

What's Wrong With Our Food System and What Can We Do About It?

ERIK CHEVRIER, PH.D.

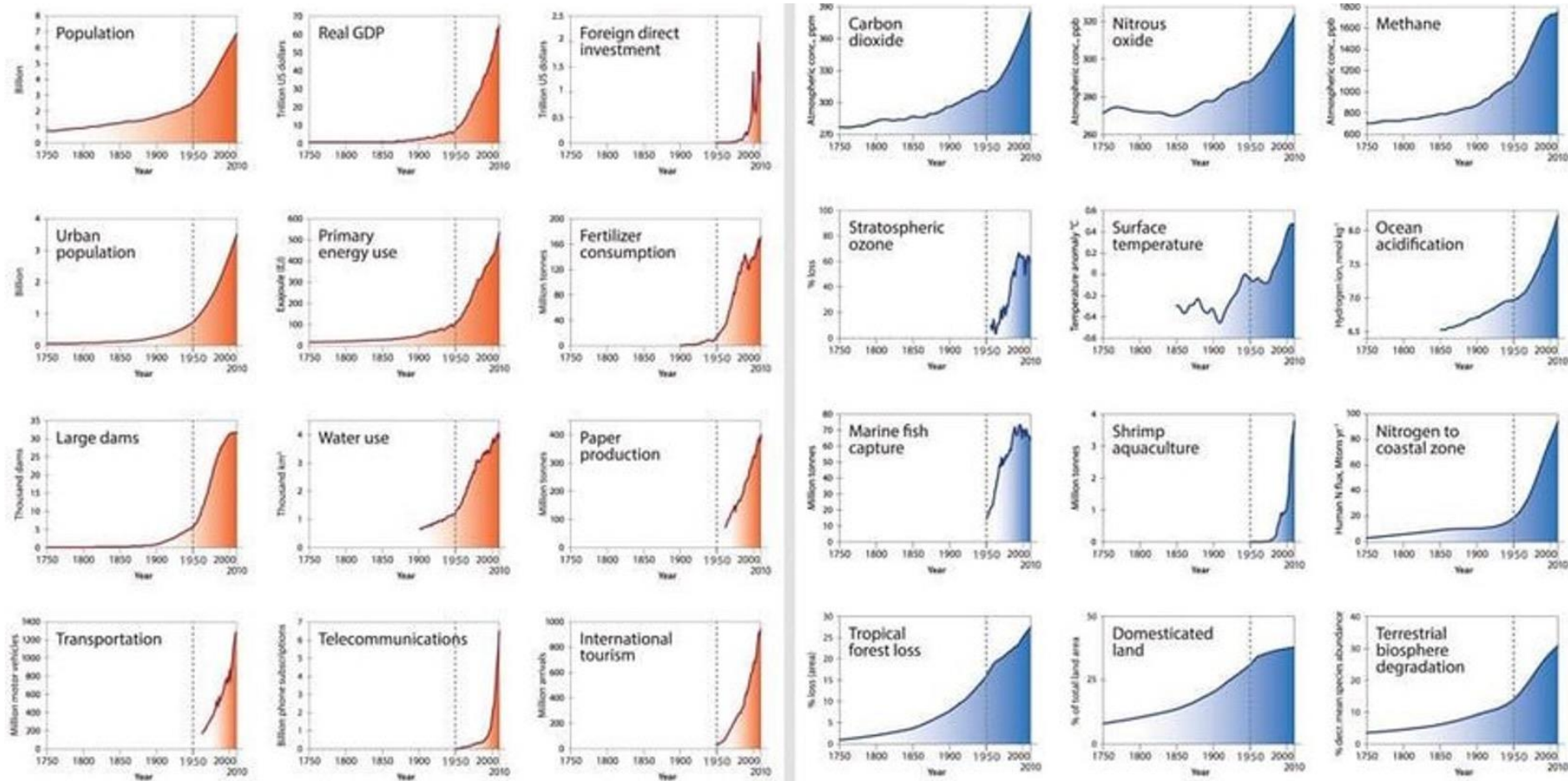
WWW.ERIKCHEVRIER.CA



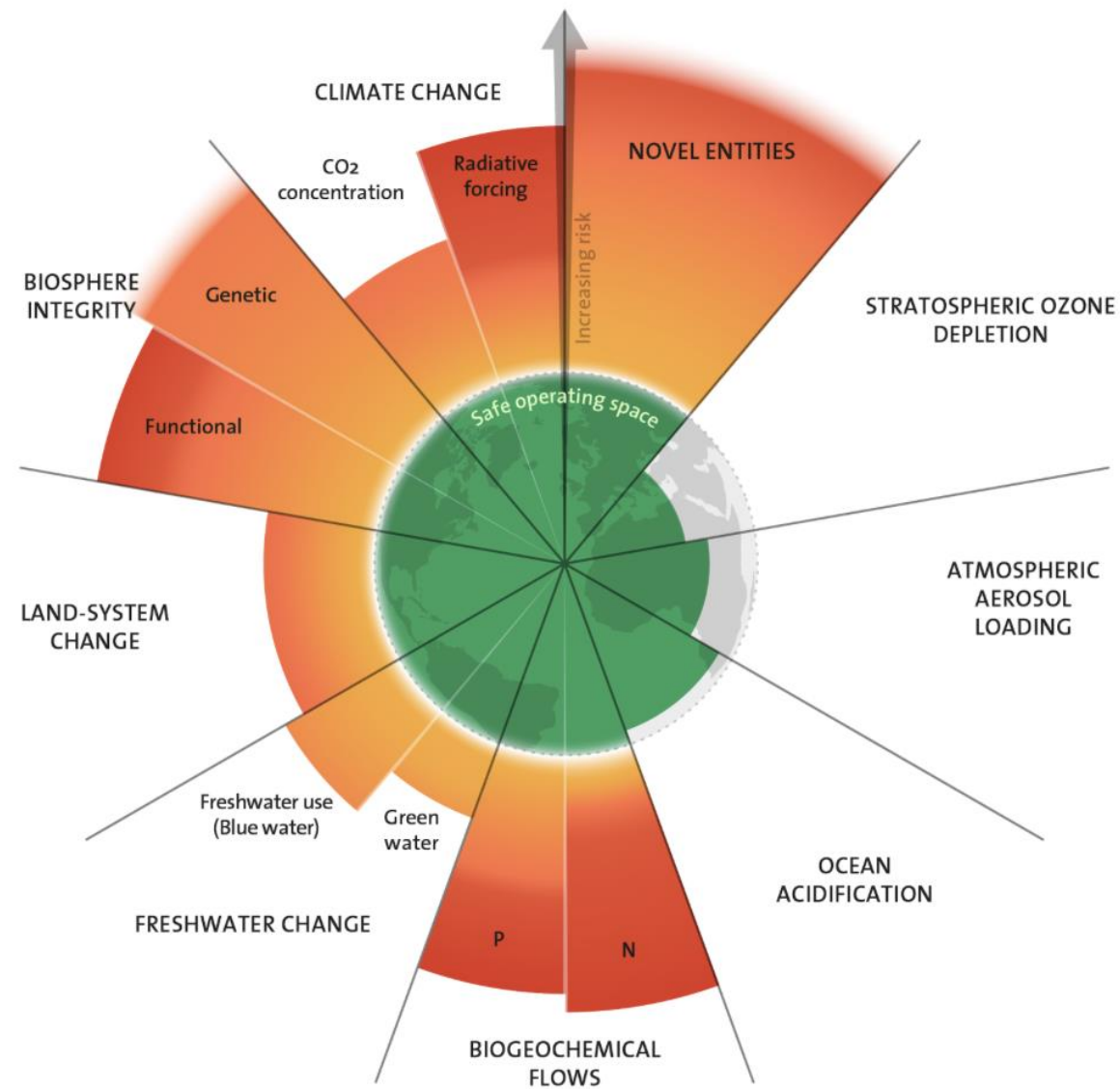
The Global Food System is NOT Sustainable



The Global Food System is NOT Sustainable



The Great Acceleration



The 2023 update to the Planetary boundaries. Licensed under CC BY-NC-ND 3.0. Credit: "Azote for Stockholm Resilience Centre, based on analysis in Richardson et al 2023". [Download the illustration here.](#)

[Source](#)

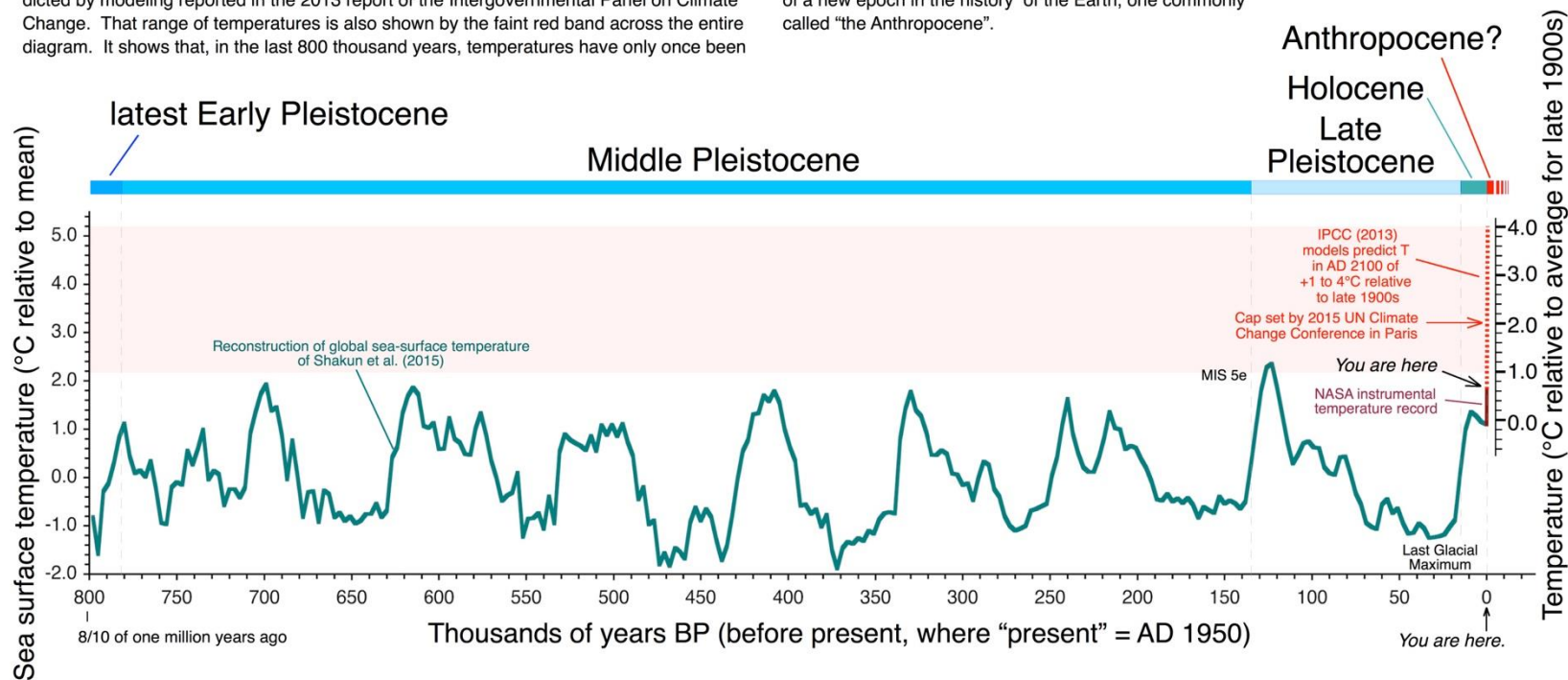
Temperatures from the Middle Pleistocene to the future

The diagram below shows in green a reconstruction of sea-surface temperature made from multiple marine sediment sequences, using the Mg/Ca ratios in the calcite (CaCO_3) of fossil planktic foraminifera. The record is plotted relative to its mean because temperatures at lower latitude locations were greater than those at high-latitude locations, but all show the same pattern and thus can be “stacked” to give one record of relative temperature.

In the rightmost part of the diagram, in the part representing the last 150 years, a dark red solid curve shows average Earth-surface temperature as derived from multiple thermometer records. A dashed bright red line shows the range of temperatures predicted by modeling reported in the 2013 report of the Intergovernmental Panel on Climate Change. That range of temperatures is also shown by the faint red band across the entire diagram. It shows that, in the last 800 thousand years, temperatures have only once been

as high as those expected by AD 2100. That one time was during the last interglacial, the Eemian or MIS 5e, when sea level was at least six meters higher than present.

Another FQS page shows the last 22 thousand years in more detail; it is called “Temperatures from the Last Glacial Maximum to the future”. Like this one, it shows that the rate of temperature increase in the last 150 years and the temperatures expected in the coming century are strikingly unlike those of the Holocene and Pleistocene. The changes that have happened and are expected are so great that they merit great concern from a societal standpoint and, from a geological standpoint, merit recognition of a new epoch in the history of the Earth, one commonly called “the Anthropocene”.



Sources, from left to right:

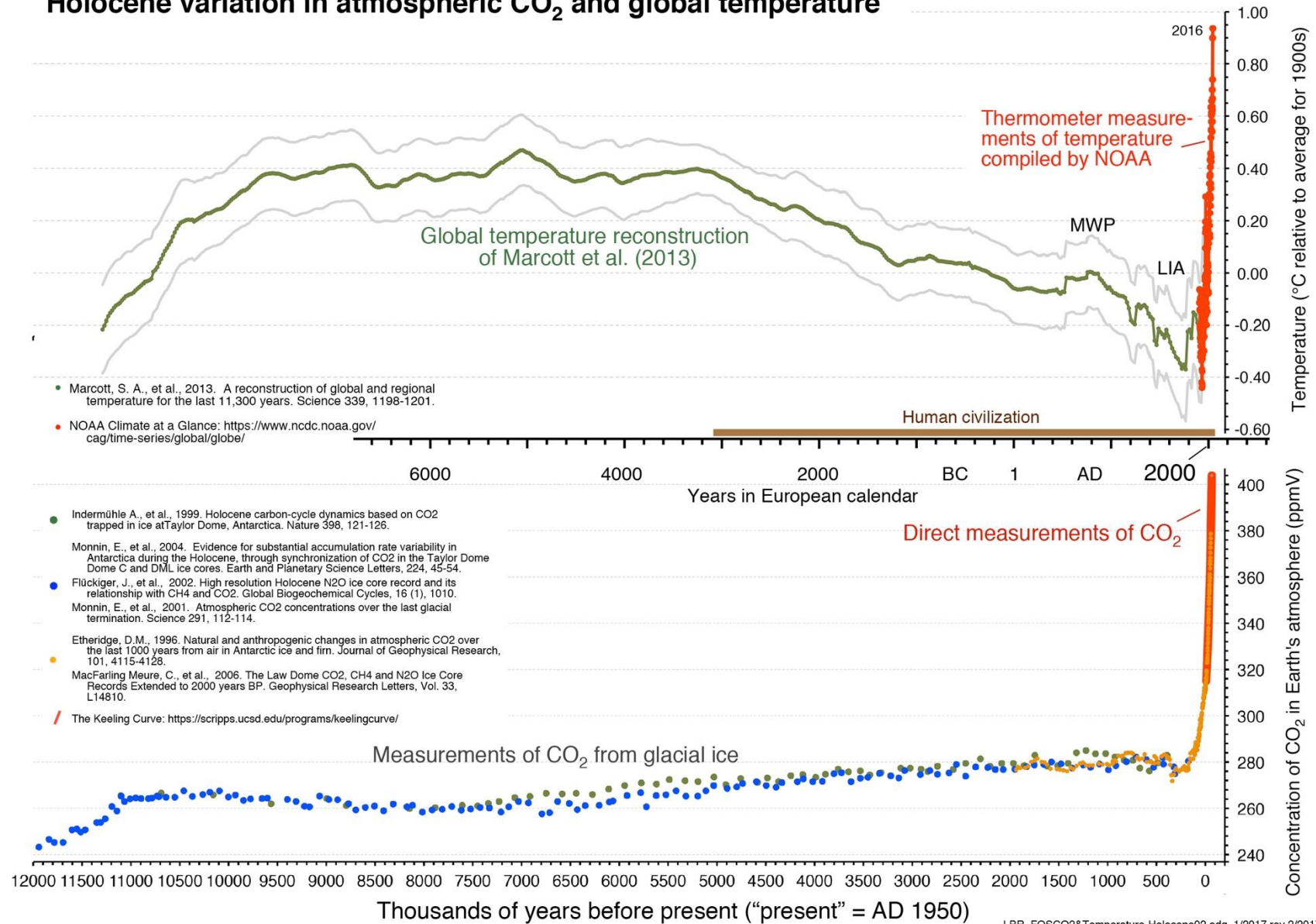
Shukun, J. D., Lea, D.W., Lisiecki, L.E., and Raymo, M.E., 2015, An 800-kyr record of global surface ocean $\delta^{18}\text{O}$ and implications for ice volume-temperature coupling. *Earth and Planetary Science Letters* 426, 58-68.

U.S. National Aeronautics and Space Administration (NASA) GISS Surface Temperature Analysis at data.giss.nasa.gov/gistemp/graphs_v3/ accessed 20 December 2015.

Intergovernmental Panel on Climate Change (IPCC), 2013. Summary for Policymakers.

In: Stocker, T.F., Qin, D., Plattner, G.-K., Tignor, M., Allen, S.K., Boschung, J., Nauels, A., Xia, Y., Bex, V., Midgley, P.M. (Eds.), *Climate Change 2013: The Physical Science Basis. Contribution of Working Group I to the Fifth Assessment Report of the Intergovernmental Panel on Climate Change*. Cambridge University Press, Cambridge, United Kingdom and New York, NY, USA.

Holocene variation in atmospheric CO₂ and global temperature



Temperatures from the Last Glacial Maximum to the future

This page shows estimates of past variation in global temperature and model predictions of temperature change in the 21st century. Another *FQS* page shows a similar but much longer record, for the last 800 thousand years; that page is called "Temperatures

from the Last Glacial Maximum to the future". Both pages show that the predicted warming is unprecedented in recent geologic history.

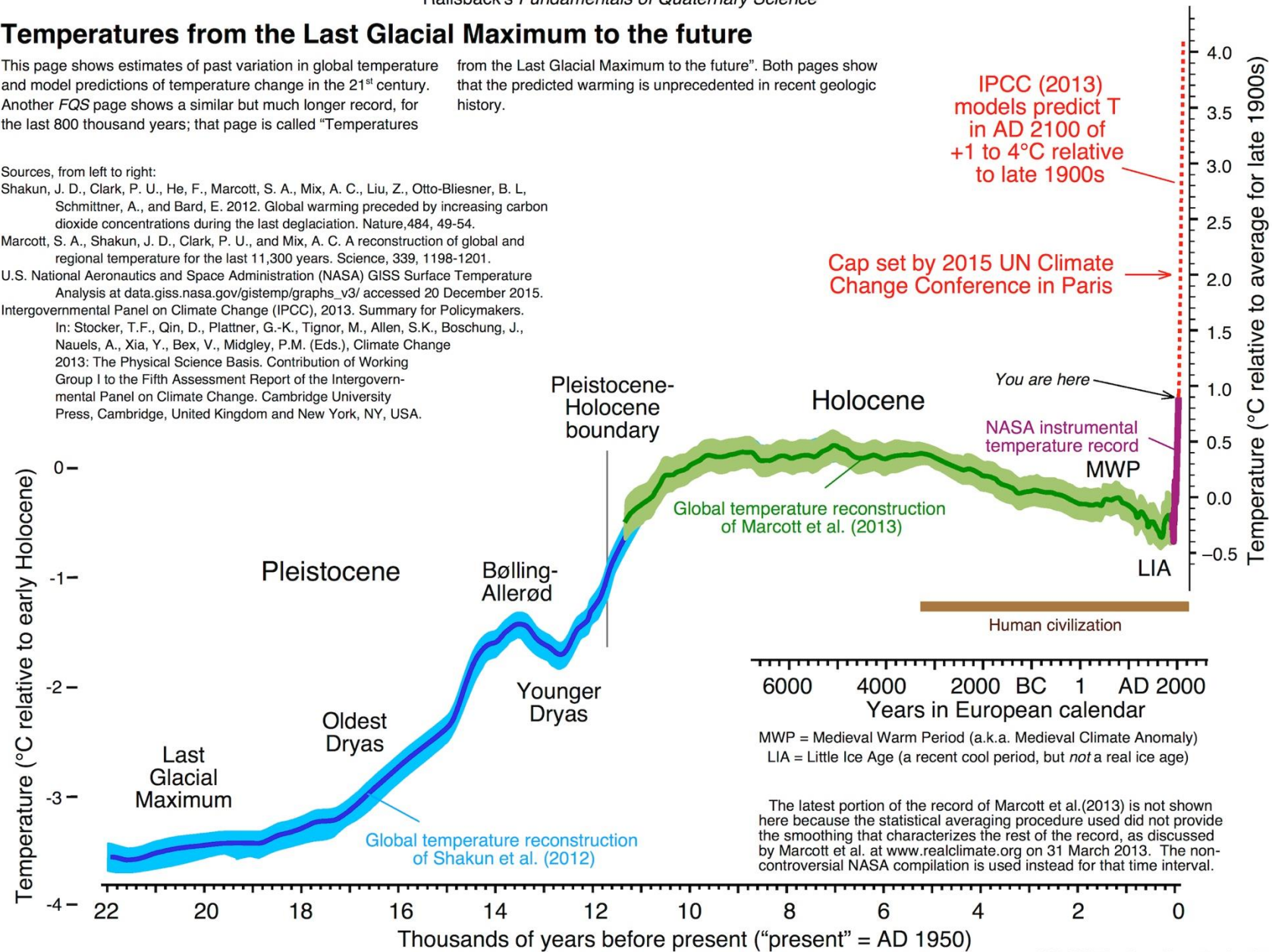
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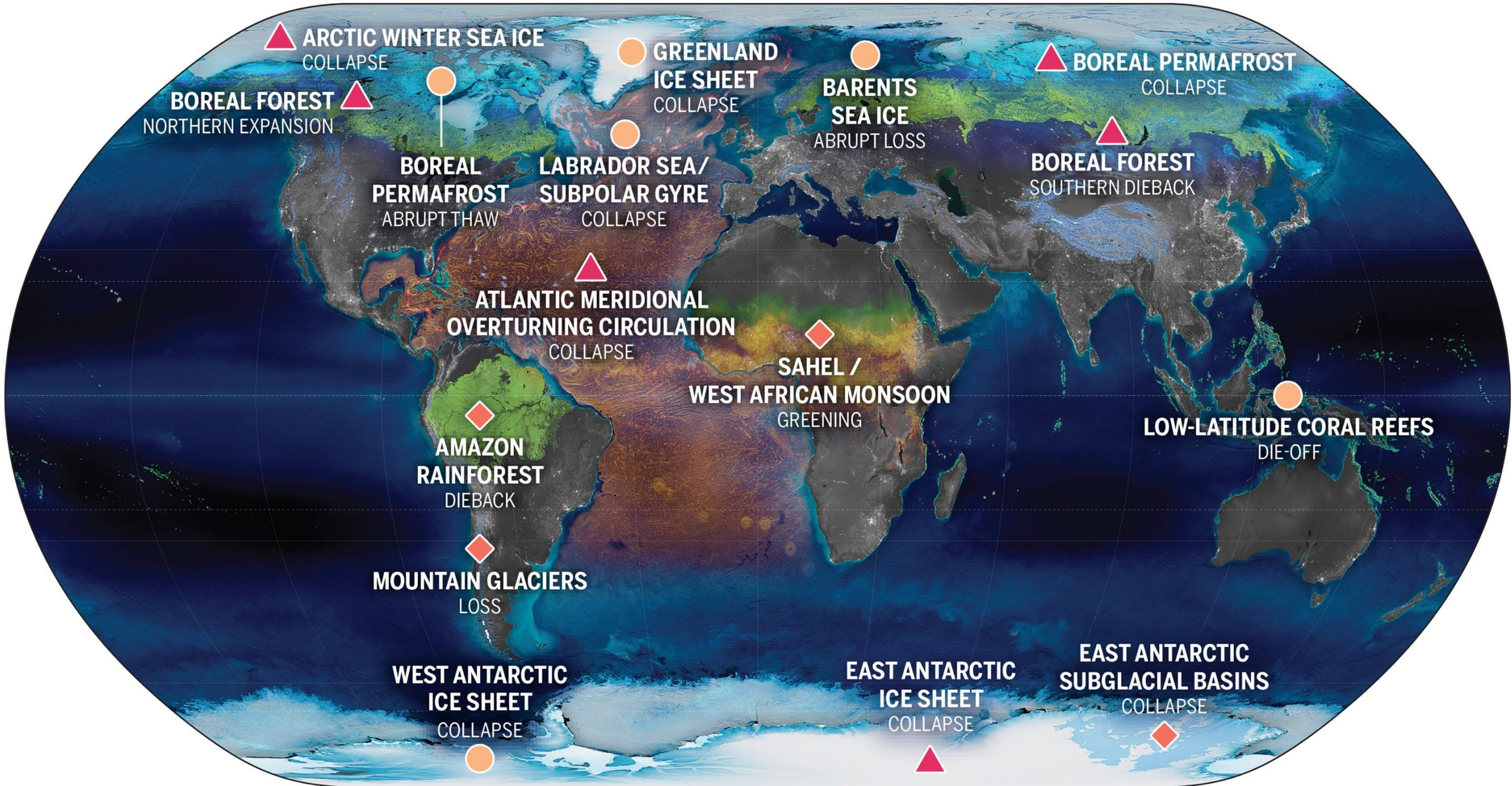
Shakun, J. D., Clark, P. U., He, F., Marcott, S. A., Mix, A. C., Liu, Z., Otto-Bliesner, B. L., Schmittner, A., and Bard, E. 2012. Global warming preceded by increasing carbon dioxide concentrations during the last deglaciation. *Nature*, 484, 49-54.

Marcott, S. A., Shakun, J. D., Clark, P. U., and Mix, A. C. A reconstruction of global and regional temperature for the last 11,300 years. *Science*, 339, 1198-1201.

U.S. National Aeronautics and Space Administration (NASA) GISS Surface Temperature Analysis at data.giss.nasa.gov/gistemp/graphs_v3/ accessed 20 December 2015.

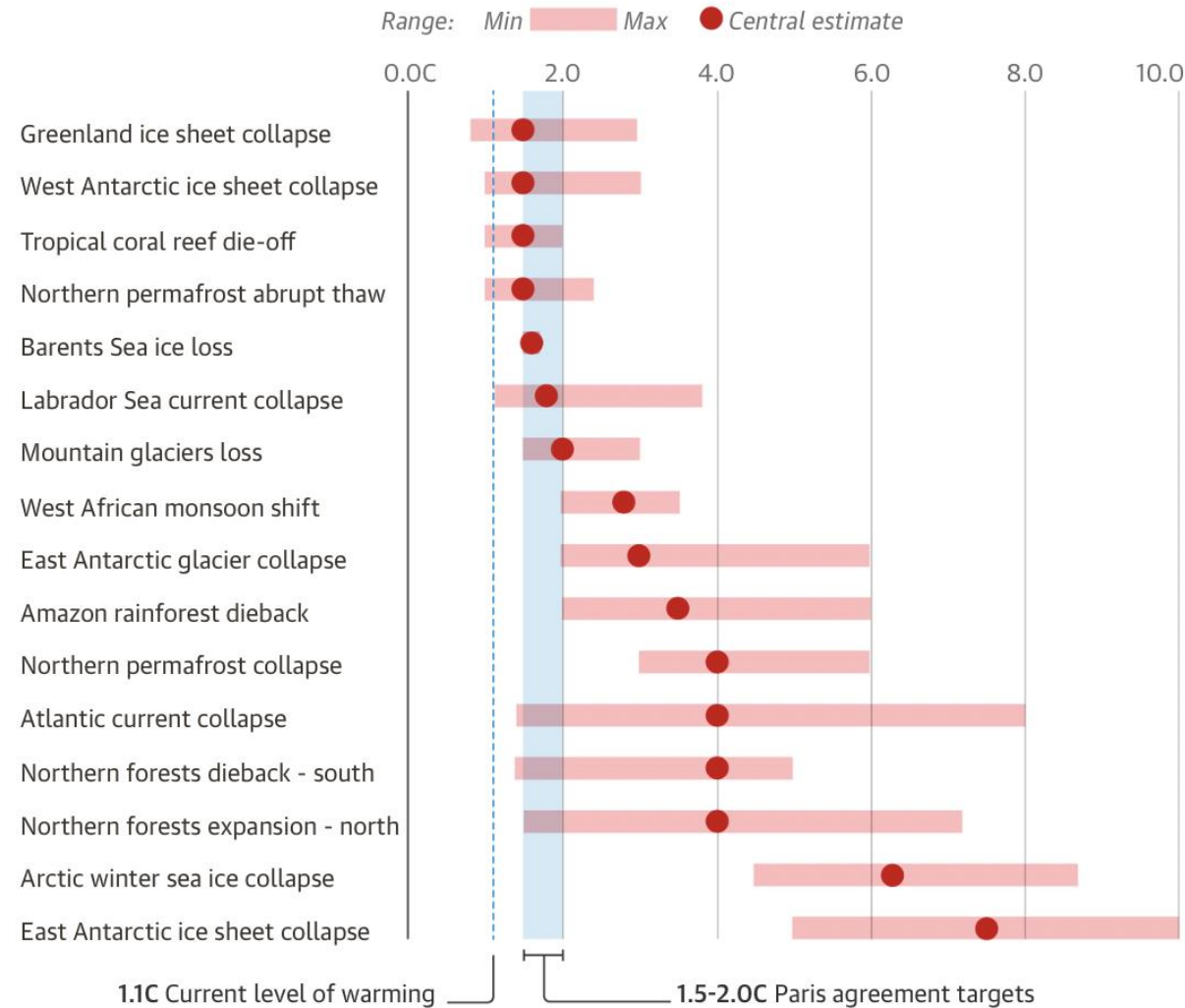
Intergovernmental Panel on Climate Change (IPCC), 2013. Summary for Policymakers. In: Stocker, T.F., Qin, D., Plattner, G.-K., Tignor, M., Allen, S.K., Boschung, J., Nauels, A., Xia, Y., Bex, V., Midgley, P.M. (Eds.), *Climate Change 2013: The Physical Science Basis. Contribution of Working Group I to the Fifth Assessment Report of the Intergovernmental Panel on Climate Change*. Cambridge University Press, Cambridge, United Kingdom and New York, NY, USA.





The risk of climate tipping points is rising rapidly as the world heats up

Estimated range of global heating needed to pass tipping point temperature

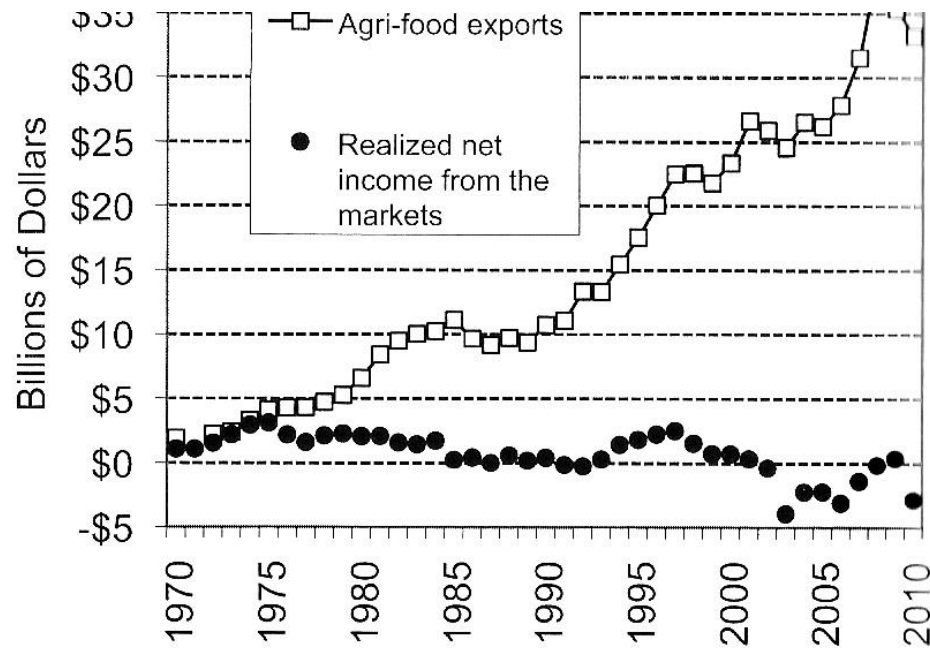


Guardian graphic. Source: Armstrong McKay et al, Science, 2022. Note: Current global heating temperature rise 1.1°C. Paris agreement targets 1.5-2.0°C.



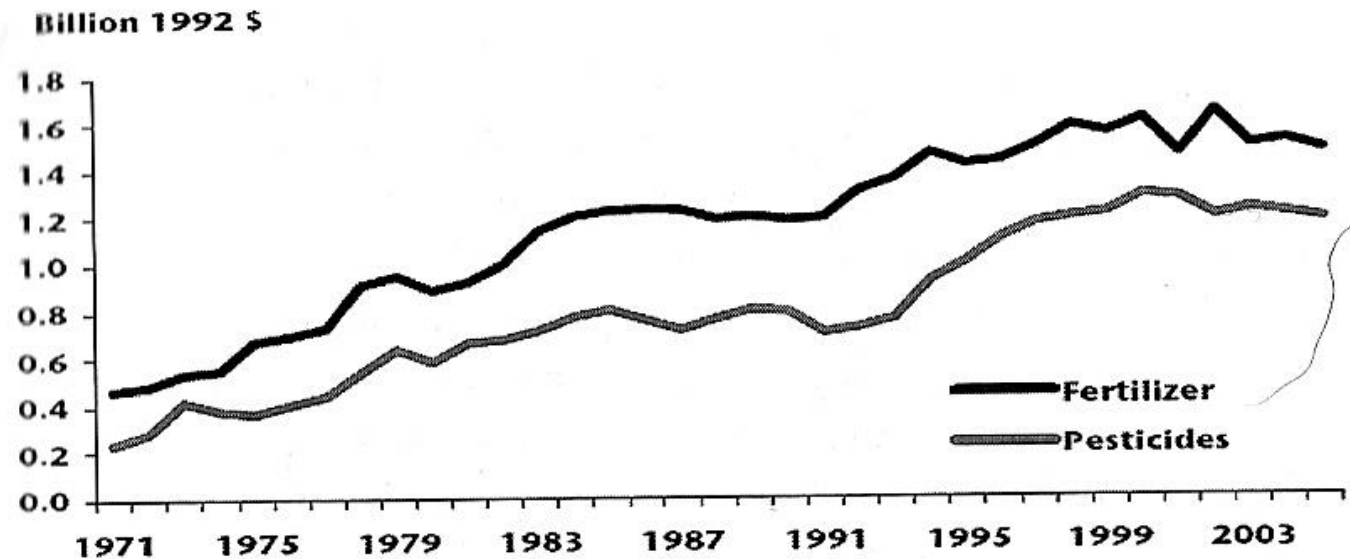
THE GLOBAL FOOD SYSTEM IS ALSO NOT SOCIALLY JUST, NOR
ECONOMICALLY VIABLE

The Global Food System is Not Economically Viable



Sources: Export data provided upon request from Agriculture and Agri-Food Canada; AAFC, Agri-Food Trade Service <www.ats-sea.agr.gc.ca>; AAFC, *Medium Term Outlook for Canadian Agriculture: International and Domestic Markets*, January 2010. Income data from Statistics Canada, 2002, *Agricultural Economic Statistics*, Cat. No. 21-603-E May, Ottawa: Statistics Canada; Statistics Canada, 2010c, *Net Farm Income—Agriculture Economic Statistics*, Cat. No. 21-010-X, May,

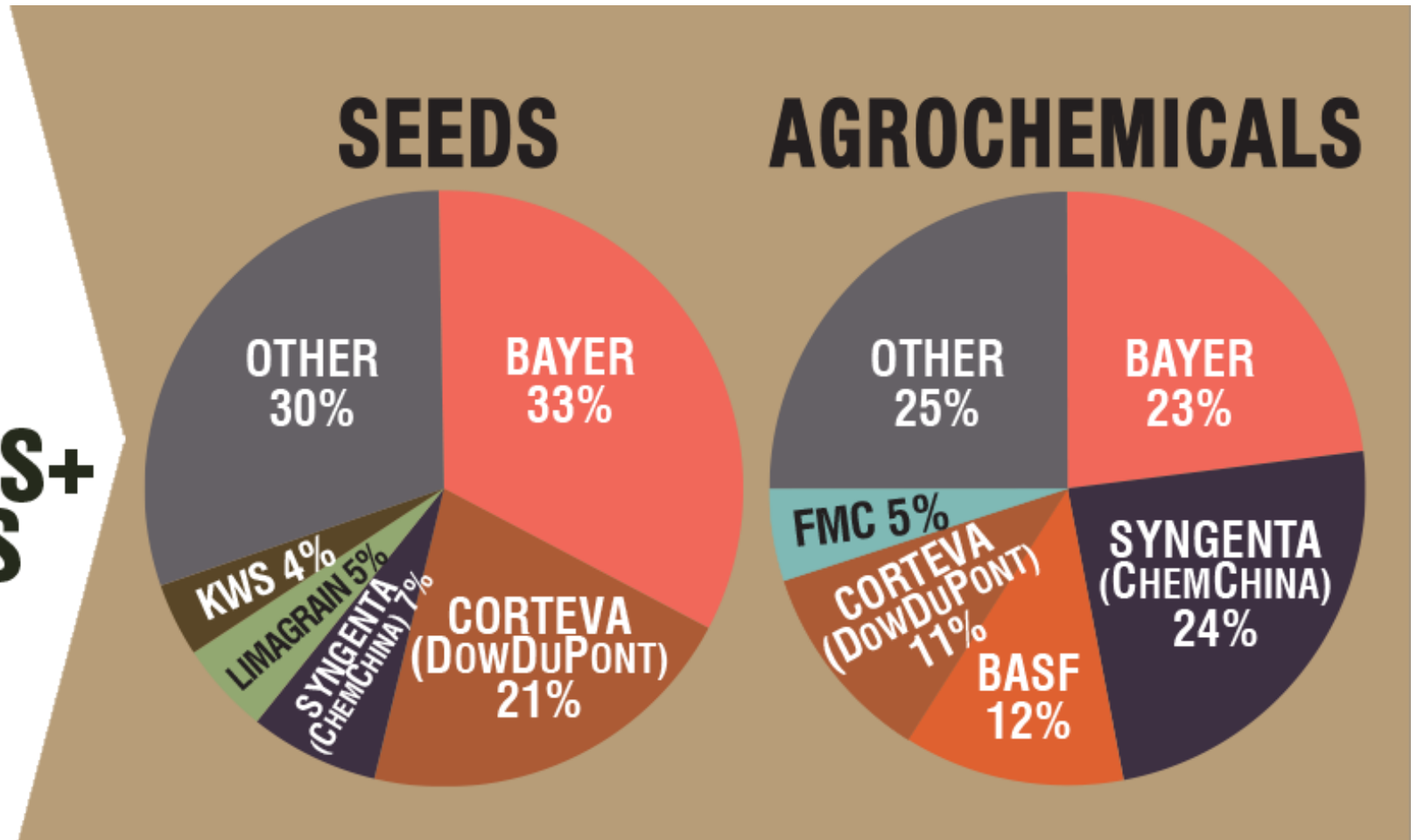
Figure 2-8 Canadian Farm Expenditures on Fertilizers and Pesticides (Adjusted for Inflation): 1971–2005



Sources: Agriculture and Agri-Food Canada, *An Overview of the Canadian Agriculture and Agri-Food System: 2007*, p. 124.

The Global Food System Becoming Increasingly Concentrated

CORPORATE CONTROL IN GLOBAL SEEDS+ AGROCHEMICALS POST-MERGERS



The Global Food System is Rooted in War, Death and Destruction

[Bayer \(Monsanto\) still uses chemicals that were used to kill people, but in our food](#)

- [Monsanto Ghostwriting Academic Papers](#)
- [Is Round-Up safe to drink?](#)
- [Farmer won lawsuit against Monsanto – Glyphosate causes cancer](#)
- [The World According to Monsanto](#)
- [Monsanto is now owned by Bayer who used to be part of I.G. Farben, manufacturing poisonous gas \(Zyklon B\) for concentration camps during the World War.](#)

BASF was also part of [IG Farben](#), a company that worked with the Nazis and tested chemicals and drugs on people, including Zyklon B

[Dow Chemical Invented Agent Orange](#)

Dow Chemical, now owns Union Carbide was responsible for a large, devastating explosion in Bhopal, India:

- [The Bhopal disaster: Toxic legacy](#)
- [One Night in Bhopal](#)
- [The Bhopal Disaster](#)

Harms of the Global Food System

Food insecurity – there are over 800 million people starving in the world today!

Lack of food sovereignty – peasants and farmers are being affected by trade agreements and food dumping!

Herbicides – glyphosates are being identified as cancer causing!

GMOs and privatization – restricted access!

Cost on farmers – family farms are not sustainable!

Reduction of biodiversity – we are destroying nature!

Unwanted genetics spreading onto non-GMO farms – lawsuits!

Loss of Indigenous farming methods – on stolen land!

Soil arability – we are killing our soil!

Pesticides kill pollinators – fruits need bees!

Creating dead zones in waterways – we are polluting our water!

Corporate concentration of agribusinesses – former war companies are now food chemical companies!

Health – our food contains toxins!

Carbon intensive practices – agroecology and permaculture methods can sequester carbons!

Structural racism, colonialism and patriarchy – glaring systemic issues!

Rising cost of seed and chemicals – we don't need to buy seeds!

Research funding being directed to GMOs instead of traditional breeding methods – 'science' is not only about GMOs!

Pest and weed resistance to Bt crops and glyphosate!

There are so many more critiques!

We Need To Transform Our Food System

Calls to “fix a broken food system” assume that the capitalist food system used to work well. This assumption ignores the food systems long, racialized history of mistreatment of people of colour. The food system is unjust and unsustainable, but it is not broken. It functions precisely as the capitalist food system has always worked, concentrating power in the hands of the privileged minority and passing off the social and environmental “externalities” disproportionately to racially stigmatized groups.

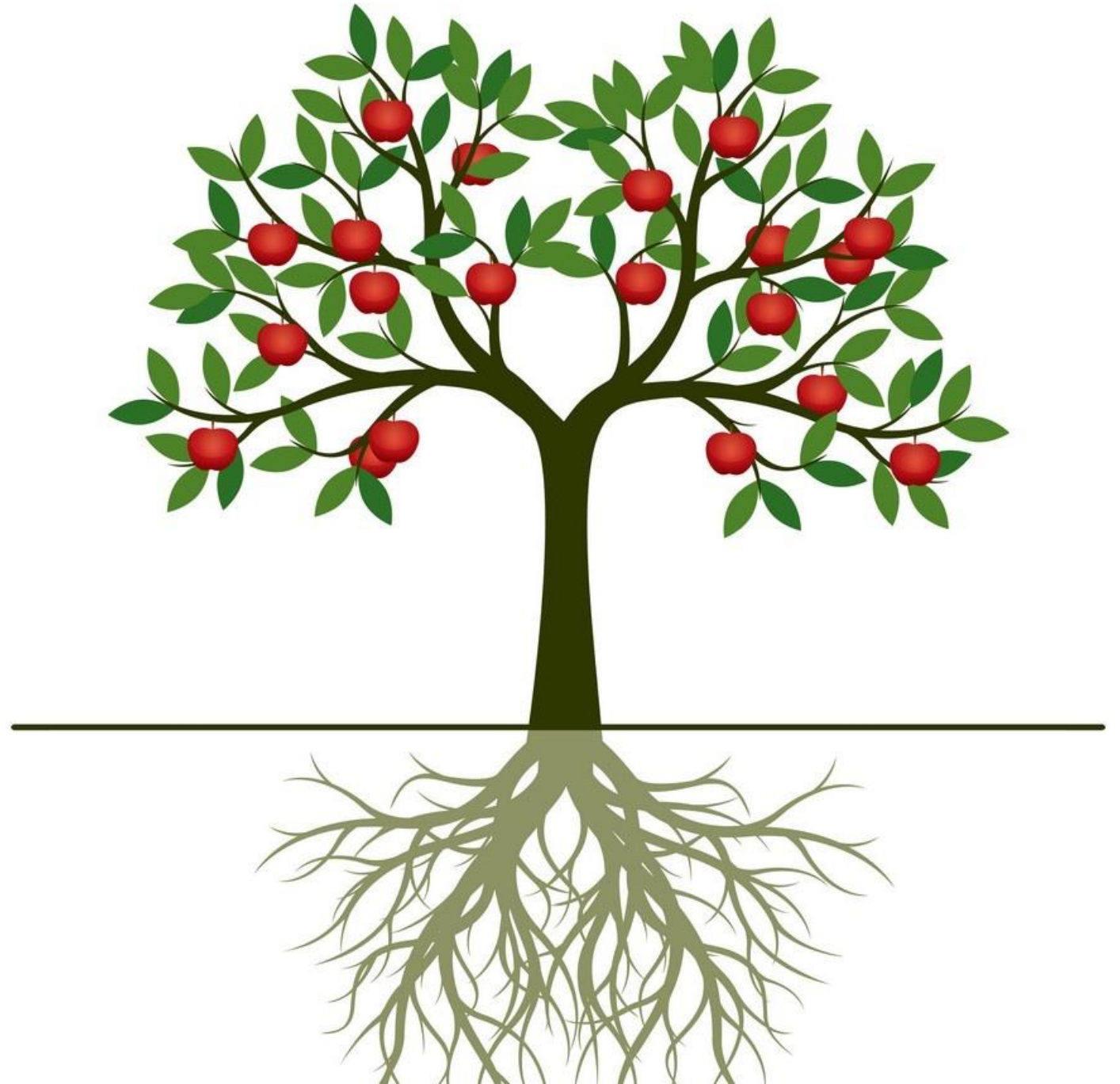
Holt-Gimenez, E. (2017) A Foodie's Guide to Capitalism: Understanding the Political Economy of What We Eat, Monthly Review Press, New York.

Food Systems Can Be a Catalyst for Social Transformation

How we produce and consume determines how our society is organized, but how we organize socially and politically can also determine how we produce and consume. The implications of this are profound: our food systems are vessels of unmatched social and economic power and pivotal sites for systemic transformation. (Holt-Gimenez, 2017, p. 214)

Holt-Gimenez, E. (2017) *A Foodie's Guide to Capitalism: Understanding the Political Economy of What We Eat*, Monthly Review Press, New York.

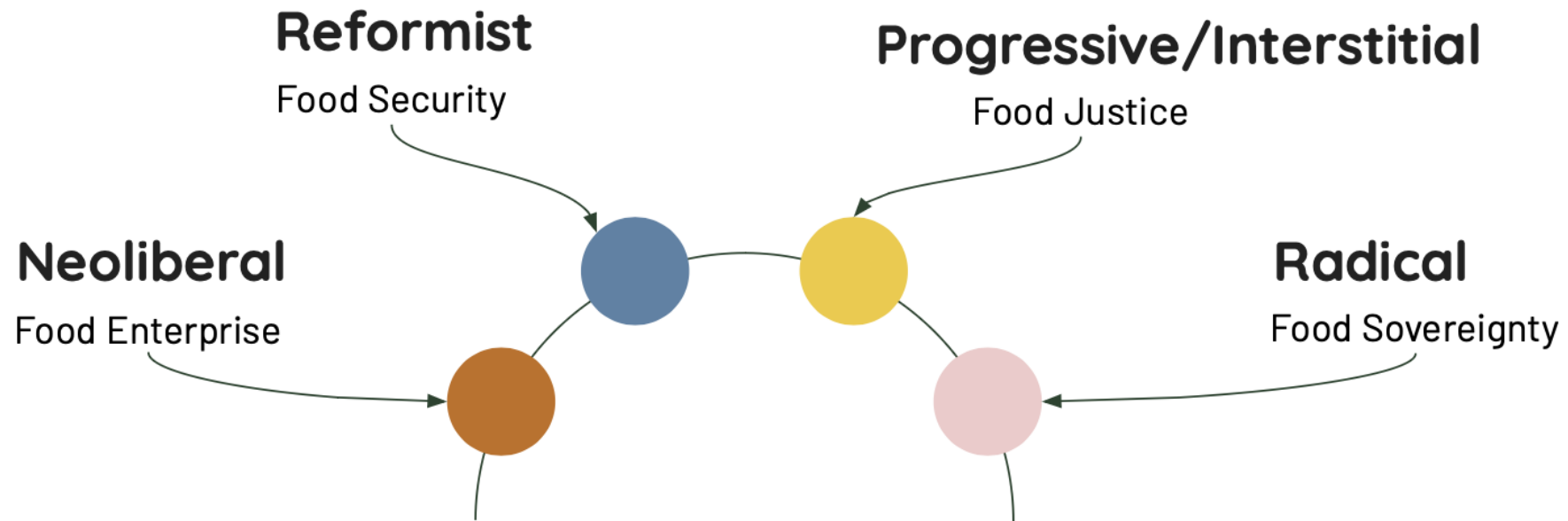
What Can We
Do to Fix the
Problem?



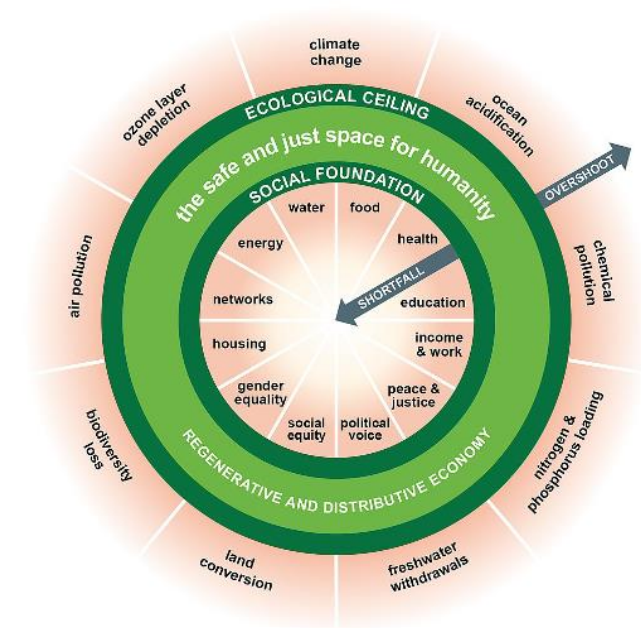
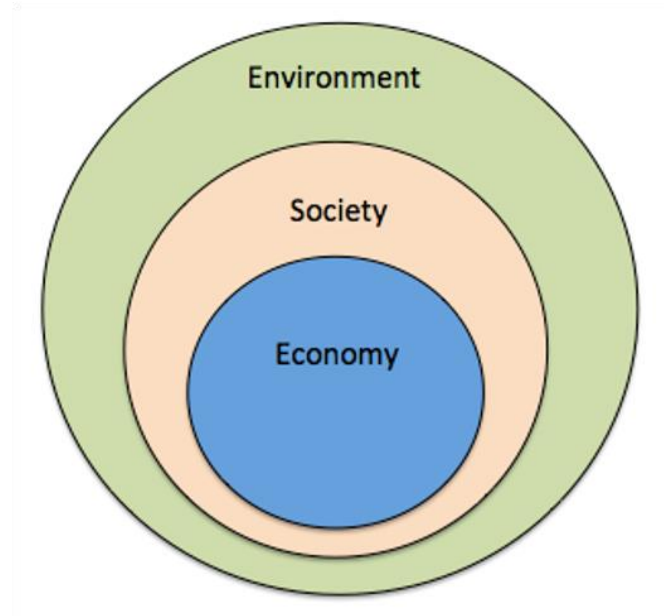
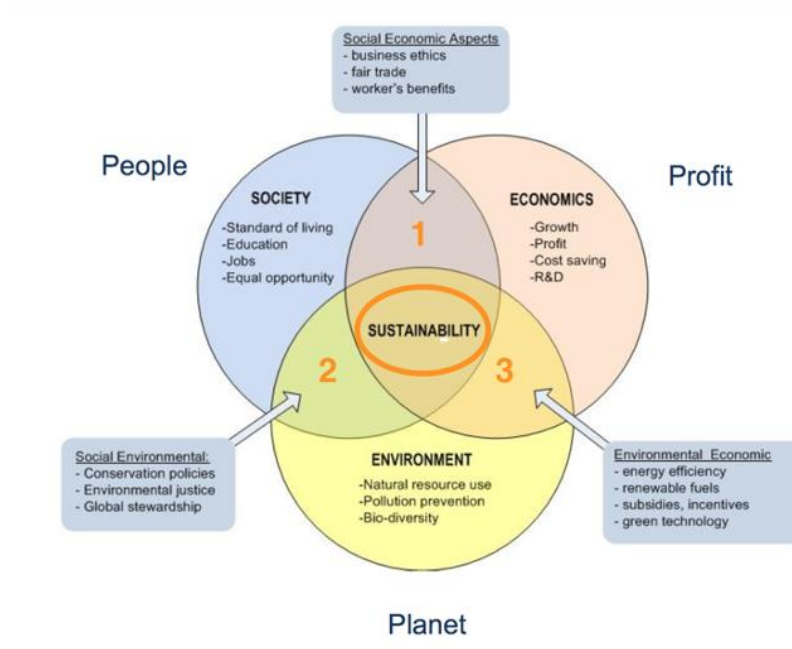
Food System Change

CORPORATE FOOD REGIME

FOOD MOVEMENTS



Holt-Gimenez, E. (2017) A Foodie's Guide to Capitalism: Understanding the Political Economy of What We Eat, Monthly Review Press, New York.



From Weak Sustainability to Food Sovereignty



[KATHERINE GIBSON INTERVIEW
PLAYLIST](#)

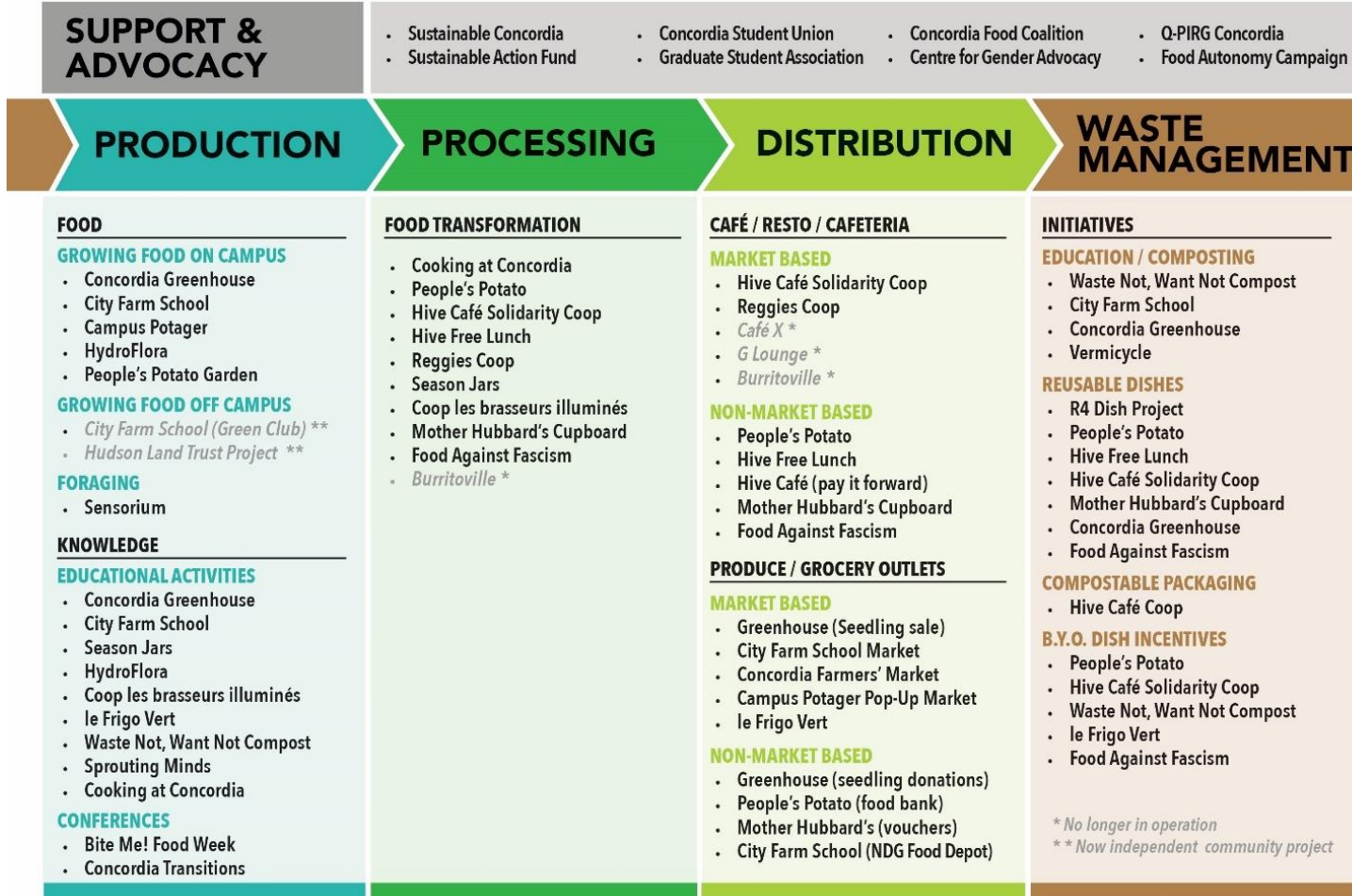
Gibson Graham – Take back the Economy

Gibson-Graham, J.K., Cameron, J., Healy, S. (2013) Take Back the Economy: An Ethical Guide for Transforming Communities, University of Minnesota Press

LABOR	TRANSACTIONS	PROPERTY	ENTERPRISE	FINANCE
Wage	Market	Private	Capitalist	Mainstream Markets
ALTERNATIVE PAID Self-employed Reciprocal labor In-kind Work for welfare	ALTERNATIVE MARKET Fair trade Alternative currencies Underground market Barter	ALTERNATIVE PRIVATE State-managed assets Customary (clan) land Community land trusts Indigenous knowledge (Intellectual Property)	ALTERNATIVE CAPITALIST State owned Environmentally responsible Socially responsible Non-profit	ALTERNATIVE MARKET Cooperative Banks Credit unions Community-based financial institutions Micro-finance
UNPAID Housework Volunteer Self-provisioning Slave labor	NON-MARKET Household sharing Gift giving Hunting, fishing, gathering Theft, piracy, poaching	OPEN ACCESS Atmosphere International Waters Open source IP Outer Space	NON-CAPITALIST Worker cooperatives Sole proprietorships Community enterprise Feudal Slave	NON-MARKET Sweat equity Family lending Donations Interest-free loans

The background of the slide is a grayscale photograph of a laboratory rack filled with numerous test tubes. The tubes are arranged in rows, and some have labels with horizontal lines. The image is slightly out of focus, creating a sense of depth. A solid orange horizontal bar is positioned at the very bottom of the slide.

Post-Secondary Institutions as Transformative Food Hubs



Concordia Campus- Community Food Systems Map



Figure 1. Food System Sectors

Understanding Food Systems

Facilitating the Creation and Perpetuation of the Campus-Community Food System



Student activism

Community service
learning and
community-campus
engagement

Fee levies

Robust support
system

Impeding the Development and Viability of the Campus-Community Food System

Challenging fee levies

Processing limitations

Gap between production and processing

Students graduate and move on

Some students lacked expertise

Relying on volunteers was not always viable

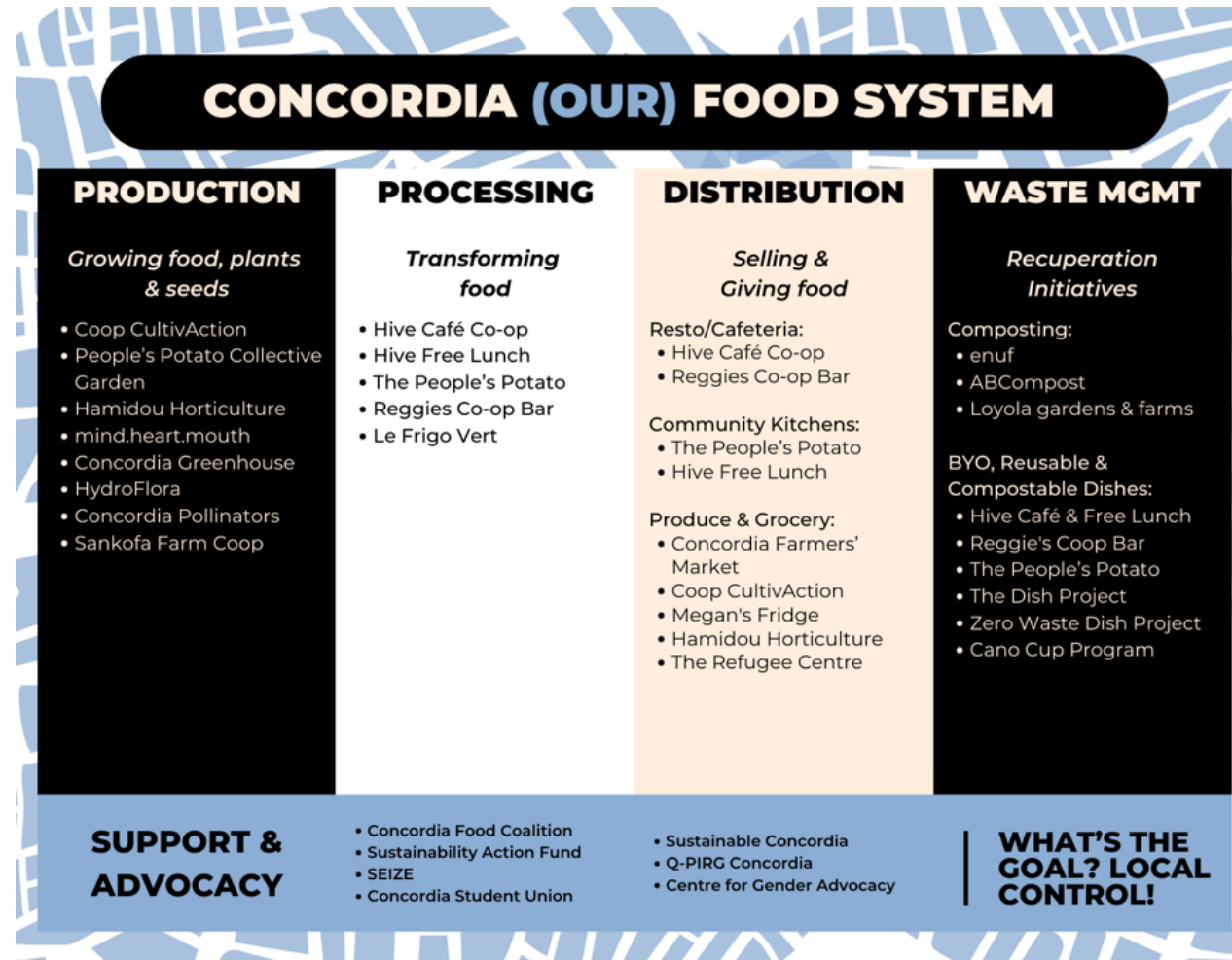
No agriculture schools or food studies program

Not always easy to negotiate with the Concordia administration

Large foodservice providers

Alternatives not always viable

Concordia Campus-Community Food System



Le Frigo Vert



The People's Potato



The Hive



The Concordia Greenhouse



CultivAction Solidarity Cooperative



The Concordia Food Coalition?

Our Vision

Food sovereign communities at Concordia University and beyond.

Our Mission

The CFC brings together students, faculty, staff and community members to co-create campus-community food sovereignty. Through education, incubation and innovation, we collaborate to build sustainable, accessible and democratic local food systems.

Our Values

Community, Cooperation, Inclusion, Solidarity, Innovation and Regenerative Practices.



"Uniting student leaders, organizers and innovators to forge practical paths for social, environmental and economic justice through campus food systems."

JUNE 5-7 | TORONTO, ONTARIO

REGISTER NOW

WHAT IT IS:

Three days of action, innovation, and connections to help you spice up the student food movement on your campus.

We bring together project creators and activists and take the best lessons from 20 years of campus organizing to host trainings on coalition building, food operations, case studies, field trips, and lots of opportunities for building connections with like-minded people and craft new recipes for transformation.

The Communal Lunch Project

Campus Food Group Events

DevOur Campus

National Food Survey

Mapping George Brown College

National Food Coalition

National Campus Mapping Exercise

Production	Transformation	Distribution	Waste Management	Support & Advocacy
<p>FOOD</p> <p>GROWING FOOD ON CAMPUS</p> <ul style="list-style-type: none">• SNAP Community Garden• Sustainability Squad (Growing Grounds)• Second Nature Apiary• CHCA Café• Chefs' House Restaurant <p>PROCURING FOOD ON CAMPUS</p> <ul style="list-style-type: none">• CHCA Café• Chefs' House Restaurant• SNAP <p>PROCURING FOOD OFF CAMPUS</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café• Chefs' House Restaurant• Chef on the Run (via ICC)• Second Nature Apiary• SNAP• Organic Campus Project (via ICC) <p>PRODUCING EQUIPMENT TO GROW FOOD</p> <ul style="list-style-type: none">• CHCA Café• Chefs' House Restaurant• Second Nature Apiary <p>GROWING FOOD OFF CAMPUS</p> <ul style="list-style-type: none">• Enactus <p>GLEANNING</p> <ul style="list-style-type: none">• SNAP Community Garden <p>KNOWLEDGE</p> <p>EDUCATIONAL ACTIVITIES</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café• Chefs' House Restaurant• Chef on the Run• Second Nature Apiary• Sustainability Squad• SNAP• SNAP Community Garden• Organic Campus Project <p>SOCIAL CAPITAL</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café• Chefs' House Restaurant• SNAP• SNAP Community Garden	<p>FOOD TRANSFORMATION</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café• Chefs' House Restaurant• Chef on the Run• Enactus• Second Nature Apiary• Sustainability Squad• SNAP	<p>CAFÉ/RESTO/CAFETERIA</p> <p>MARKET BASED</p> <ul style="list-style-type: none">• CHCA Café• Chefs' House Restaurant• Chef on the Run <p>NON-MARKET BASED</p> <ul style="list-style-type: none">• Communal Lunch Program• Sustainability Squad <p>PRODUCE/GROCERY OUTLET</p> <p>MARKET BASED</p> <ul style="list-style-type: none">• Good Food Market• Second Nature Apiary <p>NON-MARKET BASED</p> <ul style="list-style-type: none">• SNAP• SNAP Community Garden• Enactus	<p>INITIATIVES</p> <p>EDUCATION</p> <ul style="list-style-type: none">• Sustainability Squad <p>REUSABLE DISHES</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café (beginning Fall 2024)• Second Nature Apiary <p>COMPOSTABLE PACKAGING</p> <ul style="list-style-type: none">• Communal Lunch Program• Good Food Market• CHCA Café• Second Nature Apiary <p>RE-PURPOSE FOOD PACKAGING</p> <ul style="list-style-type: none">• Good Food Market• SNAP <p>FOOD LOSS/WASTE REDUCTION</p> <ul style="list-style-type: none">• Good Food Market• SNAP• CHCA Café• Chefs' House Restaurant• Chef on the Run• Enactus (food waste into new products)• Second Nature Apiary <p>SEED SAVING</p> <ul style="list-style-type: none">• Second Nature Apiary	<ul style="list-style-type: none">• Good Food Market)• Enactus• Sustainability Squad <div> COMMUNAL LUNCH PROJECT</div>

George Brown College Campus-Community Food Systems Map

Starting Points for Developing Food Sovereign Campuses?

Students can

- Develop an alternative campus-community food system (Campus Food System Alternatives – CFSAs).
- Challenge oppressive campus food practices.
- Create food coalitions and food group assemblies.
- Hold food events on campus to raise awareness of food issues.

Faculty

Faculty can...

- Help students develop campus-community food organizations (and food systems).
- Practice critical-participatory-action research and involve campus-community food organizations.
- Assign community-service learning, community-campus engagement and community-based learning projects to help develop the campus-community food system.
- Direct research funds and other resources toward campus-community food systems.

Administration

The administration can...

- Adopt a food sovereignty approach (instead of weak sustainability and/or corporate strategy) to campus foodservices
- Develop a social economy or self-operated food services (Diversity Foodservices, New Food Enterprise) instead of hiring multinational corporations.
- Provide space and resources to campus community food organizations

If they are going to a Request for Proposal (RFP), get them to

- Set strong sustainability criteria
- Don't restrict options with exclusive contracts.
- Allocate 'flex dollars' to campus-community food groups.

	Corporate Approach to University Food Services	Weak 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	Weak 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 (profit and loss)	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 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

**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

	Corporate Approach to University Food Services	Soft Sustainability Approach to University Food Services	Food Sovereignty Approach to University Food Services
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	Corporate Approach to University Food Services	Soft Sustainability Approach to University Food Services	Food Sovereignty Approach to University Food Services
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.
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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.

A person with short, spiky hair, wearing a yellow t-shirt with black and white checkered sleeves and dark blue overalls, is holding a large, leafy tree branch high in the air. They are smiling and looking towards the branch. The background is a bright blue sky with scattered white clouds. The entire image has a semi-transparent dark overlay, and the title text is centered on the left side.

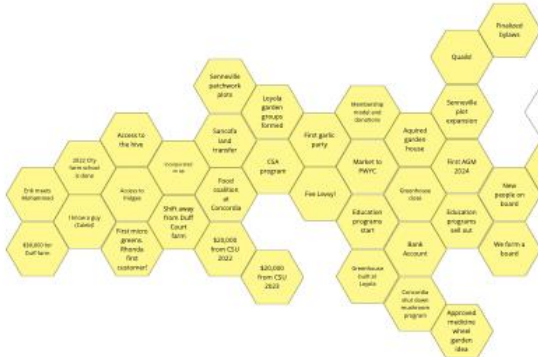
An Example From CultivAction Solidarity Cooperative?



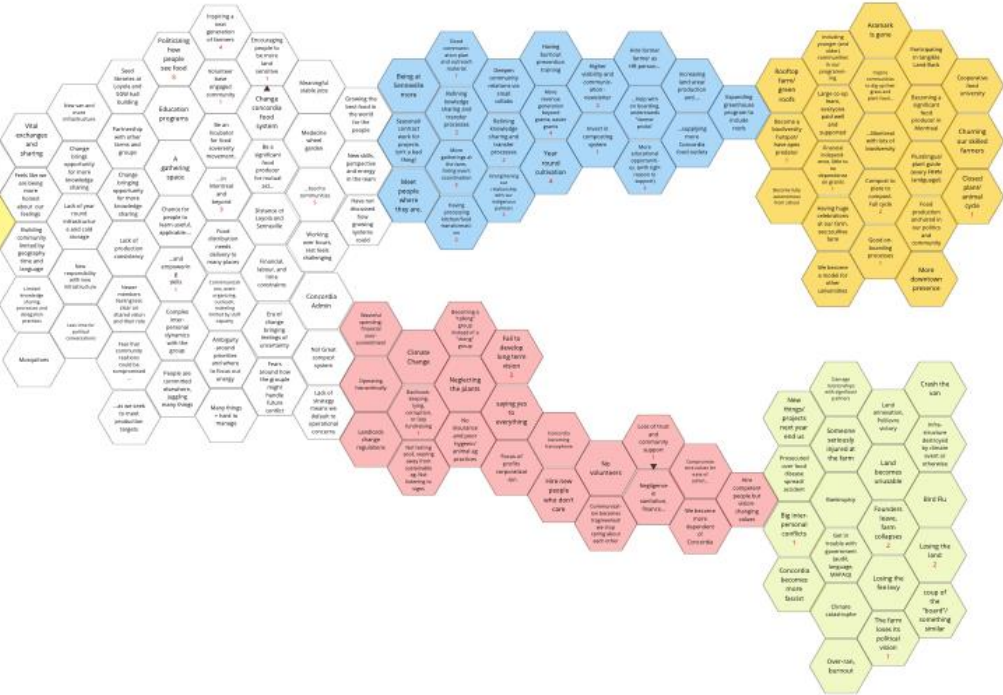
THE FUTURE BACKWARDS

CURRENT STATE

WHAT GOT US HERE



THE DREAM



THE NIGHTMARE



Mission of CultivAction Solidarity Cooperative?

*To facilitate transitions towards a **food sovereign campus-community** by practising **urban agroecology** to **nourish local populations with hyper-local, organic produce**, cultivate urban green spaces and to support sustainable food production at Concordia and beyond.*

*We offer urban agriculture workshops and volunteer learning opportunities to empower people with the knowledge to grow their own food and participate in a movement to cultivate a more resilient, just and food secure future. **We see our work as a political act and look to create networks of reciprocity and connection with other groups who share a deep commitment to social justice and food sovereignty.***



Vision of CultivAction Solidarity Cooperative?

Coop CultivAction envisions a biodiverse, and abundant campus-community foodscape (healthy soil, animals, insects, nutritious food, beneficial plants, etc.) that facilitates hands on community education and engagement and builds social and economic justice.



How is CultivAction Solidarity Cooperative Structured?

Solidarity Cooperative – Multistakeholder

Board Composition

- *Worker members 6*
- *User members 4*
- *Support member 1*

Diverse Economic Model

- *Non-profit cooperative*
- *Pay-what-you-can markets at Concordia*
- *Farmers markets in the community*
- *Donation (Organizations and Volunteers)*
- *Wholesale*
- *Direct sale (CSA/You Pick)*
- *Fee Levy*
- *Paid and volunteer labour*

The background image shows a community garden scene. Several people are engaged in gardening activities. In the foreground, there's a large blue barrel and some green plants. In the background, a brick building with multiple windows is visible, partially obscured by trees and a chain-link fence. The overall atmosphere is one of community and outdoor work.

Where is CultivAction Solidarity Cooperative Located?



Farm Locations

Loyola Campus

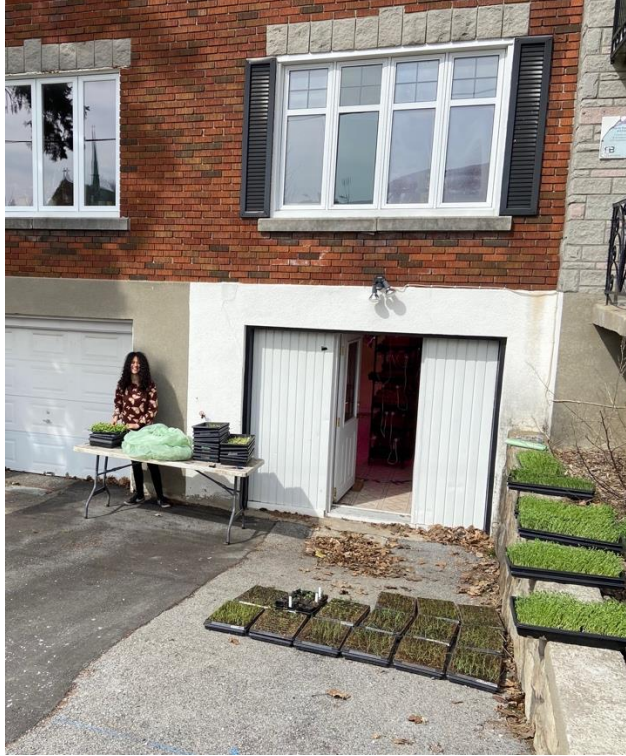
Concordia Greenhouse

Senneville Farm

Patchwork



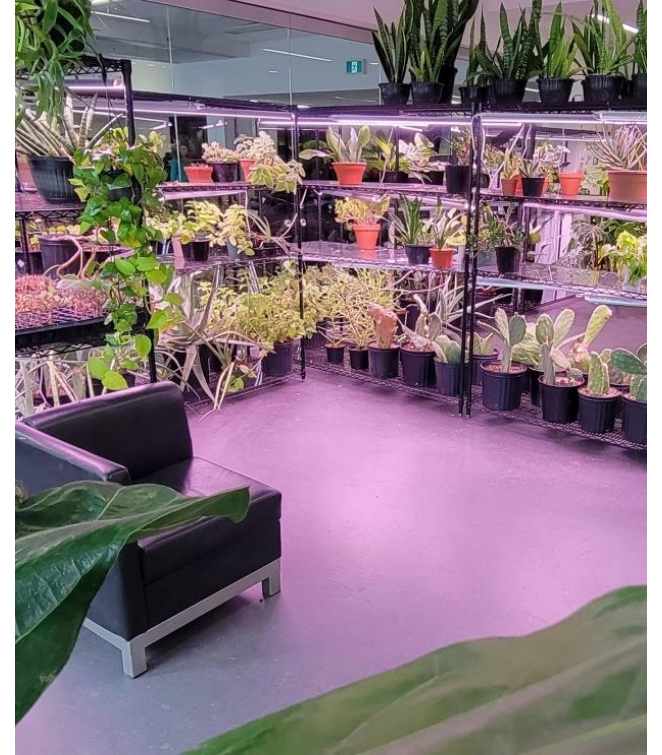
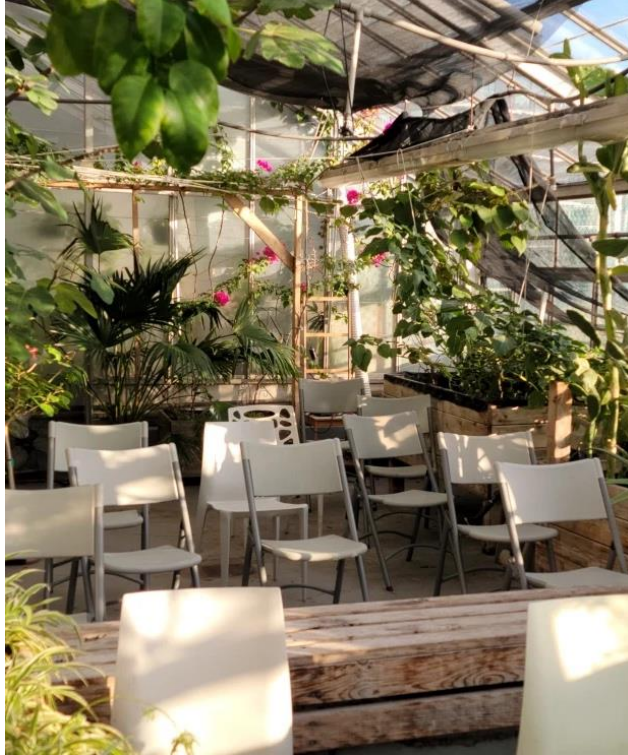
Loyola Campus at Concordia



Loyola Campus at Concordia University



Loyola Campus at Concordia University



The Concordia Greenhouse



The Concordia Greenhouse



Senneville Farm and Patchwork

A photograph of three people working in a garden. In the foreground, a person with long dark hair in a bun, wearing a black tank top and black pants with white vertical stripes, is crouching and planting a seedling. To their right, another person with long brown hair, wearing a blue tank top and black pants, is also crouching and planting. In the background, a third person is partially visible, also working in the garden. The garden bed is filled with soil and some small green plants. There are trees and a fence in the background. The text "How Did CultivAction Solidarity Cooperative Come to Be?" is overlaid in white on the left side of the image.

How Did CultivAction Solidarity Cooperative Come to Be?

CONCORDIA (OUR) FOOD SYSTEM

PRODUCTION

Growing food, plants & seeds

- Coop CultivAction
- People's Potato Collective Garden
- Hamidou Horticulture
- mind.heart.mouth
- Concordia Greenhouse
- HydroFlora
- Concordia Pollinators
- Sankofa Farm Coop

PROCESSING

Transforming food

- Hive Café Co-op
- Hive Free Lunch
- The People's Potato
- Reggies Co-op Bar
- Le Frigo Vert

DISTRIBUTION

Selling & Giving food

Resto/Cafeteria:

- Hive Café Co-op
- Reggies Co-op Bar

Community Kitchens:

- The People's Potato
- Hive Free Lunch

Produce & Grocery:

- Concordia Farmers' Market
- Coop CultivAction
- Megan's Fridge
- Hamidou Horticulture
- The Refugee Centre

WASTE MGMT

Recuperation Initiatives

Composting:

- enuf
- ABCompost
- Loyola gardens & farms

BYO, Reusable & Compostable Dishes:

- Hive Café & Free Lunch
- Reggie's Coop Bar
- The People's Potato
- The Dish Project
- Zero Waste Dish Project
- Cano Cup Program

SUPPORT & ADVOCACY

- Concordia Food Coalition
- Sustainability Action Fund
- SEIZE
- Concordia Student Union

- Sustainable Concordia
- Q-PIRG Concordia
- Centre for Gender Advocacy

WHAT'S THE GOAL? LOCAL CONTROL!

Concordia Campus-Community Food System



Learn about the Lachine Food System

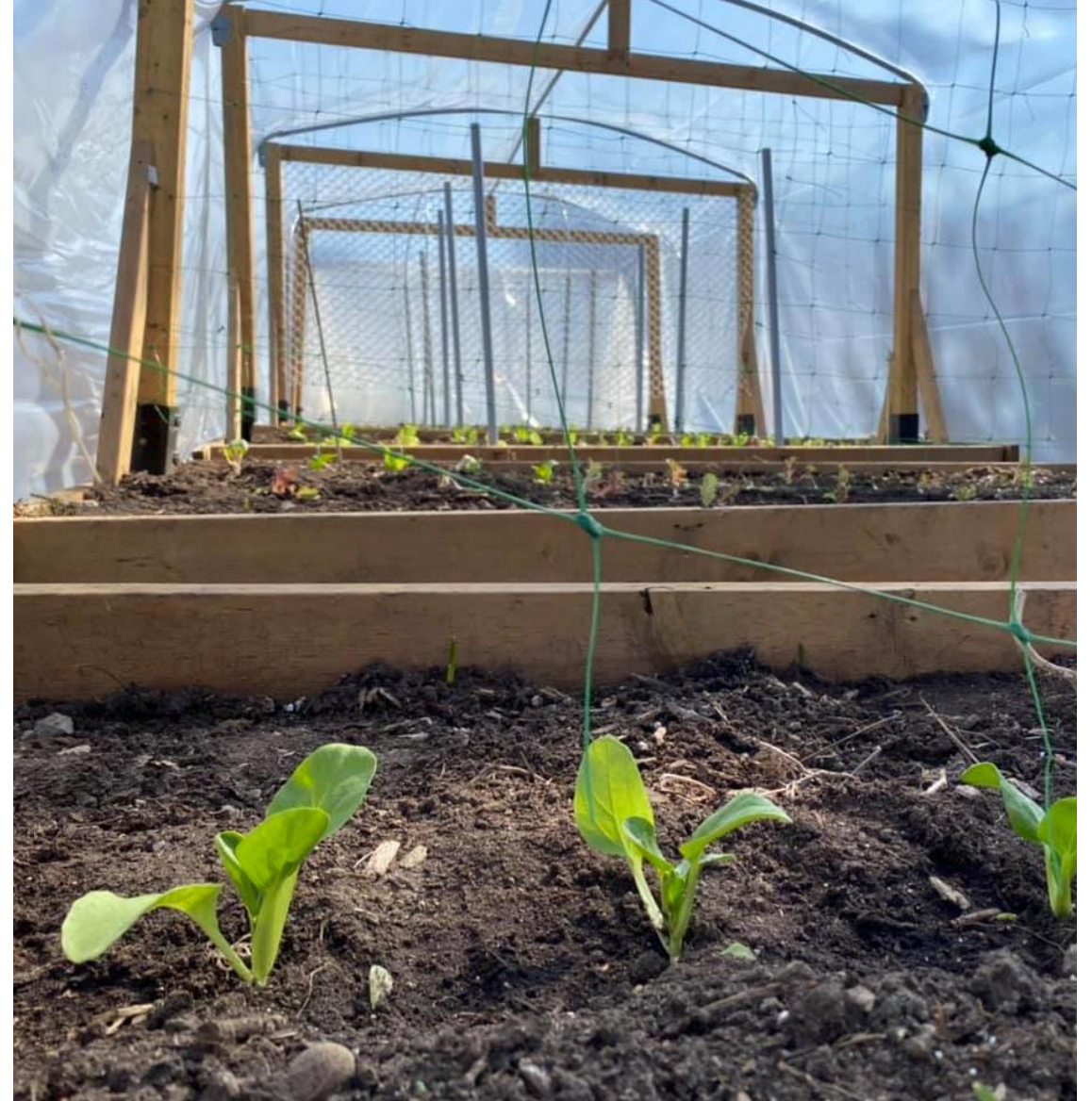
Welcome to the Lachine Community food page!

The goal of the project is to co-create a sustainable, sovereign, just and secure food system in Lachine.















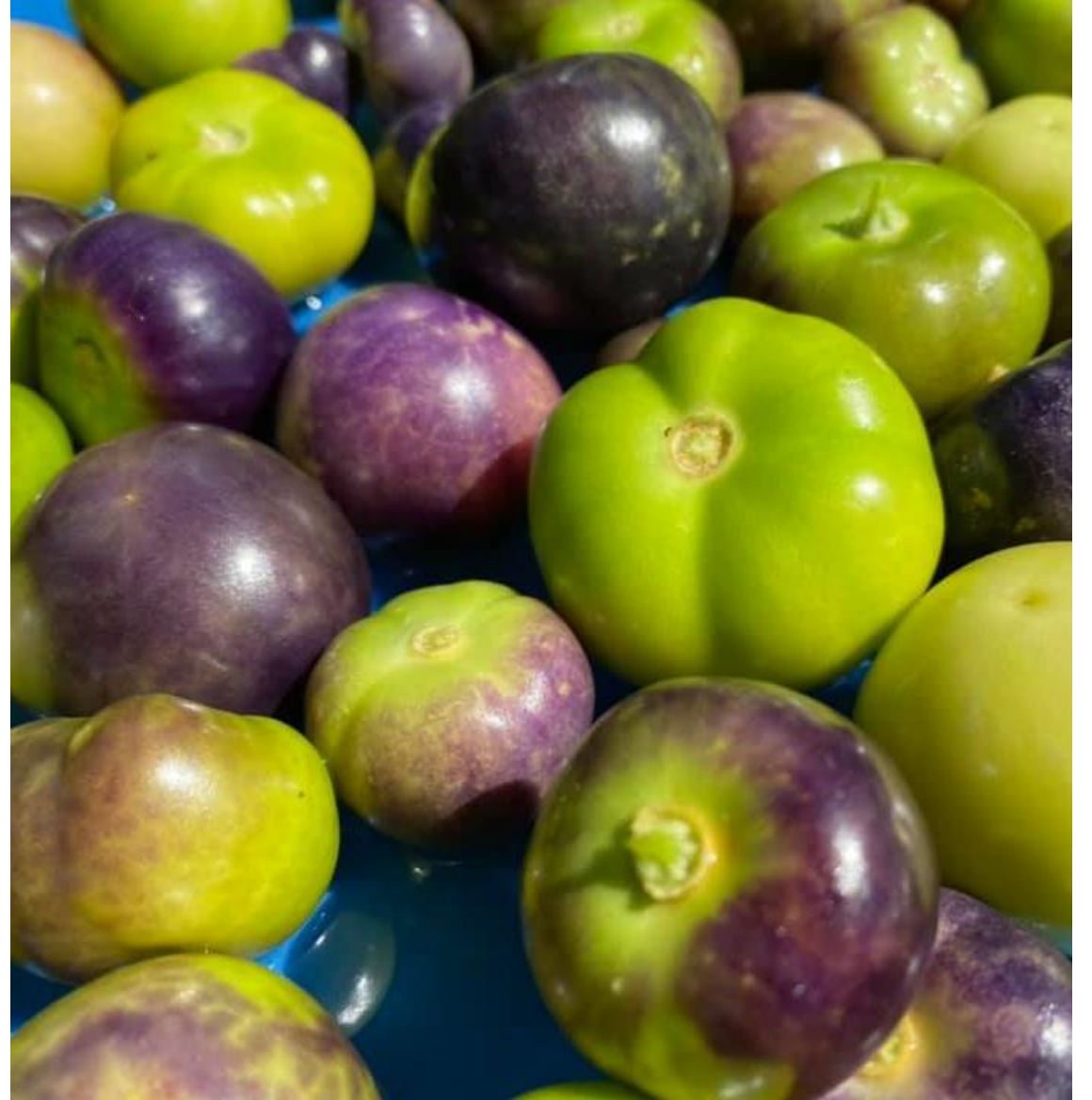


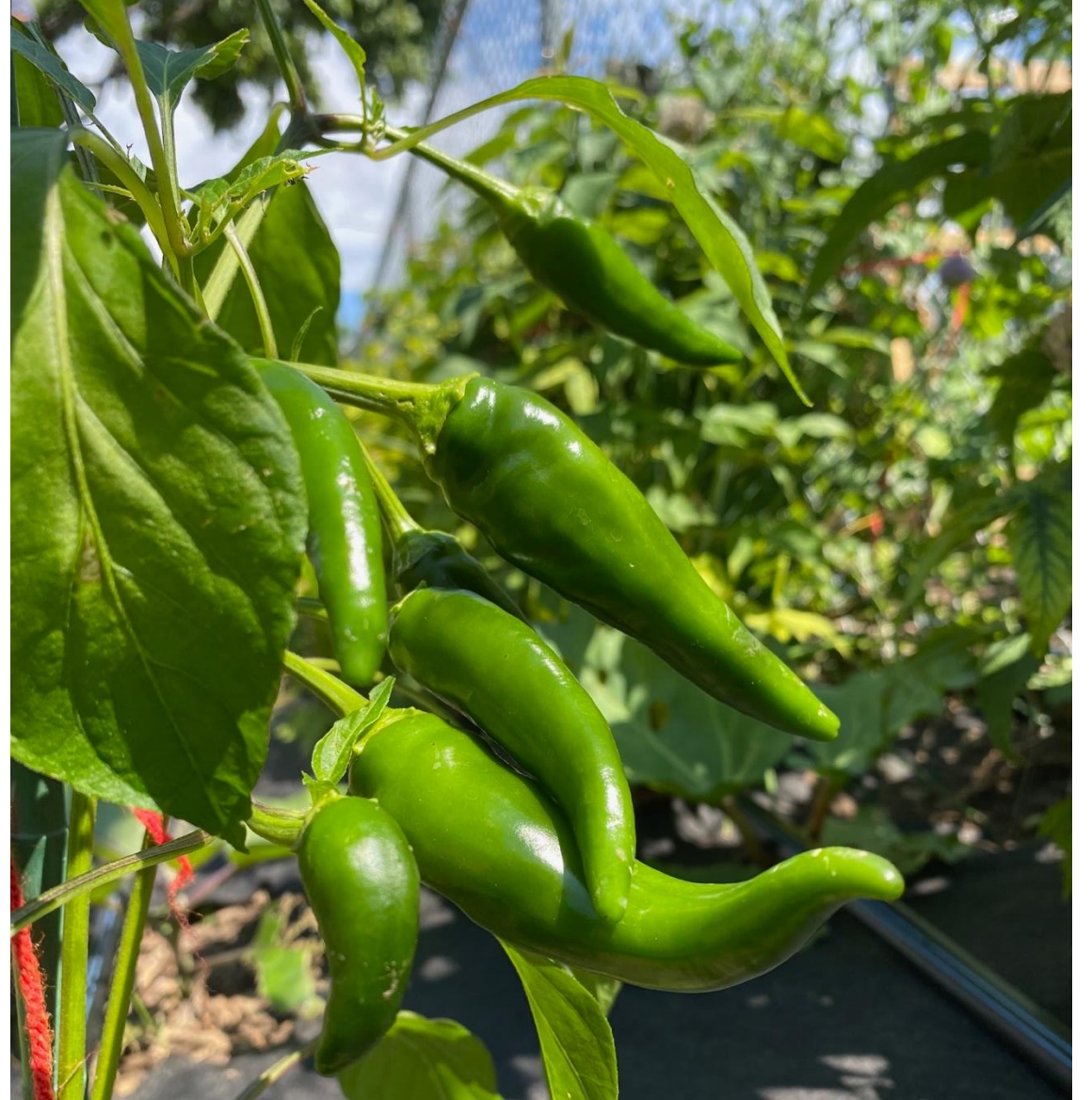


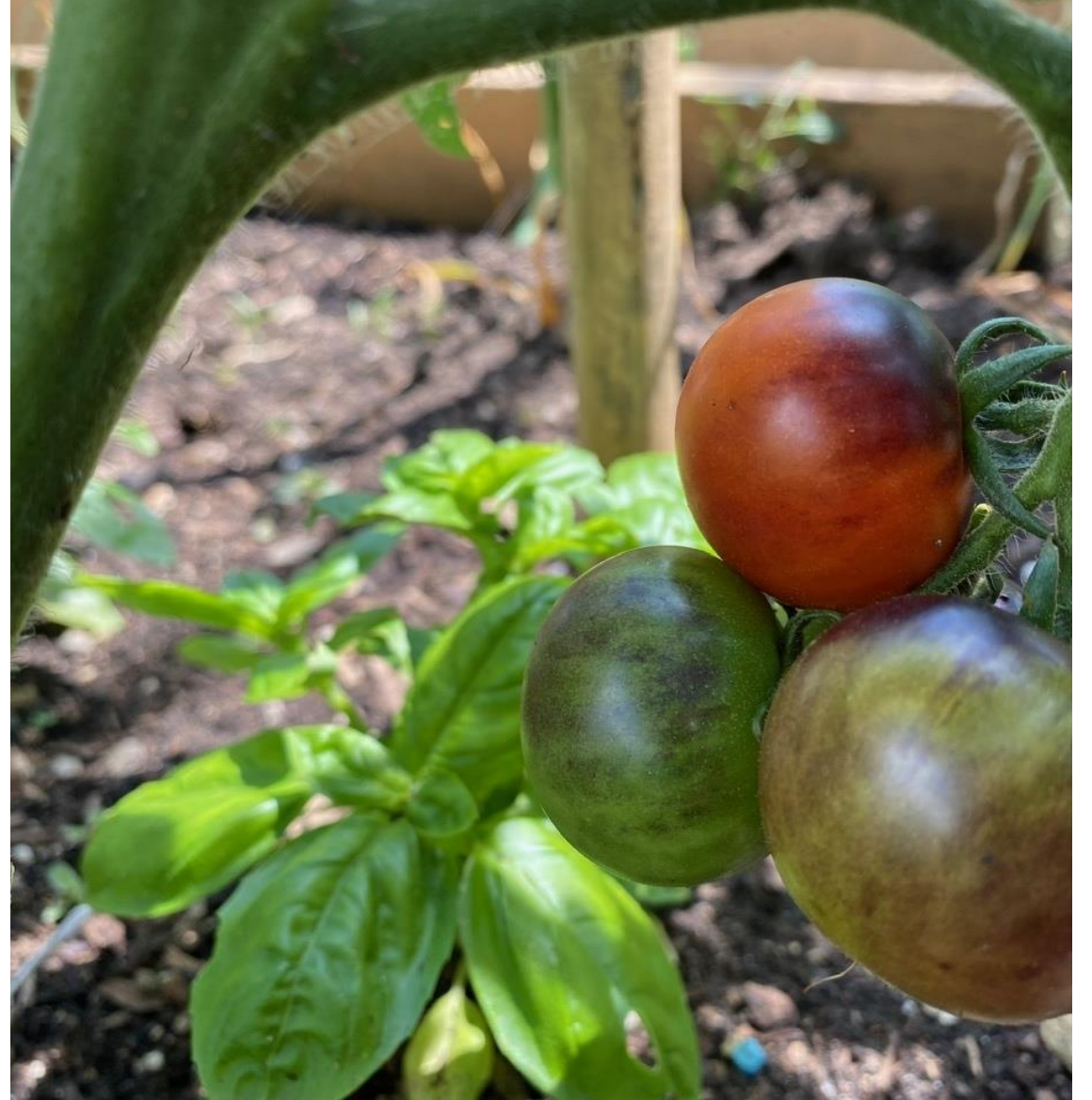


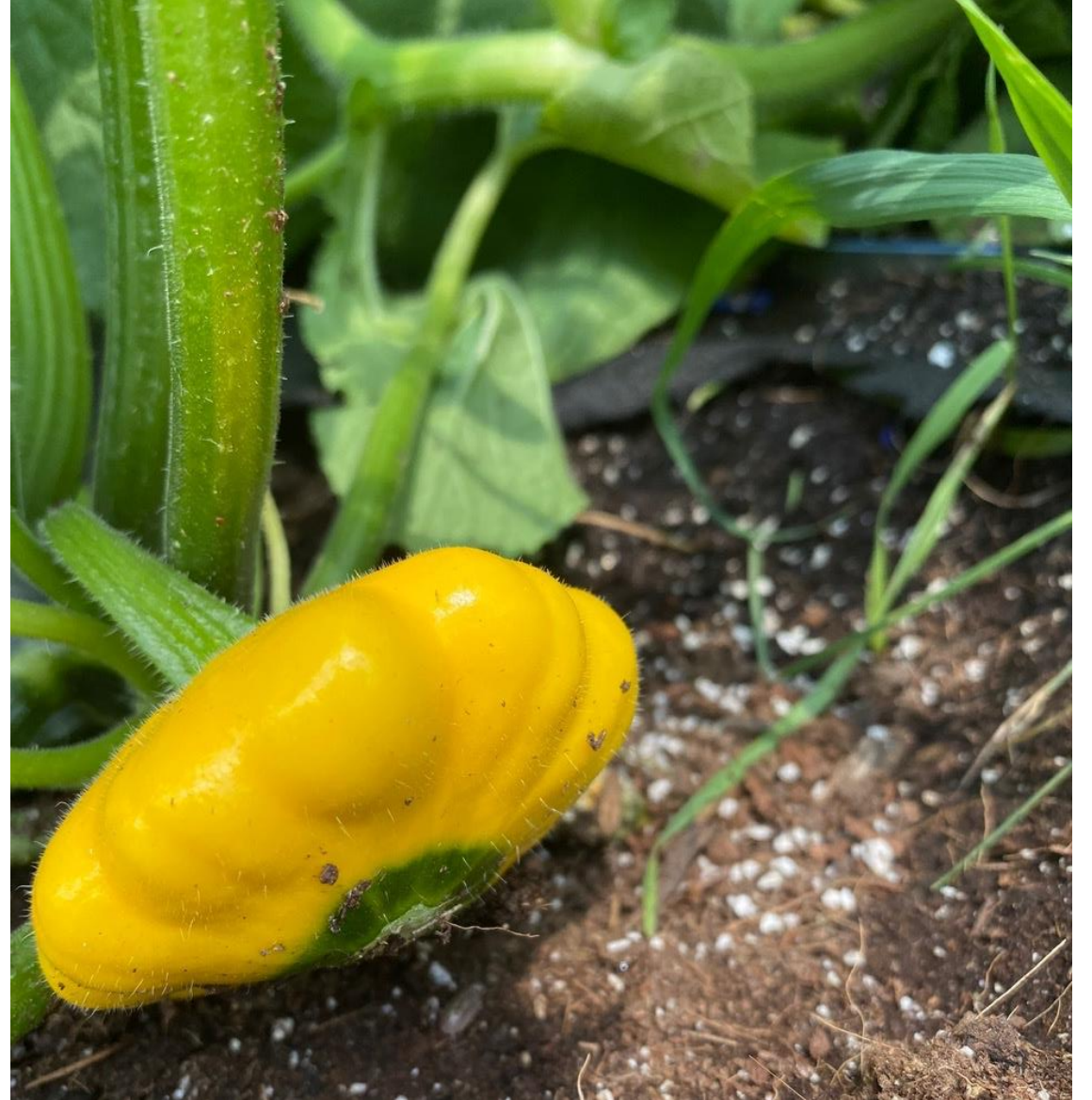








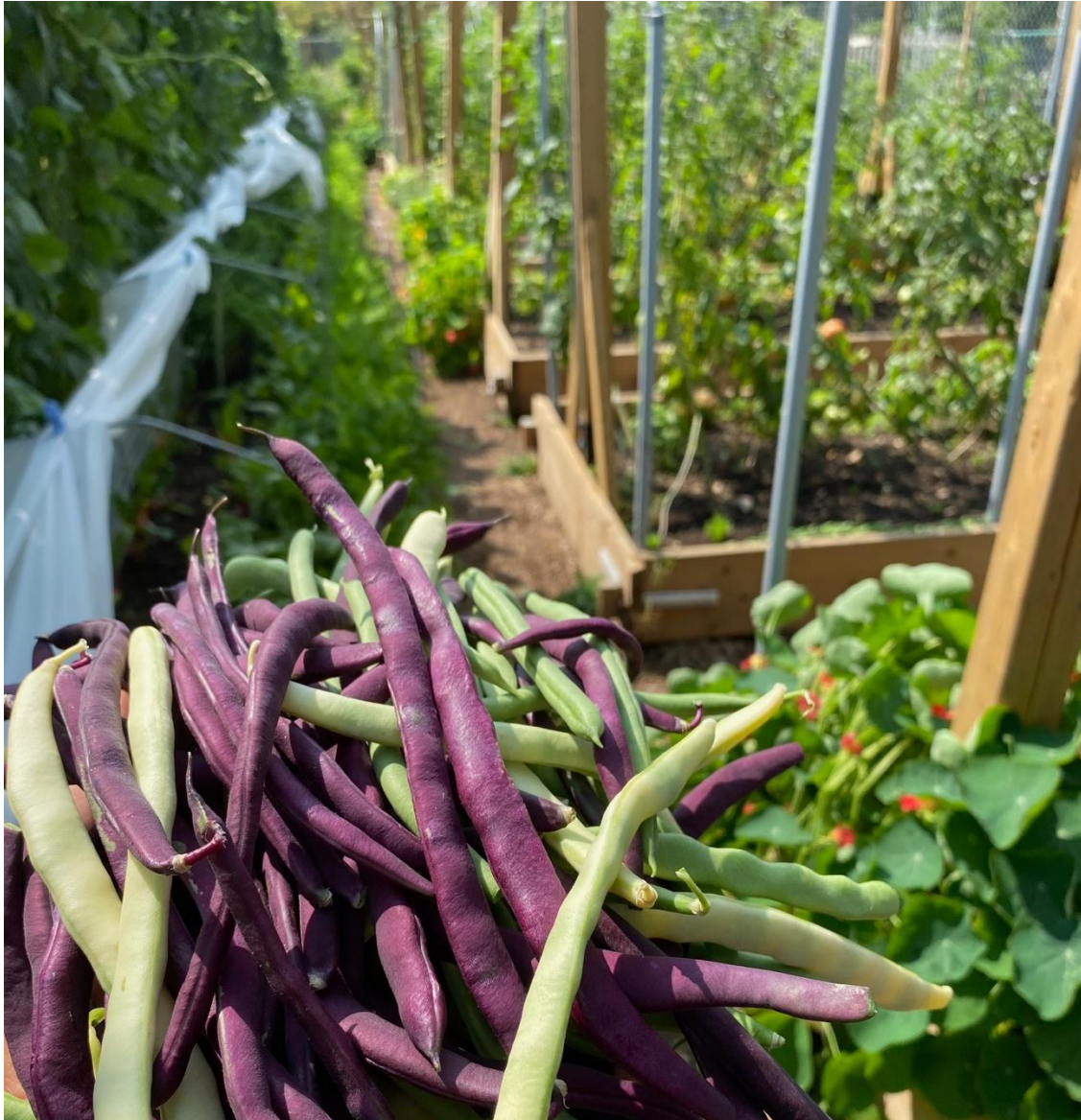
















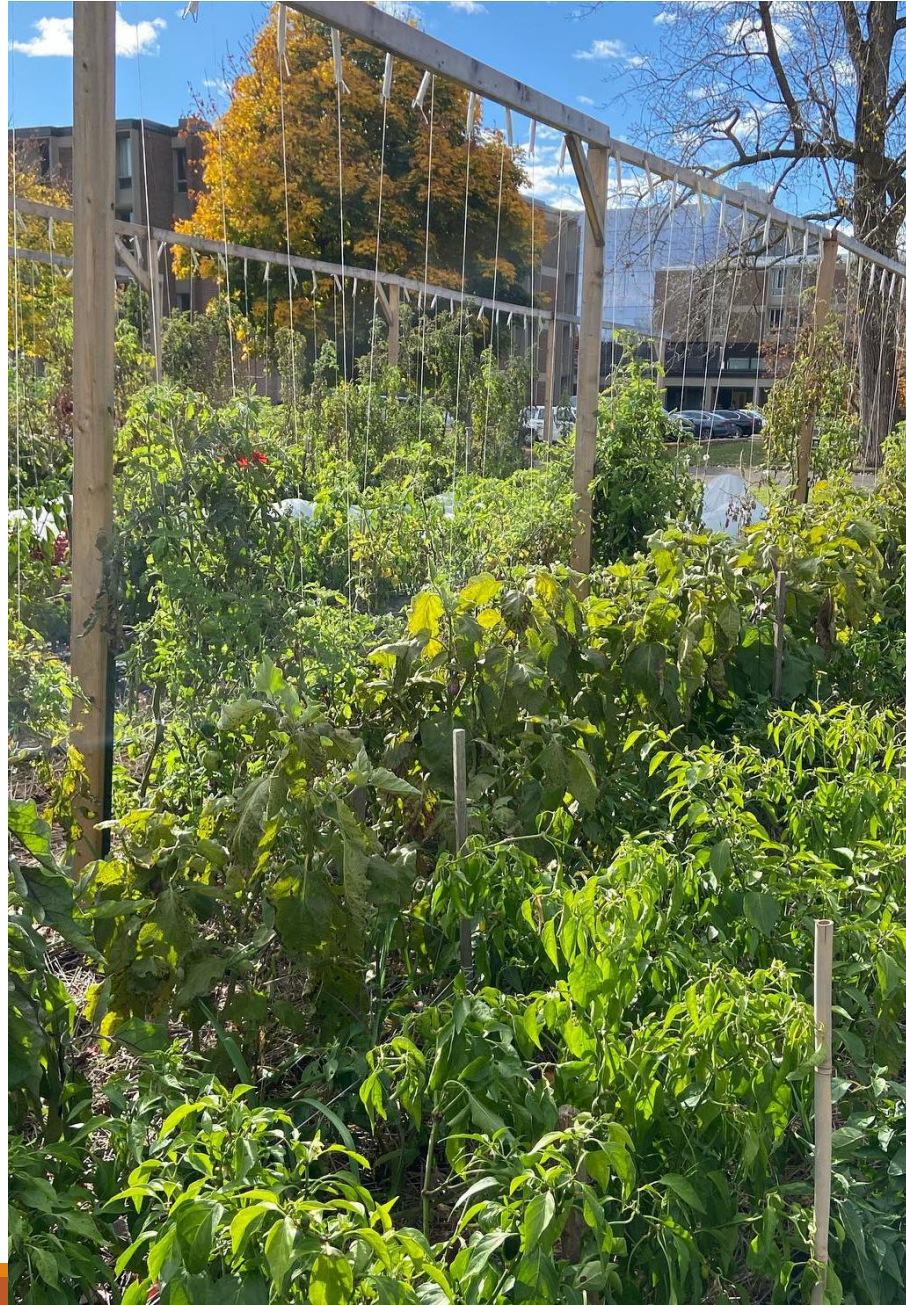














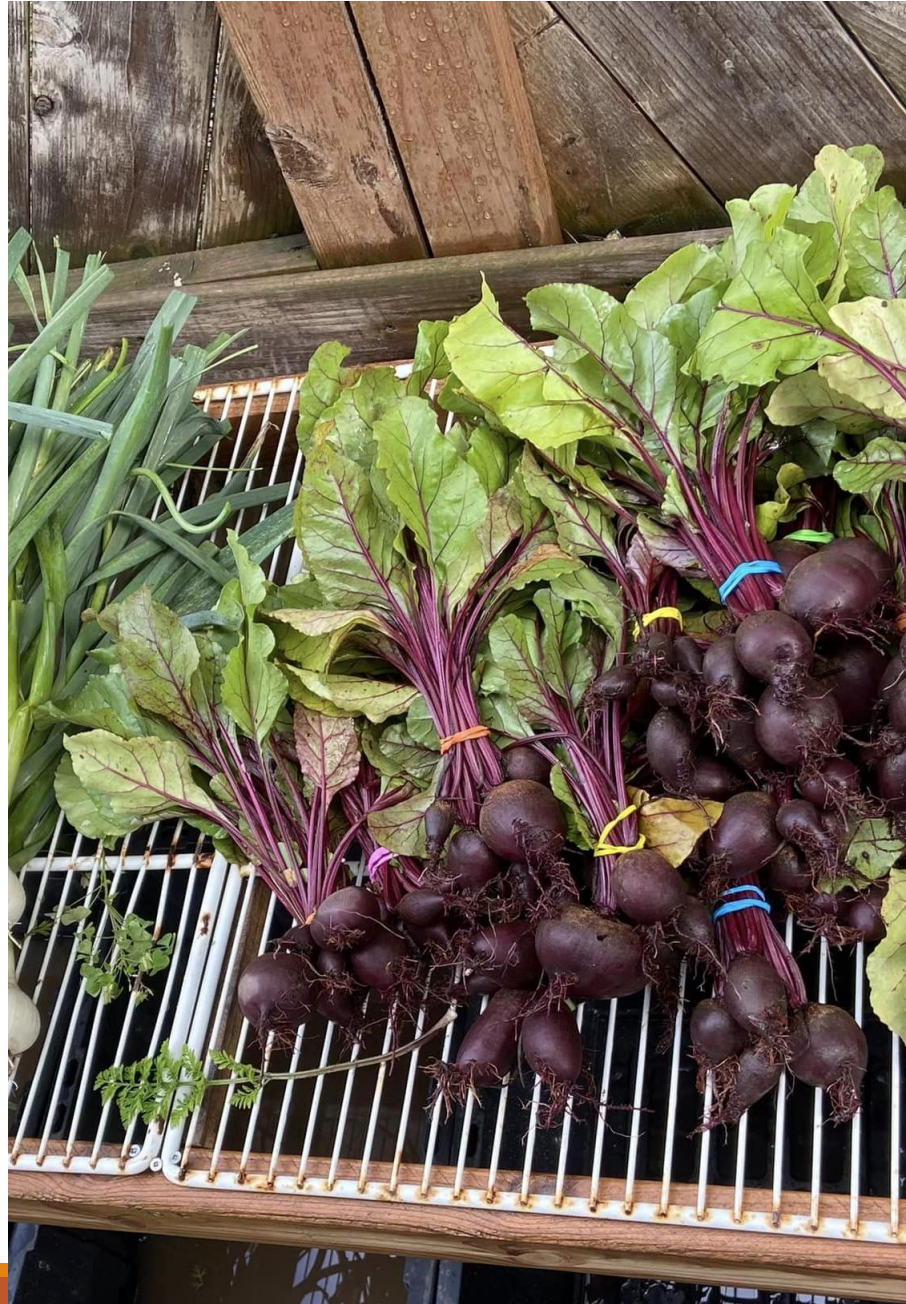




















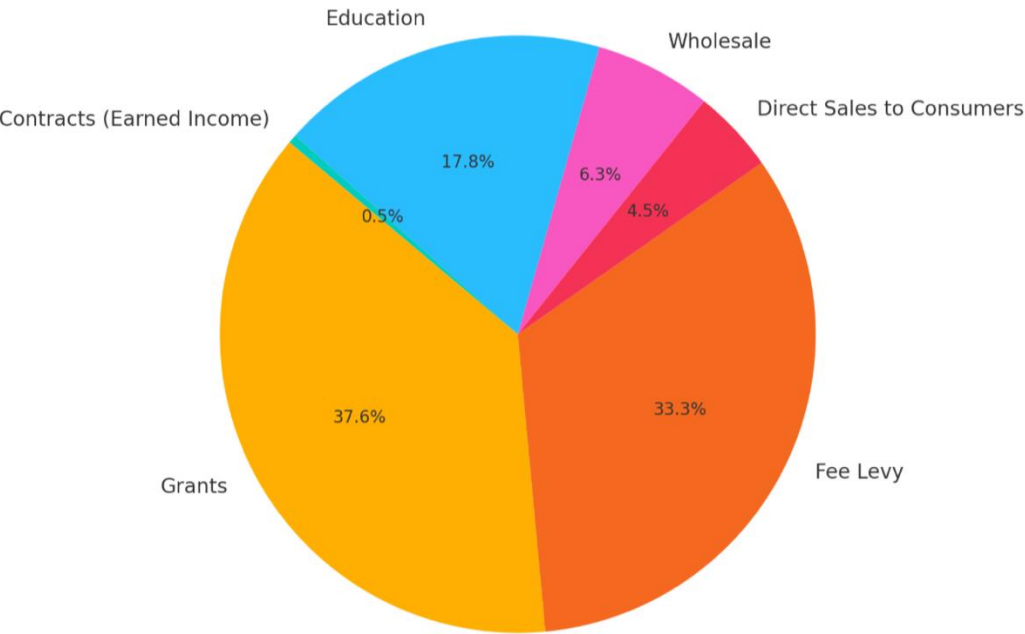
Impact of CultivAction Solidarity Cooperative

Gibson Graham – Take back the Economy

Gibson-Graham, J.K., Cameron, J., Healy, S. (2013) Take Back the Economy: An Ethical Guide for Transforming Communities, University of Minnesota Press

LABOR	TRANSACTIONS	PROPERTY	ENTERPRISE	FINANCE
Wage	Market	Private	Capitalist	Mainstream Markets
ALTERNATIVE PAID Self-employed Reciprocal labor In-kind Work for welfare	ALTERNATIVE MARKET Fair trade Alternative currencies Underground market Barter	ALTERNATIVE PRIVATE State-managed assets Customary (clan) land Community land trusts Indigenous knowledge (Intellectual Property)	ALTERNATIVE CAPITALIST State owned Environmentally responsible Socially responsible Non-profit	ALTERNATIVE MARKET Cooperative Banks Credit unions Community-based financial institutions Micro-finance
UNPAID Housework Volunteer Self-provisioning Slave labor	NON-MARKET Household sharing Gift giving Hunting, fishing, gathering Theft, piracy, poaching	OPEN ACCESS Atmosphere International Waters Open source IP Outer Space	NON-CAPITALIST Worker cooperatives Sole proprietorships Community enterprise Feudal Slave	NON-MARKET Sweat equity Family lending Donations Interest-free loans

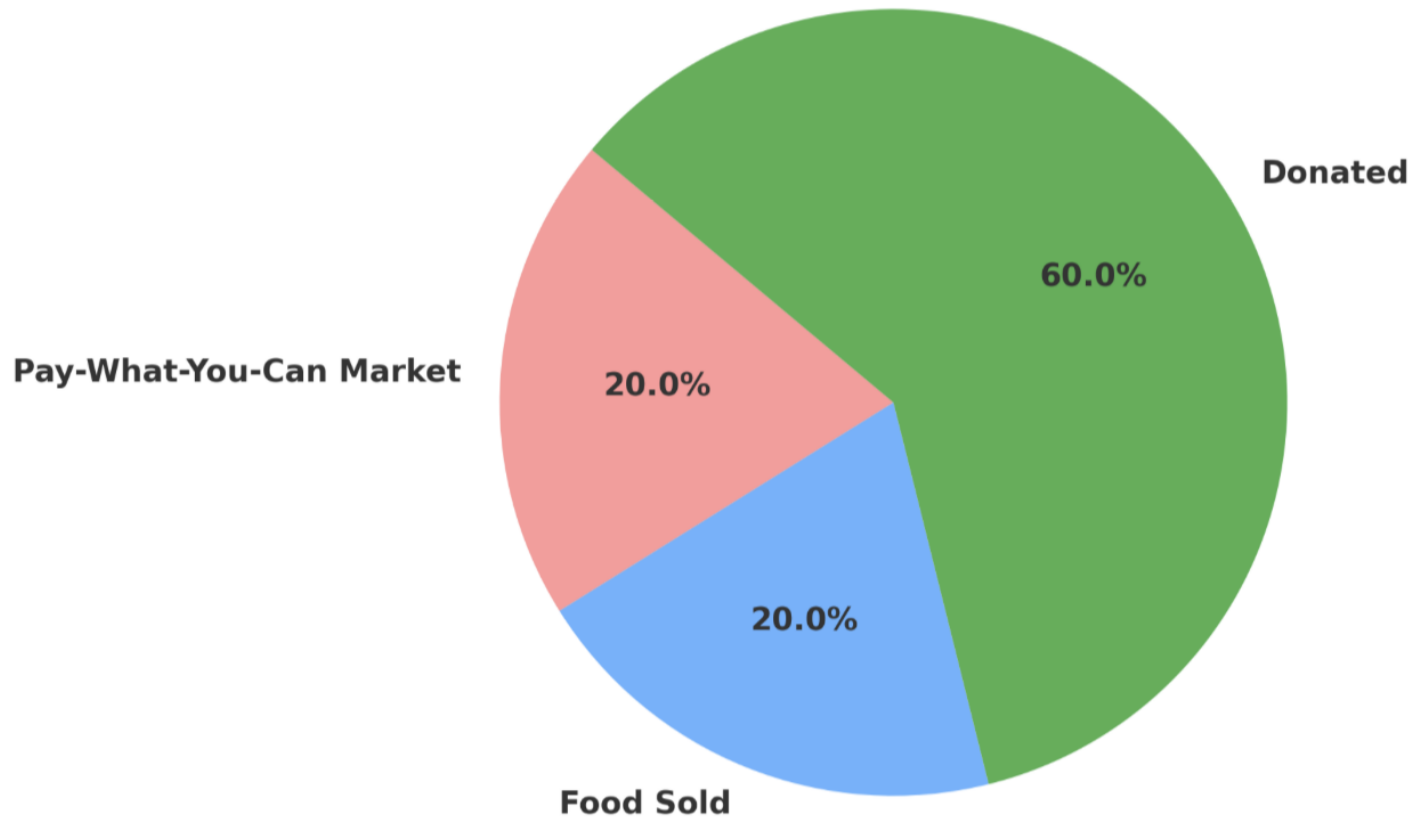
Income Distribution for 2024 (Total: \$180,411.32)



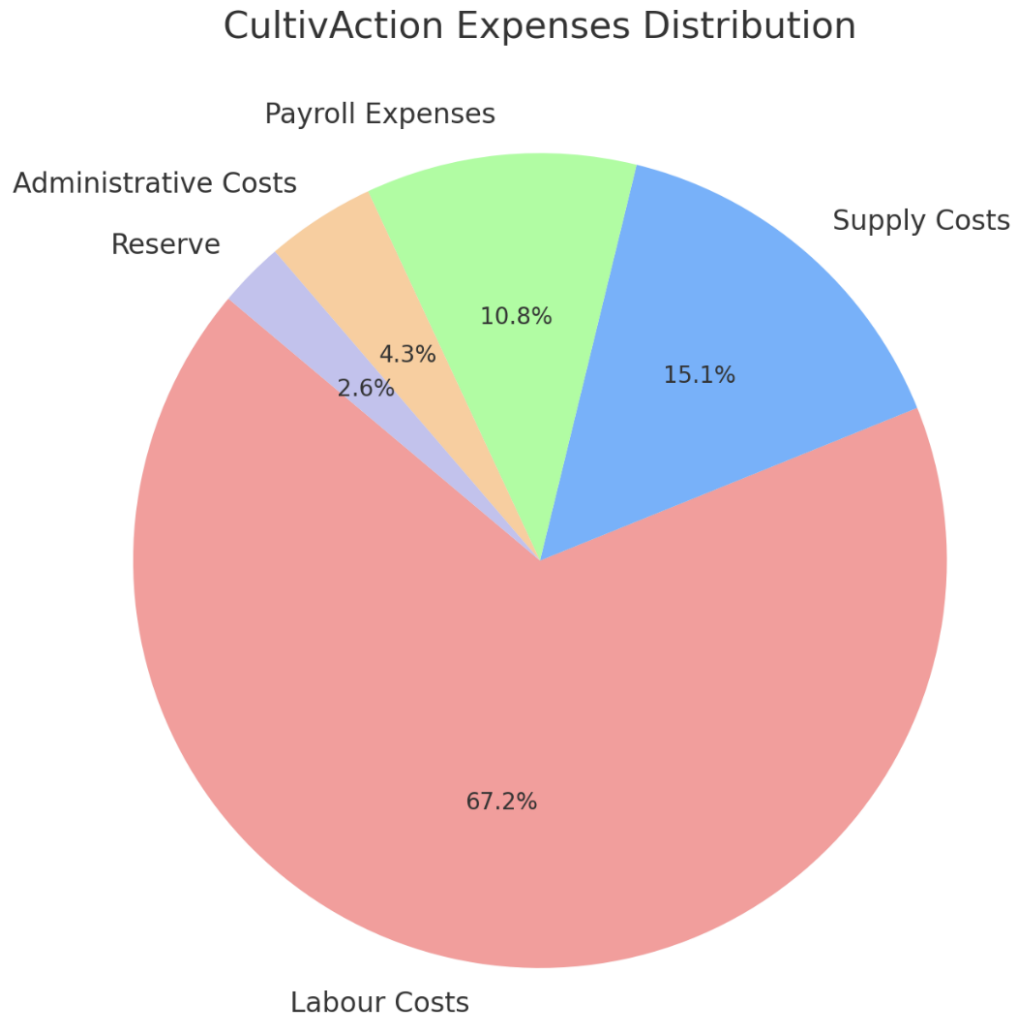
Income Category	Amount (CAD)
Grants	\$67,810.94
Fee Levy	\$60,000.00
Direct Sales to Consumers	\$8,149.35
Loyola Market	\$5,365.85
Microgreens	\$1,059.00
Mushrooms	\$220.00
Seedlings/Houseplants	\$1,389.50
Tea/Medicinals	\$115.00
Wholesale Sales	\$11,433.53
Loyola	\$8,818.53
Microgreens	\$157.50
Medicinals & Teas	\$665.00
Seedlings & Houseplants	\$1,792.50
Education	\$32,167.50
Earned Income (Contracts)	\$850.00
Total Income	\$180,162.71

Financial Income

Food Distribution Breakdown



Food Distribution



Expenses



Labour

CultivAction Staff

- 6 Worker members
- 2 Non-member workers

Volunteers

- Hundreds of student and non-student volunteers



Non-Market Farm Practices

Volunteer labour

Community involvement

Foraging/gleaning

Connecting community via social events

Soil building (limited)

Incorporating chickens and quails

Sweat equity

Worker managed cooperative



Alternative Market Farm Practices

Worker and community owned enterprise

Hybrid of markets and non markets

Ethical principles (food sovereignty)

Fair treatment of employees

Rooted in community

Market viability and non-market advantages



Positive Impact

Social capital – We connect people to each other and to food.

Financial capital – We are helping young farmers build projects.

Living capital – We create fragments of urban biodiversity.

Intellectual capital – We share knowledge of how to grow food.

Experiential capital – We provide hands-on experience for growing food.

Spiritual capital – We connect people to nature and the Earth.

Cultural capital – We grow lots of varieties of food from many cultures.

Roland, E.C., Lanuda, G. (2013) Regenerative Enterprise. Optimizing for Multi-Capital Abundance



Contradictions

Labour vs food price.

Growing time vs productivity.

Food donations vs sales.

Farmers markets vs increased labour.

Volunteers and paid workers.

Free labour vs viability.

Farm space vs labour hours vs productivity.

Indigenous reconciliation/reparations vs land use.

Community involvement vs community interest.

Soil building vs time.

Animals vs care.

Funding sources vs stability.

Community value vs profit.

Internal conflicts vs organizational stability.

Democracy vs efficiency.

Food waste vs sales vs donations.

Administrative assistance vs hinderance.

We cannot feed the entire community but can inspire others to create new projects.



The Future of CultivAction Solidarity Cooperative

Expand Senneville Farm (new grant)

Expand Education Programs

Seek new wholesale relationships

Seek new partners for donations

Develop better partnership between the Hive Free Lunch and CultivAction Solidarity Cooperative

Continue to develop conditions for campus-community food sovereignty



Thank You!

QUESTIONS, CONCERNS,
COMMENTS?

WWW.CULTIVACTION.CA

Thank You!

Questions, concerns, comments?