

20TH ANNUAL ASSEMBLY OF THE

l'Association  
canadienne des études  
sur l'alimentation



Canadian  
Association for  
Food Studies

**Foundations, Evolutions, Revolutions**  
**George Brown College**  
**June 2–5, 2025**



**congress 2025** | **congrès 2025**  
OF THE HUMANITIES AND SOCIAL SCIENCES | DES SCIENCES HUMAINES  
*Reframing togetherness* | *Redessinons le vivre-ensemble*

**—2025 CONFERENCE PROGRAM—**

## **LAND ACKNOWLEDGEMENT**

George Brown College is located on the traditional territories of many Indigenous peoples who have lived here over time. The area known as Tkaronto and Toronto has been care-taken by the Anishinabek Nation, the Haudenosaunee Confederacy, the Huron-Wendat, and the current treaty holders, the Mississaugas of the Credit First Nation. This place is now home to many First Nations, Inuit, and Métis people and communities, and is subject of the Dish with One Spoon Wampum Belt Covenant, an agreement to share and care for the Great Lakes region.

The CAFS conference represents a set of connections that span Turtle Island and beyond. Foods and food practices are inseparable from lands, waters, and bodies that bear the enduring marks of historic and recursive forces of colonialism and exploitation, as well as ongoing resistance. These forces continue to shape how food systems evolve, often reinforcing inequities. As we gather and share knowledge, both in person and virtually, our presence in this place and participation in these systems compel us to reckon with and enact reconciliation and decolonization. Food studies is itself evolving—reorienting its critical lenses to include and to be influenced by intersectional, decolonial, and justice-oriented approaches that have long been practiced within and beyond academic spaces. Through our many engagements with food, food systems, and food cultures, we invite participants to reflect not only on how we have come to this moment, but on the revolutionary possibilities for reimagining and transforming food futures.

## **ACKNOWLEDGEMENTS & GRATITUDE**

An incredible team of planners, thinkers, doers, and supporters has made this conference possible. Their work enabled CAFS 2025 to include a very diverse array of programming, including the Student Symposium, the Exploration Gallery, 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 2025, and better yet, collaborate with them in your research, activism, and publications! Our deepest thanks to Jenelle Regnier-Davies and Kristen Lowitt (Conference co-chairs); Liz Lovell (Conference coordinator and Plenary 3 organizer), Caitlin Scott (GBC Local organizer and Social planner); Kelsey Speakman (Plenary 1 organizer and editing); Mariia Kozlova (Plenary 1 organizer); Elif Birbiri (Plenary 1 organizer and Abstract reviewer); Sarah Rotz (Plenary 2 organizer); Charles Levkoe (Plenary 2 and Book Launch organizer); Rebecca Ellis (Plenary 3 organizer); Emma Somerville, Amara Digout, Heather McDougall, Iris Lautermilch, and Walker Tottman (Student Symposium organizers); Diana Chu (Strategic Planning organizer and Conference planner); Erik Chevrier (Strategic Planning lead); Vanessa Daether (Budget and Conference planner); Luciana Godoy (Exploration Gallery and GBC Local organizer); Karla Oliveira, Mustafa Koç, Veen Wong, Jennifer Sumner, Bryan Kauma, Elaine Power, Yukari Seko, Abra Brynne, Jade da Costa, and Danya Nadar (Abstract reviewers), Michelle Ryan (Administrative and communications); and Tiloux Soundja (Editing and translation).

## EATING ON CAMPUS

The Café | 300 Adelaide Street East

<https://www.georgebrown.ca/hospitality-culinary-arts/chef-school/chef-school-hands-on-learning/chca-cafe>

Chef on the Run | 300 Adelaide Street East

<https://www.thechefshouse.com/chef-on-the-run>

Chef's House | 215 King Street East (more upscale, but still accessible)

<https://www.thechefshouse.com/restaurant>

## MASKING

To ensure that our spaces are safe and accessible for all, we will provide free masks at the CAFS welcome table.

## ACCESSIBILITY

Please visit the [Accessibility support and guidance page](#) on the Congress website for details on accessible accommodations, transportation services, building entrances, washrooms, reflection rooms, support persons, service animals, and other information.

If you require simultaneous interpretation from English to French for any CAFS sessions, please email the conference organizers at [assembly@foodstudies.ca](mailto:assembly@foodstudies.ca).

All attendees are encouraged to contribute to an inclusive and barrier-free Congress. If you are presenting at CAFS, please find information about creating accessible presentations on the [Information for presenters' page](#) on the Congress website.

## SOCIAL MEDIA

Share your conference experience!

Social media tags: #CAFS2025 and #congressh

Mastodon: <https://mstdn.ca/@CAFS>

Bluesky: <https://bsky.app/profile/foodstudies.ca>

IG: [https://www.instagram.com/cafs\\_foodstudies](https://www.instagram.com/cafs_foodstudies)

FB: <https://www.facebook.com/CAFSpage>

YT: <https://www.youtube.com/@cafsacea>

# GEORGE BROWN COLLEGE CAMPUS MAPS

## ST JAMES CAMPUS BUILDINGS

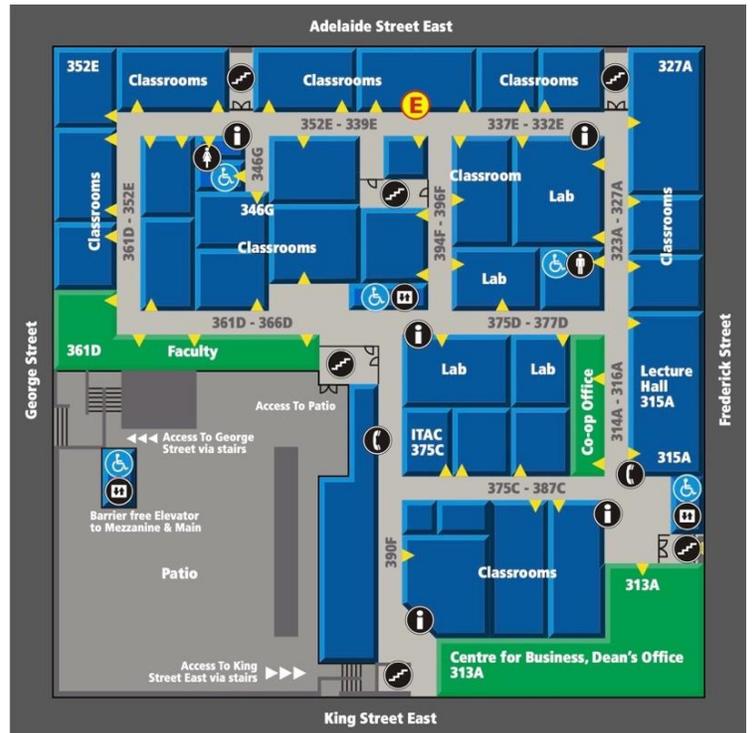


- Information
- Security
- Emergency Telephone
- Wheelchair Access
- First Aid
- Washrooms
- Stairs
- Elevator
- Telephone
- Text Telephone
- Bank Machine

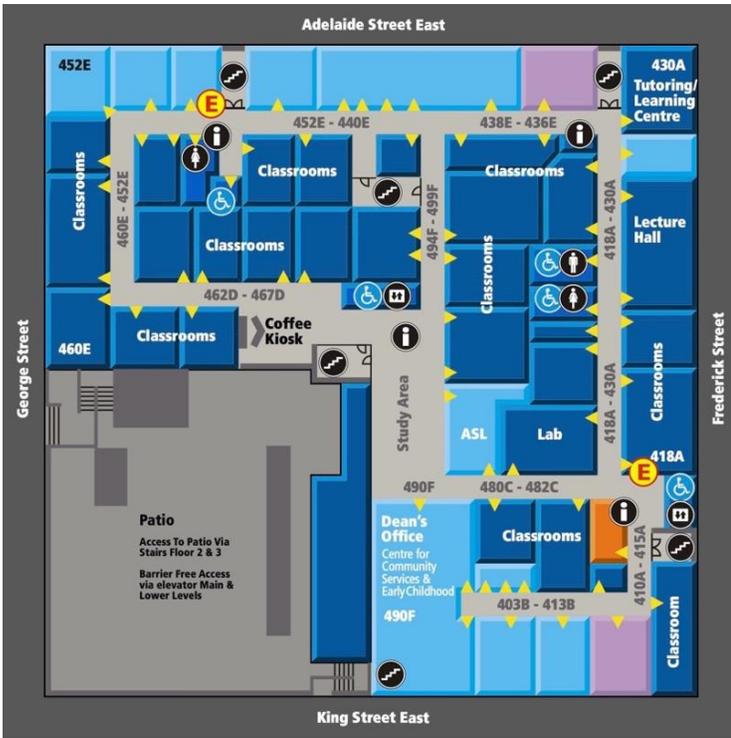
- Food & Beverage
- Coffee Shop
- TTC Wheel Trans
- Entrance
- You are here

### SJA FLOOR 1

### SJA FLOOR 3



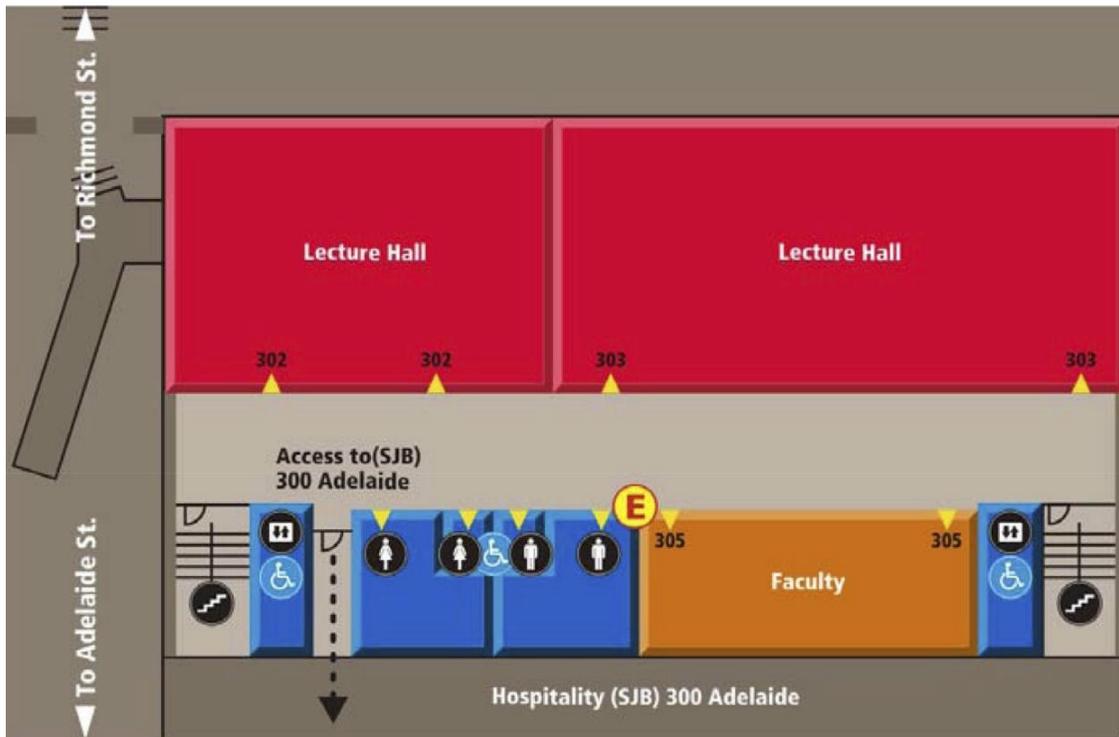
## SJA FLOOR 4



## SJB MAIN FLOOR



## SJC FLOOR 3



Find George Brown College campus maps online [here](#).

Find building guides for SJA, SJB, and SJC online [here](#) and [here](#).

## PROGRAM CONTENTS

PROGRAM AT A GLANCE (DAY 1)	-7-
PROGRAM AT A GLANCE (DAY 2)	-8-
PROGRAM AT A GLANCE (DAY 3)	-9-
STUDENT SYMPOSIUM	-10-
CHEF SCHOOL TOUR	-11-
CAFS ANNUAL GENERAL MEETING	-12-
CAFS STRATEGIC PLANNING	-13-
CONGRESS PROGRAMMING	-14-
CAFS PLENARY SESSIONS	-15-
CAFS EXPLORATION GALLERY	-21-
SOCIAL, BOOK LAUNCH, & AWARDS CEREMONY	-22-
CONFERENCE SESSIONS	-28-
HOW DID WE DO? PARTICIPANT SURVEY	-73-

## PROGRAM AT A GLANCE

DAY 1: JUNE 3					
9:00–9:30	Welcome: Co-chair welcome and agenda overview SJC-303				Exploration Gallery (9:30–4:30)  SJA-356E
9:30–9:45	Break				
9:45–11:15	Concurrent sessions 1				
	1A: Posters and lightning talks  SJA-418A	1B: Food histories  SJA-394F	1C: Decolonizing food systems, Part 1  SJA-350E	1D: Collaborative governance  SJC-303	
11:15–12:45	Lunch and Tour of Chef School				
12:45–2:15	Concurrent sessions 2				
	2A: Teaching food studies  SJA-418A	2B: Hunger and food insecurity, Part 1  SJA-394F	2C: The evolution of food literacies (roundtable)  SJA-350E	2D: Farm livelihoods, labour, and technologies  SJC-303	
2:15–2:30	Break				
2:30–4:00	Concurrent sessions 3				
	3A: Food and nutrition literacy  SJA-418A	3B: Hunger and food insecurity, Part 2  SJA-394F	3C: Decolonizing food systems, Part 2  SJA-350E	3D: Civil society participation in food systems governance in Canada (roundtable) SJC-303	
4:00–4:15	Break				
4:15–5:45	Plenary 1: Foundations Food studies in Indigenous Territories and Canada SJC-303				
7:00–9:30	Social, Book Launch, and Awards Ceremony and/ore				

## PROGRAM AT A GLANCE

DAY 2: JUNE 4					
9:30–11:00	Plenary 2: Evolutions—From Palestine to turtle island: Food as a weapon of colonialism and a tool of liberation  Part 1—Constructions of food sovereignty in the Palestinian context: Land, resistance, and self-determination SJA-128				Exploration Gallery (9:30–4:30)  SJA-356E
11:00–11:15	Break				
11:15–12:45	Concurrent sessions 4				
	4A: Trans-disciplinary perspectives on food and culture  SJA-418A	4B: School food  SJA-394F	4C: Down and dirty (workshop)  SJA-350E	4D: The role of research in supporting food systems in Gaza (workshop)  SJA-128	
12:45–2:45	Lunch, AGM, and Strategic Planning (session option 1)  SJA-128				
2:45–4:15	Concurrent sessions 5				
	5A: Reimagining campus food systems  SJA-418A	5B: Food retail and consumption  SJA-394F	5C: Food and climate change  SJA-350E	5D: Culinary traditions and foodways  SJA-128	
4:15–4:30	Break				
4:30–6:00	Plenary 2: Evolutions:  Part 2—Colonial domination and resistance: Palestine and beyond. SJA-128				

## PROGRAM AT A GLANCE

DAY 3: JUNE 5					
9:00–10:30	Concurrent sessions 6				Exploration Gallery (9:30–4:30)  SJA-356E
	6A: Community food assess- ment and strategies  SJA-418A	6B: Food justice and equity  SJA-394F	6C: Land tenure and governance  SJA-350E	6D: Critical perspectives on net zero and “be- yond net zero” in Canadian agri- culture and food systems (roundtable) SJC-303	
10:30–10:45	Break				
10:45–12:15	Plenary 3: Revolutions— Queer food futures: The disruptive possibilities of queer food movements SJC-303				
12:15–1:45	Lunch and Strategic Planning (session option 2)  SJC-303				
1:45–3:15	Concurrent sessions 7				
	7A: Basic income for a just transition in the food system (round- table)  SJA-418A	7B: Beyond nutrition (roundtable)  SJA-394F	7C: Gender, a griculture, and food systems  SJA-350E	7C: Titans of Industrial Agriculture and contemporary corporate challenges (roundtable)  SJC-303	
3:15–3:30	Break				
3:30–5:00	Concurrent sessions 8				
	8A: Agroecology and biodiversity  SJA-418A	8B: Urban agriculture and food policy  SJA-350E	8C: The global political economy of food: Past, present, and future dimensions of food and agriculture (roundtable)  SJA-350E		

# STUDENT SYMPOSIUM

## Seeds of inquiry: Emerging voices in food studies Symposium for students, postdocs, and emerging scholars

June 2, 2025 | 9:45 am–5:00 pm  
SJA-375D

The 2025 Student Symposium is open to all students, emerging researchers, and those looking to get more involved in Canadian food studies. If you haven't yet, [register here!](#)

----- 9:45 am–10:00 am -----

### WELCOME & COFFEE/TEA

----- 10:00 am–10:30 am -----

### ICE BREAKERS

----- 10:30 am–11:30 am -----

### INDIGENOUS PERSPECTIVES

Kaitlin Rizarri (she/they), PhD student, Social Justice Education, University of Toronto

----- 11:30 am–1:00 pm -----

### TOURS/LUNCH (CHEF SCHOOL)

Guided tours of the gardens at George Brown College and lunch from the CHCA Café

----- 1:00 pm–2:15 pm -----

### INSTITUTIONAL FOOD AND ALTERNATIVES

Michael Lawler (he/him), PhD candidate, Geography & Planning, University of Toronto

----- 2:15 pm–2:45 pm -----

### POSTER SESSIONS

----- 2:45 pm–4:15 pm -----

### ESTABLISHED SCHOLARS & COMMUNITY ACTORS CHAT

Michael Classens (he/him), Assistant Professor, School of the Environment, University of Toronto

David Szanto (he/him), Freelance academic, researcher, teacher, consultant, artist, and writer

Sharene Shafie (she/her), Project lead with the City of Toronto

----- 4:15 pm–5:00 pm -----

### CLOSING REMARKS/GROUP DISCUSSION

## **CHEF SCHOOL TOUR**

**June 3, 2025 | 11:15 am–12:45pm**

**The Atrium (SJB Main Entrance)**

This tour will give you a look behind the curtain of Canada's largest culinary school at George Brown College. You will see the labs, demonstration rooms, and get a tour of the Inventory Control Centre (ICC). The ICC is the beating heart of the Chef School, where all of the food arrives, is sorted, and distributed for classes. Each year, the Chef School orders millions of dollars of food for its certificate, diploma, degree and continuing education classes. ICC also manages the equipment, including small appliances and all of the industrial appliances. Despite the logistical complexity of it all, the ICC has been a supportive partner of the Honours Bachelor of Food Studies program by supporting the student efforts to make the Chef School a Gold Designated Organic Campus with the Canadian Organic Trade Association. They have continued to track purchases to ensure the Chef School maintains our designation each year while working to purchase locally produced organic products as much as possible.

This tour requires registration in order for our team to ensure there are enough tour guides to support the group. If interested in attending, please [register here](#).

## CAFS ANNUAL GENERAL MEETING

June 4, 2025 | 12:45 pm–1:15 pm  
SJA-128

This is an important occasion to take part in the administrative affairs of CAFS and make your voice heard. This session will be facilitated via a hybrid format. To join remotely, please access this link on [Zoom](#).

### AGENDA

1. Land acknowledgment and welcome
2. Overview and approval of the agenda
3. Approval of 2024 minutes
4. Reports
  - a. Board co-chairs' report
  - b. Treasurer's report
  - c. Conference co-chairs' report
  - d. Communications and administrator report
  - e. Canadian Food Studies editorial collective report
  - f. Ad hoc committee on Palestine and the right to food report
5. Ratification of the new CAFS Board
6. Q & A / Open discussion
7. Adjournment of the AGM
8. Commencement of the CAFS Strategic Planning World Cafe (see details on following page)

## CAFS STRATEGIC PLANNING

**Session Option 1: June 4, 2025 | 1:15 pm–2:45 pm**

*Follows the Annual General Meeting. Session will have light refreshments and snacks.*

**SJA-128**

**Session Option 2: June 5, 2025 | 12:15 pm–1:45 pm**

**SJC-303**

*CAFS thanks the Federation for the Humanities and Social Sciences for its generous financial contribution to realize CAFS' EDID goals through our Strategic Planning initiative.*



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**DES SCIENCES  
HUMAINES**

As the Canadian Association for Food Studies (CAFS) celebrates its 20th anniversary, we invite you to help shape its future. Aligned with the themes of the 2025 CAFS Conference, “reflecting on the past, assessing the present, and envisioning the future,” this session will be offered at two times to ensure wide participation of the CAFS membership. It is a unique opportunity to explore how the organization can continue advancing its mission of fostering critical, interdisciplinary, and community-engaged scholarship.

These sessions will draw on insights from the 2025 member survey and build on CAFS' commitment to Equity, Diversity, Inclusivity, and Decolonization by employing participatory methodology to foster dynamic, inclusive dialogue on CAFS' core values, priorities, and strategic vision for the next three to five years. Participants will explore the organization's strengths, challenges, and opportunities, generating actionable ideas to enhance programming, advance equity and inclusion, and amplify CAFS' role in addressing urgent food system challenges.

Reflecting CAFS' commitment to interdisciplinarity, collaboration, and shared vision, this session will follow a structured World Cafe format. Participants will engage in small-group discussions guided by thoughtfully crafted questions and creative tools like collaborative note-taking and visual storytelling. Insights will be shared in a plenary exchange, where common themes and innovative ideas will be synthesized to shape CAFS' strategic plan.

Join us to share your voice, connect with diverse perspectives, and contribute to shaping CAFS' future. Through dialogue and creative collaboration, we will develop actionable strategies to strengthen food systems scholarship, advocacy, and community engagement. Together, we can advance CAFS' mission to create meaningful change in Canada and beyond.

To help with resource planning, please let us know which session you plan to attend by signing up [here](#).

## 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.

Big Thinking at Congress is the key opportunity at the annual Congress of the Humanities and Social Sciences for academics, researchers, practitioners, and policymakers to share ideas and solutions for a more innovative, progressive, and inclusive society.

June 1, 12:15 pm–1:15 pm Technologies of togetherness: Shaping an equitable future with AI

June 2, 12:15 pm–1:15 pm Environments of togetherness: Collaborating at the climate crossroads

June 3, 5:15 pm–6:15 pm Care of togetherness: From social isolation to collective well-being

June 4, 12:15 pm–1:15 pm Pedagogies of togetherness: Practices for inclusive learning

### 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.

Everyone from graduate students to established scholars can benefit from attending Career Corner, Congress' professional development workshop series. Led by industry experts, these workshops include a range of topics, from publishing and communicating research, to advancing academic careers and discovering career options 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.

## CAFS PLENARY SESSIONS

Paralleling our theme of Foundations, Evolutions, Revolutions, this three-day arc of events will enable us to collectively reflect on the history and development of food studies in Canada in an effort to envision and inspire the future.

June 3, 2025 | 4:15 pm–5:45 pm | SJC-303

### PLENARY 1: FOUNDATIONS—Food studies in Indigenous Territories and Canada

This roundtable brings into dialogue representatives from formative organizations that have influenced ongoing food-related work across Indigenous territories and Canada. Continuing conversations from [earlier CAFS meetings](#), the session is structured as a metaphorical recipe exchange. It asks guest speakers to reflect on key ingredients that have been introduced to food systems since CAFS' founding, and it encourages audience participants to respond with related ingredients that they are carrying forward. The plenary highlights academic and community-based contributions to the interconnected landscapes of food systems and food studies, while recognizing that the relationship between the academy and diverse food movements remains contested. After a moderated portion of the roundtable discussion, all session participants will be invited to engage in an informal brainstorming exercise that will generate creative representations of the plenary's evolving recipes.



The plenary features the following guests:

**Mustafa Koç** is a Professor Emeritus of Sociology at Toronto Metropolitan University. He was among the founders of the Centre for Studies in Food Security, Food Secure Canada, and the Canadian Association for Food Studies. His research and writing involve food studies, food security, food policy, and the politics of food. He has participated in debates on globalization, war and peace. He writes weekly columns at [Substack](#), and some of his earlier writings can be accessed through [ORCID](#).

**Caroline Recollet** is a member of Wahnapiitae First Nation, raised on Wiikwemkoong Unceded Territory where she learned her Ojibwe language and relationship with the natural world. She has practiced activism for Native peoples for more than 20 years, including her involvement with cultural, legal, housing, and wellness programming for youth, advisory roles with provincial governments, and research at Laurentian University. In her homeland in Robinson Huron Treaty Territory, Elder Caroline Recollet is a coordinator and spokesperson for the Traditional Ecological Knowledge Elders (TEK) who protect ecological relationships against threats posed by environmental contaminants like glyphosate.

**Martha Stiegman** is an Associate Professor in the Faculty of Environmental and Urban Change at York University. She is white settler of mixed French ancestry, from Mi'kma'ki/Nova Scotia. Her community-based research and collaborative video work examine Indigenous/settler treaty relations in their historic and contemporary manifestations, with particular attention to food sovereignty and justice, as well as participatory and visual research methodologies.

**Wendie L. Wilson** is a mother, educator, artist, writer, and cultural advocate. Born and raised in Kjiptuk (Halifax), Wendie is a descendant of African Nova Scotians who have history in the province for 400+ years. In addition to her educational positions with the Nova Scotia Teachers Union, Mount Saint Vincent University, and the African Nova Scotian Freedom School, Wendie promotes food sovereignty through her work with the African Nova Scotian and Black Food Sovereignty Working Group, the Pan-Canadian Black Food Sovereignty Network, the Indigenous and Black Food Peoples' Food Sovereignty Advisory Circle, and the Nova Scotia Chapter of the Coalition for Healthy School Food.

June 4, 2025 | 9:30 am–11:00 am and 4:30 pm–6:00 pm | SJA-128

## PLENARY 2: EVOLUTIONS—From Palestine to Turtle Island: Food as a weapon of colonialism and a tool of liberation

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



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This two-part keynote panel directly addresses these issues by bringing together a panel of Palestinian, Indigenous Canadian, and allied scholars and practitioners to reflect on issues of settler colonialism, imperialism and structural injustice. The speakers will delve into the historical and contemporary realities in the Indigenous territories of Palestine and Canada as a lens to understand the function and evolution of settler colonial capitalism in relation to land and food systems. By exploring how capitalist strategies of accumulation and dispossession operate across settler colonial space and time, the panels will consider pathways and strategies for reviving, repairing, and sustaining life and justice for colonized peoples within diverse colonial contexts. The concept of food sovereignty goes well beyond peoples' right to food to address issues of power and control of food systems. Through food, the speakers will explore the necessity of working together across geographies and the intersection of struggles for self-determination, land rights, and cultural survival in Palestine and Canada.



### **Part 1: Constructions of food sovereignty in the Palestinian context: Land, resistance, and self-determination**

*This session will be streamed live on [Zoom](#).*

This panel examines food sovereignty movements in Palestine, exploring their significance in the context of settler colonialism, displacement, and resilience. Panelists will analyze its historical and contemporary dimensions from post-Nakba realities to present-day challenges, and efforts to resist displacement while reviving Indigenous food systems.

This part of the plenary features the following guests:

**Ahmed Abu Shaban**, Associate Professor and Dean at Al-Azhar University in Gaza, Palestine, visiting professor at York University

**Fathi Nimer**, Palestine policy fellow at Al-Shabaka: The Palestine Policy Network, co-founder of DecolonizePalestine.com

**Shayma Nader**, visual artist, curator and researcher, PhD candidate at ARIA at Sint Lucas School of Arts (KdG) and the University of Antwerp

### **Part 2: Colonial domination and resistance: Palestine and beyond**

*This session will be streamed live on [Zoom](#).*

This panel explores the significance of land and food systems in sustaining Indigenous lifeways in Palestine and Turtle Island. Central to this examination is the role of land occupation, dispossession, and commodification as mechanisms of colonial domination and capitalist accumulation.

This part of the plenary features the following guests:

**Shady Hafez**, Algonquin Anishinabe from Kitigan Zibi Anishinabeg and Syria, Yellowhead Institute, PhD Candidate at the University of Toronto

**Moayyad Bsharat**, independent researcher, Project Manager at Union of Agricultural work Committees (UWAC)

**Danya Nadar**, PhD Candidate at the University of Antwerp

June 5, 2025 | 10:45 am–12:15 pm | SJC-303

## PLENARY 3: REVOLUTIONS—Queer food futures: The disruptive possibilities of queer food movements

This session will be streamed live on [Zoom](#).

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



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This session explores the transformative potential of queer food movements in reshaping relationships of caretaking, stewardship, and kinship within human communities and with the natural world. Food systems are pivotal spaces for cultural, social, and political transformation, and this session will center the contributions of LGBTQ+ activists, scholars, and practitioners in addressing systemic inequities within these systems. Through a queer and intersectional lens, we will ask: What defines queer food? How do queer foodways subvert dominant assumptions about identity, power, and consumption in our food practices? Participants will also examine how these movements challenge traditional structures of control and inequality in food production and distribution. Additionally, the session will reflect on the ways queer food movements foster more inclusive, equitable, and sustainable food futures, offering new possibilities for building kinship across diverse communities, promoting social justice, and reimagining our connections to food, labour, and the environment.

The plenary features the following guests:

**Gabrielle Inès Souza** (she/her) is a dedicated leader committed to uplifting marginalized communities. As the Executive Director of The Okra Project, she spearheads initiatives that address food insecurity, housing assistance, and mental health support for Black transgender people.

Under her leadership, The Okra Project has expanded its impact, securing resources to provide consistent programming that meets the urgent needs of the community. With a focus on sustainability, safety, and holistic care, Gabrielle works to ensure that The Okra Project remains a vital force in combating systemic inequities while fostering empowerment, dignity, and lasting change. For more, see: [theokraproject.com/](https://theokraproject.com/).

**Naty Tremblay** (they/them) is an identical twin, working class mad & white bodied trans person with mixed french Canadian, muskrat métis & ashkenazi jewish ancestry. Naty has had the honor of co-creating a broad body of interactive multidisciplinary projects, workshops & gatherings exploring identity & power, regenerative reciprocity, transformative justice & magics of the natural world, amongst other things.

Naty has a BA in Integrated Media from [OCADU](#), 20+ years building experiential street scholarship, and is currently a PhD candidate in the [Social Practice & Transformational Change Program](#) at the [University of Guelph](#) researching the Transformative Justice praxis of Queer, Trans & Two spirit urban communities in so-called canada, Turtle Island. Naty is mystified by seeds, the cosmos and interspecies entanglements.



Naty ran the interdisciplinary community arts for social change training program for marginalized youth leaders at [Sketch working arts](#) for a decade and is a former ED of Rittenhouse: A New Vision (2020-2022), Canada's oldest abolitionist organization. Naty has been supporting grassroots co-learning in Transformative Justice for 10+ years. They are a proud founding member of the [Switch Collective](#), which has been mounting roving queer political performance works since 2016, as well as the [Trans Healing Arts Web](#) (THAW), which uses community arts gatherings to center the healing & creativity of Trans folks. They were awarded the [Toronto Arts Foundation Community Artist Award](#) in 2021.

**Celeste Lopreiato** (she/her) is a biracial Black & Queer millennial cusper who spends her days doing kitchen work and moonlights as a podcast consumer, child-free enthusiast, dog- and pig- mom.

Celeste founded The Conscious Farm Kitchen, a farm-to-table meal delivery service, in 2019. After spending her childhood being told she was too bossy, she decided to test out that title! TCFK, embraces many values including being vegan & gluten-free, low-waste, an \*above\* living wage-employer, and sourcing local & organic produce. Their main clients are working moms who use the service to bring sanity back into their lives.

Celeste has found her power in being an “entrepreneur” and strives to set a realistic & honest example in an industry that has historically excluded women & Queer folks. You can typically find her in the kitchen cooking something with lots of oil, debating with her partner, or on a zoom therapy call. For more, see [theconsciousfarmkitchen.com](http://theconsciousfarmkitchen.com).

**Alex D. Ketchum** (she/her) is Assistant Professor at McGill University's Institute for Gender, Sexuality, and Feminist Studies (IGSF) and the co-organizer of the Queer Food Conference. Coinciding with the fiftieth anniversary of the trailblazing restaurant Mother Courage of New York City, Ketchum's second book, *Ingredients for Revolution: A History of American Feminist Restaurants, Cafes, and Coffeehouses* (Concordia University Press, 2022), is the first history of the more than 230 feminist and lesbian-feminist restaurants, cafes, and coffeehouses that existed in the United States from 1972 to the present.

Ketchum is the co-editor of *Queers at the Table: An Illustrated Guide to Queer Food (with Recipes)* (Arsenal Pulp Press, 2025). She has curated a physical and virtual exhibit on queer cookbooks, produced a podcast on lesbian and queer women's restaurants, and written numerous publications about queer identity and food. She is also the author of the book *Engage in Public Scholarship! A Guide to Feminist and Accessible Communication* (Concordia University Press, 2022) and the zines *How to Start a Feminist Restaurant* (Microcosm Press, 2018) and *How to Organize Inclusive Events* (Microcosm Press, 2020). For more, see [alexketchum.ca](http://alexketchum.ca).

## CAFS EXPLORATION GALLERY

June 3, 2025 | 9:30 am–4:30 pm

June 4, 2025 | 9:30 am–4:30 pm

June 5, 2025 | 9:30 am–1:00 pm

SJA-356E

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 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! The 2025 Exploration Gallery has been curated by Luciana Godoy, a culinary artist, Chef Instructor at George Brown College, and PhD Student at the University of Toronto.

The 2025 edition will exhibit over a dozen distinct projects including posters, interactive installations, two- or three-dimensional pieces, edible art, QR codes for self-guided experiences, and other creative/design works. Through their pieces, food studies scholar-artists will address themes of decolonization, food rescuing, food history, urban agriculture, gender, and environmental and cultural canons. The Exploration Gallery provides important space for creative expressions and materialization of theoretical concepts, as well as a space for reflection, networking, and recharging during our conference.

### 2025 Exhibitors

Yawen Mo  
Creative Food Research Collaboratory  
Belinda Li  
Diana Chu  
Ryan Whibbs  
Sarah B. Hood  
Fiona Lucas  
Megan Hathaway Scrivens  
Kelsey Speakman  
Joselyn Radcliffe  
Annika Lusi  
Christopher James

Pamela Farrell  
Jingshu Yao  
Kaili Garraway  
Jaiden Tyler  
Joselyn Radcliffe  
Gurnoor Bhutta  
Lucy Hinton  
Jewel Deanne Palmares Purisima  
Fabiana Li  
Jeanne da Silva  
Julie Montgomery  
Lucy Godoy

## SOCIAL, BOOK LAUNCH, AND AWARDS CEREMONY

June 3, 2025 | 7:00 pm – 9:30 pm  
and/ore, 1040 Queen St W, Toronto, ON M6J 1H7

Join us for an unforgettable evening of celebration and social connection at one of Toronto's newest hot spots, [and/ore](#). Mingle with fellow Canadian food studies colleagues in a vibrant yet relaxed atmosphere, enjoying crafted mocktails, cocktails, and savoury, satiating small plates from a menu that blends innovation with classic flavours. This year's social event will feature a Book Launch profiling six new Canadian food studies publications, with a few words from the authors! Following, we will honor standout achievements with our annual Awards Ceremony, including the Award for Public Service or Activism in Food Systems and the Student Paper Awards in Food Studies. In addition, the evening will feature interactive touchpoints with the restaurant owners and staff, offering unique insights on their low waste and fair wage approach and their sources for local and sustainable products. Located in the heart of Toronto's bustling downtown, and/ore has been [celebrated](#) for its contemporary design, exceptional service, and eclectic atmosphere, making it the perfect venue for this exciting event. Described as "a place hidden in plain sight" "with a mix of modern flair and timeless charm," and/ore sets a beautiful stage for an evening of connection, conversation, and celebration.

We're excited to share with you a sneak peek at what to expect at the upcoming CAFS Social, Book Launch and Award Ceremony at and/ore restaurant. CAFS conference attendees are welcome to invite friends, partners and family members. Limited tickets are remaining for the event, so be sure to [purchase one asap!](#)

### Event agenda:

Welcome drinks and food service begins  
Organizer's welcome and and/ore introductions  
Book launch  
Awards ceremony  
Dessert reveal

**Beverage format:** Welcome signature event cocktail/mocktail with 1 additional drink ticket. Filtered tap and sparkling water unlimited.

**Menu format:** Interactive "grazing" stations, passed appetizers, and small plates

### Sample menu items:

#### Passed appetizers:

King Oyster Mushroom Katsu Sandwich  
Duck Confit Hand Pie, Squash, Wild Blueberry  
Brioche Lobster Roll  
Roasted Beet Tartar Crostini, Truffle, Pickled Shallot, Cured Egg Yolk  
Mushroom and Truffle Arancini  
King Salmon, Shiso, Avocado, Rice Pearls

#### Stations #1, Taco:

Achiote Chicken, Salsa Verde, Cotija Cheese, Pickled Onion  
Hominy & Beans, Lettuce, Pico de Gallo, Sour Cream, Scallions

#### Station #2, Bao:

Lemongrass Beef Short Rib, Carrot, Thai Basil, Pickled Shishito Pepper

Gochujang Cauliflower, Cucumber, White Kimchi

Dessert:

Chef's selection of sweets

**A little about and/ore:**

Located in the heart of Queen West, and/ore is an award-winning restaurant with two distinctive dining spaces showcasing the endless possibilities and diverse influences of modern Canadian cuisine. Its mission is to provide exceptional guest experiences while fostering a healthy workplace culture and growth opportunities for employees. and/ore is a warm, welcoming and inclusive space that deeply values respect, collaboration, and quality. and/ore is entirely female owned and led by Chef Missy Hui and renowned mixologist Abby Rubiales.

**A little about Chef Missy:**

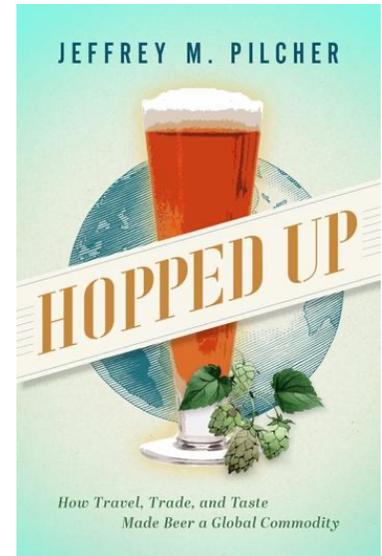
Missy Hui grew up in Hamilton, ON. Working overseas after graduating culinary school Missy returned home to Canada to settle in to a successful career with the prestigious McEwan Group. Missy is a Chopped Canada Champion and a Top 30 Under 30 award recipient from the Ontario Hospitality Institute. Missy has had her work featured in a number of publications and appeared as a guest judge on *Top Chef Canada* Season 11. Missy can be seen as Host on the TV series *Up The Dish*. Follow Chef Missy Hui and her team on Instagram @andorerestaurant.



## Featured books and authors

[\*Hopped Up: How Travel, Trade, and Taste Made Beer a Global Commodity\*](#) (Oxford University Press), Jeffrey Pilcher

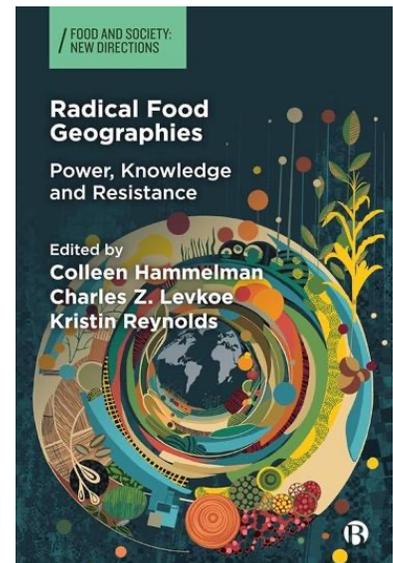
Virtually every country has a bestselling or iconic national beer brand: from Molson in Canada and Corona in Mexico, to Tsingtao in China and Heineken in Holland. But with the exception of Ireland's Guinness, every label represents the same style: light, crisp, clear, Pilsner lager. The global spread of lager can be told as a story of Western cultural imperialism: a European product travels through merchants, migrants, and imperialists to upend local patterns and transform faraway consumers' tastes. But this modern beer is just as much a product of globalization, invented and reinvented around the world. While distinctive craft beers such as London Porter, India Pale Ale, and Belgian sour ales have been revived by aficionados over the past half-century, they too have been globalized through the same circuits of trade, migration, and knowledge that carried lager.



**Jeffrey M. Pilcher** is Professor of Food Studies and director of the Culinary Research Centre at the University of Toronto. His previous books include *Food in World History, 3d ed.* (2023) and *Planet Taco: A Global History of Mexican Food* (2012).

[\*Radical Food Geographies: Knowledge, Power and Resistance\*](#) (Bristol University Press), Colleen Hammelman, Charles Z. Levkoe, and Kristin Reynolds

*Radical Food Geographies: Knowledge, Power and Resistance* presents critical and action-oriented approaches to addressing food systems inequities across places, spaces, and scales. With case studies from around the globe, *Radical Food Geographies* explores interconnections between power structures and the social and ecological dynamics that bring food from the land and water to our plates. Through themes of scale, spatial imaginaries, and human and more-than-human relationships, the authors explore ongoing efforts to co-construct more equitable and sustainable food systems for all. Advancing a radical food geographies praxis, the book reveals multiple forms of resistance and resurgence, and offers examples of co-creating food systems transformation through scholarship, action, and geography.



**Colleen Hammelman** is Associate Professor in the Department of Geography & Earth Sciences at the University of North Carolina at Charlotte. She is also the Director of the Charlotte Action Research Project (CHARP).

**Charles Z. Levkoe** is the Canada Research Chair in Equitable and Sustainable Food Systems, a Member of the College of New Scholars, Artists, and Scientists of the Royal Society of Canada, and Professor in the Department of Health Sciences at Lakehead University.

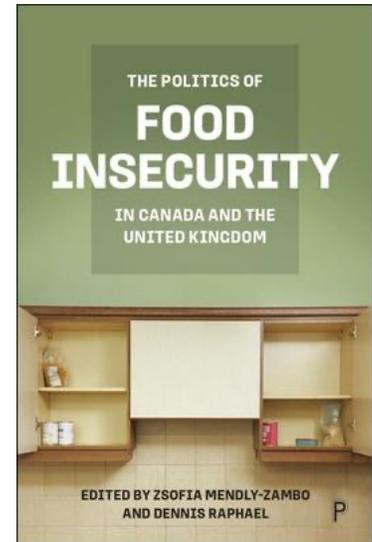
**Kristin Reynolds** is Associate Professor and Chair of Food Studies and Director of the Food and Social Justice Action Research Lab at The New School in New York City. She is also Associated Researcher at the European School of Political and Economic Sciences in Lille, France, and Affiliated Faculty at Yale Center for Environmental Justice.

[\*The Politics of Food Insecurity in Canada and the United Kingdom\*](#)  
(Bristol University Press), Zsofia Mendly-Zambo and Dennis Raphael

*The Politics of Food Insecurity in Canada and the United Kingdom* takes a critical political economy approach to understanding food insecurity in both countries, addressing an overlooked area in academic research, media coverage, and public discourse. Examining how economic and political systems perpetuate food insecurity, the book critiques the reliance on food charity, which diverts policymakers, the media, and the public from addressing its root causes. Offering a vision for systemic change, it explores how public control over resource distribution—including food—can eliminate food insecurity and other threats to health.

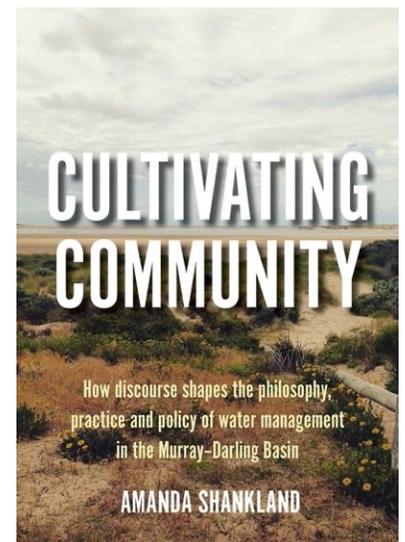
**Zsofia Mendly-Zambo**, PhD, is a health policy researcher specializing in health equity, farmer mental health, and food security. She is currently a Postdoctoral Researcher at McGill University, examining Canada’s implementation of the UN Convention on the Rights of Persons with Disabilities.

**Dennis Raphael**, PhD, is a Professor at the School of Health Policy and Management at York University, in Toronto. He works in the area of the political economy of health.



[\*Cultivating Community: How discourse shapes the philosophy, practice and policy of water management in the Murray–Darling Basin\*](#)  
(Sydney University Press), Amanda Shankland

The Murray–Darling Basin is one of Australia’s most important and contested water systems, sustaining rural communities, ecosystems, and a significant portion of the country’s agriculture. However, escalating water scarcity and ongoing policy conflicts have placed immense strain on the region, raising urgent questions about how water is managed and who gets a voice in decision-making. In *Cultivating Community: How Discourse Shapes the Philosophy, Practice, and Policy of Water Management in the Murray–Darling Basin* (Sydney University Press), Dr. Amanda Shankland examines how dominant environmental discourses shape water policy and management. Drawing on five months of extensive field research with farmers and officials from the Murray–Darling Basin Authority, she identifies four prevailing frameworks—administrative rationalism, economic rationalism, democratic pragmatism, and green environmentalism—each with significant implications for sustainability and farming livelihoods. In response to these established discourses, Dr. Shankland introduces community centrism, a perspective prioritizing local cooperation and engagement in water governance. By amplifying farmer voices and advocating for more inclusive policymaking, *Cultivating Community* challenges conventional approaches and offers a path toward a

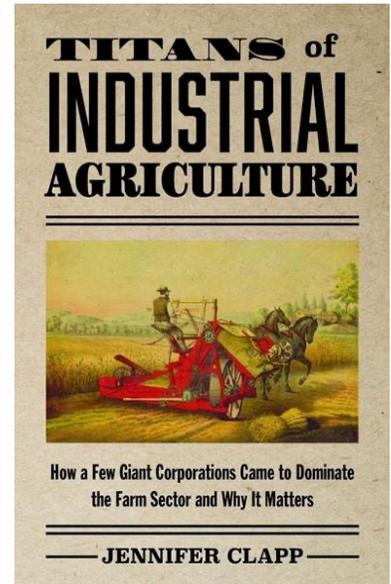


more resilient and equitable water future. Essential reading for scholars, policymakers, and practitioners in water management and agriculture, this book provides fresh insights into the intersection of environmental philosophy, governance, and rural sustainability.

**Amanda Shankland** holds a doctorate from the Department of Political Science at Carleton University in Ottawa, Canada. She specializes in research on social ecology, food sovereignty, water management, and rural development. Dr. Shankland has spent her career working towards advancing the goals of ecologically sustainable agriculture through political reform.

[Titans of Industrial Agriculture: How a Few Giant Corporations Came to Dominate the Farm Sector and Why it Matters](#)  
(MIT Press), Jennifer Clapp

Every year, hundreds of billions of dollars' worth of farm machinery, fertilizer, seeds, and pesticides are sold to farmers around the world. Although agricultural inputs are a huge sector of the global economy, the lion's share of that market is controlled by a relatively small number of very large transnational corporations. The high degree of concentration among these agribusiness titans is striking, considering that just a few hundred years ago agricultural inputs were not even marketed goods. In *Titans of Industrial Agriculture*, Jennifer Clapp explains how we got from there to here. The book outlines the forces that enabled this extreme concentration of power and the entrenchment of industrial agriculture, as well as its social and environmental consequences.

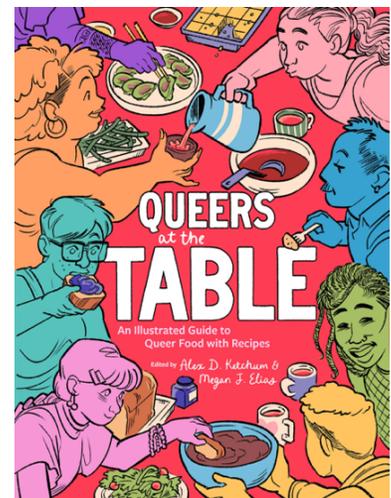


**Jennifer Clapp** is a Professor and Canada Research Chair in Global Food Security and Sustainability in the School of Environment, Resources and Sustainability at the University of Waterloo. Professor Clapp is a member of the International Panel of Experts on Sustainable Food Systems (IPES-Food).

[Queers at the Table: An Illustrated Guide to Queer Food with Recipes](#)  
(Arsenal Press), Alex D. Ketchum and Megan J. Elias

*Queers at the Table: An Illustrated Guide to Queer Food (with Recipes)* is an anthology of essays, comics, and recipes that reveals the dynamic and transformative relationship between queerness and food. With contributions from 38 scholars, journalists, cartoonists, chefs, farmers, and recipe developers, *Queers at the Table* is out with Arsenal Pulp Press in October 2025: <https://arsenalpulp.com/Books/Q/Queers-at-the-Table>.

**Alex D. Ketchum** (she/her) is Assistant Professor at McGill University's Institute for Gender, Sexuality, and Feminist Studies (IGSF) and the co-organizer of the Queer Food Conference. She is the author of *Ingredients for Revolution: A History of American Feminist Restaurants, Cafes, and Coffeehouses* (Concordia University Press, 2022), *Engage in Public Scholarship! A Guide to Feminist and Accessible Communication* (Concordia University Press, 2022), and the zines *How to Start a Feminist Restaurant* (Microcosm Press, 2018) and *How to Organize Inclusive Events* (Microcosm Press, 2020). Ketchum has curated a physical and virtual exhibit on queer cookbooks, produced a podcast on lesbian and queer



women's restaurants, and written numerous publications about queer identity and food. For more, see [alexketchum.ca](http://alexketchum.ca)

**Megan J. Elias** (they/them) is director of the Food Studies Program at Boston University and an associate professor. They are the author of five books about food history, including *Food on the Page: Cookbooks and American Culture* (University of Pennsylvania Press). Elias teaches courses in food history and food and gender and lives in Brooklyn, New York.

## 2025 CAFS CONFERENCE SESSIONS

----- DAY 1: JUNE 3, 9:00 am–9:30 am -----

**WELCOME & OPENING SESSION**  
Morning refreshments will be available  
SJC-303

----- DAY 1: JUNE 3, 9:30 am–9:45 am -----

**BREAK**

----- DAY 1: JUNE 3, 9:45 am–11:15 am -----

**1A Posters and lightning talks: SJA-418A**

Moderator: Amanda Shankland

**Cultivating community: How discourse shapes the philosophy, practice and policy of water management in the Murray-Darling Basin**

Presenter: Amanda Shankland

Cultivating Community dissects the prevailing environmental discourses shaping water policy in the Murray-Darling Basin and assesses their implications for the environment and farming communities. Drawing on five months of extensive field research among farmers and Murray-Darling Basin Authority officials, Shankland presents a nuanced understanding of farmer perspectives within the broader policy discourse. By examining the interplay between environmental discourses and farmer knowledge, Shankland sheds light on how different ideologies shape policy decisions and, subsequently, impact water management practices.

Keywords: agriculture, farming, water, environment, Australia

**Developing community-based understandings of food security, food sovereignty and Indigenous food self-determination in collaboration with three First Nations in Northern Ontario**

Presenter: Dakota Cherry

This research explores experiences and understandings of food insecurity, food sovereignty, and Indigenous food self-determination in collaboration with three First Nations in Northern Ontario. Applying the "Visiting Way," or keeoukaywin, a method of building trusting and reciprocal relationships, researchers in collaboration with a Community Advisory Committee co-developed a strength-based version of the Canadian Household Food Security Survey Module and Food Sovereignty Assessment Tool. The results highlight locally specific definitions of Indigenous food self-determination, and the barriers to food security. Specifically, seasonal and regional inaccessibility of food, food prices, increasing concerns over the safety of foods from the land, limited access to nutrient-rich foods and the prevalence of child food insecurity and hunger.

However, community members actively work to overcome these challenges as individuals and groups through community meals, food sharing, making the most with minimal ingredients, as well as community-based programming and strategies to strengthen knowledge and interest in growing, preparing, and preserving food.

The findings challenge existing food security measurement tools that fail to represent and account for the unique experiences and food practices of Indigenous Peoples. The study demonstrates the urgent need for policies, planning, and programming informed by place-based and community-specific knowledge. This co-designed research and its high participation levels exemplify how the braiding of Indigenous and Western knowledges and perspectives can inform and strengthen health, nutrition, and sustainable food systems not only in First Nations, but for all Canadians.

Keywords: food sovereignty, food security, health, First Nations, Indigenous food self-determination

### **Envisioning ethical data governance in agriculture // Une vision pour la gouvernance éthique des données en agriculture**

Presenter: Sarah-Louise Ruder

Farmers and agri-food movements have diverse responses to digitalization and datafication in agriculture. We present analysis from 40 workshops, conferences, and community dialogue events related to digital agricultural technologies and data governance in Canada and internationally between 2020 and 2023. Participants included farmers, farming organizations, government policy and programs staff, civil society, and academic researchers. We find that many common or “best” practices in agricultural data governance have fundamental limitations. A data justice approach suggests that the path forward should include laws and regulatory changes, novel governance structures, capacity building, and solidarity across movements.

Keywords: data governance, digitalization, agri-food movements, data justice

### **Graduate student perception of food accessibility in Kitchener-Waterloo region**

Presenter: Will Rauch-Davis

The study aims to understand the challenges and opportunities that graduate students at the University of Waterloo face in accessing food reflecting their culture, dietary needs, and personal preferences. Studies among student groups are needed to develop solutions for food insecurity that address diverse student populations' nuance, lived experience, and context. Many graduate students are older, have reduced access to on-campus housing, or have dependents, which may influence food accessibility. This presentation includes preliminary qualitative data collected through questionnaires and interviews. Findings highlight the need for institutional interventions and policy changes that help to address specific contexts of student groups. Preliminary results highlight opportunities and challenges existing in Kitchener-Waterloo. The research will contribute to the broader literature on food insecurity at universities and SDGs 2-Zero Hunger and 11-Sustainable Communities. The research draws on themes of achieving a just food system at the institutional level and the local and national implications.

Keywords: food security, food systems, qualitative, justice, hunger

### **Governing sustainable food systems transition in Canada: A case study of Indigenous participation in the development and implementation of the food policy for Canada**

Presenter: Victor Odele

In 2019, the Canadian federal government released the Food Policy for Canada in response to growing calls for a systems approach to tackle the food systems crisis in Canada and the increasing calls for a global shift towards sustainable food systems. The development of the Food Policy for Canada involved public

consultations led by the government, community engagements, and Indigenous-led engagements. However, no research has been conducted on the quality of Indigenous participation in the development and implementation of the policy. This leaves a considerable gap in our understanding of governance processes in food systems transition, including uncertainty about how well Indigenous interests and priorities are being addressed in the decision-making process. This research aims to examine the quality of Indigenous participation in the development and implementation of the Food Policy for Canada. Consultations between the Government of Canada and Indigenous peoples (Crown-Indigenous consultations) are essential to state-led policy development processes. However, scholars have raised concerns regarding Crown-Indigenous consultations, pointing to many instances of failed or inadequate government consultations with Indigenous peoples and arguing that such consultations hinder the assertion of Indigenous rights, self-determination, and food sovereignty. Studies also indicate that Indigenous peoples remain structurally and consistently excluded from government decision-making and policy development processes, resulting in repressive and detrimental outcomes. Many authors argue that even when Crown-Indigenous consultations do take place, they tend not to address the priorities and concerns of Indigenous peoples. Against this background, this research will critically examine Indigenous participation (with Indigenous consultations as a component of participation) in the development and implementation of the Food Policy for Canada.

Keywords: sustainable food systems, food governance, just transition

### **Becoming good neighbours within our more-than-human foodscapes**

Presenter: Josalyn Radcliffe

Calls to transform food practices to address ecological crises and support biodiversity are being heard at all levels, from the United Nations to community knowledge-keepers, food growers and harvesters. There is an urgent need for more harmonious and respectful relationships with more-than-human life within food systems. Within this brief talk, I will highlight some of the experiences of folks in Kitchener-Waterloo and Kenora, Ontario who are caring for ecological neighbourhoods while growing and harvesting to feed themselves and their communities. This talk is anchored in a seasonal study of 18 participants interviewed between the equinoxes and solstices from Spring 2024 to Winter 2025 (66 interviews) and will highlight the shifting challenges, joys, and tensions of sharing space with other-than-human life within the local foodscape. From jubilant discovery and deepening connection to challenges with uninvited guests and tensions with human neighbours, I will introduce key themes that have shaped their experiences.

Keywords: more-than-human, seasonal, boundaries, ecology, foodscape

### **How closely do the theories of change underpinning approaches to improve local food systems of the Global North align with the principles of food sovereignty?**

Presenter: Kahlia Clarke

The growing global population faces interconnected crises of widening inequality, global pandemics, climate change and biodiversity loss, to which food and agricultural systems are connected in both cause and effect. The resilience of local food systems is therefore increasingly important and food sovereignty, a movement aiming to promote community over corporate interests and empower citizens to participate in food system governance, has the potential to play a valuable role in achieving it.

How aligned existing approaches to improving local food systems are with food sovereignty principles was explored in a systematic literature review. In the 72 publications assessed, thirty-eight approaches were

identified and grouped into five categories based on similar characteristics and change-making orientations. Through quantitative and qualitative analysis, insights were able to emerge into the degree to which food sovereignty is strengthened by these popular approaches and the ways that their conceptualisation and use of power influenced their effectiveness.

Keywords: Food sovereignty, food system governance, food security, community programs, collective organising

## **1B Food histories: SJA-394F**

Moderator: Daniel Bender

### **From Turkey and vegetables to sauce à la gourmet: Evolution of food habits at Parkwood Estate, Oshawa, 1918–1968**

Presenters: Ryan Whibbs & Samantha George

When A.J. Hills came to dine with the McLaughlin family on 02 February 1918 at Parkwood Estate, Oshawa, the food served stuck out in his memory. His diary noted that they had “a great turkey,” vegetables, smelts, an aspic-and-asparagus salad, and caramel pudding. Exactly 50 years later, in 1968, a surviving menu held in the archives of Parkwood Estate indicates that one evening’s dinner included some familiar dishes—jellied vegetable salad and a Cornish hen—but now also included some decidedly European accents: profiteroles with filbert sauce, oysters Umberto, and carrot purée.

This presentation explores the evolving refinement and performance of food culture practiced in the McLaughlin household between 1918–1968. Using oral-history interviews from surviving employees as well as seven unpublished menus held in the Parkwood Estate archives, we explore an apparent evolution from early twentieth-century ingredient-centric dish nomenclatures—“turkey,” “green peas,” “fruit”—to mid-twentieth century recipe- or locale-centric nomenclatures: “Spion Kopje Brook Trout,” “Cap Chat Salmon,” “Sauce Bigarde,” “Lemon Sauce a la Gourmet.”

We suggest that the McLaughlins evolved their household food habits over this 50-year period by appealing to both popular and elite cultural values. By incorporating increasingly frequent mentions of French and Italian culinary influences while also mentioning specific place names from their estate, the McLaughlins created menus that appealed to popular-culture semiotic notions of European refinement while also signifying that guests were stepping into a separate, private food world that was even more luxuriant than fine dining alone.

Keywords: food history, food culture, domestic servants, household, menus

## **A kitchen for the modern woman**

Presenter: Pamela Tudge

This paper investigates the intersection of modern home design, domestic pedagogy, and cultural shifts in post-World War II Canada, focusing on their collective impact on the rise of food-based waste. Between the 1950s and 1970s, domestic spaces transitioned from sites of production and resourcefulness to spaces of consumption and disposability. Drawing on Susan Strasser’s American research, the study highlights how capitalist campaigns eroded women’s traditional salvaging practices, fostering waste and creating opportunities for male-dominated industries. Using Canadian archival data—household manuals, women’s

magazines, and kitchen design plans—the analysis explores three themes: evolving domestic science pedagogies, from early 20th-century waste prevention to post-war emphasis on convenience; the redesign of homes, particularly government-funded housing and modernist kitchens by designers like Sigrun Bülow-Hübe; and the rise of disposable technologies, such as garburators and single-use utensils, which reinforced a culture of ephemerality. The study reveals how consumerist ideologies reshaped kitchen spaces, diets, and waste practices, diminishing material care and knowledge.

Keywords: domestic food-based waste, post-war Canada, kitchen design, consumerism

### **Historical roots and future routes of food studies**

Presenters: Mustafa Koc, Özlem Güçlü Üstündağ, & Atakan Büke

This session will summarize the results of our early (2010) survey on the impact assessment of Food Studies in SSHRC research and the preliminary findings of a survey of former and present CAFS members regarding the contributions of food studies to food systems research. Food studies is a relatively recent interdisciplinary perspective informed by critical social sciences and humanities insights to address the complex relationships and interconnections between food-related issues. Canadian Association for Food Studies was founded in 2005, and its journal, *Canadian Food Studies*, has been in publication since 2014. Since its formation, CAFS has aimed to encourage research with historical, political, ecological, economic, socio-cultural and artistic concerns and sensitivities from a critical and systemic perspective. As we celebrate our 20<sup>th</sup> anniversary, this paper examines foundational themes of CAFS, reviews the results of a 2008 survey on food studies priorities, and evaluates how these have been reflected within CAFS conferences and CFS issues.

The paper will use secondary data analysis of the 2008 survey and interviews with past and present CAFS members and editors of *Canadian Food Studies*. It will also conduct a content analysis of past CAFS conferences and CFS issues. This research explores three dimensions: (1) the historical achievements and pivotal contributions of CAFS; (2) the perceived gaps and limitations in addressing systemic inequities and emerging crises; and (3) some of the challenges faced by researchers engaged in food studies in Canada. By aligning past reflections with future aspirations, this research underscores the role and impacts of food studies in fostering critical thinking and advancing equitable, resilient food systems for the 21st century.

Keywords: food studies, CAFS, inter/transdisciplinary research, impacts

### **The settler colonial origins of Toronto's food system**

Presenter: Jeffrey Pilcher

This paper examines the origins of Toronto's modern food system in the early encounters between settler colonists and Indigenous peoples of the Great Lakes. Although the settlers established markets, wheat-based commercial agriculture, and introduced various European commodities, they nevertheless depended on Indigenous local knowledge and assistance. The chronological scope runs from British settlement of Upper Canada in 1784, which included Iroquois (Mohawk) allies in addition to British American loyalists, through the appropriation of Mississauga lands, and culminating with the consolidation of the city and its markets in the 1850s. The paper is based on archival sources as well as secondary ethnohistorical research.

Keywords: Toronto, food systems, indigeneity, settler colonialism

## **1C Decolonizing food systems, Part 1: SJA-350E**

Moderator: Julie Robertson

### **Indigenizing food system planning for food system resiliency: A citizen science photovoice with Kitselas First Nation**

Presenter: Tammara Soma

Planners conduct community food assessments for the purpose of supporting community food security efforts. However, assessments of community food assets, including their availability and access, are often limited in their consideration of ecological and cultural assets that are central to Indigenous food systems. Moreover, what are considered mainstream food assets may not reflect the everyday lived experiences of Indigenous peoples and traditional food sources. In this study we applied a citizen science–led photovoice food assessment, involving six Indigenous participants from the Kitselas (Ts’msyen) First Nation in Canada. Using practice theory, the findings show how Indigenous concepts of relationality and reciprocity are intertwined in land-based food-related practices, which highlights the need for a holistic approach in documenting and planning around local food assets.

Keywords: Indigenous food sovereignty, food system planning, citizen science, photovoice

### **The perils of colonial solutions to food sovereignty in the Canadian Arctic**

Presenter: Julie Robertson

Food insecurity in Canada’s northern Territories remains a pressing issue, with rates ranging from 22% in Yukon to 57% in Nunavut, and reaching a staggering 76% in households with children. Multiple factors contribute to this crisis, including the high cost of food, precarious supply chains, limited retail infrastructure, the erosion of traditional knowledge, climate change, and government policy inefficiencies. This research explores the historical and contemporary efforts to enhance food sovereignty in northern communities, particularly through greenhouse initiatives and community gardens. Over the past 250 years, diverse groups, including British sailors navigating the Northwest Passage, fur traders, hunters, religious organizations, government bodies, and researchers have attempted to cultivate local food sources, often with limited long-term success. Since the 1950s, the Canadian government has introduced various programs to address food insecurity, including the current Nutrition North initiative, with a budget of \$23.3 million for the 2024-25 fiscal year. However, despite these efforts, food insecurity continues to rise, exacerbated by issues of transparency and accountability within these programs. This study examines how these intersecting factors impact food sovereignty at different rates across northern communities. By analyzing historical patterns and policy shortcomings, this research aims to provide insights that empower communities to develop sustainable, localized solutions to food insecurity.

Keywords: arctic greenhouse, colonial food gardens, food insecurity, fresh produce, food sovereignty

### **Re-storying post-secondary campus growing spaces in the GTA: Centring Indigenous community experience**

Presenter: Amara Digout

North American universities have been instrumental in the promotion of western agricultural and scientific methods that continue to impact Indigenous sovereignty. Now, Indigenous gardens and agricultural practices are becoming increasingly popular within post-secondary campus growing spaces across so-called Canada with little consideration for how these places are built upon and continue to occupy Indigenous Lands. This

presentation will speak to the practice of re-storying campus growing spaces as it is employed as part of an in-progress master's thesis that engages in dialogue with Indigenous community members working in such spaces across the GTA. Drawing from Indigenous feminist theories and the lived experience of being a Métis student working in campus growing spaces in Toronto, this project explores potentials for re-storying such places to be responsive to Indigenous experience as part of re-imagining the purposes of campus growing spaces, particularly within the context of urban Indigenous food sovereignties and de-colonial action.

Keywords: campus growing spaces, Indigenous feminisms, re-storying, Indigenous food sovereignty

### **Prospects and partnerships for building Indigenous food sovereignty, food security and self-determination in Northwestern Ontario**

Presenter: Kim McGibbon

Canada's legacy of settler colonialism has created deep social and environmental injustices from coast to coast to coast. This is especially evident in the ways that Indigenous people's relationship to the land has been systematically disrupted, and food systems have been deliberately destroyed, resulting in extensive health related inequalities including extreme levels of food insecurity and diet related diseases and social and cultural devastation. Yet, in the face of ongoing settler colonial policies and practices, Indigenous people and communities have continued to resist and to thrive. In this presentation, we explore prospects and partnerships for building Indigenous food sovereignty, food security and self-determination through a participatory, community-engaged and action focused project in Northwestern Ontario. The Understanding Our Food Systems (UOFS) project was established in 2018 by the Thunder Bay District Health Unit in partnership with the Indigenous Food Circle, Lakehead University's Sustainable Food Systems Lab and several non-profit organizations. The primary purpose was to take leadership from and support fourteen First Nations to better understand and support reclamation of traditional food systems and establish and implement food sovereignty visions and action plans. UOFS aimed to support the First Nations to determine their own food systems through community-led initiatives and projects. This presentation builds on evaluation research conducted over the course of the project and shares lessons learned and insights for scholars and practitioners engaged in Indigenous-settler food sovereignty partnerships.

Keywords: Indigenous food sovereignty, northern Ontario, partnership, public health

### **The 'store' as a site for community-based food sovereignty action: Case study in the Northwest Territories**

Presenter: Narayan Subramoniam

The capabilities of Northern food systems to provide affordable, nutritious, and culturally appropriate food are experiencing tremendous challenges. Extreme weather events such as wildfires further isolate fly-in and remote communities, increase the cost of transporting store-bought food, and adversely affect the availability of Traditional foods. Ongoing settler-colonial policies such as the Nutrition North Canada retail subsidy program are further increasing the reliance on store-bought processed foods whose prices have skyrocketed following the COVID-19 pandemic. There is a clear demand for community-based food sovereignty action to re-assert food systems in northern regions. However, this paper argues that there is an opportunity for northern Indigenous communities to claim the "store" as a site of collective food activism. Using a participatory action research case study with Sambaa K'e First Nation in the Northwest Territories, we explore several community-driven projects aimed at giving the community more control over their food retail space. These include rearranging the space within the store to prioritize local grown or healthy foods, hosting cooking circles centered around garden produce, and reflecting on the role of a community-store using shop-along

interviews. Finally, this paper highlights the existing mechanism of collective ownership by which the store can be transformed from a space containing primarily processed foods to a place for gathering and supporting community well-being.

Keywords: northern Indigenous food systems, participatory action research, northern retail, cooking circles, walk-along interviews

### **1D Collaborative governance: SJC-303**

Moderator: Joe Nasr

#### **Emerging themes in participatory food governance**

Presenters: Johanna Wilkes, Charles Levkoe, & Peter Andrée

Food Systems research and practice reveals an interconnected series of social and environmental challenges. As we venture into a new and uncertain era, governments are looking to non-state actors to bolster legitimacy and find new solutions to the mounting challenges. It was against this backdrop that the Participatory Food Governance (PFG) project was developed in partnership between academic and community actors. A core part of the PFG project has been to document and analyze the work of civil society organizations (CSOs) across Canada and Indigenous territories. In particular, we sought to investigate perspectives and strategies for food systems governance, preserve the knowledge of food movement leaders, and support actors in their efforts to effect change. This presentation will include an overview of our collaborative methodologies working with CSOs, the research set within the context of food systems governance, and insights we have garnered over the past five years. We present a snapshot of the work of CSOs along with a series of case studies focusing on promising food systems governance experiments. These include Indigenous-settler relationships, agricultural labour, fisheries governance systems, the Canadian Food Policy Advisory Committee, the Coalition for Healthy School Food, and the Technical Committee on Organic Agriculture. Our research demonstrates ways that scholars and civil society organizations can work together to share, learn and act for change. By sharing and preserving knowledge, empowering community partners, and documenting different ways food governance is practiced, the PFG project brings together stories across time and space into a vision for alternative food futures.

Keywords: methodology, participatory governance, food systems, policy

#### **Making food legal: A case study of governance of Canada's grocery pricing crisis**

Presenter: Deborah Komarnisky

In March 2023, Food Banks Canada reported over 1.9 million Canadians accessed Food Banks for their basic food needs, a startling 78.5% increase from 2019. Within this context, grocery prices have become a crisis. There have been calls for the various levels of government and retailers to act to ensure everyone has access to nutritious foods. The current experiences suggest a misalignment between the lived experience of food insecurity, emerging narratives, and governance responses. Through discourse analysis of news media texts, I examine the grocery pricing crisis as a social crisis that has produced particular reactions from citizens, retailers and governments. I organize my analysis around two themes: governance constructs and emergent narratives. In my presentation, I focus on the emergent narratives that shape how actors understand food. I suggest that food takes on a legal character, tackling the concepts of profiteering, price-fixing, competition,

and human rights. Each requires a different type of governance defining our understanding of and relationship with food.

Keywords: grocery prices, crisis, narratives, legalities, governance, food insecurity

### **Food supply chain and planetary health: Towards togetherness**

Presenter: Patricia Unung

Food supply chain as one of the sources of greenhouse gases continues to significantly contribute to planetary health degradation despite efforts to maintain sustainable and eco-friendly food systems. As BC's food supply chain continues to nourish the community, intensifying efforts to mitigate the amount of GHGs it emits with attendant impacts on planetary health is necessary (Wang et al.,2020; Kasterine and Vanzetti,2010; Brunetti, 2009). This study explores component(s) of the BC food supply chain that emits higher amounts of GHGs while balancing the food demand of the province.

With a food curriculum reformation lens, identified components direct conversations on their reduction strategies toward ameliorating climate crises and enhancing a co-existing planet that promote togetherness in community building and sustenance. The outcome of this research aims to inform curriculum reformers and food studies instructors on how to design initiatives that empower the next generation towards proactive reduction of GHGs for a safe planet.

Keywords: food supply chain, greenhouse gases, curriculum reformation

### **Can the agri-food industry achieve sustainability via CSR?**

Presenter: Monika Korzun

There has been increasing pressure for agri-food businesses to be more sustainable. Many issues in the agri-food system continue to be insufficiently addressed. Businesses in the agri-food sector have utilized corporate social responsibility (CSR) practices to shift their activities and demonstrate how they are moving towards sustainability. This perspective article discusses three interventions to strengthen the contributions of agri-food businesses in sustainability. First, CSR practices and measures using the triple bottom line (TBL) are insufficient to significantly advance sustainability. Second, a stronger incorporation of social sustainability will help systemic issues that are at the centre of sustainability crises. Third, the use of partnerships has been lacking in the agri-food sector. Meaningful collaborations have been shown to strengthen businesses accountability and create CSR practices that address complex sustainability issues. Incorporating these practices enables businesses to move towards sustainability in a more impactful manner.

Keywords: sustainability, corporate social responsibility (CSR), agri-food system, triple bottom line (TBL), social sustainability, partnerships

### **“They’re not making any more of it”: Sociotechnical imaginaries of farmland in Canada**

Presenters: Sarah Rotz & Emily Duncan

Access to land is fundamental for food and livelihood production. Trends including increasing urbanization and an aging farm population shape the availability and accessibility of farmland in Canada. Meanwhile, emerging forms of land financialization—such as through institutional investors or through digital platforms—alongside new digital agricultural technologies, are impacting farmland ownership patterns. Using a podcast

ethnography, our research reveals the narratives and discourses surrounding these trends. Through listening to over 140 episodes across five podcast series, we analyze how farmers, investors, agri-business representatives, and entrepreneurs envision farmland as an investment opportunity to be optimized through technology. These techno-optimistic visions of farmland and agriculture present scenarios where land is separated from the capital base of practicing farmers, while leaving complex questions unanswered concerning the consequences for new entrants to farming, the effects on rural communities, and larger power dynamics across the food system. Our analysis explores the interests behind current discourses and grapples with the potential consequences of these narratives for the future of farmland and food system relations.

Keywords: land financialization, consolidation, digitalization, ag-tech, sociotechnical imaginaries

----- DAY 1: JUNE 3, 11:15 am–12:45 pm -----

**LUNCH & TOUR OF CHEF SCHOOL**  
**The Atrium (SJB Main Entrance)**

----- DAY 1: JUNE 3, 12:45 pm–2:15 pm -----

**2A Teaching food studies: SJA-418A**

Moderator: Fleur Esteron

**University-based urban agriculture as a unifying space for research, teaching, and community benefit: The case of food growing on Toronto Metropolitan University's campus**

Presenter: Fiona Yeudall

Urban agriculture has demonstrated potential to contribute to more socially, ecologically and economically sustainable food systems and sustainable livelihood outcomes. Campus based urban agriculture can contribute to achievement of academic anchor institutional missions related to education, research and community benefit. The case study of Toronto Metropolitan (formerly Ryerson) University's recent campus food growing activities will be examined using Garton's (2021) typology, namely the capitals (financial, physical, intellectual and human) leveraged by academic anchor institutions. Ground level food gardens were established in 2010 as Ryerson's Homegrown, a student-led initiative. Incubated in the transdisciplinary Centre for Studies in Food Security, the initiative shifted its focus to rooftop gardening following the successful pilot conversion to food gardens of a portion of an existing green roof in 2013. Renamed the Urban Farm in 2014 when it became part of Campus Food services, by 2016 it was its own department within University Business Services. A Living Lab was launched in 2019 with donor support as a platform for expanding research activities. A second purpose-built rooftop food garden opened in 2021 on the newest campus building. It is now home to Black Food Sovereignty and Indigenous Healing gardens, a greenhouse, primary production facility and gathering space. The case study's focus on intellectual (community engaged scholarship partnerships, service learning, faculty and community expertise and student discovery related contributions) and human (community well-being, education and health) capitals will be of interest to those supporting campus based sustainable food system initiatives.

Keywords: urban agriculture, anchor institution, sustainable food systems, transdisciplinary approaches to food

## **Deconstructing exaggerated techno-fixes: The case of vertical plant factories**

Presenter: Richard Bloomfield

Food studies educators are frequently treading in difficult emotional terrain, as they strive to convey the accelerating environmental problems and deep social and interspecies injustices associated with industrial agriculture, along with concentrations of corporate power that brace the status quo. In this context, sober analyses can stoke fear or fatalism about the dominant system and its seemingly irreversible momentum. This presentation will explore how educators can help students critically engage with vertical plant factories (VPFs) which provide a good window into the broader pedagogical challenge of deconstructing exaggerated techno-fixes to pressing environmental problems. VPFs are a fast-growing realm of research and development that follow a core organizing premise of industrial monocultures—extreme biological simplification and standardization—while, its boosters claim, significantly improving upon it. However, the boosterism that surrounds VPF is extremely deceptive, and fails to give due attention to a range of serious problems and limitations. A constructive assessment of techno-fixes can encourage students away from a de-politicized faith in technology, and encourage them to mobilize and get involved in alternative food movements.

Keywords: techno-scientific, vertical farming, food studies pedagogy, industrial agriculture

## **Graduating the first cohort of the George Brown Honours Bachelor of Food Studies: A review of the first four years**

Presenters: Lori Stahlbrand & Caitlin Scott

The first undergraduate degree in food studies in Canada was launched at George Brown College in September 2021 in the midst of the Covid-19 pandemic. The degree was conceived to bring together critical food studies education and culinary training at George Brown's renowned chef school. The premise was that food studies can contribute to a more transformative culinary education by incorporating a systems perspective and exploring the social, cultural, political, and environmental aspects of food. The first cohort is graduating in Spring 2025. While it has been challenging to launch a new degree program in this field in a time of climate chaos and economic uncertainty, it has also been a tremendous opportunity to pioneer community-engaged learning around food, and to work with students who may be some of the tomorrow's leaders in the food sector. The presenters are the co-founders of the program and teach many of the courses.

Keywords: food studies degree, pedagogy, culinary education, sustainability, equity, community-engaged learning

## **Communication and food: Pedagogical approaches for systems thinking**

Presenters: David Szanto & Irena Knezevic

In this presentation, we discuss how the integration of pedagogical materials and practices from communication studies and food studies can help expand the scope of both fields as well as that of systems thinking and doing. Food comprises materiality, discourse, and interaction, and here we also frame communication as such—a relational package that cannot be reduced to its component parts. We draw on our experience as course instructors for “Communication and Food” (Carleton University) and as editors of the open access textbook, *Food Studies: Matter, Meaning, Movement* (2022, Food Studies Press), to consider how the systemic natures of both food and communication complement and challenge conventional pedagogical frameworks. We propose that the intersection of these two fields offers a uniquely generative site for

teaching systems thinking, while also offering new avenues for making representations of research, knowledge, and food system imaginings that are more inclusive and pluralistic.

Keywords: communications, pedagogy, systems thinking, relationality, pluralism

## **2B Hunger and food insecurity, Part 1: SJA-394F**

Moderator: Jenelle Regnier-Davies

### **From charity to justice: Using arts-based knowledge mobilization for effective policy change on food insecurity**

Presenter: Elaine Power

Despite the evidence that food insecurity is a symptom of poverty, ameliorated by income, food banks remain our primary policy response. Always an inadequate response, food banks are now at a “breaking point” with the recent surge in food insecurity rates. Frustrated by government inaction, public health scholars are recommending that we redirect our knowledge mobilization efforts away from policy makers and towards citizens, to mobilize them to elect governments who will act in the interests of the most marginalized (Mendly-Zambo & Raphael, 2019; Raphael et al., 2021). We lay out a theory of political change adapted from Baumgartner & Jones (2009) that suggests pressure points to support a radical policy shift, from food charity to enhanced income security. We describe a case study from our collaborative research project using arts-based knowledge mobilization to increase knowledge about food insecurity and capacities for leadership and advocacy to implement justice-based income solutions.

Keywords: food insecurity, arts-based knowledge mobilization, public policy

### **A tale of community experimentation with alternative food access models in a time of poly-crisis**

Presenters: Sara Edge & Jenelle Regnier-Davies

Inequities in food systems have been a historic concern exacerbated by the pandemic, unaffordability, and discrimination. Governmental intervention remains limited with response falling predominantly on the community non-profit/charitable sector that faces ongoing fiscal austerity and funding precarity. Community-based organizations are increasingly experimenting with a range of alternative food access models spanning conventional understandings of non-profit, for-profit and social enterprise distinctions. Little attention has been given to how community organizations determine which approach may be most suitable to their aims. Drawing on a community-engaged, participatory action project, we explore attempts by the The Rexdale Community Hub in Toronto to transition away from a charitable food-hamper program towards a “Community Grocery Market”, exploring how it was determined what model may be the most feasible to implement and related implications for strengthening access to healthy, affordable, culturally appropriate food in one of Canada’s most ethnoculturally diverse, food insecure neighbourhoods.

Keywords: community market, social enterprise, community sector, food security, alternative food access

### **Assessing community engagement in food justice: What should local organizations do?**

Presenter: Anna-Liisa Aunio

In the context of a food insecurity crisis and limited action in policy to address systemic inequality, local organizations face increasing pressure to expand both emergency food aid and advocate for long-term solutions. This study builds on work within Montreal to assess community responses to rising food bank usage as well as pressure to address systemic inequalities that drive unequal access to healthy, affordable food. Should food initiatives continue to offer food baskets and try to improve their contents? What barriers do those in need face in accessing these resources? Should communities broaden the number and type of activities they fund to shift the local program and policy landscape? If so, how, given their already strained budgets? Building on surveys with residents in Montreal as well as collaboration with local food organizations, this research delves into the question of how food insecure and vulnerable residents perceive local food security initiatives, how local organizations have responded to their needs, and how this impacts their efforts to advocate for systemic change.

Keywords: neighbourhood food tables, food security, food justice, community engagement

### **Flavors of home: Assessing culinary diversity in Ontario's Meals on Wheels services**

Presenters: Yukari Seko (presenter), James Tiessen, Veen Wong, & Rayna Adachi

As Canada's population ages and diversifies, the need for culturally appropriate care is growing. Many seniors face food insecurity due to low income, mobility challenges, and cognitive limitations. Meals on Wheels (MoW) programs provide nutritious, affordable meals to older adults at home. In Ontario, over 100 not-for-profits serve 61,018 individuals across 181 communities (OCSA, 2024). However, little is known about the availability of culturally appropriate meals within MoW programs.

This study explores the extent to which Ontario's MoW programs meet the cultural needs of older adult clients. Using a mixed-methods approach, we conducted in-depth studies of two Toronto-based MoW programs and a province-wide survey. Findings highlight MoW providers' heuristics, systemic barriers, and challenges in defining "cultural appropriateness" in their services. We propose recommendations for sustaining and scaling MoW services for diverse clients while establishing evaluation mechanisms to measure impact and effectiveness.

Keywords: Meals on Wheels, older adults, culturally appropriate food, ethnocultural minorities, food insecurity

### **Food supply chain disruptions and resilience strategies: Key lessons learned over the past two decades**

Presenter: Tiloux Soundja

Research on supply chain resilience (SCR) has focused on profit-driven supply chains, neglecting nonprofit-oriented supply chains (NPSCs). Anchored in the dynamic capabilities theory, this study examines the resilience of food banks (FBs) in response to the challenges posed by the COVID-19 pandemic. Based on 21 interviews, the analysis draws on a conceptual framework that combines intra- and inter-organizational perspectives of SCR. The results reveal that FBs faced organizational, operational, demand, donor-related, and contextual challenges. They responded with proactive, concurrent, and reactive strategies, with collaboration playing a central role. The study highlights SCR in FBs partly relies on the synergy of objectives between FBs and donors, underscoring a multidirectional relationship between SCR capabilities. Collaboration must be developed before, during, and after disruptions. This research contributes to the literature by offering a holistic perspective on SCR in the context of NPSCs. It provides strategic recommendations for managers and guides policymakers toward interventions.

Keywords: supply chain resilience, dynamic capabilities theory, food bank.

## **2C The evolution of food literacies: From household skills to challenging power in the food system (roundtable): SJA-350E**

Presenters: Jennifer Sumner, Charles Levkoe, Jacob Kearey-Moreland, Erik Chevrier, Pamela Tudge, & Alicia Martin

Like literacy itself, food literacy is a contested term that is evolving as our understanding of food and food systems grows. Once restricted to the ability to grocery shop and cook a meal, food literacy has matured to address broader issues, such as human and environmental health, and food systems change. The plural term—food literacies—highlights the complexity of food literacies that people need to actively participate in their homes, communities, educational institutions and workplaces.

This roundtable will assemble a group of academics working at the interface of food literacies and schools, university campuses, communities, food waste, and equitable and sustainable food futures. They will describe their work and engage in an interactive discussion about food literacies—their role in the past and their possibilities in the years to come.

Keywords: food literacies, critical food literacy, campus food literacy, school food literacy, community food literacy, food waste literacy, food systems literacy

## **2D Farm livelihoods, labour, and technologies: SJC-303**

Moderator: Abra Brynne

### **Agrivoltaics as visionary infrastructure for the promotion of sustainable food systems**

Presenter: Omri Haiven

With the spectre of U.S. isolationism, food sovereignty advocates must present a compelling vision for how to tangibly reduce food insecurity at scale in Canada. Agrivoltaics (APV) is a combination of photovoltaic electricity production and farming on the same land. It maximizes efficiencies for both crop and energy cultivation while promoting regenerative agriculture. Through communicating APV as a visionary infrastructure, proponents avoid techno-fetishism and help re-ignite the sociological imagination within the Canadian public, in terms of both food and energy production. APV helps farmers, indigenous, rural and peri-urban communities prefigure prosperous, sovereign and sustainable futures through collectively beneficial infrastructure.

The Staples Trap embeds economies in unsustainable resource extraction and path dependencies, thus, a strategy incorporating decolonization and energy/food justice perspectives is proposed. By inspiring popular will for public re-investment in our food systems, APV can help translate food justice idealism into achievable populist demands.

Keywords: agrivoltaics, regenerative agriculture, renewable energy policy, land use, staples trap, food justice, energy justice, rural economic development, food sovereignty, energy sovereignty

## **The "terms and conditions" of surveillance capitalism: Theorizing agricultural data policy and governance**

Presenter: Sarah-Louise Ruder

While positioning farmers for surveillance over their farm operations, farmers themselves are also objects of ag-tech companies' surveillance when using corporate farm management platforms. A systematic analysis of data policies in Canada reveals how farm management platforms enact surveillance capitalism in agriculture. I will demonstrate how the data policies are performing an 'illusion of data ownership' to protect the supremely valuable data aggregates. This study, published in the Journal of Peasant Studies in 2024, presents novel empirical and theoretical contributions in response to recent calls for attention to data governance and surveillance capitalism in agricultural contexts. I will add updates from my recent work as well.

Keywords: surveillance capitalism, data policy, digitalization, datafication

## **From hippies to international trade: Can collaborative governance maintain organic agriculture's original vision?**

Presenters: Abra Brynne & Amanda Wilson

Organic standards were created by disparate groups of farmers in the 1990s who sought to differentiate themselves in the marketplace. Canada's National Organic Program was created in the early 2000s drawing on the expertise of pioneering organic farmers in Canada. The governance of the standards falls to an appointed Technical Committee where some of those same pioneers sit next to corporate actors in the organic foods economy to collectively decide on changes to the organic standards. This research asks: what are the successes and limitations of this participatory food systems governance model in terms of democratic decision-making, representation, and space for deliberation? This session draws on 20 qualitative interviews conducted with past and current Technical Committee members. We find that this committee and the engagement processes that support it represent a robust model for participatory governance, but that there are a series of tradeoffs being negotiated around professionalization, volunteer requirements and funding that will hold bearing on its relevance for creating more sustainable and just food futures.

Keywords: participatory governance, organic standards, sustainable food systems

## **Multidimensional measures of farmer well-being: A scoping review**

Presenter: Marney Isaac

The well-being of farmers is critical to sustainable food systems. Determinants of farmer well-being are derived from objective and subjective measures of social components, environmental sustainability indicators, and quality of life indices, and the multiple scales that farms and farmers operate. We synthesized the methodologies in the literature on assessing farmer well-being. Our results show that economics and social relationships are frequent domains of how farmer well-being is identified and assessed. These domains tend to be measured simultaneously, while less common domains, such as governance and place, are isolated. We identify gaps in the methods, specifically, methods that refer to farmer-expressed values were rare, and domains identified through a place-based approach were often not recorded. We show that while the translocal approach is well represented in well-being frameworks, farmer expression is not foundational in assessments but is needed in order to center farmers when generating indicators of well-being and when describing sustainable food systems.

Keywords: farmer well-being, sustainable farming systems, social-ecological indicators, place-based indicators, sustainable agriculture

----- DAY 1: JUNE 3, 2:15 pm–2:30 pm -----

**BREAK**

----- DAY 1: JUNE 3, 2:30 pm–4:00 pm -----

**3A Food and nutrition literacy: SJA-418A**

Moderator: Alexa Ferdinands

**Nutrition, nourishment, and the politics of anemia**

Presenters: Fabiana Li & Rossio Motta-Ochoa

Food studies scholars have contributed to the study of malnutrition, food insecurity, and related health disparities. In this paper, we focus on iron-deficiency anemia to show how bringing together Food Studies, Medical Anthropology, and Science and Technology Studies can generate novel approaches. Drawing on insights from these fields of study, we do not take “anemia” for granted as a stable disease category but examine knowledge practices that establish its social and political importance in Southern Peru. We also seek to broaden understandings of food and eating in ways that challenge the medicalization of anemia. We use the concept of “alimentarse bien” (to be well nourished) to account for structural factors, to destabilize assumptions about the relationship between anemia and “unhealthy diets” in rural and indigenous households, and to consider local understandings of energy, growth, and development that exceed biomedical definitions of the “anemic body”.

Keywords: nutrition, public health, food security, indigenous food systems, STS

**Cooking with Girl Guides to explore their experiences of local food environments**

Presenters: Alexa Ferdinands, Breanne Aylward, & Hannah Bayne

Food environments refer to the physical, social, economic, and political contexts in which people access, eat, and learn about food. This study seeks to engage young people participating in Girl Guides to examine how social factors, like gender norms around “healthy eating,” shape their experiences of food environments.

This qualitative, community-based research project is being conducted collaboratively with two Girl Guides of Canada groups (ages 9–15, Guides and Pathfinders) in Sherwood Park, Alberta. We are using participant observation during group cooking sessions and interviews accompanied by balloon art. These data collection approaches aim to elicit rich conversations and increase participants’ comfort in the research process. Reflexive thematic analysis is being used to analyze data. We will share preliminary findings in this presentation. We hope that our findings can help to inform Girl Guides programming on food, nutrition, and body image at local and national levels.

Keywords: food environments, youth, cooking, community-based research

## **Make it easy, make it sexy: Lessons learned from a community composting program pilot**

Presenter: Belinda Li

Compost is an important soil amendment for building healthy soils to support food production. Many northern and remote communities do not have local sources of compost. This study examines a case study of how a non-profit organization based in northwestern British Columbia responded to community demand for local soil amendment by piloting a community compost program. They collected food scraps and other organic materials from local businesses and residential drop-offs. The materials were composted at a central hub. Based on semi-structured interviews representing different community perspectives, a grounded dynamic model of factors that influence the viability of community composting was created. Dedicated champions contributed to a successful program that community members would like to see continue. However, financial sustainability remains a key challenge due to competition with a landfill that charges no tipping fees. Changes to solid waste bylaws and funding are crucial to sustain community composting long-term.

Keywords: compost, soil health, remote communities, food waste, grounded theory, systems thinking

## **Food cost confusion: The ethical dilemma of feeding a school in a time of inflation**

Presenter: Eric Schofield

I have the privilege of teaching students in a hands-on food-skilling program that produces food each day that is sold to our school of 850 students. Our high volume production requires us to navigate various economic factors influencing our food system. We are also responsible for navigating numerous ethical factors. As with many public education initiatives, we experience unpredictability and uncertainty related to funding in our program, resulting in pressure to earn a profit to keep the program running. I wanted to hear about how other professionals perceive and navigate these dilemmas. This paper reveals the findings from a focus group completed for a qualitative research methods class. As a submission for the student-paper category of CAFS, I aim to share this information, receive feedback and demonstrate my opportunity to connect research and practice related to this topic. Our commitment remains to provide food at an affordable price. But how?

Keywords: food prices, school food, food skills

## **3B Hunger and food insecurity, Part 2: SJA-394F**

Moderator: Jenelle Regnier-Davies

### **Exacerbated hunger: Food justice in postcrisis times**

Presenters: Jade Da Costa & Naty Tremblay

In this presentation, we will share preliminary findings from our research project Exacerbated Hunger: Addressing Racialized Food Insecurity in the Era of COVID-19, which examines the impacts of the COVID-19 pandemic on food insecurity among racialized and Indigenous Ontarians, as well as food justice responses to these impacts. At the onset of the pandemic, Statistics Canada reported a 39 percent increase in food insecurity, with racialized and Indigenous households at the forefront of those impacted. In turn, members of these communities turned to food banks for increased support. Yet food banks did little to alleviate their hunger, with both food bank visits and food insecurity rates increasing among racialized and Indigenous Ontarians. Food justice activists responded to this gap by forming dozens of community-based initiatives in support of marginalized groups experiencing food insecurity exacerbated by COVID-19. However, as the

pandemic persisted, these groups lost public support and started to disappear. At the same time, rates of racialized food insecurity continued to increase. Drawing on 60 in-depth interviews with food justice activists, foodbank advocates, and non-white food aid users within Central Southern Ontario, we examine how food justice and food bank responses to racialized food insecurity have evolved within this emergent climate, and the subsequent impacts on racially marginalized groups. Interviews are currently in progress but are on track to conclude by March 2025. This presentation will focus on participants' responses to the following two questions: 1) Have your experiences with food justice and/or food banks changed over the last five years? and 2) Do you think these changes affected non-white food aid users in unique ways?

Keywords: COVID-19, critical food studies, food insecurity, race, racialization, Indigeneity, Ontario

### **Addressing food insecurity in Black Canadian communities: Preliminary findings from a community-based action research project**

Presenter: Julian Hasford, Emmanuel Kyeremeh, Johathon Amoyaw, Hansel Igbavboa, Mayet Zegeye, and Ashante Lakey

Food insecurity is a significant concern in Canada, disproportionately affecting Black families, especially children and seniors, with 38% of Black Canadians experiencing food insecurity. This disparity is linked to adverse health outcomes and reduced overall well-being. Despite these challenges, there is a dearth of research and targeted interventions addressing the unique food needs of Black households.

This presentation shares preliminary findings from a community-based action research project designed to tackle food insecurity in Black communities through a food prescription and nutrition education intervention. The findings are based upon a mixed-methods needs assessment, including nine focus groups (n=90) and surveys (n=150). The research explores how anti-Black racism intersects with ethnicity, migration, gender, and age to shape lived experiences of food insecurity and the utilization of food support programs.

Key insights reveal unique barriers to accessing culturally appropriate foods among African newcomers, the racialization of stigma within the emergency food sector, and market obstacles to ethnocultural food security. Additionally, the study identifies sources of food resilience within Black communities, and the potential of culturally-relevant food programs to advance health and social capital. Implications for intervention, policy, and future research will be discussed.

Keywords: African Canadian, food insecurity, community food programs, community-based action research, intersectionality

### **British Columbia's Farmers' Market Nutrition Coupon Program: Toward a shared understanding of cross-sector benefits**

Presenters: David J. Connell, Liam Kelly, & Kacie Long

Farmers market-based nutrition voucher programs are interventions to address food insecurity. These programs are growing rapidly and the British Columbia Farmers' Market Nutrition Coupon Program (FMNCP) is regarded as a model, replicated in both Nova Scotia and Manitoba. Voucher programs like the FMNCP are viewed almost exclusively as public health interventions to increase consumption of fruits and vegetables. By presenting results of our recent study, we will demonstrate the broader value of the FMNCP for not only addressing food insecurity but also as a program that supports farmers markets, farmers, and communities. Our study combined two unique datasets: annual data from the FMNCP and the results of a province-wide

study of the socio-economic benefits of BC's farmers markets. A shared understanding of the broad benefits of market nutrition coupon programs can foster cross-sector collaboration by facilitating connections between economic development, public health, and food security.

Keywords: nutrition coupon programs, farmers markets, food security, economic development

### **The tale of the 'forgotten': Urban food insecurity and Scarborough's racialized youth**

Presenter: Bavan Pushpalingam

This research examines urban food insecurity among racialized youth (18–24) in Scarborough, a marginalized suburban community in Toronto. The COVID-19 pandemic and rising food inflation have worsened household food insecurity, with 63% of surveyed youth relying on food aids/assistance weekly, and 67% severely impacted by rising food costs. The study explores shifting perceptions of food bank usage, noting increased acceptance due to choice-based models and culturally relevant food options that better reflect community needs. While these adaptations enhance accessibility, dignity, and food security, they remain temporary solutions that fail to address systemic drivers like employment discrimination, inadequate public policies, and rising living costs. This research highlights the urgent need for sustainable, inclusive strategies to tackle food insecurity at its root. It urges policymakers, academics, and community leaders to collaborate on long-term, evidence-based solutions that improve the socio-economic well-being of racialized youth and foster equitable, community-driven urban food systems.

Keywords: food insecurity, racialized youth, urban studies, COVID-19, food assistance

### **Fostering the involvement of food insecure households in food justice projects: The community organization's point of view**

Presenter: Laurence Godin

This communication presents findings from the initial phase of a research project interested in sustainable food consumption, poverty, and everyday life. The research as a whole investigates the engagement of individuals grappling with food insecurity in projects promoting food justice at the community level.

The results from this first phase rely on qualitative interviews conducted with activists and workers from various community organizations in Quebec City. The data presented will touch upon what can foster the involvement of poorer households in initiatives such as solidarity markets or collective kitchens, at the challenges met by the community organizations supporting these initiatives, and at what would be necessary for them to stabilize, to grow, or to increase their reach. The issue of food banks, of how organizations promoting food justice relate to food banks, and how they attempt at differentiating their work from the idea of food charity, will also be addressed.

Keywords: food insecurity, food justice, community organizations

### **3C Decolonizing food systems, Part 2: SJA-350E**

Moderator: Jodi Koberinski

### **Actions speak louder: How GFGOs respond to decolonization**

Presenter: Hannah Brown

Calls for 'decolonization' are growing, risking being reduced to a 'buzzword'. Global food governance must also grapple with the meaning of this call for systemic change. This paper presentation will show how Global Food Governance Organizations (GFGOs) have engaged with decolonization from 2020 until now. It analyses over 500 public documents and reports from 19 global governance organizations involved in food. Using mixed methods that include large-scale text queries and targeted content analysis, we assess whether GFGOs are 'meeting the moment,' missing the moment entirely, or simply joining the decolonization bandwagon by adopting the language of decolonization.

The findings reveal that large institutions like the UN and the EU engage less with decolonization than civil society groups such as CSPIM and FLeDGE. While genuine decolonization would require significant restructuring of the food system, this paper questions the commitment of GFGOs and whether they are using their words to create change.

Keywords: decolonization, global organizations, governance, accountability, buzzword

### **Imagining shared food futures: Canada's obligations towards Anishinaabek foodways**

Presenters: Jodi Koberinski & Caroline Recollet

This presentation delivers the results of my PhD paper which contributes to radical food geographies praxis by characterizing cumulative impacts of forestry legislation on Anishinaabek foodways. Working in partnership with TEK Elders (TEKElders.ca) in support of their campaign for a moratorium on glyphosate aerial tending of their food forests, this work applied case studies and participatory action research over 7 years. The three manuscripts at the centre of this work together identify actions settler colonial scholars have responsibilities to take up, beginning with transforming settler colonial narratives.

Keywords: food systems, settler colonialism, glyphosate, food democracy, ecological economics

### **Listening to perspectives of Animbiigoo Zaagi'igan Anishinaabek Elders, hunters and youth on environmental contaminants and their impacts**

Presenter: Liz Lovell (they/them)

Forest and freshwater foods are integral to First Nations communities in Northwestern Ontario and the impacts of environmental contaminants to their food systems are a major concern. While some scientific research has deemed these contaminants as "safe", many Elders, Knowledge Keepers, hunters, gatherers, and youth have identified negative impacts on their food systems. The aim of this research was to explore the experiences and perspectives of Animbiigoo Zaagi'igan Anishinaabek (AZA) First Nation members regarding how environmental contaminants are impacting traditional food systems. This is a collaborative research project between AZA First Nation, the Thunder Bay District Health Unit, and faculty and students at Lakehead University. It explores the impacts of glyphosate spraying, a non-selective herbicide used to control unwanted vegetation, on AZA First Nation's traditional territory.

Keywords: First Nations, Indigenous, Indigenous sovereignty, Indigenous food systems, Indigenous perspectives, environmental contaminants, glyphosate

**3D Civil society participation in food systems governance in Canada (roundtable): SJC-303**

Presenters: Marissa Alexander, Peter Andrée, Rachel Cheng, Moe Garahan, Mair Greenfield, Charles Levkoe, Scott Ross, Johanna Wilkes, & Wendie Wilson

The Participatory Food Systems Governance (PFG) project works with researchers and civil society leaders from across Canada and Indigenous Territories to explore possibilities for equitable and sustainable food systems transitions. Together, we have focused on policy engagement, settler-Indigenous relations, the intersections between food systems and labour, and insights from food movement elders. In this session, we bring together a panel of civil society leaders to consider how food systems governance can be prefigurative of more equitable and sustainable futures, including opportunities for challenging power dynamics of racial capitalism and settler-colonialism. Through a series of presentations and engagement with the audience, the panel will reflect on how to strengthen the role of civil society in food systems governance.

Keywords: participatory governance, food systems, civil society

----- DAY 1: JUNE 3, 4:00 pm–4:15 pm -----

**BREAK**

----- DAY 1: JUNE 3, 4:15 pm–5:45 pm -----

**PLENARY 1: FOUNDATIONS—  
FOOD STUDIES IN INDIGENOUS TERRITORIES AND CANADA  
SJC-303**

----- DAY 1: JUNE 3, 7:00 pm–9:30 pm -----

**SOCIAL, BOOK LAUNCH, AND AWARDS CEREMONY  
AND/ORE**

----- DAY 2: JUNE 4, 9:30 am–11:00 am -----

**PLENARY 2: EVOLUTIONS, PART 1—  
CONSTRUCTIONS OF FOOD SOVEREIGNTY IN THE PALESTINIAN CONTEXT:  
LAND, RESISTANCE, AND SELF-DETERMINATION  
SJA-128**

----- DAY 2: JUNE 4, 11:00 am–11:15 am -----

**BREAK**

----- DAY 2: JUNE 4, 11:15 am–12:45 pm -----

**4A Transdisciplinary perspectives on food and culture: SJA-418A**

Moderator: Jade Da Costa

**Food and disability justice: Intersections**

Presenters: Martha Stiegman & Elif Birbiri

Robust scholarship at the intersection of disability studies and food studies is rare. Disability scholars who study and write about experiences of disabled people in relation to food rarely do so in conversation with food scholars. Conversely, the significant body of food scholarship that considers disability (for example farm-worker injury, pesticide exposure and toxicity, obesity and diet-related disease, food access and insecurity, government entitlements) rarely does so through an analysis of ableism as a structure of power that shapes the food systems, food access, cultures and movements. Fat studies, with its critique of healthism, is an important exception. Drawing from Disability scholars whose work engages with food, this paper will give an overview of recent scholarship that bridges Food and Disability Justice, focusing on: disability and food insecurity; calls for a disability-informed food studies; fat studies; food and disability praxis; and food and normativity.

Keywords: food justice, disability justice, fat studies, ableism

**Food studies and mountain studies in conversation: Lessons for moving forward**

Presenter: Lauren Kepkiewicz

Using community-based research, this paper asks: what is the relationship between food systems and mountain geographies in Canada? In response, this paper unpacks three key tensions: 1) abundant 'local' food for wealthy tourists in contrast to lack of accessible, affordable, and culturally appropriate food for community members; 2) focus on protection of 'pristine' nature alongside dismissal of local food production; and 3) narratives that center recreationalists as those who belong in mountain communities in contrast to narratives that refute food actors, and in particular food labourers, as central contributors to mountain culture and wellbeing. In doing so, this paper underlines how systems of oppression such as colonialism, white supremacy, and neoliberalism produce and are reproduced within these tensions, with attention to the ways that food studies and mountain studies can inform one another.

Keywords: food systems, equity, mountains, transdisciplinary, systems of oppression

## **Discarded body parts: Object food and what it means to be "civilized"**

Presenter: Danielle Ortiz

The line between food waste and food loss may be obvious at times, but is often culturally determined. Many animal parts are discarded in spite of their use-value. This rejection is rooted in abjection and exclusion—common foods such as fish heads, pig’s ears, and chicken feet, may trigger feelings of revulsion and disgust, but are frequently enjoyed in some cuisines. These feelings of abjection follow patterns of social exclusion and civilizing discourse, as these parts are dismissed as scraps or byproducts in favor of fish filet, pork chops, or chicken breast. To be “civilized” is to be distanced from meat as an animal, purchasing or preparing it in its entirety is often considered barbaric or somehow inhumane. Relying on embodied and social abjection as a foundation, this paper explores the muddy waters between the definitions of food waste and food loss, exposing its xenophobic, exclusionary, and sanitizing tendencies.

Keywords: food waste, discard, environmental political theory

## **Blue aprons, White Heat: The influence of Marco Pierre White on The Bear**

Presenter: Anson Hunt

Hulu’s kitchen comedy-drama *The Bear* (2022) has received praise from critics and audiences for both its originality and portrayal of professional kitchens. The show is unique because it is inspired by the often-forgotten *White Heat* (1990), Marco Pierre White’s revolutionary cookbook, memoir, and erotic photobook. This presentation contrasts *The Bear* and *White Heat* to examine how representations of “heat” in the kitchen industry and the chef as a sexual icon have evolved in the past three decades. I argue that while Carmen initially embodies many of the traits associated with Pierre White, *The Bear* later shows audiences a version of a restaurant that is built on cooperation and mutual respect, which is indicative of an evolution in representations of chefs.

Keywords: food television, food media, chefs, restaurant industry

## **4B School food: SJA-394F**

Moderator: June Komisar

## **Challenges and opportunities for management and human resources in school food programs: Coordinator perspectives from Ontario, Canada**

Presenters: Nina Trask & Nicole Weber

As Canada develops its first National School Food Program (NSFP), localized insights from those currently managing school food programs (SFPs) are essential to strengthen existing systems and inform policy. This presentation will examine perspectives of SFP coordinators regarding operational challenges and opportunities based on the results of a mixed-methods study conducted in Ontario, Canada.

Researchers collaborated with community organizations and regional school boards to recruit SFP coordinators (e.g., food service managers, volunteers, school staff) from public English school boards. Participants completed a survey on SFP characteristics and operations, with follow-up interviews that further explored their perspectives.

Key challenges included reliance on volunteers, heavy workloads, and a lack of formalized processes (e.g., standards, guidance, resources). Opportunities involved strong school support, positive student impact, and community engagement. To maximize the NSFP's effectiveness, policies must address structural challenges and improve resource allocation while leveraging strengths such as school support and community involvement.

Keywords: program implementation, stakeholder perspectives, nutrition policy, school food environment, public health programming

### **Insights into school food program delivery: Navigating barriers, facilitators, and practical realities**

Presenters: Nicole Weber & Nina Trask

This PowerPoint presentation will share findings from a mixed-methods study exploring the challenges and facilitators of Ontario's School Food Program (SFP) implementation. The study gathered perspectives from SFP coordinators across six school boards, representing diverse socio-economic, cultural, and geographic backgrounds. By analyzing both qualitative and quantitative data, the presentation aims to provide the audience with actionable insights into how local realities shape SFP implementation.

Keywords: school food program, implementation, perspectives, nutrition policy, child nutrition

### **Exploring the partisan nature of school food in Canada**

Presenter: Benjamin Organ

With the passage of Canada's National School Food Policy and a \$1 billion federal commitment, the path to implementing a National School Food Program (NSFP) is taking shape. While broadly supported, its development is influenced by political and partisan dynamics. This presentation explores the role of partisanship in shaping Canada's NSFP using a mixed-methods approach. Quantitative analysis of federal voting records and content analysis of House of Commons proceedings reveal distinct partisan divisions. By exploring these key trends in political discourse, this research sheds light on how health equity priorities and economic considerations intersect in school food policy. The findings offer critical insights for policymakers, advocates, and stakeholders navigating the political landscape of school food in Canada.

Keywords: national school food program, school food policy, nutrition policy, public health policy, school food, partisanship

### **Cultivating appreciation for food: The role of Shokuiku and Kyushoku**

Presenter: Rathma Inna Soma

This research aims to examine the different practices of Shokuiku and Kyushoku in an urban and rural area in Japan and determine whether they have similar effects on cultivating an appreciation for food in schoolchildren, to then bring this practice to Indonesia's newest Nutritious Free Meal program that launched in January 2025 by creating a Grounded Theory using Gioia Method through the information gathered from the key informant interviews in Isumi (n=10), key informant interviews in Nagoya (n=7) The findings from this study will provide insights into the effectiveness of different Shokuiku approaches across different geographic areas to be a good example for Indonesia's new school feeding program, the Nutritious Free Meal Program, which has a gap in food and nutrition education in its program.

Keywords: Shokuiku activity, food education, school meal program, Kyushoku, Indonesia’s Nutritious Free Meal Program, sustainable agriculture

**4C Down and dirty: Plants in socially engaged art for social ecological justice (workshop): SJA-350E**

Facilitator: Phyllis Novak

Regenerative gardening (earthwork) is a multi-sensorial activity through which knowledge and practice become embodied. Imaginations become ignited, empathy and connections are made that can ground and inspire eco-agency and collective care. How does a deeper experience of sensual reciprocity with plants and the more-than-human support growing food, flowers and medicines in food justice? In this interactive hands-on workshop, we will engage with lively plant material: weeds, soil, seeds, and teas to explore the teachings of plants and plant-thinking (Marder 2013) toward social ecological aesthetics of care and justice. We’ll tease apart encultured disdain for weeds in connection with colonial displacement and anthropocentric apathy; get our hands dirty in soil boosting neurological repair; sift through the power of microbiomes and stories contained in seeds; and we’ll enjoy teas to ingest plant medicine. This garden-as-studio practice opens possibilities for new collaborations with vegetal beings as political and socially engaged transformative action.

Keywords: regenerative gardening, sensual reciprocity, collective care, ecological-social justice, socially engaged arts

**4D The role of research in supporting food systems in Gaza (workshop): SJA-128**

Facilitators: Sarah Rotz, Ahmed Abu Shaban, & Charles Levkoe

For decades, Israeli occupation policies have systematically targeted Gaza’s food system, undermining local agricultural practices and food security. These policies have included restrictions on land use, movement, and access to resources, which have had profound long-term impacts on the food systems. In response, local communities in Gaza have developed resilience models to sustain food production and secure access to nutrition despite these ongoing challenges. However, the need for urgent research has become critical, especially in light of the current crisis. Academic collaboration, particularly between Palestinian and international institutions, is essential to gather vital data, assess the effectiveness of these resilience strategies, and mobilize resources for research that can support the long-term sustainability and recovery of Gaza’s food systems. Participants will have the opportunity to reflect on their role in shaping future food research in Palestine, focusing on both immediate needs and long-term solutions.

Keywords: food sovereignty, Palestine, food systems, genocide, settler colonialism

----- DAY 2: JUNE 4, 12:45 pm–2:45 pm -----

**LUNCH, AGM, & STRATEGIC PLANNING, SESSION OPTION 1  
SJA-128**

----- DAY 2: JUNE 4, 2:45 pm–4:15 pm -----

## **5A Reimagining campus food systems: Building alternatives for campus-community food sovereignty (roundtable): SJA-418A**

Presenters: Erik Chevrier, Stephanie Chartrand, Mike Lawler, & Michael Classens

The collaborative discussion will examine the role of Campus Food System Alternatives (CFSAs) and Campus Food Coalitions (CFCs) in fostering food sovereignty, challenging the dominance of corporate food service models, resisting reactionary campus politics, and building more just and equitable food systems. By linking local initiatives to broader food sovereignty movements, discussants will address how post-secondary institutions can act as hubs for transformative food system change.

We invite a diverse group of participants, including representatives from campus farms, cafés, farmers' markets, soup kitchens, and composting programs, as well as students, researchers and educators engaged in critical food systems scholarship and action to join the discussion.

Keywords: campus food systems, campus food coalitions, food justice, food movements

## **5B Food retail and consumption: SJA-394F**

Moderator: Bryan Dale

### **Socio-economic significance and limitations of farmers markets: Insights from a province-wide study in British Columbia**

Presenters: David J. Connell & Liam Kelly

Farmers markets are often regarded as the most visible and most accessible component of local food systems. For these reasons, farmers markets are viewed as venues for supporting local, small-scale farmers, strengthening local food systems, and improving food security. The aim of this presentation is to provide insights to many facets of farmers markets. We will present results of a province-wide study of farmers markets in British Columbia completed in 2023 in collaboration with the BC Association of Farmers' Markets. This study involved 70 farmers markets and engaged over 11,500 shoppers, thus providing a wealth of data. The presentation will highlight results related to several key aspects of farmers markets: economic significance to local economies; social benefits of markets as public spaces; and socio-economic dimensions of market shoppers. Our aim is to lend insight to both the strengths and limitations of farmers markets as catalysts for transforming local food systems.

Keywords: farmers markets, local food systems, socio-economic benefits, food security

### **The ethics of expiry: Constructing the retail value of beef**

Presenter: Kelsey Speakman

What makes the "best-before" period the best time of a piece of meat's (shelf) life? To elucidate the infrastructure that allows meats to reach peak value within stores, this paper draws on a case study of beef shopping in supermarkets owned by Canadian food retail company Loblaw. Analyzing data from in-store observations, staff interviews, and focus groups with shoppers, the study identifies an ethic of freshness that maintains beef's palatability in physical and ideological senses. Although projections warn that current beef production systems will not meet future demands, the abundant packages of bright red flesh that sit on refrigerated shelves affirm that this moment has not yet arrived. Systemic efforts to address risks thus can be delayed, even while Loblaw rolls out plans for sustainability initiatives. Offering another engagement with

organic timelines, the paper advocates for an ethic of decay that focuses on renewing relationships rather than preserving prized products.

Keywords: food retail, meat consumption, food waste, sustainability, ethics

### **Consumption and the political economy of a just transition in the food system**

Presenter: Bryan Dale

An understanding of the role of consumers will be essential to efforts to contribute to a just transition in the food system. In this paper, I argue for the importance of examining consumers' role, not only in terms of individual or household behavioural change, but also with respect to broader potential political-economic developments and the role of the state. By providing a schema for possible consumption-related approaches that would feature varying degrees of state involvement, I encourage reflection on the extent to which justice may be realized as climate change is addressed through food system interventions. I base my argument on research that included interviewing farmers and representatives of alternative food organizations in Ontario and Quebec. Themes covered include views on local food and ecological agriculture, challenges related to initiatives such as Community Supported Agriculture, the complexity of dietary transitions, and possibilities for state intervention in producer-consumer relations.

Keywords: consumers, political economy, just transition, ecological agriculture, alternative food initiatives

### **Embracing leftovers: Consumer experiences In Too Good To Go's food waste movement**

Presenter: Antara Dey

Too Good To Go makes restaurant leftovers accessible to consumers, enabling food businesses to profit through repurposing food waste by selling end-of-day surplus food. The mixed-methods paper conducts a textual analysis of social media content and an autoethnography of the application's user experience. It examines social media content tagged as Canadian consumer experiences to analyze the perception shift about restaurant leftovers, consumer expectations, and impressions about optimal and suboptimal foods. The autoethnographic accounts encapsulate the presenter's experiences of using the mobile application in Hamilton, Ontario. They explore the app's user journey from booking to consuming the leftovers from casual dining spots while discussing factors including monetary value and food variety. The accounts also summarize order motivators, including taste, culinary exploration, pickup distance and ratings, while enabling food waste adoption as a conscious lifestyle choice for consumers who want to make a social impact.

Keywords: food media, food waste, food sustainability, consumer behaviour, casual dining

## **5C Food and climate change: SJA-350E**

Moderator: Peter Andrée

### **Collaboratively addressing agricultural greenhouse gas emissions in Aotearoa New Zealand's dairy sector?**

Presenter: Peter Andrée

In late 2022, Aotearoa New Zealand (ANZ) was poised to become one of the first countries to establish a tax for agricultural greenhouse gas (GHG) emissions, after an extensive collaborative policy design process involving industry stakeholders and central government known as He Waka Eke Noa (HWEN). By mid-2024,

following an election and change of government, HWEN was disbanded, and agriculture was formally removed from the country's Emissions Trading Scheme. What does the seeming "failure" of the HWEN process reveal about the state of efforts to put Aotearoa New Zealand on a more sustainable agricultural trajectory? Informed by collaborative governance theory, document analysis and interviews, this paper presents lessons learned from the HWEN process. It reveals steps taken through HWEN process to move this issue forward, and the issues that led to its abandonment. This paper argues that the HWEN process moved conversations on how to deal with this challenging issue to a new level in ANZ. Though this process fell apart, HWEN developments point to a new middle ground in long-standing debates.

Keywords: Aotearoa New Zealand, dairy, climate change, greenhouse gas emissions, governance

### **Exploring venture capital investments in farm robotics in Western Canada: Implications for climate change**

Presenter: Katherine Meagher

This preliminary research project explores the growing role of venture capital (VC) investment in agtech, particularly farm robotics, within Western Canada's Prairie provinces (Alberta and Saskatchewan). The study seeks to understand the factors motivating VC interest in primary production technologies, how investors incorporate climate change considerations into their decisions, and how these investments align with the sustainability goals of local farmers. As agriculture in these provinces faces pressures from climate change, food insecurity, and labor shortages, VC-driven innovations are increasingly shaping the sector's future. The research aims to fill a critical knowledge gap by examining the intersection of private investment, technological innovation, and farmer needs. Through qualitative methods, including interviews with VC firms and field crop producers, the study will assess the impact of VC funding on agtech adoption and its potential to support climate change goals. Findings will offer valuable insights for policymakers, investors, and the broader agtech community, with implications for sustainable agricultural practices in Canada.

Keywords: agtech, venture capital, climate change

### **Debt and development: Financial Inclusion, climate vulnerability, and agrarian change in the Guatemalan Highlands**

Presenter: Ryan Isakson

This paper analyzes how the contemporary development campaign of financial inclusion interplays with the climate vulnerability of indigenous Kaqchikel farmers in the Guatemalan highlands. I give particular attention to the role played by a novel type of weather microinsurance known as index-based agricultural insurance (IBAI) in Guatemala's highly lucrative horticultural export sector. IBAI has been widely promoted throughout the Global South by proponents who maintain that the insurance will enable poor and small-scale farmers who have long been excluded from conventional insurance markets to better manage the growing risks of a changing climate and improve their economic wellbeing. Drawing on survey and interview data, my analysis shows that, contrary to such promises, IBAI does little to protect Guatemalan peasants against the threats and uncertainties of climate change. It does, however, protect commercial banks, enabling loans to distressed NTAE farmers so that they may continue cultivating export crops. Thus, I argue, IBAI props up a fragile horticultural export sector and reproduces the conditions that allow capitalist actors—especially financial service providers—to continue capturing value produced by a highly indebted and increasingly vulnerable peasantry.

Keywords: agrarian change, climate vulnerability, financial inclusion, debt, Guatemala

## **Food-climate justice: The increasing convergence of food and climate movements amidst socio-ecological crisis**

Presenter: Aden Fisher

The capital-intensive industrial food system is one of the largest contributors to the intensifying ecological crisis. In response to the relative inaction of governments and industries to address these effects, social movements centering climate change, food systems, and social equity have emerged. While there are intuitive linkages between movements for climate justice and movements for food justice, there is scant scholarly work articulating these connections at a conceptual level. In this presentation I bring food justice and climate justice into a shared conceptual space and offer food-climate justice as an analytical framework. I argue that activists within these movements are increasingly contending with these issues as interconnected struggles that must be addressed concurrently. I draw on existing literature focused on these movements, as well as a local empirical case in Toronto, Ontario, to build the case for an analytic model comprised of interrelatedness in principles, tactics, and theories of change.

Keywords: climate justice, food justice, food system transformation, social movements, sustainability transitions

## **5D Culinary traditions and foodways: SJA-128**

Moderator: Ryan Whibbs

### **North York recipe for healing: Food, identity, and belonging**

Presenter: Jingshu Yao

The presentation focuses on the connection between food and identity and explores ways to legitimize and document community-generated culinary knowledge for community-based heritage preservation. It reflects the 2023 project “North York Recipes for Healing”, an oral history archive on the experience of East Asian immigrants in North York through recipe sharing and storytelling. The researcher discusses the strategies for overcoming two challenges: 1) Misrepresentation: by translating and formalizing community culinary knowledge, the researcher may take away the embodied and collaborative quality of recipes; 2) Overgeneralization: it was difficult for the researcher to account for individuals’ perspectives within the Chinese community in Toronto, such as regional and generational differences, including the divide between the diasporic community and newcomers, observed in recent research.

Keywords: food and memory, recipe, East Asian, immigrant and diasporic, oral history

### **Reflective weavings of a knowledge basket: Farming and re-searching in Wild Rose Country**

Presenter: Chelsea Rozanski

The ways in which we come to be, do, and connect are guided by our knowledge systems, which are reflected in language, stories, governance, and power. In the process of coming to know, Mississauga Nishnaabeg author Dr. Leanne Betasamosake Simpson encourages writers to start with a story or poem. For Otipemisiw Métis Canada Research Chair Dr. Jennifer Adese, sharing your own story is an act of reciprocity. Storytelling, as a methodology rooted in Indigenous ways of knowing, is also a way to decolonize approaches to gathering and sharing research. Situated as a non-Indigenous anthropologist and small-scale farmer in Wild Rose Country

(Treaty 7), I will weave a sensorial critique of global agrarian regimes with intergenerational dialogue, fieldwork images, and the metaphor of a willow basket. Grounded in the concept of ‘relational foodways,’ this presentation offers insights into the transformative potential of reflexive storytelling in shaping sustainable and just food futures.

Keywords: storytelling, alternative food systems, traditional foodways, relationality, decoloniality

**So many recipes for borsch: Community cookbooks and Ukrainian-Canadian identity in Saskatchewan**

Presenter: Margaret DeCoste

Recipe collections compiled by families or community organizations not only provide insight into local foodways of the past, but also continue to be used by home cooks. Sparsely populated Saskatchewan has historically published more community cookbooks than mass-market commercial cookbooks. Immigrant groups, especially Ukrainian-Canadians, have used these books to preserve and share culturally significant recipes. Using the theory of food as a voice or communicative tool, this paper considers data from interviews and cooking sessions with ten Saskatchewan women who have experience making Ukrainian food. Community cookbooks are inexpensive reference texts that help people prepare and pass on the Ukrainian-Canadian recipes they know and love. However, household cooks adapt recipes to their own tastes and contexts, finding their own food voices in conversation with cookbook authors. This paper will demonstrate the contemporary relevance of community cookbooks as tools both for preparing food and for negotiating individual and collective identity.

Keywords: Saskatchewan, community cookbooks, Ukrainians, food voice

----- DAY 2: JUNE 4, 4:15 pm–4:30 pm -----

**BREAK**

----- DAY 2: JUNE 4, 4:30 pm–6:00 pm -----

**PLENARY 2: EVOLUTIONS, PART 2—  
COLONIAL DOMINATION AND RESISTANCE: PALESTINE AND BEYOND  
SJA-128**

## **6A Community food assessment and strategies: SJA-418A**

Moderator: Kristen Lowitt

### **Community food sovereignty strategies and asset-based community development**

Presenter: Sarah Siska

This presentation will focus on food systems planning through the lens of asset-based community development (ABCD) and food sovereignty by sharing examples from the Thunder Bay + Area Food Strategy (TBAFS). The TBAFS is a settler food policy organization working to build collaborative food system networks that collectively pursues shared goals of food security, community well-being, and long-term visions of regional food sovereignty. Specifically, the presentation will delve into the TBAFS's Community Food System Report Card and Emergency Food Plan as examples of community-driven planning and strategies, and how the ABCD approach can be used as a 'road map' to community food sovereignty strategies. The TBAFS aims to inspire deeper engagement in this critical area of community resilience and emergency planning through sharing experiences and strategies and identify how this approach to planning can help support the development and implementation of community food sovereignty.

Keywords: community development, food system planning and strategies, food report cards, emergency food planning, whole of society

### **Reflections on a regional food strategy process in the Kingston, Ontario region**

Presenters: Kristen Lowitt, Ayla Fenton, & Omamuyovwi (Dante) Gbejewoh

In recent decades, food policy councils (FPCs) have been burgeoning across North America and establishing themselves as important players in municipal and regional food systems governance. The FPC for Kingston, Frontenac, Lennox, & Addington (KFL&A) is an independent organization whose purpose is to create a more secure, accessible, and sustainable food system in the KFL&A region of southeastern Ontario. Since its formation in 2013, the FPC for KFL&A has emerged as a key forum for civic engagement on food issues and generating evidence-based policy. This paper presentation will present insights from a regional food strategy process currently being led by the FPC for KFL&A in collaboration with municipal and county partners. Specifically, it will discuss our collaborative methodology and planning process to date and share initial insights from the outreach sessions to gather community input on the key pillars and priorities for the regional food system. We draw on the food governance literature to consider the role of the FPC for KFL&A in convening diverse stakeholders and partners and serving as a knowledge hub for regional food systems development.

Keywords: food policy councils, food governance, food policy

### **Tools for advancing food sovereignty in city-regions: A case study of two community food system report cards**

Presenter: Mary Anne Martin

Food system report cards are tools designed to inform and influence city-region food system governance by providing comprehensive snapshots of these systems. This presentation reflects on the experiences of two

Ontario food policy councils—in Thunder Bay and Durham Region—in developing community food system report cards. Overall, it argues that report cards can be a valuable tool for understanding a city-region food system, monitoring its progress, identifying gaps, and communicating experiences to local audiences. However, report cards are still influenced by the contexts in which they are produced and act only as a starting point for advancing food sovereignty in city-region food systems.

Keywords: food system report cards, food policy councils, food sovereignty, food system assessment

### **Assessing community engagement in food justice: What should local organizations do?**

Presenter: Anna-Liisa Aunio

In the context of a food insecurity crisis and limited action in policy to address systemic inequality, local organizations face increasing pressure to expand both emergency food aid and advocate for long-term solutions. This study builds on work within Montreal to assess community responses to rising food bank usage as well as pressure to address systemic inequalities that drive unequal access to healthy, affordable food. Should food initiatives continue to offer food baskets and try to improve their contents? What barriers do those in need face in accessing these resources? Should communities broaden the number and type of activities they fund to shift the local program and policy landscape? If so, how, given their already strained budgets? Building on surveys with residents in Montreal as well as collaboration with local food organizations, this research delves into the question of how food insecure and vulnerable residents perceive local food security initiatives, how local organizations have responded to their needs, and how this impacts their efforts to advocate for systemic change.

Keywords: neighbourhood food tables, food security, food justice, community engagement

### **6B Food justice and equity: SJA-394F**

Moderator: Elaine Power

### **Advancing food justice and inclusion: Anti-racist and intersectional perspectives in the Canadian food system**

Presenter: Milan Kang

Food justice establishes food as a fundamental human right. This study examines how Canada's food policies address structural racism and colonial histories that shape food systems. It applies intersectional and anti-racist analysis to evaluate barriers faced by Indigenous, Black, and racialized communities and identifies strategies for policy reform.

Indigenous communities, particularly in northern Manitoba, continue to face systemic barriers to reclaiming land-based food practices, worsened by hydroelectric expansion and restrictive policies that undermine food sovereignty (Thompson et al., 2023). Racialized migrant workers bear precarious working conditions with limited legal protections, contributing to their food insecurity despite their major role in food production (Ferrer & Dhatt, 2024). These realities emphasize the need for community-led activism and governance models prioritizing food sovereignty. By integrating environmental stewardship and human rights into food policies, Canada can support food justice efforts and build a fair, sustainable food system where all communities thrive.

Keywords: food justice, systemic inequities, intersectional approaches, Indigenous sovereignty, anti-racism strategies

### **Marginalised groups and injustices in food systems: A global scoping review of reviews**

Presenter: Amar Laila

This review provides an overview of injustices experienced by eight pre-defined marginalised groups in three outcomes: nutrition, environment, and labour. The results show that marginalized groups faced injustices in all three outcomes: food insecurity or lack of nutrition, environmental pollution, and poor labour conditions. However, women and their children and especially those in poverty, may be the most likely groups to experience injustices. Certain geographies, including the Middle East and North Africa; outcomes, including labour; and dimensions of justice, specifically representational, tend to be underrepresented in review literature. Covering all geographies, outcomes, and dimensions of justice is crucial to achieving a just, sustainable food system and preventing significant harm, both now and during any future transformation.

Keywords: justice, injustices, equity, food systems, marginalized groups, review

### **Questioning the language of rights**

Presenter: Elaine Power

Food activists and scholars often use the language of “the right to food” to signal a justice-oriented way to ensure that everyone has reliable access to adequate and sufficient food. The language of “the right to food” originates in Article 25 of the 1948 Universal Declaration of Human Rights and was later set out specifically in the International Covenant on Economic, Social, and Cultural Rights (ICESCR), which came into force in 1976. Though Canada has ratified the ICESCR, these rights are not entrenched in domestic law. But even if they were, does the language of rights serve social justice? This paper will explore a number of concerns that critics have raised about using the language of human rights and the existing human rights framework, including the argument that rights language moves economic and social problems out of the political realm and into the courts.

Keywords: right to food, social justice, food insecurity

### **Food sovereignty, a bottom-up approach to food system transformation**

Presenter: Adeniran Akanni

The paper uses food regime theory and a political economy lens to analyze two opposing approaches to food systems: the industrial food system and food sovereignty. It discusses governance of the agri-food system viz how transnational corporations (TNCs) maintain corporate concentration through some "lock-in" mechanisms and how to disentangle such mechanisms. The paper further reflects on some international normative and legal frameworks, agreements and institutional mechanisms that could be used to promote a rights-based approach to food sovereignty. The paper concludes by proffering how to scale food sovereignty from local level to global level.

Keywords: food sovereignty, transnational corporations, food regime, political economy, international law

## **6C Critical perspectives on net zero and "beyond net zero" in Canadian agriculture and food systems (roundtable): SJC-303**

Moderator: Alicia Martin

Presenters: Debora Van Nijnatten, Ryan Katz-Rosene, Andrew Spring, & Emily Duncan

Panelists from the Common Ground Network and the Future Harvest will reflect on what Net Zero means in the Canadian context, how scholars and partners are engaging with the concept of Net Zero, and the associated consequences and opportunities. "Net Zero" has become the defining lens for understanding climate policy performance. It is simultaneously a scientific concept, a mitigation target and a policy instrument. To maintain stability in earth's systems, achieving Net Zero requires transformational cuts to current emission levels. Canada has set a Net Zero by 2050 target and has allocated reductions across sectors. Net Zero presents novel challenges concerning the potential over-reliance on future (unproven) technologies, the distributional implications of Net Zero, and the socio-ecological impacts of systematic transformation—all of which are exemplified in the case of Canada and in Canadian agriculture and food systems.

Keywords: net-zero, sustainability, climate change, food systems, agricultural policy

## **6D Land tenure and governance: SJA-350E**

Moderator: Sarah Rotz

### **On the limits to financialization: Settler-capitalist farmland accumulation in the Southeastern Kitchi Sipi Valley**

Presenter: Christy Kelly-Bisson

Family-owned corporate farms were responsible for the majority of farmland consolidation that took place in the Southeastern Kitchi Sipi Valley (Ottawa Valley/Eastern Ontario) between 2000 and 2017. This paper presents the findings from my PhD dissertation, where I analyzed changes in farmland owners and ownership categories for 9,858 properties. These findings contradict the leading financialization explanation of farmland land grabbing in so-called Canada. To explain this contradiction, I employ historical materialist analysis of settler-capitalist agrarian development in the region to explain why farmland is being consolidated by family-owned corporations instead of financial investors, as observed in other regions. My analysis attributes this trend primarily to historical processes of capitalist accumulation among certain family farms beginning in the 1970s, as well as urban expansion and supply management as barriers to financial farmland accumulation.

Keywords: financialization, land grabs, settler-capitalism, family farms

### **Let's talk about healthy soils!**

Presenters: Baran Karsak, Heather White, & Paige Allen (non-presenting co-authors: Erin Nelson, Laura Van Eerd, Sarah Larsen, & Tori Waugh)

Safeguarding soil health is foundational to achieving resilient food systems, and it is a deeply social endeavour. We will share results from two research projects that explore how people and networks can support better understanding of soil health and improved adoption of soil health farming practices. This work is being done with the University of Guelph, Ontario Soil Network, Ecological Farmers Association of Ontario, Soils@Guelph, and others. Findings include: 1) farmer learning networks that focus on soil health are an innovative and powerful way to bring people together and facilitate improved soil stewardship; 2) farmer-led research is an

impactful methodology for encouraging uptake of good soil health practices and there are opportunities to expand its use in Ontario; 3) getting more people talking about soil health is a good thing! We will share these and other findings and highlight some challenges and limitations to soil health work.

Keywords: soil health, farmer-to-farmer networks, farming practices, farmer-led research

**Trusting the land: Alternative land arrangements for agroecological stewardship**

Presenters: Vivian Valencia & Julia Ros

This research explores alternative land arrangements that challenge dominant ownership models, fostering equitable access for agroecological farmers while ensuring long-term sustainable stewardship. In the context of increasing urban encroachment, land consolidation, and speculative investments, we highlight how prevailing property regimes disadvantage small-scale farmers, particularly in the Global North.

Focusing on Quebec, home to Canada's highest density of small-scale and agroecological farms, we analyze key strategies such as farmer matchmaking programs (e.g., L'Arterre) and land trusts like Fiducie d'Utilité Sociale Agricole (FUSA). FUSAs, which protect land from speculation and sometimes prioritize agroecology, emerge as particularly promising.

Our findings examine the benefits and challenges of these models, their mechanisms for land access, and necessary partnerships. By situating Quebec's innovations within global examples, we argue that rethinking land property regimes is essential for advancing agroecology and fostering resilient, equitable food systems.

Keywords: land access, agroecology, sustainable food systems, land trusts

----- DAY 3: JUNE 5, 10:30 am–10:45 am -----

**BREAK**

----- DAY 3: JUNE 5, 10:45 am–12:15 pm -----

**PLENARY 3: REVOLUTIONS—QUEER FOOD FUTURES  
SJC-303**

----- DAY 3: JUNE 5, 12:15 pm–1:45 pm -----

**LUNCH & STRATEGIC PLANNING, SESSION OPTION 2  
SJC-303**

----- DAY 3: JUNE 5, 1:45 pm–3:15 pm -----

**7A: Basic income for a just transition in the food system (roundtable): SJA-418A**

Presenters: Charles Levkoe, Elaine Power, Kaitlyn Patterson, Alesandros Glaros, Zsofia Mendly-Zambo, Kristen Lowitt, & Bryan Dale

This panel session will consider how a Basic Income Guarantee (BIG) may enhance a just transition in the food system. A BIG is an unconditional cash transfer from governments to individuals to enable everyone to meet their basic needs, participate in society, and live with dignity—regardless of work status. It is receiving increasing attention as a potentially powerful policy tool for supporting workers and communities from all areas of society. This panel will offer insights on the potential role, including opportunities and points of tension, of a BIG within the food system. This session emerges from our ongoing research project on a BIG and the food system in Canada undertaken with Coalition Canada and other basic income and food movement partners. It will feature panelists from our project team representing a range of food system sectors (agriculture, fisheries, food security, Indigenous food systems) and geographies from which to consider the potential benefits and implications of a BIG. Panelists will also share insights from our project outreach workshops with farmers, fishers, and food security organizations from across the country in 2023-2024. There will be engagement and discussion with the audience. Kristen Lowitt, Queen's University & Bryan Dale, Bishop's University will co-moderate the session and introduce the project and key concepts to frame discussion.

Keywords: basic income guarantee, just transition, food movements, food policy, sustainable food systems

### **7B Beyond nutrition: Considering social, cultural and educational dimensions of school food programs (roundtable): SJA-394F**

School Food Programs (SFPs) are crucial for children's and adolescents' nutritional well-being and can help prevent diet-related chronic diseases later in life. Beyond nutrition, SFPs can potentially foster students' educational, sociocultural, and emotional well-being. With recent federal and provincial commitments to a National School Food Program (NSFP) in Canada, we present papers focusing on these additional benefits to provide a framework for research, development, and evaluation of the Canadian NSFP.

#### **Parents' perspectives and priorities of school food programs in rural Nova Scotia**

Presenter: Tracy Everitt

School food programs (SFPs) are often promoted to address food insecurity, especially in Nova Scotia where levels are high. Intentionally planned SFPs can offer benefits beyond addressing hunger. Integrated into the curriculum, SFPs can improve food skills, support lifelong healthy eating, and increase food system literacy and local economic development by connecting with local producers. SFPs can promote cultural diversity and address social determinants of health, ensuring marginalized students are not disadvantaged. SFP delivery, including available foods and curriculum integration, is often determined by school administrators, with foods provided by multi-national companies. However, what are parents' priorities for SFPs? A cross-sectional online survey in rural Nova Scotia recruited participants with children in local schools. Parents rated affordability and accessibility very high, but also valued nutritious, fresh, minimally processed, and local foods. While SFPs address food insecurity, intentionally planned programs can offer many additional benefits.

#### **What is a free school meal? The impact of the cashless system on secondary school students in Southampton, UK**

Presenter: Sarah Oresnik

The UK has a history of providing free school meals for eligible students. To reduce stigma an electronic pay system was introduced. Ideally, this prevents students from knowing whether other students are receiving

lunch allowances from the state as everyone uses the same card system. While this system has good intentions, it does not fully remove the stigma associated with free school meals. Another consequence is that students must now budget a daily allowance, which is insufficient to buy a full lunch and does not provide any funds for snacks during breaks. Based on my PhD fieldwork with 87 adolescents, I will discuss how the neoliberalism in the lunchroom, as exemplified by the commodification of free school meals at a set daily price, has repercussions for students who bear the onus of budgeting when deciding what they want for lunch and are at times unsatisfied by the food and portions.

### **Equity, diversity and inclusion (EDI) in school food programs: Parent and teacher perspectives on the development of a National School Food Program in Canada**

Presenters: Tina Moffat, Rachel Engler-Stringer, Katerina Maximova, Sarah Keyes, & Carolyn Webb

In this presentation we examine equity, diversity, and inclusion (EDI) in school food programs, focusing on parent and teacher perspectives. Data from surveys, focus groups, and interviews conducted in Hamilton and Peel Region highlight increasing nutrition inequities and the need for accessible school food for families. Opinions differed on whether food should be universally accessible or targeted to income groups, with a preference for universal access to reduce stigma. Parents prioritized diversity and inclusion regarding food preferences and dietary restrictions. Concerns included the exclusion of students who are "picky eaters" and the importance of offering culturally diverse food items including options for those with food restrictions (e.g., non-halal foods, allergies). Teachers emphasized the need for healthier food options, though defining "healthy" inclusively was not specified. Both parents and teachers stressed the need for a National School Food Program (NSFP) that incorporates family input and local partnerships with food producers.

### **Examining the National School Food Program and Policy**

Presenter: Rachel Engler-Stringer

The purpose of this presentation is to consider how to comprehensively examine the impacts of Canada's newly funded National School Food Program and the newly released National School Food Policy. With these investments it has an opportunity to comprehensively understand how school food investments and policy can shape various societal domains in the years to come. We are developing a broad research partnership to consider how to examine the resulting changes. Our partnership is guided by a research framework we have developed which we will present, along with a discussion of the strengths and challenges of our proposed approach. Our presentation will first contextualize our research partnership, present our framework and then consider how such an approach may work in practice. Finally, we will argue why we think our work as food studies scholars has prepared us for this kind of approach to research.

Keywords: national school food program and policy, Canada and UK, accessibility and stigma, equity, diversity, and inclusion (EDI), research framework

### **7C Gender, agriculture, and food systems: SJA-350E**

Moderator: Andrea Moraes

### **"When the man leaves, the woman stays": Rural out-migration, shifting gender relations and agrarian change in the Western highlands of Guatemala**

Presenter: Emily Kocsis

This study examines the feminization of agriculture in Tojchoc Grande, Guatemala, focusing on its implications for women's agency, household welfare, and agrarian transitions. Using a Feminist Political Ecology (FPE) lens, we explore how male out-migration reshapes agricultural labour, decision-making, and financial control. Findings highlight that while migration expands women's roles and responsibilities, it also intensifies their workload on- and off-farm. Unequal power relations and entrenched gender norms shape everyday struggles over agricultural and land resources, with age and household structure determining how hierarchies are challenged. Agroecology emerged as a key site for social and agricultural influence; however, structural barriers limit women's capacity to benefit from this paradigm. The study underscores that feminization does not lead solely to empowerment or marginalization but creates a complex interplay of opportunities and constraints. These findings contribute to emerging literature that complicates development narratives and calls for broader institutional and policy support for agrarian livelihoods.

Keywords: feminization of agriculture, migration, gender, rural livelihoods, agroecology

### **"Give us land to grow our own tea": Gender, nutrition, and land rights among Malaiyaha Tamil tea farming communities in Sri Lanka**

Presenters: Abarna Selvarajah & Bavan Pushpalingam

Food insecurity is rampant on Sri Lanka's tea plantations, as Malaiyaha Tamil communities suffer from structured malnutrition and are repeatedly denied the right to grow and cultivate small crops on land leased by tea companies. This paper examines the expressed desires of Malaiyaha Tami women tea farmers for land to grow their own crops and how this might challenge and disrupt labour and gender injustices that allow the Sri Lankan tea industry to operate. The study uses a qualitative research methodology combining key informant interviews with focus groups conducted in Colombo and Upcountry regions. Rather than offer solutions rooted in neoliberal posturing that do not account for the material conditions of tea farmers, this paper lays bare the circumstances under which Malaiyaha Tamil women and tea farmers challenge the layered violence of capitalist, patriarchal, and imperial states, companies, and societies through demands for land to provide for their families.

Keywords: food sovereignty, plantation studies, gender, land rights, food policy

### **Rethinking intersectionality in food security**

Presenters: Andrea Moraes, Gertrude Omoro, & Ryan Antonio

This presentation discusses three different intersectional and decolonial dimensions of food security in Canada: the historical and contemporary agency of Black and Indigenous peoples and communities in promoting food security; the growing vulnerability and complexity of senior women to food insecurity; and the impact of sex work's punitive policies on trans people's health and food security. While these three dimensions represent only a small contribution to the broader discussion of intersectionality and decoloniality in food security, we argue that exploring them provides insight into the diverse voices and narratives in food security that deserve greater attention in the 21st century.

Keywords: intersectionality, gender, decoloniality, agency in food security

### **Exploring rural women's role as keepers of seeds, food, and traditional knowledge**

Presenter: Abena Offeh-Gyimah

In this presentation, I highlight rural women’s role, participation, and knowledge in farmer seed systems and how their knowledge contributes to household food security and nutrition, preserving local food systems, and conserving biodiversity. However, women’s participation in farmer seed systems has been undermined and undervalued through processes of colonialism, capitalism, and patriarchy. And yet, rural women have played a significant role in preserving and maintaining farmer seed systems. For instance, rural women use local materials and plants to prepare seeds for storage, rural women know how much food to save to feed the household until the next season, and rural women know how to prepare and use different seeds and plants in traditional ceremonies. As part of the findings from my doctoral research, this presentation examines women's role as keepers of seeds, food, and traditional knowledge.

Keywords: farmer seed systems, rural women, African rural women, traditional knowledge, biodiversity, food security, nutrition, women's knowledge

**7D Titans of Industrial Agriculture and contemporary corporate challenges (roundtable): SJC-303**

Presenters: Sarah J. Martin, Jennifer Clapp, Wesley Tourangeau, Caitlin Scott, & Phoebe Stephens

This panel will discuss Jennifer Clapp’s new book, *Titans of Industrial Agriculture* in the context of contemporary research and trajectories of corporate power and technology. *Titans of Industrial Agriculture* illuminates how a handful of corporate actors have encouraged the “lock-in” of industrial agriculture, and the consequences of for the twenty first century and beyond. The panel will contextualize the book within Canadian and global dynamics of corporate power within and through the food system, and examine sites of resistance and change. The panel will explore the themes of the book in relation to their own research and the author will respond.

Keywords: corporate power, technology

----- DAY 3: JUNE 5, 3:15 pm–3:30 pm -----

**BREAK**

----- DAY 3: JUNE 5, 3:30 pm–5:00 pm -----

**8A Agroecology and biodiversity: SJA-418A**

Moderator: Kristen Lowitt

**Understanding the role of seed saving and on-farm agrobiodiversity conservation for agroecological transformation in southeastern Ontario**

Presenter: Omamuyovwi Gbejewoh

Agroecology as a practice is gaining prominence in the global North. Therefore, there is potential for traditional varieties of crops to play an important role in promoting diversity within agroecological systems. Using aspects of photovoice and semi-structured interviews, this presentation will share emerging results from my doctoral research about the various contexts of agrobiodiversity conservation in southeastern Ontario. The

results indicate that producers' motivations for conserving agrobiodiversity shape the types of varieties they decide to grow. While differences in practices and knowledge emerged among seed growers, market growers, gardeners and Indigenous growers, they also experience a common set of challenges. Seed policies often pay limited attention to small-scale producers and Indigenous growers who are significant holders of agrobiodiversity. Results demonstrate that there may be opportunities for greater collaboration among producers who conserve agrobiodiversity and that seed policies may need to be reformed to ensure that they are producer-led and producer-focused.

Keywords: in-situ conservation, bio-cultural knowledge, seed keepers, traditional varieties, seed policy

### **Agri-environmental policies in Canada: Implications for sustainability**

Presenter: Ludmila Skaf

Effective policy to enhance biodiversity in agricultural landscapes is critical for sustainable agroecosystem practices. Additionally, agri-environmental policies that promote biodiversity on farms influence the role agriculture plays in ecosystem restoration and biodiversity conservation. As such, agri-environmental policies are designed to reduce the environmental impact of agriculture, while concurrently supporting food production. The effectiveness of agricultural policy on food production, biodiversity, and environmental outcomes should ideally be quantifiable. Yet, little is known about whether or not Canadian agri-environmental policies are achieving quantifiable improvements in indicators related to these three synergistic goals.

In this study, we quantify biodiversity inclusion within Canadian agri-environmental policies and evaluate if the policy landscape triggers measurable change in agro-environmental indices. Hence, we generated a Canadian agri-environmental policy database of 193 policies from a total of 6,124; after inclusion criteria were applied, 104 policies were included in our analysis. Our review shows that 61 policies, about 32% of all Canadian policies evaluated, refer to biodiversity conservation. These policies cover different instruments, with regulations being the most recurrent instrument (30 policies). As for the primary foci of these policies, pesticide and fertilizers control acts were the most dominant (25 policies). Our analysis shows that the Canadian agriculture policy landscape is only weakly statistically related to food outputs or other agricultural indicators based on national-scale data reported by Canada to the United Nations Food and Agricultural Organization.

Keywords: biodiversity, agri-environmental policies, Canada, agriculture

### **Climate narratives and corporate capture in agri-food systems: Traditional knowledges, plant genomics, and climate-resilient seeds for food and agriculture**

Presenter: Laure Gosselin

Preserving genetic diversity is widely regarded as crucial for the development of agri-food systems that are resilient to climate change. Yet, contestation persists about the conservation of crop genetic diversity, the role of gene banks for agricultural research and development, and the fair and equitable redistribution of benefits arising from utilizing plant genetic resources. This study explores the discursive strategies employed by stakeholders—farmers' groups, NGOs, agricultural think-tanks, and agribusinesses—to influence the global discourse and international norms applying to plant genetic resources for food and agriculture. Drawing on critical discourse analysis of reports and interviews, the paper examines narratives about climate-resilient seeds and how they align with the plant genomics industry' interests. Advocating for "diversity-in-use", actors

controlling extensive gene banks, such as the CGIAR, blur the line between scientific research and the commodification of genetic data. Conversely, smallholder farmers criticize the centralization of knowledge in seed banks, the privatization of traditional and indigenous knowledges, and the inadequacies of intellectual property seed laws that tend to criminalize seed saving and community-governed plant-breeding programs. This paper contributes to discussions on the discursive and epistemic dimension of corporate capture, by critically assessing who profits from discourses about the preservation of traditional and indigenous knowledges.

Keywords: climate change, discourse and narratives, plant genetic resources, agri-food systems governance, soil health, farmer-to-farmer networks, farming practices, farmer-led research

### **Indigenous food sovereignty in the city**

Presenter: Kaitlyn Patterson

Settler colonialism impedes Indigenous Peoples' (First Nations, Metis, and Inuit) access to their traditional food systems, which negatively impacts mental, spiritual, emotional, and physical health. To promote health and wellbeing, Indigenous Peoples are advocating for greater autonomy within their food environments through the Indigenous food sovereignty (IFS) movement. IFS is a framework that has four main principles: food is sacred, participation, self-determination, and legislation and policy.

Although IFS is practiced across Canada, there is limited academic literature available about IFS in cities, where approximately half of all Indigenous Peoples in Canada currently live. To bridge this gap, our research team conducted a community-based participatory research project in 2022-2024 focusing on IFS practices with urban Indigenous communities located in Kingston and the Waterloo-Wellington Region in Ontario. Using storytelling through sharing circles and one-on-one interviews, we explored: 1) relationships with land and IFS approaches, 2) pathways of policy reform supporting Indigenous land access and food environments, 3) best practices for community collaborations, and 4) the impacts of land and food sovereignty on Indigenous wellbeing.

This paper presentation will share stories that are brought to the forefront in this research. Results demonstrate the importance of Indigenous self-determination, along with strong connections among community members and local food and ecosystems, to wholistic health and wellness. This project was approved by the University of Waterloo REB and is supported by an AMTD Waterloo Global Talent Postdoctoral Fellowship engagement fund and an Indigenous Mentorship Network research grant.

Keywords: Indigenous food sovereignty, Indigenous health, Indigenous food systems, urban, storytelling

### **8B Urban agriculture and food policy: SJA-350E**

Moderator: David Szanto

### **Approche dialogique transcontinentale : relier les géographies du blues et l'agriculture urbaine à Tiohtià:ke / Montréal**

Presenter: Caroline Flory-Célini

Un nouveau cadre explore l'inclusion/exclusion des Afrodescendant·e·s dans l'agriculture urbaine à Tiohtià:ke (Montréal). Inspiré des Blues Epistemologies de C. Woods et des trajectoires de K. McKittrick, j'adopte une «

approche dialogique transcontinentale » pour analyser comment les communautés noires utilisent l'agriculture urbaine comme espace culturel et critique du capitalisme racial. À travers quatre trajectoires — imaginative, philosophique, matérielle et figurative — cette recherche révèle comment elles transforment l'espace urbain par leurs pratiques agricoles. En intégrant les traditions intellectuelles africaines et caribéennes, j'élargis les Blues Epistemologies au-delà du cadre nord-américain. Issu d'un atelier avec des afrodescendant-e-s, le projet final est une création sonore où voix et récits incarnent luttes et visions. Basé sur un rythme blues, il matérialise ces espaces agricoles en paysages sonores et valorise une approche intersectionnelle des relations à la terre.

Keywords: approche dialogique transcontinentale, Afrodescendants, Black geographies, blues epistemologies, agriculture urbaine

### **Does yard-based urban agriculture in Toronto's Trinity-Bellwoods neighbourhood develop a perceived sense of community?**

Presenter: Tristan Gessell

In this presentation I will share preliminary results from my Master's project which investigates whether growing crops in front yards in Toronto's Trinity-Bellwoods neighbourhood develops a sense of community by providing a space comparable to community gardens for social capital to develop in. Drawing on qualitative research techniques, I provide initial insight into the whether—and the extent to which—cultivated front yards contribute to developing a sense of community. I elaborate on the practices of yard gardening in a densely populated urban area and consider the policy levers available within the context of yard gardening to increase community resilience as climate change and other environmental crises force communities to face more shocks and stresses, especially in areas with limited space for large community gardens.

Keywords: urban agriculture, yard gardens, Toronto, community resilience, social capital

### **The role of local governments in supporting equitable access to food: The cases of Istanbul and Izmir Metropolitan Municipalities in Turkey**

Presenter: Zeynep Kadirbeyoglu (Co-authors: Pinar Ertor and Pinar Gercek)

The COVID-19 pandemic highlighted the role of local governments in supporting equitable access to food but there is limited understanding of how context shapes their ability to implement transformative urban food policies. This study examines how Istanbul and Izmir Metropolitan Municipalities in Turkey address the inequities in the food system through in-depth interviews with municipal representatives, producer and consumer cooperatives and scholar-activists. The results show that while both municipalities have intensified their support for small-scale farmers and alternative food initiatives, especially during and after the pandemic, their approaches to addressing food inequities vary significantly. While Istanbul Metropolitan Municipality emphasizes preventing agricultural job loss and ensuring equitable access to food, Izmir Metropolitan Municipality mainly builds on its historical cooperative movement to increase farmer incomes and agricultural exports. These differences demonstrate how local contexts and capacities fundamentally shape urban food policies and the imagination of more equitable food systems.

Keywords: urban food policy, local government, equitable food system

### **Mise en perspective décoloniale des processus en sécurité alimentaire à Montréal (Québec, Canada)**

Presenter: Abessolo Nguema Jean Roger

Cette présentation aborde la mise en perspective décoloniale de deux processus en sécurité alimentaire à Montréal, une agglomération souvent perçue comme très aisée, pourtant marquée par des inégalités sociales et un environnement alimentaire communautaire inégal : entre ``désert`` et ``marais alimentaires``, i.e. une offre insuffisante d'aliments sains et une surexposition des résident.es à des boissons et aliments malsains fournis par des détaillants en alimentation. L'un des processus se rapporte au développement en cours des pôles de logistique alimentaire de proximité, visant à offrir une alimentation locale de qualité et à prix abordables aux montréalaises et montréalais, dans un contexte caractérisé par une augmentation très rapide du coût de la vie par rapport à l'inflation et au revenu disponible. L'autre processus est l'appropriation des modèles de tarification sociale, subsumés sous un format unique ou variable, qui permettent à plus de familles à faible revenu et d'organismes communautaires de faire face à différentes formes d'insécurité alimentaire. En tirant parti de notre expérience professionnelle en sécurité alimentaire, la présentation donnera la possibilité de remettre en question les logiques dominantes de distribution des ressources alimentaires et de chercher à valoriser les savoirs locaux et les alternatives sociocommunautaires face au modèle agroalimentaire dominant. En articulant ces deux processus en sécurité alimentaire, l'objectif est de montrer comment la lutte à l'insécurité alimentaire et le renforcement du pouvoir d'agir des montréalaises et montréalais en situation de vulnérabilité alimentaire contribuent au développement des systèmes alimentaires locaux solidaires, équitables et inclusifs.

Keywords: décolonial, dominant, offre, solidaire, revenu, Communautaire

### **8C The global political economy of food: Past, present, and future dimensions of food and agriculture (roundtable): SJC-303**

This panel examines the political economy of food and agriculture from a number of different registers with a focus on the role of power and resistance. By engaging with research that examines the past, present, and future dimensions of food and agriculture, the panel will reflect on the varied approaches to and foundations of global political economy and reflect on the role of this approach can illuminate in food studies. This panel primarily focuses on the implications of increased corporate power and concentration through four papers. The papers examine corporate power and the constraints on agency, labour, transformations in industrial livestock's social relations, and industrial livestock feed and feeding.

#### **Concentrated corporate power matters for agency in food systems**

Presenters: Jennifer Clapp & Racheal Vriezen

There is growing concern among policymakers and analysts that a high degree of market concentration and power among dominant agrifood firms has the potential to affect people's agency—that is, their capability to make choices and exercise their voices within food systems. This paper outlines the conceptual linkages between concentrated corporate power and food systems agency. The paper shows the kinds of power that market concentration confers to dominant firms can shape the circumstances that affect people's agency in three important ways. First, firms that dominate within highly concentrated segments of food systems can exercise market power, which enables them to earn excess profits—often by charging higher prices, suppressing wages, and weakening livelihood opportunities, all of which narrows people's choices. Second, dominant agrifood firms can shape material conditions within food systems through their decisions—such as determining prevailing technologies used in food production, working conditions, levels of processing of packaged food items, and food retail environments—in ways that constrain people's choices. Third, dominant agrifood firms actively pursue strategies to influence food policy and governance processes, often weakening

opportunities for broader democratic participation in the governance of food systems. The analysis points to the need for more systematic policy consideration of corporate concentration and its implications for agency within food systems.

### **The consequences of concentration: The political economy of labour in the Canadian food sector**

Presenter: Heidi Janes

Since the acquisition of Maple Leaf Foods (MLF) by the McCain family in the mid-1990s, the company has grown to dominate the poultry and pork processing market in Canada, as well as the consumer-packaged goods industry. MLF has achieved an almost ubiquitous position in the Canadian food landscape and exercises significant power to shape the political economic environment in which it operates. This paper traces a history of mergers, union interactions, and government lobbying to demonstrate how MLF has played a key role in the reduction and stagnation of wages over time in Canadian meat-packing and processing, with reverberating consequences throughout the food system. Contending with corporations' pasts in such a manner can help to bolster a critical food studies prepared to resist new iterations of corporate pursuits at the expense of food system transformation.

### **Factory farming is not farming: Consolidation and the agrarian question**

Presenter: Tony Weis

One animating concern in agrarian studies is to understand how capitalist competition is transforming social relations in agriculture, and long-running debates associated with the Agrarian Question speak to the uncertainty about where this transformation might ultimately lead. For instance, are large-scale owners of capital bound to command most of the best agricultural land in time (i.e., huge, heavily mechanized corporate farms), with the work that cannot be replaced by technology done entirely by waged labourers? Or might the particularities of agriculture impede consolidation to a greater degree than with other sectors and enable a significant (though shrunken) number of petty commodity producers to endure, owning some key means of production while depending on markets for certain inputs and all outputs (i.e., highly commercialized 'family farms'). This paper examines the industrialization of livestock in light of the Agrarian Question, and argues that the social relations of production are moving ever closer to an ostensibly 'pure' factory archetype (capital—labour displacing technology—waged labour) that bears almost no resemblance to farming. The nature of production and the extent of corporate consolidation in breeding, animal genetics, pharmaceuticals, and feed strip individual operations of virtually all control, along with much of the economic value that each animal bears, with thin margins central to the extreme polarization that is unfolding. This trajectory will be examined in the context of both the US and Canada, and concludes by considering some important extra-economic developments (biosecurity and ag-gag laws) that serve to further brace the competitive disciplines associated with scale and automation.

### **The antinomies of feed and feeding**

Presenter: Sarah Martin

Feeding is the act of giving food to living beings to nourish, sustain and foster. Yet when this common-sense definition is set against how billions of animals on the planet are fed—i.e., industrial livestock like chickens, pigs and farmed fish—a definition of feeding that emphasizes nourishment and fostering fails to capture the often-violent practices of feeding. In this paper we examine the antinomies of feed and feeding in industrial animal agriculture, which reveals a complex and politically charged field. Geography and allied critical scholarship on animal agriculture have shown how the production of feed and feeding practices on industrial

farms are central to the environmental, ethical and social problems associated with animal agriculture. Yet, at the same time, the animal agriculture industry and academics involved in researching feed point to how feed and feeding are where the problems of animal agriculture may be mitigated or even resolved. The problem of feed and feeding in industrial animal agriculture, then, is that they are a source of exploitation, degradation and violence, but also for some a source of hope for sustainable transitions, animal welfare and multispecies ethics. This antinomy, we argue, is central to the environmental politics and ethics of animal agriculture in what we might call the Anthropocene.

Keywords: concentration, corporations, GPE, livestock, agency, the Agrarian Question, feeding, labour

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