

## Advancing sustainable agriculture education: Resources and experts

University of California students, faculty and staff are helping advance sustainable agriculture education. Here are examples and resources from UC and its Global Food Initiative.

### SPREADING SUSTAINABLE AGRICULTURE

With student farms at UC Santa Cruz and UC Davis dating back to the 1960s and 1970s, UC has deep roots in sustainable agriculture, and is sharing its philosophy, theory of change and best practices. UC offers experiential learning opportunities to students at all levels, including through a crop of new gardens, courses and programs popping up across the UC system. This hands-on learning offers real-world experience to students, diversifying their skills, providing leadership development and helping prepare them for successful careers. A GFI report highlights lessons learned, best practices and case studies in experiential learning in food and ag. An online directory lists UC's more than 200 courses and 150 programs related to experiential learning in food and ag. In July 2016, UC Santa Cruz is hosting the annual conference of the Sustainable Agriculture Education Association, an organization that UC educators helped start a decade ago.

**More information:**

[www.universityofcalifornia.edu/news/learning-ground](http://www.universityofcalifornia.edu/news/learning-ground),  
<http://casfs.ucsc.edu>, <http://asi.ucdavis.edu/programs/sf>,  
<http://sustainableaged.org>

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### INCREASING FOOD ACCESS AND SECURITY

Guided by the findings of an in-depth UC survey, President Janet Napolitano in July 2016 approved \$3.3 million in new funding over the next two years to help students regularly access nutritious food on campus and off. The funding, which includes \$151,000 for each of UC's 10 campuses, is in addition to the \$75,000 per campus that Napolitano allocated in 2015 to address the immediate challenges of ensuring that students have ready access to nutritious food, and reflects the GFI goal of promoting a nutritious, sustainable food supply. Based on the results of UC's Student Food Access and Security Study and in conjunction with student representatives systemwide, UC developed an action plan tailored to the needs of individual campuses while maximizing coordination among them.

**More information:**

[www.ucop.edu/global-food-initiative/best-practices/food-access-security](http://www.ucop.edu/global-food-initiative/best-practices/food-access-security)

**Contacts:**

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### SHARING SUSTAINABLE AG RESOURCES

A GFI subcommittee has compiled summaries of key sustainable agriculture and food system practices and strategies, highlighting UC contributions and resources.

**More information:**

<http://asi.ucdavis.edu>; <http://casfs.ucsc.edu>

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## PROMOTING FARM TO SCHOOL PROGRAMS

From preK-12, students are learning important lessons about food, nutrition and life through school gardens and campus farms. Each year, nearly 2,000 school children visit the UC Davis Student Farm to learn about growing food, good nutrition and garden ecology. At UC Santa Cruz, some 3,600 preK-12 students visit the campus farm yearly for environmental education through Life Lab. UC researchers also work with school districts to encourage school gardening and help connect regional growers with school lunch programs.

**More information:**

[www.universityofcalifornia.edu/news/learning-ground](http://www.universityofcalifornia.edu/news/learning-ground), <http://lifelab.org>, <http://ucanr.edu/blogs/blogcore/postdetail.cfm?postnum=11806>,

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## EMPOWERING TEENS

UC Santa Cruz partners with FoodWhat, a youth empowerment and food justice organization that uses food as a tool to help low-income high school students in Santa Cruz County become strong, healthy and resilient teens. A GFI subcommittee is developing a toolkit to extend lessons from FoodWhat to other campuses.

**More information:**

<http://casfs.ucsc.edu/education/lifelab-garden-classroom.html>

**Contacts:**

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## NURTURING STUDENT INNOVATION

GFI has championed student innovation contests like Big Ideas@Berkeley's new Food Systems category, CITRIS Mobile App Challenge's food-related projects and the Apps for Ag Hackathon at UC Davis and UC ANR.

**More information:**

<http://bigideas.berkeley.edu>, <http://mobileappchallenge.org>, <http://universityofcalifornia.edu/news/hackers-compete-best-ag-app>

**Contacts:**

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## FOSTERING STUDENT FELLOWSHIPS

The UC President's Global Food Initiative Student Fellowship Program has funded projects for nearly 100 students in the first two years. The fellows – undergraduate and graduate students representing all 10 UC campuses, UC ANR and Berkeley Lab – are working on projects ranging from food access to food policy to reducing food waste. GFI also has expanded a fellowship program with the U.S. Agency for International Development that addresses pressing agricultural development issues around the globe, with UC graduate student fellows spending two to six months helping partner organizations solve scientific, technological, organizational and business challenges.

**More information:**

[www.ucop.edu/global-food-initiative/student-involvement](http://www.ucop.edu/global-food-initiative/student-involvement)

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## RELATED REPORTS

Read more about best practices, case studies and lessons learned in GFI working group reports on experiential learning, food access and security, and K-12 schools.

[www.ucop.edu/global-food-initiative/best-practices/index.html](http://www.ucop.edu/global-food-initiative/best-practices/index.html)