

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

# IMPACT REPORT



**JULY 2021 - DECEMBER 2022**



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**\*\* We are transitioning to a calendar year reporting schedule. This report covers July 2021-December 2022 in order to cover all timeframes as we transition.**

Cover photo: Community Student Garden, near Observatory Hill Dining Hall; Photo by Anna Hickman, Institute for Engagement and Negotiation.

# JULY 2021- DECEMBER 2022 COLLABORATIVE MEMBERS

## UVA Health System Committee on Sustainability

Corey DiLuciano

## UVA Student Health & Office of Health Promotion

Melanie Brede

## UVA Equity Center

Stefanie Georgakis

Barbara Brown Wilson

## Food Insecurity Resource Group

Garreth Bartholomew

## Darden School of Business

Brooke de Maio

Erica Szymanski

## Harvest Table

Jared Hardy

Matt Rogers

Jay Vetter

## Local Food Hub

Stasia Greenwalt

Laryssa Smith

## Morven Programs & Morven Kitchen Garden

Rebecca Deeds

Fiona Flynn

## UVA Office for Sustainability

Andrea Trimble

Dana Schroeder

Samantha Kelly

Ethan Heil

Erika Herz

## UVA Dining

Caroline Baloga

Sarah Gordon

Darryl Rudge

## Institute for Engagement & Negotiation

Tanya Denckla Cobb

Em Mortimer

Maille Bowerman

Spenser Duval

Maya Koehn Wu

## Cultivate Charlottesville

Jeanette Abi-Nader

Quentia Taylor

## UVA Nitrogen Working Group

Jim Galloway

Libby Dukes

## UVA Department of Politics, and Environmental Thought and Practice

Paul Freedman



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Shaping Our World Together



UVA Dine



DARDEN SCHOOL  
of BUSINESS  
Batten Institute

# SFC AWARDED FIRST EVER FUNDING GRANT TO ADVANCE FOOD ACTION

In the summer of 2022, the UVA Sustainability Committee generously granted a funding request to the SFC for the implementation of its Action Plan, representing the culmination of a highly successful year for the SFC.

Part of this grant includes \$50,000 to fund a Black, Indigenous, and People of Color (BIPOC) Sourcing Pilot. This funding, to be managed in association with 4P Foods and Local Food Hub, will cover both the additional costs of UVA Dine's purchasing of produce grown by local BIPOC farmers and support the expansion of small BIPOC farms needed to meet the needs of a large institution like UVA. This initiative is one of the first of its kind and represents a **monumental step towards closing historic social gaps in agriculture**, promoting food justice and sustainability in UVA's purchasing.

The funding also included \$30,000 for other initiatives. After several meetings and discussions, the SFC Hub determined three buckets for this funding: supporting **student projects** through mini-grants, supporting **community partner** Cultivate Charlottesville, and creating a **educational pilot program** called Green Up Your Food Game. Future reporting for the year 2023 will detail the impact of these funds after the completion of the above initiatives.

**\$50,000**  
to support BIPOC  
farmers

**\$18,000**  
for student mini-  
grants

**\$8,000**  
to support Cultivate  
Charlottesville

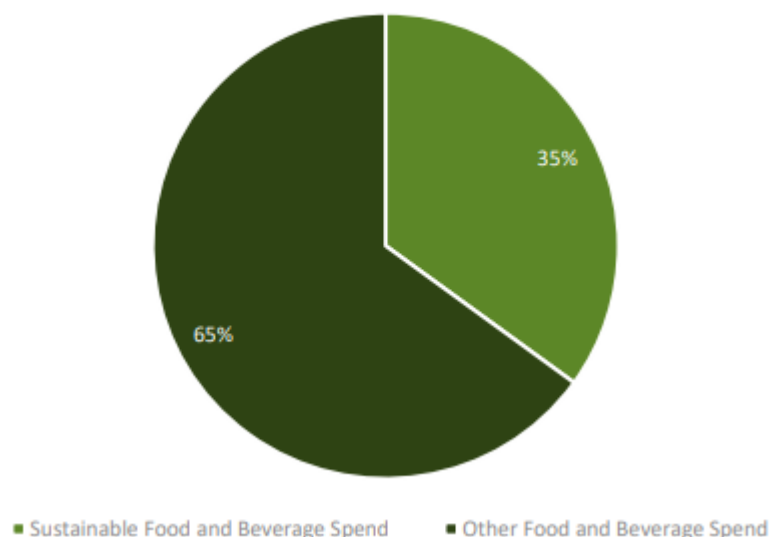
**\$2,000**  
to launch educational  
Green Up Your Food  
Game campaign



# UVA SURPASSES SUSTAINABLE FOOD SPENDING 2030 GOAL

UVA Dine has been recording sustainable food and beverage spending since 2016 to track progress toward the [UVA 2030 Sustainability Plan](#) goal of increasing sustainable food spend by all UVA food providers to 30%. This year marks the first year where **reporting reflects the overall aggregate** sustainable spend from all three dining entities: UVA Dine, UVA Health, and Darden Dining. Successfully reporting between these entities represents a major success for the SFC.

## SUSTAINABLE FOOD AND BEVERAGE PURCHASES 2022



The pie chart shows UVA Dine, UVA Health, and Darden Dining's total food spending by category at 35% combined sustainable spend, **surpassing the 2030 goal seven years ahead of schedule**. Sustainable spending in 2021-2022 **increased by 14%** from 2020-2021. Sustainable food spending is calculated based on AASHE STARS 2.2 criteria. With sustainability goals met and then some, SFC looks toward further increases and equity goals like supporting BIPOC farmers for future efforts.

 **UVA Health**

**UVA Dine**

 **UNIVERSITY of VIRGINIA**

**DARDEN SCHOOL of BUSINESS**  
Batten Institute

## What are AASHE STARS?

To achieve its goals, the University uses 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.” The criteria specify that “sustainable” food purchasing includes food that is purchased from certified/verified sustainable and ethical sources as well as plant-based food purchasing. UVA has used AASHE STARS for nearly a decade, and has seen massive growth in sustainable purchasing since adopting these metrics.

# GOAL 1

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



*Cville Market returns to Grounds and provides access to local food. 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

# UVA PIONEERS VIRGINIA'S FIRST BIPOC FARMER SOURCING PILOT PROGRAM

The Sustainable Food Collaborative infused its 10 Year Action Plan with a focus on equity, including a goal to address the legacy of slavery and historical harms by supporting purchasing from BIPOC farmers. Michael Carter, Jr. an 11th generation farmer of Carter Farms, was instrumental as a BIPOC farmer, and founder of Africulture, in collaborating with UVA Dine to prompt improved supply chain purchases from local BIPOC farmers, resulting in the development of the Farm Pilot Program. This program entails **subsidizing the wholesale purchase of produce from local minority farmers for UVA dining halls**, introducing chefs directly to the producers, and teaching chefs about the purchasing process and integrating healthy, local produce into university recipes. This ground-breaking initiative has been **pivotal in providing a reliable market for underserved farmers**, reducing significant barriers to entry for small-scale BIPOC farmers, and showcasing the rich cultural history of primary sourced ingredients, dishes, and local land.

## GOALS

1. Increase the **number of BIPOC farmers** participating in the UVA food system
2. Increase the **amount of dollars spent** on goods from BIPOC growers
3. Increase the **volume and diversity** of food available to UVA Dine from BIPOC farmers in the region
4. Provide opportunities for ongoing **food system education** for program stakeholders & the UVA community
5. Build a **long-term market** for regionally appropriate and culturally diverse ingredients
6. Create a program that can be **replicable at other institutions**



Michael Carter Jr. is director of Carter Farms and founder of Africulture and a key partner in the Farm Pilot Program.

## FARM TOURS

The 2022 Virginia Farm Tour brought together the stakeholders from the Aramark BIPOC purchasing pilot program including UVA Chefs, UVA leadership, and BIPOC farmers. Hosted by Michael Carter Jr. (Carter Farms) and 4P Foods, the tour focused on historical context, production practices, specialty crops, and culinary applications, and we shared learnings from the UVA pilot program. Through the tour, we were able to foster relationships between farms and chefs, learned about crops native to Africa and potential applications in UVA Dine dining halls.

# UVA DINE LAUNCHES COOL FOODS PILOT PROGRAM, REDUCES DINING HALL EMISSIONS

The Cool Food Pilot Program is a partnership between Aramark and the World Resource Institute to look at our menus and assign a “Cool Food Certified” label to **highlight certain dishes which required less Greenhouse Gases** to produce the recipe. Working with Aramark experts, UVA analyzes recipe ingredients to establish a dish’s carbon footprint, including the land used to produce that meal. That information is then displayed in the dining hall for students in order to encourage them to choose the “Cool Meal”. **Plant-forward dishes**, or meals in which vegetables and grains are more prominent, often have a lower carbon footprint than meat-forward dishes and are more likely to be “Cool Certified”.



To survey the success of the program, Aramark can monitor meat consumption levels to determine if students are opting for the plant-forward recipes. **Each dining location has a minimum of 8 different “Cool Meals” available for both lunch and dinner, creating a synergy between student preferences and university goals.**

**UVA Dine’s adoption of the Cool Food Meals program is helping to support the University’s broader carbon reduction goals. In their most recent sustainability plan, the University of Virginia established an institution-wide goal of going carbon neutral by 2030.**



# UVA DINE ENGAGES STUDENTS IN SUSTAINABLE AGRICULTURE

## FARM TABLE DINNER

After their Farm Tours in the summer of 2022, UVA Dine chefs at Harvest Table were inspired to host an intimate five-course Farm Table dinner featuring recipes inspired by **Edna Lewis, a chef and advocate for farm-to-table Southern food who is from nearby Freetown, VA.** They invited Michael Carter Jr. (a farmer, researcher, and activist who happens to also be a relative of Edna Lewis), to share more about Edna Lewis' cooking with each dish, as well as to share more about ingredients unique to Black American and African foodways.

Photo: UVA Dine



## BABYLON MICRO-FARM

In Fall 2022, UVA Dine launched a new Babylon Micro-farm in Runk Dining Hall; now, each of the 3 main dining halls have **fresh, in-house herbs and micro-greens grown sustainably.** Two UVA student interns help maintain, harvest, and plan the greens that we grow in the Babylon farms in O'Hill and Newcomb. They featured this fresh produce through a variety of events such as Harvest Party and Babylon Station features. The partnership with Babylon Mico-farms is special as it is based locally in Richmond, VA and founded by UVA alumni.

Photo: UVA Dine



## CHEF POP-UP AT THE CVILLE MARKET

The Cville Market is an event hosted by UVA Dining to **invite local vendors to grounds for a farmers market in the Amphitheater.** Guests purchased local produce and ready-made foods with their Flex Dollars or Credit/Debit cards. Vendors could participate free of charge and received 100% of sales.

The Cville Market featured sweet potato stew using sweet potatoes and greens from a local BIPOC grower. Students were encouraged to sample the dish and given their own sweet potatoes and greens to take home.





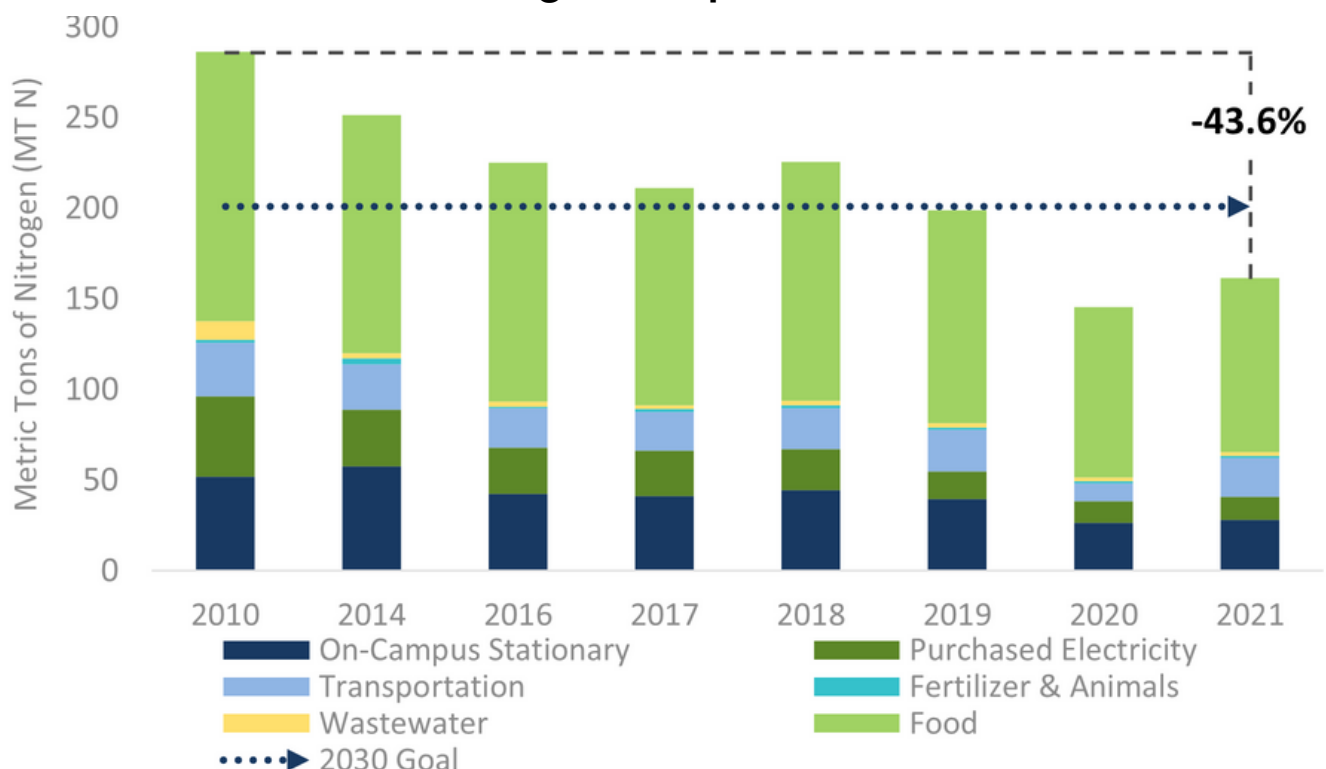
# PLANT FORWARD PURCHASING SUPPORTS NITROGEN FOOTPRINT GOALS

This year, the SFC strengthened our relationship with UVA's Nitrogen Working Group (NWG). The NWG's purpose is to **minimize UVA's Nitrogen Footprint** which consists of nitrogen losses to the environment. The graph below shows that the vast majority of UVA's nitrogen footprint comes from the food sector; within food, meat constitutes the largest cause of nitrogen losses. The NWG's key goal is to **reduce the University's Nitrogen Footprint by 30% by the year 2030.**



NWG Chairs Jim Galloway, biochemist and professor in UVA's Environmental Sciences department, and Sarah Carista, a fourth year Environmental Science student, attend monthly Hub Meetings and share the working group's recent progress and accomplishments. Through this connection, members share relevant data, learn about **student outreach strategies** from the NWG's student members, and brainstorm together to improve strategies concerning the food-related nitrogen reduction. UVA Dine and the SFC Supports NWG's goals by furthering plant forward purchasing efforts.

**UVA Nitrogen Footprint 2010-2021**



# GOAL 2

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



*Zero-waste efforts at UVA see large expansion.*

- 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

# OFFICE OF SUSTAINABILITY SCALES UP COMPOSTING ACROSS GROUNDS

## *Amphitheater, Zero Waste Events*

The Amphitheater, located centrally on UVA grounds, is a favorite spot for students and faculty alike to enjoy meals from the nearby food trucks and dining halls.

In January, the Office for Sustainability enacted a pilot program which **provided large compost bins in the area to encourage a reduction of landfill food waste**. Signs were posted on and around the bins telling students how to compost their waste and what should be put into the bins.

in this pilot alone  
**231.8**  
lbs  
WASTE DIVERTED  
from landfills

Student volunteers from the Office for Sustainability **sorted the compost throughout the duration of the program to note any contamination present**. One of the biggest issues with composting is that inorganic materials like plastic or metal contaminate the compost, and therefore cannot be broken down as it should. As the university continues to increase composting efforts, decreasing the amount of contamination within the bins will be a priority.



## ATHLETICS DEPARTMENT MAKES COMPOSTING PROGRESS IN LEAPS AND BOUNDS

One of UVA's newer athletics facilities, Palmer Park Softball Stadium, made a **commitment to being zero waste this entire spring season**. Aramark began providing compostable wares for each game, reducing the amount of concession waste going to landfills. They extended this effort beyond food sold, as post-game back-of-house concessions were captured as well.

To support the tenants of UVA's sustainability goals, the Palmer Park Composting Initiative also promoted education. They have been **broadcasting this development on the screen and over the loudspeaker during games** so as to educate attendees and spread awareness about zero-waste in general.



Palmer Park Composting Program,  
Photo: UVA Office for Sustainability



# SFC PARTNER FOOD ASSIST SERVES COMMUNITY AND ENVIRONMENT

The student-run organization Food Assist continued 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. Food Assist volunteers picked up the food and redistributed it to local nonprofits where people in need could get a plate of food to satisfy basic nutritional needs. **UVA SFC supports Food Assist by providing funding for materials like compostable clam-shell containers and Zip-Loc bags.**

**Want to join? Contact [UvaFoodAssist@gmail.com](mailto:UvaFoodAssist@gmail.com)!**



Newcomb Hall Food Pantry.  
Photo: Food Assist



Fresh, ready-made food in compostable clamshells provided by SFC in a UVA Food Pantry  
Photo: Food Assist



UVA Food Pantry stocks Bodo's Bagels, totaling 240 lbs over the school year. Photo: Food Assist

**FOOD ASSIST 2022  
BY THE NUMBERS:**

**1,067 lbs.**

**food RESCUED**

**290 meals**

**SERVED**

# GOAL 3

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



*Food insecurity resources, like the Community Food Pantry, support students in need. 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



# MORVEN KITCHEN GARDEN ADVANCES FOOD EQUITY AND SUSTAINABILITY

Morven Kitchen Garden's Community Supported Agriculture program (CSA) **provides the UVA community with fresh, delicious produce every week.** Each week, CSA shareholders pick-up a bag of local produce sourced directly from Morven Farms. The contents of the bags differ each week due to the season, harvest viability, and produce amounts. A unique variety of vegetables allows customers to try new produce they otherwise wouldn't purchase, while supporting local agriculture.

"We have been so happy to provide CSA shares for food insecure families and have never turned anyone away for inability to pay." - Fiona Flynn, MKG Manager

MKG is **dedicated to promoting equity** within the sale of produce. CSA shares are priced fairly, to make fresh, healthy food accessible to more of the community, including a recent addition of a sliding payment scale that allows people to pay what they can and have greater access to fresh produce. Additionally, UVA students are eligible to purchase the bags at a discounted price, supporting the SFC's goal of addressing food inequities at UVA. **MKG served 42 CSA shares in 2022, bringing in \$4,625 in revenue.**



# UVA FOOD PANTRY ADDRESSES STUDENT HUNGER

In partnership with the UVA Teaching Kitchen, Food Assist led a Stock the Pantry event for creating healthy, eco-friendly, dorm-friendly Cowboy Caviar granting about 150 Cowboy Caviar kits, totaling nearly **500 servings**.



*Cowboy Caviar made in the Student Teaching Kitchen Class Photo: Food Assist*

Throughout the academic year, Runk Dining Hall partnered with UVA Food Assist to donate any leftover food to local shelters. During Fall 2022, **287.5 pounds** of food were recovered and donated



*Volunteer loads donated food to be transported to the pantry Photo: Food Assist*

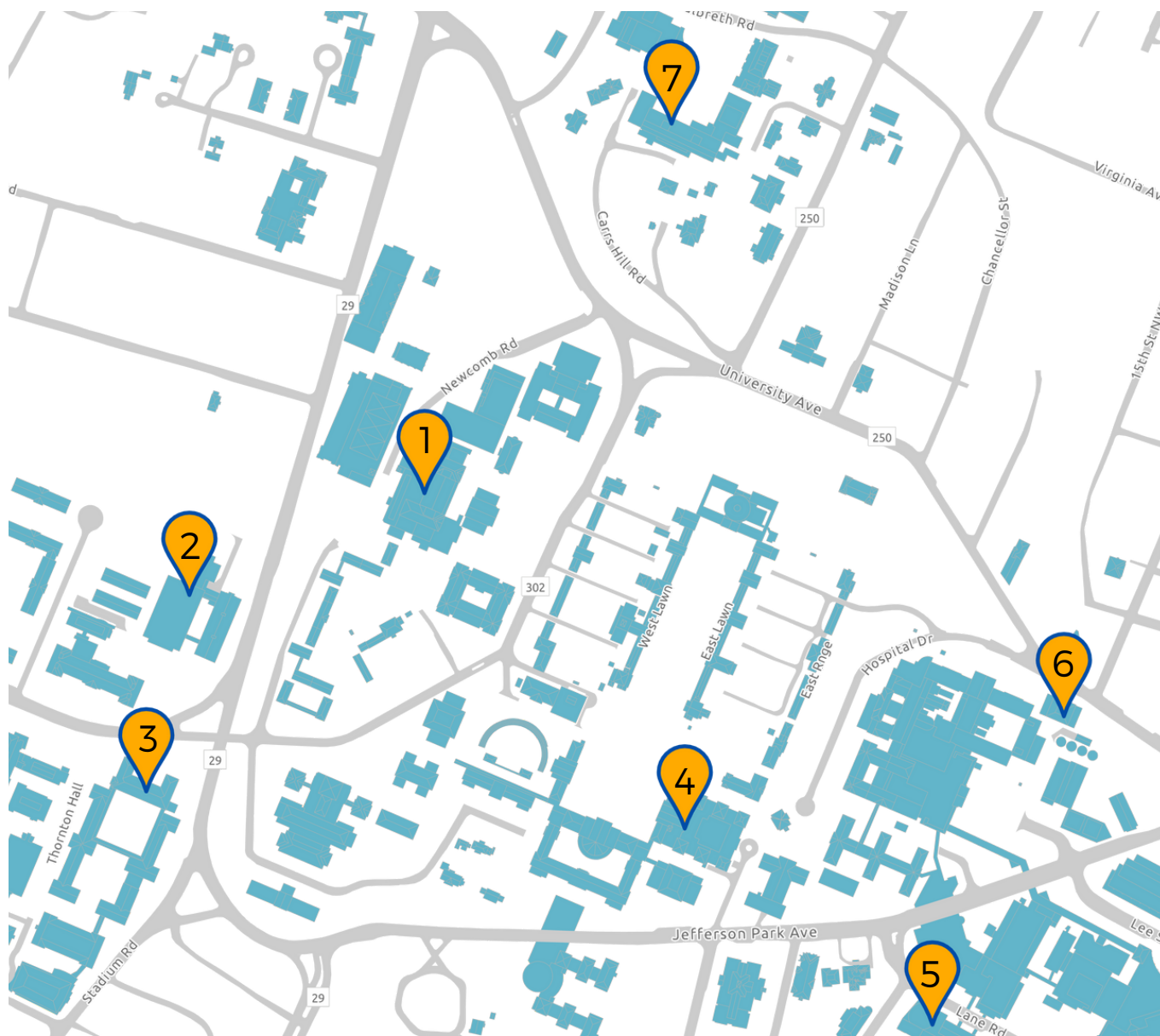
The UVA Community Food Pantry (located in Newcomb Hall) and UVA Dine hosted a Stock the Pantry Swipe Drive event. All meal plan holders could donate up to two meal swipes. For each meal swipe donated, UVA Dine donated a pound of food to the food pantry. At the end of the Swipe Drive, Dining worked with the food pantry to identify foods that they are most in need of and helped stock the pantry. At the end of the event, 821 meal swipes had been donated, which is equivalent to **821 pounds** of food directly to the UVA Community food pantry.



*Volunteers hold up a tray of donated food items. Photo: Food Assist*



# UVA FOOD PANTRY MAP



## 1. UVA Community Food Pantry

- Located in the Newcomb Hall Student Activities Center Rm. 144
- Offers shelf-stable items, hygiene products, and seasonal produce

## 2. Higher Education Program Pantry

- Located in Ridley Hall Rm. 285
- Offers snack items, single serve meals, canned foods

## 3. School of Engineering Pantry

- Located in Thornton Hall Rm. A121
- Offers Single serving soups/pasta, canned items, and hygiene products

## 4. McIntire School of Commerce

- Located in Rouss/Robertson Hall
- Offers shelf-stable items and snacks

## 5. School of Nursing

- Located in Claude Moore Nursing Education Building at a table next to receptionist's office
- Offers meals, snacks, and some fresh items

## 6. Maxine Platzer Lynn Women's Center

- Located at 1400 University Ave.
- Offers canned and pre-made items and hygiene products

## 7. School of Architecture (New!)

- Located in Campbell Hall
- Offers snacks and shelf-stable items

# GOAL 4

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



*Volunteers participate in sustainable agriculture at Morven Kitchen Garden, a learning experience and a service opportunity. Photo: Morven Kitchen Garden.*

- 4.A** Create a web site 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



# STUDENT TEACHING KITCHEN INSPIRES STUDENTS TO COOK HEALTHY, SUSTAINABLE MEALS

In September of 2021, UVA's Student Health and Wellness created a Student Teaching Kitchen. The kitchen is home to "Hoo's Cooking" nutrition education and culinary skills classes. All UVA students, undergraduate or graduate, are able to sign up for **step by step guidance in preparing delicious, cost-effective, nutritious, and easy-to-make meals**. The classes are tailored for student living. They offer dorm friendly, allergen free, and plant based recipe options for students with a variety of menu options each class and ingredient substitutions can be made for dietary restrictions. The Kitchen also offers opportunities for Kitchen assistants, Kitchen facilitators, and internships. Contact [HoosCooking@virginia.edu](mailto:HoosCooking@virginia.edu)!



*Student Teaching Kitchen  
Photo: Office for Sustainability*



*UVA students participating in a cooking class at the teaching kitchen. Photo: Office for Sustainability*

In October 2022, Student Health and Wellness hosted a "Harvest Highlights" class. The menu consisted of **ingredients sourced directly from the UVA Student Garden**. Using local produce aligns with Student Kitchen missions of promoting sustainability and equity. The student garden is maintained by UVA students for UVA students. After taking a class, students can recreate these meals at a lower cost by utilizing the student garden. The Student Kitchen empowers students, educates them to make healthy choices, and furthers Goal 4 of the Food Action Plan.





## UVA DINE EDUCATES WITH PLANT-BASED GUIDE

A prominent goal within the university is to increase the availability of plant-based options for students and faculty. Many of the on-grounds dining options, such as dining halls, meal-exchange, or flex-dollars, provide a plant-based option on the menu. **To increase student awareness and accessibility of plant-based menus** on-grounds, GreenDining with UVA Dine created a "Plant-Based Guide" that aligns with their goals of promoting climate-friendly menus and engaging the UVA community around sustainable foods.

Their website contains information on on-grounds eating, university plant-based events, and sustainable student organizations. GreenDining **works with many local Charlottesville community partners** to promote plant-based eating and provide more plant-forward options. This guide is an avenue for increasing student engagement with sustainable eating and increasing sustainable dining options within the university.



Learn more about  
Plant-Based eating on  
Grounds  
[HERE](#)

## THE CASTLE EXPANDS ACCESSIBILITY WITH MENU OPTIONS

The Castle is a popular on-grounds dining location for UVA students. It is centrally located by the student dormitories, making it a sought-after food destination for undergraduate students.

**Their new menu continues to promote plant-based ingredients, and is now allergen friendly!** Options are provided for all the top main allergens, allowing more students to have access to healthy, plant-forward food. Additional local produce was also incorporated into this updated menu. The new allergen friendly ingredients are increasingly sourced from local farms, which further aligns with the university's sustainability goals.



# GOAL 5

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



*SFC supports Cultivate Charlottesville in their efforts to expand and further food justice through urban agriculture efforts, like the one pictured here in 10th and Page, in Charlottesville. Photo: Cultivate Charlottesville.*

- 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

# VIRGINIA FOOD SYSTEMS LEADERSHIP COURSE FEATURES FACULTY AND STUDENTS FROM FOUR UNIVERSITIES

The Virginia Food Systems Leadership Institute (VFSLI) held their summer session course once again in 2022.



**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 2022, VFSLI continued to be 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 12 students the opportunity to learn through intensive course work before conducting their own action research project focused on identifying and removing barriers to **increased university sourcing of locally BIPOC-produced foods**. The institute ran for four weeks from late May through early June, and students interviewed a number BIPOC farmers who shared their opportunities and challenges associated with entering an institutional supply chain.

## Experience of 3 VFSLI students, Summer 2022

"I **learned SO much** from doing this and by having the research go into practical application I found I was more **motivated** to put 110% into this."

"Challenging, yet **rewarding** and leaving with tons of knowledge and a whole lot of questions."

"This course was **enlightening**, empowering, and gives students the **knowledge and tools** needed to make an impact in the food system and become **strong leaders**."



# MORVEN INSPIRES STUDENTS THROUGH INTERDISCIPLINARY SUMMER COURSES



*Class at Morven Summer Institute*

*Photo: Morven Farm*

At the Morven Summer Institute, undergraduate and graduate students with interests in sustainability, design, food systems, and history are able to escape traditional confines of the classroom and work on projects with real-world applications. Morven's 3,000 bucolic acres were purchased by the University in 2001 and have since served as a site for engaging community, educating students, and pioneering sustainability research.

Students who participated in the 2022 Summer Institute at Morven had the exciting opportunity to take a new course titled "Morven's Enslaved & Descendant Communities." This course invited students to **explore the complex, multi-layered history** and evolving interpretation of UVA's Morven Farm, with a focus on the site's enslaved and descendant communities.

Guest professors Scot French and Lenora McQueen co-taught this course, bringing a unique perspective to students at the institute. McQueen is a renowned researcher who focuses on Morven's history and herself is a descendant of people who were enslaved at Morven.

Other courses include "Politics of Food" taught by SFC leader Paul Freedman where students learn how **policies critically impact public health and social justice through food systems**. In Phoebe Crisman's "Sustainable Communities" course, students explore how communities think about environmental quality, economic health, and equity.



*Professors Lenora McQueen and Scot French*

*Photo : Morven Farm*

**MSI**  
MORVEN  
SUMMER  
INSTITUTE

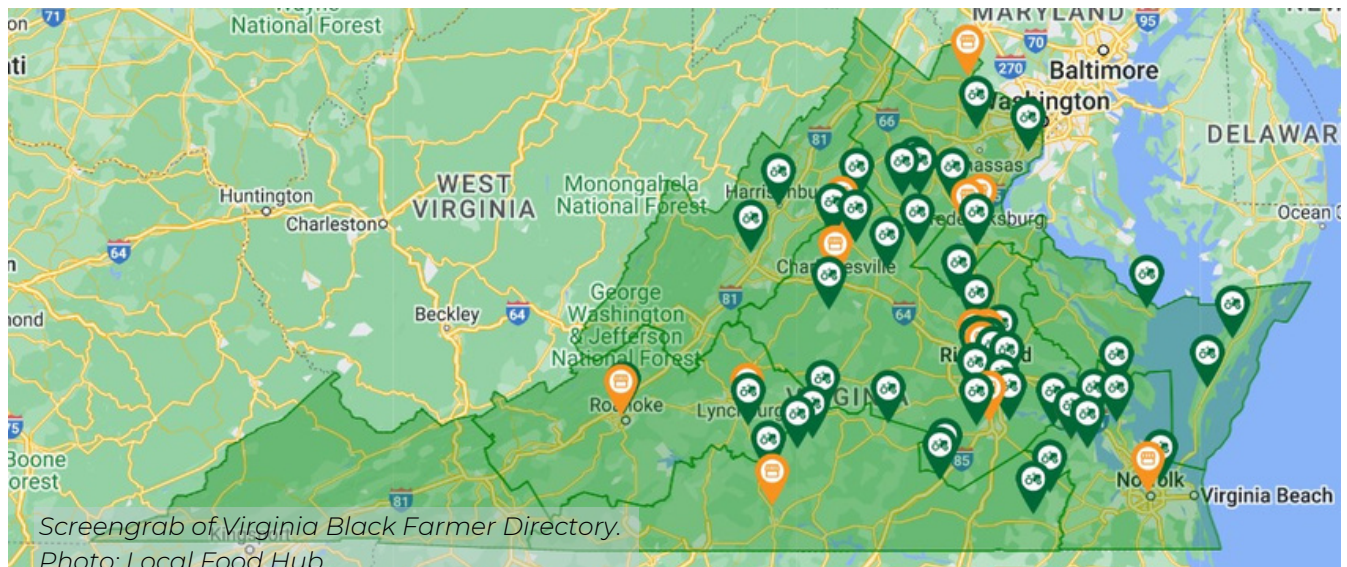
*Learn more about MSI [here!](#)*

# COMMUNITY PARTNERS PIONEER VIRGINIA BLACK FARMER DIRECTORY

The Virginia Black Farmer Directory is a **collaborative project to centralize black farmer unity and resources**. This online directory serves as a tool for connecting Black farmers with consumers, wholesalers, markets, and other farmers. **Farmers and consumers alike have access to comprehensive biographies, locations, and sales information.** Local Food Hub, an organization that advocates for fairness in farming and provides support to local farmers, in collaboration with Cultivate Charlottesville and Michael Carter Jr. of Carter Farms created this directory as a tool to empower Black Farmers and consumers in Virginia.



*Photo: UVA Dine*



*Photo: Local Food Hub.*

The directory launched in March of 2022 by community partners has been a major success. It continues to serve as the best resource for not only the farmers but consumers and community partners.





# 10 YEARS OF INNOVATIVE AGRICULTURE CELEBRATED AT UVA MORVEN FARMS

Located 15 minutes from downtown Charlottesville, the 3,000 acre bucolic UVA Morven Farms includes an active sustainable agriculture project known as the Morven Kitchen Garden (MKG). MKG is a central partner of the SFC, **providing a space to educate students and community members on sustainable, regenerative agriculture while also providing fresh, organic food** to UVA Dine, community supported agriculture (CSA) subscribers, and to local food pantries. Read more about the impressive initiatives led by the dedicated students and staff at Morven Kitchen Garden in their [Ten-Year Anniversary Report](#).



Morven Kitchen Garden celebrated its **tenth anniversary** at its annual Gazpacho in the Garden event on September 10, 2021. The event was hosted at the Morven Meeting Barn, culminating in a meal featuring produce grown in the Kitchen Garden and prepared by UVA Dine. **Live music, participatory art, and dancing brought together over 250 students, faculty, and community partners** in support of furthering just and sustainable food systems.



# SFC AND COMMUNITY PARTNERS HONORED FOR LEADERSHIP IN SUSTAINABILITY



2022 Sustainability Leadership Awardees include the Environmental Justice Collective, Dr. Matthew Meyer, Christine Hirsh-Putnam, Cultivate Charlottesville, and IEN  
Photo : Office for Sustainability

Two SFC community partners were honored with a Sustainability Award from the UVA Sustainability Committee: **Cultivate Charlottesville and the Charlottesville Food Justice Network.**

Cultivate works in partnership with the community to realize a sustainable, healthy and just food system in Charlottesville. They are present in all levels of engagement, from their "City School Yard Garden" program to advocacy work of the Food Justice Network.

The Food Justice Network works as a collective of over 25 organizations, building racial equity in UVA and Charlottesville's food system through education, organizing, and advocacy.

Environmental sustainability as envisioned by UVA's 2030 Sustainability Plan represents the University's commitment to making the world a better place locally and globally, today and in the future. The Sustainability Leadership Award, launched by the UVA Committee on Sustainability, honors those who exhibit this overall **commitment to strengthening sustainability practices and solutions.**

Winners represent innovation and passion in work related to civic engagement, stewardship of the built and natural environment, discovery through teaching and/or research, and governance and collaboration.



Photos courtesy of Jannatul Pramanik Photography. Above: Tanya Denckla Cobb accepts an award on behalf of IEN; below: Quentia Taylor accepts an award on behalf of Cultivate Charlottesville.



## 2022 IMPACT REPORT

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Design and formatting by Em Mortimer, Maya Koehn-Wu, Maille Bowerman and Spenser Duval, 2022-2023 interns with the Institute of Engagment & Negotiation.

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



[food.virginia.edu](https://food.virginia.edu)



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