Discussion Item

Preliminary Project Proposal

Project Title: Edible Campus Program Student Farm

Date: June 28, 2016

Project Proponent(s): Margaret Klawunn, Vice Chancellor of Student Affairs

Project Type (one):

☐ New Building
☐ Renovation of Existing Building
☐ Infrastructure
☒ Other (Please specify) Student Farm.

Recommendation for CPC Action:
That the Campus Planning Committee recommends to the Chancellor the approval of the Student Farm project on either the northern or eastern site and proceed with planning and design.

Background Information:
The Edible Campus Program was initiated in 2015 as the result of years of student and staff effort with interests in addressing issues surrounding sustainable food systems and food security. Its founding members include UCSB Sustainability, the Associated Students (AS) Department of Public Worms, and the AS Food Bank. The goal of the program is to address local food insecurity by repurposing underutilized spaces for food production, turning waste into food, and engaging students and the greater community in their local food system.

The program is consistent with President Napolitano’s UC Global Food Initiative (UC GFI) and UCSB’s Campus Food Security Coalition, which includes broad participation from staff and students from the University Center, Health and Wellness, Housing and Residential Services, Financial Aid, Associated Students, UCSB Sustainability, Gaucho Farmers’ Market, Student Affairs, and others. The Office of the President has funded the program to develop a best-practices guide on health and safety protocols for campus farms and gardens. The efforts of the Edible Campus Program will help fulfill a recognized campus and system-wide need to improve food security at UCSB and the UC system as a whole. The Edible Campus Program is also named as a priority in the Food Security Plan drafted by the UCSB Food Security Task Force. It is the first group at UCSB that has sought approval from Environmental Health and Safety to grow food for distribution. Following is a list departments involved in the Edible Campus Program.
**Associated Students Department of Public Worms (AS DPW)**

AS DPW, the partner organization to AS Recycling, advocates for and promotes composting as an essential component of all food waste and food production systems. Currently, the organization composes food waste from the dining commons and from UCSB’s Family Housing. Given that sustainable food production is a natural complement to an on-site composting program, AS DPW students were some of the original proponents for a student farm at UCSB. The organization’s lock-in fee supports multiple paid student staff who will provide essential maintenance for the farm space and ensure that the farm consistently meets health requirements and completes critical tasks in a timely manner.

**Associated Students Food Bank**

The AS Food Bank is celebrating its 5th anniversary of providing nutritious food to students in need. However, growing demand for certain kinds of produce necessitates supplemental distributions from the Santa Barbara Food Bank. Not only will the Student Farm fulfill the need for fruits and vegetables that are harder to obtain through these other resources, it will provide students unique hands-on experience to take control and advantage of their food and educational opportunities.

**UCSB Sustainability**

UCSB Sustainability is a campus-wide coalition of staff, students, administrators, and faculty. This program has been instrumental in organizing the Edible Campus Program by facilitating coalition building, fundraising, and campus consultation. UCSB Sustainability also houses the UC Global Food Initiative Fellows, who have assisted with the initial launch activities. UCSB Sustainability will continue to support this effort with partnerships, fundraising, volunteer management, and the support of student interns.

**Statement of Need:**

An appreciable amount of UCSB students are defined as food insecure in that they consistently face challenges in obtaining nutritious food. Food insecurity amplifies traditional college stressors and hinders students’ ability to perform to their fullest capacity academically. The Chronicle of Higher Education recently reported on food insecurity (11/3/2015) and noted several studies demonstrating an increasingly problematic trend at colleges throughout the country. Current UCSB and UC-wide data is expected to be released in July 2016 by the University of California's Division of Agriculture and Natural Resources’ Nutrition Policy Institute that reflect these findings.

President Napolitano’s UC Global Food Initiative has tasked each UC campus to consider how it is engaging the community and addressing the challenges of sustainably and nutritiously feeding our community. The Edible Campus Program responds to this challenge. It is reevaluating the campus’ food systems to address the need and leveraging the interdisciplinary research and teaching for which UCSB is well-known.

UCSB currently offers courses related to food systems in History, Environmental Studies, French and Italian Studies, EEMB, the Bren School of Environmental Science & Management, Sociology, Global Studies, Geography, Economics, and more. To these disciplines, the proposed Student Farm can be helpful by transforming a small piece of land into a laboratory that can be used by undergraduate courses, visiting groups of prospective students, K-12 outreach programs, graduate student researchers, and more.
Program Description:

The Edible Campus Program and Student Farm benefits both students and the community. While supplying the AS Food Bank with healthy produce, it would allow students to learn and practice agricultural techniques that address social, economic, and environmental aspects of sustainability. The AS Department of Public Worms will train student farm hand volunteers to help offset operational costs and further engage students in sustainable food production. Program and farm activities would include large volunteer workdays, small classes, and educational workshops, as well as daily maintenance tasks such as planting, weeding, and harvesting. Local experts will guest lecture and teach students about specific topics.

The Edible Campus Program develops important partnerships. Working with the UCSB Early Childhood Care and Educations Services, it offers visits, curriculum, and co-curricular activities to the children of staff, faculty, and students. A gift from the Johnson Ohana Charitable Foundation further supports this collaboration. Originally, the Johnson Ohana Charitable Foundation provided mentorship to the student founders to help launch the program by contributing proceeds from their 2015 alumni weekend event towards the Edible Campus Program.

Faculty have expressed interest in utilizing the Student Farm in support of their academic and scholarly research. For example, Professors Juan and Magda Campo of Religious Studies are interested in growing food on the farm as part of their class, “Food, Culture, and Religion in the Middle East”. Likewise, Professor Oliver Chadwick of Environmental Studies and Geography, a leader in soil science, has expressed interest in using the farm.

Educational workshops are also planned at the Student Farm to support the growing need for nutrition and health based-education on campus. The program will invite local experts and health advocates to teach students about specific topics in food production, preparation, and food security. Workshops on growing and preparing fresh produce are well suited within the new Food, Nutrition, and Basic Skills program offered through the AS Food Bank and numerous partners.

Project Description:

The Student Farm is comprised of both open and shaded spaces. The open space is used for growing fruits and vegetables whereas the shaded space is used for educational activities and events. Enclosed by a perimeter fence, the overall size of the farm is 9,000 square feet. It is located adjacent to both the child care parking lot and the access road to the north of the Orfalea Family Children’s Center.

The Student Farm will include several raised vegetable beds, fruit trees, trellis structures, and vertical gardens. A small shed to store tools and equipment will also support espaliered fruit trees growing on its walls. A large pergola will create a shaded area for workshops and classes. A detailed landscape plan, including walkways and hardscape will be developed during design. See Student Farm Plan following.
**Project Site:** The proposed site for the Student farm is either the lot immediately north of the Orfalea Family Children’s Center Play Yard, or the lot east of the Orfalea Family Children’s Center, near the pottery studio located on UCSB West Campus.

These sites were selected from 10 sites that were considered:

1. Northwest Corner of Los Carneros and Mesa Road (near Storke Family Housing)
2. South of Lot 38 and North of KITP Residences and West of existing Sports Fields
3. Greenhouse and Garden Project (GHGP)
4. South of Mesa Road
5. North of Lot 38 (Including Green Waste Facility and Aviary)
6. Eucalyptus Grove (AS Recycling/DPW work space)
7. West of South Hall and South of Aquatic Center
8. North of the Orfalea Family Children’s Center
9. East of the Orfalea Family Children’s Center, near the pottery studio
10. Broida planter, Student Health lawn, strip between campus and IV

The campus has not identified any specific future building projects at the location of either site. The LRDP land use designation is Housing which includes ancillary garden uses.
Proposed Site:
Either North or East of Orfalea Family Children’s Center
Referring to the graphic below, LRDP land use designations in the area around the child care facility are as follows: Housing is Orange; Recreation is Lime Green; Academic and Support is Yellow, and Open Space is Green. The proposed use of the Site is not inconsistent with the LRDP.
Budget and Funding

The base budget to develop the critical components of the project (e.g., basic equipment, infrastructure and design costs) is estimated at $98,000. The preferred budget, which is subject to additional fundraising, is $127,500. The budget difference represents enhancements in the quality of construction materials (e.g., trellis, paving) and the quantity and quality of farm tools and equipment.

To date, the project has received pledges and grants totaling $66,506; these funds have been contributed by the UC Global Food Initiative (UC GFI), AS Coastal Fund, TGIF, and Jack and Kim Johnson through the Johnson Ohana Charitable Foundation (JOCF). In addition, a funding proposal of $46,984 was submitted to the Student Fee Advisory Committee. SFAC has forwarded its recommendation to the Chancellor to approve the funding.

Funds for farm operations, including for student internships/positions, will be covered by the AS Department of Public Works lock-in fee, the Johnson Ohana Charitable Foundation, and the UCSB Sustainability Program. JOCF contributions will support farm infrastructure and development of curriculum on food production.

Note: JOCF has offered to help launch a fundraising campaign to assist with future program needs. JOCF and UC GFI have also provided funding for programs and broader efforts of the Edible Campus Program that are excluded from funding totals described in this item.

Schedule:

Project planning and design is proposed in July with construction in December 2016. Construction completion and first planting dates are targeted for winter of 2016/17 and the first harvest would be in Spring 2017.

Consultation:

The planning group met with numerous campus departments and professional staff regarding the Edible Campus Program and the proposed Student Farm. They included:

- Associated Students Department of Public Works, Jessie Schmitt and Anna Adriani respectively, both approved the use of AS DPW’s time for managing the farm space.

- The AS Food Bank, which acknowledged that it can accept food produced from the farm, and has already accepted oranges grown from the citrus trees that made up the first phase of the Edible Campus Program.

- Environmental Health and Safety and Risk Management have approved a wide variety of fruits and vegetables for production and distribution through the AS Food Bank as long as certain criteria are met, including provisions for a fence of a specified height and other pest-reduction measures.

- Facilities Management leadership, including Jon Cook, Associate Director, Landscape, Environmental, and Custodial Services, Matt O’Carroll, Water Efficiency and Integrated Pest Management Manager, and Jim Morrison, Superintendent of Electrical Services have been consulted. In particular, Messrs. O’Carroll and Morrison provided
extensive feedback on the farm’s operations guide. These professional staff will continue to be consulted as necessary throughout the planning of the project.

  - Early Childhood Care and Educations Services was engaged and they are supportive of the project and the proposed location.

The planning group is currently drafting program documentation including procedure and checklists for all farm maintenance activities. The document is 95% complete and will meet all EH&S requirements for daily operation.