

Fact Sheet: Global Food Initiative Accomplishments

UC'S GLOBAL FOOD INITIATIVE: TRANSFORMING FOOD POLICY AND PRACTICE AT HOME AND ABROAD

Launched in July 2014 by UC President Janet Napolitano, the Global Food Initiative is working to address one of the critical issues of our time: how to sustainably and nutritiously feed a world population expected to reach 8 billion by 2025. Faculty, staff and students from all 10 campuses, UC's Division of Agriculture and Natural Resources and Lawrence Berkeley National Laboratory are working together to develop scalable solutions for UC, California and the world. As the GFI enters its fourth year, here are some highlights of its accomplishments:

THE GFI ON UC CAMPUSES

FOOD ACCESS AND SECURITY

The University of California has become a national model for ensuring that every student is food secure. Following a comprehensive [food access and security survey](#) of UC students, President Janet Napolitano committed \$3.3 million (including \$226,000 per UC location) to develop and implement tailored food security action plans at each campus. Campuses now provide online information about available food resources, house an emergency food pantry, and have staff who can help students register for CalFresh, the state's nutrition assistance program. Financial aid materials include information about budgeting for food and housing costs, and new student housing is being constructed to include food preparation facilities. These and other 'best practices' have been collected in [a toolkit](#) that GFI food security leaders have been sharing with colleges and universities around the country.

SWIPE OUT HUNGER

Started in 2010 by UCLA students, this innovative program allows students to donate excess points on their meal plan to help fellow students in need. Under the auspices of the GFI, the Swipes program has rolled out at all nine of UC's undergraduate campuses, and [an online guide](#) has been created to help other institutions adopt the program. UCLA co-founder Rachel Sumekh has transformed Swipes into a national nonprofit, with chapters on 23 campuses around the country that have provided more than 1.3 million meals. The White House honored Sumekh as a "Champion of Change" for her leadership and she was named one of Forbes' 30 Under 30 most influential social entrepreneurs.

ZERO WASTE DINING

The University of California is strongly committed to sustainable business operations and practices, and is aiming to achieve zero waste across the entire system by 2020. A GFI working group has taken on the challenge of identifying and expanding best practices within UC for achieving zero waste in residential

and retail dining. A [publicly available toolkit](#) includes information about how other institutions can follow suit, including how to assess current waste diversion percentages. The toolkit and waste calculator were presented at a 2017 PUSH conference (Presidents United Solving Hunger.) Currently, about 76 percent of campus waste is diverted from landfills. In fall 2017, a [student-focused zero waste campaign](#) aims to push UC even closer to its target.

EXPERIENTIAL LEARNING

This subcommittee is working to increase, improve and make more accessible experiential learning opportunities for UC students in relation to food, campus farms and gardens, cooking and nutrition, food justice, food access, and food education. In 2016, it produced [a report](#) on experiential learning opportunities across UC and co-hosted the Sustainable Agriculture Education Association conference, which brought together more than 400 participants to discuss the role of education in advancing a more just and ecologically sustainable food system. Student [teams from five campuses produced videos](#) highlighting experiential learning projects.

STUDENT FELLOWSHIPS

Created by UC President Janet Napolitano as a foundational part of the Global Food Initiative, the student fellowship program nurtures the next generation of food leaders by providing opportunities for original research, internships and leadership training. Fellows receive stipends of up to \$4,000 to pursue projects related to food security, health, sustainability and other GFI-related topics. More than 230 students, representing all 10 campuses and the Division of Agriculture and Natural Resources, have participated in these fellowships. [The fourth class of fellows](#) was selected in June 2017.

HEALTHY CAMPUS NETWORK

The Healthy Campus Network, launched in early 2017, aims to make UC the healthiest place to work, learn and live for students, faculty and staff. The UC Office of the President has allocated \$1.88 million in seed funding to the 10 campuses to help each location build a coordinating infrastructure that will spread innovations in food, health and well-being. The HCN aims to infuse health in UC's everyday operations, business practices and academic mandates and to disseminate those best practices through a network that is both specific to each campus and connected to a larger systemwide network. For example, HCN expects to export to other campus locations the lessons learned from UCLA's Healthy Campus Initiative, UCSF's removal of sugar-sweetened beverages and the UC Smoke & Tobacco Free Policy. This project will be a priority area for the Global Food Initiative in 2017 and beyond.

THE GFI AT WORK IN CALIFORNIA AND AROUND THE WORLD

THE GOOD FOOD FOR LOCAL SCHOOLS WEBSITE

Launched in early 2017, [the online toolkit](#) features resources from UC and other sources that reflect innovative thinking and practices related to healthy and sustainable pre-K through 12th grade school food options. It is aimed at anyone who works in or with schools on childhood nutrition issues.

URBAN AGRICULTURE AND FOOD DISPARITIES

This subcommittee is working to critically analyze and evaluate urban agriculture (including community gardens, urban farms, food forests, aquaculture and animal husbandry) in low-income and underserved neighborhoods to examine urban agriculture's potential to reduce food disparities and increase food security. The work group is creating "rooted communities" by co-producing civic infrastructure to enhance university-community connectivity and empowering local "citizen scientists." Specific projects have helped communities from Richmond to San Diego develop resources to make their communities more food secure, actively working with community youth through development workshops. Collaborative research and action to manage food-water-soil interdependencies and vulnerabilities even span the San Diego-Tijuana border, where this subcommittee is building relationships and boosting community resilience in the face of climate change.

K-12 FOOD HUB COLLABORATIVE LEARNING

Several GFI subcommittees are working together to create a food hub network across California and share best practices for building capacity and supplying local food to institutional buyers, including schools and universities. GFI working groups support networking opportunities between suppliers and buyers, hosting meetings and participating in monthly calls with hubs' managers to regularly connect and share information and best practices.

YOUTH EMPOWERMENT

Food, What?! is a youth empowerment and food justice organization that each year brings more than a thousand low-income and at-risk teens to the UC Santa Cruz organic farm to learn to grow, cook, eat and distribute healthy, sustainably-raised food. Over the course of seasonally-focused programs, youth participants make positive changes to their diet, acquire job training skills, and undergo other forms of positive personal growth and transformation. In 2017, a GFI working group created a toolkit to help other nonprofit groups and educators replicate this highly successful program, from how to ensure an atmosphere in which youth feel safe to take risks, to programming that stresses the four R's: relevance, rigor, responsibility and relationships.

FOOD LAW AND POLICY

California's [first legal clinic focused on food law](#) and policy opened in early 2017, under the umbrella of the UCLA School of Law's [Resnick Program for Food Law and Policy](#). Through the clinic, UCLA law students provide legal services to organizations and develop [policy proposals](#) in areas including food insecurity, public health, workers' rights, urban agriculture, land use, animal welfare and social

entrepreneurship. The clinic received startup funding from the [UC Global Food Initiative](#) to help improve the health, safety and sustainability of the food production and distribution system.

RESEARCH AND INNOVATION FELLOWSHIPS IN AGRICULTURE (RIFA)

This program has allowed early career professionals enrolled in UC graduate programs at UC Berkeley, Davis, Riverside and Santa Cruz to participate in [2- to 6-month international fellowships](#). Participants work in developing countries to help host nations advance the 2030 UN Sustainable Development Goals in areas related to agriculture, food systems and social and economic issues. Projects have focused on gender equality, food security and environmental sustainability among other topics. To date, RIFA has supported 38 fellows at 23 organizations in 18 countries and trained more than 400 people.

MARK BITTMAN: CALIFORNIA MATTERS

To spotlight University of California food-related expertise and research, the Global Food Initiative sponsored a [10-part video series](#) featuring former New York Times food columnist and visiting UC Berkeley lecturer Mark Bittman. Over the course of the series, Bittman traveled across California to explore a wide range of food issues, taking on topics as varied as climate change, restaurant labor rights, and the nutritional quality of school lunches. The series, part of GFI's efforts to convene a national dialogue about pressing food issues, garnered more than 500,000 views.

UC FOOD OBSERVER

In 2015, the Global Food Initiative launched the [UC Food Observer](#) to help inform the public on issues related to food policy, nutrition, agriculture and more. Produced by Rose Hayden-Smith, an educator and historian with UC's Division of Agriculture and Natural Resources, the blog has quickly developed a significant following on social media, with more than 9,000 followers on Twitter and more than 6,000 Facebook fans. Among its regular readers are nationally recognized food policy experts, media, lawmakers and more.