



# Get Vocal For Local

## Increasing Access to Local Produce at WPI

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### Problem

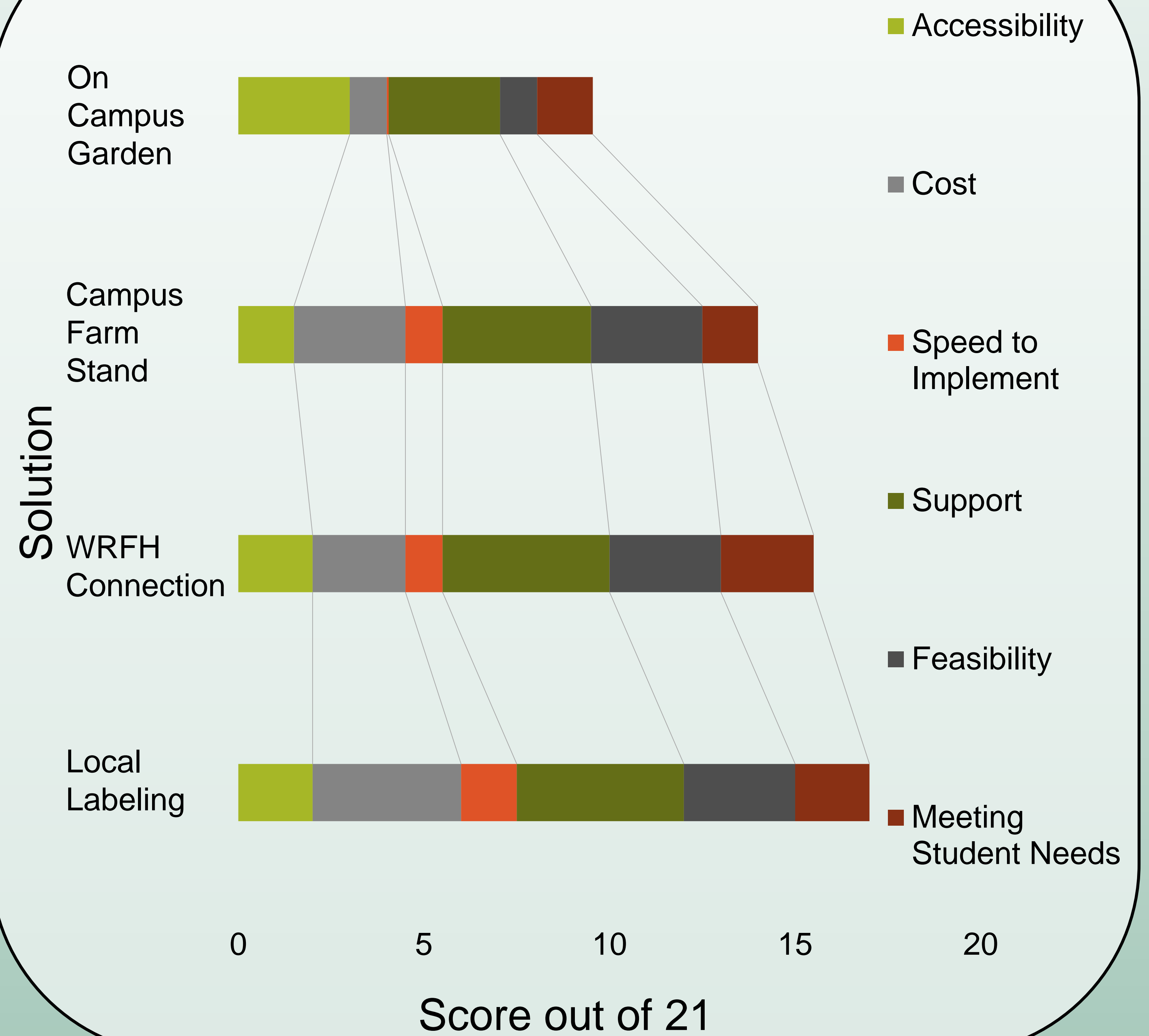


WPI shows no signs of offering local food in the campus dining areas. Lack of local produce affects student performance, health, and social wellbeing.

Local broccoli has **2x** more  
**Vitamin C** than foreign broccoli.

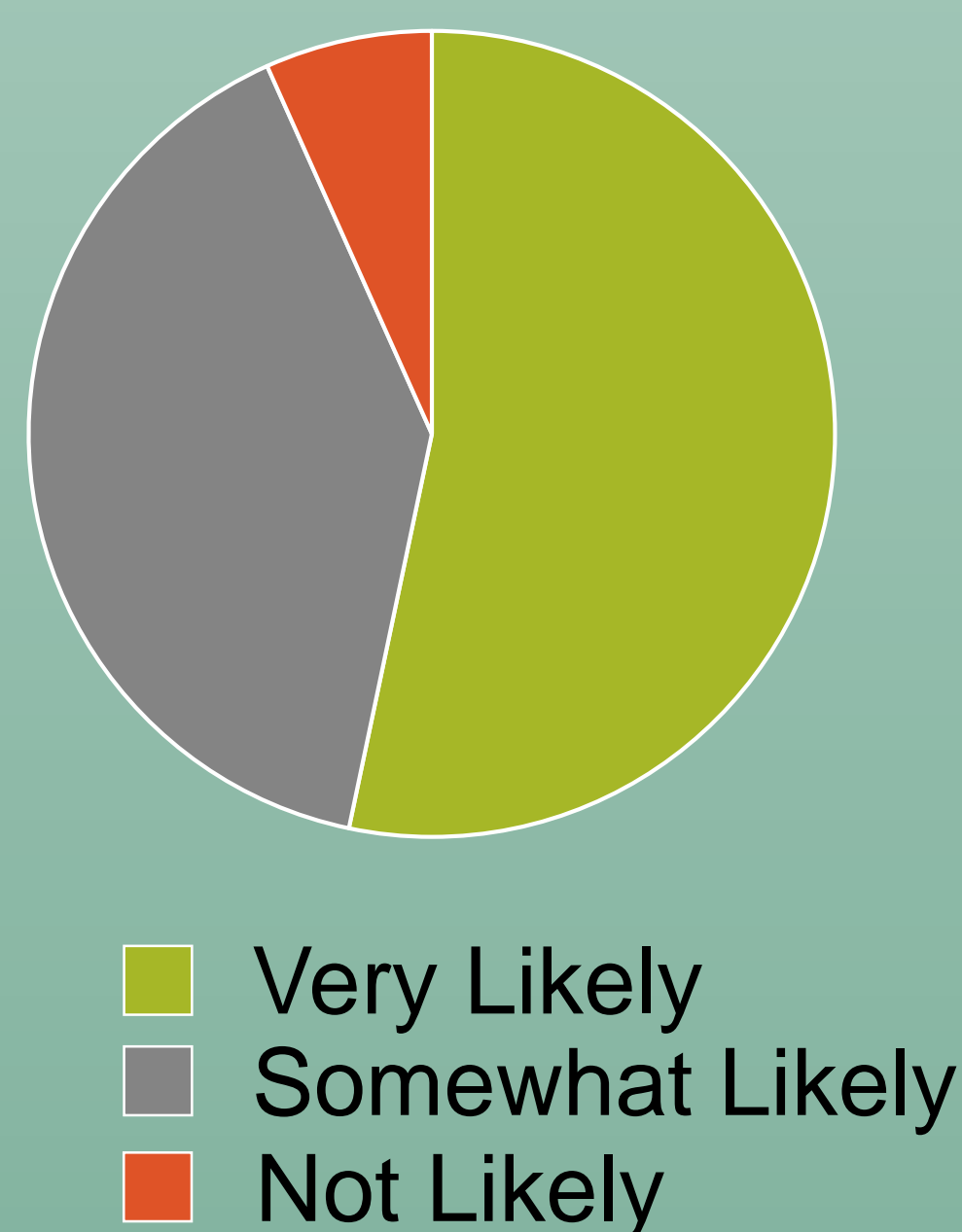


### Decision Matrix



### Survey of 60 WPI Students

If the dining areas had a separate section for local foods, how likely are you to choose that over what is currently available?



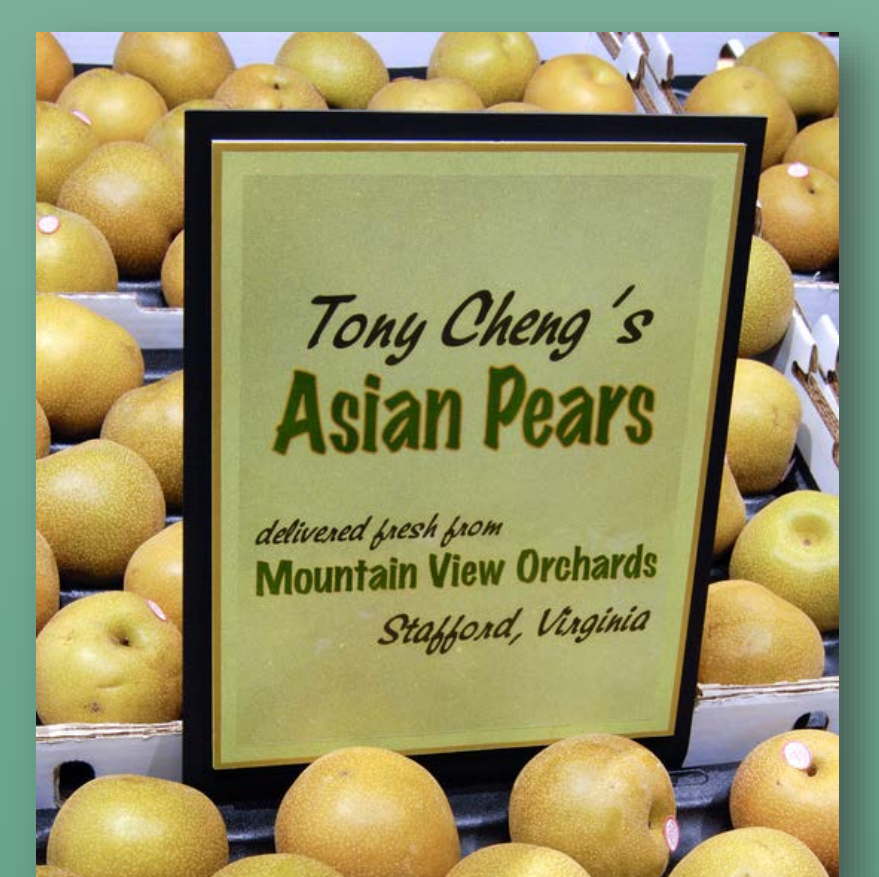
Facilitate connection between Worcester Regional Food Hub and Chartwells at WPI.

### Solutions

Work with Sardilli and Chartwells to design local labeling in WPI dining areas.



Local labeling has increased sales by **28%** in grocery stores.



### Future Assessments

#### Qualitative

- Which foods need to be restocked often
- Survey student satisfaction with local produce

#### Quantitative

- Review Sardilli invoices
- Economic analysis of Chartwells order history and produce stocking

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