

UVA SUSTAINABLE FOOD COLLABORATIVE

IMPACT REPORT



CALENDAR YEAR 2023



2023 COLLABORATIVE ORGANIZATIONS

The Sustainable Food Collaborative (SFC) executive and staff would like to extend their deepest gratitude to all collaborating groups and organizations that supported the process and development of the SFC 2023 Impact Report. Additionally, the SFC would also like to acknowledge the intentional collaboration of these organizations to support SFC programs, projects, and events throughout the year. This work is as much your success as it is ours.

UVA Institute for Engagement & Negotiation

UVA Student Health and Wellness

UVA Office for Sustainability

UVA Food Insecurity Resource Group

Local Food Hub

Morven Sustainability Lab

UVA Equity Center

Cultivate Charlottesville

UVA Nitrogen Working Group

UVA Dine

Darden School of Business

Local Food Hub

UVA Department of Politics, and Environmental

Thought and Practice

UVA Student Council

UVA Health System Committee on Sustainability



UVA Dine



4PFOODS



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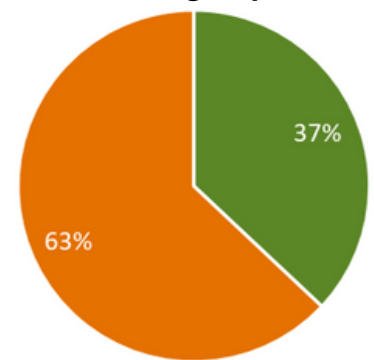
PROGRESS HIGHLIGHTS

UVA Dine has been recording sustainable food and beverage spending since 2016 to track progress toward the UVA 2030 Sustainability Plan **goal of increasing sustainable food spend by all UVA food providers to 30%**. This year's report marks the overall aggregate of sustainable spend from both UVA Dine and UVA Health. Sustainable food spending is calculated based on AASHE STARS 2.2 criteria.*

The pie chart indicates that **the total sustainable percent spend was 37% for UVA Dine and the UVA Health System**. Darden dining services are not represented in CY23 percentages.

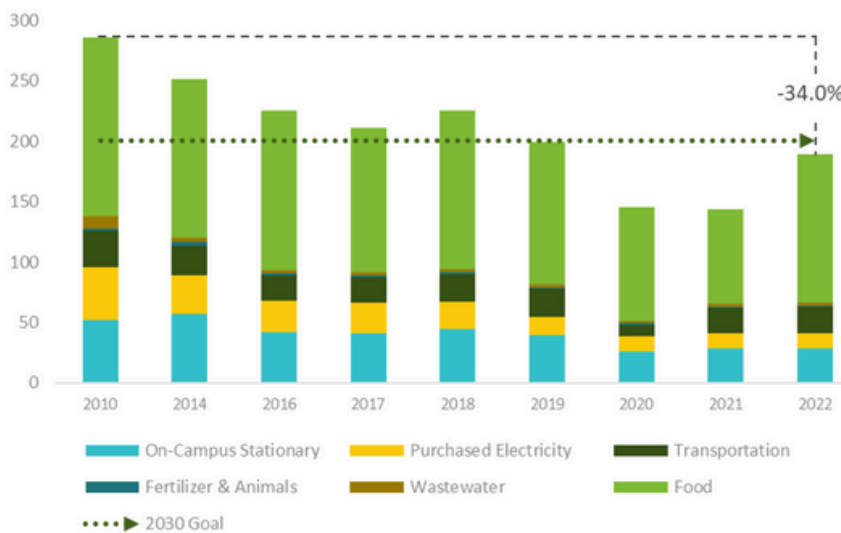
This percentage surpasses the 2030 goal seven years ahead of schedule.

Sustainable and Non-Sustainable Food & Beverage Spend 2023



■ Sustainable Food and Beverage Spend
■ Non-Sustainable Food and Beverage Spend

Metric Tons of Nitrogen (MT N)



This bar chart indicates a **34% Nitrogen (N) footprint reduction for CY22 for UVA Dine, UVA Health, and Darden dining services**.* The progress on UVA's nitrogen footprint reflects the **significant improvements in sustainable food**.

*Nitrogen data takes an additional year to process which is why numbers are found in CY22.

What is AASHE STARS?

To achieve its goals, the University uses the standards set by the Association for Advancement of Sustainability in Higher Education (AASHE) STARS (Sustainable Tracking Assessment and Rating System) to establish baseline data on how much of its food purchases qualify as "sustainable." The criteria specify that "sustainable" food purchasing includes food that is purchased from certified/verified sustainable and ethical sources as well as plant-based food purchasing. UVA has used AASHE STARS for nearly a decade, and has seen massive growth in sustainable purchasing since adopting these metrics.

GOAL 1

Increase the Percentage of Sustainable Food & Beverage Options Available on Grounds



UVA Dine and Aramark continue to work with the SFC on the BIPOC Farmer Sourcing Program. PC: UVA GreenDining

- 1.A** Increase percentage of sustainable food and beverage purchases using AASHE STARS
- 1.B** Create intentional strategies to increase diversity and equity in the UVA food supply chain to offset the historical bias built into certification programs
- 1.C** Increase the percentage of Virginia grown and produced foods each year through 2030

VIRGINIA'S FIRST UNIVERSITY BIPOC FARMER SOURCING PROGRAM

The Sustainable Food Collaborative's 10-Year Action Plan prioritizes equity, specifically targeting the historical impacts of slavery by advocating for the procurement of goods from BIPOC farmers. **Michael Carter, Jr.**, an 11th-generation farmer and founder of Africulture, has been a key figure in this effort. In partnership with **UVA Dine**, Carter has advanced supply chain improvements that favor **local BIPOC farmers**, culminating in the Farm Pilot Program. This program supports the wholesale acquisition of produce from minority farmers for UVA dining facilities, **connects chefs** directly with these producers, and **educates culinary staff** about purchasing and incorporating healthy, local produce into their menus. This pioneering initiative has been vital in establishing a **dependable market** for underrepresented farmers, lowering entry barriers for small-scale BIPOC growers, and celebrating the **cultural heritage** of local ingredients, traditional recipes, and regional land.

UVA's Impact with 4P Foods

Q1 - Q3 of 2023

\$127k

total spend on food sourced responsibly from independent farmers.

13

BIPOC farmers and producers providing food for UVA.

\$52.5k

spent on food sourced from BIPOC farmers and producers. \$23K of this spend was covered by subsidies



*Singing Earth Farms, a local partner with UVA Dine ;
PC: 4P Foods*

FARMER PROFILE: NADINE BURTON AT TALLAWAH FARMS

Tallawah is a family-operated farm that specializes in locally grown ethnic/specialty crops, providing migrants with freshly grown produce that they could only get from home. The farm is located on 1 1/2-acre property in the beautiful Eastern Shore of Maryland.

Tallawah was started by Nadine Burton and is now a **family operation**. From an early age, Burton has been tilling the ground. It all started back in Jamaica when she would accompany her grandfather to the farm.

Curious, Burton set out to understand the science of growing of crops. She went to some of the best institutions where she obtained an associate degree in general agriculture, a teaching diploma in agricultural science, a Bachelor of Technology in agricultural production, Master of Science, and a Ph.D. in **food science** majoring in plant and soil with a concentration in ethnic crop production.



As a student and a farmer, Burton mastered the skills in growing **ethnic crops**, and incorporating all of the faculties earned her the ethnic crop specialist title. She now **educates farmers** on ethnic/specialty crop production. Now, having an example to support your teaching is a very important tool and that is what Tallawah exemplifies. Tallawah serves as a **pilot farm** leading the way in growing locally ethnic/specialty produce to satisfy increasing demand.

Today, they also grow callaloo, African garden egg, Jamaican sorrel, Jamaican pumpkin, bell peppers, cucumbers, and okra in addition to collard greens and kale sustainably. Their belief is that **anything used in excess can be detrimental**, therefore, they take pride in soil building to **maintain soil health**: "healthy soils, healthy crops."



FARMER PROFILE: RALPH T. MORTON

After retiring from the military, Ralph T. Morton returned to the family farm in Ruckersville, VA. to bring food to the community. A **third-generation farmer**, Morton produces high quality natural beef with no growth implants and no artificial hormones. Cattle Run Farm cattle are **raised on pasture** and eat grass their whole lives. They are rotated to fresh pastures regularly to help fertilize the land and keep the cattle's diet of **native grasses** diverse. Cattle Run Farm is located just 20 miles from Charlottesville, VA.



Morton also produces pork with his herd of hogs. The hogs are a mix of heritage breeds that are **best adapted** to the land at Cattle Run Farm. They are raised unconfined, with plenty of room to roam, and access to **sun** and **fresh air**. The pigs are able to forage on fresh pastures and are fed a diverse diet which produces the most flavorful meat.

"The direct selling has propelled Cattle Run Farm to enhance our grass-fed brand and provide field-to-fork experience to our local university"

Ralph T. Morton
Cattle Run Farms



Cattle Run Farm; PC: Virginia Black Farmer's Directory

UVA DINE SHOWCASING BIPOC FARMERS

LOCAL TASTE CARTS

Each week, UVA Dining presented "Local Taste Carts," an engaging tasting event held in UVA dining halls. This initiative allowed students to explore and enjoy dishes crafted from ingredients sourced from **local, sustainable, and minority-owned farms**. All dishes sampled were from farms and producers within **250 miles** of grounds.

By participating in this event, students not only enjoyed fresh, flavorful cuisine but also supported a commitment to equity and sustainability within our food systems. The "Local Taste Carts" exemplified UVA's dedication to promoting **diverse culinary traditions** and fostering a direct connection between the university community and local BIPOC farmers.

MENU HIGHLIGHTS

UVA Dining showcased sustainably sourced ingredients from the BIPOC program during its "**Veg-Out**" dinners at the FFC Dining Hall. These events featured an array entirely of vegetarian and vegan dishes with international flair at every station, offering students a diverse and delicious dining experience. While **sustainably sourced ingredients** are seamlessly integrated into everyday menus, special events like "Veg-Out" play a crucial role in **educating students** about their food and its origins.

Accompanying materials at the event informed students about **plant-based proteins** and the positive environmental impacts of choosing plant-based options. This initiative not only highlighted the contributions of **local BIPOC farmers** but also reinforced UVA Dine's commitment to sustainability and food justice, aligning with the university's broader goals of promoting equitable and environmentally conscious food practices.



A Local Taste Cart Event at FFC Dining Hall; PC: UVA Dine



Students enjoy sustainably sourced, vegetarian meals at a "Veg-Out" event; PC: UVA Dine

GOAL 2

Decrease amount of landfilled food waste from dining operations & increase compost & recycling on Grounds events



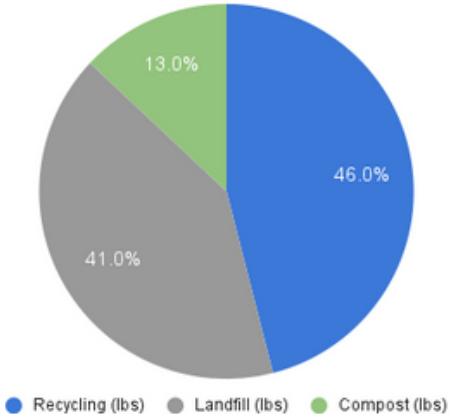
Zero-waste efforts at UVA include expanding composting efforts; PC: UVA Sustainability

- 2.A** Increase opportunities for materials to be composted and reused
- 2.B** Improve tracking of landfilled and diverted waste from dining operations
- 2.C** Minimize amount of prepared but uneaten food
- 2.D** Pilot fossil fuel-free cooking

GREEN GAMES: WASTE DIVERSION IN UVA ATHLETICS

The Office for Sustainability helped support **waste diversion efforts** for the 2023 football season by assisting with compost and recycling collection. Student volunteers interacted with attendees to provide education on what is compostable and recyclable within Scott Stadium, and helped ensure the compost stream stayed contamination-free from non-compostable items. These games saw a total of **85 volunteers** over 6 home football games who helped Scott Stadium achieve a **diversion rate of 58%**.

Green Games Waste Diversion 2023



13,392 lbs
of waste composted

48,975 lbs
of waste recycled



The Office for Sustainability helped support waste diversion efforts at 4 home basketball games in February of 2023 by providing composting and assisting fans with waste sorting. In total, volunteers helped divert **3,071 pounds of compost** from the landfill.

STUDENTS LEAD SUSTAINABLE WASTE REDUCTION EFFORTS

ZERO WASTE AMBASSADORS

The Zero Waste Ambassador Program, a growing cohort of **student volunteers**, assists with composting efforts across the university by **sorting through composted material** to remove any non-compostable items. This attention to detail allows composted materials to properly break down during the composting process, with the final result being **rich soil** that local farms and gardens use on their crops. Some of this material makes its way back to Grounds to be used at the **UVA Student Garden**, and by UVA Landscaping.



Student Volunteers; PC: Office for Sustainability

HOOS REUSE

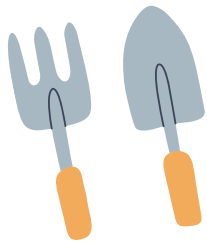
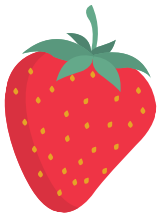
The 2023 Hoos ReUse Annual Move-Out Donation Drive expanded to include efforts to collect non-perishable items from students across Grounds. The 7 donation locations collected **1,332 pounds of food** that went to support the **Blue Ridge Area Food Bank** and **UVA Community Food Pantry**.



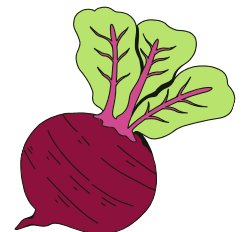
Caroline Baloga, Katie Steele, and Brendan Puglisi; PC: Office for Sustainability

UVA SUSTAINABILITY AND FOOD JUSTICE COURSE CULTIVATE STUDENT GARDEN

The University Student Garden, located on grounds and maintained by a dedicated team of students, is a vibrant example of **local, sustainable gardening**. With seasonal crops ranging from **fruits** and **vegetables** to **herbs**, the garden not only provides a hands-on educational experience for students across the university but also serves as a model for sustainable practices for the **greater Charlottesville community**.



Student Volunteers in the Garden; PC: Office for Sustainability



In 2023, the garden welcomed 20 newly trained volunteers who learned essential skills in **crop watering** and **maintenance**. With two weekly garden workdays, students had ample opportunities to engage with the garden, contribute to its upkeep, and deepen their understanding of **sustainable agriculture**.

A significant **partnership** was formed in the fall of 2023 between the Office for Sustainability Service Learning Team and **Dr. Kate Stephenson's Food Justice writing course**. Students from this course volunteered weekly, dedicating their time to tending the garden and participating in educational activities related to sustainability at UVA.

GOAL 3

Develop Policies & Programs to Eliminate Food Inequities & Hunger at UVA



Non-perishable food items, available at the Community Food Pantry, support students in need. Photo by UVA Community Food Pantry.

- 3.A** Gather data about food insecurity to include sources of risk for students, faculty and staff
- 3.B** Develop and implement a University plan, policies and actions for ensuring all students, faculty and staff have access to food
- 3.C** Increase awareness of historical legacies of harm that have contributed to food insecurity as a social justice issue

UVA LEADS FOOD JUSTICE RETREAT & HEALTH EQUITY PANEL

UVA Food Assist embarked on the Shenandoah Food Justice Retreat, a transformative experience that highlighted key **food security interventions** in the Shenandoah Region. The tour, held on November 17th, provided participants with an in-depth look at the collaborative efforts of various organizations committed to addressing food insecurity.

The first stop was at the Blue Ridge Hunger Action Coalition, where attendees learned about the coalition's comprehensive strategies for reducing hunger through **community partnerships** and **advocacy**. Next, at the Blue Ridge Area Food Bank, participants witnessed the logistics and operations behind one of the region's most vital **food distribution networks**, gaining insight into how the organization ensures that nutritious food reaches those in need.

The visit to Black Bear Composting showcased innovative approaches to sustainability, emphasizing the importance of **waste reduction** and **soil health** in the fight against food insecurity. This segment of the tour illustrated how composting not only supports local agriculture but also contributes to a more sustainable food system.

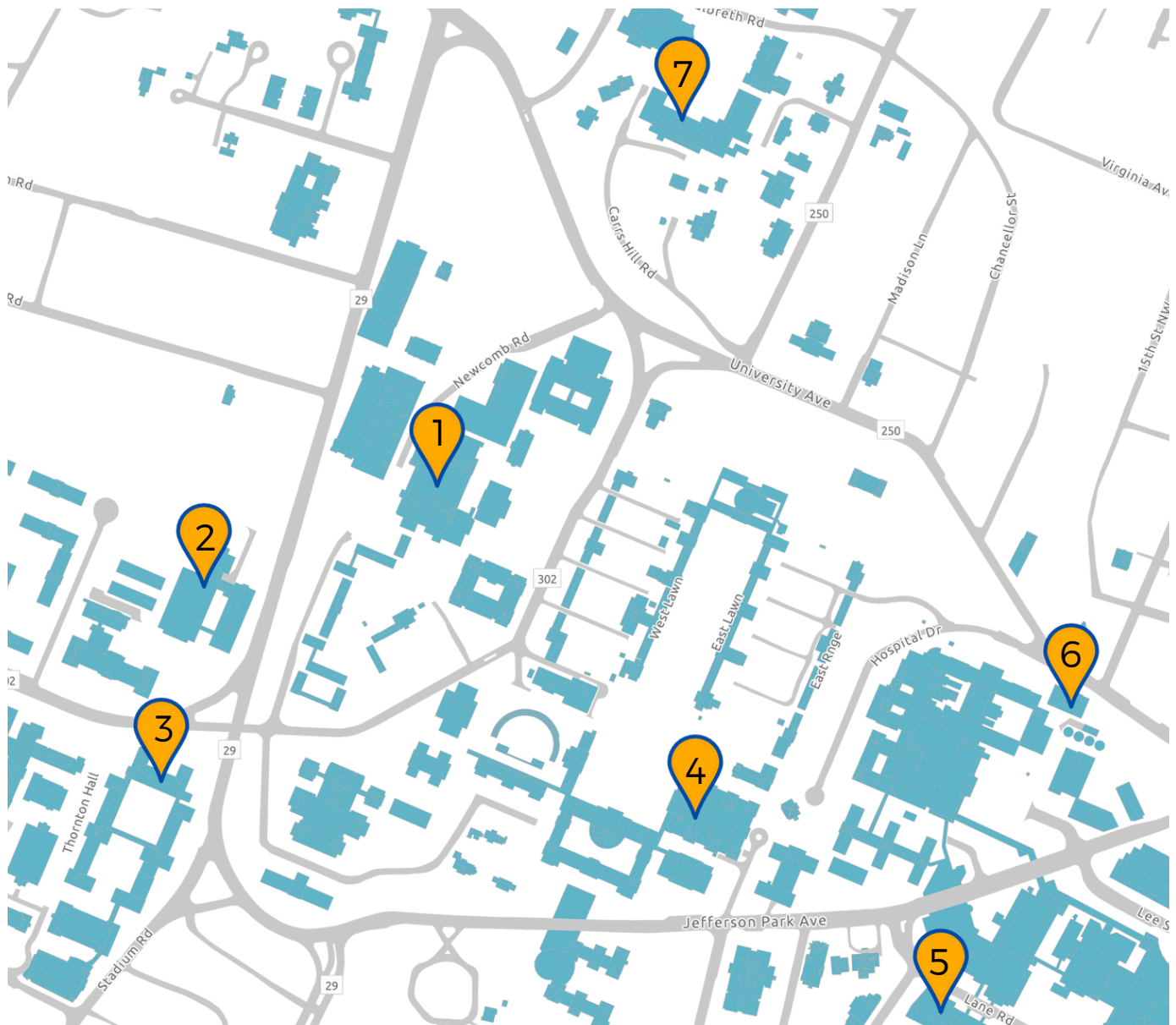
These organizations, all partners of the Sustainable Food Collaborative (SFC), exemplify the shared commitment to developing policies and programs aimed at **eliminating food inequities** and hunger. The retreat underscored the SFC's goals of raising awareness of historical legacies of harm contributing to food insecurity, gathering data on risk sources affecting the UVA community, and implementing effective strategies to **ensure food access for all**.



The Food & Health Equity Panel, sponsored by RAM@UVA (Remote Area Medical), Batten Graduate Council, and Food Assist, was hosted in Garret Hall at UVA. This panel featured discussions on the intersections of food and health equity from a group of knowledgeable speakers from a variety of backgrounds, including Dr. Tim Harlan, Dr. Jeff Gander, Melanie Brede RD, Eleanor Steiner, and Ariana Gatewood. Panelists explored strategies for identifying sources of risk affecting students, faculty, and staff.



UVA EXPANDS FOOD PANTRIES



1. UVA Community Food Pantry

- Located in the Newcomb Hall Student Activities Center Rm. 144
- Offers shelf-stable items, hygiene products, and seasonal produce

2. Higher Education Program Pantry

- Located in Ridley Hall Rm. 285
- Offers snack items, single serve meals, canned foods

3. School of Engineering Pantry

- Located in Thornton Hall Rm. A121
- Offers Single serving soups/pasta, canned items, and hygiene products

4. McIntire School of Commerce

- Located in Rouss/Robertson Hall
- Offers shelf-stable items and snacks

5. School of Nursing

- Located in Claude Moore Nursing Education Building at a table next to receptionist's office
- Offers meals, snacks, and some fresh items

6. Maxine Platzer Lynn Women's Center

- Located at 1400 University Ave.
- Offers canned and premade items and hygiene products

7. School of Architecture

- Located in Campbell Hall
- Offers snacks and shelf-stable items

GOAL 4

Increase Awareness about Sustainable & Just Food Systems; Translate Heightened Awareness into Informed Choices & Opportunities for Direct Participation



Morven Kitchen Garden produce to be sold through a farm stand outside of UVA Children's Hospital. Photo: Morven Sustainability Lab.

- 4.A** Create a website for information about sustainable and just food at UVA
- 4.B** Sponsor and promote events and activities concerning sustainable and just food
- 4.C** Support sustainable agriculture and gardening at UVA
- 4.D** Promote research and teaching on sustainable food and justice
- 4.E** Promote connection and collaboration with Charlottesville-area partners

SFC GRANT INSPIRES STUDENT CROSS-DISCIPLINARY PROJECTS

The Sustainable Food Collaborative (SFC) Student Grant Program was a pilot conducted in the 2022 to 2023 school year made possible by a generous grant of funding from the UVA Committee for Sustainability. Two-thirds of the funding, \$20,000, was determined by the SFC Hub members to be used to support the **projects** of **UVA students** and **CIOs** in the pursuit of the four Goals of the Action Plan, driven by the importance of both **community and student engagement** as well as cultivating collaboration toward the common goals of improving UVA's food policy. **14 student projects** were completed and over \$18,000 dispersed.

PROJECT SPOTLIGHTS

Hereford Residential College Sustainability Committee organized the Global Food Fair in collaboration with the **Fourth Year Trustees Diversity, Equity, and Inclusion Committee** to increase global cultural awareness, promote sustainable food production and consumption, and cultivate greater inter- and intra-cultural communities at the University of Virginia. **10 cultural CIO's** representing student cultures from across **3 different continents** provided traditional foods to over **150 guests** at a zero waste event that saw supplies run out in less than 90 minutes due to an overwhelming positive response.



Hereford College Sustainability Committee; PC: SFC Funding Report

The CIO **Global Problems, Local Solutions (GPLS)** worked with **Blue Ridge Juvenile Detention (BRJD)** to support the BRJD Garden Program by establishing undergraduate student **gardening mentors** for youth as well as providing garden supplies. Members volunteered weekly for a month, engaging Charlottesville youth in the production of **local, organic produce** like mustard seeds, cucumbers, tomatoes, squash, and other vegetables.

Environmental Justice Collective utilized SFC funding to host a conversation with **Ira Wallace**, a seed saver, educator, and leader of the renowned Southern Exposure Seed Exchange with immense knowledge on **creating regenerative food systems** and promoting justice in foodways. This workshop focused on honoring and learning from **Black seed keeping and foodways** as part of their Earth Day speaker series. Over **20 students** participated in this educational workshop on the invaluable knowledge of **seed saving**.



Ira Wallace speaks on regenerative food systems and learning from Black foodways; PC: SFC Funding Report

SFC PILOTS

GREEN YOUR FOOD GAME



The "Green Up Your Food Game" Challenge launched in March of 2023, and invited all undergraduate and graduate students to participate in a dynamic and educational initiative aimed at **promoting sustainable and equitable food systems**. This innovative outreach initiative, designed as a sustainability punch card, **encouraged students to engage** in a variety of food-related activities to earn points and win prizes, all while fostering a deeper understanding of the impact of their dietary choices on the planet.

PRIMARY GOALS

1. **Increase student involvement in food-related sustainability activities on-Grounds.**
2. **Demonstrate the ease and impact of adopting sustainable personal habits.**
3. **Foster connections between students and organizations dedicated to food sustainability and equity**

Participants in the "Green Up Your Food Game" Challenge can choose from a curated list of 30 actions spanning three categories: dining, volunteering, and educational events. Each activity is assigned a point value, incentivizing students to prioritize **impactful** and **community-oriented** actions. Examples of these activities include volunteering at local food pantries, preparing sustainable meals for friends, and joining student organizations focused on **food sustainability, insecurity, or equity**.



This challenge not only aims to **increase student involvement** in food-related activities on-Grounds but also illustrates the ease and significant impact of **adopting** more **sustainable habits**. By participating, students connect with various on- and off-Grounds organizations, enriching their knowledge and experiences related to food sustainability.

The initiative's success is reflected in the active participation and the widespread interest it garnered, highlighting the growing **commitment to sustainability** within the UVA community.

MORVEN SUSTAINABILITY LAB GROWS KITCHEN GARDEN

The Morven Kitchen Garden (MKG) serves as an educational and practical space where volunteers can learn about sustainable gardening practices, local food production, and environmental stewardship. Volunteers engage in a variety of activities, including planting, harvesting, and maintaining crops, which range from vegetables and fruits to herbs. This **hands-on experience** not only enhances their understanding of sustainable agriculture but also fosters a sense of community and shared purpose.



MKG employee and project lead Jayna Mallon plants hedgerows ; PC: Morven Sustainability Lab

In 2023, the MKG experienced a **significant surge in volunteer engagement**, with a total of **431 volunteers** contributing their time and efforts—an impressive **208% increase** from the previous year. The garden's commitment to community involvement and sustainable agriculture remain stronger than ever.

Total of 48 CSA shares
a 15% increase over 2022

Inaugural Sliding Scale Payments
7 members served at free or reduced rates

Students at MKG, a 1.5 acre organic farm providing produce to UVA Dine and Community Supported Agriculture (CSA) recipients, received funding from the SFC grant project (described on page 20) to pursue sustainable pest management techniques that **increase biodiversity** and **pollination** by planting native shrubs which attract predators that naturally control pests. Over 20 volunteers from the APO service fraternity learned about sustainable agriculture practices. Dozens of new plants, including blueberry, blackberry, rosemary, and aster were planted at the site. These plants work to **reduce agricultural pests** while offering safe havens to **native pollinators**.



Volunteers from APO help plant new plants, such as blueberries ; PC: Morven Kitchen Garden

HOO'S COOKING IN THE UVA TEACHING KITCHEN

In 2023, the Teaching Kitchen (TK) at Student Health and Wellness has exemplified a commitment to sustainability, community engagement, and cultural appreciation through its diverse programming. Home to the **Hoo's Cooking** nutrition education and culinary skills classes, the TK's mission encompasses building skills in **food preparation**, budgeting, and nutrition while **supporting health**, honoring **culture**, promoting **sustainability and equity**, fostering **community**, and instilling joy and confidence in cooking.

THE TEACHING KITCHEN HOSTED 68 EXTRACURRICULAR CLASSES FOR A WIDE VARIETY OF GROUPS AND ORGANIZATIONS

- Pre-professional honor societies
- Black College Women
- Greek organizations, Residence Halls Service organizations
- Indian Student Association
- UVA colleges and class councils
- Muslim Institute of Leadership and Empowerment
- Hoos First
- Bengali Student Organization
- Native American Student Union
- NAACP

In one class, James Beard Award-winning chef Sean Sherman, known as the "Sioux Chef," shared his expertise in indigenous cuisine with the UVA community. The event, which emphasized the importance of **sustainable and culturally respectful food practices**, featured a menu rooted in Native American traditions. Sherman's visit highlighted the rich culinary heritage of indigenous peoples and demonstrated how traditional foods can be prepared in modern, sustainable ways. The event not only educated attendees about **indigenous ingredients** and techniques but also underscored the Teaching Kitchen's commitment to promoting diversity, sustainability, and **community engagement** through its culinary programs.



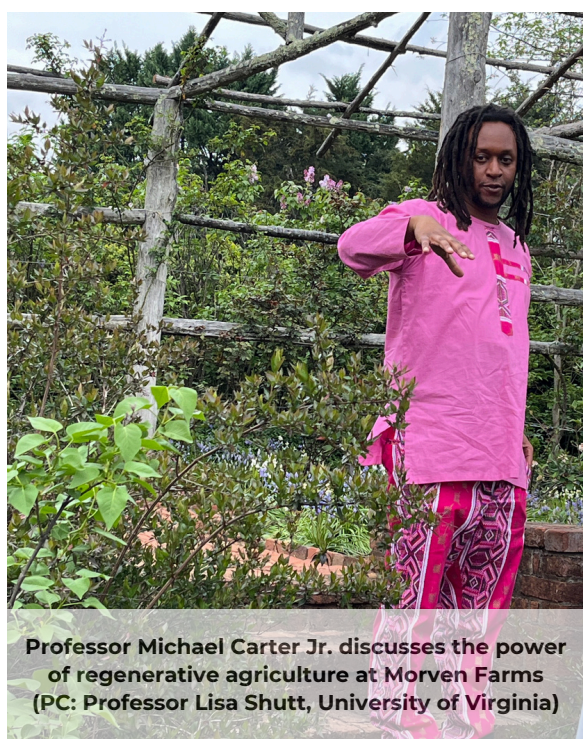
Sherman shares his expertise on indigenous cooking to TK students. (PC: Sanjay Suchak, University Communications)



Fourth-year student Maya Koehn-Wu puffs rice – almost like popping popcorn – under Sherman's guidance. (PC: Sanjay Suchak, University Communications)

AFRICULTURE AND THE GENERATIONAL INFLUENCE OF BLACK FARMERS

Africulture: The African Roots of US Agriculture & the Challenges and Innovations of Today's Black Farmers is a UVA AAS/ETP course led by practicing farmer-activist, **Michael Carter, Jr.** and Associate Professor **Lisa Shutt**. This course examines the historical legacies of the African Diaspora in shaping U.S. agriculture, agrarianism, and culinary traditions. By analyzing historical literature, commentary writing, and agrarian practices, **students are presented with how black agrarian traditions transformed U.S. agriculture from the Trans-Atlantic Slave Trade to the modern day.**



Professor Michael Carter Jr. discusses the power of regenerative agriculture at Morven Farms (PC: Professor Lisa Shutt, University of Virginia)

This course highlights the power of black agrarian traditions -- emphasizing these traditions as **restorative processes that heal the land and ecosystem** while also fostering agriculture, culinary work, and food as a **space of family and community.**



Africulture Class Students learning black culinary traditions at UVA's Teaching Kitchen. (PC: Michael Carter Jr, Carter Farms)

Class Highlights

Learn and discover the contributions of black agrarians in US agriculture

Examine how food and agriculture shape systems around the world

Join guided tours to Carter Farms and Morven Farms

Learn and practice traditional black culinary techniques

Participate and engage at UVA's Student Health Teaching Kitchen

Connect with stakeholders in agriculture industries across the state

WEBINAR SHOWCASES UVA BIPOC FARMER INITIATIVE

The "Growing an Equitable Regional Food System" webinar, hosted by Virginia Tech's Center for Food Systems and Community Transformation, was a comprehensive discussion on **leveraging institutional purchasing power** to support BIPOC farmers and foster sustainable regional food systems. This event brought together a unique collaboration between UVA Sustainable Food Collaborative, Aramark/UVA Dine, 4P Foods, Local Food Hub, and Carter Farms & Africulture.

KEY DISCUSSIONS

1. Institutional Purchasing Power

Emphasized the critical role universities play in shaping food systems through their purchasing decisions. By committing to sourcing from BIPOC farmers, institutions can drive significant positive change in local food economies.

2. Challenges Faced by BIPOC Farmers

Highlighted the systemic barriers that BIPOC farmers encounter, including limited access to markets, financial resources, and historical inequities that have marginalized these communities, along with strategies to overcome them.

3. Collaborative Efforts

Showcased the collaboration between local food organizations aims to create value-driven supply chains that benefit both the university community and local farmers.

4. Educational Impact

Served as an educational platform, raising awareness about food justice and the importance of equitable food systems. Participants were encouraged to consider how their own institutions could adopt similar practices.



UVA SUSTAINABILITY HOSTS DECARBONIZATION PLUS ACADEMY

The **University of Virginia's Decarbonization-Plus Academy (DA+)**, hosted in the summer of 2023, builds on the success of the original Decarbonization Academy. This year's program **expanded its focus** to include not only UVA's carbon neutrality goals for 2030 and 2050 but also its commitment to **reducing nitrogen emissions by 30% by 2030**. The broadened scope enabled the engagement of a more **diverse group of students** and faculty compared to the predominantly STEM-focused cohort of 2022.



Discussion during the Decarbonization Academy; PC: Office for Sustainability

6 Unique Projects

Forest Patches at UVA

Focused on integrating forest vegetation into the campus landscape to sequester CO₂ and enhance ecosystem services.



Decarbonizing UVA Labs

Developed a smart HVAC system to optimize lab ventilation, reducing energy use and emissions.



Morven Farm Phenology

Studied historical land management practices to inform sustainable agricultural practices at Morven Farm.



Renewable Natural Gas Production

Explored the feasibility of producing renewable natural gas on-campus from biological waste.



Community Outreach on Nitrogen Footprint

Engaged the community in understanding and reducing UVA's nitrogen footprint.



Embodied Building Emissions

Analyzed the carbon emissions embodied in building materials to find ways to reduce them.



GOAL 5

Partner with Community-Driven Food Justice Efforts and Provide Support, Skills and Resources to Further Their Vision

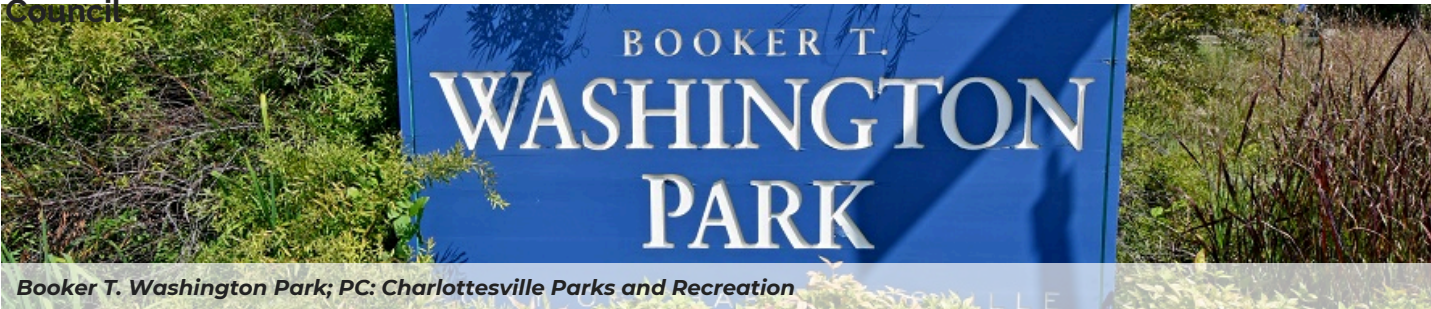


SFC supports Cultivate Charlottesville in their efforts to expand and further food justice through urban agriculture efforts, like the 6th street garden pictured here with co-director Richard Morris. Photo: Cultivate Charlottesville.

- 5.A** Integrate community values and needs into UVA practices; serve as bridge advocate for community partners and ensure community priorities are reflected in University planning and events
- 5.B** Use UVA resources to support community values and efforts for equitable participation in the food economy and access to healthy foods
- 5.C** Partner and contribute to regional and statewide efforts that increase sustainable, equitable and resilient food systems

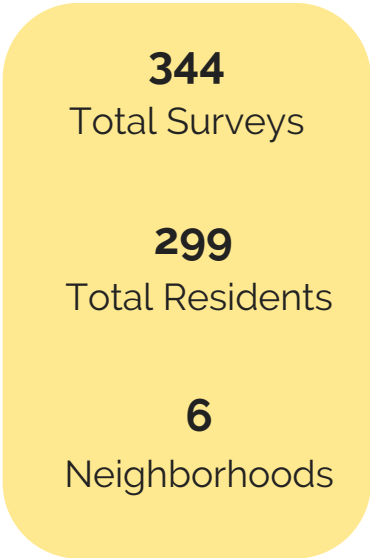
CULTIVATE CHARLOTTESVILLE LAUNCHES POWER TO GROW CAMPAIGN

Cultivate Charlottesville, a partner of the SFC, created the **"Power to Grow" campaign** which worked to advocate to **prioritize public growing space in Booker T. Washington Park**. In support of this initiative, the SFC was proud to provide **grant funding** and **student support** in fielding the survey. The "Power to Grow" survey is used to determine the level of local community support for the addition of an Urban Agriculture Collective (UAC) farm in Booker T. Washington Park. This survey **demonstrated a clear need** for an urban farm to create additional food access, with Cultivate now **seeking local funding support from Charlottesville's City Council**.



KEY FINDINGS

- The majority of those surveyed believe that fresh produce is not accessible to all Charlottesville residents
- Most residents did not experience challenges in getting fresh produce.
- The majority of residents support free and fresh produce to residents of public and affordable housing.
- The majority of residents believe that an Urban Agriculture Collective farm at Washington Park would benefit their community.



When asked about potential benefits, residents said that they believed a UAC farm in Washington Park would:



INCREASE ACCESSIBILITY TO FRESH PRODUCE



TEACH PEOPLE HOW TO GROW THEIR OWN FOOD



ENCOURAGE COMMUNITY GATHERING



PROVIDE OPPORTUNITIES FOR YOUTH TO LEARN



CREATE A SPACE FOR VOLUNTEERISM



EMPOWER BLACK AND BROWN FOLKS



Community Members Supporting Cultivate; PC: Cultivate Charlottesville

UVA AND COMMUNITY CO-HOST ECO-FAIR

In April, the University of Virginia (UVA) Sustainability, in collaboration with various community partners, organized a vibrant and engaging event to celebrate our shared planet. The event aimed to **promote environmental awareness, explore green career opportunities, and foster community engagement** in sustainability initiatives. Citizens of planet Earth, irrespective of UVA affiliation, were welcomed to participate in this enlightening and enjoyable experience.



Students tabling at the Eco-Fair; PC: Office for Sustainability



Students handing out informational materials; PC: Office for Sustainability

Zero Waste Initiatives: The event emphasized zero waste practices, with initiatives in place to minimize environmental impact through recycling, composting, and waste reduction efforts.

Green Career Exploration: Attendees had the opportunity to explore various green career paths and involvement opportunities through **interactions with local green businesses, UVA, and community organizations.** Representatives from these entities were available to provide insights, answer questions, and offer guidance to those interested in pursuing **environmentally conscious fields and professions.**



Student volunteers demonstrating sustainable practices; PC: Office for Sustainability

UVA'S ECO-FAIR

2023 IMPACT REPORT

Design and formatting by Spenser Duval, Maya Koehn-Wu, and Jordan Murphy, 2023-24 interns with the Institute of Engagement & Negotiation.

UVA Sustainable Food Collaborative

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