P198 (continued)

Outcome Measures and Analysis: Food price differences were determined between standard TFP and sustainability adjusted TFP. Additional price comparisons were made with local, seasonal produce options available at a regional market.

Results: Organic options generated an average price premium of 47% and availability of 33%. Local, seasonal produce options had an average adjusted price discount of 7% based on average yearly availability. The premium/discount will be applied to the TFP. Effects these adjustments have on price and composition in relation to the TFP and reported consumption will be described. Initial adjustments of consumption resulted in 10% TFP monthly cost increase.

Conclusions and Implications: These preliminary results suggest that the net effect of sustainable constraints is a premium TFP monthly cost, and organic option availability and variety may be limited in stores.

Funding: None

P199 Incorporation of a Food Insecurity Garden into an Experiential Learning Community Nutrition Course

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Objective: To provide undergraduate nutrition students enrolled in a community nutrition course, a structured service learning experience that combined community service with student learning objectives and reflections. Students experienced the development of an on-campus garden, maintenance, harvest and distribution of the produce.

Theory, Prior Research, Rationale: Undergraduate dietetics students are expected to develop discipline-specific skills but often do not have the opportunity to put course knowledge into practice. Community gardens are increasing in popularity and it is essential that future community dietitians understand what is involved in implementing a garden, maintaining it and then harvesting as well as preparing the produce if they are going to be encouraging their clients to garden.

Description: The senior-level Community Nutrition course met for 15 weeks and included 100 minutes each of lecture and lab weekly. The course fulfilled the university's Experiential Learning Requirement (ELR) by requiring each student to complete a minimum of 20 hours of service learning activities which included working in the garden and/or processing the produce for utilization in the nutrition program's food security backpack program.

Evaluation: The garden produced 157.5 pounds of food (106 pounds of tomatoes, 48 pounds of potatoes and 3.5 pounds of kale and lettuce). Students also canned 16 jars of applesauce from local apples and 92 cans of tomato sauce from the tomatoes. Qualitative data was collected from the students via guided reflections.

Conclusions and Implications: The implementation of an on-campus food insecurity garden was viewed as a valuable learning experience by students and also contributed to reducing food insecurity in the community.

Funding: None

P200 Looking Beyond the Target Audience: Examining Motivations for and Impacts of Volunteering with Food for the Summer

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Objective: To determine the motivations for and impacts of volunteering on individuals and families who volunteered with Food for the Summer, an initiative to expand the Summer Food Service Program in Chapel Hill and Carrboro, North Carolina.

Study Design, Setting, Participants: Volunteer opportunities that allowed individuals to bring children and family members, such as delivering and serving meals, were made available to the community through an online sign-up form. Over the summer, 525 individuals signed up and volunteered with the program. An online survey was sent to volunteers at the end of the summer, with 132 responding. Respondents were predominately local school system parents (50%), retired individuals (20%), and local school system employees (16%).

Outcome Measures and Analysis: Responses to two open-ended questions related to motivations for volunteering (n=105) and the impact volunteering had on the respondent and his or her family (n=81) were coded using an inductive approach.

Results: Key motivations for volunteering included the issues the program addressed, a desire to serve the community, and the ability to volunteer with their children. Key themes regarding impacts of the program on respondents and their families included increased awareness of issues such as food insecurity and poverty in their community, and interacting and building relationships with other volunteers and the children and families served through the program.

Conclusions and Implications: Individuals and families volunteering with Food for the Summer benefited from their experiences. Programs addressing food insecurity and nutrition should consider looking not only at outcomes related to their intended target audience, but also at how the program impacts the volunteers and providers involved.

Funding: None