

NACUFS (2025)

Outreach & Education Program of the Year

The Maryland Campus Pantry & Teaching Kitchen

University of Maryland

Introduction:

Led by Chef Larry Tumlin, University of Maryland Campus Pantry and Teaching Kitchen uniquely combine culinary education with essential food resources, positioning itself as a standout groundbreaking initiative among dining programs nationwide. The teaching kitchen strategically offers students ongoing access to both cooking facilities and pantry items, directly addressing food insecurity. Through varied programming, including academic courses, community workshops and resources like the Terp Resource Room for private consultations, Dining Services through the Campus Pantry and Teaching Kitchen, actively support comprehensive student well-being and promote holistic approaches to healthy living.

Essay:

The Teaching Kitchen's integration with the Campus Pantry makes it one of the most distinctive and impactful outreach programs in university dining. Unlike typical dining programs that offer meals or occasional cooking events, our model provides students with direct, ongoing access to a fully equipped kitchen alongside a pantry stocked with free ingredients. This connection between education and ingredient availability reduces barriers related to food insecurity, making healthy eating accessible to all students, regardless of financial circumstances. Students benefit from this approach by gaining culinary skills, nutritional knowledge and practical experience in meal preparation. Recurring events like the Fostering Terp Success Tour and Cooking Demonstrations further compliment the program by encouraging open dialogue around nutrition and sustainable eating habits. Additionally, the kitchen hosts workshops for Maryland's SNAP-Ed, further supporting

community access to nutritious meals. Dining Services promotes healthy lifestyles by hosting University classes in the Teaching Kitchen, allowing students to engage in practical, experiential hands-on cooking experiences that complement traditional classroom learning. Additionally, the Kitchen offers students access to the Terp Resource Room which can be reserved for private use to access remote services such as counseling, nutrition, wellness consultations, or external programs like SNAP and WIC.

Introduction:

The Teaching Kitchen is marketed through engaging materials that promote culinary education, wellness and accessibility. A mix of digital media and direct engagement ensures that students are aware of upcoming events, interactive cooking demonstrations and essential needs-focused classes. Graphic designs utilize inviting visuals that reflect The Kitchen's hands-on, community-focused approach. Social media, campus newsletters and dining hall signage all play a role in reaching students effectively. Additionally, interactive promotions, such as live cooking demos and food tastings encourage student participation and further integrate the Teaching Kitchen into the broader campus dining experience.

Essay:

Marketing efforts for the Teaching Kitchen inform, engage and inspire students to participate in hands-on culinary education and nutrition awareness programs. Partnerships with sponsors and donors, including SECU Bank, Pepsi, Plenus Group (PGI Foods), the Mid-Atlantic Section of the PGA (MAPGA), and Shake Shack significantly enhance programming and student wellbeing. The University's Student Government Association also supports the Teaching Kitchen, ensuring students gain important food preparation experience. A multi-platform marketing strategy encourages student engagement. Social media campaigns highlight upcoming events, behind-the-scenes footage from cooking classes and student testimonials. Student-sponsored events often create promotional materials that draw more students into the space, further increasing participation. Collaborations with student organizations and campus wellness initiatives, such as the Multiracial Heritage Month Cooking Workshop co-sponsored by the Office of Multicultural Involvement and Community Advocacy, further extend outreach and programming. Additionally, partnerships with academic departments integrate the Teaching Kitchen into academic coursework. The program's visibility is strengthened through participation in major campus events, like Giving Day, which ensures more students are able to benefit from these essential resources.

Introduction:

The University of Maryland Teaching Kitchen has become a hallmark resource for promoting nutrition, food sustainability and community engagement among students. Through interactive culinary events, open tastings, student-led presentations, academic classes and campus programming, our Teaching Kitchen bridges food education and accessibility. This unique initiative enables students to confidently manage their nutritional needs while promoting a welcoming community atmosphere. Participants frequently express increased culinary confidence, increased food security and improved dietary health. Integrated directly with our Campus Pantry, the Teaching Kitchen uniquely addresses student wellbeing, ensuring nutritious home-cooked meals remain accessible - promoting long-term student success and health.

Essay:

The Teaching Kitchen has significantly enhanced the UMD campus experience, offering students a welcoming space to explore cooking, nutrition and food sustainability through hands-on, experiential learning. "You have an amazing program and we were beyond impressed by everything you have available to your students at Maryland. They are so lucky to have you on their team." One event attendee shared. Additionally, student participants frequently express how the program has helped them gain confidence in cooking meals and avoid food scarcity. With programs like Terps Essential Needs, which teaches students how to prepare meals using donated ingredients, then take those same ingredients home for free. "I appreciate everyone's kindness and what [Dining Services] has done for the students," one student shared, "The food items... in the pantry [helped] me live a healthier lifestyle [and] helped me battle severe depression. I never had to worry about where my next meal would be. I will be forever grateful to you all. You guys saved me." Uniquely, the Campus Pantry is integrated directly with the Teaching Kitchen, providing students with easy access to nutritious foods while supporting our strategic goal of increasing student wellbeing and food security through comprehensive and accessible dining solutions.

Introduction:

The Maryland Teaching Kitchen is an interactive learning space designed to educate and empower our students through hands-on culinary experiences. The Kitchen is structured to accommodate instructional demonstrations and active participation, allowing students to learn essential cooking skills. Connected directly to the Maryland Campus Pantry, The Kitchen enables students to incorporate learning and application; after participating in teaching events, students can shop for and take home the ingredients needed to recreate meals themselves, at no cost. By combining education and access, the Teaching Kitchen promotes equitable learning where students, regardless of financial background, can develop lifelong cooking skills.

Essay:

The Teaching Kitchen was designed with practical student use in mind. Structured like a home kitchen, the equipment reflects what students would find in their own living spaces. An overhead display allows audience members to follow preparation techniques. The Kitchen supports diverse programming, from cooking classes to open tasting events where anyone can sample dishes and ask questions. Academic courses, led by instructors like Meredith Epstein, a Principal Lecturer in the Department of Agriculture and Natural Resources, utilize the kitchen as a hands-on classroom, teaching students about food preparation and sustainability. Additionally, student groups use the space to teach cultural cooking for special events, such as the Asian American, Pacific Islander, and Desi American Heritage Month Cooking Event or the College Park Curry Club Cooking Demo. The kitchen also serves as a resource for University programs like Terps Essential Needs, where students learn how to transform Campus Pantry ingredients into healthy meals. By building classes around available Pantry ingredients, such as using donated bread and fruit to create French toast with a berry compote, the Teaching Kitchen ensures that students leave not just with knowledge, but with practical, applicable skills to fuel their continued growth and academic success!

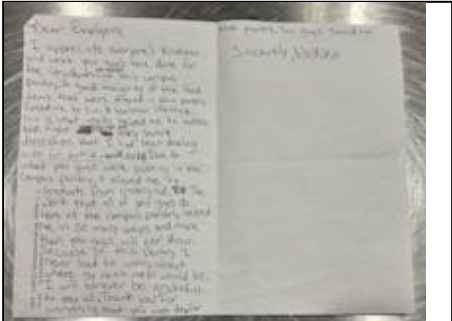
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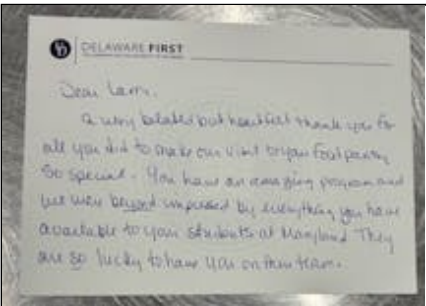
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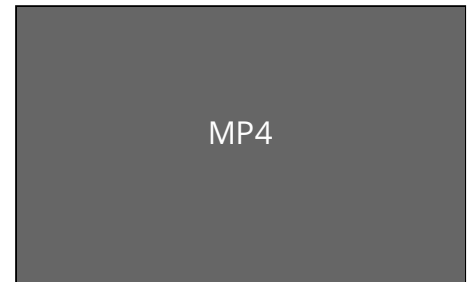
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