

Leveraging Local Food in Stakeholder Management: Responsible Leadership at UMass Dining

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Stakeholder Stakeholder Stakeholder

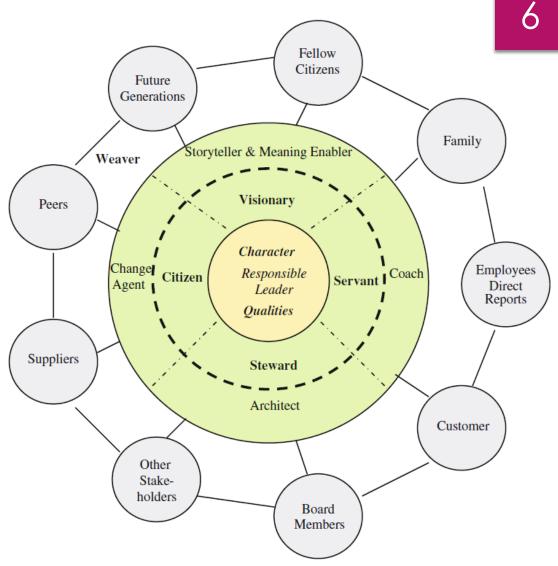






## Leadership & Stakeholders

- Tensions rise from the cooperative and competitive nature among the stakeholders.
- The needs of multiple stakeholders could be conflicting or disconnecting.
- Building and cultivating "ethically sound relations towards different stakeholders is an important responsibility of leaders"



How













# **Award Winning UMass Dining Services**



### Extended Case Method



#### Quantitative

- 3 years of purchasing data
- 2 years of customer feedback survey
- 3 years of menu and food service data

#### Qualitative

- 400+ hours ethnographic fieldwork in UMass Dining
- ▶ 16 visits to local farms
- 32 semi-structured interviews with the UMass Dining staff and administration, suppliers and vendors
- 8 years of internal archival data and documents
- 14 years of publicly available media reports





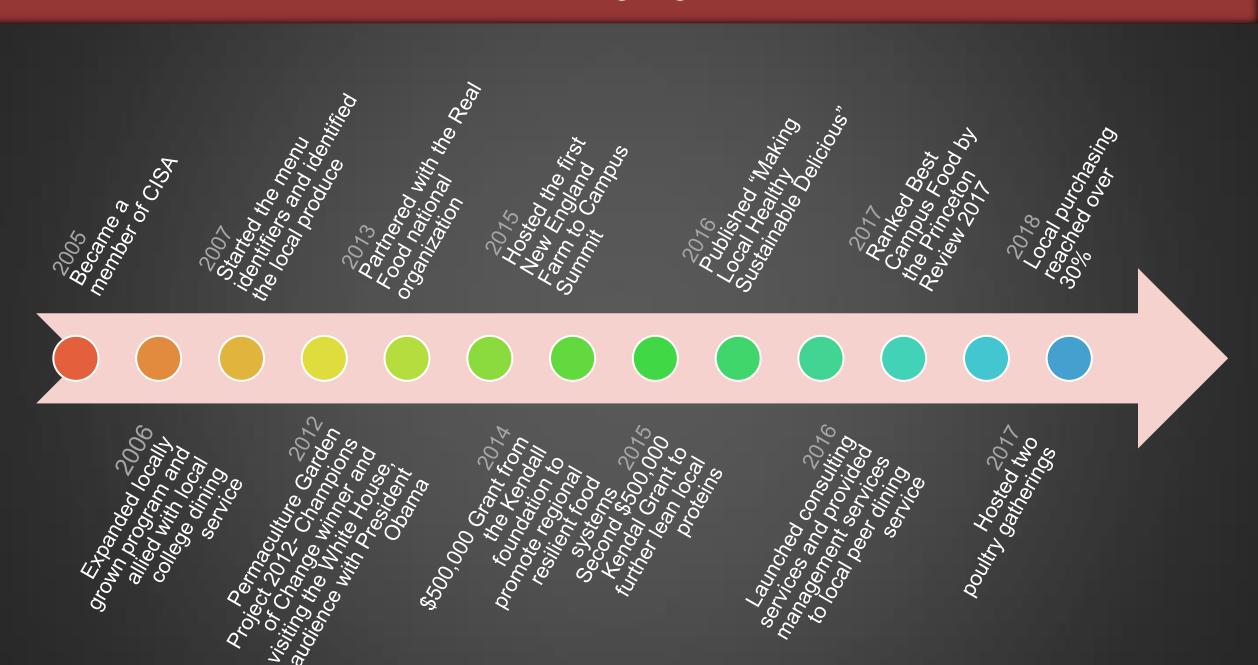








### Timeline<sup>®</sup>



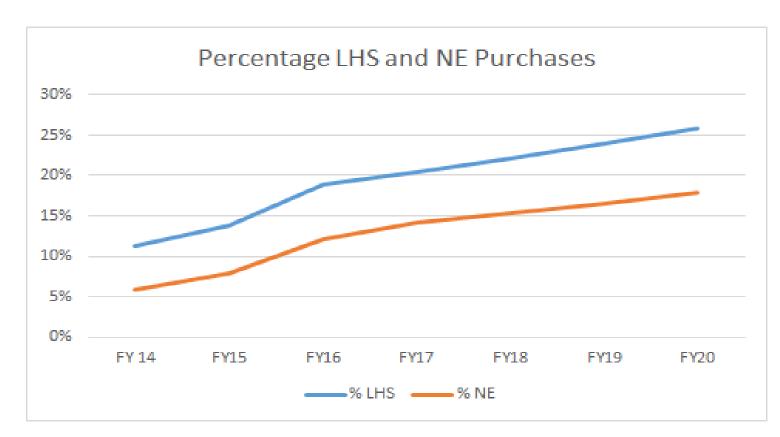


# CISA community involved in sustaining agriculture

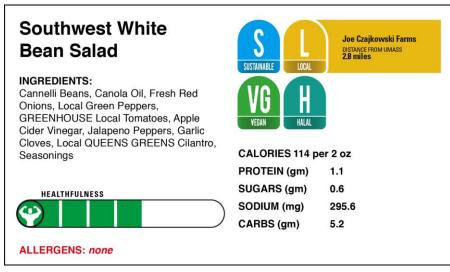


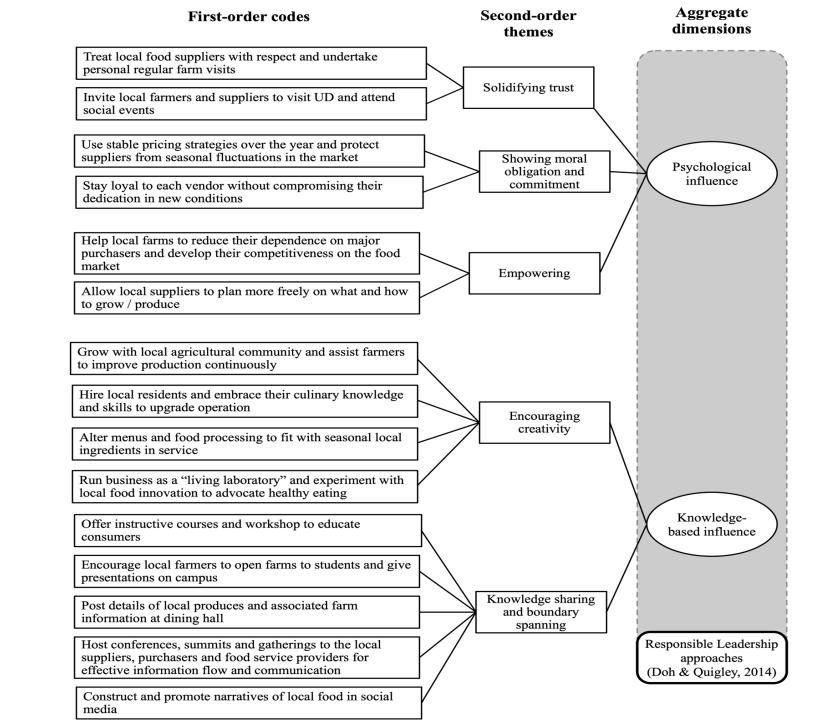
See more at www.LocalUMass.com





LHS- Local, Healthy, Sustainable
NE= New England







he (Toong) and his wife had been out to some farm stands or something and I don't know where they got our honey ... I think that's when he was sort of thinking why don't we buy more from these farm stands, this is good, good products. I remember they came here one day to get some honey and he said: "oh, I'd like you to sell honey to UMass."





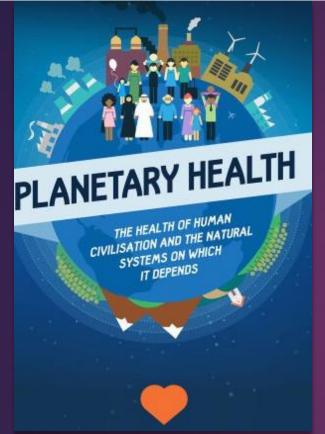
UMass has also done what it calls "creative engineering," in other words using its power to incite change. For example, the school uses 850,000 pounds of chicken each year spending \$2.5 million on the product and pushed its suppliers to switch to chicken without antibiotics."















Lenient Category

# A Lenient Category of "Local food"

[T]here's **no definition** of "local." And everybody is going to interpret it differently (chef)

It can be anywhere from 50 miles radius to 250 mile radius. (manager)

UMass uses local, fresh food [...] You can taste the difference!

A school gets foods from local farms to increase **healthy eating**. (customer)



[V]astly different from one person, to another [...] -it's hard to define local... (farmer)



I think our messaging needs to focus on Hey let's focus here local: what can we actually **get**; what can we **support**; what can we **require** ..." (manager)

Fresh local food means I can trust that the ingredients used in my food are fresh and local. It's good to support our local community of farmers and other produce markets. (customer)



I guess there is a sense of a community definition—it's being able to spend your dollars within your community to help make an impact (farmer)





Process Model of Category Work

# Implications for Practice

- Lenient categories provide responsible business leaders with contextual insights to incorporate micro-level activities and macro-level outcomes.
- ▶ Lenient categories could accommodate organizations with broad offerings either commercially or emotionally.
- Lenient categories facilitate responsible leadership to entails both purpose-driven and vision-driven management.
- ▶ Lenient categories could extend spheres of responsible leadership and concurrently raise political power of organizations in the social arena.

## Questions?



Jiang, X., Prokopovych, B. & DiStefano, G. Leveraging A Lenient Category in Practicing Responsible Leadership: A Case Study. J Bus Ethics (2021).

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