

Monmouth College

Mini Farm

Integration

Alyssa Janssen

Anthony Occhipinti

Joy Meyer

Morgan Bruess

Zach Brand

Integrated Studies 414

Professor Watson

Introduction

Walk into any classroom at Monmouth College and ask the students if they have ever been dissatisfied with the cafeteria food, a very high percentage, possibly even 100 percent of the students, would claim to have been dissatisfied. This dissatisfaction, along with the recent growth of the Monmouth College Mini Farm, has allowed us to propose the idea of integrating the yields of the Mini Farm into the cafeteria. Integrating the fresh produce from the Mini Farm will satisfy the students and the college will be able to take a more sustainable approach at utilizing its Mini Farm.

To understand this proposal one must know the details about the Monmouth College Mini Farm. What does the Mini Farm have to offer? Is it able to cater to Aramark's standards? Aramark being the food provider for the college. Another thing to consider would be actions previously taken by other colleges at implementing their organic farms into their cafeterias. There's no need to start at page one. We must learn from other schools' previous successes.

The biggest difficulty that will be encountered with this proposal will be establishing a contract with Aramark. Aramark is willing to create a contract with the Monmouth College Mini Farm but there are many conditions that need to be addressed and decided, all of which will be covered in this proposal. Some may argue we don't have the necessary demographic of students to sustain an integrated and organic food system. They may also argue costs and the feasibility of this proposal. All the necessary actions have been taken or have been considered. Even if Monmouth College can't integrate its Mini Farm next year, there is a clear path on how to implement it or alternatives whenever Monmouth College feels it's ready.

The overlying goal is to increase Monmouth College's sustainability. In doing so, we aim to increase the quality of the cafeteria food which has always been an area of complaint for students. The Mini Farm is a recent addition to Monmouth College and it needs to be utilized to its fullest ability. We need to use this great resource to better the college, better the cafeteria, and better the students' understanding of sustainability, better the overall liberal arts education already provided by Monmouth College. There are so many positive outcomes that will come out of integrating the mini farm with the cafeteria. They need to be taken advantage of.

The Problem

It is true that almost every student on campus is unsatisfied with the food that is being offered in the cafeteria, but what specifically is the issue they are having with the food? After conducting a survey we discovered that lack of fresh produce among other things was the main issue that students have.

Most students say that the cafeteria salad bar is their main issue. The lettuce that is offered to the students is usually brown or wilting and it doesn't look appetizing.

Students also stated that the cooked vegetables that are offered are either undercooked or overcooked. One student in particular stated that they didn't want "stuff" mixed in with their vegetables. Most students would prefer just to have broccoli or just peas. They don't want an assortment of spices or other foods mixed in with their vegetables.

Mini Farm Facts

Along with the Educational Garden, Monmouth College also has a Mini Farm. This Mini Farm is 6.2 acres. It is located about 3 blocks away from campus on 12th Street. The Mini Farm is growing a variety of products, which include sweet potatoes,

blueberries, strawberries, raspberries, apples, pears, nuts and honey. The farm also has a high tunnel that can produce fresh garden greens year round.

There are fifteen beehives at the farm. One hive can produce 150 - 200 pounds of honey per year and this can be sold for around \$12 per pound. The farm also planted 350 raspberry bushes, 500 blueberry plants, and 2,000 strawberry plants. The small orchard that is located on both the farm and the educational garden consists of 40-45 trees. Sixteen of these trees are located at the educational garden. The high tunnel that is located at the mini farm will be producing garden greens such as kale and spinach. Some of the crops, such as the strawberries, have the potential to be sold at premium prices because they are being produced organically. Strawberries are easily contaminated because of their thin skin.

All of the current crops only take up about two of the 6.2 acres. The Mini Farm has plenty of room to grow many more crops. If Aramark wants to request any particular crop, there is ample space at the farm to cater to their wishes. Aramark's needs and wishes will be covered later in the proposal.

There are many workers who help maintain the farm throughout the year. The Monmouth College students who work there include Emily Billin, Rachel Masch, Clayton Brundige, Ellen Hanes, Sujith Santhosh, Dario Fuller, Allison Razo, Tom Lawson, Neema Leema, and Brian Pfau. There are also other volunteers who come when they're able. These students are in charge of maintaining the farm and crops. They weed, till, and complete other tasks that need to be completed in order to keep the fruits and vegetables growing. Some of these students previously lived in the Garden House and tended to the Educational Garden throughout the year. The students who lived in the

Garden House lived off of the crops that they grew in the garden. A new Garden House will be under construction soon, however, the students still get the majority of their food from the Educational Garden. There are students interested in this sort of sustainable living. They are willing to work not only at the Education Garden but also at the Mini Farm. Monmouth College needs to further promote their focus on sustainable practices to incoming students to help expand the program. To help better establish sustainable practices between our Mini Farm and our cafeteria services we researched schools with similar programs.

Schools with Similar Programs

As it turns out, there are a plethora of colleges in the country that have started serving organic menus. Some of these schools are a lot bigger in scale than Monmouth College, but even the smaller scale schools have been able to convert to this trend. The three schools examined were St. Olaf College, Bowdoin College, and Middlebury College. An examination of these three schools shows that it is feasible for our proposal to be implemented.

The first college examined was St. Olaf College in Northfield, Minnesota. This school has over 3000 students. Their cafeteria has been ranked as one of the healthiest college cafeterias in the nation. Why is that? Their dining services receive most of their produce from STOGROW, a student-run organic farm located near campus. They also get their dairy products from Deja Moo, a family-owned dairy company. St Olaf's cafeteria boasts eight lines of food, plus an extensive salad bar, soups, cereal and desserts. Vegetarian and vegan students enjoy their own line, which features things like couscous, falafel and organic grains. The daily dinner menu includes delicacies like red wine-

braised beef, Parmesan risotto, truffle green beans, and albondigas with chipotle-tomato sauce, chicken pad Thai and garlic black bean tofu.

Their farm got its start in a 2004 when a group of students saw the need for a farm. After securing land, they approached Bon Appétit (the schools food service company) who easily agreed to take whatever food they could produce. Those St. Olaf students were able to receive a grant because their school had a surprise 100,000 surplus in grant money. Dayna Burtness, the student responsible for starting the farm, commented on her anticipated response from Bon Appétit. “They could have immediately started analyzing all the possible problems that could arise, such as issues of pricing and quantities, forecasting delivery schedules, or even how to set up STOGROW as an account for their other students,” she said. By November of that year, the students began the organic certification process to allow the food to be served in the local cafeteria. In regards to Bon Appétit, they saw an opportunity to simply, “Do the right thing and work the details out later,” to use the words of Bon Appétit former general manager, Hays Atkins (Burtness 1).

Monmouth won’t have it as easy in implementing our farms food into our cafeteria. If we can get the administration excited about having a healthy cafeteria with happier and healthier students like the St. Olaf students did, the maybe Aramark can see this as an opportunity to not only do the right thing, but also become more sustainable like the rest of the campus.

Bowdoin College in St. Brunswick, Maine is another Liberal Arts College that over the years has developed a program in which their cafeteria serves food that’s been locally grown at a farm located on campus, also ran by students. The garden got its start

in 2006 with an \$800 million dollar grant from the Maine Harvest Initiative. From there the students had to set up a system with the dining hall in which the dining hall paid for the labor and seed costs. There was no money exchanged but the expenses were tracked. Their dining hall had the same faith in their intended program as St. Olaf's did. The program has been successful for them. The farm has received an expansion recently and has been a huge admissions focus for the school (History of Bowdoin College's Organic Garden 2).

Both of these schools are much larger in scale compared to Monmouth College, but there are schools similar to size in Monmouth that have also found success in serving organic produces via their student farms.

One such school is Middlebury College located in Middlebury, Vermont. This farm got its start in the early 2000's. In 2010, the school allowed the farm to expand and develop some educational programs. It was around this time they started selling products to faculty and Middlebury students. "Currently, 32% of the Dining Service's annual food budget is spent locally at 50 year-long and seasonal vendors, including Middlebury's own Organic Farm. Middlebury's dedicated dining staff uses all local raw ingredients, in-season fruits and vegetables, as well as meat and poultry, regularly. Vermont maple syrup, eggs, soy milk, and dairy products such as milk, cheese, yogurt and ice cream can be found in the dining halls daily," (*Local Food at Middlebury College* 3). This institution serves about as much food as we are anticipating to serve. This school is of similar size and has integrated their farm into their cafeteria. It only makes our proposal more feasible.

Because Middlebury is a smaller school they've experienced more challenges. These are challenges can be expected by Monmouth as well. "The short 5-7 month growing season and low average temperature (about 45°F) of Vermont and its neighbors limits the seasonal availability of local produce. Greenhouses, flash-freezing and climate-controlled storage technology, however, have the potential to extend the growing season by several months," (*Local Food at Middlebury College* 4). These are aspects that need addressed in our proposal. Middlebury addressed they were not able to cater to every students dietary needs and that will also be the case at Monmouth; however, the efforts and our movement towards sustainability will be steps in the right direction.

Schools have already combined their organic farms and gardens into their schools' cafeterias. The main obstacle will be negotiating contracts through the food provider, Aramark. They are willing to serve the Mini Farm produce and establish a relationship in which the farm and the cafe work together to provide students with organic options. Aramark requires certain criteria from the Monmouth College Mini Farm.

Mini Farm as an ARAMARK Client Garden Program

For the college Mini Farm and the Education Garden to sell yields to the food service, it must be registered under Aramark's Client Garden Program. By signing up for the program, the Mini Farm and Educational Garden would be allowed to sell food to Monmouth College's food services for means of preparation and consumption.

The Aramark SAFE Client Garden Produce Guidelines is a set of requirements that must be completed by the client garden and the Monmouth College Aramark Manager, Angela Stodolkiewicz. The guidelines are compiled of thirteen checklist

requirements. Eleven of these are under the Aramark Manager- Client Garden Checklist, and two are to under the Client Garden Food Safety Requirement Checklist, both under the SAFE program (AramarkSAFE 5). The requirements of the Aramark Manager Checklist are as follows:

1. Upon receiving request from client to purchase or accept donation from a client-managed garden, schedule a meeting to discuss scope and expectations.
2. Notify Resident District Manager (RDM) or District Manager (DM) of client request to use produce from client-managed garden.
3. Review the following documents to understand client garden procurement requirements:
 1. Client Garden Produce: On-Tine Tools & FAQs
 2. ARAMARK Manager – Client Garden Checklist
 3. Client – Garden Requirement Checklist
 4. Client Harvest Agreement
 5. Local Health Department Variance Requirements
4. Meet with client to review requirements to determine if program is possible
5. Develop project plan and timeline for each individual location intending to use produce
6. Submit a formal written request for RVP approval to use client-grown produce
7. Upon approval from RVP, draft , negotiate and execute Client Harvest Agreement with LOB legal representative

8. Contact your local health department and request approval for each location that will use the client-grown produce
9. Health Department Approval obtained/denied
10. Submit a SIM request for client grown produce to be authorized as a compliant supplier
11. After SIM request approval, location may begin to use produce from client-managed garden

The requirements of the Client – Garden Food Safety Requirement Checklist are as follows:

1. Client Harvest Agreement including the following:
 1. Continuing Hold Harmless, Indemnification and Guaranty Warranty of Product Agreement
 2. Certificate of Insurance

Support/Tools

1. Request Client Harvest Agreement form the attorney responsible for your business unit
 2. Vendor Warranty Document
 3. General liability limits of \$1,000,000. Per occurrence & Products/completed operations aggregate \$2,000,000
2. Good Agriculture Practices (GAP) & Good Handling Practices (GHP) support and documentation

Out of the eleven requirements of the Aramark Manager Checklist, the ones that pertain to the direct involvement of the Client-Garden are numbers 1, 3, 4, 5, 7, and 11. 1, 3, 4, 5, and 7 simply require the Manager to meet with the client-garden program to discuss the aims and progression of the program. Number 11 is simply the Manager telling the Client-Garden that they are able to begin production. All the other requirements are based on the work of the manager. In this proposal, the major focus is on the requirements of the Client – Garden Checklist.

The first requirement is the Client Harvest Agreement and its Support/Tools consisting of Client Harvest Agreement, Vendor Warranty, and Insurance. The Client Harvest Agreement, as previously mentioned, is number 7 of the Manager Checklist. This will come after approval from RVP. The Agreement will deal with the harvesting and collecting of the produce from the Mini Farm and Educational Garden to the food service facilities. The agreement will be drafted, negotiated, and executed along with a LOB legal representative. The Manager contacts the RVP and the LOB; the job of the Client-Garden is simply to be included in the draft and negotiation.

The Vendor Warranty, which will be taken up by the Client-Garden, is a legal document that requires the client be certified (Vendor Warranty 6). The primary requirements set in article 1 of the warranty require that the vendor;

1. shall comply with all applicable laws, regulations and other legal requirements (“Laws”), Including Laws requiring labeling as to reflect true net weight, measure, contents, size and nutritional values;

2. Shall be good and merchantable;

3. Shall be fit for such purposes of ARAMARK as have been made known to vendor

4. Shall neither infringe nor cause products or services Aramark provides there from to infringe, the trademark, patent, copyright or other intellectual property rights of any third party.

These requirements call for the produce of the garden to be properly labeled when sold, good to sell, meet requirements set by Aramark, and not infringe on any third party rights. These requirements can be met by proper conduct, which are feasible and can be met within the program.

Article 4 of the Vendor Warranty requires that “Vendor shall furnish to ARAMARK, upon request, a certificate from a financially responsible insurance company evidencing that the insurance coverage required below is in force,” (Vendor Warranty 7). The coverage required below is in reference to the proceeding articles 4a-4d. In compliance with the Client Harvest Agreement, the client must be insured for general liability of \$1,000,000. Richard Marshall, Monmouth College V.P. of Finances said that he believes getting insured is feasible (Vendor Warranty 7). As the Mini Farm and Educational Garden are on college property, as a college program, they could be included on the college’s insurance. “It would require more effort for the Educational Garden not to be on the college’s insurance” said Marshall in a meeting regarding the insurance. Marshall believes that some negotiation would need to occur between the college’s insurance and Aramark, but Marshall says he sees no reason why insuring the Mini Farm and Educational Garden wouldn’t be feasible.

Exhibit A, found on page three of the Vendor Warranty program addresses the standards for suppliers. Section A is Food and Safety Sanitation Standards requiring that vendors have a Hazard Analysis Critical Control Point Program (HACCPP) which requires all hazards are identified, and control points are set up to monitor the crops in the event of a hazard. It also requires a Pest Control Program, a Cleaning and Sanitation Program, and a Product Safety and Recall Program. Other requirements are a Listeria Environmental program for ready-to-eat foods, and E Coli Program for ground beef, and a Title 21 program to prohibit the feeding of animal remains to animals. However, as the Mini Farm and Educational Garden are not producing any meat or livestock, the last three programs do not apply.

Section B requires compliance between the client and Aramark in three ways. First, the vendor is to write Aramark at least annually to certify that the vendor is complying with the requirements. Second, the vendor can be subject to inspection by a Quality assurance Manager up to twice annually. Third, the vendor has to be inspected by a recognized inspection service annually.

Section C requires the vendor to have the knowledge and the ability to conduct a recall. As the Mini Farm and Educational Garden are only providing for the college, and not spreading the produce further than that, it would be no problem to issue a recall if there was the need for one. The recall and the notification should be completed within twenty-four hours. As the product is coming from the Mini Farm and going to food service, it would be very feasible to conduct a recall of a product.

Section D requires the vendor to comply with terms, conditions, clauses, and any revisions. These requirements regard equal opportunity, affirmative action compliance,

and equal hiring opportunities. As the workers for the Mini Farm and Educational Garden are students of the school, and members of a program, these terms, conditions, and clauses only apply in regard to equal opportunity of students to participate in the program for that are seeking pay.

Section E simply reiterates that the vendor must receive and maintain all the necessary permits and licenses required to maintain in the Client – Garden Program. To receive these certifications and licenses, the information of how to go about getting certified would be done through meeting and contact with the Aramark Manager who would give information and contact as needed. These would also be met in the auditing of the GAP &GHP Program.

The second requirement of the Client – Garden Food Safety Requirement Checklist is to be audited and documented for the USDA GAP & GHP Program (Vendor Warranty 8). The audit consists of six Scopes; general questions, farm review, field harvesting and field packing, house packing facility, storage and transportation, wholesale distribution, preventative food defense procedures (Vendor Warranty i-ii). Given our proposal we only need to meet five of the scopes, as the produce from the Mini Farm is not going into wholesale distribution.

The first scope is General Questions. “USDA policy requires that an operation develop and implement a documented food safety program,” (Vendor Warranty 10). It is a plan developed by the mini-farm, and is to consist of operating procedures and documentation of work instructions. Writing down how the Mini Farm practices and produces safe food can do this. The next question is of traceability. “A traceability program in its simplest form is the ability to know where the product was received from

(one step back) and where the product was sent to (one step forward.” (Vendor Warranty 10). As we are proposing that the produce from the Mini Farm be sold to foodservice we know both of the steps in the traceability.

The third general question is if we have a recall program which is defined here as “to return marketed product to its origin or to remove it from the market place and have verifiable evidence that all product being recalled is accounted for,” (Vendor Warranty10). As referenced in the Vendor Warranty Exhibit A Section C, the program requires the client to be able to recall a product within twenty-four hours. The feasibility of this recall program is very great, as previously mentioned, because of the direct connection between the Mini Farm and the college food services. All the product can be set aside to be transported (either by Aramark or by the Mini Farm) back to its origin.

The next general question is in regards to Worker Health and Hygiene. This is simply to make sure the workers are being provided with healthy and sanitary means of work. These means include things such as glove policies, portable water, workers are practicing proper hygiene and sanitation such as washing hands (and using disinfectant soap instead of hand sanitizer), availability to proper toiletries, and confining smoking and eating to an area away from where the product is being handled (Vendor Warranty 11).

Pesticide and chemical uses are also addressed in the general questions. Pesticides, pre-harvest, and postharvest materials are to be used with “prevailing regulations and the labeled instructions” (Vendor Warranty 12). This would simply mean that if pesticides and chemicals were used, that they be according to the instructions

given by the pesticide and by the food safety plan as stated under the first requirement of the first scope. However, as the Mini Farm does not use pesticides, this does not apply.

The second scope is the Farm Review, which deals with the land itself (Vendor Warranty 12). This scope requires that the water we use on the crops, municipal water to be specific, must be tested by the local water authority to see if the water is suitable for use without taking corrective actions such as filtration. Soil amendments are also required to make sure that no animal manure or biosolids are contaminating the soil. As there is a separate area for composting that is not in direct connection with the crops this should not be an issue. Also, the Mini Farm does not handle livestock, which means that soil amendment will not be threatened by animals, and the next section of the scope regarding livestock does not apply beyond finding a means to keep wild animals out.

The third scope is Field Harvest and Field Packing Activities. This deals with the harvesting and handling of the produce before it gets sent to the food services. Pre-harvest assessment, which the purpose is to assure the raising of healthy produce, is a re-evaluation of the Farm Review (Vendor Warranty 15). The Field packing activities require there be sanitation facilities with the number and placement complying with local state, and federal laws (Vendor Warranty 16). This means that there will have to be at least one sanitation station on both the Mini Farm and the Educational Garden.

Workers must be using sanitized containers while working to harvest the produce. Containers should not harbor rodents or pests. Only sanitized containers can be used for packaging (Vendor Warranty 16). According to Angela Stodolkiewicz, the Mini Farm can use tubs or containers as long as they are sanitized (Stodolkiewicz 9). Sanitization

will be a possibility once the stations are set up on the Mini Farm and the Educational Garden.

The scope also requires a documented emergency clean up procedure. The procedure should be put in place in the event of “glass/plastic breakage, chemicals, petroleum, or pesticides contaminating the crop,” (Vendor Warranty 17). Besides clean up, the procedure should also outline what to do with the contaminated product. The program requires no specific documentation, so the Mini Farm will set up the procedure.

The next scope, House Packing Facility, is in regards to packing of the produce for transportation. The focuses of this scope are water, sanitation, worker health, containers, and pesticides, which have all been discussed in the previous scopes (Vendor Warranty 17-20).

The next scope is Storage and Transportation. It is split into three aspects; mechanical equipment, ice and refrigeration, and transportation and loading (Vendor Warranty 21). Mechanical equipment simply means any equipment in the storage facility work properly, which is on the food service side of the proposal, not the Mini Farm. Ice and refrigeration requires that storage temperatures are kept on record, and ice is made using EPA water drinking standards; these are also met by food services. Transportation and loading can be taken care of by the food service van. A small part of our proposal is that the Aramark food van can come to the Mini Farm at specific times that can be set up along with the rest of the planning stage.

The next scope is Wholesale Distribution, which will not be an approach in our proposal, so there is no need to focus on meeting these requirements.

The final scope is the Preventative Food Defense Procedures, which is set up to defend against intentional contamination (Good Agricultural Practices and Good Handling 24). The previous scopes were focused on unintentional contamination by means of water quality, rodents, chemicals, or other physical contaminants. “The operation shall develop and implement a documented food defense plan.” The plan, again, is to be set up by the Mini Farm itself and not through a certification program. This means that the defense plan can be made custom to meet the needs of the Mini Farm program.

The major focus for the plan is the section on Personnel. There are points about overseeing shift supervisors, security, and training to cover threats, admission and access to certain areas of the facilities, visitors, vehicles, and prohibition of some personal items (Good Agricultural Practices and Good Handling 25). Some of these points, such as security, restricted access, visitors, and vehicles are more focused on bigger clients, and may not apply to the Mini Farm. However, shift managers, threat training, and prohibition of some personal items would apply to the student operations, and would be constructed as needed.

All these programs and plans can be met in the auditing process. To be audited, a USDA auditor will come to inspect a facility and its plans and documents. “Each question is given a score of 5, 10, or 15 points and is weighted depending on the relative risk associated with the question,” (Practices Audit Verification Program 27). For the Mini Farm to receive an audit, it will have to pass with a minimum of 80% regarding the questionnaire, and not have any automatic unsatisfactory conditions, which include a

present food safety risk, presence of rodents or pests, poor hygienic practices of the personnel, or falsification of records.

If the Mini Farm meets the requirements of the audit, it will be certified with the USDA for one year, and will have to be re-audited every year (Practices Audit Verification Program 28). That, along with the Client Harvest Agreement, the vendor warranty, and a close connection with food services will allow the produce from the mini-farm and garden to legally be sold to the college as having completed the Client-Garden Program.

Feasibility

This proposal is without a doubt feasible. The Mini Farm has the space and resources to provide the cafeteria with produce. Aramark has the necessary contracts and implementation policies. The minor demands from the Aramark contract are either already in the works or can be easily managed. There aren't huge costs associated with this proposal either.

Only two acres of the Mini Farm are being used for crops right now. Aramark can request any sort of crop they want. If more students get involved and interested they may even be able to dictate what is grown and thus served in the cafeteria. The fact that crops are annual allows changes in produce to be made quickly if necessary. If the cafeteria notices a higher consumption of the fresh vegetables that have been implemented into the salad bar, they can request more for the next year to keep providing the Mini Farm's organic option. The Mini Farm will be getting a root cellar and they have recently built a high tunnel. The Midwestern climate will play a factor in the growing season however, Monmouth College Mini Farm can produce some crops all year round.

The long complex Aramark contract doesn't require too much from the Mini-Farm and Educational Garden. As stated washrooms need to be built at both locations. There's already talk of a house being built out at the farm and the Garden House is also being reconstructed. Both will have restrooms and sinks where workers are able to clean themselves before handling the produce. Aramark requires the water is tested as well. That's only a minor cost. The farm is located relatively in town so damage and contamination from wild animals isn't a big concern but it's something that should be noted.

A bigger issues this the transportation of the crops from the farm to the cafe. There's talk of truck being purchased for the farm. If so that can be used. If not, the catering van that Aramark uses could surely make a trip three blocks to collect the produce. The crops needs to be cleaned at site and then put into plastic bins or tubs to be transported in. These bins and tubs have no requirements and can be purchased for low costs at Wal-Mart or any similar store.

Aramark requires an emergency clean up plan in case of "glass/plastic breakage, chemicals, petroleum, or pesticides contaminating the crop," (AramarkSAFE 17). The plan is established and enforced by the Mini Farm. Seeing as there won't be use of chemicals, petroleum or pesticides, the only thing that needs to be covered are glass and plastic breakage. Perhaps one of the plastic bins for transportation happens to break. Trashcans at both the Mini Farm and Educational Garden are enough of an emergency cleans up in our opinion. If further actions need to be taken the emergency clean up plan can always be modified.

Aramark requests protection from intentional contamination. Students working on the farm will be educated in the processes necessary to grow crops. Advisors and the potential farm manager will also oversee the operations. It would be a good idea to have Monmouth College Security go out to the farm at night as well. They already patrol the parking lots surrounding campus. If the Monmouth community can get involved with the Mini Farm the chances of intentional contamination will only further diminish.

Monmouth College as an institution, we feel, would be all for this proposal as well. With the implementation of “The Triad” and its focus on food security, offering an organic menu with an opportunity to basically grow one’s food themselves is a great tool for marketing. Admissions can benefit greatly from this merger. The plans for rebuild the Garden House and a house at the farm show the school’s interest in this growing fields. With the support of the college and President Wyatt this proposal becomes even more realistic.

Rebuttal Arguments

Questions and worries arose when planning the proposal. How does this proposal affect the meal plan costs? The growing season is short enough, how will the fact that students don’t arrive until August affect the fresh quality of the food? Is this contract limited to the Monmouth College Mini Farm or can other local organic farmers contribute? These questions along with others have been discussed and have quite simple solutions.

The cost of the meal plans may increase but it won’t be a drastic change. Prices of college are constantly increasing due to inflation anyway. We anticipate if prices rise, they shouldn’t be more than that of inflation prices. The financial agreement and contract

set in place with Aramark will dictate the prices paid for the Mini Farm produce. Ultimately, it is figured this price increase to be Aramark's decision. They are now paying for organic produce however they are now able to cut other food costs thus cutting shipping and other costs as well.

Growing season is over the summer months when there aren't students at the college. The students will only be provided fresh produce from August to October. There could be the case if Aramark didn't have such vast storage space. There's plenty of room to freeze produce. There's also the idea that Aramark could learn to can and make preserves. If they aren't able, canning can be taught out at the farm, contracts can be adjusted, and Aramark can accept canned goods from the Mini Farm. Although most students are off campus in the summer, there are some that stay. Garden House students stayed this past summer to tend the garden. Getting students to stay in future summers shouldn't be a problem. The college may even consider implementing a summer program.

This brings up another potential problem, what happens if there aren't enough interested students/volunteers/workers? If the Mini Farm and Educational Garden program get big enough offering labor jobs under work-study may be an options. Students struggle to find work-study and this is a very easy way to provide them with more options. Paying students for their work can also help offset the potentially raised price of their meal plan. Professors tied to the farm and garden or professors with courses in "The Triad" or classes such as INTG 20X The Environment or INTG 40X Land, Food and Sustainable Agriculture, may require labor as class requirements. We anticipate that students from the cities, especially Chicago, will take interest in the farm especially

because it's such a foreign concepts for them. There's always the option of opening up to the community and accepting help from them as well.

Once fully operational it would be truly beneficial to open the Mini Farm to local farmers so that they are able to see how Monmouth College sustainability is achieved. Educating not only our students but our community should be a goal of the Mini Farm. After local farmers are educated in the necessary practices contracts could be written to have their produce accepted by Aramark. One day this may even lead to the integration of dairy, chickens, pork and possibly beef. For now the focus on solely the Mini Farm integration but the possibilities are endless.

Alternative Solution

We have come to believe that this project is quite possible and the first steps could be taken this school year. However, if we were unable to complete this particular project, we feel the Mini Farm should still be integrated with the school more than it is now. Our alternative option is similar to a farmer's market. The Mini Farm could set up a station open to members of the college and Monmouth community. This farmer's market could also feature products from other members of the community. For example, someone growing other crops could set up a booth and be able to sell their products. The booths could be set up every other Saturday from the end of August to the end of October. Students could pay for fresh fruits or vegetables grown locally. We would also like to find a way for students to use Flex Dollars as payment. We believe this could be a great alternative to the Mini Farm being integrated into the cafeteria itself.

Conclusion

A contract between Aramark and the Monmouth College Mini Farm will be nothing but beneficial. The cafeteria will benefit as will the farm, the college and most importantly the students. The cafeteria will be seen in a better light. They're have fresher, healthier options to feed the students. Perhaps this proposal will help to dim the negative light on the cafe food. The Mini Farm will benefit greatly. The produce will be grown by the students, harvested by the students and then served to the students. The college gains not only a great marketing tool but also another way to expand on the students' liberal arts education. Students learn about how food is grown. They get a deeper understanding of the land and what it takes to produce crops but most importantly, students learn what it mean to be sustainable. They practice it and live it day in and day out.

Appendix

Title Page	
Introduction.....	Pg. 2
The Problem.....	Pg. 3
Mini Farm Facts.....	Pg. 3
Schools with Similar Programs.....	Pg. 5
Mini Farm as an ARAMARK Client Garden Program.....	Pg. 8
Feasibility.....	Pg. 19
Rebuttal Arguments.....	Pg. 21
Alternative Option.....	Pg. 23
Conclusion.....	Pg. 23

Works Cited

- Aramark. "Client Garden Produce Guidelines." AramarkSAFE. 2012. 20 Sept. 2014 <http://safe.aramark.net>
- Aramark. "Vendor Warranty." AramarkSAFE. 2012. 20 Sept. 2014. <http://safe.aramark.net>
- Bowdoin College. "History of Bowdoin College's Organic Garden" http://www.uniquemainefarms.com/uniquemainefarms.com/Bowdoin_History.html.
- 2013.
- Burtness Dayna. "Finding a to establish a market-driven school Farm" <http://newfarm.org/features/2006/0706/stolaf/burtness.shtml>. 2006.
- Marshall, Richard. Personal Interview. 20 Nov. 2014.
- Middlebury College. "Local Food at Middlebury College" <http://www.middlebury.edu/studentlife/dining/Local>. Web. 2010.
- Stodolkiewicz Angela. Personal Interview. 13 Nov. 2014.
- United States Department of Agriculture. "Good Agricultural Practices and Good Handling." (n.d.): n. pag. Web.
- Washington: United States Department of Agriculture "Practices Audit Verification Program." , 2011.