



CalPolyPomona

College of Education  
and Integrative Studies

Afrofuturism Lightning Talk Presentation

# Eco-Sankofa

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# Problem

- In the United States alone, people waste 80 million tons of food every year, which equals 149 billion meals (Source: Feeding America).
- To better address this problem, we must reduce food waste and integrate the knowledge and skillsets of different cultures, particularly African and African American cultures, through food.
- We must also rethink current food waste management practices and empower sustainability.

# Solution

- Eco means "Sustainable" and Sankofa means "Go back and get it"
- This project aims to feed people in need while reducing food waste by providing hygienic, untouched food in packaging.
- This project will require networking with food banks

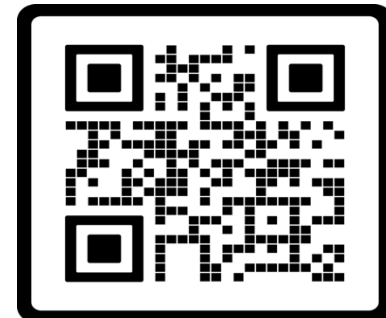


# Process in Solving the Problem

- I have had on campus meetings with:
  - Sandy Solano (Manager of Poly Pantry)
  - Kristopher Todd Arguin (Executive Chef at Centerpointe)
  - Carlo Arceo (Assistant Director FND Office)
  - Monika Kamboures (Sustainability Coordinator)
- I have learned about...
  - how Poly Pantry facilitates connecting students in need with food
  - the current food waste practices at Centerpointe
  - key challenges to the project, such as food certifications
- I have...
  - conducted research about people in key positions by understanding their roles and responsibilities
  - worked on writing to convince others to participate in the project to use resources at their disposal to help bring the project to life by scheduling multiple meetings and giving presentations on the importance of the project

# Gratitude and Next Steps

- I share my utmost gratitude to the project team for supporting and guiding me through this project including Dr. Liane Indira Hypolite, Dr. Jenelle S. Pitt-Parker, Sandy Solano, Kristopher Todd Arguin, Monika Kamboures, and Carlo Arceo for their time and effort in this project.
- The next steps for the fall semester are to strategize to overcome the challenges, pilot the project, collect data, and expand.
- People can support this project by:
  - Donating towards packaging for food.
  - Filling out the form linked to the QR code below to collect more data about people who are willing to eat food from different cultures.
  - Facilitating partnerships with restaurants and food banks to help serve people in need and reduce food waste.





## Problem

- In the United States, food wasted annually is estimated to be up to 149 billion meals (Feeding America, 2024).
- Immense waste contributes to environmental and social issues, highlighting the need for urgent action.



Source: [HTTPS://www.walkkansas.org/eating/food-waste.html](https://www.walkkansas.org/eating/food-waste.html)

- We must reduce food waste and integrate diverse cultures through food.
- We should also rethink current food waste management practices.
- Additionally, we should enhance sustainability and empower communities to lead towards a better future.

## Solution

- Address the critical issue of food waste and help people in need by connecting them to African and African American history.
- Propose an innovative solution grounded in the principles of "Eco" (sustainability) and "Sankofa" (retrieving valuable resources).
- Write quotations from Black history and include them on packaging to connect people with African and African American culture.
- Focus on collaborating with restaurants to collect hygienic, untouched food that would otherwise be discarded.
- Provide surplus food by repackaging and redistributing it to feed individuals facing food insecurity.



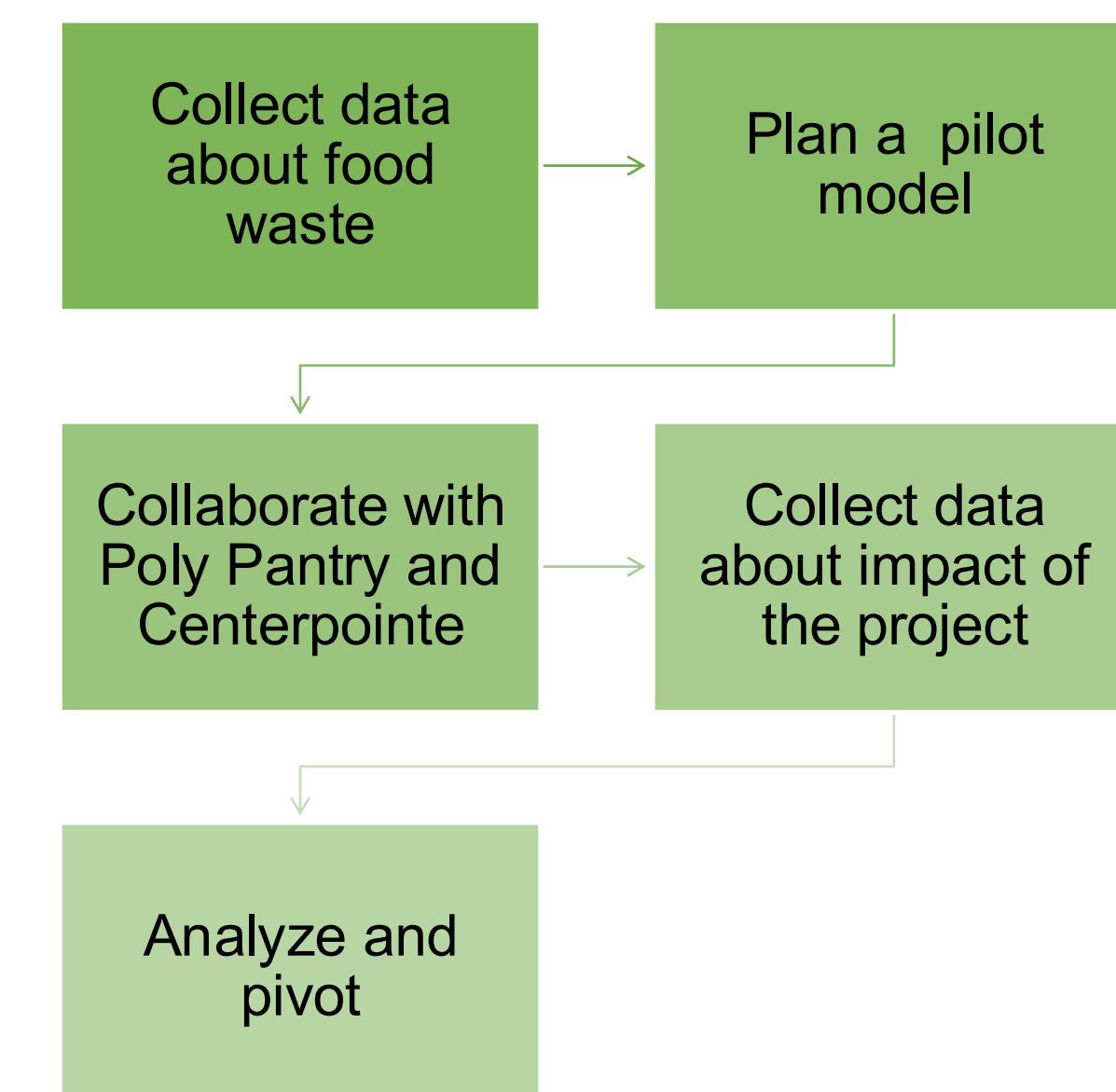
[https://www.healthline.com/nutrition/11-ways-to-eat-clean#TOC\\_TITLE\\_HDR\\_2](https://www.healthline.com/nutrition/11-ways-to-eat-clean#TOC_TITLE_HDR_2)

- By implementing this strategy, we can significantly reduce food waste, lessen the environmental impact, and provide essential nutrition to underserved communities.
- This approach not only promotes sustainability but also leverages existing resources to create a positive social impact.
- This project connects people from different cultures through food and advances social harmony.

## Process in Solving the Problem

**"What counts in life is not the mere fact that we have lived. It is what difference we have made to the lives of others that will determine the significance of the life we lead." - Nelson Mandela**

- Collecting data from people to analyze their willingness to eat foods from different cultures.
- Planning a pilot model.
- Meeting with key people at CPP to pilot the project by sourcing food from Centerpointe.
- Distributing food using Poly Pantry under direct supervision of FND to make sure food being distributed is compliant with the hygienic standards.
- Collecting data on the impact of the project and expanding it to more restaurants.



## Gratitude and Next Steps

- I extend my utmost gratitude to the project team which includes Dr. Liane Indira Hypolite, Dr. Jenelle S. Pitt-Parker, Sandy Solano, Kristopher Todd Arguin, Monika Kamboures, and Carlo Arceo for their invaluable support, time, and guidance.
- Our next steps are to develop strategies to overcome current challenges such as packaging and spreading the word about this resource to students.
- We welcome community support through donations for food packaging and we welcome partnerships with restaurants and food banks to help us serve people in need and reduce food waste.