



Client Choice Models

There are several different types of Client Choice models from which to choose. Use the one that works best for you.

- 1. Fixed Menu Plus “Grab Bag” Option**

Pantry distributes its traditional, standardized food box, and also displays varieties of different items. The client is allowed to take limited (one bag, six items, etc) or unlimited amounts of those goods or any odds and ends which find their way into your pantry.
- 2. Fixed Menu Bags for Emergency Clients**

Pantry maintains a supply of fixed bags for those few clients who have no food in the house and must be supplied with everything to survive until the crisis passes.

OR

Those who need food to augment what they get from WIC or food stamps, etc. are permitted to select assortments of goods from the pantry without the pretext of those goods meeting all their needs.
- 3. Goal Pounds Assortment**

The pantry attempts to fully cover the food pyramid from the Food Bank and displays those goods, permitting clients to take however many pounds total of those goods. The average amount is just over a pound per person per meal. Color coded shelving may help to display items as they appear on the food guide pyramid. (America’s Second Harvest suggests 3.75 pounds of food per person, per day is necessary to provide a nutritious day’s meals.)
- 4. Client “shops” from list of available goods**

Pantry acquires the best and most food it can from the Food Bank and elsewhere and itemizes what is available on a list. The list is provided to clients as they arrive to pick up food. Clients indicate on the list what items they want and the pantry assembles their bag from that list.
- 5. Choice with Limits – for a family of 4 for 3 days**

Each person makes their own choice by checking off on a list of available items. For instance, if the pantry has in the vegetable section, corn, green beans, peas, and squash, they are allowed to choose three items. The sections of the list are divided up by the type of foods the pantries offers, for example, high protein foods, sweets and desserts, fruits, etc. The client checks off the items they want from each section and presents it to the person who will fill the bags.
- 6. Open Distribution**

This is a very simple yet by far the most untraditional way to run a food pantry. The pantry gets all the food they can from the Food Bank and permits clients to choose the types and amount of food they want. No limits, no restrictions, just trust.