About Slow Food Utah

• Slow Food Utah is a local chapter (convivium) of Slow Food USA.

• Our organization is entirely volunteer-run, managed by a core group (Board of Directors) and supported by a large number of members, volunteers, and partners.

Mission and Principles

• The mission of Slow Food is good, clean, and fair food for everyone.

• We build relationships with producers and co-producers and campaign to protect traditional foods.

• We cultivate the appreciation of pleasure, slowness, and quality in daily life.
Core Program Areas

- Microgrants
- Adult and Youth Educational Events
- Cooking and Food Preservation Classes
- Book Club
- Eat Local Week
- Honeybee Festival
- Food Biodiversity and Cultural Preservation
- Farm Mobs and Producer Links
University Projects and Partnerships

Past Projects
• U of U Design Class: Outreach and Marketing
• U of U Comm. Internship: Microgrant Program Evaluation and Assessment
• SFU Member Survey

New Project Ideas
• Marketing and Outreach 3.0
• Biodiversity: Ark of Taste Nominations – Research and Proposals
• Biodiversity: Ark Grow-Out Evaluations
• Eat Local Week Evaluation and Assessment (with partners/event coordinator)
• Other suggestions welcome