Philosophy Department Faculty Panel: The Sustainability of Our Food Choices

When you go to the grocery store or stop at a local fast food restaurant to buy something to eat, how much thought do you put into where the food you are buying comes from? Have you considered what went into creating/preparing it – and whether it was done so in a way that was safe for the environment, fair to the workers and humane for the animals involved?

More and more, people are becoming concerned about the way our food is produced. For example, here are some disturbing trends:

- Animal products are increasingly raised purely for profit, without regard to proper stewardship or health.
- We are mono-cropping, and the government is subsidizing it.
- Food is transported and processed using large amounts of non-renewable resources.
- Food is being genetically modified, cloned, and patented.

**Sustainable agriculture** is a way of raising food that is healthy for consumers and animals, does not harm the environment, is humane for workers, respects animals, provides a fair wage to the farmer, and supports and enhances rural communities.

Join Brian Fisher (Director, Office of Sustainability), Nikki Seibert (Director of Sustainable Agriculture, Lowcountry Local First), and Martin Jones (Mathematics Department) in a panel discussion of the relationship between sustainability and the food we eat.

**Monday, October 22nd, 2012**

4:00 pm—5:30 pm

ECTR, Room 118