

A photograph of a garden with rows of green plants, likely a vegetable garden. In the foreground on the left, there is a bamboo water dispenser with a black cap and a thin stream of water flowing out. The background shows a dense line of trees and a white house with a red roof. The text is overlaid on the image.

Berkeley and the Yale
Sustainable Food Project:
A Student Perspective

Sarah Milby



Outgrowth #1:

1. Acre vegetable garden, where students can learn about agriculture



Outgrowth #2:

2. Berkeley College dining hall, which would use all local seasonal crops and organic ingredients



EXPERIMENT

- Are there even enough local farmers to form relationships with??

YES!!

- Will the students even like it??



A Dining Hall Where Students Sneak In

By [ALISON LEIGH COWAN](#)

Published: May 10, 2005

NEW HAVEN, May 9 - The pizza is made from organic flour. The burgers are made from grass-fed lamb and freshly picked mint. The seasonal offerings this spring include chicken brodo with pasta and greens and pork loin with fennel. And don't forget the roasted asparagus.

Douglas Healey for The New York Times

Kendall Becker reads her psychology book while eating an apple after her lunch at the Berkeley College dining hall at Yale.

Douglas Healey for The New York Times

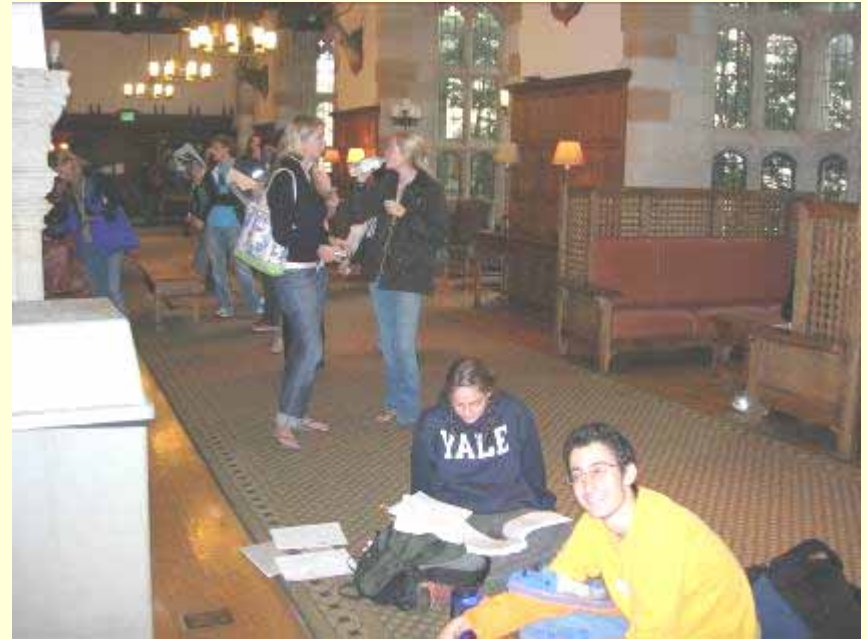
The Sustainable Food Project's organic garden, with Melina Shannon-DiPietro, a director of the Berkeley College project.

This is the menu at the dining hall for students at Berkeley College at Yale University, where the scent of fresh, delicious food - homegrown greens and pasture-raised beef - has been drawing students from around the campus, much as the scent of the black-and-white cat lures the amorous cartoon skunk Pepé Le Pew.

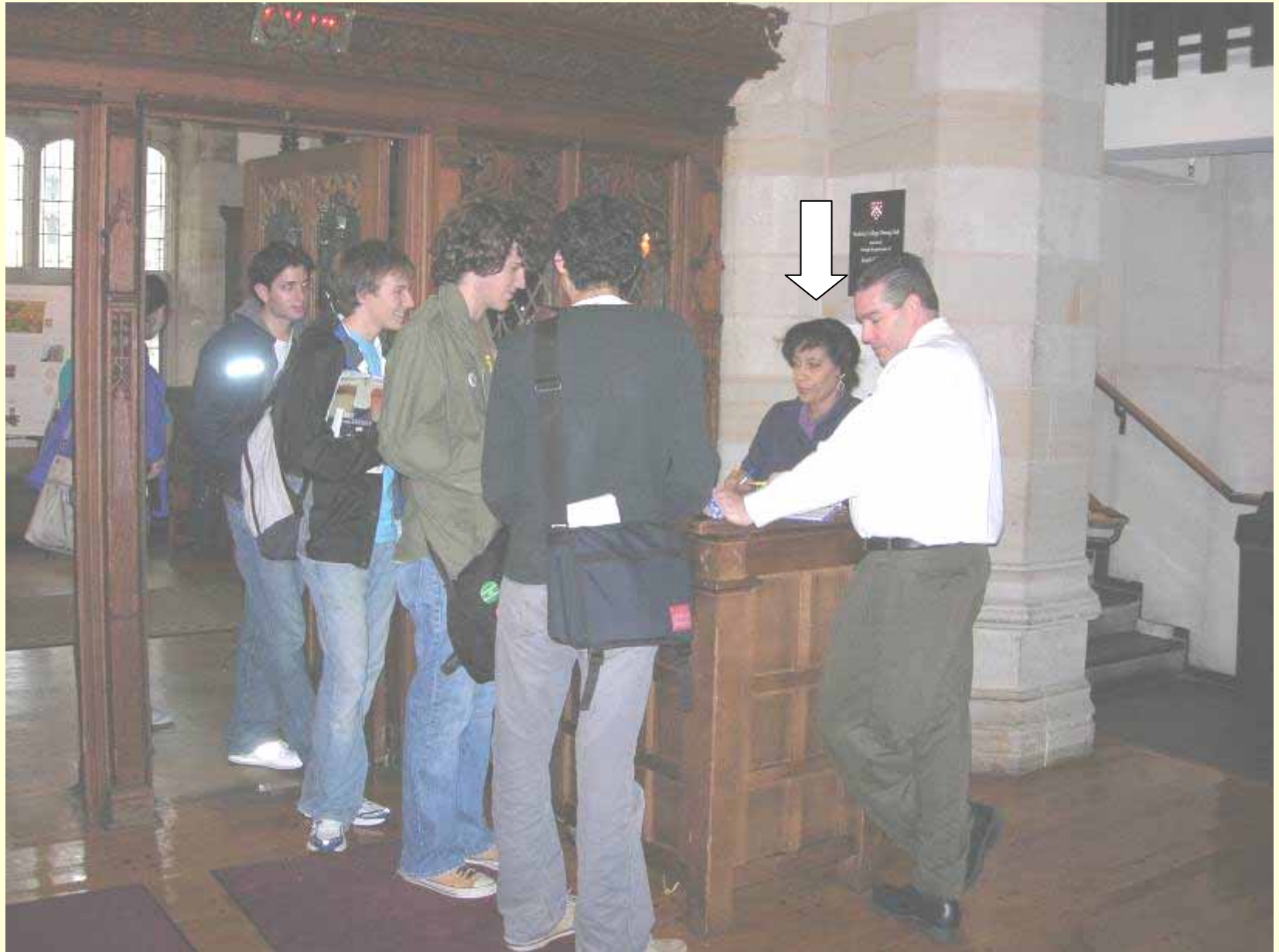
Non-Berkeley students try to sneak in the back door. They try to slip fake identification cards past the Yale employees stationed at the entrance. They don sweatshirts with the



Students “camp out,” and wait for BK to open...



...hoping they get in











**Chopping up
80 lbs. of
mushrooms!!!**





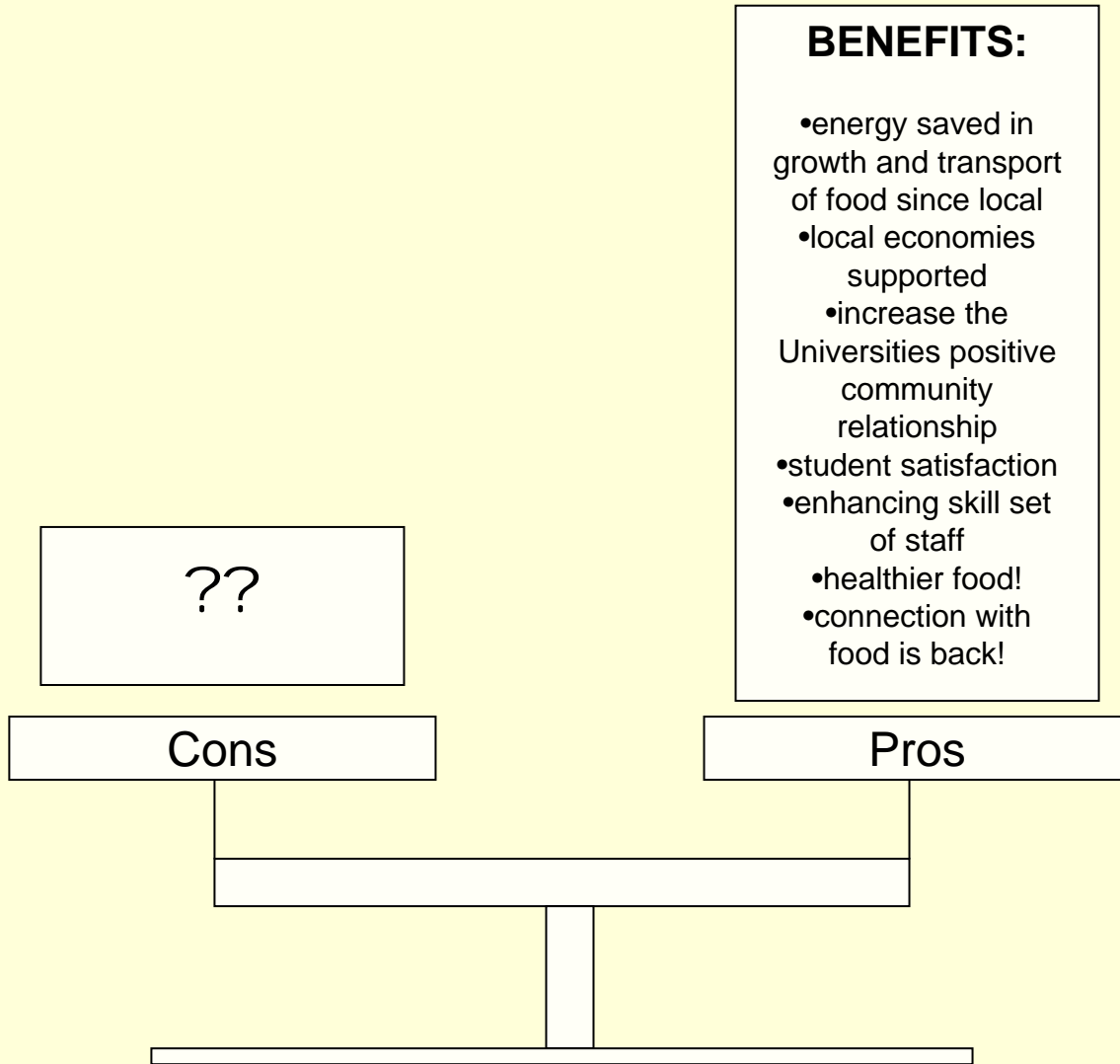




BENEFITS:

- Energy saved
- Local economies
- Connection to agriculture
- Community relationship
- Healthier food
- Labor management
- Student satisfaction





Why can't everyone enjoy
healthy sustainable food?

What are the
OBSTACLES to this public
health dilemma??

OBSTACLES:

1. Education

2. Internal support

3. Finances



Education



Internal support



TEAM

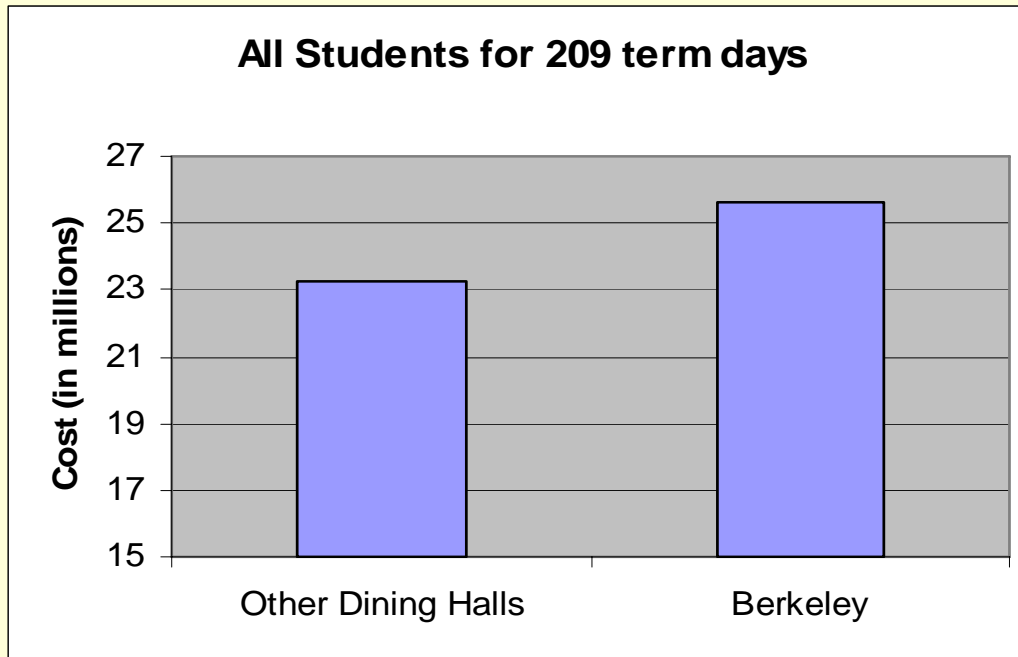




\$\$ Finances \$\$

Per meal:

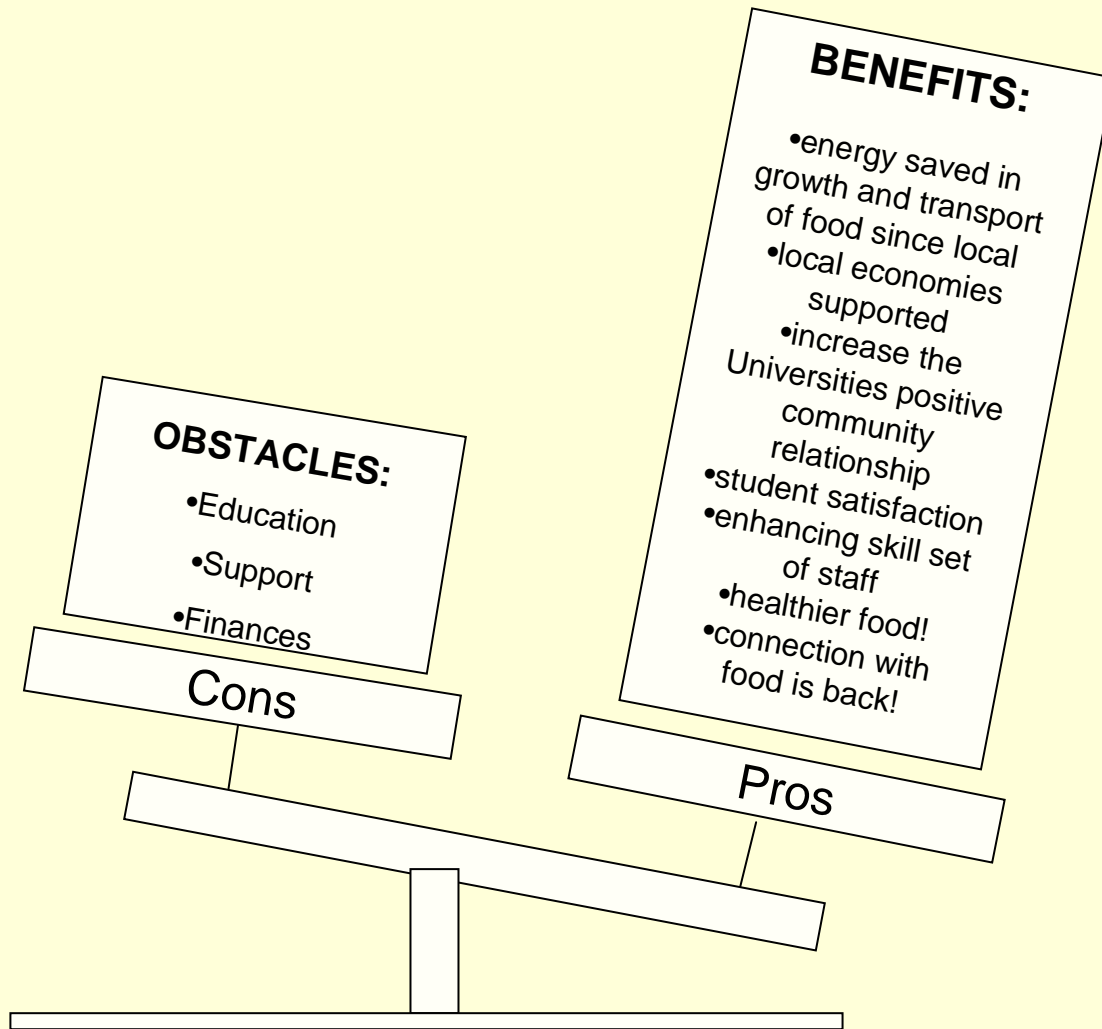
\$7.00 vs. **\$7.70**



Big picture:

What is it about our economy that makes it so hard to eat healthy?





Immediate adjustments:

- **Learn system from BK**
 - **Limit ingredients**
 - **Slow changes**
 - **Motivate workers**
-
- **Should be institutionalized!**



A photograph of a lush garden with rows of green plants, a bamboo water spout on the left, and trees in the background. The garden is filled with various green leafy plants, possibly herbs or vegetables, arranged in neat rows. In the foreground on the left, there is a tall, cylindrical bamboo water spout with a black cap and a thin stream of water flowing from it. The background features a dense line of green trees and a glimpse of a white house with a red roof. The overall scene is vibrant and well-maintained.

It is possible.
It can be the norm.

Thank you!