

Finding and Feeding Community: The Case of Scarborough

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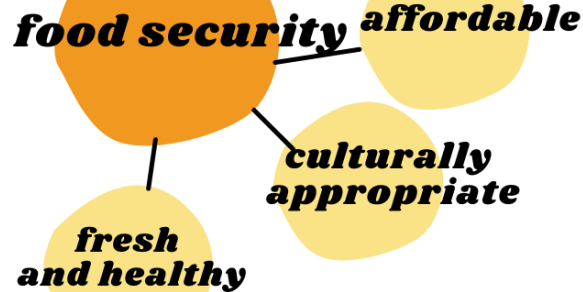
TRN399 ROP: Feeding the City:
Pandemic and Beyond



Background:

- City of Toronto's COVID-19 Food Provisioning Policies have shown elite accommodation
- They have strengthened grocery redlining in deeming specialized, alternative methods of food-provisioning "non-essential" in prioritizing mega-grocers, which are increasingly absent in food deserted communities, such as Scarborough

Food security:



Research Methods:

- I originally approached this research from a policy perspective, comparing the City of Toronto's COVID-19 Food Provisioning policies to other global cities, such as Montréal
- As it became increasingly apparent that the City's policies were not meant to feed racially diverse and food insecure neighborhoods, such as Scarborough, I began approaching my research from a more community and small-retailers based approach, sitting in on community summits, interviewing alternative support network organizers as well as BIPOC restaurant owners.

Guiding terms and concepts:

food desert:

Increasingly, grocery stores are migrating out of low income communities in search of wealthier-- often whiter-- urban areas, in a process known as "grocery redlining." This systematic reconfiguration of urban spaces restricts mobility and creates a topography of food insecurity, consequently leading to the formation of food deserts.

culinary infrastructure:

both the physical and knowledge-based facilities and technologies which uphold food systems and consequently cities themselves

place-based retailers

provide culturally appropriate foods and a sense of place to increasingly displaced and geographically severed communities,

Food systems functioning:

agricultural processes and infrastructure, transportation and processing systems, selling, acquiring, consuming as well as disposing of food.

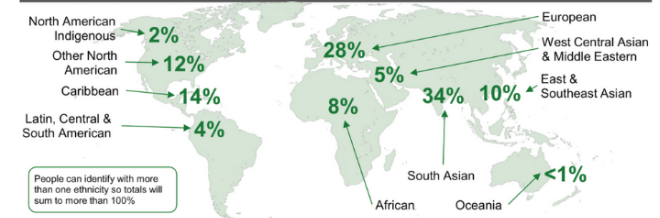
Scarborough: In context

- In feeding diverse cities, such as Toronto, immigrant labour and culinary knowledge have long been essential, yet underrecognized aspects of the city's functioning
- Classified as one of the food capitals of the world, with more jobs in food and food provisioning than New York City
- Due to increased gentrification, racialized communities continue to be forced to the peripheries and suburbs of the city, thereby confusing cultural foodways and culinary infrastructure.
- Racial minority groups have shown resilience in finding and feeding their communities through the creation of new retail opportunities, namely, the creation of suburban ethnic retail locations, including: malls with culturally relevant food courts, grocers and restaurants .

image source: 2016 Scarborough Neighborhood Consensus

Ethnocultural diversity

Ethnic origins by world region, 2016



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