

Critical Overview of Global/Local Food Systems

Discussion

How is your plant doing?

Did your seed germinate yet?

What were the most interesting highlights from the farm tour?



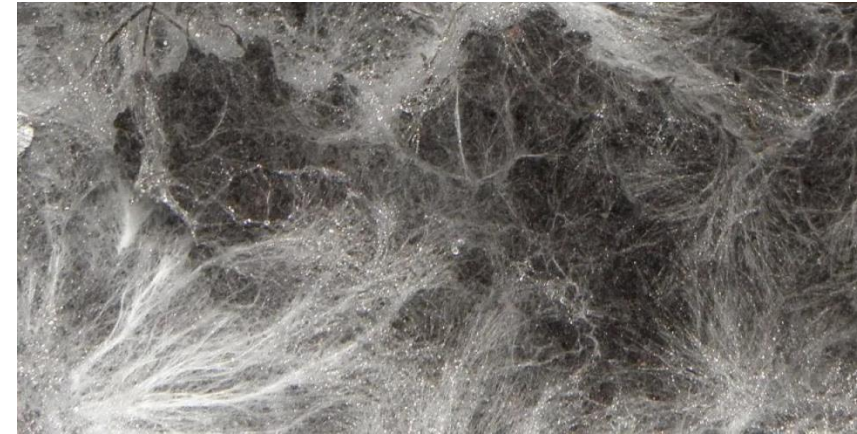
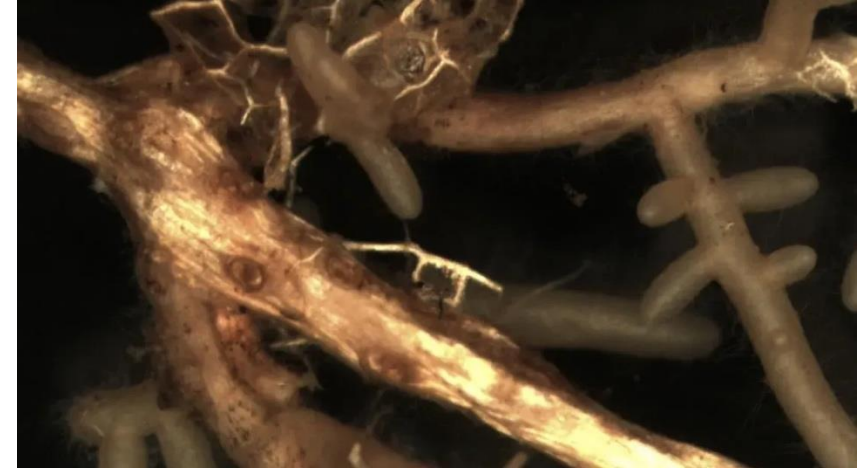
Soil

What is soil and why is it important?



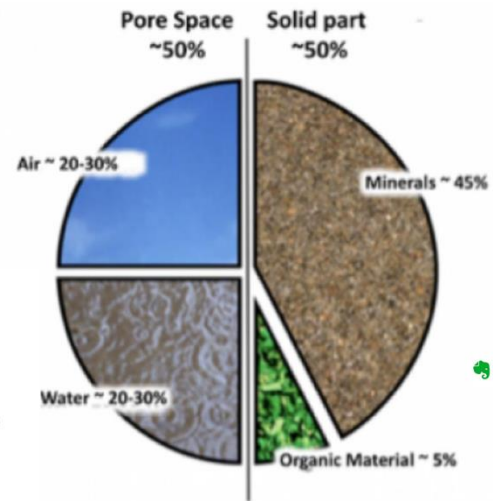
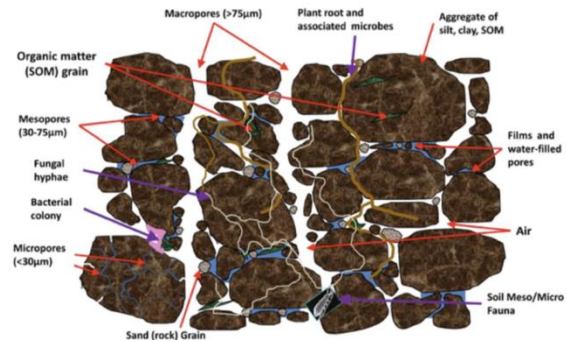


Live people eat dead mushrooms. Live mushrooms eat dead people.



What is Soil?

Soil Composition



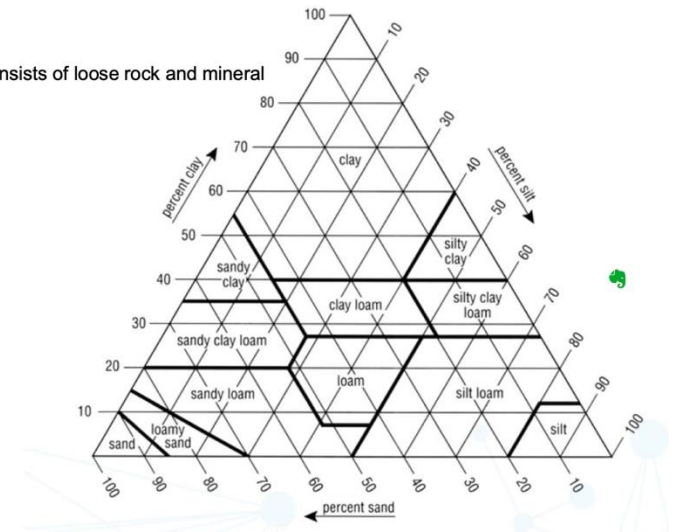
What is Soil?

Soil

The top layer of the Earth's surface generally consists of loose rock and mineral particles mixed with dead organic matter.

Soil is made up of:

- Small rocks (2 mm or more)
- Sand (2 mm – 0.5 mm)
- Silt (0.5 mm – 0.002 mm)
- Clay (less than 0.002 mm)



Soil

What is soil and why is it important?



Discussion

- What are the main components of a food system?
- How does soil play a role in the food system?
- In what ways can healthy soil help address environmental challenges such as climate change, biodiversity loss, and water pollution?
- In what ways can you help contribute to healthy soil?



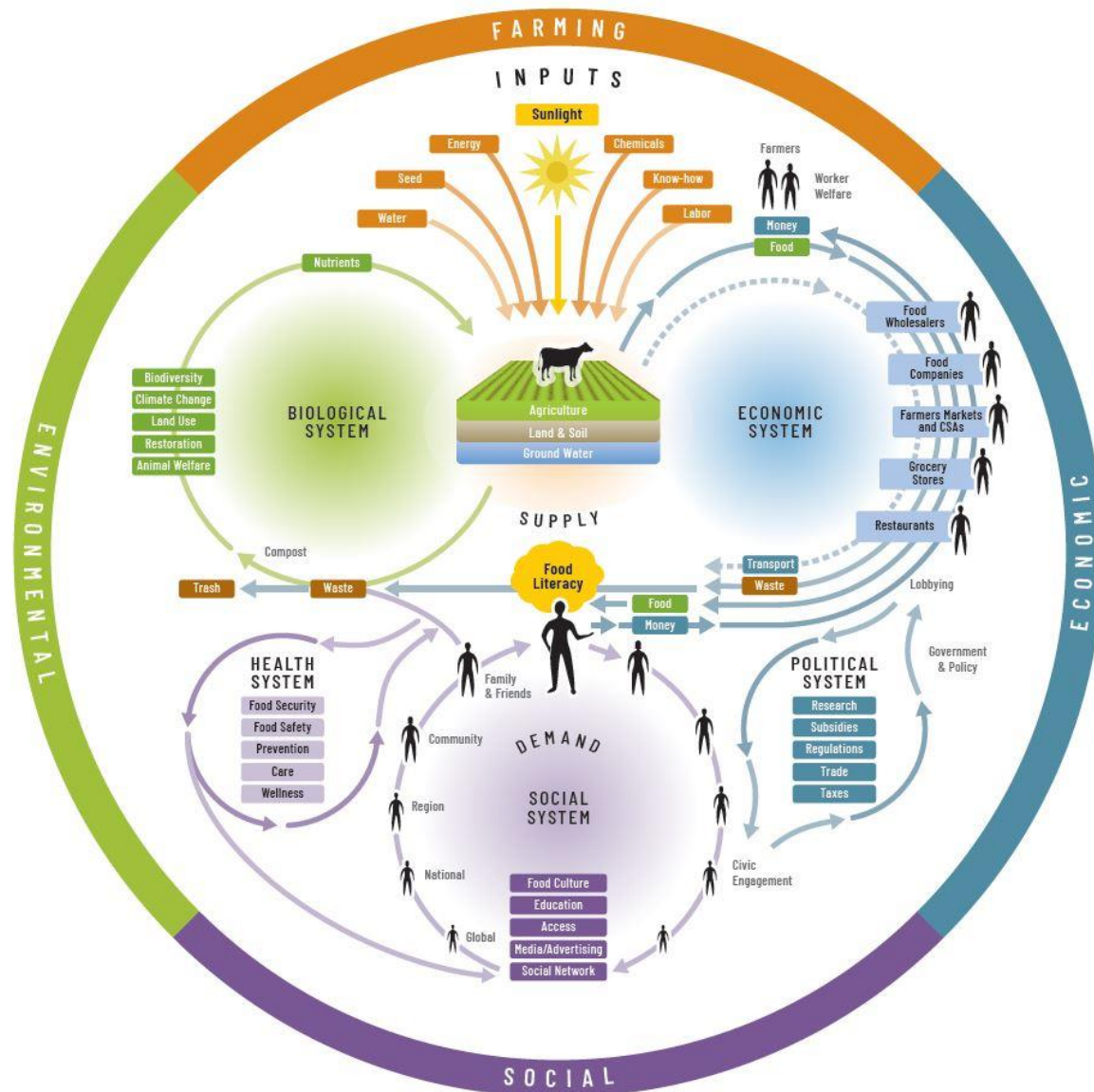
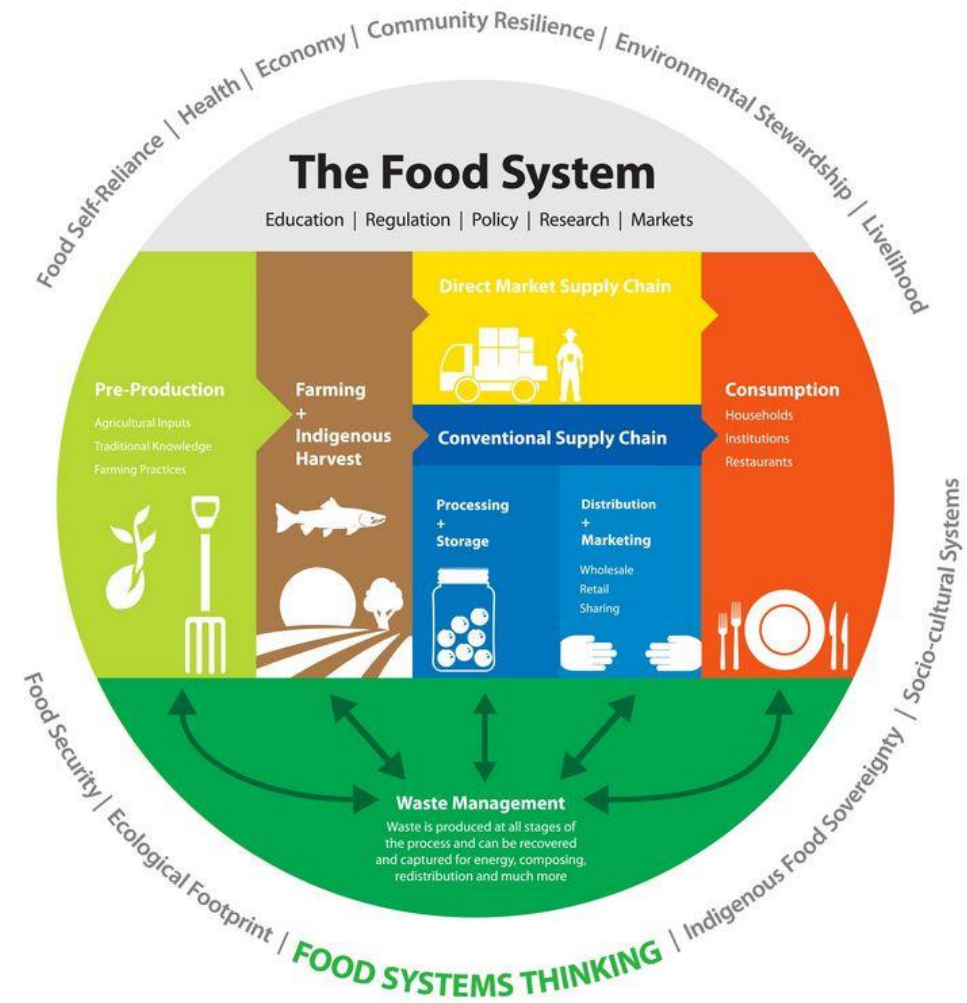




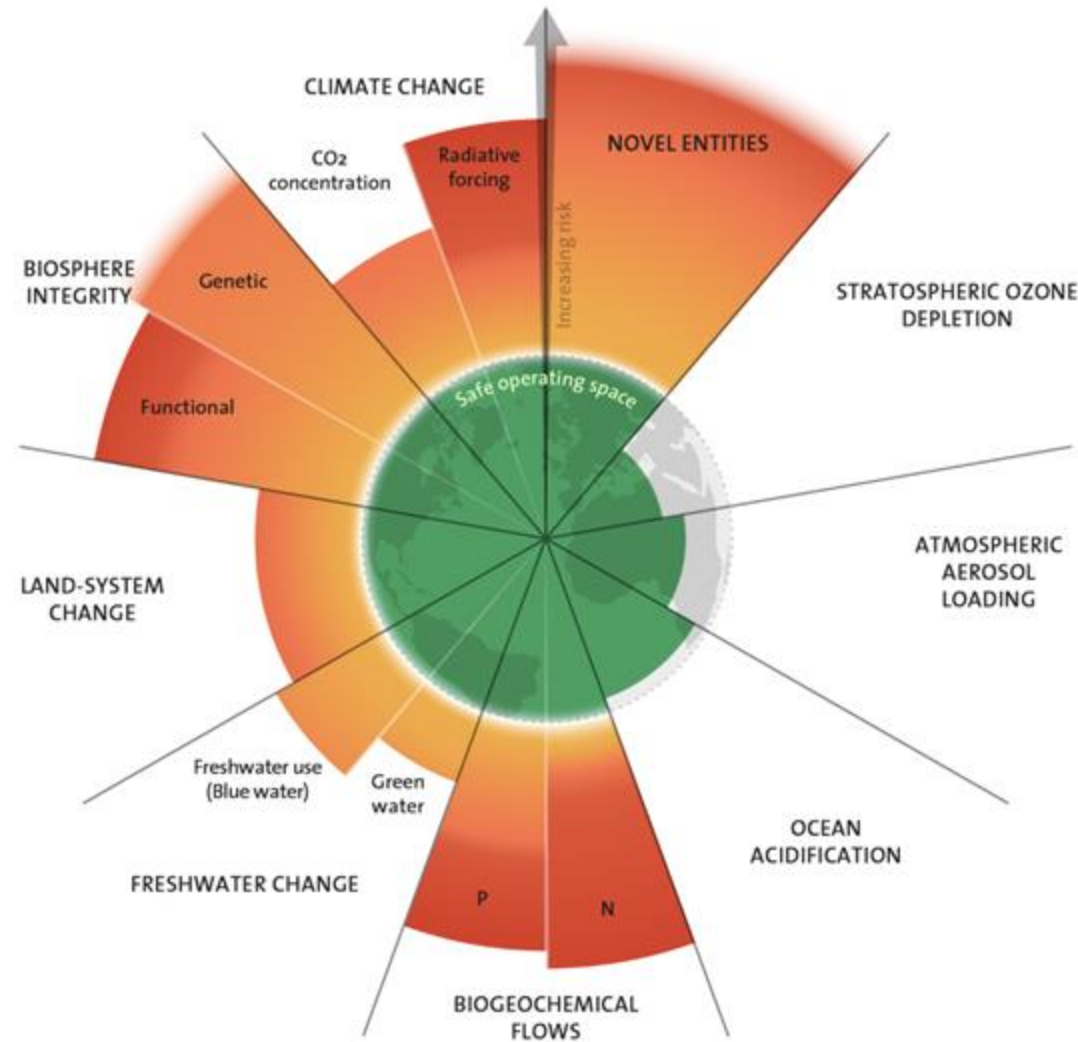
Figure 1. Food System Sectors



Critical Perspectives

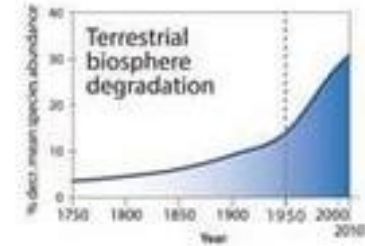
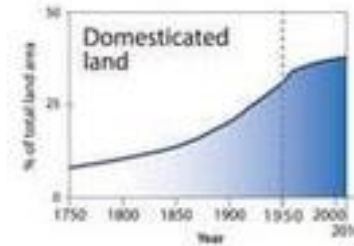
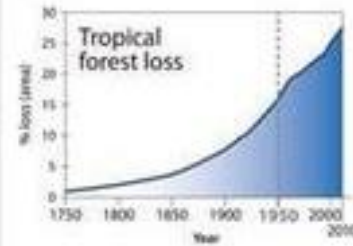
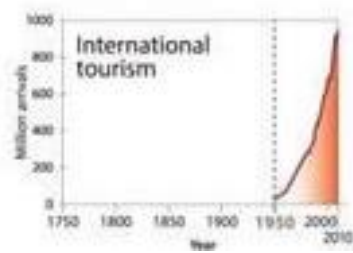
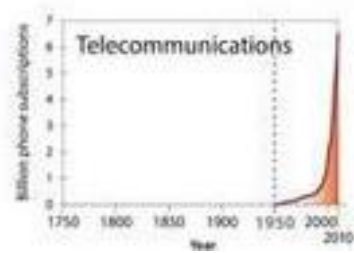
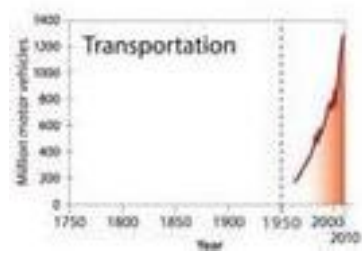
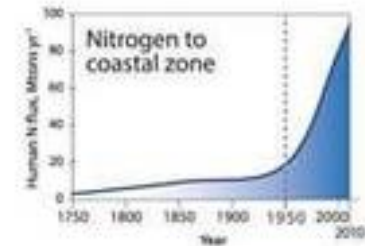
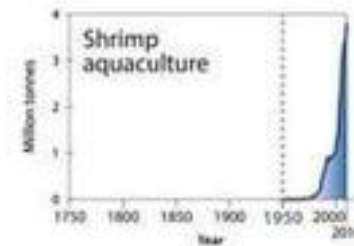
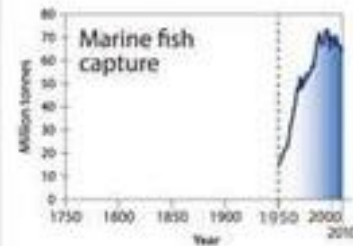
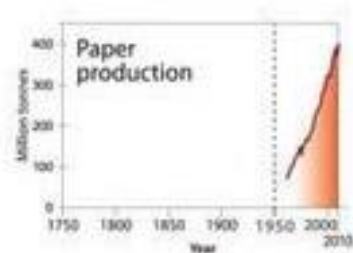
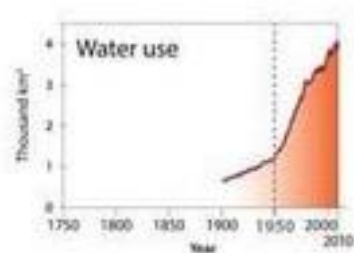
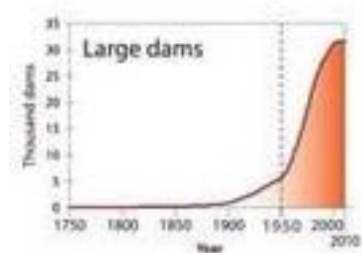
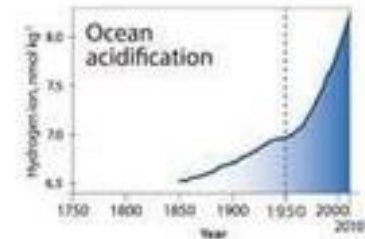
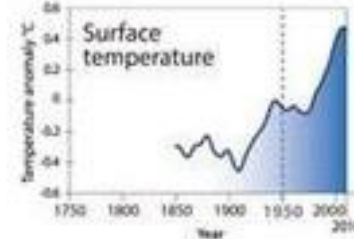
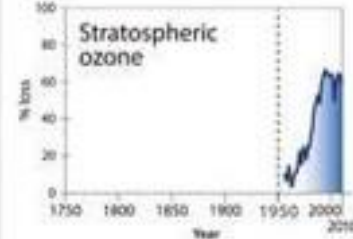
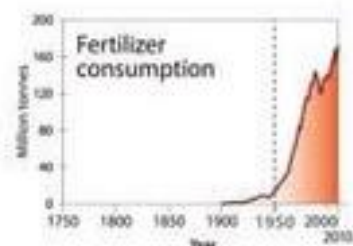
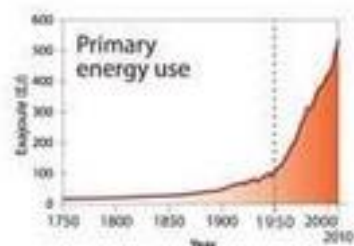
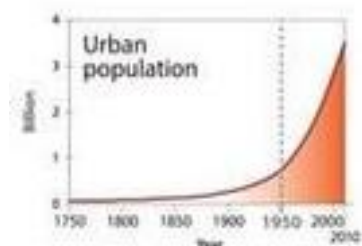
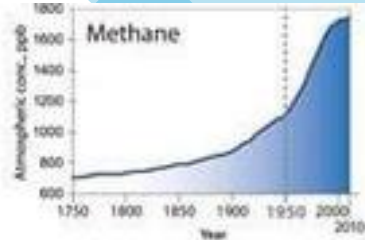
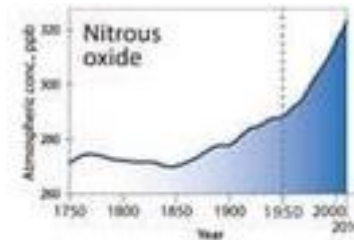
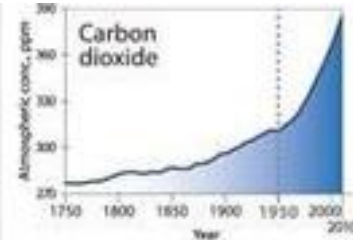
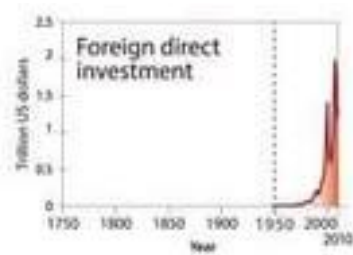
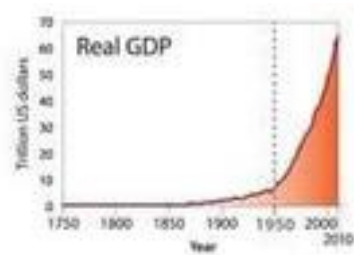
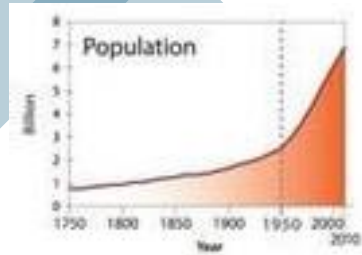
Why take a critical perspective when learning about food?





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](#)



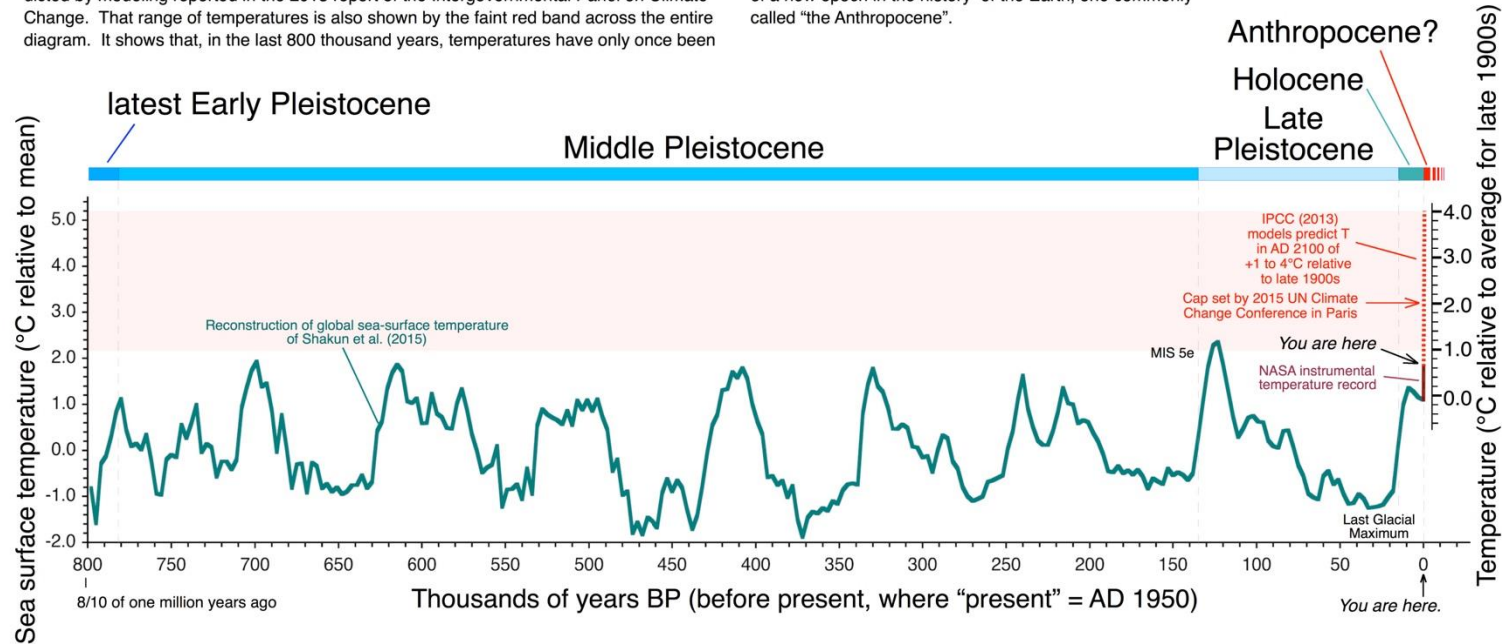
Temperatures from the Middle Pleistocene to the future

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:

Shakun, 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.

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.

Sources, from left to right:

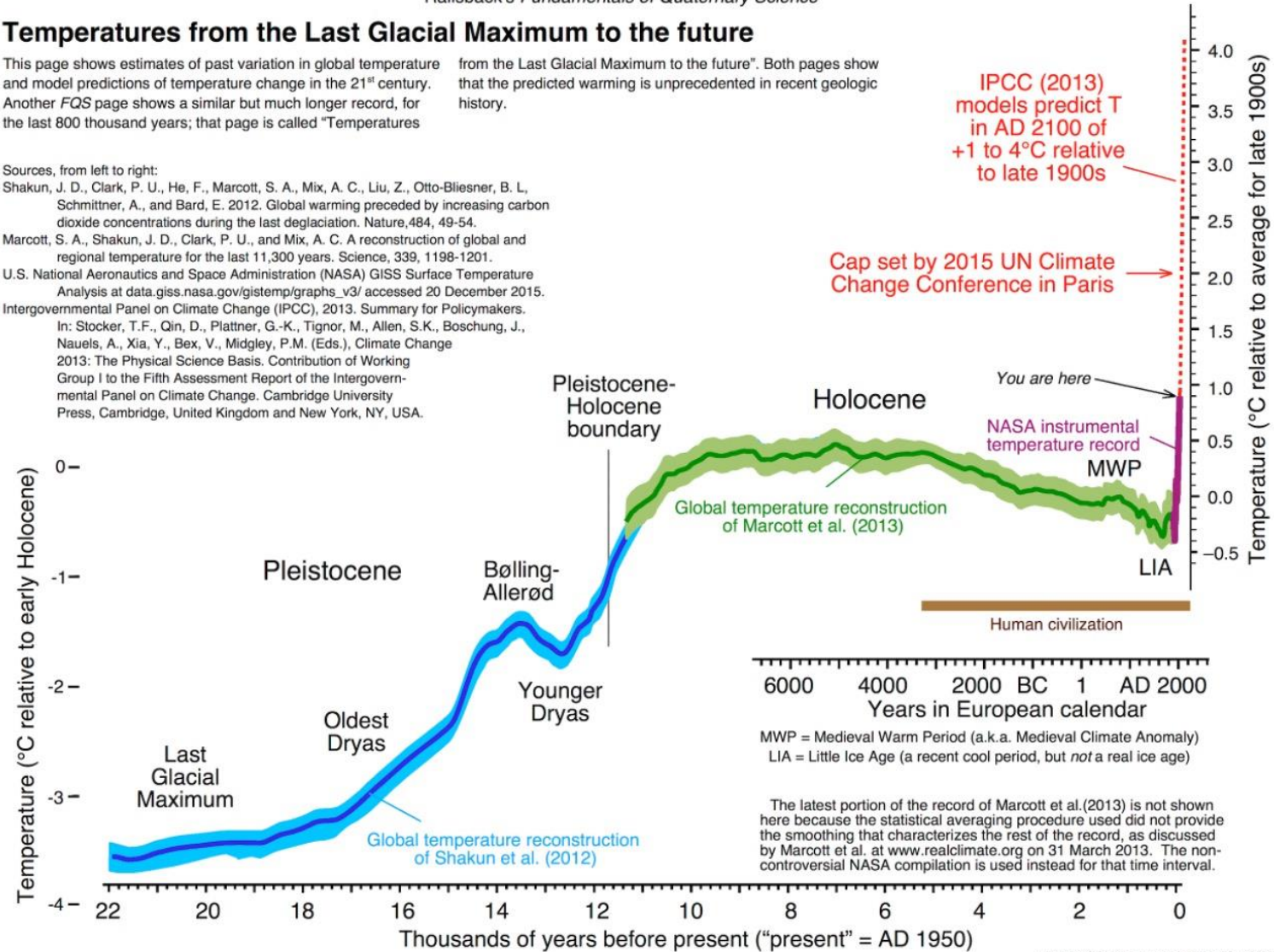
Shakun, J. D., Clark, P. U., He, F., Marcott, S. A., Mix, A. C., Liu, Z., Otto-Bliesner, B. L., Schmittner, A., and Bard, E. 2012. Global warming preceded by increasing carbon dioxide concentrations during the last deglaciation. *Nature*, 484, 49-54.

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.

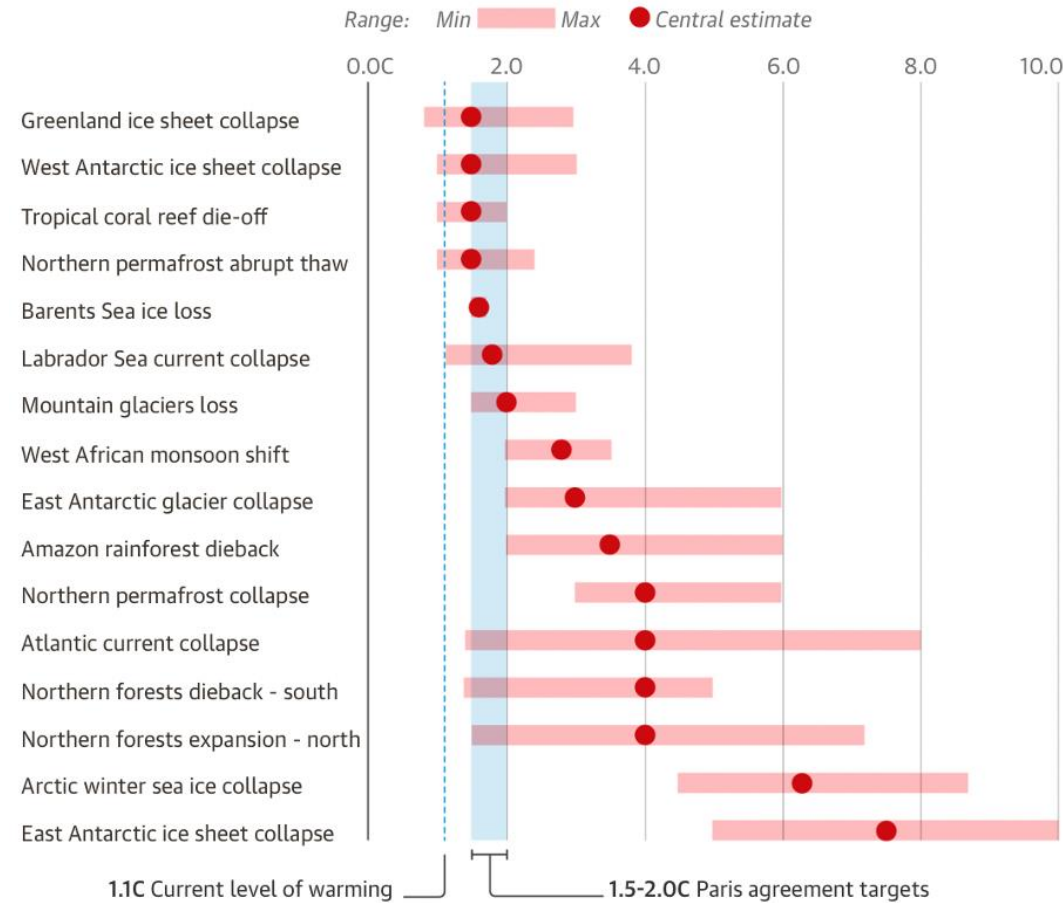
Intergovernmental Panel on Climate Change (IPCC), 2013. Summary for Policymakers.

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

Why Focus on Political Economy?

Farmers Livelihoods

Grocery Store (sellers) Inflation

Wage Stagnation

Corporate Greed

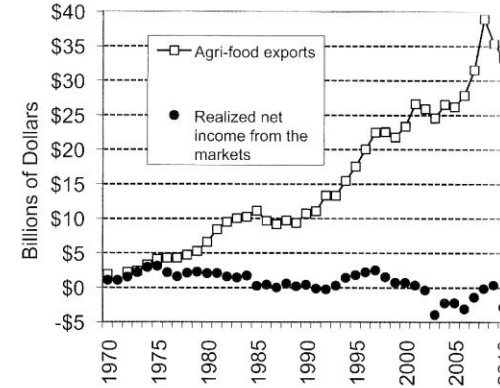
Privatization

Consolidation

WHO BENEFITS?

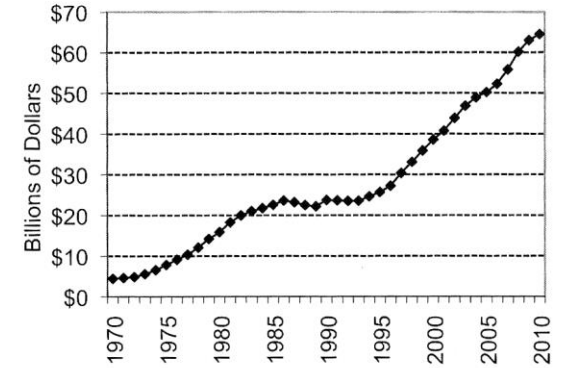
- Qualman, D. (2011) Advancing Agriculture by Destroying Farms? The State of Agriculture in Canada, pp. 20 – 42. In, Wittman, H., Desmarais, A. A., & Wiebe, N. (2011) Food Sovereignty in Canada: Creating Just and Sustainable Food Systems, Fernwood Publishing

Figure 2-5 Canadian Agri-Food Exports and Realized Net Income from the Markets: 1970–2010



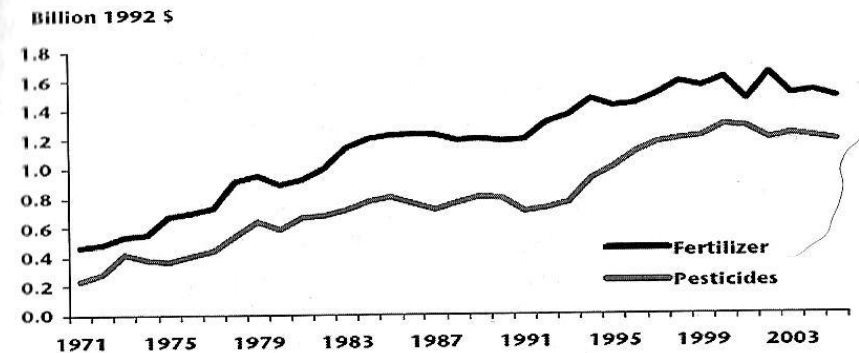
Sources: Export data provided upon request from Agriculture and Agri-Food Canada; AAFC, Agri-Food Trade Service <www.wats-sea.agr.gc.ca>; AAFC, *Medium Term Outlook for Canadian Agriculture: International and Domestic Markets*, January 2010. Income data from Statistics Canada, 2002, *Agricultural Economic 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, Ottawa: Statistics Canada.

Figure 2-6 Canadian Farm Debt: 1970–2010



Source: Statistics Canada, 2010b, *Farm Debt Outstanding*, Cat. No. 21-014-X, November, Ottawa: Statistics Canada.

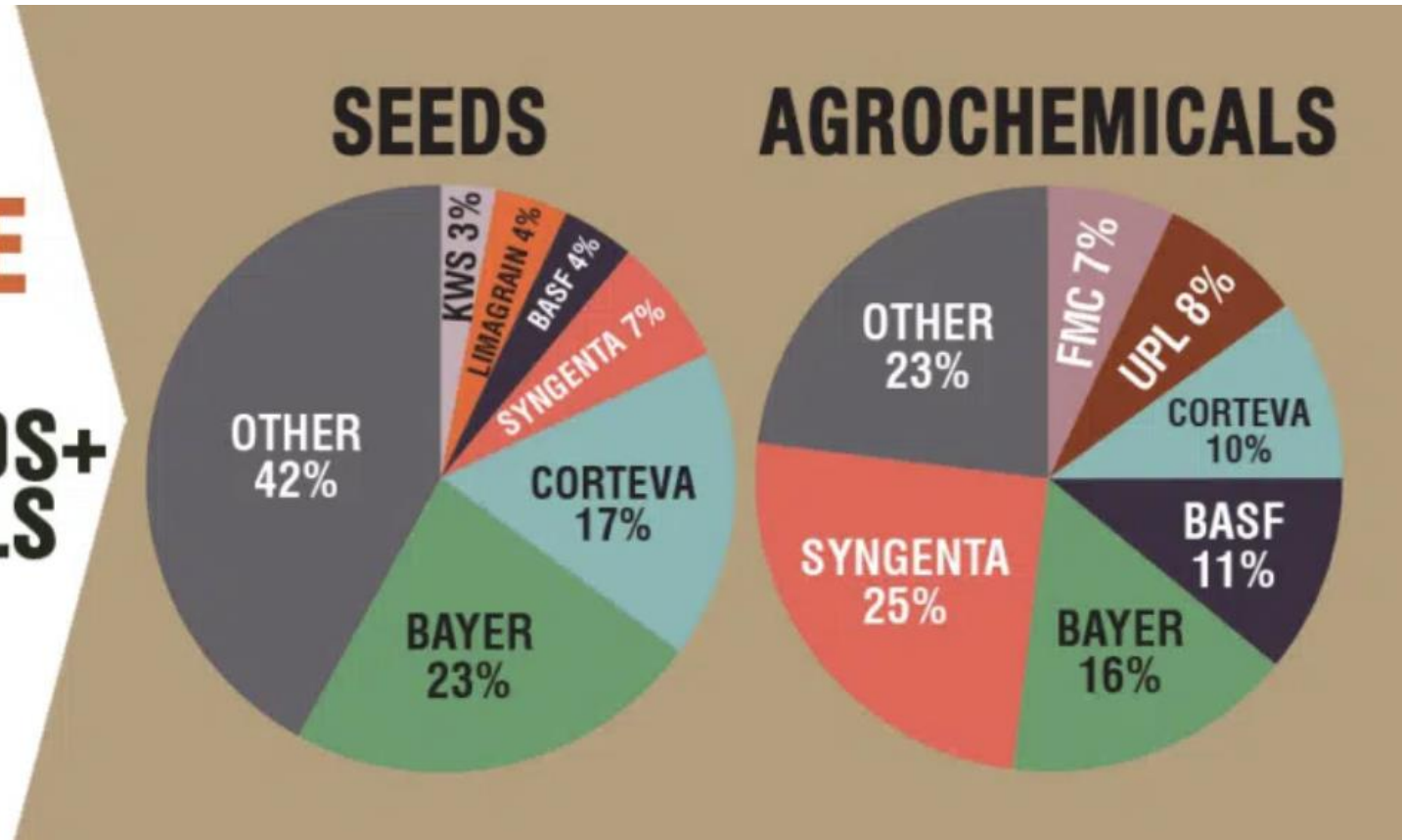
Figure 2-8 Canadian Farm Expenditures on Fertilizers and Pesticides (Adjusted for Inflation): 1971–2005



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

WHO BENEFITS?

CORPORATE CONTROL IN GLOBAL SEEDS+ AGROCHEMICALS



[Source](#)

[Source](#)

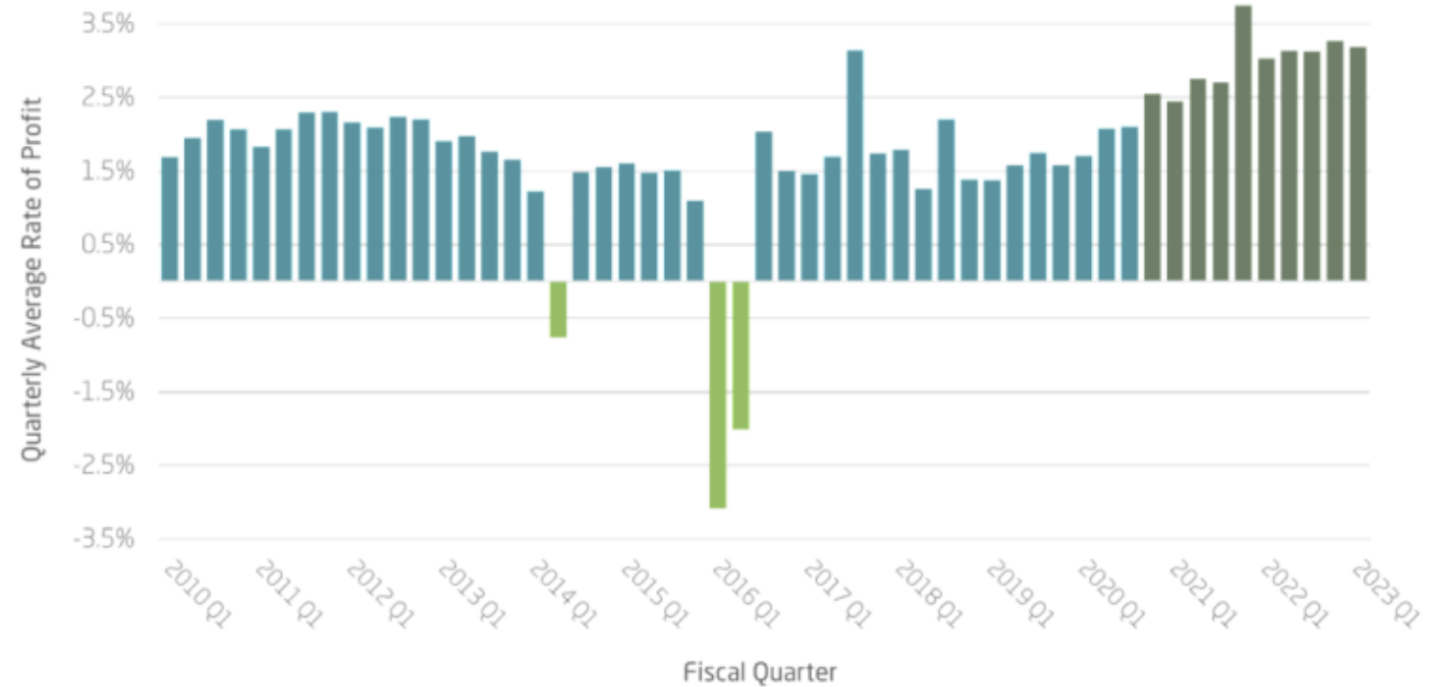
Companies of War, Destruction and Death

These are a few examples:

- [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 who 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 who was responsible for a large devastating explosion in Bhopal, India:
 - [The Bhopal disaster: Toxic legacy](#)
 - [One Night in Bhopal](#)
 - [The Bhopal Disaster](#)

FOOD PRICE INFLATION

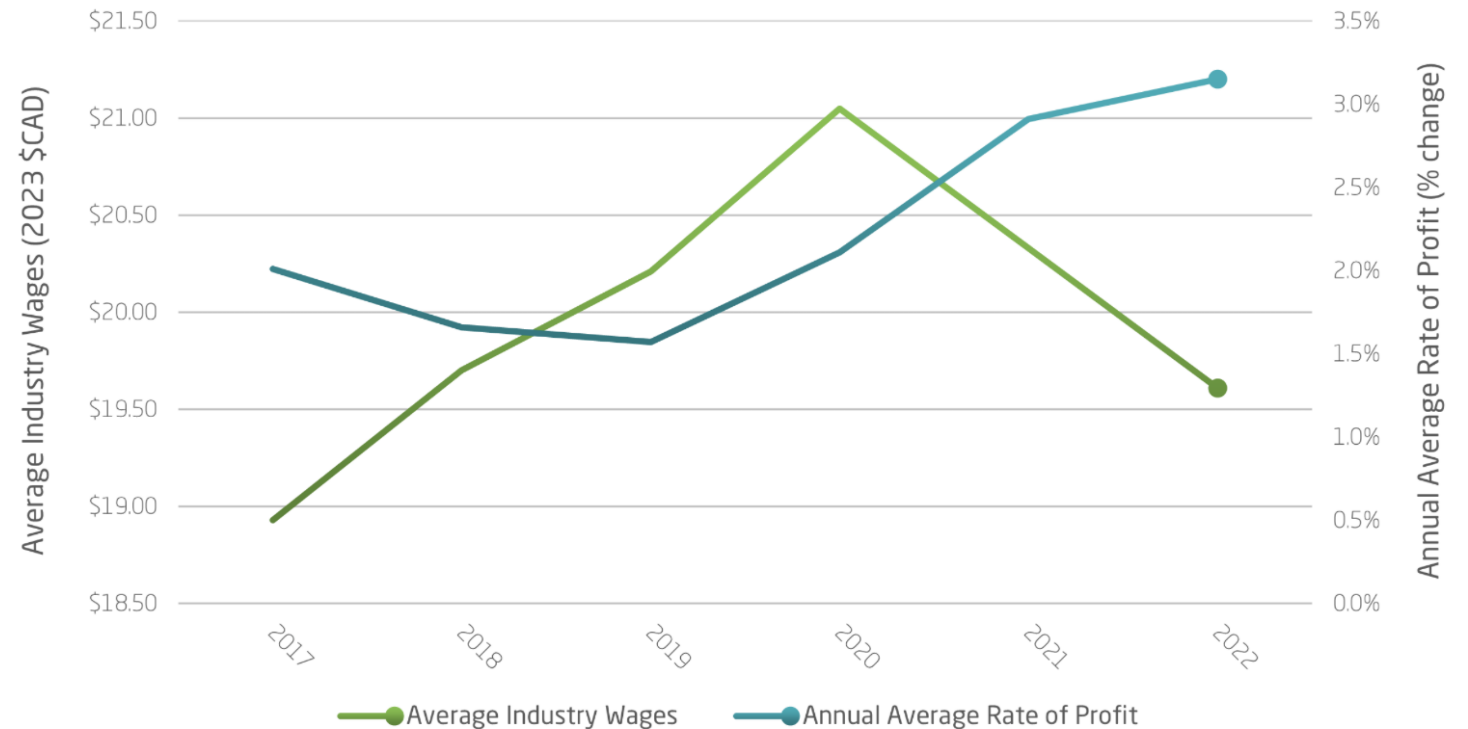
Food and Beverage Stores Quarterly Average Rate of Profit Across Canada, 2010-2023



Statistics Canada. [Table 33-10-0225-01](#) quarterly balance sheet, income statement and selected financial ratios, by non-financial industries, non seasonally adjusted (x 1,000,000). Chart from *Canadian Grocery Profitability: Inflation, Wages and Financialization*, Broadbent Institute, 2023.

FOOD PRICE INFLATION

Chart 3 – Food and Beverage Stores: Annual Real Wages (2023 \$CAD) vs. Annual Rate of Firm Profits Across Canada, 2018-2022



Statistics Canada. [Table 14-10-0209-01](#) Average hourly earnings (including overtime) for salaried employees, by industry, monthly, unadjusted for seasonality; Statistics Canada. [Table 18-10-0004-13](#) Consumer Price Index by product group, monthly, percentage change, not seasonally adjusted, Canada, provinces, Whitehorse, Yellowknife and Iqaluit; Statistics Canada. [Table 33-10-0225-01](#) Quarterly balance sheet, income statement and selected financial ratios, by non-financial industries, non seasonally adjusted (x 1.000.000)

Figure 2.1
Real Average Canadian Hourly Wage in 2015 dollars 1914-2000
CANSIM ii V I603501 ; Urquhart et al "Historical Statistics of Canada"



Sources: Statistics Canada, CANSIM ii V I603501 and Urquhart et al., "Historical Statistics of Canada."

Table 2.1
Hourly Real Wage among Full-Time Workers (2015\$)

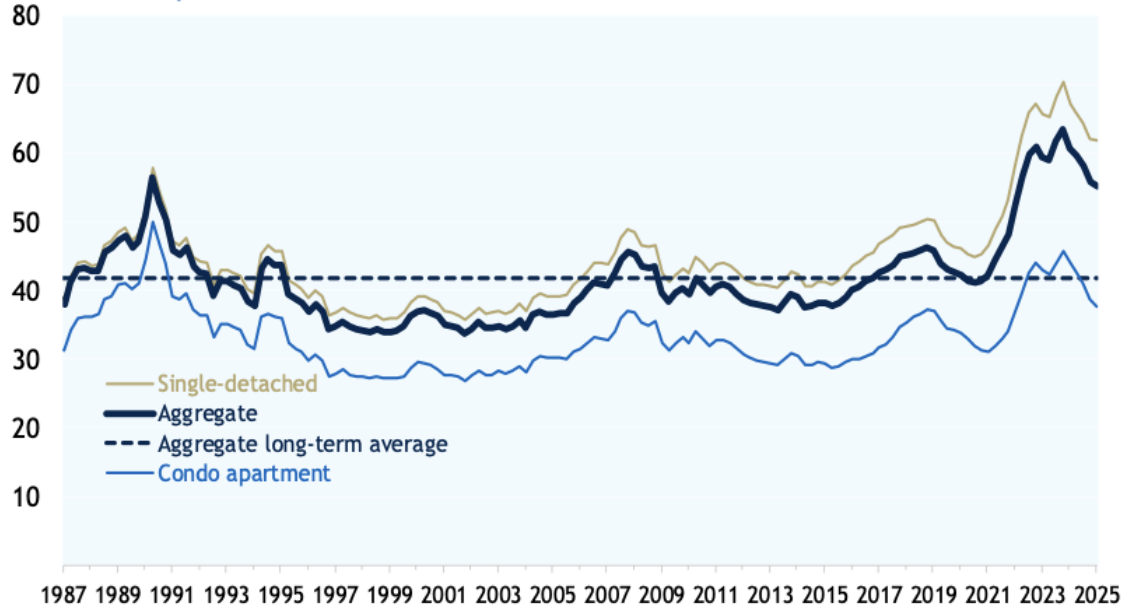
	Average	10th Percentile	50th	90th	99th	99.9th	\$GAP 99.9th -50th
1980	25.73	11.64	23.37	41.50	71.93	150.99	127.61
1985	25.15	10.23	22.97	41.22	71.19	156.2	133.23
1990	25.64	10.16	23.29	42.24	75.69	170.47	147.18
1995	25.21	9.64	22.65	41.69	76.19	190.52	167.87
2000	26.52	9.79	22.97	44.03	91.87	265.53	242.56
2005	28.31	10.31	23.67	46.64	102.64	372.16	348.49
2010	31.00	11.40	26.07	52.06	112.04	340.52	314.45
Compound annual growth rates							
1980-2010	0.62%	-0.07%	0.36%	0.76%	1.48%	2.71%	3.01%
1980-2000	0.15%	-0.87%	-0.09%	0.30%	1.22%	2.82%	3.21%
2000-2010	1.56%	1.52%	1.27%	1.68%	1.98%	2.49%	4.81%

Source: Duclos and Pellerin (2016-Table 3) plus author's calculations

CONNECTING TO THE BIGGER PICTURE

RBC Housing Affordability Measures - Canada

Ownership costs as % of median household income



The share of income a household would need to cover ownership costs (%)

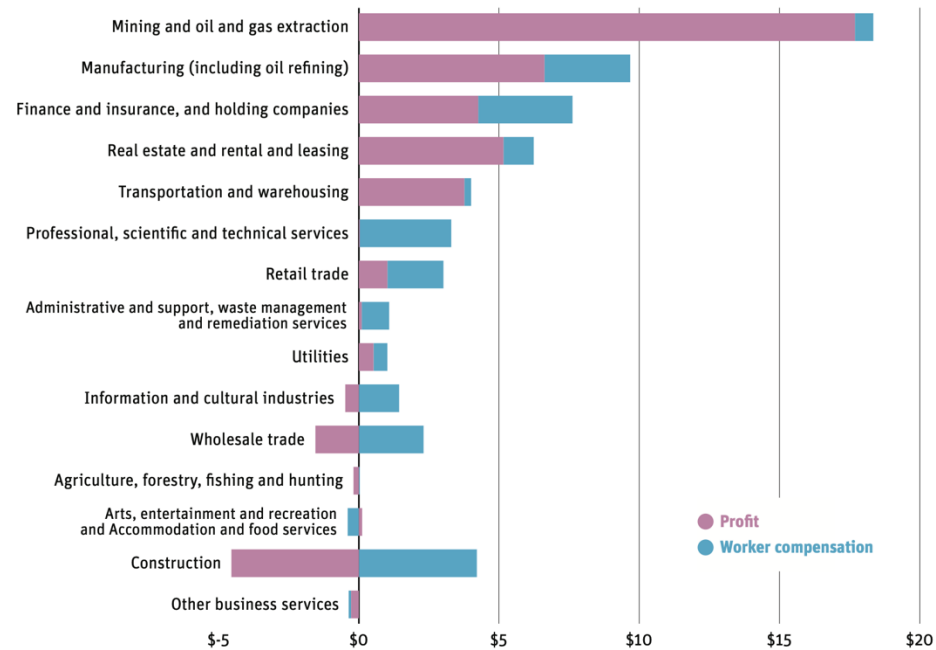
Canada	Vancouver	Calgary	Edmonton	Toronto	Ottawa	Montreal
55.1	92.7	42.3	33.0	68.3	44.3	49.5

Q1 2025

CONNECTING TO THE BIGGER PICTURE

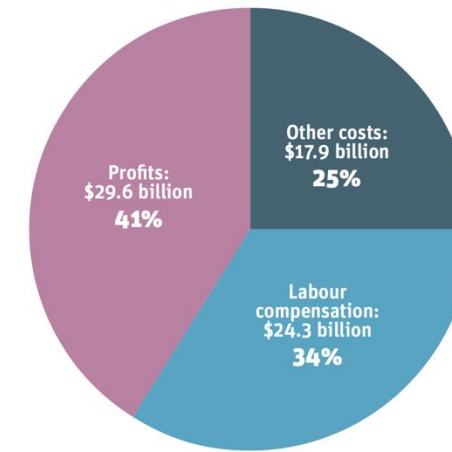
Source

FIGURE 4 Where inflation dollars in third quarter 2022 ended up, by industry and type (\$bil, Q3 2020 vs Q3 2022)



Source See Table 2 for Statistics Canada table sources and the methodology section for calculations.

FIGURE 2 Where inflation dollars paid to the corporate sector went (\$bil, Q3 2020 vs Q3 2022)



Notes Includes only the business sector. Represents the increase in costs in each category after adjusting for real GDP growth in the business sector through the creation of unit labour costs, unit profits and unit other costs. See the methodology section. Dollar figures represent the cumulative percentage change in prices on a quarterly basis. Time frame goes from the third quarter 2020 through to the third quarter 2022.
Source See Table 2 for Statistics Canada table sources and the methodology section for calculations.

CONNECTING TO THE BIGGER PICTURE

Food is Fun!

Food...

- brings people together.
- conveys a lot of meaning.
- keeps us alive.
- helps us understand ourselves.
- tastes good.
- reflects culture while creating culture.
- is an art form.

How is food fun for you?





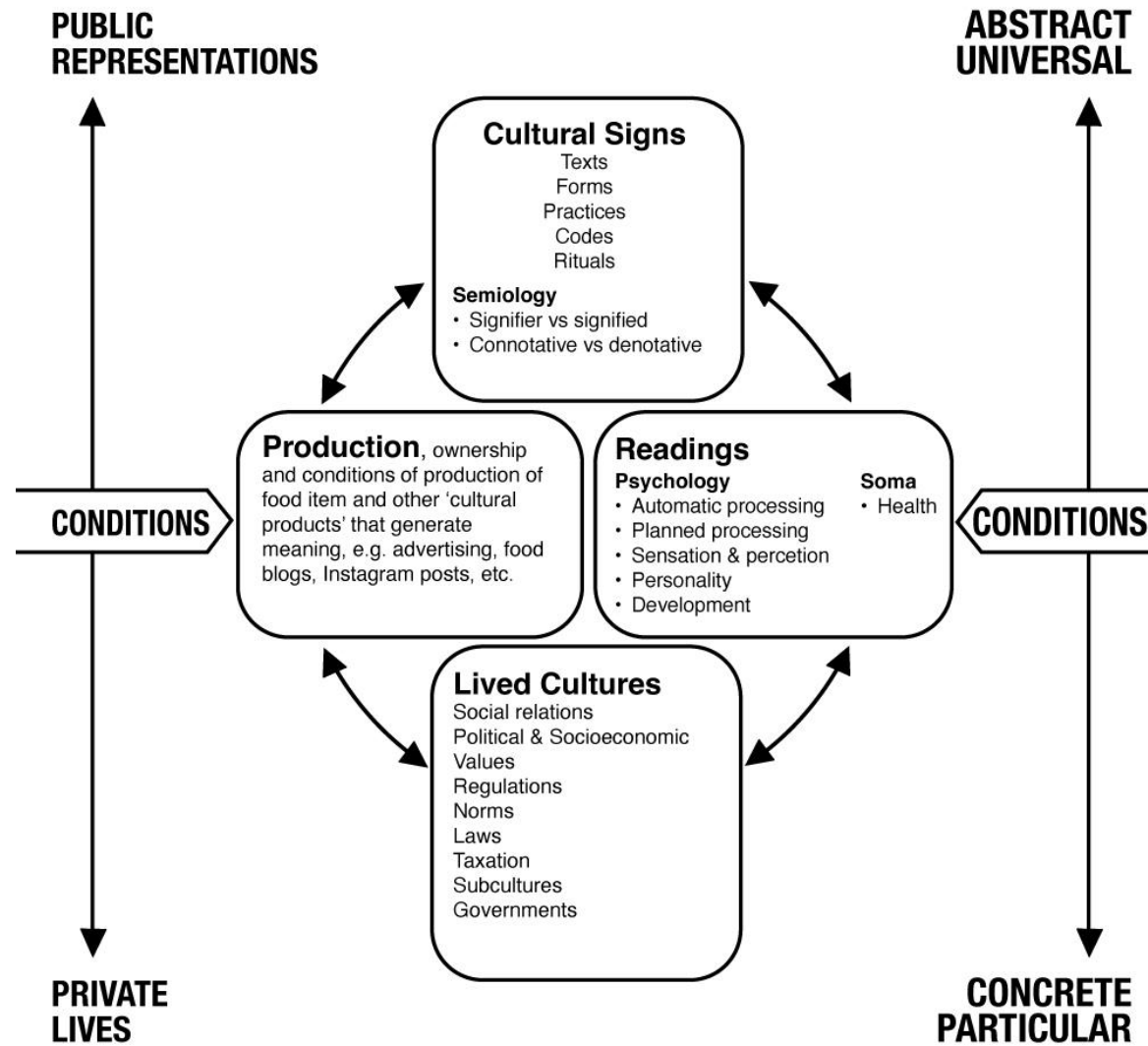




Meaning

- Denotative meaning of a sign
 - Obvious, literal meaning of the sign.
- Connotative meaning of a sign
 - Symbolic, seemingly secondary, more metaphorical meanings.
 - More socially conditioned.





Assignment 1 Food Blog/Essay

- **Critical Food Reflection (Report, 500–750 words, 25%)**

This assignment asks students to critically reflect on an area of food from a personal, collective, or other perspective, drawing connections to the course readings.

Students must:

- Reference at least four chapters from the assigned readings.
- Engage critically with the texts, analyzing concepts rather than summarizing.
- Write in a report or autoethnographic style, ensuring insights are grounded in course material.
- Demonstrate how course concepts illuminate understanding of food systems, culture, or personal experience.

Purpose: To foster critical engagement with readings and explore connections between theory and practice. Show me you completed and understand the readings and class material.

Assignment 1 Food Blog/Essay

Critical Food Reflection (Report, 500–750 words, 25%)

- What food issues concern you most?
- How can we use food to think critically of our political, economic, environmental or social systems?
- How can food be a catalyst for the development of socially just, food sovereign communities?
- How does food contribute to current environmental crises?
- How can we co-create conditions of campus-community food sovereignty?

Harms of Industrial Food Systems

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!

Discussion

What is your experience with campus food?

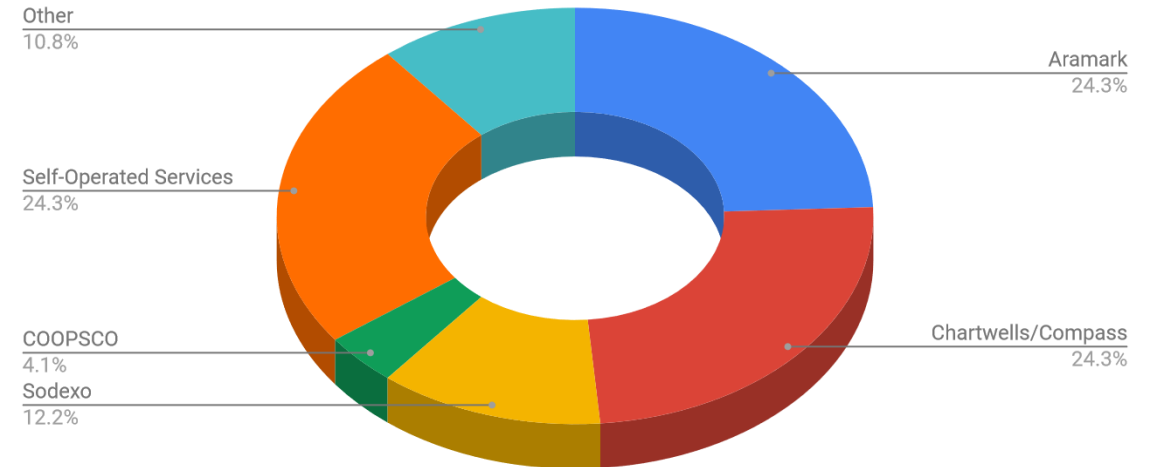
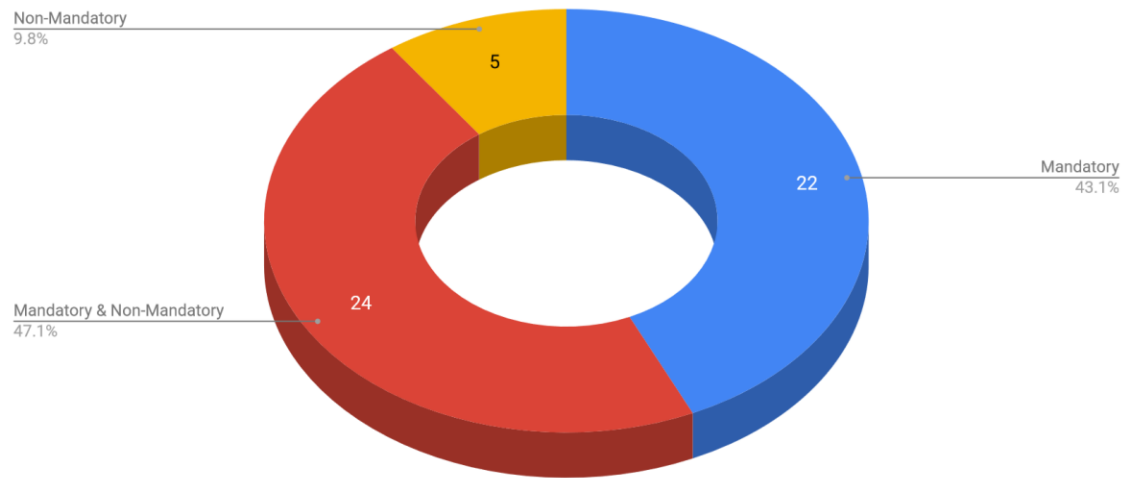
Do you eat on campus? If so, where?

What campus-community food groups have you eaten at or participated with?

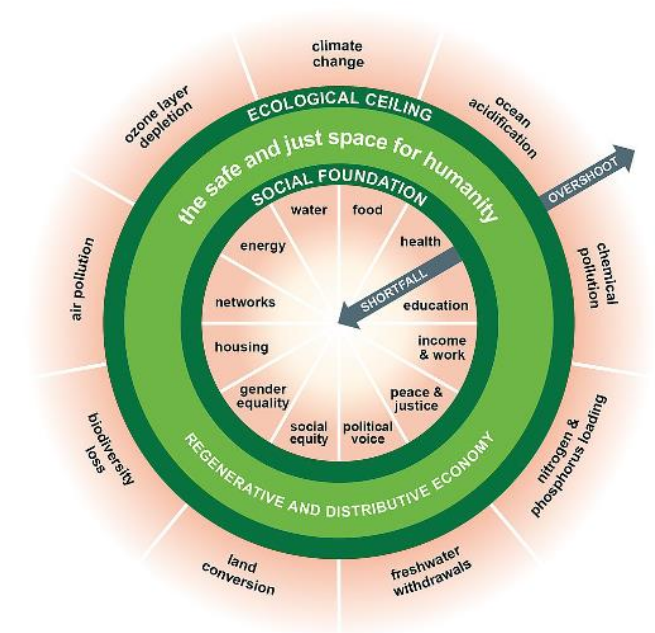
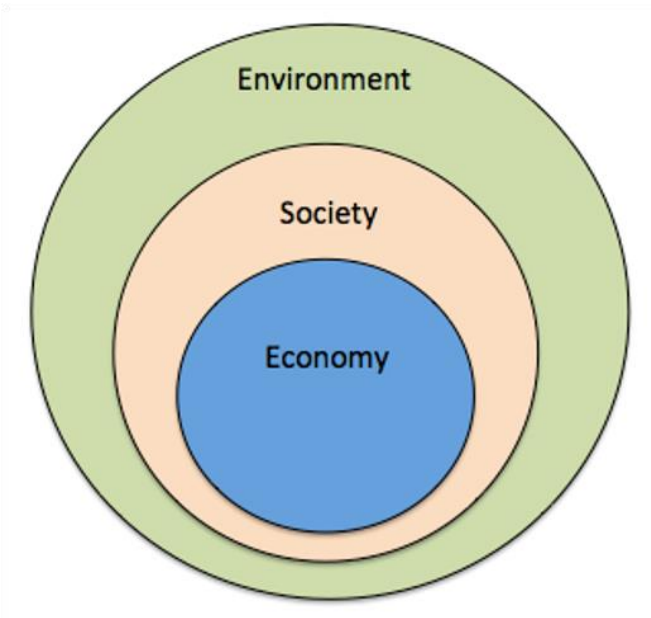
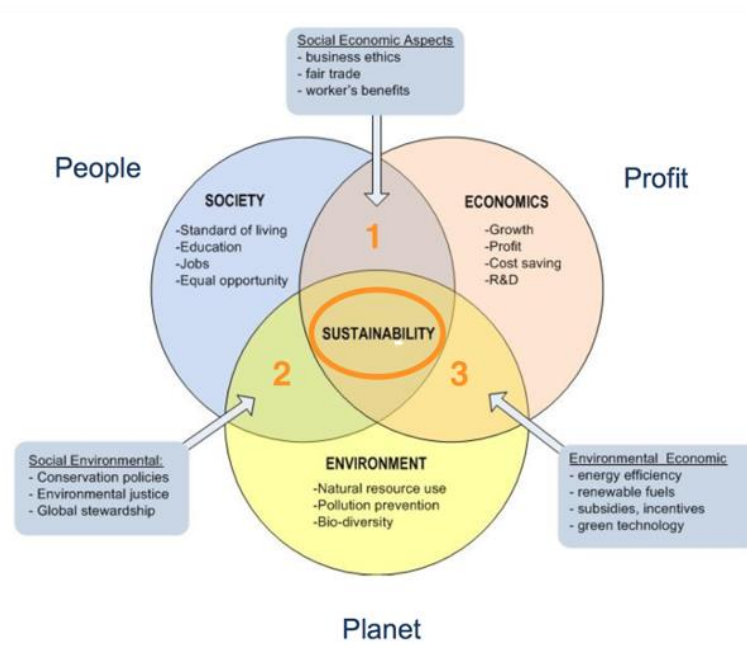
Cultivating Food Sovereign Campuses

- (1) The global food system is causing social and environmental harm
- (2) Most Canadian universities hire large multinational corporations that contribute to these harms
- (3) Universities can act as transition sites to create socially and environmentally just community-campus food systems
- (4) We need to go beyond notions of sustainability and apply food sovereignty frameworks

Canadian University Foodservices



From Weak Sustainability to Food Sovereignty





Welcome!

The project team produced this site, an online archive of the student run food groups at Concordia University. This provides a source of institutional memory of the student-run food projects – past, present and future.

You can view the video archives which are separated by each of the food groups in the menu.

You can also find out about groups with descriptions, news articles and contact information.

Featured Videos

SUPPORT & ADVOCACY

- Sustainable Concordia
- Sustainable Action Fund
- Concordia Student Union
- Graduate Student Association
- Concordia Food Coalition
- Centre for Gender Advocacy
- Q-PIRG Concordia
- Food Autonomy Campaign

PRODUCTION

FOOD

GROWING FOOD ON CAMPUS

- Concordia Greenhouse
- City Farm School
- Campus Potager
- HydroFlora
- People's Potato Garden

GROWING FOOD OFF CAMPUS

- *City Farm School (Green Club) ***
- *Hudson Land Trust Project ***

FORAGING

- Sensorium

KNOWLEDGE

EDUCATIONAL ACTIVITIES

- Concordia Greenhouse
- City Farm School
- Season Jars
- HydroFlora
- Coop les brasseurs illuminés
- le Frigo Vert
- Waste Not, Want Not Compost
- Sprouting Minds
- Cooking at Concordia

CONFERENCES

- Bite Me! Food Week
- Concordia Transitions

PROCESSING

FOOD TRANSFORMATION

- Cooking at Concordia
- People's Potato
- Hive Café Solidarity Coop
- Hive Free Lunch
- Reggies Coop
- Season Jars
- Coop les brasseurs illuminés
- Mother Hubbard's Cupboard
- Food Against Fascism
- *Burritoville **

DISTRIBUTION

CAFÉ / RESTO / CAFETERIA

MARKET BASED

- Hive Café Solidarity Coop
- Reggies Coop
- *Café X **
- *G Lounge **
- *Burritoville **

NON-MARKET BASED

- People's Potato
- Hive Free Lunch
- Hive Café (pay it forward)
- Mother Hubbard's Cupboard
- Food Against Fascism

PRODUCE / GROCERY OUTLETS

MARKET BASED

- Greenhouse (Seedling sale)
- City Farm School Market
- Concordia Farmers' Market
- Campus Potager Pop-Up Market
- le Frigo Vert

NON-MARKET BASED

- Greenhouse (seedling donations)
- People's Potato (food bank)
- Mother Hubbard's (vouchers)
- City Farm School (NDG Food Depot)

WASTE MANAGEMENT

INITIATIVES

EDUCATION / COMPOSTING

- Waste Not, Want Not Compost
- City Farm School
- Concordia Greenhouse
- Vermicycle

REUSABLE DISHES

- R4 Dish Project
- People's Potato
- Hive Free Lunch
- Hive Café Solidarity Coop
- Mother Hubbard's Cupboard
- Concordia Greenhouse
- Food Against Fascism

COMPOSTABLE PACKAGING

- Hive Café Coop

B.Y.O. DISH INCENTIVES

- People's Potato
- Hive Café Solidarity Coop
- Waste Not, Want Not Compost
- le Frigo Vert
- Food Against Fascism

** No longer in operation*

*** Now independent community project*

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-PRG Concordia
- Centre for Gender Advocacy

**WHAT'S THE
GOAL? LOCAL
CONTROL!**

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.

CONCORDIA (OUR) FOOD SYSTEM

PRODUCTION

*Growing food, plants
& seeds*

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- Hamidou Horticulture
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PROCESSING

*Transforming
food*

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- Hive Free Lunch
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- Reggies Co-op Bar
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DISTRIBUTION

*Selling &
Giving food*

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SUPPORT & ADVOCACY

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- Sustainability Action Fund
- SEIZE
- Concordia Student Union

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

WHAT'S THE GOAL? LOCAL CONTROL!

The Communal Lunch Project

- Campus Food Group Events
- DevOur Campus
- National Food Survey
- Mapping George Brown College
- National Food Coalition
- National Campus Mapping Exercise



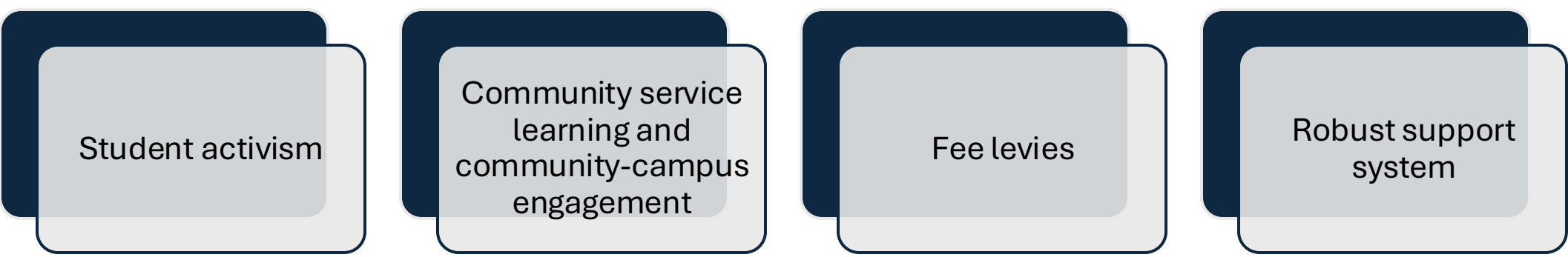
**DEVOUR
CAMPUS**

**JUNE 5-7
2025**

George Brown College Campus- Community Food Systems Map

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

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



Multinational Foodservice Corporations

Campaign Against Multinational Food Service Corporations

Administration

- Risk aversion
- Viability of foodservice operations
- Corporate model of university foodservices
- View of sustainability
- Request for proposal process

Students

- Anti-activists
- Conflict amongst activists
- Student turnover & lack of experience

Faculty

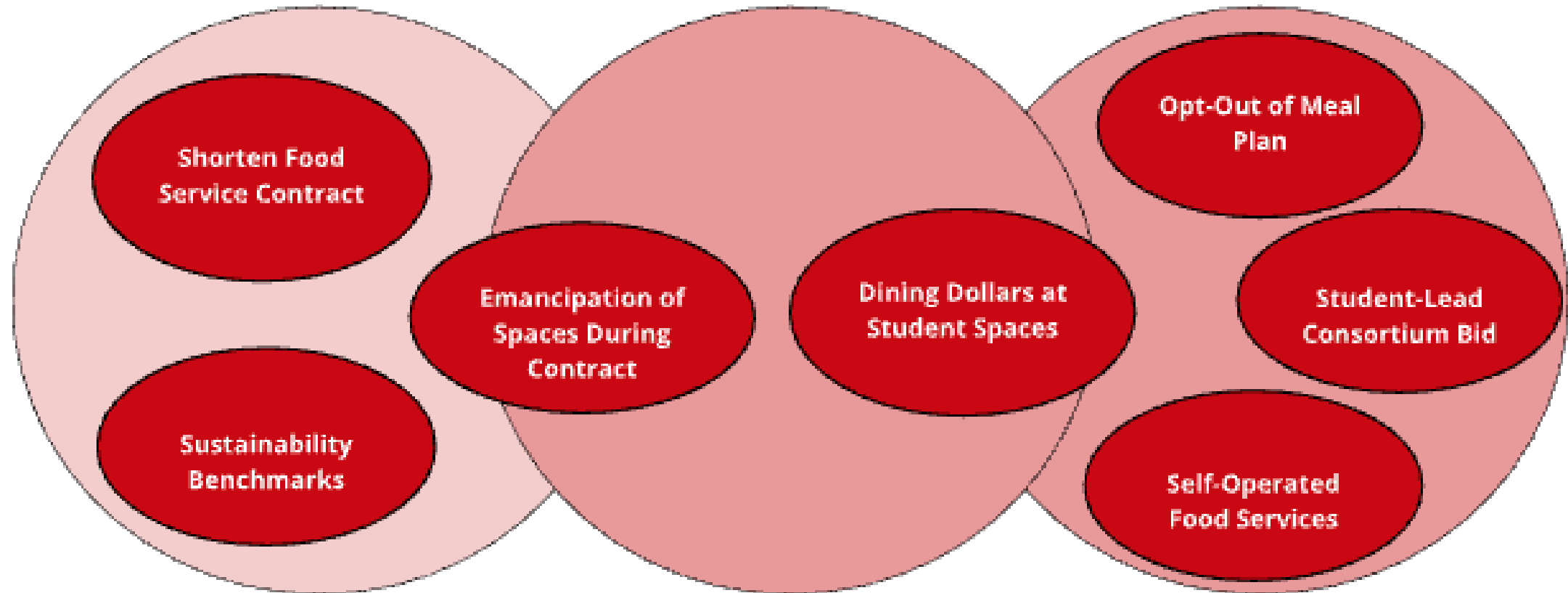
- Lack of engagement

Multinational Corporations

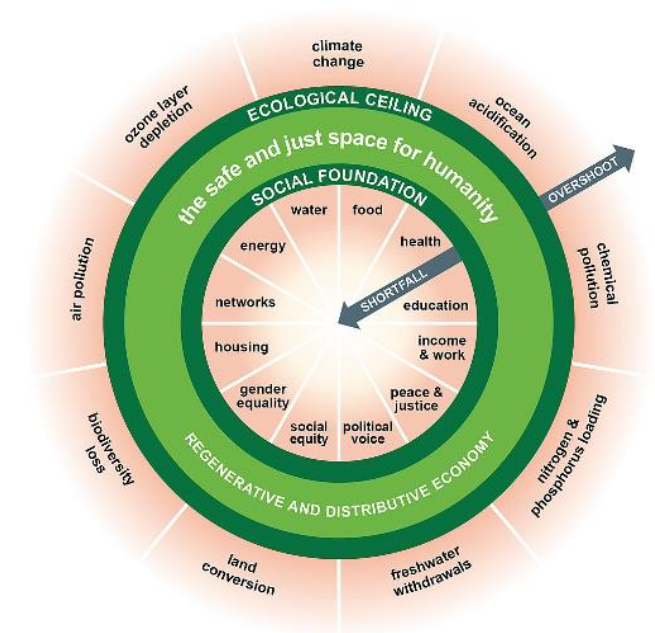
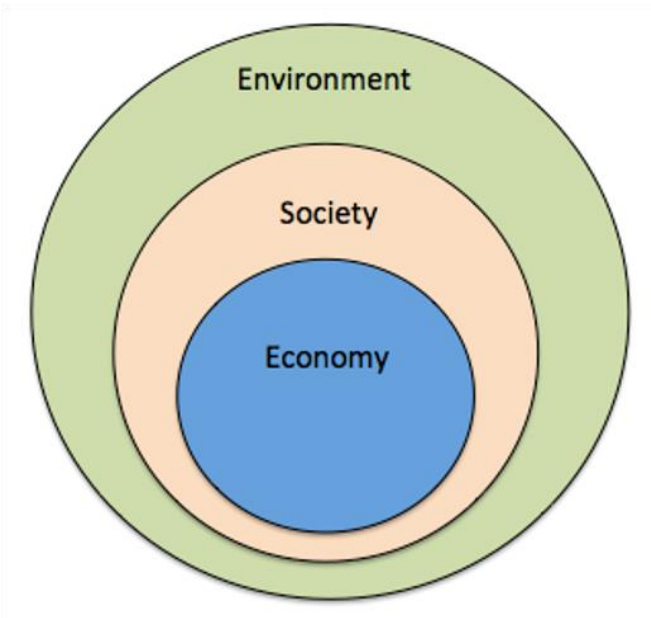
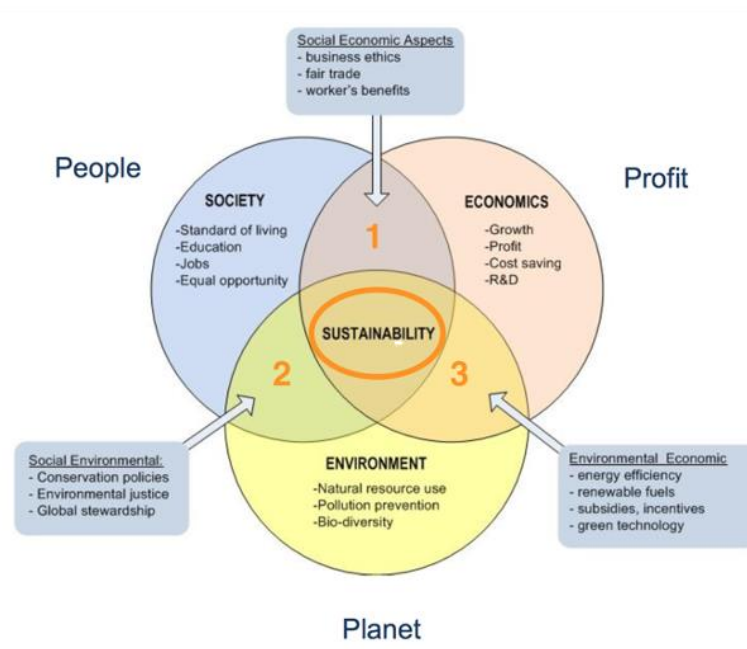
- Skewed competition

Successful

Unsuccessful



From Weak Sustainability to Food Sovereignty



	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
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
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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

	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.
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.

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

Thanks!

Questions, Concerns, Comments?

