

Co-curricular Food Systems Part 2

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Participant Experience

- ❖ Sustainability Intern @ Sodexo
- ❖ **Alternative Spring Break: Wake the Farm**
- ❖ Sustainable Foods Club
- ❖ Real Food Challenge
- ❖ Summer volunteering @ Fribolin Farm
- ❖ **Greens Growing Program**
- ❖ **Food Recovery Project**

Wake the Farm: Spring 2014

- ❖ Introduction to food systems curriculum
- ❖ Finger Lakes agriculture
 - ❖ Sense of place
- ❖ Small group of students
 - ❖ Sense of community
 - ❖ Follow up experience after the program
 - ❖ Diversity amongst students



Sustainable Foods Club

- ❖ Sustainability Intern
 - ❖ Collaboration with club
 - ❖ Student awareness
- ❖ Student driven
 - ❖ Club on campus
 - ❖ External support
 - ❖ Awareness events
- ❖ Real Food Challenge
 - ❖ National program
 - ❖ Institutional Memory
 - ❖ How should it get done?
- ❖ Small group of students



Greens Growing Project

- ❖ Class Component
 - ❖ Time out of class
 - ❖ Labor on the farm
- ❖ Responsibility
- ❖ Accountability
- ❖ Community involvement



Food Recovery

- ❖ Mentored project
- ❖ Class credit
- ❖ Sense of community
 - ❖ Collaboration with mentors, students, faculty, community members
- ❖ Knowledge sharing
- ❖ “Food Waste on our Campus Community”
- ❖ Pilot Project: Spring 2016



Reflections

- ❖ Collaboration
- ❖ Hobart and William Smith culture
- ❖ Sense of Community
- ❖ Long Term Goals
- ❖ Creative opportunities
- ❖ Clear Communication