

Table 8.1*Key Differences Between Corporate, Soft Sustainability and Food Sovereignty Approaches to University Food Services (Chevrier, 2021)*

Campus Food Issues			
	Corporate Approach to University Food Services	Soft Sustainability Approach to University Food Services	Food Sovereignty Approach to University Food Services
Who runs food services	External Corporation	External Corporation or self-operated (administration run)	Campus-community stakeholders – partnerships with faculty, students, administrators, staff, and the community at large
Approach to sustainability	None	Soft sustainability or triple bottom line approach	A transformative approach to sustainability that includes social justice, decolonization, and anti-racism
The goal of campus food services	Profit from a captive market of resident students	Provide food to a captive market of resident students	Improve the foodscape on campus and in the surrounding communities
The business model of food services	For-profit	For-profit or non-profit	Social enterprise or social innovation approach
Involvement of faculty	Faculty are potential customers	Faculty are potential customers and consultants	Faculty are stakeholders and co-create the food system through research and community-service learning projects
Involvement of students	Students are the main customers	Students are consulted about their food preferences	Students are co-creators of the campus food system
Involvement of community at large	The community at large are potential customers or not important	The community at large are not the main focus of food services	Beneficiaries of and partners with a campus food system that creates community value
Consultations about campus food services	Part of a marketing strategy to increase profit	Consultations about food preferences, led by the administration	Led by a federation, coalition and/or network of campus-community organizations
How to address food insecurity on campus	None - Student residents are the primary customer and must purchase a meal plan as a condition living in residence	Food banks and emergency food relief for hungry students	A holistic approach of connecting people to food production, processing and distribution on campus and in the community at large
How food service employees are treated	Driving down the cost of labour is key to maximizing profits	Labourers treated with respect and are paid fair wages – but are excluded from decision making and not paid their true value	Labourers are involved in decision making, are not exploited via wages, and given proper benefits to lead a fulfilling life
Food procurement	Bulk purchasing from large distributors to drive down the cost of produce	Purchasing food from local farmers at the lowest price possible	Purchasing food, at a fair price, from a network of local farmers that hire workers for fair wages and/or where possible, grow food on and around campus through farmers coops of faculty, students and the community at large
Environmental Stewardship	Externalize environmental costs to maximize profits	Reduce waste and procure food locally when possible	Holistic approach that reconnects people to the biosphere through food practices, regenerative agriculture and decolonization