



THE UNIVERSITY OF ARIZONA
COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES

Center for Regional Food Studies

CRFS 2021-2023 Theme



Right to Farm: How do we think about and support the right to farm as we face ongoing global environmental change and dispossession of farmers from their land, seeds, resources such as water, and ability to achieve a living wage and just livelihood?

Right to Food: How do we transform food into a public good like universal k-12 education so that people – rather than transnational corporations and market forces – control food and food systems? How do we hold governments – not individuals – accountable for the wellbeing of the people?

CRFS Events

Book Talk with Dr. Pascale Joassart-Marcelli

The \$16 Taco: Contested Geographies of Food, Ethnicities, and Gentrification

When: Friday, November 12th at 1PM

Barbacoa tacos, bibimbap, bánh mi, pupusas, and other “authentic ethnic” foods are drawing white, middle-class, and college-educated eaters into historically segregated neighborhoods where residents, mostly people of color and immigrants, have long struggled with limited food access. Does this signal the emergence of a more inclusive city?

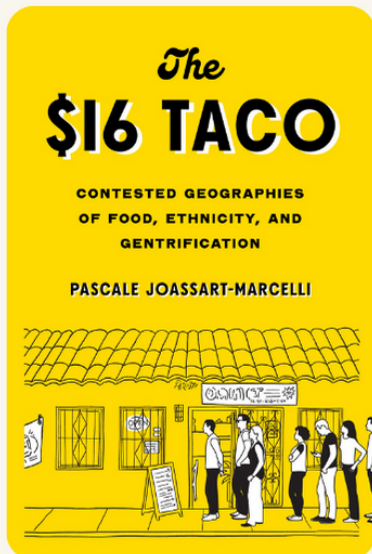
The \$16 Taco focuses on the role of food in transforming urban landscapes. Drawing on extensive fieldwork in San Diego, Pascale Joassart-Marcelli documents the evolution of Barrio Logan, City Heights, and Southeastern San Diego’s foodscape away from serving the needs of longtime minoritized residents to pleasing the tastes of wealthier and whiter newcomers in search of “authenticity.”

Pascale Joassart-Marcelli is Professor of [Geography](#) and Director of the interdisciplinary [Food Studies](#) and [Urban Studies](#) programs at San Diego State University where she has been teaching courses such as *Geography of Cities*, *Geography of Food*, *Food Justice*, *Feeding the World*, and *Food, Place, and Culture*. Her research focuses on the relationship between place, ethnicity, and food, including the role of food in creating just and sustainable cities for all. She has published over 50 peer-reviewed articles and book chapters, is the author of [The \\$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification](#) (2021) and the co-editor of [Food and Place: A Critical Exploration](#) (2018). Her research has been funded by the National Science Foundation and other private and public funding agencies.

Join us on November 12th at 1PM via Zoom. Use the QR code below or click [here](#) to register.

The \$16 Taco: Contested Geographies of Food, Ethnicity, and Gentrification

Book Talk with Dr. Pascale Joassart-Marcelli



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When: November 12th 1-2:30PM
Via Zoom
RSVP by scanning the QR code below.



Good Food Film Series 2021

The Center for Regional Food Studies is co-sponsoring Local First Arizona's yearlong Good Film Series. A new, independent short film showcasing Arizona's food system will be released the second Tuesday of each month through February 2022.

From seed to plate, and the many stops in between, the [Good Food Film Series](#) brings the societal challenges facing the farming and food community across Arizona and food access stories to your preferred viewing screen. These are stories of the often unseen heroes, doing the good work of not only growing and providing healthy, fresh food to our communities but also taking bold environmental and food sovereignty action to create a more sustainable and just local food system.

November's Film: *Farming for Food Sovereignty* premieres on November 9th. Food sovereignty is a people's right to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and the right of people to define their own food and agriculture systems. Get to know local farmers who are farming for a more just food system. Hear their stories about why they got into farming, as well as the causes, advocacy work, and the change they are making for future generations.

Hear the stories from farmers who took a stand for better food and what that means to you as the consumer:

- **Abdelgabar Mohadian** shares with us the lessons he has learned while farming in Arizona.
- **Jillian Robinson**, New Roots Phoenix program manager, shares how Camelback Yard is a vital food hub for new refugees wanting to grow their own food.
- **Rafael Tapia Jr.**, vice president of programs for Partnership with Native Americans and a long-time advocate for Native food sovereignty, talks about preserving traditional food systems and increasing access to Native food.

Explore the [upcoming film premieres and on-demand screens](#) available through February 2022. [Tickets and passes](#) available for screening.

UC Basic Needs Initiative Workshop Recording

This workshop was presented by Tim Galarneau and Suzanna Martinez from UC's Basic Needs Initiative and was held on Friday, September 24, 2021. This session will introduce attendees to the research, policy, and practices that are advancing ways to respond to the growing reality of students living in crisis in order to resource them and their vision of success through their higher education pursuits. Participants will engage in interactive breakouts and discussions to explore what next steps are possible in advancing student basic needs within the University of Arizona. From participatory action research and findings, regional food and housing partnerships, to technical procurement and contract developments attendees will gain insights drawn from administration and student to staff perspectives as well as academic inquiry and analysis in order to to apply to your regional efforts.

Watch the full workshop [here](#).

CRFS News

Congratulations to Advisory Board Member, Don Guerra on being featured in the NYT

Advisory Board Member, Don Guerra is an internationally recognized baker, educator, and advocate for local food systems and the production and preservation of heritage grains. He has become an integral part of a collaboration between farmers, millers, bakers, and seed savers working to bring native and heritage grains back to southern Arizona farms and tables. As farmers have learned how to grow heritage grains and millers learned how to process it, Guerra has had to figure out how to make bread from that which is harvested locally.

Don is the owner of Barrio Bread and was recently featured in a New York Times article: *One Baker's Quest to Make Bread That Blurs Borders*. Read the full article [here](#).

CRFS has Co-Launched a Podcast

The Center for Regional Food Studies has co-launched a podcast with the feminist collective Nutrire CoLab. Nutrire CoLab is comprised of a group of women scholars who identify as feminist and are mostly anthropologist. The podcast explores eating, feeding, caring, and healing from a critical feminist, primarily anthropological lens.

Listen to the pilot episode on SoundCloud.



2020-21 State of the Tucson Food System Report

If you missed the launch event of the 2020-21 State of the Tucson Food System report, you can now watch the recording of the event [here](#), or by clicking on the below *STFS Video* button.

This year's report assesses the impacts of the COVID-19 pandemic in Southern Arizona. Click [here](#) or below, on the *System Report* button, to read the full report. The Executive Summary of the State of the Tucson Food System Report can be viewed [here](#), or by clicking on the below *Executive Summary* button.

STFS Video

System Report

Executive Summary

Other News/Events

UAMA "At the Table" Speaker Series

The **University of Arizona Museum of Art** is hosting a Fall 2021 speaker series with featured guest speaker each month. Join them on November 9th at 5:30PM for *Worth Your Salt: Exploring Synaptic Connections and Energetic Relationships in the Consumption of Art and Ideas*. In 2019, Oregon-based artist Malia Jensen installed six carved salt-lick sculptures and eighteen motion activated cameras across Oregon, monitoring wildlife interactions and surrounding landscape for one year. Jensen will discuss the *Nearer Nature Project* and the resulting surveillance video, *Worth Your Salt*, and share related work and ideas.

For more information about the upcoming speaker sessions, see the flyer below or visit the University of Arizona Museum of Art [website](https://artmuseum.arizona.edu).

FALL 2021

"AT THE TABLE" SPEAKER SERIES

at THE UNIVERSITY OF ARIZONA MUSEUM OF ART



Creating an Art Exhibition through Shared Experiences of Food: Artists with Intellectual and Developmental Disabilities and University Students

Tues, September 14, 5PM
Virtual via Zoom

Using the upcoming collaborative exhibition *Acts of Love and Community: Sharing Experiences with Food and Art* as an example, University of Arizona educators **Carissa DiCindio** and **Yumi Shirai** explore how community museum spaces can promote multi-group interactions and creative projects focused on care and connection.



Sexy Salad and Manly Meat: Are We Really What We Eat?

Thurs, October 28, 5PM
Virtual via Zoom

Carol Adams' *Sexual Politics of Meat* (1990) has shown how often meat is sexualized in modern advertising visuals. How do gender and sexuality factor into expectations around eating? And if meat is code for sex, then what about plants? Let's find out how the sausage is made in this talk about sex, food and interspecies relations presented by Assistant Professor of German Studies **Joela Jacobs**.



Worth Your Salt: Exploring Synaptic Connections and Energetic Relationships in the Consumption of Art and Ideas

Tues, November 9, 5:30 PM
Location TBA

In 2019, Oregon-based artist **Malia Jensen** installed six carved salt-lick sculptures and eighteen motion-activated cameras across Oregon, monitoring the wildlife interactions and surrounding landscape for one year. In this talk, Jensen discusses the *Nearer Nature Project* and resulting six hour surveillance video, *Worth Your Salt*, and shares related work and ideas.



Reclaiming the Story: Visual Narratives and the Value Propositions of Local Foods

Weds, December 1, 5PM
Virtual via Zoom

The local food movement aspires to create close associations between consumers, communities and the peoples and lands that produce the foods they eat. Drawing on over five years of ethnographic research, speakers **Hope Jensen Schau** and **Matthew Mars** consider how the value propositions underlying local food are and are not being conveyed through visual narratives.

artmuseum.arizona.edu

THE ART
OF FOOD
From the Collections of
Jesse G. Schiller and
the Family Foundation

THE UNIVERSITY OF ARIZONA
MUSEUM OF ART

JORDAN SCHNITZER
FAMILY FOUNDATION
jordan schnitzer.org

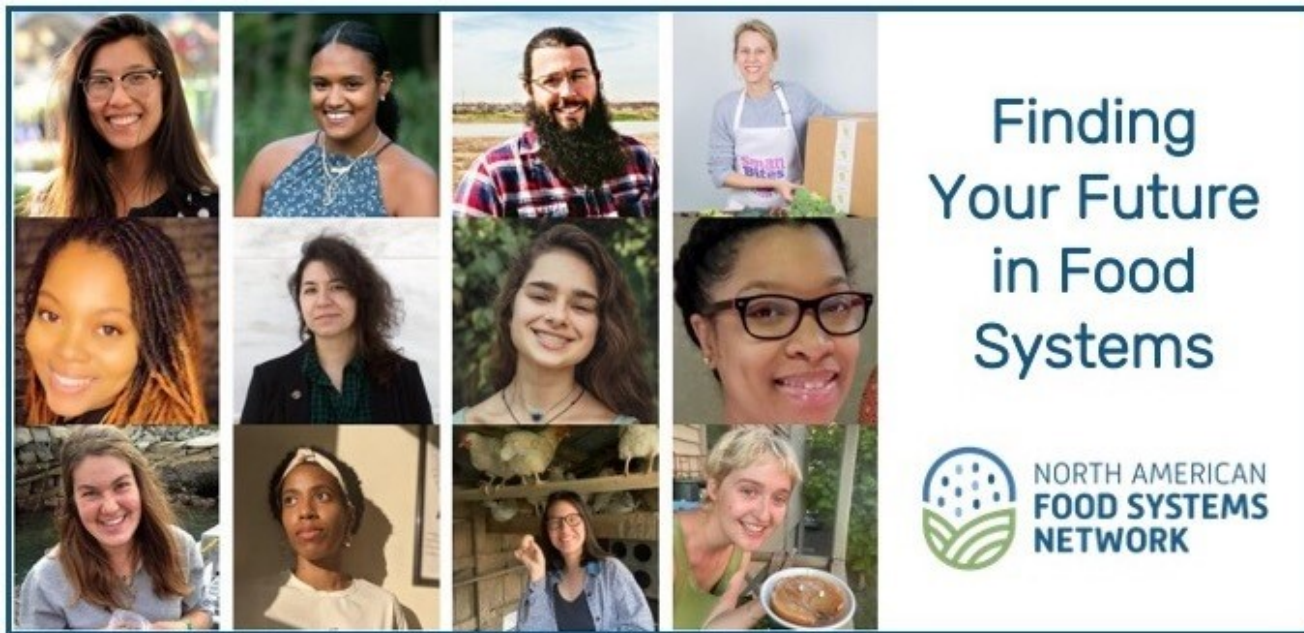
THE UNIVERSITY OF ARIZONA
Arizona Arts

NAFSN's Finding Your Future in Food Systems

The North American Food Systems Network's *Finding Your Future in Food Systems* webinar series provides participants with connections and insights to help them identify next steps for their careers.

The four-part series (**Oct 6, 19, Nov 3, 16, 2021**) features speakers from job-creating organizations and businesses, some working locally in their communities, others with national and international scope. The series has been produced specifically for college students and other emerging professionals. Of course, all are welcome!

For more information and to register, visit the NAFSN's [website](#).



Opportunities for Undergraduates

Enroll in Food Studies Courses for Spring 2022

Food 102 - Introduction to Food Systems: Introduction to Food Systems addresses both the historic and current perspectives of the US and global food systems from farm to plate. Students will explore animal and crop food production; the movement of food through the supply chain; food consumption trends and practices; and how the food system affects human and environmental health. Course work encourages students to reflect and consider their personal food choices and perspectives on food. Throughout the course students will apply scientific thinking and ethical principles as they consider the role food systems play in everyday life and health.

For more information, see the flyer below.



FOOD 102

Introduction to Food Systems

Spring 2022

T/Th

12:30-1:45 pm



THE UNIVERSITY OF ARIZONA
College of Agriculture
& Life Sciences
Nutritional Sciences



THE UNIVERSITY OF ARIZONA
College of Social
& Behavioral Sciences

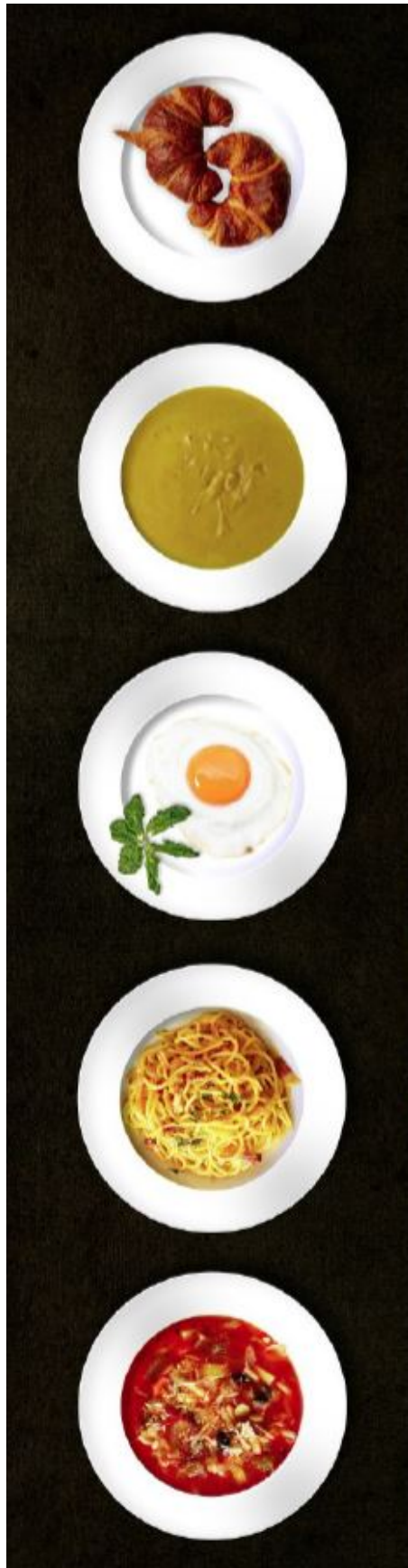
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Contact: Student Nutrition Advising Center
nscadvising@email.arizona.edu

Food 300 - Food Justice, Ethics, and Activism: Students in this course will explore how food injustice manifests in our society and how it relates to issues such as land ownership and resource access, the exploitation of labor, structural racism and inequality, market dynamics, and law and policy. We will engage in

critical thinking about different perspectives on what is required to make gains toward a more just and ethical food system. Students will also learn about the organizing strategies, ethical positions, and strengths and challenges of different food justice movements and initiatives.

For more information, see the flyer below.



THE UNIVERSITY OF ARIZONA

College of Social
& Behavioral Sciences

FOOD 300

Food Justice, Ethics, &
Activism

Spring 2022

Tuesday & Thursday

9:30-10:45am (Live Online)

Students in this course will explore how food injustice manifests in our society and how it relates to issues such as land ownership and resource access, the exploitation of labor, structural racism and inequality, market dynamics, and law and policy. We will engage in critical thinking about different perspectives on what is required to make gains toward a more just and ethical food system. Students will also learn about the organizing strategies, ethical positions, and strengths and challenges of different food justice movements and initiatives.

Contact Audrey de La Rosa:
adlr@arizona.edu

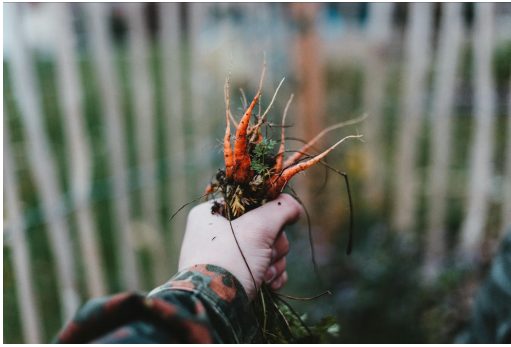


THE UNIVERSITY OF ARIZONA

College of Agriculture
& Life Sciences

Nutritional Sciences

FOOD 393 Spring Internship Opportunities



Are you looking to earn academic credit this spring while also acquiring new life experiences and job skills? Consider applying for one of these internship opportunities (FOOD393)

- **Local First Arizona** - Local First Arizona Foundation (LFA) is a non-profit organization that is building opportunities in Arizona. LFA is an award-winning organization focused on community and economic development throughout the state in order to build self-sufficient, healthy, and prosperous communities.
- **UA Garden Kitchen** - The Garden Kitchen, located in the heart of South Tucson, is a seed-to-table nutrition education program of the University of Arizona's Pima County Cooperative Extension.
- **Mission Gardens** - Mission Garden is an ancient agricultural site, farmed continuously for more than 4,000 years. Today it is an agricultural heritage museum interpreting and celebrating the multicultural history of Tucson through a series of Timeline Gardens.
- **Pivot Produce** - Pivot is a produce distribution/warehousing company which sources produce from southern Arizona small scale farms to restaurants and consumers in the Tucson area.
- **Iskashitaa Refugee Network** - Iskashitaa Refugee Network creates opportunities to integrate UN refugees into the Southern Arizona community while educating the public, strengthening the local food system, reducing local food waste, and increasing food security. The network focuses on harvesting and gleaning food from local sources and backyard gardens that would otherwise go to waste.

FMI and to apply, please visit: <https://foodstudies.arizona.edu/internships>

Opportunities for Graduate Students

Interdisciplinary Postdoctoral Research Associate for Convergence Research in Sustainable Coffee

Tulane University is seeking a post-doctoral research associate for a newly funded, NSF-funded Convergence Research project. Centered in the Yoro region of Honduras, this exciting and interdisciplinary project brings together conservation biologists, ecologists, agronomists, farmers, indigenous peoples, economists, social scientists, land managers, and engineers to co-design, assess, and implement a system for sustainable coffee production. The post-doc will work with the team on the initial phase of this NSF project which focuses on

sustainability at the coffee-farm scale. The primary research project of the postdoc will be to develop an ecological–economic modeling of a farm ecosystem and there is a lot of scope for innovation and for the postdoc to add their own ideas and take on additional research projects. After a period of familiarization, the postdoc will assume a leadership and coordination role.

The start date is January 1st 2022 or as soon as possible after that. You must have a PhD in hand by the start date. The position is for two years (contingent upon annual review at year 1) with some possibility of further extension. The starting annual salary is \$50,000 plus benefits and based at Tulane University in New Orleans, Louisiana with travel to Honduras and collaborating institutions in the US. For more details and to apply, please go <https://apply.interfolio.com/95966>.

For informal enquiries, please contact Dr Caz Taylor (caz@tulane.edu)

Two Graduate positions available on groundwater and agriculture decision science

Recruiting two graduate students (M.S./Ph.D. track) to begin in summer/fall 2022 to contribute to a new project studying how farmers, water managers, and scientists understand and use groundwater models to support water use decisions. The students will work closely with project scientists (Chloe Wardropper, University of Idaho; Sam Zipper, Kansas Geological Survey/University of Kansas; Adam Zwickle, Michigan State University) to connect refined models of groundwater-surface water ecosystem services with research on how people make decisions regarding natural resource management to address fundamental gaps between foundational and applied science. These students will work closely together, so interdisciplinary enthusiasm and collaborative skills are a must.

Please see the links below for specific details, qualifications, and how to apply for each position:

Hydrogeology position: <https://www.samzipper.com/join/>

Social science position: <https://chloewardropper.weebly.com/opportunities.html>

Call for Graduate Student Application in Sustainable Agriculture and Food Systems - Baur Lab at The University of Rhode Island

Invitation to prospective graduate students to apply to work with Paul Baur in at least one of the following research areas (see below) as part of the [Sustainable Agriculture and Food Systems](#) MS/PhD program at the University of Rhode Island. Interested applicants may contact Dr. Patrick Baur at pbaur@uri.edu.

Applicants for the MS level are preferred, but strong candidates for the PhD level will be considered. Applicants should have some undergraduate coursework or research experience in the social sciences (preference for environmental/rural sociology, science and technology studies, human geography, political ecology, or related fields) and a strong interest in further training in interdisciplinary sustainable and equitable agri-food systems research.

Location: University of Rhode Island, Kingston, RI

Advising Faculty: Dr. Patrick Baur (pbaur@uri.edu)

Application Deadline: January 15, 2022

Start Date: Fall 2022

Current projects seeking graduate student research assistants:

Balancing Safety, Sustainability, and Equity in Urban Agriculture

The past decade has seen a boom in urban farms and community gardens in cities across the US. Urban dwellers desire both better access to fresh, local foods but also the opportunity to take greater control over food production as a means to economic, cultural, and civic enrichment. Amidst a highly diverse groundswell of urban agricultural activities, basic infrastructure—both physical and social—lags behind. As a result, urban agriculturalists may face a variety of barriers to realizing their desires for a healthier and more resilient local food system, including lack of markets, unavailability of land, inability to access start-up capital, insufficient advisory and expert support, and regulatory ambiguity on topics ranging from food safety to nuisance ordinances. Faced with these interlaced and variable challenges, urban agriculturalists pursue many different strategies, each with different investment in and balance among safety, sustainability, and equity. There is a promising opportunity to compare and contrast strategies, priorities, and food system goals across different cities to help map out and chart the universe of routes available for urban agriculture to transform food systems and the kinds of policy and institutional changes that might lead to better balance.

Evaluating Sustainability and Equity in New Controlled Environment Agriculture Developments

Many novel technologies promise to transform agriculture through the power of precision robotics, AI, and controlled environment cultivation (e.g. hydroponics). Proponents of such innovations claim they will free agriculture from long-standing constraints—the need for manual labor, the vicissitudes of weather, reliance on pesticides—and in so doing bring an unheard of degree of stability and control to food production. All kinds of positive outcomes are projected to flow from such innovation, ranging from greater energy and resource efficiency to renewed opportunities for rural and urban economic growth to improvements in dietary health and food security. However, few controlled environment technologies and systems have yet been built at the scales projected for the future, and little evidence has been produced one way or another regarding their potential systemic impact on the broader sustainability and equity of food systems in which they propose to intervene. There is a compelling need for foundational research in how to effectively and proactively evaluate controlled environment agriculture (CEA) and how to translate that evaluation back into the design process and governing infrastructure. This project leverages newly proposed large CEA project in Rhode Island as an opportunity to conduct such proactive assessment.

Food Systems Fellowships at the University of Michigan

Two-Year Fellowship

The [TFS Fellowship](#) is a two-year opportunity for master's students who are traditionally underrepresented in food systems studies and careers. Supporting two cohorts of master's students who enroll in the Fall of 2022 and Fall 2023, the TFS Fellowship offers a stipend, international summer travel award, and tuition scholarships -- with a total estimated value of \$85,000.

3 Degree Options

TFS Fellows will participate in several interdisciplinary food systems classes and complete a field experience project while earning a master's degree in either:

- Nutritional Sciences (School of Public Health)
- School for Environment and Sustainability (SEAS)
- Urban and Regional Planning (Taubman College)

APPLY TODAY

[Applications](#) for the first class of Fellows in 2022 are due by January 31, 2022. Separate admission applications are required for the TFS Fellowship and also the SPH, SEAS or URP Master's degree programs. [Learn more here](#)

Graduate Assistantship in Food Systems at the University of New Hampshire

The **University of New Hampshire** is looking for a highly motivated graduate student to join my [food systems lab](#) at UNH for a fully funded graduate training opportunity. The student will play an important role in assisting with lab research projects to 1) advance the development of values-based food aggregation and marketing models that reduce barriers for farmers and consumers and prioritize resilience, environmental sustainability, food justice, and racial and LGBTQ+ equity, and 2) identify and address logistical, policy, and identity-based barriers and opportunities for wider public engagement with local and regional food systems. The ideal candidate for the position will thrive in a collaborative setting that brings together researchers from diverse fields, extension educators, nonprofit partners, farmers, and other food systems stakeholders.

To apply: Interested applicants should contact Dr. Analena Bruce (Analena.bruce@unh.edu) as soon as possible to discuss their interests in advance of applying for the graduate program (deadlines: January 15, 2022, for ANFS programs and May 15, 2022, for the NRES PhD program). Please include the following information in your message: 1) your interest in the position, 2) your goals for pursuing a graduate degree, 3) why you think this program may be a good fit for your professional goals and research interests, and 4) relevant experience and skills that qualify you for the position. Please attach a CV or resume to your message.

Job Opportunities

Arizona's Local Food Community is Hiring

Five current positions are open to make a difference at the markets & in the office. Arizona is taking bold steps to invest in small scale agriculture and our long-term food security. There are many incredible employment

opportunities open right now -- both at the markets and in the office -- to advance this work across the state. Check them out below, apply, or share with those who are strong fits.

Agriculture Apprenticeship Program Coordinator with University of AZ Cooperative Extension

Location: Tucson

Do you remember hearing about the challenges of bringing in the next generation of farmers in Arizona? Thanks to the efforts of the Agriculture Workforce Development Coalition (led by our partners in Ajo!), the Arizona legislature funded an Agriculture Apprenticeship Program for the next two years. Cooperative Extension has been designated as the program facilitator, and they are looking for a Program Coordinator to help implement the training program. This position will involve working with the growers, producers and community farms.

Salary is \$45,000-\$50,000

Click [here](#) to learn more and apply.

Market Staff with Blue Sky Organic Farms

Location: Maricopa County

Blue Sky Organic Farms is currently looking for several folks to support their farmers market sales into the coming seasons. Their biggest needs are:

Farmers Market driver on Wednesdays (1)

Farmers Market drivers on Saturdays (3+)

People to staff the Farmers Markets

Farmers Market Manager - 32-40 hours per week, including Saturdays. The role will support staff, organization, and communication to support market sales.

Applications are reviewed on a rolling basis. For more information and to learn how to apply, contact Sara Dolan at sara@blueskyorganicfarms.com.

Friends of the Farm Coordinator with Arizona Food Bank Network

Location: Flexible, Arizona

Friends of the Farm is a pilot program that allows Arizona's small farmers and growers to expand their market reach and supports food banks to get a reliable quantity of local fresh food for clients in need. The purpose of the program is to purchase fresh, Arizona-grown produce, dairy, and protein and distribute it to Arizonans struggling with hunger through the statewide emergency food relief network. The position's focus is to purchase from small growers - providing a more reliable market and adding more variety for food bank clients.

30 hours per week, \$35/hour.

Applications are reviewed on a rolling basis. Learn more and apply [here](#).

Operations Support Specialist with Pinnacle Prevention

Location: Downtown Chandler

Pinnacle Prevention is seeking a full-time Operations Support Specialist. This position will be primarily responsible for daily administrative and operations support with a focus on call and program inquiry management and coordination.

Salary: \$42,000 with a competitive benefits package

Learn more about the position and application process [here](#).

Grocery Specialist with Pinnacle Prevention

Location: based in Arizona; office in Downtown Chandler

Pinnacle Prevention is seeking a full-time Grocery Specialist who will be responsible for the implementation and expansion of Double Up Food Bucks Arizona. This position will focus on the unique needs of brick-and-mortar retail partners, including corner stores, grocery stores, and hybrid retail environments located in rural and/or tribal communities.

Salary: \$50,000 with a competitive benefits package

Learn more about the position and application process [here](#).

Position at Rowan University in Sustainable Food Systems

The School of Earth & Environment at Rowan University is seeking to hire a full-time Senior/Master Lecturer with expertise in sustainable food systems. The successful candidate will assist the development and direct the implementation of our forthcoming bachelor's degree program in Sustainable Food Systems, which will focus on innovation, equity, and regenerative practices for growing, processing, and distributing responsibly produced, healthful food. This non-tenure-track teaching position begins during the 2021-22 academic year and includes reassigned instructional time for developing, implementing, and coordinating the undergraduate degree in Sustainable Food Systems. The curriculum – grounded in the processes, infrastructure and policies involved in feeding a population – will be designed with the goal of preparing students for careers that facilitate healthy, affordable, and sustainably produced food that is equitably accessible to all eaters. The initial program would encourage students to live, work and learn together for a year within a “Food Village;” an on-campus residential community with dedicated land and a greenhouse for growing, classroom space, and a teaching kitchen. Enrolled students in the village will have coordinated course schedules, allowing for the academic experience to be enhanced by the community itself, as well as the opportunities for field trips and hands-on food production and preparation.

The position will be offered as a renewable, multi-year 12-month contract, with benefits. Additionally, the lecturer will be expected to contribute to the academic life of the school and university, developing courses and curricula, participating in faculty governance, and engaging in a broad range of service activities. Successful candidates should have a background that blends both academic and professional and research experience working within sustainable food systems. We welcome applications from candidates with a broad range of backgrounds, including experience in sustainable agricultural production, community food security, culinary arts, food distribution and processing, food systems planning, and food policy.

Required Qualifications:

- Master's degree in a discipline relevant to sustainable food systems.
- Strong interpersonal and communication skills are essential.
- Irrespective of field, a general knowledge of the climate and biodiversity crises and a deep commitment to making positive change towards a sustainable Anthropocene.
- A dedication to promoting diversity, equity, and inclusion throughout the school, university, and broader community.

Preferred Qualifications:

- Ph.D.
- Professional experience in the food system, in addition to an advanced degree.

The application must be submitted through the online application system at <https://jobs.rowan.edu/en-us/job/495735/seniormaster-lecturer-food-sustainability-school-of-earth-environment> and include a cover letter including a description of subject and technical expertise, teaching philosophy, curriculum vitae, and the contact information for three professional references. Applications received by will receive priority consideration. If you have questions regarding the position, please contact Dr. Eddie Guerra, guerra@rowan.edu, School of Earth & Environment.

Review of applications will begin on November 5, 2021 and continue until the position is filled.

Director at the Food Connection, University of Kentucky

About The Food Connection: The Food Connection at the University of Kentucky is a national-award winning local food systems institute housed within the College of Agriculture, Food and Environment. We work at the forefront of public and private efforts to grow sustainable food systems, including our work with UK Dining to build farm-to-campus supply chains that support Kentucky growers and provide delicious, healthful food to our campus community and beyond. In support of the farm to campus value chain, we collaborate with on- and off-campus partners to develop farm-to-institution supply chains and promote the many values that come from vibrant regional food economies. We also bring Kentucky food and foodways to life in our beautiful Learning Kitchen through hands-on cooking classes, guest chefs, and culinary and educational events. Food Connection supported research initiatives focus on scaling-up local food production for wholesale and institutional markets, and ways to best support farmers by connecting them with consumers in direct, wholesale, and institutional supply chains. Our goal is a vibrant and sustainable Kentucky farm and food economy, and we are seeking a

new Director to provide leadership to our center and our dynamic team of chefs, Extension associates, faculty, and student workers and scholars.

Responsibilities: The Director of The Food Connection serves as the administrative officer and program leader for the Food Connection. Primary roles include evaluation of UK Dining compliance with contractual local food purchasing requirements; expanding opportunities for farm-to-institution food sourcing in Kentucky; designing and delivering reports to UK administration, the media, and stakeholders; developing and leading educational programs and events for on- and off-campus audiences; managing the unit budget; supporting the unit's research and Extension activities; supervising employees; and managing the Food Connection's physical facilities and equipment. For additional information on The Food Connection, please click [here](#).

Qualifications: A Master's degree in food systems, agricultural economics, rural sociology, sustainable agriculture or a closely related field is preferred, though relevant work experience is considered. The individual should demonstrate an ability to work with diverse audiences in the campus and broader community, leadership and managerial capacity, and a demonstrated enthusiasm for local and regional food systems.

Location: University of Kentucky, Lexington Campus, Lexington, Kentucky with travel as needed.

Application: Materials are submitted online <https://ukjobs.uky.edu/postings/359325> until November 11, 2021. Applicants should submit a cover letter and curriculum vita (resume).

Contact: Dr. Krista Jacobsen, Faculty Chair

The Food Connection, 440 Hilltop Avenue, Lexington, KY 40506 (859) 257-3921, krista.jacobsen@uky.edu

Communications and Fundraising Coordinator:

Uprooted & Rising

Uprooted & Rising is excited to announce that their team is growing! It has been a season of transformation and transition at Real Food Generation, with new opportunities to build out their staff this fall and winter. They are currently seeking a Part-Time Communications and Fundraising Coordinator to join our team!

To apply please click [here](#).

Assistant Professor of Human Dimensions of Biodiversity

Conservation: University of British Columbia

The University of British Columbia in Vancouver, British Columbia is seeking applicants for the position of Assistant Professor (tenure track) in Human Dimensions of Biodiversity Conservation. This will be a joint position in the Institute for Resources, Environment, and Sustainability (IRES) in the Faculty of Science (www.ires.ubc.ca) and the Food and Resource Economics Program (FRE) in the Faculty of Land and Food Systems (<http://fre.landfood.ubc.ca/>). The anticipated start date is July 1, 2022.

This position is part of a cluster hire of five positions (four of which have already been filled) all in the area of restoring and conserving global biodiversity. The successful candidate will join an interdisciplinary research and scholarship team at UBC focused on solutions-oriented approaches to biodiversity loss and its connection to sustainability and adaptive capacity for humanity. For further information, see <https://biodiversity.ubc.ca/ibios>.

UA Campus Pantry

Please Remember to Support our Campus Pantry

The mission of the UA Campus Pantry is to alleviate hunger in the UA Wildcat community by providing food assistance to those in need. On average, 1 in 3 college students experience food insecurity at some point in their academic career. The Campus Pantry helps to reduce this statistic by providing supplemental groceries to students in need. In addition, food insecurity looks different for all students. Sometimes it can be a lack of access to transportation, lack of financial resources or simply not having enough or nutritious foods.

For more information, including how to donate, please visit the [Campus Pantry](#) website.

Send Us Your News!

Do you have a piece of news you would like to circulate on the CRFS newsletter? Do you have a new book out? Won an award? Recently wrote a public-facing essay, an op-ed, or appeared in an interview? We'd love to share your news and keep our network informed of each other's successes, recent work, and/or initiatives. **Send your news items for inclusion in our newsletters to Center for Regional Food Studies Assistant Director, [Laurel Bellante](#).**

CRFS Blog Submissions

The CRFS blog aims to highlight the diversity of teaching, research, and service happening around food within our community. We invite submissions of 500-700 words by faculty, staff, and students, as well as community members. We are also open to proposals for photo essays, video compilations, and/or interviews. **Submit your ideas or questions to Center for Regional Food Studies Assistant Director, [Laurel Bellante](#).**

Please visit the [Food Studies Website](#) for more information about the Bachelor of Arts in Food Studies.

Please visit the [Nutrition and Food Systems Website](#) for more information about the Bachelor of

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University of Arizona · PO Box 210028 · Douglass Building University Of Arizona · Tucson, AZ 85721-0028 · USA

