VISION STATEMENT FOR A SUSTAINABLE UBC FOOD SYSTEM

Updated based on student and partner input in 2011

A sustainable food system meets the needs of the present generation without compromising the ability of future generations to meet their needs, whereby:

- 1. Food is produced in a way that upholds the integrity and health of ecosystems (including aquatic ecosystems) and does not disrupt or destroy ecosystems
- 2. Animals raised for food are treated humanely and are integrated into ecologically friendly farming models
- 3. Food is locally grown, produced and processed in support of local people, infrastructure and economies
- 4. Food is culturally and ethnically appropriate, affordable, safe, nutritious and minimally processed
- 5. Providers and educators promote awareness among consumers about cultivation, processing, ingredients, and nutrition of food products in the food system
- 6. Food and the food environment enhance community through opportunities for community members to interact and support one another to meet common interests and goals
- 7. Food is produced in a socially responsible manner, such that providers and growers pay and receive fair prices for their products and have safe and humane working conditions
- 8. There is zero waste produced by the system, in that waste is reduced to the greatest extent possible and what waste is produced is composted or recycled locally
- 9. The system is emission and energy neutral
- **10.** On-campus food system actors work toward food sovereignty and agency, within the context of the wider food system
- 11. On-campus food providers work with off campus distributors and wider food system actors to transition to a more sustainable system, especially in the areas of transportation emissions, packaging and local and fair procurement practices and where possible positively influence food system policy beyond the University
- 12. Any student, staff, or faculty member desiring the opportunity to learn about food production and preparation will have access to such opportunities through on-campus land-based food production sites.

UNIVERSITY OF BRITISH COLUMBIA