

University Council Athens, Georgia 30602

February 9, 2011

## UNIVERSITY CURRICULUM COMMITTEE - 2010-2011

Mr. David E. Shipley, Chair

Agricultural and Environmental Sciences - Dr. T. Dean Pringle

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Law - No representative

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Public Health - Dr. Marsha C. Black

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Veterinary Medicine - Dr. K. Paige Carmichael

Graduate School - Dr. Malcolm R. Adams

Undergraduate Student Representative - Mr. Stephen Thompson

Graduate Student Representative - Ms. Lauren Moret

### Dear Colleagues:

The attached proposal for a revised new Undergraduate Certificate in Local Food Systems will be an agenda item for the February 16, 2011, Full University Curriculum Committee meeting.

Sincerely,

David E. Shipley, Chair

University Curriculum Committee

cc: Provost Jere W. Morehead

Dr. Laura D. Jolly

# INTERDISCIPLINARY CERTIFICATE PROGRAM PROPOSAL Local Food Systems (LFS)

### I. Basic Information

- 1. Institution: University of Georgia Date: 10/10/2010
- 2. School/College: Agricultural and Environmental Sciences, Franklin College of Arts and Sciences, Family and Consumer Sciences, School of Environment and Design
- 3. Department/Division: Horticulture, Geography, Office of Service-Learning, Housing and Consumer Economics, Landscape Architecture, Foods and Nutrition, Pathology, Cooperative Extension
- 4. Level: Undergraduate
- 5. Proposed starting date for program: Summer 2011
- 6. Abstract of the program:

Purpose and educational objectives The proposed certificate program will educate and train students for careers that support healthy food choices and lifestyles and that counter the rise of obesity and diet-related chronic disease through improved access to healthy and nutritious foods. This goal will be met over time through building, strengthening and sustaining urban and rural local food systems with programming that educates people in the importance of healthful food choices, the economic, political, social and cultural implications of those choices, and the joy and relative ease of growing some of their own food in order to augment household food budgets. The LFS Certificate will serve multiple purposes: a) providing credentials for students studying local food systems; b) integrating service-learning instruction into certificate courses and increasing collaboration with community partners; and c) increasing communication between programs and among faculty/students.

The educational objectives are as follows: a) increased knowledge of local food production, safety and nutrition; b) increased understanding of the relationship of agriculture to the environment and food system; c) development of the knowledge and skills needed to produce and market food in the local food system; d) application of practical experience in collaborative work to build, strengthen and maintain local food systems and programs across the state; e) development of knowledge and experience-based credentialing for careers working in communities on health, nutrition and food-related issues; and f) increased understanding of individuals and families as consumers of food.

Students graduating with a certificate in Local Food Systems will be positioned to take jobs in the hundreds of local food organizations cropping up all over the country, and through this work, to improve access to nutritious food, particularly in historically underserved areas.

A. Interdisciplinary nature of the proposed program. The LFS certificate program will recruit students from students in Geography, Horticulture, Crop and Soil Science, Plant Pathology, Consumer Economics and Housing, Foods and Nutrition, Agricultural Economics, Biological Engineering, Anthropology, Ecology, and Environment and Design. Representatives from all of these departments and colleges have participated in the submissions of a Higher Education USDA grant funded at \$140,000 in Fall 2010 to support the LFS Certificate. Through the use of grants funds to support the development of new courses, it is anticipated that courses from English, History,

Anthropology, Woman's Studies and Social Work will be added to the certificate program.

- B. Expected stage of development for this program within five years.
- C. Why this program is necessary. There is widespread recognition that whole segments of the American population lack adequate access to and knowledge about healthful food choices, and that for lack of such access, many people suffer from obesity and preventable chronic diseases. Localized food systems build on sustainable local agriculture, and community garden networks and nutrition education are being developed ad hoc across the country to improve access to affordable fresh fruits and vegetables. Such alternative food systems require a considerable agricultural, social and economic knowledge base to bring to fruition. Currently, there is no program in higher education in Georgia that synthesizes the agricultural, social, economic and cultural dimensions of localized food systems. The lack of any such program presents the University of Georgia with a unique opportunity to implement an innovative program to meet the workforce needs of a rapidly growing agricultural sector, while educating students in ways to improve lives in the areas of health and food production and safety.

### D. Additional information:

- 1. Program Initiation: Summer 2011
- 2. Full Implementation of Program: Fall 2011
- 3. First Certificates: Spring 2012
- 4. Annual Number of Graduates Expected: 40
- 5. Projected Future Trends
  - a. Documentation of the student interest in the program. A growing number of students at the University of Georgia have demonstrated interest in issues related to poverty, especially in relation to food production, consumer decision-making, nutrition, and policy. In addition to strong enrollments in relevant courses, there are currently 35 student organizations on campus that are part of the GoGreen Alliance focusing on issues of sustainability and environmental education. Clubs such as SEEDSs, Guerilla Gardeners and UGArden are all working to engage a wide number of students in alternative food issues. UGArden initiated the call for a student-run demonstration garden, and this proposal was incorporated into the USDA National Institute of Food and Agriculture (NIFA) grant proposal. The garden was established in the summer of 2010 on S. Milledge and will be used for both formal and informal learning. Students earning the LFS certificate will enhance their educational and experience-based portfolio significantly and thereby gain an edge in the job market. There are now 190 students self-enrolled on the UGarden listsery.
  - b. Reasonable level of enrollment: 50 students
  - c. Evidence of student demand sufficient to sustain reasonable enrollments.

    At the University of Georgia, a recent survey of 500 students (from Arts and Sciences as well as Agriculture and Life Sciences) in a horticulture science course found that over 50 percent were interested in a certificate program to supplement their transcript and a total of 18 percent were specifically interested in a minor or certificate in the area of local food systems. Thirty percent overall were interested in taking courses related to community food systems and 78

percent were interested in taking a food production field course. Twelve percent were definitely interested in a summer internship in local food systems and an additional 10 percent indicated they might be interested in such an experience. While recent graduates face a difficult job market, employment opportunities in local food systems are steadily growing, increasing the need for graduates with an educational background and hands-on experience in food systems. Fifty percent of Georgia's population lives in Metro Atlanta where universities, foundations, nonprofits, religious organizations, and restaurants formed the Atlanta Local Food Initiative coalition to foster the production of fresh food. This group has developed an action plan that includes development of community gardens and support for urban farmers to reduce food insecurity, yet there is a shortage of educated and experienced people to make this happen. The Sustainable Food Jobs web site (http://sustainablefoodjobs.wordpress.com) lists positions for students and graduates knowledgeable in local food systems including specialists in policy, marketing and production. Of the 94 positions listed from December 2009-January 2010, 41 were for internships, 42 were for graduates with specialized training in food systems, and 12 were senior-level positions. These numbers indicate a healthy job market for graduates with an educational background in food systems, ample reason to attract students into the LFS Certificate.

d. Minority student enrollments: The intent of the LFS Certificate is to attract students from non-related disciplines who might not otherwise pursue courses in agriculture or food systems. Since many of the participating disciplines (Agriculture and Environment and Design specifically) do not reflect the overall university minority enrollment, there is potential to increase participation of minority students that more closely reflects the overall student population through participation of other disciplines.

### II. Detailed information:

- 1. Curriculum outline: (See Appendix A) the curriculum for the LFS Certificate entails 18 hours, including a required internship or capstone service-learning studio course; students also must choose one of three themed "clusters," taking a required and an optional course in that cluster, as well as a course from a second cluster.
- 2. Model programs, accepted disciplinary standards, and accepted curricular practices. At the University of Georgia, the closest model to the LFS Certificate is the Organic Farming (OF) Certificate. The OF Certificate requires all students take a series of basic courses and seminars, with additional course selections coming from a set list of acceptable related courses. The LFS Certificate follows this model, yet requires the student to select a "cluster area of focus" in production, foods and nutrition, or policy and decision-making. The three clusters encourage students to explore disciplines outside their degree area.

The proposed LFS Certificate is unique among land-grant colleges.

1. The program is a sequential, logical whole, with foundation, capstone, and studio/internship project-based experiences, and not merely a set of courses on organic practices.

- 2. The program is designed to strengthen linkages between the College of Agriculture and Environmental Sciences and other colleges at UGA, and to accommodate students within and outside of the CAES. Each of the collaborating departments offer study in one area related to this issue, but the proposed interdisciplinary certificate program encourages students to take courses outside their major program. The certificate provides opportunities for students to work collaboratively on service-learning projects, further demonstrating the value of many disciplines providing input to solve food system problems.
- 3. The student-run community garden will allow both agriculture and non-agriculture students to learn food production and use while demonstrating sustainable practices to a larger community.
- 4. The internship program will place students with local food community organizations across Georgia. Students will work for a partner community organization, assisting with projects such as community gardens, local food assessments, creation of farmer's markets, or nutrition education programs. Community partners will be selected through existing faculty outreach forums such as the University of Georgia's Archway Partnership a community based program created to support economic and community development statewide, and through an emerging network of community partners working on food related issues. Partial funding for these internships is available from the USDA NIFA grant.
- 5. The alternative intensive service-learning studio class will bring together a group of students to focus on one community and issues within that community as they relate to food systems. The collaboration between students from different disciplines and their community partner provides a unique opportunity to address a real-world problem while providing a needed service to a community.
- 3. Program accreditation: No formal accreditation standards currently exist for the area of local food systems. The proposed UGA LFS Certificate is unique and one of the first of its kind in the United States, especially among large state universities.
- 4. Faculty resources: (must be adequate to support an effective program.)
  - A. Additions to the faculty needed to fully implement the program: None
  - B. How many full-time faculty will provide direct instructional support to this program:
  - C. Faculty directly involved in this program:

Mr. David Berle, Associate Professor of Horticulture (BS, MAg., MLA) has experience as an Extension Agent and Specialist, and currently has both teaching and Extension responsibilities. He is a past Service-Learning Fellow and Service Learning Senior Scholar through the UGA Office of Service-Learning, focusing on curriculum issues. He has also served on the CAES Curriculum Committee. He currently sits on the Organic Farming Certificate Advisory Committee. As a part of the LFS Certificate team, Berle will serve as adviser to LFS Certificate students. He will also serve as Project Director for the NIFA grant and coordinate evaluation and report submittals.

<u>Dr. Hilda Kurtz</u>, Associate Professor of Geography (PhD) has over ten years of experience in instruction and research related to food systems and local food provision and teaches three upper-division courses on agrofood systems. She is a past

Service-Learning Fellow and Service-Learning Senior Scholar in the UGA Office of Service-Learning. She will assist Prof. Berle in overseeing the program, will be directly involved in the service-learning faculty workshops, will teach two courses in the policy and decision-making cluster, and will work with the two other faculty who offer GEOG 4890 to recalibrate it as one of the capstone courses. In addition, Dr. Kurtz will play a central role in the evaluation of the certificate program.

Ms. Susan Varlamoff (Director, CAES Office of Environmental Sciences has more than 30 years of experience working as a community organizer with environmental nonprofits and is a lifetime member of the Georgia Master Gardener Association. As a member of the Atlanta Urban Agriculture Partnership that supports the Atlanta Local Food Initiative, she will seek candidates for the certificate program, additional collaborators, and opportunities for student internships. Ms. Varlamoff will also assist in writing and editing the promotional material for the program including the web site. She will use her wide network of contacts to ensure statewide representation of partner agencies.

Mr. Brad E. Davis, Assistant Professor of Landscape Architecture (BS, MLA) is a licensed landscape architect with practice experience across the southeast and a past Service-Learning Fellow. As a part of the LFS Certificate team, Davis will develop service-learning coursework in a new capstone studio. He will assist in site analysis, site selection and design for the new demonstration garden. He will also assist in the design of post-test instruments including questionnaires and focus group interviews to be given to all students enrolled in the capstone course, and in evaluation of the impacts of the program on student and community participants.

Dr. Elizabeth Little, Assistant Professor of Plant Pathology (BS, PhD), teaches and has an extension appointment in sustainable IPM for community/local agriculture. She is the department representative in the UGA organic certificate program and teaches a section of Soil Fertility and Pest Management in Organic Agriculture. She has a local community outreach project on sustainable landscapes for managing water quality and quantity, and is developing a regional outreach program on community organic and sustainable agriculture. Little's role in the certificate program will be to continue to teach integrated pest management using organic methods, provide service-learning opportunities for students, and form networks between UGA extension and community organizations for the delivery of information on local food systems.

<u>Dr. Robert Nielsen</u>, Assistant Professor of Housing and Consumer Economics (BS, BS, MS, PhD), focuses on the relationship between families' consumer decisions and their physical, interpersonal, and economic well-being. In particular, he investigates the quantitative methods by which researchers and policy makers estimate and evaluate this information. Prior to joining the faculty at the University of Georgia, Dr. Nielsen was an Economic Statistician in the Poverty and Health Statistics Branch of the U.S. Census Bureau, where he investigated how various survey research methods contribute to our understanding of social and economic conditions. He is a past

Service-Learning Fellow at UGA. As a part of the LFS certificate team, Nielsen will teach two courses in the policy and decision making cluster, including a service-learning research methods course that will allow students to support the research and evaluation goals of the LFS team.

<u>Dr. Jenna Jambeck</u>, Assistant Professor of Engineering (BS, MEng., PhD), has over ten years of experience researching environmental engineering (ENVE) issues related to solid waste and sustainability. Her work often interweaves social context and sciences with technical aspects. She also has five years experience facilitating student design projects with her students winning awards at several national competitions. Besides teaching an Urban Systems course that is a part of the certificate program and encouraging the involvement of ENVE students in the program, her primary role in the project will be to incorporate environmental engineering and students into the design, construction and operation of the community outreach and demonstration garden or other community projects. She and ENVE students will also help evaluate the resource savings (e.g., water, energy) from conservation efforts and innovative technologies incorporated into the garden or other community projects.

<u>Dr. Shannon Wilder</u> is the founding Director of the University of Georgia Office of Service-Learning (OSL). The OSL's mission is to support the development of academic service-learning and experiential learning opportunities through a range of faculty development and instructional programs, services, and funding opportunities. Dr. Wilder will oversee implementation of faculty development workshops for the program's service-learning courses and will administer course development and capstone course grants to faculty members developing courses for the LFS program from the related NIFA grant. In addition, the OSL's student course survey will be used for evaluating the LFS Certificate program.

Ms. Sharon Gibson, Public Service Assistant (BA, MS), has over 25 years experience working in rural community development, youth and adult leadership and cultural competency. As Multi-Cultural Specialist, her outreach focuses on adapting Extension Programs for new audiences, particularly recent immigrant populations and families and individuals living on the margins. She is currently a member of the Southern Rural Development Center's multi-state project "Turning the Tide on Poverty," a research working group exploring the use of public deliberation as a community capacity building tool. As a part of the LFS certificate team, Gibson will develop cultural competency coursework. She will assist in identifying community partners; provide pre-internship training for the students; and train and support community partners on issues related to community, faculty and interns project expectations and interaction.

## 5. Additional faculty needed: None

- 6. Library, computer, and other instructional resources needed:
  - A. Available library resources: Current resources are adequate to support the LFS Certificate.

- **B.** Ways and extent library resources need to be improved: As long as availability of professional journals is not further decreased, current availability through the UGA Library is sufficient to support the LFS Certificate.
- C. Extent to which there is sufficient computer equipment, instructional equipment, laboratory equipment, research support resources, etc. available to adequately support this program: Because much of the LFS Certificate relies on existing courses and service-learning projects in the field, current research and IT support should be adequate with no major improvements needed beyond traditional course support.
- 7. Physical facilities necessary to fully implement the program: Land for the student demonstration garden is the only specific need for this certificate and this space has been allocated through redistribution by the College of Agriculture and Environmental Sciences, with approval by the University Architects Office, of land formerly used for animal research.
- 8. Building, classroom, laboratory, and office space:
  Other than the garden/farm discussed previously, no additional space is required for the LFS Certificate.
- 9. Expense to the institution (including personnel, operating, equipment, facilities, library, etc.) required to fully implement the program:
  - A. Funding required for implementing the program: The LFS Certificate has \$140,000 in funding available through a USDA (NIFA) Higher Education Grant, though a majority of the grant funds are to help start-up the program, publicize the LFS Certificate, encourage faculty to incorporate service-learning based experiences in existing or new courses for the certificate, and recruit students. See Appendix B for the Budget Justification portion of the grant.
  - B. Extent of student support (fellowships, assistantships, scholarships, etc.) available for this program: The USDA HED Grant provides paid internship experiences for 6 students for 3 years of the grant period. The paid internships will be awarded to students based on need and interest of the students and participation community partners.

# 10. Commitments of financial support needed

- A. Sources of additional funds needed to support the program and the probability of their availability: Funding for LFS Certificate courses will come from existing academic allocations and student technology fees. However, issues of local foods (poverty, hunger, nutrition, and sustainable agriculture) are at the forefront of funding priorities of many government agencies and larger foundations such as Kellogg, Gates, and the Robert Wood Johnson Foundation. Any additional funding will come from grants for research and teaching programs in the area of local food systems.
- B. Long-range plans for additional or expanded facilities necessary to support an effective program: The garden/farm facility will eventually grow into a teaching demonstration garden in cooperation with the Athens-Clarke County Master

Gardeners and the LFS Certificate program. Funding for expansion will come from donations, grants, and fundraising efforts of the master gardeners and students.

# 11. Administration of the program

- A. Describe and evaluate the structure for the administration of the program:

  The LFS Certificate will be administered David Berle (Dept. of Horticulture) and the
  LFS Certificate Committee, made up of cooperators on the USDA grant, in addition
  to other interested faculty from different departments.
- B. Degree to which that structure is in keeping with good practice and accepted standards. This is similar to other certificates on campus.
- C. How and by what criteria students will be admitted to and retained in the program, and how these procedures are consistent with accepted standards for effective and successful programs.

Students will apply for acceptance into the LFS Certificate program at any point in their course of study. Any students in good standing at the university will be accepted and retained, provided they make good progress toward completion. Students will take part in a pre-entry survey in order to document effective change in student knowledge and will complete additional evaluation upon completion of the certificate.

# III. Letters of support from the various academic unit heads involved in developing the program initiative or whose support is vital to its success.

Letters of support are attached.

# Department Head(s)

Horticulture: Doug Bailey Geography: George Brook

Housing and Consumer Economics: Sharon Nickols

Foods and Nutrition: Rebecca Mullis

### Deans of School/College

Agricultural and Environmental Sciences: Scott Angle

Family and Consumer Sciences: Anne Sweaney

Environment and Design: Dan Nadenicek Faculty of Engineering: Dale Threadgill

# Certificate Requirements. Students must take minimum of 18 hours.

Certificate students must take:

- 1) HORT 4030 Community Food Production (3) OR Local Food Systems Internship (3)\* AND,
- 2) GEOG 4860/6860 Industrial Agrofood System and its Alternatives (3) OR ALDR 3820 Reflections on Fighting Hunger (3) AND,
- 3) GEOG 4890 Athens Urban Food Collective (3)

Students then select from one of the clusters below, taking the courses indicated in bold print AND one additional course from that cluster. Remaining 3 hours must be selected from one of the other two clusters.

Environment and Production	Food and Nutrition and Culture	Policy and Decision Making
HORT 4030 Community Food Production (3) ** OR	FDNS 4050/6050 Optimal Nutrition for the Lifespan (3)	GEOG 4860/6860 Industrial Agrofood System and its Alternatives (3) ** OR
AESC 3126 Fertilizer & Pest Management in Organic Ag. (3)	ANTH 3541 Anthropology of Eating ANTH 3440 Herbs and Medicinal Plants	HACE 4000/6000S Research Methods in Housing & Consumer Economics (3)
ENVE 2320 Environmental Engineering of Urban Systems	FDNS 2100 Human Nutrition and Food	AAEC 3100 Food and Fiber Marketing EDES 4650/6650 City Planning
HORT 4091 Horticultural Professional Practices	FDNS 4630 Cultural Aspects of Foods and Nutrition	ENVE 2610 Intro to Environmental Engineering & Sustainability
AESC 3125 Organic Agriculture Systems	FDNS 3200 World Hunger and Human Nutrition	FDST 4100/6100 Government Regulation of Food Safety & Quality
LAND 4360 Applied Landscape Ecology  PATH 3530 Introduction to Plant Pathology	FDNS 4600 Food and the Consumer	GEOG 3660 Geography of Food
FISH 4550/6550 Conservation Aquaculture		HACE 3000 Family Resource Mgmt
		HACE 5100/7100 Consumer Protection  AAEC 3060 Principles of Resource Economics
		AAEC 3000 Finiciples of Resource Economics

<sup>\*</sup> The LFS Internship can be substituted with a student's departmental internship, provided the focus is on local food systems.

<sup>\*\*</sup> Students can not receive credit for the same course under two categories.

# Budget for Certificate in Local Foods, based on NIFA Grant awarded.

Item Description (Nos. and Categories from NIFA RFA) only those part of budget displayed)	*Need Areas 1) Curr. Design and Mat. Develop. 2) Student Experiential Learning	*Need Addressed	1 <sup>st</sup> Year	2 <sup>nd</sup> year	3 <sup>rd</sup> Year	Total
<b>B. Other Personnel</b>						
Student (Part-time Program Assistant)	Assist with admin. duties and oversee garden in summer months 872 hrs 1 <sup>st</sup> yr; 716 hrs 2 <sup>nd</sup> and 3 <sup>rd</sup> yr. ea. @ \$12/hr.	1	\$10,464	\$8,592	\$8,592	\$27,648
Internship Salaries	8 students @ \$1280/mo x 2 months	2	\$0	\$20,480	\$20,480	\$40,960
D. Travel						
Domestic Travel Costs	Travel to state meetings and to oversee internship program. NIFA Dir. Mtg. (Meals: \$36/day x 6 days/year: Lodging: \$120/day x 6 days/year)	1 and 2	\$936	\$936	\$936	\$2,808
F. Other Direct Costs						
1a. Materials/Supplies (Garden)		<del>,</del>			,	
Roto-Tiller (Honda 210)	For tilling garden soil	l and 2	\$0	\$0	\$0	\$0
Wheel barrows + Garden cart	For moving mulch, compost		\$0	\$0	\$0	\$0
Tools	Shovels, rakes, hoes, for garden		\$0	\$0	\$0	\$0
Tools for Kids	Shovels, rakes, hoes for school group participation and demonstrations		\$0	\$0	\$0	\$0
Hand tools (trowels, pruners)	For maintaining garden plants		\$0	\$0	\$0	\$0
Sprayer	For applying organic pesticides		\$200	\$0	\$0	\$200
Garden Hose and Accessories	For hand watering plants		\$0	\$0	\$0	\$0
Compost bins	For compost demonstration		\$300	\$0	\$0	\$300
Seeds			\$300	\$0	\$0	\$300
Transplants		1	\$300	\$0	\$0	\$300

Fruit Plants			\$505	\$0	\$0	\$505
Drip Irrigation System	For water and irrigation essential to	1 and 2	\$0	\$0	\$0	\$0
Annual Water Bill	plant survival		\$640	\$660	\$690	\$1,990
Soil amendments	Mineral supplements		\$1,000	\$0	\$0	\$1,000
Temporary Deer Fencing	Management of severe deer problem		\$0	\$0	\$0	\$0
Movable Tool Storage Box	For storage of tools on-site		\$0	\$0	\$0	\$0
1.b. Material/Supplies (Office)						
MacBook Pro Computer	Maintaining student schedules/activities in garden, Certif. program records mgt, presentations to community partner organizations.	1	\$1,500	\$0	\$0	\$1,500
3. Consultant Services	Web site services (\$40/hour x 25 hours)	1	\$1,000	\$0	\$0	\$1,000
8. Other 1: Mini Grant Program		•		-		
For new courses for LFS Certificate that add service- learning component ("S" suffix)	Funds for teaching materials and supplies for course activities. \$500/faculty for 12 faculty over 3 years	l and 2	\$3,000	\$1,500	\$1,500	\$6,000
For existing courses listed in the LFS that integrate a larger service learning component	Funds for teaching supplies, materials, and evaluation of courses. \$1000 max. per course, 8 courses over 3 years		\$3,400	\$2,300	\$2,300	\$8,000
Capstone Courses with a major service-learning component	Funds for supplies, travel, materials, and evaluation for larger experiential learning projects. 2 courses; 3 years		\$6,000	\$4,500	\$4,500.	\$15,000
9. Other 2: Printing Brochure			\$1,200	\$0	\$0	\$1,200
Direct Cost			\$31,045	\$38,968	\$38,998	\$100,011
Total Indirect Costs			\$10,994	\$10,991	\$10,999	\$30,746
Total Grant Cost		\$42,039	\$49,959	\$49,997	\$149,931	
Faculty/Staff Cost-Share			\$50,290	\$50,290	\$50,290	\$139,757



Faculty of Engineering

November 2, 2010

Dr. Jere Morehead Senior Vice President for Academic Affairs and Provost Administration Building University of Georgia CAMPUS

Dear Dr. Morehead:

I am pleased to provide this letter of support for the application to establish a Local Food Certificate Program at the University of Georgia. One of our faculty members is engaged in a USDA grant that will assist the development of this program, and two other faculty members (one in the Faculty of Engineering and one in the Department of Biological and Agricultural Engineering) teach courses that will be offered as a part of the program.

Engineering can serve an important role in a local/urban food program with the design of water catchments, design and management of irrigation systems, and development of alternative energy needs and waste reduction and recycling systems. If the certificate program is approved, we will encourage those engineering students to participate in the Local Food Certificate Program. These experiences will benefit them as they explore engineering opportunities related to urban/local food systems now and in the future.

Sincerely,

E. Dale Threadgill

W Threadgell

Director, Faculty of Engineering and

Head, Department of Biological & Agricultural Engineering



College of Agricultural and Environmental Sciences
Office of the Dean and Director

October 7, 2010

Jere Morehead Senior Vice President for Academic Affairs and Provost 206 Administration n Building 220 S. Jackson St. CAMPUS

Dear Dr. Morehead,

The College of Agricultural and Environmental Sciences (CAES) supports the creation of a Certificate in Local Foods Systems under the direction of horticulturist David Berle who will act as the Certificate Advisor. Elizabeth Little (Plant Pathology Department) and Susan Varlamoff (Office of Environmental Sciences), both within the CAES, serve on the Certificate Committee and will provide their expertise also to ensure the program is scientifically sound and through their many networks, promote it to potential students.

With strong public interest in the local foods movement, an interdisciplinary certificate such as this is expected to draw students from across many campus units. The College of Agricultural and Environmental Sciences has experienced high enrollment in the Organic Certificate Program and robust involvement in the student initiated UGarden from across all disciplines. Therefore, the Local Foods System Certificate, which adds an additional breadth to these current offerings, should have widespread appeal.

The College of Agricultural and Environmental Sciences has a mission to provide technical expertise to those who want to sustainably produce safe and nutritious food for Georgia's citizens. The Local Food Systems certificate will add an important dimension to the College's current courses and supports its land grant mission.

Sincerely,

Dean and Director

JSA/alc



Franklin College of Arts and Sciences Office of the Dean

November 18, 2010

Professor Jere Morehead Senior Vice President for Academic Affairs and Provost Administration Building Campus Mail

Dear Provost Morehead:

I am pleased to write in support of the proposed Certificate Program in Local Food Systems, which is being initially funded from a three-year, \$140,000 Higher Education grant from the U.S. Department of Agriculture. The multidisciplinary program will provide undergraduates with an unusual opportunity to learn about the policies, production issues and cultural implications involved in producing food at the community level.

The Certificate Program proposal has been reviewed by the Franklin College Faculty Curriculum Committee, which strongly supported the proposal. The proposal will be reviewed by the full Franklin College Faculty Senate in January, and I expect the Faculty Senate to support the proposal. I am pleased to add my own support recommending approval of this innovative program.

Sincerely,

Garnett S. Stokes

Harrett & Otrhes

Dean



College of Agricultural and Environmental Sciences

Department of Horticulture

# **MEMO**

Date:

15 October 2010

To:

Jere Morehead, Provost

From:

D. Bailey

Re:

Certificate Program in Local Food Systems

The Department of Horticulture strongly supports the proposed certificate program in local food systems. This multi-disciplinary / multi-college project would greatly enhance UGA's ability to expose our students to issues relating to local food production, sustainable practices, and building of the local community. Also, there is a strong service learning component built into the proposed certificate program that furthers UGA's goal of strong student participation in and service to their community.

Perhaps the most innovative component of this proposal is the hybridization between the social and biological sciences; the development of an integrated approach resulting in three areas of emphasis (environment & production, food & nutrition, and policy & decision making) that compliment one another. It is rare for students in these diverse fields to have the opportunity to interact, share ideas, and experience the broad diversity of UGA's expertise; in this case encompassing Horticulture, Foods and Nutrition, Landscape Architecture, Anthropology, Geography, Housing and Consumer Economics, Food Science and Technology, Agricultural and Applied Economics, Plant Pathology, and Engineering.

This certificate will afford students from multiple majors to augment their UGA experience with hands-on service learning opportunities that will help develop a stronger sense of community both within and outside the bounds of campus. It addresses social issues within the scientific framework of our university.

Thank you for your consideration of this proposed certificate program.



College of Family and Consumer Sciences I Athens, Georgia 30602-4356 Cooperative Extension

224 Dawson Hall The University of Georgia Athens, GA 30602 (706) 542-4860 Fax: (706) 542-1979 eandress@uga.edu

October 14, 2010

Dr. Jere Morehead Senior Vice President for Academic Affairs Administration Building University of Georgia

Dear Dr. Morehead,

I am pleased to offer the support Family and Consumer Sciences Cooperative Extension for the proposed Local Food Systems (LFS) certificate program. Ms. Sharon Gibson will assist through the design of appropriate training in cultural competence and working with diverse audiences. She also assist with identifying community partners with whom the students can engage. If cultural issues arise during the implementation with students in the field, Ms. Gibson can also assist as needed.

Local food interest reaches across ethnic, generational, socio-economic and gender. Ms. Gibson, our Multicultural Extension Specialist, already has experience through several projects in working with teaching faculty and students on cross-cultural understanding. She will bring expertise in community engagement and an expansive understanding of cultural competence to working at the neighborhood and community level.

UGA students and faculty already have been instrumental in promoting community efforts to encourage healthier food choices as well as exploring the economic, political, social and cultural aspects of local food systems. The LFS certificate will provide increased opportunities for university students to connect these interests to an academic experience available nowhere else. Some of the strong aspects in this proposal that are of interest to those of us in community-based education work are that the LFS certificate includes: 1) selection of courses from themed "clusters" based on individual interest; 2) immersion in service-learning experiences addressing local food issues; 3) connection to internships with community partners, and 4) access to courses in a variety of colleges and schools for an interdisciplinary approach to addressing local food issues.

Family and Consumer Sciences Cooperative Extension has a long history of integrating outreach with teaching and research faculty and students to improve quality of life for families, individuals and communities. There is nothing more basic to all people regardless of socioeconomic standing, culture, age, gender or educational background than access to healthy food. The LFS certificate is an innovative and wholly unique way to get students academically immersed in political, social, cultural and economic issues affecting communities through experience with local food systems.

Sincerely,

Elizabeth L. Andress, Ph.D.

Interim Director of FACS Extension

Elizabeth L. andress

Learning for Life

Agriculture and Natural Resources • Family and Consumer Sciences • 4-H Youth ugaextension.com

An Equal Opportunity/Affirmative Action Institution



Office of Service-Learning

October 6, 2010

Provost Jere Morehead
Office of the Senior VP for Academic Affairs and Provost
203 Administration Building

#### Dear Provost Morehead:

The Office of Service-Learning (OSL) enthusiastically supports the proposed Local Food Systems (LFS) certificate and is prepared to design appropriate faculty development opportunities to ensure the successful implementation of this program.

Over the last several years, the OSL has worked with many faculty participating in the Service-Learning Fellows program who have been teaching academic courses that provide applied experiences with areas related to local food systems such as community and school gardens, foods and nutrition, and sustainability. Beginning in the 2009 academic year, the OSL made local food systems a special initiative area and convened a number of meetings to identify critical community needs and discuss ways that faculty, students, and community partners could collaborate more effectively. These discussions, led by Service-Learning Senior Scholars David Berle, horticulture, and Hilda Kurtz, geography, resulted in two successful USDA grants. One of these grants will provide funding for development of the proposed interdisciplinary LFS certificate. The OSL will provide support by overseeing implementation of faculty development workshops for the program's service-learning courses and administering course development and capstone course grants to faculty members designing courses for the LFS program.

Interest in local food issues is growing among UGA students, faculty and the larger community. Drive down S. Milledge early on a Saturday morning and you are likely to see UGA students and master gardeners working side-by-side in the new student garden supported by the College of Agricultural and Environmental Sciences and the student group UGarden. Visit sites as diverse as the Council on Aging, a growing number of local public schools, and even the roof of UGA's Geography building to observe what a vibrant, intergenerational and multicultural gardening networking our community supports.

UGA students and faculty have been instrumental in promoting such community efforts to encourage healthier food choices as well as explore the economic, political, social and cultural aspects of local food systems. The LFS certificate will provide increased opportunities for students to connect these interests to an academic experience available nowhere else as students complete 18 hours of sequential coursework with foundation, capstone, and studio/internship project-based experiences that will provide a strong foundation for future careers or lifelong personal involvement in local food issues. Features of the LFS certificate include the following opportunities: 1) selection of courses from themed "clusters" based on individual interest; 2) immersion in service-learning experiences addressing local food issues; 3) connection to

internships with community partners and the Archway Partnership Project counties; and 4) access to courses in a variety of colleges and schools for a truly interdisciplinary approach to addressing local food issues.

The OSL is excited to support a program that brings together faculty and courses in so many disciplines and that has such potential to affect all aspects of our community. There is nothing more basic to all people regardless of socioeconomic standing, culture, or educational background than access to healthy food. The LFS certificate is an innovative and wholly unique way to get students academically immersed in political, social, and economic issues affecting our community through experience with local food systems. I urge you to support these efforts to establish a curricular pathway that not only will strengthen our community, but also will prepare students for professional opportunities in the growing area of food systems.

If I may be of any assistance or can answer any questions, please let me know.

Sincerely,

Shannon O. Wilder, Ph.D.

Sharron O. Wilden

Director



Department of Geography Telephone 704-542-2856 Fax 706-542-2388 http://www.ggv.uga.edu/

October 18, 2010

Franklin College of Arts And Sciences

Room 204 Geography/Geology Building Athens, Georgia 30602-2502 USA

Dr. Jere Morehead Senior Vice President for Academic Affairs and Provost 206 Administration Building 220 South Jackson Street University of Georgia Athens, GA 30602

Dear Provost Morehead:

I am writing in support of the proposed undergraduate Local Food Systems Certificate that is being proposed for implementation at the University of Georgia. The certificate grew out of shared interests amongst faculty serving as Service Learning Fellows during the 2009-2010 academic year, and seeks to capitalize on the diverse interests in localized food production, distribution and consumption on the part of faculty from across the university. A proposal to launch the certificate program at the University of Georgia received funding from the United States Department of Agriculture (approximately \$139,000) in August of this year.

Geography students already benefit from two undergraduate certificate programs, one in Atmospheric Sciences and the other in Geographic Information Science. These two programs have been very successful at attracting students to the geography major, exposing them to courses in important related disciplines, and most importantly, credentialing students in ways that offer them a significant edge in the job market. The department supports the creation of a third certificate program that would be attractive to a different cohort of students than tend to participate in the existing programs. The proposed Local Food Systems Certificate Program is interdisciplinary in nature, and not housed in Geography, but our department is achieving visibility in agrofood studies in the undergraduate and graduate programs and in faculty research, and thus we expect the certificate to be quite attractive to a significant number of geography majors. The program is intended to offer credentialing for students in the job market associated with the burgeoning of alternative food production and marketing mechanisms.

We expect the Local Food Systems Certificate to make a welcome contribution to the opportunities we offer to geography majors, and we look forward to encouraging students to pursue this innovative educational opportunity.

Sincerely,

George A. Brook

Merle Prunty Professor and Head

George A. Brosh.



College of Family and Consumer Sciences Department of Housing and Consumer Economics

October 21, 2010

Prof. Jere Morehead, Provost Administration Building University of Georgia

Dear Provost Morehead:

I am pleased to support the proposal for a Local Food Systems Certificate (LFS). The LSF is a joint effort on the part of the College of Agricultural and Environmental Sciences, Franklin College of Arts and Sciences, College of Family and Consumer Sciences, and School of Environment and Design. The Department of Housing and Consumer Economics will contribute to this academic, service-learning, and research initiative by offering courses in the Policy and Decision Making cluster, as well as faculty leadership in the development and delivery of the program.

Within the past two years, increased attention has focused on issues of environmental sustainability. A significant part of that discussion has been the issue of food production; nutrition; and consumer alternatives and choices in growing and processing their own food, or supporting farmers and cooperatives that make locally-grown food available. Community gardens, producer-consumer alliances, and even the UGArden (a demonstration garden operated at UGA last summer) have sprung up across the nation. Beyond the local level, issues of food policy, "food deserts," and regulation have received national attention. Consequently, the timing is right for this initiative. As the proposal indicates, a high level of student interest has been expressed for a LSF certificate program at the University of Georgia.

The collaboration of faculty from several colleges and schools at the University of Georgia is a strength of this proposal. It indicates that faculty are on the leading edge of this national trend. The program will prepare students to assume a variety of positions as they focus on one of the three cluster areas, but also work in the interdisciplinary environment of core courses and with faculty from across the campus.

Sincerely

Sharon Y. Nickols

Janette M. Barber Distinguished Professor

Interim Department Head



Anne L. Sweaney Interim Dean

College of Family & Consumer Sciences
Office of the Dean

October 19, 2010

224 Dawson Hall Athens, Georgia 30602-2622 Telephone 706-542-4879 Fax 706-542-4862 asweaney@fcs.uga.edu www.fcs.uga.edu

Jere Morehead Senior Vice President for Academic Affairs and Provost Administration Building Campus

#### Dear Provost Morehead:

I am pleased to support the Local Food Systems (LFS) interdisciplinary certificate program proposal submitted by Mr. David Berele, Dr. Hilda Kurtz, Ms. Susan Valamoff, Mr. Brad E. Davis, Dr. Elizabeth Little, Dr. Robert Nielsen, Dr. Jenna Jambeck, Dr. Shannon Wilder and Ms. Sharon Gibson to create a multi-disciplinary, undergraduate certificate program with a service-learning component. This program, "Local Food Systems" will focus on educating and training students for careers that support healthy food choices and lifestyles and will be offered by the College of Agricultural and Environmental Sciences, Franklin College of Arts and Sciences, the College of Family and Consumer Sciences, and School of Environment and Design.

I am very supportive of faculty in FACS participating in collaborative efforts and I know this program will be attractive to a number of students at UGA and I believe it will help support an area of growing interest in the State of Georgia. I also see potential for federal level funding through the United States Department of Agriculture.

I enthusiastically support the participation of Dr. Nielsen and Ms. Gibson in this project and will help in any way we can from our College. This is an important area of concern for families and consumers today. I hope this proposal will receive a positive review.

meanly

Sincerely,

Anne L. Sweaney

Interim Dean



College of Environment and Design

25 October 2010

To:

Jere Morehead, Senior Vice President for Academic Affairs and Provost

From:

Dan Nadenicek, Dean and Draper Chair in Landscape Architecture

Re:

Proposal for Interdisciplinary Certificate in Local Food Systems (LSF)

Several College of Environment and Design (CED) faculty and students are studying the design and planning aspects of food systems and the importance of local foods. Professor Eric MacDonald taught a class last spring centered on civic agriculture and put together the current Circle Gallery Exhibit titled CounterSPACE. Our new Master of Environmental Planning and Design Program has established local food systems as one its four areas of concentration. Craig Page, one of the students in that program, is Executive Director of Promoting Local Agriculture and Cultural Experience (PLACE) and is a founding leader of the Athens' Farmers Market. PLACE has been very effective in promoting local foods at numerous community restaurants. Other faculty and students participate in Athens Locally Grown, constructed a local foods space for Parking Day, and engaged in local foods design projects. Professor Brad Davis has spent many hours working with the interdisciplinary group proposing the LFS Certificate. Because CED is the home of the largest Bachelor of Landscape Architecture (BLA) Program in America, it is likely that we can encourage a large number of BLA students to pursue the certificate.

It is because of that broad cross section of CED interest and expertise in local food systems that I enthusiastically and wholeheartedly endorse this certificate proposal. The proposal committee is appropriately comprised of several departments, programs, and colleges, because the field of study by nature is highly interdisciplinary. CED shares many of the educational objectives listed in the proposal. We are particularly interested in how planning and design may help to increase local knowledge and contribute to the economic viability of local food systems.

In the coming years CED and UGA will strive to apply its Land Grant Mission and educational objectives to changing conditions. Experts assert that in the future we will need to rebalance local and global imperatives. While a global economy, ease of transportation and distance communication, and the importance of diversity will gain in importance; it is also likely that higher fuel costs and a growing interest in nutrition will support significant growth in local foods. If we are to be an educational institution that lights the path rather than follows, it is vitally important that we participate programs such as the Local Food Systems Certificate.