Food Services and Sustainability:
Students & Collaboration
UCSC and Beyond...
One Week of Food in the Andes, Peru
One Week of Food in Glendale, California
The Food System
Why is the purchase of “sustainable food” a priority

- To provide students with healthier, fresher food
- To support and strengthen local economies
- To reduce the use of fossil fuels and CO2 emission
- To reduce local use of chemical fertilizers and pesticides
- To support socially responsible treatment of farmworkers
- To support producer cooperatives in the global south through purchase of Fair Trade goods
UCSC Campus Food Systems Working Group

- Bring local organic food produced by socially responsible operations to campus dining halls
- Raise student awareness of and engagement in the campus food system
Food Systems Working Group Structure

- FSWG Advisory Board
- Outreach & Education Subcommittee
- Guidelines & Policy Subcommittee
- FSWG Steering Committee
- Organizational Reps and Individual Members
- CSAC
Food Systems Working Group: Food Systems Working Group:
Key Players

Advisory Board Members:
• Jim Leap, CASFS Farm Manager
• Brett Melone, ALBA Organics, MBOFC
• Melanie Dupuis, Faculty, Sociology
• Phil Howard, CASFS, Researcher
• Jan Perez, CASFS, Researcher
• Candy Berlin, CUHS
• Yvonne Macon, Purchasing
• Julie Guthman, Faculty, CMMU
• Marisol Assetta, Buy Fresh Buy Local Coordinator, CAFF
• Terrence Welch, Pinnacle Brand, MBOFC
• Ildi Cummis, Farm to School, CAFF

Participating Entities:
• Center for Agroecology & Sustainable Food Systems (CASFS)
• Program In Community & Agroecology
• Students for Organic Solutions (SOS)
• Friends of the Farm & Garden
• Community Agroecology Network
• Santa Cruz Food Systems Network
• UCSC Dining Services
• UCSC Purchasing
• Education for Sustainable Living Program (ESLP)
• CSSC UC Foods
• Monterey Bay Organic Farmers Consortium (MBOFC)
• Community Alliance with Family Farmers (CAFF)
What Were Some of FSWG’s Activities in 2005/06?

- Holding meetings with Purchasing and Dining Services to discuss increasing sustainable purchasing
- Bringing in and sponsoring diverse speakers for the campus: Mangeliso Kubekha, Vandana Shiva, Peter Singer, and more!
- Helping to facilitate large-scale local organic College dinner nights
- Facilitating outreach and educational events around local and organic food: farm tours, taste tests, networking dinners
- Engaging in curriculum at UCSC: College 8 Core Course, ESLP, and building CASFS farm’s role in this work (FIG, summer session, etc....)
- Engaging in the Santa Cruz Food Forum and Food Policy Working Group for the County
Purchasing Initiatives

- **MBOFC**—local, organic produce consortium
- **Sustainable Diary**
- **Humane Certified Cage free eggs**
- Assess purchasing vendor contracts
- **Exploring other Fair Trade options**
Translating Guidelines into Collaborative Action

- Setting accessible goals
- Communicating with regional growers
- FSWG Working, Dining Services, and Purchasing
- Convening of Farmers and Chefs
- Farmers coming together to meet the needs of UCSC: MBOFC
Education & Outreach

- College Nights
- Organic Taste tests
- Speakers/Field trips
- Innovative academic curriculum programs
Curricular Enrichment

Courses:

• ESLP ART
• College 8 Core Course:
  Sustainability Service Projects
• Food Citizenship Initiative
ESLP ART Methods of engagement

- Participatory learning
- Experiential opportunities
- Contributing to positive change
Final Project Options

- Campus Food Systems Assessment
- ‘Power Mapping’ the Campus Food System
- Santa Cruz Regional Food System Profile
- Watsonville Youth Event—Ramsey Park
C8 Sustainability Service Projects

- 355 Freshman participants
- 4 Projects to select from based on the food system
- Building the capacity for “food citizenship”
Food Citizenship Initiative

- CLEI 90
  Garden Course

- CASFS
  UCSC Farm

- CLEI 80A
  Core Course CLEI80
  CLEIC80A

- Food Systems Working Group

- PICA
  Living/Learning

- Academic Integration and Assessment Project Team
  CTE Grant

- ENVS 91 F
  Agroecology

- ESLP CLEI 61/161
  Action Research

- ENVS 191 F
  Agroecology
Food System Network for Santa Cruz

• Food Forum
• Funding Support:
  a) Food Forum
  b) Santa Cruz County Food System
Network Website: www.scfoodsystem.org
Some Next Steps...

- Purchasing Initiatives
- UCSC-Farm Integration Effort
- Networking and Information Initiative
- First Nation’s People Initiative
- Partnering with Waste Reduction and CUHS
- Sharing the UCSC Model and Building Statewide Support
Objectives:

- Represent student voice in designing and implementing sustainable food system practices on UC campuses
- Collaborate with diverse constituents to raise awareness that food issues include environmental, health, and social affairs.
Statewide Recommendations:

• The UC Regents direct the Sustainability Steering Committee to launch a Food Systems Working Group.

• The Working Group conduct a feasibility study to assess best practices and establish a series of food system guidelines in the current UC Sustainability Policy.
What Are We Doing Now?

- Bi-weekly Conference Calls (UCSC, UCLA, UCSB, UCSD, UCD, & UCB)
- Quarterly Convergences & Retreats
- Establishing & Facilitating Collaborative Food Systems Working Groups at each UC
- Hosting Engaging Educational Outreach Events for our Campus Communities
- Supporting the Education for Sustainable Living Program through the Creation of Sustainable Food System Action Research Teams
- Working on three statewide initiatives:
  - Internal UCOP Letter
  - External Postcard Campaign
  - Statewide Policy Request
Where are we?

- Campuses are excelling with exciting initiatives (UCB, UCD, UCLA, UCSC, etc...)
- Collaboration and information sharing is happening
- Process underway for the statewide policy development: the “30,000 ft approach”
Process for Sustainable Food Policy Development

President Dynes

UC Regents

Executive Sustainability Steering Committee

Food Systems Policy Task Force

Housing Directors Committee

UC Sustainability Policy
  Green Building and Alternative Energy Policy

Campus Feedback Loop
UC Foods Next Steps...

• **Continue working to establish and participate in FSWGs at each UC campus**

• **Coordinate with our student regents, UC Committees, and UCOP on statewide policy**

• **Establish a annual report on campus food systems sustainability in the UC system**

• **Prepare for conference participation → Kellogg, AASHE, Bioneers, Slow Foods, etc...**

• **Continue to develop resources for campus sustainable food system initiatives**

• **Work on strategic funding opportunities with collaborative partnerships between public and non-profit entities**
What we learned

- Collaboration, organizing, outreach, and education were successful strategies
- Ongoing education of students and Dining Services is critical
- Communication with all stakeholders is a difficult process that must be constructively addressed
- Securing funding has been helpful in expanding our action steps and educational events