

Kristina Stanley (Ojibwe) is an advocate, chef, and community organizer currently located in the Midwest in SouthCentral Wisconsin.

Kristina attended Northland College where she studied Ecopsychology – with a focus on Horticulture Therapy. Her studies focused around food ecosystems, food access, and how an individual's relationship with food and the natural environment affects both physical and mental health.

Kristina has worked in the food service industry for over 20 years, working as a line cook, pastry chef, catering director, and other various management roles. She founded Abaaso Foods, where she works as an independent contractor developing menus and recipes, planning events and conferences, catering services, providing cooking classes and develops community educational programming.

Finding disparities between chefs and event organizers, she continued her studies, completing the Meeting and Event Management Program at Madison College.

Kristina shares her knowledge and experience as an Adjunct Instructor in the Hospitality Program at Fox Valley Technical College. She has also worked as a chef and marketing assistant with the Intertribal Agriculture Council, teaches community cooking classes, volunteered for many years with school garden and chef in the classroom programs and, and has assisted in planning various food sovereignty focused summits, conferences, and pop-up events.

Since 2018 Kristina has been a member of the Leadership Team for the I-Collective, a collective of Indigenous Chefs, Seed Savers, Activists, Artists, and Knowledge Keepers. Within the collective Kristina serves in the areas of strategic planning and program management.

Kristina joined the Native American Food Sovereignty Alliance in 2021 as the Food & Culinary Program Coordinator, and looks forward to helping develop and implement a strategic plan for programming moving forward.