UC Santa Cruz
UC Santa Cruz Campus Food & Garden Guide

Title

2024-2025 UC Santa Cruz Campus Food & Garden Guide

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2024-2025 UCSC CAMPUS FOOD & GARDEN GUIDE

18TH EDITION

ENGAGE IN YOUR CAMPUS & COMMUNITY FOOD SYSTEM!

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<u>Letter from the Editor</u>

The Campus Food and Garden Guide was created to help inform students and Santa Cruz locals about UCSC's Basic Needs and Food Access Programs, Gardens, Agroecology opportunities, and so much more. Thanks to dedicated student workers and staff, we were able to bring all of the incredible programs together and create this year's UCSC Campus Food and Garden Guide.

For the 18th edition, we decided to go with a vintage style for the front and back cover, along with the graphics throughout the guide. Thanks to the talented Alumnus, **Ulises Uriel Peralta** and Class of 2026, **Vivian Zalunardo** for the incredible art that you will see as you flip through the pages.

From everyone that worked on this guide, we hope you enjoy learning about our incredible resources and agroecology opportunities.
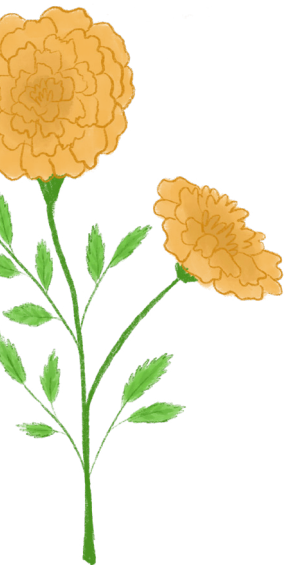
Thank you,

Karla Atilano
Class of 2025
Film and Digital Media Major, LALS Minor
Communications Coordinator,
Center for Agroecology

Basic Needs/Food Access Programs

PantrySoft & How to create an account: Our Basic Needs and food access programs are pleased to announce the implmentation of PantrySoft, a new food pantry management system that will be utilized at all UCSC sites starting in the upcoming school year. To access these resources, please register a new account with PantrySoft and log in at each designated location. Photo instructions on how to create an account will be provided below.

Which sites will adopt the system?
Beginning in 2024, the following on-campus sites will adopt this system: Cowell Coffee Shop, Redwood Free Market, Family Student Housing, The Cove, and Terry Freitas Commons.
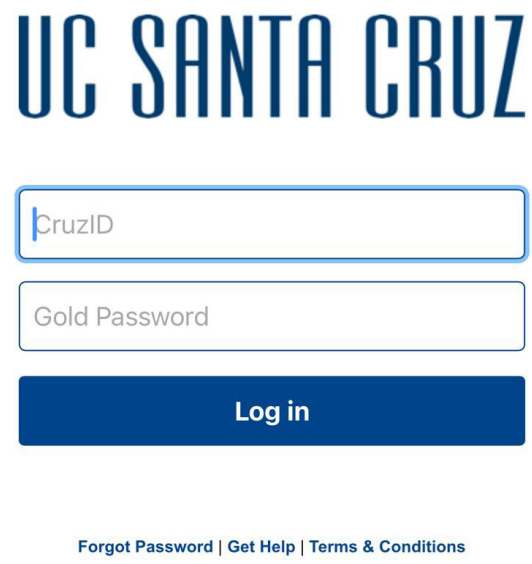
Why do I have to sign in and provide my student ID number?
Signing in to PantrySoft before accessing our resources is crucial for maintaining our Basic Needs sites, and helps to keep our doors open. A simple sign in with your student ID number at the door allows us to demonstrate that we are effectively using our funding and resources to support students, which is essential for securing continued financial support. By providing your student ID number, you help our internal research and policy teams analyze demographics and enhance our programs annually.

Find Out More about your UCSC Basic Needs Partners and Village here: basicneeds.ucsc.

Pantry Soft Step #1: On **app.pantrysoft. com**, press the "STUDENTS AND STAFF LOGIN" button to login with a valid UCSC account.

Pantry Soft Step #2: Log in with your CruzID and Gold Password, just like you would on your MyUCSC Campus Portal or Canvas.

UC SANTA CRUZ

UNIVERSITY OF CALIFORNIA SANTA CRUZ

Please Use The Button Below To Log In Through Your Organization.

STUDENTS AND STAFF LOGIN

UC SANTA CRUZ

CruzID

Gold Password

Log in

Forgot Password | Get Help | Terms & Conditions

Pantry Soft Step #3: Provide your primary household member information, including your 7 Digit Student ID number and full name.

UC SANTA CRUZ

Primary Household Member Information

Please register for our new UCSC food distribution intake. After this initial registration you will only need to provide your ID number upon entering participating sites.

*7 Digit Student ID # ***

1234567

First Name

Sammy

Middle Name

Last Name

Slug

Pantry Soft Step #4: Continue to read through the registration questions one-by-one and input your answers.

UC SANTA CRUZ

Registration Questions

Are You A Parenting Student?

Are You Currently Enrolled In CalFresh?

*Would Like To Receive Basic Needs Related Updates Via Email? ***

*Are You A UCSC Staff Member? ***

Pantry Soft Step #5: Your registration has been completed when you receive the notice that your **"order has been submitted."**

UC SANTA CRUZ

LOGOUT

📅 8/16/2024 10:05 AM

YOUR ORDER HAS BEEN SUBMITTED! THANK YOU!

Pantry Soft Step #6: Remember to log out of your account once you are done registering, and use your student ID number to sign in when you visit a Basic Needs site.

UC SANTA CRUZ

LOGOUT

PRODUCE POP-UP

Hours: 11am-3pm Wednesdays (Quarry Plaza) and Fridays (Science Hill)
Email: ucscproducepopup@gmail.com
**Instagram**: @ucscproducepopup

The UCSC **Produce Pop-Up** is a twice week-ly farmstand that runs on campus during the academic year. Pop-up is a Basic Needs collab-oration between the Center for Agroecology and the Santa Cruz Community Farmers Market that addresses food insecurity and increases access to fresh, organic produce for students, faculty, and the greater UCSC community.

Accepting cash, card, and EBT (CalFresh/SNAP), the Pop-Up is a consistent and depend-able resource during the academic year. The Pop-Up program centers student staff in lead-ing, organizing, and directing the functionality of the program. Pop-Up employs four paid student staff coordinators each year and offers two-credit internships through the ENVS Intern-ship Office each quarter during the academic year.

Our Guiding Principles
1. For students by students
2. Student led, student driven
3. Flexibility
4. Consistency
5. Openness
6. Partnership
7. Coordination
8. Communication
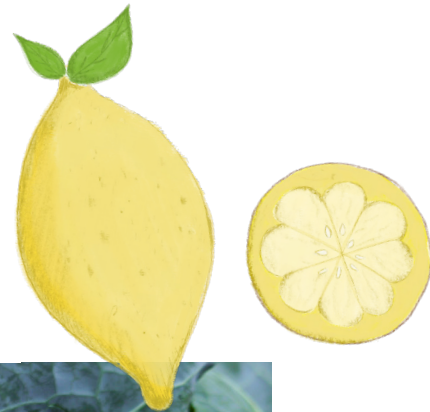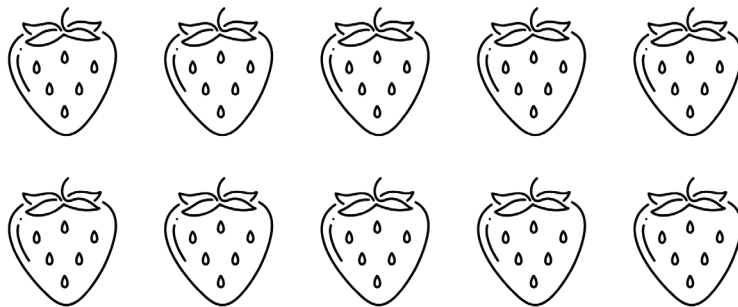**9.** Collaboration
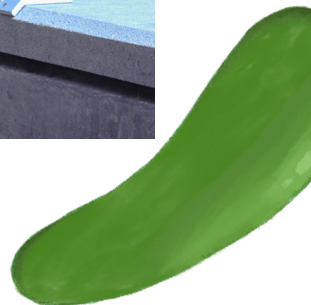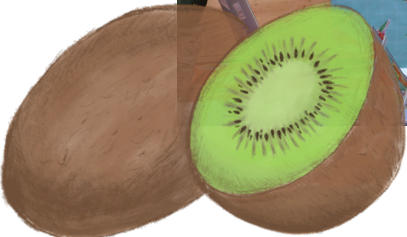
Stop by **Quarry Plaza on Wednesdays** and **Science Hill on Fridays** for some local produce, new recipes, information about CalFresh, and more! If you grab a punch card and bring your own reusable bag to Pop-Up 10 times, you'll get a free t-shirt or tote bag made by the Produce Pop-Up team!

produce pop-up rewards
one punch per visit
10 punches = a pop-up t shirt

Welcome to **Cowell Coffee Shop**! We are a non-transactional space on campus dedicated to promoting food sovereignty, teaching interns, and serving students nutritious food five days a week. Our objective is to prioritize and support students without meal plans who may not have the resources or means to purchase meals independently. Cowell Coffee Shop is run through the Basic Needs Program & the Center for Agroecology and consists of student interns and staff members who work to make the space feel welcoming. We practice food sovereignty by making our food accessible, exploring cultural flavor palettes, and sourcing sustainably.

Cowell Coffee Shop sources local, fresh produce from our on-campus farm and various farmers in the community. We utilize our kitchen space to create and cook healthy and innovative dishes for students and staff facing food insecurity. Students participating in the quarter-long internship are taught basic kitchen skills, including proper knife and food handling practices. Last year, our interns and staff cooked up endless seasonal salads, focaccia, soups, curries, baked sweets, and various other dishes, sending them down the dumbwaiter to be served!

Personal Tips from Our Staff:

1. Make sure to login with **PantrySoft** when you enter the coffee shop. Signing in is how we confirm that we are feeding students to ensure that we continue to receive funding. Learn more about the PantrySoft software and how we utilize it on another page of this guide!

2. Remember to please be mindful and only take what you need: Our goal is to provide a full, nutritious meal for every student who walks in.

3. Please return anything you borrow from CCS! Our bowls, plates, mugs, and utensils are for coffee-shop-use only, and we want to continue to provide them for students to borrow.

4. Scrape your unwanted scraps and throw away trash into our trash bins before placing dishes into the dirty dish bins.

5. Feel free to ask us about any allergy or food concerns you may have! Downstairs staff members will ask kitchen staff about ingredients used in our dishes: we also provide ingredient lists for students!

6. If you are interested in interning at CCS, check out our internship application on the UCSC Center for Agroecology website.

7. Follow our Instagram account **(@cowellcoffeeshop)** and look out for signs outside of CCS for updates throughout the school year!

Cowell Coffee Shop: Brown Butter Chocolate Chip Miso Cookies Recipe

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Ingredients

- ¾ cups unbleached all purpose flour
- ½ teaspoon baking soda
- 14 tablespoons unsalted butter
- ¼ cup granulated sugar
- 1 cup packed dark brown sugar
- ¾ teaspoon salt
- 2 teaspoon vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 cup semisweet chocolate chips
- 2 tablespoons white or red miso
- Optional: roll in black sesame seeds

Directions

1. Heat up your oven to 375 degrees F.

2. Line 2 large baking sheets with parchment paper. Whisk flour and baking soda together in a medium bowl; set aside.

3. Over medium-high heat, heat 10 tablespoons of butter in a skillet until melted (1-2 min.)

4. Once melted, continue to cook. Swirl the butter in the pan until it turns dark brown and has a nutty aroma (~1-3 min.)

5. Immediately pour the butter into a stand mixer (or mixing bowl) and add remaining 4 tablespoons of butter. Beat until all the butter is melted and combined.

6. Add sugar, salt, vanilla, miso, egg and egg yolk to this mixture and beat until smooth with no lumps.

7. Let mixture sit for 3 minutes, then whisk for 30 seconds. Repeat the process of resting and whisking 2 more times till the resulting mixture is smooth, thick, and shiny.

8. Gently fold in flour mixture until just combined.

9. Stir in chocolate chips and ensure that no flour pockets remain.

10. Scoop and place rolled balls of dough (CCS makes different sized cookies every time, pick your size!) on the prepared baking sheet 2 inches apart.

11. Bake cookies 1 tray at a time for 5 minutes, then rotate the tray and bake for another 5-7 minutes (till edges are lightly browned but center is soft).

12. Cool on a wire cooling rack until they are firm, then repeat till all the dough is gone.

The Redwood Free Market is a non-transactional space open to UCSC students. Redwood Free Market is dedicated to decreasing basic needs insecurity by providing free access to healthy food and connecting students to campus and community resources.The Redwood Free Market is tailored to students without meal plans who also have access to a kitchen. We provide, non perishable goods, fresh produce grown on the campus farm, and access to hygiene products, as well as our meal kit Program. For parenting students we offer access to diapers via our Diaper Assistance Program. Students may also visit us to access our CalFresh Application Assistance.

How do I visit the Redwood Free Market?

1. Pre-register to our intake system, UCSC PantrySoft. You may also register at your first visit this school year

2. Head to RFM, bringing your own bag!

3. Sign-In at RFM, using your UCSC student ID

4. Shop around the market, make sure to check out our Wonderfil soap dispenser and grab some coffee!

5. Pack your items and head out!

Redwood Free Market's Scallion Pancake's Meal Kit Recipe

A delicious savory pancake with crisp flaky edges and soft chewy inside. Adapted from the Omnivore's Cookbook.

Prep Time: 35 min **Cook Time**: 10 min

Ingredients:
- Dough
- 2 cups all-purpose of flour
- ½ tsp salt
- ½ cup boiling water
- ¼ cup cool water
- Filling
- ¼ cup + 2 tbsp flour
- ¼ cup oil of choice (butter, sesame oil, canola, etc.)
- ¾ tsp of salt
- 1 cup of chopped green onions

Instructions:
1. In a large bowl, mix flour and ½ tsp of salt together.
2. Then while mixing with chopsticks or a fork, slowly drizzle in the boiling water, forming a wet sand consistency.
3. Then, following the same steps with the cool water, mix until the dough is pebble-y and sand-like.
4. Then press dough into one large ball and knead for five minutes.
5. Then rest, covered in plastic wrap, for 20-30 minutes.
6. While dough is resting, chop your green onions
7. In a small separate bowl, mix ¼ cup + 2 tbsp flour, ¼ cup of oil, and ¾ tsp of salt.
8. After resting, take dough and knead for another minute, then section into 6 equal balls.
9. Roll one dough ball into a very thin sheet, spread a tablespoon of oil flour mixture evenly across, then sprinkle a generous layer of green onions. Roll into a log, keeping the roll as tight as possible. Then circle into a cinnamon roll shape.
10. Roll out once again into a thin pancake, and fry on med-low in a pan coated with oil until golden brown.
11. Enjoy hot with soy sauce!

Calfresh Outreach Program

What Is CalFresh?
CalFresh, also known as the Supplemental Nutrition Assistance Program (SNAP), is a nutrition program that can help you stretch your monthly budget by as much as $234 per month! CalFresh can provide eligible students with the ability to buy and eat nutritious and healthy foods!

CalFresh benefits are pre-loaded monthly into an EBT card that can be used like a debit card at most major chain grocery stores, like Trader Joe's, Safeway, and Costco. It can also be used at some smaller stores, and farmers' markets.

Who Qualifies?
If you have any of the following qualifications, you are potentially eligible for CalFresh:
- Approved for Work Study
- Work Part-Time (20+ hours/week or average about 80 hours/month)
- Receive CalGrant A or B
- Campus Employment
- Participate in an Extended Foster Care (AB 12/AB 212) Program
- Chafee Educational Training Voucher Program
- Have a dependent under 12
- Your Major or Minor is an LPIE*
- List of Approved Graduate LPIEs (Updated April 2023)

Still Don't Know If You Qualify?
Take our CalFresh Pre-Screener Survey to see if you might be eligible.

How can we Help?
Peer-to-Peer Application Assistance
   - Schedule an appointment with a CFOP Program Assistant if you would like peer-to-peer support to help you get started.
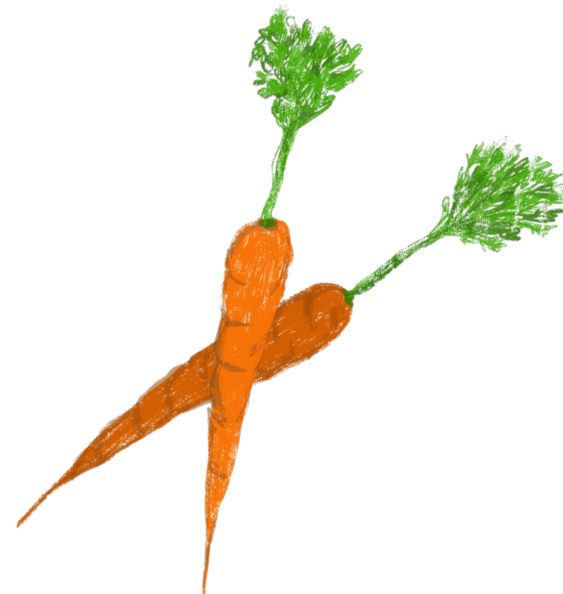
Apply on Your Own
   - We are here to help but if you would like to apply on your own, please use **www.getcalfresh.org.**

CalFresh Workshop
   - Want your community to learn about CalFresh? Fill out our form to request us for an event or space and we will reach out.

Contact Us
- Have questions, concerns, or disability-related needs? **Email** calfresh@ucsc.edu

Real Food Calculator

What is RFC? What is Real Food?

Stemming from student activism in 2007, **RFC** grew to become a national self-directed nonprofit and has been involved in shifting millions of dollars out of corporate food. A group of students and advisors developed the first Real Food Standards, a set of criteria and certifications that define Real Food (a holistic term defining what food products are truly nourishing to consumers, communities, and the Earth). The purpose of these Standards is to incentivize purchasing from food producers who are most disadvantaged in the market and implement humane and sustainable practices to produce their food.

These were adopted in 2012 by UC Santa Cruz when Chancellor Blumenthal signed the UC Santa Cruz Real Food Campus Commitment, recognizing the campus's efforts in achieving greater real food procurement on campus. Student researchers analyze quarterly all dining purchases through the lens of these standards, and at the end of the year generate the percentage of Real Food bought by UCSC for the entire school year. The initial goal was to have at least 40% Real Food Purchases by 2020.

HOW TO IDENTIFY Real Food

Local & Community-Based	Fair	Ecologically Sound	Humane	Disqualifiers

LOCAL & COMMUNITY-BASED
- Does the product come from a farm or distributor **within 150 miles** of your location?
- Is the producer a **privately-owned** or cooperatively-owned business?

FAIR
- Does the product hold claims like *Fair Trade Certified* or *Food Justice Certified*?
- Can the producer confirm fair labor conditions, like a living wage or right to benefits?

ECOLOGICALLY SOUND
- Does the product hold claims like **USDA Organic** or *Rainforest Alliance Certified*?
- Is the product listed under "Best Choices" of the Monterey Bay Aquarium Seafood Watch Guide.

HUMANE
- Does the product hold claims like: **Certified Humane**, *Animal Welfare Approved*, or *Biodynamic Certified*?

DISQUALIFIERS
- Does the company have human rights or labor **violations**?
- Is the company a **Concentrated Animal Feeding Operation**?
- Is the product **ultra-processed** or contains **GMOs**?

Real Food Standards

1. NOT Real Food, signifies unfair practices within the company or environmentally unjust systems in play. May have worker rights violations through OSHA.

2. POTENTIAL Real Food, shows the company has qualifiers that promote sustainability as a value but could be better.

3. YES Real Food, has multiple certifications and qualifying practices regarding environmental sustainability, animal welfare, worker rights, etc.

NEWSLETTER

RFC LINK TREE

Food Systems Working Group (FSWG)

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. We are primarily a student-led group which houses multiple student organizations such as Real Food Calculator, Produce Pop Up, Demeter Seed Library, and partners closely with Cowell Coffee Shop. 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 partners on food security and basic needs efforts, hosts outreach events to build community, works to provide support for student gardens, and continues to work with Dining to improve our supply chain. Some of our efforts include: hosting speaker events and workshops for food systems education, funding food, health, and wellness student projects, working with Basic Needs and UC Global Food Initiative on food access, and much more!

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 or contact FSWG coordinators at ucscfswg@ucsc.edu.
Follow our Instagram at @ucscfswg to get updates on FSWG and our events!

Harvest Festival

The Harvest Festival is an event which aims to deepen the understanding of food systems and sustainability. This event is held in the UCSC campus farm, where we host live music, pie and contests, apple pressing, workshops, food vendors, face painting, farm tours, and much more! We invite kids, UCSC and Cabrillo students, Friends of the UCSC Farm and Garden, and 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.

Strawberry and Justice Festival

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.

Dining

2024 marks UCSC Dining's 20th year as a self-operating unit within the university. In addition to managing five campus dining halls, numerous cafes, coffee shops, and markets, we offer University Catering for both on-campus and off-campus university events.

UCSC Dining Locations
With 18 UCSC Dining locations on our beautiful oceanside campus, there's always somewhere to grab a bite.

- Five dining halls with all-you-care-to-enjoy buffets.
- Made-to-order mediterranean bowls at the Owl's Nest.
- Upscale casual lunchtime fare at University Center Bistro.
- Grocery and convenience items at three campus markets.
- Burgers, fries, and pizza at Banana Joe's Late Night cafe.
- Lattes, freshly baked pastries & quick lunch items at Perk Coffee Bars.
- Salads, sandwiches, smoothies, and more at cozy campus cafes.

_____

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 is also the home of Banana Joe's Late Night diner.

Porter/Kresge
Serving the west side of campus, this dining hall features a remodeled back patio with amazing views including the iconic Porter squiggle.

Rachel Carson/Oakes
Located near the West Field House, this beautifully renovated dining hall features incredible views of the Monterey Bay.

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 the University Center Bistro and Cafe.

The GET App

With the GET app or website (get.cbord.com/ucsc) you can purchase Banana Bucks or Flexi Dollars, check your balance, "swipe in" at the dining hall, or pay at a UCSC Dining cafe using the Scan Card feature. Learn more at dining.ucsc.edu/get.

Dining Discounts

Slug Points meal plans are accepted at all UCSC Dining-operated locations, and give you 10% off your selections at cafes, markets, and coffee bars. If you don't have a required meal plan, you can still get dining discounts with Banana Bucks and Flexi Dollars purchased using the GET Mobile app. Learn more at dining.ucsc.edu/voluntary-meal-plans.
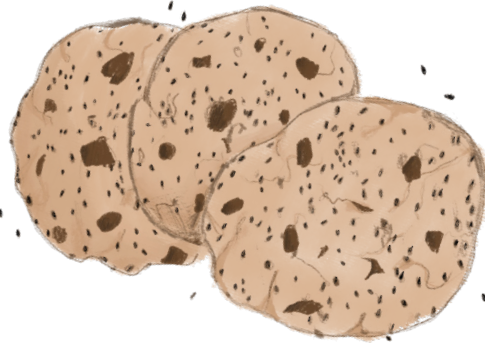
Nutrition and Wellness

Whether you have a food allergy, religious food preferences, vegan/vegetarian diet, or simply need assistance with your food selections, UCSC Dining can provide the resources to help you make delicious and nutritious choices, safely and easily. Our allergy icon system identifies foods that contain the top nine allergens, and interactive nutrition facts for all of our meals are available through the online menus. For more information, visit dining.ucsc.edu/nutrition.

Did you know?

1. UCSC Dining does not receive any money from state funds or tuition – we are fully supported by meal plans and visitors to our dining halls, cafes, and markets.
Follow us on Instagram @UCSCDining to stay up-to-date on special events (like College Nights!) and important notices throughout the year.

2. We have an on-site bakery that delivers thousands of freshly baked pastries to campus dining halls, cafes, and coffee bars daily.
For current hours and menus at all UCSC Dining locations, visit dining.ucsc.edu/eat.

3. UCSC Dining diverts over 600 tons annually of food scraps from the landfill and turns it into nutrient-rich compost.

Student-Led Campus Gardens

Community Herb Garden
Instagram: @ucsccommityherbgarden
Contact: Ren Luevano, Steward:
laclueva@ucsc.edu
Ximena Moura, Agroecology Program
Specialist: xmoura@ucsc.edu

Located at the CASFS Farm right across from the Greenhouse Project and next to the veggie shed, **The Community Herb Garden** seeks to uplift ancestral knowledge of herbal medicine. We want to strengthen the connections that our community has with plants and medicines which have cultural significance. All are welcome in our space!

We have an internship available every quarter open to anyone interested in working with the garden. Interns can choose to focus on herbal medicine, gardening, art, or wildlife monitoring. We also offer workshops periodically where we make salves, tea, and tinctures which are open to all. We hold work days in the garden regularly! In previous quarters we have started seeds, maintained established plants, harvested herbs and painted signs together."

The Rachel Carson Garden
Instagram: @rachelcarsongarden
Contact: krfrager@ucsc.edu

The RCC Garden welcomes everyone to come and experience its beauty. Feel free to relax at the picnic table, unwind in the hammock, or simply explore the surroundings. Keep an eye out for signs indicating the available produce to harvest.

We collaborate with the Redwood Free Market by collecting their food scraps to make compost for our plants. The produce is freely distributed to anyone interested. Additionally, there is a compost drop-off available for all RCC and FSH affiliates.We have a 2-unit internship for all college affiliates and a 1-unit class on food justice and sustainability for RCC affiliates. Community Work Days every Sunday from 11-1 during Fall and Spring quarters"

Oakes Community Garden
Instagram: @oakescommunitygarden
Contact: oakesgar@ucsc.edu

The Oakes Garden is committed to hosting one community workshop every week during the academic year (summer hours vary). Currently, these community hours are held every Sunday from 11am-1pm. The garden also connects with students through service-learning opportunities offered by the Oakes 67 and 167 Politics of Food courses.

Our mission is to empower the Oakes and UCSC community by strengthening the soft skills required to promote food sovereignty: gardening, composting, and community ties. Through our newest program, Oakes College Compost Program, we proudly divert one ton of students' organic waste per quarter, which is turned into healthy, living compost at the garden. This "waste" stems from 70 Oakes Apartments as well as the Oakes Cafe, and helps nourish our top soil with the nutrients it needs to thrive. Ultimately, through intergenerational garden stewardship, grant writing, and student volition, the garden is meant to evolve to the needs of the students."

Campus/Student Orgs

UC Santa Cruz Farm

Classrooms & Offices

A-1 A-2 A-3

Back Gate Entrance

Packing Shed

Historic Ranch Building

Aquaculture Greenhouse

Tent Cabins (private)

Hoop Houses

PERSIMMONS

Library

to Arboretum

ORCHARD

Farm Center

KIWI VINES

Outdoor Classroom

PERENNIAL BORDER

THE HERB GARDEN

FARM GARDEN

COMPOST ROW

Soil Lab

Veggie Shed

FOOD WHAT?! GARDEN

Lath House

Agroecology Lab/MR Lab

Greenhouses

Life Lab & Food, What?!

Gatehouse Entrance

Louise Cain Gatehouse

LIFE LAB GARDEN CLASSROOM

FIELDS

BLACK LIVES MATTER GARDEN

BLUEBERRIES

HAY BARN FIELD

OCEAN VIEW FIELD

Village Road

Hagar Road

QUARRY FIELD

N

NOT TO SCALE

to Alan Chadwick Garden

Hay Barn Entrance

Cowell Ranch Hay Barn

Ranch View Road

Coolidge Drive

LEGEND / LEYENDA

- Visitor Information / Información para visitantes
- Paths / Caminos de acceso
- Dirt Roads (limited access) / Caminos de tierra (acceso limitado)
- Bicycle Path (bikes only) / Carril para bici (solo bicicletas)
- P Parking / Estacionamiento
- Accessibility Parking / Estacionamiento accesible
- All-Gender Restroom / Baño para todos los géneros

UCSC Farm

 The 30-acre, organically-certified campus farm features handworked gardens of annual and perennial food and ornamental crops, mechanically cultivated row crops, orchards, and research plots. Produce on the farm is available at community and campus produce stands, dining halls, food pantries, and the Cowell Coffee Shop. The farm is managed by the UCSC Center for Agroecology, an organization made up of staff, faculty, and students who work to advance agroecology and equitable food systems through experiential education, partici-patory research, agricultural extension, and public service. The farm also hosts community organizations FoodWhat?! and Life Lab.

 The farm is open to the public daily from 8am to 6pm. Find a self guided tour booklet at https://agroecology.ucsc.edu/visit/self-guided_tour.pdf. Find information about internships and paid student staff positions on the farm at https://agroecology.ucsc.edu/get-involved/index.html.

Alan Chadwick Garden

 Since the Garden's establishment in 1967, apprentices, staff, and students have transformed it from marginal land into a productive model of small-scale agriculture and horticulture. Today the 3-acre Chadwick Garden exhibits a diverse collection, including ornamentals, annual and perennial food crops, an extensive planting of fruit trees (including more than 120 apple varieties), and native California species.

 The Chadwick Garden is managed by the UCSC Center for Agroecology and is open to the public daily from 8am to 6pm. Find information about internships and paid student staff positions on the farm at https://agroecology.ucsc.edu/get-involved/index.html.

Campus Sustainability Council
Information: https://www.enviroslug-csc.org/

The role of the Campus Sustainability Council (CSC) is to provide funding to registered UCSC student organizations for programs and events that create, implement, and monitor environmentally sound practices on campus as established in the Blueprint for a Sustainable Campus. These organizations additionally facilitate greater collaboration between students, the administration, staff, faculty, and the community.

Sankofa Sky Farm
Contact Information: sankofaskyfarm@gmail.com | Sheyna Burns shaburns@ucsc.edu
Instagram @sankofaskyfarm

Our Mission: Sankofa Sky Farm was born from a commitment to forge a more equitable and sustainable future. Its mission extends beyond the UCSC campus, envisioning collaborative community efforts to tackle food deserts. Through innovative vertical farming, we aim to revitalize urban spaces, supply farm fresh markets, and empower local communities.
Our Name: Sankofa is an African word derived from the Akan Tribe in Ghana. The literal translation of the word and the symbol is ''it is not taboo to fetch what is at risk of being left behind.'' The word is derived from the words: san (return), ko (go), fa (look, seek and take)

How Sankofa Sky Farm Came to Be: Q&A with the founder, Sheyna Burns

Q: What inspired you to start Sankofa Sky Farm?
A: The driving force behind Sankofa Sky Farm was a basic need: access. This need centers on ensuring everyone can get healthy, nutrient-packed produce regardless of where they live or how much money they have – it's a basic human right.

Q: What are your future goals for Sankofa Sky Farm?
A: Our goal is to offer UCSC students research opportunities in vertical farming and aquaponics. Through collaborative efforts across campuses, we aspire to shape the development of hydroponic curriculum not only at UCSC but across all UCs.

Q: What is the current progress of the research? What are you most excited about now?
A: We welcomed 14 students in our first cohort, we received 20k in funding from the carbon fund, and we are gearing up to move into our new lab space – Newton Lab!

Want to Get Involved?
If you would like to be a part of our sustainable agriculture initiative and help in constructing a more economically viable farming model, please contact Sheyna Burns shaburns@ucsc.edu

Want to learn more?
Check out these informative flyers: tinyurl.com/sankofa-flyers

Hello, my name is Huey! I am Sankofa Sky Farm's first aeroponic tower! I was wonderfully named after UCSC alumnus and Black Panther Party for Self Defense founder Huey P. Newton.

Sustainability Office

The Sustainability Office works to make UCSC as environmentally friendly and socially just as possible through operational projects, policy, education, and relationship building. To learn more about what is going on to make campus more sustainable **follow** the Sustainability Office on Instagram @ucscsustainability @ucsczerowaste @ucscenvjustice

Are you confused about recycling?

Don't worry, you're not the only one! **Recycle Coach** can help! Recycle Coach is a **FREE** mobile app that will tell you how to dispose of any item at UCSC!

How to get Recycle Coach:

1. Download Recycle Coach in Apple or Google Play stores
2. Create an account
3. Select UC Santa Cruz
4. Have instant answers to your what-goes-where questions!

Email recycling@ucsc.edu for more information. Download Today!

Apple:

Android:

Grant Opportunities for On-Campus Food Systems Projects

Measure 9 and Measure 14: Campus Sustainability Council

The Blueprint for a Sustainable Campus is a multi-use, living document that strives to encompass the current visions of students, faculty, staff, and community members that have come together to share their ideas and goals for the future of UCSC at the annual Campus Earth Summit event. This document is meant to serve as a launching point for students to create meaningful, collaborative projects on campus that inspire lasting change. The Blueprint also acts as a guide for student organizations interested in receiving funding from the Campus Sustainability Council for the upcoming school year.

Apply in Spring for funding for the following academic year.

Measure 43: Sustainable Food, Health and Wellness Initiative

The Center for Agroecology stewards Measure 43 funding and offers grants of up to $3000 to UCSC undergraduate students for campus food systems projects each year. Measure 43 funding ensures that all undergraduate students have access to education and programs that enhance their understanding of the food system and their food choices. Measure 43-supported programs and grants increase opportunities for classes, workshops, field trips, hands-on gardening experiences, research, and other campus activities related to food systems.

Apply in Spring for funding for the following academic year.

Carbon Fund

The UCSC Carbon Fund is a granting body that funds student and staff projects that reduce our carbon footprint. We provide funding, support, and participation in sustainability projects on campus and in the community that directly reduce greenhouse gas emissions, conduct relevant research, or carry out educational programs. The Committee's commitment is foremost to the campus and its students, but also to the wider community as Climate Change is a threat without boundaries.

Apply in Spring or Fall. Next round applications due October 28, 2024!

Agroecology Opportunities for Students through the USDA NextGen Program

 The NextGen Program is a partnership between UCSC and the US Department of Agriculture to engage, train, and support students to become the next generation of food and agriculture professionals. Students develop practical job skills through mentorship, workshops, and experiential learning projects. Below are just a few examples of NextGen programs for students:

FANH (Food, Agriculture, Natural Resources, and Human Sciences) Scholarships

 Students participate in a research project or community-engagement activity related to agroecology, food systems, or food justice.

 Students dedicate 120 hours per quarter (averaging 10 hours per week) for 2-3 quarters, and earn a scholarship.*
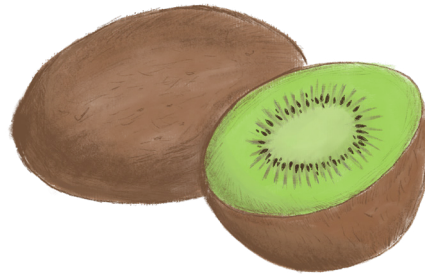
SUPERDAR (Supporting Undergraduates by Promoting Education, Research, Diversity, & Agricultural Resilience) Scholarships

Students work closely with faculty members and participate in a research project related to sustainable agriculture, aquaculture, food systems, or food justice.

 Students dedicate 320 hours in the summer and 100 hours per quarter during the following academic quarters (averaging 10 hours per week), and earn a scholarship.*

Agency Scholarships
Students participate in summer internships with federal, state, non-profit, and private organizations connected to agroecology and sustainable food systems.
Students dedicate 320 hours during the summer (averaging 10 hours per week), and earn a scholarship.*

* Scholarship amounts vary depending on a number of factors, including financial aid package and hours completed (typical range is up to ~$2,000 per quarter).

Students may be able to earn course credit while participating in NextGen Scholarship programs. Contact Ximena Moura, Agroecology Program Specialist, at xmoura@ucsc.edu, for more information about NextGen scholarship programs.

Agroecology Career Coaching Services
Explore careers in food, agriculture, natural resources, and human sciences.
Receive support in resume-building, interview skills, and graduate school applications.
Learn about upcoming workshops, events, scholarships, and internship opportunities related to agroecology.

Contact Kimmy Gal (Agroecology Equity Coordinator) at kgal@ucsc.edu, for more information about agroecology career coaching services.

You can also schedule an agroecology career coaching appointment directly via Handshake, using the QR code.
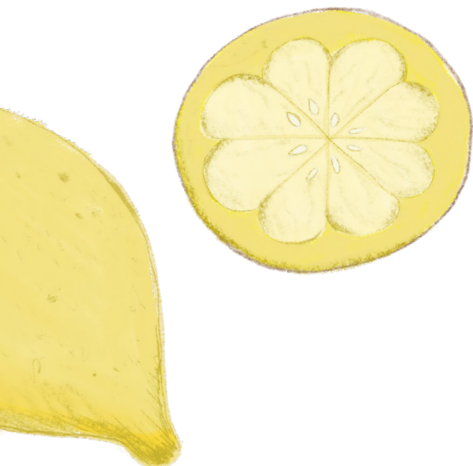
Job Opportunites: On-Campus Employment

The Center for Agroecology employs dozens of students each academic year at the campus farm, Chadwick Garden, Cowell Coffee Shop, produce stands, and across the campus food system.

All positions start at $17 per hour with quarterly 25 cent per hour raises. Find our student job listings on Handshake, which lists all campus jobs. Search for "Center for Agroecology" to view our current openings. To learn more about Handshake and create an account, visit the Career Center website.

The Redwood Free Market and CalFresh Outreach Program in the Division of Student Affairs and Success are both Basic Needs programs and hire one to two times a year.
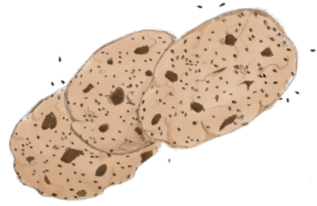
For-Credit Courses and Internships

ANTH 110Y: Feeding California
Credits: 5
Education Code: PE-H
Level: Upper Division
Description: Online course introducing students to social practices, political processes, and cultural contexts that shape food production and consumption, with a focus on identity, heritage, choice, power, agency, body practices, belonging, access, safety, and security. Prioritizes California case studies, with comparative examples from around the world.

ANTH 110K: Culture Through Food
Credits: 5
Education Code: CC
Level: Upper Division
Description: Examines the anthropology of food and the politics of eating, including the cultural and social uses of food in rituals, identity formation, and global consumption.

EART 32: The Science of Cooking
Credits: 5
General Education Code: CC
Description: Investigates the principles of physics and chemistry in cooking. Includes hands-on cooking experiences to illustrate these principles and explore global culinary traditions.

CHEM 80H: Introduction to Wine Science and Chemistry
Credits: 5
General Education Code: PE-H
Quarter Offered: Fall
Instructor: Kent D. Sugiyama
Description: Introduction to wine science, covering viticulture, enology, wine tasting, and chemistry involved in wine production.

ENVS 80F: Introduction to Agroecology and Sustainable Food Systems
Credits: 5
General Education Code: PE-E
Quarter Offered: Fall
Instructor: Madeleine Fairbairn
Description: Interdisciplinary introduction to agroecology and sustainable food systems, covering biological fertility, pest management, and food distribution with hands-on farm experience.

BIOE 16: Introduction to Horticulture
Credits: 2
Instructor: Rachel Meyer
Description: Covers indoor crop and landscape plant production, including pest management and propagation. Includes hands-on activities in greenhouses and arboretum.

SOCY 143: Black Botanical Medicine in the Americas
Credits: 5
General Education Code: ER
Quarter Offered: Spring
Instructor: Naya (Natalie) Jones
Description: Explores Black-led community health using botanical knowledge in the Americas.
Requirements: Prerequisite(s): SOCY 1, SOCY 10, SOCY 15, CRES 10, CRES 68, or POLI/ANTH/BIOL 89, or Instructor permission. Enrollment restricted to sophomores, juniors, and seniors.

About the Artist

Ulises Uriel Peralta, a visual artist of Oaxacan heritage from Venice, California, earned an Associate Degree in Studio Art from Santa Monica College before transferring to UC Santa Cruz in 2022 for their Bachelors. Specializing in various printmaking techniques, they received an Irwin Project Grant Fall of 2023 to research and develop Archival Colorization and 3D-Anaglyph printmaking methods. Named 2024's Undergraduate Printmaker of the Year, Ulises will present an independent show after a residency at UCSC's Print Media Research Center. Ulises plans to continue developing his techniques after graduation in Santa Cruz. Ulises is also currently the Interim Basic Needs Operations Specialist and Redwood Free Market Student Manager. Having experienced food insecurity firsthand, he is deeply committed to promoting and contributing to the campus basic needs programs and resources. His favorite part of working at RFM has been connecting with the patrons, building a sense of community, and knowing that his efforts are making a tangible difference in their lives.

Website: oaxslug.com
Instagram: @oaxslug

About the Covers

 This year's cover draws inspiration from 1930s agriculture art, featuring a vintage aesthetic and a soft color palette with bold figures. Peralta utilized his artistic skills and experience with basic needs to create banana-slug figures, welcoming the viewer with open arms and offering a basket of harvested fruits and vegetables. This artwork visually represents the food and garden guide's mission: providing the UCSC community with essential information about food availability.
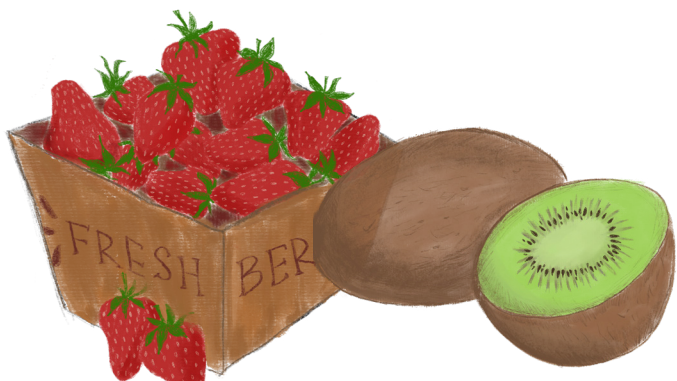
Credits

Edited by

Karla Atilano

Front/Back Cover Art by

Ulises Uriel Peralta

Graphics by

Vivian Zalunardo & Karla Atilano

Text and Photography Contributions by

Karla Atilano, Communications Coordinator, Center for Agroecology

Vivian Zalunardo, Cowell Coffee Shop Communications Lead

Stella Capetanakis, Produce Pop-Up Coordinator

Erin Foley, Editor and Communications Specialist, Center for Agroecology

Kimmy Gal, Agroecology Equity Coordinator, Career Success

Francis Ge, Basic Needs Coordinator, Center for Agroecology

Chi Hoang, Food Systems Working Group Co-Chair

Ximena Moura, Agroecology Program Specialist, Center for Agroecology

Samantha Rodriguez-Rosten, Real Food Calculator Student Research Assistant

Alexis Wadley, Black Lives Matter Garden Steward

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