

Food Production & Consumption



12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



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SASKATCHEWAN

Erin Akins

Office of Sustainability

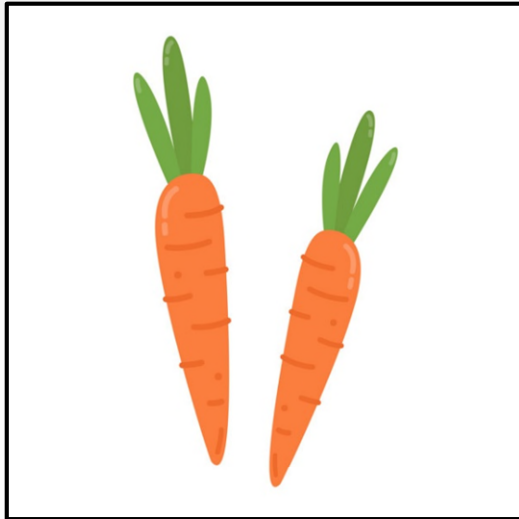
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Sustainable Food



- ✓ Locally produced
- ✓ Community based
- ✓ Plant based
- ✓ 3rd Party Certified
- ✓ Food waste reduction



PRODUCTION



Student Residence Community Garden



Student Horticulture Club



Student Horticulture Club



Edible Landscapes



Rooftop Container Garden



CONSUMPTION

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Campus Grown Foods

FOOD DAY CANADA

Luncheon Today Featuring Canadian Ingre



Spiced Sask Lentil and Chicken Soup
UofS Rooftop Garden Mix Green Salad
Gravelbourg Mustard Caesar Salad
Sask Three Bean Salad
Sask Sour Cherry and Quinoa Salad with Citrus Dressing
Craven Potato and Kale Hash
UofS Rooftop Garden Thai Basil Infused Red Thai Chili Chick
Earth Angel's Honey Glazed Squash Medley
Northern Mushroom Creamy Pasta with Rooftop Garden Thai Bas
Spicy Banana Bar with Saskatoon Berry Compote

Purchasing Local Ingredients

Coffee & Tea



FAIRTRADE
INTERNATIONAL



3rd Party Certified



High Quality Vegan Options



Tray-less Dining

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Access

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Student Food Centre

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Campus Farmer's Market

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Food Waste



- ✓ Compostable take-out containers for hot food
- ✓ Bio-plastic for sandwiches
- ✓ Pay by weight

Take-out food outlets

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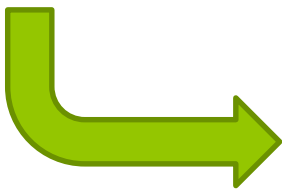
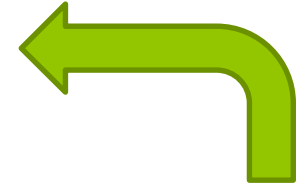
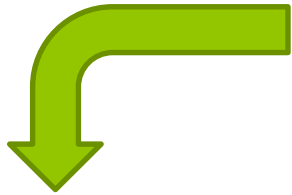


Food Waste Awareness Week

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Food Waste Dehydrator



Circular Economy

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