



Healthy Campus Case Study



HEA

An tÚdarás um Ard-Oideachas
The Higher Education Authority

Clonmel Community Pantry

Institution/ Organisation

Technological University of the Shannon

Who leads/ led the project?

Marie Walsh (TUS Lecturer) and TUS Students Union and Alan Tobin (TUS Healthy Campus Officer)

Date and timeframe

2024 – 2025 Academic Year

Project Rationale

Food Insecurity – where people lack access to food for a healthy lifestyle, is a global issue (Keat et al., 2024; Baillie et al., 2024).

A recent MA study by the TUS Healthy Campus Officer (2025) surveyed 208 TUS students and found that 54% of respondents had experienced food insecurity during their time in TUS. In addition to survey data, several anecdotal interactions between lecturers and students highlight the issue of students not eating 'enough' and/or not eating 'well'.

Project Overview/ Summary

The Clonmel Community Pantry was set up on the TUS Clonmel Campus in September 2024 and officially launched by TUS President on October 18th 2024.

Physical provision of food on Clonmel campus is via two locations – a kitchen dresser in the reception area and the Student Union Office. The Pantry is open any time that the campus is open (Monday to Friday from 8am until 10pm).

There are two main suppliers of food:

1. Simon Community donate and deliver food hampers received via the European Social Fund. This is stored in the TUS Student Union. This includes items such as tea/coffee, sugar, jam, cereal, pasta and tinned goods.
2. Purchased of food from local suppliers by a staff member using funding received from Slaintecare Healthy Communities. This food is available in the reception area and includes items such as pasta sauce, noodles and rice meals.

Additional developments:

- Organised 6 weeks cooking programme with the Healthy Food Made Easy programme.
- The Student Union is applying to Food Cloud and to the Health Officer for Tipperary-meaning TUS will be able to access short, dated food available from local retailers who are registered with Food Cloud e.g. Tesco and Aldi.
- Arranging food safety training to finalise these applications.
- Dr Walsh is liaising with the wellbeing officer of the Education Training Boards in Tipperary to explore potential collaborations.
- There are also plans for further cooking courses as well as talks on nutrition and food demo events.

Training Boards in Tipperary to explore potential collaborations so that more young people from the local Clonmel area can access the pantry. There are also plans for further cooking courses as well as talks on nutrition and food demo events.

Key Learning Points

- The survey needs additional questions to go beyond demographic profiling to include what items are being taken as well as the impact of the pantry.
- Significant policy change is needed in higher education to combat food insecurity. Sustainability policies at the university need to include food as a central theme (Keat et al., 2024).
- Setting up a pantry is easier than you think! The only essential cost was the shelving to store and showcase food products. It was not possible to access food via the European Social Fund directly, but it was easy to source a list of ESF supplied organisations.
- Simplify- To make this project sustainable it needed to be streamlined. For example, the food needed to be available in a space that is always open rather than a locked room where you would need to find the key first and then gain access.

Limerick Framework for Action			Whole Campus Approach	Type of Evaluation
Culture	Celebrate	Students	Campus Environment (Facilities & Services) (Pillar 2)	Outcome Evaluation
				Summative Evaluation

