

UVA SUSTAINABLE FOOD COLLABORATIVE
*A TASK FORCE OF THE UVA ENVIRONMENTAL
STEWARDSHIP SUBCOMMITTEE ON SUSTAINABILITY*

ANNUAL REPORT



FY 2020-2021



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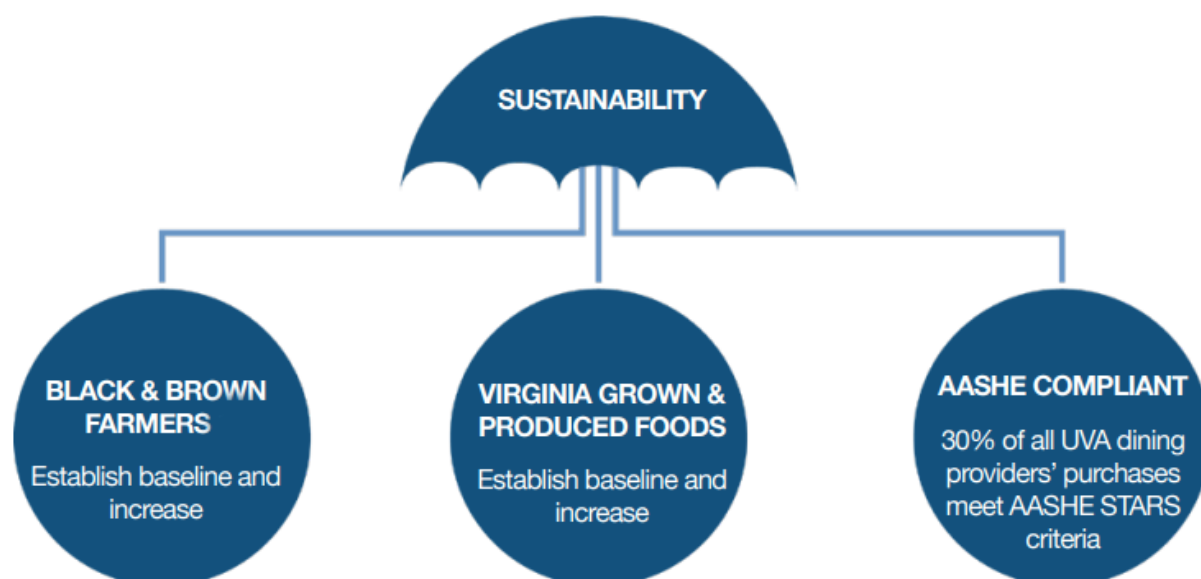
UVA Dine



THE SUSTAINABLE FOOD COLLABORATIVE 2021-2030 ACTION PLAN

SFC FINALIZES NEW 10-YEAR GOALS

The Sustainable Food Collaborative (SFC) is part of the larger umbrella Committee on Sustainability at the University of Virginia. Our role is to set and implement UVA-wide food goals that advance sustainable, equitable food systems at UVA and in the broader community. Collaboratively crafted over the year, UVA's 2021-2030 Sustainable Food Action Plan outlines five goals and twenty-two strategic actions to advance sustainable food systems at UVA and beyond.



This Action Plan expands upon the goals put forth in UVA's 2030 Great and Good Plan, the 2020-2030 UVA Sustainability Plan, and is closely intertwined with UVA's other sustainability action plans (climate, nitrogen, waste and water). The writing process engaged groups across grounds, including UVA staff, faculty, and students, as well as representatives from food-related community nonprofits. Additionally, leadership from UVA's three dining entities—UVA Dine (Aramark), UVA Health (Morrison's) and the Darden School of Business (Flik)—were key participants in the crafting of the Action Plan, and remain involved in the collaborative as each entity works to accomplish our University-wide food sustainability goals.

THE SUSTAINABLE FOOD COLLABORATIVE

2021-2030 ACTION PLAN

SFC FINALIZES NEW 10-YEAR GOALS

As an organization, we strive to center food justice and food sovereignty across all of the activities it fosters. This perspective considers how to build a more equitable and genuinely inclusive food system where the agency of all stakeholders

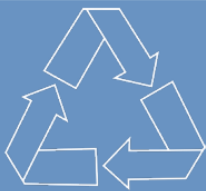
is recognized and celebrated. As we learn more about how to increase sustainable dining at UVA, we will consider what food cultures are represented in the meals served, what working conditions exist for agricultural and food workers across the supply chain, who has a seat at decision-making tables, and much more.

PURPOSE & GOALS



GOAL 1

Annually increase the percentage of sustainable food and beverage options available on grounds



GOAL 2

Decrease amount of landfilled food waste from dining operations and increase compost and recycling from on-Grounds events by 2030



GOAL 3*

Develop data-driven policies and programs to support food equity and security at UVA

*indicates new goal

In keeping with this intention, the goals and activities detailed in this Action Plan should be approached with the question: How can we pursue this in a way that increases equity, genuine inclusion, and positive outcomes for

everyone impacted? Our strategies aim to work with partners to identify and forge relationships with Virginia Black and Brown farmers, increase market access, and establish long-term purchasing relationships both in UVA dining halls and beyond. In order to do so, we have divided our efforts as a Collaborative into 5 goals with Goal 1

focusing on Food Procurement, Goal 2 implementing waste reduction strategies, Goal 3 ensuring food security, Goal 4 raising awareness, and finally, Goal 5 facilitating community collaboration.



GOAL 4

Increase awareness about sustainable and just food systems; translate heightened awareness into informed choices and opportunities for direct participation



GOAL 5

Partner with community-driven food justice efforts and provide support, skills, and resources to further their vision

COVID-19: CONTINUING CHALLENGES DURING THE 2020-2021 SCHOOL YEAR

In an unprecedented year, UVA Dine was forced to ask itself: How do you feed students during a pandemic?

When COVID cases were highest at UVA in February of 2020 UVA Dine was feeding 500 quarantined and isolated students three meals a day in 11 locations around Charlottesville. UVA Dine served 20, 894 meals in Fall of 2020 and 27, 172 in the Spring of 2021, for a grand total of 48,066 meals served during the 2020-2021 academic year. 30% of these meals were served to individuals who had a special diet such as being gluten-free, vegetarian, or paleo. In order to adequately serve the UVA community, UVA Dine continuously surveyed students to assess ways to enhance menu offerings, driving over 500 survey responses.

When COVID cases were at their highest in February of 2021, UVA Dine was providing:

3 meals a day

to **500** quarantined students

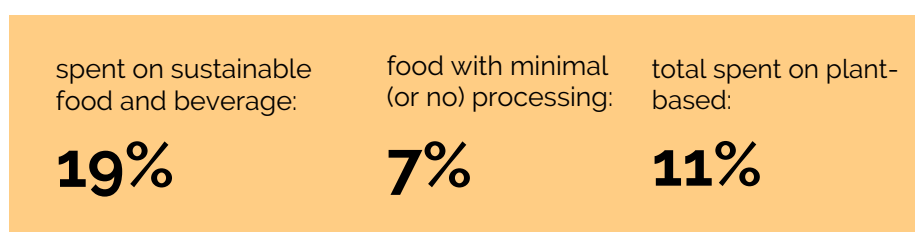
in **11** locations



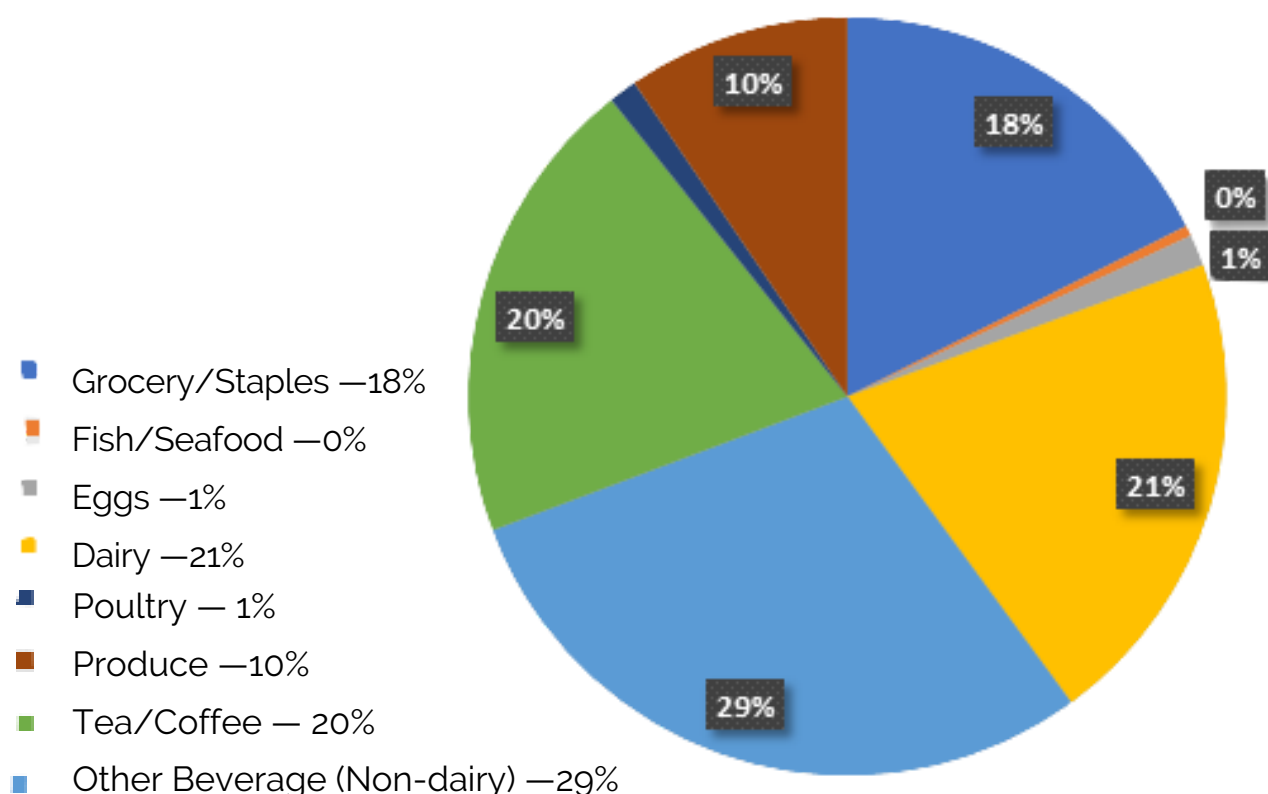
ESTABLISHING BASELINES:



This year, UVA Health's Food and Nutrition Department was able to establish a baseline of sustainable food and beverage spending. Moving forward, this will allow SFC to track progress and measure the success of certain initiatives as well as identify where we need to grow in terms of diversity in sourcing and procurement.



TOTAL SUSTAINABLE SPENDING BY CATEGORY



ESTABLISHING BASELINES:

UVA Dine

UVA Dine has been recording sustainable food and beverage spending for several years now, and the ability to compare these statistics helps us understand progress each year towards the goals of increasing sustainable food spend to 50% by 2030, and boosting the overall sustainable food spend by all UVA Dine providers to at least 30%

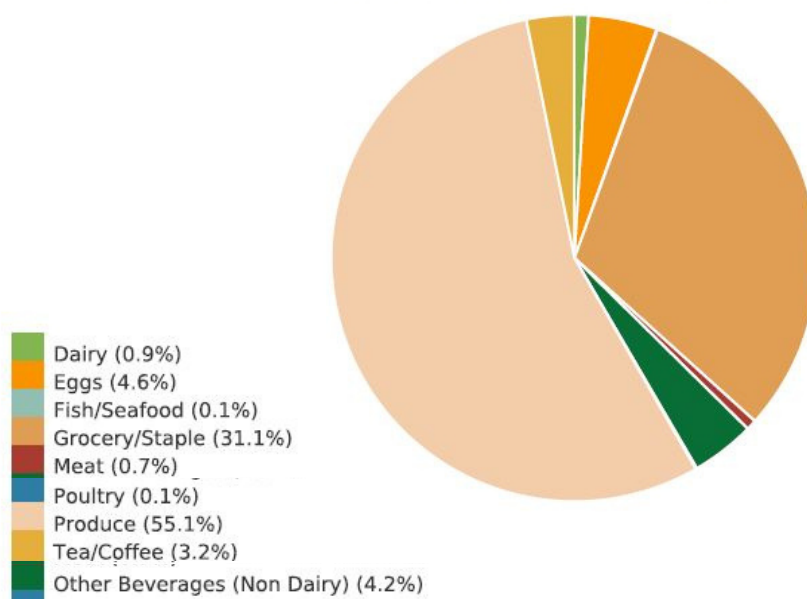
spent on plant-based, minimal (or no) processing:

30%

spent on sustainable food and beverage:

33%

TOTAL SUSTAINABLE SPENDING
BY CATEGORY



The pie chart shows UVA Dine's total sustainable food spending by category. Spending in 2020-2021 **increased by 2%** from 2019-2020. The UVA Dine sustainable food spending is calculated based on AASHE STARS 2.2 criteria which consists of minimally processed plant-based foods and/or certified third-party sustainable food. Sustainable food percentages are estimated to capture about 80% of UVA Dine's total food purchases.

What are AASHE STARS?

To achieve its goals, the University chose to use the standards set by the Association for Advancement of Sustainability in Higher Education (AASHE) STARS (Sustainable Tracking Assessment and Rating System) to establish baseline data on how much of its food purchases qualify as "sustainable." In 2020, using the new AASHE STARS 2.2. metrics, 30.7% of UVA Dine's total food spending was sustainable. UVA aspires to increase this to 50% by 2030, and to also increase its overall sustainable food spending by all UVA Dine providers, including UVA Health and Darden Dining, to at least 30%.

GOAL 1

Increase the Percentage of Sustainable Food & Beverage Options Available on Grounds



Produce included in UVA Dine's Farmers Market in a Bag program. Photo: UVA Dine

- 1.A** Increase percentage of sustainable food and beverage purchases using AASHE STARS
- 1.B** Create intentional strategies to increase diversity and equity in the UVA food supply chain to offset the historical bias built into certification programs
- 1.C** Increase the percentage of Virginia grown and produced foods each year through 2030

FARMERS MARKET IN A BAG OFFERS SAFE ALTERNATIVE ON-GROUNDS



Green Dining Interns table at Runk Dining Hall.
Photo: UVA Office for Sustainability.

This year, UVA Dine collaborated with 4P Foods to create an alternative to their in-person Farmers Market which they called Farmers Market-In-A-Bag. Inside each bag students found 7-8 locally sourced, dorm-friendly snacks such as Kombucha, apples and granola. Students used their meal plans to purchase the bags using flex dollars and picked up their bag on Grounds at designated times.

In the fall semester, the program was piloted and students were able to purchase a bag in October, with 32 students participating. Two more events were held in the spring semester on March 19 and during Earth Week in April. From October to March, participation doubled to 64 participants.



Farmer's Market in a Bag contents; PC: UVA Office for Sustainability

UVA DINE HIGHLIGHTS LOCAL FARMS AND PRODUCERS IN FARM-TO-FORK DINNERS

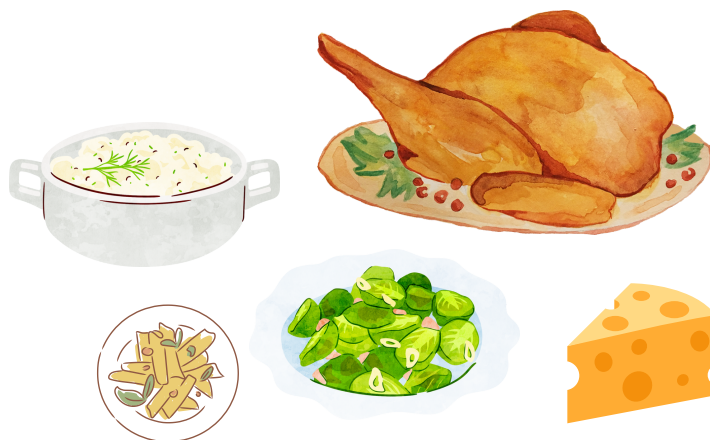
UVA Dine hosted multiple Farm to Fork Dinners this past year including an October event at Runk dining room and a March event at O'Hill dining room. Dishes from these events were made with food from over 20 different local farms and producers.



MKG intern Jake Caracciolo harvests cucumbers from the hoophouse. Photo: Morven Kitchen Garden.

Thanksgiving dinner supported local farmers and was served at O'Hill featuring local ingredients from 17 local producers. UVA Dine ended up preparing:

- 400 lbs of turkey
- 250 lbs of mashed potatoes
- 200 lbs of chicken
- 40 lbs hominy grits
- 2 cases of scratch pasta
- 3 cases of Brussel sprouts
- local cheese



PRODUCERS AND FARMERS FEATURED

Mountain View Farm ~ S. Wallace Edwards and Son ~ Franklin Sustainable Farms ~ 7 Hills ~ Fresh2o Growers ~ Scratch Pasta Co. ~ Mt. Crawford Creamery ~ Papa Weaver's Pork ~ Yoders' Farm ~ Produce Source Partners ~ Twin Oaks ~ NoBull Burger ~ Happy Dirt Farming ~ Dress It Up Dressing ~ Planet Earth Diversified ~ Van Diesel Farm ~ Happy Dirt Farm ~ Shenandoah Valley Organic ~ Woodson's Mill ~ Caromont Farm ~ Ula Tortillas ~ Salsas Don Sebastian ~ Mad Hatter Foods

NEW HARVEST TABLE GROUP PROVIDES MORE SUSTAINABLE OPTIONS ON GROUNDS

Total spending on third-party certified products increased at Runk Dining Room in the fall from **1% to 6%** in the spring. Through the Harvest Table Culinary Group initiative, Runk worked to increase sustainably and ethically sourced animal proteins in residential dining. Deli meats, eggs and whole-muscle animal proteins such as pork, chicken and turkey, were sourced from producers with third-party certified humane welfare standards, including certifications such as Global Animal Partnership Steps 4-5, Certified Humanely Raised and Handled, and American Humane Certified. Partners with third-party certified humane welfare standards included Applegate Farms for deli meats, pork and some beef products, as well as Murray's Chicken for poultry products.



*Runk Dining Hall Display.
Photo: Harvest Table Group.*

PLANT-BASED ENTREES



In addition, Runk increased daily plant-based offerings by transitioning the International Station to the Plant Forward station, with three separate menu concepts served daily featuring exclusively plant-based ingredients. Entrees rotated daily and were available at breakfast, lunch, and dinner. Additional plant-based staples were served at the station daily, including a Plant Forward Grill station with Beyond Meat products

and a Mezze Bar with hummus choices for plant-based proteins, as well as rotating roasted and pickled vegetables. Launch of this station was coupled with pop-up events and social media content to provide education on how plant-forward and plant-based diets can reduce the environmental impact of modern industrialized agriculture.

GOAL 2

Decrease amount of landfilled food waste from dining operations & increase compost & recycling on Grounds events



Green Game Student Volunteers. Photo: UVA Office for Sustainability.

- 2.A** Increase opportunities for materials to be composted and reused
- 2.B** Improve tracking of landfilled and diverted waste from dining operations
- 2.C** Minimize amount of prepared but uneaten food
- 2.D** Pilot fossil fuel-free cooking

UVA DINE EXPANDS SUSTAINABLE TO-GO OPTIONS

ZERO WASTE AMBASSADOR PROGRAM PILOT PROVIDES STUDENTS OPTION TO COMPOST

As dining locations on Grounds sought to serve students and keep them safe during the coronavirus pandemic, UVA Dine responded by increasing to-go options. All to-go materials in dining halls were transitioned to compostable products and a reusable to-go program was also re-launched in spring 2021. These shifts in materials led UVA Dine, UVA Recycling and the Office for Sustainability to introducing a pilot

composting program in spring 2021. Student volunteers called Zero Waste Ambassadors monitored compost bins, encouraged students to compost and

more than
1,200
pounds
of compost diverted
from landfill

made sure the stations were utilized correctly. The composting was a big success with more than 1,200 pounds of compost being diverted from the O'Hill outdoor dining area during the spring semester.

DINING HALLS BRING BACK REUSABLE TO-GO CONTAINERS AFTER COVID HIATUS

The reusable to-go program had to be put on hold during the fall 2020 semester due to Covid. However, the program was relaunched during the spring semester and over 600 students, or about 15% of meal plan holders, participated in the program. Meal plan holders were able to use a reusable to-go container at all three dining halls. The program offered an easy way for students to be involved in waste reduction efforts. The program continued in the fall 2021 semester with efforts being focused on incentivizing students to participate in the program and improved tracking of individual participation.



Reusable To-Go Receptacle in Newcomb Dining Hall. Photo: UVA Dine

TRACKING AND REDUCING FOOD WASTE:

UVA Dine

UVA Dine focuses on tracking and reducing its food waste and ensuring it is diverted from the landfill and composted. A key tool in this effort is Leanpath, which tracks food waste in all three dining halls, catering, concessions and Pavilion XI. The tool is used to evaluate trends and understand behaviors that may be leading to food waste.

Since the start of the Leanpath Program in 2018, food waste has been reduced by 59%.

Additionally, in spring 2021, the student-run organization FoodAssist began a partnership with UVA Dine to donate excess food to local nonprofits, working to mitigate food waste and hunger in the Charlottesville community while also diverting food from the landfill.

Volunteers of the organization checked with UVA Dine twice a week throughout the semester on whether there was prepared and unused food from the O'Hill Dining Room. If so, FoodAssist volunteers picked up the food and distributed it to local nonprofits where people in need could get a plate of food to satisfy their basic alimentary needs.

THROUGH THIS PARTNERSHIP, FOODASSIST AND UVA DINE SAVED AND DONATED MORE THAN 1,022 POUNDS OF FOOD IN THE FALL 2021 SEMESTER.



FoodAssist delivered food donations from O'Hill mostly to the Salvation Army but also to the Blue Ridge Area Food Bank and other organizations working towards the same goals. This program was especially helpful at the beginning of the semester as the culinary teams were adjusting to meet dining demand. We are proud to announce that the partnership between UVA Dine and FoodAssist initiated this spring has repurposed **more than 88 pounds of food that would have otherwise gone to waste (composted).**

REDUCING FOOD WASTE AND ENERGY:



UVA HEALTH EXPANDS KITCHEN COMPOSTING IN CAFES

UVA Health has started composting back-of-house (i.e. kitchen) food scraps in the West Café, completing the expansion of composting to all UVA health kitchens. UVA Health is also replacing single-use plastics served in the Cafes with compostable or recyclable items. to capture these compostable service ware items and any post-consumer food waste. UVA Health is looking forward to continuing its sustainability efforts by adding front-of-house composting in its cafes next. Additionally, UVA Health's new Ivy Mountain Musculoskeletal Center will have composting available after its opening in 2022. UVA Men's Basketball also hosted a zero-waste game in February and achieved a diversion rate of 79% which placed UVA first in the ACC for diversion and 10th in the country.

"We are very proud to make whatever impact we can on the waste stream."

- Corey DiLuciano, Senior Food and Nutrition Director



INVESTIGATING KITCHEN ELECTRIFICATION

UVA Facilities and the Office for Sustainability are working together to identify beneficial electrification opportunities in kitchens and food preparation areas. The goal is to pilot the transition from natural gas to electricity-based cooking equipment to enhance indoor air quality and reduce fossil fuel consumption.

GOAL 3

Develop Policies & Programs to Eliminate Food Inequities & Hunger at UVA



Non-perishable food items available at the Community Food Pantry located in Newcomb Hall. Photo by UVA Community Food Pantry.

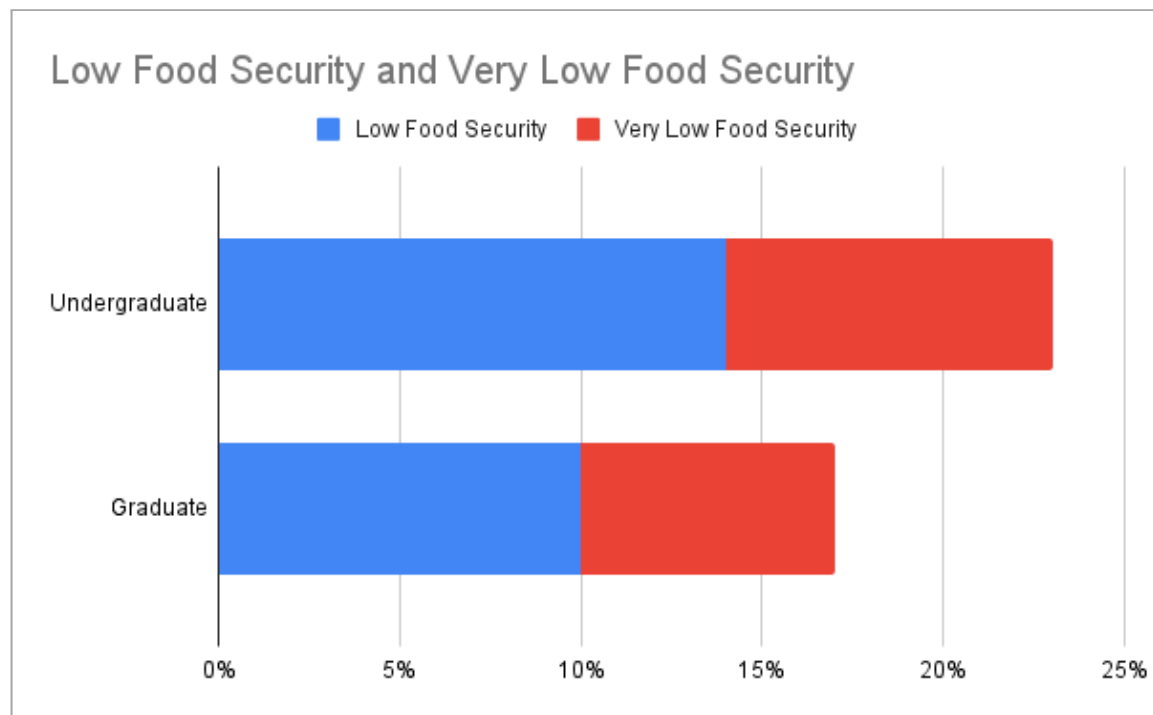
- 3.A** Increase awareness of historical legacies of harm that have contributed to food insecurity as a social justice issue
- 3.B** Gather data about food insecurity to include sources of risk for students, faculty and staff
- 3.C** Develop and implement a University plan, policies and actions for ensuring all students, faculty and staff have access to food

UVA PARTICIPATES IN NATIONWIDE COLLEGIATE FOOD INSECURITY SURVEY

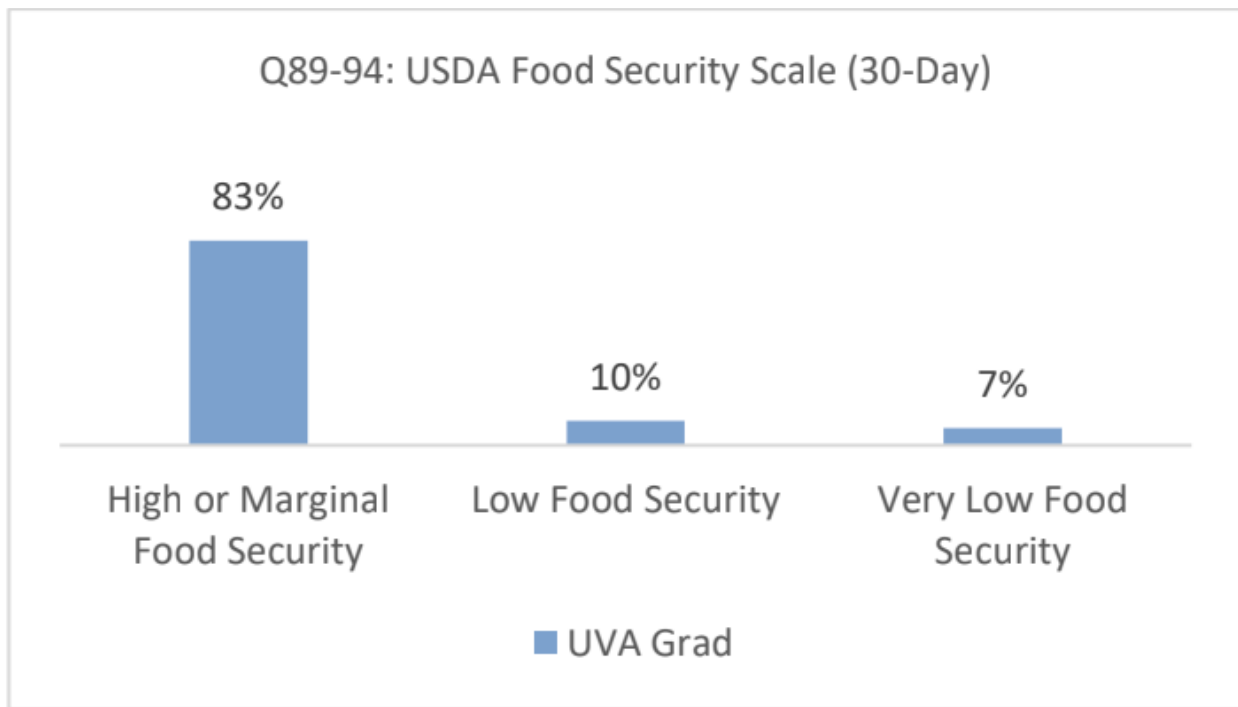
The Trellis Student Financial Wellness Survey (SFWS), conducted in the Fall of 2020, and shared to the public on the Spring of 2021. This survey uses a six-question scale designed by the U.S. Department of Agriculture that measures food security within the prior 30 days. Students surveyed signaled concern with being able to afford college. The studies placed students in one of three levels: **adequate**, **low**, and **very low food security**.

Low food security is defined as: *“reports of reduced quality, variety or desirability of diet, little or no indication of reduced food intake.”*

Very low food security is defined as: *“reports of multiple indications of disrupted eating patterns and reduced food intake.”*



Graph showing divisions in those who qualify as having "low food security" versus those who qualify as having "very low food security" in both graduate and undergraduate populations at UVA.



Graph showing divisions in those who qualify as having "low food security" versus those who qualify as having "very low food security" and high or marginal food security in graduate populations at UVA.

Based on the above graphs, 83% of UVA graduate students were classified as having high or marginal food security, while 10% of UVA graduate students were identified as having low food security, and 7% had very low food security based on the USDA Food Security Scale. Of the total undergraduate population at all participating universities, just over 46% of students were found to have experienced either low or very low food security. At UVA, the survey found a much lower level of food insecurity, with 23% of the undergraduate population having experienced either low (14%) or very low (9%) food security. Graduate school data was not collected for most universities involved, but at UVA, 17% of the graduate population was found to have experienced either low or very low food security. See the graph on pg. 20 for additional details.

STUDENT HEALTH SURVEY ASSESSES FOOD SECURITY AMONG STUDENTS

In 2021, UVA Student Health conducted a survey of food security among nursing students with the goal of creating and evaluating a survey tool for measuring food insecurity at UVA. Before conducting this survey, researchers Melanie Brede, Sarah Night, Theresa Carroll and Mark Smolkin identified key risk factors in terms of population demographics, food behaviors and health and academic performance, and commented on the lack of national research on about common solutions to food insecurity like campus food pantries, emergency food aid and referral to federal assistance programs. Data was also collected measuring solution awareness. The researchers found that: (a) most students are aware of larger community-based resources and social programs, and (b) school or major may dictate awareness of certain on-campus resources.

Were any of the following "... **often true, sometimes true, or never true**" for your household in the past twelve months:

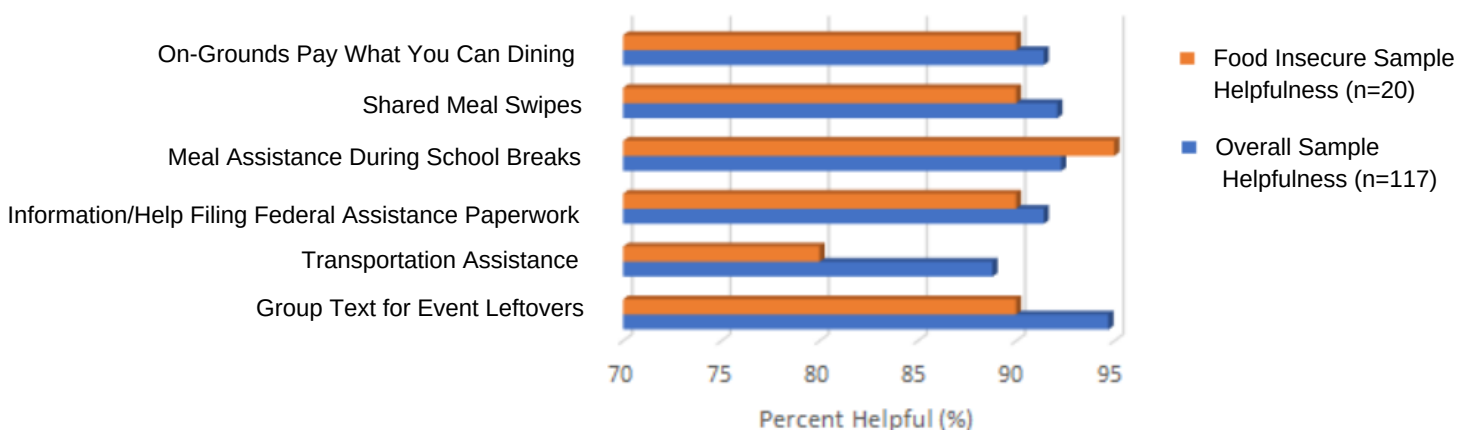
1) I worried whether my food would **run out before I got money to buy more.**

2) The food I bought just **did not last, and I did not have money to get more.**

However, one important caveat that researchers identified was that **more diversity may yield different results.**

Additionally, they recorded current solution use and student perceptions of proposed solution helpfulness. Overall, most students (between 79-95%) indicated that they thought all of the proposed solutions would be helpful.

Helpfulness of Proposed Food Insecurity Solutions On-Grounds



SWIPE DRIVE EVENT

UVA Dine partnered with the UVA Community Food Pantry and FoodAssist to organize two Stock the Pantry events. **During the October 19th event, 215 swipes were donated and during the April 9th event, 162 pounds of food was donated.** For each meal swipe donated, UVA Dine gave one pound of food to the UVA Community Food Pantry, which means that **more than 350 pounds of food were donated from the events.**



Volunteers Transport Meals.
Photo: FoodAssist



Volunteers hold up a tray of donated food items. Photo: FoodAssist



Volunteer packs meals for transporting. Photo: FoodAssist.

HOOSGIVING

On Thanksgiving Day, the Office of the Dean of Students and UVA Dine invited community members for a free Thanksgiving meal at Newcomb Hall which featured many locally sourced ingredients. Approximately 150-160 students and community members attended this meal.

University of Virginia students, staff still on grounds receive festive Thanksgiving meal



By [Max Marcilla](#)

Several local ingredients were featured, including: turkey from [Lancaster Farm Fresh](#), gold potatoes from [Valley Farming](#), brussels sprouts and spaghetti squash from [Churchill Produce](#), salted butter from [Mountain View Farm](#), heavy cream from [Mt. Crawford Creamery](#), a salad mix from [Schuyler Greens](#), and fresh herbs from [Planet Earth Diversified](#).

GOAL 4

Increase Awareness about Sustainable & Just Food Systems; Translate Heightened Awareness into Informed Choices & Opportunities for Direct Participation



Non-perishable food items available at the Community Food Pantry located in Newcomb Hall. Photo UVA Community Food Pantry.

- 4.A** Create a webinar for information about sustainable and just food at UVA
- 4.B** Sponsor and promote events and activities concerning sustainable and just food
- 4.C** Support sustainable agriculture and gardening at UVA
- 4.D** Promote research and teaching on sustainable food and justice
- 4.E** Promote connection and collaboration with Charlottesville-area partners

SFC PARTNERS WITH MORVEN FARMS AND LOCAL LEADERS TO DISCUSS CHALLENGES IN U.S. FOOD SYSTEM

"Minorities earn less money, which reduces the availability of good healthy food ... [and] health is directly impacted by good nutritious food. When you're left out of leadership roles to really point to some of these disparities in the food system or the health system, a lot of times these issues go unaddressed."

~Basil Gooden

On Wednesday January 27, 2021, as part of UVA's community MLK Celebration, the Sustainable Food Collaborative, Morven Farms and local leaders participated in a virtual panel discussion titled, "Food and Justice in Virginia" in order to examine local food system equity. The panel sought to address several ongoing challenges facing the United States food system, including ensuring equitable access to fresh, nutritious and affordable food; protecting the health and safety of farm and food service workers; and addressing legacies of harm, particularly to Black and Indigenous farmers.

PANELISTS

Moderator: Paul Freedman

Shantell Bingham

Program Director,
Charlottesville Food Justice
Network, Cultivate
Charlottesville

Tanya Denckla Cobb

Director, Institute for
Engagement and
Negotiation; Chair, UVA
Sustainable Food
Collaborative

Basil Gooden

Visiting Scholar, Sustainable
Food Access Core of the
Institute for Inclusion,
Inquiry and Innovation,
VCU; former Virginia
Secretary of Agriculture
and Forestry

Christianne Queiroz

Program Director, Virginia
Farm Workers, Central
Virginia Legal Aid Society

In a poll to attendants of the virtual Food and Justice in Virginia panel, **43 percent of respondents knew "almost nothing" about where their food comes from.**



UVA DINE'S GREEN DINING EVENTS



Green Dining Intern, Cecilia Barber, at a composting tabling during Earth Week.

During the month of April, UVA Dine's Green Dining students worked with student groups and local producers to promote sustainable food practices for Earth Month. UVA Dine invited NoBull to have a pop-up near O'Hill dining hall to give students the opportunity to try a local veggie burger. Also during April, there was a local foods pop-up near The Castle which also gave students the opportunity to try plant-based foods from local vendors such as Good Phyte, Juice Laundry and Coco's Granola. During the month, Green Dining also led tabling in the dining hall where they provided information about the benefits and process of composting. They demonstrated by using compostable pots and compost for students to plant a native seed.



Green Dining intern Maille Bowerman and NWG student Sarah Carista at the Nitrogen Footprint lunch at O'Hill.

Students with the Nitrogen Working Group (part of UVA Sustainability) collaborated with Green Dining and labeled the menu items according to their nitrogen impact. The students tabled at the event and explained the importance of reducing nitrogen footprints.

GREEN DINING SUSTAINABLE AGRICULTURE INTERN

Green Dining intern, Elizabeth Williams was the Sustainable Agriculture intern for Green Dining during 2020-2021 school year.. With this internship, Elizabeth Williams worked at Morven Kitchen Garden each week to help with farm tasks, harvest and assisted in delivering produce to UVA Dine's dining locations. Elizabeth also helped bring awareness to student's eating habits in the dining hall by working with the UVA Dine and Morven Kitchen Garden (MKG) partnership through the Sustainable Taste Carts at Fresh Food Co. UVA Dine plans to continue this internship to support the partnership between MKG and UVA Dine as well as provide students with hands-on learning experiences in sustainable agriculture.



Elizabeth Williams working at Morven Kitchen Garden.

STUDENT GARDEN

The Student Garden located on the corner of Alderman and McCormick and across the street from O'Hill, is partnered with the Office for Sustainability and UVA Dine. Throughout the 2020-2021 academic year, Green Dining Sustainable Agriculture Intern, Elizabeth Williams, played a huge role in organizing garden workdays and crop planning for the garden. During workdays, volunteers learn about gardening and are encouraged to harvest produce to take home. Some of the produce was also harvested and brought to the UVA Community Food Pantry.



Student Garden volunteers

ANTI-RACISM & SOUL FIRE FARM TRAINING

PARTICIPANTS

Tanya Denckla Cobb

Director, Institute for Engagement and Negotiation;
Chair, UVA Sustainable Food Collaborative

Yuki Zheng

Project Manager & Interim Administrative Assistant,
Institute for Engagement and Negotiation

Caroline Baloga

Sustainability Coordinator,
UVA Dine

Wynne Stuart

Associate Provost for Academic Support and Classroom Management, UVA Office for the Executive Vice President and Provost

Stephanie Meyers

Farm Manager, Morven Kitchen Garden

Lilia Fuquen

Lilia Fuquen LLC

Paul Freedman

Associate Professor, UVA Dept. of Politics

Jordan Heres

Program Coordinator,
Morven Programs

Laura Brown

Director of Community + Policy,
Local Food Hub

Purpose: On December 16, 2020, the Uprooting Racism training provided a theory and action workshop for environmental and food justice leaders to uproot systemic racism in our organizations and society. The training dove deep into the history and structural realities of racial injustice and developed an understanding of the movement strategies of frontline communities struggling for food sovereignty. In the training, participants examined personal and societal roles of complicity in and resistance to the system. Participants developed tangible action plans to use their sphere of influence to uproot these oppressions. True to the values and culture of Soul Fire Farm, this work was rooted in fierce love, courageous self-reflection and healing connection to land.

Outcome: During the training, SFC had the opportunity to create an action plan template driven by the following questions:

- **What is the SFC's role with regard to racial equity and anti-racism in food at the university?**
- **What is our role, as those who took the training, relative to the Collaborative?**
- **Do we use this commonality for conversations and/or for suggesting actions?**

These questions and training played a large role in SFC's 2021-2030 Action Plan including its goals to increase access for Black and Brown farmers to University dining. Following the training, participants had the opportunity to participate in Accountability Circles facilitated by Cultivate Charlottesville. These circles provided a space for participants from different organizations to meet and discuss progress and challenges relative to their goals as well as to provide encouragement and support for one another. Currently, the Sustainable Food Collaborative is seeking to expand opportunities for this training university-wide or to provide this training to Research Assistant Interns.

UVA RELAUNCHES THE ENVIRONMENTAL THOUGHT AND PRACTICE MAJOR



UVA ARTS & SCIENCES

ENVIRONMENTAL THOUGHT & PRACTICE



"The ETP major takes an interdisciplinary approach to understanding and addressing some of the most pressing challenges facing the planet. Solving problems posed by climate change requires expertise in environmental science, to be sure, but also an understanding of politics and policy, storytelling and communication, and a deep appreciation for the natural world.

This is exactly the kind of multidisciplinary approach needed to understand and address problems around food and the food system. I hope that many students will pursue the ETP major and take on these tough food system challenges, here at UVA, across the nation and around the globe."

~Paul Freedman

After a few years of absence due to restructuring, the Environmental Thought & Practice major has been relaunched, offering undergraduate students an interdisciplinary program that embraces natural sciences, social sciences and humanities. Undergraduates who complete the program will conduct a capstone project in their fourth year identifying current sustainable practices, policies or issues at UVA and how to better address them.

UVA HEALTH CAFES INCREASES ACCESSIBILITY TO PLANT-FORWARD FOODS

Throughout the year, UVA Health continued to provide a steady rotation of plant-forward options in its cafes to offer a creative variety of foods. The East Café launched Verde, a Mexican plant-forward station, in early 2021 while the West Cafe continued to serve food with new themes and options with a focus on diverse ingredients. Some examples include "Beet Root" and "Carrot Greens" that focus the center-of-the-plate on both beets or carrot themed recipes, accompanied with whole grains and locally sourced produce.



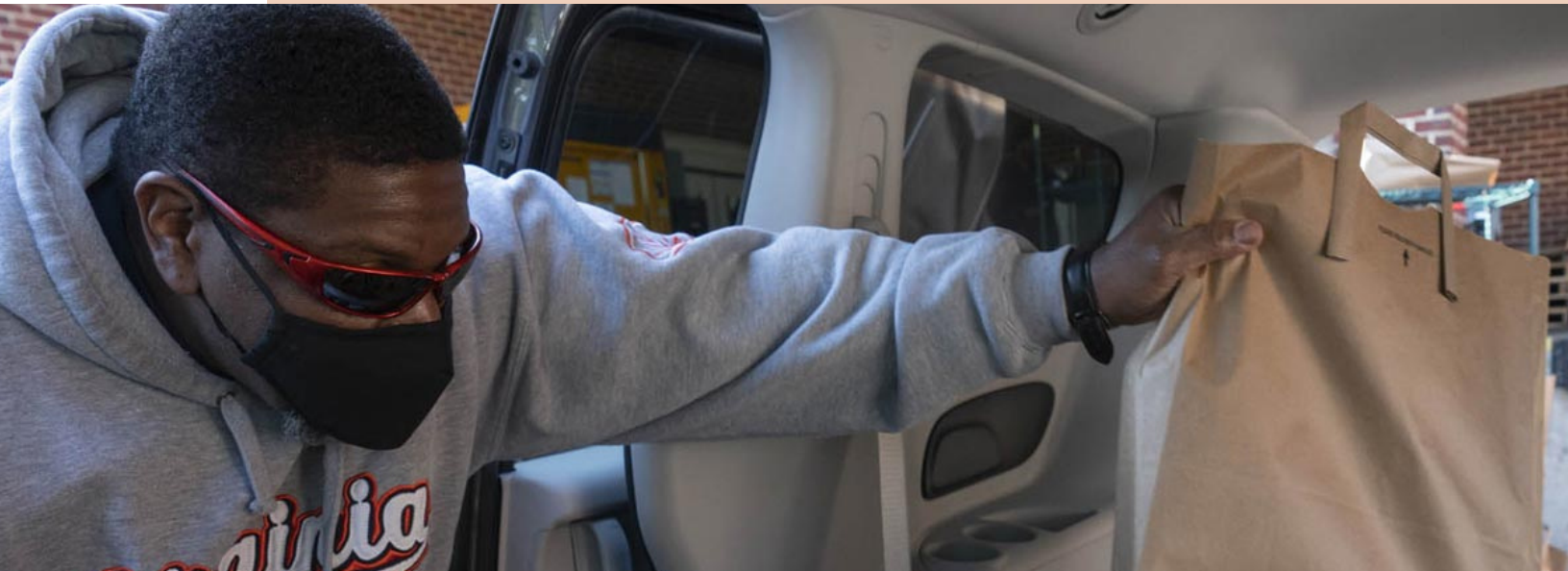
UVA CHILDREN'S HOSPITAL PARTNERS WITH LOCAL FOOD HUB

As part of a food insecurity initiative, UVA Health's Children's Hospital partnered with the Local Food Hub's Fresh Farmacy program to identify needs of patients associated with their visits. The program is instituted at the Battle Building Pediatrics Clinic which screens families and patients about food insecurity before asking if they would be willing to receive a weekly delivery of fresh food. The clinic then reaches out to the Local Food Hub which provides the food. As of January, the initiative was delivering food to **seven** families



GOAL 5

Partner with Community-Driven Food Justice Efforts and Provide Support, Skills and Resources to Further Their Vision



Aramark employee packs and distributes food for the Local Food Hub's Fresh Farmacy Program during the start of pandemic. Photo by Sanjay Suchak, University Communications.

- 5.A** Integrate community values and needs into UVA practices; serve as bridge advocate for community partners and ensure community priorities are reflected in University planning and events
- 5.B** Use UVA resources to support community values and efforts for equitable participation in the food economy and access to healthy foods
- 5.C** Partner and contribute to regional and statewide efforts that increase sustainable, equitable and resilient food systems

THE 21-DAY RACIAL EQUITY AND HABIT BUILDING CHALLENGE



In 2021, nearly **9,000 individuals** and **900 organizations** joined the shared journey of learning, expanding our knowledge and charting a course of action to **dismantle racism in our food system** and our world.

In April 2021, SFC participated in Food Solutions New England's 21-Day Racial Equity Habit Building Challenge. The challenge invites participants to join in learning, expanding knowledge and developing action steps to dismantle racism in food systems. Each day, participants received an email that provided a short prompt for learning, reflecting and taking action, as well as resources for deeper learning. Topics focused on inclusion and equity, including but not limited to: Indigenous food ways, raising future generations, political change, healing, changing organizational culture, the racial wealth gap and healthcare. Each Friday for the month of April, Tanya Denckla Cobb, Director of the Institute for Engagement and Negotiation, and Laura Brown, Director of Community and Policy at Local Food Hub, hosted a Zoom space for participants to reflect on the challenge and have a round-table discussion.

The 21-day challenge for 2022 will be facilitated by two of our interns, Jaylah Webb (3rd year) and Emily Mortimer (3rd year)

CLICK THIS LINK TO [REGISTER](#)

[Email Emily](#)

[Email Jaylah](#)

VIRGINIA FOOD SYSTEMS LEADERSHIP INSTITUTE UNITES FACULTY AND STUDENTS FROM AROUND VIRGINIA

After a hiatus from the program in summer of 2020 due to the coronavirus pandemic, the Virginia Food Systems Leadership Institute (VFSLI) returned in 2021.

VFSLI works to prepare rising leaders in the area of food systems by combining knowledge in food systems through the lens of food equity with building competencies in skills for leadership, and a research project relating to farm-to-university challenges to prepare students for food system job opportunities.

In 2021, VFSLI was conducted completely online, making it **available to students and professionals anywhere** in the Commonwealth, as long as they have WIFI and a computer or a phone. The program offered students the opportunity to learn through intensive course work before conducting their own action research project focused on identifying and removing barriers to **increase university sourcing of locally produced foods**. The institute ran for four weeks from late May through early June, and eight students participated in the course pursuing a variety of research projects.



"The Virginia Food Systems Leadership Institute was the most engaging, transforming educative experience I have had in my college career. This course provided ample opportunity to engage with scholars, professionals, and peers and discuss relevant issues in our regional food system. Being able to learn alongside students and professors from various universities expanded my horizons, offering new perspectives on how we engage with our food. The connections and friends I made during this course will impact me for years to come, motivating me to do work in promoting a sustainable food system!"

- Alexandra Cook
2018 VFSLI alumna

VIRGINIA FARM-TO-UNIVERSITY: EQUITABLE PATHWAYS WEBINAR

On February 2, 2021, the Sustainable Food Collaborative and Virginia Cooperative Extension hosted a virtual webinar to discuss topics surrounding the creation of equitable opportunities for Black and Brown farmers in Virginia, university food supply chains, and building the capacity of Virginia's Black and Brown food producers. The webinar was led by three panelists representing the farmer, farmer support and the distribution side of food procurement: Michael J. Carter, an 11th-generation farmer; Stasia Greenwalt, Director of Grower Services at the Local Food Hub; and Tom McDougall, founder of 4P Foods. One hundred and thirty-one people registered for the webinar with over 75 attending the virtual event. The purpose of the webinar--a continuation of a Farm-to-University initiative building upon an active workgroup and two previous gatherings in December 2018 and January 2020--was to consider potential tools to increase farmer access to University markets such as AASHE STARS and Small, Women-owned, Minority-owned (SWaM) business.

Virginia universities are seeking to increase the sustainability of their food supply chain and to broaden this chain to Virginia farmers with a specific interest in creating access for the state's Black and Brown farmers. At this webinar, our hope was to: 1) build understanding across silos about the challenges associated with expanding Virginia's university food supply chain to Virginia farmers; and 2) discuss and identify specific pathways for beginning the long-term process of building a more Virginia-based and diverse university supply chain that also reflects equitable access for Virginia's Black and Brown farmers.



EQUITABLE PATHWAYS WEBINAR CONTINUED...

NEXT STEPS IDENTIFIED:

- **The need for a workshop for minority businesses to learn about SWaM certification (this was hosted on March 24, 2021 by the Virginia Cooperative Extension and the Virginia Department of Small Business and Supplier Diversity).**
- **Virginia Department of Agriculture and Consumer Services' launch of a new database in partnership with MarketMaker for Virginia Grown farms to update their information.**
- **The Virginia Food System Leadership Institute (VSFLI) summer program will offer a research project to students to build out the information from the webinar summary and illustrate their impacts more in depth**
- **Continue the Farm to University Working Group on an as-needed basis.**
- **Encourage University faculty and staff to work with dining procurement staff to identify mechanisms for prioritizing or incentivizing procurement from Virginia's Black and Brown farmers.**
- **A partnership between Local Food Hub and the Virginia Cooperative Extension will explore how to build capacity of Black farmers entering the institutional sales pipeline.**

GOVERNOR'S SUMMIT ON EQUITABLE COLLABORATION

This event was hosted by the UVA Institute for Engagement and Negotiation in partnership with Governor Ralph Northam and his administration. The Governor's Summit on Equitable Collaboration took place virtually over two sessions during February. The summit created a space for those interested or already involved in community engagement, collaboration and equity. Utilizing the six principles for equitable collaboration, participants reviewed the current and future needs of collaboration in Virginia, shared resources and approaches, fostered discussion and illustrated the six principles through regional case studies.

Transforming Community Spaces Principles *for* Equitable Collaboration



Trauma-Informed
Focus on relationships, and prepare and support people in ways that prevent, minimize, or mitigate renewed trauma



Inclusive
Reach all segments of a community, and account for racial, ethnic, gender, class and other dynamics to ensure meaningful participation



Responsive
Acknowledge and respond to community questions, needs, concerns and ideas in timely and meaningful ways



Truth-Seeking
Invite honest, complete histories, even when such histories are painful to hear and understand



Deliberative
Foster brave spaces where participants honestly and openly confront past and present, for learning, growing, and shared civic thinking



Adaptive
Develop appropriate goals and process for each situation, while adjusting as circumstances change

2020-2021 ANNUAL REPORT

Design and formatting by Jaylah Webb and Emily Mortimer, 2021-2022 interns with IEN.

UVA Sustainable Food Collaborative
A Task Force of the UVA
Environmental Stewardship
Subcommittee on Sustainability

