



UNIVERSITY OF
TORONTO
MISSISSAUGA

Food Service Advisory Committee

Minutes of Meeting

Date: Monday, June 23rd, 2014 – 10:30am
Room: North Building, Room 262
Attendees: V. Jezierski, P. Donoghue, A. Maughn, D. Ball, E. Agbeyegbe, A. de Lorenzis
Regrets: C. Graham, A. De Vito
Guests: N. Afify, S. Coccagna

1. ADMINISTRATIVE

- V. Jezierski welcomed everyone to the meeting including the new members of the committee and introduced the two guests N. Afify from the Student Food Band and S. Coccagna, the new director of Conference Services

2. BUSINESS ARISING

UTMSU Food Band and Food Justice Committee Presentation

- N. Afify made her presentation to the committee and discussed the following:
 - o Not enough information is available about the Student Food Bank on campus – many people do not even know there is one on campus
 - o A new marketing campaign is being created to get the information out to students about its existence on campus
 - o The Student Food Bank is located in a small room at the Student Centre
 - o Students who are struggling financially tend to compromise on food spending because of tuition, books, and daily living in order to attend school – the Student Food Bank is trying to alleviate this problem
 - o The Student Union raises funds for the Student Food Bank through a yearly fee charged on students' accounts; the charging of this fee to students' accounts was passed through a referendum
 - o \$13,000 has been raised through student fees to support the Student Food Bank
 - o UTMSU directors control the money from the student fees; these fees are used to purchase food, to pay for the coordinator of the Student Food Bank, and to pay for marketing and other expenses

- o The Student Food Bank is registered with the Mississauga Food Bank and they provide some donations
- The Student Food Bank is trying to improve its service of getting goods to the students in need
- The Student Food Bank is also trying to expand services to involve more students
- The Food Justice Committee will be discussing student issues and provide information to improve services
- Students feel uncomfortable picking up items from the present location of the Food Bank because of its location in the Student Centre; the students are trying to find a new location for the Food Bank
- A freezer is need in order to keep receiving donations from the Mississauga Food Bank
- 13 students were using the Student Food Bank two years ago and last year the number of students increased to 48 – more and more students are needing the services of the Student Food Bank
- The Student Food Bank is initiating a Food Garden Project where volunteers will grow fresh produce in a garden
- A question was raised by P. Donoghue about how the \$13,000 raised by student fees is distributed to the Student Food Bank
- P. Donoghue asked whether the UTMSU has financial statements showing the fiscal data with regards to any used and unused money from the \$13,000 levy
- **ACTION: E. Agbeyegbe will follow up with financial information about the Student Food Bank levy at the next meeting**
- D. Ball asked what the main issues are facing the Food Bank
- N. Afify responded that marketing (website is being developed and updated), space, budgeting, location, and hours of operation are the main issues

Chartwells

- V. Jezierski updated the Committee with regards to Chartwells providing more organic and locally-sourced foods on campus
- Chartwells and Ryerson have asked the government to subsidize the purchase of locally grown produce
- Chartwells has made the commitment to purchase all carrots, potatoes, onions, and apples from local farms whether they receive government funding or not

UTSC Farmer's Market Update

- V. Jezierski and A. De Vito visited the UTSC Farmer's Market in the spring
- V. Jezierski explained that it was not really a farmer's market but more closely resembled a flea market
- There was no fresh produce available – only tables with various items for sale from individuals who rent tables from the UTSC
- Items for sale included honey, jams, candles, cured meats, and baked goods
- V. Jezierski discovered from the vendors that vendors pay only \$20 per table per date, with the remaining costs subsidized by the UTSCU

- V. Jezierski noted that food safety was an issue with foods being sold in an open space
- Based on a conversation with the UTSC Farmer's Market staff, V. Jezierski learned that, presently, only one farmer occasionally brings in produce to sell in September and October
- V. Jezierski concluded that it would not be feasible for UTM to initiate a farmer's market on Campus
- **ACTION: E. Agbeyegbe will investigate if there are any local farmers that would like to sell their fresh produce on campus**

Value Meals Update

- TFC value meals will continue
- Value meals will be made available at OPH in September
- Value meals at OPH will work differently than the value meals at the TFC – OPH will have a daily option that is different from the monthly rotation of meals

UTMSU Updates

- National Student Food Charter
 - The National Student Food Charter is a list of statements with regards to food on campus
 - The UTMSU endorses the charter
 - A copy of the charter will be included in the minutes
- St. George Community Kitchens Follow Up
 - E. Agbeyegbe reported that the community kitchens at St. George are managed by Hart House
 - The community kitchen is run by a chef
 - The chef teaches students how to prepare food
 - Students pay to participate in the event
 - Events are based on student interest
- D. Ball asked what the feasibility was of having cooking classes in residence or on campus here at UTM
 - V. Jezierski responded that there is a lack of space to provide this service because the kitchen space on campus is limited, but she would like to be able to provide this service at a time where more kitchen space becomes available
 - Further discussion about community kitchens will follow in the fall

Food Service Provider Update

- Kaizen will be presenting the results of Phase One over the next couple of weeks

Food Service Development Update

- North Side Bistro is almost completed – full access to this location will be available by mid-July and cooking tests will begin by the end of July
- UPDATE – Full access has been pushed back to August 5

3. **NEW BUSINESS**

- Baden Coffee will be available at the North Side Bistro
 - o Baden Coffee provides organic and fair trade coffee, with the only non-organic coffee will be the flavoured coffees
 - o Baden Coffee roasts all of their coffee beans
 - o Coffee will be self-serve at the North Side Bistro
 - o Baden will be making a coffee blend exclusive to UTM
- Sloane Tea will be available at the North Side Bistro (pyramid bags) and at the expanded Colman Commons café (loose leaf)
 - o Sloane Tea blends all of their own teas and infuses the tea leaves with different spices and aromas
 - o Sloane Tea will be making a tea blend exclusive to UTM
- V. Jezieski provided samples to the Committee

4. **NEXT MEETING** – August 7, 2014 – 10:00am (Food Service Consultant Presentation of Phase 1 – Self-Op Feasibility Study)



Brief Context for the National Student Food Charter:

The National Student Food Charter has proudly engaged over 400 students through 25 peer-led consultations sessions on campuses across Canada. Responses from these sessions are hosted on **studentfood.ca**.

A drafting team led by 8 students and supported by food systems experts created value statements to reflect students' submissions. A full report of that session is available [here](#). The draft has been circulated for feedback from student networks and participants. Final edits have been incorporated and approved by the student-led writing team.

This charter has been successful because of dedication from hundreds of students who took the time to facilitate and contribute to sessions, provide feedback, and draft this vision. The values expressed in the charter below have been created by students, for students. Students' submissions represent an impressive amount of diverse considerations and a deep understanding of the complexities of food systems.

Students will be taking the National Student Food Charter to campuses in fall 2012 for its pilot year. As a national vision for the future of food on campus, the charter is intended to help students engage stakeholders in discussions, collective actions, and the development of strategies for food systems' change. Meal Exchange will be providing students with resources and supports for students who take the charter to campus.

Despite outreach efforts, we regret that we did not receive feedback from French or Aboriginal student groups. The charter is currently being translated to French for future use and will be available along with resources for use to all student groups and demographics.

Read more about the charter's process and vision on **studentfood.ca**.



This charter has been created by post-secondary students from across Canada to guide their work in collaboration with students' unions, administrations, food service providers, health services, and staff and faculty; as well as food businesses, local producers, governments, and non-government agencies in their communities. The values expressed in this charter provide a compass for the student food movement.

Given that citizens, governments of all levels, and industry leaders have recognized the need for co-ordinated food systems* planning, and the need to establish principles to govern decisions regarding food production, distribution, access, consumption and waste management;

We, post-secondary students, believe that our institutions have an opportunity to exercise leadership in communities and throughout society by developing food systems that support social justice, healthy individuals and communities, the environment, local economies, democratic governance, and celebration.

We have developed this charter to guide our work with our institutions. We endorse the following values as the foundation of a comprehensive food systems framework for campus planning, contracts, policy, research, and program development:

● **Because we value the role of post-secondary education in society, we shall**

- Recognize universities and colleges as places for innovation, critical thought and learning about our place in local and global food systems;
- Support research and curriculum development relating to food systems that is interdisciplinary, applied and community engaged;
- Facilitate relationship building between the university and college communities and the regional food system.

● **Because we value healthy individuals and communities, we shall**

- Foster healthy diet options on campus that contribute to the physical, mental, spiritual and emotional well-being and academic success of all students;
- Contribute to the development of food literacy* and skills to encourage healthy food* choices;
- Affirm that access* to affordable, healthy, culturally appropriate food is essential to the well-being of individuals and communities.

Because we value social justice*, we shall

- Uphold healthy food as a basic human right;
- Prioritize institutional policies and programs that reduce social and economic barriers to healthy and culturally appropriate food and eliminate hunger;
- Support and develop campus programs that reduce stigma and build capacity for universal access to healthy and culturally appropriate food;
- Advocate for fair* wages and safe, respectful, and meaningful working environments for all people at all levels of the food system.

Because we value the Earth and environmental sustainability, we shall

- Support ecologically-sound food production* by optimizing inputs and outputs of the food system to sustain or enhance the environment;
- Use campus space as a resource to produce and share food, model local food practices and provide educational opportunities for students around food;
- Appreciate and honour the seasonal cycle of the Canadian landscape;
- Recognize diverse ways of acquiring food, such as foraging, hunting, fishing, gardening;
- Respect animal welfare*.

Because we value vibrant local economies, we shall

- Direct purchasing power, practices and policies to locally and sustainably produced and fairly traded food;
- Seek partnerships that enable our campuses to host local businesses and purchase from local and sustainable suppliers.
- Play a role in building regional food infrastructure, economies, and coordinating food chain linkages;

Because we value democratic governance* and transparency, we shall

- Enable decision-making processes that include the meaningful participation of students and multiple stakeholders as valuable contributors to decisions made about food on campus;
- Provide accessible, comprehensive information about food offered on campus;
- Promote open and transparent* food and beverage contracts, as well as a diversity of providers, producers, and distributors to enable the values of this charter.

Because we value the celebration of food as a universal human experience, we shall

- Foster opportunities for joyful preparing, eating and sharing of food through intentional allocation of campus space, time, and resources;
- Nurture diversity; cultivate relationships and strong communities through shared food experiences;
- Recognize our interconnectedness to the food we eat, taking a systems perspective that respects the health of our ecosystem, of our communities, and the rich history of food cultures that precede us.



Glossary of Terms:

Food Sovereignty: The heart of food sovereignty is reclaiming decision-making power in the food system. This means that people have a say in how their food is produced and where it comes from. Food sovereignty seeks to rebuild the relationship between people and the land, and between those who grow and harvest food and those who eat it. ¹

Food Charter: A collaboratively created set of values and principles created to guide food policy development.

Access: Physical and economic availability of healthy and culturally acceptable food, for all people at all times. ²

Animal welfare: Freedom from hunger and thirst; pain, injury and disease; distress and discomfort; freedom to express behaviours that promote well-being. ³

Democratic Governance: Democratic governance within food systems involves diverse participation of various stakeholders (consumers, producers, distributors, cooks, servers, etc.) in decision-making processes about how these systems are organized, what food policies will look like, and what food contracts are signed.

Ecologically sound food production: Food production that reduces on-farm energy consumption and greenhouse gas emissions; conserves soil and water, and reduces or eliminates synthetic pesticides and fertilizers; avoids the use of hormones, antibiotics, and genetic engineering. ⁴

Fair: Fairness within food systems relates to the quality of life of all people within the food system. This means that producers, processors, distributors, salespeople, and servers all deserve safe working conditions and living wages.

Food Literacy: Understanding the impact of food choices on health, the environment, and community. ⁵

Food System: The food system comprises all processes that are involved with supplying and disposing of food. This includes: growing, harvesting, hunting, gathering, packaging, transporting, processing, marketing, selling, purchasing, consuming and disposing of food. ⁶

Healthy food: Healthy food includes personal, environmental, economic, and community factors. Food need be nutritious, in order to support human growth, development, and activity. Healthy food systems can improve community health by contributing to personal, environmental, social, and economic well-being. Healthy food systems are also closely related to the environment and economy, including sustainable practices, fair wages for workers, affordable food prices, and increasing support for local businesses and producers. ⁷

Social Justice: Social justice generally refers to the idea of creating an egalitarian society or institution that is based on the principles of equality that understands and values human rights, and that recognizes the dignity of every human being. ⁸

Transparency: Open and transparent decision-making processes are those that are accessible and clear.

1 People's Food Policy Project

2 Center for Studies in Food Security at Ryerson

3 BC SPCA

4 Local Food Plus

5 California Food Literacy Center

6 Food System Concepts – John Ingram

7 Food Security Network of Newfoundland and Labrador

8 The Stop Community Food Center