First Year Eats



innovation

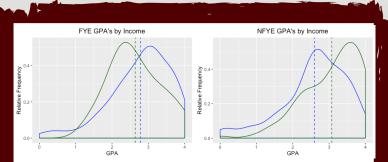
The reason: 24% of TAMU freshmen are food insecure, with higher rates among those who are under-represented. Food insecurity correlates with poorer grades.

The target: Freshmen living in Clements Hall and participating in Learning Communities composed mostly of first generation, low income, and/or under-represented students.

The goal: To see if we can increase student success by addressing food insecurity.

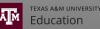
How: Mug Meal Mondays, Crockpot Cuisine, and a stocked Clements Kitchen larder help freshmen learn how to cook, provide community, and teach life skills. TUFU and Everybody Eats provide gardening skills and fresh produce. Industry provides eggs, grocery support, and mugs. Research gives us a better understanding of what is happening.



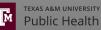


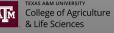
Results: Statistical analysis of Fall 2019 final grades showed that in our control group (right), the grades of low income students (blue) were significantly lower than those of non-low-income students (green), as expected. However, for students in First Year Eats (left), low income students closed the grade gap (statistically significant)!

Conclusion: Our preliminary data show that the collaboration of many groups in The Hunger Consortium on and off campus to support First Year Eats was able to close the GPA gap between low income and other students!



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