

Edible Insect Festival

Submitted by Sara Lewis



Project Description

The goal of this project was to raise appreciation and awareness that insects represent a sustainable protein source that's not only a healthy, but also a delicious food that can be beautifully plated by chefs. On April 17 & 18, 2019, the Green Fund sponsored an educational workshop, presentation and tasting dinner prepared by innovative Chef Joseph Yoon, founder of Brooklyn Bugs, an edible insect ambassador.

Budget

\$5,500

Rough break down, by expense

Tufts Dining, food costs & volunteers dinner	\$1200
Flowers, outside vender	\$340
Tufts IT A/V set-up	\$1300
Tufts Tisch poster printing	\$100
Brooklyn Bugs total cost	\$2260
Misc: Tufts Facilities event set-up fee	



The festival concluded with a 12-course tasting dinner



Chef Yoon with Tufts Dining

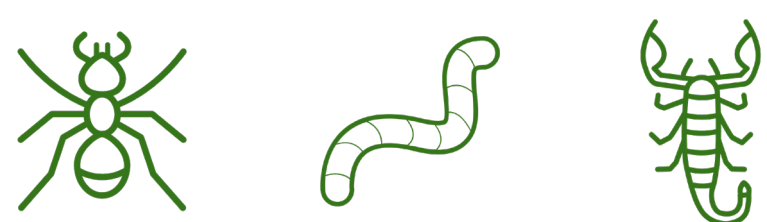
People Involved

Faculty and Staff:

- Sara Lewis (Biology)
- Sarah Gomez (Environmental Studies)
- Joel Mason (Nutrition)
- Fred Norregaard (Tufts Dining)
- Melody Vuong (Tufts Dining)
- Eric Hamel (Tufts Dining)

Students:

- Camille Shimshak (pamphlet & poster design)
- Scarlet Bliss (organization & outreach)
- Many other student volunteers



Cooking with Insects Workshop

Media Coverage

Reporters and photographers attended from:

- The Boston Globe
- Tufts Daily
- Tufts Now
- Tufts Admissions

This helped to amplify the project's message to a wider audience at Tufts and beyond.

Impact & Future

Feedback from participants was overwhelmingly positive. While most had never eaten insects before, the vast majority said they would do so again. Tufts Dining will now sell Chirps Chips (made with cricket flour) at the Tufts Bookstore and other campus locations.



View from above at the BugFeast, held in the SEC Atrium



Supporting a university-wide commitment

sustainability

