

18TH ANNUAL ASSEMBLY OF THE

Association
canadienne des études
sur l'alimentation



Canadian
Association for
Food Studies

Reckonings, Reimaginings, and Reconciliations, Within and Through Food Systems



congress 2023 | **congrès 2023**
OF THE HUMANITIES AND SOCIAL SCIENCES | DES SCIENCES HUMAINES
Reckonings & Re-Imaginings | **Confronter le passé, réimaginer l'avenir**

May 30 – June 1, 2023
York University (Keele Campus)
Toronto, ON

— 2023 CONFERENCE PROGRAM —

ACKNOWLEDGEMENTS & GRATITUDE

An incredible team of planners, thinkers, doers, and supporters has made this conference possible. Their work enabled CAFS 2023 to include a very diverse array of programming, including the Pre-Conference for Emerging Scholars, the Exploration Gallery, and a line-up of three thematic plenary events, as well as a renewed sense of social connection, caring, and relationality.

Please thank the following people when you see them at CAFS 2023, and better yet, collaborate with them in your research, activism, and publications! Our deepest thanks to Michelle Chin-Dawe, Michael Classens, Danny Dai, Matilda Dipieri, Lucy Godoy, John Hopkinson, Aqeel Ihsan, Michelle Kushnir, Annika Lusi, MB Marcela Ortiz, Alexandra Rochelle Overvelde, Claire Perttula, Jenelle Regnier-Davies, Tabitha Robin, Michelle Ryan, Taliya Seidman-Wright, John Simoulidis, Martha Steigman, David Szanto, Celia White.

SAFE SPACES & GATHERING SPACES

For those who want or need access to space for personal well-being and/or exchange, several rooms have been set aside on the York campus. For CAFS attendees, **room SC 118 in Stong College** has been designated as such a space. Before using this space, please consider your own privilege, including whether another, more public space might equally serve your needs. Additional safe and gathering spaces, open to all Congress attendees, are as follows:

- o BIPOC safe space: near York Lanes and Kaneff Tower
- o Black Scholars Gathering Space: near York Lanes and Kaneff Tower
- o Indigenous Scholars Gathering Space: near York Lanes and Kaneff Tower
- o Quiet rooms: Founders College & Bethune College
- o Lactation rooms: Founders College & Bethune College
- o Prayer rooms: Founders College & Bethune College

The **CAFS information desk** is in the **Exploration Gallery, room SC 111 in Stong College** and will be staffed periodically.

The **Congress Hub** (info, registration, check-in) is in **Central Square** (south of Curtis Lecture Halls, map location 27).

COVID SAFETY

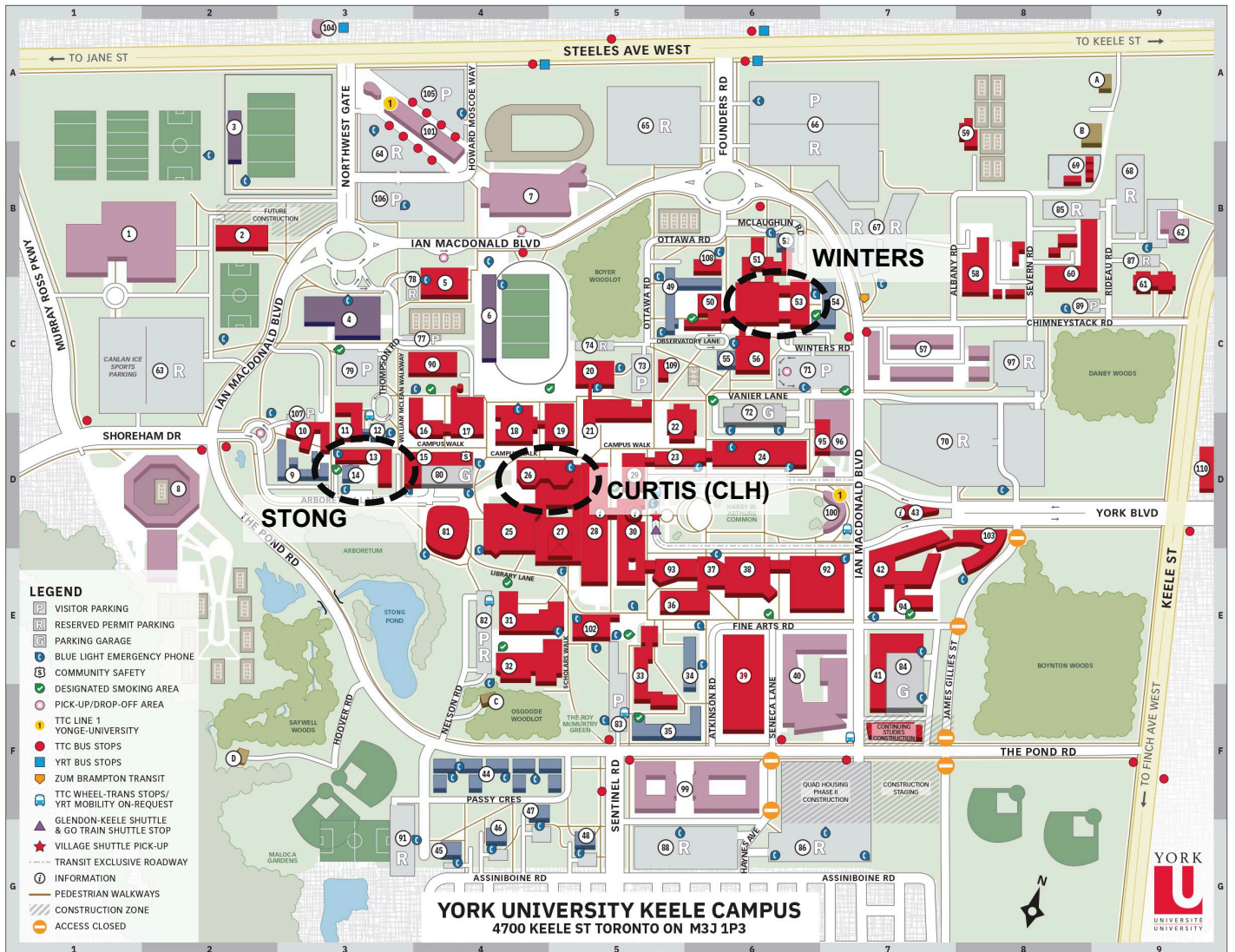
To make the **CAFS Conference and Pre-Conference** accessible and secure for the greatest number of people, we require all participants to wear a well-fitting mask that covers their nose, mouth, and chin. This includes all conference spaces on the York campus, except when eating, drinking, presenting, or asking/answering questions. Masks are available **at the CAFS information desk** (in SC 111) and other designated locations while supplies last. Attendees are nonetheless asked to bring their own masks and are encouraged to change masks daily. For information about Congress-wide protocols, see [York University's recommendations](#).

SOCIAL MEDIA

Share your conference experience!
media tags: #CAFS2023 and #congressh
Mastodon: mstdn.ca/@CAFS
Instagram: [cafs_foodstudies](https://www.instagram.com/cafs_foodstudies)
Facebook: [facebook.com/CAFSpage](https://www.facebook.com/CAFSpage)
Twitter: twitter.com/CAFSfoodstudies

YORK UNIVERSITY CAMPUS MAP

acmaps.info.yorku.ca/campus-maps



CAMPUS DIRECTORY

ACADEMIC, ADMINISTRATIVE & COMMERCIAL BUILDINGS

59	190 Albany Road	ALB	A8
110	4747 & 4751 Keele Street	D9	
92	Accolade East	ACE	E7
93	Accolade West	ACW	E5
33	Atkinson	ATK	E5
17	Allan I. Carswell Astronomical Observatory, Petrie	PSE	D4
29	Behavioural Science	BSB	D5
41	Bennett Centre for Student Services, Admissions	BCS	E7
81	Bergeron Centre for Engineering Excellence	BRG	D4
24	Bookstore, York Lanes	YL	D6
69	Bus Compound	B8	
10	Calumet College	CC	D3
27	Central Square	CSQ	D5
58	Central Utilities Building	CUB	B8
38	Centre for Film & Theatre	CFT	E6
16	Chemistry	CB	D4
26	Curtis Lecture Halls	CLH	D4
94	Executive Learning Centre	ELC	E7
21	Farquharson Life Sciences	FRQ	D5
23	First Student Centre	STC	D5
108	Founders Annex North	FAN	B6
109	Founders Annex South	FAS	C5
50	Founders College	FC	C6
31	Health, Nursing & Environmental Studies	HNE	E4
32	Ignat Kaneff Building, Osgoode Hall Law School	OSG	E4
36	Joan & Martin Goldfarb Centre for Fine Arts	CTA	E5
95	Kaneff Tower	KT	D7
61	Kinsmen	K	C9
19	Lassonde Building	LAS	D5
90	Life Sciences Building	LSB	C4
43	Lorna R. Marsden Honour Court & Welcome Centre	HC	D7
20	Lumbers	LUM	C5

RESIDENCES & APARTMENTS

51	McLaughlin College	MC	B6
11	Norman Bethune College	BC	D3
17	Petrie Science & Engineering	PSE	D4
60	Physical Resources Building	PRB	B8
103	Rob and Cheryl McEwen Graduate Study & Research Building	MB	D8
28	Ross Building	R	D5
25	Scott Library	SCL	D4
27	Scott Religious Centre, CSQ	SRC	D5
102	Second Student Centre	SSC	E5
42	Seymour Schulich Building	SSB	E7
2	Sherman Health Science Research Centre	SHR	B2
18	Steele Science & Engineering Library	STL	D4
22	Stedman Lecture Halls	SLH	D5
13	Stong College	SC	D3
4	Tait McKenzie Centre	TM	C3
56	Vanier College	VC	C6
30	Vari Hall	VH	D5
39	Victor Phillip Dahdahle Building	VB	E6
5	West Office Building	WOB	C4
15	William Small Centre	WSC	D4
53	Winters College	WC	C6
24	York Lanes	YL	D6

PARKING GARAGES - VISITORS

80	Arboretum Lane Parking Garage	APG	D4
84	Student Services Parking Garage	SPG	E7
72	York Lanes Parking Garage	YPG	D6

PARKING LOTS - VISITORS

83	Atkinson Lot	F5	
107	Calumet Lot	D3	
66	Founders Road East Lot	A6	
73	Lumbers Lot	C5	
82	Nelson Road Lot	E4	
64	Northwest Gate Lot	B3	
105	Northwest Gate North Lot	A4	
106	Northwest Gate South Lot	C8	
89	Physical Resources South Lot	B3	
77	Thompson Road East Lot	C3	
79	Thompson Road Lot	C3	
71	Vanier Lot	C6	

PARKING LOTS - RESERVED PERMIT

67	Albany Road	B7	
97	Chimneystack Lot	C8	
66	Founders Road East Lot	A6	
65	Founders Road West Lot	A5	
88	Haynes Avenue Lot	G5	
87	Kinsmen Lot	B9	
74	Lumbers North Lot	C5	
82	Nelson Road Lot	E4	
64	Northwest Gate Lot	B3	
91	Passy Crescent Lot	G3	
85	Physical Resources North Lot	B8	
68	Physical Resources East Lot	B9	
86	Shoreham Drive Lot	C2	
63	The Pond Road Lot	G6	
78	West Office Building Lot	C4	
70	York Boulevard Lot	D7	

VISUAL PERFORMANCE ARTS FACILITIES

92	Art Gallery of York University	ACE	E7
37	Burton Auditorium *	BU	E6
93	Gales Gallery	ACW	E6
38	Joseph G. Green Studio Theatre	CFT	E6
92	McLean Performance Studio	ACE	E7
92	Price Family Cinema	ACE	E7
92	Sandra Faire & Ivan Fecan Theatre	ACE	E7
92	Tribute Communities Recital Hall	ACE	E7

ATHLETICS & RECREATION FACILITIES

3	Alumni Field	STA	A2
4	Tait McKenzie Centre	TM	C3
6	York Lions Stadium	YLS	C4

HISTORICAL HOUSES

D	Hoover House	HOH	F2
C	Skennen'ko'wa Gamig	SKG	F4
B	Stong Barn	SB	A9
A	Stong House	SH	A9

NON-YORK U BUILDINGS

96	Archives of Ontario *	AO	D7
1	Canlan Ice Sports *	ICE	B1
62	CMIC Building	CMB	B9
57	Harry Sherman Crowe Housing Co-op	HCC	C7
101	Pioneer Village TTC subway station	PVS	A3
40	Seneca @ York, Stephen E. Quinlan Building	SAY	E7
8	Tennis Canada - Sobey's Stadium *	TC	D2
7	Track & Field Centre *	TFC	B4
99	The Quad Student Housing (managed by Forum Campus Suites)	QSH	F6
104	York Region Transit Terminal	YRT	A3
100	York University TTC subway station	YUS	D6

* Shared use
* Temporarily Closed

Please visit yorku.ca/mapskeele for the most up to date version of the campus map

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April 2022

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PROGRAM AT A GLANCE — DAY 1

DAY 1 | May 30

Opening Session (Curtis Lecture Hall CLH L)

EXPLORATION GALLERY (SC 111) 9:00–16:00

9:30–10:30	BREAK					"Dishing it Up: Food Security on Campus" : Joshna Maharaj (Stedman Lecture Hall D)
10:30–11:00	BREAK					
11:00–12:30	A1: Place-Based Food (SC 222): Sarah Siska, Glenn Sutter et al.; Ebube Ogie, et al.	A2: Reimagining Land, Farming, and Sovereignty (SC 303): Elisabeth Miltenburg; Vanessa Daether; Zoe Davidson	A3: Reimagining Food Research & Kmb (SC 214): Myriam Durocher & Irena Knezevic; Laine Young & Amanda DiBattista; Amanda White & Zoë Heyn-Jones	A4: Food Hegemonies (SC 224): Geetha Sukumaran; Yukari Seko, Veen Wong; Anson Hunt	A5: Community-Based Research Methods & Evaluation in School Food Programs (SC 216): Kaylee Michnik; Natalia Alaniz-Salinas; Shelly Fedrau et al.	
12:30–13:30	LUNCH					
:30–15:00	B1: Campus Food Systems 1 (SC 222): Michael Classens & Nicole Spiegelaar; Michael Lawler; Joshna Maharaj	B2: Critical Perspectives on Complexity (SC 303): Julia Russell; Madison Laurin; Peter Andrée	B3: Hungry Story Roundtable (SC 214): Jennifer Black, Jennifer Brady, Dian Day, Elaine Power, Amanda White	B4: Collaboration & Care (SC 224): Laurence Hamel-Charest; noura nasser; Sarah Rotz & Adrienne Lickers Xavier	B5: Exemplary School Food Programs Roundtable (SC 216): Amberley T. Ruetz, Rachel Engler-Stringer, Emily Doyle, Nicole Weber, Dana Korten, Kaylee Michnik	
15:00–15:15	BREAK					
15:15–16:45	C1: Campus Food Systems 2 (SC 222): Sara Deris Crouthers; Justin Patrick; Lori Stahlbrand	C2: Community Food Initiatives (SC 303): Tammara Soma & Belinda Li; Anna-Liisa Aunio; Rachel Begg; Sarah Elton	C3: Greenhouses & Food Security (SC 214): Nathan McClintock; Julie Robertson	C4: Food/Social Transitions (SC 224): Rosie Kerr; Jane Wilson; Bryan Dale	C5: Exploring Carceral Food Systems 1 (SC 216): Kelsey Timler; Kelli Grant & April Terry	
16:45–17:00	BREAK					
17:00–19:00	Plenary 1 — Reckoning: "Lake Superior Our Helper" — screening & discussion (Curtis Lecture Hall CLH L)					

PROGRAM AT A GLANCE — DAY 2

DAY 2 | May 31

EXPLORATION GALLERY (SC 111) 9:00–16:00						
9:00–10:30	D1: Campus Food Systems 3 (SC 222): Ginny Wong & Steffanie Scott; Jennifer Sumner; Lori Stahlbrand & Caitlin Scott	D2: Urban Ag & Food Systems (SC 303): Farhan Rahman; Terra Pombert; Laine Young	D3: Critical Perspectives on Metrics & Measurements (SC 214): Myriam Durocher; Erika Gavenus et al.	D4: MiFOOD Network: International Migration and Urban Food Security 1 (SC 224): Jonathan Crush & Godfrey Tawodzera; Abel Chikanda; Zhenzhong Si	D5: Exploring Carceral Food Systems 2 (SC 216) Annette Aurélie Desmarais et al.; Sarah Berger-Richardson; Julie Courchesne	WORKSHOP: Basic Income as a Tool for Enhancing Food Systems Resilience (SC 101): Andy Olson; Valerie Tarasuk; Cathy Holtslander
	BREAK					
10:30–11:00	E1: Campus Food Systems 4 (SC 222): Angelica Ramoutar; Mary Stockdale	E2: School Food, Teacher Roles (SC 303): Tammy Shakotko et al.; Raihan Hassen	E3: Alternative Epistemologies (SC 214): Kelsey Speakman; Stephanie Chartrand; David Szanto	E4: MiFOOD Network: International Migration and Urban Food Security 2 (SC 224): Elizabeth Onyango & Keji Mori; Zack Ahmed; Cheryl Martens & Myriam Paredes	E5: Restoration/Reproduction (SC 216): Rachelle Beveridge et al.; Indra Noyes; Juan Carlos Jimenez	
11:00–12:30						
12:45–14:00	LUNCH & AGM (Curtis Lecture Hall CLH L)					
14:15–15:15	F1: Resilience and Sustainability in Farming Systems (SC 222): Sarah-Louise Ruder & Hannah Wittman; Helena Shilomboleni	F2: Governance & CSOs (SC 303): Dana Korten et al.; Kirsti Tasala et al.	F3: Digital Food Culture (SC 214): Kiera McMaster; Claudia Laviolette & Laurence Godin	F4: MiFOOD Network: International Migration and Urban Food Security 3 (SC 224): Hari KC; John Abraham	F5: Eating Identities (SC 216): Pamela Farrell; Salma Serry	BOOK LAUNCH: <i>Earth to Tables Legacies</i> (Exploration Gallery, rm. SC 111)
	BREAK					
15:15–15:30						
15:30–17:00	Plenary 2 — Reimagining Food Systems/Studies – panel discussion (Curtis Lecture Hall CLH L)					
17:00–18:30	CONGRESS PRESIDENT'S RECEPTION (Scott Library)					
18:30–21:30	CAFS CONFERENCE SOCIAL NIGHT (VMV's Bar & Grill)					

PROGRAM AT A GLANCE — DAY 3

DAY 3 June 1					SC 111 EXPLORATION GALLERY 9:00–13:00	
9:00–10:30	G1: Farm and Local Food to School Movement in BC (SC 222): Elina Blomley; Hafsa Salihue; Dina Sadeghi	G2: Breaking Borders & Boundaries (SC 303): Joel Dickau; Maricruz Barba & Mary Beckie; Krish Thayalan & Dylan Putzel	G3: Food Access (SC 214): Kyle Chappus & Lesley Frank; Tarran Maharaj; Tiana Bakić Hayden	G4: Food & Literature (SC 224): Alfredo F. Bowen; Daniela Emerich; Dian Day	G5: Participatory Food Systems Governance Roundtable (SC 216): Peter André, Catherine Littlefield, Amanda Wilson, Kirsti Tasala, Patricia Ballamingie, Phil Mount, Moe Garahan, Abra Bynne, Larry McDermott, Faris Ahmed, Charles Levkoe	
10:30–10:45	BREAK					
10:45–12:30	Plenary 3 — Reconciling Food Systems — Workshop (Winters Dining Hall)					
12:30–13:45	LUNCH					
13:45–15:15	H1: Campus Food Systems 5 (SC 222): Nairne Cameron; Liat Margolis & Agata Mrozowski; Tarran Maharaj	H2: Cross-cultural Conversations on Food Sovereignty Roundtable (SC 303): Deborah Barndt, Lauren Baker, Alexandra Gelis, Chandra Maracle, Leticia Deawuo, Kiera Brant-Birioukov, Lauren Williams, John Hupfiel, Tahnee Bennett	H3: Emergency Food Funding Roundtable (SC 214): Jessica McLaughlin, Larry McDermott, Joseph LeBlanc, Rosie Kerr, Sarah Siska	H4: Food Systems & Decolonization (SC 224): Mary Beckie & Tanya Pacholok; Lucy Hinton	WALKING TOUR OF MALOCA COMMUNITY GARDEN (departs at 13:45 from the Exploration Gallery, SC 111)	
15:15–15:30	BREAK					
15:30–17:00	J1: Campus Food Systems 6 (SC 222): Phoebe Stephens; Barbara Parker & Sierra Garofalo	J2: Policymaking Roundtable (SC 303): Margaret Bancerz; Laila Smith	J3: Farming & Marketing (SC 214): Gifty Dzorka; Zsofia Mendlly-Zambo	J4: Food Systems Governance (SC 224): Catherine Littlefield & Molly Stollmeyer; Jenelle Regnier-Davies et al.		

PROGRAM HIGHLIGHTS

CAFS Annual General Meeting	- 7 -
2023 Pre-Conference for Students, Postdocs, and Emerging Scholars.....	- 8 -
Congress Programming (Big Thinking; Career Corner)	- 9 -
Plenary 1—Reckoning: “Lake Superior Our Helper” (film screening and discussion).....	- 10 -
Plenary 2—Reimagining Food, Food Systems, and Food Studies (roundtable)	- 10 -
Plenary 3—Reconciling Food Systems (workshop)	- 11 -
2023 CAFS Exploration Gallery	- 12 -
Pub Night at VMV’s Bar & Grill	- 13 -
CAFS/CSSHE/CSSE/ANSER joint session with Joshna Maharaj: “Dishing it Up: Food Security on Campus”	- 13 -
Walking tour of the Maloca Community Garden.....	- 46 -

CAFS ANNUAL GENERAL MEETING

Please join us for CAFS’ Annual General Meeting (AGM) on **May 31 at 12:45 in Curtis Lecture Hall CLH L**.

This is an important occasion to take part in the administrative affairs of CAFS and make your voice heard. A free lunch will be provided to the first 60 attendees.

AGENDA

1. Land Acknowledgment
2. Introductions and Overview
3. Approval of the Agenda
4. Approval of 2022 Minutes
5. Reports
 - a. President’s Report
 - b. Treasurer’s Report
 - c. Conference Co-Chairs’ Report
 - d. Canadian Food Studies Editorial Collective Report
 - e. Communications Report
 - f. School Food Working Group Report
6. Ratification of the Revised Vision
7. Ratification of the Revised Board Structure
8. Ratification of the new CAFS Board
9. Q & A / Open Discussion
10. Adjournment of the AGM

CAFS PRE-CONFERENCE

2023 Pre-Conference for Students, Postdocs, and Emerging Scholars

Monday May 29, 2023 | 9:00 – 17:30 | Stong College, SC 101

SCHEDULE

- 9:00 Registration and getting to know each other (coffee/tea provided)
- 9:30 Opening Remarks
speakers: Celia White, Alexandra Rochell Overvelde, Matilda Dipieri, Michelle Kushnir
- 9:45 Workshop: Finding Ourselves in Land Acknowledgements
facilitator: Martha Stiegman
This workshop will critically explore what it means to make a meaningful land acknowledgement, what it means to work and study on Indigenous land, and how we can position ourselves and our work, as both Indigenous and non-Indigenous communities, in a land acknowledgement.
- 10:30 BREAK
- 10:45 Roundtables: Choose your conversation
Join small, roundtable-style conversations that dive deep into critical intersections with food studies. Choose from the following themes, and engage with your peers in a more intimate setting to dig deep, share insights and questions, and build relationships.
- | | |
|--|--|
| Grassroots activism and community engagement
<i>(facilitators: Chris Ramsaroop & Gabriel Allahdua)</i> | BIPOC disruptions in a racist food system
<i>(facilitator: Rosie Mensah)</i> |
| Intersections with critical disability theory and disability justice <i>(facilitator: Emunah Woolf)</i> | Alternative and arts-based methodologies
<i>(facilitator: Hansel Igbavboa)</i> |
| Food insecurity, food studies & class trajectory in the academy <i>(facilitator: Elaine Power)</i> | Indigenous food sovereignty
<i>(facilitator: Kaitlin Rizarri)</i> |
- 12:30 Lunch 'n' Learn: Queering Place (lunch provided)
speaker: Phyllis Novak & Joce Two Crows Tremblay
Enjoy lunch in the York campus garden (weather dependent) while hearing about intersections between food systems, queer theory, and concepts of queering place.
- 14:15 Gather to depart for the Campus Garden Tour (transfers by public transit)
- 14:30 Campus Garden Tour (Toronto Metropolitan University; University of Toronto)
Join a tour of several student-run and -led urban gardens at Toronto Metropolitan University and the University of Toronto. This is an opportunity to explore and engage with local campus food systems.
- 17:30 End of Pre-Conference



The CAFS Pre-Conference is partially funded by the York University Graduate Students' Association.

CONGRESS PROGRAMMING

BIG THINKING

The Big Thinking series is held throughout Congress and brings together leading scholars and public figures who present forward-thinking research, ideas and solutions to the critical questions and issues of our time. The series is open to all Congress registered attendees and to members of the general public registering with a community pass. ([Text from the Congress website.](#))

Thinking across differences: Decolonial, anti-racism and feminist perspectives

Joyce Green, Gina Starblanket, Rinaldo Walcott, Christina Sharpe (moderator)

May 28, 2023 | 8:15 - 9:15 EDT

Seeds of the future: Climate justice, racial justice, and Indigenous resurgence

Alanis Obomsawin

May 29, 2023 | 12:15 - 13:15 EDT

Re-imagining Black Futures

The Right Honorable Michaëlle Jean

May 31, 2023 | 8:15 - 9:15 EDT

CAREER CORNER

Career Corner is a professional development workshop series where everyone from graduate students to established faculty members can learn how to publish and market their research, improve their lesson planning and teaching skills, and find out about careers outside of academia. Career Corner workshops are [open events](#). The workshops are open to all registered conference attendees, as well as members of the public with a valid community pass. ([Text from the Congress website.](#))



congress 2023
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PLENARY SESSIONS

Paralleling our theme of *Reckonings, Reimaginings, and Reconciliations, Within and Through Food Systems*, this three-day arc of events is intended to ground complex ideas in specific food systems realities. Our aim is to move from *thinking to doing*, and from *doing to transformation*. We anticipate these events will be both challenging and inspiring, occasions to reflect on where we are and to identify ways to respond purposefully to inequity and oppression within and through food.

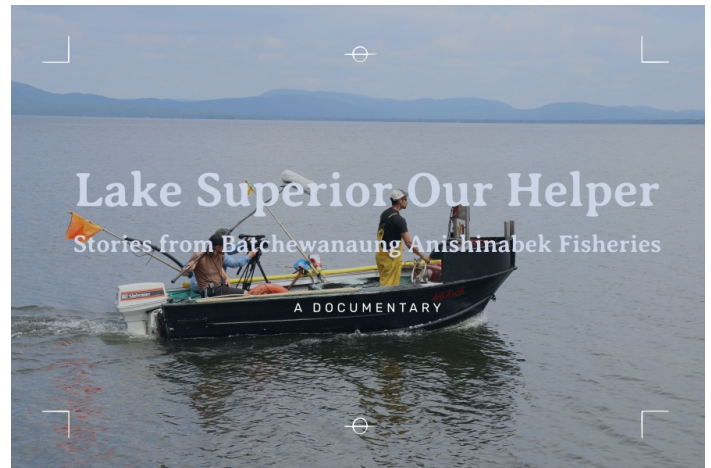
Day 1, May 30, 17:00 – 19:00

Reckoning: “Lake Superior Our Helper”

Curtis Lecture Hall CLH L

“Lake Superior Our Helper: Stories from Batchewanaung Anishinabek Fisheries” follows Chief Dean Sayers through a series of conversations to reveal the cultural, political, and ecological relationships surrounding the community’s fisheries, sharing the messages of Elders, youth, fishers, community leaders, and their visions for the future. It also documents how fishing has changed over time, the conflicts with the state around management and regulation, principles of Indigenous law, and the culture and ceremony that are deeply embedded within fishing practices.

The film and discussion will bring us face to face with the contemporary and past tensions around traditional fisheries, including the seemingly irreconcilable disconnects between Indigenous foodways and settler colonial governance. Members of the Batchewana First Nation, filmmaker Sarah Furlotte, and producers Kristen Lowitt and Charles Levkoe will take part in the discussion.



Financial support for this plenary session was provided by the Federation for the Humanities and Social Sciences.

Day 2, May 31, 15:30 – 17:00

Reimagining Food, Food Systems, and Food Studies

Curtis Lecture Hall CLH L

With this panel discussion, we move from *what is* to *what could be*, reimagining how our cross-disciplinary, cross-community, and cross-sector subject can become an opportunity for radically re-making the ways we examine, understand, and talk about food. Six emerging food scholars share new ways of thinking, doing, and communicating food systems work: [Stephanie Chartrand](#) (University of Toronto), [Laurence Hamel-Charest](#) (Université du Québec à Montréal), [Raihan Hassen](#) (University of British Columbia), [Anson Hunt](#) (Carleton University), [noura nasser](#) (Concordia University), and [Kelsey Speakman](#) (York University).

A subsequent conversation among the panelists and audience members will be facilitated by conference co-Chair and freelance academic, [David Szanto](#).



Stephanie
Chartrand (Session
E3)



Laurence
Hamel-Charest
(Session B4)



Raihan Hassen
(Session E2)



Anson Hunt
(Session A4)



noura nasser
(Session B4)



Kelsey Speakman
(Session E3)

Day 3, June 1, 10:45 – 12:30
Reconciling Food Systems Workshop
Winters Dining Hall

This 90-minute journey into reconciliation through dialogue and planning will be facilitated by Charlene Seward, the Indigenous Foodways Community Outreach Facilitator at Kwantlen Polytechnic University's Institute for Sustainable Food Systems. The workshop will create space for participants to develop a deeper understanding of reconciliation and its role in rebuilding Indigenous food systems. Participants will be invited to join brave conversations around colonization, the Indigenous worldview, and their role in reconciling food systems. A group of 40 conference participants will take part in a set of core activities while the balance of attendees will bear witness, reflect, and engage in a parallel process. Together, we will work to co-create a space for learning, sharing, and growing.



Charlene Seward is a proud member of the Squamish Nation with close family ties to the Snuneymuxw Nation. She brings a decade of experience in Indigenous engagement and reconciliation-focused work, with a passion for developing meaningful relationships that support change at multiple levels. Charlene frames all her work with a lens of reconciliation and decolonization. Charlene has worked with government agencies, non-profit organizations, educational institutions, and corporations across the country, building capacity for tangible change.

If you would like to take part in this workshop as one of the 40 core participants, please complete [the advance registration form online](#).

On the form, you will be asked to provide:

- your name
- your preferred email address
- your area of food scholarship or food practice
- an expression of how you identify (e.g, Indigenous, non-Indigenous, settler, displaced person, refugee, other)

Please note that, at the request of the workshop facilitator, we will be privileging the participation of Indigenous conferenciers in the 40-person core group. We nonetheless encourage all conferenciers to attend the plenary, as bearing witness and holding space are key roles in both this session and for the processes of reconciliation more broadly.



FEDERATION FOR THE
HUMANITIES AND
SOCIAL SCIENCES

FÉDÉRATION
DES SCIENCES
HUMAÎNES

CAFS thanks the Federation for the Humanities and Social Sciences for its generous financial contribution to this workshop.

CAFS EXPLORATION GALLERY

Stong College, room SC 111 Day 1, May 30: 9:00 – 16:00
 Day 2, May 31: 9:00 – 16:00
 Day 3, June 1: 9:00 – 13:00

The CAFS Exploration Gallery is an experimental space at the annual conference of the Canadian Association for Food Studies. It was first inaugurated in 2011 with three installations and has grown and evolved over the ensuing years. **The 2023 edition is curated by Luciana Godoy, a culinary artist, Chef Instructor at George Brown College, and PhD Candidate at Trent University.** Some 25 distinct projects will be exhibited, including student posters, interactive installations, books and zines, slide shows and videos, two- or three-dimensional pieces, edible art, and other creative/design works.

2023 Exhibitors: Pat Atkinson, Remy Bargout, Deborah Barndt, Alfredo F. Bowen, Daniela Emerich da Cruz, Lewis Gelfand, Luciana Godoy, David Hammett, John Hopkinson, Sarah Keyes, Fabiana Li & Hilda Beatriz Manzano Chura, Britt-Marie Lindgren, Annika Lusi, Ronna Manalo, Jennifer Marshman & Ann Sanderson, Ria McKenzie, Kasyndra Noseworthy, Tate Novak, Jennifer O'Connor, Bukunmi Oyewole, David Szanto, Annika Walsh, Darlene Wu

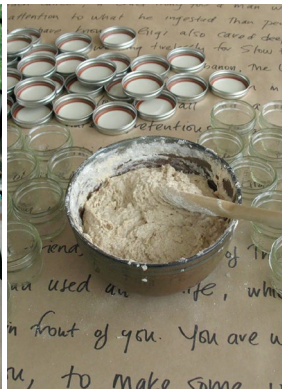
Overall, the Exploration Gallery offers scholars of all disciplines and interests an opportunity to probe and share knowledge, experiences, speculative ideas, emotions, and questions about food, food culture, and food systems. Also serving as an informal meeting hub and contemplation space for CAFS conference attendees, the Gallery represents the ways in which food studies transcends and engages with more than the formalities of academic work. All are welcome to engage!



Visitors to the 2012 Exploration Gallery, Wilfrid Laurier University



An edible section of window casement, exploring materiality and food; 2012 Gallery



A sourdough starter installation-performance considering death and memory; 2014 Gallery, Brock University



A maquette for a guerilla-style garden in a big box store parking lot; 2015 Gallery, University of Ottawa



Detail from an illustration of Mexican food systems; 2015 Gallery, University of Ottawa

PUB NIGHT / SOCIAL GATHERING

Day 2, May 31, 18:30 – 21:30

[VMV's Bar & Grill](#)

4207 Keele Street, Unit 1-2

North York, ON M3J 3T8

In lieu of a formal banquet, this year's social gathering will take place at [VMV's Bar & Grill](#), located about 15 minutes from the centre of CAFS gathering spaces on the York campus. Prioritizing accessibility and flexibility in terms of food, cost, and location, we have opted to depart from the model of previous years' social events while acknowledging the intersecting realities of food quality and affordability on Turtle Island in 2023.

VMV's owner has generously agreed to allow us to bring in outside food (including from some excellent Turkish, Chinese, and Middle Eastern restaurants located in the same plaza). This will permit an evening that focuses on equity, multiple taste experiences, and above all, re-connecting with colleagues old and new, past and future. Please join us for a gorgeous evening of exchange, good grub, and CAFSian conviviality!

JOINT SESSION: "DISHING IT UP: FOOD SECURITY ON CAMPUS"

Day 1, May 30, 11:00 – 12:30

Stedman Lecture Hall D

Zoom Meeting ID: 896 3777 6801

Passcode: 464029

[Chef, author, and activist Joshna Maharaj](#) will give a talk about the current food realities facing college and university students, exploring ways to eliminate food insecurity on campuses and beyond.

Joshna is a chef, instructor, two-time TEDx speaker, and activist who wants to help everyone have a better relationship with their food. She believes strongly in the power of chefs and social gastronomy to bring values of hospitality, sustainability, and social justice to the table. Her first book, titled *Take Back the Tray*, captures the lessons and experience from her work in changing institutional food systems in Toronto. She currently hosts *Kitchen Helpdesk*, a weekly call-in food show on CBC Radio.

This joint session is co-organized by the Canadian Society for the Study of Higher Education (CSSHE), the Canadian Society for the Study of Education (CSSE), the Association for Nonprofit and Social Economy Research (ANSER), and the Canadian Association for Food Studies (CAFS).

Participants may join in person or virtually.

2023 CAFS CONFERENCE SESSIONS

----- DAY 1, MAY 30 — 9:30 to 10:30 -----

OPENING SESSION

(Curtis Lecture Hall CLH L)

----- DAY 1, MAY 30 — 11:00 to 12:30 -----

A1: Place-Based Food (rm. SC 222)

chair: Mary Beckie

Towards Foodsheds: Reimagining Food Systems in the Lake Superior Watershed

presenter: Sarah Siska

keywords: watersheds, relational ecology, nonhuman natures, Lake Superior

This paper shares findings from a phenomenological study of place-based food workers across the Lake Superior watershed. While water flows freely through the multi-jurisdictional space of the watershed, the pursuit of social and ecological change is constrained by the physical and psychological enforcement of human-constructed boundaries. I argue that mapping visions of a foodshed over the ecological space of a watershed enables movement towards justice-oriented food networks not limited by human-constructed boundaries and systems. Foodsheds offer alternatives to the place-less and relation-less imaginaries of capitalist food systems by grounding food communities in the places and relationships they nourish. These imaginaries reorient thinking towards ecologically grounded understandings of interdependence and collective wellbeing.

Living Heritage and Food Security in Saskatchewan: Insights from an Online Survey

presenters: Glenn Sutter, Ebube Ogie, Katie Bird, Nicholas Antonini, Amber Fletcher, Kristin Catherwood, Ingrid Cazakoff

keywords: food security, local culture, COVID, Saskatchewan

How people obtain, prepare, and consume food depends on cultural practices like gardening and bread-making, which became popular during the COVID-19 pandemic. To explore the cultural aspects of food security, we conducted a Saskatchewan-wide survey from Feb-Jun 2022. Many responses (42%) were from people of European descent living in cities. Food availability was not a concern in most households because of gardening, hunting, and other practices. Food accessibility was more of an issue at the community scale due to high food prices and the low minimum wage. Respondents also worried about drought, storms, pollinator declines, and other environmental changes affecting local food production. This snapshot of food-related concerns set the stage for interviews with rural Indigenous and non-Indigenous residents, which are reported in the next talk.

“Going Local”: Building the Resilience of Local Food Systems in Saskatchewan

presenters: Ebube Ogie, Glenn Sutter, Amber Fletcher, Katie Bird, Nicholas Antonini, Kristin Catherwood, Ingrid Cazakoff

keywords: food security, access, Indigenous/non-Indigenous, Saskatchewan

This presentation provides qualitative data from semi-structured interviews and focus groups about the concerns of rural Saskatchewan residents in Indigenous and non-Indigenous communities regarding food security issues, pointing to the weakness of the neoliberal food system. Using two community case studies, I discuss their concerns about food production and their experiences with food-related challenges such as food accessibility, affordability, safety, wastage, and their opinions of food-related opportunities that can contribute to building a stronger local food system. The findings suggest that food system policies should support local food initiatives that reflect each community's philosophy and ethics around food, bearing in mind the principles of food sovereignty to promote food security in rural Saskatchewan communities.

A2: Reimagining Land, Farming, and Sovereignty (rm. SC 303)

chair: Vanessa L. Daether

Place-making in Urban Environments through Indigenous Food Sovereignty Initiatives

presenter: Elisabeth Miltenburg

keywords: Indigenous food sovereignty, urban communities, southern Ontario, Grand River Territory

Indigenous food sovereignty (IFS) initiatives centre relationality, reciprocity, and responsibility in the uptake of land and food-based practices. There is an emergence of IFS initiatives taking shape across Grand River Territory (southern Ontario, Canada). Access to land is necessary to produce and share food with the Indigenous community. However, access to land in urban environments is determined by landowner relationships, control, and structural factors. This session will present how IFS initiatives foster relationship building, land-based knowledges, and an understanding of responsibilities towards land and community which facilitates place-making in urban environments. I will offer how place-making through IFS initiatives can be a pathway towards reimagining a better food system in urban communities.

Room to Grow: Advancing Theoretical Frameworks for Food Studies Research

presenter: Vanessa L. Daether

keywords: theory, food studies, food regime analysis, food sovereignty

This presentation will speak to the future of food studies theory in Canada. Drawing upon the results of a community-based doctoral research project, I will outline how our research team implemented a corpus analysis of the study's theoretical framework (Food Regime Analysis and Food Sovereignty) to identify limitations within our research and contemporary food studies theories. This presentation will conclude with a review of our study's recommendations pertinent to the advancement of theoretical frameworks for scholars, students, educators, and community members.

Between Growing Farmers and Growing a Movement: A Case Study

presenter: Zoe Davidson

keywords: farmer training, agroecology, program development, urban farming

There is growing interest among scholars, educators, and agroecology practitioners to understand the role of farmer training programs in developing new farm entrants and how these programs can support those who are often left out of the field. This presentation responds to these needs by offering an in-depth account of the formation of the Kingston and Area Farmer Training Program, a publicly-funded farmer training program in the City of Kingston, Ontario. This research provides insight into the practical challenges facing farm training program developers as they attempt to balance the needs and interests of a diverse cohort of prospective farmers with the often-competing demands of industry stakeholders and program funders.

A3: Reimagining Food Systems Research & Knowledge Mobilization (rm. SC 214)

chair: Irena Knezevic

Research Story Time: Storytelling and Multimedia Formats in Food Studies

presenters: Myriam Durocher, Irena Knezevic

keywords: knowledge mobilization, conference proceedings, student training

Research communication is always evolving, and tech advancements afford new possibilities to tell stories in more accessible formats. Creativity has pushed traditional research publishing into contemporary storytelling that crosses media. Following our 2021 Food Matters and Materialities: Critical Understandings of Food Culture conference, we pursued new ways to disseminate outreach materials through non-traditional formats. Instead of publishing conference proceedings as a collection of papers, we mobilized podcasts, edited interviews, and illustrations. Working with conference participants, ten students worked with conference participants to develop 37 stories about food and research. We share our experience with that process, from observations about student training to reflections on the evolution of research communication practices.

Telling the Stories of Food Systems Research: Knowledge Mobilization through Podcasts
presenters: Laine Young, Amanda DiBattista

keywords: knowledge mobilization, podcasting, research networks, food pedagogy

Handpicked: Stories from the Field is a research podcast from the Laurier Centre for Sustainable Food Systems (LCSFS). Handpicked showcases LCSFS research and tells the stories of those working to make their food systems more sustainable. Handpicked producers Laine Young and Amanda Di Battista engage researchers and community partners to ensure that each episode captures stories, relationships, and impacts of food systems research. This presentation will focus on the ways that the Handpicked podcast has informed knowledge mobilization efforts and contributed to expanding research networks. It will also explore how podcasts can be used as a tool for engaging postsecondary students in meaningful learning about the food system to help them better understand the role of reciprocal relationships with community partners in impactful research.

The Creative Food Research Collaboratory: Collaboration as Methodology
presenters: Amanda White, Zoë Heyn-Jones

keywords: art, food, collaboration, recipes

This presentation introduces the work of the Creative Food Research Collaboratory, a new project germinating collaborations at the intersection of art and food studies. The Collaboratory was initiated in Fall 2022 with the support of a SSHRC Insight Development grant in order to explore how the arts can imagine—and therefore help to achieve—food security, food sovereignty, and food justice in Canada. We will present our pilot project, a curated publication series that pairs artists with food studies scholars, food policy makers, and grassroots organizers to collaborate on a recipe, understood from literal to conceptual. We introduce this work as an experiment in cultivating networks and structures that can allow collaborative artistic practices and knowledge mobilization strategies around food issues to take root and flourish.

A4: Food Hegemonies (rm. SC 224)

chair: Sara Deris Crouthers

"We Don't Want Dosa, Vada": the Ethnicization of Tamil Foods in Sri Lanka
presenter: Geetha Sukumaran

keywords: Sri Lanka, Tamil food, othering, conflict

Food is fundamental in establishing groups since it defines an individual's identity. At the same time, food is also used as a vehicle in othering a group. In Sri Lanka's long ethnic conflict, Tamil food often became a focal point of othering; alternatively, it was also turned into a tool for resisting the othering. My presentation looks at the ways of othering and identity-making through cuisine. Using newspaper articles, I establish the way the materiality of food was fashioned into a semiotic tool in representing a group. Then I will present social media posts and vlogs to look at the manner in which Tamils construct their culinary identity in response to the othering.

Lunchbox Dilemma: Asian Immigrant Families' Perspectives on Canada's School Lunchtime
presenters: Yukari Seko, Veen Wong

keywords: school food, Asian immigrants, arts-informed research, Greater Toronto Area

We will present findings from our arts-informed qualitative study that interviewed eight school-aged children (7-13 years old) and seven parents who had migrated to Canada from China or India. The families shared their experiences bringing their "home" food to school for lunch and how children's experiences had influenced their family food practice. Their narratives and artworks suggested that children's school lunches convey the family's culinary and health values, family norms, and social locations. For migrant parents raising children in Canada, children's school lunchboxes can also reflect their ethnocultural identity and varying degrees of cultural assimilation. We discuss our findings' implications to potential national school food programs in Canada and the need for culturally appropriate food literacy education at school.

The Michelin Guide in Canada: Reinforcing Hegemonic National Cuisines

presenter: Anson Hunt

keywords: Canadian cuisine, Michelin Guide, fine dining, hegemony

This presentation highlights the differences in categorizations of restaurants in the recent edition of The Michelin Guide. Specifically, I demonstrate how Michelin does not reflect how restaurants portray themselves but instead ascribes their own categorization of nationality and style to these restaurants. By comparing data from the websites of these restaurants with the entries on Michelin's website, I argue that the lack of "Canadian" designation, and the abundant representation of French, Italian and Japanese restaurants reinforce popular ideas about what cuisines count as "the best", while also reinforcing Michelin's hegemonic dominance to not passively describe the world of fine dining, but actively prescribe their perspective and set standards for what kinds of cuisine are considered the best.

A5: Community-Based Research Methods & Evaluation in School Food Programs (rm. SC 216)

chair: Rachel Engler-Stringer

VIRTUAL/HYBRID

Co-learning across a Two-Year Universal School Food Program

presenters: Kaylee Michnik

keywords: school food, participatory methods, evaluation, Saskatoon

In late 2021, school staff, community partners and researchers kicked off a two-year learning journey in school food programming and research. As part of a population health research intervention study, a universal, curriculum integrated school lunch program was implemented in two Saskatoon schools. Through case study research, this presentation showcases the development and evaluation of the lunch program, including the theories, research tools, and relationships developed in the program.

Quantitative Evaluation Tools and Methods in School Food Program

presenter: Natalia Alaniz-Salinas

keywords: community-based research, school food program evaluation, organizational change, research methods

To understand the impact of the two-year school lunch universal program intervention, research tools were studied and implemented. 1) A Plate-waste audit to study the nutritional characteristics of school lunches at baseline and endpoint, and 2) An ongoing costing procedure to track and evaluate program financial sustainability. This presentation will cover both methods, used tools, as well as the benefits, complexities and challenges of their implementation in a community context.

Scaling up to a Universal Lunch Program

presenters: Shelly Fedrau, Candace Gabriel, Leilani Solmerano

keywords: school food, practice, scaling up

What does it take to upscale a school lunch program? Over the past two years our school doubled food production, designed a commercial kitchen, created new menus, integrated food literacy, and secured the partnerships and funding to do it all. This presentation will provide reflections from the perspective of school staff on the challenges and opportunities of a multi-partner approach to implement a universal, curriculum integrated school lunch program.

DAY 1, MAY 30 — 12:30 to 13:30

LUNCH

B1: Campus Food Systems 1 (rm. SC 222)

chair: Michael Lawler

Conceptualizing the Alternative Campus Foodscape

presenters: Michael Classens, Nicole Spiegelaar

keywords: campus food systems, alternatives

We draw on surveys and interviews with student leaders from across Canada, as well as our own experiences, to elaborate the contours of what we propose as the alternative campus foodscape in Canada. Within this context we highlight Campus Food Systems Alternatives (CFSAs) – on-campus initiatives that are explicitly motivated by animating prefigurative, structural, practice, and/or policy change through, within, and beyond the campus foodscape. We demonstrate how CFSAs are distinct from conventional food systems, elaborate on their key features, and argue that they are essential elements of a robust movement for food systems transformation.

From Leader to Laggard: Food Provisioning at University of Toronto

presenter: Michael Lawler

keywords: food provisioning, food sovereignty, higher education, critical geography

This presentation examines shifts in food provisioning at the University of Toronto throughout COVID-19. The institutional response to the pandemic has rolled back progressive food policies that have long been celebrated. Changes to these dining halls have been executed through a hasty reordering and reorganization of the ideological, material, and spatial dimensions of food across campus. These new food spaces feature a growing encroachment of corporations, and remake students as neoliberal consumers. Correspondingly, these changes appear to have negative outcomes on issues ranging from food security, employee precarity, affordability, sustainability, and nutrition. As an activist and scholar, I reflect on two years of working in a U of T residence, discussing modes of resistance, contestations, and institutional responses to activism.

It's More than the Food: How Outsourcing Student Food Service Destroys Values, Culture, and Nourishment on Postsecondary Campuses

presenter: Joshna Maharaj

keywords: post-secondary institutions, outsourcing, liability, student food

This presentation will examine the impact of the outsourcing of both student food and student housing, using real examples from three postsecondary campuses in Toronto. We will start with the terms and conditions of these corporate relationships, and we'll discuss why they're so attractive to postsecondary administrators. Then we'll focus on the real, lived impact of these corporate relationships, and the fatal blow that they have on campus food culture, and the proliferation of institutional values.

B2: Critical Perspectives on Complexity (rm. SC 303)

chair: Helena Shilomboleni

Exploring Wellbeing with Ethically Motivated Vegans

presenter: Julia Russell

keywords: veganism, wellbeing, more-than-human

This presentation explores preliminary results of a southern Ontario study on veganism, wellbeing, and connection to the more-than-human world. The study seeks to uncover how vegans contend with food insecurity, with ecological change, and with social challenges within the context of capitalism and anthropocentrism. This research will contribute to a better understanding of the maintenance of veganism and the different social determinants of health

that influence experiences with veganism. Ultimately, this may enhance the ability of more people to follow planetary-health recommendations for humanity to shift from animal-centric diets towards plant-based diets.

Food Pedagogy for Global Critical Consciousness

presenter: Madison Laurin

keywords: globalization, critical pedagogy

This paper introduces the idea of global critical consciousness as a way of reading the world through which individuals in the West can begin to reckon with the exploitative reality of neoliberal globalization and to recognize, in order to enact, their capacity to transform it. The enduring relevance of Paulo Freire in critical, liberatory pedagogy invites scholars to consider how critical consciousness can be applied even more broadly across the globe. I present a lit review and preliminary interview analysis from the beginning stages of an MA thesis to explore how food experiences and critical food pedagogy might contribute to the global critical consciousness of young adults in the West.

The Politics of Mitigating GHG Emissions in Aotearoa New Zealand's Dairy Sector

presenters: Peter Andrée

keywords: greenhouse gases (GHGs), dairy farming, settler-colonialism, Aotearoa New Zealand

Given two decades of resistance to GHG regulation by farmers in Aotearoa New Zealand (ANZ), how can we explain dairy sector participation in the design of new levies to curb on-farm GHG emissions? This paper argues that these proposals are best understood in relation to several key political-economic developments. Some are recent, including a collaborative governance process that centres farmers and Māori landowners in policy design, and a shift towards farmer acceptance of their responsibility to address climate change. The result is a compromise between the two dominant policy narratives on climate change in ANZ. These developments also need to be seen in broader context, one that raises questions about the intersection between settler-colonialism and building more sustainable agri-food systems.

B3: Hungry Story Roundtable (rm. SC 214)

chair: Jennifer Black

Hungry Story: Scholars and Artists Rewriting the Food Insecurity Script

presenters: Jennifer Black, Jennifer Brady, Dian Day, Elaine Power, Amanda White

keywords: knowledge mobilization, educational resource development, food insecurity, social justice

Despite Canada's relative global affluence, we have one of the weakest national strategies for addressing food insecurity, particularly for children and few teaching tools that engage children or their caregivers in critical discussions about food insecurity. Our interdisciplinary research-creation team of food and nutrition researchers, an author, and an artist, therefore developed a graphic novel project to engage children, parents, caregivers, and educators in learning about the root causes of food insecurity, including poverty. In this presentation, we will describe our process of collaborative research-creation and share examples from our emerging project to facilitate a conversation about how such tools may be used to enhance teaching, advocacy, and research to foster action for concrete change.

B4: Collaboration & Care (rm. SC 224)

chair: Sara Deris Crouthers

An Anicinabe Cookbook without Recipes: Reflection on a Community Project

presenter: Laurence Hamel-Charest

keywords: food heritage, community book, Anicinabek, decolonization

The communication explores the creative and collaborative process behind a community book on the food heritage of the Anicinabek of Lac Simon, a First Nation community located in Quebec. Some recent Indigenous cookbooks are the occasion to educate readers about "healthy" food practices, involving a whole series of food standards from the Public Health. If they are proposed to freely share some of their food heritage, what would they choose? What are

they proud of? What brings back good memories? I argued that content and format of this project are steps towards the decolonization of our relationship with Indigenous people. Both gives power and control to those who are invited to present their food heritage as they want by their own terms.

Diverse Food Practices by and for Racialized Communities in Montreal's Little Burgundy

presenter: noura nasser

keywords: community food economies, racial justice, Montreal, ethnography

This presentation showcases creative and inspirational diverse food practices that racialized communities in Montreal's Little Burgundy embark on in their everyday and they way racialization is happening at all times as these individuals contest everyday racism, stake a claim in the city, and perform their food cultures . I hone into three main concepts: mutual care, racial viscosity, and racial justice using a combined methodology of critical ethnography (autoethnography) and community-based research (co-research), which is attentive to interactions of place, race, and food. I also present the benefits of tapping into imaginative ethnography in which I describe writing with others about findings and thickly describing the field, by employing a typical day description of ethnographic vignettes.

Relationally Accountable Research for Indigenous Rematriation and Food Sovereignty: Notes from the RAIR Collective

presenters: Sarah Rotz, Adrienne Lickers Xavier, Terran Giacomini

keywords: Indigenous food sovereignty, land back, feminist research practice, Indigenous-settler collaboration

In this presentation, we explore our research as a collective of Indigenous and settler academics, food providers, and community-based organizers, including how we came together and shared a vision of deepening our relationships to land rooted in (non)(de)(anti)colonial and feminist perspectives. We reflect on what relationally accountable research looks like for us, including the challenges and practices we have come across as we strive to make our work possible as a collective and navigate a complex relationship with academia. We suggest this work of relational accountability might be considered 'field work' or 'feels work' as some of our members refer to it.

B5: Exemplary School Food Programs Roundtable (rm. SC 216) — VIRTUAL/HYBRID

chair: Amberley Ruetz

Examining School Food Models in Canada to Inform Best-Practices and Decision-Making for a National School Food Program

presenters: Amberley T. Ruetz, Rachel Engler-Stringer, Emily Doyle, Nicole Weber, Dana Korten, Kaylee Michnik

keywords: school food programs, program implementation, models, cross-Canada

This roundtable will highlight innovative school food programs (SFPs) across Canada. Drs. Amberley Ruetz and Rachel Engler-Stringer will lead a conversation about exemplary SFPs that are creatively incorporating food literacy, local foods, culture and heritage, and/or environmental sustainability practices. Through a series of case studies led by a multidisciplinary team of academics and community partners working in every province and territory, insights from 2 'pay-what-you-can' programs in Atlantic Canada, 1 universal free Indigenous-led program in the Yukon, 1 universal curriculum-integrated program in Saskatoon, and 1 Ontario program sourcing local food will be discussed. Results from a report on SFP costing prepared for Agriculture and Agrifood Canada to inform the development of the National School Food Policy will also be shared.

————— DAY 1, MAY 30 — 15:00 to 15:15 —————

BREAK

C1: Campus Food Systems 2 (rm. SC 222)

chair: Michael Classens

Growing Civic Killjoys on Campus

presenter: Sara Deris Crouthers

keywords: campus food system alternatives, food justice, climate justice, civic action

This paper is based on reflections after the first season of a BIPOC-led campus food-growing collective. Using my experiences and observations, I expand on the development of a radical pedagogy of place within the collective, and the potential of such a pedagogy to undergird a curriculum of civic education, connecting food system justice to broader struggles for justice. I contend that making space for radical, anti-capitalist food systems learning opens the possibilities for the development of connections between social movements while providing collaborators with a refuge amidst the conditions of late-stage capitalism.

Historical Contexts of Student Activism for Food Justice in Canada

presenter: Justin Patrick

keywords: student unions, student movements, food justice, student activism

From student movements for food justice to food services provided by student unions, students have made consequential impacts on how questions about food are understood in higher education practice. This presentation shares an analysis of key historical instances of student activism for food justice on Canadian university campuses. I draw on qualitative primary source documents, including student newspapers, documents from student unions, organizations, and movements, and social media posts. This exploratory study is intended to reframe campus food justice in the context of student power and provide a longitudinal overview of students' roles in and contributions to food-related decision making. I also provide recommendation about how to help ensure students have an effective and equitable voice in food-related decision making in Canadian universities.

The George Brown College Organic Campus Project

presenter: Lori Stahlbrand

keywords: culinary education, action research, organic designation

This presentation traces the experience of a class of second-year students in the Honours Bachelor of Food Studies at George Brown College (GBC) as they helped GBC become the first Designated Organic Chef School in Canada. Using a participatory action research methodology, students worked with the school's food purchasing department to source certified organic food products, and to educate fellow students, faculty, and staff about organic certification and sustainable regional food systems. Through this process, students learned about the complexities of the supply chain, and the challenges of making change at the largest chef school in Canada. They kept diaries, and collaborated on an academic paper about their experience as part of a required course in food movements.

C2: Community Food Initiatives (rm. SC 303)

chair: Mary Beckie

Uncovering Hidden Food Assets and Contexts through Photovoice

presenters: Tammara Soma, Belinda Li

keywords: food asset mapping, photovoice, planning, Vancouver

Food asset mapping conducted by planners and policymakers usually consists of an online map identifying the locations of food-related sites in cities. However, food asset mapping may be limited in its consideration for ecological and cultural assets critical for community food security. Furthermore, what are considered "assets" may not reflect the everyday lived experiences of marginalized communities. This study applied a "citizen science" photovoice food asset mapping involving diverse participants in the City of Vancouver. In applying a citizen science photovoice approach, this

study surfaced “hidden” contexts, food assets, and stories to integrate diverse community perspectives in food system planning. A short demo on how to create a photovoice food asset map will be available for participants.

Community Resources and Intervention for Vulnerable Populations: A Neighborhood Analysis

presenter: Anna-Liisa Aunio

keywords: food security, vulnerable populations, neighborhood initiatives

Vulnerable populations who face food insecurity face a host of other economic and social challenges that impact their ability to purchase healthy food. Only a small proportion of food insecure households seek the services of food banks or other food security initiatives. This paper presents preliminary analysis of a study of low-income residents in the Notre-Dame-de-Grâce neighborhood of Montreal, Quebec who participated in a free tax clinic program from 2022-2023. Their challenges, resources, and strategies for managing food insecurity are explored. In partnership with the local food security table, residents’ knowledge of local organizations and initiatives as well as reasons for participation in community interventions are addressed.

Building a Resilient, Sustainable Food System at the Community Level

presenter: Rachel Begg

keywords: food security, neighbourhood food table, vulnerable populations

This paper shares work conducted with a community food roundtable in the Notre-Dame-de-Grace neighbourhood of Montreal. By investing deeply in understanding local environments, vulnerability, and risk in the food systems, I propose that local food systems’ coordination, planning, and policy can sustain, deepen, and address the most intractable, difficult, and resource-intensive challenges communities face to build resilient, sustainable solutions for all residents. Key questions explored in this research include: How have community organizations adapted their strategies and services aimed at reducing food insecurity in the context of COVID? How can community organizations improve outreach to those most at-risk, particularly? What limitations do community organizations face when addressing and meeting the needs of vulnerable populations?

Experimenting with Food Studies Research Methods: The Case of Toronto’s Micro-Entrepreneur Produce Peddlers

presenter: Sarah Elton

keywords: research methods, produce supply-chains, urban food system, Toronto

This paper presentation describes how our study experimented with food studies research methods and in so doing made visible often overlooked or under-appreciated aspects of the urban food system. We present our research methods, and use our case study of Toronto’s micro-entrepreneur produce peddlers, to demonstrate how choices made in research design shape data generation, analysis, and findings – with policy implications.

C3: Greenhouses & Food Security (rm. SC 214)

chair: Elaine Power

Community-Based Greenhouses in Montreal: Motivations, Obstacles, and Opportunities

presenter: Nathan McClintock

keywords: urban agriculture, food security, gentrification, inclusion

Greenhouses are fast becoming a feature of cities across Canada, incorporated into high-end developments and promoted as a key component of a resilient urban food system. For community-based organizations, however, greenhouse development isn’t easy. Our study of community, cooperative, and ‘solidarity’ greenhouses operating (or under development) in low-income neighbourhoods in Montreal reveals diverse motivations, from enhancing food security and social inclusion to contributing to the circular economy. Infrastructure costs, access to space and funding, and the politics of partnerships present considerable challenges. Concern over gentrification is widespread and many organizations have a hard time engaging community members. Some projects have flourished, some have turned to lower cost alternatives, and some have been shelved entirely.

Fresh Local Produce in Arviat, Nunavut: Can a Greenhouse Increase Food Security in a Remote Arctic Community?
presenter: Julie Robertson

keywords: Arctic greenhouse, food security, fresh produce, food sovereignty

This presentation will discuss the social and economic impacts of two large 42 foot geodesic dome greenhouses in Arviat, Nunavut. The data includes results from a community survey prior to growing local produce. The in-depth survey delves into family demographics, participants food preferences, food buying habits, changes in access to traditional food and food security status. The session will also discuss the impact that COVID-19 had on the community, access to food sources and the outcome of the greenhouses.

C4: Food/Social Transitions (rm. SC 224)

chair: Michelle Ryan

Perspectives of Indigenous Women on Equitable Agroecology Transition: A Literature Review
presenter: Rosie Kerr

keywords: Indigenous women, agroecology, equity, gender

This paper will review literature in both Spanish and English that includes direct testimony from Indigenous women involved with agroecology in the global South. This will foreground their perspectives in answering the question: how can the spread of agroecology also facilitate equity at the intersection of gender and Indigenous identity? This presentation will highlight both (1) how racism and gender dynamics influence agroecology transition and (2) ways in which Indigenous women have experienced empowerment through their participation in agroecology. For agroecology transition to facilitate more equitable relationships in our food system, we must pay attention to not only how women benefit from agroecology, but also to how gender inequity and anti-Indigenous racism create barriers for Indigenous women.

The Accidental Feminist Movement: Women in Community Supported Agriculture
presenter: Jane Wilson

keywords: CSA, feminist theory, care ethics, labour

This presentation explores why many women are attracted to community supported agriculture (CSA) as an alternative to industrial agriculture, when there have historically been barriers for them in the industry at large. Findings of interviews with women CSA farmers in Southern Ontario are discussed, including the draws, benefits, and challenges of CSA farming as a woman. The presentation touches on care ethics, economic benefits and challenges, motherhood, and the difficulties of first generation farming. Overall, I found that the women interviewed have a passion for what they do and use it to persevere through challenges. The movement of CSA is an unintentional feminist movement, as women reshape what it means to be a farmer or farm wife, and the agricultural industry at large.

From Food Autonomy to a Just Transition
presenter: Bryan Dale

keywords: food sovereignty, just transition, COVID, Québec

In 2020 and 2021, the COVID-19 pandemic provoked an increased interest in local food systems, with initiatives like Community Supported Agriculture (CSA) programs expanding rapidly. Governments also followed suit. In Quebec, the province launched a funding program to expand season-extension infrastructure such as greenhouses, reflecting broader discourses emphasizing the importance of 'food autonomy'. In this paper, I assess such tendencies, which often represent a narrow and short-term desire to localize food systems, arguing that the 'just transition' will be a much more strategic and meaningful framework through which to reimagine a post-pandemic food system. As I discuss, the just transition holds a stronger potential to articulate connections between an ecological (and socially just) food system with broader societal transformations.

C5: Exploring Carceral Food Systems 1 (rm. SC 216) — VIRTUAL/HYBRID

chairs: Amanda Wilson & Ami Stearns

Power, Place, and Food: The Complex Ways Food Interacts With Carceral Logics Within and Beyond Prison Walls

presenter: Kelsey Timler

keywords: carceral food, parole, power structures, food justice

Drawing from experiences conducting community-based research on a prison farm, and an ongoing participatory action research project aimed at co-developing a food justice initiative with and for women on parole, I will argue that while the production and consumption of food is an apt site for disruption and resistance, carceral food analyses and action must also: be grounded in nuanced and systems-oriented understandings, center the leadership and expertise of people with lived and living experience and expertise of incarceration, ensure constant and critical attention to power structures, and harness the privilege of academic research to support resistance.

Identity, Family, Food: Women's Experiences in Carceral Spaces

presenter: Kelli Grant, April Terry

keywords: carceral food, identity, mothers

This presentation focuses on the connection between identity and food, focusing on preliminary research findings with incarcerated mothers and the impacts on self and their families. Women are not allowed to make choices regarding food consumption in correctional facilities due to rules and regulations, disrupting a sense of identity. They are socialized differently than men around food and, based on eco-feminist theory, develop different levels of connection to their identity surrounding tasks and responsibilities related to food. Mass incarceration is impacting women at higher and higher rates, and food quality and accessibility issues are a concern not only for the self, but also for the family.

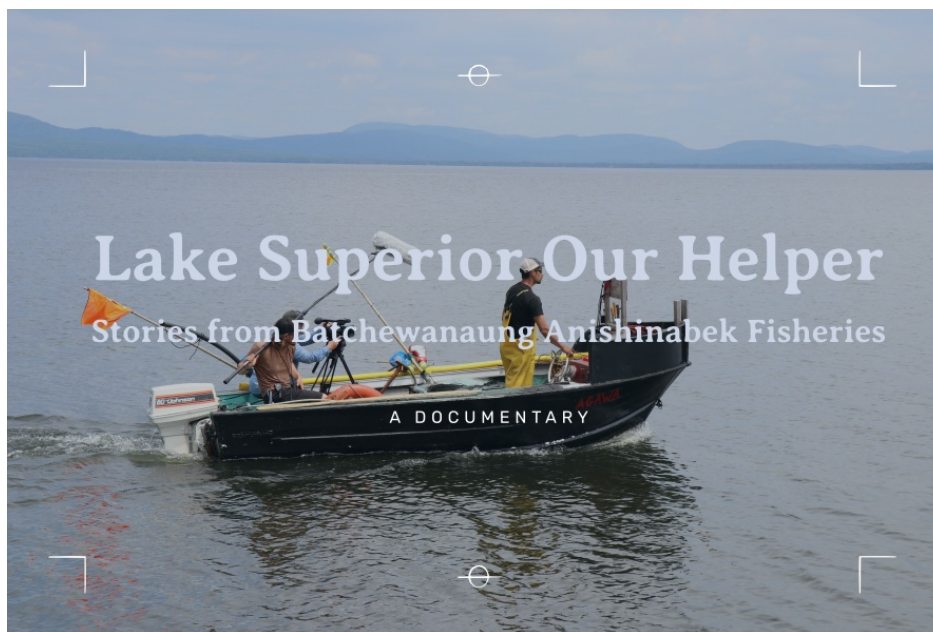
————— DAY 1, MAY 30 — 16:45 to 17:00 —————

BREAK

----- DAY 1, MAY 30 — 17:00 to 19:00 -----

PLENARY 1: “LAKE SUPERIOR OUR HELPER”
screening and discussion with the filmmakers
(Curtis Lecture Hall CLH L)

“Lake Superior Our Helper: Stories from Batchewanaung Anishinabek Fisheries” follows Chief Dean Sayers through a series of conversations that reveal the cultural, political, and ecological relationships surrounding the community’s fisheries, sharing the messages of Elders, youth, fishers, community leaders, and their visions for the future. It also documents how fishing has changed over time, conflicts with the state around management and regulation, principles of Indigenous law, and the culture and ceremony that are deeply embedded within fishing practices. The film and discussion will bring us face to face with the contemporary and past tensions around traditional fisheries, including the seemingly irreconcilable disconnects between Indigenous foodways and settler colonial governance. Members of the Batchewana First Nation, filmmaker Sarah Furlotte, and producers Kristen Lowitt and Charles Levkoe will take part in the discussion.



Financial support for this session was provided by the Federation for the Humanities and Social Sciences.

----- DAY 2, MAY 31 — 9:00 to 10:30 -----

D1: Campus Food Systems 3 (rm. SC 222)

chair: Michael Classens

Experiential Assessments for Sustainable Food Systems Education

presenters: Ginny Wong, Steffanie Scott

keywords: campus food systems, pedagogy, student-centering

We recognize the value of educating students about sustainable and secure food systems. The challenge is finding meaningful ways to engage students to take action that extend beyond the final course project. In this study, we analyze student work from two upper-year courses at the University of Waterloo: “Food Systems and Sustainability” and “Sustainable Food: Regional Case Study.” We will share six assessments that support experiential learning and collective action, which aligns with emerging signature pedagogy for sustainable food systems education. Student

voices and stories are shared, creating a series of evidenced-based assessment techniques shown to create meaningful learning experiences. This will support other educators interested in embedding the signature pedagogy for sustainable food systems education.

The Hidden Curriculum of Food (Un)Sustainability: The Case of OISE

presenter: Jennifer Sumner

keywords: campus food systems, unsustainability, systemic challenges

The hidden curriculum consists of the unspoken or implicit academic, social, and cultural messages that are communicated to students while they are in school, including messages about food. For example, as opposed to the overt curriculum of encouraging healthy eating in the classroom, the hidden curriculum of the pop machine in the hallway sends a message that eating junk food is acceptable. Such messages affect students subconsciously, with long-lasting repercussions for food systems change. This paper will explore the hidden curriculum of food at the Ontario Institute for Studies in Education, which has a history of unspoken or implicit food unsustainabilities. However, recent events point to a reimagining of the role of food in the lives of students, as well as staff and faculty.

A Progress Report on the George Brown College Bachelor of Food Studies

presenters: Lori Stahlbrand, Caitlin Scott

keywords: pedagogy, undergraduate food studies, culinary arts, systems

George Brown's undergraduate program in Food Studies, the first in Canada, was conceived to merge critical education with applied practical skills training. Launched in 2021, the program currently boasts 36 students, and is based on the belief that food studies can contribute to a transformative education by incorporating a systems perspective and the social, cultural, political, and environmental aspects of food. The emphasis on operationalization inherent in culinary training is intended to bring a deeper understanding of food system challenges and opportunities. This presentation explores the first two years of the program, including the challenges of launching a new degree in the midst of a pandemic, and the opportunities presented by students with a keen interest in both the culinary and broader aspects of food.

D2: Urban Ag & Food Systems (rm. SC 303)

chair: Kelsey Speakman

Change, Challenge, and Opportunity Within an Indian Urban Food System: Lessons and Directions for Future Global South Urban Food Research

presenter: Farhan Rahman

keywords: food security, urban development, poverty alleviation

The Committee on World Food Security (of the United Nations' Food and Agriculture organization) have recently expressed concerns about what the rapid transformations of food value-chains might imply for traditional food actors and food security in general. For this work, a semi-structured qualitative questionnaire was posed to over 200 individuals comprising consumers, commission agents (wholesalers), small retailers, and prepared food vendors in the context of Bengaluru (Bangalore), India. What becomes clear from this journey through their testaments is the need for new global south-driven models of urban food system resilience, socio-economic development, and new data that is more connected to the lived experiences of urban food actors in the global south.

Agricultural Societies, a Hub for Advancing Local Food?

presenter: Terra Pombert

keywords: urban agriculture, local food, community development, Alberta

Agricultural Societies throughout Canada have been integral to the agricultural, cultural and recreational development of communities. In Alberta, they are facing challenges due to changes in funding, urbanization and community needs. How could they remain relevant with the changes in agriculture? Using interviews and focus

groups I investigated the contributions they are or could be making towards supporting changes in the agri-food system such as the demand for localized and place-based food systems. I share the importance of capturing the local needs and vision of stakeholders in determining common goals. I discuss how this research is being shared with decision makers and stakeholders to consider for the organizational development of the Beaumont & District Agricultural Society and the City of Beaumont's Urban Agricultural Plan.

Reimagining Urban Agriculture Research with Intersectionality

presenter: Laine Young

keywords: urban agriculture, intersectionality, feminist research, Quito

This presentation explores the use of Intersectionality as a feminist research methodology to explore the practice of urban agriculture. The practice is well-studied, but what are we missing? What stories about urban agriculture are untold? Using a feminist intersectionality methodology in urban agriculture research can reimagine the practice and provide holistic assessment of the benefits and challenges. This presentation focuses on a PhD research project in Quito, Ecuador with the participants of AGRUPAR. AGRUPAR, a member of the RUAF partnership, is an international award-winning participatory urban agriculture project in Quito. The presentation will discuss an analysis of urban agriculture in Quito, and will highlight the intersectionality methodology, and how it can be used in other research projects within food studies.

D3: Critical Perspectives on Metrics & Measurements (rm. SC 214)

chair: Rachel Engler-Stringer

Food, Bodies, Health (Risks): The Biopolitics of Organic Materiality Testing

presenter: Myriam Durocher

keywords: STS, chronic disease, diet, risk management practices

In this presentation, I discuss results from my postdoctoral research project where I carried out a comparative analysis between testing practices dedicated to preventing and controlling chronic conditions associated with food ingestion, such as type 2 diabetes, and others dedicated to preventing health conditions associated with the ingestion of pesticides and contaminants. I argue that the apparatus of testing practices mobilized to manage health risks associated with the diet contributes to reinforcing the individualization of health (responsibility) rather than its collectivization, and invisibilizes the environmental factors in disease causation. I argue that it also contributes to approaching "diet related conditions" through a lens that frames bodies as independent from their environments and contexts, and disease as following causal and linear pathways.

Restorative Diets: Comparing Historical and Contemporary Salmon Harvest Rates

presenters: Erika Gavenus, Rachelle Beveridge, Terre Satterfield

keywords: fisheries governance, disrupted diets, Indigenous foods, British Columbia

First Nations face persistent challenges related to the state of their fisheries along the coast of British Columbia. Crown-imposed fisheries governance has been implicated in contributing to these challenges. The strategy of setting ceilings on how many fish are taken by First Nations food fisheries too often relies on evidence reflecting disrupted diets and fishing practices. We use the example of salmon to develop methods to estimate harvest rates consistent with less disrupted—restorative—diets, and to consider the magnitude of the difference between harvest rates consistent with restorative compared to contemporary diets. We find salmon harvest rates suggested by contemporary assessments consistently fall below rates to support restorative diets, with potential repercussions for First Nations working to renew their food systems.

D4: MiFOOD Network: International Migration and Urban Food Security 1 (rm. SC 224)

chair: Jonathan Crush

Pandemic Precarity, Food Insecurity, and Migration to South Africa

presenters: Jonathan Crush, Godfrey Tawodzera

keywords: migrant food, South-South migration, policy

In this presentation, we demonstrate that the notion of 'pandemic precarity' in the context of South-South migration needs to include the nature and drivers of intensified food insecurity for both migrants and their trans-local households in other countries. At its most basic level, pandemic precarity refers to the intensification of precarity and the increased incidence and severity of its symptoms such as poverty, inequality and economic insecurity. The case study evidence comes from our 2021 survey of Zimbabwean migrant households in South Africa. We suggest that the findings open the possibility for a new research and policy agenda for South-South migration at the intersection between precarity and food insecurity.

COVID-19 and Informal Food Trade in Zimbabwe

presenter: Abel Chikanda

keywords: migrant food, informal trade, Zimbabwe-South Africa

The collapse of Zimbabwe's economy in the 2000s resulted in the country relying largely on food imports from other countries, especially from South Africa. Informal cross-border traders have become crucial players in the country's food economy, playing an important role in the importation of food as well as its retail across the country. The paper uses data from a survey conducted by the Southern African Migration Program (SAMP) in 2015/16 to document the role of informal food traders in not only improving the availability of food on the market but also in creating employment opportunities in the country. It then uses document analysis to investigate how informal food trading was affected by the covid-19 pandemic-induced lockdowns and assesses its current role in Zimbabwe's economy.

Assessing the Food Insecurity Consequences of COVID-19 on Marginalized Refugees in Canada

presenter: Zhenzhong Si

keywords: migrant food, food access, gender, Afghanistan-Somalia-Syria-Canada

Based on a survey and in-depth interviews with 85 Somali, Syrian and Afghan refugees settling in the Kitchener-Waterloo region, this research documents the gendered food experience of refugees during the pandemic. The presentation shows although migrating to Canada greatly enhanced refugees' food security in general, their household food security was deteriorated during the pandemic because of rising food prices and worsening economic conditions. Syrian refugees are slightly more food insecure than the two other groups. The use of food banks rose significantly because of the pandemic. The power of women in decision making was considerably limited due to high level of financial dependence upon other household members. This study provides critical data to the local government and other stakeholders to inform food policy responses.

D5: Exploring Carceral Food Systems 2 (rm. SC 216) — VIRTUAL/HYBRID

chairs: Amanda Wilson & Ami Stearns

The Save our Prison Farms Coalition: Resisting Neoliberal Corrections Policies in Canada

presenters: Annette Aurélie Desmarais, Meghan Entz, Jessie MacInnis

keywords: prison farms, neoliberalism, resistance, social movement

This paper analyzes the Save our Prison Farms (SOPF) coalition that emerged in Kingston, Ontario in response to the Government of Canada's neoliberal prison reform agenda that included closing prison farms. Using interviews with coalition members and consideration of various primary sources, we explore the SOPF's strategies, actions and

impact to demonstrate how diverse groups worked across differences to engage in a range of resistance tactics while embracing a common banner of social and political struggle.

Exploring the Legality of Selling Food Produced in Prisons

presenter: Sarah Berger Richardson

keywords: carceral food, prison labour, food law, labeling

Do consumers have a right to know where their food comes from? More specifically, do they have the right to know if their food was produced with prison labour? Despite its stated opposition to importing products made with prison labour abroad, Canada does not specifically prohibit the export or domestic sale of food produced through prison labour. Moreover, existing laws and regulations do not require food labels to specify who produced the products or under what conditions. Although most prepackaged foods sold in Canada require a label, the origins of individual ingredients are not specified. Drawing on recent case law on labeling requirements and using the recently closed Joyceville abattoir as a case study, this presentation will discuss the prevalence of prison food sales in Canada and opportunities for legal reform.

Contesting through Food: Hunger Strikes in Carceral Food Systems

presenter: Julie Courchesne

keywords: carceral food, hunger strikes, resistance, identity

This presentation shows how food is a space of contestation where incarcerated folks and Canadian carceral institutions fight with disproportionate means to gain power. Drawing on a media review conducted as part of the Carceral Food Systems Research project, I will explore collective hunger strikes in Canadian prisons, highlighting the demands made by incarcerated individuals between 2016 and 2022, as well as the institutions' response. Since these hunger strikes have been used to challenge various inhuman conditions of detention, we will reflect on them, and food more broadly, as a tool to resist authority, its ability to foster a sense of autonomy and identity for incarcerated folks as well as to forge a bond of solidarity through collective mobilization, both inside and outside prison walls.

WORKSHOP: 9:00 – 12:00

Basic Income as a Tool for Enhancing Food Systems Resilience (rm. SC 101)

chair: Kristen Lowitt

presenters: Andy Olson, Valerie Tarasuk, Cathy Holtslander

keywords: basic income, food policy, food security, cross-Canada

Policies to support social and economic security while responding to environmental challenges are urgently needed. Basic income is receiving attention in Canada as one such policy. This workshop will convene food systems stakeholders to share perspectives on basic income as a tool for enhancing food systems resilience in Canada. This workshop will have two parts. Part one will be a panel sharing perspectives on basic income. Part two will be small group discussions exploring cross-sector linkages and priority areas of basic income across the food system. The workshop is open to all conference participants. It is part of a Connection Grant project support by CAFS. As this workshop is being undertaken for research, consent from all participants will be obtained.

————— DAY 2, MAY 31 — 10:30 to 11:00 —————

BREAK

E1: Campus Food Systems 4 (rm. SC 222)

chair: Michael Classens

AASHE STARS Certification: Toward Sustainable Food Services?

presenter: Angelica Ramoutar

keywords: campus food systems, assessment, Canada

This presentation explores the barriers Canadian higher education institutions (HEIs) face in receiving recognition for their food and dining services in the Sustainability Tracking, Assessment & Rating System (STARS). Through a review of existing literature and a series of semi-structured interviews with key informants in the HEI food and dining industry, I explore these barriers and provide recommendations for institutions on how they can receive the STARS certification. The sustainability of food dining services is becoming the focus of academic discussions as society faces food security among a growing population dealing with climate change. STARS is a self-reporting framework that has shown to be effective in changing food and dining services. However, a limited number of HEIs have yet to be recognized for their services.

Building a Regional Food System Network: a Community-University Collaboration

presenter: Mary Stockdale

keywords: food system, network, North Okanagan, institutional procurement

My presentation will argue that long-term community-university partnerships can benefit both regional food systems and campus food systems. Since 2016, my university, UBCO, has been a partner in building the Land to Table (L2T) regional food system network: hosting events, securing funding, partnering in community-engaged research, and acting as 'institutional champion' in a two-year Local Food Procurement Pilot Project connecting UBCO's Food Services with Land to Table's small- and medium-scale farmers. Ongoing work includes: relationship building along the food value chain from farmers to students; holding dialogues on the values that unite food value chain actors in the areas of environmental sustainability and social justice; and exploring the potential for scaling up to include more farmers and additional regional institutions.

E2: School Food, Teacher Roles (rm. SC 303)

chair: Rob Janousek

School Food Development Programming in Saskatchewan

presenters: Tammy Shakotko, Stefanie Foster, Rachel Engler-Stringer, Elizabeth Read

keywords: school food, program development, Indigenous youth, Saskatchewan

This presentation will explain how the School Food Development Project supports schools in defining what an ideal, culturally appropriate, Indigenous-led School Food Program (SFP) could look like and how it could act as a model for national SFP development. Using a co-design model, 12 schools from Saskatoon and Meadow Lake Tribal Council will examine existing SFPs and how they can improve childhood nutrition and wellbeing while supporting community food security and self-determination. We will share reflections from schools as they explore their current SFP strengths, challenges, and opportunities, and the emerging themes around funding, staffing, food access and necessary resources. Finally, we will explain the direction the schools would like to take as they implement their ideas in year two of the project.

Exploring Teachers' Tensions Related to Supporting Students' Food Needs

presenter: Raihan Hassen

keywords: student food security, teacher roles, British Columbia

This presentation outlines the tensions that fourteen (n=14) grade 5-7 BC teachers feel as it relates to ensuring that students are well-fed and educated about healthy eating. While addressing students' food and nutrition needs is not listed as an explicit role for teachers according to the Professional Standards for BC Educators, evidence suggests that teachers are left to fill a variety of unmet food needs for students. I will present teachers' perceptions of their responsibilities for caring for students' food and nutrition needs, the realities of caring for students' needs, and the impact it has on teachers' workloads. Insights from this research can inform emerging school-based food and nutrition programs and policy given ongoing momentum towards building a national school meal program.

E3: Alternative Epistemologies (rm. SC 214)

chair: David Szanto

A Supermarket Séance: Animals, Meat, and the Spaces Between

presenter: Kelsey Speakman

keywords: supermarkets, beef, mediation, animality

Situating supermarkets as mediators that regulate the movement of commodities between spaces of production and consumption, the paper brings attention to supermarkets' related roles as "mediums" that channel communications between the living and the dead. This theorization follows from feminist and postcolonial research that takes seriously the multiple animacies that populate and constitute material worlds. As part of a larger case study of beef consumption in Loblaw supermarkets, the paper examines abject traces of cattle in retail meat departments, which complicate implicitly the divisions between living animals and dead meat that are reified explicitly in these settings. It argues that such spectral encounters carry potential to attune shoppers to the responsibilities embedded within the vulnerabilities of eating and being eaten.

The Kitchen is my Memory: Reflexivity on Métis Culinary Place-Making

presenter: Stephanie Chartrand

keywords: culinary place-making, pedagogy, reflexivity, Métis identity

From childhood food memories in a rural Métis community to current urban food spaces; these memories are held for me in the kitchen. This paper explores a student researchers lived experiences as a Métis person in relation to the concept of culinary place-making. Reflexivity is used as a primary method to understand and critique literature in the field of Food Studies, Indigenous Studies, and Community Development. The discussion will highlight how ways of knowing and various forms of knowledge beyond the institute have demonstrated how culinary place-making is cultural resurgence while also creating an entry point for further exploration within academia.

Succulent or Slimy? Unlearning Food through Research-Creation

presenter: David Szanto

keywords: epistemology, research-creation, failure, queer theory

This presentation starts from the position that food art can uncover alternative ways of knowing, help 'unlearn' disciplines, and destabilize masculinist knowledge structures. Reflecting on several food-related research-creation projects, I explore contexts of failing, wondering, and not-knowing—potentially contributing to alternative food-and-human relationships. Projects include: a one-on-one performance about yeast, humanness, and death; a feeding robot addressing dominance and nurturing; an 'un-concert' that translated food into music; and an international knowledge-exchange initiative about eco-gastronomy. As we push back against problematic power relations and oppression within food systems, how can 'getting it wrong' be a useful way to re-imagine food scholarship and discover forms of knowing that conventional methods might miss?

E4: MiFOOD Network: International Migration and Urban Food Security 2 (rm. SC 224)

chair: Jonathan Crush

Intersections of Race, COVID-19 Pandemic, and Food Security in Black Identifying Canadian Households

presenters: Elizabeth Onyango, Keji Mori

keywords: migrant food; African-Canadians; community engagement; intersectionality

Our presentation is based on a critical synthesis of existing academic and non-academic literature on COVID-19 pandemic, food insecurity in Black identifying Canadian households, and other intersecting identities including race. Using an intersectionality lens, we demonstrate that food insecurity in Canada is a racialized emergent public health issue rooted in structural and systemic racism that intersects with multiple determinants of health to produce grave social and economic inequities. With increased global emergencies—COVID-19 pandemic and increased cost of living, communities on the margins experience increased inequities in accessing basic amenities such as food. Our synthesis suggest the need for active engagement of minority communities in decision-making and the formulation of policies that recognize cultural food needs, and address principal causes of food insecurity and weaknesses in Canada's food systems.

Assessing the Food Insecurity Consequences of COVID-19 on Somali Migrants in Nairobi, Kenya

presenter: Zack Ahmed

keywords: South-South migration, food security, COVID, urban migrants

In this presentation, I will delve into the impacts of COVID-19 on the food security of urban migrants and refugees in the global South. The pandemic exposed weaknesses in the global economy and disrupted food supply chains, leading to negative consequences for food security. This study, conducted as part of the MiFOOD project, presents the findings of a new household survey and in-depth interviews with 268 Somali migrants in Nairobi, Kenya, in August 2022. The study documents the pandemic-related experiences of migrants in accessing and consuming food, and assess the overall impacts of COVID-19 on their food security. By contributing to the emerging body of case-study evidence, the study aims to shed light on the experiences of vulnerable populations and inform policies that address their food security needs.

Migration and Food Insecurity in Quito, Ecuador

presenters: Cheryl Martens, Myriam Paredes

keywords: migrant food, food access, policy, Venezuela-Ecuador

This presentation, based on a policy review and a household food security survey, will examine the situation of food insecurity in Quito, Ecuador, with a focus on Venezuelan migrants. (The Venezuelan migration crisis has had a major impact in the region and Ecuador is now home to more than 551 000 Venezuelans migrants.) We will discuss the food security implications of government policies, including visa fees and restrictions in place in Ecuador since 2018, as well as the impact of COVID restrictions and innovative, migrant-led responses to informal working conditions and food insecurity within the city. As has been well documented across Latin America, food insecurity is not necessarily linked to insufficient food availability, but rather to the difficulty of individuals/households in accessing a food basket that satisfies basic needs.

E5: Restoration/Reproduction (rm. SC 216) — VIRTUAL/HYBRID

chair: Phoebe Stephens

Negotiating and Navigating Multiple Dimensions of Access to Nuxalk Foods

presenters: Rachelle Beveridge, Erika Gavenus, Ximana Nola Mack, Wapat Alec Willie

keywords: food security, food programmes, traditional foods, Nuxalk First Nation

Many First Nations raise the importance of taking seriously the multiple dimensions of accessing their traditional foods, yet standard metrics of food security remain preoccupied with the affordability of market foods. Externally determined programmes, policies, and funding informed by these metrics can overlook important, creative work being led by communities to restore Indigenous food systems. Using data from the Nuxalk Food Survey, we compare standard metrics of food security with the challenges participants face when accessing traditional foods to demonstrate dynamics potentially missing from standard assessments. We then share three examples of ongoing work affiliated with the Nuxalk Food Office that explicitly attend to these dynamics: mapping of seasonal rounds, renewal of plant food resources, and traditional food catering.

Shapeshifting through Negotiation: Agroecology as a Paradigm in Global Food Governance

presenter: Indra Noyes

keywords: agroecology, global governance, discourse analysis, food policy

Agroecology is an important paradigm in the governance responses to the multiple crises of the present moment in the geopolitics of food. I present an analysis of the different policy recommendations on agroecology in global governance texts, such as those of the Committee on World Food Security (CFS), the High Level Panel of Experts that advise the CFS, and others. This analysis reveals the definitional contestation around agroecology reflects the political contestation about the future of food systems. I argue that agroecology is a robust and important paradigm in global governance when it comes to protecting, upholding, and advocating for some types of food systems. At the same time, agroecology as a global systems paradigm lacks specificity about transition pathways of central food systems issues.

Climate Insurance, Rural Livelihoods, and Marginalization in Eastern El Salvador

presenter: Juan Carlos Jimenez

keywords: climate insurance, smallholders, livelihoods, El Salvador

This paper documents the impacts of a climate insurance product offered by the Salvadorian Agricultural Development Bank to smallholder farmers. The product insures the loans taken by farmers for their harvests, compensating them when an climate impact occurs. Findings suggest that “Climate-smart” financing does little to redress the chronic economic marginalization of Salvadorian smallholders. Producers have adopted a variety of coping strategies to deal with combined economic and climatic pressures, including the depletion of assets and further diversifying their livelihoods. Their ability to invest in future livelihood activities and day-to-day survival are severely limited given diminishing financial returns, flimsy institutional supports, and weakened political power characteristic of neoliberal market-oriented agriculture.

----- DAY 2, MAY 31 — 11:00 to 12:30 -----

CAFS ANNUAL GENERAL MEETING & LUNCH

(Curtis Lecture Hall CLH L)

l'Association
canadienne des études
sur l'alimentation



Canadian
Association for
Food Studies

Free lunch for the first 50 attendees!

See page 7 for the AGM agenda.

----- DAY 2, MAY 31 — 14:15 to 15:15 -----

F1: Resilience and Sustainability in Farming Systems (rm. SC 222)

chair: Michael Classens

Grassroots Approaches to Agricultural Data Governance: Studying Farmer and Food Movements

presenters: Sarah-Louise Ruder, Hannah Wittman

keywords: datafication, data justice, food sovereignty, farmers

We argue that digital technologies and data can offer ways to support food sovereignty and data justice for farmers, while disrupting unsustainable patterns, although it requires intentional reframing of governance and technology development. Our conference presentation shares academic and practical insights based in three years of engagement and public scholarship on farmer and food organizations and data justice movements with relevance to food systems (broadly defined to include the open-access, open-source movement). Empirically, the paper is grounded in qualitative data from workshops, participant observations from conferences, public-facing reports, and archival material shared by community research partners in Canada, the US, and Mexico, as well as international networks in which these groups take part.

What is the Role of New Agricultural Innovations in Strengthening Smallholder Farming Systems Resilience in Africa?

presenter: Helena Shilomboleni

keywords: resilience, smallholder farming systems, Africa, agriculture

This paper presents initial results of a scoping review that synthesized the evidence concerning the role and impacts of new agricultural innovations on the resilience of Africa's smallholder farming systems. Over the past decade, new agricultural development initiatives, such as digital agriculture efforts, have been promoting resilience thinking as a proactive adaptive strategy to help to transform agricultural sectors and rural livelihoods in low-and-middle income countries. Despite burgeoning optimism to mainstream resilience into agricultural development and policy agendas, however, there exists a dearth of rigorous research showcasing whether existing framings and applications of resilience offer relevant and useful responses that can help Africa's smallholder farmers cope and adapt to the livelihood constraints they currently face.

F2: Governance & CSOs (rm. SC 303)

chair: Amanda Wilson

Food Systems Governance from the Perspective of Civil Society Organizations

presenters: Dana Korten, Charles Z. Levkoe, Kirsti Tasala, Peter Andrée, Julie Courchesne

keywords: civil society organizations, governance, community engagement, participatory approaches

Civil society organizations (CSO) engage in food systems work to address a wide range of issues using diverse approaches. Most coalesce around a broad goal to build more equitable and sustainable food systems. Beyond developing programs and influencing individual behavior, impacting the systems that limit progressive change demands engaging with governance - the relationships, processes, rules, practices, and structures through which power is exercised and decisions are made. This presentation explores the meanings and perspectives of food systems governance from the perspectives of CSO leaders from across 'Canada'. Our research demonstrates a discerning and comprehensive understanding of how CSOs make sense of food systems governance to help define this field of engagement, while also articulating the ways CSOs are effecting change.

Food Systems Governance Engagement—Strategies and Tactics of Civil Society Organizations

presenters: Kirsti Tasala, Dana Korten, Charles Z. Levkoe, Peter Andrée, Julie Courchesne

keywords: civil society organizations, governance, community engagement, participatory approaches

Civil society organizations (CSO) have diverse perspectives on food systems issues and how to engage with their interconnected challenges. We draw on semi-structured interviews with CSOs involved in food systems activities in Canada and Indigenous territories and consider the strategies and tactics used to engage with food systems governance. Our research shows that CSOs have cultivated creative and adaptive approaches to meaningfully engage in food systems governance, challenge exclusionary structures, and enhance opportunities for participation. CSOs prioritize collaborative approaches to decision making both within their organizational structures and networks as well as with governments at all levels. These strategies contribute to critically analyzing and redistributing power and bringing diverse voices to food systems conversations.

F3: Digital Food Culture (rm. SC 214)

chair: Elaine Power

Bites and Bytes: Virtual Food Programming at Queen's University

presenter: Kiera McMaster

keywords: university cooking classes, geographies of care, food literacy, food security

During the COVID-19 pandemic, the Cooking with Grammas programming at Queen's University was moved online. Following the initial success of the program, a second cooking program, Cooking with Chaplains, was started in the fall of 2020. In these programs, students joined together to cook and eat a meal together over Zoom. These programs aim to address student food insecurity and illiteracy and a lack of community on campus. In my presentation, I will discuss the two programs in conversation with literature related to care, geographies of care, and food and wellbeing. I will conclude my presentation with four recommendations for others looking to run similar cooking programs: investigate hybrid programming options, provide a consistent format, demonstrate openness, and provide care to the leaders themselves.

The Representations of Alternative Proteins to Meat On Instagram and their Reception Among Various Segments of Consumers

presenters: Claudia Laviolette, Laurence Godin

keywords: social representation, visual methodologies, alternative proteins, consumption, social media

The production of meat and dairy contributes to several environmental issues and raises moral and ethical questions that pertain to the wellbeing of animals. Accordingly, one of the challenges of our time is for food consumption patterns to evolve away from meat and dairy and towards alternative protein to them. In this presentation, we first look at the results of a research project centered around the world of alternative proteins as displayed on Instagram, with a particular focus on the ways in which social representations and norms are conveyed through images. Secondly, and based on the results of a series of focus group and individual interviews, we discuss the reception of these publications and of the social representation they carry for consumers.

F4: MiFOOD Network: International Migration and Urban Food Security 3 (rm. SC 224)

chair: Jonathan Crush

Food In/security and Transnational Labour Migration from Nepal through a Gender Lens

presenter: Hari KC

keywords: food in/security, women's migration for work, Nepal, feminist food justice

This presentation examines the nexus between food in/security and women's transnational labour migration from Nepal to the Arabian Gulf countries within the context of globalization. Based on qualitative data gathered from Nepal, Qatar, Kuwait, and the United Arab Emirates, I contend that women's outmigration for work has addressed the immediate exigencies of food insecurity in Nepal while further enfeebling food sovereignty. Such contradictions are especially manifest in Nepal's newly urban areas which are under tremendous pressure from the forces and processes of globalization. I also deliberate on a feminist food justice approach that responds to these contradictory outcomes of women's outmigration for work.

The Impact of Global Pandemic on Food Security Among Female Return Migrants in Kerala From Gulf Cooperation Council Countries

presenter: John Abraham

keywords: COVID, India, female migrant workers, food security, Gulf Cooperation Council

Kerala is among the three states in India that sends the largest number of female migrant workers to the countries of the Gulf Cooperation Council (GCC). The economic impact of the global Covid-19 pandemic has had particular implications for the food security of these female migrant workers. In this presentation we will provide a preliminary overview of the results of a household survey conducted across the state to gauge the effect of the Covid-19 pandemic on the food security on female migrant workers formerly living in GCC countries. The findings will focus on three clusters: 1) those who returned before the pandemic (2017-2018), 2) those who returned during the pandemic (2020-21) and 3) those who returned after the pandemic (2022).

F5: Eating Identities (rm. SC 216) — VIRTUAL/HYBRID

chair: Phoebe Stephens

Food Literacy as a Social Practice

presenter: Pamela Farrell

keywords: food literacy, pedagogy, social practice

This presentation highlights the sociocultural factors that influenced study participants' food literacies. I draw on data from autobiographical food literacy narratives and semi-structured interviews showing how food literacy practices are influenced by a variety of sociocultural factors including social relations, health, gender, economic status, and emotions. Using a social practice lens I describe how participants engaged in food literacy events and practices to solve a problem, as a transformative tool, to engage in interests or hobbies, and to retain a sense of time and place. I further explain the rationale for using a definition of food literacy that views it as something people do in social, cultural, and historical contexts, instead of the common autonomous interpretation that is often limited to food knowledge and skills.

Migrant Menus: An Archival Project on a History of Dubai

presenter: Salma Serry

keywords: migration, Arabian Gulf, menus, archives

The presentation features an archival project in which menus from migrant communities in Dubai's history were surveyed, collected and analyzed. Dubai is a temporary home to nearing 90% of its migrant population, which has come and gone in waves over time leaving remnants of a history that has been marginalized from official historical narratives. Through deconstructing the elements of the menus and juxtaposing them against the socio-political contexts, much is revealed about issues of migrant identities, belonging, and placemaking. In this project, the construct of a menu was re-approached and made more malleable to include lists of food items that were consumed in the everyday life: meals at home, birthday parties spreads, school and work lunches, and street snacks from roaming bakery canteen-vans.

BOOK LAUNCH: *Earth to Tables Legacies* (Exploration Gallery, rm. SC 111)

Earth to Tables Legacies: Multimedia Food Conversations Across Generations and Cultures

Since 2015, the Earth to Tables Legacies Project has brought together food justice and food sovereignty activists to exchange knowledges and practices across differences: youth and elders, Indigenous and settler, rural and urban, Canadian and Mexican. In 2020, the team launched a multimedia website, earthtotables.org, with ten videos and eleven photo essays that feature the stories of thirteen collaborators.

This launch honours the new, collective book, *Earth to Tables Legacies: Multimedia Food Conversations Across Generations and Cultures*. Co-edited by Deborah Barndt, Lauren Baker, and Alexandra Gelis, it includes a foreword by Robin Wall Kimmerer. The launch will include a short presentation and discussion with the contributors. Conference-goers can also visit the Exploration Gallery at other times to view the book and find out where to purchase copies.

----- DAY 2, MAY 31 — 15:15 to 15:30 -----

BREAK

----- DAY 2, MAY 31 — 15:30 to 17:00 -----

PLENARY 2: REIMAGINING FOOD, FOOD SYSTEMS, AND FOOD STUDIES

(Curtis Lecture Hall CLH L)

With this roundtable discussion, we move from *what is* to *what could be*, reimagining how our cross-disciplinary, cross-community, and cross-sector subject can become an opportunity for radically re-making the ways we examine, understand, and talk about food. Six emerging food scholars share new ways of thinking, doing, and communicating food systems work: [Stephanie Chartrand](#) (University of Toronto), [Laurence Hamel-Charest](#) (Université du Québec à Montréal), [Raihan Hassen](#) (University of British Columbia), [Anson Hunt](#) (Carleton University), [noura nasser](#) (Concordia University), and [Kelsey Speakman](#) (York University). A subsequent conversation among the panelists and audience members will be facilitated by conference co-Chair and freelance academic, [David Szanto](#).



Stephanie Chartrand
(see Session E3)

Laurence
Hamel-Charest
(see Session B4)

Raihan Hassan
(see Session E2)

Anson Hunt
(see Session A4)

noura nasser
(see Session B4)

Kelsey Speakman
(see Session E3)

----- DAY 2, MAY 31 — 17:00 to 18:30 -----

CONGRESS PRESIDENT'S RECEPTION

Join us in the Scott Library for a cocktail reception before the CAFS Social Night!

All conference attendees are welcome. Follow the signage in the Scott Library for directions.

----- DAY 2, MAY 31 — 18:30 to 21:30 -----

CAFS PUB NIGHT / SOCIAL GATHERING

Join us at VMV's Bar & Grill for an informal evening of food and drink.

[VMV's Bar & Grill](#), 4207 Keele Street, Unit 1-2, North York, ON M3J 3T8

No advance tickets, no cover fee. Food and drinks are for purchase.

G1: Farm and Local Food to School Movement in British Columbia (rm. SC 222)

chair: Tammara Soma

Farm to School in British Columbia: Facilitating Local Food Procurement for Schools

presenter: Elina Blomley

keywords: school food, planning, policy, local food infrastructure

This research identifies the current planning related barriers and opportunities for Local Farm to School (LF2S) programming and procurement in British Columbia (BC) are identified in drawing upon key informant interviews (n=21) with planners, farmers, educators and policymakers. LF2S procurement offers a key leverage point to scale up resilient, place-based local food systems. In BC, planners play an important role in farmland preservation through establishing the Agricultural Land Reserve. This preservation is insufficient without place-based local food infrastructure and economic development strategies. As the federal government rolls out a pan-Canadian school food policy, this research emphasizes the invaluable roles that farmers, public institutions, and planners can play in reimagining a just and sustainable food system transition.

Scaling up Local Food Procurement in a Universal School Meal Program in British Columbia

presenter: Hafsa Salihue

keywords: school food, scaling up, policy, British Columbia

This presentation provides systems lens on what is needed to scale up, scale out, and scale deep into local food to school (LF2S) programs in British Columbia (BC). Using social innovation methodology, I explain the challenges and opportunities for integrating local food into a universal school food program from the perspectives of stakeholders in the school food environment and food supply chain (n=45). I also make a case for building what Lori Stahlbrand calls food 'infrastructure of the middle', establishing procurement policies that meet the needs of local growers and schools, sustainable funding to facilitate local food procurement for schools, and cultivating food culture. The study has implications for the proposed pan-Canadian school food policy and the expansion of school food programs in BC.

COVID-19 Impacts on Farm to School Programming

presenter: Dina Sadeghi

keywords: school food, local procurement, COVID

Many students rely on food or meals provided through programs such as those offered by Farm to School BC. However, the COVID-19 pandemic posed challenges for the continuance of school food programming, particularly when schools were closed or had to limit operations. This study seeks to better understand the impact of the COVID-19 pandemic on Farm to School programming, and how these programs adapted to disruptions caused by the pandemic. Understanding these challenges and opportunities that arose, are critical to prepare for future emergencies and to improve both food security and food systems resiliency. The findings from this study will aid policy makers, planners, and educators in improving food related policies to ensure the well-being and food security of BC students.

G2: Breaking Borders & Boundaries (rm. SC 303)

chair: Michael Classens

Tasting the Global City: Culinary Multiculturalism in 1980s Toronto

presenter: Joel Dickau

keywords: cuisine, history, multiculturalism, Toronto

In the 1980s, Toronto became self-consciously multicultural. While official pronouncements celebrated its worldly diversity through overt ethnic performances, most newly arrived migrants to Toronto impacted the city at the everyday level, in particular through its food system. This paper explores how newcomers to Toronto in the 1980s transformed the city's basic culinary infrastructure, by establishing provisioning networks and revitalizing market systems in both the downtown and the suburbs. Food, as this paper argues, serves as a critical window into the city's emergent multicultural era, highlighting a common way that newcomers thrived economically but also its place as a battleground over genuine inclusion in the city's complex cultural fabric.

From the Voices of Mexican Seasonal Agricultural Workers

presenters: Maricruz Barba, Mary Beckie

keywords: seasonal agricultural workers, Mexico-Alberta, ethnography

Due to the labour shortages in agriculture, the Government of Canada created the *Seasonal Agricultural Labour Program* (SAWP). Mexico is the major participant accounting for 43.8% of the farm workers participating in the program. With the growing number of temporary foreign agricultural workers, learning about and understanding their perspectives on being part of this government program is critical to creating effective policies and regulations for serving workers' needs. However, due to limitations in engaging with the workers, few investigations have examined workers' lived experiences. This qualitative participatory research explores the experiences of Mexican migrant workers based in Alberta through an ethnographic approach. Through photovoice and in-depth interviews, we learned about their context in Mexico and the complex dynamics they navigate in the international labour programs.

Wasted Opportunity: Rescuing Food in a Throwaway Culture

presenters: Krish Thayalan, Dylan Putzel

keywords: food waste, food rescue, circular economy

Rescuing food presents an obvious answer to two mounting crises in Canada: food waste and food security. So why is 96% of surplus edible food (SEF) thrown away, rather than fulfilling its highest intended purpose – to feed people? In this presentation, we quantify available SEF in Canada and compare this to an escalating need within the charitable food sector. We explore current food recovery operations in Canada, looking at key barriers to food recovery identified by food businesses. And finally, we explore the urgent actions needed to grow an efficient food recovery network to fuel people and reduce the environmental impact of avoidable food waste.

G3: Food Access (rm. SC 214)

chair: Kelly Bronson

The Family Resource Sector and Household Food Insecurity

presenters: Kyle Chappus, Lesley Frank

keywords: food insecurity, emergency food, policy, COVID

This presentation provides an overview of my thesis which has a goal to explore, describe, and understand the Nova Scotia Family Resource Sector's involvement in community emergency food provisioning during the COVID-19 pandemic and onward. While Family Resource Centers (FRC) in Nova Scotia have been involved in addressing the effects of household food insecurity (HFI) for decades, governmental policy decisions during the COVID-19 pandemic were a catalyst that positioned them as essential first responders to emergency food needs within the community.

Drawing from a document review, an online survey with FRC workers, and interviews with FRC executive directors. This presentation will share preliminary findings on the impact of HFI policy decisions on family resource workers, Nova Scotia communities and the sector overall.

Capitalization & Commodification of International Students: A “New” Breed of Migrant Farm Workers

presenter: Tarran Maharaj

keywords: systemic racism, labour, poverty

In commencing with a passive voice, some academics has referred to the recently passed legislation by the Liberal government, which “facilitates” for international students to work full-time – so as to fill a labour gap – as putting said students on-par with their domestic counterparts. I will be commencing by reviewing the historical to current atrocities meted out to non-white, (post)colonialized bodies via the Seasonal Agricultural Workers Program, (SAWP), which was also created to fill a labour gap, and ironically, also legislated by the Liberal government in 1966. Hence, for my presentation, I will argue that this program that “hires” international students is simply a copy-paste, legally effectuated, modern-day implementation of SAWP: disposable foreign bodies, also known as “university-cash-cows” in some academic circles.

Foodscapes in Transit: A framework for conceptualizing eating on the move

presenter: Tiana Bakić Hayden

keywords: food security, Mexico, transit migration, foodscapes

This presentation shares interviews and ethnographic conversations with migrants in Mexico in order to understand (a) the types of places where they can access food while in transit through the country and (b) the meanings and social significance that these places and foods acquire. While being on the move is associated with high levels of vulnerability and food insecurity, little is understood about how people eat and how they feel about their options when they are in transit. I argue that different phases of transit migration correspond to different food opportunities and experiences, ultimately requiring types of food procurement spaces and strategies that are specific to the Mexican context.

G4: Food & Literature (rm. SC 224)

chair: David Szanto

Poems about Cybernetics, Patriarchal and Matristic Conversations, Alimentation, Nutrition, Ecology

presenter: Alfredo F. Bowen

keywords: poetry, nutrition, cybernetics, ecology.

This presentation provides new ways to reimagine what alimentation (food) is and what alimentation (food) and nutrition studies can be by exploring new epistemologies . New ideas are proposed, expressed through poetry that can make them easily reach the hearts of the attendees to awaken their ability to evoke. Extracts of the two key poems from my book *Food Ecology* will be recited, with basic concepts of the biosphere and its ecology, ecosystems, alimentation, nutrition and health, epistemological explanations and cybernetics to understand the negative effects of ideologies and describing the patriarchal conversations versus the matristic conversations and the negative effects of the patriarchal ideology on our Alimentation, Nutrition and health. Then I will explain a new proposal of the Alimentation and Nutrition System.

Coloniality of Power and Gastronomic Representation in Contemporary Mexican Literature

presenter: Daniela Emerich

keywords: food in literature, Mexican literature, coloniality of power

This presentation examines the existing relationship between instances of coloniality, specific cuisines and gastronomic literary representation. Analysing *Las batallas en el desierto*, by José Emílio Pacheco, I investigate how

colonialism operates in Mexican contemporary literature. This paper focuses on the attribution of symbolic value to selected foods and consumers, with attention to the effects of the influence of the United States on the cuisine / eating habits.

Food Insecurity in Books for Children: A Qualitative Content Analysis

presenter: Dian Day, Elaine Power

keywords: children's literature, food security, identity/representation

Class issues are largely absent from children's fiction and from elementary school curricula, even though, in Canada, one in every five children live in food insecure households. This paper examines the limited number of children's books that feature depictions of food insecurity published in North America in English in the past forty years and interrogates their assumptions about children, poverty, food, and hunger. While the primary cause of food insecurity for children is inadequate income of parents and caregivers, often due to systemic inequities, most children's fiction suggests individual choices or life circumstances are to blame and charity, kind strangers, and simple luck are the solutions, giving children, at best, an incomplete understanding of the complex social and environmental issues involved.

G5: Participatory Food Systems Governance Roundtable (rm. SC 216) — VIRTUAL/HYBRID

chair: Peter Andrée

Participatory Food Systems Governance Roundtable

presenters: Peter Andrée, Catherine Littlefield, Amanda Wilson, Kirsti Tasala, Patricia Ballamingie, Phil Mount, Moe Garahan, Larry McDermott, Abra Brynne, Faris Ahmed, Charles Levkoe

keywords: CSOs, food movements, participatory governance, Indigenous-settler relations

This roundtable includes a mix of academic and civil society voices engaged in a collaborative research project that examines the experiences of CSOs across the food systems governance landscape. Our discussion will critically analyze the successes, challenges, and future opportunities for establishing collaborative governance processes, with the goal of building healthier, more equitable, and sustainable food systems. We will also address who is involved in participatory food systems governance work, key policy priorities, and opportunities and limitations experienced. Our five themes include: the meaning of participatory governance; learning from food movement histories; deepening meaningful Indigenous-settler relations; addressing labour issues; and participatory governance in the context of COVID.

————— DAY 3, JUNE 1 — 10:30 to 10:45 —————

BREAK

PLENARY 3: RECONCILING FOOD SYSTEMS

(Winters Dining Hall)

This 90-minute journey into reconciliation through dialogue and planning will be facilitated by Charlene Seward, the Indigenous Foodways Community Outreach Facilitator at Kwantlen Polytechnic University's Institute for Sustainable Food Systems. This workshop will create space for participants to develop a deeper understanding of reconciliation and its role in rebuilding Indigenous food systems. Participants will be invited to join brave conversations around colonization, the Indigenous worldview, and their role in reconciling food systems. A group of 40 conference participants will take part in a set of core activities while the balance of attendees will bear witness, reflect, and engage in a parallel process. Together, we will work to co-create a space for learning, sharing, and growing.

To register as one of the 40 core participants, see details on page 11.



Charlene Seward is a proud member of the Squamish Nation with close family ties to the Snuneymuxw Nation. She brings a decade of experience in Indigenous engagement and reconciliation-focused work, with a passion for developing meaningful relationships that support change at multiple levels. Charlene frames all her work with a lens of reconciliation and decolonization. Charlene has worked with government agencies, non-profit organizations, educational institutions, and corporations across the country, building capacity for tangible change.



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CAFS thanks the Federation for the Humanities and Social Sciences for its generous financial contribution to this workshop.

----- DAY 3, JUNE 1 — 12:30 to 13:45 -----

LUNCH

----- DAY 3, JUNE 1 — 13:45 to 15:15 -----

H1: Campus Food Systems 5 (rm. SC 222)

chair: Nicole Spiegelaar

Uncovering the Complexities of Algoma University's Foodscape Past and Present

presenters: Nairne Cameron

keywords: campus food systems, collaboration, production & provision

This presentation examines the complexities of Algoma University's Sault Ste. Marie campus foodscape, uncovering both contestations and collaborations. It explores the historical and current context of food production and provision on the site through secondary archival research and lived experience. Roles of beyond campus collaborations are also studied with a focus on the Lake Superior Living Labs Network, a nested, hub-based, bi-national coalition of researchers and community partners around Lake Superior. The presentation considers the relationships of institutional, community, and wider network involvements in on-campus food initiatives.

Restoring Relations with Plant Communities: Indigenous Youth Program at University of Toronto

presenters: Liat Margolis, Agata Mrozowski, Ella Laforme

keywords: campus food systems, Indigenous knowledge, curriculum

This presentation describes the Nikibii Dawadinna Giigwag, Indigenous youth employment, mentorship, and pathway to postsecondary education program at the University of Toronto. We first situate the program within a resurgence of Indigenous food sovereignty movements to recover intergenerational knowledge exchanges and cultural protocols embedded in the land. We then provide an overview of the program's decolonial curriculum to restore relations with plant communities within urban campus spaces. We also reflect on how connection to land, rooted in Indigenous ways of knowing and being, is crucial for healing, sense of community, intellectual resurgence, decolonization and reconciliatory processes. And finally, we discuss the institutional role in supporting Indigenous land-based learning.

Offering Inclusion, Equity, and Belonging to International Students Via Food Kinship and Food Literacy

presenter: Tarran Maharaj

keywords: poverty, international students, food systems

(International) students are faced with a plethora of issues, ranging from mental, emotional, and physical, and an on-going global pandemic renders a bad situation worse. Unfortunately, food poverty among (international) students does not seem to have priority. Hence, it is here I seek to further explore the socio-academic benefits of *dinner & conversation*, my on-campus, socio-pedagogical, food systems program, and in doing so, I seek to delve deeper into finding artistic, creative, and collaborative ways geared towards reducing the three A's of food poverty: (in)accessibility, (un)availability, and (un)affordability as it pertains to this cohort.

H2: Cross-cultural Conversations on Food Sovereignty Roundtable (rm. SC 303)

chairs: Maria Cappelletti & Diego Lopez

Intergenerational, Cross-cultural Conversations on Food Sovereignty with an Arts-Based Collective

presenters: Deborah Barndt, Lauren Baker, Alexandra Gelis, Chandra Maracle, Leticia (Ama) Deawuo, Kiera Brant-Birioukov, Lauren Williams, John Hupfield, Tahnee Bennett

keywords: food sovereignty, Indigenous-settler relations, arts-based methodology

The Legacies project has assembled a small group of food sovereignty activists challenging the global industrial food system and creating more holistic, just, environmentally sustainable and culturally appropriate food practices. Thus, this interactive roundtable explores art-based methodologies to deepen our understanding of food sovereignty across Indigenous and settler collaborators. First, we will showcase the project's photo essays, videos and website. We will then discuss the creation of a multimedia website and share our new book, *Earth to Tables Legacies: Multimedia Food Conversations Across Generations and Cultures*. Lastly, we hope to break into three discussion groups, each focusing on a different art form used on our website to explore issues of food sovereignty and justice. Our BIPOC collaborators will facilitate these groups.

H3: Emergency Food Funding Roundtable (rm. SC 214)

chair: Rosie Kerr

The Politics of Pandemic Emergency Food Funding: Funder Learnings and Indigenous Perspectives

presenters: Jessica McLaughlin, Larry McDermott, Joseph LeBlanc, Rosie Kerr, Sarah Siska

keywords: emergency food distribution, Indigenous food security, COVID

This panel will present findings from a study of emergency food and funding distribution during the pandemic. The study collected documents and engaged staff of organizations that received and distributed emergency food and funds to reflect on their efforts to serve the needs of Indigenous communities. The panel will center Indigenous food actionists involved in coordinating pandemic response. Panelists will discuss what assumptions and processes need to be challenged based on learnings from the pandemic. Panelists will also discuss tensions between urgent food insecurity issues and long-term structural changes that are needed.

H4: Food Systems & Decolonization (rm. SC 224)

chair: Martha Stiegman

Creating Clarity: A Scoping Review of "Decolonization" in Food Systems Scholarship

presenter: Lucy Hinton

keywords: scoping review, decolonization, food sovereignty, Global South

Research tackling the relationship between food sovereignty and processes of decolonization are limited in large part because both are so contextually specific. This paper will address the lack of clarity around the discursive relationship between "decolonization" and "food sovereignty" in food systems scholarship by showcasing the results of a scoping review from six databases. The project will contribute to improved clarity around how these terms are used by scholars, building a foundation for a research agenda that seeks to understand how decolonizing processes are interlinked with food sovereignty in multiple Global South contexts. This project is a first step in a research agenda assessing whether food sovereignty is achievable in local contexts without full-scale decolonial and reparative relationships at the international level.

Entering the Ethical Space Between: Relational Food System Rebuilding in Treaty 4 and Beyond
presenters: Mary Beckie, Tanya Pacholok

keywords: Indigenous-settler collaboration, food systems transformation, Prairie Region

In this presentation we share our exploration of the ethical and sacred space of relationality in food system remaking in the Canadian Prairie Region. We present results from a scoping review identifying existing Indigenous-settler collaborations for innovative food system-related projects across Treaty Four territory and beyond. Two collaborative initiatives are highlighted: kwaye_skastasowin wâhkôhtowin and Treaty Land Sharing Network. We engage with theories from Indigenous, Settler Colonial, Anticolonial and Critical Food Studies in our analysis, examining the challenges that arise in this relational work and our positioning and responsibilities as Indigenous and settler people.

WALKING TOUR OF MALOCA COMMUNITY GARDEN **13:45–15:15**

Located on the York campus, the Maloca Community Garden features about 2,000 square feet devoted to both individual and communal plots for growing vegetables, fruits, herbs and flowers according to the principles of organic agriculture. The name comes from the multi-family long houses built near the banks of the Amazon River. At the centre of each house is a communal, spiritual meeting place, and the garden's name reflects the Garden group's desire to create a sense of community. ([Text adapted from the York website.](#))

This walking tour is an opportunity to get outdoors, reflect on the Reconciling Food Systems plenary, spend time with others interested in equitable agriculture, and learn more about on-campus food systems from the soil up. Phyllis Novak, the Maloca Community Garden coordinator, will speak to the broader context of the garden and York University, followed by "mini-teaches" by people with garden plots spotlighting their current projects.

The tour will depart from the CAFS Exploration Gallery (SC 111, Stong College) promptly at 13:45 and return by 15:15. The walk to the garden should take about 15 minutes.

----- DAY 3, JUNE 1 — 15:15 to 15:30 -----

BREAK

----- DAY 3, JUNE 1 — 15:30 to 17:00 -----

J1: Campus Food Systems 6 (rm. SC 222)

chair: Michael Lawler

Replenishing the Soil: Agriculture Campus Engaging in Alternative Food Systems
presenters: Phoebe Stephens

keywords: campus food systems, sustainable food systems, pedagogy

Commitment to supporting alternative food systems is growing across university campuses in Canada. Agriculture campuses present unique opportunities and challenges for advancing food systems change away from the industrialized model towards more alternative food systems. Our paper considers the historical evolution of such shifts on Dalhousie's agriculture campus. We consider how pedagogy, practice, and procurement engage with alternative food systems. This in-depth case study involves document analysis and semi-structured interviews with past and present staff and faculty on the agriculture campus. The exploration will reveal both enabling and limiting factors to supporting alternative food systems on campus.

Post Secondary Student Food Insecurity and International Students in the Post-Pandemic Corporate Canadian University

presenters: Barbara Parker, Sierra Garofalo

keywords: postsecondary student food insecurity, universities, international students

COVID 19 and the ensuing economic insecurity of rising inflation has heightened the challenges of food insecurity on university campuses for students. Institutional food services, enabled by university-food provider contracts, create structural conditions that exacerbate food insecurity for many students. As campuses have re-opened and students have returned to in-person learning, food bank usage continues to increase as students find themselves now struggling with inflation. International students who pay higher tuitions than domestic students find themselves structurally vulnerable. This paper considers the current climate of the increasingly corporatized post-secondary institution on post-secondary student food insecurity for international students using a case study of one Ontario university.

J2: Policymaking Roundtable (rm. SC 303)

chair: Margaret Bancerz

Thinking through the Triple Challenge in the Sustainable Agriculture Strategy

presenters: Margaret Bancerz, Laila Smith

keywords: Sustainable Agriculture Strategy, AAFC, consultation, triple challenge

In December 2022, Agriculture and Agri-Food Canada (AAFC) began public consultations on the Sustainable Agriculture Strategy to develop a clearer path forward toward a more streamlined and coordinated agri-environmental approach in Canada. This mini workshop will share feedback that has emerged from the public consultation phase. The audience will be presented with key questions for discussion to help AAFC think through what the OECD calls the “triple challenge facing food systems”: food security, livelihoods, and environmental sustainability. The objective of this workshop is to think through tensions in the food system when striving to achieve a sustainable agricultural sector from an environmental perspective. The discussions from the session will be taken back to AAFC to inform the development of the Sustainable Agriculture Strategy.

J3: Farming & Marketing (rm. SC 214)

chair: David Szanto

Sustainable Foodways and Identity: Corporate Rice Production in a Maize Producing and Consuming Society in Ghana

presenter: Gifty Dzorka

keywords: corporate agriculture, local foodways, maize/rice, Ghana

The presentation focuses on how the introduction of corporate large-scale rice production in a predominantly maize-producing and consuming society (Fievie) in Ghana interacts with the existing food system. Through an ethnographic study, I show that smallholder farmers’ food production and consumption in Fievie are inseparable. Daily visits to participants home indicate that their acquired taste and high preference for corn meals rather than rice are grounded in their history and tradition, which is as important as how farmers define themselves. But adoption of new foods into one’s diet does not necessarily mean an alteration of one’s identity; instead, new experiences are formed. Therefore, commercialized large-scale rice production can be culturally and economically viable if local food systems are understood, sustained, and prioritized.

Farmers Divided: A Look at Grain Marketing After the Canadian Wheat Board

presenter: Zsofia Mendly-Zambo

keywords: Canadian Wheat Board, corporatization, policy, farmer perspectives

This presentation discusses findings from a study examining the impact that dismantling the Canadian Wheat Board (CWB) has had on farmers mental health and well-being in Saskatchewan. This research found that corporate concentration and lack of adequate competition in the grain sector were a major concern and a source of stress amongst farmers. Solutions for countering a concentrated grain market, however, differed depending on whether the farmer formerly supported or opposed the CWB. Given that the CWB remains highly divisive, solutions to improving farmer market power and thus reducing farmer stressors with regards to marketing may rest on reducing corporate power and concentration through legislation rather than reinstating a single desk marketing board.

J4: Food Systems Governance (rm. SC 224)

chair: Kristen Lowitt

Exploring Settler-Indigenous Engagement in Participatory Food Systems Governance

presenters: Catherine Littlefield, Molly Stollmeyer

keywords: Indigenous-settler collaboration, participatory governance, civil society organization

Civil society organizations (CSOs) that aim to build equitable and sustainable food systems must work toward confronting colonialism, learning/unlearning, and building meaningful relations between Indigenous and settler peoples. Our research focused on how settler-based CSOs engage with Indigenous peoples and approaches in food systems governance work by drawing on surveys and interviews with CSO leaders from across Canada. CSOs showed significant interest in working with Indigenous communities to understand and ensure their organizations support Indigenous self-determination and food sovereignty. We document efforts to engage while illustrating that this remains a complicated process. We bring these findings into conversation with literature on decolonization and settler responsibilities in this work.

Opportunities for Food System Hybrid Governance: Reflecting on Toronto's Pandemic-Era Food Security Responses

presenters: Jenelle Regnier-Davies, Sara Edge, Joe Nasr

keywords: food system governance, institutional transformation

During the COVID-19 pandemic, community actors, municipalities and funding agencies undertook dramatic shifts in their work, with revised approaches to magnified food security crises. Intending to prioritize support for those leading within Black, Indigenous and communities of colour, institutional shifts have challenged actors to redirect or redefine their approaches to community food insecurity. Reflecting on the response in Toronto, this paper examines the modes of operation, flexibility, and forms of collaboration embodied by a range of actors working to contribute to food system equity and resilience. Building on 'hybrid urban governance' literature, this paper explores tensions and transformations in institutional practice, highlighting the challenges of 'hybridity' within urban food systems.