



Fiscal Year 2018-2019 Annual Report

**A REPORT OF THE
SUSTAINABLE FOOD STRATEGY TASK FORCE**

**ENVIRONMENTAL STEWARDSHIP SUBCOMMITTEE OF THE
COMMITTEE ON SUSTAINABILITY**

UNIVERSITY OF VIRGINIA

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Sustainable Food Strategy Task Force

What is the Task Force?

Formed in 2016, the UVA Sustainable Food Strategy Task Force (Task Force) developed and is now implementing the University of Virginia (UVA) Sustainability Plan (2016-2020) goals relating to food.

Who is on the Task Force?


- Students: Green Dining, Greens to Grounds, and student interns
- Faculty: Institute for Engagement & Negotiation, Department of Politics, School of Nursing
- UVA Offices: Office for Sustainability, Provost's Office Dining: UVA Dining (Aramark), UVA Health System Dining (Morrison/Compass), Darden Dining (Compass)
- UVA Programs and Projects: Morven Kitchen Garden, Virginia Humanities, Nitrogen Footprint Project, UVA Food Collaborative
- Community Liaisons: Charlottesville Food Justice Network, Local Food Hub

What is the Action Plan?

In October 2018 the Task Force released UVA's first Sustainable Food Action Plan V1.0 , which outlines five goals and details numerous actions and specific strategies to achieve these goals. The Action Plan aims to provide a transparent roadmap for how to grow food sustainability at UVA. The Action Plan is viewed as a living document that will continue to be updated to incorporate innovative ideas and solutions. Each version of the Action Plan will be presented for review to the University Committee on Sustainability.

Highlights of 2018-2019

- First-ever survey of UVA student food purchasing preferences and knowledge. Funded by the Sustainability Committee and led by Paul Freedman, Associate Chair and Professor of Politics, the survey garnered responses from 901 undergraduates. Results show high level of interest in more sustainable and local food, with students reporting a willingness to pay more these choices. The survey will be repeated and expanded in coming years to gauge how student preferences may change over time and how labels, signage, or other information could help shape perceptions and choices.

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- UVA Dining created “plant forward” menus that feature local and sustainable products, held on grounds farmers’ markets, and launched UVA’s Runk dining, known as The Castle, with a new healthy dining selection of vegan and vegetarian options. All UVA Dining locations now serve only James Beard “Blended Burgers” (80% beef, 20% mushroom), a result of an innovative partnership with Seven Hills Food Co., a Lynchburg-based Virginia meat processing firm.
 - The October 2018 UVA Bicentennial celebration symposium – The Future of Our Food System: From Slavery to Sovereignty –attracted more than 200 participants from Virginia and beyond. National and regional thought leaders framed discussion about how the legacies of harm and exploitation continue to manifest in today’s food system while also highlighting projects and communities that are working to advance food equity. Participants outlined specific action strategies for how UVA can contribute to a more equitable food system.
 - Advancing the SFSTF goal to increase sustainable food purchasing, using metrics created by the independent Association for the Advancement of Sustainability in Higher Education (AASHE), UVA Dining has successfully achieved an average of 2% increase per year in sustainable food purchases. If this rate of change is sustained, the Task Force anticipates that UVA will reach its goal of expanding sustainable food and beverage purchases to 20% of total purchases by 2030.
 - Building on this early success, the Task Force strives to work with UVA Health Systems and Darden Dining to assist them in establishing their baseline purchasing data in the AASHE STARS system.

Goal 1

Annually Increase the Percentage of Sustainable Food and Beverage Options Available on Grounds

1

Improve access to community-based producers in UVA supply chain

2

Increase sourcing of local foods

3

Increase plant based options

***Farm Fresh
Beyond Free Range
Chicken • Duck • Quail***

Goal 1: UVA Dining Impact at a Glance

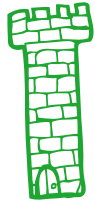
16 Plant Forward
Fridays

4 Locations No Bull
Burger

184 lbs of Produce
from Morven Kitchen
Garden (change
metric)

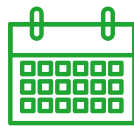


UVA Dining Innovates Plant-Forward Choices



The Castle is Reopened

In fall 2018 UVA Dining opened the newly renovated Castle as a plant-forward café featuring fresh paninis, salads, grain bowls, and infused waters. The Castle serves to encourage students to make healthier and more sustainable food choices. It offers meals packaged in compostable materials, including utensils. The Castle also features a mindful eating space.



Dining Implements Plant-Forward Fridays

The Plant Forward eating strategy emphasizes vegetables, fruits, whole grains, legumes, nuts, and seeds. UVA Dining implemented plant forward options to reduce its nitrogen footprint. UVA Dining now features a plant-forward entrée every Friday in all three residential dining halls. The plant forward dish is available each week on different stations to encourage all types of eaters to try this style of eating.



Students Eat Sustainably at Veg-Out Dinners

To encourage sustainable dining choices, UVA hosted two "Veg Out with Plant-Forward" dinners. These dinners featured vegetarian dishes with an international flare on all stations at Observatory Hill and Runk Dining Room. Accompanying materials educated students about plant-based proteins and the environmental impact of eating plant-based meals.

1 Increase Percentage of Sustainable Food and Beverage Options on Grounds

UVA Dining Expands Local Purchases

Ice Cream from Homestead Creamery at Crossroads

UVA Dining introduced a new Virginia-crafted ice cream option at its Crossroads convenience store. Located in Wirtz, Virginia, the Homestead Creamery produces antibiotic free, no added hormones, and minimally pasteurized small-batch craft milk in 16 flavors as well as churned ice cream in 22 flavors.

NoBull Burger Across Grounds

UVA Dining expanded its partnership with NoBull, a Charlottesville-based, family operated veggie burger company. NoBull produces a 100% plant-based organic veggie burger with no soy or pea protein isolates or wheat gluten. No Bull burgers are served at three retail locations, one residential dining room, and in concessions.

Morven Kitchen Garden Produce Used in Dining Halls

UVA Dining featured produce grown by students at the Morven Kitchen Garden, a one acre garden located at UVA's Morven Farm.

2018 Thanksgiving week meals
103 pounds Kale, Lettuce Mix, & Spinach

Week of April 29, 2019 meals:
81 pounds of kale and bok choy

Local Concessions Sold During Gamedays

UVA Dining Concessions increased its local purchasing this year by introducing into its stands the NoBull Veggie Burgers, Seven Hills "Blended Burgers" (80% local Virginia beef, 20% mushrooms), Mountainview Farms Cheddar Cheese, Carter's Bread hamburger roll and foot long buns, and Milton's Local Devils Backbone Bratwurst.

1 Increase Percentage of Sustainable Food and Beverage Options on Grounds

UVA Market Days

UVA Dining brings
10-15 vendors
to each market and draws between
500-1000
students.



UVA Dining hosted two farmers' market in the fall and one during Earth Week in the spring.



The markets are a great opportunity for students to meet their producers and try out new healthy foods!

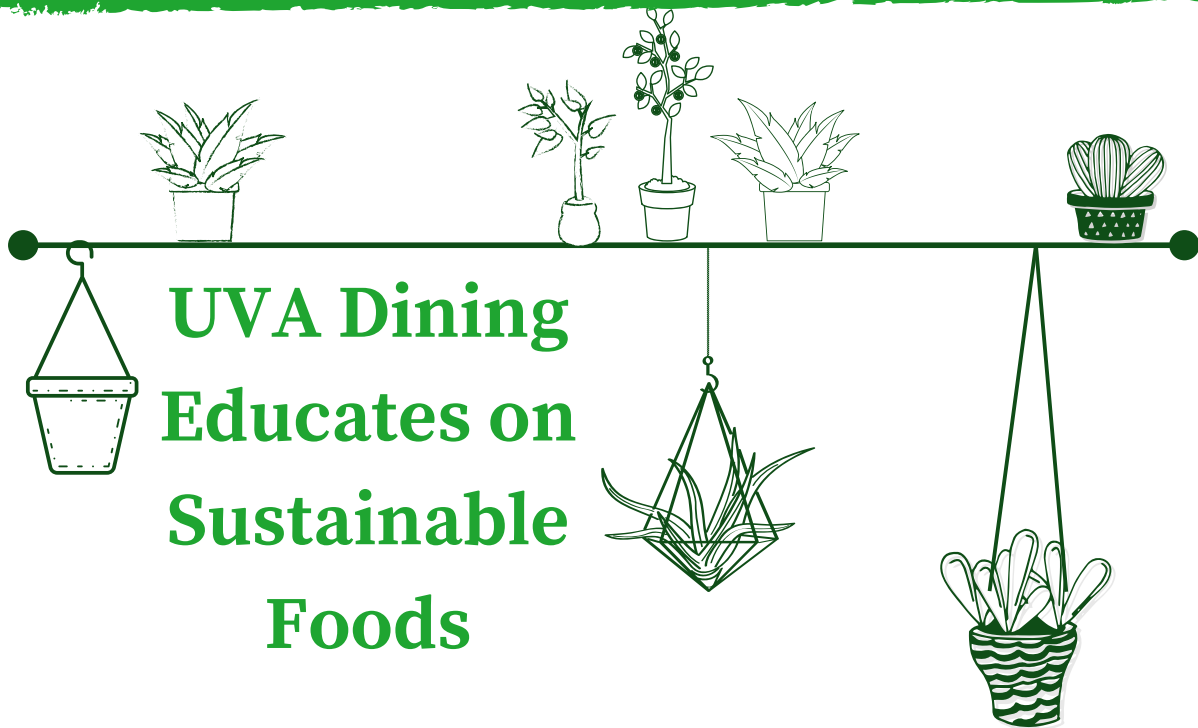


Dining held its second annual UVA Chef Culinary Competition on stage during its April Earth Week Farmers' Market.



This year the Boar's Head team took home the trophy, winning the second annual UVA Chef Culinary Competition.

1 Increase Percentage of Sustainable Food and Beverage Options on Grounds



UVA Dining Educates on Sustainable Foods

Every Wednesday evening UVA Dining features sustainable options via sustainable taste carts in Fresh Food Company dining hall. Green Dining Ambassadors serve tasty and creative samples while educating students about the importance and availability of sustainable options. Recent items featured include Fair Trade Chocolate dipped apple lollipops, Blue Ridge Bucha, Peach Melba, and Butternut Squash Soufflé.

**UVA Dining
Features a
Sustainable Taste
Cart on
Wednesdays**

During January Term 2019, UVA Dining hosted a plant-based culinary training for its staff and the kitchen staff of other area universities to share skills on how to create plant-based recipes for restaurant menus. The training lasted two days and included a plant-based lunch for 900+ women participating in UVA's annual sorority rush.

**UVA Dining
Offered
Culinary
Experience
Training**

Goal 2

Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

1

Implement Systemic Change to Minimize Food Waste in Preparation

2

Implement Change to Minimize Food Waste in Food Consumption

3

Implement Systemic Change to Minimize Food Waste with Caterers Serving UVA

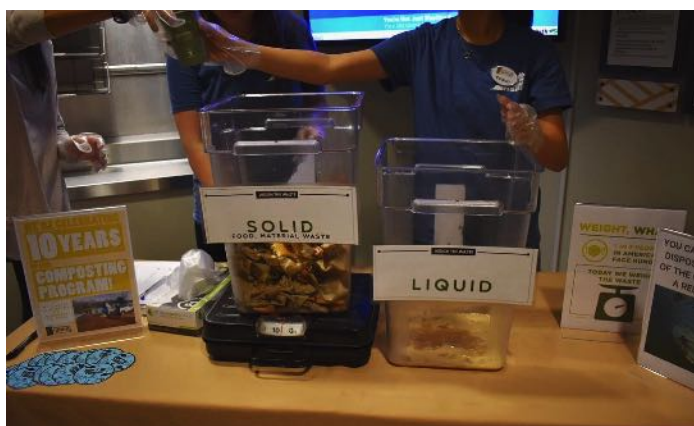
2 Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

Goal 2: UVA Dining Impact at a Glance



**40,200 disposable
cups diverted
through Cupanion's
Fill it Forward
Program**

**321 tons of
food
composted**



**2 student
projects on
minimizing
food waste**

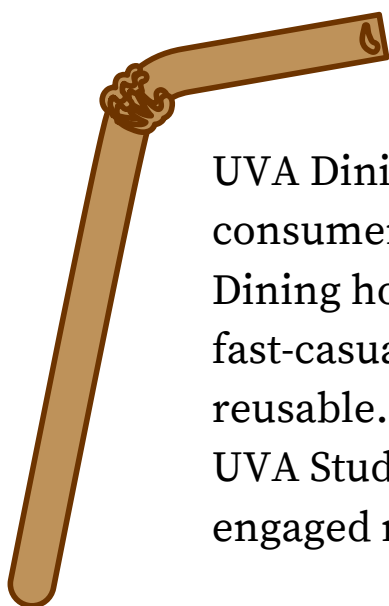
2 Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

Organic Waste



321
tons

In 2018 UVA Dining diverted **321 tons** of food waste to Black Bear, a local composting company. This is the equivalent of **32 garbage trucks!**



UVA Dining created a campaign to encourage consumers to Sip Smarter and Skip the Straw. UVA Dining hosted a Skip the Straw event in a high traffic fast-casual location to encourage students to go reusable. This event was held in partnership with the UVA Student Council Committee on Sustainability and engaged more than **200 students**.

2 Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

UVA Dining Hosts Meal Donation Drive



Not all students know where their next meal is coming from. UVA Student Council opened UVA's first food pantry at Runk Dining Hall in October 2018. To raise awareness around the pantry and help stock non-perishable goods, UVA Dining partnered with the food pantry to host a Stock the Pantry event. During the event students could choose to donate a swipe towards a donation from UVA Dining to purchase items for the pantry. UVA Dining matched the swipe donations from the event and was able to successfully stock the pantry with 1,000 pounds of food.

UVA Dining Wins Trailblazer Award



UVA Dining received the Trailblazer Award from Cupanion for diverting **25,000 single-use cups** from the landfill.

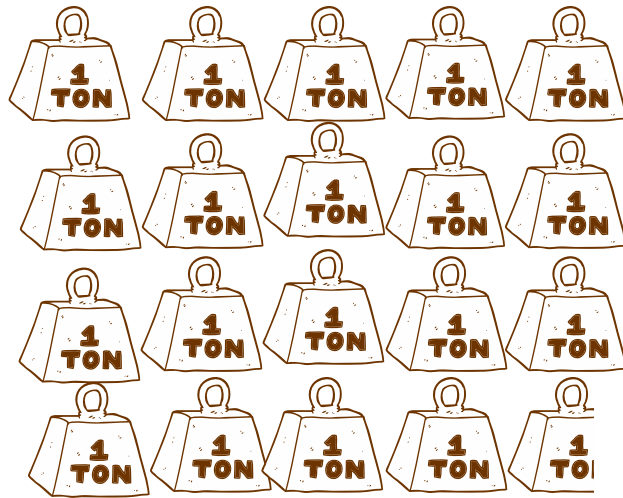
The environmental impact of this diversion is staggering:

- **185,744 sq ft** of land use saved
- **4,350 lbs** of emissions saved
- **8,500 watt hours** of power saved
- **1,250 lbs** of waste diverted!

2 Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

GOAL 2: UVA Health Systems

Recycled 19.71
Tons of Food
Related Waste



UVA Health Systems Hosts Zero Waste Dinner

35 guests enjoyed a zero-waste dinner, which included entrees made using the entire vegetable from root-to-stem



The main course featured misshapen food that would have typically been thrown away and the cocktail hour featured Toast-Ale made from leftover bread scraps

2 Reduce Food Waste and Single-Use Food Serving Items Sent to the Landfill by 2030

UVA Health Systems

Dining partnered with food recovery non-profit groups to divert prepared food from going to the landfill

eatable

FOOD
RECOVERY
NETWORK
FIGHTING WASTE. FEEDING PEOPLE.

FEEDING
AMERICA

UVA Health Systems

Dining has run a foam-free program for five years now, only serving food on compostable items

UVA Health Systems

Dining employs PLA (Polylactic Acid) cutlery that is fully compostable and made using cornstarch



Goal 3

Reduce the Energy and Water Impacts of Dining Operations

1

**Improve
Energy and
Water
Accounting**

2

**Explore Green
Certifications
for Feasible
Dining
Locations**

the CASTLE

3 Reduce the Energy and Water Impacts of Dining Operations

Goal 3 UVA Dining Impacts at a Glance



**4 Certified Green
Restaurants**

**20 actions to improve
energy efficiency at
Fine Arts Café**

3 Reduce the Energy and Water Impacts of Dining Operations

The Fine Arts Café Participates in Better Business Challenge

The Fine Arts Café at the School of Architecture participated in the Better Business Challenge. The challenge encourages local Charlottesville businesses to decrease energy usage. After determining their energy score in August 2018, Fine Arts Cafe and UVA Dining partnered with the UVA Delta Force to look for opportunities to improve the café's energy score. Together they completed more than 20 actions and more than doubled Fine Arts Café's points!



Fourth UVA Dining Restaurant Receives Green Certification



The Castle earned recognition as a 3 Star Certified Green Restaurant from the Green Restaurant Association for taking 45 Environmentally friendly steps to decrease environmental impact. These steps include zero waste efforts to use all compostable materials, efficient use of lighting and water, and a focus on plant-based foods.

Goal 4

Increase Awareness of Sustainable Food Systems and Translate Heightened Awareness into Informed Choices

1

Develop Signage to Communicate Sustainable Food Characteristics

2

Develop a Positive and Comprehensive Food Messaging Campaign to Educate the UVA Community

3

Promote and Facilitate Food Studies and Research on Grounds

4

Strategically Create Events and Use Existing Events to Achieve Goal

4 Increase Awareness of Sustainable Food Translate it into Informed Choices

Goal 4 UVA Dining Impacts at a Glance

**6 Earth Week
Events
Farmer's
Market Picture**

**8+ Residential
Sustainability-
Themed Meals**

6 Earth Week Events

UVA Dining Hosts Forward Food Leadership Summit

In November 2018 UVA Dining hosted a Forward Food Leadership Summit for more than 65 food service professionals in the region. This summit included speakers from the Humane Society and food service professionals from both the University and K-12 food service environments. The goal of the summit was to provide continuing education for attendees on how to incorporate plant-based options into the menus at their respective schools. UVA Dining provided a vegan breakfast and lunch as well as Chef Demo to showcase plant-based options.

UVA Dining Participates in Earth Week Expo

UVA Dining participated in the UVA Office for Sustainability Earth Week Expo by partnering with Black Bear Composting and NoBull Burger to raise awareness around its community partnerships to advance sustainability. Students were able to pot basil plants with compost made from UVA Dining food scraps and learn more about UVA Dining's expanded partnership with NoBull Burger.

Morven Kitchen Garden



The Morven Kitchen Garden (MKG) is a program where UVA students learn, lead, and connect through sustainably growing food. On a one-acre educational garden at Morven, students grow more than 30 crops and sell produce through a CSA program and wholesale to UVA Dining and Boar's Head Resort. Students keep the garden growing through garden workdays, paid or for-credit internships, and serve on MKG Exec, the garden student leadership team.



4 Increase Awareness of Sustainable Food Translate it into Informed Choices

MKG Internship Program Expands

The garden internship program grew in both size and options. Thirteen interns worked and learned at MKG from July 2018 to June 2019. In addition to paid positions, MKG now offers for-credit internships in partnership with UVA Career Center's Internship Placement Program (IPP).



MKG Produce in Dining Halls



At MKG, students grew and harvested produce twice for meals in UVA Dining Halls. Over 100 pounds of MKG kale, lettuce mix, and spinach were used in the 2018 Thanksgiving meal at Fresh Food Company in November. In April 2019, 81 pounds of MKG kale and bok choy were served for dinner at O-Hill Dining.

Morven Programs Launches the First Lady's Food Lab



The First Lady's Food Lab launched October 18, 2018 with honored guest, former Virginia First Lady Dorothy McAuliffe. The building is dedicated for her work to end childhood hunger.

The First Lady's Food Lab is both a meeting/classroom space as well as a network and hub for food related programming that builds bridges between the University and the Charlottesville community.

This academic year, UVA students were connected with three community partners:

- Albemarle County Public Schools - Stone Robinson Elementary
- Charlottesville Food and Justice Network
- International Rescue Committee



4 Increase Awareness of Sustainable Food Translate it into Informed Choices

Food Lab Students work with education, food access, & food justice



Two UVA students worked as Food Justice Fellows with the **Charlottesville Food Justice Network** to support the Thomas Jefferson Health District's new Food Equity Initiative.

A Curry School graduate student worked with **Stone Robinson Elementary School**. Fourth- and fifth-graders at the Albemarle County public school learned about plants, gardening, and nutrition through activities in the classroom and spring Field Trips to the Morven Kitchen Garden and Food Lab.

Two UVA students served as Food Lab Fellows to support the local **International Rescue Committee's New Roots Farm** in strategic projects and research land access opportunities for agriculture in the community.

Morven Hosts Student Reading Day

On May 1, Morven Programs and Student Affairs hosted a Reading Day at Morven Farm. Beautiful gardens and grounds served as outdoor study spots for 350 UVA students, the largest number ever. Optional study break activities included mindfulness sessions and a cooking demo at the Food Lab. Food trucks were on-site as well as library services.

Morven Summer Institute offers Food & Sustainability Courses



ARCH 3500/GSVS 3559/ARCH

5500: Sustainable

Communities, taught by

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, students examine how communities impact and improve basic environmental-quality variables such as air and water quality, food supply, mobility, energy, and sense of place.

The Morven Summer Institute (MSI) hosted its ninth year of accelerated summer courses. MSI offers 3-credit, intensive two-week interdisciplinary UVA courses at Morven Farms. Two classes were offered in 2019:

PLAP 3160/GSVS 3160, Politics of Food, taught by Paul Freedman:

This course looks at the production and consumption of food in a political context. Through a series of “food fights,” students examine controversies over agricultural subsidies, labeling requirements, taxation, farming practices, food safety, advertising, and education. Students explore some of the most important features of American democracy, including legislative politics, regulation, interest group activity federalism, public opinion, political communication, and representation.

GOAL 5

Collaborate with UVA and with the Region to Advance Sustainable Food Systems in the Broader Community

1

Form Institutional Partnerships in the Broader Community and Share Best Practices

2

Grow the Supply of Local Food Available for UVA and Partner Virginia Institutions

3

Facilitate Collaborative Strategies for Increased Purchase of Local Foods

Partner to Go Green!



UVA Dining Concessions partnered with the UVA Office for Sustainability and UVA Athletics to participate in the National Game Day Challenge.



During the spring Green Game at the John Paul Jones Arena, the group achieved an **86% diversion rate** for all waste from the event.

UVA Sustainability Launches Leadership Summit

On October 26-30, 2018 UVA hosted the **Bicentennial Sustainability Leadership Summit**, a pan-University series of events to showcase the breadth of interdisciplinary work in sustainability and to collaboratively develop UVA's longer-term role as a global sustainability leader. The Summit featured more than 60 guest speakers including UVA's President Jim Ryan, multiple UVA deans, faculty, staff, alumni, and experts in the field. Events included faculty and alumni flash talks, nine breakout sessions, a sustainability alumni football tailgate, a lunch talk with a Board of Visitors member and faculty speakers, roundtable discussions, a sustainability pitch night, a farmers' market, and tours. **Nearly 600 guests attended the various events** over the course of four days. Sustainability at UVA is framed around three intertwined themes: Engage, Steward, and Discover.

FEATURED SPEAKERS

Barbara Brown Wilson - Faculty, School of Architecture

Shantell Bingham - Senior Adviser, Charlottesville Food Justice Network

Frank Dukes - Distinguished Institute Fellow, Institute for Engagement & Negotiation

Sunshine Mathon - CEO, Piedmont Housing Alliance

UVA Sustainability Launches Leadership Summit



TAKEAWAYS

Community resilience is a process that begins with identifying the institutions that oppress communities and develop interdisciplinary multi-sector strategies to intervene.

- Resources such as water, food, money, housing, childcare, economic advising, and job training are necessary for community resilience, and access to these resources must be a primary focus.
- It is critical that any efforts to build resilience be trauma informed, acknowledging the impacts of generational harm on individuals and communities.
- Moving forward, we need to acknowledge that practices of redevelopment are often rooted in strategies that recreate marginalization and erode collective community. To create sustainable and resilient communities, we will need to move past such practices.

5 Collaborate with UVA and with the Region to Advance Community Food Systems



October 17-18, 2018

The two-day symposium hosted powerful discussions about the historical legacies of harm and injustice in our food system, and opened spaces to grapple with ideas for change.

Questions that shaped the Symposium

- *What would it take for us to build a radically changed system predicated on equity and “sovereignty”?*
- *Can historically marginalized communities take the lead in shaping the production, distribution, preparation, and enjoyment of healthy, culturally reflective food?*

**Over 200 Scholars, Community Members, and Activists
Registered for the Symposium**

14 University and Community Sponsors

5 Collaborate with UVA and with the Region to Advance Community Food Systems

The Symposium engaged participants in seeking ways to address legacy harms and continuing inequities in our food system. It exemplifies the Task Force commitment to dialogue and action through the the lens of food sovereignty.



"Our struggle to create a just food system has to be tied to our struggle to create justice in general. The reality is that the food system intersects with every other system."

-Keynote speaker Malik Yakini, co-founder and Executive Director of the Detroit Black Community Food Security Network (DBCFSN)



For Symposium Video, Photos, and Transcripts, visit:
ourevolvingfoodsystem.weebly.com

5 Collaborate with UVA and with the Region to Advance Community Food Systems

Malik Yakini, keynote speaker opened the symposium with a compelling vision focused on Food Sovereignty, and the need to transition our food system to support equitable, community-driven values,



Dr. Leni Sorensen, former African American research historian at Monticello, discussed the history and preparation of specific foods served to participants, to give insight into lives of the enslaved people who were making Jefferson's food, rather than the man who was eating it.



Kelly Fanto-Deetz, historian, author, and professor at Randolph College, presented her book *Bound to the Fire: How Virginia's Enslaved Cooks Helped Invent American Cuisine*, and discussed how enslaved laborers were literally "bound to the fire" as they lived and worked in sweltering and often fetid conditions of plantation house kitchens.



5 Collaborate with UVA and with the Region to Advance Community Food Systems



Moderated by **Tanya Denckla Cobb**, panelists **Ebonie Alexander**, **Christianne Quieroz**, **Lupe Gonzalo (with Yaissy Solis)**, discussed how the long legacy of slavery still manifests today in land ownership and our food system.



Moderated by **Jeanette Abi-Nader**, panelists **Shantell Bingham**, **Marland Buckner**, and **Jewell Bronaugh** focused on community policies that harm or support increasing equity and food justice in our food system.



Moderated by **Christie Gabbard**, Panelists **Psyche Williams-Forson**, **Renard Turner**, and **Karen Washington**, focused on community-driven solutions for increasing equity and food justice in our food system.

5 Collaborate with UVA and with the Region to Advance Community Food Systems



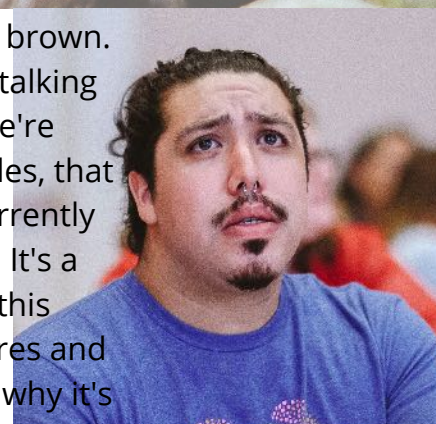
Moderated by **John Mason**, panelists **Louis Nelson** and **Leni Sorenson** discussed the growing body of knowledge about UVA's early food production, and how to best represent today a more complete history and its impacts.



An "open space" was created at the Symposium for participants to suggest ideas for creating a more equitable food system at UVA and in the broader Charlottesville region. Dozens of ideas emerged that were then sent to participants via a survey for prioritizing.



The people that work in the food industry... are largely brown. And they're largely native to this land. And so, if we're talking about food justice, where is the justice in that?... We're creating the [food] system... that removed native peoples, that enslaved and brought over African peoples, that is currently bringing in South American, Latin American peoples. It's a system. It was created for an intended effect. And this intended effect - developing UberEats and grocery stores and whole foods - is distancing us from the land... Which is why it's important to eat *this* kind of food, because *this* is real. *This* is centering. *This* is from this land. *This* is what it's supposed to taste like. And it reminds us, and it binds us, in a way that maybe we don't even have the ability to understand, to the place that we're at. - David Rico, Choctaw



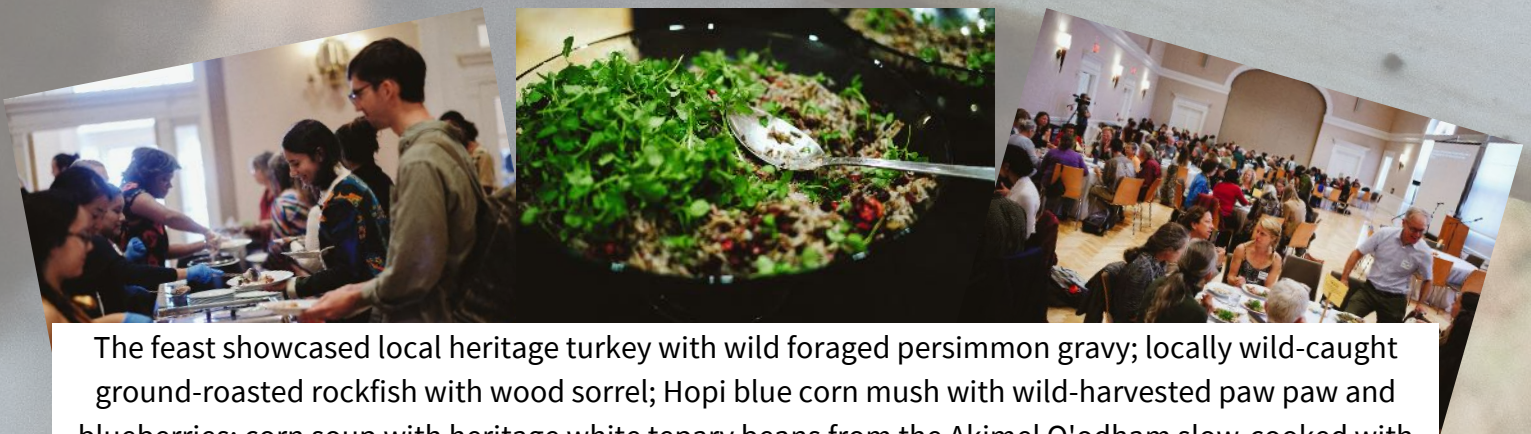
5 Collaborate with UVA and with the Region to Advance Community Food Systems



Lunch was a feast of precolonial foods, many locally foraged, prepared by the I-Collective, an autonomous group of Indigenous chefs, activists, herbalists, seed, and knowledge keepers.



Hosted by Virginia Humanities "Food & Community," the chefs prepared native foods over fire at a local farm, using traditional methods to create a meal for 200, based on ancestral foodways.



The feast showcased local heritage turkey with wild foraged persimmon gravy; locally wild-caught ground-roasted rockfish with wood sorrel; Hopi blue corn mush with wild-harvested paw paw and blueberries; corn soup with heritage white tepary beans from the Akimel O'odham slow-cooked with wild-harvested spice bush twigs, coal-cooked Seminole pumpkin from the Monacan Tribal Garden, Pueblo hominy, and wild-harvested hen-of-the-woods mushroom; hand-harvested wild rice with wild harvested chickweed, cranberries, and vinaigrette made with local maple syrup.

5 Collaborate with UVA and with the Region to Advance Community Food Systems



The I-Collective chefs - **M. Carlos Baca (Tewa, Diné, Nucha), Rufus Elliot (Monacan), Hillel Echo-Hawk (Pawness/Athabaskan), and David Rico (Choctaw)** - presented an indigenous perspective on food sovereignty. The I-Collective strives to open a dialogue and create a new narrative that highlights not only historical Indigenous contributions, but also promotes the indigenous community's resilience and innovations in gastronomy, agriculture, the arts, and society at large. They advocate for a new Thanksgiving with an Indigenous framework: collective promotion of a healthy food system that values people, traditional knowledge, and the planet over profit.

"Food is medicine.
- Rufus Elliot

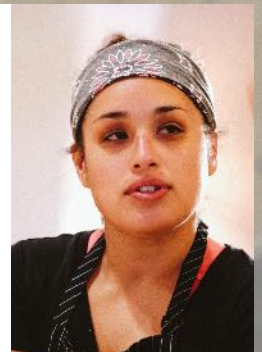
We came here because we go into spaces where there are difficult conversations ... and places that need healing. - M. Carlos Baca



Some of you haven't eaten food from this land, from this city, from this land, from these farms... Food is what the world tastes like... Our bodies - literally what we are made out of - our minds are made from food. As you grow, as you go from the womb, from the very first instance of life, you are being fed pieces of this world.
- David Rico

"From the time we start tilling the ground to planting, to when the corn turns, to every step of the way, there is song, there is ceremony, there is dancing, there is prayer. - Hillel Echo-Hawk

Giving thanks is not at the end of the process....the way it is for a lot of people. Our perspective is almost the opposite... There's a part of our culture connected to the seeds. There are prayers and ceremonies and stories that go with the acts of planting. So, there's not a responsibility for us to stop what we're doing and say prayers when we're about to eat, because we've done that 16,000 times (prior) to the eating." - Rufus Elliot



10 Symposium Action Ideas

Symposium participants developed ideas for advancing food justice and sovereignty at UVA and in the broader Charlottesville region. These ideas were then prioritized in a post-symposium participant survey. The following 10 actions emerged for priority consideration.

As the Task Force explores these ideas, it recognizes the critical importance of centering the agency of communities most impacted by legacies of harm.



A breakfast with keynote speaker, **Malik Yakini**, was offered to students, faculty, and local leaders of color, to enable a focussed conversation on building food equity and justice.

10 Symposium Action Ideas

1. Provide a living wage for all University of Virginia employees.
2. Engage UVA's own food workers to hear and consult them about their struggles, needs, and issues, affording them the dignity of being heard and “seen.”
3. Use the University's purchasing resources to empower the local food economy.
4. Explore creative ways for facilitating land ownership through cooperatives or other creative mechanisms, use of private markets, and other ways of providing reparations for systematic loss of land through discriminatory practices. Advance local zoning codes that enable productive use of urban lands and yards.
5. Educate more people about the legacies of slavery discussed at the Symposium.
6. Provide education in the African-American community around the power of farm cooperatives and the importance of economic freedom and development.
7. Conduct more active outreach and recruitment on reservations to Tribes, to bring in tribal students to UVA at free or low tuition.
8. Ask President Ryan to make a statement about the University's past transgressions of slavery, and to take a stand on the issue of food justice for all.
9. Create an educational garden that is designed with and by local indigenous tribe(s).
10. Start a Fair Food Program Chapter at UVA.

Members of the Task Force

UNIVERSITY MEMBERS

Melanie Brede, Department of Student Health

Tanya Denckla Cobb, Institute for Engagement & Negotiation

Corey DiLuciano, UVA Health Systems Dining

Paul Freedman, UVA Department of Politics

Lilia Fuquen, Virginia Humanities

Brooke Kinsey, UVA Dining

Sydney Mathis, Institute for Engagement & Negotiation

Stephanie Meyers, Morven Kitchen Garden & First Lady's Food Lab

Nina Morris, Office for Sustainability

Matt Smythe, UVA Dining

Wynne Stuart, The Provost Office

Kristina Weaver, Institute for Engagement & Negotiation

COMMUNITY LIAISONS

Shantell Bingham, Charlottesville Food Justice Network

Kristen Suokko, The Local Food Hub

Laura Brown, The Local Food Hub

For more information, please contact Sydney Mathis (smm6uu@virginia.edu)

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