

EAO Perspectives on Global Issues Workshop Report  
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It is with great pleasure that I write about what I learned as an EAO Perspectives on Global Issues Workshop participant and the variety of ways which I have drawn up on that knowledge since the workshop concluded. Each day of the workshop we learned about a different area of sustainability, ranging from water to energy and food to multinationals. In the morning, experts in a particular area of sustainability emphasis shared their research through lectures and panel discussions. In the afternoon, we went on a field trip which reinforced the concepts we discussed in the morning. I was exposed to information that was new to me each day, but the two days of information which I found to be the most beneficial were the intro/overview to sustainable development and food/agriculture days.

In August 2016, I moved into an interim position as the Assistant Director of the Michael A. Leven School of Culinary Sustainability and Hospitality. Sustainability is a large focus of the school. In an effort to better serve the director, junior faculty, staff, and students in the school, I learned what I could about sustainability on my own. Still, my knowledge level about sustainability prior to attending the workshop was minimal. The introductory/overview information I learned about at the workshop (e.g., the Bruntland report, various sustainability summits and declarations, UN sustainable development goals) gave me a historical perspective and deeper understanding as to the multiple and complex issues associated with sustainability. I also appreciated the conclusion one of the intro speakers made that sustainable development is about more than environmental protection, it also has economic and sociocultural considerations as well.

The Leven School manages KSU's Hickory Grove farm. As such, I was particularly interested in the information we were taught about on the food/agriculture day regarding food waste, ecological farming, and food supply issues. Upon my return, I engaged in dialogues and shared workshop information with my colleagues about topics that relate to the Leven School (e.g., impact of food waste, farming practices, the possibility of skyscraper farming in the future KSU culinary lab building).

In my workshop proposal/application, I mentioned I had been selected for the Siegel Institute Ethics Research Scholars (SIERS) 2017 cohort. The research focus of this year's cohort is food and ethics. One of the conditions of being a cohort member is to publish an article in the SIERS journal. My article (Educators as Leaders: Perspectives on Teaching and the Ethics Associated with Culinary Sustainability) was recently published. In writing the article, I repeatedly referred to my workshop learning and incorporated various information from both the intro/overview and food/agriculture days.

Two other scholarly endeavors have also been enhanced by what I learned at the workshop. At the end of July, I was the lead author and presenter (with Christian Hardigree) of a conference session at the Annual International Council on Hotel, Restaurant and Institutional Education Summer Conference and Marketplace. The session was titled "On the Plate and Beyond the Plate: Teaching Sustainability in Culinary and Hospitality Programs." Due to my participation in the workshop, I felt more knowledgeable and comfortable discussing issues related to culinary

sustainability with the session participants. In October, I will be presenting at another conference (19<sup>th</sup> Annual Global Conference of the International Leadership Association) on the topic of “Faculty Development and the Teaching of Sustainable Leadership: Complexities, Challenges, and Opportunities.” Again, I am certain the knowledge I acquired while at the workshop will assist me in framing the conversation with session participants.

In my workshop proposal/application, I also noted I had been invited to join the Presidential Sustainability Commission Spring Semester 2017. At the end of August 2017, the commission held their first meeting of the academic year. Several individuals present at the meeting also participated in the workshop. I felt more connected and knowledgeable and had a better understanding of the important multi-disciplinary work my colleagues are doing in the area of sustainability than I did when I attended the meetings prior to participating in the workshop. I am extremely grateful that I had an opportunity to meet colleagues at the workshop with whom I might partner on future community engagement or research projects.

Finally, I would be remiss if I did not comment on how my workshop participation impacted my teaching. A few weeks after our return from Germany I co-led, and taught in, an Education Abroad trip. Sponsored by the Leven School, the trip emphasized the study of culinary and hospitality practices in three European countries. Sustainability concepts were woven throughout the curriculum. Prior to our departure, I was able to share what I had observed and learned about sustainable practices in Germany with the students. The students used this information to inform several assignments in which they compared sustainable practices in Europe and the United States. One of the courses I am currently teaching, Professional Development, is a required course for Culinary Sustainability and Hospitality majors. I have again been able to lead discussions with the students about the use of sustainable practices in the hospitality industry.

Sustainability continues to be an issue of concern and interest to people in many disciplines. Thus, while I am no longer serving as the Assistant Director in the Leven School, I am certain the education I obtained from the workshop can be used in my new faculty position in First-Year and Transition Studies. The knowledge I attained provided me with a strong foundation and framework for my former role as an administrator and my current role as a faculty member with teaching, research, and service responsibilities. Most importantly, though, participation in the workshop has fueled my desire to learn more about sustainability on both a personal and professional level. Thank you again for this wonderful experience.