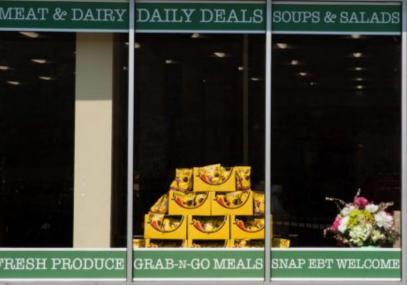
By Ariel, Felicia, Kayla, and Julia











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## Our Volunteering

- Kayla 3 times
- ❖ Julia 1 time
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## What is Daily Table?

- A not-for-profit grocery store created to serve low-income customers but open to all
- First location opened 2015 in Dorchester, followed by Roxbury
- Their mission: "help communities make great choices around food by making it easy for them to choose tasty, healthy, convenient and truly affordable meals and groceries", while honoring and preserving customers' dignity
- Maintain low prices through collaboration with food growers, supplies, supermarkets
  - Donations of excess food, or equitable purchase options





#### Observations

- Welcoming atmosphere
  - Strong customer-worker relationship
- Understaffed on a Monday, overstaffed on a Friday
- Inventory is limited, but generally sufficient
  - Customers asking for items not sold there
  - Inventory can be variable depending on donations/availability
- Some produce is not fresh
- Feedback only when a customer takes initiative
- Storefront is sometimes left uncleaned



The Dorchester location, which is a little larger than the Roxbury location at which we volunteered. There are also four 5 registers as opposed to two.

## Ariel: Takeaways

- Customer experience feels similar to a typical small grocery store
- Emphasis on dignified experience for all customers
- Welcoming atmosphere
- Without advertisement, some may not know of lower prices and programs like cooking classes, Double Up Food bucks

#### Ariel: Recommendations

Policy for encouraging socially-minded food ventures like the DT

- Implementing greater tax incentives for donors
  - Incentivize food distributors to donate to community-focused food ventures, not just food banks
  - Emphasize healthy food
- Increased government funding
  - Loans, grants, voucher programs
  - Example: MA Food Trust Program (MFTP)

## Felicia: Takeaways

- ❖ Like normal grocery store → but food often close to expiration date
- Similar layout/vibe as Trader Joes, founder is the same
- Staff overworked, not all tasks are finished → not enough volunteers

#### Felicia: Recommendations

- Socializing and connecting with the community are the main reasons why people volunteer
  - Organize activities that facilitate volunteer interaction with other volunteers and community members
  - Create a welcoming environment for new volunteers

# Kayla: Takeaways

- Limited inventory, but good variety
- ❖ Prices good for a city, vs \$\$\$ if it were in a suburb
- Less-fresh produce
- Seeing how overworked Cliff seemed

## Kayla: Recommendations

- System for streamlined, customer-decided changes
  - Community advisory group that meets regularly
    - Takes the onus off of customers
- Partnerships with local farms
- More volunteers

## Julia: Takeaways

- Comparing DT's "mood" to my other experience at Boston Temple
- Daily Table was not what I would have considered a food justice org before taking this course
- ❖ A unique way to help alleviate the problem of "wasted food"

#### Julia: Recommendations

- Capitalizing on sense of community with events (general)
- Events related to SNAP outreach (SNAP 101, "cooking on SNAP" to relate to their meal plans)
- Could partner with other local orgs for other events
- Offer links on website for outside cooking class videos/demos
  - Bring back onsite cooking classes in future (volunteer help!)

# Thank you!





