University of Minnesota, Morris vision:...a renewable, sustainable community

- A liberal learning experience that is renewable and sustainable
- A research and demonstration project for sustainable community
  - Community-based renewable energy system
  - Energy self-sufficient and carbon neutral by 2010
Pride of the Prairie Local Foods Initiative

The mission of *Pride of the Prairie* is to promote the production and use of locally grown food and develop a regional food system in western Minnesota that provides good, nutritious food, nurtures a healthy environment, and provides economic opportunity for area entrepreneurs.

www.prideoftheprairie.org

*Partners: Farmers, Land Stewardship Project, Pomme de Terre Food Coop, Sodexo, Sustainable Farming Assoc., UMM, UM West Central Partnership, WCROC.*
Local Foods Go To College

As founding partners in Pride of the Prairie local foods initiative, people at UMM:

• eat great food grown by people we know.
• spend our food dollars locally - investing in family farms and our prairie home.
• strengthen a sustainable local food system, with regional and national impact.
• reduce the miles our food travels – for fresh nutritious food and energy savings.
• study, work, and learn in partnerships that build community.

Morris students’ reactions:

Excellent!
Wow - - deeleeshus
Thanx farmers
I ♥ local foods

Fall Feast & Spring Community Foods Day
Farmers Markets
Special event dinners
Dining every day
Local Foods Directory

A renewable, sustainable education.
Reducing UM Morris Carbon Footprint

Campus Master Plan Draft External Review

Food system = major contributor to total campus carbon footprint
Campus food systems not environmentally sustainable
Average US food calorie requires 10 equivalent food calories of energy to get there

College Food System Lifecycle Carbon Impact

<table>
<thead>
<tr>
<th></th>
<th>Carbon Impact</th>
</tr>
</thead>
<tbody>
<tr>
<td>Storage and preparation</td>
<td>35%</td>
</tr>
<tr>
<td>Packaging</td>
<td>7%</td>
</tr>
<tr>
<td>Processing</td>
<td>17%</td>
</tr>
<tr>
<td>Transportation</td>
<td>16%</td>
</tr>
<tr>
<td>Agricultural Production</td>
<td>25%</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
</tr>
</tbody>
</table>

To reduce food service carbon footprint: change food consumption patterns

- Research procurement and carbon footprinting data, including specific food items.
- Eat a more seasonal menu plan based on availability of local ingredients.
- Identify local sources of beef, pork, chicken, vegetables (including grass fed & organic)
- Target 50 percent locally sourced and organic foods by 2013.
- Study on-campus greenhouse costs and shift to made-to-order food ordering system.

oslund.and.associates, kandiohi development partners

Adapted from Heller and Keoleian, U.S. food system lifecycle impact study, University of Michigan, 2000.

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