

**What:** The Real Food Guide

**Keywords:** Food system, Food system > Sustainability, Agricultural practices > Local food, Workers' rights, humane (animals)

**When/Where:** March 2014  
Available at:  
[http://www.realfoodchallenge.org/sites/g/files/g809971/f/201403/Real%20Food%20Guide%20Version%201.0%20March%202014\\_0.pdf](http://www.realfoodchallenge.org/sites/g/files/g809971/f/201403/Real%20Food%20Guide%20Version%201.0%20March%202014_0.pdf)

**Who:** Real Food Challenge  
For student activists and the university and/or foodservice administration at their colleges.

**Why:** To provide a common set of criteria when talking about what qualifies food as "good," specifically aimed at changing food on college campuses but could be applied anywhere.

**How:** Many categories are based on widely recognized sets of criteria, such as USDA Organic and Fair Trade Certified (although differing opinions on the certifications surely exist).