During fall semester 2013, University Dining Services initiated and hosted a series of Uncomfortable Dinners with a goal of recommending a working platform of sustainable food for the University of Minnesota, Twin Cities Campus. The Uncomfortable Dinners have built a network of campus relationships and provided a framework for discussing issues and exploring sustainability in food and food systems.

Discussions included campus food systems, sustainable agriculture on both a local and global scale, cooking skills, communal dining and the intersection of sustainable food and business. Dinner topics were collaboratively built with the following key contributors:

- Shane Stennes, Interim Chief Administrative Officer and Sustainability Coordinator,
- Valentine Cadieux, Researcher, Professor of Geography,
- Lewis Gilbert, Associate Director Institute on the Environment and
- Courtney Tchida, Manager Corncopia Student Organic Farm.

In addition to these key contributors, please see attached list of dinner attendees who had the opportunity to provide input.

**Sustainable Food Platform – University of Minnesota Twin Cities Campus**

The University of Minnesota recognizes the important role food and dining play in supporting a sustainable food system both locally and on a global scale. Among the diverse goals of sustainable food we strive to:

- *Increase food literacy by considering the full food spectrum from how food is grown and produced, the health benefits of a particular food and the social and environmental impact of food choices*
- *Foster discussion in support of a stronger campus cross-disciplinary collaboration between students, faculty and staff to improve the overall food community at the University of Minnesota*
- *Build a vibrant, locally oriented food system by fostering relationships and a deeper understanding of local food systems with students, faculty, staff, farmers, producers, distributors, parents, healthcare professionals and the community*
- *Strengthen local economies by expanding markets for small and mid-size agricultural producers and food entrepreneurs*
- *Advance environmental stewardship, where practicable, by supporting more sustainable food production methods, reducing reliance on long distance transportation and reducing food and packaging waste*
- *Support of farmers and food service workers by providing a fair work climate*

Our definition points to systems in balance, integrating environmental, health, social and economic concerns. Within this definition of sustainable food, it is our belief that University constituents can embrace and advance these goals, with the understanding that this working platform will be continually discussed and evaluated to insure they are evolving in support of the institutional mission.
Dinner Attendees and Contributors

University of Minnesota Faculty

Jennifer Breen  Lecturer, Food/Agriculture/Natural Research
Valentine Cadieux  Researcher – Professor of Geography
Kimberly Byrd  Professor, Conservation Biology
Matteo Convertino  Assistant Professor, School of Public Health
Colin DeYoung  Professor, Psychology
Julia Grossman  Professor, Horticulture Science
Jennifer Gunn  Professor, History of Medicine
Naomi Scheman  Professor, Philosophy Women’s Studies
Jason Hill  Professor, Bioproducts/Biosystem Engineering
Nicholas Jordan  Professor, Agroecology
Barry Kudrowitz  Professor, Design, Housing and Apparel
Mindy Kurzer  Professor, Food Science and Nutrition
Peter Mercer-Taylor  Professor, School of Music
Tim Smith  Professor, Bioproducts/Biosystems Engineering
Katherine Venable, MD  Professor, School of Medicine
Zata Vickers  Professor, Food Science and Nutrition

University of Minnesota Students:

Graham Ambrose  Student Intern, Cornercopia
Mariah Frank  Undergraduate, College Food, Agriculture and Natural Resource Science
Justin Halverson  Undergraduate, Liberal Arts
Tasha Lepage  Undergraduate, Liberal Arts
Marta Monti  Graduate Student, Public Affairs
Mary Oldham  Graduate Student, Public Affairs
Tyler Redden  Undergraduate, Liberal Arts
Bailey Rockwell  Undergraduate, Bioproducts/Biosystems Engineering
Moriah Maternoski  Undergraduate, College Food, Agriculture and Natural Resource Science
Jeffrey Tierney  Undergraduate, Bioproducts/Biosystems Engineering

University of Minnesota Staff:

Leslie Bowman  Director, Contract Administration
Barrett Colombo  Coordinator, Institute on the Environment
Dana Donatucci  Recycling Supervisor, Facilities Management
Sharon Fischlowitz  Coordinator, Institute on the Environment
Kaitlyn Flick  Research Assistant, Institute on the Environment
Lewis Gilbert  Associate Director Institute on the Environment
Beth Mercer-Taylor  Sustainability Education Coordinator, Institute on the Environment
Helene Murray  Executive Director, MN Institute for Sustainable Agriculture
Amy Short  Sustainability Director, Office of Sustainability
Shane Stennes  Interim Chief Admin Officer/Sustainability Coordinator
Courtney Tchida  Student Personnel Coordinator – Cornercopia
Susan Stubblefield  Director, Housing Residential Life
Stacey White  Sustainability Coordinator
Elspath Iralu Wright  Research Assistant, Department of Sociology
University of Minnesota Alumni:

Laura Dorle  President, U Students Like Good Food
Eric Sannerud  Sandbox Center for Regenerative Entrepreneurship

Community Members:

JoAnne Berkencamp  President, Tomorrow’s Table
Rhys Williams  Sales Manager, Co-op Partners Warehouse
Bertrand Weber  Director Culinary and Nutrition Minneapolis Public Schools
Lori Zuidema  Director Business Development, Co-op Partners Warehouse

Aramark –University Dining Services Staff:

Jenna Brott  Health and Wellness Coordinator, University Dining Services
Karen DeVet  Director, University Dining Services
Daniel Kraft  District Marketing Manager, University Dining Services
Alyssa Lundberg  Sustainability Coordinator, University Dining Services
Scott Pampuch  District Executive Chef, University Dining Services