



UNIVERSITY  
*of*  
VIRGINIA

# FOOD UNION ANNUAL REPORT 2022-2023



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# FOOD UNION DESCRIPTION

The idea for the Food Union was created due to the fact that we have noted great work being done in the realm of food insecurity and sustainability within the Charlottesville and UVA community, but at the same time exists the presence of miscommunications and overlapping of operations across the food space at the University.

No organization is fully aware of other clubs' operations and events, to the detriment of member participation and causing a cycle of turnover and duplication of effort.

We strive to be a hub for all food and sustainability related organizations. Our hope with the Food Union is to break down these silos, facilitate communication and collaboration, and create a more cohesive community of organizations that work together to tackle these important issues such as food insecurity and the sustainability of our food system.

We are proud to work with a plethora of organizations here on grounds such as: Food Assist, Morven Kitchen Garden, Cavalier Cuisine, the Green Dining Interns, The UVA Community Food Pantry, Challah for Hunger, Feel Good, Sustainable Food Collaborative, Growing for Change, the Office of Sustainability, Hoos Assisting with Life Obstacles, Nitrogen Working Group, Green leaders Advisory Board, Student Support and Access within Student Council, the Zero Waste Ambassadors, Global Problems Local Solutions, Taste of Home, Greens to Grounds, and the Sustainability Advocates.



# LEADERSHIP TEAM



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# FOOD UNION GOALS

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## 01 — Community

Forge transformative partnerships between student organizations and UVA administration to revolutionize food policies on campus.



## 02 — Educate

Become a strong campus-wide advocacy and understanding for sustainable food practices, waste reduction, and lifestyle sustainability.



## 03 — Support

Elevate member organizations to new heights in fundraising and volunteer engagement while pioneering innovative operational strategies.



## 04 — Synergize

Unify disparate efforts into a powerful collective force aimed at achieving breakthroughs in sustainable food systems and social justice.

# LAST YEAR IN REVIEW

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This year, Food Union had the chance to engage in numerous exciting opportunities, marking a significant turning point where the organization's aspirations began to gain momentum. We utilized the fall semester to build out a strong team and to establish our goals for the future, then in the spring we hit the ground running.

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## Our year consisted of two main initiatives:

1. A series of 2-on-1 meetings where we paired up 2 member organizations with a similar structure or mission with an executive member so that we can better learn about each others ongoing projects, mission statements, and upcoming plans. With this information we created member organization profiles, which are showcased later in this report. The 2-on-1 allowed us to create a strong foundation of communication that we can build upon in the future.
2. With all of this information accumulated we invited all of our member organizations to attend our first annual Food Union banquet. The evening was filled with connection building, plenty of food, and presentations from guest speakers. This event would not have been possible without our 3 sponsors: Morven Kitchen Garden, the Sustainable Food Collaborative, and the Jefferson Trust Foundation.



# MEMBER ORGANIZATION PROFILES



## UVA COMMUNITY FOOD PANTRY

- A food pantry that is in Newcomb and students are free to come and take food when needed
- Ran by around 5 students and 1 pin-point person
- Under Student safety and Support
- 600 unique visitors every year
- Accessible food resources for students



## FOOD ASSIST

- Branch of food recovery network that strives to simultaneously reduce food waste and food insecurity
- Retrieves leftover food from Greek life, dining halls, and restaurants and takes it to Salvation Army
- Each pickup is around 40 pounds of food
- They rely a lot on volunteer engagement



# MEMBER ORGANIZATION PROFILES



## MORVEN KITCHEN GARDEN

- A branch of Morven run by 5 full time professionals, 5 student interns, and volunteers
- Powered by growing sustainable food and creating connections
- They give their produce to dining halls, sell it, and donate to BRAFB
- They also hold educational workshops



MORVEN  
KITCHEN  
GARDEN

## SUSTAINABLE FOOD COLLABORATIVE

- Have a hub-based model of around 20 people and then a core group of staff
- Tries to hone in on sustainability and equity in food planning here at UVA and in Charlottesville through advocacy and collaboration
- In the previous year gave out and managed a series of mini-grants





# MEMBER ORGANIZATION PROFILES



## GROWING FOR CHANGE

- They co-design gardening spaces for public housing residents
- Aim to address issues of food access and bridge the gap between UVA students and the greater Charlottesville community
- They rely on grants and donations from Cultivate Cville



## SUSTAINABILITY ADVOCATES

- A group of students work together to create a year long project such as composting within greek life and no waste cooking classes
- They are well funded through the Office of Sustainability
- Many of the projects people have done in the past are still in effect today



# MEMBER ORGANIZATION PROFILES



## CAVALIER CUISINE

- A fairly new organization now operating under Morven Kitchen Garden
- Aims to bring together students to cook and enjoy food, often food with a cultural significance, with sustainability in mind
- Engages its members through trips to farmers markets and the sustainability lab and food demos

Cavalier Cuisine @



## GREEN DINING INTERNS

- A part of UVA Sustainability
- They focus on minimizing waste and promoting climate friendly menus, as well as making this a shared responsibility amongst the community
- Also consists of a hydroponic team that grows greens
- Often consists of tabling in the Dining Halls



# MEMBER ORGANIZATION PROFILES



## CHALLAH FOR HUNGER/ NAZUN

- Aims to alleviate food insecurity locally and nationally
- This is accomplished through selling Challah bread every week to members of the community and proceeds are donated
- The ingredients for their bread are either donated from the Albemarle Baking Company or funded by the Alumni Association



## FEELGOOD

- In partnership with the hunger project, they strive to end extreme global poverty and world hunger by 2030 through selling grilled cheese in front of the library every Sunday
- Albemarle Baking Company provides them with extra bread
- Focuses on sustainability and all sandwiches are meatless



# MEMBER ORGANIZATION PROFILES



## HOOS ASSISTING WITH LIFE OBSTACLES

- A program under Madison House
- The work with a myriad of different organizations such as Meals on Wheels, the Haven, Loaves and Fishes, and the Blue Ridge Area Food Bank
- A domain of volunteers for things related to homelessness and food insecurity



## NITROGEN WORKING GROUP

- Their goal is to track UVA's nitrogen footprint and create plans to reduce it by 30% by year 2030
- They do this through getting the data from UVA Dine and the and the health system every year and process it and categorize it
- Implement changes in the dining hall menu like vegan days or mixed burgers with less meat and more vegetables



NITROGEN WORKING GROUP

# MEMBER ORGANIZATION PROFILES



## STUDENT SUPPORT AND ACCESS

- A branch within student council
- Ran by 8 directors
- Aim to create a more equitable space for low income student sin spaces they are falling through the cracks
- They try to cover things that financial aid leaves out
- Did meal kits with the UVA Food Pantry



## ZERO WASTE AMBASSADORS

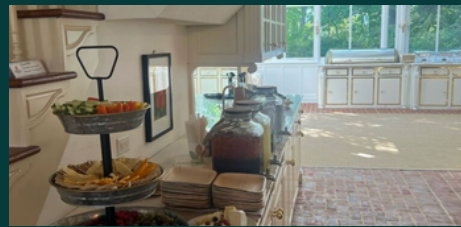
- Part of the Office of Sustainability
- Around 20 ambassadors
- The most expansive work they do is with composting
- Collaborate with dining halls and black bear composting
- Goal is to add way more composting bins all around grounds





# BANQUET SUMMARY

On Friday, April 21st the Food Union hosted the first annual Food Union Banquet! We hosted it at the beautiful Morven Meeting Barn and it was a wonderful evening where we all enjoyed connection building opportunities, lots of food, live music, great weather, and presentations from our 3 guest speakers: Dr. Sibylle Kranz, Joe Kreiter, and Rebecca Deeds.



# KEY TAKEAWAYS

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Needless to say, it was an incredibly valuable year for the growth of the Food Union.

Through our 2on1s program we were able to get a feel for the mission and goals of our member organizations and each group offers a uniquely different perspective on the food system. Although each organization had a different set of strengths and weaknesses, many of them work towards the same goal.

Reflecting on what our member organizations said they would like to see from us and well as our own hopes and goals for the coming semesters and years, this is what we will take away:



## Newsletter

Many of our member organizations expressed that they would be interested in the Food Union producing a Monthly newsletter to advertise events and swap volunteers.



## Website Platform

Something that would be beneficial for the legitimacy of the Food Union would be the creation of a website where we could have our mission statement, history, team, events, and so on.



## Internship Roles

With several of our executive team members having graduated, it is important for the continuity of the Food Union to keep expanding and invitng more people to our team.

# LOOKING FORWARD

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As we look toward the future and begin to gear up for the 2023-2024 school year we are excited to continue pursuing the much needed work of bridging the gaps of communication within the food security and sustainability movement here at the University of Virginia and the greater Charlottesville area. We are hopeful that the UVA Food Union will continue to create an impact that is wide spread and will be for the years to come.



“PROMOTING A  
SUSTAINABLE AND  
FOOD SECURE  
CHARLOTTESVILLE”