



FRIDAY, JULY 29 – DECOLONIZING FOODWAYS SYMPOSIUM

6:15-9:30 PM

Keynote Panel

Cowell Ranch Hay Barn

Catriona Rueda Esquibel, Associate Professor of Race and Resistance Studies, San Francisco State University

Catriona is Associate Professor in Race and Resistance Studies at San Francisco State University. Her family is from northern New Mexico, from Los Angeles, and from Sonora, Mexico. Dr. Esquibel lives in Oakland with her partner Luz Calvo, and together they have written *Decolonize Your Diet: Plant-based Mexican-American Recipes for Health and Healing*, as well as several articles on queer Chicano cultural studies and reclaiming heritage foods.

Ron Reed, Co-Founder, Karuk-UC Berkeley Collaborative; Cultural Biologist, Karuk Tribe

Ron is a Karuk Tribal member, spiritual leader, and traditional Karuk dipnet fisherman. He works for the Karuk Tribe of California's Department of Natural Resources as their Cultural Biologist. In his role, Ron develops plans for eco-cultural revitalization, leads youth cultural education camps, and fosters collaborative research at the nexus of traditional ecological knowledge and Western science. Ron plays a critical role in increasing public awareness about the impacts of colonization on the spiritual and physical health of his people and on the ecological integrity of Karuk ancestral lands. In this capacity, he co-founded the Karuk-UC Berkeley Collaborative, and currently serves on the USDA's Forestry Resources Advisory Board. His work has been featured in many outlets including National Geographic.

Gail Myers, Agri-Cultural Anthropologist and Co-Founder of non-profit Farms to Grow, Inc.

Gail is an Agri-Cultural Anthropologist. For the last eighteen years she has researched, lectured, taught, written about, and recently filmed 30 stories of African American farmers, sharecroppers, gardeners, and a basket weaver. Dr. Myers received her BA from Florida State University, MA from Georgia State University, and PhD from The Ohio State University. She has taught for The Ohio State University, San Francisco Art Institute, Morehouse School of Medicine's MPH Program, Morehouse College, and Denison College. In 2004, Dr. Myers co-founded the non-profit Farms to Grow, Inc., which assists Black farmers to maintain and grow their farms. In 2013, Farms to Grow, Inc. initiated the Freedom Farmers Market in Oakland. Dr. Myers has authored several articles including "Decolonizing a Food System: The Freedom Farmers Market as Resistance and Analysis" in the Journal of Agriculture, Food Systems, and Community Development.

Decolonizing Foodways Dinner and Chefs – Sariwa! and People's Kitchen Collective

Aileen Suzara, Cultural Foods Educator and Founder of Sariwa! – <https://www.facebook.com/Sariwa-151959265143800/>

Culture is essential to health. Sparked by the rise of chronic disease faced by communities of color, Aileen Suzara launched Sariwa! ("fresh" in Tagalog) to explore the potential of traditional foodways to heal the land and people. Her influences span family and diaspora roots, culinary arts, public health, and lessons from the soil as a CASFS alumna. Sariwa! celebrates the rich traditions of food stories and ecological heritage, preparing and sharing fresh Filipino American cuisine. Follow on Facebook: <http://bit.ly/1TZKKEc>, and blog www.kitchenkvento.com

Saqib Keval, Jocelyn Jackson, and Sita Bhaumik, People's Kitchen Collective – <http://www.peopleskitchen510.org/>

The People's Kitchen Collective works at the intersection of art and activism as a food-centered political education project. Based in Oakland, their creative practices reflect the diverse histories and backgrounds of collective members Sita Kuratomi Bhaumik, Jocelyn Jackson, and Saqib Keval. Written in their family's recipes are the maps of their migrations and the stories of their resilience. It is from this foundation that they create immersive experiences that celebrate centuries of shared struggle. At PKC meals, people experience a sensory celebration with cooks, musicians, farmers, visual artists, performers, healers, and storytellers. The PKC currently offers a Free Breakfast Program inspired by the Black Panther Party for Self Defense, sliding scale Diaspora Dinners, and works with organizations such as the Smithsonian, Museum of African Diaspora (MoAD), and Oakland Museum of California to produce political education projects. The goal of the People's Kitchen Collective is to not only fill our stomachs, but also nourish our souls, feed our minds, and fuel a movement.

SATURDAY, JULY 28 – SESSION ONE (concurrent)

8:30-9:30 AM

- *Experiential Training and Social Learning for Beginning Farmers: Apprenticeship, Mentorship, Exchange, and Online Curriculum*

Cowell CLS 223

Leah Atwood and Natalia Pinzón, Multinational Exchange for Sustainable Agriculture (MESA) Program, Megan Fehrman, Rogue Farm Corps and Brent Walker, Planting Justice

We will explore how beginning farmer training models including apprenticeships, mentorship, and farmer-to-farmer exchange can advance food justice, on-farm experimentation, popular education, and community resilience. Presenters will share experiences and evaluate educational tools associated with experiential training, classroom learning and online curriculum. Topics will cover balancing production and education demands, learning resources that interweave ecological, socio-political and economic dimensions, agroecology and food sovereignty curricula, mentorship tools, and legal considerations associated with on-farm training.

- *Using Contemplative, Transformative, and Systems Thinking Pedagogies to Explore Injustice in Sustainable Food and Farming*

Cowell Library

Sarah Berquist and John Gerber, Sustainable Food & Farming, Stockbridge School of Agriculture, UMass Amherst

Participants will learn, practice, and share examples of contemplative, transformative pedagogies and systems thinking tools to address injustices present in our food system. Using contemplative practices (centering breath, mindful stretch, etc.) in combination with tools in systems thinking (iceberg model, mindmap, etc.) facilitates a deeper awareness of values and inquiry to unpack injustices such as: access to food, racism, classism, and poverty. To close, we will discuss expanding these practices beyond universities into local communities.

- shared hour
- *Linking social sciences and biophysical science through 'From College to Farm' model* Stevenson Fireside

Robina Bhatti, Global Studies Department, California State University, Monterey Bay

This presentation is to share and exchange experiences and knowledge that links social sciences and biophysical practices when bringing 'college to farm'. I examine pedagogy of experiential learning, reflect on sustainability principles, and share how to create projects that help students acquire knowledge and skills in the classroom and farm while engaging education action research. The Global Ecology course I teach at CSU, Monterey, has led to a research project on 'Mapping Organic Monterey' where all aspects of organic agriculture in the county is being studied.
 - *Educating for the Anthropocene: Transdisciplinary Work and the Campus Farm* Stevenson Fireside

Saskia Cornes, Duke Campus Farm, Duke University

In this session, I share notes from the field at Duke Campus Farm, and a lens from the biophysical sciences, Critical Zone science, that became the shared vocabulary between the "hard" sciences and the social sciences and liberal arts. A co-developed course, "Environment in Literature, Law and Science" brought into consideration how different disciplines conceptualized "the environment," and what impacts these concepts and definitions had on a particular piece of ground. This framework suggests one possible starting point for conversation between the sciences and the liberal and vocational arts.
 - *Tigers for Community Agriculture: Successes and Challenges in a Sustainable Agriculture Education Student Organization at the University of Missouri* Cowell CLS 216

Sarah Cramer, Univ. of Missouri Dept. of Ag Education and Leadership, Leslie Touzeau, Univ. of Missouri Jefferson Farm and Garden

Tigers for Community Agriculture (TCA) is an organization at the University of Missouri, which provides students with hands-on education in sustainable fruit and vegetable production. Throughout its history TCA has struggled with mission, identity, and member retention. An action research case study was conducted to investigate these issues and propose solutions. The research raised as many questions as it answered concerning on-farm educational best practices, and sustainable agriculture education at a large Midwestern land grant.
 - *Building Equitable, Inclusive, and Diverse Food Systems on College Campuses: Lessons from the University of California, Berkeley* Stevenson Event Center

Rosalie Fanshel, Berkeley Food Institute, Ruben E. Canedo, Melina Packer, Kara Young, UC Berkeley

Leaders from the project "Building Equitable and Inclusive Food Systems at UC Berkeley" will share project efforts and accomplishments, and conduct a "train the trainers" session in which participants will examine what an equitable, inclusive, and diverse food system might look like on their respective college campuses and in their organizations, as well as learn practical tools and strategies to start moving towards these visions.
 - *Farm City! Extension's New Role in Urban/Peri-Urban Farmer Training, Business Incubation, and Technical Support* Cowell CLS 113

Zachary Grant, University of Illinois Extension, Cook County

University of Illinois Extension Local Foods Systems and Small Farms Educator Zachary Grant shares his efforts to bridge this gap with non-traditional and new growers in Cook County, the second largest urban/peri-urban county in the United States. Grant will examine Cooperative Extension's current and historical role in providing outreach to urban farming typologies, as well his detailed approach to bringing modern and relevant programming to a burgeoning urban ag scene.
 - *Two Farmworker-led Marketplace Initiatives Ensuring Labor Rights and Environmental Stewardship* Cowell Community Rm 121

Margaret Reeves, Pesticide Action Network and **Elizabeth Henderson**, NE Organic Farming Association, New York

The Equitable Food Initiative (EFI) and the Agricultural Justice Project (AJP) are complementary multi-stakeholder initiatives offering verifiable production standards and workforce development for the fresh produce industry. Farmworker empowerment lies at the core, recognizing that respected, well-trained and well-compensated farmworkers are essential for producing the highest quality produce. The shared commitment among partners — from farmworkers and consumer advocates to growers and buyers — sets these initiatives apart in a marketplace replete with claims of social and environmental sustainability.
 - *After the Plantations: Restoring Ancestral Abundance Through the MA'O Organic Farms Youth Leadership Training Program and the Bachelor of Applied Science in Sustainable Community Food Systems at University of Hawai'i – West Oahu* Stevenson Library

MA'O Organic Farms and **Albie Miles**, Sustainable Community Food Systems, University of Hawai'i, Kamuela Enos, Kauai Sana, Kukui Maunakea-Forth, Gary Maunakea-Forth, Monique Mironseco

This panel discussion will present a brief history of pre-contact food and farming systems of Hawaii, colonial dispossession of indigenous Hawaiians from their land and water resources for sugar production, and its ecological and social impacts. The panel will focus on how scholars in the UH system are working in collaboration with a range of Native Hawaiian serving NGOs to create innovative and empowering programming – the BAS-SCFS – aimed at food system change.
 - *A Participatory Design and Student Focused Approach to Developing a Community Food Security Course Across Two Universities* Cowell CLS 134

Michelle Schroeder-Moreno, Kim Niewolny, and Rebecca Landis, North Carolina State University

The goal of this presentation is to highlight the participatory design process and development of a graduate-level community food security course across two universities, Virginia Tech and North Carolina State University, as part of the Appalachian Foodshed Project. We will share pedagogical research design and methods, the Food Security and Resilient Community course (taught at Virginia Tech in spring 2015) content, learning outcomes, community engagement experiences, and student evaluations.



SATURDAY, JULY 28 – SESSION ONE (concurrent)

8:30-9:30 AM

■ *Re-rooting: Learning Relationships at the UC Davis Student Farm*

Cowell CLS 131

shared hour

Maggie La Rochelle, Mark Van Horn and Carol Hillhouse, UC Davis Student Farm

This session will share key findings from my doctoral dissertation – an ethnography of learning relationships at the UC Davis Student Farm. I offer research findings with respect to learner motivation and holism, the work to address and rectify social contradictions that come up in the space in order to achieve more inclusive learning and leadership opportunities for different student farmers, and how staff educators and student leaders are working together to develop more shared power in program decision-making and development.

■ *Organizing and Managing Entry Level Students in Sustainable Market Farming on a Campus Farm*

Cowell CLS 131

Stu Shafer, Sustainable Agriculture, Johnson County Community College, Claire Zimmerman, JCCC

A set of protocols and a schedule for students on the campus farm organizes work for the practicum class, core component of the JCCC Sustainable Agriculture Program. Open Petal Farm, 3 acres on the suburban campus, participates in a Farmers Market, a CSA and on-campus sales. Organization of students in rotating tasks helps them master competencies involved in operating an organic market farm, and provides opportunities to learn from and teach their peers.

■ *Community Academic Partnerships in Food Systems Education*

Stevenson CLS 150

shared hour

Lilly Shapiro, University of Michigan Sustainable Food Systems Initiative, Emily Canosa, UMass, Jennifer Blesh, UM, Christine Rickard, University of Michigan School of Natural Resources and the Environment

This discussion of community-academic partnerships in food systems education will be facilitated by representatives from the University of Michigan (UM) Sustainable Food Systems Initiative and UM Sustainable Food Program. We will examine various strategies for partnerships including student projects with local organizations, guest speakers in food systems courses, and community based participatory research. Participants will compile strategies for community-academic partnerships that can support the growth of an equitable, diverse, and sustainable food system.

■ *Expanding Food Systems Literacy through Community-based Research*

Stevenson CLS 150

Andrew Shensky, California State University, Fullerton

Food systems education is a topic that is often overlooked at non-agricultural universities and educational institutions. The U-ACRE Program at California State University, Fullerton connects university students with community partners focusing on issues related to local sustainable agriculture, food systems literacy, and food security. Working within a community setting allows students to gain agricultural and food related experience that would otherwise not be available at non-agricultural universities.

■ *Articulating and Exploring a Signature Pedagogy for Sustainable Food System Education Programs*

Stevenson Silverman

Will Valley, University of British Columbia, Hannah Wittman, UBC, Ryan Galt, UC Davis, Selena Ahmed, Montana State University

Sustainable Food System Education (SFSE) programs have a common goal: to support students in developing knowledge, skills, and dispositions to effectively address complex challenges in the food system. As educators in SFSE programs, we reflect on common pedagogical themes in our SFSE programs and relate them to themes evident in the SFSE literature. We propose a signature pedagogy for SFSE programs, focusing on systems thinking, inter- and trans-disciplinarity, experiential learning, and collective action projects.

SATURDAY, JULY 28 – SESSION TWO (concurrent)

9:45-10:45 AM

■ *Developing education and career pathways in sustainable agriculture education*

Cowell CLS 113

shared hour

Josh Beniston, Sustainable Ag. Program, Santa Rosa Junior College and Leonard Diggs, Shone Farm Manager

Santa Rosa Junior College (SRJC) is a premier community college in California with a highly recognized agriculture program. Students receive hands-on training in sustainable agriculture at its 365-acre Shone Farm. SRJC is committed to promoting access and student success in pursuing careers in sustainable agriculture, viticulture, animal sciences and agribusiness. This presentation will describe our career technical education programs and pathways for students to advance from high schools to SRJC and transfer to 4-year programs.

■ *Ramping up agroforestry: How to use a train-the-trainer model for technical provider education*

Cowell CLS 113

Kate MacFarland, USDA National Agroforestry Center, UNL East Campus

Agroforestry intentionally combines agriculture and forestry to create integrated and sustainable land use systems. However, many farmers, forest landowners, and natural resource professionals are not familiar with agroforestry. Since 2013, USDA National Agroforestry Center and its partners have conducted 3- to 5-day agroforestry training courses to increase the number people who can provide agroforestry assistance to landowners. This session will explore training courses that strive to simultaneously educate and build networks among adult learners.

■ *UGArden: Integrating a student-run organic farm into the Athens community*

Cowell CLS 216

shared hour

JoHannah Biang, Horticulture Department, University of Georgia

This session will describe the focus and goals of UGArden, a student-run organic farm, on producing food for families in need. The UGArden resides in one of the poorest communities in the country. When UGArden was created, it partnered with community organizations and UGA organizations to focus on hunger-relief issues. While learning to grow food through internships, classes, and volunteering, students directly impact their community by providing locally grown organic food through a variety of creative outreach programs.

■ *Best Practices for Integrating a Campus Garden into a Small College Campus*

Cowell CLS 216

Matt Mariola, Environmental Studies, Wooster College

Campus gardens have grown in popularity, but they present a unique set of challenges. These include: weed management; balancing garden revenues with costs; training a student labor force; reaching out to student or staff groups interested in being part of the garden; crop selection and rotation to maximize class effectiveness; how to integrate with a campus dining service; etc. The purpose of this session is to discuss pitfalls, lessons learned, and best practices for managing these various challenges.

- shared hour
- *Hungry Women: Telling Stories about Misfortune, Responsibility, and Justice* Cowell Library
Beth Dixon, Dept. of Philosophy, S.U.N.Y College at Plattsburg
 Many hunger relief, non-profit, and international development organizations use stories to profile individual people who are food insecure. But the stories we tell about who is hungry and why also shape our responses to food insecurity by implying what kinds of solutions are appropriate. This presentation explores a complex tangle of moral concepts that characterize narratives about hungry women, in particular: agency, accidental bad luck, personal responsibility, deservingness, and justice.
 - *Community Engagement Towards Food Security: Undergraduate Impacts* Cowell Library
Carrie James, Integrated Studies in Land and Food Systems, University of British Columbia, Musqueam Territory
 In Canada, much of the activity around addressing problems in the food system is focused on building community food security, which emphasizes community self-reliance. At the University of British Columbia, undergraduate students in a required Land and Food Systems course collaborate with community partners (i.e. farmers, non-profit organizations, government agencies and other community members) on projects related to food security. I will present preliminary findings from my MSc thesis investigating the impacts of these projects.
 - *Service-learning Partnerships for Food-based Entrepreneurship Education* Cowell CLS 223
David Conner, University of Vermont
 This session will present lessons learned and best practices for creating and utilizing partnership with for-profit community partners in entrepreneurship education service-learning classes. We will present on ongoing research and classroom evaluation of efforts to foster mutually beneficial partnerships.
 - *Putting Student Farms to Use for School Field Trip Programs that Grow Food Systems Understanding* Cowell Community Room 121
Carol Hillhouse, UC Davis, and John Fisher, Life Lab Science Program at UCSC
 UCD and UCSC educators will describe successful student-led farm and garden field trip programs for children. Presentation will cover a) the content and values that garden and farm programs offer for food systems advancement and b) undergraduate training and the knowledge gained through involvement. During the final 15 minutes, participants will engage in roundtable discussions to share experience and delve into questions for implementing or improving their own programs. This session complements a 3-hour Sunday workshop.
 - *Building Racial Equity into Higher Education for Sustainable Agriculture* Stevenson Library
INFAS (Inter-institutional Network for Food, Agriculture and Sustainability)
 Five panelists will share multiple perspectives on the challenge of embedded racism in our academies – from student, faculty and administrative points of view. Structural racism is pervasive in society and issues such as cost, recruitment, hiring protocols, “gatekeepers” and social skill sets can all hinder inclusivity in higher education. We will look at dynamics, challenges, opportunities and solutions regarding this complex phenomenon and at the potentially transformative role higher education could play in addressing it.
 - *Building a student leadership program: Improving production management* Cowell CLS 134
Katie Monsen, Ph.D., UCSC Environmental Studies Department, Ryan Duncan, B.A. Environmental Studies/
 Agroecology, and Dr. Damian Parr, CASFS, UCSC
 CASFS student leadership programming includes some students who complete internships becoming paid managers. This allows them to deepen their knowledge while developing mentoring skills. They also increase CASFS staff’s management efficiency, helping other students with little agricultural production experience. Further, by enrolling alongside their peers in hands-on agroecology courses, they enhance the learning environment. Ryan Duncan will present his experience as a student leader. Dr. Monsen will present on this process’s effect on student learning.
 - *Learning Assessments and Program Evaluation of Educational Outcomes for Beginning Farmer Programs*
Jan Perez, and Damian Parr, CASFS, UCSC, and Megan Fehrman, Rogue Farm Corps
 This session will explore the development and use of self-administered learning outcome assessments at the CASFS Farm and Garden. These assessments were created and implemented with agroecology undergraduate students participating in the on-farm internships as well as with the CASFS Apprenticeship cohort. We will describe the experience of developing and/or implementing the assessments. We will review the different assessment forms, discuss the rationale for their development, and provide an overview of implementation.
 - *Sustaining the Buzz: Growing student involvement on student farms*
Leslie Pillen, Department of Plant Science, Alyssa Gurklis, Hayly Hoch, Mitch Hunter, Dave Mortensen, Penn State University
 Programs focused on sustainable food systems often enjoy initially high levels of engagement. Are these programs themselves sustainable? The goal of this roundtable is to facilitate a discussion of successful strategies for building and sustaining diverse support for student farms and related programs at institutions represented by attendees. We will also share approaches used at Penn State, where we have spent several years building institutional commitment to the vision for a student farm.
 - *Opportunities and Partnerships Integrating Education and Production on Student Farms – Examples of Two Student Farms in North Carolina*
Michelle Schroeder-Moreno, Alison Reeves, Robin Kohanowich, North Carolina State University
 This panel will highlight how two North Carolina student farms, the Land Lab at Central Carolina Community College and the Agroecology Education Farm at North Carolina State University have responded to challenges of balancing production and educational goals. Each will share examples of integrating production challenges into student learning and curricula, and novel partnerships with community and campus dining. All participants will discuss the current state of student farms and opportunities to develop collaborative networks.



SATURDAY, JULY 28 – SESSION TWO (concurrent)

9:45-10:45 AM

■ *Utilizing Data-Rich Farm System Descriptions (Case Studies)*

Stevenson CLS 150

Alexandra Stone, Oregon State University, and Sierra Laverty, OSU

We will discuss Farm System Descriptions (FSDs, detailed, farm-data rich case studies) and Farm System Analyses (analyses of problems described in FSDs), as well as active-learning approaches for using FSDs and FSAs in undergraduate and graduate teaching. Examples of teaching modules draw upon the latest research and resources provided by eOrganic, an organic agriculture educational and extension initiative supported by the Landgrant University system to create educational resources, engage farmers and agricultural professionals, and academics with web-based articles, videos and webinars that integrate practice (farmer)- and science-based information.

■ *Lessons Learned from UC Experiential Learning Programs in Food Systems: Empowerment Opportunities and Challenges*

Stevenson Event Center

Ann Thrupp, Berkeley Food Institute, Damian Parr, UCSC, Kate Kaplan, UCB, Mark Van Horn, UCD, Jennifer Sowerwine, UCCE, and Nicole Wong, UCB

Speakers in this session will briefly summarize central points from the recent comprehensive study of Experiential Learning Programs and Courses (“From the Ground Up”), undertaken collaboratively by UC authors, including practitioners and students involved in building such programs. The interactive session will reveal key findings based on the progress and successes, as well as challenges and barriers to the development and expansion of such programs. We will provide substantial time for participants/audience to contribute insights.

SATURDAY, JULY 30 – SESSION THREE (concurrent)

11 AM-12 PM

■ *The Apprenticeship in Ecological Horticulture: Lessons from 50 years of Experiential and Hands-on Training in Organic Agriculture and Food Systems Education*

Chadwick Garden

Albie Miles, University of Hawai'i, West Oahu, Diane Nichols and Christof Bernau, CASFS, UCSC

The presentation and tour will provide an overview of the history, development, program content and structure of the nation's premier organic farming and gardening training program at UCSC's Center for Agroecology and Sustainable Food Systems (CASFS) that has graduated over 1,500 students – now in its 50th year.

■ *Creating and Maintaining Community Gardens*

Cowell CLS 216

Kathleen Ayers, Horticulture, Penn State University, and Julie Ann Razryadov

Over the last decade the food movement flourishes on campuses across the country in the form of students wanting to grow their own food, and student farms providing hands-on experience with sustainable farming methods. With this growth has come many new community gardens and student farms that thrive while others find their way. Building off an engaged discussion our session will identify and explore qualities that make them tick and challenges to their success.

■ *Ingraining On-farm Experimentation through Variety Trials and Participatory Selection and Breeding*

Cowell CLS 223

Jay Bost, GoFarm Hawai'i, Daniela Dutra-Elliott, University of Hawaii, Leeward CC

As teachers in the contexts of community colleges and new farmer-training programs in Hawai'i, we have been actively integrating crop variety trials into our curricula. We contend that encouraging our students early in their educational trajectories to engage in accessing, trialing, and selecting crop varieties can change their perspectives greatly (turning them from passive seed consumers into active seed connoisseurs and creators) and gives them crucial experimental skills necessary to succeed in sustainable agriculture.

■ *An island of organic produce in a sea of conventional corn: Ruminations from a new student farm on the western plains*

Cowell Community Room 121

Kevin Cody, University of Northern Colorado, Ellen Harris

This session discusses the establishment of a new student farm in Greeley, CO, which is surrounded by corn and hydraulic fracturing wells, 2 miles from the JBS Swift meat processing facility. The workshop addresses critical questions at this early stage of farm development: what kinds of teaching materials most effectively engage students? How can the student farm address food insecurity in the community, where it is difficult to buy affordable or good-quality fresh food? How do we balance the need to show economic and pedagogical returns on the farm?

■ *Conflict or Interest? Including Conventional Agriculture Perspectives in Sustainable Ag Education*

Cowell CLS 134

Julie Cotton, Sustainable Agriculture & Food Systems (SAFS), Michigan State University and Brooke Comer, MSU

Our academic home is in a land-grant agricultural college, and therefore our programs include students from more conventional farm and production-minded backgrounds as well as students from progressive farms and many other social and environmental perspectives. We will explore what a neutral but context- and ethics-laden perspective on agriculture and food systems offers the learners, and want to hear ways that you have bridged the gap between conventional and alternative perspectives in your educational approaches.

■ *The University of Maryland Terp Farm: Delivering the Land Grant Mission While Feeding our Campus*

Cowell CLS 131

Meredith Epstein, Sustainable Agriculture and Agricultural Business Management, Allison Lilly, and Guy Kilpatric, University of Maryland

The University of Maryland Terp Farm models a successful integration of a campus farm with the campus food system and land grant mission. We will discuss a unique partnership between Dining Services and the College of Agriculture and Natural Resources: blending education and production, marketing to dining, providing for food insecure campus community members, and training a new generation of sustainable farmers. Includes: group brainstorming, SWOT analysis, identifying best practices, and sharing tools for success.

- *Teaching Urban Agriculture: Opportunities and Challenges* Stevenson Silverman
Aaron Fox, Plant Science, Albie Miles, University of Hawaii, Eileen Cullen, Cal Poly, and Grey Kolevzon, Merritt College
 Educators share their experiences teaching urban agriculture to college students: Eileen Cullen presents “Developing an urban agriculture minor in metropolitan southern California”; Albie Miles discusses “Mending the metabolic rift: hands-on and experiential urban agriculture and food justice education at UC Berkeley”; Aaron Fox presents “The good, bad, and ugly of urban food through farmers’ markets”; and Grey Kolevzon presents “Food systems courses that meet the interests and needs of diverse urban students”
- *The Power of Reflection for Transformative Food Systems Learning* Stevenson Event Center
Ryan Galt, Agricultural Sustainability and Society, UC Davis, Cristina Murillo Barrick and Damian Parr, Maggie La Rochelle, Katie Bradley
 In 2008, we discovered that students in our food systems class experienced a tension between their values and the realities they learned about. They resolved this tension by changing what they eat (about half), bringing good food to others, and organizing for structural/systemic change (about one-fifth). We have since been modifying the class to emphasize the need for structural/systemic change. Here we examine the results of these efforts from our 2015 class.
- *Cultivating Food Systems Engagement through a Collaborative, Community-based Cooking Program* Stevenson Event Center
Alyssa Gurkliis, Penn State University; Hayly Hoch, David Mortensen, and Leslie Pillen, Penn State University
 In 2015, Penn State student leaders involved in the Sustainable Food Systems Program piloted a series of collaborative cooking events. Cooking Collaborative aims to engage students to become conscious of food sourcing, creative in their cooking, and open to the connections that are inspired over a shared meal. Through our presentation, we will share the successes of this program and outline our future plans. We also hope to network with others interested in similar work.
- *“Intro to Food Systems” Workshop Lesson Plan* Cowell CLS 113
Mara Gittleman, Kingsborough Community College
 Join KCC Urban Farm staff for a participatory “Introduction to Food Systems” workshop that you can bring back to use with your community. We’ll give an overview of our model for incorporating food systems and urban agriculture in a wide range of disciplines at Kingsborough Community College (Brooklyn, NY) and walk through a foundational food systems workshop that we use in and adapt to a variety of settings, from tours to classes to events.
- *Engaging Experiential Learning in Sustainable Agriculture and Food Systems through Video Production and Media* Stevenson CLS 150
UC GFI Students, Staff and Faculty, and **Kati Greaney**, UC Global Food Initiative, UCSC
 Students from five UC campuses will discuss their experiences working on a video series on experiential learning opportunities around food systems and sustainability on their campuses. Each team will introduce their films which range from character-driven narratives, to documentation of waste management in dining halls, to a rap music video that chronicles the work of sustainability organizations. Students will discuss ways in which working on these projects has deepened their connection and awareness of food justice and sustainability both locally and globally.
- *Public Policy In and For Sustainable Agriculture Education* Stevenson Fireside
Mark Lipson, CASFS, UCSC, Dr. Kathleen Merrigan, George Washington University, Dr. Ricardo Salvador, Union of Concerned Scientists, Nina Ichikawa, UC Berkeley Food Institute
 Panelists will address: 1) current efforts and resources for sustainable agriculture education (SAE) on public policy; 2) ideas and opportunities for potential expansion of sustainable agriculture policy education and training; and 3) possibilities for greater public policy support of SAE goals and programs.
- *Addressing the Role of Racism in the Food System in the Undergraduate Classroom* Cowell Library
Mary Rogers, University of Minnesota
 Attendees are expected to actively contribute to this roundtable discussion by sharing experiences and participating in brainstorming exercises addressing curriculum design and assessment to enhance cultural competency skills of undergraduate students. The over-reaching goal is to build awareness of social inequities, address race and racism in the food system, and provide an inclusive classroom environment for students coming from underrepresented backgrounds.
- *Skills for Social Change: Organizing and Storytelling in Teaching and Research* Stevenson Library
Annie Shattuck, O’Donohue Family Stanford Educational Farm, Stanford University, Liz Carlisle, Maywa Montenegro, Antonio Roman-Alcala, Devon Sampson, and Chelsea Wills
 This panel is a conversation with educators and activists about how food systems education can be a more effective vehicle for social change. We discuss successful projects that bridge journalism and teaching, research and journalism, and new media storytelling, and discuss how to incorporate advocacy, community organizing, and the vibrant world of food media into our classrooms.