Student Organic Farm Training Program and the TPSS GSO would like to present:

A Sustainable Agriculture Lecture Series

The Student Organic Farm Training program would like to present an educational lecture series highlighting sustainable agriculture.

In a diverse and changing world, the topic of sustainable agriculture brings necessary conversation and therefore changes, that are required in order to ensure a safe and healthy future for the next generation.

For more information about the speakers, please visit our website: http://tinyurl.com/uhmsoft

# Farm to Table:
April 11th, 3:30PM
BUSAD A102

# Food Movement:
April 18th, 3:30PM
BUSAD A102

# Land Stewardship:
April 25th, 3:30PM
BUSAD A102

Please contact: soft@hawaii.edu
The SOFT Student Farm & the TPSS GSO would like to present:

A Sustainable Agriculture Lecture Series

Where: BUSAD A102—University of Hawaii at Manoa

When: Lectures at 3:30PM with panel discussion to follow

Farm to Table: Thursday, April 11th

The connections between the farmer and food service/the consumer

Leyla Cabugos and Kendra Ozaki: Leyla and Kendras work with Grow Hawaii touches mostly on farmer/food service connections, as Kendra has been working to facilitate the procurement of local products by schools, and helping school food service people to become comfortable using and highlighting farm fresh food.

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Nat Bletter: "Raising the Bar of Hawaiian Cacao & Chocolate to World Class"

Hawaiian cacao generally costs 4-5 times the world's most expensive cacao due to the high price of ag in Hawaii. We will never compete on price or quantity for cacao, so we must compete on quality, uniqueness, and local-ness of our cacao & chocolate to rank it among the best in the world. Madre Chocolate is working with Hawaiian cacao farmers to do just that, winning international accolades that justify the high cost.

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Hunter Haskins: Hunters work with Farm roof highlights that, FarmRoof makes organic farming possible in built up urban areas. It is possible for restaurants and retailers to be able to walk to the farm supplying them. This facilitates multiple interactions- farmer-buyer and farmer-consumer- that would be nearly impossible in most circumstances. Many restaurants have started herb gardens near their establishments. It is possible that a percentage of fresh produce can be grown organically atop the restaurant by restaurant employees. Consumer input can be real-time and face to face. With the FarmRoof atop Castle Medical Center in Kailua, food service staff provide valuable feedback to rooftop farmers regarding quality and variety. Scalable, flexible farming methods allow changes in demand (special events, et cetera).

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Coming Next:

• Food Movement: Thursday, April 18th 3:30PM
  The distribution methods of locally consumed foods

• Sustainable Land Stewardship: Thursday, April 25th 3:30PM