



# SFSTF ANNUAL REPORT

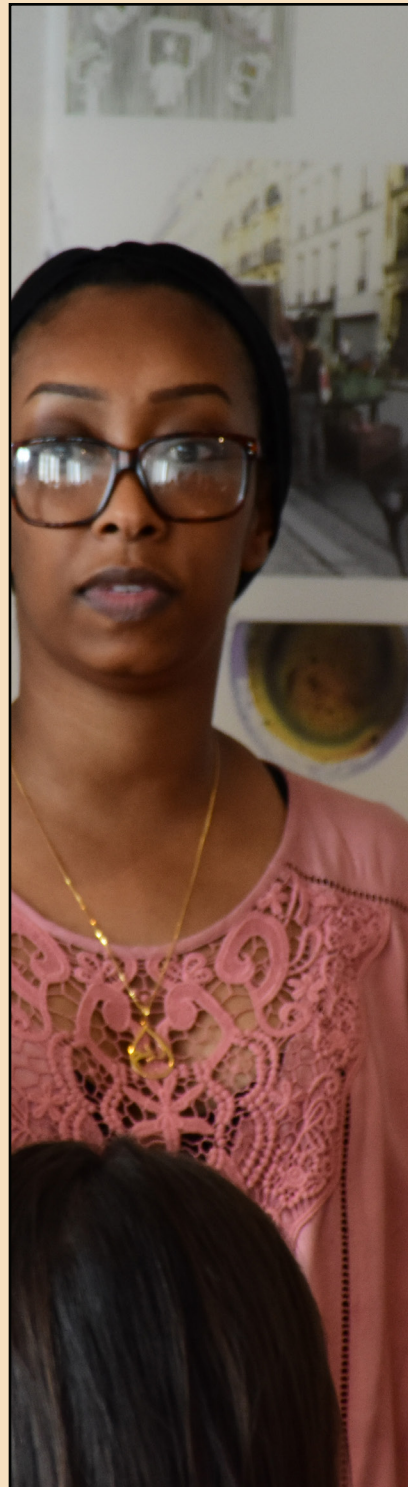
The Sustainable Food Strategy Task Force    2017-2018

# INTRODUCTION

SFSTF | Collaborating for Food System Change

The Sustainable Food Strategy Task Force (Task Force) was formed in 2016 to implement the UVa Sustainability Plan (2016-2020) goals relating to food.

Task Force members meet monthly and represent several entities connected with the campus food system, including: UVa Dining (Aramark), UVa Health System Dining (Morrison), Darden Dining (Compass), the Office for Sustainability, Environmental Resources, Morven Kitchen Garden, the Nitrogen Footprint Project, Greens to Grounds, the School of Medicine, the Department of Politics, UVa Nursing, the UVa Food Collaborative, and the Institute for Environmental Negotiation (IEN).



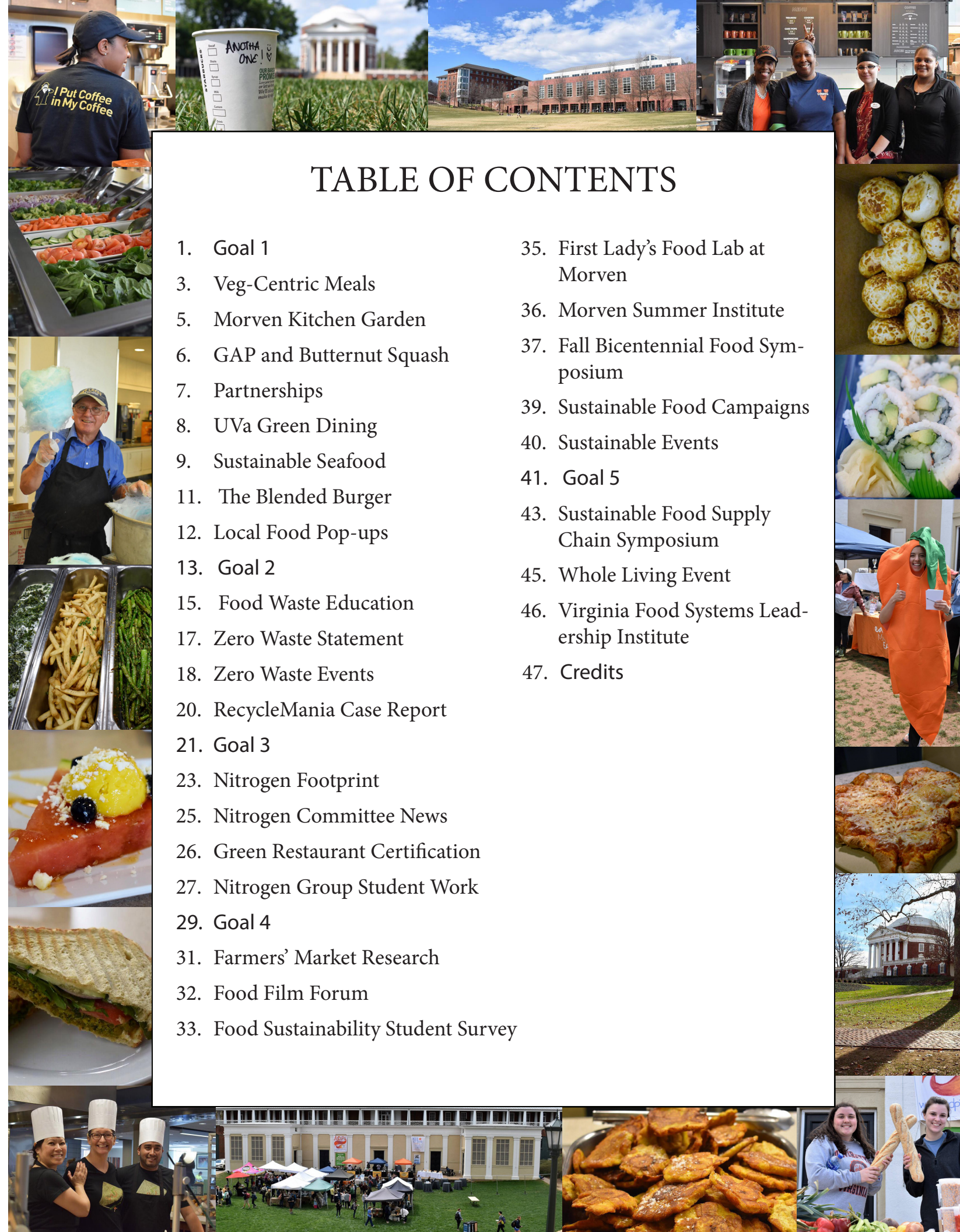
One of the most significant decisions embedded in the Sustainability Plan is for UVa to adopt the nationally accepted metrics for sustainable food as developed by the Association for the Advancement of Sustainability in Higher Education (AASHE): the Sustainability, Tracking and Rating System (STARS). The AASHE STARS definition of “sustainable” requires that food be produced within 250 miles of the dining location, and to meet other criteria such as humanely raised and fairly traded. Prior to setting specific targets for sustainable food purchases, the Task Force agreed to establish UVa Dining’s (Aramark) current baseline of sustainable food purchases according to AASHE STARS. This year Dining has implemented and evaluated pilot projects, and new partnerships that are beginning to move the needle; several are profiled in this report. UVa Dining has also taken the lead on tracking sustainable purchasing with the use of a new tool provided by FarmLogix, mining baseline data to help establish metrics for future gains in sustainable purchasing. The Task Force is now working towards establishing consistent data gathering and tracking across all UVA dining systems including UVa Health Systems and Darden Dining..


Numerous other efforts are underway to advance the university’s food goals. The Nitrogen Group will continue to study the effects of labeling on student purchasing behavior, consider new language for future goal setting, collaborate with other universities nationwide, and map sustainable food in our dining areas. A significant student survey, designed by Associate Chair and Professor of Politics Paul Freedman launched in the fall of 2017 and retrieved a strong data set regarding how students think about sustainable food, pointing the way for considerable future research. Additionally, the Task Force is working creatively to help UVA envision a future food system through efforts such as an upcoming Bicentennial symposium -- Our Evolving Food System: from Slavery to Sovereignty -- to be held on October 17-18, 2018.



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# Annually Increase the Percentage of Sustainable Food and Beverage Options Available on Grounds. Activities Include:

1. Track and benchmark sustainable food purchases with other universities.
2. Create more specific targets (i.e. humanely raised, local).
3. Develop a UVa-sustainability rating for food purchases on grounds.
4. Create targets for annually decreasing the percentage of conventionally produced animal-derived products purchased.
5. Develop new strategies and expand existing pilots for inclusion in the food portion of the Nitrogen Reduction Plan to help achieve the existing reduction goal.

# Initiative for Veg-Centric Meals

U Va Dining, Aramark is opening the newly renovated Castle as a “Plant-Forward” cafe with a focus on mindful, healthful eating. The mission of Castle is to inspire the UVA community to “Live simply, eat joyfully and savor tastes that inspire the mind”. This cafe will feature vegetarian friendly, healthy and sustainable choices.

Morrison Healthcare, currently working within the University of Virginia’s Health Care System, is developing veg-centric menus through a national scale partnership with the Humane Society of the United States. This initiative reflects the trend of Americans moving away from meat-centered meals and towards a more plant-based palate.



“These classes are about breaking that meat-and-two-sides mindset, stepping out of your comfort zone and creating exciting dishes that appeal to vegans and meat eaters alike.” - Laura Lapp (Morrison VP Wellness and Sustainability)

# MORVEN **KITCHEN** GARDEN



Located on a one-acre plot, the Morven Kitchen Garden (MKG) provides students educational and leadership opportunities in sustainable market farming, inspires community participation in local food systems, and offers an outdoor laboratory for agricultural research. MKG hosts weekly volunteers work days during the academic school year for students, faculty, staff, and local community members. In 2017, over 250 individuals participated in a MKG program from volunteering at a garden workday to visiting the garden for a tour or special event.

In fall 2017, Morven Kitchen Garden, partnered with UVa Dining, received the Good Agricultural Practices (GAP) certification. GAP is a voluntary audit that provides third party verification that the grower has created and implemented a plan to minimize food safety risks throughout their farm.

UVa Dining, like many larger wholesale buyers, requires growers to achieve GAP certification before they will purchase their produce. With this key requirement in place, MKG sold their first crop to UVa Dining in November: over 400 pounds of butternut squash.

UVa Dining incorporated the MKG squash into various dishes across grounds during the week of November 13. The MKG squash was featured at O'Hill, Fresh Food Co., Runk, Fontana Bakeshop and JPJ Athletic Dining. The Morven Kitchen Garden looks forward to continuing to sell produce to UVa Dining and is currently growing potatoes for this fall semester.

# UVa GREEN DINING

## Sustainable Purchasing

Purchasing from Local Food Hub (2017):

- 32,000+ pounds of apples
- 66,000 pounds of produce bought in total

AASHE Star reporting (2017):

- Increased sustainable spend by 2% in 2015 to 8.6% in 2017
- Earned highest points in Virginia for Sustainable Food & Beverage Procurement

## Certifications

UVa is pursuing a Fair Trade Designation through Fair Trade Campaigns to institutionalize its commitment to supporting and purchasing fair trade products for sale at all locations across Grounds.



NoBull Burgers

Wonderment Pop-tarts

### Partnerships

UVa Dining has partnered with many local Charlottesville businesses to bring exciting products to various retail locations on Grounds, and it continues to seek out community partners to grow local food offerings.

Snowing in Space

Blue Ridge Kombucha



# Sustainable Seafood

UVA Dining and Compass Group

Compass Group and Foodbuy are excited to announce a contract for sustainably raised farmed salmon with their preferred local seafood supplier ProFish. This is an industry first, and Compass helped drive the industry toward a farmed salmon that meets sustainability standards. The program launched in the Mid-Atlantic on August 10th, 2017 and will continue to roll out nationwide. This achievement aligns with the Compass policy for sustainable seafood.

Aquaculture Stewardship Council Certified

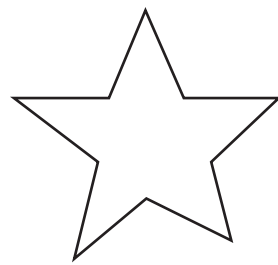
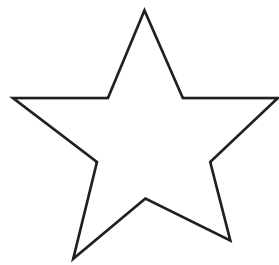
**“BEST CHOICE”**  
by Seafood Watch

- 9 -

# MSC CERTIFIED



UVA Dining, Aramark is proud to be Marine Steward Council chain of custody certified since (2014). UVA Dining is independently audited and certified against the MSC Chain of Custody Standard. This ensures that seafood served by UVA Dining is traceable and sustainable.



## The NEW Blended Burger

In April 2018 all UVa dining rooms transitioned to serving ‘blended burgers.’ These burgers are a blend of 80% beef and 20% mushrooms, a concept that stems from the James Beard Foundation’s Blended Burger Project. UVa’s burgers are made with 100% Virginia beef thanks to a


partnership between UVa Dining and Seven Hills Food Company. This pilot has demonstrated that sustainability, local economic development, and customer satisfaction can all be advanced through collaboration. With this project UVa dining has helped to set a new bar for Virginia’s campuses.

# LOCAL FOOD **POP**UPS <sup>1</sup>



UVa Dining has committed to advance its commitment to sourcing local food by bringing the “pop-up” model to Grounds! This both supports our region’s producers and educates students about the abundant availability of local foods in our area. Keep your eye out for pop-up farmers’ markets and food trucks as you are walking through Grounds!





# By 2030, Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill.

## Activities Include:

1. Identify a baseline level of food and single-use food serving items sent to landfills.
2. Set a specific annual target for reduction that is standardized across Grounds.
3. Explore and test strategies for reducing food waste.
4. Evaluate feasibility and potential impact of implementing a food waste diversion policy at UVa.
5. Develop a strategy for providing composting at all major UVa catered events, athletic events, and dining locations.

# FINE ARTS CAFÉ NEEDS YOUR HELP!

**WE ARE AT RISK OF LOSING  
COMPOSTING BECAUSE OF  
CONTAMINATION.**

**BUT YOU CAN MAKE A  
DIFFERENCE!**

**PLEASE TAKE A SECOND TO  
SORT YOUR WASTE  
RESPONSIBLY.**

**ONLY FOOD WASTE  
AND TO-GO BOXES  
SHOULD GO IN THE  
COMPOST BIN.**

**NOT SURE?  
LOOK FOR THESE LOGOS!**



**PLASTIC, LINED PAPER, AND GLASS  
CAN ALL BE RECYCLED**



## Increase Food Waste Education Efforts Aimed at Students

### Use of Food Waste Signage

It can be challenging to educate the public on correct practices for composting and recycling. The Task Force has been combating this with effective signage and the rollout of 100% compostable coffee cups!





# ZERO - WASTE

In order to reduce environmental impacts, UVa is discovering new ways to reduce the waste that goes directly to landfills. A major initiative this year has been the implementation of zero-waste events, which provide only recyclable and compostable products and discourage the use of goods that must be disposed as trash.



Each semester UVa holds a farmers' market event at the central amphitheater, giving local producers a chance to sell to the Charlottesville community. This is an opportunity for students to learn about community vendors and get involved in the local food movement. Recently, UVa Sustainability has been working to make these events zero-waste.

At the Bicentennial launch held in October 2017, about 350 pounds of compost were collected as a part of the Office for Sustainability's latest push to decrease the amount of wasted food on Grounds. Volunteers stood by containers for compost, recycling, and landfill and provided assistance in sorting disposables. This approach both directly reduces our waste footprint and educates participants to drive behavior change moving forward.



This year UVa Sustainability participated in GameDay Challenges for multiple sporting events. The challenge held on October 21 yielded half the waste produced by the same event a year before and landed UVa third place recognition nationally for "total recycling." More than 100 volunteers helped to divert 45,000+ pounds of waste from the landfill. Challenges were also held during high visibility events at the John Paul Jones Arena, including on February 10 when Virginia faced off against Virginia Tech.



On April 22 the UVa Food Collaborative partnered with UVa Sustainability for the screening of *Wasted!*, a film about how to reduce waste throughout the food system, from production to disposal. The zero-waste screening occurred at the Alamo Drafthouse Cinema in Charlottesville and included a panel featuring David Slezak (The Haven), Evie Safran (Kitchen Managers), Karen Ratzlaff (Blue Ridge Area Food Bank, Chief Philanthropy Officer), and Samantha Jameson (UVa Dining and Aramark).



## RecycleMania Case Report

This year UVa won RecycleMania's Education & Awareness Campaign, a national waste reduction competition held between colleges and universities. The focus was on reaching a broad base of students including those already personally invested in sustainability and those for whom information about the importance of recycling, composting, and avoiding single-use items might be new. A variety of events targeted specific audiences for education:

- Pledges for students to sign after selecting one food waste related behavior change.
- Fun hand-outs featuring green eating tips and "pick-up lines."
- Hershey Kisses used as a tool for educating about aluminum recycling.
- Basketball GameDay Recycling Challenge.
- Two-day plastic-bag collection drive featured a raffle and distribution of reusable bags .
- #skipthestrw pledge featured distribution of reusable straws.
- Zero-waste celebration brought UVa alumni to Grounds to discuss the future of waste-reduction; participants brought their own containers and utensils to the event.
- Introducing the #dontbetrashy tag and handing out "Don't Be Trashy" stickers to boost awareness.





# 3

## Reduce the Energy and Water Impacts of Dining Operations.

### Activities Include:

1. Reduce reactive nitrogen losses to 25% below 2010 levels by 2025.
2. Finalize and implement a 2016-2025 Nitrogen Reduction Action Plan outlining strategies to meet the goal in alignment with the Energy and Emissions Action Plan.
3. Include strategies for reducing the nitrogen impact in the area of food purchasing.
4. Finalize and implement a 2016-2025 Water Reduction Action Plan outlining strategies to meet the goal.

# NITROGEN FOOTPRINT

3

The Nitrogen Working Group tracks progress towards UVa's nitrogen footprint goal of reducing reactive nitrogen losses to the environment (25% reduction from 2010 to 2025) by running various sustainable scenarios. Here are a few examples of those scenarios.

Each dining hall has a "Meat-less Monday" once a month

Plant-forward meals in Castle

50% local purchasing

UVa increases renewable energy purchases (Hollyfield and Puller solar)

Hamburgers made of 20% mushrooms

Switching from coal to natural gas in the onsite heating plant

10% increase in vegetarian meals served

Reducing overall energy consumption

After running these scenarios and evaluating them against our nitrogen reduction goal, we have identified a need for greater focus on nitrogen reduction initiatives and innovations, especially in the realm of food production.



## Nitrogen Committee in the News!

On October 15 the Nitrogen Working Group attended a ceremony held by The Association for the Advancement of Sustainability in Higher Education (AASHE) where it was awarded The Campus Sustainability Research Award.

The award recognized the significance of “The Nitrogen Footprint Tool Network: A Multi-Institution Program to Research and Reduce Nitrogen Pollution.” This paper, which appeared in “Sustainability: The Journal of Record,” examines the use and impact of the Nitrogen Footprint Tool at several higher education institutions.



Elizabeth Castner is the paper’s lead author and the former Nitrogen Footprint Tool Network project manager.

# GREEN RESTAURANT

3



UVa Dining has 3 Certified Green Restaurants!

This year UVa received a 3-Star Certified Green Restaurant for O’Hill Dining Room. The Fresh Food Company at Newcomb Dining Hall is also 3-Star Certified and the Fine Arts Cafe is 2-Star Certified. UVa Dining is continuously working to improve these ratings as well as increase the number of Certified Green Restaurants at UVa.

In order to achieve the Green Restaurant Certification, an award which recognizes tremendous efforts to attain environmental sustainability, UVa has implemented 58 steps across six different environmental categories: energy, waste, water, disposables, chemicals, and, of course, food.



Green Restaurant Certification motivates the adoption of:

- Reduction of waste by 50% through recycling all plastics, glass, aluminum, and cardboard
- Composting all pre- and post-consumer waste
- 100% Styrofoam-free
- 100% recycled fryer oil
- Wide variety of vegetarian and vegan options
- Priority purchasing local or regional food
- Cage-free eggs and humanely-raised poultry on the menu
- Marine Stewardship Council certified seafood
- Greywater reuse for plumbing
- Reusable utensils for dine-in customers



# Nitrogen Group Student Work

## NWG Labeling Project

The Labeling Team (Hannah Piester, Christine DeRieux, Julia Stanganelli, and Anna Cerf) conducted three studies, each presenting three different menus: a control (neutral survey questions, regular menu); a leaf menu (neutral survey questions, sustainably ranked menu); and a priming menu (priming survey questions, sustainably ranked menus). Their materials included priming questions encountered prior to viewing the sequential menu. An example is: "Please indicate whether you agree or disagree with the following questions: People should do what they can to avoid harming the environment."

The results showed no pre-dominant trend but suggest a variety of options for future research including investigating in alternative methods of priming decision making.



## Local Food at UVa: A Traceability Study

A local food study conducted by Gabi Freckmann posed the research question, "What local food [250 mile radius] is coming into the dining halls (starting with O-Hill and Newcomb/Fresh Food Co.)?"

Data were gathered for these two locations from across the past three years. Analysis revealed no clear purchasing trends but confirmed a proliferation of local products on offer. The most popular items were: apples, mushrooms, tofu, peaches, peppers, and melons.

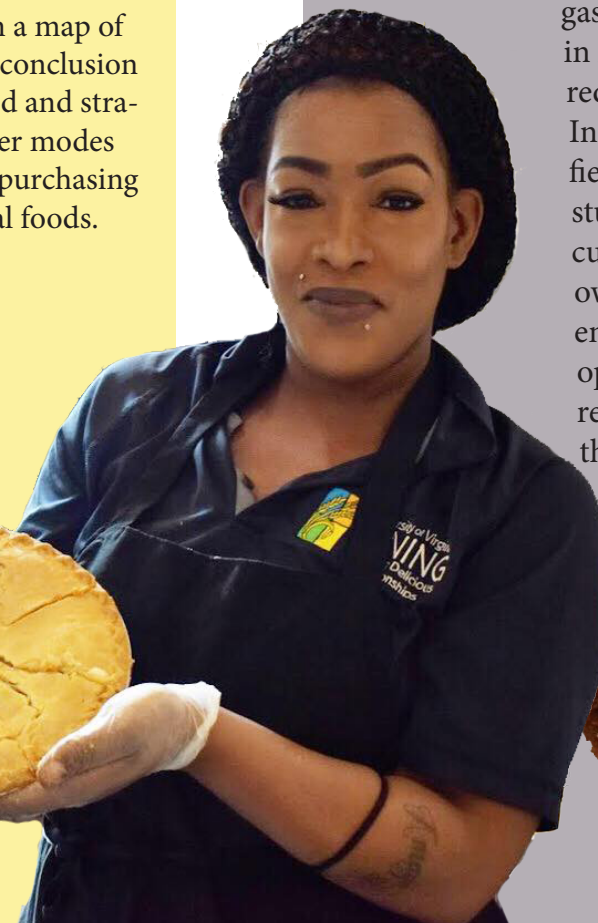
Freckmann's research also traced products back to growers and charted this sourcing on a map of Virginia and surrounding states. A key conclusion of the report is that there remains a need and strategic opportunity to innovate easier modes for purchasing local foods.



## Food Waste at UVa

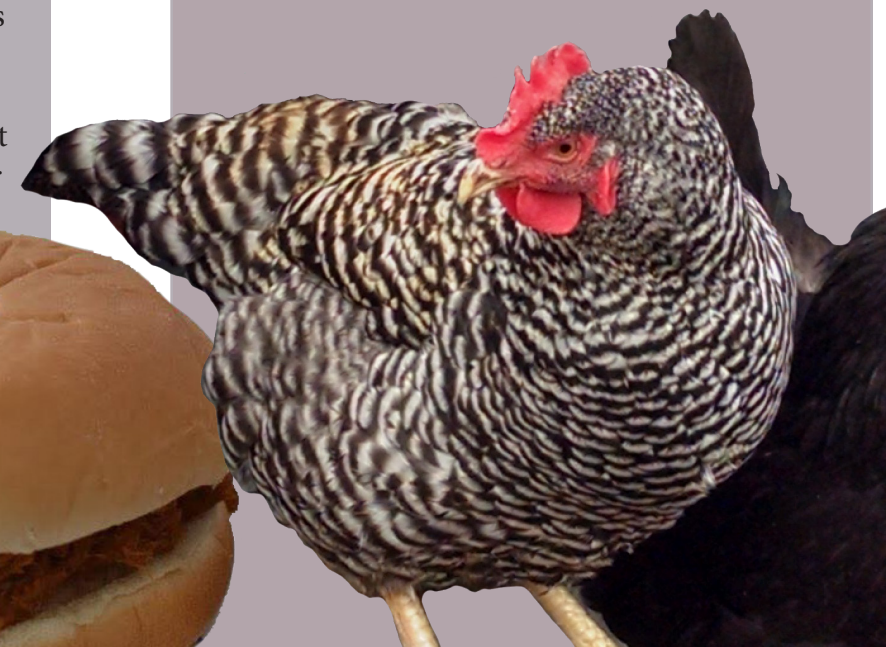
Allison Weiderhold began her presentation on a waste audit of UVa with the definition of food waste as, "the decrease in food in subsequent stages of the food supply chain intended for human consumption." Food waste creates many harmful and preventable impacts on environmental and social systems, including: squandering of resources used in production (e.g. agriculture accounts for 70% of water usage globally), maldistribution of plentiful resources, and the production of methane and greenhouse

gases from food waste dumped in landfills. UVa is working to reduce these negative impacts. In the past year we identified a pressing need to make students more aware of the cumulative impact of their own food waste. In a campus environment there is a great opportunity for making a real dent in collective impact through individual behavior change.



## N-Footprint Calculations

A team of undergraduates -- Rachel McGill, Samuel Mogen, and Elizabeth Milo -- examined UVa's nitrogen footprint using a multifaceted methodology based on analyzing data from 2010, 2014, and 2016 and converting all N-footprint food data from the NFT tool to SIMAP. One of the team's most relevant findings is that food currently makes up at least 50% of our nitrogen footprint. The biggest steps we can take to reduce the food-related nitrogen footprint include reducing beef consumption and rotating in meat-less days at dining halls.





# 4

## Increase Awareness of Sustainable Food Systems and Translate Heightened Awareness into Informed Choices. Activities Include:

1. Develop a positive and comprehensive food messaging campaign to educate the UVa community.
2. Regularly hold food-specific events or symposiums.
3. Develop signage to communicate sustainable food characteristics.
4. Incorporate food research into student projects and curriculum, particularly by involving Morven and Student Gardens.

# Farmers' Market Research

The C'Ville Market Research Team conducted crowd counts and IRB approved customer surveys across two market seasons. There have been a total of 9 crowd counts and 256 randomized customer survey responses collected.

The team includes Emma Feinman, Allie Arnold, and Gabby Levet under the advisement of Paul Freedman and assisted by City Market Managers Lucy Lamm and Justin McKenzie. Analysis of results revealed that more people were likely to come to the market on a day with good weather or when there was a nearby event occurring, and that the market currently serves a largely white, highly educated, and high earning demographic. The team recommends a push for inclusion and accessibility to achieve a consumer base that better represents the Charlottesville population.



## FOOD FILM FORUM

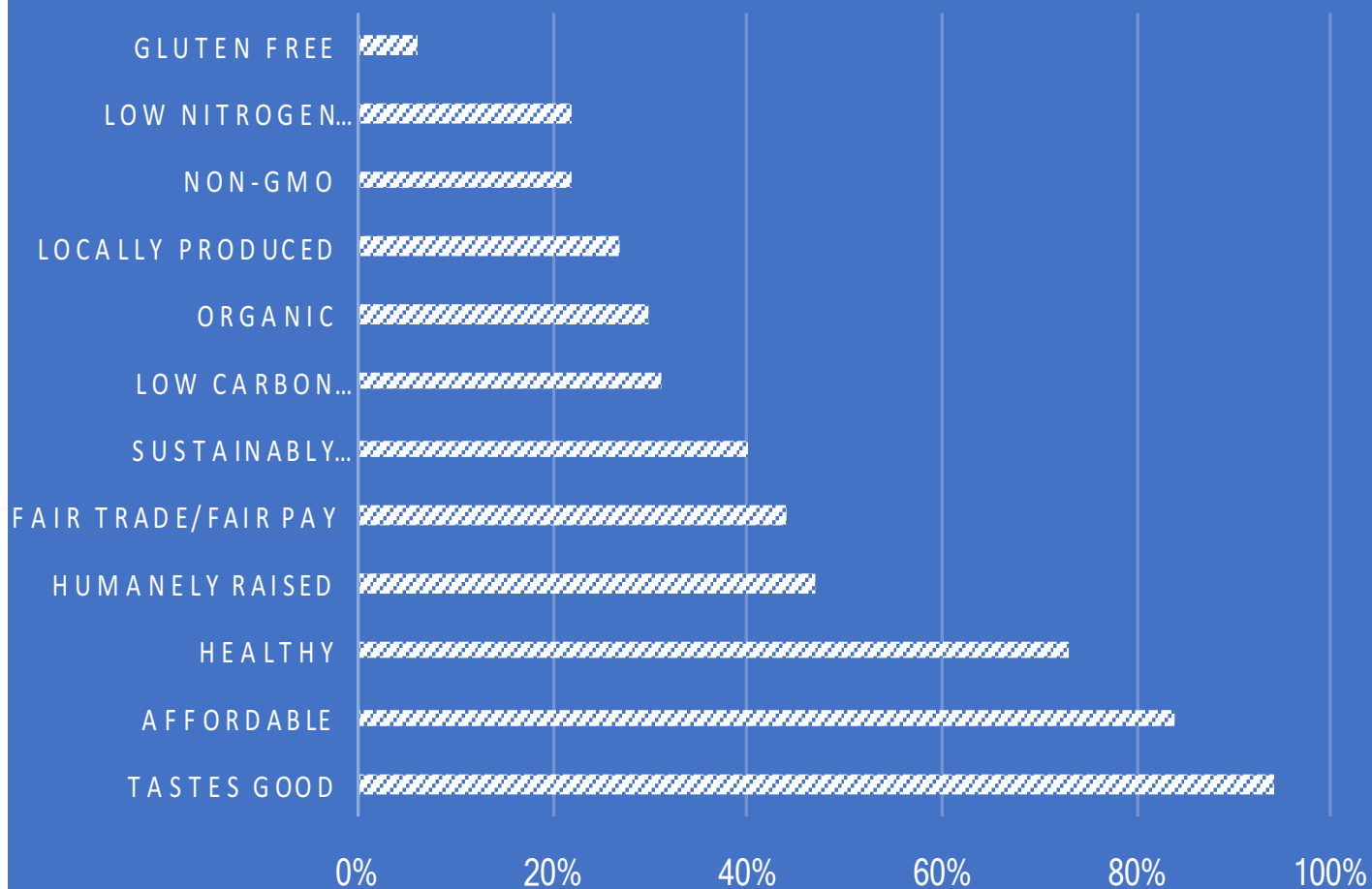
2017 - 2018

The UVa Food Collaborative has organized Food Film Forums since 2010. These events combine a film screening, panel, and refreshments or a meal to attendees from UVa and the wider Charlottesville community. The goal of these forums is to leave participants with clear take-aways and pursuable actions to try out in their own lives. Films from this academic school year included A Place at the Table (October 2017), In Defense of Food (February 2018), Wasted (March 2018), and What Lies Upstream (April 2018). At each event our panels explicitly sought to tie the issues raised by these films to discussions of equity and justice. This past year we also made a concerted effort to market and appeal to UVa students in particular.

Conducted in November 2017, this survey was intended to assess information, attitudes, and behaviors about food at UVa. One of the objectives was to gather data to create a baseline for future research on inquiries such as how labels, signage, or other information can shape students' information, perceptions, and choices.

### IMPORTANCE OF FOOD-CHOICE CRITERIA

Importance in Food Choice  
Percent "Extremely" or "Very" Important



## University of Virginia Food Sustainability Student Survey

Percentage of students who agree that UVa Dining should increase the availability of foods which are:

Humanely  
Produced



71%

Sustainably  
Produced



72%

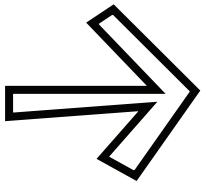
Locally  
Produced



73%

# First Lady's Food Lab at Morven

*Inspired by Dorothy McAuliffe*



In the Fall of 2018 Morven Farms will inaugurate the First Lady's Food Lab, named in honor of Dorothy McAuliffe, a strong advocate for a Virginia food system that provides a real livelihood for local farmers as well as food security for families and children. Sited at Morven, the First Lady's Food Lab will be a teaching, learning, and research hub for a variety of UVA and community stakeholders from school children to food system professionals.

## Morven Summer Institute

Over the past year the Task Force has focused on a goal to increase food and sustainability-based education at Virginia's universities, including through the introduction of food-related majors and minors and new courses.

The Morven Summer Institute offers interdisciplinary summer courses at Morven. In the summer of 2018, there were two classes offered: "Sustainable Communities" taught by Phoebe Crisman and "Politics of Food" taught by Paul Freedman



PLAP 3160/GSVS 3160 - Politics of Food, Paul Freedman

How and what we eat is basic to who we are as individuals, as a culture, and as a polity. Food politics and policies have critical implications for the environment, for public health, for political equality, and for budget priorities. This course looks at food politics through a series of "food fights." We examine controversies over agricultural subsidies, labeling requirements, taxation, farming practices, food safety, advertising and education, exploring some of the most important features of American democracy including legislative politics, regulation, interest group activity, federalism, public opinion, political communication, and representation.



GSVS 3559/ARCH 3500/5500 - Sustainable Communities, Phoebe Crisman

This course investigates the principles of sustainable community development—environmental quality, economic health, and social equity—as reflected in buildings, rural landscapes, towns, and cities. Through case studies, class activities, and site visits, we examine how communities impact and improve basic environmental-quality variables such as air and water quality, food supply, mobility, energy, and sense of place.

An upcoming event...

# Our Evolving Food System From Slavery to Sovereignty

A Bicentennial Event:  
October 17th - October 18th, 2018



**Day 1: Wednesday, October 17th**  
Carver Recreation Center, Jefferson School  
City Center, Charlottesville

4:15 - 5:15

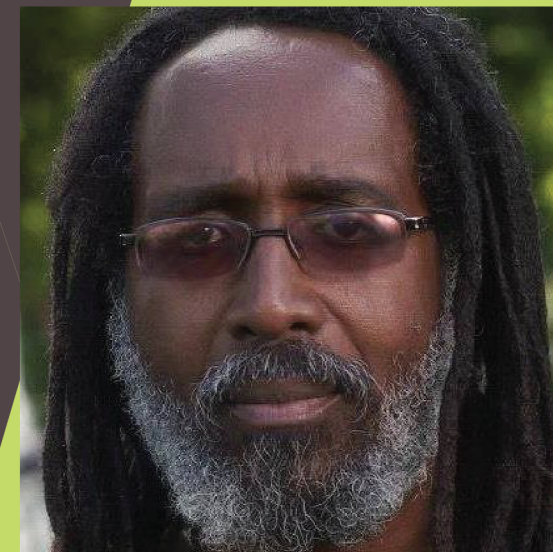
*Bound to the Fire: How Virginia's Enslaved Cooks Helped Invent American Cuisine.*

Kelley Fanto Deetz, Author

5:15 - 6:15

*Lessons from Virginia's Enslaved Cooks and Chefs: A Cooking Demonstration.*

Leni Sorensen, culinary historian and former Monticello African American Research Historian



**Day 2: Thursday, October 18th**  
Newcomb Ballroom, UVA Grounds

9:00 - 10:00 Keynote

*Our Evolving Food System: From Slavery to Sovereignty*

Malik Yakini, activist and educator, executive director of the Detroit Black Community Food Security Network

After Malik Yakini's talk, there will be two tracks of panels: A) reckoning with the past of a food system dependent on enslaved laborers, and B) addressing the legacy of harm and moving toward a different future for our food system. A lunch presentation by a Native American chef collective will lead to an interactive and educational "food village" scavenger hunt, followed by visioning UVA's role in transforming our food system through three rounds of participatory listening circles.

10:15 - 11:15

**1A: UVA's Founding Food System**

Experts will discuss what is currently known about UVA's original food production landscape from Monroe's Farm on which UVA was built to the pavilion gardens and its outer farms.

**1B: Addressing Legacy of Harm in Today's Food System**

Experts will share community projects and initiatives that aim to address the legacy of harm from the slavery-based food system.

11:15 - 12:15

**2A: Historical Food System Impacts Alive Today**

Experts will discuss how the enslaved laborer food system model and legacy of harm continues in today's food system.

**2B: Community Based Policies and Solutions for Making a Difference Today and Tomorrow**

Local, state, and federal food policies: how can they help or hinder the movement toward food sovereignty?



 **UVA Sustainability**  
October 24, 2016 •

Get a taste of C'ville City Market by enjoying fresh produce from local farmers. Visit the market every Saturday, until Nov. 19th, before transitioning to the Holiday Market that runs from Nov. 26th - Dec 17th.

160 Views

10 Likes 1 Comment 1 Share

UVa Sustainability understands the importance of using multiple media platforms to reach the greatest audience possible.

In the past year we launched "Sustainable Food Campaigns," which aim to engage students around environmental sustainability through the use of video. In future years we will gauge participation and tweak messaging as we continue to develop more and more effective ways to reach and motivate students.



## Sustainable Events

# 4



### Food Solutions Challenge

Hosted by Net Impact on September 18, this event gave participants the opportunity to learn about food loss and its connection to food production, climate change, and population growth. Students of all disciplines were encouraged to participate and use creative, cross-disciplinary thinking to identify real-world solutions to this urgent problem.



### Careers in Yum

On November 14 UVa Dining, the UVa Career Center, and UVa Sustainability gave students the opportunity to connect with local producers and alumni who have experience working in food policy and justice. This included hearing alumni speak about their careers, a tasty networking lunch, and a chance to plug into the activities of sustainability organizations.



### Earth Week Exposition

At the Earth Week Expo held on April 17, 100 strategies for reversing global warming were presented in a creative manner. The Expo especially focused on conveying the highest impact choices individuals can make, such as adopting a plant-based diet. The Expo emphasized the value of a multiplicity of strategies including that individuals can readily adopt over the notion of a "silver bullet" grand solution.



# 5

Collaborate with UVa and the Region to Advance Sustainable Food Systems in the Broader Community. Activities Include:

1. Enhance or create additional pathways to supporting sustainable food systems.
2. Grow the supply of local food available for UVa and partner Virginia universities.
3. Facilitate a method for use of local foods.

# Sustainable Food Supply Chain Symposium

- December 8th, 2017 -

The Virginia High Education Sustainable Food Supply Chain Symposium was held on Friday, December 8 at Morven Farms. This event was hosted by the Task Force, funded by the UVa Sustainability Committee, and sponsored by UVa Dining.

The symposium had five goals:

1. Increase understanding of the barriers and possible strategies to overcome the barriers to university purchase of sustainable foods.
2. Advance an action research agenda.
3. Foster partnerships between institutions to work together to develop a supply chain for specific sustainable foods.
4. Inspire pilot projects.
5. Secure commitments by individual participants to work together to advance the goals of increasing university sustainable food purchases.

Five themes emerged: Student Engagement, Labeling/Marketing, Shared Infrastructure, Market Research, and Ingredients.

The symposium was a success! There is enthusiasm for continued communication among participants to advance shared goals and a desire for a similar event to be held in December 2018.



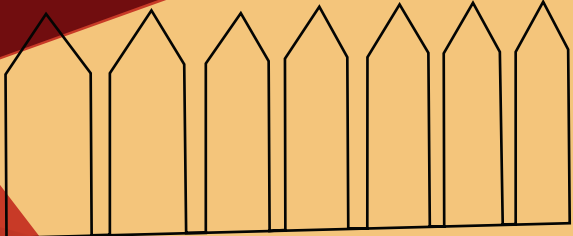
# WHOLE LIVING EVENT

In February 2018 a Whole Living Event took place featuring a screening of the movie “In Defense of Food.” A multidisciplinary panel spoke on the importance of taking a holistic approach to health, including understanding structural barriers at the level of communities as well as opportunities for individuals to identify and pursue personalized goals for mental health (including spiritual wellness), nutrition, sleep, and movement. Participants interacted with the panel and were also invited to fill out postcards with personal intentions, goals, and strategies for healthy living, which the Food Film Forum team mailed back to them a month after the event.



## VIRGINIA FOOD SYSTEM LEADERSHIP INSTITUTE

The Virginia Food Systems Leadership Institute (VFSLI) just completed its launching year in June 2018. This 4 credit course was developed with the intention of creating food leaders with the skill set, confidence, and background to contribute to the movement to re-localize Virginia’s food systems through institutional change. With its emphasis on applied research and active networking, this four week intensive program gives students a real world experience to bring directly to the workplace or job market.



### Experience

Based at a retreat center in Fort Royal, VA, participants spent 2 weeks in intensive leadership development and targeted education about the local / regional food system. The faculty provided dynamic pedagogy by bringing in professionals from across the food system, including dining programs, suppliers, and producers.

### Research

Students worked directly with professionals to examine opportunities and barriers to the continued integration of local foods into institutional level supply chains. The cohort was divided into teams to carry out collaborative action research projects around the challenge of increasing local foods in Virginia’s universities. Each team was assigned a faculty mentor.

### Present

After researching their topics, teams put together a presentation which has a pitch-style presentation making a case for why and how local food could be further integrated in our universities through particular strategies for the local food movement at our universities. After the solutions were pitched, the teams worked together to evaluate the research and strategize about how to make promising proposals a reality.

# CREDITS

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