



U-M SUSTAINABLE FOOD PROGRAM

2022-2023 Annual Report



U-M Sustainable Food Program

The University of Michigan Sustainable Food Program (UMSFP) organizes and amplifies student voices calling for a more just and sustainable food system. We work alongside food, environmental, and social justice-oriented groups on campus to make our food system more just and sustainable. UMSFP consists of a paid student leadership team and a network of affiliated student organizations and individual collaborators. Together, we leverage our connections and collective knowledge to develop innovative, student-centered food justice initiatives at U-M, working closely with campus and community stakeholders like the Campus Farm and the Maize and Blue Cupboard along the way.

From the seeds that brought abundance to each Farm Stand, to the leadership development that deepened our conversations, to the near 100 new-hire applications to Student Life Sustainability that broadened our horizons, our last year, UMSFP is one defined by growth.

On the first Saturday of November, the LT spent the morning together formulating a vision for the UMSFP's future and the food system that it serves within. The visioning session surfaced several moonshot ideas: from closer collaboration between U-M campuses, to a student-run grocery store, to cultural shifts away from extractive education towards decolonial processes. As a student organization, we face the challenge of sustaining UMSFP's impact year-to-year through leadership transitions. We accomplish this by investing in fractal relationships, focusing on the small interactions that ripple out into larger systems of reciprocity, collective knowledge, and intergenerational impact. We center these principles of emergence in our work so that the next generation of students may attend workdays at the Campus Farm, pick up a watermelon in front of the UMMA, give a Bite-Sized Talk at Rooting For Change, and order pickles from the mobile farm stand.

Through sharing space and sharing food, we invent more creative, collaborative, and transformative futures to answer today's challenges. We recognize the privilege of our situation as a Student-Sponsored Organization, with extensive University resources at our fingertips, and hope to wield this power towards student-led food justice initiatives. As today's LT, we use these annual reports to convene with past and future students. We step into the utopian visions of yesterday's LT and imagine the day-to-day working environment for tomorrow's LT. Through these connections, the transience that challenges us is also what allows us to learn from generations of student organizers.

We hope this mini time capsule will both express our gratitude to previous LTs and hope for future LTs.

In food and community,
Izzy Beshouri + Chase Dautrich
Co-Presidents, 2022-23 Academic Year



Our Approach

To us, true sustainability starts within. We foster a positive culture wherein managers know each other's professional as well as personal goals. As a team, we exercise intentionality in learning and living our mission so that we can bring it to our work, such as emphasizing student food sovereignty during interactions with Farm Stand customers.

Inch Wide, Mile Deep — one of adrienne marie brown's many words of wisdom encourages us to shift away from our obsession with productivity and completing tasks, and instead focus on placing our time, energy, and care into building the relationships we need to transform our world. This teaching has continually stuck with me during my time in UMSFP. It's true that impact lies in the smallest of actions— from engaging conversations with student customers at the U-M Farm Stand to consensus decision-making in leadership meetings.

- Lunia Oriol
Partnerships Manager



**Growth +
Reflection**



**Fall retreat w/ SSC @
Adventure Leadership**

**Relationship
building**



Detroit Food Tour

**Whole-self
resilience**

A huge part of the sustainable effort is making sure that interpersonal relationships remain meaningful and fulfilling, and it meant the world to be able to accomplish this through the team.

- **Shiryn Anissa Noor Affendi**
Culture Manager



Kimchi night w/ Campus Farm



U-M Farm Stand

The Farm Stand is a weekly pop-up market and education project that sells produce grown by students for students. Every Thursday in July through November, UMSFP and the Campus Farm offer delicious produce, a platform for sustainability and justice dialogue, and generate revenue for student mini-grants for other student-led sustainable food innovations. The goal of this project is to promote student food sovereignty, helping students claim their power to shape how food is produced, processed, sold, and consumed at UM.



The Farm Stand is an illustration of student organizing that aims to change the systems we find ourselves in. By allowing an avenue of student grown local produce to become accessible to students, it becomes an act of self-determination & increasing student's agency to determine their food system.

- **Marie Gallagher**
Farm Stand Operations Manager



Aarushi Ganguly
Finance & Fundraising Manager



Olivia Woodring
Farm Stand Education Manager

By the numbers:

- 1000+ customers (80% UM students)
- 2000+ educational participants
- 1,100+ lbs surplus produced donated to MBC
- \$10,500 in sales
- \$4,500 raised for Student Food Empowerment Fund
- 50+ varieties of produce
- Sample recipes at multiple farm stand



COMING SOON

The Campus Farm & UMSFP earned a **\$20,000 PBSIF grant** and another **\$5,000 from President Ono's inauguration** to build a mobile version of the Farm Stand!



Student Food Empowerment Fund

UMSFP grants up to \$1000 to student organizations focused on food and/or social justice. UMSFP seeks to build relationships via marketing, planning, visioning, and more. Funding comes from two sources: the Cultural Food Fund, which supports culturally-appropriate food catering, and a Project Fund, which gets food sovereignty initiatives off the ground. This funding comes from UMSFP and the Farm Stand's sales, and are matched by Student Life Sustainability.



As grants manager I've really enjoyed building out programs and projects with our applicants. I've had the privilege to work with a ton of amazing and impressive people both inside and outside the sustainability sphere. I'm particularly grateful that we were able to fund food for so many cultural events on campus this year. Food and catering for events is very expensive and taking that burden off of cultural and ethnic orgs has meant a lot.

- Ashvin Pai
Grants Manager

\$1,800 in project funding
distributed across 2 student orgs,
including...



Feminist Mapmaking
WORTH



Not Just Food Insecurity
Health Promotion at UM

\$5,150 in cultural food funding
distributed across 8 student orgs,
including...



10th Annual Harvest Fest

Harvest Fest is a celebration of all things food and fall open to the greater campus community. Campus Farm and UMSFP meet throughout the summer and fall to coordinate student orgs partners, event vendors, activity stations, and performances.



Farm and greenhouse tours



MDining food demonstration

800+ attendees
28 orgs tabled



Meghana Tummala

Events Manager

"I've really enjoyed planning our two big events this school year, and I genuinely mean that! For one it was extremely satisfying to see it all come together and be able to enjoy the fruits of our labor. The planning process also demonstrated the amount of passion and consideration the team has for the events and it's truly special to see everyone working towards a similar goal, all while helping one another out!"



**Handmade screen printing,
new this year!**

Rooting for Change: Student Food Summit

An annual event in the spring that fosters collaboration between member groups and partners, the summit challenges attendees to explore food through the lens of social justice. Like all of UMSFP's work, this event centers well-being and relationship building in our sustainable food community, and promotes a sense of personal and organizational connectedness to one another and to the food we grow, buy, sell, cook, and eat! (3/23-3/25)

Day 1:

Bite - Sized Talks at
Blue Llama Jazz Club
8 Performers
130+ Attendees



Talks included fermentation in the Asian diaspora, a children's book about food and grief, and a musical performance about food and identity.

Day 2:

The Economy,
Society, and Politics
of Food
3 Panelists
50+ Attendees



This lunchtime event also included a zero-waste lunch menu and cooking demonstration from MDining

Day 3:

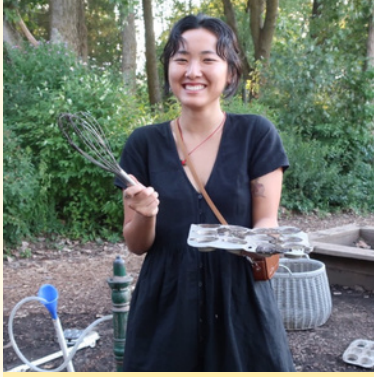
Learnshops
9 workshops/lectures
80+ Attendees



Learnshop topics included garment dying with food scraps, building community resource networks, the science of pickling, and how to compost.

"There are a ton of ways to get involved in food sovereignty and justice in the community, whether that's through community organizing, volunteering, or practicing sustainability when it comes to food. I really enjoyed the practical workshops that allowed us to get hands on experience with some sustainable practices like dyeing with food scraps and composting"

- RFC Attendee



I've really enjoyed the opportunity to write the weekly newsletters. It excited me to know that I could help connect people to different resources, articles, and events that could expand opportunities for learning and community connection!

- **Allison Jiang**
Marketing Manager



Camille McMurtry
*Student Engagement
Manager*

More Campus Engagement

- **230+** unique deep engagements at interactive, in-person events such as communities of practice and Harvest Fest
- **1400+** newsletter subscribers
- **4000+** unique individuals engaged
- **7 academic partners** in areas such as anthropology & statistics
- **26 organizational partners**

Communities of Practice

Communities of practice are creative, free-thinking collaboration networks for students of all academic backgrounds to work together on visionary food justice initiatives. Each community is centered around a theme.

Anti-Racism & Food Justice

The ARFJ community of practice revolves around the active unlearning and combating of systemic inequalities of our current food system. This year, the group strategized different approaches for how to do anti-racist work across student life.



Bella Lowe

Social Media Manager

"I think UMSFP has taught me a lot about food systems and how to work within them to dismantle inequalities. The work is tough, but it can also be extremely empowering and fun to work on it with such a dedicated group of people. "

Personal & Community Resilience

What does wellness look like in a time of climate crisis? This CP fosters a safe space for the discussion of eco-anxiety within yourself and the greater community.

Activities included...

- Facilitating discussions about community organizing and individual agency
- Practicing mindfulness
- Getting in touch with our creative sides through arts + crafts
- Developing coping skills for eco-grief

Kagan Conrad

Systems Manager



Cooking in Community

Cooking in Community strives to embody what food does best: bring people together! Every other week, regulars and newcomers alike come together in the UMSFP Food Lab to learn new cooking skills and cuisines.

- 10 collaborative meals
- 6 managers
ServSafe certified
- 5 managers Epi
Pen trained



Noelle Shields

Resource Manager

"Seeing Cooking in Community grow from an ambitious idea in a group visioning session to a well-oiled, tight-knit, food-loving community has been one of my favorite parts of the year! Figuring out the logistics of cooking a huge meal every other week and bonding with the cooking team has meant so much to me."

The Underground Zine

What is the zine community of practice? The zine CP serves as an editorial board for The Underground. Students meet with the UMSFP creative team to guide the vision of each publication. **This year, we published two issues, volumes 4 and 5!**

Activities include...

- Building a community centered around art and food
- Planning the layout of the zine
- Creating submissions and posters
- Collaging, printing, and putting up posters
- Reaching out to our lovely community for submissions



The Underground

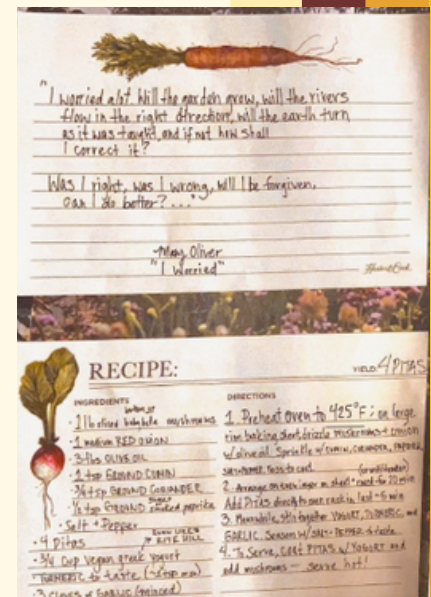
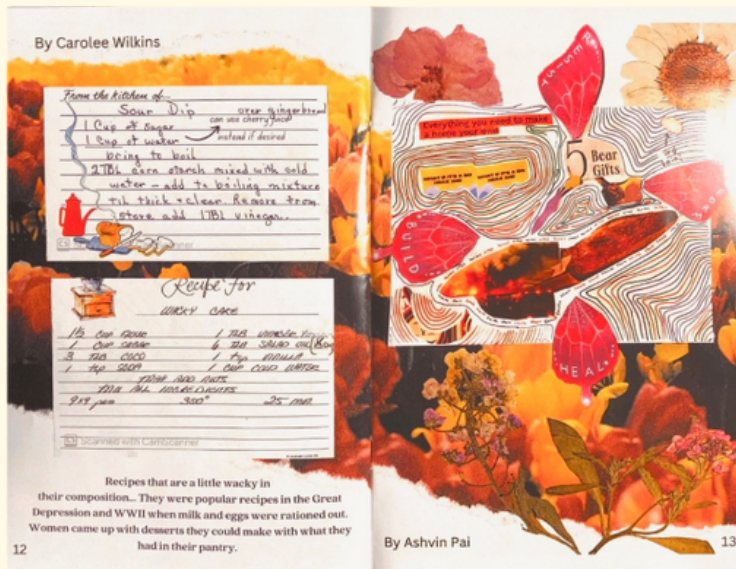
The Underground is UMSFP's food justice zine that showcases poetry, essays, photography, recipes and more. Students and community members alike are encouraged to submit to our publication, or get involved in the editorial process through our community of practice.



Jade Whittaker-Mitts

Creative Engagement Manager

"I have enjoyed collaborating creatively with other students through our zine and community of practice and sharing students art across campus through a food-justice based lense. It's lovely to be able to see how everyone approaches ideas like food, sustainability and justice through a different lense and I love to work with those crossroads through art at UMSFP."



We celebrated the launch of our 4th edition with a zine release party! This event provided a fun and engaging opportunity for folks to share their personal food stories and celebrating their art was a delight!



Letter from Incoming Co-Presidents

As we enter into our next year of the UM Sustainable Food Program, we reflect on moments of shared laughs, shared meals, and shared visions. In thinking about where UMSFP has been and where it is headed, our core values and mission of promoting student food sovereignty remain at the forefront. From implementing an ambitious new community of practice, writing grants for our upcoming mobile farmstand, hosting events with new student partners, and critically evaluating our role on campus and as an anti-racist organization, our leadership team has been the life force of our work.

In the coming year, UMSFP is planning to pilot some exciting new endeavors including cross-organizational anti-racist programming and a Detroit sustainability tour series. Student Food Sovereignty at UM must extend beyond Student Life Sustainability and PitE, bringing in a diverse community of food lovers, eaters, creatives, and organizers. We aim to bring new partnerships beyond explicit food or sustainability orgs to encourage art, storytelling, and collaboration outside the sustainability silo. Events such as the Feminist Mapmaking workshop with WORTH and “Not Just Food Insecurity” with HPUM showed us, once again, the value of including new voices in the food justice work we do and how we can symbiotically learn from student partners of all disciplines.

To the incoming Leadership Team:

As the Co-Presidents, we are so thrilled to share this opportunity with you all and can't wait to see what we co-create in our time together. You each come with many valuable perspectives and we hope that you bring your whole, authentic selves to this work! All of our personal interests, ideas and feedback will actively shape UMSFP teams to come, and we hope that as presidents we can help make your utopian visions come to life!



Peas and Love,

Noelle Shields + Camille McMurtry
UMSFP 2023-2024 Co-Presidents