



Eco-Sankofa (Afrofuturism Initiative)

Presented by
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*This project is being conducted with the support of the
Dean of the college of education and integrative studies*

Eco-Sankofa:

Eco means 'Sustainable' and Sankofa means 'Go back and get it'.



Mission Statement

- Integrate different culture through food
- Reduce Food waste
- Empower Sustainability
- Rethink current food waste management practices.



PROJECT INSPIRATION & PURPOSE

- WHAT IS AT THE HEART OF WHY YOU PURSUED THIS AFROFUTURISM OPPORTUNITY?
The Heart of Eco-Sankofa is to feed hungry people while reducing food waste. The mentorship and resources provided for the project motivated me to pursue the Afrofuturism opportunity.
- HOW DOES YOUR PROJECT/TOPIC CONNECT TO WHO YOU ARE AND YOUR LIVED EXPERIENCES?
I am a food lover at heart, I explore cultures through food it gives me perception about complexity and simplicity of a culture by the way they mix ingredients, It shows evolution of food from just cereals, breads, olive oil in ancient times to complex dishes of the day like "Bunny Chow", African dish including spices, meat in a loaf of bread. My project aims to replicate this feeling of connecting with a culture by feeding people in need and help them connect with different cultures in their time of need thereby creating social harmony.
- HOW DOES YOUR PROJECT/TOPIC CONNECT TO THE CORE ELEMENTS OF AFROFUTURISM?
 - How does your project explore Black intersectional identity and culture?
-It explores the roots of Black culture and it's evolution in the states through prism of food and shares insights about black identity to dispora of cultures.
 - How does your project grow the collective agency and voice of Black people?
-The project aims to be diversity inclusive by promoting quotes from black leaders; Martin Luther King, Muhammad Ali and many more who had worked for emancipation of black community by pasting them on the packaging of the food and by building a connection to black identity through food.
 - How does your project build spaces of joy and justice?
-The project aims to connect different cultures through food and bring joy from fulfilment of need.
-The project builds space for justice by reducing food waste and directing the food to person in need.

Data about food insecurity

- In the United States alone people waste 80 million tons of food every year, which equals 149 billion meals (Source:Feeding America)

Californians send 2.5 billion meals worth of still-fresh, unsold food to landfills each year as 1 in 5 Californians does not have enough to eat. This will cut waste sent to landfills and lower methane climate pollution from organic waste rotting in landfills





Food Recovery Hierarchy

www.epa.gov/foodrecovery

Most Preferred

Source Reduction

Reduce the volume of surplus food generated

Feed Hungry People

Donate extra food to food banks, soup kitchens, and shelters

Feed Animals

Divert food scraps to animal feed

Industrial Uses

Provide waste oils and food scraps to recover energy

Composting

Create a nutrient-rich soil amendment

Landfill/ Incineration

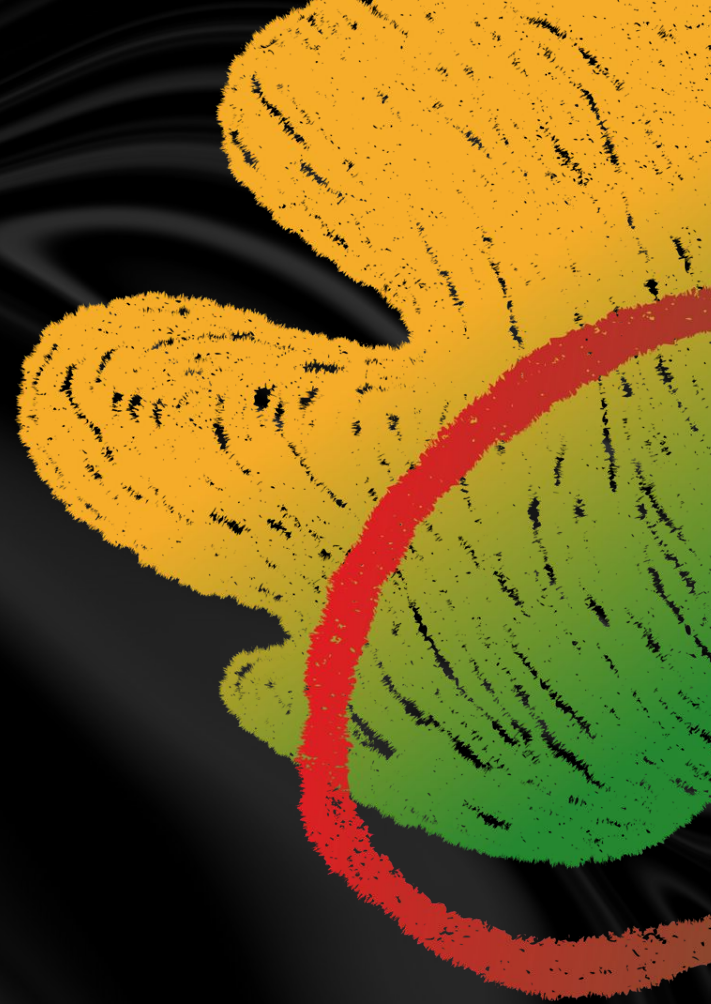
Last resort
is disposal

Least Preferred



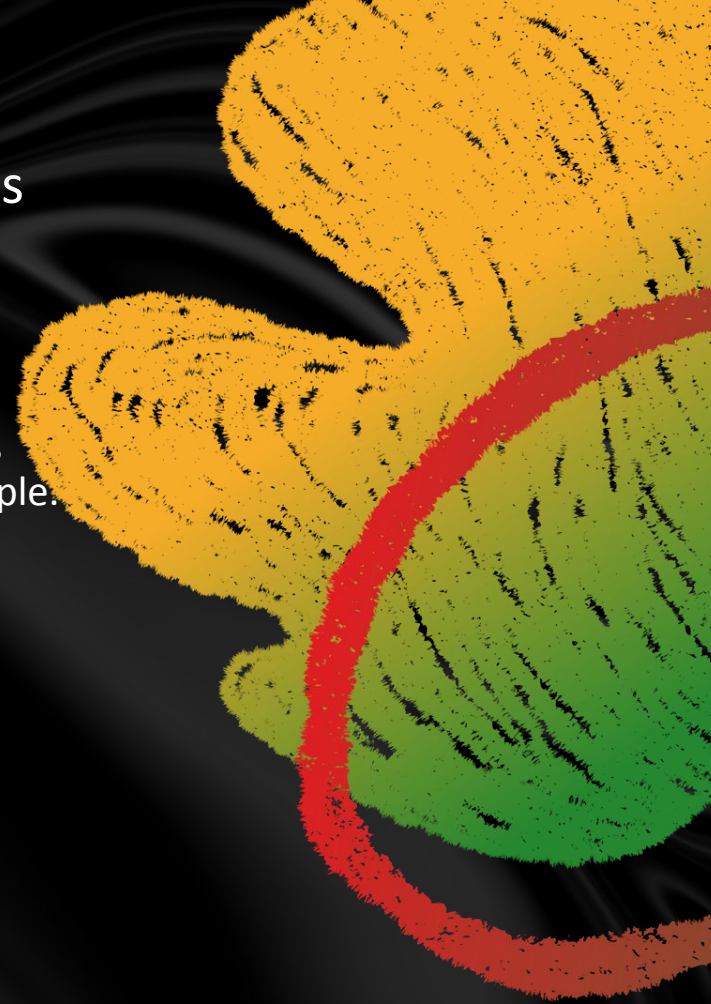
Project Operations

- Sourcing hygienic untouched food from dining services on campus such as Centerpointe
- Using distribution points to distribute food to students
- Incorporating volunteers for collecting and taking food to distribution points
- Following protocol developed to ensure regulation.



How Eco-Sankofa can promote diversity in cultures

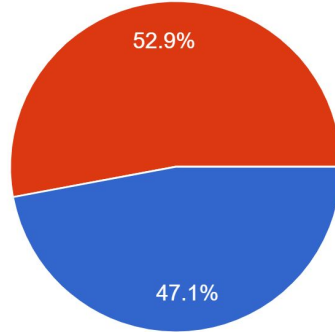
- Creates awareness about African roots by promoting traditional African techniques to preserve food for example Zeer pots.
- Custom made boxes for food distribution can be made with quotes and lessons from history of different cultures; Poly Pantry an example.
- The project promotes diversity and aims to bring people together through food creating social harmony
- Tackles food insecurity by integrating cultures with modern Technology.



Analytics

What role do you think different cuisines play in celebrating diversity and multiculturalism?

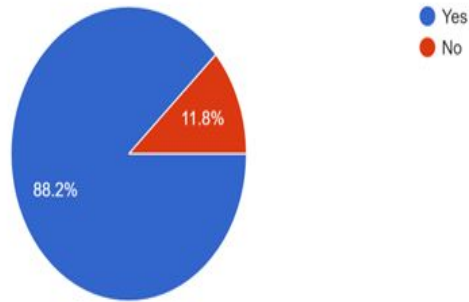
17 responses



- Extremely Important
- Very Important
- Important
- Not Important
- Extremely not important

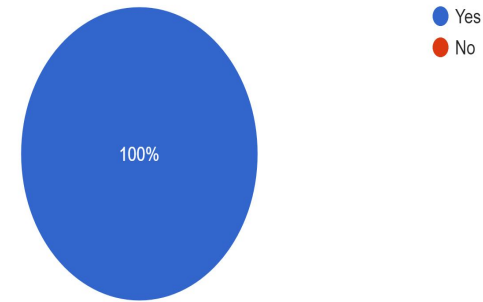
Would you be more likely to visit a restaurant that offers a diverse menu with options from various cultures?

17 responses



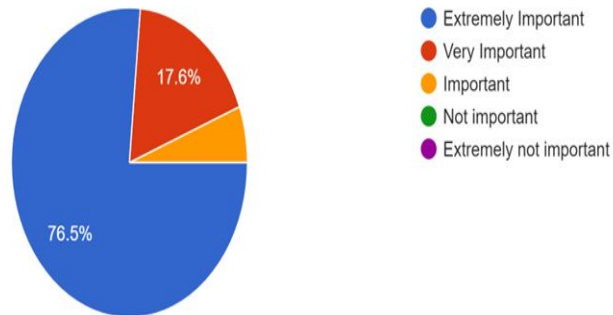
Do you believe that sharing and exchanging recipes from different cultures can help promote inclusivity and diversity?

17 responses



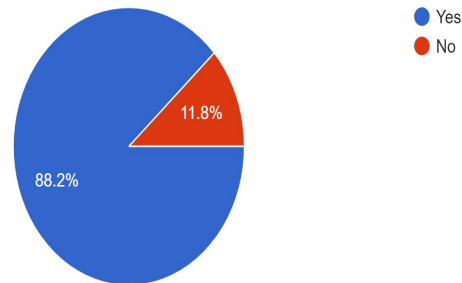
How do you feel about food waste and its impact on the environment and society?

17 responses



Would you eat leftovers or untouched food from restaurants, supermarkets, hotels, etc., if it was safe and hygienic?

17 responses



Poly Pantry Data

Total Visits by week

Date	Visits
07/03 - 07/09/23	111
07/10 - 07/16	144
07/17 - 07/23	142
07/24 - 07/30	148
07/31 - 08/06	142
08/07 - 08/13	134
08/14 - 08/20	53
08/21 - 08/27	262
08/28 - 09/03	370
09/04 - 09/10	291
09/11 - 09/17	376
09/18 - 09/24	394
09/25 - 10/01	414
10/02 - 10/08	387
10/09 - 10/15	450

11/13 - 11/19 400

11/20 - 11/26 228

11/27 - 12/03 383

12/04 - 12/10 446

12/11 - 12/17 278

12/18 - 12/24 166

12/25 - 12/31 0

01/01 - 01/07/24 150

Poly Pantry data keynotes

- Upward trend in the number of visits over time. This indicates growing interest or usage of the service/site being tracked.
- There is seasonality in the data with certain times of the year showing higher visit numbers. Identifying these patterns can help in planning for expected increases or decreases in visits.
- Approximately 140 visits/week



Needs Assessment

Connections to and conversations with community members

Connections and conversations with organizations and committee for Eco-Sankofa:

- **Campus dining services** (Centerpointe, Kellogg West, Starbucks) – partners in sourcing hygienic, untouched food
- **Poly Pantry Operations Team** (ASI's student-run food pantry) – logistics, data collection, distribution protocols
- **Student organizations** (Black Resource Center, César E. Chávez Center, CARE Center) – distribution hosts and community amplifiers

The conversations and connections made during spring semester are shared in log below.

Spring 2025

Spring 2025				
1	Meeting with a food recovery bank	01/17/25	6:00pm- 7:00pm	Exploring collaboration options with the food bank that recovers food from farms off campus it is one of sources of food at Poly Pantry
2	Submitted The Green initiative fund proposal	01/24/25	7 a.m-10 a.m	
3	meeting with President of Sustainability club pres	02/13/25	1p.m-2 p.m	Collaborating on scheduling volunteers
4	Afrofuturism Meeting	02/13/25	2 p.m-4 p.m	
5	Meeting with Poly Pantry	02/13/25	4 p.m-5 p.m	Distribution issue
6	Meeting with TGIF committee	02/21/25	10 a.m-11:30 a.m	for Sourcing Packaging
7	Meeting with Poly Pantry	02/21/25	4 p.m-5 p.m	
8	Meeting with Kellogg west conference hotel	03/06/25	10 a.m-10:30 a.m	Gained full support from Kellogg west conference hotel; Bill Nazur
9	Meeting with Dr.Liane 1.1	03/06/25	12:00 p.m-12:30 p.m	Meeting with Dr.Liane
10	Meeting with Care center	03/10/25	2:30-3:00 pm	Trying for Distribution
11	Meeting with Black resource center	03/11/25	4 p.m-4:30 p.m	Pitching for Distribution
12	Meeting with Woman Resource Center	03/11/25	4:30-5:00 p.m	Pitching for Distribution
13	Meeting with Marysol Mandoza	03/20/2025	9 a.m- 9:30 am	Marysol was busy so she did not show up
14	COP Afrofuturism Meeting	03/19/2025	1 p.m-4 p.m	
15	TGIF Funding Meeting	03/21/2025	10 a.m-11:30 a.m	TGIF Funding meeting improved based on feedback from previous meeting
16	Meeting with Dr.Liane 1.1	04/01/2025	1:30p.m-2:00 p.m	
17	Afrofuturism Meeting	04/17/25	2 p.m-4 p.m	
18	TGIF Funding Meeting	04/11/2025	10 a.m-11:30 a.m	TGIF funding requested for more options on packaging or scale down the project and gather more data

Who may have expertise to inform your project

- Afrofuturism Initiative mentors who have been a guiding light for the project .
- Food-safety professionals for example; Centerpointe sous-chef, and food distribution point managers such as Poly Pantry manager
- Sustainability club on campus would be a great resource to inform the project
- Food Recovery Organizations such as Fruitful INC which we have met to collaborate with during the project



Volunteers



A black two-tier rolling cart is shown, filled with numerous small, square, clear plastic containers. Each container appears to hold a portion of food, possibly a meal component. A white label is attached to the top tier. The cart is positioned against a yellow wall.



Forward

Volunteering Protocol

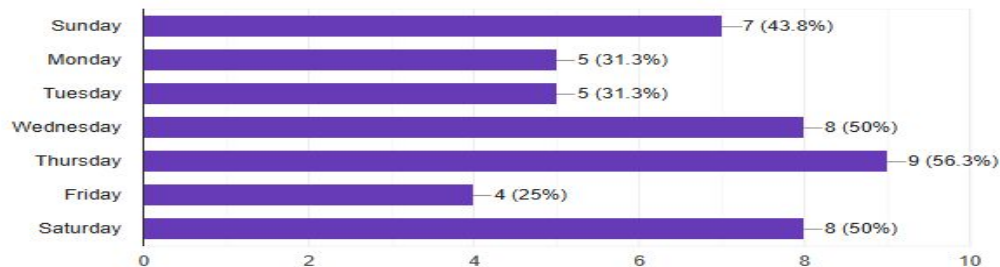
Volunteering Protocol	Steps
1	Collect boxes from Poly Pantry
2	Arrive at Centerpointe
3	Check in with Sous Chef Danny
4	Clean or wash hands with soap
5	wear hair cover
6	wear gloves
7	clean surface
8	Know where tools are to pack, get box and food to pack
9	Pack and then measure temp, fill the food sheet and then take it to Poly pantry
10	Upon arrival check temperature of food again then help people at Poly Pantry to place food in the fridge submit the sheet to poly pantry and sign it off

Volunteers schedule

Availability Select the Days You Are Available

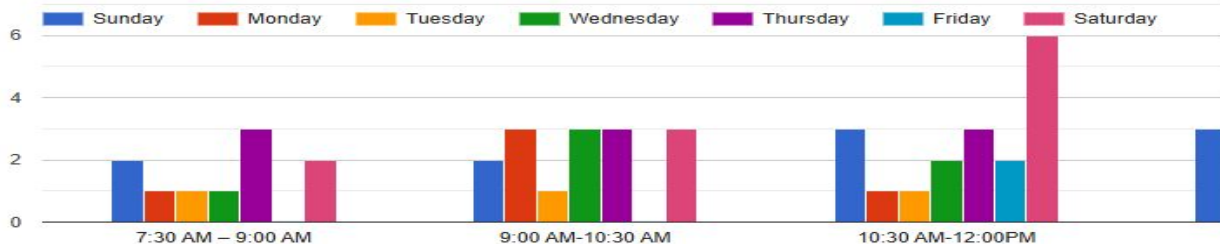
 Copy chart

16 responses



Choose Your Volunteering Shift(s)

 Copy chart



Quality control

The sheet below is used to log food logistics from Centerpointe to Poly pantry following food handling protocol

Centerpointe and Poly Pantry Food Distribution Logs
Date: _____

Food Item Description	Time Prepared	Temperature while Prepared	Kitchen Manager Signature	Time Delivered	Temperature when delivered	Receiving Manager Signature

Total # of Meals Prepared _____ Total # of Meals Served _____

Keep on file for 90 days

Food should be discarded after 48 Hrs if not consumed.

Reheat food to minimum 165° F prior to consuming.

Project updates Spring-2025

List of food dropped			Qty	Date	Volunteers	Weight	Time to distribute (approximately)	Volunteer name	Location
Sr	Food Item	Ingredients	boxes			Lb (1.25 lb/ box)			
1	Pasta	Dairy gluten	29	11/07/24	14	36.25	75		Poly Pantry
Spring 2025 Semester									
2	Shrimps		15	02/04/25	1	18.75	30	Melika	Poly Pantry
3	Sasauges noodles and salad		25	02/07/25	2	31.25	85	Faheem and Ian Perez	Poly Pantry
4	Waffles egg and Mac and Cheese	Dairy gluten	30	02/11/25	1	37.5	90	Melika	Poly Pantry
5	Corn, Chicken and Pasta	Dairy gluten	20	04/23/25	1	25	100	Ben	Woman Resource center
Total Boxes			119						
Total Food Recovered (LB)						148.75			

Packaging Requested from The Green Initiative fund to curb a challenge



Number	Capacity (oz)	Size	MOQ	price total	price/unit	Link	material	Pictures	Requirement per day	Days in semester	total	Total Cost \$
1	49	8"x8"x3"	300	123.65	0.412	https://store.worldcentric.com/8x8x3-fiber-clamshell-3	Compostable container		100	105	10500	4327.75
2	49	8"x8"x3"	300	120.91	0.403	https://store.worldcentric.com/8x8x3-fiber-clamshell-2	Compostable container		100	105	10500	4231.85
1 lb =16 oz		3.0625					Estimated Funds required per semester for packaging					8559.6

Links for packaging:

-<https://store.worldcentric.com/8x8x3-fiber-clamshell-3-compostable>

-<https://store.worldcentric.com/8x8x3-fiber-clamshell-2-compostable>

Packaging strategy and key notes

- Buy on weekly basis not in bulk
- Current Packaging requested is crafted from unbleached plant fibers, including bamboo, offering a sustainable alternative to traditional packaging materials.
- The packaging is certified compostable in commercial facilities, aligning with ASTM D-6400 standards.
- Ensures effective breakdown in industrial composting environments.
- Contains no added per- and polyfluoroalkyl substances (PFAS), addressing health and environmental concerns.

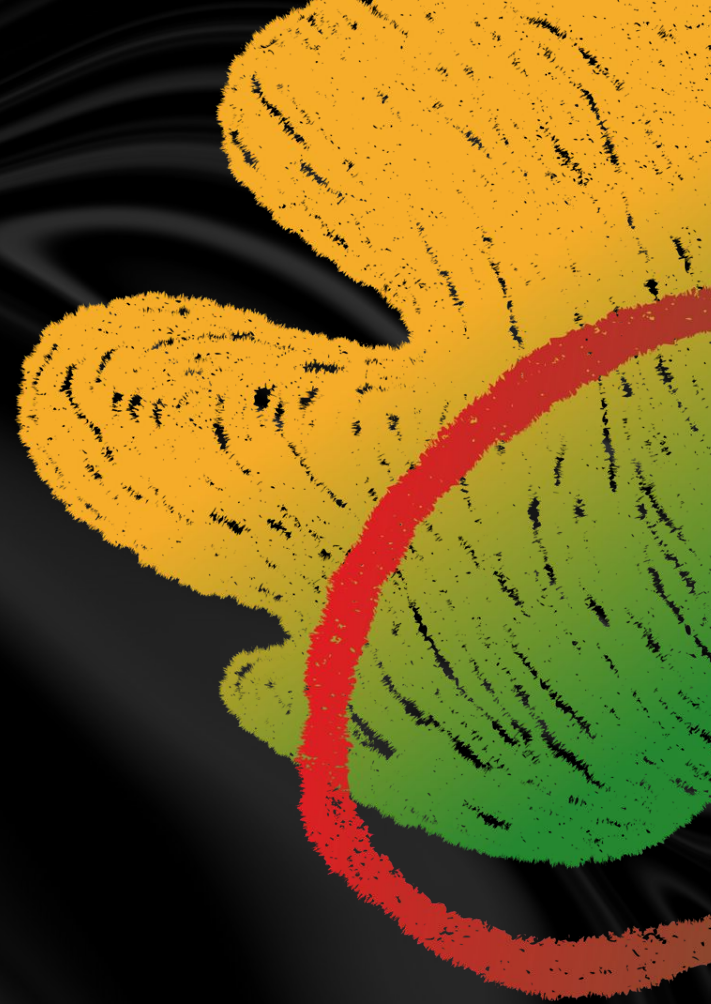
Per- and Polyfluoroalkyl Substances (PFAS) are a group of synthetic chemicals widely used for their water-resistant, grease-resistant, and non-stick properties. They are often found in food packaging, cookware, textiles, and firefighting foams.

Links:

- https://www.worldcentric.com/impact/sustainability/certifications/1*8xb24*_gcl_au*NlExMzYyM_zluMTc0MTM4NjI3OA_&_ga=2.243576333.988522499.1741861112.1741861112.1741386279
- <https://greenpaperproducts.com/collections/compostable-containers>
-

Challenges

- Packaging
- how much food waste we can reduce in total
- how many students we are able to help
- link for the packaging required and quantity
- Distribution points



Project impact and scope

- Based on Poly Pantry data it estimated to have at least 100 visits per day during semester from students in need.
- The project will aim to recover food from all dining services on campus such as Centerpointe, Kellogg West hotel and Conference services
- The volume of food waste reduced over a semester is estimated to be equal to 64312 pounds equating to about 15.75 tons Given 200 boxes of 3 lb food package is given out everyday

Box	Capacity (oz)	Mass (lb)	Total number of boxes	Mass from each box	Total Volume/box
1	49	1.5	10500	10500*1.5	15750
2	49	1.5	10500	10500*1.5	15750.00
Cummulative Mass in lb					31500.00
Total food waste reduced per in Tons				64312.5/2000	15.75
Note:	1 pound	16 ounce (Oz)	Given atleast 200 boxes are given out per day		
	1 ton	2000 lb			

Eco-Sankofa'S Impact by 2030 in reducing Methane (CH₄) in Fall -2025based on EPA'S Avoided landfill food waste Methane emission Calculator

User Input

To use the calculator, please enter values in the **GREEN** cells. Enter the starting year and tonnages of food waste not going to landfill per year for up to six years. Select a global warming potential (GWP) or use the default value (28). EPA suggests using a value of 28 to estimate 100-year GWP of methane and a value of 84 to estimate 20-year GWP. All other fields and tabs of the calculator are protected to avoid unintentional changes to the underlying modeling.

Variable	Value	Assumptions/Notes
Enter Methane Global Warming Potential: (kgCO ₂ equivalent/kg CH ₄)	28	Default for 100-year time horizon: 28 Default for 20-year time horizon: 84
Select starting calendar year:	2025	
Year	Enter the Value of Food Waste Not Sent to Landfill Each Year (Short tons per year)	Assumptions/Notes (Use this column as needed to note food waste amounts and assumptions)
Year 1 / 2025	15.75	Fall 2025
Year 2 / 2026	0	
Year 3 / 2027	0	
Year 4 / 2028	0	
Year 5 / 2029	0	
Year 6 / 2030	0	

Results - Summary

Based on results from the EPA'S *Avoided Landfilled Food Waste Methane Emissions Calculator*, approximately 0.7 total metric tons of methane would be avoided between 2025 and 2050.

Total Avoided Emissions	Value
Total Metric Tons CH ₄ Avoided	0.7
Total Metric Tons of CO ₂ eq. Avoided	19

Link:
https://www.epa.gov/landfills/avoided-landfilled-food-waste-methane-emissions-calculator.xlsx?action=default&mobileRedirect=true&wdPreviousSession=a61312c5-3126-440b-81ae-b305f4d70748&wdOrigin=BROWSELINK%2COPU_EXCEL_EDIT-A-COPY&wdPreviousSessionSrc=OFU

Food donation state laws summary

Sr	State laws	Codes
1	California Health and Safety Code	Section 114432 Section 114433
2	United State Code, Bill Emerson Good Samaritan Food Donation Act	Title 42, Chapter 13A, Section 1791
3	California Civil Code	Section 1714.25(a)
4	SB 1383	

-Volunteers are not required to have a food handler card

California Health and Safety Code

Section 114432 – **A person, gleaner, or food facility may donate food to a food bank or to any other nonprofit charitable organization** for distribution to persons free of charge. Food facilities may donate food directly to end recipients for consumption.

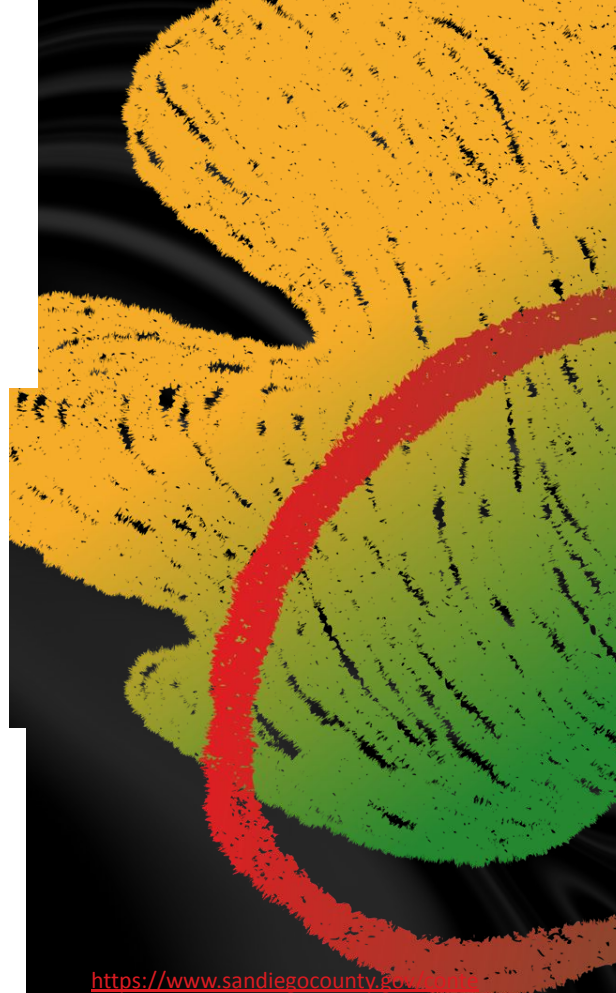
Section 114433 – A person, gleaner, or food facility that donates food as permitted by Section 114432 **shall not be subject to civil or criminal liability or penalty for violation of any laws, regulations, or ordinances** regulating the labeling or packaging of the donated product or, with respect to any other laws, regulations, or ordinances, for a violation occurring after the time of the donation.

California Civil Code

Section 1714.25(a) – Except for injury resulting from gross negligence or intentional misconduct in the preparation or handling of donated food, **no person, gleaner, or food facility that donates food that is fit for human consumption at the time it was donated to a nonprofit charitable organization or food bank shall be liable for any damage or injury resulting from the consumption of the donated food.** Food facilities may donate food directly to end recipients for consumption. The immunity from civil liability provided by this subdivision applies regardless of compliance with any laws, regulations, or ordinances regulating the packaging or labeling of food, and regardless of compliance with any laws, regulations, or ordinances regulating the storage or handling of the food by the donee after the donation of the food.

United State Code, Bill Emerson Good Samaritan Food Donation Act

Title 42, Chapter 13A, Section 1791 – (c)(1) **A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.** (f) This section shall not be construed to create any liability. Nothing in this section shall be construed to supercede State or local health regulations.



A16. Q: Do volunteers who serve food at soup kitchens, food banks or volunteer run restaurants have to have a California food handler card?

A: No, volunteers are not required to obtain a California food handler card. The law only applies to food handlers who are “hired” by subject food facilities. Food handlers who work in a food facility on a regular basis and benefit financially from the business are not considered volunteers (e.g., family members/owners).

Link : <https://docs.vcrma.org/images/pdf/eh/food/CALIFORNIA-FOODHANDLER-CARD-LAW-GUIDELINES.pdf>

SB 1383 Food Recovery Organizations

Font Size:    [Share & Bookmark](#)  [Feedback](#)  [Print](#)

What is the SB 1383 Edible Food Recovery requirement?

To address food waste and its link to food insecurity, SB 1383 requires California to recover 20% of edible food, that would have otherwise been sent to landfills, and donate or redistribute to those in need by 2025.

To be more specific, the law requires the following:

- Jurisdictions must establish edible food recovery outreach and inspection programs to assist in connecting food recovery organizations and services with edible food generators so that food can be redistributed or donated to those in need.
- Jurisdictions are responsible for ensuring there is sufficient county-wide capacity to recover and redistribute all edible food.
- Specific edible food generators must arrange to recover the maximum amount of their edible food that would otherwise go to landfills, by establishing contracts with food recovery organizations and services and keeping up to date records of all edible food donated.
- Food recovery organizations and services that work with edible food generators must maintain and submit records of donated edible food they have collected.

Recent updates

- Kellogg Hotel and Conference center on Board to provide Food
- Starbucks on Board to provide food
- Black Resource Center willing to Distribute food
- César E. Chávez Resource Center considering to take Distribution
- In conversation with Care center for more Distribution
- Looking forward to Continuing Distribution with ASI



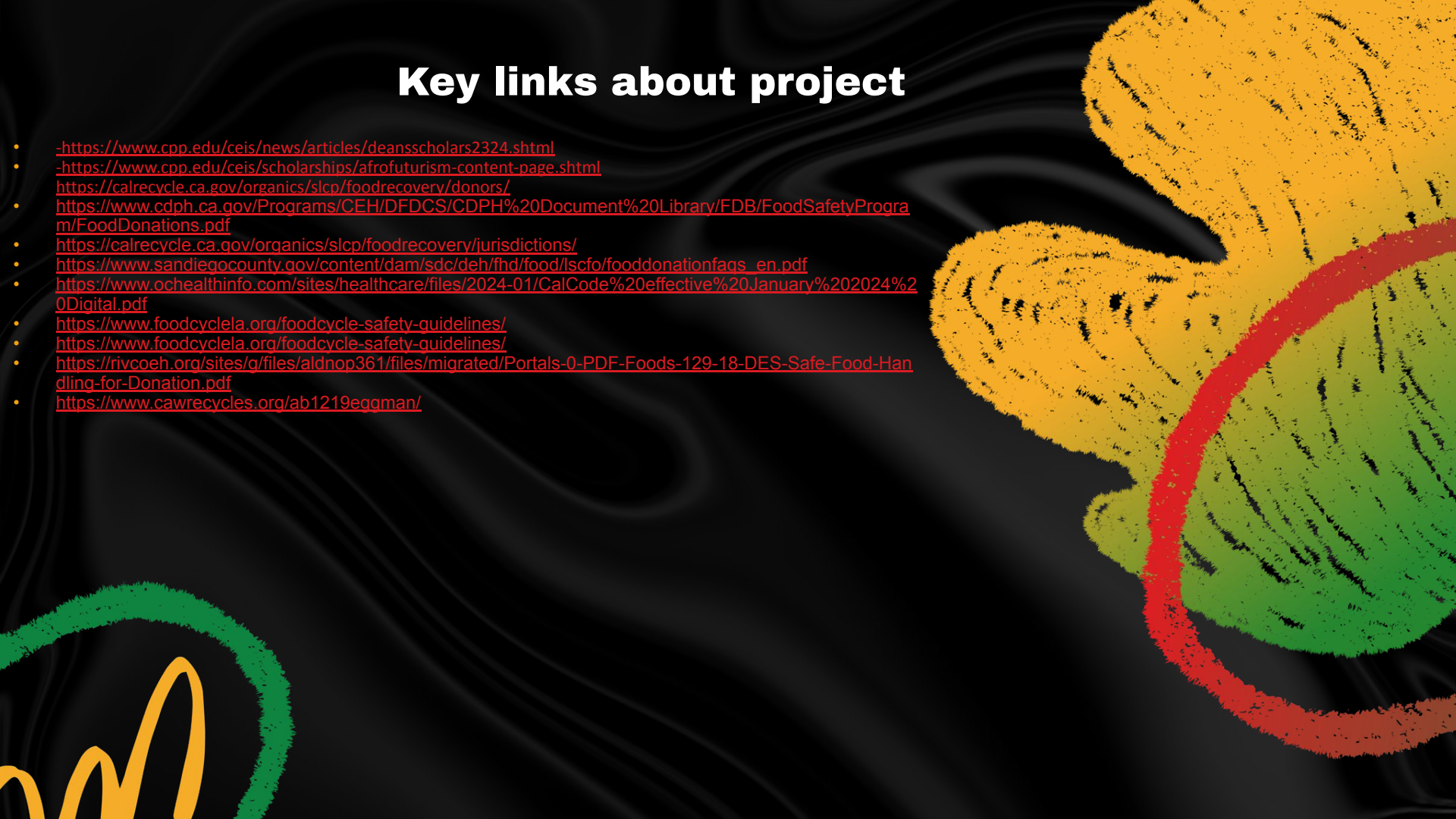
Future steps

- TGIF (The Green Initiative fund) to source packaging
- Streamlining and reaching out to get more volunteers
- Improving the framework of Program and making it more robust
- Reaching out to foundation and incorporate more dining service in our network like centerpointe
- Institutionalizing the project.

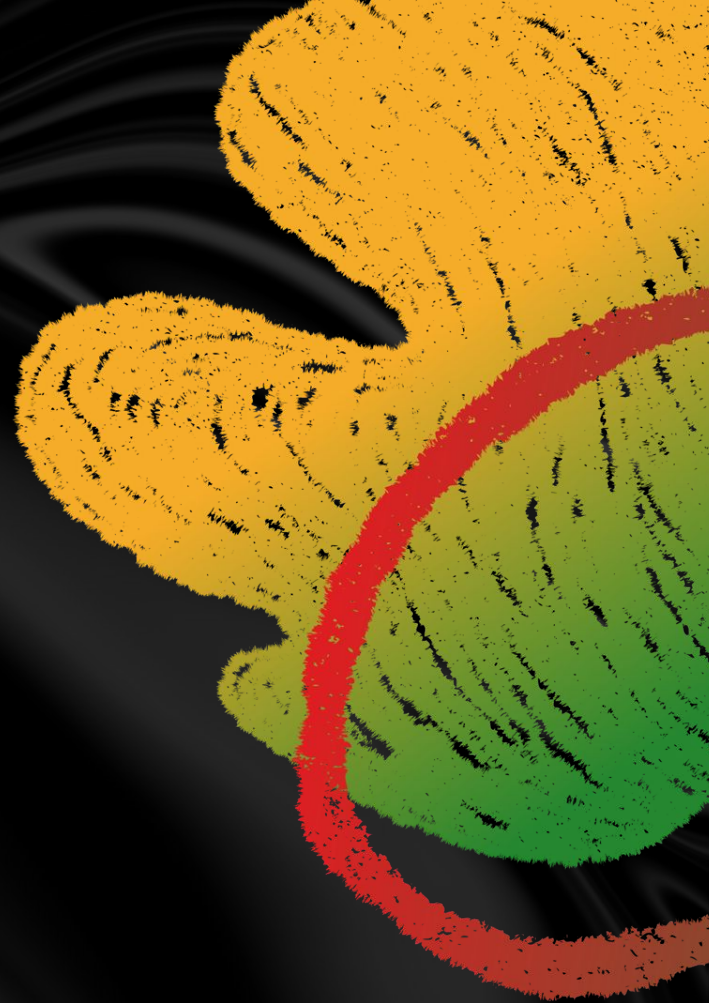


Key links about project

- <https://www.cpp.edu/ceis/news/articles/deansscholars2324.shtml>
- <https://www.cpp.edu/ceis/scholarships/afrofuturism-content-page.shtml>
- <https://calrecycle.ca.gov/organics/slcp/foodrecovery/donors/>
- <https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/FoodDonations.pdf>
- <https://calrecycle.ca.gov/organics/slcp/foodrecovery/jurisdictions/>
- https://www.sandiegocounty.gov/content/dam/sdc/deh/fhd/food/lscfo/fooddonationfags_en.pdf
- <https://www.ochealthinfo.com/sites/healthcare/files/2024-01/CalCode%20effective%20January%202024%20Digital.pdf>
- <https://www.foodcyclela.org/foodcycle-safety-guidelines/>
- <https://www.foodcyclela.org/foodcycle-safety-guidelines/>
- <https://rivcoeh.org/sites/g/files/aldnop361/files/migrated/Portals-0-PDF-Foods-129-18-DES-Safe-Food-Handling-for-Donation.pdf>
- <https://www.cawrecycles.org/ab1219eggman/>



Thank you



Impact Artifact

Summary of the Project:

Eco-Sankofa combines sustainable practices with the rich heritage of African culture. The term "Eco" denotes sustainability, while "Sankofa" means "go back and get it," symbolizing the integration of traditional wisdom with modern needs. The project's core is to address food insecurity by reducing food waste and connecting diverse cultures through food. The aim of the project for the year 2025-2026 is to expand its operations across campus departments by raising funds and promoting the Afrofuturism initiative of Eco-Sankofa.

Project team:

- Dean of the College of Education and Integrative Studies: Dr. Jenelle S. Pitt-Parker
- Mentor: Dr. Liane Indira Hypolite
- Project Lead: Faheem Gulzar

Collaborations and Positive impact:

Bronco Dreamers Resource Center: Areli Sarahi Castro (Manager) of BDRC is participating in the project.

Woman Resource Center: Ariana M. Estrada (Manager) of WRC is participating in the project.

Black Resource Center: Derick Prince (Manager) of BRC is participating in the project.

Cesar Chavez Resource center: Emily Johana Urrutia (Assistant Coordinator) and Joel are open to participating in the project.

Kellogg West Conference Center and Hotel: Bill Nazur Manager of (KWCC) willing to provide food and additional support for expansion

Centerpointe: Sous Chef Danny had provided food for more than 5 activities of food recovery and trained volunteers to recover food. Centerpointe continues to provide food for upcoming semesters

The Green Initiative Funding (TGIF) request: The Afrofuturism Initiative (Eco-Sankofa) submitted a TGIF funding request with Associated Students Incorporated (ASI) to request funds for sourcing packaging for the upcoming years. Which was postponed until fall-2025. The reservation of ASI was the amount requested of \$10271 however, since the TGIF request can only be made once this amount was requested for ensuring survival of the project.

Additional Budget Request with CEIS: A funding request \$283 for packaging was submitted with the Dean of College of Education and integrative studies which was approved to support the packaging for the project. The packaging is stored with the Women resource center to continue the efforts of recovering food.

Relation to Afrofuturism:

The project collaborated with a multitude of cultural resource centers such as Black resource center, Cesar Chavez resource center, Woman Resource center to collect and distribute food among students in need, promoting community engagement across diverse cultures and promoting equality.

The project aims to be diversity inclusive by promoting quotes from leaders such as Martin Luther King, Muhammad Ali, Wangari Maathai who had worked for emancipation of black community across the globe by referencing their enlightening words on packaging of recovered food thereby building a connection to black identity through food.

Impact on Campus:

The Eco-Sankofa project has made a strong impact on campus by addressing food insecurity through sustainable practices and culturally inclusive engagement. Highlights of the project's impact include:

- 123.75 lbs of food recovered from 99 distributed boxes, reducing food waste.
- 17+ volunteers actively engaged in food recovery and distribution.
- Collaborations with key resource centers: Black Resource Center, Women's Resource Center, Cesar Chavez Center, and Bronco Dreamers Resource Center.
- Support from campus departments like CEIS (approved \$283 for packaging) and food providers like Kellogg West and Centerpointe.
- TGIF funding request submitted to ASI for long-term sustainability.
- Student empowerment and leadership through volunteer opportunities and cross-cultural engagement.

The project was mentioned in **Provost Gomez's communication**.

Multiple announcements were made during the school year through communication channels; ME announcements to call for Volunteers and promote the Afrofuturism Initiative of Eco-Sankofa.

Pictures of Food Recovered



