The Community Food Systems Program (CFSP) is a multi-phased, multi-year program housed within the Agriculture and Natural Resources, Local Foods Team, and the Community Economic Development units for Extension and Outreach. The program strategically partners with the Community Design Lab for design assistance throughout the process. This program partners with communities to develop and design their local and regional food systems. Devoted to long-term community empowerment and lasting impacts, the program requires deep community engagement over two phases:

Phase 1: Research + Coalition Development
- Develops trust within communities and generates a place-based coalition name, vision, mission and core values
- Assesses existing conditions and goals for the community food system
- Determines priority projects through facilitated evaluation

Phase 2: Design + Implementation
- Designs priority projects as a project team
- Creates momentum and capacity for program development and implementation of projects

The CFS Program has created definitions for food systems sectors and community assets that allow for cross-cutting research within the first phase of the process. Additionally, CFS Program operating principles are followed and encouraged within coalition meetings and priority projects.

Community Food System Sectors
- Production: Science, art, or occupation that involves cultivating land, raising crops, feeding, breeding, or raising livestock as well as hunting, fishing, or foraging
  - may include: gardening/ specialty crop production/ urban farming
- Transformation + Processing: Transformation of raw ingredients, physically or chemically, transforming into a value-added market
  - may include: value-added processing/ freezing and canning/ butcher shop
- Distribution + Marketing: Moving product from farm or processing site to consumer; including distribution and sales
  - may include: grocery stores/ food hubs/ food boxes / CSA
- Consumption + Access: Opportunities for an individual to gain access to food in a physically safe, financially viable, and culturally competent way
  - may include: restaurants/ food pantries/ food trucks/ meal assistance programs
- Resource Management: Efficient and effective deployment and allocation of community and business resources as it relates to land, water, soil, plants, food and created materials
  - may include: Conservation programs/ food waste recovery/ composting

Community Assets
- Social Equity: offering same status and equal access to social goods, services, property and freedom of speech
- Education: promoting experiences and programming related to food systems and health for a deeper understanding and increased opportunities to build skills
- Wellness: health status of a community, and individuals that live in it, as it relates to access to affordable and effective options for quality of life
- Environment (built and natural): surrounding conditions that include both natural environment and built space in which a person or animal lives
- Policy: principles or actions that have been adopted by governments, businesses and individuals
- Economy: wealth and resources of a community or region that relate to the development and consumption of goods and services

Operating Principles
- Equity and Inclusion: equity in all parts of decision making; works against inequities seen; and at any chance, try to bring disenfranchised groups to the decision-making process
- Communication and Collaboration: Open and honest communication, completeness and authentic conversations
- Respect: Acceptance of differing opinions, and willingness to come to a compromise when needed
- Collective Action: Set and work towards common goals determined by the coalition
- Shared Purpose and Participation: Sincere participation and shared purpose amongst the groups in meetings and activity