

chartwells  
where hungry minds gather



Campus Innovation,

The demand for local food has burgeoned to a level that has now forced change. The local food movement is threaded through almost all the aspects of our lives. Using a sustainable, vertical, hydroponic model to support this movement only made sense. Chartwells is a partner and a huge proponent of local, sustainable projects. We dedicate millions of resources to help innovate our way to our goal of providing 20% local food by the year 2020. We have created a model here at Missouri State that is practical, scalable and easy to replicate.

The seed starts are started in our grow room and nurtured there until they are ready to be transported in our custom made Zip Farms. These Farms have mobility and self-staining lighting and water systems designed into their very framework. We started with 2 small units with the ability to grow 150 pounds of produce a month to now operating 12 units that can grow thousands at peak production. As we scoured college campuses all across the country, we could not find any schools that were doing what we wanted to achieve. A 0 mile food campus was always the goal and now we have it. The innovation has led to local mobile juice bars, moving salad bars, custom training events and numerous TV appearances for Missouri State.

The Zip Grow revolution on campus has now helped facilitate real Credit Hours for Hydroponics Classes on campus, employ two agriculture students per semester as interns and had huge success. This is just another example of how innovation begets new and better innovation. We have dreams of expanding to a new greenhouse space where we can produce watermelons, squash, tomatoes, peppers etc.

Grow it Well!

Quintin Eason

Senior Executive Chef