

UC Berkeley Initiatives in Food Systems

Name of Program/Initiative	Categories	Description of program/initiative/strategy	Website
EDUCATION, RESEARCH, PUBLIC PROGRAMS, POLICY			
Academic and Professional Programs related to food and agriculture systems	education	UCB offers many degree/academic programs related to food and agriculture at the undergraduate and graduate levels, including but not limited to: Environmental Science Policy and Management (ESPM), Agricultural and Resource Economics, Plant and Microbial Biology, Public Health, Nutrition, Public Policy, Journalism, Law, Geography, City and Regional Planning, Sociology, Chemistry, Anthropology, and others.	various
Food and Agriculture-related Coursework	education	UCB faculty offer 90+ food and agriculture related courses. These courses are listed in the College of Natural Resources, Journalism School, School of Public Health Law School, Business School, and College of Letters and Science (including Landscape Architecture, City and Regional Planning, Geography, Sociology and more) There are also more than 20 "DeCal" courses organized by students and sponsored by faculty, that are related to food and agriculture, as noted below in the section under student initiatives.	A full list of courses is available here
Food and Agriculture-related Research by UCB Faculty	research, education, extension	More than 150 faculty and staff perform teaching and research on food and agriculture topics, from a broad range of departments and programs including Geography, Business, Engineering, ESPM, Plant Biology, Public Policy, Sociology, Anthropology, Landscape Architecture, Energy and Resources, Economics, African Studies, and more. (80 of these faculty members are affiliates of the Berkeley Food Institute, which acts as a hub for food and agriculture-related faculty, as noted below.)	http://berkeleyfoodinstitute.org/faculty-and-staff/
Food and Agriculture Extension	research, extension, education	17 of the UCB faculty members are Cooperative Extension specialists who do research and carry our extension projects on food and agriculture issues, providing information to farmers, consumers, and other stakeholders and community members throughout California and beyond. These extension specialists are in the fields of Agricultural and Resource Economics, Environmental Science Policy & Management, Nutritional Science and Toxicology, and Plant and Microbial Biology.	http://nature.berkeley.edu/site/coop_ext.php
Berkeley Food Institute	research, education, policy and public programs (See below)	BFI is an interdisciplinary institute dedicated to catalyzing and supporting the transition to more resilient and just food systems, from local to global scales. The Institute fosters links between research, education, policy, practice, and social movements to develop and strengthen sustainable food and agriculture systems that are healthy, just, diverse and resilient. BFI consists of a partnership between the College of Natural Resources, Goldman School of Public Policy, Law School, Journalism School and School of Public Health. BFI has 80 affiliated faculty and staff who do research and/or teaching related to food systems. Programs are noted below:	http://food.berkeley.edu
BFI: Research Seed Grants	research, extension, policy	BFI's small grant program supports innovative, collaborative, interdisciplinary research projects aimed to catalyze and support transformative food systems change. After reviewing 24 proposals from a wide range of disciplines across campus, covering a diversity of relevant topics, BFI selected 5 projects to receive grants in 2014, totaling \$89,000.	http://berkeleyfoodinstitute.org/current-research/
BFI: Educational Events and Public Programming	education, public programs	BFI organizes and sponsors public events for students, faculty, community members and other stakeholders, including: a monthly Food Exchange lecture series on timely food and agriculture topics; the 2014 Growing Green Awards (with the National Resource Defense Council); the Diversified Farming Systems roundtable series; and the Edible Education 101 course (with the Edible Schoolyard Project). Other events included the 2013 Albright Lecture, and presentations by other leaders in food systems.	http://events.berkeley.edu/index.php/calendar/sn/bfi.html
BFI: Visiting Scholars/Fellows	research, education	BFI hosted two visiting professors in the 2013-2014 academic year who taught both student courses and faculty workshops aimed at BFI's mission. BFI is accepting applications to support 3-5 Visiting Fellows for the 2014-2015 academic year to promote independent and innovative action-oriented research, policy, or practice on food systems.	http://berkeleyfoodinstitute.org/visiting-scholars/
BFI: Policy Program	research, policy	BFI is developing a policy program, including funding an interdisciplinary exploration of policy solutions to improve SNAP, and recruiting a Policy Coordinator to coordinate links and effective communication between UCB faculty researchers, students and critical policymakers.	
BFI: Edible Education	education, public programs	BFI and the nonprofit the Edible Schoolyard Project co-sponsors this course, taught by professors Michael Pollan and Raj Patel. Tracing the food system through the rise of industrial agriculture at home and abroad, the twelve week course introduces students to some current and controversial ideas about the future of food, through conversations with some of the leaders of the food movement in Berkeley, the United States, and around the world. The course is open to 500 students and 200 members of the public.	http://edibleschoolyard.org/ee101
BFI: Center for Diversified Farming Systems	research, education, public programs	The Center for Diversified Farming Systems, a center of the Berkeley Food Institute, brings together interdisciplinary researchers, writers, and practitioners to find solutions to the world's most pressing agriculture-related issues and to launch the next generation of agricultural leaders.	http://food.berkeley.edu/dfs/

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Atkins Center for Weight and Health	research, extension, policy	Founded in 1999, CWH works with community groups to develop and evaluate programs to support healthy eating and active living, with a focus on children and families in diverse communities. The collaborative approach maintains scientific rigor and is responsive to the real-world needs and concerns of our community partners. CWH produces reports and policy briefs and provides extension and outreach that can further community partners' ability to succeed. Examples of CSW's research projects on food issues are noted below.	http://cwh.berkeley.edu/
CWH: Intergenerational obesity project	research, extension	This study addresses how maternal early life experiences and the maternal weight before, during and after pregnancy, contribute, individually and jointly, to the development of maternal and child obesity.	http://cwh.berkeley.edu/
CWH: Stress, socioeconomic status and obesity	research, extension	This project is part of the UCOP Multicampus Research Program (MCRP). The CWH at UC Berkeley, with UC San Francisco, and UC Davis will revive and extend the NHLBI Growth and Health Study (NGHS).	http://cwh.berkeley.edu/
CWH: Studying community programs to reduce childhood obesity	research, extension	For this nationwide study of communities that examines childhood obesity programs and policies, the CWH will contribute to the overarching study design and provide scientific leadership (jointly with other team members) in the areas of: childhood obesity research; crafting the study objectives, logic model, and hypotheses while working with NIH	http://cwh.berkeley.edu/
CWH: Creating a movement to reduce obesity: Transforming communities	research, extension	Research has shown that increasing fruit and vegetables alone will not decrease rates of obesity without a significant parallel decrease in calories from high sugar/high fat snack foods and beverages.	http://cwh.berkeley.edu/
Food Labor Research Center	research	While there are several University centers that focus on labor studies, and others that focus on food studies, the Food Labor Research Center at UCB is the first academic institution anywhere in the country to focus on the intersection between food and labor issues in the U.S. and abroad. This Center was launched in 2012.	http://laborcenter.berkeley.edu/foodlabor/
Labor and Occupational Health Program (LOHP)	research, public programming	LOHP is a public service program of the Center for Occupational and Environmental Health at UCB's School of Public Health. For over 35 years, LOHP has worked to prevent illness and injury in the workplace and raise awareness of the social and economic costs of hazardous workplace conditions for individuals, communities, businesses, and the environment. LOHP work includes farmworkers, restaurant workers, and other food and agriculture sector workers.	http://lohp.org/
Institute for the Study of Societal Issues	research, public programs	Founded in 2009 by merging the Institute for the Study of Social Change and the Survey Research Center, the Institute for the Study of Societal Issues (ISSI) provides an intellectual home for quantitative and qualitative interdisciplinary research on societal issues. Visiting scholars and public programming encompass food and agriculture-related issues.	http://issi.berkeley.edu/
Gill Tract Agricultural Research Station (College of Natural Resources)	research, education, public programs	The Gill Tract is a plot of University-owned land in Albany (approximately 15 acres) that is used for agricultural experiments, and agroecology research and education, and formerly for biological control research. Part of the land has been used in activity with community members who are involved in participatory research and other urban farming efforts.	
Oxford Tract and Insectary (College of Natural Resources)	research	The Oxford Tract is a 1.5 acre plot used for agricultural research mainly in greenhouses, and is also has an insectary (also known as a bee-garden), and a Student organic garden (explained below)	
Development of Proposed Food Systems Minor	education	In response to growing interest from students and faculty, a committee has been formed to propose the establishment of an interdisciplinary undergraduate food systems minor at UCB drawing on existing courses, possible new courses, and experiential learning.	
Journalism School Food and Farming Fellows	education, research	The UC Berkeley Graduate School of Journalism offers eight \$10,000 postgraduate Food and Farming Journalism Fellowships. The fellowship, a project of the Knight Center in Science and Environmental Journalism, is aimed at early and mid career journalists. The Fellowship presents an opportunity to report stories on the full range of subjects under the rubric of food systems: agricultural and nutritional policy, the food industry, food science, technology and culture, rural and urban farming, and other issues related to food and farming.	http://journalism.berkeley.edu/projects/foodfellows/
Student Groups and Opportunities	student-led efforts, education	Students have organized several initiatives and opportunities for engagement in issues related to food and farming systems. Examples are listed below.	http://berkeleyfoodinstitute.org/studentgroups/
Student Organic Garden Association	student-led efforts, education	The Student Organic Garden, UC Berkeley's student farm, was created by students in 1971. In 1999 the Student Organic Gardening Association (SOGA) was formed to establish continuity of maintenance and support for the Student Organic Garden year round in order to provide a creative space for experiential agricultural education for the UC Berkeley student community and greater surrounding community.	http://berksoga.tumblr.com

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DeCal Courses	student-led efforts, education	DeCal Courses DeCal classes, are university classes run by students. The responsibility of such courses rests on the department chair, faculty member, and student facilitator, who all sign a contract of understanding before the DeCal is reviewed by COCI / the Academic Senate. As an example, one DeCal Course is on Organic Gardening and Food Justice, attended by about 100 students every semester, and the Student Organic Garden is used as a venue.	http://www.decal.org/
Berkeley Student Food Collective	student-led efforts	The Berkeley Student Food Collective is dedicated to providing fresh, local, healthy, environmentally sustainable and ethically produced food at affordable prices to the Berkeley campus and greater community. BSFC educates students about nutrition and food systems, empowers new leaders, and trains youth to work in and manage a sustainable business. Through inclusive, democratic decision-making, BSFC operates a cooperative grocery market that promotes community-building and environmental stewardship.	http://berkeleystudentfoodcollective.org/
GradFood	student-led efforts, education, public programs	GradFood is an interdisciplinary association of graduate students working across sectors to share their work and ideas regarding all things food and agriculture. GradFood brings UC Berkeley graduate students from diverse disciplines. The group delves into issues that make food both an intellectually stimulating field and central to our daily lives. Monthly dinners are a forum to discuss food and agriculture issues from a variety of perspectives. The group provides opportunities to meet students from other departments, collaborate on and present research, and network with the sustainable food systems community and the new Berkeley Food Institute.	http://gspp.berkeley.edu/student-life/gssp-student-groups/students-in-nutrition-and-agriculture-policy-snap
CityFood	student-led efforts, education, public programs	CityFood is a working group based in the Department of City and Regional Planning that brings together UC-Berkeley students, faculty and staff from across disciplines who are commonly interested in urban food systems. CityFood provides a collaborative forum to: 1) share ideas, experiences, and opportunities; 2) workshop research; and 3) convene guest speakers from many backgrounds.	http://healthycities.berkeley.edu/cityfood.html
Haas Culinary Club	student-led efforts	Northern California has often been justifiably called a foodie's paradise. The area that gave birth to California cooking enjoys an abundance of fresh ingredients, diversity in ethnic cuisines, artisan foodmakers, and aspiring food entrepreneurs. The Haas Culinary Club is both a social club and an industry club. Events provide opportunities for students to connect, share and learn (and sometimes indulge) with great company.	http://haas.campusgroups.com/culinary/about/
Berkeley Organization for Animal Advocacy	student-led efforts	BOAA is a social justice group dedicated to raising awareness about issues of animal oppression. They firmly stand against the abusive, gendered, and exploitative nature of the treatment of animals in our society. As a group, they are dedicated to raising awareness and promoting compassionate, socially just, and sustainable diets, and advocating for the liberation of animals, people and the environment from systems of human oppression.	http://www.ocf.berkeley.edu/~boaa/
Diversified Agriculture Working Group	student-led efforts	The Diversified Agriculture Working Group is a graduate student group focused on pursuing active collaboration as well as fostering new research in the physical and social aspects of agriculture. The group is promoting interactions between people interested in agriculture from various perspectives, encouraging interdisciplinary and collaborative research, skill sharing, organizing networking events, and more.	http://berkeleydawg.weebly.com/
Fruitful Minds	education, public programs	Fruitful Minds is a volunteer program offered at UCB that provides students basic education/training on nutrition, particularly for children. In turn, those students provide information to school children in local schools. Fruitful minds also is hosting a symposium about sugary beverages on campus in 2014.	http://fruitfulminds.org/
Public Service Center - "Alternate Breaks" Service Trips on Food Justice	education, public programs	The UCB Public Service center offers service learning opportunities for students, including a program called Alternate Breaks, that enables students to take service learning trips on important social issues. Food Justice and Sustainability is one of the service learning trips that is offered each year to dozens of students.	http://publicservice.berkeley.edu/alternatebreaks/springtrips
Food Career Forum	education	The College of Natural Resources with Cal Alumni are organizing a forum for students on Careers in Food, to be held in 2014. Such career events are held occasionally on food and farming job opportunities.	
FOOD SERVICE, PROCUREMENT, WELLNESS, AND FOOD SAFETY PROGRAMS			
Eat Well Berkeley	food service, wellness	The Eat Well Berkeley Initiative integrates sustainable food practices with nutrition guidelines for healthier meetings, vending machines, catering, and restaurants. Recent accomplishments include the launch of the Eat Well Berkeley Restaurant program at Pat Brown's and QualComm Café, two Cal Dining Retail campus restaurants.	http://www.uhs.berkeley.edu/facstaff/healthmatters/eatwellberkeley.shtml
Other health and wellness	food service, wellness	Campus vendors have implemented a range of health and nutrition initiatives, including accommodating special diets, nutrition education programs, and vegan/vegetarian/whole grain options.	http://www.uhs.berkeley.edu/facstaff/healthmatters/

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Food sourcing sustainability initiative	food service, procurement	Campus vendors are asked to track and report the percentage of their food budget spent on sustainable food. The data on purchases includes purchases that are locally grown, organic, fair trade, or humane (in accordance with UCOP policy), and separately tracks purchases produced by locally-owned businesses. Campus vendors continue to show leadership in their percentage of purchases of sustainable food, and reported percentages this year have increased by several percentage points to 28%. Data includes both Cal Dining and three other vendors who reported sustainable food purchases and represent the majority of food sales on campus.	http://caldining.berkeley.edu/community.html http://calsteam.wordpress.com/about/
Campus farmer's market	food service	The ASUC Sustainability Team runs The Local, an organic vegetable and fruit stand.	
Sustainable operations	food service, procurement	Campus vendors have implemented a range of sustainable operations, ranging from trayless dining to composting to Alameda County Green Business certification to energy- and water-saving measures.	
Cal Dining Sustainability Team	food service	A group of students hired by Cal Dining for the purpose of investigating and reporting on ways to make Cal Dining's food service operations more sustainable and less wasteful. They also provide outreach to the student community, in particular the freshmen population that Cal Dining serves, through tabling and flyers, raising awareness about sustainability issues and what Cal Dining has done to improve them.	http://tgif.berkeley.edu/index.php/funded-projects/grant-cycle/2012-projects/84-caldining-sustainability
Food Sanitation	food safety	EH&S staff conduct inspections and provide training to enforce environmental sanitation standards and practices and promote campuswide awareness of them. The following are covered: food facilities, child care services, public and recreational areas, family and student housing, drinking water quality, and solid waste management. Program activities also include issuing Special Event Temporary Food Permit, responding to water quality complaints, sanitation investigations, and consulting on field stations' well water projects.	http://ehs.berkeley.edu/index.php/hs/65-sanitation.html
Temporary Event Food Permit	food service, food safety	The distribution or sale of food to the general public on the UC Berkeley Campus at special events is limited to non-profit organizations sponsoring such events no more than 3 times in a 90 day period. The event sponsor must read the SPECIAL EVENT SAFE FOOD HANDLING PRACTICES and obtain approval through the Office of Environment, Health & Safety (EH&S).	http://ehs.berkeley.edu/hs/90-food-permit-temporary-special-event.html
Bear Pantry	food security	The Bear Pantry was founded in 2009 and is a donor-driven program that provides an emergency food supply to low-income UC Berkeley families with dependent children. Bear Pantry is in need of donations, and there are no other on-campus resources listed under their "additional resources" link.	http://thebearpantryatberkeley.org/
UC Berkeley Food Pantry	food security	The UC Berkeley Food Pantry project is a direct response to the need among the student population for more resources to fight food insecurity—the lack of nutritious food. With rising fees, textbook costs, and living expenses, it is becoming increasingly difficult for students to juggle the costs of living with the costs of obtaining a university degree, and thus many students are finding themselves choosing between essentials such as food and basic toiletries and the costs of college. It is for this reason that The Food Pantry has been established—to provide emergency relief to help students continue on to successfully complete and obtain their degrees from the University of California. The Food Pantry is part of the campuswide food security program.	http://pantry.asuc.org/