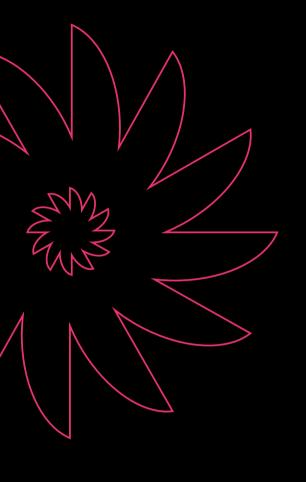
University of Michigan Sustainable Food Program

2023-2024** ANNUAL REPORT

Reflecting on our journey, Crafting our fate.



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Letter from the Co-Presidents



Noelle Shields and Camille McMurtry

'23-'24 UMSFP Co-Presidents

Every year, UMSFP is called by new and exciting projects. The campus landscape of student food sovereignty is ever-changing, and new ideas about engaging students in food systems come up all the time. For us, this year was about leaning into some of those projects we picked up in past years. From continuing to build the mobile farm stand to expanding Cooking in Community, ensuring our programming speaks to our mission and is engaging for students was a top priority. Powered by last year's growth and change, we wanted to lean into our existing programming this year. Questions we asked ourselves include "How can we ensure all aspects of the program fit into our mission?" and "Do UM students still feel called by our work?"

Reflecting on our mission, we considered how we want to embody it by exploring our relationship with food and its significance to us. This year, we took several steps to deepen this connection. These include bringing leadership team members to the Campus Farm for more frequent workdays, participating in a UM/Ann Arbor Food Tour, and implementing more food justice education into our weekly meetings. While maintaining our team's capacity and sustainability of our program, we also explored new programming that directly connects with these goals, including a partnership with Detroit Food Academy and laying the groundwork for a student-run cafe.

All of this could not have been done without the 2023-2024 UMSFP leadership team, our advisor, Clara Gamalski, Student Life Sustainability, and the broader Susty sphere. Thank you for an amazing year and we look forward to seeing all the egg-citing UMSFP work in the years to come!

What's UMSFP



Mission

The University of Michigan Sustainable Food Program (UMSFP) fosters collaborative leadership that empowers students to develop a sustainable food system at the University of Michigan while becoming change agents for a resilient planet.

Vision

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 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 stakeholders like the Campus Farm and the Maize and Blue Cupboard along the way.

"What an incredible little place that brings together sustainability, food sovereignty, community, and love." - Navva Yagalla **UMSFP Farm Stand Engagement Manager**

WHO WE ARE

The Farm Stand is a weekly pop-up market and education project that sells produce grown by students for students. It is held on Thursdays from 12pm-3pm from July through mid November outside of the U-M Museum of Art.

We are powered by the U-M Sustainable Food Program (UMSFP) and the U-M Campus Farm. 25% of proceeds go towards funding student-led sustainable food initiatives here at U of M through UMSFP's mini-grants for food justice program, and the remainder of revenue directly supports the operation of the Campus Farm.

This project seeks to increase student access to fresh, local produce and engage the wider U-M community in food systems learning, food sovereignty, and engagement initiatives.

THIS SEASON'S STATS

\$12,837 **Total Sales** **22%**

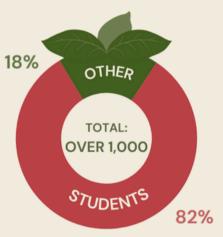
Increase in Sales from 2022 Season

OVER 75

Types of Produce Offered

Produce Sold

* 2023's CUSTOMERS:



*these metrics are estimates

PARTNERSHIPS

\$4,922

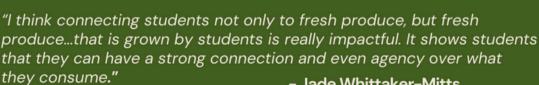
In Grant Funding for UMSFP

OVER 2,000

Units of Food Donated to Maize & Blue Cupboard

- Jade Whittaker-Mitts **UMSFP** Arts Manager





ON THE HORIZON: FARM STAND TRAILER

In Fall 2023, work officially began on the future Farm Stand Trailer, with plans to complete the project in the 2024-25 school year.

O @UMFarmstand • Learn more at sustainability.umich.edu/farmstand



Student Food Empowerment Fund

04

UMSFP offers grants of up to \$1000 for student organizations focused on food and/or social justice. This grant is open to any registered student org at U-M Ann Arbor. These funds come from the earned revenue of the U-M Sustainable Food Program and are matched by Student Life Sustainability. This year, grants included supporting U-M's first Zinecon, supplying traditional food for Malaysian Cultural Night, and kickstarting a hydroponic garden for U-M students.



Granted to student organizations

\$5,262

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Organizations and Events Sponsored



Asian Pacific American Medical Student Association Preprofessional Panel · Breakfast for Palestine · Malaysian Cultural Night · Zinecon · Bluelab Dining Hall Waste Tracking · Pearl Project · Syrian Culture Night · MANRRS Environmental Teach - in · SAFE Night of Worship



HarvestFest

Harvest Fest is a celebration of all things food and fall open to the greater campus community hosted on the Campus Farm site at Matthaei Botanical Gardens. Campus Farm and UMSFP members meet throughout the summer and beginning of fall to coordinate org partners, event vendors, activity stations, and performances. This year we featured three student bands, popsicles from a UMSFPalumnx, and on-site screen printing!

Attendees

Community Partners



Rooting for Change: Student **Food Summit**

An annual 3 day event in the spring that fosters collaboration between students and clubs, RFC challenges attendees to explore food through the lens of social justice. This summit centers well-being and relationship building in our community, and promotes a sense of personal and organizational connectedness to one another and to the food we grow, buy, sell, cook, and eat.

Unique attendees

Attendees at 2+ events



Additional **Programming**



Cooking in Community

Biweekly cooking group

A cooking and community building group that explores new recipes and develops kitchen skills while meeting new people across campus and storytelling via food. Participants are encouraged to be "head chef" for a session to share a recipe of cultural or personal significance. Due to the increased interest from students, this year we expanded offerings to Mondays and Thursdays.

Student **Participants**







The Underground

UMSFP's (maga)zine

An artistic and literary zine that offers a variety of food-related poetry, essays, photography, and recipes submitted by students and community members. For further creative engagement, students can participate in zine issuing, editorial meetings, and the planning of launch parties. This year featured our 6th volume of the zine as well as a special HarvestFest edition.

Zines
Distributed 1000+





Maize & Brine is a pickling program run by the U-M Sustainable Food Program which launched this year. The pickles are made with student-grown produce from the U-M Campus Farm and processed by U-M students, as we workshopped briney recipes and logo designs. The goal is to educate students about food preservation and bring delicious, local, student-made food to the U-M community. Maize & Brine is looking at on-campus production spaces for next year.



35

Educational Workshop Attendees

120+

Lbs of produce pickled

/



Personal, Campus, and ⁰⁸ Community Engagement



Personal

At the end of this year, each leadership team (LT) member reflected on their experiences and created a portfolio highlighting their work. These independent portfolios include an object of creative expression and a reflection essay, providing LT members an outlet to deeply reflect on their personal growth as leaders for social change using the Inner Development Goals framework.

Campus

We also worked with a group of students from Environ 391 to research the potential for a student-run cafe on the UM campus. The group explored marketing opportunities, logistical barriers to overcome, and the overall vision between UMSFP and Noon at Night for the future space.

Community

This year The Underground collaborated with Detroit Food Academy (DFA), a non-profit that engages Detroit youth ages 10-24 in culinary arts and food entrepreneurship. With inspiration drawn from our student-grown publications, DFA youth created their own artwork and written pieces for their very own Zine! UMSFP also had the honor of receiving the M-LEAD equitable partnership award for the academic year and third place in the Graphic Media Alliance Print Excellence Awards.

233

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unique students engaged in workshops of 90 minutes or more

Letter from the Incoming Co-Directors



Yumna Dagher and Leyna Doerr

'24-'25 UMSFP Co-Directors

As we reflect on UMSFP's past year - looking back at the collective efforts of both our leadership team and the many participants who engaged through our programming - we considered not only what we did - but how we did it. So many times during our planning we asked ourselves why, stepping forward into the process with intentionality and care, visioning for resilient food futures.

We know firsthand food's transformative power - and we have been considering the multivalent ways that sustainable food can look or feel like. It's not just about understanding our impacts but sustaining ourselves, our communities, and our work through food. We celebrate our widened scope and impact with record attendance at this year's HarvestFest and Rooting for Change - but also celebrate the slowness - the meals made, the joy shared. We undertook exciting new partnerships - from zinemaking with Detroit Food Academy to a forthcoming student-run cafe with transgressive learning group Noon @ Night,.

As we look to the future, we see a fulfilling year of acting with intention, exciting collaboration, and deeper partnership. Our goal is to broaden what food justice and student food sovereignty mean to us and expand our horizons on what they can look like in practice.

We can't wait to continue fostering community through cooking and art, while adding extra care to the recipes and themes we choose to share with the community we've built on campus.

This is also the year of the mobile Farm Stand! We are so excited to see the transformation of this well-loved weekly staple of UMSFP.

To the incoming Leadership Team members, we are rooting for you and so thrilled to see how your valuable perspectives and talents shape this next year in UMSFP.



@umsustainablefood

Instagram

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Email

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https://linktr.ee/umsfp

Linktree

<u>sustainability.umich.edu/umsfp</u>

Website



