

Sustainable Food and Water Subcommittee Tours

THURSDAY, NOVEMBER 10, 2011

9:30 am **Chicago High School for Agricultural Sciences (CHAS)**
3857 W 111th St in Chicago, (111th and Pulaski Rd.)

1:00 pm **IIT Institute for Food Safety and Health**
6502 South Archer Road, in Bedford Park

RSVP AT LWVFood@gmail.com

The Sustainable Food and Water subcommittee is proud to offer a unique opportunity to members interested in food production. The two venues are about 10 miles apart and transportation is on your own. You may attend either or both tours but **RSVPs are mandatory.**

Morning Tour

CHICAGO HIGH SCHOOL FOR AGRICULTURAL SCIENCES -- RSVP BY NOVEMBER 3

CHAS is a unique high school emphasizing a wide range of ag sciences. This last working farm in Chicago focuses on both crop and livestock production and management including large animals, a closed loop aquaponic system raising tilapia and basil, greenhouses, orchard, and a golf course among other features. See www.chicagoagr.org/ for more information about the school and its curriculum.

The student-led tour runs approximately 45 minutes to an hour. You can visit their farmstand after the tour to purchase items .

Afternoon Tour

IIT INSTITUTE FOR FOOD SAFETY AND HEALTH -- RSVP BY OCTOBER 27

IIT's Institute for Food Safety and Health (<http://www.iit.edu/ifsh/>) is a one-of-a-kind applied food research institute that works with the FDA, USDA, and food processors. It provides stakeholders the opportunity to develop and exchange knowledge, experience, and expertise to address key issues in food safety, food defense, and nutrition. Two examples of recent research include development of a test method for simultaneously detecting up to 40 pesticide residues on produce, and migration of plastic packaging constituents into food. A recently produced report provides an overview of the Institute's work http://www.iit.edu/ifsh/about/pdfs/ifsh_6pager_links_singles.pdf).

This 1.5 hour tour led by professional staff includes a Good Manufacturing Practices pilot plant and a Biosafety Level 3 (BSL-3) biocontainment space—the only working facility of its kind in the U.S. where researchers can study the behavior of pathogens in real-world food processing conditions. Closed-toe shoes are a must, walking shoes are highly recommended; hard-hats will be supplied. *As the Institute is a secured facility, no walk-ins will be permitted. The RSVP deadline is necessary to schedule the appropriate number of staff.*

Questions? Contact Sheri Latash at LWVFood@gmail.org