

The Working Group on Food



<http://www.environment.nau.edu>

**25 MEMBERS STRONG
COMPRISED OF STUDENTS, FACULTY, STAFF AND
LOCAL GROWERS REPRESENTATIVES**

A Sustainable Food Model



- Not eating your seed corn
- Meeting present needs without compromising needs of future generations
- How can we address these issues?



Creating a Model



- Collins-Edmondson dining hall chosen as pilot site
- Evaluating baseline carbon footprint
- Changing Demands
- Changing Supply

The Carbon Footprint



- This dining hall's annual carbon footprint is 94,776 lbs of CO₂
 - Not an entirely accurate number...
- Also setting bench mark for individually packaged items

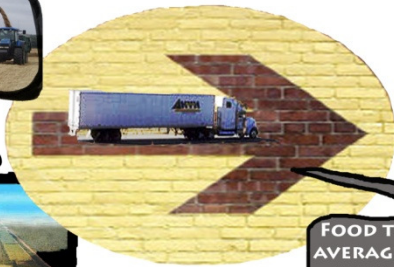
STUDENTS FOR SUSTAINABLE FOOD

[HTTP://WWW.INDIANA.EDU/~SUSTAINABLEFOOD](http://www.indiana.edu/~sustainablefood)

BY DECREASING THE STEPS BETWEEN THE GARDEN AND YOUR PLATE, YOU CHOOSE TO SUPPORT:



WHERE DOES MY FOOD COME FROM?



FOOD TRAVELS AN AVERAGE OF 1,300 MILES BEFORE IT REACHES YOUR PLATE

Changing Demands

- Promoting a 12-month diet
- Students For Sustainable Food
- Influencing student groups
- Orientation poster
- Brochure
- IUTV Cooking Show

Changing Supply



- **Sustainable production and delivery**
 - Coordinating with local farmers
 - Improving processing and handling of food
 - Adopting ethics of animal husbandry and environmental stewardship
- **Reduction and recycling of packaging**
- **Reduction and recycling of food waste**
 - Composting food scraps
 - Recycling vegetable oil as biofuel

Integrating Food into Everyday Life



- The average person is detached from food
- We are bringing suppliers and consumers together
- Permacultural garden on 10th & Indiana



Questions?



Tinyfarmblog.com