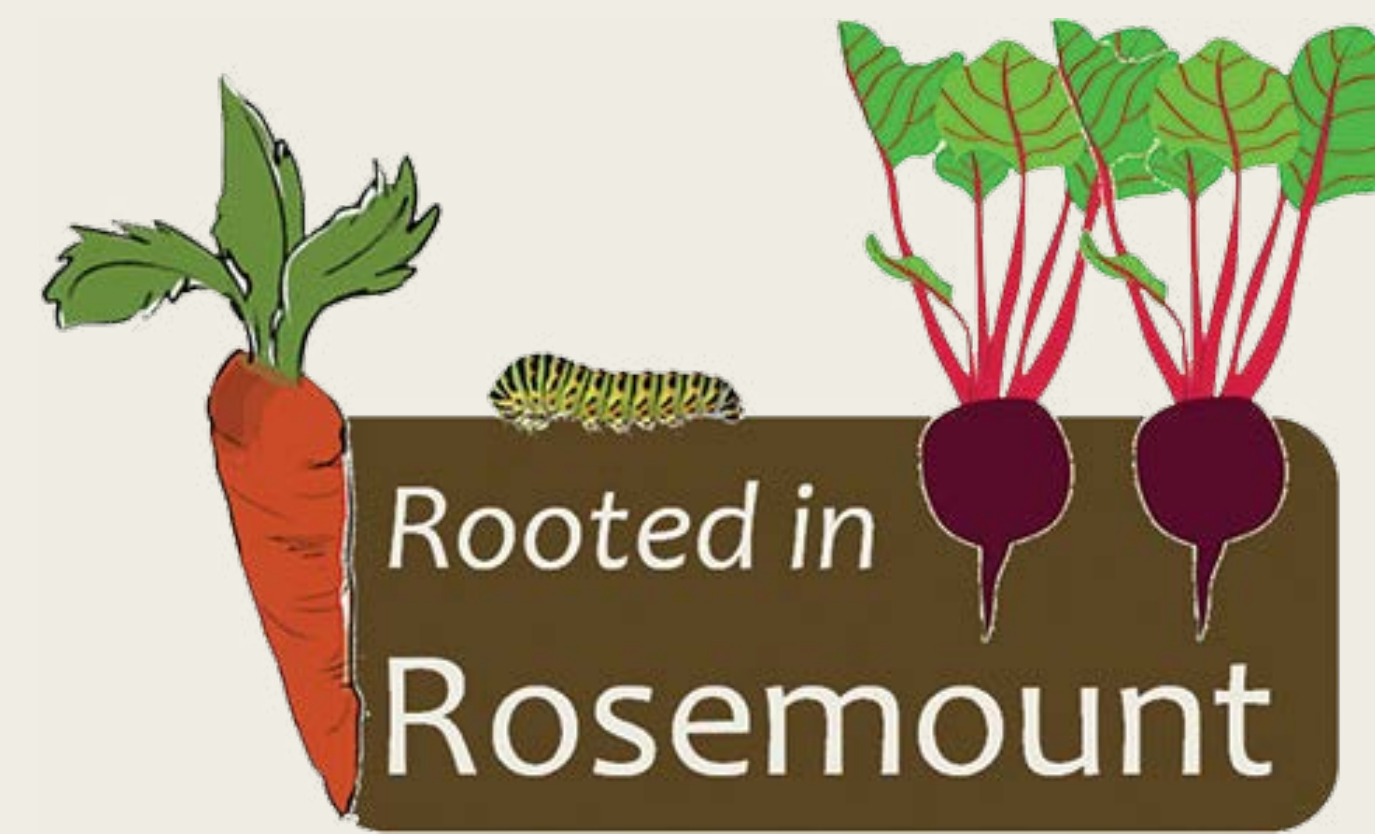


# ROOTED IN ROSEMOUNT: BUILDING SUSTAINABLE COMMUNITIES + ECONOMIES WITH LOCAL FOOD



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## BACKGROUND

**Rooted in Rosemount** is a local food-centered economic development strategy for the city of Rosemount, Minnesota.

Rosemount is home to an abundance of agriculturally zoned land, a popular City-operated community garden program, and a weekly farmers market. The city is proud of its agricultural heritage and seeks to increase the availability of locally produced food throughout the year.

Key opportunities identified by Rosemount city staff include supporting farm-to-table agrotourism, sourcing local food in restaurants, and generating a year-round supply of value-added products such as jams, pickles, and frozen produce.

This project builds on established best practices to pinpoint solutions that are high-impact and actionable for Rosemount. Our suggestions offer a series of strategies for Rosemount to build strong communities, promote environmental sustainability, and drive economic growth that is **Rooted in Rosemount**.

## KEY RECOMMENDATIONS

### BRANDING STRATEGY "Rooted in Rosemount"

- Establish a Local Food Network
- Local Food Campaign

### AGROTOURISM

- Partner with the University of Minnesota to create an agrotourism workshop
- Partner with the Minnesota Department of Health and other local entities to share resources

### COMMUNITY FOOD PROCESSING

- Licensed Kitchen Facility
- Partnerships with established community organizations
- Offer Skill-Building Opportunities



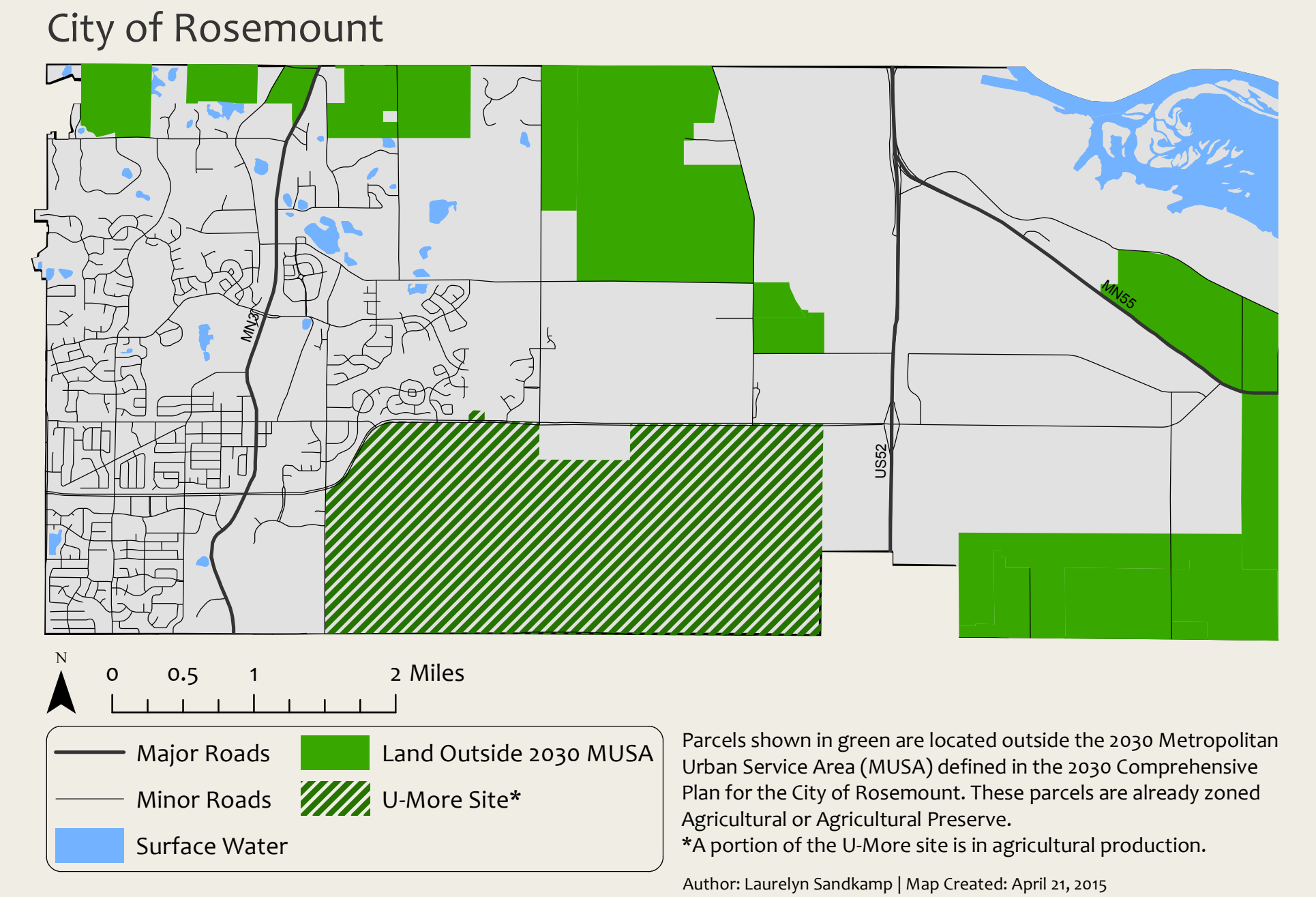
### ACCESS TO LAND

- Agricultural Land Conservation Strategies
- Community Garden Expansions + Additions

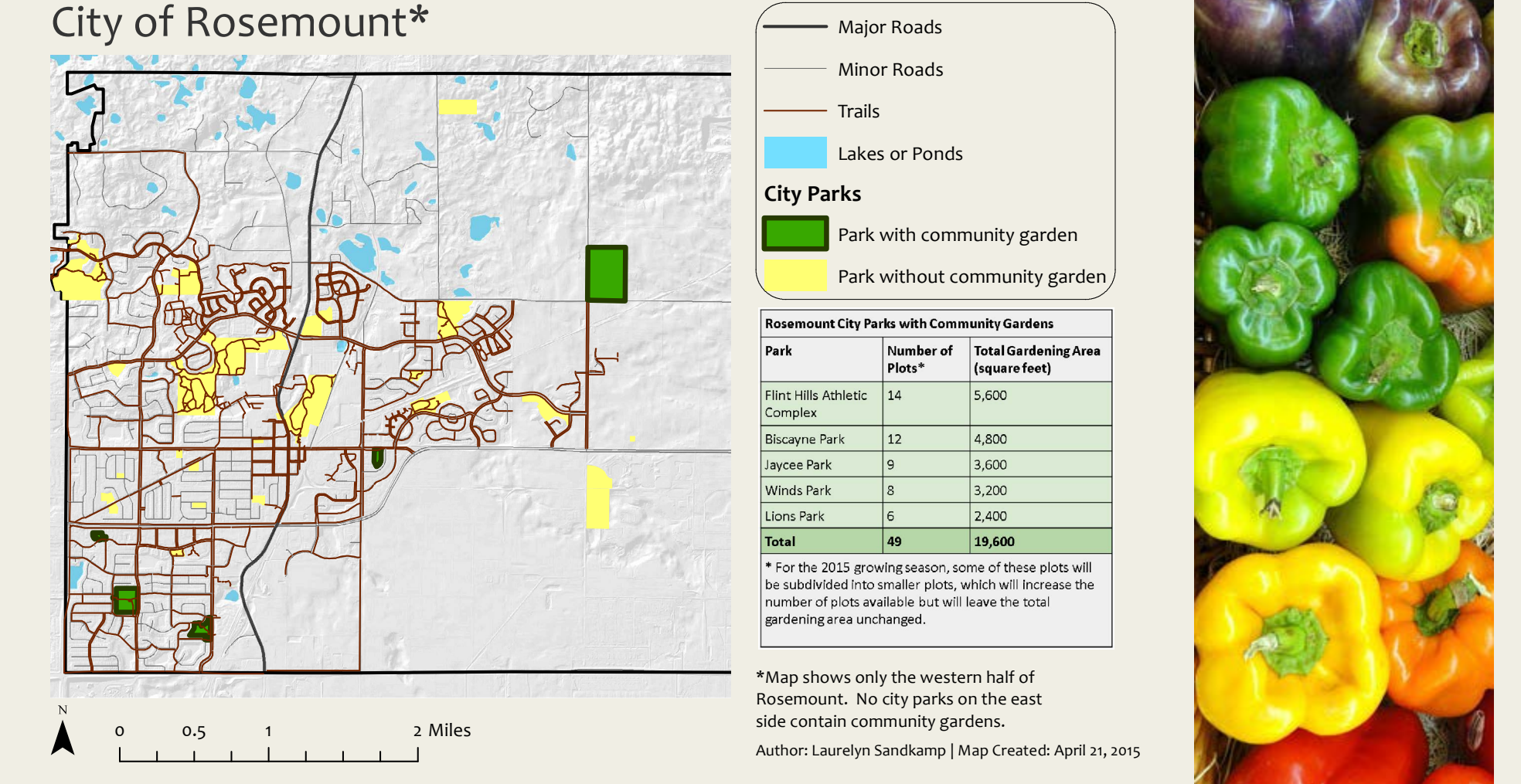
### PRODUCE AGGREGATION

- Anchor Institutions
- Limited Membership and Limited Product Variety
- Partnership With Complementary Organizations
- Shared Marketing
- Shared Values
- Virtual Operation

### Land Suitable for Agricultural Preservation



### Parks with Community Gardens



## A STRONG LOCAL FOOD ECONOMY STRENGTHENS ROSEMOUNT

Rooted in Rosemount is an opportunity for Rosemount to connect its past, present, and future.

- 1 Past**  
Celebrates Rosemount's proud agricultural heritage.
- 2 Present**  
Capitalizes on rising consumer demand for locally produced food.
- 3 Future**  
Positions Rosemount to develop resilient food systems into the future.

### A local food economy also:

#### Keeps Local Dollars in Rosemount

Money spent at locally-owned businesses is more likely to stay in Rosemount and recirculate throughout the economy when businesses and employees in turn spend their money locally.

#### Fosters a Connection to Place for Residents + Visitors

Local food-centered events, such as agrotourism and farmers markets, are fun and family friendly opportunities to engage residents and attract visitors to Rosemount.

#### Increases Awareness of Farm-to-Plate Process

Calling attention to the journey of growing, harvesting, transporting, processing, and preparing food can increase awareness of the work of producers and handlers along the supply chain.

## NEW LICENSED KITCHEN FACILITY

The City of Rosemount is constructing a new activity center, which will feature a fully licensed kitchen facility. This space is intended for community members to process locally grown food and extend the growing season. Below are three different potential uses for this space.

Please consult appropriate regulatory agencies for complete licensing information.

### Individual Consumption

- Individuals process foods for their own consumption
- No restriction on type of food produced

### Sales Under Minnesota Cottage Food Laws

- Individuals or small businesses process foods for sale
- Must comply with MN Statute 28A.15 Subdivisions 9 and 10.
- Not likely to require special licensing of kitchen facility

### Fully Licensed Businesses

- Licensed businesses process foods for sale
- Fewer limits on type of food produced, profits generated, or locations where food can be sold

### Keep in mind:

- Food cannot be sold unless processor complies with Minnesota cottage food laws
- Participants may use kitchen infrequently

- Statute restricts type of food produced, profits generated, and locations where food can be sold

- Requires kitchen space to comply with health and safety codes at the state and local level
- Business employees using kitchen space must comply with all licensing requirements

