

DARRYL BENJAMIN

4 Isabel Circle
Montpelier VT 05602

Phone: 802.585.5855
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SUSTAINABLE FOOD SYSTEMS INSTRUCTOR

Summary: Twenty years successful teaching experience; six years teaching **sustainable food systems, writing and marketing** full-time at New England Culinary Institute; co-author of forthcoming book, *Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers*, published by Chelsea Green; author for [UVM's Food-Feed Blog: Sustainable Food Systems](#) and [UVM's Outreach Blog](#); sustainable food systems [blogger at University of Vermont](#); literary magazine advisor, editor and experienced digital page layout designer; feature columnist for *Technique Magazine*, a national glossy publication.

Darryl holds a **Professional Leadership in Sustainable Food Systems Certificate** from the University of Vermont (July 2015). Professional associations include NOFA (Northeast Organic Farming Association), Rural Vermont, and UVM Food Systems Summit. Experienced full-time and adjunct instructor in food sustainability, writing, publishing, and marketing at colleges and universities in Vermont and Massachusetts; literary magazine advisor, editor and designer; experienced digital page layout composer and graphic designer.

Education**Certificate in Leadership in Sustainable Food Systems,**

University of Vermont, Burlington

MFA in Writing, Vermont College of Fine Arts, Montpelier, Vermont

BA in English Literature, McGill University, Montréal, Canada

The Breakthrough Leaders Professional Certificate Program

UVM Course Listing: (FS 395, Z1/CRN 60664)

"Leadership for Sustainable Food Systems"

Lead Instructor: Dr. Cynthia Belliveau

University of Vermont, June 1-July 3, 2015

Skills

Professor/Instructor (classroom and online), writer/author, editor, lecturer, page layout design, and photography.

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WORK EXPERIENCE**Co-Founder, The GMO Breakthrough Education Project (Non-Profit)**

As a direct outcome of the **Leadership for Sustainable Food Systems** course, Benjamin and Sigrun Schwarze founded *The GMO Breakthrough Education Project* in June 2015. The goal of the Project is to provide accurate, non-biased information that empowers individuals and organizations to institute GMO policy that benefits humanity and the environment. The mission is to build and create trust, a reputation for fairness, a forum for debate, authenticity, and engagement when assessing GMOs as a healthy, sustainable food source. The GMO Breakthrough Education Project is a laboratory for learning.

Co-Author, Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers

Benjamin and co-author Chef Lyndon Virkler's forthcoming book will be full-color, with 320 pages and more than 100 photos and charts. The publication date is September 2016. The book is a contemporary, detailed overview of all aspects of the Farm to Table Movement, including farm-to-school, green restaurant practices, alternatives to industrial food production, the GMO debate, crafting farm-to-table strategies, marketing farm-to-table, and building a sustainable future. The intended audiences are students, food industry professionals, and consumers.

Sustainable Food Systems Blogger: University of Vermont, Burlington VT (April 24, 2014-Present)

Author of eight posts (to date) on Sustainable Food Systems:

1. When it Comes to Food Justice, Am I a Marxist? An interesting thing happened to me on my way to the Farm-to-Table movement. I discovered I might be a Marxist. More to the point, I found that my thinking was in agreement with some Marxist tenets, and, for a short while, I panicked.
2. To Label or Not to Label. As the debate rages on between those who want GMO food products to carry labels and those who don't, a larger question looms quietly in the background: does access to information make a difference?
3. The Environmental Imagination: Applying the Lessons of Environmental Humanities. As spring washes over the landscape here in Vermont, I find myself staring at the greening through the tiny squares of the mesh screen of my window. The screen has a job to do, I realize, and that is to keep the bugs out. If I remove it I will see the loveliness of the lush forest unfettered, but black flies, mosquitoes, spiders, and countless others will find access to my living space. This strikes me as an apt metaphor for the Environmental Humanities.

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4. Marching for the Future of Food at the People’s Climate March. On September 21, 2014, I joined a sustainable agriculture contingent at The People’s Climate March in New York City, which laid claim to the largest climate march in history with over 400,000 people marching. All told, the climate march had 2,646 solidarity events in 162 countries. Media coverage was generous, which amplified the message: “To Change Everything, We Need Everyone.” And the word got out to the world. Climate change awareness is on the rise.
5. Fiction and Sustainable Food Systems. Imagine if you had the ability to choose any of the issues under the agricultural sustainability umbrella and could then run computer-generated outcomes according to variables of your own choosing. This kind of modeling is being done with weather, urban growth, traffic, just about everything. Let’s take a look at a more human kind of modeling—the art of fiction. What can fiction tell us about sustainable food systems? Deciding to find out, I chose three novels (set in the past, the present, and the future) as imagined by perceptive, articulate, and compassionate story tellers.
6. Waste Not, Want Not. “Thrift is poetic because it is creative; waste is unpoetic because it is waste.”— G.K. Chesterton, *What’s Wrong with the World*
Let’s face it: it’s unsexy to talk about food waste. Who wants to hear about garbage, refuse, or rubbish? But talk about it we must. Two ineluctable problems loom that will affect your children and your children’s children. The first—and more immediate—is the environmental threat of dumping organic food waste in landfills produces methane, a greenhouse gas 21 times more damaging to the climate than carbon dioxide. Landfills are the largest human-related source of methane in the United States, accounting for 34 percent of all methane emissions. Hard on the heels of the landfill problem is the alarming rise in population. Nine billion people are expected to populate the planet by 2050. How will we feed them?
7. Eat, Drink, But Please Don’t Sue. Perhaps General Mills thought it was no big deal when they discreetly slipped the words “binding arbitration” into their website privacy policy page. The move, however, did not escape Stephanie Strom, a writer for the New York Times, and an astute observer of trends in food policy. On April 16, 2014, her article “When ‘Liking’ a Brand Online Voids the Right to Sue,” precipitated a flood of public outrage that was so powerful it forced General Mills — only a few days later — to apologize and reverse itself.
8. The Psychology (and Politics) of Food Labels. Yesterday, April 23, 2014, the Vermont legislature passed the nation’s first “no strings attached” GMO labeling bill. The “no strings attached” stipulation means passage is not dependent on whether other states pass similar bills; Vermont will go it alone. The legislation would take effect on July 1, 2016. It’s been a long journey, but the bill is now one step away from passage. If Governor Shumlin signs the bill — and all indications are that he will — it will be a first in the nation.

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FULL-TIME CORE ACADEMIC INSTRUCTOR:

New England Culinary Institute, Montpelier VT. (2009-2016). Consistently taught year-round program (four semester-starts per year).

Sustainable Food Systems Syllabi:

[OUR GLOBAL SOCIETY AND AGROECOLOGY](#)

[CRITICAL ISSUES IN SUSTAINABLE FOOD PRODUCTION](#)

MARKETING AND WRITING**(ONLINE/MOODLE PLATFORM) B.A. in Culinary Arts Degree Online**

HMCT3400_Capstone Course (Online)
DEEL3227_Critical Issues in Reading, Writing and Research Online
DOCT3500_21st Century Communications (Communication in the Digital Age)
HMCT3100_Critical Issues in Leadership

B.A. in Culinary Arts and BA in Baking & Pastry Arts

DECT3205_Information Literacy & Communication
DECT3200_Critical Issues in Reading, Writing and Research
DEBM3700_Introduction to Marketing
DECS3000_Service Learning
DEEL 3228_Introduction to Food Photography
DEAS3200_Art, Design, and Media

B.A. in Hospitality and Restaurant Management Degree

HMCT3750_Business and Technical Writing
HMBM3702_Introduction to Marketing Theory and Research
HMCT4200_21st Century Communications (Communications in the Digital Age)
HMCT3400_Capstone Course (Online)
HMBM4801_Strategic Management

Associates in Hospitality and Restaurant Management Program

HECT1450_Business Writing and Presentations
HEBM1702_Fundamentals of Marketing
HECT1501_Oral and Media Presentations
HECT1401_Interpersonal Communications
HMBM4352_Innovation and Creativity (Online)

(All Programs)

CMCT1203_Verbal and Written Expression (Composition I)
CMCT1205_Communications: Verbal and Interpersonal (Composition II)
CMPD1302_Professional Development
CMCT1000_Writing Fundamentals

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Darryl also founded the student arts publication, *The Garlic Press*, a 12-page full-color publication of student writing, photography, and artwork. Darryl used his extensive editing and page layout experience to create, maintain, publish, and distribute this document on a regular basis. *The Garlic Press* received substantial recognition and praise from students, faculty, staff, management, and Fran Voigt, NECI's founder.

ADDITIONAL:

- Received **Creative Teaching Award 2010**
- Taught "Branding and Merchandising" Seminar at National Restaurant Association's *ProStart Summer Institute*
- Taught Faculty Development Workshops, *When Bad Grammar Happens to Good People* and *Incorporating Writing into Lessons*
- Member, Curriculum Planning Committee (Liberal Arts Course Development)

Adjunct Marketing and Design Instructor:

- Emerson College, Boston MA
- University of Massachusetts at Lowell (UML), Lowell MA
- MIT Lowell Institute (Evening School), Cambridge MA
- Northeastern (Extension School), Boston MA
- Champlain College, Burlington VT
- Community Colleges of Vermont (CCV), Burlington VT
- Bunker Hill Community College, Boston MA
- Northern Essex Community College (NECCO), Haverhill MA

Full-time Assistant Professor:

Middlesex Community College, Bedford MA — Full-time Assistant Professor (2002-2005). Taught four courses per semester, including marketing and advertising classes.

CLASSES TAUGHT:

HU 2152 — Graphic Design II
HU 2181 — Introduction to Computer Graphics [Computer Graphics I]
HU 2402 — Typography: How to Use Effectively
HU 2410 — Computer Graphics II
HU 2414 — Graphic Design Portfolio Preparation
HU 2412 — Graphic Design Internship
HU 2405 — Introduction to Web Design

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Faculty Advisor, Editor and Digital Designer:

- ◆ **Middlesex Community College, Bedford MA.** *Middlesex Magazine: The Visions and Voices of a Community College*; faculty advisor, editor, and design supervisor.
- ◆ **Emerson College, Boston MA.** *Inertia: Intangible Lines, Literate Views*; faculty advisor, editor, and design supervisor.
- ◆ **Bradford College, Bradford MA.** *Bradford Now: A Small College with a World View*; faculty advisor, editor, and design supervisor; and *Jetsam: A Collection of Poetic Fragments — One City at a Time*; faculty advisor, editor, and designer.
- ◆ **The Lowell Corporation for the Humanities, Lowell MA.** Kerouac, *An Introduction*; Page layout for a book printed for the twentieth anniversary of Jack Kerouac's death, October 1989.

Darryl Benjamin Bio

(Author, Educator, Photographer)

Darryl Benjamin is a passionate educator and advocate for sustainable food systems. He holds a Leadership for Sustainable Food Systems Professional Certificate from the University of Vermont, an MFA in Writing from Vermont College of Fine Arts, and a BA in English Literature from McGill University. Benjamin is cofounder and president of The GMO Breakthrough Education Project, a 501(c)3 nonprofit dedicated to transforming global food systems through education. Benjamin has taught at over a dozen universities and colleges in Massachusetts and Vermont, including six years in food sustainability, writing, and marketing at New England Culinary Institute. He currently lectures and conducts seminars on sustainable food systems, GMOs, and farm-to-table principles.

Benjamin currently lives in Hyde Park, Vermont, and was a full-time core academic instructor at New England Culinary Institute in Montpelier, Vermont. In the almost seven years he taught at NECI he's demonstrated his flexibility and wide range of skills by teaching 12 distinct classes spanning three disciplines — **Sustainable Food Systems, Writing, and Marketing** — across the curricula. These classes were taught in classroom, online, and hybrid formats.

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Teaching Philosophy

My teaching philosophy is focused on experiential, Socratic learning, which is to say learning by investigation, including first-hand discovery via field trips, active engagement with sustainably-oriented resources, and a strong emphasis on critical thinking. Because I have a background in writing, I emphasize the need for clear, plain-speech using effective communication techniques.

Using inter- and transdisciplinary insights, students will integrate techniques and methods as well as logical and critical thinking into articulate, reasoned arguments. Students pursue their own topics of interest under my supervision, resulting in final presentations that amount to value-added learning for the group and the presenter. Students are encouraged to explore context, historical as well as current social, political, economic, and environmental perspectives of the issues. Discussion and debate further promote learning. Diverse readings of authors from a variety of genres, media, ages, and cultures greatly fertilizes the conversation.

Feedback received from supervisors:

- A high degree of sensitivity to student needs;
- Content that is relevant, meaningful, and enjoyable;
- A high degree of organization;
- A high caliber and mastery of content to connect, generate, and maintain student interest;
- A high level of professionalism that emphasizes standards; and
- Use of humor and good will to set a tone of serious application and outstanding achievement.