



CRAFT
AT CHATHAM UNIVERSITY

ANNUAL REPORT

2021

2022

CRAFTING A BETTER FOOD SYSTEM

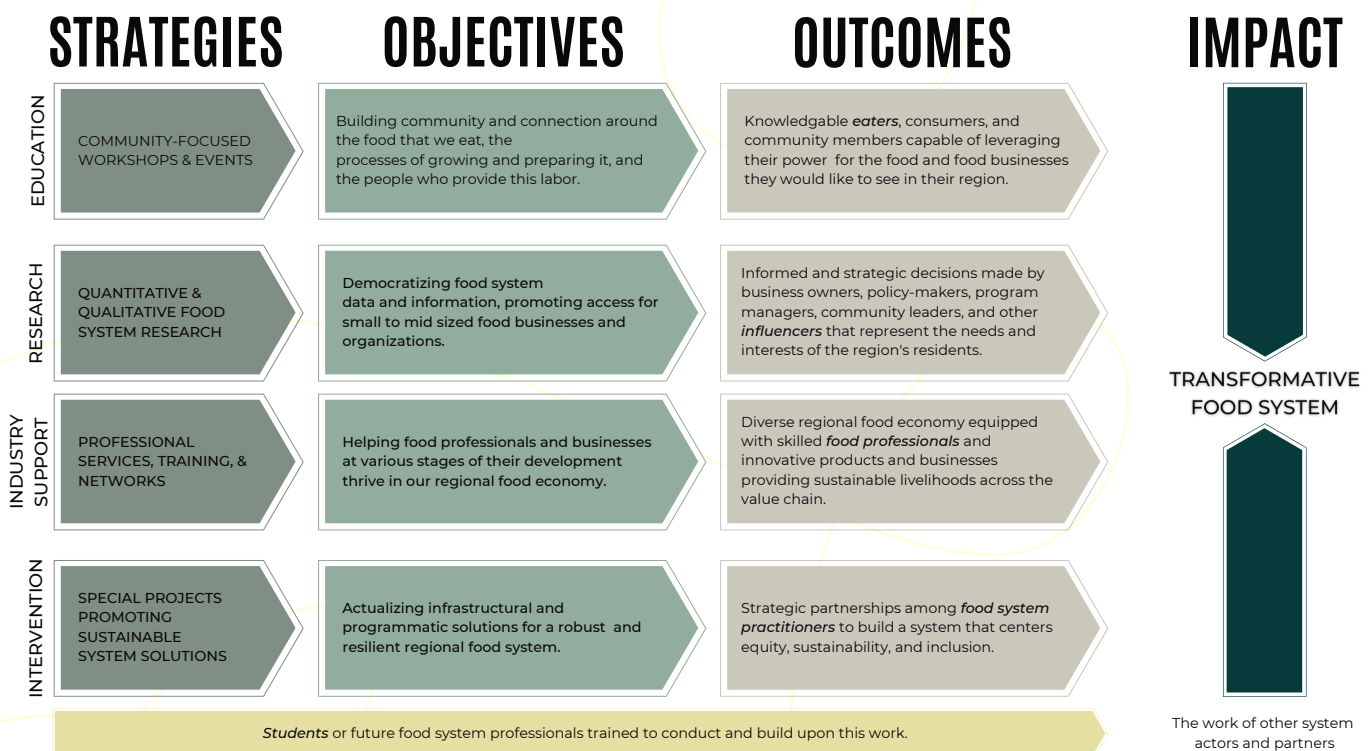
The Center for Regional Agriculture, Food, and Transformation at Chatham University works to transform the future of food and agriculture in Western Pennsylvania and beyond.

We define a transformative food system as one that is:

Equitable: fostering fairness and transparency across the value chain.

Inclusive: actualizing economic, social, and cultural well-being as part of the food system.

Sustainable: valuing dignity, worth, sovereignty, self-determination, and the inherent power of all people.



CRAFTING A BETTER FOOD SYSTEM

Our Core Values

The role of food in fostering systemic change

Food systems are the central institutions of our communities, because of the central role that food plays in our daily lives - Everybody eats.

A holistic approach to food systems

As we work to transform our food system, we honor the social, political, and cultural significance of food to the people who eat it and recognize the varied approaches necessary to achieve the change we seek. We are mindful of our role as leaders and as followers, as well as the opportunities to dismantle and construct. Put in other words: there are no silver bullets.

Communities are the hub of vibrant food systems

We center community in our pursuit of transformative regional food systems that value the people who live and work within them. Vibrant regions are comprised of vibrant communities.

Resilient food systems are diverse food systems

The strongest and most durable systems are those built upon the collective wisdom derived from a diversity of experience, which is made possible through policies and cultural norms that include, center, and create space for all types of people, business, expertise, and lived experience.

The rich and complex heritage and food traditions of our region, country, and world

We recognize the history and culture of all of our region's historical and current residents, including the fraught and complex history of land ownership and food production in our region and country and the foundations that were laid by displaced indigenous and enslaved peoples from which we now benefit.

Building connection around the food that we eat,



COMMUNITY WORKSHOPS

30

workshops (7 food professionals)

272

participants

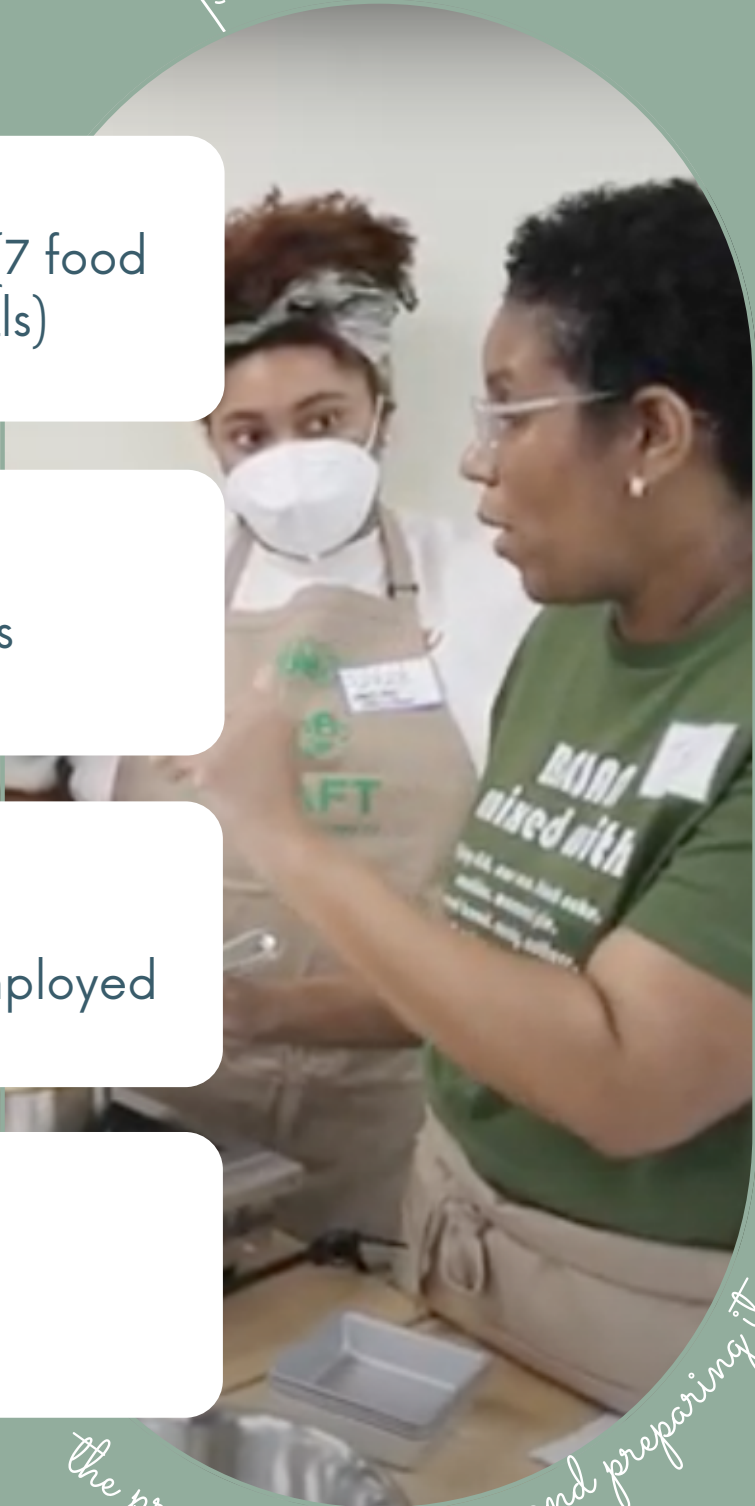
3

students employed

\$14.3k revenue

the processes of growing and preparing it,

and the people who provide this labor.



FOOD LOVERS' ELECTIVE

6

discussions

154

registrants

6

students employed

The FOOD LOVERS' Elective
Toeing the Line: The Black/Queer Experience in Color Blind Non-Profit Spaces



CHATTING WITH *Maliaka Simmons*

March 16, 2022
3:30 PM EST



where we discuss food on and beyond the dinner table



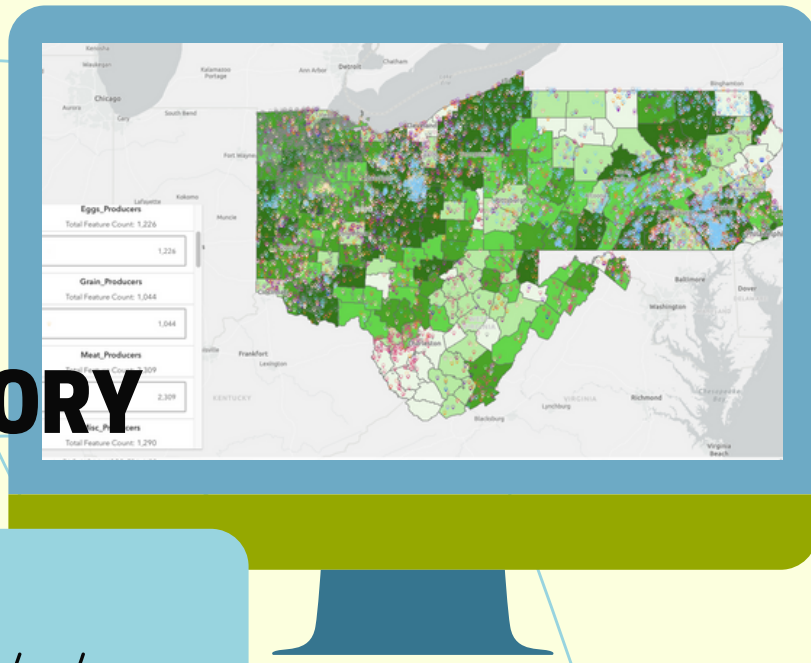
The FOOD LOVER'S Elective
**Voices of the Diaspora:
How a New Generation is Shaping the Narratives
around Asian Food and Culture**



CHATTING WITH *Clarissa Wei*

Democratizing food system data and information

REGIONAL FOOD SYSTEM INVENTORY



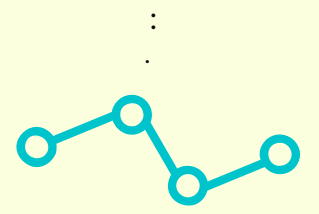
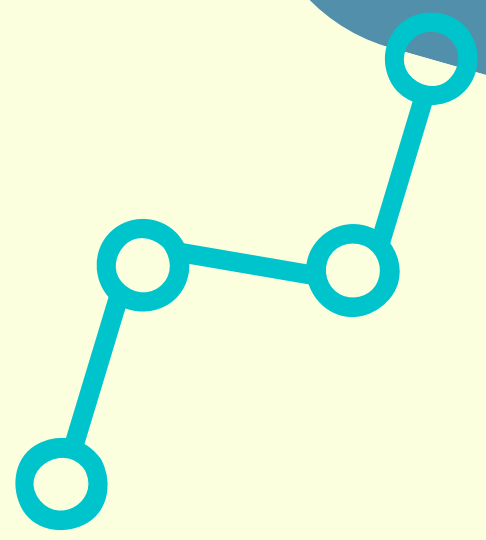
launched new data hub

published first producer data update

5 students employed

2 special projects

promoting access for small to mid-sized food businesses and organizations



Helping food professionals and businesses at various stages of their development thrive in our regional food economy

FOOD INNOVATION LAB

10 clients (18 projects)

inaugural business pitch event

4 students employed

\$48k revenue



BACK TO BUSINESS PROGRAM

16

start-up workshops
& trainings

*including
Food Media Day.*

243

participants

6

students employed



empowering food business owners to excel in the changing economy, both now and into the future.



REGIONAL GRAINS PROGRAMMING

Grains are central to our diets, as well as how our thinking about food systems evolved.



7 professional grains workshops

84 registrants

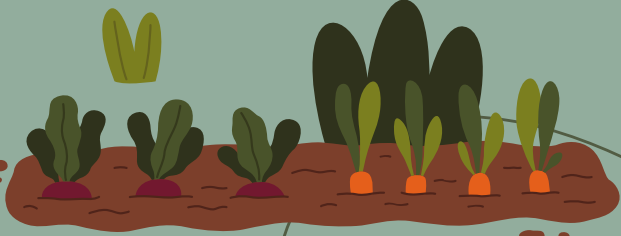
\$3k grain box sales revenue

maintained regional grain network

7 students employed



FOOD SYSTEM INTERVENTIONS



feasibility study for food business incubator in Washington County

commercial kitchen capacity analysis for Boston and Philadelphia

food system inventory for the Mississippi Delta region

workforce development Baker Training Program

Actualizing infrastructural and programmatic solutions for a robust and resilient regional food system.



MEDIA



"It's a joy to feel like you're making a difference"—Chatham's Partnership with the Oasis Project



Picked, Baked, Chopped, and Pickled—Four New Culinary Trails



CRAFT at Chatham University Brings Good Things to the Table



Chatham University's Craft Program Offers Array Of Classes



Chopped: A Charcuterie Trail



Pickled: A Fermented Trail