

UC Santa Cruz

UC Santa Cruz Campus Food & Garden Guide

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Food & Garden Guide



Discover ways
to engage in
your campus
& community
food system
in here!



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About this Guide

The UCSC Campus Food & Garden Guide is designed to help you find sustainable food on campus, to share what is happening with our current food system at UCSC, to raise awareness of opportunities on and off campus, and to encourage involvement in internships and volunteer opportunities that address agriculture, hunger, nutrition, and social justice. It will also introduce you to the many campus gardens and how you can get involved with them. Our hope is that this guide will help create connections and foster a strong network of people who want to build a more sustainable and just food system. We hope these resources and connections further uplift your experience across the academic year!



The Food Systems Working Group



Formed in 2003–2004, the Food Systems Working Group (FSWG) is a student-led organization that has included UCSC students, staff, faculty, and community members. FSWG works to bring sustainably grown food produced by socially responsible operations to campus dining halls and through a collaborative process, promote education and awareness of our food system. Over time FSWG has incubated a range of projects as student voices have called attention to the intersectional relationship of food, culture, power, and equity. To this end FSWG works across experiential learning sites, curates open pollinated organic seeds for student gardens, partners on food security and basic needs efforts, and hosts outreach events to build our village, while continuing to work with Dining to improve our supply chain.

See pages 2–5 in this Guide for a detailed history of our student-led and mentor-advised efforts to advance a just and sustainable food system.

Examples of FSWG activities include:

- Hosting inspiring speakers, offering awareness-raising film nights, and providing a number of workshops and programs across campus to support students
- Continuing to work with College, Housing, and Educational Services (CHES) and campus Dining administrators to assess “real food” sourcing, analyze supply chain contracts and anal-

ysis, and foster a more just and sustainable campus food system

- Organizing regional farm tours and food systems learning journeys for students and the campus community
- Creating opportunities for students to receive credit through classes and internships that focus on food and farming
- Supporting student projects with Measure 43 funding
- Hosting “Field to Fork” tours for other universities and colleges interested in starting their own farm-to-college programs
- Working with our campus Basic Needs Committee, and UC Global Food Initiative and campus stakeholders on food access and basic needs efforts to advance student success and uplift the most helpful interventions
- Hosting events to bring students involved in campus food systems together to collaborate with each other on food sustainability projects
- Hosting events to help spread awareness to different food systems issues around campus and the world.

FSWG collaboration partners include representatives from:

- Center for Agroecology
- Community Agroecology Network

(CAN)

- Dean of Students Office
- Right Livelihood College
- UCSC Blum Center
- Education for Sustainable Living Program (ESLP)
- Campus Housing and Educational Services (CHES)
- Student Environmental Center (SEC)
- Sustainability Office
- Campus Gardens
- Interested UCSC Staff and Faculty
- UCSC Undergraduate and Graduate students
- State and National Student Empowerment Projects

How YOU Can Get Involved

To find out how to attend upcoming FSWG meetings about exciting campus and community events and projects, visit agroecology.ucsc.edu/farm-to-college/fswg/index or contact FSWG coordinators at ucscfswg@ucsc.edu. FOLLOW US on Instagram at [@ucscfswg](https://www.instagram.com/ucscfswg) to get updates on FSWG and our events.



The Roots of the Farm to College and Food Access Efforts at UCSC

by Tim Galarneau, Margaret Bishop, and Carlos Lemus

In the winter of 2003, UCSC's Students for Organic Solutions (SOS) brought together diverse stakeholders of the campus food system at the annual Campus Earth Summit to discuss how to create sustainable change in the system, including the advantages of purchasing organic produce from local farmers. This grassroots effort was largely unsuccessful in garnering support from Sodexo—the largest food and facilities management services company in North America—which was then under contract to provide all the food to UCSC campus dining halls.

During the 2004 UCSC Earth Summit, Students for Organic Solutions facilitated a group of students, faculty, staff, and representatives from student and community organizations in brainstorming ways to bring local organic food to campus dining halls. The two top strategies that emerged from the group were:

- To develop guidelines for purchasing local, organic, “socially just” food by campus Dining Services, and
- To educate and organize students to express the need for a socially just, organic, and sustainable campus food system, from the dining halls to the coffee carts.

Crafting the Purchasing Guidelines

Several months of meetings followed the 2004 Earth Summit as members of campus and community organizations came together as the Food Systems Working Group to craft the details of a purchasing guidelines proposal. Included were representatives from the Center for Agroecology, Community Alliance with Family Farmers (CAFF), Comercio Justo (a student group working to bring Fair Trade-certified products to UCSC), the Community Agroecology Network, Students for Organic Solutions, and the Education for Sustainable Living Program (ESLP)—all of whom brought expertise in various aspects of sustainable agriculture and food systems.

Based on undergraduate and graduate student interest, and with staff and faculty support through Environmental Studies and Sociology, the Food Systems Working Group developed guidelines to assist Dining Services. These guidelines prioritize local/community

driven, fair, ecological, humane, and healthful food vendors and products. In May 2004, the Food Systems Working Group formally presented these guidelines to UCSC's Dining Services, with endorsements from 2,000 meal plan holders. Soon after, UCSC Dining put the guidelines into practice. Today, based on the collaborative FSWG model, UCSC Dining invests over \$1.8 million annually in sustainable food sourcing.

Key to the success of the purchasing guidelines idea was the support of our past Dining Services director Scott Berlin and our current lead, Bill Prime. UCSC's Dining Services leadership includes executive chef Josh Martin, and assistant director Clint Jeffries, who together continue to support increasing real and sustainable food sourcing, amongst other student-engaged initiatives.

Creating a Model

Each year, FSWG reviews the goals and guidelines for the campus food system in collaboration with Dining Services, making necessary adjustments based on student demand and operational feasibility. This process is done in conjunction with UCSC's Campus Sustainability Plans. UCSC also helped shape the UC-wide sustainable food policy that includes an annual assessment providing information on the overall status of dining in terms of sustainable practices and the enhancement of



student and staff education efforts around those practices.

As UCSC's Farm-to-College program expands, the “ripple effect” grows as well, with impacts not only on local organic food producers, food system workers, and campus chefs, but on thousands of students throughout the UC system who are more aware of their food: where it comes from, who grows it, and how their choices affect the larger food system.

With its emphasis on student involvement, social justice issues, and educational opportunities, UCSC's program offers unique lessons for others working to improve the sustainability of their campus food system.

The impact of efforts such as those taking place at UCSC and throughout the UC system can now be seen across the U.S. Over the past decade most contracted food service companies such as

Aramark, Sodexo, and Compass Group have implemented sourcing and operational practices to meet the burgeoning demand for more sustainable campus food systems nationwide, while social movements introduce new campaigns and challenges for students to address.

Increasing Support for Slugs

In July 2014, former UC President Janet Napolitano allocated funding to the 10 UC campuses as part of the UC Global Food Initiative (UC GFI) to address food insecurity, sustainability, and justice. As more data was collected about the rates of food and housing insecurity for students in the UC system, the State of California allocated \$18.5 million per year for the next three years to all 10 UC campuses to increase Basic Needs Programming that helps to meet the student need. At UCSC, the Basic

Needs Working Group is developing programs to address student needs, including:

- **Increased student support services through the Dean of Students Slug Support model** Slug Support provides emergency food resources such as retail grocery gift cards, meal swipes to the dining hall, and direct financial awards. The program refers students to food pantries both on and off campus and makes referrals to CalFresh for support in the application process. In addition to food resources, Slug Support assists with housing needs such as awards to help pay for rent and utilities during an emergency as well as provides emergency housing for students experiencing homelessness and unsafe living environments. Slug Support also connects students to a multitude of resources both on and off campus as well as advocates on behalf of students



who are experiencing challenges that are impacting their ability to succeed academically and thrive holistically.

- **Farm to pantry connection through Center for Agroecology**

The UCSC Farm is a key partner in our food security work, providing fruits and veggies that have been organically grown by their peers for students who access many pantries on campus, including the Redwood Free Market, SUA Food Pantry and Lounge, Family Student Housing, and Undocumented Student Services pantry. In addition, farm produce is provided for the Cowell Coffee Shop for their meal offerings, Slugs in the Kitchen workshops, the Produce Pop-Up, and the mobile food truck, along with pop-up pantry distributions around campus.

With the addition of a half-acre hoop-house and food trailer, we are looking forward to increasing year-round campus produce production to support mobile cooking demonstrations and food distributions.

- **CalFresh outreach**

The Dean of Students (DOS) partners with Second Harvest Food Bank to assist students to sign-up for CalFresh. Second Harvest CalFresh buddies provide application assistance and renewals. CalFresh Ambassadors with the DOS Office host drop-in info sessions and outreach events throughout the year.

- **Food, Nutrition, and Basic Skills Workshops**

This collaboration between UCSC Center for Agroecology and Slug Support as well as Dean of Students Ambassadors and Community Rentals Office,

seeks to empower students in food, housing, and financial wellness during their time at UCSC, through hosting free or low-cost nutrition, budgeting, and cooking workshops. Please check our Basic Needs website, basicneeds.ucsc.edu, for events and workshops.

- **Food security data analysis and communications**

In partnership with the Blum Center, the Center for Agroecology, and UC Institutional Research and Academic Planning (IRAP), we launched the UCSC Basic Needs website in winter 2018. The website offers an online hub for campus and community food access and basic needs resources. Many student engaged research projects, undergrad and grad, are linked on our website and the UCSC Blum Center as we continue our

collective village building efforts. You may find system-wide basic needs data on the IRAP website <https://basicneeds.ucop.edu/resources/data-and-research.html>.

- **Non-transactional cafe**

Cowell Coffee Shop for the Peoples is a student-run cafe designed to increase student food access and serve as a non-transactional community hub woven into our campus food systems and broader Basic Needs efforts. The site provides a venue for trainings, workshops, distributions, and building a connected culture of student engagement and support.

- **Mobile Food Hub**

The Center for Agroecology Mobile Food Hub is a non-transactional food truck which will

primarily be stationed at Oakes College, but will also intermittently roam around campus for rotating offerings. The Mobile Food Hub will operate as an extension and West Campus iteration of the Cowell Coffee Shop culinary program, and will regularly serve locally sourced lunches in addition to hosting mobile produce pop ups and collaborative workshops and events.

This year, we will continue supporting farm-to-pantry operations and linking campus leadership with empowering student voices toward building lasting change. Visit the UCSC Basic Needs website basicneeds.ucsc.edu, an online hub for food, housing, and financial security resources, where we will be posting updates, event

calendars, and further opportunities to get involved with the Basic Needs Working Group.

For more information on farm to college and food access efforts

please contact FSWG and Basic Needs Center Advisors: Francis Ge, fmge@ucsc.edu, and Tim Galarneau, tgalarne@ucsc.edu. For campus wide basic needs efforts please contact: Kednel Jean, Basic Needs Director, kjean@ucsc.edu.



Demeter Seed Library

The Demeter Seed Library of UC Santa Cruz is a student-run organization of local farmers and gardeners who believe in the importance of preserving the genetic heritage of our food. Their mission is to preserve and breed locally adapted cultivars and seed varieties in California Central Coast. The Demeter Seed Library's objective is to help gardeners and farmers access seeds and educate youth and community members about the importance of biodiversity and seed sovereignty in our agricultural systems. Ultimately, their living seed library promotes the resiliency and autonomy of our local food system. They aim to demonstrate a society that is not reliant on large seed companies and multinational corporations that control the global food system. For program offerings this year, please check out basicneeds.ucsc.edu.



Produce Pop-Up



Produce Pop-Up is a twice-weekly low-cost organic farmstand featuring fruits and vegetables grown by students at the UCSC farm and from local farms. In partnership with UCSC Basic Needs and Santa Cruz Community Farmers' Markets, the Produce Pop-Up aims to make fresh, locally-grown produce more accessible and affordable for the entire UCSC community during the school year. All produce is half-price, and all proceeds go to the newly-established Foodways Fund for the advancement, diversification, and provision of culturally relevant, local, and sustainable foodways for UCSC students. Produce Pop-Up accepts cash, EBT, and credit card. For updates on produce



availability and Pop-Up locations, follow our [Instagram @ucscproducepopup](#), or email ucscproducepopup@gmail.com.

Real Food Calculator

In 2012, former Chancellor George Blumenthal signed The Real Food Campus Commitment, pledging UC Santa Cruz to purchase food that not only truly nourishes but also acknowledges producers, consumers, communities, and the Earth.

The Real Food Calculator is a tracking system that works to increase UCSC Dining's purchases of "real food," a holistic term for a value-based food economy. Food purchases are classified as "real food" if they meet one of the four categories:

Local and Community-based: Food purchases can be tracked to locally-owned farmers and businesses. Food products travel fewer miles and support the local economy.

Humane: Animals are raised in a stress-free environment, without hormones and unnecessary medication.

Fair: Workers in all aspects of the food production system, including harvest, distribution, and food preparation, have access to safe conditions, a fair wage, and equal opportunity employment.

Ecologically sound: Farmers and business owners run food production operations with sustainable practices such as renewable energy, alternative agriculture, and preserving natural resources.

Purchase qualifications are then categorized into a Real Food criteria that works like a stop-light, using green, yellow, and red categories to track the amount of sustainable food on campus. For example:

GREEN LIGHT:
Meets the standard of real food

Produced fewer than 250 miles away
Independently owned businesses and farmers

YELLOW LIGHT:
Counts as real food

Produced fewer than 250 miles away
50% of ingredient meet Real Food criteria

RED LIGHT:
Does not meet Real Food criteria

Existing labor violations
Disqualifying ingredients like high fructose corn syrup or caramel coloring
Producer is known to be a Concentrated Animal Feeding Operation (CAFO)

The objective of the Real Food Calculator is to shift non-Real Food purchases (red light) with Real Food (green light).

The Real Food Calculator effort at UCSC also informs and engages meal plan holders, UCSC Dining administration and staff, and other stakeholders interested in sustainable food procurement through

tabling, events, and other forms of outreach.

This project is driven by the UCSC Food System Working Group's (FSWG) partnership with UCSC Dining. If you would like to follow our work or contact us, email us at rfcteam@ucsc.edu or follow our [Instagram, @real-fooducsc](#).



Strawberry and Justice Festival 2023

The Strawberry & Justice Festival is a free annual campus and community event with a focus on food, fun, and education hosted each May by the students of the Food Systems Working Group.

In this festival, we invite panel speakers to speak on a variety of topics regarding food and social justice and sustainability, including live music, activity tables, workshops, and free strawberries! This event is planned with the aim to educate people on the importance of understanding food systems and sustainability, along with building community.



Look online this winter at agroecology.ucsc.edu for the final spring 2024 event date and program. For questions and collaboration inquiries please contact Francis Ge at fmge@ucsc.edu



Harvest Festival 2022



The 2022 Harvest Festival was the first in-person Harvest Fest since the pandemic! This event aims to deepen the understanding of food systems and sustainability. This event is held in the UCSC campus farm, hosting live music, pie and salsa contests, apple pressing, workshops, food vendors, chicken petting, farm tours, and much more! We invite kids, UCSC and Cabrillo students, and Friends of the UCSC Farm and Garden, amongst any other interested community members to attend this event in which we build community and educate others on what work is done on the farm, displaying the diversity of crops, soil experiments, and biodiversity on the farm.

For the fall 2023 program plan look online at agroecology.ucsc.edu under events.



The UC Santa Cruz Real Food Campus Commitment & Measure 43



On February 17, 2012, former Chancellor George Blumenthal signed UCSC's Real Food Campus Commitment, making UCSC the first campus in the University of California system to commit to the national Real Food Challenge campaign's goal of purchasing 40% or more "real food" for Dining Services by 2020—double the 20% required by UC Office of the President's current sustainability initiative.

UCSC already has an outstanding track record of sourcing real food

for the campus dining halls. Since 2004, UCSC's Dining Services has increased the amount of its real food purchases annually, including the organically grown products it buys from local farmers. As we move past 2020, campus leaders also recognize that food services must be kept both affordable for all students and economically viable for the campus. With the co-leadership of students in FSWG, the model of change serves to inspire the next generation of leadership while providing practical lessons and wisdom from seasoned staff and faculty.

The Real Food Campus Commitment builds on UCSC's history both of real food purchases and of student efforts to improve the campus food system and increase their own learning opportunities. It commits UCSC to education programs that give students hands-on experiences in the campus's gardens and at the Center for Agroecology/UCSC Farm, on Food System Learning Journeys, and through internships and leadership training. It also supports FSWG members to work with students and diverse stakeholders

to establish a real food policy plan within the food section of the campus's overall sustainability plan.

The commitment will continue efforts to support and recognize local growers and farmworkers while recognizing the importance of keeping food service staff members informed and part of ongoing efforts. Finally, the commitment serves as a model for students and administrators at other campuses to work together to establish their own commitments to sustainability.

Measure 43 (M43) has funded a variety of campus staff- and faculty-advised projects. In addition to the Demeter Seed Library (at left), M43 grants in 2022 included support for —

- **Robotic Farming at the Sustainability Lab:** building a system that allows a user to control a set of biomimetic arms and hands using a VR headset to enable remote harvesting of lettuce in vertical farms.
- **Alternative Spring Break 2023 in Watsonville:** Colleges 9 and John R. Lewis College brought 20 UCSC undergraduate students to Watsonville for a hands-on, intensive experience focusing on issues of food and environmental justice. The five-day program included: (1) garden-based education at the community farm at Calabasas Elementary School; (2) working alongside local food business entrepreneurs at the Pajaro Valley Kitchen Incubator; (3) working

Since 2004, UCSC's Dining Services has increased the amount of its real food purchases annually, including the organically grown products it buys from local farmers.

on a mural with elementary and high school students; (4) discussing relevant issues with students in Watsonville High School's ECHO program, a leadership skill development program; (5) collaborating with the Digital Nest; (6) volunteering at the Second Harvest Food Bank.

- **College Nine and John R. Lewis College Garden Project:** building community among the Colleges Nine and Lewis student body, with a focus on the college themes of social justice, community, and international and global relations. We hope for the garden to be a space that reflects the global diversity at the colleges and honors the indigenous peoples of this area.
- **Reactivation of Oakes Garden:** revitalizing a learning and teaching space for sustainable and regenerative agriculture. Project

goals include: a greenhouse and propagation area, establishing an irrigation system, hosting events and workshops, and offering stipends to student volunteers to encourage continuity and leadership development.

Measure 43 supports the Real Food Calculator, a team of student staff interns conducting research and analysis on campus food purchases to better understand how to increase local, organic, humane, fair, and socially just relationships with those who harvest, process, and distribute food we consume at UCSC.

In the coming year we are looking to increase partnerships to support student food access and security as an important commitment for ensuring no UCSC Slugs go hungry. With the development of the UCSC Basic Needs Working Group we will be working closely to advance new services, communication, and support for students at UCSC who live on or off the hill.



Campus Food System Orgs and Affiliates

Center for Agroecology

agroecology.ucsc.edu

Through the work of the Center for Agroecology, UCSC students, apprentices, staff, and faculty have developed cutting edge programs in food systems and organic farming research and extension, national and international work in agroecology, an internationally known apprentice training course, an award-winning children's garden, and much more.

Community Agroecology Network (CAN)

canunite.org

CAN is a multinational non-profit organization working toward social, economic, and environmental justice in five regions of Nicaragua, Mexico, and California. CAN forms action research partnerships with community-based organizations, farmers' cooperatives, nonprofits, and universities to generate local solutions for community-based sustainable development.

Food, What?!

foodwhat.org

FoodWhat?! is a youth empowerment and food justice organization using food, through sustainable agriculture and health, as the vehicle for growing strong, healthy, and resilient teens. We partner with low-income and struggling youth across Santa Cruz County to grow, cook, eat, and distribute healthy, sustainably raised food and address food justice issues in our community.

UCSC Sustainability Office

sustainability.ucsc.edu

The Sustainability Office strives to foster a culture of diverse, equitable and inclusive sustainability at UCSC. We actively engage students, staff, faculty and community members through education, leadership development, institutional change and behavioral transformation. We build partnerships with students and community members to improve UCSC's environmental performance, seeking to model the way for how large institutions can work collaboratively to solve some of the world's biggest environmental and social justice challenges.

Right Livelihood College

rightlivelihood.ucsc.edu

Founded in 2013, the Right Livelihood College at UC Santa Cruz is a partnership between UC Santa Cruz and the Right Livelihood Foundation. Housed at the UCSC Institute for Social Transformation, the Right Livelihood College links faculty and students with 'Alternative Nobel Prize' Laureates for research and education about proven solutions to the world's most pressing global problems.



Blum Center

blumcenter.ucsc.edu

The Blum Center works to alleviate poverty, reduce economic inequality, and advance economic justice. Our community-engaged research brings together community partners and stakeholders and UCSC students and faculty. We develop concrete, scalable strategies for improving the well-being of low-income individuals and families, including women and mothers, communities of color, people experiencing homelessness, and minoritized students. Our research collaborations produce information and analysis that illuminates community needs and strengths, offers insight into program effectiveness, and provides tools and resources that can be used to challenge inequities and change systems. Our focal areas include poverty alleviation, fiscal equity, and food and housing security. Much of our work is with women and families.

UCSC Gardens

UCSC Farm

HOW TO FIND IT

The Farm has three main pedestrian entrances: the "Hay Barn gate," just up the hill from the Cowell Hay Barn, the "Gatehouse gate," a short walk down the gravel road that begins at the intersection of Coolidge Drive and Ranch View Road (next to the bike path), and the "back gate," across the bike path from the Village. Directions and a map are available online at agroecology.ucsc.edu/visit/directions.

HISTORY

The UCSC Farm was founded in 1971 and has since expanded to include 30 acres of hand-dug garden beds, tractor-tilled row crop fields, research fields, orchards, greenhouses, a laboratory,

learning spaces, and offices. Since its founding, the Farm has served as a research site for faculty, staff, and partners and an outdoor classroom for residential apprentices, students, and community members. In recent years, production at the Farm has shifted to providing produce to students through the UCSC Basic Needs program.

NICHE

One of the oldest certified organic farms in the nation, the UCSC Farm is a unique site for developing and demonstrating sustainable practices and agroecological principles that maintain soil fertility and crop yields while protecting natural resources. UCSC staff, faculty and students use the Farm as an outdoor classroom for undergraduate courses and a "living laboratory" for research projects. A portion of the Farm is dedicated

to growing food for student food pantries, the Produce Pop-Up, and the Cowell Coffee Shop. You can learn more about the UCSC Farm at agroecology.ucsc.edu.

HOW TO GET INVOLVED

- Through internships and paid opportunities, students can choose to focus their work at the Farm.

Visit agroecology.ucsc.edu/get-involved/internships to learn more and sign up for an internship and agroecology.ucsc.edu/get-involved/jobs to see current job openings. The Farm is open to the public from 8am to 6pm daily.

KEY CONTACTS

- Damian Parr: (831) 359-8710, dmparr@ucsc.edu
- Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu



Colleges 9 & John R. Lewis College Garden

HOW TO FIND IT

Located on the walking path up to College 9/John R. Lewis College, right across from the Student Health Center.

HISTORY

The construction of the Colleges Nine and Ten Community Garden was started in 2012 after an initiative was started by students and faculty at Colleges Nine and Ten to turn an unused grassy area into an active community space captivating the themes of the two colleges. These students volunteered to clear the grassland and build our first raised garden beds and were granted funding to build a storage shed and an ADA compliant walkway. In the following years more work has been done to develop and add more capacity and func-

tionality to the garden. In spring 2019, with help from Dr. Linnea Beckett's Community Gardens class, (CLNI-70) the Garden Club constructed two more garden beds and planted 5 new fruit bearing trees.

NICHE

The Colleges Nine and Ten Community Garden seeks to build a strong and diverse community at UCSC centered around the Colleges Nine and Ten themes, "International and Global Perspectives" and "Social Justice and Community." We seek to create a space that celebrates and recognizes ethnobotanical knowledge, culturally diverse foodways, and indigenous resource management. We bring together students, staff, faculty, and off-campus experts to



promote a hands-on educational environment through classes, volunteering, and events. The Colleges Nine and Ten Garden also serve as a connection between UCSC and community partners in Watsonville; we see it as a "sister garden" to a community garden we helped to establish at Calabasas Elementary School to foster food security, food sovereignty, and participatory governance.

HOW TO GET INVOLVED

Starting in the summer, we will begin hosting community workdays again. Beginning fall, we will begin hosting in person and virtual garden club meetings again, in addition to workdays.

Our garden has been approved to host small events. We are currently working on revitalizing the garden and will concentrate on workdays, however once Fall begins we will continue with safe in person club meetings, workdays, and collaborative events. Check out our IG page, @ourgarden910, to learn about these opportunities. We are very active there and constantly post about our work.

CLUB

9gardenclub10@gmail.com

LEADS

creyes19@ucsc.edu
sarmcfad@ucsc.edu
jmgoodri@ucsc.edu

Instagram: @ourgarden9,jrl



Oakes Garden

HOW TO FIND IT

Located across from the Provost's House and above the West Field.

HISTORY

After a long fallow period, groundskeeper John Palochak planted herbs and ornamentals in 1997. Pear and apple trees were added as part of the Edible UCSC project in 2007. In 2009, two students working with the Student Environmental Center established a 2-unit course.



NICHE

Today the students involved with the Oakes Garden seek to blend ecological and cultural connections into its design and maintenance.

The design of the garden involves winter crops that can rely on the plentiful Santa Cruz rains, low-water summer crops, and a forest garden of perennials. Stay tuned—or better yet, get involved—to see what will emerge.

OBJECTIVE

Our main objective is to transform the Oakes Garden to let students build a bridge amongst their community and to prove that as students we can create an organization that can benefit everyone in the community.

Our goals for the garden include strengthening community, hosting creative workshops on food, agricultural, and horticultural topics, making healthy food more accessible, educating the Oakes community on food yield and crop research, addressing food insecurity and other issues by giving students a platform for voicing



their concerns among peers, and inspiring other college gardens to use their own spaces to address food injustice.

MEMBERSHIP

We seek for this garden to remain within the control of Oakes students. We seek to keep any decision making within the leadership and hands of the Oakes Garden Group. We do so as to accurately reflect this community's needs, however we are eager to have this garden available for non-community members as well.

KEY CONTACTS

- OGarden.ucsc@gmail.com
- oakes-garden-club-29.webself.net/products



Stevenson Garden



HOW TO FIND IT

The garden can be accessed by walking through Stevenson towards the knoll. Once on the knoll, the space is located to the left.

HISTORY

The Stevenson Garden broke ground in the spring of 2011 through Path to a Greener Stevenson (PTAGS). The initial goal was to create a learning space to bring the Stevenson community together and promote sustainability within the college. The project was the first college garden on the East side of campus! A student internship program was developed in the summer of 2011 and has provided the base of stewards of the garden. Then, in the winter of 2011 the Stevenson Community Garden received approval from the campus planner to greatly expand our space, and received a generous grant from the Stevenson Student Council to fund the expansion. We

held garden workdays that successfully installed a fence extension and gates for the expansion.

With the support of Campus Sustainability Council, Stevenson Student Council, the garden has continued to grow and thrive. The garden receives food waste from apartments on the east side of campus and composts the food, eventually adding the compost to the garden's soil. The space now has a variety of demonstration garden beds, fruit trees, perennial plants, and active volunteer and intern involvement.

NICHE

Located on the knoll overlooking the expansive Monterey Bay, the garden has exquisite views of the ocean and the city of Santa Cruz. As the first student garden on the east side of campus, the Stevenson Garden aims to create a safe space for all people to explore, grow, and make connections about the role food systems play into sustain-

ability, food justice, and nutrition. While transforming the landscape and soil into fertile and productive land, the garden also hopes to provide a student powered space where students from different disciplines can come together. The food grown is available for all community members and volunteers to take, free of charge.

HOW TO GET INVOLVED

- Contact the ENVS Internship Office or annefreiwald@ucsc.edu to sign up for a 2-unit internship fall, winter, or spring
- In person internships are on hiatus.
- Check the Stevenson Instagram [@stevensonucsc](https://www.instagram.com/stevensonucsc) for updates and ways to get involved remotely

KEY CONTACTS:

- For inquiries email stevenson-garden-core-group@ucsc.edu
- Come follow us on **Instagram!** [@stevensongarden_ucsc](https://www.instagram.com/stevensongarden_ucsc)

Kresge Garden

HISTORY

A group of students and leaders from the Alan Chadwick Garden broke ground for a garden at Kresge during the college's construction in the 1970s. However, as time passed the garden was not given the care it needed. In the late 1990s Darien Rice, the Kresge groundskeeper at the time, helped a dedicated student replace the garden fence and delineate beds. In 2007, the Kresge Garden Co-op was founded through the dedicated work of students, alumni, staff, and faculty so that the garden would receive the consistent care it needed to thrive. That same year, 15 apple and pear trees were planted as a part of the Edible UCSC project, a project that initiated the planting of 80 fruit trees across the campus gardens. Since then, garden co-op members have taken care of the Kresge Garden while hosting internships, classes, workshops, and events, and in the process, the garden has become a community space for many.

NICHE

The Kresge Garden is uniquely located on the outskirts of the Porter Meadow, an ideal ecosystem for many plants native to Santa Cruz. Spacious and expansive, the garden features a unique array of perennials, annuals and orchards with lots of space and seating for people to gather. The garden is open all year long, and even in the winter, it receives a lot of sunshine, often feeling like the



warmest spot on campus. As one of the biggest gardens on campus, there is always space for new plants and gardening projects, and the garden has also served as a space for many students' research. The Kresge Garden Co-op also works closely with the Kresge Natural Foods Co-op, and food grown in the garden will be left at the Natural Foods Co-op for students to pick up for free.

HOW TO FIND IT

The garden is located on the edge of Porter Meadow near the Kresge J and K apartments, and can be accessed from the road behind the Kresge Piazzetta.

KEY CONTACTS

- Email the co-op at garden-coop-core@googlegroups.com
- Check out kresgegarden.blogspot.com for more information about the Kresge Garden, reading and mutual aid resources, and online gardening guides.



Rachel Carson Garden



HOW TO FIND IT

The garden is located to the west of the Rachel Carson College (formerly College 8) Dining Hall (below the volleyball courts), near the bridge to Family Student Housing.

HISTORY

In 1995, a small group of students broke ground for the garden with assistance from Steve Gliessman, a professor of Environmental Studies and Agroecology. The next year, Gliessman began teaching a

1-unit course in the garden, focusing on the key concepts of organic agriculture, soil maintenance, food systems, and “learning by doing.” A group of students from the Student Environmental Center began maintaining the garden and teaching the course in 2009, and have kept it thriving.

NICHE

With majestic views of Wilder Ranch State Park and the ocean beyond, the Rachel Carson College Garden is a treat for the senses. Rows of vegetables are grown amongst perennial flowers, herbs, and a variety of fruit trees, while student paintings adorn the fence and pathways. Thanks to the garden’s educational focus, there are always new crops and techniques being tried, and anyone is welcome to stop by and take a small sample of the food and flowers being grown.



Alan Chadwick Garden



HOW TO FIND IT

Located below Merrill College, the garden is visible above McLaughlin Drive, across the street from Stevenson College.

HISTORY

The Student Garden Project began in 1967, soon after UCSC was founded. Alan Chadwick, an English horticulturalist, established the garden and implemented a gardening style that combined the French Intensive and Biodynamic methods. These organic gardening practices rapidly improved the soil’s fertility and crop yields, and students began flocking to the garden, creating an informal “apprenticeship” program. In 1975 Orin Martin became the Garden Manager, and since then he has worked to expand opportunities for students, while maintaining a diverse orchard, hand-dug garden beds, and stunning flowers.

NICHE

The Chadwick Garden is a wonderful example of how aesthetic beauty and agricultural productivity can play off each other. Located on a south-facing slope, the garden’s 3 acres feature numerous double-dug, highly productive vegetable beds, over 150 varieties of apple and other fruit trees, and a bounty of ornamental flowers and native plants.

HOW TO GET INVOLVED

- Through the Center for Agroecology internship, students can choose to focus their work at the Alan Chadwick Garden.
- Visit agroecology.ucsc.edu/get-involved/internships to learn more and sign up for an internship.
- The garden is open to the public from 8am-6pm daily.

KEY CONTACTS

- Damian Parr: (831) 359-8710, dmparr@ucsc.edu
- Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu



Life Lab Garden Classroom

Drawing on over forty years of work with young people in gardens, Life Lab, is a national leader in the garden-based learning movement. Through workshops and consultations, we have provided tens of thousands of educators across the country with



the inspiration and information necessary to engage young people in gardens and on farms. Our workshops and award-winning publications are the go-to resource for educators and families interested in engaging young people in gardens. At the Life Lab Garden Classroom educational center in Santa Cruz and the Blooming Classroom garden in Watsonville, we promote experiential learning for people of all ages through field trips, children's camps, and teacher workshops. Through district-level partnerships, we help whole communities make a thriving garden classroom a core asset of all of their schools.



UCSC Arboretum



The UC Santa Cruz Arboretum & Botanic Garden's rich and diverse collection contains representatives of more than 300 plant families of Mediterranean climates. The garden maintains collections of rare and threatened plants of unusual scientific interest. Particular specialties are world conifers, primitive angiosperms, and bulb-forming plant families. Large assemblages of plants from Australia, New Zealand, South Africa, and California natives are displayed on the grounds. Many of the species in these collections are not otherwise available for study in American botanical gardens and arboreta.



Student-Run Organizations on Sustainability

Campus Sustainability Council

The Campus Sustainability Council (CSC) is a student-run granting body whose role is to provide registered student organizations on campus the opportunity to launch their own initiatives to promote sustainability and environmental justice projects through UCSC including education, programming, and conducting sustainable operations.

We make it possible for student organizations to create innovative projects that promote sustainable practices.

Major campus changes have been kick-started by CSC funded programs including a bike lending "library," food systems initiatives that brought organic and sustainably sourced food to our dining halls, the founding of 6 gardens in the colleges, and the elimination of plastic shopping bags at the bookstore. These CSC-funded initiatives and many more are created by students and led by students.

Enviroslug

Did you know that UC Santa Cruz is second to last out of ALL UC Schools when it comes to diverting waste away from landfill? If this information frustrates you or you want to learn more, check out Enviroslug! Founded in 2001, Enviroslug is a collective of student-led organizations that fights against the climate crisis and advocates for sustainability on campus through student leadership. Enviroslug is comprised of three organizations fighting for UCSC to meet its Zero Waste goals: the Student Environmental Center which runs the No Time to Waste Campaign to ban single-use items on campus, the Education for Sustainable Living Program which designs a UCSC course on sustainability, and the Campus Sustainability Council which acts a funding body for student sustainability projects. All orgs are looking for new members so please reach out to us at sec-group@ucsc.edu if you want to join! To learn more about us check out our [@Instagram @enviroslug](https://www.instagram.com/enviroslug) or website [enviroslug.org](https://www.enviroslug.org). Thanks for reading!



People of Color Sustainability Collective

The People of Color Sustainability Collective (PoCSC) is an Ethnic Resource Centers initiative that works in collaboration with College Nine, College John R. Lewis, and the Campus Sustainability Office. PoCSC aims to highlight the contributions that people of color; past, present, and future have made to environmental sustainability and works to redefine the definition and values of sustainability to be inclusive of all underrepresented populations. In hosting student discussion spaces, student of color caucuses, social media awareness campaigns, workshops, and speaker panels, PoCSC aims to create a space for our community to have a critical dialogue about the intersections between race, ethnicity, class, gender, culture, national origin, and the environment.

PoCSC aims to highlight the contributions that people of color; past, present, and future have made to environmental sustainability

Food Access Resources



Cowell Coffee Shop

Cowell Coffee Shop is a non-transactional cafe that promotes food sovereignty. It is run through the UCSC Basic Needs Program and the Center for Agroecology. At Cowell Coffee Shop, teams of interns are taught to create seasonal and culturally relevant dishes from school farm produce. The Cowell Coffee Shop teaches interns kitchen basics like knife skills and proper food handling and cleaning, along with more complex topics like exploring cultural flavor palettes and the versatility of our locally grown ingredients.



Redwood Free Market

The Redwood Free Market supports the success of all students. We believe that access to food is a human right and are dedicated to destigmatizing food insecurity. Through a holistic approach, we prioritize the needs of students above all else. We are a safe haven that promotes liberation and well-being for all students. Stay Connected by following us on **Instagram: @redwoodfreemarket** and on **Facebook, UCSC Food For All.**

How does it work?

The Redwood Free Market is open to any UC Santa Cruz student. All you need is your student ID!

You will be asked to fill out our pantry intake form at your first visit to any participating food distribution site during the school year. This is required at every visit but some questions only need to be answered at your first visit. This form is standard across all participating food distribution sites.

We are a choice based, no limits pantry, meaning there are absolutely no limits on what you take or how many times you access the pantry in a week.

What's in Stock?

They say "it takes a village," and this saying is an apt description of how we've managed to put together the great variety of goods our students find at the RFM each Distribution Day. We'd like to show appreciation for the organizations that support our mission and recognize what they have done for our pantry and our community.

- Students at the Center for Agroecology, work hard for this Pantry, bringing their produce where it's dearly needed in an effort to build an ecologically and socially responsible food system in the local community.
- Produce Pop-Up is a twice weekly low-cost organic farmstand with produce sourced from the UCSC farm and local vendors. They deliver their extra produce after their pop-ups where it goes to students.
- The Cowell Coffee Shop crafts those delicious tastes-like-home-made (because it is) meals we occasionally stock. They also split their food recovery items that are



gathered across Santa Cruz and on campus.

- Dining Services donates offerings from the various retail locations on campus. Our students enjoy the snacks, candy bars, and cereal options!
- Santa Cruz Community Farmers' Markets Partnerships between the Center for Agroecology and market vendors make farm fresh produce available to our patrons at the RFM. Recently, we have started ordering produce from Dirty Girl Farm
- Second Harvest Food Bank is an external organization we are very familiar with at UCSC as a partner with the Dean of Students, and resident of its offices pre-quarantine. Its representatives still offer remote assistance and advocacy in applying for the state food benefits program CalFresh. Students of the Pantry can also thank SHFB for their morning scramble, as our eggs along with most of the staples found in the Pantry are donated to us from this local food bank!

- New Leaf Markets is a business started here in Santa Cruz which aims to stock locally-grown natural, organic food sustainably produced by farmers, ranchers and fishers. In its growing success, New Leaf has spread while maintaining its roots as an ally to many local nonprofits. One of the most in demand products that we have received from New Leaf has been locally baked bread!

How Can I Help?

Your contributions help alleviate food insecurity at UC Santa Cruz!

Donate to the Fund—How and What Should I Donate?

If you would like to donate items contact us at redwood@ucsc.edu.





CalFresh

CalFresh A Program that Can Help Support Your Monthly Grocery Budget

What is CalFresh?

CalFresh is a financial aid program that awards you up to \$204 a month to buy groceries. Essentially, it's a free debit card for groceries - you can check the balance online or over the phone. You're likely eligible if you are approved for Work-Study, work part-time (work 20 or more hours a week, or average about 80 hours a month), have children, receive Cal Grants A or B, or participate in an EOP/



EOPS, or AB12/AB212 program. For a full list of programs, visit the CalFresh page on the UCSC Basic Needs website (basicneeds.ucsc.edu).

How to Apply

There are many ways to apply for benefits; on-campus support with a peer ambassador is available and recommended:

- Email CalFresh@ucsc.edu or visit our CalFresh Calendar, to set up a virtual appointment to fill out the CalFresh Application with one of our Second Harvest Food Bank CalFresh buddies.
- Enrolled at UCSC but not living in Santa Cruz County? Email us at CalFresh@ucsc.edu and we can connect you with resources across California!
- Apply online via getcalfresh.org/s/shfb; select Santa Cruz County. If you are student who

commutes to UCSC, select your county of current residence. If you would like assistance from one of our Second Harvest Food Bank CalFresh Buddies in the future, answer affirmatively, when asked if SHFB can keep your contact information.

- Apply by phone: 1-888-421-8080.

How long will applying take?

It takes just a couple of minutes to check your eligibility and apply. The county will call you to verify your situation (it may come from a blocked or unknown number). If approved, you'll get money within 30 days.

Where can CalFresh be used?

An interactive map of all EBT retailers in Santa Cruz is linked here and also listed on basicneeds.ucsc.edu; all Santa Cruz Community Farmers' Markets accept EBT and WIC.

UC Santa Cruz Dining

This year, the dining experience has been modified to accommodate current public health guidance. Reducing the spread of COVID-19 remains a top priority, and we are continuously evaluating how we can best achieve this goal.

Dining halls are not offering drop-in meal service; instead, all meals must be ordered online in advance, and picked up at the specified time. Face coverings and social distancing are required for meal pick-up. Learn about online ordering using the GET App by visiting dining.ucsc.edu. Dining halls will not be open to the public, and seating will not be offered until further notice.

Other on-campus dining options may be available. Visit dining.ucsc.edu/eat to see what's open today.

The GET App

With the GET app or the GET website (get.cbord.com/ucsc), students can.

- Purchase Flexi Dollars
- Purchase Slug Meals
- Purchase a voluntary meal plan
- Order a meal for pick-up from the dining hall
- Scan in at the dining hall entrance using the app on your phone and the contactless scanner
- Check your account balance



Get more than you paid for! Using the GET App, you can get free Slug Meals when you buy in large quantities. You can also get 1000 Flexi Dollars for \$850, or 1500 Flexi Dollars for \$1275. A Flexi Dollar is the value equivalent to the US Dollar, so this is a great deal for students, faculty, and staff. Flexi Dollars can be used anywhere on campus, and are accepted at some local off-campus businesses. GrubHub now accepts Flexi Dollars, so you can use them as currency anywhere and everywhere that GrubHub operates. More details at dining.ucsc.edu.

Real Food Calculator

The Real Food Calculator team was created from the Real Food Challenge, a student-led, nation-wide campaign with the mission of increasing sustainable and socially just foods on college campuses through tracking institutional purchasing. The team, in collaboration with UC Santa Cruz Dining, uses the Real Food Calculator to audit our campus' dining procurement. We research and compare dining purchases to the Real Food Standards, which defines Real Food as food produced in a fair, humane, ecologically sound, and local or community-based manner. Through tracking dining hall purchases, we hope to create transparency and bring awareness to Real Food procurement on campus. Email us at rfcteam@ucsc.edu or follow our Instagram @[realfooducsc](https://www.instagram.com/realfooducsc).

Our Dining Halls

UCSC has five dining halls. See what's open today by visiting dining.ucsc.edu.

COWELL/STEVENSON

Located on the hill above the East Field, this dining hall features a fantastic view of the Monterey Bay, with outdoor patio dining available to capture the crisp ocean breezes.

CROWN/MERRILL

Serving the east side of campus, this dining hall will serve as headquarters for the UCSC Dining Bakery Team this year.

PORTER/KRESGE

Serving the west side of campus, this dining hall features a



remodeled serving area made with natural, sustainable textures and surfaces.

RACHEL CARSON/OAKES

Located near the West Field House, this dining hall features incredible views of the hillsides of Santa Cruz.

COLLEGE NINE & JOHN R. LEWIS COLLEGE

Nestled in the redwoods near the academic campus core, this is our largest dining hall. Upstairs, you'll find Terra Fresca Restaurant and Coffee Bar.

Local Restaurants/Retailers Guide

Taqueria Agave II

1836 Soquel Ave, Santa Cruz
Monday-Sunday 9am-10pm
(831) 426-5933
taqueriaagave.com
27 minutes bus/15 minutes car
\$

Upper Crust Pizza

2415 Mission St, Santa Cruz
Monday-Sunday 10am-10pm
(831) 423-9010
uppercrustsc.com
16 minutes bus/5 minutes car
\$\$



Whiting's Foods

613 Beach St, Santa Cruz
Monday-Friday 9am-4pm
(831) 423-1890
whitingfoods.com
28 minutes bus/9 minutes car
\$\$

Canton Westside

1230 Mission St, Santa Cruz
Monday-Sunday 11am-9pm
(831) 423-0688
cantonwestside.com
9 minutes bus/4 minutes car
\$\$

La Posta

538 Seabright Ave, Santa Cruz
Wednesday/Thursday/
Sunday 5pm-8:30pm
Friday-Saturday 5pm-9:30pm
(831) 457-2782
lapostarestaurant.com
31 minutes bus/12 minutes car
\$\$

Food Bin and Herb Room

1130 Mission St, Santa Cruz
Monday-Sunday 8am-9pm
(831) 423-5526
foodbinherbroom.com
9 minutes bus/4 minutes car
\$\$

Cafe Mare

740 Front St, Ste 10
Santa Cruz
Sunday-Thursday 11:30am-
2pm, 5-9:30pm
Friday-Saturday 11:30am-
2pm, 5-10pm
(831) 458-1212
cafemare.com/mobile
14 minutes bus/9 minutes car
\$\$



Betty Burgers

505 Seabright Ave, Santa Cruz
Sunday-Thursday 11am-8:30pm
Friday-Saturday: 11am-9pm
(831) 600-7056
bettyburgers.com/m
31 minutes bus/14 minutes car
\$\$

Cafe Delmarette

1126 Pacific Ave, Santa Cruz
Monday-Thursday 9am-3:30pm-
Friday-Sunday 9am-4pm
(831) 420-1025
cafedelmarette.com
34 minutes bus/15 minutes car
\$

Cafe Gratitude

103 Lincoln St, Santa Cruz
Monday-Sunday noon-8pm
(831) 427-9583
cafegsc.com
29 minutes bus/13 minutes car
\$\$

Chocolate

1522 Pacific Ave, Santa Cruz
Monday-Friday 5pm-9pm
Saturday-Sunday noon-9pm
(831) 427-9900
chocolatesantacruz.com
21 minutes bus/10 minutes car



El Palomar

1336 Pacific Ave, Santa Cruz
Sunday-Thursday 11am-9:30pm
Friday-Sunday 9am-4pm
(831) 425-7575
elpalomarsantacruz.com
31 minutes bus/14 minutes car

Gabriella Cafe

910 Cedar St, Santa Cruz
Sunday 10am-2:30pm
Monday closed
Tuesday-Saturday 11am-2:30am,
5-9pm
(831) 457-1677
gabriellacafe.com
42 minutes bus/13 minutes car

Gildas Family Restaurant

37 Municipal Wharf, Santa Cruz
Sunday-Monday 9am-9pm
(831) 423-2010
gildas-restaurant.com
38 minutes bus/15 minutes car



Los Pinos

2019 N. Pacific Ave, Santa Cruz
Wednesday-Monday 10:30am-
8:30pm
Tuesday closed
(831) 425-2554
lospinosantacruz.com
27 minutes bus /12 minutes car



California Green Business Certification

The California Green Business Network works with small- to medium-sized businesses to create a vibrant green economy and provide resources to help businesses conserve water, energy, and other resources. In Santa Cruz, certified Green Businesses have met regulatory standards in reducing water use, conserving energy, purchasing recycled content products, eliminating toxic cleaning chemicals, improving worker safety, and reducing waste to landfill. We are choosing to highlight the importance of the program and marking restaurants and retailers that are Green Business certified with the California Green Business Network certification symbol.



Café Cruz

2621 41st Ave, Soquel
 Monday-Saturday 11:30am-9pm
 Sunday 5-9pm
 (831) 476-3801
cafecruz.com

57 minutes bus/13 minutes car



Hula's Island Grill

221 Cathcart St, Santa Cruz
 Monday-Tuesday 4pm-10pm
 Wednesday-Friday noon-10pm
 Saturday 11:30am-10pm
 Sunday 11:30am-9:00pm
 (831) 426-4852
hulastiki.com

16 minutes bus/9 minutes car



Mission Hill Coffee & Creamery

1101 B Pacific Ave, Santa Cruz
 Open daily noon-10pm
 Except Saturday 11am-11pm
 (831) 508-0774
missionhillcreamery.com

14 minutes bus/9 minutes car



Charlie Hong Kong

1141 Soquel Ave, Santa Cruz
 Open daily 11am-10pm
 (831) 426-5664
charliehongkong.com

33 minutes bus/14 minutes car



Shopper's Corner

622 Soquel Ave, Santa Cruz
 Open daily 6am-9pm
 (831) 423-1398
shopperscorner.com

35 minutes bus/14 minutes car



New Leaf Community Markets-Downtown

1134 Pacific Ave, Santa Cruz
 Open daily 8am-9pm
 (831) 425-1793
newleaf.com

18 minutes bus/8 minutes car



New Leaf Community Markets-Westside

1101 Fair Ave, Santa Cruz
 Open daily 7am-9pm
 (831) 426-1306
newleaf.com

19 minutes bus/6 minutes car



Staff of Life

1266 Soquel Ave, Santa Cruz
 Open daily 8am-9pm
 (831) 423-8632
staffoflifemarket.com

38 minutes bus/16 minutes car



Thank you



Message to workers

This message is to express the Food Systems Working Group's profound appreciation for your unwavering dedication and exceptional efforts in your respective roles. Each of you plays a significant part in making the UC Santa Cruz campus a remarkable place of beauty, learning, and growth.

To the devoted field workers at the campus farm, we thank you. Your tireless work in nurturing our land, cultivating crops, and promoting sustainable agriculture contributes not only to our tables but also to our education and understanding of the importance of local, organic produce.

To the diligent individuals who maintain our campus, your dedication is evident in every corner of the campus. From the immaculate gardens to the amazing services and pursuit to a higher standard, your work creates an environment that inspires and fosters creativity and learning. Your meticulous attention to detail helps preserve the natural beauty of our campus, enhancing the daily experiences of all who visit and reside here.

In all conditions and through all seasons, you show up and perform your best, contributing to the soul and spirit of the campus. Please know that your work is recog-

nized, valued, and deeply appreciated by the entire UC Santa Cruz community.

In closing, we want to express our deepest gratitude. The beauty of UC Santa Cruz lies not just in its landscapes but also in the hands that tend it. The essence of this guide, and indeed the spirit of our community, is a reflection of your hard work.

On behalf of the entire Food Systems Working Group team, thank you.

UCSC is leading the country in a diverse range of food, equity, & educational efforts ...



and you're invited to the table!

Dig in, dive in, and get inspired!

