



June 2014

Briefing on 2013-2014 Activities of the Campus Food Systems Working Group:

At present, the University of California, Santa Cruz has implemented progressive support to foster and empower students in the process of cultivating sustainable food system initiatives. These activities bridge undergraduate experiential learning & leadership, campus partnerships, and academic engagement. Over the last eight years CASFS's support of FSWG has directly impacted a remarkable amount of change facilitated through the campus food systems working group, empowering students to a praxis of collaborative, hands-on change. In addition to over 20 academic based 2 and 5 unit credit based interns, FSWG has empowered a cadre of one CUIP (Chancellor's Undergraduate Internship Program) and two PSIs (Provost Sustainability Interns) to carry out extensive projects in collaboration across the campus and beyond! The Dining CUIP also served as a key co-chair and co-leader for the core team this year. Under the support and advising of CASFS staff member, Tim Galarneau, just this past year we have:

- Participated in the statewide UC Food Systems Working Group and policy process setting new initiatives and models for consideration in the statewide sustainability policy. We also showed up to support our student peers in the CSU system who as of today successfully lobbied their system wide board of trustees to approve a real food policy based on our UC wide effort led by students ten years ago! In fact, FSWG hosted a statewide real food leadership retreat in winter bringing over 46 students from 12 campuses together where we helped CSU campuses brainstorm their next steps to success!
- Worked on policy and implementation oriented activities building on the Campus Blue Print and Campus Sustainability Plan's Food Sector providing new in roads for advancing a sustainability agenda in food services. FSWG helps submit the annual Real Food Dining Report to UCOP and will be helping to track sustainability criteria with dining. FSWG also helped facilitate drafting the 2013-2016 Food Section & Metrics in the new Campus Sustainability Plan and works on ongoing implementation. This year Natalie's Sea to Table project she launched with FSWG in 2012-2013 has advanced to increased sustainable seafood sourcing with Dining and is a 2014 Spring Fest Outstanding Project Award recipient.
- Participated in monthly Campus Sustainability Stewardship Committee Meetings reporting on FSWG efforts and providing input toward broader sustainability undertakings of CSS and the Sustainability Office
- Finalized and produced the 2013-2014 Campus Food & Garden Guide with supreme editing support from Martha Brown. Distribution reached over 5,000 students, staff, and parents throughout the year and we are currently overseeing the updated 2014-2015 guide process.
- Conducted quarterly leadership trainings for CASFS, FSWG, and partner organization interns serving over 60 students
- Hosted weekly intern meetings and quarterly campus wide FSWG meetings for stakeholder engagement and input
- Oversaw the proposal promotion, committee review, and allocation process for Measure 43 grants.

- Participated in the Campus Food Drive committee process...this entailed meeting with the campus chair, John Steel, and attending a meeting with the chancellor and campus and community partners on next steps to advance our success in addressing hunger. We also hosted a film screening and forum with BAS VC Sarah Latham, Willy Elliot-McCrea CEO of Second Harvest Food Bank, and John Steel Chair of the campus food drive committee. Lastly, we are looking for further work with John and the committee for the 2014 drive.
- Through FSWG-CASFS funded activities & partnerships our student leadership team has hosted and partnered on over 30 events; including:
 - Annual Fall Sustainability Tent at the OPERS Fall Festival reaching hundreds of students directly and over 4,000 indirectly with our advising on the Real Food Dining themed food preparation featuring a farmer market tapas style design.
 - CASFS Harvest Festival which brought over a 1200 students & 500 campus community members to the UCSC farm.
 - Coordinatinated efforts for National Food Day at UCSC with student interns through a "Food Week" of events and programs
 - Supporting the planning and student leadership for the Inter-Org Retreat, including the Friday evening student prepared opening dinner ☺
 - Designing and implementing fifteen campus Food Systems Learning Journeys in partnership with OPERS and campus and community partner sites serving over 200 UCSC students.
 - Farm Fridays and Meatless Monday outreach efforts with UCSC Dining Services reaching over 1,000 eaters weekly throughout the year with the CUIP and PSI interns tabling weekly
 - Over 10 speaker events including a partnership talk with the Science and Justice Research Center and Alison Alkon, Kresge Common Ground Center and Wes Jackson, Education for Sustainable Living Program and Community Studies Food Systems Night Panel, and more engaging over 1200 campus and community attendees.
 - Co-hosting a Food System night at SEC general gathering for the Earth Summit & Blue Print for a Sustainable Campus
 - Attending and supporting Gardeners Alliance gatherings (GA) for college gardens— supporting student leads through our core team and advising our CASFS staff partners to develop and offer free workshops tailored to the GA's interests/needs
 - Supporting interns to host 3 quarterly Demeter Seed Project Seed Exchanges at the UCSC Farm with attendance varying from 30-80 campus and community members each time
 - Strawberry & Justice Festival featuring art and culture expressions zones, berry and justice panel, and great energy and student engagement serving hundreds of students
- Educational partnerships and curricula include:
 - In-class presentations in 6 classes this year—from Engineering, Ecology & Evolutionary Biology, & ENV5 courses! Effecting over 600 students through these presentations
 - Our student FSWG co-chair, Natalie, designed curricular learning and action modules on sustainable seafood sourcing for Ecology & Evolutionary Biology 165, advising 25 students in the class for a quarterly long action research project.
 - Designing and leading a CLEI 155 Section on Campus Food and Gardens for C8
 - Working with a group from the Fall EE80s on co-curricular projects
 - Maintained our ongoing involvement in the Real Food Assessment with research and evaluation and sponsoring projects with Dining
 - Alternative Spring Break on Agrifood Systems of Maui