

Food



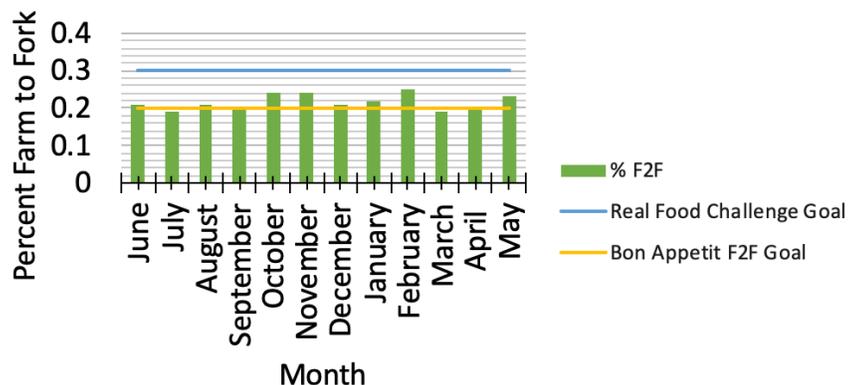
Food Sustainability

Macalester demonstrated its commitment to local and sustainable agriculture by signing the Real Food Campus Commitment in fall 2012. The commitment requires that by 2020, at least 30% of all food purchased by Macalester meets the qualifications of being local, organic, humane, or fair trade. Macalester also participates in the Farm-to-Fork program through its food provider, Bon Appétit. By purchasing more real food, Macalester models ways to support ecological, humane, and socially just food systems.

By the Numbers

- 🍏 21% Farm-to-Fork food
- 🍏 25+ Farm-to-Fork vendors
- 🍏 1769 lbs food recovered 2017-2018

Macalester College Farm to Fork Data
2018-2019



Programs

-  **Pig Feed Program:** In 2009 Macalester's cafeteria, Cafe Mac, began sending all food scraps to Barthold Farms to be used as pig feed. The program reduced trash by **33%** in the first year.
-  **Food Recovery:** Leftover food not served to students in Cafe Mac is packaged by Macalester's Food Recovery Network volunteers and sent to **Loaves and Fishes**, a charity which **provides local shelters with food**. An average night yields **150 lbs of food donated**.
-  **MULCH:** Macalester Urban Land and Community Health is a student organization that runs an on-campus community **garden and chicken coop** in conjunction with the EcoHouse. These provide hands-on experiences for students on how to handle **urban sustainable food sourcing**. Some of the produce harvested even ends up being used at Cafe Mac! They also **host events and outreach** on campus to provide education on urban food sourcing and sustainable food and agriculture.
-  **MacSHARE:** Student-run co-op on campus that works on providing locally-sourced, affordable, **nutritious, bulk foods** for students and the broader Mac-Groveland community. They work on ethically sourcing their food and **supporting local, queer, and people of color farmers** through The Good Acre, a local food hub for Twin Cities farmers. Any food that remains unsold is purchased by Macalester's Cafe Mac/Bon Appétit.
-  **MacFEAST:** Food, Ethics, Advocacy & Sustainable Transition is Macalester's primary food justice and sustainability student organization on campus. They run the campus **Food Recovery Network** and host **events** in order to make students aware of food waste and broader issues with the American food system.
-  **Farmers Market:** A farmer's market visits campus once a week during the growing season, offering fruits and vegetables to the Macalester community.
-  **Food, Agriculture, and Society Academic Concentration:** The interdepartmental program in Food, Agriculture and Society offers a six-course, interdisciplinary concentration involving core and supporting courses as well as an internship. The program **exposes students to the social and biophysical aspects of complex food and agricultural questions**. It aims to produce graduates who: 1) understand the fundamentals of food and agricultural systems; 2) have broad interdisciplinary training on the theme of food, agriculture and society; and 3) are able to connect their interdisciplinary training to real-world experiences and applications.
-  **Campus Farmers Network Upper Midwest Chapter:** In the **spring of 2018** Macalester's Sustainability Office staff and Bon Appétit Fellow Peter Todaro launched the Upper Midwest Chapter of Bon Appétit Campus Farmers Network program. The network of students, staff, and faculty involved in **upper midwest campus farms** meets in an **annual workshop** each spring to provide opportunities for campus farmers to **collaborate, skill-share, and network**.