
Campus Food Issues

	Corporate Approach	Weak Sustainability Approach	Food Sovereignty Approach
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. Animals, nature and people form a relationship of reciprocity and interdependence and not exploitation.
