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4-25-2023

YFEC: Addressing the Unaddressable

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ADDRESSING THE UNADDRESSABLE



1/6 PEOPLE
IN RI
ARE FOOD
INSECURE

The Yellow Farmhouse Education Center

- Stonington, CT
- Partnership w/ Stony Acres
- Jennifer Rothman
- 2017
- Micro Farm
- Teacher Professional Dev.
- Culinary Educational Programs
 - Emphasis on Working with the Seasons
 - Agriculture's Role in the Food System

THE FACTS

- 1/3 OF ALL FOOD PRODUCED FOR HUMAN CONSUMPTION IS WASTED ANNUALLY
 - 1.3 BILLION TONS
- 50% OF ALL FRUITS & VEGETABLES PRODUCED GLOBALLY ARE WASTED

AGRICULTURAL IMPACT:

- LOSS OF RESOURCES, WATER, SOIL NUTRIENTS, FERTILIZERS, CHEMICALS, ENERGY, & LABOR.
- RIPENING TIME PERIODS
- MARKET PRICE EFFECT ON HARVESTING PRACTICES
 - NOT ALWAYS FINANCIALLY VIABLE TO HARVEST A CROP

ENVIRONMENTAL IMPACT:

- FOOD WASTE CREATES METHANE GAS
 - EXAGGERATES CLIMATE CHANGE
- 6-8% OF GGE ARE FROM FOOD WASTE = 32.6 MILLION CARS WORTH OF GGE

FOOD SYSTEM ED.:

MSU SURVEY:

- 35% OF AMERICANS SAY THEY "RARELY" KNOW WHERE THEIR FOOD COMES FROM OR HOW IT WAS GROWN
- 2% OF U.S. POPULATION LIVES ON A FARM

EXPERTS OPINION:

- PEOPLE ARE DISCONNECTED FROM THEIR FOOD
- CONSUMERS ARE "CRITICAL DRIVERS" OF CHANGE IN OUR FOOD SYSTEM
 - (WORLD RESOURCE INSTITUTE)

IMPACT ON ISSUES:

FOOD WASTE:

- PRESERVE THE BOUNTY
- GLEANING NETWORK

FOOD INSECURITY:

- MICRO FARM PRODUCED 1100LBS OF PRODUCE FOR DONATIONS

EDUCATIONAL PIECES:

- 100+ TEACHERS MADE CHANGES IN CURRICULUM
- PARENTS AND STUDENTS GET NEW OUTLOOK ON THE FOOD THEY EAT

The Yellow Farmhouse Education Center connects people to each other and to where their food comes from through culinary and farm-based education.

