

**BFI Foodscape Mapping Project – Oral Histories**  
**Category: Student Group Stories**

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Transcription of excerpts of an interview conducted with  
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ZHU: The reason I got into food at Berkeley was through a research internship at Haas. And then then I got to work with the Berkeley food Institute, which is more social justice and cultural foods than I knew before. And then I started my own club, FoodInno, which is specifically about food innovation in business. I feel like I've gotten to tap into so many different things, where I wouldn't have otherwise.

And I think, me personally, the more I've learned about food justice, the more I feel like food innovation and food business are the ways to solve a lot of the problems we have, whether it be farming or even nutrition and the way people eat. I see food as this really tangible way of helping someone. I mean, if you've ever shared a meal with someone you know how meaningful that can be-- so I think that's the reason I wanted to found FoodInno for example. To drive the food community at Berkeley forward, I didn't feel like we had that food Innovation aspect. So for example it's really great for us to be able to work with local entrepreneurs, but also for us to be able to help them better run their business and you know better understand the different aspects of food justice. That has been really powerful for me and also just makes what we're doing feel a lot more relevant and impactful on a larger scale.

I think food is an intensely personal subject. I think if you find how you feel like you influence food or food influences your life and explore that deeper, whether it's through cooking or gardening or maybe like the cultural heritage of your food, that's where you should start at Berkeley because that's where you can make the biggest difference.

I think the food community is always growing and learning. I think the great thing about food is that everyone has a tie to it no

matter what so I think something our community does really well, is try to call people in and bring everyone in no matter what your background or what you're interested in, because food can relate to anything that you're interested in. It's a very supportive community, in that manner. And I also think the food community at Berkeley is very self-critical in the sense that we're always trying to improve: Are we being diverse enough? Are we being inclusive? Are we reaching the right people? I think that is something that makes it really strong and constantly improving. You shouldn't be afraid of picking one thing, because you won't limit yourself there. Food itself, as a subject, does not allow you to limit yourself.