Organic Osprey Farm

Diagram:
- Storage Unit
- Electrical
- Container Gardens
- Greenhouse
- Wash Station
- Picnic Area
- Compost
- Basketball field
- Softball field

Legend:
- Fence
- Gate
- Fruit Trees
- Grapes
UNF Organic Garden

Background
Established in 2009, the UNF Organic Garden began as a student initiative and was made possible by a generous donation from Bruce Ogier. What began with six raised beds next to the Wildlife Sanctuary has grown into fifteen over the spring of 2012. This fall, we hope to expand our current garden into a diverse, one acre production on the north side of campus.

The Organic Osprey Farm will serve as a living laboratory for students to explore multiple disciplines. Programs strive to promote student health and wellness through outdoor recreation & experiential learning. UNF will serve as a model for other non-land grant universities incorporating experiential learning on farms or with gardens.

An incredible team of student staff & volunteers maintain the Organic Osprey Farm.

Mission
Promote student health through education, demonstration, and participation in organic gardening.

Vision
Students, faculty and staff of UNF will enjoy healthier and more active lifestyles by participating in the Organic Osprey Farm.

Goals
To replace the current UNF Organic Garden with a one acre farm on the north side of campus in order to expand upon on-campus opportunities to promote student health, active lifestyles and stewardship to the environment.

The new location will include a vineyard, fruit trees & shrubs, row crops and container gardens. The space will demonstrate Florida friendly, water efficient landscaping and ways for people to easily and inexpensively grow their own food.

Objectives
On a semester-to-semester basis, we hope to see increased participation in the garden through volunteers, internships, workshops, class partnerships and campus-wide events. We hope to increase people’s awareness of sustainable food production methods and healthier lifestyles.

Learning Objectives

• Increase awareness of human nutrition and sustainable food systems
• Encourage participants to choose healthy foods and lifestyles
• Gain knowledge of sustainable farming principals and applicable skills
<table>
<thead>
<tr>
<th>INPUTS  (What we invest)</th>
<th>OUTPUTS Activities (What we do)</th>
<th>Participation (Who we reach)</th>
<th>OUTCOMES – IMPACT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Garden Coordinator</td>
<td><strong>Workshops</strong></td>
<td>Students who eat our produce at the Osprey Café</td>
<td><strong>Short-term changes we expect:</strong> Participants will be able to:</td>
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<tr>
<td>Wildlife Sanctuary &amp; Eco Adventure Staff</td>
<td>- Intro to Organic Gardening</td>
<td>- Student clubs, groups and organizations</td>
<td>- distinguish between nutritious and non-nutritious foods</td>
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<tr>
<td>Student Gardeners, OPS Staff &amp; Assistant Farm Manager</td>
<td>- Compost 101</td>
<td></td>
<td>- prepare a plan to grow organic vegetables in a garden</td>
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<tr>
<td>Volunteers &amp; Interns</td>
<td>- Intro to Permaculture</td>
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<td>- recognize sustainable food systems</td>
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<td>Campus-based specialists' support</td>
<td><strong>Market Days</strong></td>
<td>- People utilizing Campus Recreation &amp; Health Promotion’s programs &amp; facilities</td>
<td>- Interdependence between &amp; within ecosystems</td>
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<tr>
<td>Agency partners who collaborate</td>
<td>- Procure, flowers &amp; transplants for sale</td>
<td>- Class/Faculty partnerships</td>
<td>- examine their food choices</td>
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<tr>
<td>Funding &amp; other resources to support this program</td>
<td>- Food demos, Recipe cards, Gardening Advice, Volunteer Sign-up, general info</td>
<td>- Volunteers</td>
<td>- assess their nutrition-related behavior to create a meal and exercise plan.</td>
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<td>- Club Presentations</td>
<td>- Interns</td>
<td>- control portion size</td>
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<td></td>
<td>- Garden Projects</td>
<td>- The greater Jacksonville community</td>
<td>- engage in appropriate physical activity</td>
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<td>- Cooking Classes</td>
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The Osprey Farm teaches many disciplines...

- Environmental awareness
- Sustainability education
- Social skills
- Food literacy
- Social studies
- Academic improvement
- Promoting cultural traditions
- Health promotion
- Science
- Food production for profit
- Health and nutrition
- Environmental studies
- Cooking
- Economics and trade
- Social Justice
- Political Science
- History
- Physical education
- Mathematics
- Special education
- Language arts
- Service learning
- Landscaping knowledge
- Career education
- Agriculture/horticulture
- Literature
- Business
- Presentation skills

Food Related Topics that can Apply to Various Majors

The Food Business: Globalization & Agribusiness

- World Hunger – Its Roots & Remedies
- Unsustainable food production
- Agribusiness, Genetic Engineering & Corporate Food
- How supermarkets exercise power in the food system
- Diffusion of innovations in food production techniques
- Supermarkets versus Food Cooperatives, differences & similarities
- Family farms to Multi-national corporation control of agribusiness and the influences of this situation on farming, food distribution and poverty
- Marketing and advertising of food, childhood obesity, school lunches

Food & Nutrition Discourses, Politics & Policies

- The politics of government dietary advice
- Functional foods & Public Health Nutrition Policy & Education
- Food Politics - US Agriculture Policy, Organic Certification
- The role of medicine and politics in shaping modern eating - Healthcare and food
- Disparities of attitudes towards genetically modified foods
- Workers’ rights & justice in the food system

Food Consumption, Social Differentiation & Identity

- Food Security - Hunger, homelessness, poverty
- Culinary Cultures – Food, History, Health & Identity
- Family gender roles & eating patterns, division of labor & distribution of power, role of the mother
- The Vegetarian Option
- Food, eating & the elderly – poor nutritional status, the aged are frequently economically impoverished, poorly educated, uninformed about good nutritional practice, and socially isolated
- Social & cultural identity of food and food taboos
- Factors that influence food choices and perceptions of healthy options, attitudes, behaviors, knowledge of food systems

Food & the Body

- Constructing the Female Body – Dieting, Thin Ideal
- Social Construction of Eating Disorders
- Social stratification of Obesity