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LAUNCHING PARTNERSHIPS FOR A PHYSICAL FOOD HUB AT UBCO

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Disclaimer

This report was produced as part of the UBC Sustainability Scholars Program, a partnership between the University of British Columbia and various local governments and organisations in support of providing graduate students with opportunities to do applied research on projects that advance sustainability across the region.

This project was conducted under the mentorship of UBC Okanagan Campus Health staff. The opinions and recommendations in this report and any errors are those of the author and do not necessarily reflect the views of Campus Health or the University of British Columbia.

Acknowledgements

The UBC Okanagan campus is situated on the unceded territory of the Syilx Okanagan Nation.

I acknowledge my privilege as a white settler and uninvited guest on the unceded traditional territory of the Syilx Okanagan Nation. As this project addresses food security and food systems, we must recognize the many ways in which Indigenous Food Systems and Indigenous Food Sovereignty have been impacted by ongoing colonization and land dispossession. Indigenous peoples experience food insecurity at much higher rates than the rest of the population. This is also true for Black people, People of Colour, and other systemically oppressed peoples. Our colonial food systems create and perpetuate these inequities. In order to make sustained and sustainable change, we must pursue leadership and guidance from those most impacted by colonial and oppressive food systems. Our work in food security at UBCO has aimed to be community-driven and community-informed. Questions, guidance, critique, reorientation, and advice is very much welcomed.

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Executive Summary

This project, *Launching Community Partnerships for a Physical Food Hub at UBCO* occurred during the 2020/2021 academic year, between the months of October and March. Sarah Clement's position has been funded by the UBC Sustainability Scholars Program and Casey Hamilton's work on this project was partially supported by the UBCO Office of the Provost. This project is a direct continuation of *Envisioning a Physical Food Hub at UBCO*, a Summer 2020 Sustainability Scholars Program project. *Launching Community Partnerships for a Physical Food Hub at UBCO* is considered Phase 2 of a broader project that aims to create a physical food hub to support the exorbitantly high rates of student food insecurity at UBCO.

This project is focused on forging and establishing partnerships, both internal and external to the university, to support programming, service delivery, and additional opportunities focused on ameliorating student food security through ongoing development of a physical food hub. This project has entailed: a literature review of research regarding community-university engagement and partnerships, exploration and documentation of existing and potential community partnerships for the physical food hub, engagement in the Climate Action Plan Food Working Group, and participation in the UBCO Food Strategy Committee, the UBC Wellbeing Food Security Initiative, and the UBC Wellbeing Food and Nutrition Committee.

Launching Community Partnerships for a Physical Food Hub at UBCO has also focused on research and development of a number of physical food hub pilot projects including a campus farmers' market, a campus food production initiative such as a community garden or market garden, a food rescue program, and a campus-wide dialogue program focused on the implementation of climate-friendly food systems on campus. These pilot initiatives have involved ongoing discussion with campus representatives and stakeholders in addition to members of the broader Okanagan community. This series of pilot initiatives should not be perceived as individual or unique attempts at improving campus food security; rather, they intertwine and work together simultaneously to holistically support student food security. In addition to a physical space on campus, the conceptualization of a physical food hub includes an interlocking network of projects, departments, individuals, and partners that support student and community food security as well as food systems transformation.

Next steps for the physical food hub project are multifold. Increased support from senior leadership at UBC Okanagan is an essential next step. A multi stakeholder working group is necessary to determine the organizational structure of the physical food hub, after which all other factors such as funding and space will be determined. Partnership building must be continually prioritized in all subsequent phases of development of a physical food hub at UBCO. Additionally, student leadership and employment are central to the continuation of this project.

Introduction

Food Security continues to be a priority area at UBCO. In 2019, the Voice 4 research project revealed that 42.3% of students reported experiencing low to very low food insecurity (Hamilton, Taylor, Huisken, & Bottorff, 2020), indicating an excessively high number of students lack the financial security that ensures access to adequate amounts of nutritious food. Project phase 1, *Envisioning a Physical Food Hub at UBCO* (Clement & Hamilton, 2020), revealed strong campus-wide support for the development of a physical food hub on campus; a physical space that offers wraparound programs, services, and supports to ameliorate student food security and overall student health and wellbeing. A principle theme and priority area that emerged from phase 1 was the critical need for collective action, community building, and collaboration between UBCO, UBC Vancouver, and the broader community. A community-driven food security approach was identified as essential.

In order to develop a sustainable and long-term food security initiative on campus, community support and partnership is essential. Phase 2 of this project has sought to forge and establish community partnerships [internal and external to the university] in order to bolster development of the physical food hub project. This report communicates the work that has been completed in phase 2 including a literature review, an outline of new and existing community-university partnerships, and descriptions of the physical food hub pilot projects. This project, although in phase 2, is far from complete. Next steps include presenting the conceptualization and proposal for a physical food hub to university senior administration such as the Deputy Vice Chancellor, the Provost, the Board of Governors, and/or Senate. Aspirations include the initiation of a working group to determine the organizational structure and governance of the project, which will influence next steps in the development of a physical food hub at UBCO.

Literature review: Benefits and outcomes of community-university partnerships

A search strategy was developed in order to locate research regarding community-university partnerships. The search strategy was as follows: (university OR postsecondary OR “post-secondary” OR college) AND (nonprofit OR “not-for-profit” OR “not-for-profit” OR “not for profit” OR nongovernmental OR “non-governmental” OR “community organization” OR “community partner” OR grassroots OR community) AND (partnership OR partner* OR collaboration OR “working together” OR alliance). The search was undertaken in multiple databases.

Nicotera et al. (2011) report that community-based projects at universities have numerous benefits and positive outcomes including the elevation of university public image, project participant enthusiasm, increased applicability of academic work in community settings, and the creation of informal and formal community-university partnerships. Community-university partnerships result in both material and intangible rewards: “The creation of shared spaces for university-community learning is therefore a form of boundary work in which staff act as brokers between the university and community cultures, and the stereotypes which university and community hold about the other break down as they cross boundaries” (Hart & Wolff, 2006, as cited in Towle & Leahy, 2016, p. 74). The Community University Partnership Programme (CUPP) at the University of Brighton perceives community-university partnerships as spaces of participation in which knowledge exchange, resource collaboration, reciprocity and mutuality, accessible learning, and safe and secure spaces are prioritized (Davies et al., 2016). Such partnerships have far reaching impacts, for example on policy decisions. Osafo & Yawson (2019) support this: “Countless research findings on [university-community partnerships] have confirmed the benefits of such partnerships to all stakeholders and their impact on policy decisions” (p. 517). This is accomplished in a variety of ways, one of which is the prioritization of multi-stakeholder community engagement. Mutual and reciprocal relationships between community partners and universities prioritize student participation, connecting theory and practice, community-based research, and scholarly work that is relevant for both communities and the academy (Nicotera et al., 2011). Despite this, many community-university partnerships remain unidirectional, an issue that can be addressed through collective agenda setting, clear communication of objectives (Clark et al., 2015), and collaborating on multidirectional learning and teaching (Nicotera et al., 2011).

Community-university partnerships are impactful in food systems research and in supporting community food security. Whittaker et al. (2017) state: “We argue that urban universities have a responsibility and an extraordinary opportunity to help create equitable community food systems, especially by amplifying community-driven efforts to transform local government planning and policy to strengthen such systems” (p. 2). Conversely, lack of community involvement and consideration of local culture in food systems research has resulted in failed attempts at innovation and intervention; however, agricultural innovation is essential for food systems transformation (Kuo et al., 2020). Community engagement and involvement is requisite for such transformation.

At present, many universities are committed to the movement towards developing sustainable food systems through focused curricula, campus farmers’ markets, and community gardens on campus (Whittaker et al., 2017). University of Brighton’s CUPP enabled the development of a community garden space on campus around which campus and surrounding communities converged (Davies et al., 2016). Campus space was activated in a way that encouraged productive community and social cohesion, inviting local residents without garden access to participate in food production, a project that also benefited campus community members (Davies et al., 2016). Pothukuchi & Molnar (2015) state:

Urban universities are in a good position to provide leadership in sustainable food systems in at least three ways: as civic institutions with a responsibility to prepare students and others for democratic and just social processes;

as tools for local area development; and as beachheads for sustainable development given large ecological footprints as well as capacity for creating and disseminating innovations. (p. 342)

Universities are highly influential in surrounding communities and environments; similarly, community involvement in university decision making and research can be a powerful tool for changemaking, especially when it comes to food systems transformation and innovation and food security. The university, as such, has a responsibility to community and public good, and must address and focus on solutions to systemic issues as well as local and global wellbeing (Pothukuchi & Molnar, 2015, p. 343).

Partnerships

Internal and external partnerships are crucial in efforts to support student food security at UBCO. The physical food hub project necessitates strong partnerships and networks of cross-campus multi-stakeholder communities and committees. Students, staff, faculty, and senior leadership must be involved in solutions and approaches to systemic, community, and individual challenges associated with and caused by student food insecurity. Phase 2 of the physical food hub project has included ongoing consultation and conversation with many UBCO campus community members, including existing committees, student services, operations and facilities management, student clubs, and faculty members. A key principle for action identified in the Okanagan Charter (2015) is “Develop trans-disciplinary collaborations and cross-sector partnerships” (p. 9). In order to enact UBCO’s commitment to the Okanagan Charter, cross-campus collaboration is essential. This project embodies the intersection of UBC Wellbeing key priority areas Collaborative Leadership, Food and Nutrition, Social Connection, and Built and Natural Environments (Wellbeing Strategic Framework, 2019), attempting to involve and consult with as many members of the UBCO campus community as possible in an ongoing, iterative process. All findings and directions taken have been a result of community collaboration and discussion, active listening to community needs, and aligning with existing collective objectives.

Key partners were identified during phase 1 throughout the environmental scan and community consultation. As a result, internal and external partnerships to pursue were already determined. As a representative of food security work at UBCO, Sarah Clement regularly attended meetings of the UBCO Food Strategy Committee, UBCO Food Climate Action Plan Working Group, UBC Food Security Initiative CORE team, and the UBC Food and Nutrition Committee. As these groups will be essential in promoting and implementing food security work at UBCO, it was deemed essential that their work be rolled into the physical food hub project, and for the committees to be regularly updated about the physical food hub project. At all meetings attended, Sarah Clement represented the Okanagan campus perspective, provided background regarding food security at UBCO, and shared the vision for the physical food hub in addition to current initiatives. Additional potential internal partners include the Leftovers club, Enactus, the Nutrition Education Centre, Campus Planning & Development, Facilities Management, Campus Operations and Risk Management, Food Services, the Pantry, Sustainability Office, Community Service Learning, and members of faculty.

In addition to establishing internal partnerships, external partnerships were also pursued. Similarly, potential external partners were identified in phase 1 of the physical food hub project. Potential external partners that were contacted during phase 2 include: The Okanagan Fruit Tree Project, Nesters, Kelowna Farmers’ Market, and Vernon Farmers’ Market. Conversations with potential external partners were exploratory by nature; possibilities for future collaboration were discussed. Conversations with internal partners focused on establishing long-term working partnerships that underpin ongoing work to support student food security at UBCO. A broad foundation of networked stakeholders at UBCO will encourage far reaching impacts of food security work. When external partners are invited to participate in campus food security initiatives, this network will have the capacity to delegate an individual or committee to guide the partnership, and be the point of contact for the external partner. The more individuals and committees involved, the better for ensuring the long term viability of food security initiative on campus. This opinion was repeatedly articulated in our community consultations in phase 1.

Pilot projects

At the start of phase 2, the following four projects were intended to be realized as pilots; however, due to COVID-19 and other barriers elucidated in the following pages, only one pilot (the climate friendly food dialogues) launched. The foundational work was completed for the remaining three pilots. This foundational work is documented below and included research, community building and stakeholder engagement, documentation, and planning.

1. UBCO food-production initiative

Background

In phase 1 of the physical food hub project, the community consultation process revealed incredibly strong enthusiasm for the implementation of a food production initiative at UBCO. Participants in consultation sessions expressed eagerness for the creation of active learning gardens, food forests, edible landscaping, outdoor seating and recreational spaces, a UBCO market garden, and rooftop farming. Additionally, in phase 1 findings from the environmental scan revealed that all (n=8) postsecondary institutions consulted have a campus garden or farm where students and community members are able to grow, glean, and harvest food (Clement & Hamilton, 2020).

Research shows that campus community gardens and farms are beneficial, leading to positive outcomes for the community. During summer 2020, a dietetics graduate student worked with Campus Health to research the benefits of community gardens and food production at university campuses. This research revealed extensive evidence of positive benefits of campus gardens and food production initiatives (Laycock Pedersen & Robinson, 2018; Staub et al., 2019; Parr & Trexler, 2011; Peach et al., 2020).

Process

In pursuit of establishing a sustainable food production initiative on campus, a community-university partnership was explored. Sarah Clement worked alongside Casey Hamilton, Robyn Bunn with Community Service Learning, and the Okanagan Fruit Tree Project Society on a grant application for the *Explore* stream of the UBC Community University Engagement Support (CUES) fund.

The CUES partnership could help facilitate the establishment of a food production initiative. In phase 1 and 2 community and stakeholder consultations and meetings, many people expressed worry and questions regarding the maintenance of a campus food production initiative in the summer months during which the on-campus population drastically declines. A community partnership would support summer production, invite a group of community-based volunteers, and aid in summer garden maintenance and program facilitation. The possibility that a campus food production program would encourage higher student retention in the summer was also identified. UBCO Community Service Learning would contribute to the food production initiative through the development and implementation of a Food Justice curriculum, in which students would be invited to learn about Food Justice and develop community-oriented Food Justice projects. This curriculum will be place-based, rooted in and inspired by the campus food production initiative.

Sarah Clement and Casey Hamilton held a number of meetings with Campus Planning & Development to explore the possibility of a campus garden or farm. Campus Planning & Development suggested the implementation of a temporary and moveable pilot food production project in orchard bins, on pallets, or in another temporary format. Once proven successful and manageable, it could be more feasible to further explore the opportunity for installing a farm and/or community garden on the West Campus lands on the Agricultural Land Reserve at UBCO. Campus Planning &

Development and Facilities Management have been consulted a number of times, and have shown a keen eagerness to support this project.

Key Stakeholders

The key stakeholders in this initiative include: UBCO Community Service Learning, The Okanagan Fruit Tree Project, and students. In addition, Campus Planning & Development as well as Facilities Management are central partners. Students will support the production of food on campus, and will also be participants in the Food Justice learning opportunity developed and delivered by Community Service Learning. Additional key project participants include the broader community that surrounds UBCO. Community involvement in gardening and growing food will be welcomed and encouraged; this will support the further entrenchment of UBCO within the broader Okanagan community as well as invite further diversity, knowledge, experience, and expertise to campus.

Next Steps & Recommendations

Unfortunately, the CUES grant application was unsuccessful. Despite this, UBCO Community Service Learning and the Okanagan Fruit Tree Project will continue to collaborate and pursue other grants and funding avenues. If successful, the project will move ahead as planned, with a focus on creating temporary and moveable gardens initially. A primary focus will also be the creation of a Food Justice curriculum by Community Service Learning.

2. Food Rescue at Nesters

Background

Food rescue programs promote food security while simultaneously supporting the diversion of food waste. In phase 1 of the physical food hub project, the environmental scan included a conversation with Embark, a student run non-profit organization at Simon Fraser University. Embark facilitates a successful food rescue program in conjunction with a Nesters Market store located on Burnaby campus. The program description is as follows: "We collect healthy yet imperfect-looking produce that does not meet the selling criteria of supermarket chains and redistribute it to the university community for free or by donation. Food is collected from Nesters Market and distributed at SFU Burnaby in Blusson Hall" (Embark Sustainability, 2020). This program was often used as an example of a successful food security initiative in UBCO community consultations in phase 1, and was consistently received with enthusiasm by consultation participants. Phase 2 deliverables included exploration and implementation of pilot projects, and the food rescue program was chosen as a pilot initiative as it has far reaching impact for student food security and was [seemingly] low-barrier to implement.

The project design includes collecting unsellable produce (and perhaps other products and goods) from a grocery store once per week or multiple times per week (depending on the amount of food available, volunteer capacity, and student need). This food would be delivered to campus and a group of volunteers would set up a table in a high-traffic and visible area on campus. Volunteers would display the food on the table, encouraging passersby to take items for free. This results in low-barrier, dignified, and community-oriented access to free food for students. This type of food distribution is not predicated on the provision of personal information or details on the part of the individual accessing free food, and it is available to *everyone*, consequently reducing stigma associated with individuals accessing free food. Food rescue programs also support sustainability goals associated with waste reduction. Food redistribution reduces and diverts food waste, simultaneously supporting grocery store operations by collecting food that would otherwise require paid compost

disposal and pickup. Advertising food rescue programs as sustainability initiatives further reduces stigma associated with accessing free food. A food rescue program is a multipurpose project that supports sustainability initiatives through reducing food waste in addition to supporting student food security by providing additional, less stigmatized avenues for students to access free, nutritious, and fresh foods.

Process:

Steps for program development and implementation were identified. A follow-up meeting with Embark was scheduled to discuss the details of the food rescue program in more depth, to gain insight into challenges and successes, and to receive advice for moving forward with establishing a food rescue program at UBCO.

The initial idea for a food rescue program at UBCO included collaboration and partnership with the local Nesters Market located at 1750 Pier Mac Way, close to the university, in Airport Village. A meeting with the manager at this Nesters location was scheduled. The manager identified the infeasibility of participating in a food rescue program with UBCO at this time for a number of reasons. The primary reason given was the current donation program of all leftover, extra, and unsellable food to the Central Okanagan Food Bank; Nesters had no extra food to donate to another entity. Another reason identified was the lack of physical space at Nesters for the collection of food to be donated to UBCO. The manager noted that there was no possibility of food or financial donation at this time; however, if a different form of support was needed, Nesters could be contacted for future collaboration.

A meeting was then pursued with the manager of Nesters at SFU, Burnaby Mountain in order to discuss the logistics and processes associated with a food rescue program. This meeting was encouraging as the manager identified many reasons for participating in the food rescue program in addition to the ease of implementation. This manager encouraged pursuing this program with Nature's Fare or Choices and scheduling a follow-up meeting with the Nesters on Pier Mac Way. A follow-up meeting was consequently requested, but ignored.

Key Stakeholders

Operationally, this program requires the establishment of external and internal partnerships. The external partner required is a grocery store that provides food for the program. An internal partner is also necessary in order to receive food donations, facilitate food distribution, and overall project management and oversight. A number of campus groups, individuals, and student housing have expressed interest in participation in the food rescue program. Campus student clubs Enactus and the Leftovers club have expressed a keen interest in involvement in addition to Shauna-Lee Hildred, manager of campus food bank, The Pantry; each has a wide volunteer base that could support all aspects of a food rescue program. A wide volunteer base allows flexibility, ensures program reliability and sustainability, and fosters community and collaboration across campus initiatives.

Next Steps and Recommendations:

An external partner for this program must be found. Ideally, the partnering grocery store would be located close to UBCO or could offer delivery of donated produce. After an external partner is identified, internal partners must be contacted once again in order to organize and designate tasks for the implementation of the program. 1-2 bins or containers will have to be purchased [or found, donated, etc.] to give to the grocery store to fill with produce for distribution on campus.

3. Farmers' Market

Background

In phase 1, the consultation process included many recommendations for food shopping options to be made available on campus (Clement & Hamilton, 2020). A consultation with undergraduate students and alumni indicated preference for a campus grocery store or on-campus availability of meal-kit boxes or fresh food boxes such as the Good Food Box or a CSA subscription. Graduate students indicated preference for an on-campus food shopping option as well. Consultation with a Student Services department revealed opinions that grocery shopping options for healthy and fresh food on campus is essential. They identified on-campus grocery options as a plausible solution to the challenges and barriers that many students experience in relation to off-campus food shopping. Another consultation pointed to a small grocery space at UBC Vancouver; a closet-like space with fresh foods, milk, etc., where students can purchase basic groceries at affordable prices. Others suggested the possibility of a mobile grocery store that visits campus weekly. There was overall strong support for the implementation of a regular farmers' market on campus. Additionally, all sessions touched on the importance of continuously incorporating values of sustainability, promoting local food procurement, and supporting the UBC Declaration on the Climate Emergency. A farmers' market on campus is an opportunity to combine the need for food shopping options on campus with the explicitly proclaimed community and institutional support of climate-friendly action and policy.

There are many benefits and positive outcomes associated with hosting a regularly recurring weekly or biweekly farmers' market on campus. A consistent campus market would provide increased access to healthy, fresh, nutritious foods for students, staff, faculty, and surrounding communities. A market will additionally support local producers and business. A regular farmers' market will activate public space on campus, inviting social cohesion and community development in addition to providing opportunity for disparate members of the campus community to converge; regularly recurring events on campus engender an active and engaged campus community. Additionally, a market will more deeply embed UBCO in the broader Okanagan community as well as invite further regional community engagement and involvement at UBCO. Increased access to fresh foods in addition to heightened opportunity for social cohesion will ameliorate individual and community wellbeing and health. In addition, a campus farmers' market will support environmental health and sustainability, aligning closely with development of climate-friendly diet options at UBCO and the UBC Okanagan Climate Action Plan [planning process underway]. Campus farmers' markets are prolific at Canadian postsecondary institutions; UBCO has the opportunity to join UBC Vancouver and a plethora of additional universities in hosting regular farmers' markets. Moreover, UBCO is opportunely situated in the highly fertile and agriculturally productive Okanagan region; a campus farmers' market could take pride in offering beautiful and high quality, local, seasonal foods year round. A farmers' market on campus would be advantageous in a multitude of ways for campus community members, the university, and the broader regional community in which UBCO is situated.

Process

A working document was created in which to plan and detail the necessary components and steps to implementing a farmers' market on campus. Meetings were held with internal stakeholders: Campus Planning & Development, Parking Services, Facilities Management, Risk Management, Parking Services, Campus Security, and Food Services.

A meeting with the Kelowna Farmers' Market was held in order to explore the possibility of collaboration. The current market manager and president attended the meeting and expressed interest in the potential for hosting a weekly satellite market at UBCO. They noted that they would discuss this possibility with the Board of Directors. A meeting was also held with the Vernon Farmers' Market; however, it was established that Vernon is, geographically, too far to host a

satellite market at UBCO. The Vernon Farmers' Market, however, did offer support insofar as they are willing to connect UBCO market facilitators with vendors and other resources necessary for maintaining a successful market. A phone call with a Vernon Farmers' Market vendor was attempted; however, scheduling was an issue. This vendor expressed interest in starting a new market and the possibility of collaborating with UBCO.

Insurance requirements for a campus farmers' market were also pursued through email with Insurance Analysts in Risk Management Services at UBC Vancouver. If UBCO collaborates with an existing farmers' market, the existing farmers' market will have to carry their own liability insurance coverage. If UBCO hosts a farmers' market independent of any existing farmers' market, each vendor will need to have their own liability insurance to protect themselves in case they are found legally responsible for injuries caused to another person or damage to third party property. All UBC employees, students, faculty etc. who are working on behalf of this project will be covered under UBC's liability insurance program.

Key Stakeholders

Internal partnerships and collaboration are key to the success of developing and sustaining a regular event on campus such as a farmers' market. Campus Operations and Risk Management including Facilities Management and Campus Security will necessarily be involved in planning and facilitation. Facilities Management will support area set-up, provision of resources such as garbage disposal and tables, and Campus security will promote safety during the event in addition to supporting the development of safe and secure conditions prior to the event, which could also involve Health, Safety, and Environment. Campus Planning & Development will also be involved in both phases. Parking Services will support coordination of vendor traffic and parking in addition to market attendee traffic flow and parking.

Involvement from Food Services and Campus Health is also necessary. Prior farmers' markets on campus were organized by these departments. Independent food trucks at UBCO are arranged by Food Services, and a farmers' market could be enriched by the presence of one or more prepared food options such as a food truck. Gary Hartung, Director of Food Services at UBCO, has agreed to be involved in this project. Campus Health has also expressed interest in a major role in market facilitation. Additionally, a market manager is essential to the operations of a farmers' market. Managerial duties could include: inviting market vendors, liaising with market vendors, oversight of market set-up and tear-down, liaising with campus internal partners, collecting vendor fees, and facilitating market ancillary enrichment. Ideally, market managers would be part-time student employees. As such, a market would aid in provision of further opportunities for on-campus student employment. Additionally, the event must be governed by a university department, possibly Campus Health or Food Services.

Farmers' markets are an ideal locale for community-oriented opportunities including community engagement and development, knowledge sharing and education, and programming and activities. A farmers' market at UBCO will prioritize community engagement, advocacy, and education as ancillary to food-shopping. This component of the market affords opportunity to many departments and groups at UBCO such as Campus Health, Health & Wellness, Food Services, UBCSUO, and student clubs. A campus farmers' market will include a multitude of opportunities for the UBCO community beyond the mere purchasing of produce and other goods; ancillary enrichment of the market could increase food literacy, nutrition and health knowledge, and support student food security in a variety of ways.

Next Steps and Recommendations

Next steps for this project include determining if UBCO will initiate a farmers' market on campus independently, or if a partnership with the Kelowna Farmers' Market will continue to be pursued. As it stands, the Kelowna Farmers' Market has been contacted a number of times in pursuit of a follow-up conversation; however, they have not yet responded.

If a partnership occurs, a discussion regarding the prioritization of student involvement must be initiated. As well, partnership terms and conditions would have to be agreed upon, and the collaboration would have to be solidified at a contractual level with the university. If an independent farmers' market is decided upon, there are a number of tasks that would be initiated including vendor recruitment, recruitment of staff for oversight and student employees, insurance, and requisition for recurring event space and facilities.

4. Dialogue program

Background

The UBCO Climate Action Plan (CAP) Food Working Group is involved in the development of the UBC Climate Action Plan 2030. The CAP Working Group has focused on consolidating recommendations for the ongoing implementation of a climate friendly food system at UBCO. During a discussion on Behaviour Change, one of the central themes of the recommendations, an idea to host a cross-campus dialogue program developed. This program was thought to be an opportunity to explore issues, challenges, and ideas related to implementing climate friendly catering on campus. This project was taken up as a fourth pilot project for the physical food hub.

This dialogue program attempts to engage faculty, staff, and students across campus in order to gather diverse and differing opinions and outlooks. This program is indicative of an overall approach based in collaboration and creative solutions based on community need.

Process

A meeting with a faculty member, two graduate students (including Sarah Clement), and the Sustainability Office was held to explore reasons for holding a dialogue program on campus, a possible format, and potential topics. The dialogue program was identified as a space: for people to learn and ask questions; to incite action and behaviour change; to identify campus community needs, desires, and opinions; to gather campus community opinions to be able to present to senior administration and leadership; to share perspective, projects, and decision-making process, and; to hear differing opinions from around campus. This initiative was also importantly identified as an opportunity for challenging conversations to be had, a critical opportunity for the university to hear campus community input, and to prioritize the needs of multiple stakeholders.

This group continued meeting regularly and established a structure for the dialogue series. It was decided that the dialogue series would consist of a series of 3 lunchtime sessions titled Climate Friendly Food Dialogues. The sessions were held February 26, March 12, and March 26. Session 1 asked the question: What is a Climate Friendly Food System? With presenters, facilitators and dialogue, we explored UBCO's working definition of a climate friendly food system. Session 2 was titled Wicked Questions, and we dove into deep consideration of the questions: can we achieve climate friendly food systems AND: culturally appropriate diets, food access for all, and support for local food? Session 3 was called Let's Take Action, and it focused on climate friendly food initiatives at other institutions, and specific challenges faced by our campus. These sessions were very well attended, with between 50 - 60 participants at each session

Key Stakeholders

Key stakeholders for this project included the Climate Action Plan Food Working Group, the UBCO Sustainability Office, and the dialogue participants, which included UBCO students, staff, faculty as well as many members of the broader Okanagan community such as regional farmers and producers, representatives from Land to Table and Interior Health, among others.

Next steps and recommendations

This dialogue series is complete, and there are no next steps for this project; however, the dialogues were successful and well attended. Campus Health and the Food Strategy Committee will host future dialogue sessions regarding topics related to food security and food systems. This pilot project revealed the effectiveness of promoting dialogue and collaborative engagement. In order to enrich conversations regarding student food security, future dialogue sessions are strongly recommended. The dialogue sessions were a fantastic way to engage community members in thinking about food systems.

Next steps: Physical Food Hub

Next steps for the physical food hub project are multifold. Increased support from senior leadership at UBC Okanagan is an essential next step. A multi stakeholder working group is necessary to determine the organizational structure of the physical food hub, after which all other factors such as funding and space will be determined. The determination of organizational structure, funding, and physical location are central to the realization of a physical food hub on campus.

Partnership building must be continually prioritized in all subsequent phases of development of a physical food hub at UBCO. As evidenced in the literature review in this report, community partnerships are incredibly important to the success of innovative projects on postsecondary campuses. The physical food hub project will benefit from increased community involvement. In addition, internal partnerships are essential to the creation of a food secure future at UBCO. Everyone on campus must be involved in truly ensuring that student food security is prioritized. Additionally, student leadership and employment are central to the continuation of this project. Not only are students the central focus of this project, but students are also incredibly passionate, creative, and collaborative. Ongoing student involvement and prioritization of student leadership will strengthen this project and help push it forward.

Although phase 2 of this project is coming to an end, the project is far from completion. Student food insecurity is a systemic problem, not an individual one. We must work together, collaboratively, to move towards the formation of resilient food systems that promote health, wellness, and food security for all.

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