



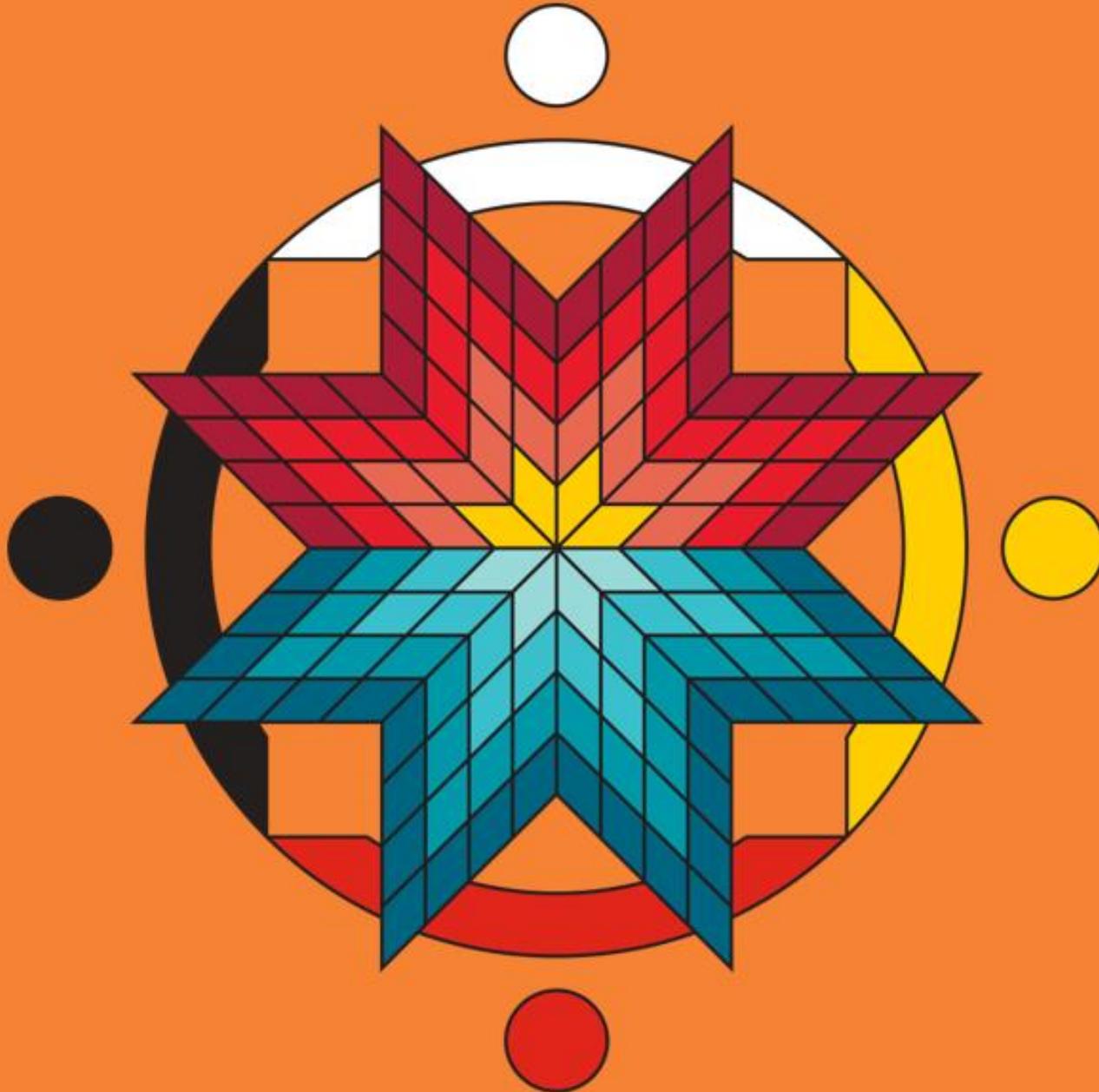
TEACHING &
LEARNING
EXCHANGE

evolvED

A Pedagogy of Hope: GBC students organize for Sustainability

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Honours Bachelor of Food Studies





LAND ACKNOWLEDGEMENT

George Brown College is located on the traditional territory of the Mississaugas of the Credit First Nation and other Indigenous peoples who have lived here over time.

We are grateful to share this land as treaty people who learn, work and live in the community with each other.

[Learn more about our land acknowledgement.](#)



June 29, 2023



AGENDA / LEARNING OUTCOMES

1. Understanding Eco-anxiety.
2. Creating a Pedagogy of Hope.
3. Case Study of the Designated Organic Campus Project.
4. Applying the principles of a Pedagogy of Hope to other disciplines.
5. Helping George Brown become the most sustainable college in Canada.

What is Eco-anxiety?

- Eco-anxiety and Eco-grief are real.
- Eco-anxiety is defined as “mental distress or anxiety associated with worsening environmental conditions or anxiety experienced in response to the ecological crisis”. (1)
- A 2022 Study in The Lancet of youth aged 16-25 around the world indicated that 59% were very or extremely worried and 84% were moderately worried about climate change. (2)
- 75% of those surveyed said they think the future is frightening.
- A majority of youth reported feeling sad, anxious, angry, powerless, helpless, and guilty.
- Youth want to be agents of change.

A Pedagogy of Hope

- How do we help students feel hopeful about the future without sugar-coating the realities of climate chaos?
- How do we prepare students for a changing world?
- How can we be deliberate and conscious of how we teach difficult material?
- How do we take responsibility for moving the needle on sustainability at George Brown?
- How do we help students to become agents of change?

Food and Climate Change

- The food system is at the heart of the planetary crisis. (3)
- One third of Greenhouse Gas Emissions (GHGs) are due to the food system. (4)
- GHGs are produced when we grow food using conventional, fossil-fuel intensive methods with synthetic pesticides and fertilizers, when we refrigerate and transport food over great distances, and when manufacture and process food.
- COP27 recognized for the first time that we cannot address climate change without addressing the food system. (5)
- Growing food locally and organically is part of the solution.

The Honours Bachelor of Food Studies



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HONOURS BACHELOR OF FOOD STUDIES PROGRAM (H317)

2022-2023

2023-2024

Program Name:	Honours Bachelor of Food Studies
Code:	H317
Credential:	Honours Bachelor's Degree
Method of Study:	Full-time
Duration:	4 years (8 semesters)
Centre:	Hospitality & Culinary Arts
School:	Chef School
Location:	St. James Campus

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Case Study: The Designated Organic Campus Project

- A 2nd year course in the new Honours Bachelor of Food Studies.
- A new approach in a new course – HOSF 2409-Food Movements.
- Embodied learning.
- An Introduction to food movements in Canada and globally
- Combining theory and practice.
- Giving students a real-life organizing experience.
- Moving the needle on sustainability at the George Brown Centre for Hospitality and Culinary Arts.

Course Learning Objectives

Learning about:

- Food movements.
- Institutional food procurement.
- Organic production methods.
- Participatory Action Research methodology.
- Critical thinking.
- Working with multiple partners.
- Group Dynamics.
- Attempting to move the needle on sustainability in the food system.

Course Components

- Weekly classes to discuss theory, hear from speakers, and do planning.
- Additional weekly group meetings and follow-up.
- Weekly individual project diary entries.
- A reflection paper on the complexity of making change.
- A major group paper.
- Researching and writing one chapter of the group paper with a partner.
- Organizing a launch event.
- A final reflection paper.

The first Designated Organic Chef School in Canada achieves GOLD

- George Brown College is the first post-secondary institution in Ontario and the first chef school in Canada to achieve Designated Organic Campus status according to the standards of the Canada Organic Trade Association (COTA).
- George Brown is the first academic institution in Canada to receive the Gold Designation.
- This means that some of the products the students use every day, including many of the basic vegetables such as carrots, onions, and celery are now Certified Organic and, as much as possible, local.



What does “Certified Organic” mean?

- Based on the four principles of Health, Ecology, Fairness, and Care.

“Organic production is a holistic system designed to optimize the productivity and fitness of diverse communities within the agro-ecosystem, including soil organisms, plants, livestock, and people. The principal goal of organic production is to develop operations that are sustainable and harmonious with the environment.” (6)



Learning about Food Movements

- Diana Bronson – former ED of Food Secure Canada.
- Debbie Field – Coordinator of the National Coalition for Student Nutrition.
- Anan Lololi – founder of Black Food Sovereignty Toronto.



Learning about Institutional Food Procurement, Supply Chains, and Organics

- Jenn Pfenning, Marketing and Operations Director< Pfenning's Organic Farm, and President of the National Farmers Union.
- Joey Ma and Mike Greenwood, Inventory Control Centre, CHCA, GBC.



Learning about Participatory Action Research

GEORGE BROWN COLLEGE

Participatory Action Research (PAR)

FACILITATOR: She's a psychology trained researcher, and she has lots of experience.

01:00:51 / 02:46:41

Speed CC

2023-01-30 10:08:20

Meeting COTA Requirements



4 steps towards designation

1

Form a committee

2

Complete registration and application forms

3

Adhere to criteria for designation

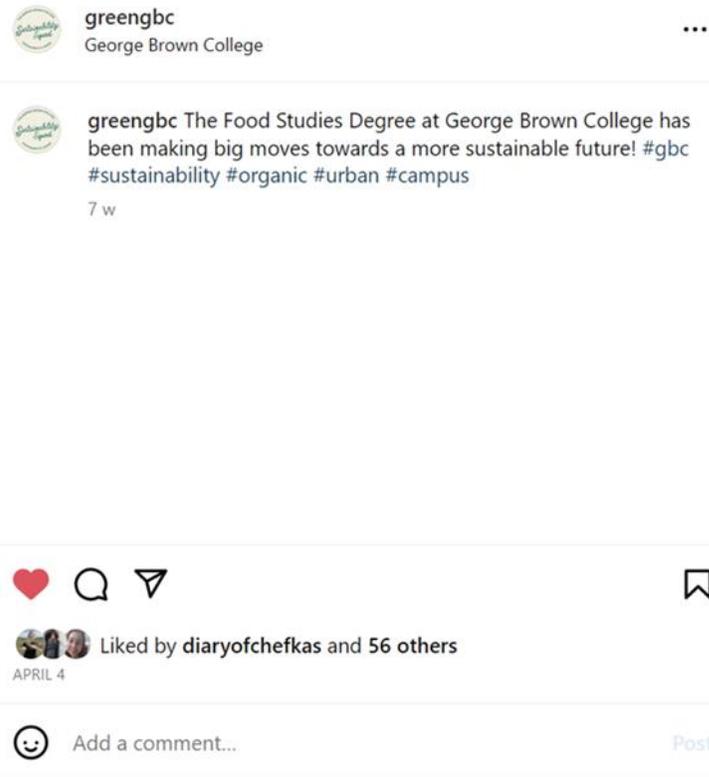
4

Advocate and education through campus engagement

Organizing the launch event

The Chef School is becoming a Designated Organic Campus!

But what does that mean? →



GBC is making positive change.

The GBC Chef School is the first post-secondary institution in Ontario and the first Chef School in Canada to become a Designated Organic Campus!



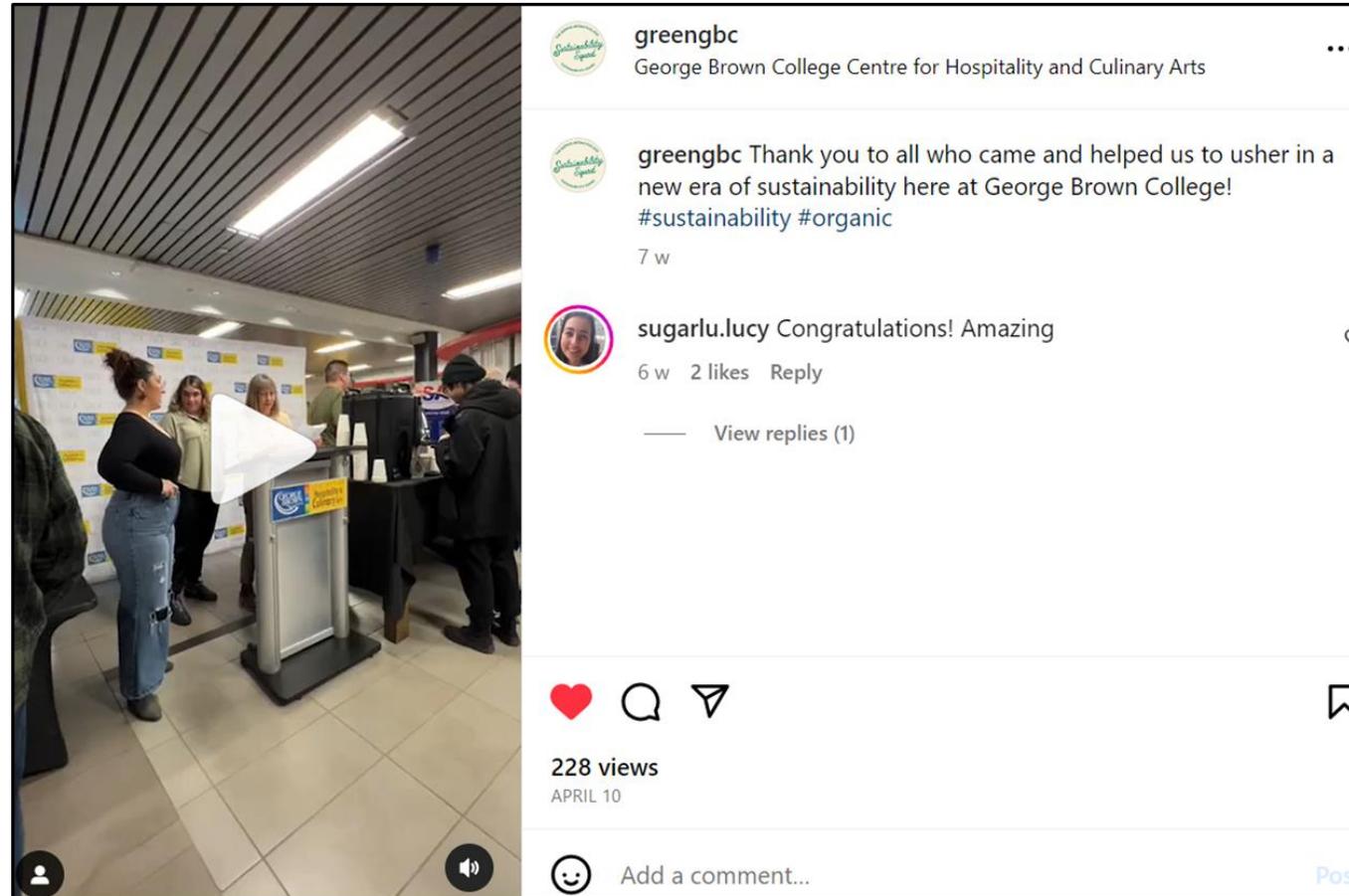
The First Designated Organic Chef School in Canada



The Launch Event



Livestreamed on Instagram



The Key Players



What does this mean for George Brown?

- \$20,236.30 in organic purchases from January 1 to June 15, 2023.
- More than \$5,000 in purchases of organic produce from Pfenning's Organic Vegetables Inc., local whenever possible.
- Products include many of the vegetables and herbs used every day in culinary classes including carrots, celery, onions, mushrooms, eggplant, potatoes, etc.
- A commitment to track organic purchases and work to increase organic purchases over time.
- A real reduction in synthetic pesticides and fertilizers, all of which are produced from fossil fuels.

Winners of the GBC Innovative Leadership Award



A Proud moment for the students



What's Next?

Helping students be agents of change to moving the needle on sustainability at the GBC Centre for Hospitality and Culinary Arts each year.

Some ideas:

- Shifting 342,000 eggs from conventional to certified organic.
- Becoming a Fair Trade Campus.
- Working with Muuse to introduce re-usable mugs and take-out containers in the cafeteria.
- Introducing a food waste reduction system .

What did the students learn?

Students wrote a final reflection about what they learned in this course. Learnings included:

- Collective action and collaboration, and how hard it is to collaborate.
- Looking after “the gritty details”.
- Creating an inclusive space for everyone to participate and give their best.
- Learning to compromise and adapt to changing circumstances.
- Building support among diverse groups.
- Learning to take advantage of opportunities and be flexible.
- Learning confidence and finding their passion.
- The importance of good leadership.

How can you apply this approach in your discipline and your courses?

References

1. Coffey, Y., Bhullar, N., Durkin, J., Islam, M. S., & Usher, K. (2021). Understanding Eco-anxiety: A Systematic Scoping Review of Current Literature and Identified Knowledge Gaps. *The Journal of Climate Change and Health*, 3, 100047. <https://doi.org/10.1016/j.joclim.2021.100047>.
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4. Crippa, M., Solazzo, E., Guizzardi, D., Monforti-Ferrario, F., Tubiello, F. N., & Leip, A. (2021). Food systems are responsible for a third of global anthropogenic GHG emissions. *Nature Food*, 2(3), Article 3. <https://doi.org/10.1038/s43016-021-00225-9>
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6. COTA. (n.d.) *Organic Standards | Canada Organic Trade Association*. Retrieved June 1, 2023, from <https://canada-organic.ca/en/what-we-do/organic-101/organic-standard>.



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THANK YOU!

Conference Agenda

START	END	DESCRIPTION	LOCATION
8:00 AM	8:55 AM	Registration & Breakfast	Atrium
9:00 AM	9:30 AM	Land Acknowledgement, Hand Drum and Opening Remarks with Dr.Gervan Fearon	SJC 406 with online option
9:30 AM	10:45 AM	Keynote Speaker: Brenda McDermott	SJC 406 with online option
10:45 AM	11:00 AM	Music and Move to Session 1	
11:00 AM	11:45 AM	Concurrent Session Block 1	On-campus with online option
11:45 AM	12:50 AM	Luncheon	
1:00 PM	2:00 PM	Plenary Conversation with John Weigelt	SJC 406 with online option
2:00 PM	2:15 PM	Music and Move to Session 2	
2:15 PM	3:00 PM	Concurrent Session Block 2	On-campus with online option
3:00 PM	3:30 PM	Wine & Cheese Social	Atrium
3:30 PM	4:00 PM	President Awards & Concluding Remarks	Atrium

