



The Community-Based
Global Learning
Collaborative

Place-based Pragmatism & Pedagogy: Food, Land, Culture, & Community Nourishment

**November 8 & 9, 2025
Savannah, GA**

Pre-Institute Opportunities (November 7)

1:00 PM – 4:00 PM | Reanimating Fair Trade Learning for the Current Moment: Theory and Practice

6:00 PM – 8:00 PM | Experience the Taste, Story, and Soul of the Low Country: Dinner and Cooking Demonstration

Day 1 (November 8): Historical Context & Community-Based Learning

- 8:00 AM – 8:30 AM Registration and Breakfast
- 8:30 AM – 9:30 AM Welcome, opening remarks, Fair Trade Learning overview
- 9:30 AM – 11:30 AM African American History Walking Tour
- Lunch
- 1:15 PM – 2:00 PM Rethinking Fair Trade Learning for the Moment and the Masses
- 2:15 PM – 3:30 PM Challenge Talk and Dialogue Session One
- 3:45 PM – 4:30 PM Plenary
- 4:30 PM - 5:45 PM Challenge Talk and Dialogue Session Two
- 6:00 PM – 7:00 PM Dinner & Community Partner Panel

Day 2 (November 9): Food Justice, Agriculture, & Sustainability

- 8:00 AM – 9:00 AM Breakfast & Reflection
- 9:00 AM – 10:30 AM Visit to Rice Farm (transportation provided)
- 11:15 AM – 12:00 PM How will we know when we're on our way to success?
- Lunch
- 1:00 PM – 2:15 PM Challenge Talk and Dialogue Session Three
- 2:30 PM – 3:30 PM Closing plenary
- 3:30 PM – 4:00 PM Closing Remarks/Activity: Next Steps & Commitments

Co-sponsored by Georgia Southern University Women's, Gender and Sexuality Studies program, The Global School at WPI, and Nobis Project

Pre-Institute Opportunities (November 7)

[Register for pre-institutes only here](#)

Reanimating Fair Trade Learning for the Current Moment: Theory and Practice

1:00 PM – 4:00 PM

[Juliette Gordon Low Birthplace Museum](#)

10 East Oglethorpe Ave, Savannah, GA [Map](#)

Interested in learning more about the theory that shapes FTL and better understanding how to apply it? Join this pre-conference workshop to delve into examples of how FTL is being applied and how it can be adapted to your program(s), policies, practices and strategy. How do the current principles of FTL speak to the current moment and how might they need to be reanimated? We will ask participants to come with a program, practice, policy or strategy case study from their context that we can workshop together. This interactive workshop will be led by Sam Brandauer, Collaborative co-director and Carolina Bolaños Palmieri, Director of Programs at Child Family Health International -- the Collaborative's hosting organization.

About the facilitators:

Samantha Brandauer is Associate Provost and Executive Director of the Center for Global Study and Engagement at Dickinson College and co-director of the Community-Based Global Learning Collaborative. She currently leads a diverse, global team with staff and faculty in Cameroon, Argentina, England, France, Italy, Germany, New Zealand and Spain. It is the relationships with these incredible individuals who guide the learning and impact of U.S. students in their own local communities that inspires her and fills her with hope that international education can and should lead to creating more just, sustainable and equitable communities.

Carolina Bolaños Palmieri is the Director of Programs at Child Family Health International (CFHI), a United Nations-recognized nonprofit specializing in ethical global health experiential education. In this role, she oversees the development of over 30 virtual and place-based programs in collaboration with CFHI's 100+ academic partners and teams across 10 countries. Carolina also serves as the Associate Director for the InterAmerican Center for Global Health in Costa Rica, where she designs and facilitates interdisciplinary curricula that promote ethical, community-centered learning.

Experience the Taste, Story, and Soul of the Low Country: Dinner and Cooking Demonstration

6:00 PM – 8:00 PM

The Beach Institute African American Cultural Center

502 E Harris Street, Savannah, GA 31401 [Map](#)

Join us for an immersive cooking demonstration and dinner. This heritage-based / garden-to-table event celebrates culture, community, and connection—one plate at a time. From intimate gatherings to cultural experiences, [What's Gina Cooking](#) and The Gullah Heritage Kitchen offer more than just food—we serve legacy. Led by Chef Gina Capers-Willis, our boutique catering brings the rich flavors of Gullah Geechee cuisine to your table with handmade dishes, seasonal ingredients, and Southern storytelling.

Day 1 (November 8): Historical Context & Community-Based Learning

- 8:00 AM – 9:30 AM | Breakfast & Welcome
- 9:30 AM – 11:30 AM | African American History Walking Tour
 - Explore Savannah's historical sites connected to slavery, resistance, and resilience
 - Guided by local historian with a focus on land, labor, and migration
- 11:30 AM – 12:00 PM | Walk back to Meeting Space
- 12:15 PM – 1:15 PM | Lunch
- 1:15 PM – 2:00 PM | Rethinking FTL for the Moment and the Masses (Brandon Cohen, AllPeopleBeHappy and Giselda Beaudin, Rollins College)
 - Where is the voice of the community in our own work?
 - How can a collaboration promote cultural interdependence?
- 2:15 PM – 3:30 PM | Challenge Talk and Dialogue Session One (Choose One)
Dialogue sessions will begin with two challenge talks followed by dialogue.
 - **History, Interdependence, & Collaboration**
Session 1A
 - Hiba Zakai, DePaul University: Building Equitable-Sustainable Futures through Cultural Humility and Knowledge Exchange: The Green Urban Development (GUD) Project, A Cross-Global Community and Higher Education Partnership Model with Case Study
 - Janice Lion, Haverford College: Place-based preparation for Global Program
 - **Storytelling and Oral Histories**
Session 1B
 - Raphael Abayateye, Baylor University: Bridging Reflection and Impact: Evaluating Community-Based Global Learning through the Baylor Certificate in Global Engagement
 - Alejandra González, ICDS Costa Rica: Empowering Global Citizens: Transformative Learning through Community, Culture, and Sustainability in Costa Rica.

- 3:30 PM – 3:45 PM | Break
 - 3:45 PM – 4:30 PM | Plenary reflection (Christen Clougherty, Nobis Project)
 - 4:30 PM - 5:45 PM | Challenge Talk and Dialogue Session One (Choose One)
Dialogue sessions will begin with two challenge talks followed by dialogue.
 - **Storytelling and Oral Histories**
Session 2A
 - David Marlow, University of South Carolina Upstate: Land Conservancy Collaboration: Pulling Together to impact plants, animals, and humans
 - Julia Giblin, Quinnipiac University: People, Places, and Pots: Exploring Meaning Making and Community Building in the Quinnipiac River Valley Region
 - **Cultural Traditions, Displacement, and Food Sovereignty**
Session 2B
 - Michel Harris, Black Star Project: Transitioning a Cultural and Service-Learning Experience from Nutrition Students to Members of the Young Black Men of Honor Program
 - Michael Durkin, University of Pennsylvania: Who's Bringing the Potato Salad? A Food and Culture Community-Based Collaborative Cookbook
 - 6:00 PM – 7:00 PM | Dinner with community partners
 - Local farmers, historians, and activists share their work and lived experiences
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Day 2 (November 9): Food Justice, Agriculture, & Sustainability

- 8:00 AM – 9:00 AM | Breakfast & Reflection & Framing Rice Farm Visit
- 9:00 AM – 10:30 AM | Visit to a Rice Farm (Outside Savannah, transportation provided)
 - Learn about the historical and contemporary significance of rice cultivation
 - Discussion with farmers on sustainability and climate resilience
- 10:30 AM – 11:00 AM | Travel Back to Savannah

- 11:15 AM – 12:00 PM | How will we know when we're on our way to success in CBGL programs? (Amanda Wittman, Worcester Polytechnic University, and Christen Clougherty)
- 12:00 PM – 1:00 PM | Lunch
- 1:00 PM – 2:15 PM | Challenge Talk and Dialogue Session Three (Choose One)
Dialogue sessions will begin with two challenge talks followed by dialogue.
 - **Cultural Traditions, Displacement, and Food Sovereignty**
Session 3A
 - Mimi Sheller, Worcester Polytechnic Institute: Bridging Food Justice and Agroecology Movements Across Caribbean Archipelagoes
 - Tahbit Chowdury, Lassonde School of Engineering at York University: Multidisciplinary Fusion towards Agricultural Systems Engineering
 - **Developing Programming across Ideological Differences**
Session 3B
 - Barrett Brenton, Binghamton University: Decolonizing Relationships with Indigenous Communities through University-Placed Three Sisters Garden Horticulture and Food Sovereignty
 - Carolina Bolaños Palmieri, Child Family Health International: Integrating Indigenous Knowledge and Leadership into Global Health Experiential Learning: Reflections from CFHI Programs
- 2:30 PM – 3:30 PM | Plenary (Sarah Stanlick, Collaborative co-director)
- 3:30 PM – 4:00 PM | Closing Remarks/Activity: Next Steps & Commitments