			2011	SUMN	IER F	OODS	HED FI	ELD S	СНОС	L STI	JDEN	TS		
DETAILS	Amy Jones	Bridget Barrera	Brittany Herrera	Chris Sylvan	Fatemeh Saeidi-Rizi	German Martinez	Joe Castillo	Kelsy Dotson	Kimberly Barnett	Layla Wall	Stephanie Rodriguez	Taamer Fasheh	Crystiana Baca-Bosiljevac	Valerie Gurule
MAJOR	Environmental Planning & Design	Geography	Anthropology/Ethnology & Spanish/Portuguese	Geography, B.S.	Architecture, B.A.A.	Chemistry	Communication & Journalism, B.A.	American Southwestern Studies	Bachelor of University Studies: Food, Water, & Medicine *	Nutrition & Dietetics, B.S.	Biology	Bachelor of University Studies	Anthropology /Ethnology,B.A.	Secondary Education
MINOR	Sustainability Studies	Earth & Planetary Sciences		English			Peace Studies	Sustainability Studies					Geography	
CLASS PAPERS OR ARTICLES Green Fire Times article: "Orphans of the Land: Searching for Agricultural Mentorship" (July 2011) "Is Fair Trade Coffee Really Fair?" (UNM Best Student Essays 2011)				X			х		X	х				
Thesis Paper (first 3 chapters completed) - "Consumer Participation in Sustainable Food Systems: A Proposal for Analysis of Fruit and Vegetable Intake of Participants of Skarsgard Farms Community Supported Agriculture"										х				
"Local or bust? Moving Beyond Scalar Boundaries for a Vibrant Alternative Food Movement" (2012) - not published, part of thesis research "Breakfast Can Improve Cognate Functioning													х	X
and Academic Performance" "Why Buying Local Food is Important"														X
RESEARCH POSTERS Ayuda Mutua: Community Connections in New Mexico's Foodshed	х													
Uncultivated Native Foods of New Mexico The Three Sisters Navajo Traditional and Industrial Agriculture: Canyon de Chelly and Navajo Agriculture		X	Х		x									
Products Industry (NAPI) The Agricultural Arena: Working in the Fields as a Migrant or Seasonal Farm Worker What is Mobile Meat Processing? Benefits of Rotational Cattle Grazing in						Х	X							
Southern New Mexico: A Case Study of Ranney Ranch Grassfed Beef Operations A Means of Accountability: Fads, Trends, and Principles									х		X			
Methods of Arid Climate Gardening in Northern New Mexico Benefits of Local Food												х		х
A GIS Based Approach to Applying NMSU Experimental Farm Resources to Reduce Rural Food Insecurity				х										
Eat the Foodshed: Improving the Diet with Local Foods Consumer Participation in Sustainable Food Systems: A Proposal for Analysis of Fruit and Vegetable Intake of Participants of Skarsgard										x				
Farms Community Supported Agriculture The Weeds that Feed: Reconnecting with the Forgotten Edibles of our Landscape													x	
CONFERENCES, MEETINGS, WORKSHOPS, TRAINING														
Women in Agriculture Educators National Conference 3/28-29/12, Memphis, TN USDA Hispanic-Serving Institutions	х			Х						х				
Education Grant Program Project Directors' 2012 Conference, May 30-June 1, 2012, McCallen, TX											х			
Burque Bioneers Conference-Oct. 2011, Albuquerque, NM Rio Grande Agricultural Land Trust													х	
Fundraiser & Harvest Dinner-Sept. 2012 (Los Poblanos Inn & Cultural Center) WWOOFING-Kingbird Farm & Galt													x	
Community Garden-Sept. 2011, Sacramento/Galt, CA Permaculture Design Course-Permaculture Institute, JanApr. 2012, Albuquerque, NM													x	
Chispas Farm Internship-May to Dec. 2012, Albuquerque, NM New Mexico Organic Farming Conference,													х	
Feb. 2012, Albuquerque, NM NMSU Food Technology-Better Process Control School, May 2012 (a certification									X					Х
course teaching regulations and safety procedures to food processors) TEDx Talks, Sept. 2012, National Hispanic Cultural Center, Albuquerque, NM														×
SCHOLARSHIPS			x			x			1			x	х	
USDA Foodshed Field School 2011 Collaborative for Foodshed Development, Graduate Fellowship 2012-2014			X			X				Х		X	X	
WORK Work/internship: Mayoral campaign - field organizer				х				•						
Co-owner/farmer Granga Parra Manana Fresh Produce ABQ - a company developing consistent outlets for farmers to sell food									Х					х
(2011-2012) Bocadillo Sclering & Special Events company. Currently serving fresh, homemade local lunches to over 2400 of New Mexico's students each week.														х
GRADUATE SCHOOL Geography: Fall 2012 - Resilience of Local Food Systems Geography: Fall 2013 - Food Insecurity				×									х	
Issues OTHER Dietitic Internship										Х				
Passed Registered Dietitic Exam * Kimberly changed her major from Elementary Edu	ucation. She wa	anted a more	sustainability-related	eduation. She is	creating her o	own degree st	udying food, nate	ural resources,	and medical	X and evolution	ary medicine	and these wor	k together (Food	IS Medicine).