Advancing a sustainable food system at MIT together

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Agenda

1. Overview of MITOS
2. Why sustainability + food?
3. Efforts underway at MIT
4. Discussion
5. Q&A
MIT Office of Sustainability

MISSION STATEMENT:

We aim to transform MIT into a powerful model that generates new and proven ways of responding to the unprecedented challenges of a changing planet via operational excellence, education, research and innovation on our campus.
Scales of Impact

YOU

CAMPUS

CITY

GLOBE
Areas of Impact

LOW-CARBON CAMPUS

CLIMATE RESILIENCE

MATERIAL LIFECYCLES

HEALTHY PEOPLE

THRIVING NETWORKS

Climate Buildings
Energy Mobility
Air Quality

Water Landscape
Campus infrastructure

Procurement Waste

Food Wellbeing

Campus City Globe

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Areas of Impact
Why sustainability + food?
Food + climate

The world’s food system is responsible for about one-quarter of the planet-warming greenhouse gases that humans generate each year.

Source: Poore and Nemecek, Science
Image: NYTimes
Holy Cow!

The average greenhouse gas impact (in kilograms of CO₂) of getting 50 grams of protein from:

- Beef: 17.7
- Lamb: 9.9
- Farmed crustaceans: 9.1
- Cheese: 5.4
- Pork: 3.8
- Farmed fish: 3.0
- Poultry: 2.9
- Eggs: 2.1
- Tofu: 1.0
- Beans: 0.4
- Nuts: 0.1

Source: Poore and Nemecek, Science
Can we feed a future population of 10 billion people a healthy diet within planetary boundaries?
Towards a planetary health diet

- Plants as the new main course
- Lower meat and seafood consumption
- Avoid highly processed food
- Waste less food from farm to plate

Source: The EAT-Lancet Commission on Food, Planet, Health
Food Waste + Recovery

In the United States, food waste is estimated at between 30–40 percent of the food supply.
Efforts underway at MIT
Vision

Imagine an MIT where everyone has access to healthy, affordable, and culturally meaningful food in an environment designed for social connection, sustainability, and innovation.

“The global adoption of healthy diets from sustainable food systems would safeguard our planet and improve the health of billions.”

The EAT-Lancet Commission
5 Focus Areas

1. Access and education
2. Standards for food vendors
3. Comprehensive waste reduction strategies
4. Vibrant indoor and outdoor spaces
5. Innovation and experimentation
Food Insecurity at MIT - strategies

- Low-cost grocery store on campus
- SwipeShare
- Improving education
- Working towards reducing stigma about seeking help and increasing awareness of the resources on campus
Promoting Student Leadership

Improving Dining Operations & Campus Spaces

Enriching Community Well-Being

Lunch and Learns & Events

Kendall Food Vision Partnership Grant

Planetary Health Menu

Sustainable Workplaces

Food Recovery Pilot in Dining Halls

Student Fellow Program

Student Group Support

Sustainable Food Map

Vendor Contracts and KPIs

The Hive Garden

Residential Compost Pilot

W20 Working Group

Single Use Plastics

Food Recovery Pilot in Dining Halls
Promoting Student Leadership

Enriching Community Well-Being

Improving Dining Operations & Campus Spaces
Discussion

Does the “planetary health diet” resonate at MIT?

Where are there opportunities on campus to bridge food justice + sustainability?
Questions?