Georgia Southern University’s Center for Sustainability (CfS) will kick off its seminar series this season with Barton Seaver, sustainable food champion, renowned chef and four-time author at 7 p.m. on Tuesday, Oct. 13 in the Performing Arts Center (PAC), 847 Plant Drive.

Seaver will present a lecture titled, “Understanding and Empowering Sustainable Food Economies.” A graduate of the Culinary Institute of America, Seaver is lauded as a sustainability connoisseur by the Seafood Choices Alliance, and has been recognized by the Blue Ocean Institute for his efforts on behalf of our blue planet.

“"We are privileged to host Barton Seaver, a leader at the forefront of sustainable food issues,” said Lissa Leege, Ph.D., director of the CfS. “Students of many majors will be inspired by his experiences as a celebrated chef, his travels across land and sea to see the interactions between ecosystems and food in different cultures, and his insightful view of what it will take to develop food systems that are healthy for people and the planet, as well as economically beneficial.”

Recently named a National Geographic Explorer, Seaver has traveled the globe to explore the confluence of human and ecological health. His work as the Director of Harvard’s Healthy and Sustainable Food Program at the Center for Health and the Global Environment emphasizes the important connection between the environment, human health and the profitability of food producers.

Seaver’s presentation, an example of student sustainability fees at work, is part of the CfS’s ongoing sustainability seminar series which has featured nationally and internationally known sustainability leaders since 2008. For more information on Seaver’s presentation, contact the Center at cfs@georgiasouthern.edu or 912-478-5895.