

UMES' Campus Kitchens group at USG Wins Prize for Most Donors

UMES hospitality-tourism students were among volunteers from 24 colleges and universities that participated in a "Raise the Dough" online fundraising challenge in late February, together bringing in more than \$56,000 to benefit hunger relief efforts. The challenge was hosted by The Campus Kitchens Project, a national organization that empowers student volunteers to fight hunger in their communities.

The UMES Campus Kitchens' chapter at The Universities at Shady Grove engaged 159 donors, the most of any organization in the competition and won a \$750 incentive bonus to go along with the \$5,020 members raised during the week-long event. The UMES-USG students "gave away" cupcakes on campus, hoping that strategy would raise awareness and inspire recipients to volunteer a donation, according to chef instructor Susan Callahan.

During the week of February 20, Campus Kitchens groups across the country competed against one another to raise the most money to support their hunger fighting efforts. Cash prizes totaling \$2500 were awarded to Campus Kitchens that raised the most money or involved the largest number of individual donors through their online campaign.

The Campus Kitchen at Washington, DC raised \$12,715, winning an additional \$1,000 prize for the most money raised. Campus Kitchens' chapters like the one at USG lead efforts to combat food waste and hunger by collecting surplus food from on campus dining halls, community gardens, restaurants, and grocery stores and transforming it into healthy meals.

A year ago, Campus Kitchens across the country rescued more than 823,549 pounds of food and served 293,963 meals to 12,006 clients.

Students see their role in disaster preparedness

Donning fresh white coats, 122 pharmacy, physician assistant and kinesiology students at the University of Maryland Eastern Shore gathered in early February to participate in a mass medication dispensing exercise. They welcomed Salisbury University nursing students as collaborative partners. Aside from being students, they all held something else in common—their ensuing (POD) exercise and demonstration is an annual event held as part of the pharmacy school curriculum introducing students to the public health roles of "emergency preparedness" and "emergency response" within a community.

The day began with a talk from Dorothy Sheu of the Maryland Responds Medical Reserve Corps, who described how volunteers of many backgrounds can help their families, friends and communities. She described some common events where public health may rely on volunteers: during a Strategic National Stockpile exercise, at a health station in a state shelter or within a POD site during an actual emergency.

Dr. Larry Hogue, assistant dean of professional affairs at UMES' School of Pharmacy, led the POD exercise. He utilized his "POD Squad," a group of student pharmacists who have had previous experience with POD operations, to act as facilitators. The "POD Squad" role-played, demonstrating all of the POD stations and flow, including registration, screening, dispensing, consultation and special needs stations. The participants then jumped in and role-played at each station, switching stations six times to get a feel for each POD function.

Barbara Logan, emergency preparedness coordinator for the Somerset Health Department, explained the exercise's significance: "Providing mass medication dispensing in a county of 26,470 residents in a critical health



Chefs and Farmers' Summit builds relationships

UMES Hospitality and Tourism Management students at the Universities of Shady Grove in Rockville, Md. participated

in an event, "Chefs & Farmers' Summit," Feb 24. Cosponsored by the Montgomery County Food Council, this event afforded chefs from local, high visibility establishments in the D.C. area a chance to network with local farmers. Students such as **Adnan Chaudry** served as kitchen assistants and conducted interviews with chefs and farmers to learn about the challenges and rewards buying from local and sustainable suppliers.

Chef **Gary Rehaul** of Bon Appetite Catering, left, is pictured with **Susan Callahan**, chef instructor of UMES' Hospitality and Tourism Management program at Shady Grove. "It was one of the highlights of my career," she said. "The students were so engaged; they really connected with all the businesses present." Students also created a report that was shared with the Montgomery County Department of Economic Development food council "to offer some basic metrics about local food and local businesses."



The "POD Squad," student pharmacist facilitators and staff, pictured at UMES' PODs drill March 3, from left, are: Kapil Patel; Soumil Sheth; Richard Yim; Melissa Buff; April Hartford; Jessica Marcelin; Tiffanie Taylor; Priyana Kumar; Kristen Kas; Hillary Schlerf; Blair Heckel; Salematou Traore; Ikjae Chin; Eric Assah; Dr. G. Lawrence Hogue, program coordinator; April Tepfer, a Notre Dame University School of Pharmacy student.

emergency is challenging. This exercise is two-fold in that it provides an opportunity to recruit MD Responds volunteers and provides them with immediate training on one of our most critical components in emergency preparedness. I would feel confident calling on trained MD Responds volunteers to assist rather than relying on pulling people in with no prior experience in the midst of an emergency."

At the close of the day, 74 percent of survey respondents said that they would register with the Maryland Responds MRC. Recruiting local professional students can answer to immediate volunteer needs in Somerset County, but can also provide experience that they can share after graduation. Through multi-agency partnering in a small county, almost 50 new leaders stepped up to protect their communities in the future.

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