Food Systems Task Force

Alumni Center, 5/8/13

Participants
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Meeting Agenda
• Welcome
• Local Harvest Data update: Lou Simms
• CORE inventory subcommittee reports: 5 minutes each followed by discussion
  o Curriculum, Operations, Research, Engagement
• Next steps for inventory
• Other business, updates, and next steps
  o Student updates, upcoming events, FSNE state and regional efforts, other

Next Steps
• Possibly tapping into faculty activity reports
  o Public knowledge
• NH Fresh and Local Seafood Day, end of May, Coop. Extension
• Adding Food Safety as a pillar categories
• Collect slides to send out with notes – Clayton Operations,
• Send out SRC June 5th SRC
• NH Seafood Festival May 26
• HASAP course—producers, June 26-28 in Concord, Cooperative Extension offering
• June 5th food system workshop
• Send copies of ppt slides with notes

Discussion
• Local Harvest updates: Lou
  o Dining, COLSA, UNHSI,
  o UNH definition of local: grown, harvested, manufactured or processed within 250mi.
  o Food purchases used for STARS rating
  o UNH local food purchasing for FY09-12
    ▪ FY09: 22.3% ($1.5 million)
    ▪ FY10: 22.7% ($1.6 mil)
    ▪ FY11: 22.5% ($1.7 mil)
    ▪ FY12: 22.8% ($2 mil)
    ▪ Total dining budget is $9 million – a lot of potential to add more to local purchases
    ▪ Percentages have stayed rather stagnant but have reflected student population growth
    ▪ Looked at what the local food is and made a more detailed breakdown
    ▪ Fruits/veggies grown: 10% of local purchases, 2% of overall budget
    ▪ Meat eggs seafood 8.4%
    ▪ Milk/Dairy 22.8%
    ▪ Processed/manufactured locally: 58.2%
      • Example:
        o Used a 3 tier system for local foods:
          ▪ 1 – grown/raised/harvested
            • $315k, 12% of dining, 15% of local food purchases
          ▪ 2- manufactured/processed by companies committed to sustainable practices
            • $815k, 9.3% of total unh dining purchase, 40.7% of local purchases
          ▪ locally manufactured or processed by companies with no commitment to sustainability
            • $817k, 9.9% of dining purchases, 43.5% of local food purchases
        o Breakdown of total food purchase (see slides)
          ▪ Categories: Cert. organic, fair trade, vegetarian fed,
        o Sierra club metrics also use STARS, more stringent local definition
          ▪ Within 100 miles and not publically traded company (12% non-public company, 2% within 100 miles)
        o Real food Challenge
          ▪ Goal: higher education to at least 20% real food by 2020
          ▪ Two types of real food according to Real Food Challenge
            • A – two or more attributes, B- one attribute
          ▪ UNH: 23% real, 13% A 10% B
        o Is data benchmarked?
          ▪ Began tracking 6/7 years ago, went from 16-20% in one year when first started
          ▪ Comparative set of schools to benchmark against?
• Have used UMass/Middlebury before because of geography
  ▪ UVM does not do STARS or real food
    o Seafood has a lot of potential in this area
    o On campus growing – have a commitment to keep expanding on campus growing

• CORE
  o Curriculum Subcommittee report out
    ▪ Went backwards to really define sustainable food system
    ▪ Pillars of Sustainability
    ▪ Examples of other definitions, USDA farm bill, City of Calgary, Canada
    ▪ UNHSI definition, how does it fit in?
    ▪ Pillars: 7 main categories:
      ▪ natural resources, food production, education,
        social/cultural/policy, economics, infrastructure, human health/nutrition
    ▪ Defined each pillar (see slides)
    ▪ Rate a class/program in the grid against seven pillars
    ▪ Also analyze whether class/program is disciplinary, interdisciplinary, trans-disciplinary
      ▪ Program can be systemic and trans disciplinary but have classes more focused on components
      ▪ What makes a program with component level courses reach systemic/trans disciplinary level?
    ▪ If moving forward on matrix model, would need to narrow down what classes/specific programs to run through matrix
      ▪ Hundreds of classes
    ▪ Rating system: 3 stars in a program vs. in a class is a very different level, is there enough volume in each of the categories (courses, programs, clubs) to analyze separately
    ▪ Question: what do we want to do with this?
      ▪ Think about how programs become more trans disciplinary, do we want to market them as trans disciplinary, or do we see holes
      ▪ What action steps with information will be taken?
    ▪ % of total student body reaching the “red star” zone is still small
      ▪ If agreed that’s the goal for all students, how can TF contemplate ways to get more students to experience things that get them to that goal and compliment what they’re already doing?
      ▪ Market programs or start looking at 1 credit courses university wide, speakers/film series
    ▪ Working with events like Food Month also to connect the dots
    ▪ Spearhead a convening of people teaching food related courses in all disciplines
    ▪ June SRC has goal of across campus food system research connecting
    ▪ Carsey Institute’s Entrepreneurship institute – engaged curriculum
- **Operations**
  - List of inventory at UNH (see slides)
  - UNH Dining how has student cooking classes
  - Student services, educational aspects of programs, Athletics provides nutritional counseling for athletes
  - Supply Chain category – source to campus
  - Questions to larger group: What would larger speakers fall under?
    - Engagement
  - Next step: breakdown list and look at individual goals, missions, interaction among different groups

- **Research**
  - Tried several ways to collect data on campus, tried to go through various departments via a survey
    - Produced very little
    - Used website instead, targeted specific institutes/centers etc.
  - Found 30 studies, current or within last 2/3 yrs
    - Research majority in EOS and NRES
    - Hospitality/Paul College area
    - Engineering
    - Carsey
    - Cooperative extension
    - Ag. experiment station
  - COLSA is still biggest gap
  - Northeast consortium, collaborative research between fishermen and scientist
    - Collaboration between UNH, U. Maine, MIT, Woods Hole
    - What can we claim as UNH?
  - NH Sea Grant – funds research that may not be done by UNH faculty/students but is based here
  - Hard to categorize certain programs, by study or by researcher?
    - In many cases collaborations
  - Other categories: funded vs. unfunded?
  - Question: Does office of research have a template around these questions already?
    - Not sure
    - Sara has for STARS research component
  - Question: rather than just inventory, a write-up of 30 research projects that span different sectors as a min-bio of what’s happening across campus
    - Could do the same with curriculum

- **Engagement**
  - Started with an inventory of what UNHSI is engaged in and will add on with Cooperative Extension
• Need to add on what other faculty/staff are doing and also students
• Lots of questions about what parts/pillars to look at

• Inventory next steps
  o Err on the side of inclusiveness to start will get bigger picture of campus
  o Look at goals and missions of all orgs/programs, outcomes, interactions
    ▪ Applicable to all CORE areas
  o Invite in different players to a meeting to share their work
  o Big picture on where inventory goes next?
    ▪ When is it done?
    ▪ Curriculum and operations getting close
  o Matchmaker event around food
    ▪ Resurrect report from 2007 and send around
  o Raise up obstacles, how can we leverage influence to make a difference
  o Collaborative networked approach—roles get redefined. Could a university wide committee support certain hires? Take food system community into account to identify needs that we all need and from which we all benefit
  o Integrated system from which we can set those goals. Doing it now in a siloed way.
  o Charlie’s idea of vignettes, examples, could be a way to engage

• Continue momentum