Sustainable Food System Task Force
9.11.13
Summary

Summary of Conversation Topics

• Last year had a report out from each subcommittee and gaps they thought they had in their own work
• Research and Curriculum had a hard time with gathering information and finding the right information out there.
  o Curriculum: many course descriptions are too short or nonexistent in the course catalog
• Thinking about what we do this year, sense is to continue this work with a goal towards, whether end of semester or end of year, some sort of simple white paper provided to Tom to carry to the provost’s office and other areas.
  o Communicate that if sustainability is part of the strategic plan here what strategies do we need
  o Are there resources at UNH that we should be highlighting
  o Seems we do have a critical mass
• Month of Food Citizenship
  o Co-coordinating MOFC, 3rd annual, something that we hope becomes institutionalized
    ▪ This year over 40 participating. Year one had 8, 25 last year.
  o Starts on 9/17 to 10/24 (national food day)
    ▪ If your department is not involved in one way or another contact Evan or Ann to get on the calendar of events
• Real Food Challenge
  o Trying to get President Huddleston to sign on Food Day this year (October 24th)
  o UNH one of 20 schools with a Gold Rating
    ▪ UNH is leader for practices at Real Food Challenge conferences, students look to UNH and love examples
    ▪ Sustainability Institute at UNH has a goal to be first school with platinum rating by 2014.
  o RFC dedicating 20% purchasing by 2020 with goal of shifting 1 billion dollars by 2020
  o Lou’s audit, 2011 at 22.5 and 2012 at 22.8, at this rate is very realistic that we could reach 25%
  o Will have to work via email as next task force meeting is not for another month
If we find it’s doable, put together a statement to get to the president and get him to sign
- Tom would go through provost

Key Agreements
- Inventory
  - Going forward, will frame the work on the inventory around the UNH Strategic Priorities
- Real Food Challenge
  - Follow up with dining, RFC student org, and Lou and look at what will change when looking at whole calendar

Next Steps
The group identified the following next steps (or commitments) during the meeting:

<table>
<thead>
<tr>
<th>What</th>
<th>Who</th>
<th>By When</th>
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<tr>
<td>Tom can share the five priorities and will send around Grand Challenges</td>
<td>Tom</td>
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<td>EI send around list of subcommittee members</td>
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<td>Each subcommittee think about what the charge for the year is to move into the goals discussion and what steps need to be taken. Who’s the audience for this work product?</td>
<td>All Task Force</td>
<td>By Next Meeting</td>
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<td>Real Food Challenge Follow up with dining, RFC student org, and Lou and look at what will change when looking at whole calendar</td>
<td>Evan &amp; Ann</td>
<td>By next meeting/before food day</td>
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Detailed Notes

Participants

• Jackie Cullen, Sustainability Institute at UNH
• El Farrell, Sustainability Institute at UNH
• Steve Frolking, EOS
• Tom Kelly, Sustainability Institute at UNH
• Rick MacDonald, UNH Dining
• Margaret McCabe, UNH Law
• Gregg Oriﬁci, Center for International Education, UNH
• Caroline Robb, Sustainable Agriculture and Food Systems Major
• Paula Salvio, Professor of Education, UNHSI Faculty Fellow
• Becky Sideman, COLSA, Cooperative Extension
• Ann Steeves, Culture and Sustainability Task Force Ambassador, Slow Food UNH
• Catherine Violette, Cooperative Extension
• Barb Wauchope, Carsey Institute
• Jennifer Wilhelm, Ph.D student, NRESS

Facilitator: Margaret McCabe
Content Manager: Jackie Cullen

Welcome and brief introductions

Overview: why are we here?

• Really committed to making sure, and finding pathways for the sustainable food system work that’s at UNH across the CORE is a story that is told by the university, by us, to prospective students and to other institutions that have an interest in food systems
  o This is a big task and challenge, there is a lot of food system stuff going on, but we need to continue our work together to knit it together to make sure the UNH story is told and know about the resources that exist and can connect people to them or can be resources to students who are pursuing careers or study in food systems.
  o A lot of expertise in the room and would be nice to have a more pronounced story
  o Building greater mutual awareness of the breadth of work that’s going on as well that comes out of this
• Most important to you in food systems work:
  o TK UNSHI: right now Food Solutions New England regional work is dominating a lot of our work life.
  o Catherine Violette: Cooperative Extension Food safety Nutrition
o Barb, research and evaluation on food policy issues/consulting to food groups on evaluation and research
o Becky S. COLSA and coop ext. research on agricultural end, producers, Sustainability agriculture/food systems program on campus
o Steve F. research in EOS, 100% on external funded research, one project on global food, water and food in Asia
o Caroline R: SAFS major, senior this year, task force ambassadors
o Jennifer W: Ph.D student in NRESS, land use change effects on ecosystems and production capacity
o Evan G.: “super senior” environment research and economics, month of food citizenship
o Joanne B: Sustainability Institute at UNH, dietetics program, HAAS prof. Most immediate things are regional food vision, trying to nail the first hard copy down, also ongoing integration of the work of sustainability with dietetic interns.

o Margaret M: law school, continuing to work with Food Solutions New England and more focused on the NH food systems strategy and also bringing the law school along into greater thinking of sustainability and where we fit around food and policy
o Rick: dir. Business affairs, dining, hosing, trans. Services, printing/mail services Focused on food sourcing for dining, interested in health outcomes associated with the food that we serve and working with vendors and distributors.

o Gregg: ass. Director of Center for International Education, look for ways to partner with other departments on campus to bring the sustainability and food to the forefront and to keep the international dimension alive. Would like to develop more sustainability related abroad programs. Role isn’t food related but Makes it that way
o Paula S: prof of education on COLA and Sustainability Institute at UNH fac. Fellow, humanities perspective. Work with women reading food blogs, cultural trends. Project in NYC, bodegas in the south Bronx unlike food in wealthy areas. This year: climate migration and how it’s impacting students. How can we understand it biologically but culturally.

o Jackie Cullen, As Margaret stated, we need to paint a clearer picture of what’s going on; doing so would help in my work of student outreach and communications from our office about food

o El Farrell work across all four initiatives but have done food work over the years, one of roles is to serve on all four task forces. One of the things hope to do is to foster more collaboration across TFs and initiative areas. One thing that emerged last year was meetings about events on campus and do our events reflect our commitment to sustainability at UNH. Looking for more ways that we can cross-pollinate and make what’s an integrated system more integrated.

• Question: UNH is one of top ten in the country, was there a category for food and how it’s ranked?
o Different reporting groups, Sierra club, Princeton Review, AASHE which uses STARS
Real food challenge doesn’t rank schools, don’t know about one that ranks schools solely based on sustainable food systems
Joanne: ones’ she’s seen focus on composting or buy local fairly narrow.

**Review of task force work over the past year and discussion of this year’s goals and next steps**

**Inventory**
- Needed to inventory to get a handle on what’s going on on-campus to create a network of what’s going on around food
- Use CORE: curriculum Operations, Research and Engagement
- Last year had a report out from each subcommittee and gaps they thought they had in their own work
- Thinking about what we do this year, sense is to continue this work with a goal towards, whether end of semester or end of year, some sort of simple white paper provided to Tom to carry to the provost’s office and other areas.
  - Communicate that if sustainability is part of the strategic plan here what strategies do we need
  - Are there resources at UNH that we should be highlighting
  - Seems we do have a critical mass
- Curriculum
  - Issues: lots of good courses, number of good academic programs, but really hard to catalog those and also figure out what the course content was.
  - Why do that? Because we have students who are going to want to have a pathway through this, things like EcoG make it easy to find a path but what if you’re not in a specific program and have an interest. Don’t have an easy way to communicate what there is to get the exposure that you want.
  - sent out proposal this AM for the Dual Major in sustainability
    - Will be imperative to have a living archive of courses
  - UNHSI has a student guide to food systems. Out of date but could talk about what we would like to do with that.
  - work of the inventory and how functional it is and then what comes out of it.
  - Highlight what curriculum left us with:
    - Trans-disciplinary theme, how do we introduce that to students in the courses?
    - Are they getting that or are they knitting it together in their heads through individual courses?
    - How can we get students in courses talking to one another, participating in campus wide programs, understanding what’s going on in dining, etc. How do communicate better with those professors about all the resources on campus.
      - BEFORE the syllabus is created
- Operations:
  - Have very tangible measurable items
- Local harvest and STARS data
  - Larger question left: how to engage various groups that are doing things well in the next level of conversation round collaboration and story telling.
  - Supporting people responsible for these things, what are their goals and ambitions in their work? And sharing that with the task force and across campus.
    - Help them get an easier path for their goals
    - There was a meeting regarding recycling/waste. If we’re addressing waste on campus that it’s not just dining putting out another bucket.
    - This ties into cross collaboration and what do we do with the waste we do create?
      - Dining has made a lot of investment over the years but feel kind of out on their own. Effects the entire institution.
    - an issue that keeps coming up and is a really unifying principle
    - waste will be an issue that unifies all the task forces
- Research: had a challenge
  - Another strategic part of UNH is profile as a research institution.
  - Still gaps, left us with two questions
    - Whether we reach out to someone like Jan Nisbet and ask what her office has that could help understand the breadth and depth of food research on campus
      - All colleges and schools not necessarily just hard science/sponsored research
    - Second: continue on path of collecting information and getting better understanding on all types of research
      - Those writing grant proposals, need to point to fact that we have research in all sectors and can point to examples will enhance success rate
    - Take 30 research projects that are well-known and have brief write-ups of them and use Sustainability Institute at UNH website as a place to house them and communicate to both on and off campus parties.
    - Off campus talks/visits. Bring a link or card to communicate stories to other institutions really easily in order to connect them to what UNH is doing
    - Had a little experience with this last year when Kathleen Merrigan came. Many people were involved to put information together. Wasn’t everything but in one presentation, Kathleen Merrigan said she was completely blown away by it and it wasn’t even the full story.
    - One of the things we looked at way back was UVM for example has a sustainable food system blog where they house everything related to food.
    - Should be deciding this year what vehicle(s) do we want to use and move ahead on those things
• 2060 vision for New England writing team is trying to meet with members of UNH to look at research options there. Can circle back to that.
  • For example, Steve, whose work tends to be global, same tools and skills can be applied if there was funding to this region.

• Engagement
  o Knew what we were doing through Sustainability Institute at UNH, coop extension, other big names
  o How do we inquire with staff, faculty, and students about what engagement they’re doing.
  o If the answer is yes we want to do that outreach, how to do it without overwhelming Sustainability Institute at UNH staff to put it all together.
  o Subtle message was be strategic, think about what the questions are to capture the engagement and what goes at the head of the line,

• Questions
  o Were syllabi collected: no. Was a question about do we want to get to that level. Might raise questions/tensions from faculty, what’s the shelf life of the syllabus. Need to decide what data do we need.
  o Course descriptions mentioned, instead of being a paper process, is a convening of faculty members teaching to bring to the table what is done.
  o One of the challenges was “what does it all add up to?” We have a whole list from really obvious connections to food, to a little piece
    ▪ Experimented with different ways to rate or show meaning of all of it and what it tells us and didn’t quite get there
  o 9 categories, in a grid like fashion does it check off more dimensions vs. others
    ▪ tried to visualize it like a scatter plot with systemic integration and components.
    ▪ If we get to a guide or some kind of pathways, we want to students to know what class to take if they want to look at systemic or focused

• For next meeting
  o Each subcommittee think about what the charge for the year is to move into the goals discussion and what steps need to be taken.
  o Who’s the audience for this work product? Are we going to be talking with Mark Rubenstein about integrating into recruiting or is this current students guide
  o If we want to produce a white paper for suggestions and guidance for UNH based on our work or is there another vehicle we communicate out what we’ve seen in looking at the CORE
  o Tom: provost council, retreat b/c of new provost, M. Huddleston came and shared what the cabinet’s priorities were.
    ▪ Might be worth looking at a way to organize our task that could relate to that
• First priority: university of choice: new tagline. Want students to choose UNH but want multiple pathways to choose from inside of UNH
  • One way to see our work through that lense
• Stabilizing growing enrollments. Concerns of heading for a cliff b/c of larger demographic patterns and trends
  • How does this group contribute to that issue; can we make a case to attract students because of all of the food systems
• Tom can share the five priorities
• Agreement that it would be good to align our work with for ears that will listen and have decision power
• Capital campaign is another one, aligning work with donors
• STEM
  • A lot of ways to engage with it as it relates to food systems
  • Pedagogy of STEM is not innovative at all
  • Target innovative pedagogical practices that become a signature of UNH
  • Systems thinking is a huge draw for people
  • Part of the way STEM is being driven is that the definition comes from homeland security, defined by what the private sector has articulated in some way
    • Talk about STEM with regard to grand challenges.
    • Not articulated by companies but by science/analysis that food system sustainability is a grand challenge, pub health and good is dependent on that, and STEM should respond to those challenges
• Framing work around UNH strategic goals
  • Where do we want to see subcommittees by December or May?
  • Engagement: how to tie into the Grand Challenges
    • Come up with one task to do, decide what audience we’re talking to
      • Premature to talk about goals
        • Think about it, get the list from subcommittees with thoughts on basically producing a white paper
        • Big picture organization, how does that work
        • Best use of time in the time we have. Prioritization exercise
        • Come to next meeting with questions around audience and provost council initiatives
          • Begin to tell a story, 1st chapter might be a white paper produced that goes to this.
• Grand Challenges
  • Different reads about them, Tom can send them around
  • For our purposes, organize around culture, food, biodiversity, climate
  • Could look at grand challenges of food systems and particulars underneath that
• Enrollment
Job number one for UNH is being competitive
This will be our drive, and can help stay on the edge of cliff with a project like this

- Question: Paula
  - One charge to think about with curriculum that UNH is able to offer executive program
    - Group of faculty go to a school and work with faculty on site
    - Tuition dollars generated through that

**Month of Food Citizenship**

*Ann Steeves Eco G, focus on public health, Evan Girard*

- Co-coordinating MOFC, 3rd annual, something that we hope becomes institutionalized
  - This year over 40 participating. Year one had 8, 25 last year.
- Starts on 9/17 to 10/24 (national food day)
- If your department is not involved in one way or another contact Evan or Ann to get on the calendar of events
- Here to talk about Real Food Challenge,
  - Second year to see how UNH can latch onto a national campaign to shift institutional purchasing and empower student leaders in their development
  - Operations directly involved in the CORE
  - Focus on leadership capacity has ebbed and flowed but have been able to engage students in new opportunities
  - Launching ad hopefully concluding campaign on Food Day
- National campaign of college students working for more local food,
  - Fair, ecologically sound,
  - AASHE, UNH is a huge pilot campus,
  - Framework for STARS last year adopted real food challenges food calculator as benchmark for assessing food purchasing
  - UNH one of 20 schools with a Gold Rating
  - UNH is leader for practices at Real Food Challenge conferences, students look to UNH and love examples
  - Sustainability Institute at UNH has a goal to be first school with platinum rating by 2014.
  - RFC dedicating 20% purchasing by 2020 with goal of shifting 1 billion dollars by 2020
  - Lou's audit, 2011 at 22.5 and 2012 at 22.8, at this rate is very realistic that we could reach 25%
  - UMass Amherst signed last spring with 20%, UVM has signed also, UNH has not signed Real Food Challenge
- Here to ask task force to officially endorse campaign.
- Hope to get Huddleston to sign RFC on food day as culmination of food month
  - Highlight that there’s a group that’s half faculty/staff, half students
  - This group would get together and discuss how that work would be achieved
  - Amy, member, will be working as an internship in the spring
Lou’s work, referenced RFC quite a bit in producing numbers
RFC will mandate a follow up on that with periodic progress reports

• Tom was on advisory board of the Real Food Challenge
  o Beginning of RFC was asked to be on advisory group six years ago.
  o Everything that the challenge lays out, in particular the cultivation of student leadership as a key piece is what we’re all about.
  o Goals, Rick has worked collaboratively for a long time on improving purchasing
  o Advocate that Task force get a recommendation to the president to sign on to RFC
    ▪ Reasons; recruitment of students
    ▪ UVM, UMass have signed
    ▪ We are a leader and if we don’t sign it, missing an opportunity to highlight that leadership
    ▪ Unless rick says it’s an impossible goal
• Rick:
  o 22%. Dining had different parameters
  o don’t think that Lou ran everything through the RFC calculator
  o Really need to get the director of dining on board, going over with Ann to talk to John P.
    ▪ Recommendation of task force won’t do much without director of dining
• Tom:
  o Shouldn’t just be dining’s “burden” to get to the goals
  o Nor rhetoric from task force saying ‘yes we should sign”
  o What can we do to support dining’s success in setting to meet a goal
  o Look at whether 22% is changed when put through the RFC calculator entirely
    ▪ Getting a hold of him
• Ann:
  o RFC is what Ann will be working on for her EcoG project.
  o Lou didn’t do the full scale audit
• Evan
  o If we shoot for 25% to distinguish from other U’s in New England, if we were to sign on to the campaign which is 20%
  o With sense of urgency that we feel to sign by food day
  o Signing for 20% doesn’t distinguish but puts us on the stage as being committed
• Tom
  o RFC partially inspired by president’s climate commitment
  o Loose interpretation of carbon neutrality, UNH signed b.c of spirit of that goal, even if finding carbon neutrality is something that we don’t yet know how to do.
  o Some schools were very literal and didn’t sign it because of vagueness
• Next Steps for RFC
  o What can be done in a reasonable time frame to support president to sign
Is there a rapid appraisal action that Lou and Rick are involved in, and Rick and John are confident that the 20% is doable.

Dining aware of sources as well as percentage
  - Evan went through all of the purchasing sources

Follow up with dining, RFC student org, and Lou and look at what will change when looking at whole calendar

Will have to work via email as next meeting is not for another month

If we find it’s doable, put together a statement to get to the president and get him to sign
  - Tom would go through provost

Final product is out, updated from 2010 version. STARS adopted it and we will be using it anyway

Concerns about rushing through calculator

Signing on gives us seven years, states we are committed to this, and will report every year

A lot of things in the calculator were challenging

Is worst case scenario that agreement can’t be reached by food day
  - Can we miss symbolism but still be signed on

Several colleges and universities have the goal of signing on Food Day also
  - One would be local story, another would be national story if a dozen schools all signed

- acknowledging the students should be in our endorsement
- capacity to organize, bringing this to the attention of UNH

Final Announcements

Tom
- Garfield proposal around network solutions to complex issues
  - FSNE put in a letter of intent, got 62 from US Canada and Mexico, FSNE in final six
  - Whittled to 3 and selecting one.
  - For 500-750k/year for 3 years.

Events:
- Fish Throwdown this weekend in Portsmouth

Question for Evan:
- Graduate students: involvement: are you reaching out to graduate programs.
- haven’t gotten much response from humanities and arts
- getrealunh@gmail.com

Margaret
- Sister is research prof. at U of Miami medical school, Sarah Messiah
  - Area is childhood obesity
  - On-campus next week. Semra’s external mentor
  - Policy discussion, Margaret will interview her
  - Will be here three days, schedule is still getting worked on
  - 9/19 discussion session in the MUB rm 338/340 12:30 - 2pm
  - Faculty/staff to share what they’re doing, discussion on childhood obesity
- Could be added to MOFC calendar