

SFOC

SLOW FOOD ON CAMPUS HOW-TO GUIDE

Example

In its first year Slow Food BU was able to increase visibility of the chapter by tabling in the dining hall on Tuesday nights, or “Tray-less Tuesdays.” This practice combined the principle of good, clean, and fair with sustainability by supporting the idea of tray-less dining halls.

In its second year, the chapter continued to hold SFOC events, such as the butchering and cooking of a whole hog in the dining hall. Students have also partnered with the dining services’ sustainability coordinator to improve overall practices in all of the dining halls on campus, not only in regard to food but also to waste. And, the chapter has strengthened the existing farmer’s market.

Converse with Dining Services

Shared by Slow Food Boston University’s 2009 -10 leader, Dory Dinto and Boston University’s Sustainability Coordinator at ARAMARK Higher Education, Kelly Dunn

About

Working with campus dining services provides opportunities to host events in the dining hall, collaborate, and source more local and seasonal produce.

How-To

1. *Compile a contact list.* Include administrative members on campus that may be helpful (e.g., director of dining services, manager of dining halls, etc.).
2. *Schedule a meeting.* Arrange a time to meet with the dining services office to introduce the chapter and discuss the possibility of working in partnership. Collaboration may include holding SFOC events in the dining halls or working together on mutual goals, such as labeling for local and organic foods.
3. *Prepare for the meeting.* When presenting an idea to a member of the dining services team, it’s always helpful to brainstorm in advance.

Questions to consider:

What’s the ultimate goal of the initiative?

What’s a realistic time line to recommend?

How is the information being presented? How can everyone win with this initiative?

Who will do the outreach? Identify one person to be the contact and try and keep it to that.

4. *Be persistent and patient.* It’s important to be persistent when contacting a member of the team, but also be patient. Understanding the decision making process at your university is also helpful because there are generally more players involved than one might assume. Try and approach the staff from a partnership perspective, and keep a positive attitude. Great results come from great partnerships!



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