



## **SOUTHEAST YOUTH FOOD ACTIVISM SUMMIT (SYFAS!) 2011**

### **\*\*Workshop Schedule\*\***

#### **WORKSHOP SESSION A ~ (9:30-10:45am)**

**[ Room 367 ] -Brother Rashid Nuri, Truly Living Well Natural Urban Farm  
A Pedagogy of Transformation: Urban Agriculture in Atlanta**

**[ Room 275 ] -Kate Reddy, Center for Disease Control and Prevention  
Food Systems, Obesity Prevention, and the Federal Government: Initiatives and  
Strategies from the Centers for Disease Control and Prevention**

*Participants will learn of the policy and environmental strategies being promoted by the CDC to counteract the obesity epidemic. Workshop discussants will engage in dialogue and activities related to a comprehensive, food systems approach to finding solutions.*

**[ Room 348 ]-Craig Page, P.L.A.C.E (Promoting Local Agriculture and Cultural Experiences)  
Defining and Building Local Food Culture:**

*As we work to build more localized food infrastructure, we must simultaneously build a supportive culture built on the principles and habits of sustainability, diversity, and inclusivity. This workshop will be a very short presentation followed by facilitated audience-participation discussion and exploration of what food culture we are looking to create and how we can be agents of change shaping food culture.*

**[ Room 147 ] -Dr. Hilda Kurtz, University of Georgia Geography Department  
Dynamics of the Industrial Food System:**

*This workshop will discuss, and invite conversation about, first, the dynamics of the industrial food system which create productivist pressures on producers, and a glut of nutritionally deficient foodstuffs, and second, a range of possibilities for alternative food systems that circumvent some of the adverse consequences of the industrial food system. The general outlines of our discussion will probably be familiar to the participants; we hope to generate discussion about some elements of food systems that people might not have yet considered.*

**[ Room 153 ] - Liz Ciavolino and Matt Steele, CO-FED**  
**Co-ops: Democratizing the Campus Food System:**

*This workshop will bring people into a participatory discussion the importance of power and democracy within the university food systems. This discussion would be a precursor to presenting ways that universities across the country have tried to bring in food sovereignty into the campaigns and debates at their school, specifically via student food cooperatives. We hope to offer students an overview of CoFed, specifically its role in providing the necessary professional support for these efforts.*

*The value the cooperative model provides will be outlined in the college setting. We will discuss active vs. passive engagement with our food systems. We want to frame co-ops as an ideal educational platform that allows students to become stronger and more informed leaders. Co-ops can be centers for healthy, organic, local food as well as centers for education and community-building. In our workshop, we will explore why co-ops are important and how CoFed can help students who are interested in pursuing them.*

**[ Room 350 ] - David Berle and Jenny Brickman, University of Georgia**  
**Starting a Campus Community Garden**

*This session will cover the ins and out of establishing a student-run garden on campus. Discussion will include sitting a garden, logistics and the politics of establishing a garden*

**[ Memorial Learning Center ] - Laura Stroud, Student Action for Farmworkers and Katy Savage, Steering Committee member of the Student/Farmworker Alliance**  
**Farmworker Justice!**

*Learn about campaigns to improve conditions for the food systems most exploited workers.*

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**WORKSHOP SESSION B ~ (11:00-12:15pm)**

**[ Room 367 ] - Brother Rashid Nuri, Truly Living Well Natural Urban Farm**  
**A Pedagogy of Transformation: Urban Agriculture in Atlanta**

**[ Room 348 ] - Tes Thraves and Liz Driscoll, Food Corps**  
**Grow for it! FoodCorps: Careers, Activism, and Innovation**

*What kind of work do you envision doing after college? What is "farm to school"? What is out of the box innovation?, because out of the box, mix it up, imagine it new, innovation is what real change is going to take. Come explore how career options, activism, and innovation can address our real food challenge.*

**[ Room 275 ] -Dr. Anne Marie Zimeri, University of Georgia College of Public Health**  
**The Gene Scene: the How and Why of Transgenic Crop Plants.**

*This workshop will take participants through the process of cloning a gene and crop transformation. Potential problems with GMOs will be address at the genetic level. Participants be able to determine the potential good and bad GMOs based on sound science.*

**[ Room 153 ] Benjamin Myers, 1000 Faces Coffee**  
**Slow Coffee**

*Short documentary film followed by short presentation, discussion, question and answer period. Slow Coffee was founded in 2010 though a partnership between local Athens based company, 1000 Faces Coffee and The World Institute of Slowness based out of Kristiansund, Norway. Learning how principles of thinking globally and acting locally can be embodied through acts of transparency, simplicity, and consciousness.*

**[ Room 147 ] -George Frangos, FarmBurger**  
**The Alternative Toolbox: Growing the Sustainable Business-person**

*In answering the question "Where do we go from here?" this workshop will discuss the skills, traits, tools, and guides that traditional business offers the food movement (or any alternative/political/activist movement) to capitalize and build upon, while remaining true to philosophy and ethics. By investigating the inner-workings of the real world examples of local farm-AND-table restaurant/farm establishments farm 255 (Athens) and farm burger (Decatur), the workshop will illuminate how their alternative business models function, and give its audience an appreciation of practical know-how necessary to carry any alternative ideas into fruition and success.*

*"We hope to inspire participants to exact their wildest dreams with some learned lessons from "the system" and by using the ultimate tools of an entrepreneur -- experimentation, adventurism, and fearlessness -- to lead them. George frangos, operating partner of farm burger and financial and business consultant to farm 255, will lead a discussion in how to be pragmatic, thoughtful, and yet never settle"*

**[ Room 350 ] -Julia Gaskin, University of Georgia Engineering**  
**Understanding producers, Farmer relations**

*To help begin effective programs to get local food in campus dining halls, student must have an understanding of basic production practices and markets for producers. We will discuss how different producers fit into different scales and markets and the implications for getting their products on campus based on experiences in Georgia.*

**[ Memorial Learning Center ] – Elena Dulys and Marissa Grossman, RFC  
Real Food Challenge -- Strategic Campaign Planning!**

*This interactive workshop is geared towards students who want to start a campaign for real food on their campus. We'll address all elements of a campaign--from goals to tactics--and discuss how to be strategic in your actions. Come with others from your school if possible and work on developing your campaign!*

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**WORKSHOP SESSION C ~ (2:00-3:15pm)**

**[ Room 367 ]–Brother Rashid Nuri, Truly Living Well Natural Urban Farm  
A Pedagogy of Transformation: Urban Agriculture in Atlanta**

**[ Room 275 ] – Travis Breihan and Dr. Sarah Workman, University of Georgia  
Holistic Farming Systems: Innovations in Agroforestry and How Trees Make Farming Sexy**

*Food forests have been making communities and eco-systems more resilient for thousands of years. Agroforestry is being promoted by various organizations around the world as a way to combat food insecurity, the extinction crisis, and climate change; all with the help of the noble tree.*

**[ Memorial Learning Center ] – Elena Dulys and Marissa Grossman, RFC  
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**[ Room 153 ] –Fred Conrad, Atlanta Community Food Bank (ACFB)  
Addressing Food Deserts in Atlanta and Georgia: food banking and community gardening.**

*Defining and identifying specific food deserts and then looking at the consequences of food inequalities and the very intricate web of government and private efforts to address the issues. We will look at how eating habits impact health and how gardening and access to healthy nutritious food impact eating habits. There are interactive activities already created for our Hunger 101 curriculum that increase awareness in participants about how limited budgets, both for individuals and families, but also for charities and school systems, impact food choices and ultimately health and quality of life issues. We look at everything from farm subsidies to transportation issues, community gardens, farmers markets, children and adults.*

**[ Room 348 ]-Craig Page, P.L.A.C.E (Promoting Local Agriculture and Cultural Experiences)  
Farmers' Market Basics**

*This workshop will cover issues to consider when starting a farmers market as well as getting farmers market to accept EBT machines. Specific topics will include reaching out the farmers, organization structure, legal issues, funding, marketing, community outreach, and EBT logistics. Discussions will be based on experiences with the Athens Farmers Market and best practices derived from farmers markets in the Southeastern US. Participants will be encouraged to discuss successes and challenges for starting farmers' markets in their areas.*

**[ Room 147 ] -Julie Shaffer, Emory Sustainable Dining Education Coordinator  
Taking Your Campus Organization to the next level: Events and beyond**

**[ Room 350 ] -Nell Fry, Georgia Tech, Sodhexo Sustainability Coordinator  
Communicating for Change with Your Campus Food Provider**

*Learn language and techniques to communicate directly and effectively with your campus food provider. Using industry language and understanding the business of campus food will allow you to collaboratively generate programs and policies that will work for your dining services and create positive change in the environment and your community. If you want your dining services to buy a veggie watt system or just want more vegetarian options, this interactive, solution focused session will be a fantastic use of your Saturday afternoon.*

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**WORKSHOP SESSION D ~ (3:30-4:45pm)**

**[ Room 367 ] -Lauren Leschper, EarthFare  
Media How-to!**

*Ever wondered how to work with media and promote yourself and/or your organization without the use of paid advertising? We'll be focusing on public relations, press release writing, and social media (including Facebook, Twitter, Foursquare). Any and all questions are welcome!*

**[ Room 350 ] -Gareth Crosby, Hungry Gnome Gardenscapes  
Perennial Food Plants as a Thread to Bind Communities.**

*Create strategies for resilient food ecologies that will feed future generations. Learn how to add food production to the aesthetics and functions of existing landscapes.*

**[ Room 348 ] - Ryan Iacovacci, Co-founder and Project Coordinator of The Birdhouse  
Radical Intentional Communities in Urban Environments**

*After speaking on Radical Intentional Communities topic in a dialogue manner (Pedagogy of the Oppressed style) and people will be asked to break into groups and talk about their own living situations at their current residence and come up with suggestions on way they can improve their own living situation and why (recycling, more group cohesion, etc).*

*"We are growing our roots in an urban low-income neighborhood and are all working in some capacity to break the cycle of poverty and change culture and economic systems that are plaguing our nation".*

**[ Room 153 ] - Liz Ciavolino and Matt Steele, CO-FED  
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**[ Room 147 ] -Carter Cox, University of South Carolina  
Local Food as a Catalyst for Community Transformation**

*We all know that food, sustainable and local food in particular, can have a huge impact on individuals, campus, and the country. This workshop is design to specifically address how the topic and passion of local food, as one integral part of food systems, can serve to inspire and transform communities. We will discuss and create action plans for supporting community transformation around food in YOUR community!*

**[ Room 275 ] -David Hamilton, Anatoth Community Gardens (former RFC Field Organizer)  
Finding a place in the movement**