

Berea College Local Food Initiative

Mission and Summary

Mission Statement

The mission of the Berea College Local Food Initiative is to promote the participation of Berea College in the development of a sustainable food system.

Goals

- To understand and foster the ecological, economic, social, and spiritual components of a sustainable food network
- To promote understanding by Berea College students, faculty, and staff of the sources of their food, thereby increasing appreciation of fresh, local foods
- To increase the purchase of locally grown foods for all of Berea College's dining facilities
- To encourage campus use of College Farm and Garden products
- To provide new marketing opportunities for local growers

Steering Committee Members

- Steve Boyce, Retired Faculty Member (boyces@bera.edu)
- Tammy Clemons, Sustainability Coordinator & MERJ Board Member (clemonst@bera.edu)
- Miranda Hileman, Agriculture & Natural Resource Major (hilemanm@bera.edu)
- David McHargue, Gen. Manager of Food Service (mchargued@bera.edu)
- Maggie Smith, Agriculture & Natural Resource Major (smithm@bera.edu)
- Paul Smithson, Assistant Professor of Chemistry/SENS (smithsonp@bera.edu)
- Eli Wright, SENS House Director (wrightd@bera.edu)

Preliminary Research Objectives

- Learn about the experience of other colleges and universities— successes, challenges encountered and learning opportunities that emerged for students, faculty, and staff.
- Develop baseline information about campus food sources
- Develop understanding of any liability or contractual issues associated with Berea College's purchase and use of foods from local/regional growers and processors.
- Explore the opportunities and challenges associated with Berea College providing own foods for use in dining services
- Explore the opportunities and challenges likely to be encountered by dining services managers and workers in moving toward greater reliance on local growers for seasonably available foods
- Learn about the circumstances, needs, and potential of off-campus local/regional growers and processors
- Learn about the experience of other local food initiatives in Kentucky
- Estimate the costs and benefits of a local food initiative that might be pursued by the college, including benefits to the local economy.

BCLFI Mission/Summary Continued

Campus People to Consult and Resources to Consider

- Agriculture and Natural Resources Department
 - Mike Panciera, Chair
 - Sean Clark, Assistant Professor
- Berea College Farms, Gardens, and Greenhouse
- Debbie Brock, Director of Entrepreneurship for the Public Good
- Stephanie Browner, Dean of the Faculty
- Campus Environmental Policies Committee
- Danielle Capillo, HEAL Program Manager
- Child and Family Studies Department
- Josh Eckman, General Manager of Food Service/Boone Tavern
- Employees of Food Service, Crossroads Café, and Boone Tavern involved in food preparation, serving, and waste processing.
- The Green Team
- Betty Hibler, Associate Director of CELTS
- Peter Hille, Director of Brush Fork Institute
- Diane Kerby, Vice President for Business and Administration
- Lori Briscoe Pennington, Associate Director of the Appalachian Center
- Randall Roberts, Coordinator of Convocations
- Alina Strand, International Student Adviser
- Student Government Association
- Sustainability and Environmental Studies Program
- La Vida Nueva
- Judge Wilson, Berea College General Counsel
- Gail Wolford, Vice President for Labor & Student Life
- Others?

Colleges/Universities with Local Food Projects

- Bates College
- Bowdoin College
- Carleton College (benchmark for BC)
- Dartmouth College
- St. Bonaventure College
- St. Olaf College (benchmark for BC)
- University of New Hampshire
- University of Northern Iowa
- Warren Wilson College
- Yale University (Berkeley College)

Off-Campus Resources for Local Food Initiatives

- Berea Farmers' Market
- Bon Appétit Management Company
- Community Farm Alliance
- County Extension Agents
- Food Alliance
- Kentucky Department of Agriculture's Farm to Schools Program
- Kentucky Department of Parks' KY Proud Purchasing Program
- Kentucky Sustainable Agriculture Community
- MCAT/MERJ Market
- Partners for Family Farms
- Richmond Farmers' Market
- Sustainable Mountain Agriculture Center