

Sustainability & Mission: FOOD

OVERVIEW:

Spiritual nature of food itself
The flip side of the coin, Worldwide Hunger
Our Food Systems
Let's look at Food Waste
What is Xavier doing? Tour!

Key to resources: Shown during lunchtime **Highly recommended**

Spiritual nature of food itself

Babette's Feast, 2001 movie, Movie critics and food historians rate it one of the 10 top food movies. Parable of two sisters, a Scandinavian village, and their experience with a French chef and a meal to remember. We watched 1:05-1:17, preparation and eating the meal.

The flip side of the coin, Worldwide Hunger

World Food Programme, <http://www.wfp.org/hunger/stats> Hunger is the world's #1 health risk.

http://www.youtube.com/watch?feature=player_embedded&v=raSHAqV8K9c Feeding Nine Billion. www.FeedingNineBillion.com/home by Dr. Evan Fraser from the University of Guelph

Blog: A doctoral student's report from Cameroon Africa about the causes of food riots in Africa: This is a simply written and good piece that touches on pricing, crime, government intervention, and food security. <http://feedingninebillion.com/fieldwork-riot>

Our Food Systems

A Feast of Reading about Food <http://www.utne.com/the-sweet-pursuit/food-culture-american-diet-reading-list.aspx> Favorite article/interview: -- **The Columbia Journalism Review's Brent Cunningham interviews Grist's Tom Philpott on [why class needs to be part of the food debate.](#)**

Read more: <http://www.utne.com/the-sweet-pursuit/food-culture-american-diet-reading-list.aspx#ixzz2HblYadVb>

<http://www.nrdc.org/food/wasted-food.asp> **Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill,** Natural Resources Defense Council "The average American consumer wastes 10 times as much food as someone in Southeast Asia, up 50 percent from Americans in the 1970s. This means there was once a time when we wasted less."

[Dana Gunders's Blog](#) **Left Out: How much of the fresh produce that we grow never makes it off the farm?** Posted December 13, 2012 in [Health and the Environment](#), [Living Sustainably](#)

Waste Not, Want Not, That food you left on your plate really could feed the world by

Nicole Miller & Michael Penn, from Grow, September-October 2010

<http://www.utne.com/Environment/Food-Waste-Farmers-Food-the-World.aspx>, Read more:
<http://www.utne.com/Environment/Food-Waste-Farmers-Food-the-World.aspx#ixzz2GqIcaV92>

<http://ccafs.cgiar.org/node/1257> #6: Reduce loss and waste in food systems, targeting infrastructure, farming practices, processing, distribution and household habits

The CGIAR Research Program on Climate Change, Agriculture and Food Security (CCAFS) will address the increasing challenge of global warming and declining food security on agricultural practices, policies and measures through a strategic collaboration between the [Consortium of International Agricultural Research Centers \(CGIAR\)](#) and the [Earth System Science Partnership \(ESSP\)](#).

Let's look at food waste

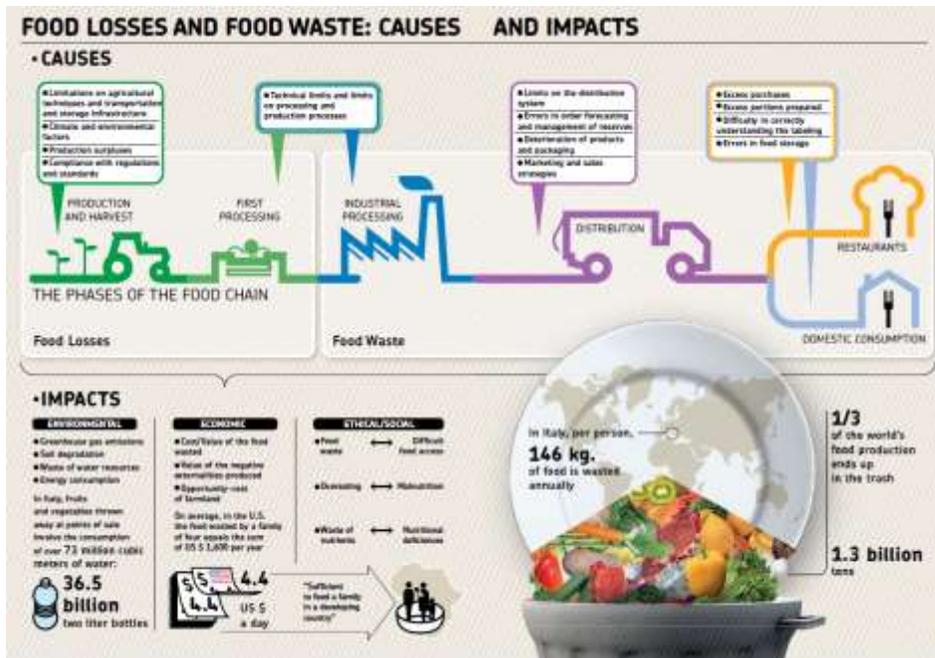
Society of St. Andrew with counter for amount of food waste in 2013: This number was already five digits on 9 am, January 2, 2013. http://www.endhunger.org/food_waste.htm

What is wasted? The average number in all of these studies is 20-50% of food is wasted.

For USA, Canada, Australia, New Zealand: (Ref for this graph to follow next week)



Another way of looking at the ideas from the Gueph YouTube: Report on waste in international food systems (Ref: Barilla Center for Food and Nutrition, Food Waste: Causes, Impacts and Proposals, June 2012, Bologna, Italy, pp. 14-15.):



Food waste recovery hierarchy from US EPA

(References: <http://www.epa.gov/waste/conserve/foodwaste/>)

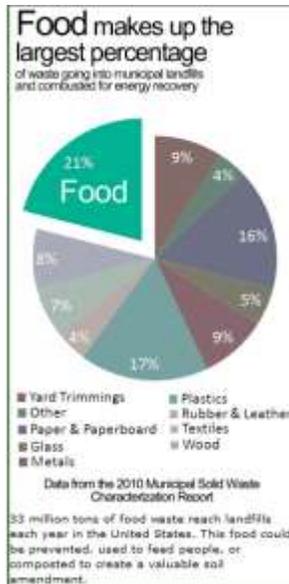
More detailed pyramid: <http://schools.stopwaste.org/rethink/926-epa-food-recovery-hierarchy.html>)



DISCUSSION QUESTIONS (reported back in One Great Idea per table):

- What is needed in food education?
- Why can't we donate prepared food to those who need it?
- Where can I make a difference?
- What are the causes of the inequity in distribution?
- What food waste do I see - in fields, in distribution, on my plate?

Bringing Food back into context with our waste systems, from EPA ref listed above:



What is Xavier doing? Tour! Composting program at Xavier University, Tour at Cafeteria

Reducing Waste: Ideas for what individuals and organizations, including universities can do about food waste: <http://www.epa.gov/waste/conserve/foodwaste/fd-service.htm#univ>

Campus Effort Underway: Urban Farm and Hoop-House planning by Student Senators Abby Schafer and Joe Jabour, Kevin Fussinger of Physical Plant, Dr. Elizabeth Groppe of Theology Department, Bob Cotter, and David Frommeyer, XU MBA '12; Student Farm Forum planned for January 24th.

Local Effort: Union Co-op Regional Food Hub, and Slow Food and Slow Money, <http://www.cincinnatiunioncoop.org/2013/01/09/article-in-soapbox-union-cooperative-initiative-works-to-build-sustainable-local-jobs/> This inspiring local effort is led by XU Grad Kristen Barker. E: cincyunioncoop@gmail.com.

Presentation by Ann Dougherty, PE
Sustainability Coordinator, Xavier University
Office location: Alter 104
E: doughertya@xavier.edu T: 513-745-1938

For more information about Xavier's Sustainability Program: www.xavier.edu/green

Compost system tour led by Clint Kernen, Chartwells/Xavier Dining Marketing Manager
E: kemenc@xavier.edu T: (513) 745-4972

For more information about the Cafeteria's sustainability programs, including reusable take-out:
<http://www.dineoncampus.com/XU/show.cfm?cmd=sustainability>