



Growing and Serving Fresh Food at Linn-Benton Community College

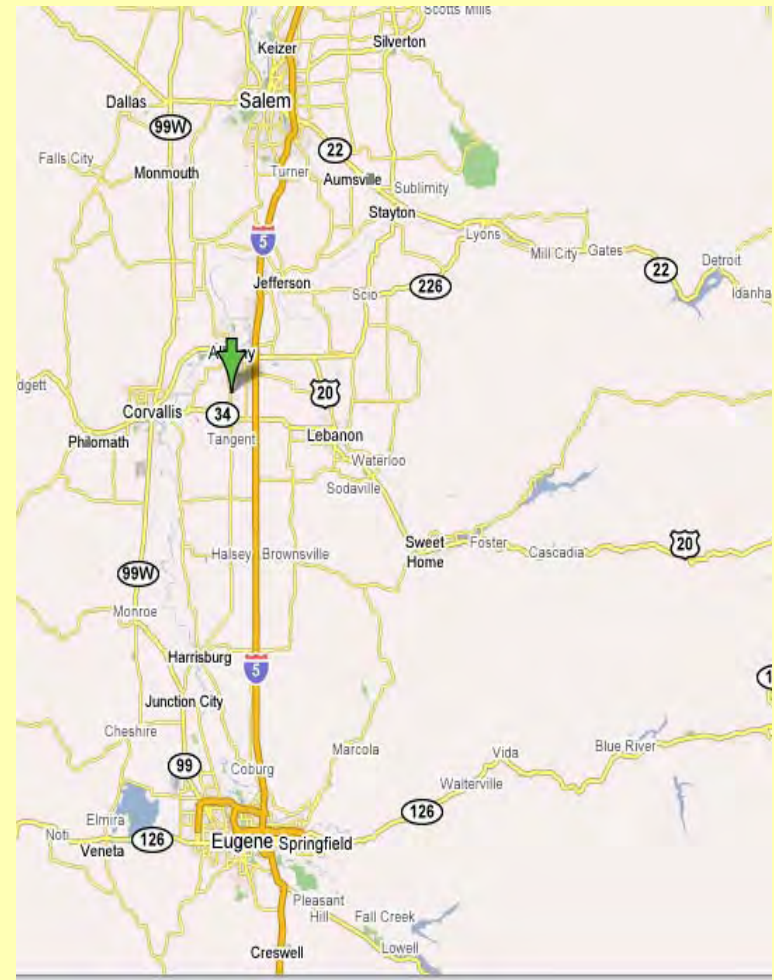
Stefan Seiter Agricultural Sciences

Scott Hurley Culinary Arts



Linn-Benton Community College

- Albany, OR
- Educational Opportunities
 - General education courses
 - Professional technical training
 - Lower-division college transfer courses
 - Continuing education classes
 - Distance education





Linn-Benton Community College

- Agriculture/Horticulture program
 - 1-year certificates
 - Associate of Applied Science (AAS)
 - Associate of Science (AS)



Agriculture/Horticulture



Linn-Benton Community College

- Culinary Arts Program
 - AAS in Culinary Arts with a Chef Training Option
 - Partnership with Oregon State University
 - Restaurant management degree
- Campus Food Service
 - Cafeteria, catering functions, snack bar and sit-down restaurant

Culinary Arts



Ag/Hort Program

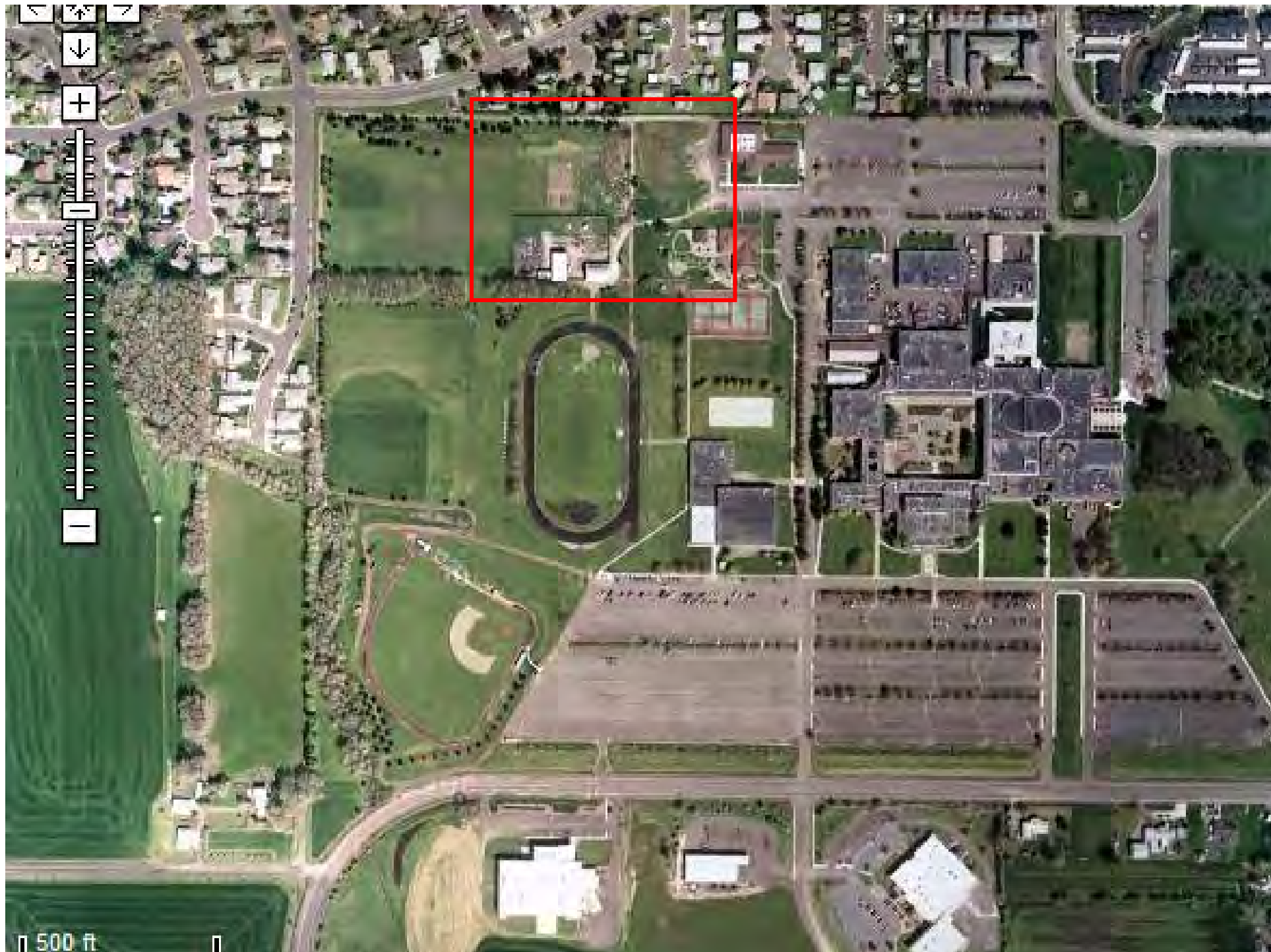
- New focus in the curriculum
 - Program Description
 - Students study principles of horticulture, crop science and soil science with an emphasis on sustainable production and ecologically sound resource management.

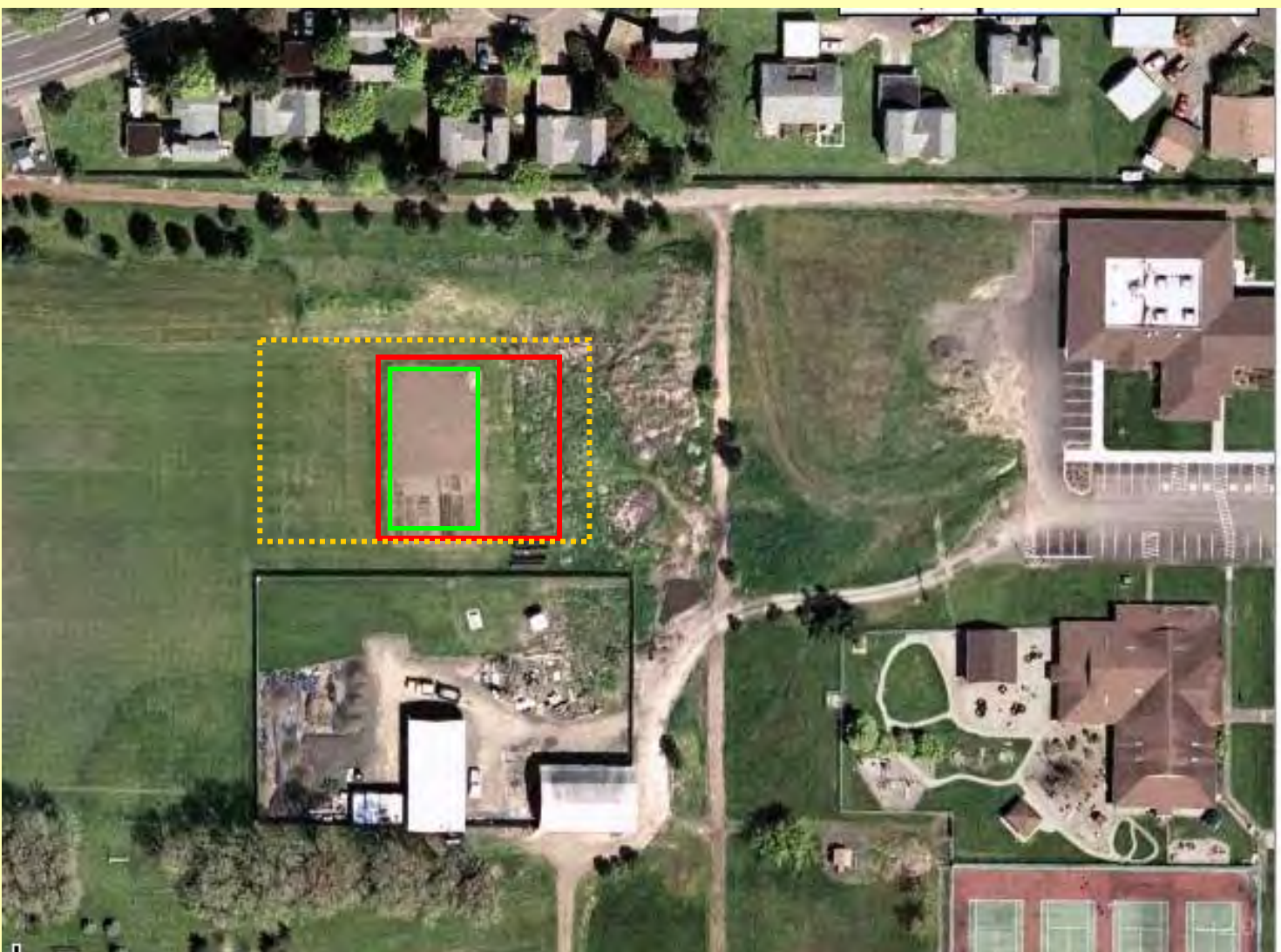
Ag/Hort Program

- Ecological agriculture emphasis
 - Redesign of existing courses
 - Soils II > Soils: Sustainable ecosystems
 - Pest Management > Integrated Pest Mgmt.
 - New courses
 - Organic Farming and Gardening

Organic Farming and Gardening

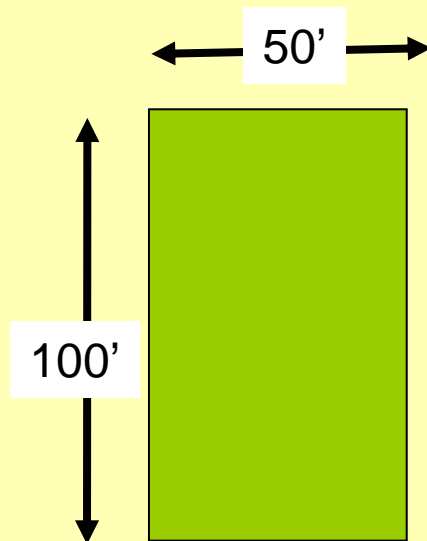
- Gradual expansion of vegetable production
 - 2004
 - Garden plots establishments
 - 2005
 - Student gardening projects
 - 2006
 - Delivery to Culinary Arts
 - Summer Garden – Campus Farmers Market
 - 2007
 - Coordinated planning with Culinary arts





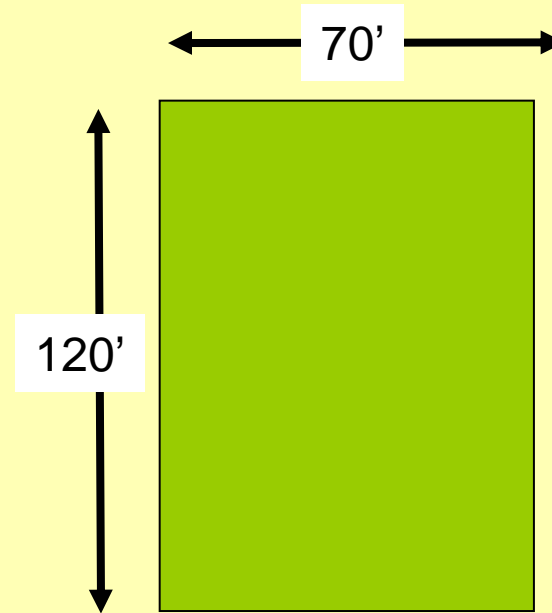
Garden Plots

- 2004 & 2005
 - Single Field
 - Random group plots
 - Compost applications



Garden Plots

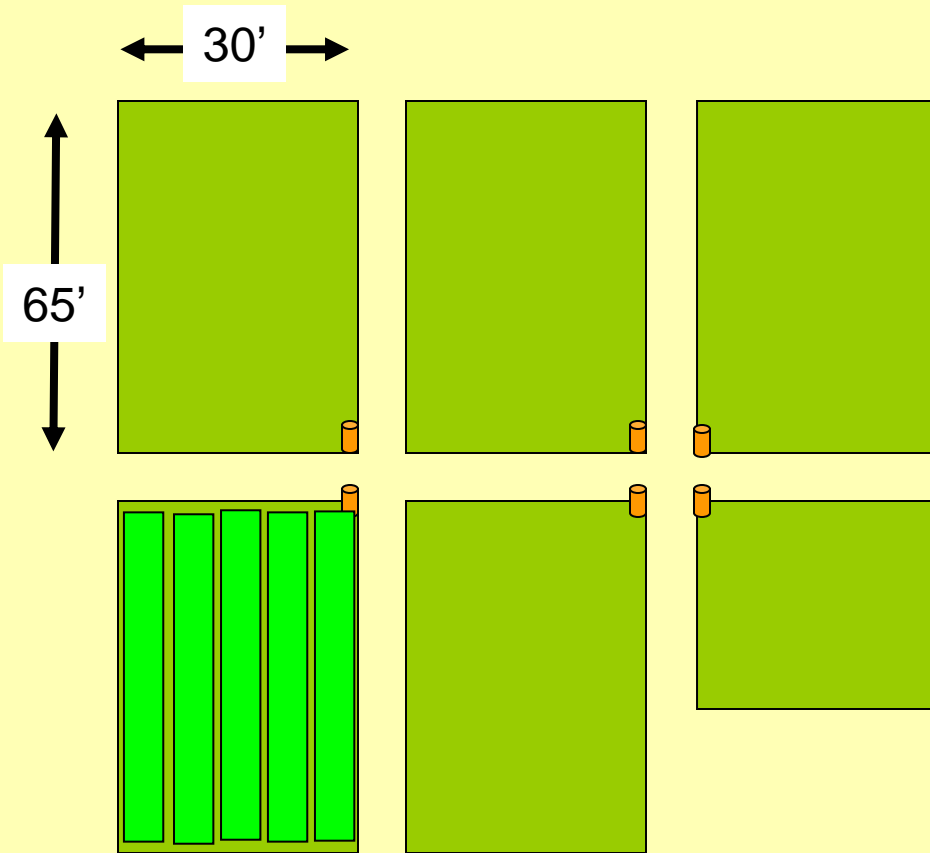
- 2006
 - Single Field - doubled size
 - Random group plots
 - Spring compost applications
 - Winter cover crops







Garden Plots



- 2007
 - Increased plot size
 - Drip Irrigation
 - Permanent vegetative paths
 - Raised Beds
 - Crop Rotations
 - Cover Cropping
 - Tractor





Garden Plots

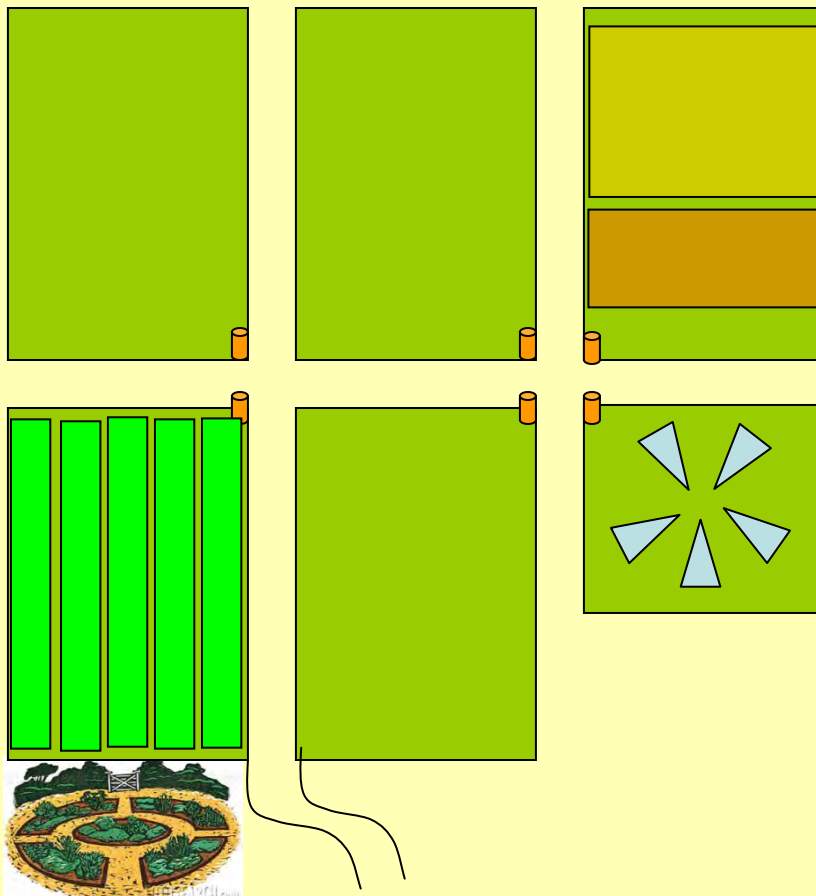
- 2008

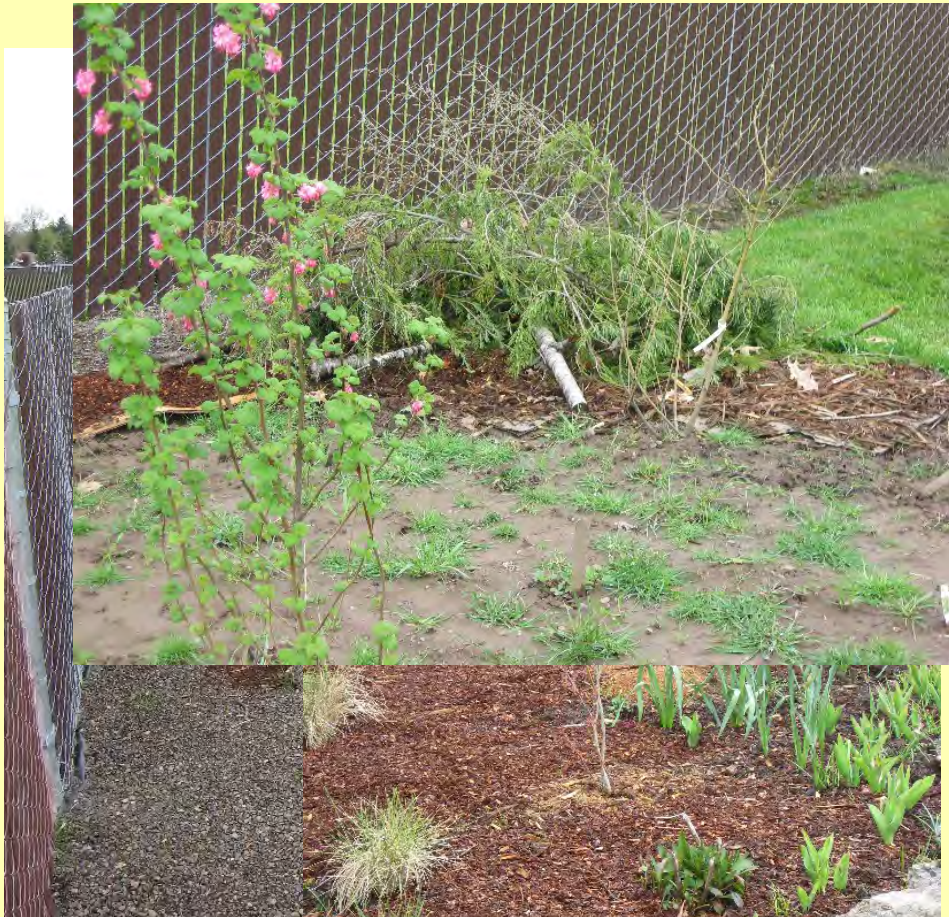
- Perennial herb garden

- Culinary Arts
 - Biodiversity
 - Campus Beautification

- Border garden

- Biodiversity
 - Teaching Plant Material
 - Habitat





Campus Food Production





Campus Food Production

- 2007 Spring Production

- Early season crops

- Lettuce
 - Spinach, Kale, Chard
 - Cabbage
 - Peas
 - Broccoli, Cauliflower
 - Edible Flowers

- Warm season crop

- Basil
 - Tomatoes
 - Eggplant
 - Peppers
 - Edible Flowers

Campus Food Production

- 2008 Production
 - Early season crops
 - Warm season crop
 - Fall and Winter crops
 - Sweet corn
 - Spinach, Kale, Chard
 - Cabbage
 - Beets
 - Onions, Garlic

Challenges: Production

– Labor

- Students in a course
- CWE
- Special studies
- On-campus practicum
- Horticulture Club
- Volunteers
- Extra-curricular programs



Challenges: Production

- Faculty reward for extra work
 - Work load
 - Extracurricular activities



Challenges: Production

- Production doesn't match produce needs



Challenges: Production

- Pest Damage



Challenges: Production

- Pest Infestation



Challenges: Production

- Machinery
 - Tractor
 - Tillage implements
- Land and Facilities
 - Greenhouse
 - Storage shed
 - Land
 - Hoop house / Cold frame

Challenges: Marketing

- Customer preferences / Customer education



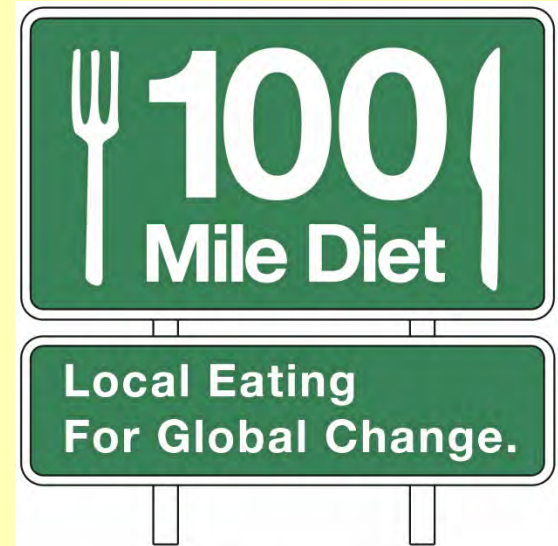
Challenges: Campus Food

- Many Higher Ed institutions have contracts with whole sale food suppliers
 - \$\$\$ Discounts
 - Consistency
 - Branding
- LBCC
 - No contracts or commitments
 - Educated food service staff
 - Food orders 2x per week



Challenges: Culinary Arts/Food Services

- Convenience
 - Fresh herb harvesting
 - Additional cleaning
 - Food scraps composting
- Shifting Paradigm
 - Local and seasonal food
 - Food Systems



Challenges: Culinary Arts/Food Services

- Double Function
 - Academic program +
Campus Food Service



Future Plans

- Equipment & Facilities
 - Hoop house
 - Delivery/Transport cart
 - Compost facility



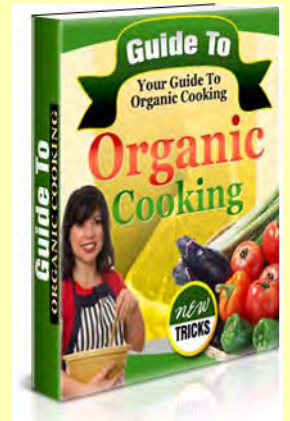
Future Plans

- Integration with Other Sustainability Efforts
 - Recycling
 - Composting
 - Facilities
 - Other programs
 - Horse Management
 - Arts
 - Child and Family Studies
 - Engineering
 - Waste Water Technology



Future Plans

- Curriculum Changes
 - Related Ag/Hort course work throughout the year
 - Season extension production systems
 - Organic gardening for teachers
 - Co-teaching: Horticulture-Culinary Arts
 - Sustainable food systems
 - Seasonal food production and preparation



Future Plans

- New Programs ???
 - Ecological Farming Apprenticeships
 - Sustainable Systems Certificates
 - Eco-gastronomy
 - Food entrepreneurship
 - Nutritional health
 - Sustainable Agriculture



