Food Choices: Take a Bite Out of Climate Change

Requirement:
Educate visitors on the impacts of food choices and waste on climate change.

Why Do It:

“Project Drawdown: The Most Comprehensive Plan Ever Proposed to Reverse Global Warming” analyzes one hundred of the “most substantive solutions to global warming” and ranks them in order of their efficacy if implemented. Reducing food waste and adopting a plant-rich diet were the third and fourth most effective, respectively. The profound impact our food choices have on the planet cannot be understated.

How it Works:

Café Phipps is instrumental in our institution’s programming around food and food choice. Our three-star Green Restaurant Certified® café operates with a mission to provide guests with fresh, healthy meals featuring local, organic, sustainably produced and seasonal ingredients. The sizable, plant-forward menu demonstrates that eating a plant-rich diet is good for you, good for the planet and delicious.

Signage in two different locations in the conservatory detail the significant impact of going meat-free one day per week.

Similarly, climate change can be a challenging topic to address with younger guests. It can be overwhelming to all audiences, and it can be emotionally distressing and even damaging to children. While our younger guests are in the Play Market, a very popular aspect of our Gallery Garden which takes advantage of the child’s natural interest in food to introduce what healthy food looks like, literature is available for care-givers detailing strategies for age-appropriate conversations with youth about climate change.

Why This Works:

Americans eat a lot of meat — about four times the world average. Food choice is an intensely personal set of decisions, based on social, cultural and personal factors. If people perceive they are being told what to eat, it can evoke strong negative emotions. Rather than chastise guests who do choose to eat meat, which can have the unwanted effect of their “digging their heels in” and eating even more, we show guests beautiful produce being grown which they can see and taste for themselves on campus.

Obstacles:

Nothing significant.
Messaging:

Choices, especially when it comes to what’s on the table, matter. You can have a positive impact on your health and the planet, one delicious bite at a time.