

A Utopian UBC Food System

Updated based on student and partner input in 2013

A sustainable food system meets the needs of the present generation without compromising the ability of future generations to meet their needs, whereby:

1. Food is produced in a way that upholds the integrity and health of ecosystems (including aquatic ecosystems) and does not disrupt or destroy ecosystems
2. Animals raised for food are treated humanely and are integrated into ecologically friendly farming models
3. Food is locally grown, produced and processed in support of local people, infrastructure and economies
4. Food is culturally and ethnically appropriate, affordable, safe, nutritious and minimally processed
5. Providers and educators promote awareness among consumers about cultivation, processing, ingredients, and nutrition of food products in the food system
6. Food and the food environment enhance community through opportunities for community members to interact and support one another to meet common interests and goals
7. Food is produced in a socially responsible manner, such that providers and growers pay and receive fair prices for their products and have safe and humane working conditions
8. There is zero waste produced by the system, in that waste is reduced to the greatest extent possible and what waste is produced is composted or recycled locally
9. The system is emission and energy neutral
10. On-campus food system actors work toward food sovereignty and agency, within the context of the wider food system
11. On-campus food providers use their influence to transition the wider food system towards sustainability
12. Students, staff, and faculty have access to opportunities to learn about the food system and to gain food production and preparation skills.