

## Fact Sheet: University of California, San Diego

*The University of California, San Diego is a student-centered, research-focused, service-oriented public institution that provides opportunity for all. We are one campus with multiple pillars of excellence, a top 10 public university that is transforming lives, shaping new disciplines and advancing the frontiers of knowledge. Our campus engages in research and fieldwork in sustainable environmental systems, including agriculture, alternative energy solutions and food security policy. Committed to enriching the lives of others, students travel the world to take part in service projects, promote healthy eating habits among local communities and work to improve access to nutritious food for the underserved. Learn more at [www.ucsd.edu](http://www.ucsd.edu).*

Following includes a sampling of UC San Diego efforts that fall under the UC Global Food Initiative:

### RESEARCH/CURRICULUM

- Food and Fuel for the 21st Century supports the development of innovative, sustainable and commercially viable solutions for the renewable production of food, energy, green chemistry and bio-products using photosynthetic organisms — including converting solar energy into food and fuel, without the use of fossil fuels.
- Researchers at UC San Diego's Scripps Institution of Oceanography are developing early warning systems for drought that will be useful for the agricultural sector across the country. This work, conducted in collaboration with more than 300 stakeholders throughout the state, is supported by the National Integrated Drought Information System (NIDIS).
- Department of Literature students can enroll in "The Politics of Food" course that utilizes UC San Diego campus gardens for summer research. Students learn how community gardens are governed, planting their own seedlings and identifying campus markets for the produce they grow. In the Division of Biological Sciences, courses such as "Fundamentals of Plant Biology" introduce students to plant genetic engineering, plant disease and stress and sustainable agriculture.
- Graduate students at the School of International Relations and Pacific Studies take courses on public policy and policy formation, including development surrounding the environment, agriculture and food. Other courses explore challenges countries face to balance economic development objectives with global environmental concerns.
- Scripps Institution of Oceanography climate and atmospheric scientist Veerabhadran Ramanathan co-convened a historic gathering of scientists, economists and philosophers who advised the Vatican, including Pope Francis, on moral issues that link climate change with poverty and food security.
- The economics of food production is intimately tied to fuel costs, which affects food productivity, transportation and synthesis of chemicals applied to crops. UC San Diego researchers are involved with developing algae-based biofuels that can help provide a renewable source of fuel, be more productive and used as a food source.
- Within UC San Diego's Center for Marine Biodiversity & Conservation, the Small Scale Artisanal Fisheries Research Network, a student research group, works with local fisheries, communities and government agencies to explore the cultural, economic and policy implications of local fisheries to improve food security of people worldwide.

**OPERATIONAL**

- UC San Diego Housing, Dining and Hospitality promotes farm-to-table operations by partnering with more than a dozen local Southern California farms to purchase organic vegetables and other produce. Each week during the academic year, several of these vendors come to campus to take part in the Farmer's Market, where the campus community can purchase fresh produce, homemade food, plants and more.
- All coffee, tea and sugar served on campus are fair trade, in support of sustainable business practices and humane working conditions that prohibit the use of child labor. All pre-consumed food scraps from dining centers are collected and taken to a composting facility to be turned into compost, which is sold back to farmers and community members.
- Each of the six markets on campus feature a range of organic, vegan, kosher, halal, fair trade and gluten-free choices for the campus community. All have a designated Produce Patch with fresh fruits and vegetables and many stock nutritionally balanced LiveWell meals. Also, more than three dozen hydration stations are spread across campus where students can fill their reusable water bottle for free.

**PUBLIC SERVICE AND STUDENT INVOLVEMENT**

- The UC San Diego School of Medicine's Child Development and Community Health program initiatives include:
  - Network for a Healthy California: Campaigns and programs focus on increasing fruit and vegetable consumption, physical activity levels and food security among low-income families.
  - Healthy Works: This program initiates new farmers markets, promotes additional school and community gardens and helps residents to stay physically active and eat nutritious foods.
- Numerous student-run gardens provide space for students, staff and faculty to learn about organic growing and cultivate their own vegetables, fruits, herbs and other plants on campus.
- Teams of students dedicated to developing sustainable solutions — part of Engineers for a Sustainable World — travel the globe to take part in service projects that involve alternative energy and waste and water systems.

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