# Campuses can change food systems

Students are worried about the impact that food has on their wellbeing, communities, food producers, the planet, and our shared future.

There are over two million post-secondary students currently studying in Canada, and nearly \$1 billion spent on campus food each year.<sup>1,2</sup> We can leverage this purchasing power to build a food system that puts people and the planet before profit.



Students want Accessible food: A dignified access to affordable, nutritious, and culturally appropriate food is essential for student wellbeing, academic success, and equal opportunity for education. Unfortunately:

- Nearly 40% of post-secondary students experience food insecurity. Due to financial constraints, students compromise on food quality and skip meals, sometimes for entire days.3
- Food insecurity disproportionately impacts students with children, Indigenous, racialized, and international students, further increasing the barriers to accessing education.
- 76% of students disagreed that food on campus helps them maintain a
- healthy diet and 64% reported that healthy food options are unaffordable to them<sup>4</sup>



Students want Community-Based food: Community-based food contributes to vibrant local communities, economies, and regional food security. Unfortunately, the number of local producers are declining as they struggle to keep up with high costs, low profits, and competition with cheaper imported and industrially produced food.

- Over the last three decades, farmers had to spend 95% of their farm revenue on inputs (for ex. seeds, machinery, fertilizers, bank debts), leaving farmers just 5%. As a result, Canada has lost one-third of its family farms.<sup>5</sup>
- The majority of the food we eat is imported, even though much of what we import could be grown locally.6
  - Small-scale fisheries are vital to coastal economies but they are struggling to compete with large commercial fisheries and fish farms, and as a result, are declining in numbers at only 6% of Canadians fisheries.<sup>7,8</sup>



Students want Socially Just food: The globalization of trade, decreasing regulation and transparency of global labour standards, and corporate control over major food products allows corporations to exploit labourers working in the food system. • Coffee growers typically make only 7-10% of the retail price of coffee sold in

- supermarkets9 • Two thirds of the world's cocoa supply comes from West Africa, where over 2
- million children are exploited as child labourers and slaves.10
- In Canada, we rely heavily on migrant workers for food production, who are often far from family, and experience lengthy immigration processes. Migrant farm work is precarious, underwaged, and in Ontario (where over half of seasonal agricultural workers are employed) and Alberta, workers do not have the right to unionize.11



Students want Ecologically Sound food: Most of our food is produced unsustainably, which puts ecosystems, biodiversity, and our shared future at risk. • Conventional agriculture typically relies heavily on agrochemical inputs and

- limited crop diversity, which has negative impacts on soil health, biodiversity, and the resilience of farms to climate change. Under conventional agriculture, soil is depleting more than 100 times faster than it can rebuild itself.<sup>12</sup> • Globally, agriculture represents at least 16% of human-induced GHG
- emissions.12 Many large commercial fisheries use unsustainable practices and fishing gear
- that contribute to overfishing, bycatch, and habitat destruction.<sup>13</sup> As a result, 33% of global fish stocks are overfished and unlikely to be restored in the near future,14 putting the health of our oceans and global food security at risk.15



Students want Humane food: Over 800 million intensively farmed animals were slaughtered in Canada in 2017. Intensive production practices include: breeding for fast growth, physical alterations, overcrowding, reliance on antibiotics, indoor confinement, and poor conditions for employees. For example: Egg-laying hens spend their lives in small stacked cages grouped together,

- each living in a space smaller than a  $8\frac{1}{2}$  by 11 inch piece of paper, on average. • Hog barns house up to 5,000 pigs in crowded pens, where they are subjected
- to physical alterations such as tail docking to prevent them fighting for space. • Beef cattle live in feedlots of up to 40,000 animals, and are often fed grain
- rather than grass, causing severe physical pain. 16

# **Students want Good Food For All**

Students are asking their campuses to sign the Good Food Campus Commitment to

increase their purchasing of Good Food to 20% by 2025, while also making Good Food more affordable and accessible for students. Join the movement:

mealexchange.nationbuilder.com/goodfood

# Our vision of a Good Food System

sustainably-grown food more accessible for all. **CAMPUSES** 

• Campus food meets the nutritional,

Academic institutions are leaders of

Shifting campus food contributes to a bold new vision for food systems that nourish

people, communities, and our planet. A Good Food System makes healthy, just, and

## no unneeded medication

**ANIMALS** 

• Animals are healthy, free from

pain and stress, able to express

natural behavior, and raised with

## innovation in the food system • Students are supported for

students

academic success and wellbeing • Students build community through

cultural, and financial needs of

- food and shape their campus food system

## communities and economies

and ecosystems

**OCEANS** 

• Fisheries use sustainable practices,

protecting fish stocks, marine species,

• Local small-scale fishers are supported, revitalizing coastal



campus food procurement

Learn more about the Good Food For All movement and Meal Exchange: mealexchange.nationbuilder.com/goodfood



MEAL EXCHANGE

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http://www.vancouverhumanesociety.bc.ca/factory-farming/