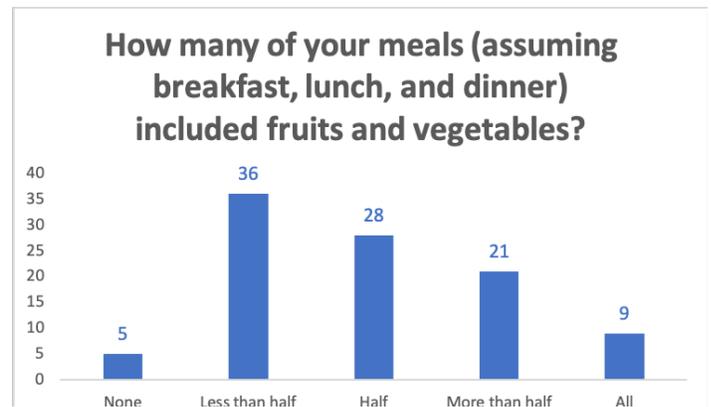


Figure 7

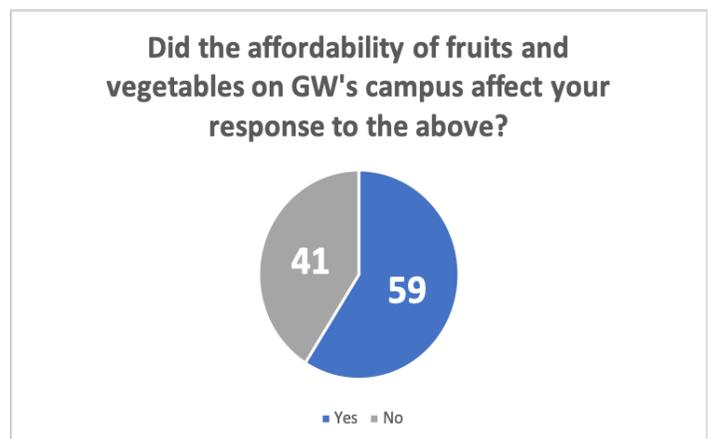


Figure 8

CULTURALLY APPROPRIATE FOOD

This section details the severe lack of culturally appropriate food at GW, and its significance within the context of the growing diversity of GW's student body. Here, we celebrate the work of the Black Working Group, and highlight the potential of GW Dining's Dining Representative program to increase inclusive dining options.

Defining culturally appropriate food

“Culturally appropriate foods” are foods or meals that correspond to individual and community cultural demands and preferences. They may include dishes which have been prepared by particular groups of people for several generations and have historical significance nationally, regionally, or locally.

Background

This conversation is all the more prevalent at this moment, wherein the undergraduate student population at GW is the most diverse it has been in at least a decade. Furthermore, the proportion of white students is projected to fall below 50% by the fall of 2019 and has fallen by about two percentage points each year since 2013. At the same time, the proportion of students who identify with minority groups has grown. In 2018, 10.8% identified as Asian, 10.3% identified as Hispanic, 7.1% identified as Black, and 10.7% identified as international students.

GW Dining Representatives Program

In 2017, GW Dining began a pilot program with [Dining Representatives](#) in order to help students navigate the meal plan on special diets. The

“Every GW student must have access to affordable, timely, and culturally relevant food in order to feel belonging, mattering, and welcomeness during their university experience. Predominately White Institutions (PWI) must work even harder to provide culturally relevant food services to meet the needs of their racial, international, and regionally diverse students. Students are affirmed when the institution demonstrates both its capacity to listen and its cultural intelligence. Understanding your community's food needs is critically important because the message that food service sends touches the very depth of a person's core identity. Good diversity practice around culture and good food are critical for the future growth of this institution and for the best possible student experience for ALL of our students. Anything less would be uncivilized.”

- Michael Tapscott, Director of the Multicultural Student Services Center

program consisted of a Vegetarian/ Vegan, Kosher, Halal, Gluten Free and Mount Vernon representative. The 2018-2019 academic year was the first official year of the program, with the addition of a Healthy and Sustainable Dining Representative. These reps serve as liaisons between students with special diets, GW Dining, and Partners & Vendors. They host multiple events each semester such as cook offs, pop-ups, and grocery store visits. Each representative also has an Instagram account where they post cooking inspiration and information about eating their diet on a student budget. Thus, this program offers an opportunity for GW Dining to highlight the diverse student population on campus and the ways in which they eat on a daily basis by buying or making culturally appropriate food.

The Black Working Group (BWG)

In January 2019, Ojani Walthrust, the Executive Vice President of the Student Association (SA), collaborated with other student leaders to form the Black Working Group. The BWG aims to increase the number of black Dining and Grocery Partners. Members include Shelby Singleton (SA VP of Diversity and Inclusion), Torri Underwood (CCAS-U Senator and VP of Academic Affairs), Bishop Walton (Senate Secretary), Raina Hackett (Diversity and Inclusion Committee Aide), Sparkle Mark (CCAS-U Senator Elect), Ian Haimowitz (EVP Chief of Staff), and Charles Aborisade (Black Law Student Association). As the BWG is driving the current campus initiative regarding culturally appropriate food, this section of the report serves to contextualize and honor their work.

BWG's research & analysis

Since the closing of Brian's Comfort Kitchen in January 2019, located on L Street in Foggy Bottom, there are currently no black vendors among GW's 100+ dining partners. A lack of Soul Food, as well as Caribbean and African cuisines, has raised concern among GW's black student population. Walthrust cited the lack of culturally appropriate as a contributor to the struggle students of color experience finding community at GW, especially "as food is important to the culture of many black students."

In collaboration with GW Dining, the BWG has identified over one dozen black-owned food businesses as potential future dining partners, as well as those who could be brought to

students through GW Dining’s pop-up program, in which local businesses sell their products on GWorld on GW’s campus for a day utilizing GW Dining’s promotion and marketing. Their research has identified Cajun/Creole, Jamaican, Ethiopian, Southern/Caribbean, Soul Food, Dominican, and foods native to the District. The majority of these vendors are over one mile away from both the Foggy Bottom and Mount Vernon Campus (MVC). On average, the vendors are 2.7 miles away from the main campus, and 4.5 miles away from MVC.

The BWG also speculates the dining vendor commission fee as a barrier to incorporating more black-owned dining partners. Although the University has not specified the exact amount, the Working Group speculates this fee deters black-owned businesses, many of which are smaller-scale, to become registered GWorld merchants.

The group aims to have two to three black vendors added to the GW Dining partners within the year and will measure student interest in a survey over the next year, including an assessment of how far students would be willing to travel and their desired cuisines.

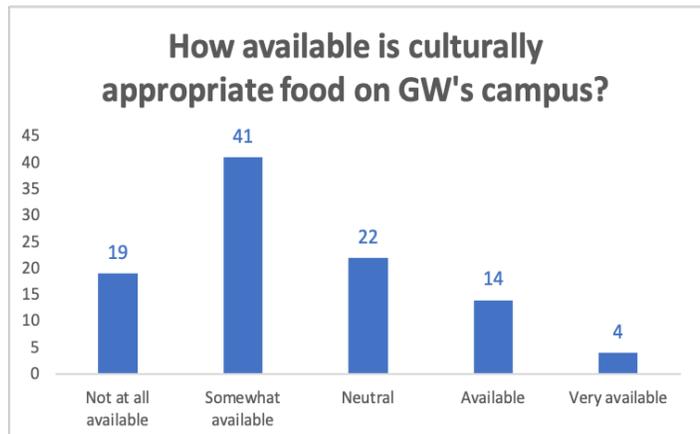


Figure 9

Survey analysis

The Food Task Force Survey responses underscore the importance of accessibility and affordability of culturally appropriate food on GW’s campus and echoes the sentiments which drive the Black Working Group. When asked if culturally appropriate food was important to respondent’s diet, more than a third of

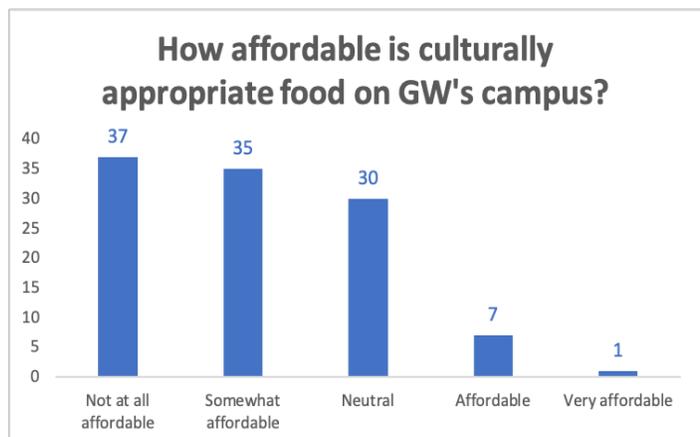


Figure 10

students affirmed its importance. **Figure 9** illustrates responses regarding the availability of culturally appropriate food on GW's campus. In addition to the lack of culturally appropriate food on campus, 37% of students reported that it was not at all affordable, as seen in **Figure 10**.

STUDENT VISIONS FOR CAMPUS DINING

In this section, we aim to further explore our current dining system and plans in the context of other universities. To do so, this report examined the dining plans of GW's 12 peer institutions. The survey data results illuminate student visions for changes to the current dining structure.

Market basket analysis

In comparison to its peer institutions, GW lacks a diversity of dining plans and dining halls. GW currently offers two plans, while its peer institutions offer a range from 4 to 21. The following chart details the number of dining halls and plans offered by schools in GW's market basket.

University	Required to purchase a plan?	Dining plan minimum for First-Year Students (in dollars per academic year)	Range of dining plans offered (in dollars per academic year)	Number of dining plans offered in total to those enrolled	Number of dining halls
Boston University	All students living on campus	5,480	5,480-5,810	5	4
Georgetown University	First-Years and Sophomores	5,238	2,372-5,896.20	8	1
University of Miami	All students living on campus	5,560	4,070-6,984	5	2
New York University	All students living on campus	4,990	550-5,740	10	4
Northeastern University	All students living in Meal Plan Required Residence Halls	6,350	3,260-7,940	4	4
University of Pittsburgh	All students living on campus	1,500	1,500-2,625	21	2
University of Rochester	All students living on campus	6,162	2,282-6,422	9	2

University of Southern California	All students living in Meal Plan Required Residence Halls	6,100	740-7,380	6	3
Syracuse University	All students living on campus	7,290	1,990-9,090	11	5
Tufts University	First-Years and most Sophomores	6,626	1,150-6,626	6	2
Tulane University	First-Years and Sophomores	6,450	1,500-8,750	10	4
Wake Forest University	All students living on campus	5,134	1,216-6,750	8	3
The George Washington University	All students living on campus	For those without a kitchen: 4,750 For those with a kitchen: 3,050	3,050-4,750	2	1
Average		5,510	2,243-6,520	8	3

Case studies

New York University (NYU)

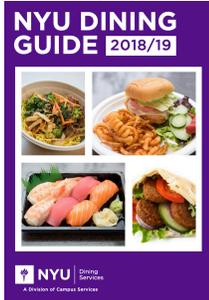
NYU's dining plan uses a combination of all-you-care-to-eat and a-la-carte pricing, in addition to Dining Dollars to being used at on-campus dining locations. Retail locations using the a-la-carte pricing also offer a Meal



Exchange, which consist of an entree or

sandwich, choice of fruit, side salad, bag of chips, or side dish and a fountain drink in exchange for a meal swipe. Students typically use Dining Dollars for smaller items, therefore they only account for a small portion of a person's dining plan. In order to





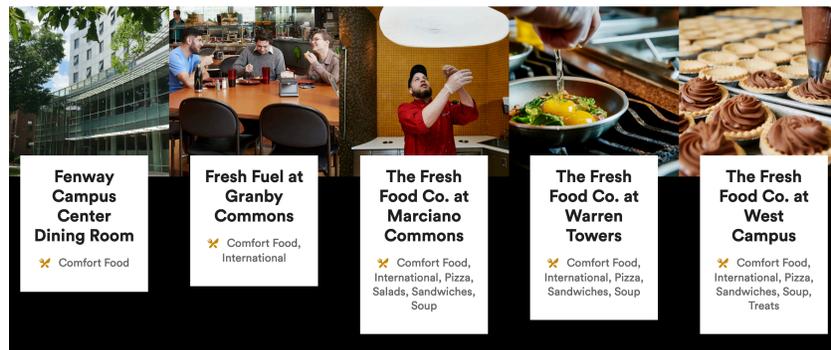
accommodate student's busy schedules, students are able to order meals ahead from their dining halls using the Tapingo Mobile Ordering system. NYU's dining system has a Gold Star rating on the Association for the Advancement of Sustainability for Higher Education (AASHE) Sustainable Grading Scale due to their commitment to sustainable sourcing, use of compostable or reusable take-out containers, as well as their efforts to reduce food waste. In order to ensure quality and student satisfaction, NYU has a Dining Advisory Committee whose members help to review programs, provide feedback, and make suggestions. To help students navigate NYU's dining plan, Dining Services publishes an updated Dining Guide every academic year. Photos courtesy of [New York University Dining](#).

Boston University (BU)

BU's dining plan consists of Meal Swipes, Dining Points, and Convenience Points. Meal Swipes and Dining Points can be used at the majority of dining locations, whereas Convenience Points

work similarly to a debit card and can be used to purchase laundry, books, as well as at a few food locations like Subway. Every incoming student is automatically allotted \$20 to their Convenience Point account at no charge. Through the Rhetty 2 Go program, students can place their food order through the dining hall ahead of time, and also include where they would like to retrieve it. BU students are also able to submit a family recipe that they want to see incorporated into a dining hall. No Meal Swipes carry over from previous academic years, although Dining Points that exceed \$10 will be refunded to the student at half their value. BU's George Sherman Union was awarded the "Greenest Food Court" in the nation by the Green Restaurant

Use your meals



Upcoming Events

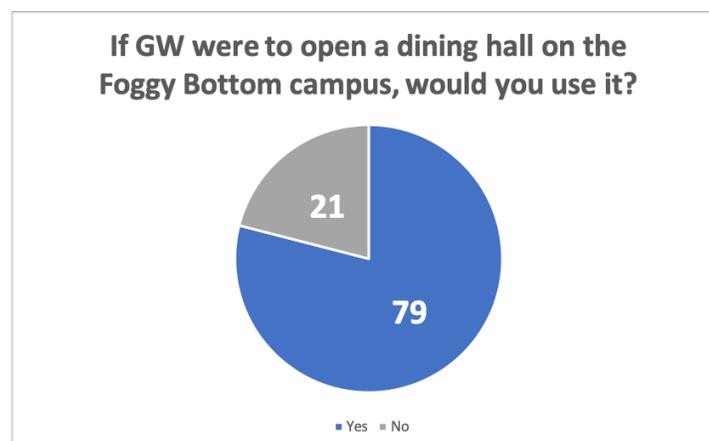


Association. BU has an extensive Dining Services website which conveniently lists all location hours with types of foods on the front of the webpage with links to Where to Eat, Nutrition, Events, and Sustainability. Photos courtesy of [Boston University Dining](#).

GW Student Responses to a Dining Hall on Foggy Bottom

When asked if they would use a dining hall on Foggy Bottom if it opened, 79% of respondents said yes. When asked whether they support a certain amount of GWorld funds (per semester) designated for use only in a university-run dining hall, 60% responded no and 40% responded favorably. 90% of respondents selected affordable and 62% chose grab-and-go meal options as the top characteristics for an ideal dining hall. These responses suggest that one of the primary reasons students value flexibility in their dining plan is because of their busy lives and schedules. GW students are often working multiple jobs or internships, involved in student organizations, and sports, among other commitments. A dining hall could help students who are in need of affordable, fast, and healthy options on campus.

Survey respondents also underscored a Foggy Bottom campus dining hall as a major solution toward improving the GW student experience more broadly, as 41% of students indicated communal dining space as important to their ideal dining hall, further emphasizing a collective desire among GW students for community. A Foggy Bottom campus dining hall could serve as a solution to student issues of food insecurity, dining affordability, culturally appropriate food, as well as help to build a stronger sense of community among first year students and the GW community as a whole.



THE FUTURE OF GW DINING

The results of the survey point to specific ways in which the student food experience at GW could be strengthened and improved. In an effort to actualize these changes, the Food Experience Task Force collaboratively crafted detailed recommendations to the University which address the issues of food insecurity, dining affordability, and lack of affordable culturally appropriate food. Ranging from large structural changes to smaller-scale creative solutions, these action items will contribute to a future dining system that serves all GW students.

Recommendations

1. Introduce a dining hall serving the Foggy Bottom Campus with more flexible and varied dining plans.

In combination with an intensive market basket analysis, the survey results strongly support the creation of a dining hall on the Foggy Bottom campus as a solution to issues of food insecurity, dining affordability, and culturally appropriate food. When asked if they would use a dining hall on the Foggy Bottom campus, an overwhelming majority of 79% of respondents said yes. The TF recognizes the complexity that accompanies opening a dining hall. It also recognizes that students are hesitant to commit a portion of their GWorld funds solely to a university-operated dining hall. Therefore, the TF recommends that GW opens a dining hall, specifically one that utilizes a swipe system in which students swipe their GWorld for entry and are then allowed to take as much food as they care to eat. Additionally, the University should consider the characteristics students prioritize in a dining hall when working with dining vendors, including affordability, sustainability, healthy, culturally appropriate, and grab-and-go meal offerings.

Our market basket analysis of GW's peer institutions, as well as student's economic diversity and range of experiences with GWorld, highlights not only the need for a dining hall, but also to an increased number of dining plan options as a solution to student struggle with dining affordability. The average number of dining plans available in our market basket is eight,

compared with GW's two offerings. Students are further limited by the tie of dining plans to residence halls; although students have a degree of autonomy when choosing their residence halls, placements are dependent on a lottery system and will be more complicated with future residence hall renovations and limited rooms available for students.

Potential solutions include introducing Meal Swipes or Meal Exchanges, which could be incorporated into the Meal Deal program with participating vendors. For instance, a student could choose an entree, side, and drink for one meal swipe instead of a-la-carte.

An alternative option could include Meal Swipes/ Exchanges at university-operated dining vendors, incentivizing students to eat there instead of using their Dining Dollars. Although students have made it clear they would prefer to not be told where to spend their GWorld money, introducing meal swipes or exchanges could offer a solution for student challenges with budgeting their Dining Dollars, especially for first and second year students who often require additional support in their transition into a University setting. Instead of receiving a lump sum at the beginning of the semester, students are aware of the number of meals their meal plan allows for on a weekly basis, helping to conceptualize their dining plan funds.

2. Increase the cultural diversity of dining vendors to reflect that of the GW student body.

This recommendation stems from our understanding that food is crucial to a sense of belonging. The 34% of survey respondents who cited culturally appropriate food as critical to their diet, with only 14% of respondents indicating this food as "available" among GW's dining partners and a mere 7% of students reporting culturally appropriate food to be "affordable" underscores the significance of this suggestion. The research of the Student Association's Black Vendor Working Group further highlights this recommendation urgency, as there are currently no dining partners which serve black cuisines.

Thus, the TF uplifts the work and recommendations of the Black Working Group, who calls for an increase in black dining vendors and has ignited a campus conversation regarding the

diversity of GW Dining & Grocery Partners as a whole. We support the BWG's aim to add two to three black vendors to the GW dining partners within the next year. The TF also echoes the BWG's identification of the GWorld commission fee as a barrier to this specific aim, as well as our greater suggestion to increase the overall cultural diversity of dining vendors, which we detail in our fifth suggestion.

Finally, we recognize the GW Dining Representatives Program as a critical component to realizing this recommendation and suggest the addition of student Dining Representatives which reflect the communities who are unrepresented in campus dining conversation, including a Black Dining Representative, Latinx Representative, and South Asian Representative to start. An increase in the ethnic and racial diversity of GW Dining staff is critical to ensuring the food needs of students of color are truly fulfilled at GW.

3. Increase transparency regarding the research, data, or reasoning which informs future changes to Dining Dollar allocation amounts

Our qualitative assessment of the GW student attitude toward GWorld Dining Dollar allocations per semester indicate widespread concern. While the TF research points to students' challenges with the allocation amount, the comprehensive history of changes made to Dining Dollar amounts also reflects a lack of clear communication regarding the research or reasoning which instigated these changes. Thus, transparency around future changes to GWorld Dining Dollar allocations is crucial to furthering a constructive campus dialogue regarding student concerns around the amount. Furthermore, identifying the evidence that prompts these changes will enable a more comprehensive and accurate assessment of the effectiveness of these dining changes. Future surveys of the GW student food experience, such as the one which informs this report, will be also be strengthened with this transparency.

To continue in our work to improve the GW student food experience, the Food Experience Task Force requires access to the following information related to student dining:

1. Vendor popularity/student patronization of GW Dining & Grocery Partners
2. Aggregate data on GWorld spending

3. The exact amount of GWorld students have left at the end of each semester
4. The commission fees charged to GW Dining and Grocery Partners
5. Data used to determine changes to Dining Dollar amounts

4. Reevaluate the GWorld commission process to introduce a sliding scale system for the mandatory vendor fee.

In order to address one of the primary barriers to increasing the diversity of dining partners, specifically the black food vendors identified by the Student Association's Black Working Group, we propose a reevaluation of the GWorld commission process to introduce a sliding scale system for the mandatory vendor fee. This TF also believes such a commission scale should be created with student involvement. This would enable smaller businesses to become GW dining vendors, while allowing GW Dining to continue profiting from national chains to which higher commission fees do not pose financial obstacles.

5. Create an incentive or matching program to encourage student Dining Dollar spending at FRESHFARM Markets produce vendors.

During a typical week of the fall 2018 semester, only 9% of survey respondents indicated that all their meals (breakfast, lunch, and dinner) include fruits and vegetables, and 21% reported fruits and vegetables were included in more than half. 36% of students indicated that less than half of their meals include fruits and vegetables. For a balanced diet, the United States Department of Agriculture recommends 2 and ½ cups of vegetables daily for women ages 19-30 years old, and 3 for men²⁶. The USDA recommended daily intake for fruit is 2 cups for both men and women²⁷. These national standards indicate the fruit and vegetable intake of some GW students is likely insufficient.

59% of students reported affordability as a barrier to their consumption of fruits and vegetables. To encourage the increased consumption of fruits and vegetables and thus adopt a more balanced, nutritious, and healthy diet as recommended by the USDA, GW must

address produce affordability. We recommend GW Dining does so through creating an incentive or matching program to encourage students to spend their Dining Dollars at FRESHFARM Markets produce vendors, similar to GW Dining's successful "Supermarket Sundays" program that was introduced during the 2018-2019 academic year. In turn, students would have more funds to spend on fruits and vegetables, while also supporting local farmers and economies. This program could be modeled after FRESHFARM's current Matching Dollars program, in which they match up to \$10 of federal nutrition assistance program benefits per person per day.

6. Better promote current resources to support student access to affordable campus food

As dining affordability is a central issue identified through the report survey, the TF supports a stronger promotion of the numerous resources, from national programs to GW's own student-driven initiatives, which already exist to support student access to affordable food.

- a. Highlight qualifications and assist with application for Supplemental Nutrition Assistance Program benefits (SNAP).*

The [Supplemental Nutrition Assistance Program](#) (SNAP) is a federal program that offers nutrition assistance to millions of eligible, low-income individuals and families and provides economic benefits to communities. SNAP is the largest program in the domestic hunger safety net. The Government Accountability Office estimates that nearly 2 million at-risk students were eligible to use this program in 2016. We recommend that GW train staff to help food insecure students evaluate if they are eligible for such benefits and apply for them if so.

- b. Promote GW's Emergency Funds.*

The [Ronald W. Howard Student Assistance Fund](#) was established in 1999 by university alumni in his memory to help undergraduate students with extraordinary financial need. To qualify, a student must be enrolled in a full-time, undergraduate or a graduate program at GW and participate in extracurricular activities. A qualified student must have verified unmet need according to Student Financial Assistance.

The [Abrahms Family Fund](#) is a grant designed to provide Colonial Cash on an emergency basis to full-time undergraduate students who have spent their allotted of food money for the semester. A student may request funding to increase or add Colonial Cash. This fund may only be used once in a student's career at GW. Award amounts are based on the student's remaining calculated unmet need (if the student has financial aid) and the number of weeks remaining in the semester. The award cannot exceed \$1000.00.

- c. *Feature GW's student-driving initiatives across GW Dining and Student Experience initiatives.*

The Store, The GroW Community's Community Supported Agriculture partnership with Community FoodWorks, Hungry Harvest, the Dupont Circle and Foggy Bottom FRESHFARM Markets, and The Last Call have drastically increased the availability of affordable, healthful, and locally-driven food on GWorld. Especially given the prevalence of dining affordability and student struggles obtaining affordable produce, these initiatives must be better promoted across University institution platforms.

7. Expand meal deal promotion & enhancement

GW Dining has done significant work in promoting Meal Deals through the GW Dining website, the Dining Representatives program, and signage at Dining Vendors and Partners participating in Meal Deals. Still, our survey found that 80% of respondents were either not familiar with Meal Deals or had not taken advantage of the program during the fall 2018 semester. GW Dining should continue enhancing promotion for the program, including mandatory signage at participating vendors, and developing language to help students take advantage of Meal Deals for the GW Dining website. Although promotion of these deals are important to ensure students have access to more affordable dining options on campus, GW Dining should also collaborate with partnering vendors to develop meals that are of quality and healthy ingredients, as well. Ideally, meals should change at least once a semester so students diets will be diverse, healthy, and affordable.

8. Institutionalize the Task Force as a permanent body, the Food Experience Advisory Committee, through the GW Student Association.

Finally, the existence of the Food Experience Task Force is crucial to the ongoing improvement of GW's dining system. We therefore recommend that the TF be institutionalized as the Food Experience Advisory Committee, with joint leadership by students from The GW Student Association, GW Dining, and The GW Store. Representation and engagement from The Office of the Student Experience, The Office of Diversity, Equity, and Community Engagement, the Multicultural Student Services Center, The Center for Student Engagement, The Honey W. Nashman Center for Civic Engagement and Public Service, and The Milken Institute School of Public Health will also ensure the body's success.

As the Food Experience Advisory Committee, we will continue to offer space for students, administrators, faculty, and staff to engage in constructive dialogue food and dining at GW. Biannually, the Committee will commission a State of Dining report that will serve as a quantitative measure to examine issues of food insecurity, dining affordability, and culturally appropriate food, and recommend further improvements. Thus, the Committee will continue supporting the University in making data-informed changes the dining plan. Finally, we propose our group takes on the function to inform, evaluate, and approve new GW Dining vendors in collaboration with the Black Working Group. In doing so, the Committee will provide a space for students and administrators to expand the GW Dining system in a way that works in the interests of all students.

9. Continue research into the GW food experience

This report is not exhaustive and there are other areas of food insecurity that the University should examine.

1. The food experience specifically on the Mount Vernon Campus

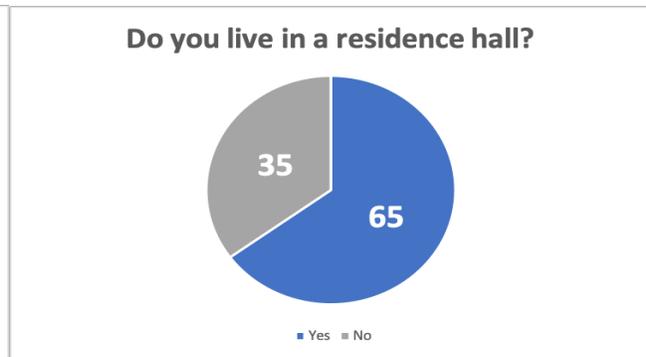
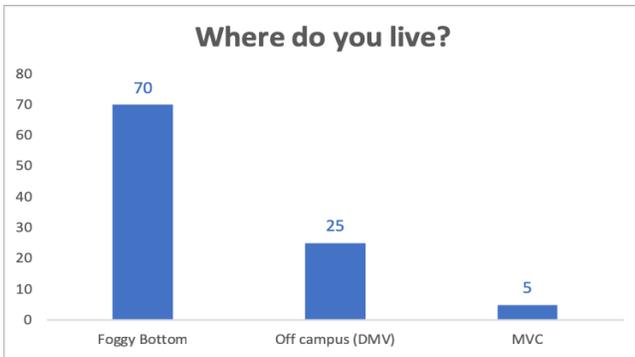
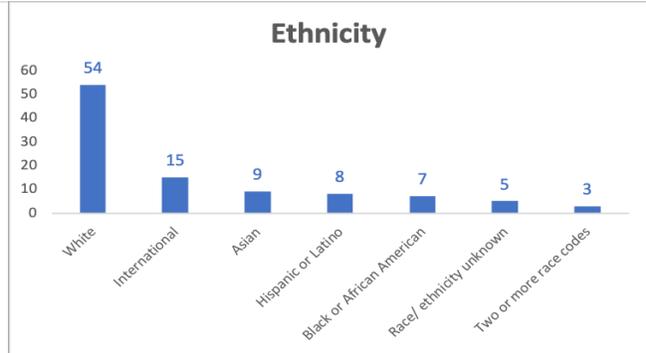
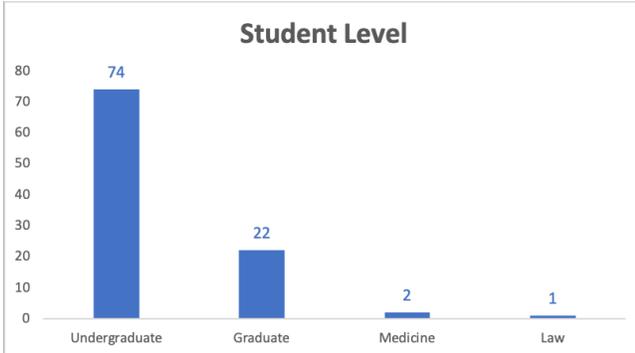
2. The food experience of graduate students whose needs are different from undergraduate students but are still at risk of food insecurity
3. The specific type of dining hall desired by students

Conclusion

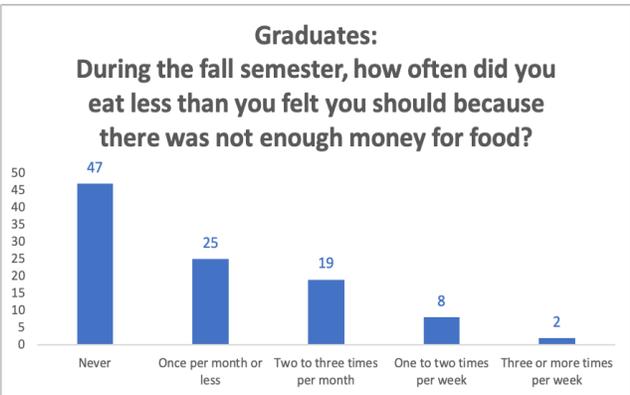
The food experience at GW is diverse, nuanced, and incredibly complex. Through our work, the Food Experience Task Force recognizes the extreme difficulty of creating a dining plan that serves all GW students, and we applaud both student and University efforts to do so. While this report is not exhaustive, the survey evidence affirms food insecurity, challenges with dining affordability, and a lack of culturally appropriate food as realities for GW students. These data-informed recommendations serve as tools for The George Washington University administration to effectively strengthen and improve the student experience at GW. Further, the successful creation of the survey and report in themselves highlight how future visions for campus dining must be derived collaboratively by both students and administrators and directed by the lived experience of marginalized students who lack access to affordable, healthy, and culturally appropriate food. Student voice and leadership are essential to crafting an inclusive, just campus food system that holistically nourishes all members of the GW community.

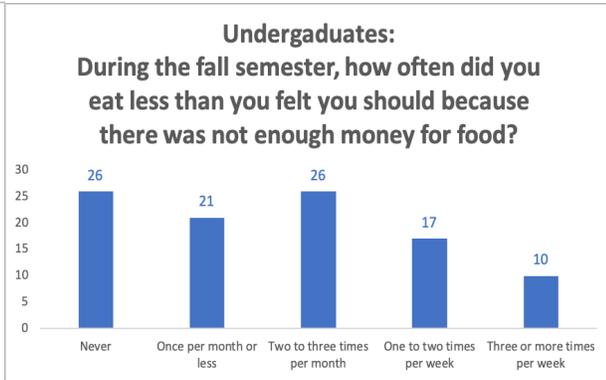
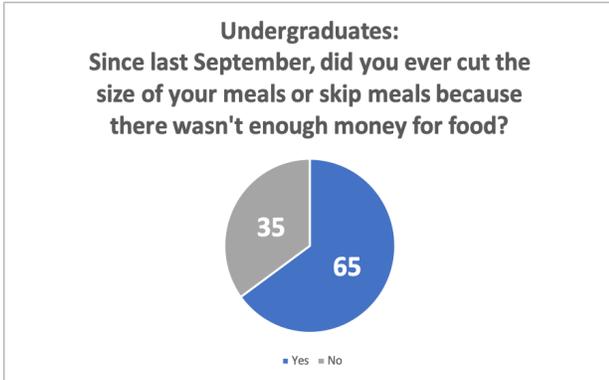
APPENDIX

A1: Survey demographics

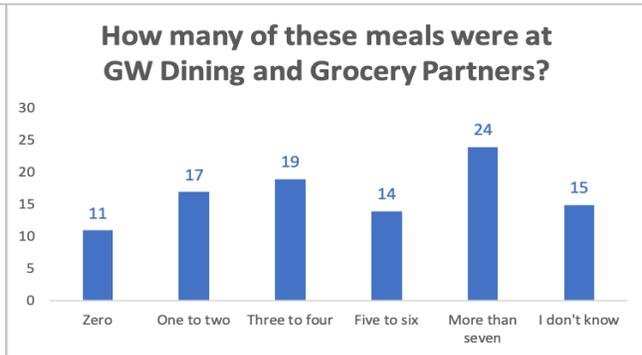


A2: Undergraduate and graduate student breakdown for food insecurity

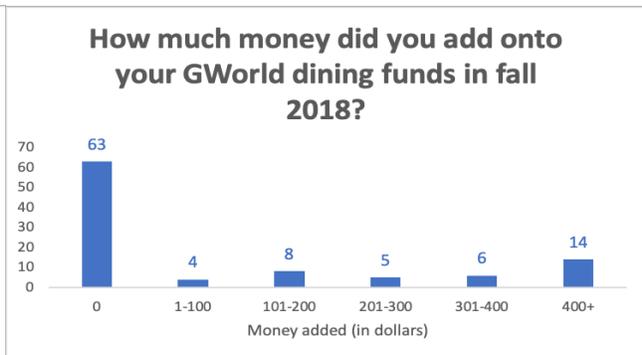
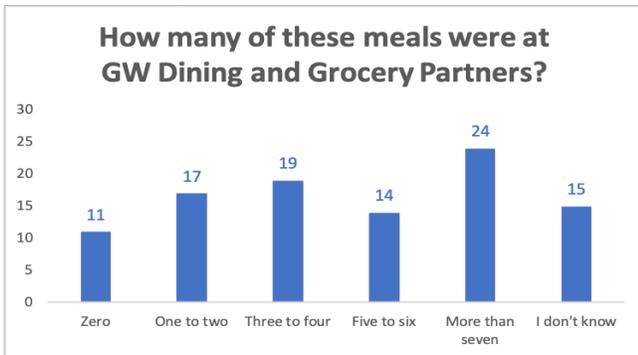




A3: Meals purchased at GW Dining and Grocery Partners



A4: Undergraduate student use of GWorld funds



A5: Past reports on food insecurity

1. [State of GW Dining](#)

In 2018, student fellows with the GW Food Institute released a report criticizing the GW Meal Plan as “setting students up to fail.” Its analysis found that GW’s recommendations for staying within budget are inadequate to maintain a balanced diet. This report led to the creation of the Food Experience Task Force.

2. Graduation Survey

In 2016, the University conducted a survey of graduating seniors that asked about food insecurity at GW. The results led to the direct founding of the GW Store. It was the University's first attempt to quantify the problem of food security at GW and began to shed light on the extent of the problem.

3. [HOPE Lab](#)

In 2017, GW, along with 66 other universities, participated in the Wisconsin HOPE Lab survey, designed to expose the problem of food insecurity on college campuses. Over 43,000 students took part and the survey revealed that nationally, 36% of students were food insecure in the 30 days preceding the survey. It showed that food insecurity is a problem for all college campuses, not just GW.

4. [Affordability report](#)

In 2018, the Student Association released a report that found GW is the most expensive university when compared to its peer institutions. The report examined all costs that students incur, from laundry costs to food. Specifically, it found GW was lacking in the number of dining plans that it offers, as peer institutions offer an average of eight while GW only offers two.

5. [Government Accountability Office Report](#)

In 2018, the GAO released a report examining the issue of food insecurity on college campuses. The report focused on the information gap between government programs and food insecure students that might be eligible for them. Specifically, it found that nearly 2 million food insecure students were eligible for SNAP benefits in 2018. It encouraged colleges to make sure students are aware of federal programs from which they might benefit.

A6: Student sentiment, as documented through Facebook group pages

These posts depict student conversations regarding the food experience at GW. They have been posted during the spring 2018 semester through the spring 2019 semester.

Admin · September 2, 2018

GW Bingo: Places u have cried

Academic Advising	Colonial Central	Office Hours	FWS Job	Your bathroom with the shower on so the roomies don't hear
Dorm lobby watching your CI friend get emerged	Gelbucks after waiting 20 min for the mobile order someone stole	Outside the White House at any point since the 2016 election	4 th floor Gelman Stacks	Colonial Health Center
Frat party, right before being asked to leave	A required course that really shouldn't be hard if you did the reading	Finals Food Insecurity Free Space	At a WEPAiosk as it goes offline	Outside of Deli on a Sunday morning
On the Vex	Marvin Center	3 rd Floor of Rice Hall (It's the Financial Aid office for u rich folk)	Kogan	Carvings or Gallery
Single person bathroom in the District Basement	Internship	Dorm hallway after your first casual hookup	Hunched over computer during registration	At a Vex stop as she pulls away

and 1K others · 383 Comments 4 Shares

Like Comment Share

January 13

New semester means we're eatin good for two weeks!

Accounts

Dining Cash \$1,410.96



and 266 others · 13 Comments

January 15

The beginning of the semester when you have gworld money



and 628 others · 23 Comments

Like Comment Share



November 30, 2018

how gw admin sleeps at night knowing almost 40% of students are food insecure while gw makes 10% off of each gworld swipe



554 · 10 Comments 1 Share

November 21, 2018

Not even Tim and Moby have the answer



Dear Tim and Moby,
How do I eat affordably at GW?

528 others 18 Comments 1 Share

Like Comment Share

August 24, 2018

They made Hungry Hungry Hippos into a real thing!

GW Tour Guide after kid asks where the dining hall is:



"We don't do that here"

i and 992 others 45 Comments

November 20, 2018

this would explain a lot

GW Administration listening to student feedback about issues like cost of attendance, poor academic advising, and affordable dining options:



837 36 Comments 1 Share

Like Comment Share

May 8, 2018

End of the semester GWorld balance, you know what that means...



THE GEORGE WASHINGTON UNIVERSITY WASHINGTON, DC

Overview

Overview

Print Overview

I don't have enough money for chicken nugget

ACCOUNT NAME	BALANCE
Dining Cash	\$0.89
Colonial Cash Student	\$0.00

+ Add Funds

My Recent Transactions

i and 367 others 72 Comments

Like Comment Share

July 22, 2018



Donald J. Trump
@realDonaldTrump

Follow

To GW President LeBlanc: NEVER, EVER THREATEN THE FOOD SECURITY OF STUDENTS AGAIN OR YOU WILL SUFFER CONSEQUENCES THE LIKES OF WHICH FEW THROUGHOUT HISTORY HAVE EVER SUFFERED BEFORE. WE ARE NO LONGER A CAMPUS THAT WILL STAND FOR YOUR DEMENTED POLICIES OF STARVATION & DEATH. BE CAUTIOUS!

8:24 PM - 22 Jul 2018

6,899 Retweets 17,890 Likes



and 553 others

6 Comments

Like

Comment

Share



Overheard at GW

November 14, 2018 at 6:17 PM · 🌐

Overheard by Thurston basement printers: "Holy balance...I thought it was way more than that!" My [gworld](#)

👍😂 28

3 Comments



December 1, 2018

Overheard in Duques: The owner of accepting GWorld because "this saying he is going to stop school makes \$5,000 off me a week." Get it while you can.

👍😂

and 339 others

45 Comments

Like

Comment

Share

-
- ¹ Definitions of Food Security. (n.d.) United States Department of Agriculture Economic Research Service. Retrieved from <https://www.ers.usda.gov/topics/food-nutrition-assistance/food-security-in-the-us/definitions-of-food-security.aspx>.
- ² Ibid.
- ³ Documentation. (n.d.) United States Department of Agriculture Economic Research Service. Retrieved from <https://www.ers.usda.gov/data-products/food-access-research-atlas/documentation/>
- ⁴ Lived experience. (n.d.) Oxford Reference. Retrieved from <http://www.oxfordreference.com/view/10.1093/acref/9780199568758.001.0001/acref-9780199568758-e-1552>
- ⁵ Dining hall. (n.d.) Oxford Reference. Retrieved from <https://www.merriam-webster.com/dictionary/dining%20hall>
- ⁶ Maese, Kathryn & Dat, Shruti. (August 24, 1998). GWorld card freezes during busy weekend. Retrieved from <https://www.gwhatchet.com/1998/08/24/gworld-card-freezes-during-busy-weekend/>
- ⁷ Neilson, Becky. (February 12, 1998). "Students face fallout from GWorld glitch. Retrieved from <https://www.gwhatchet.com/1998/02/12/students-face-fallout-from-gworld-glitch/>
- ⁸ Nedeau, Jennifer. (September 1, 2004). J Street still unfinished. Retrieved from <https://www.gwhatchet.com/2004/09/01/j-street-still-unfinished/>
- ⁹ Ibid.
- ¹⁰ Boyd, Michael. (September 18, 2006) The long road to getting GWorld. Retrieved from <https://www.gwhatchet.com/2006/09/18/the-long-road-to-getting-gworld/>
- ¹¹ Sorvino, Chloe. (April 30, 2012). After revamp, J Street rethinks image. <https://www.gwhatchet.com/2012/04/30/after-revamp-j-street-rethinks-image/>
- ¹² Honig, Samantha. (June 20, 2007). Colonial Cash, J Street to change. Retrieved from <https://www.gwhatchet.com/2007/06/20/colonial-cash-j-street-to-change/>
- ¹³ Weinberg, Cory. (August 5, 2011). University finalizes J Street changes. Retrieved from <https://www.gwhatchet.com/2011/08/05/university-finalizes-j-street-changes/>
- ¹⁴ D'Ambra, Amanda. (June 13, 2011). Dinin programs overhauled. Retrieved from <https://www.gwhatchet.com/2011/06/13/dining-programs-overhauled/>
- ¹⁵ Dan Grover: Eliminate GWorld, Eat Chipotle, (November 27, 2013). <https://www.gwhatchet.com/2013/11/27/dan-grover-eliminate-gworld-eat-chipotle/>
- ¹⁶ Goudsward, Andrew. (July 6, 2016) New dining plan, explained. Retrieved from <https://www.gwhatchet.com/2016/07/06/the-new-dining-plan-explained/>
- ¹⁷ Tyrrell, Emma. (September 19, 2016). Food pantry to open in response to campus food insecurity. Retrieved from <https://www.gwhatchet.com/2016/09/19/food-pantry-to-open-in-response-to-campus-dining-insecurity/>
- ¹⁸ Harris, Cayla. (February 12, 2018). Year-long scrutiny of campus dining leads to overhaul of meal plans. Retrieved from <https://www.gwhatchet.com/2018/02/12/year-long-scrutiny-of-campus-dining-leads-to-overhaul-of-meal-plans/>
- ¹⁹ Tyrrell, Emma & Li, Weizhen. (December 5, 2016). No concrete opening date for District House vendors six months after announcement. Retrieved from <https://www.gwhatchet.com/2016/12/05/no-concrete-opening-date-for-district-house-vendors-six-months-after-announcement/>
- ²⁰ Roaten, Meredith. (April 3, 2018). University announces all-you-can-eat dining vendor for Mount Vernon Campus. Retrieved from <https://www.gwhatchet.com/2018/04/02/university-announces-all-you-can-eat-dining-vendor-for-mount-vernon-campus/>

²¹ Dewey, Caitlin. (April 3, 2018). The hidden crisis on college campuses: Many students don't have enough to eat. Retrieved from https://www.washingtonpost.com/news/wonk/wp/2018/04/03/the-hidden-crisis-on-college-campuses-36-percent-of-students-dont-have-enough-to-eat/?utm_term=.ba50740a7009

²² Board of Trustees Approves Tuition Rates for 2019-20. (October 19, 2018). Retrieved from <https://gwtoday.gwu.edu/board-trustees-approves-tuition-rates-2019-20-0>

²³ Definitions of Food Security. (n.d.) United States Department of Agriculture Economic Research Service. Retrieved from <https://www.ers.usda.gov/topics/food-nutrition-assistance/food-security-in-the-us/definitions-of-food-security.aspx>.

²⁴ Payne-Sturges DC, Tjaden A, Caldeira KM, Vincent KB, Arria AM. Student Hunger on Campus: Food Insecurity Among College Students and Implications for Academic Institutions. Retrieved from <https://www.ncbi.nlm.nih.gov.proxygw.wrlc.org/pubmed/28699401>

²⁵ Current Eating Patterns in the United States. (n.d.). Retrieved from <https://health.gov/dietaryguidelines/2015/guidelines/chapter-2/current-eating-patterns-in-the-united-states/#subnav-1>

²⁶ All About the Vegetable Group. (n.d.) Retrieved from <https://www.choosemyplate.gov/vegetables>

²⁷ All About the Fruit Group. (n.d.) Retrieved from <https://www.choosemyplate.gov/fruit>