



FURTHER FOOD

2020 Finalist Team Guide

PRESENTER:

Margaux Sellnau [Mar-Go | Sell-Now]
Environmental and Sustainability Studies (U)
Grand Valley State University



Margaux had the unique opportunity to grow up in 4-H, a Cooperative Extension delivered youth group to engage students in their full potential. She learned about theories in agriculture and animal husbandry and applied them by raising a goat named JJ and a meat lamb named Bah-Bah. Through this experience, Margaux's connection to agriculture grew. When she was in 4-H she did not expect to end up in agriculture but through her involvement with Grand Valley State University's student-led farm, the Sustainable Agriculture Project (SAP), this cemented her passion for restoring ecosystems through sustainable agriculture. This space has served as a learning laboratory for Margaux to experiment with design thinking and a circular economy. Before her graduation in April, she was hired as the Interim Farm Manager and Educator at GVSU's Sustainable Agriculture Project, where Further Food's project takes place.

OTHER TEAM MEMBERS:

Kelsey Cunningham
Graphic Design (U)
KCAD of FSU



Christian Czernik
Collaborative Design (U)
KCAD of FSU



Caroline Majewski
English Literature (U)
Oakland University



Julia Majewski
Nursing (U)
Grand Valley State University



TEAM BIO

Kelsey Cunningham was the starting point of the team, recruiting a fellow Kendall College of Art and Design student, Christian Czernik, to participate in the project. Familial ties brought Caroline and Julia Majewski to Kelsey's attention and a shared common interest which binded their participation in the project. Julia has a minor in environmental studies and invited a former classmate and co-worker, Margaux Sellnau, to provide a stronger environmental perspective to the group. We started with a foundation built on the trust of family and close friends, and then discovered that all five of us have separate strengths that together can be utilized in achieving our goal. Involvement in the Wege Prize began because we wanted to challenge ourselves in our final years of higher education to see how we can have real world impacts. Making it to phase four, we're understanding how we can launch Further Food in the most efficient and effective way, this happened with the rigorous competition of Wege Prize.

SOLUTION SUMMARY

Further Food is developing a regenerative system that transforms unused food from campus dining services into packaged meals made available to students during the final hours of cafeteria operations, while leftover waste is diverted to an on-campus composting facility. The system keeps nutrients cycling through campus while also creating economic value, social capital, and educational/research opportunities.