FOOD SUMMIT

CALIFORNIA HIGHER EDUCATION

FOOD SUMMIT

JANUARY 22-24, 2016

UC IRVINE

“UNITING COMMUNITIES THROUGH FOOD JUSTICE:
AWARENESS, UNDERSTANDING, AND ACTION”
Dear Attendees,

Welcome to the 2016 California Higher Education Food Summit at the University of California, Irvine. We are excited to host this summit and shed light on the pressing need to bring students and administration together to work on food insecurity on their campus communities. As you progress through this weekend we ask that you take full advantage of the workshops, lectures, opportunities, networks and engaging activities that the CHEFS Steering Committee has been diligently planning just for you.

As we all know, in the state of California, the high cost of living and the rise in college tuition has made student access to affordable and healthy food a food justice issue therefore a social justice issue. California being a trailblazer state of cultural diversity, economic prosperity and sustainability, now needs to pave the way in food justice. The first step to making a difference is realizing our responsibility towards our greater communities.

In January 2015, the UC Global Food Initiative’s Food Access and Security Subcommittee campus leaders hosted the first annual California Higher Education Food Summit at the University of California, Santa Barbara to bridge the conversation of food access, equity, and justice among community members, students, and faculty across California’s higher education institutions. This weekend, we hope to extend the goals that were addressed last year, through awareness, understanding, and action. This summit is meant to serve as a space to educate, energize, and empower individuals about the food justice movement, while participating in an active conversation about the role higher education institutions play in eradicating student and community hunger.

As you read this, you have already taken the very first step towards the mobility of the global food initiative and we hope that you will continue to build up the movement by actively participating throughout the summit. We hope that this weekend will leave you with high spirits and an urge to advocate for change on your campus and community!

Best,
The CHEFS 2016 planning committee
Student Center Parking Structure: Please Park Here

Student Center: Ground Floor, inside of building: Crystal Cove Auditorium, Crystal Cove Auditorium Lobby, Doheny Beach & Emerald Bay
Second Floor, outside of building: Zot Zone (located in front of Anthill Pub & Grille, on the left side of concrete stage)

Cross Cultural Center: Dr. White Room, Ring Room, Cross Cultural Center Parking Lot

Contact

General Questions (including Parking & Transportation): Karina Lopez: (805) 247-0635
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LaDonna Redmond

When LaDonna Redmond couldn’t find anything healthful in her Chicago neighborhood, she decided to rebuild the urban food system. The farmers market, food distribution network and urban farms sites led to a grassroots movement of citywide and then national conversations about food justice. It is her quest to see that every citizen has a right to food. A long-time community activist, Redmond has successfully worked to get Chicago Public Schools to evaluate junk food, launched urban agriculture projects, started a community grocery store and worked on federal farm policies to expand access to healthy food in low-income communities. Redmond is a 2003 WK Kellogg Food and Society Policy Fellow. In 2009, Redmond was one of 25 citizen and business leaders named a Responsibility Pioneer by *Time Magazine*. In early April 2013, she launched the Campaign for Food Justice Now (CFJN), a membership-based organization that uses a race, class, and gender analysis to right-to-food policies in the U.S. opened October 2015.

LaDonna has a radio show called “It’s your Health” and an online radio show called “Diary of an Urban Food Goddess” on blog talk radio.

Combining art with activism Ladonna curates a theater performance called “SOUL Food Monologue.” SFM helps people write and perform food, land and justice monologues with an emphasis in helping heal the relationship between land and people.

She defines food justice as the understanding that the current food system is based on oppression. To have a just, fair and healthy food system, we must addresses white supremacy in the food movement and structural racism in the food and agricultural system by moving away from narratives that exclude the experiences of people of color and tribal nations.

Genevieve Erin O’Brien is a Queer Vietnamese/Irish/American artist, culinary adventurer, community organizer, and educator. O’Brien lives and works in Los Angeles and holds an MFA degree in Performance from the School of the Art Institute of Chicago. In 2009, O’Brien was a Fulbright Fellow in Vietnam.

O’Brien uses conceptual and durational performances, one-woman shows, and installations and videos to explore notions of “home” and “homeland.” Her work has been presented at galleries and public venues, both nationally and internationally. O’Brien was a 2014 Armed With A Camera Fellow awarded by Visual Communications in Los Angeles. Her most recent short film, “For The Love of Unicorns,” is currently making the rounds to a film festival near you.

O’Brien was an artist in residence at Thank You For Coming, a Los Angeles experimental food and art gallery, and a commissioned artist for the Los Angeles Music Center “2014 Encounters”. She is an inaugural recipient of the Department of Cultural Affairs, City of Los Angeles and Center for Cultural Innovation’s Creative Economic Development Fund for her project. She is currently a US Department of State/ZERO1 American Arts Incubator Artist for a project on LGBTQ community in Vietnam 2016. She loves noodles, dumplings and unicorns.

DJ Cavem Moetavation

along with his wife, Arasia “Alkemia” Earth, founded ART OF GLO in 2014, a lifestyle site, that centers on the art of health and wellness, educating the globe through workshops, films, music, print, and more. DJ Cavem has independently produced 6 previous albums, and is currently producing his 7th album, “ECO TWERK”, expecting to release in spring 2015. ECO TWERK is an album focused on environmental activism and topics such as fracking, mineral, oil, and diamond stripping, and addressing what it means to have poor air quality and food access in lower income communities.

His internationally recorded sixth album, The Produce Section - The Harvest, has been recently featured in Oophar Magazine, and has also been presented in his TED TALK in 2013. We are continuing an international tour of The Produce Section - The Harvest, which includes live performances and workshops. Going Green Living Bling will host their annual event Roots, Beans & Greens that promotes healthy consumption through free fresh juice and a film. In addition to national U.S. performances, DJ Cavem has performed internationally in Paris, Mexico, Burkino Faso, Amsterdam, the Fridge Bar in London, and on national television in Uganda.

Arasia “Alkemia” Earth

As an Artist of Life, Visionary, Raw Vegan Chef, Healer, Organic Gardener, Speaker, Yogini, Educator, Alchemist, Plant-Based Nutritionist, DJ, and Mother of 5, Arasia “Alkemia” Earth aka Mixmaster Alkemia has been applying her methods of mind-body wellness for nearly TWO DECADES.

She began by questioning ingredients in her food, and thus started studying chemical additives and preservatives and their side effects on the human body and mind through human, plant, and mineral biology. She then made the transition to vegansim, and is now on a nearly all RAW FOOD DIET! Many are anticipating her and her husband’s upcoming recipe book, “DAMN NEAR RAW”, expecting to release in 2015! As a DJ, Mixmaster Alkemia demonstrates her understanding and unique perspective of cymatics, manifesting how frequency and vibration create the structures of matter and life. As a healer, Alkemia facilitates the process of mind/body restoration through her mastery of Usui Reiki and the Domancic Method of bioenergy healing.

Living that system, in partnership with raw foods, herbology, and alchemy, she has helped many restore their health and wellness.

Currently, Alkemia travels nationally to educate, demonstrate, lecture, and perform alongside her husband, international eco hip hop artist/educator DJ Cavem Moetavation.
Christina Hall is the Executive Director of Orange County Food Access Coalition—an organization focused on ensuring Orange County’s most nutritionally vulnerable residents have access to healthy, local food options. Under Ms. Hall’s leadership, OCFAC works to raise awareness about the prevalence of food insecurity and its direct connection to diet-related diseases. Her organization provides relevant local research and data to hunger advocates and policy makers. OCFAC also supports local, state and federal policies that promote access to healthy, affordable food for all.

In addition to her work with OCFAC, Ms. Hall serves as a steering committee member for the California Food Policy Council and is an adjunct faculty member teaching international nutrition for the food science department at Chapman University. She works to combat the prevalence of childhood obesity through the American Public Health Association’s Prevent Obesity Initiative and she serves as board chair of the Orange County Sustainability Collaborative.

Ms. Hall is also founder of Sprouting Justice, a social justice consultancy which provides food system, cooking and nutrition education classes on reducing chronic, diet-related diseases for middle school and high school students in Santa Ana. Ms. Hall created the Orange County food Policy and Advocacy Work group to facilitate public health.

Lara Fisher joined South County Outreach in April 2012. In her role as Executive Director, she oversees programs that provide food to 1,000 households a month, transitional housing programs for 30 families annually and free computer courses to more than 500 students per year. She also oversees Upscale Resale Thrift Store and the distribution of $100,000 of rental and utility funding to bridge households that are short one month’s bills.

The team at South County Outreach is striving to shorten the length of time families are without homes, increase direct donations so that our Food Pantry shelves are never bare and to streamline the process for clients that are in need of rental and utility assistance.

Since 1989, South County Outreach has grown from a small food pantry aiding a few families in need to a multi-service non-profit providing food, transitional housing, rapid rehousing, rental and utility assistance, homeless prevention counselling, computer skills training and running a thrift store.

She holds a Master of Arts degree in Public Relations and a Bachelor of Arts degree in Journalism and English and had worked in the nonprofit sector for more than 25 years. She and her husband, Michael live in Laguna Niguel.
WORKSHOPS

SESSION 1

SATURDAY 11:30AM - 12:30PM

UC Teaching Kitchens: Cooking on Campus: Mikelle McCoin (Cal), John Lazarus (UCSB), and Jessica VanRoo (UCI)

Doheny Beach A
Teaching kitchens can be utilized to teach students about preparing healthy foods on a budget. The workshop will cover practical steps for acquiring campus teaching kitchens and curriculum planning and evaluation.

Breaking the Stigma of CalFresh and College Students: Tuyen Nguyen, AS Food Bank, UCSB

Doheny Beach B
Did you know students can receive CalFresh benefits? Tuyen Nguyen will share how the Associated Students Food Bank at UC Santa Barbara has built long term partnerships with campus and community partners to strengthen outreach, education, and application assistance for students to normalize student participation in the program. This unique partnership has helped the pantry provide students increase access to fresh produce and nutritious food.

Zero Waste Dining: Understanding Connections Between Waste and Food Justice: Tyson Monagle & Dan Dooros, UCI Hospitality & Dining Services

Emerald Bay A
The UC system recently achieved 95% solid waste diversion by drawing examples from UCI’s three Zero Waste dining commons and work by the UC Global Food Initiative’s Zero Waste Dining subcommittee. To understand how they accomplished this, we will take a deep dive into the topic of the dining commons and how they operate at 95% waste diversion.

Using Your Voice: Food Justice in the Election Year: David Gist, Bread of World

Emerald Bay B
Who’s the key player on hunger & food injustice in your world? YOU are! Come to this interactive workshop & learn how to use your voice to effect real change. Engage in lively discussion & role play exercises to develop your skills as an advocate.

Hip Hop and Health: The Culture of Mindful Living: DJ Cavemen & Alkema Earth. Going Green Living Bling/Art of GLO

Emerald Bay C
This session explores the history of Hip Hop as a culture, how it has been used to market unhealthy ideas and products, and how it is being used today to influence health and re diagnose the image of wealth.

Growing Food in the Neighborhood: Juliet Norton, UCI Informatics

Emerald Bay DE
The goal of the workshop is to explore relationships among neighborhood residents, local policy, and physical infrastructure when growing food in a university neighborhood setting. Participants will engage in a tabletop agriculture design exercise and discuss benefits and challenges of creating neighborhood-wide agricultural systems, other kinds of infrastructures that would need to be put in place, social norms that would have to change, and how growing food as a neighborhood can address student food insecurity issues.

This workshop will be audio recorded for research purposes only. This workshop is funded by NSF CyberSEES Award # 1442749.

SESSION 2

SATURDAY 3:15 - 4:15PM

Ripping the Band-Aid Off: Food Security and Food Sovereignty: Dr. Jenn Maguire, Ellinna Blake, Cayden Godell, Navor Resurrection, Analysia Limon, Za Lo. Humboldt State University

Doheny Beach A
Research and steps to address HSU college student food insecurity described. Using Oh SNAP! as a case study, we explore how even best efforts are still Band-Aids to larger problems and consider possibilities for developing food sovereignty models.

Increasing Food Access through Meal Sharing: Tuyen Nguyen, AS Food Bank, UCSB

Doheny Beach B
The workshop will include a panel of UCSB and UCLASwipes leaders as well as Rachel Sumerel, the Director of Swipe Out Hunger sharing their experiences implementing meal sharing programs that allow students to be part of helping their peers who are experiencing food insecurity.

Food Riders - A community based solution to prepared food waste and hunger: Lukas Gemeinhardt, Roy Duvall, Carl Morgan and Yousaful Elghory. Orange Coast College

Emerald Bay A
The Food Riders of OCC has re-purposed 60,000 pounds of food over the last six years; transporting it twice a week to local food banks. Food Riders is a community based solution to prepared food waste and hunger and has successfully dealt with food insecurity in Orange County. Come learn about how to start an operation in your community.

Best Emerging Practices For Establishing Produce Access In Higher Education: Aria Wesley & Tyler Watson. GFI Global Food Ambassadors

Emerald Bay B
Representatives from both the UCLA Gleaning and Produce Delivery Program and the UC Davis Fruit and Veggie Up program will share how these programs have affected food access on their campuses, as well as how to implement similar programs.

Can mindful eating become the next big thing for sustainability? Meghan Whiley & Kiko Barr. UC Davis Dining Services

Emerald Bay C
In the practice of mindful eating one eats while being fully present, employing techniques like savoring the food, eating without multi-tasking, and being conscious of the resources used for the food. We, UC Davis Dining Services, seek the opportunity for students to engage in conversations about students about health, wellness, and sustainability by building a foundation of food appreciation. Participants will discuss how to better incorporate mindful eating on campus through dining services and brainstorm creative ideas for impacting a busy student population.

Art Circle: Ashley Cupp & Monica Martinez. The Food Justice Club, Cal Poly Pomona

Emerald Bay DE
This activity will address the power of using art in the food movement as both a tool for campaigns and method of self-care and self-realization. Through a guided meditative art session and open dialogue we will share food stories and artivism.”

SESSION 3

SUNDAY 10:45 - 11:45AM

Write your Recipe: Erin Genevieve O’Brien

Doheny Beach A
What’s your favorite recipe? What makes you who you are? How do you connect to food and memory? How does this shape your relationship to food? What’s your role in the food justice movement? Food is powerful. Food can hurt us. Food can heal us and food can bring us together. Come explore your relationship to food and your own food stories in this interactive performance workshop.

Student Perspectives on Food Security: Molly Mayton & Tyler Watson. GFI, Global Food Ambassadors

Doheny Beach B
Student Panelists will share their stories to increase understanding of how food insecurity impacts the college student experience, followed by break-out discussions on innovative student-led food security efforts and strategic future planning.

Equity at the Forefront of Food Justice: Charlie James, Erica Dorr, Luna Fassett. Berkeley Student Food Collective

Emerald Bay A
As the food movement grows, overlooked circumstances of oppression intensify. The Anti-Oppression Committee aims to mitigate systemic inequities at a local scale. Join them to transform the oppressive environment of the Berkeley Student Food Collective into an inclusive, equitable space.

The UCI Garden Project: Promoting Sustainable Urban Gardening: Fernando Maldonado, UCI GSRSC and Emanuel Preciado, 2015-16 GFI fellow.

Emerald Bay B
This workshop will create a shared understanding of how UCI’s Global Sustainability Resource Center is addressing this year’s CHEFS theme through its Campus as a Living Lab Sustainability pathway. Participants will be guided through a “world cafe” style discussion to cross pollinate ideas from participants’ own campuses about how their institutions support (or could better support) hands-on student experience of growing food within the context of community building, empowerment, and a social justice framework.

College Student Food Security: The Role of Legislature: Ruben Canedo, University of California GFI Food Access & Security Committee Co-Chair.

Emerald Bay C
This session will engage participants on a critical discussion of the effective practices and challenges that campuses are experiencing with engaging local, regional, state, and federal government entities. The conversation will be facilitated by Ruben E. Canedo who currently serves as the University of California Global Food Initiative Food Access & Security Committee Co-Chair. He will present the themes, insights, and requests from this conversation directly to legislative networks.

Waste Not Want Not: Brooke Romley & Alexandra Alcon. Waste Not OC

Emerald Bay DE
This workshop addresses how hunger affects children mentally and psychically, the impact of health department’s support of food recovery, major disadvantages of hunger, insights from the health department and local restaurant owners, and information about hunger on a national level.

This session will provide a very open communication presentation regarding food recovery in Orange County. It will discuss how the OC coalition is operated and how others can get involved.
ACKNOWLEDGMENTS

ORGANIZING TEAM

Alexander Fung, Co-Chair
Parshan Khosravi, Logistics Lead
Huda Herwees, Programming Lead
Kenna Ortega, Marketing Lead
Ayasha Nadiadwala, Logistics Intern
Sanjanaa Ellur, Marketing Intern
Emaan Ahmed, Marketing Intern
Cassandra Balbas, Graphic Designer

Andrea Gutierrez, Co-Chair
Bushra Bangee, Programming Lead
Karina Lopez, Budgeting Lead
Ali Shahbaz, Marketing Lead
Angieles Phan, Logistics Intern
Afraah Javed, Marketing Intern
Dina Bdaiwi, Budgeting Intern
Alyssa Wu, Graphic Designer

VOLUNTEERS

Gwen Tram, Emily Mundo, Jaileen Gutierrez, Jeffrey Chum, Malika Mirvokhidova, Michael Lara, Haruka Hatori, Mona Bdaiwi, Syed Irfanul Haque, Taylor Chanes, Jocelyn Flores, Maria Parada Marin, Ezra Monroy, Maaz Munir, Demitri Fierro, Nefertari Rincon, Jessica Zamora, Chau Ho, John Adam Austin, Jia Hui Lee, Maria Salazar

STATEWIDE SUPPORTERS

Tim Galarneau, Ruben Canedo, Dr. Graciela Fernandez, Tuyen Nguyen, Crystal Owings

SPONSORS

KIND Snacks
Albertsons
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Global Food Initiative
Muslim Student Union (MSU)

CFEP proudly supports the California Higher Education Food Summit

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Global Food Initiative

UCI Hospitality & Dining

KIND

Albertsons

Ralphs

Sprouts

Trader Joe's

 Whole Foods
School of Social Ecology
The School of Social Ecology and Interim Dean Carroll Seron are proud to sponsor the 2nd Annual Food Summit.

Congratulations to the organizers for bringing together students, faculty, staff and community organizations to advance statewide food access, security, and equity efforts.

The School of Social Ecology is a unique feature of the entire University of California system and is home to over 2,800 undergraduate students, 400 graduate students, and 20,000 alumni. The School is an internationally recognized pioneer in developing interdisciplinary approaches to social problems.

Faculty in the three highly ranked departments—the Department of Criminology, Law and Society; Department of Planning, Policy, and Design; and the Department of Psychology and Social Behavior—pursue the production and dissemination of knowledge in the service of fostering informed social action. The faculty and students alike engage in research and education to make the world a better place!

Learn more at www.socialecology.uci.edu

Discover • Engage • Transform

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We push forward the frontiers of knowledge in public health; We reframe and answer the questions that emerge with societal challenges; and We train the public health scientists and policy makers in the interdisciplinary language necessary to succeed in today's world. We share our knowledge and passion to improve the health status of diverse communities. We move toward a deeper understanding of the determinants of the quality of health in the diverse communities we share. We engage you inside and outside of the classroom, in the laboratory, and community.

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