Each year the UBC Food System Project (UBCFSP) Coordinator and UBC SEEDS Program Coordinator works with the UBCFSP Partners to develop six to eight scenarios, or research-action projects, that addresses key opportunities for increasing the sustainability of the UBC food system. The scenarios are then carried out by “Land, Food and Community III” (LFS 450) students over the course of a semester.

The following is a list of the titles of the scenarios carried out since the inception of the project.

Abbreviations:
UBCFSP= UBC Food System Project
AMS= UBC Alma Mater Society (at large)
AMSFBD= Alma Mater Society Food and Beverage Department
UBCFS= UBC Food Services
SUB= Student Union Building
UBC Farm= Center for Sustainable Food Systems at the UBC Farm
FLFS= Faculty of Land and Food Systems
AgUS= Agricultural Undergraduate Society
AGSC= Agricultural Sciences
CS= Campus Sustainability

Annual Project Scenarios

Scenarios 2011-2012
“Land, Food and Community III” (LFS 450) Term 2

1. Baseline Inventory of the UBC Food System: Healthy food situation assessment and action plan (Groups: 1, 2)
   Community Partner: UBCFS, AMSFBD, Campus Sustainability

2. Baseline Inventory of the UBC Food System: GHG Emissions of food products and action plan (Groups 3, 4, 5)
   Community Partner: Campus Sustainability -Climate Action Plan (FO-02), UBCFS, AMSFBD, Campus Sustainability

3. Baseline Inventory of the UBC Food System: Socially and Ecologically Responsible Food Options and Action Plan (Groups 7)
   Community Partner: UBCFS, AMSFBD

4. Baseline Inventory of the UBC Food System: Aboriginal foods on campus (Group 8)
   Community Partner: UBCFS, AMSFBD

5. Baseline Survey of the UBC Food System: Public Opinion to Inform Food System Targets (Group 9)
   Community Partner: UBCFS, AMSFBD

6. Campus Greenscaping: Management the First Rooftop Garden at UBC-Vancouver (Groups 10, 11)
   Community Partner: AMS, AMSFBD

7. UBC Farm Pilot Food Processing Center (Group 12)
   Community Partner: UBC Farm, Climate Action Plan
8. UBC Campus Food Guide: A UBC Farm Communication Tool (Group 13, 14)
   Community Partner: UBC Farm, UBCFS, USI

Scenarios 2010-2011
“Land, Food and Community III” (LFS 450) Term 2

1. Product Triple Bottom Line Assessment with a Life Cycle Assessment (Group 1)
   Community Partner: UBCFS, AMSFBD
2. Developing Sustainable Food Procurement Policy (Not carried out)
3. Waste behaviours in UBCFS Residence Dining Halls (Group 3)
   Community Partner: UBCFS
4. Education Programs in the LFS Orchard Garden and Agora Café (Groups 5, 6, 7)
   Community Partner: LFS Orchard Garden, Agora Café, Think & Eat Green @ School
5. Engagement of U. Hill Secondary Students at the UBC (Groups 8, 9)
   Community Partner: UBC Farm, University Hill Secondary School, Think & Eat Green @ School
6. Designing a Formal Proposal for a LFS Community Kitchen (Group 4)
   Community Partner: LFS Orchard Garden, Agora Café, AgUS, FLFS
7. Designing a UBC Farm Pilot Food Processing Center (Group 10)
   Community Partner: Campus Sustainability, UBC Farm
8. Designing the AMS New SUB Root Cellar (Groups 11)
   Community Partner: AMS, AMSFBD

Scenarios 2009-2010
“Land, Food and Community III” (LFS 450) Term 2

1. Campus Greenscaping - Designing the First Rooftop Garden at the University of British Columbia (UBC) – Vancouver (Groups 8, 19)
   Community Partner: AMS New SUB Committee
2. Conducting a Sustainability Assessment of UBC Food Services’ Meat and Meat Alternative Food Products (Groups 5, 6, 9, 17)
   Community Partner: UBCFS
3. Creating A “Meet your Farmer Event” at UBC Food Services’ Place Vanier Residence Cafeteria (Groups 11, 22)
   Community Partner: UBCFS, UBC Farm
4. Creating Sustainable Food Procurement Guidelines with UBC’s Main Food Providers – AMS Food and Beverage Department and UBC Food Services (Groups 1, 4, 13)
   Community Partners: AMSFBD, UBCFS
5. Exploring Ways to Lighten AMS Food and Beverage Department’s Ecological Footprint (Groups: 2, 7, 12, 20, 23)
   Community Partners: AMSFBD
6. The LFS Cropedia – Creating an UBC Urban Agriculture Educational Resource (Groups 3, 16, 18, 21)
   Community Partners: UBC Farm, Agora Café, LFS Orchard Garden
7. Identifying a Direction of Food System Education Outreach at Sprouts (Groups: 10, 15)
   Community Partners: Sprouts
8. Developing an Interactive Web-based Resource of UBC-V Sustainable Food System Initiatives (Groups: 14, 24)
Community Partners: FLFS, Campus Sustainability

Scenarios 2008-2009
“Land, Food and Community III” (LFS 450) Term 2

1. Contribution of Food to Green House Gas Emissions Reductions: Moving UBC Beyond Climate Neutral (Groups: 1, 2, 3, 4, 5)
   Community Partner: Climate Action Plan
2. Exploring Ways to Lighten AMS Food and Beverage Department’s Ecological Footprint (Groups: 6, 7, 8, 9, 10)
   Community Partners: AMSFBD
3. Implementing sustainable production techniques and landscape management at the UBC Farm: A hands-on approach (Groups: 21, 22, 23, 24, 25)
   Community Partners: UBC Farm, 100-Mile Diet Society
4. Changing the Food System to Change the Climate: The UBC Farm as a Living Laboratory-Designing a Carbon Smart Food Guide (Groups: 11, 12, 13, 14, 15)
   Community Partners: UBC Farm, 100-Mile Diet Society
5. Practicing Urban Agriculture Right Here: Integrating the LFS Garden with the Faculty of Land & Food Systems Community (Groups: 16, 17, 18)
   Community Partner: LFS Orchard Garden
6. Practicing Urban Agriculture Right Here: Integrating the LFS Garden with the Faculty of Land & Food Systems Community (Groups: 19, 20, Fence 2)
   Community Partner: LFS Orchard Garden
7. Investigating the Sustainability of Sprouts (Groups: 26, 27)
   Community Partner: Sprouts Natural Food Co-op
8. Conducting a Sustainability Assessment of UBC Food Services’ Food Products (Groups: 28, 29, 30)
   Community Partner: UBCFS

Scenarios 2007-2008
“Land, Food and Community III” (AGSC 450) Term 2

1. Climate Action Partnership – Moving UBC Beyond Climate Neutral (Groups: 12, 21, 23, 30)
   Community Partner: Climate Action Partnership
2. Creating Sustainable Food Procurement Targets for the “Alma Mater Society Lighter Footprint Strategy” (Groups: 6, 18, 19, 27)
   Community Partner: AMSFBD
3. Exploring Ways to Lighten the AMS Food and Beverage Department’s Ecological Footprint (Groups: 5, 15, 24, 28, 29)
   Community Partner: AMSFBD
4. Creating a “UBC Farm to Campus Food Provider Program” (Groups: 3, 16, 20, 25)
   Community Partners: UBC Farm, UBCFS
5. Practicing Urban Agriculture Right Here: Integrating the Land and Food Systems Orchard Garden with the Faculty of Land and Food Systems community (Groups: 1, 4, 7, 17)
   Community Partners: LFS Orchard Garden, Agora Café, AgUS
6. Developing a Sustainable Food Outlet for UBCFS in the New Beaty Biodiversity Center (Groups: 8, 10, 11, 22)
Community Partner: UBCFS

7. Investigating the Overall Ecological Footprint of the University of British Columbia Point Grey Campus Food System (Groups: 2, 9, 13)

Community Partner: UBC Sustainability Office

8. Investigating the Desirability and Feasibility of Incorporating more Local, Seasonal and Sustainably Produced Food Produces into the Agricultural Undergraduate Society’s Weekly BBQ Menus (Groups: 14, 26)

Community Partner: AgUS

Scenario 2006-2007
“Land, Food and Community III” (AGSC 450) Term 2

1. Expanding the UBC Farm Market (Groups: 3, 7, 12, 16, 26)

Community Partner: UBC Farm

2. Creating and Strengthening Linkages between the UBC Farm and the MacMillan Community (Groups: 1, 25, 29)

Community Partners: UBC Farm, Faculty of Agricultural Sciences

3. Incorporating UBC Farm Items into Campus Food Provider Menus (Groups: 10, 17, 20)

Community Partners: AMSFBD, Center for Sustainable Agriculture at the UBC Farm

4. Extending BC Local Food Purchasing on Campus (Groups: 4, 6, 9)

Community Partner: UBCFS

5. Finding Ways to Increase the Sustainability of the Barn Coffee Shop (Groups: 11, 15, 18)

Community Partner: UBCFS

6. Incorporating more and increasing support for the BC Local and Seasonal Items into UBC Food Services Residence Cafeterias (Groups: 5, 28)

Community Partner: UBCFS

7. Increasing Education, Awareness and Participation in Sustainable Food System (Groups: 13, 24, 27, 30)

8. Increasing Education, Awareness, Participation and Effectiveness in Composting on Campus (Groups: 2, 8, 19, 21, 23)

9. Developing a strategy for food system sustainability in the South Campus Neighborhood in UBC’s University Town (Groups: 14, 22)

Scenarios 2005-2006
“Land, Food and Community III” (AGSC 450) Term 2

1. Extending Local Food Purchasing (Groups: 15, 16, 19, 28)

Community Partner: UBCFS

2. Incorporating Seasonal BC Food Items into Campus Food Provider Menus (Groups: 3, 6, 8, 13, 23)

Community Partner: UBCFS

3. Customer Support for a Local Food System and a Selection of Foods Produced from Ecologically and Socially Conscious Producers (Groups: 4, 9, 20)

4. Promoting Education and Awareness for Local Food Systems (Groups: 10, 12, 14, 22, 24)

5. Promoting Education, Awareness, and Participation in Composting at UBC (Groups: 2, 5, 17, 27)

6. Develop a strategy for food system sustainability in the University Boulevard Neighbourhood in UBC’s University Town (Groups: 1, 7, 21, 26)

7. Benchmarking transitions towards local and sustainable UBC food system (Groups: 11, 18, 25)
Scenarios 2004-2005
“Land, Food and Community III” (AGSC 450) Term 2
1. Desirability of Re-localization (Group 8)
2. Feasibility of Re-localization on Campus (Group 6)
3. Feasibility of increasing farm provision of specialty items to Sage Bistro (Group 4)
   Community Partners: UBCFS, UBC Farm
4. Feasibility of Supplying a Food Conference with Local Foods from UBC Farm (Groups: 11, 15, 16)
   Community Partners: UBC Farm, AMSFBD
5. Education, Awareness and Re-Localization (Groups: 1, 7, 9, 13)
6. Exploring existing opportunities that enhance and/or barriers that impinge on the sustainability of the UBC food system within current campus development plans (Groups: 3, 5, 12, 14)
7. UBC Farm: Exploring alternative routes to enhanced viability (Groups: 2, 10)
   Community Partner: UBC Farm

Scenarios 2004- Summer
“Land, Food and Community III” (AGSC 450) Summer
1. Re-Localization of UBC’s food system- Desirability of re-localization (Group 1)
2. Re-Localization of UBC’s food system- Feasibility of re-localization (Groups: 2, 3)
3. UBC Farm: To create a new production plan for the UBC Farm (Groups 4)
   Community Partner: UBC Farm

Scenarios 2003-2004
“Land, Food and Community III” (AGSC 450) Term 2
1. What would a student-run Agora food service operation integrated with the Faculty’s curriculum look like? (Groups: 7, 15)
2. Costs of locally produced food: Best Practices for Sustainable Food Procurement- True costs of food (Groups: 8, 10)
3. Costs of locally produced food: Best Practices for Sustainable Food Procurement- Feasibility of the re-localization response (Groups: 13, 17)
4. Food mileage (Groups: 6, 19)
5. UBC Farm: Assessing the Potential of Forming Market Relationships with Campus Food Providers (Groups: 9, 14)
   Community Partner: UBC Farm
6. Assessing the potential for a student-run cooperative organic grocery outlet in UBC’s Student Union Building (Groups: 1, 5, 11)
7. Develop a definition of food security for the UBC campus (Group 20)
8. Customer awareness of and participation in sustainability (Groups: 12, 16, 18)
9. What are the perceptions of UBC customers regarding prices of food at UBC? (Groups: 2, 3, 4)
Scenarios 2002-2003
“Land, Food and Community III” (AGSC 450) Term 2

1. Modeling UBC Food System Sustainability (All groups)

Scenarios 2001-2002
“Land, Food and Community III” (AGSC 450) Term 2

1. The Sustainability Of The UBC Food System: An Assessment Of Place Vanier (Group 1)
2. Sustainability: UBC Food System; Educational Role Of UBC Farm (Group 2)
3. Sustainability “DeBetability”: Is The Beta House Ecologically Sustainable? (Group 3)
4. The University Of British Columbia’s Fast Food System: A Look At Sustainability Issues (Group 4)
5. UBC Food System Project: AMS Food And Beverage Service (Group 5)
6. Composting At UBC: An agriculture Practice That Benefits The Whole Community (Group 6)
7. Commodity Chain Analysis Of The UBC Cinnamon Bun (Group 7)
8. UBC Food System Project: Food Waste Management – The Hot Beverage Cup (Group 8)
9. South Campus Farm: Land-Use Conflict (Group 9)
10. A Sustainable Agora – An Idealistic Student Perspective (Group 10)
11. Assessing ‘Affordability’ Of Food At The University Of British Columbia: Planning For The Future Of Food Security (Group 11)
12. Exploring The Sustainability Of The Barn (Group 12)
13. UBC Food Services Revisited: From The Six Corners Of The World (Group 13)
14. Branding At UBC: A Look At Franchises And Their Impact On Sustainability (Group 14)
15. Transitions Towards Sustainability: A Look At Initiatives From Other Universities (Group 15)
16. UBC Farm: Contributions to a Sustainable Food System (Group 16)
17. The Historical Evolution of The UBC Food System (Group 17)