

TODAY'S LUNCH
A Sustainable Story

Today's Lunch

- Is 100% local
- Is 100% organic/natural
- Is served using 100% compostable material
- Features T-lud stoves, designed for Third world applications
- Is prepared by the Culinary Arts program at South Seattle Community College

Sustainable Food Systems at SSCC

While you eat, we've created this slide show to illustrate a few of the initiatives we've developed at South Seattle Community College to educate our students and the public in the many issues surrounding sustainable food systems.

Sustainable Food Systems at SSCC

- Last year we removed ALL Styrofoam cups from campus food service outlets and replaced them with compostable corn-syrup cups.



Sustainable Food Systems at SSCC

- This is what happens in under six weeks once a compostable cup hits a compost heap or landfill.



Sustainable Food Systems at SSCC

- We also switched to use corn-syrup based “clamshell” containers in our Deli and Pastry Shop.



Sustainable Food Systems at SSCC

- We have removed ALL Styrofoam plates and plastic silverware and replaced them with compostable



Sustainable Food Systems at SSCC

- Our “to-go” boxes are also compostable.



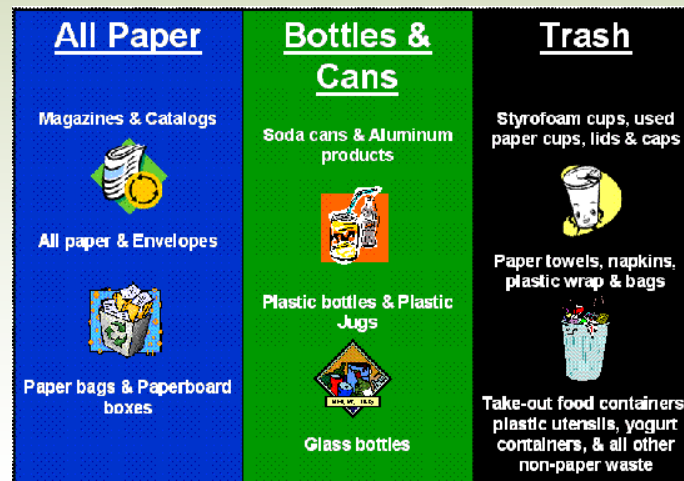
Sustainable Food Systems at SSCC

- We are adding more recycle bins across campus, and “All-In-One” compost / recycle / waste containers in the Food Court.



Sustainable Food Systems at SSCC

- We post multilingual and photo-based signage to make sure the message gets out and is understood.



Sustainable Food Systems at SSCC

- We currently sell our waste oil to a cosmetics company but will soon process it internally.



Sustainable Food Systems at SSCC

- We are researching Biofuel production methods for instruction and practical use.



Sustainable Food Systems at SSCC

- Our lawnmowers and weed wackers are already modified to run on biofuel.



Sustainable Food Systems at SSCC

- The Culinary Arts program is purchasing 100% organic produce, natural proteins, and follows the Monterey Bay protocols for seafood.
- We order 100% locally until all local resources are exhausted. After that, we move our zone to Oregon, California, and Mexico. We no longer purchase internationally.



Sustainable Food Systems at SSCC

- We are also practicing “seasonality” to lower costs and transportation charges, and will begin jarring and jamming.



Sustainable Food Systems at SSCC

- Through our food suppliers like FSA (Food Services of America) and others, we work with a co-op of local growers to help not only our local economy, but increase freshness and lower transportation costs.



Sustainable Food Systems at SSCC

- Our coffee supplier, Tony's Coffee, is “Fair Trade” as opposed to “Free Trade”, to make sure the labor conditions that generate the coffee are sustainable.



Sustainable Food Systems at SSCC

- Tony's Coffee is also a local company and operates a “Zero Waste” facility in Bellingham.



Sustainable Food Systems at SSCC

- The Culinary Arts program composts its waste and Food Court material with Cedar Grove Compost.



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- This fall we will be constructing and purchasing multiple compost systems including one large Worm Bin...



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- And a large Earth Bin to process vegetable matter into compost in under six weeks!



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- We will then use this material in our Horticulture program, Arboretum, greenhouse, and Campus Garden.



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- The campus garden is currently being designed by our Permaculture class, and will be integrated into the new Sustainable Agriculture program at Seattle Central Community College.



Sustainable Food Systems at SSCC

- The gardens will be “raised-bed” to control nutrient levels, ignore existing soil conditions, and be ADA compliant.



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- We can then harvest the crops...

Sustainable Food Systems at SSCC

- And utilize the organic vegetables in South's Culinary Arts program to start the process over again!



Sustainable Food Systems at SSCC

- To create large-scale change focus on the many small-scale things you can do to create big changes!
- We teach this, and how Sustainable Food Systems affect the world.
- I'll leave you with this...

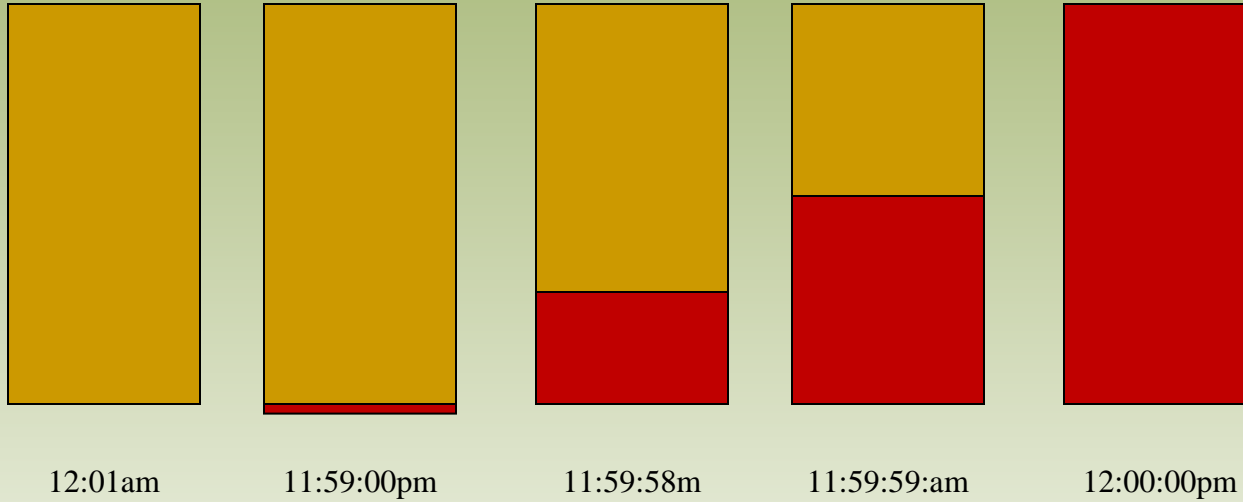
Sustainable Food Systems at SSCC

- If you were in a jar with a microbe at midnight
 - and that microbe divided in two every second
 - And would eventually fill the jar in 24 hours

When would you notice a problem?



Sustainable Food Systems at SSCC



Sustainable Food Systems at SSCC

- Now extrapolate this to a world population of 6 billion that is set to double in the next 20 years.
- And then to 24 billion in 40...



Simple Food Cycle

