



## “Real Food Challenge Campus Intensive”

**Proposed Motion:** To approve \$[2650] from FXXRES AS Discretionary Reserves to cover training fee and meals for Real Food Challenge Campus Intensive hosted by Students for Sustainable Food.

**Sponsor:** Alexander LaVallee, AS VP for Activities

**Persons of Contact:** Rosa Rice-Pelepko, Madison Boock

**Guest Speaker:** Rosa Rice-Pelepko & Madison Boock

**Date:** 3/3/2017

### Attached Document

Attached is the full proposal.

### Background & Context

The Real Food Campus Commitment was signed in April of 2016, committing to purchasing 25% of Real Food on campus by 2020. Student leaders would like to host a training from Real Food Challenge facilitated by Regional Real Food Challenge Organizer Estefanía Narvaéz to have students become more engaged in the food justice movement and learn more about the implementation phase of the Commitment.

### Summary of Proposal

Briefly summarize what the proposal is.

“*What are you proposing, What are you needing/ wanting to happen?*”

The Real Food Challenge Campus Intensive will be a training for WWU students who would like to be more involved in the implementation of the Real Food Challenge. Our target is to have WWU eighteen student attendees. We have invited guest students from other universities in the NW to build relationships and share best practices. This gathering will include four workshop discussion topics that address the necessity and benefits of sustainable food at the campus and national level, techniques of implementation and strategies with transitioning leadership and responsibilities, and national food movement urgency during the present executive administration. We will be providing meals and venue space, as well as a campus intensive training fee to the Real Food Challenge West Regional Coordinator. We will not be paying the travel costs for the visiting students.

This training is a major step in the process of developing a Multi-Year Action Plan and eventually identifying product shifts and areas in need of improvement. Sharing information and ideas in a collective, interactive, and intimate manner (as we will be doing at the retreat) is essential because people collaborating are typically more effective than individual efforts. Implementation of the Real Food standards on Western’s campus will be significantly beneficial to our sustainable image and green commitment as the percentage of ethical, local, humane, and ecologically-sound food will increase to 25% by 2020. This retreat will include trainings that will enable students to engage in more effective implementation strategies within our Food Systems Working Group and Real Food Challenge at Western Washington.

The students attending the training from Western Washington will be a collection of interested and willing participants from several different clubs and organizations. The goal is that bringing together people with interests in the Real Food Challenge will create a foundational base for future activism, student engagement, and implementation. We hope that sparking involvement from an array of sources

will form an alliance of sorts across the network of student clubs, strengthening the support and thus the impact of the Real Food Challenge.

**Fiscal Impacts**

Transfer \$[2650] from FXXRES (budget) to FXCLUB ASB506 (budget).

The breakdown of our funding request is:

Item	Cost per Item	Quantity	Total Request
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<p>CAMPUS INTENSIVE</p> <p>Real Food Challenge Get Real! workshop          + 6-10 hours of training workshops over 2-3 days          + one-on-one meetings with student leaders, allies, and administrators          + class visits, meetings, presentations</p>
<p>Sliding Scale \$1200-\$2000</p>

<ul style="list-style-type: none"> <li>• Co op community kitchen rental fee = \$50. (\$5 an hour for 10 hours)</li> </ul>	\$50	1	\$50
<p>Real Food Challenge Campus Visit Fee</p> <p><b>Estefanía Narváez, West Regional Coordinator:</b>            Estefanía graduated in December 2010 from Trinity University in San Antonio, Texas, which she mobilized to become one of the first Fair Trade Universities in the country. Being born and raised in Ecuador nurtured her lifelong concern for justice. She is an organizer and activist passionate about making real changes to build sustainable food systems, alleviate poverty and hunger, and to let our world breathe some clean air.</p> <ul style="list-style-type: none"> <li>• Real Food Challenge Campus Intensive Cost              “Honorarium” fee is \$699 (as is WWU’s max):             <ul style="list-style-type: none"> <li>o The Campus Intensive Real Food Challenge Get Real! Workshop include 6-10 hours of training workshops over 2-3 days and one-on-one meetings with student leaders, allies, and administration. The sliding scale range given by the RFC organization is \$1200-\$2000 (see diagram before). Our event is categorized as a Campus Intensive and so therefore we must fall on the sliding scale issued by the Real Food Challenge for events such as these. Here is the general breakdown of that sliding scale:</li> </ul> </li> </ul> <p>Other costs besides the “honorarium” fee:</p>	\$1800	1	\$1800

<ul style="list-style-type: none"> <li>Includes travel expenses for Estefanía Narváez, estimated to be <b>\$105.28</b></li> <li>(188 miles car usage for travel from Seattle to Western Washington and while at premises for the training.)</li> <li>Labor for content organizing and workshop leadership and oversight; \$780 <ul style="list-style-type: none"> <li>o During the event: 8 hours on Friday (including meeting with students and admin), 16 hours on Saturday (full day training), and 8 hours on Sunday (action/activity in Bellingham). \$ 15/hr est. \$480</li> <li>o In preparation: 20 hours including content drafting, recruitment, and practice/rehearsals, logistics, check ins, arrangements for Sunday activity (time spread out for a month) - \$ 15/hr est. \$300</li> </ul> </li> </ul> <p>Additional <b>\$216</b> given as comfort room for transportation as well as donation to the RFC organization, which does tremendous work throughout the country with sustainable food integration, implementation, and education.</p>			
<p>Food items: Approximating \$300 per meal for 30-40 students.</p> <ul style="list-style-type: none"> <li>Breakfast: ~\$169</li> <li>Lunch: ~ \$349</li> <li>Dinner: ~ \$248</li> <li>Snacks: ~ \$87</li> <li>Comfort room included in the total request.</li> <li>See attached google sheet for a more extensive cost breakdown.</li> </ul>	\$1000		\$1000
<b>TOTAL REQUEST</b>			<b>\$2650</b>

**Alternative Solutions**

Options (Please provide multiple options for the same proposal if alternatives are available).

Option	Financial Impact of Option	Services or Outcome of Option
A	Sustainable Action Fund	Unlikely to be granted because they are skeptical for using student funds for a retreat for multiple universities.
B	Activities Council	Unlikely to be granted due to the small number of attendees and limited amount of funds left in Activities Council.
C		

## **Rationale**

Briefly describe why this proposal should happen.

*“This is answering the Why do they want/need this proposal”*

As part of the University’s Mission Statement and Strategic Plan to serve as a model for institutional effectiveness, innovation, diversity and sustainability, we want to hold the university accountable and move towards a more just and sustainable food system. This project ties into the University Commitment signed by Bruce Sheppard in 2016, to reach 25% Real Food by 2020. These goals also are consistent with the goals outlined in the Sustainability Action Plan. Sustainable food is an integral part in the greater movement towards environmental sustainability. Transitioning to local, ethical, ecologically-sound, and humane real food (the standards of the Real Food Challenge) will contribute significantly to the impact of the university as a whole in a multitude of ways.

Having Western Washington University follow through on the Real Food Challenge will require significant work. Providing external pressure to make product shifts and follow guidelines will require student involvement and engagement, an extremely crucial aspect of Western’s progressive community. Student involvement is something we are very proud of at our university and the Real Food Challenge, especially our project, will increase this involvement throughout our club and student community. The Real Food Campus Commitment has been designed to engage a wide variety of stakeholders at the decision-making table while also providing a forum for continued student leadership in campus food systems change. Students' active participation is critical to the successful implementation of the Commitment. Students are uniquely positioned to educate the campus community about real food and to rally support around new campus initiatives. Student leadership must be continuously valued at WWU for implementation phases to be a success.

Our project also ties into sustainability goals because the definition of sustainability is the property of systems to remain viable and productive indefinitely. The Real Food Challenge outlays four standards that need to be met for food items to be considered “real”. All of these standards tie directly into sustainability, whether it is biological and environmental sustainability, community sustainability, or economic sustainability. Implementing the Real Food Challenge on our campus would make a tremendous difference. Even just increasing our percentage of real food to 25% would drastically impact our campus, local, and state communities in positive ways by supporting local farms and businesses, reducing the cost (financial and environmental) of transportation, and providing healthier options in our dining halls. Food is an incredibly important aspect of our environmental impact on the earth and specific ecosystems. The implementation of the Real Food Challenge will affect every student, whether they realize it or not, in a positive manner with the implementation of 25% real food by 2020. The Real Food Challenge workshop value each of the tenets of sustainability. We will be training organizers to recognize the social impact of a fair food system and to stand with marginalized communities and those most affected by the corruption of the corporate food system. The Calculator training will train students on the ecological impacts of food, and how to prioritize environmentally sustainable purchases. And lastly, the training will instruct students in the consideration of viable economic purchases while meeting the two other tenets of sustainability listed above.