UC Santa Cruz

UC Santa Cruz Campus Food & Garden Guide

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2025-2026 UC Santa Cruz Campus Food & Garden Guide

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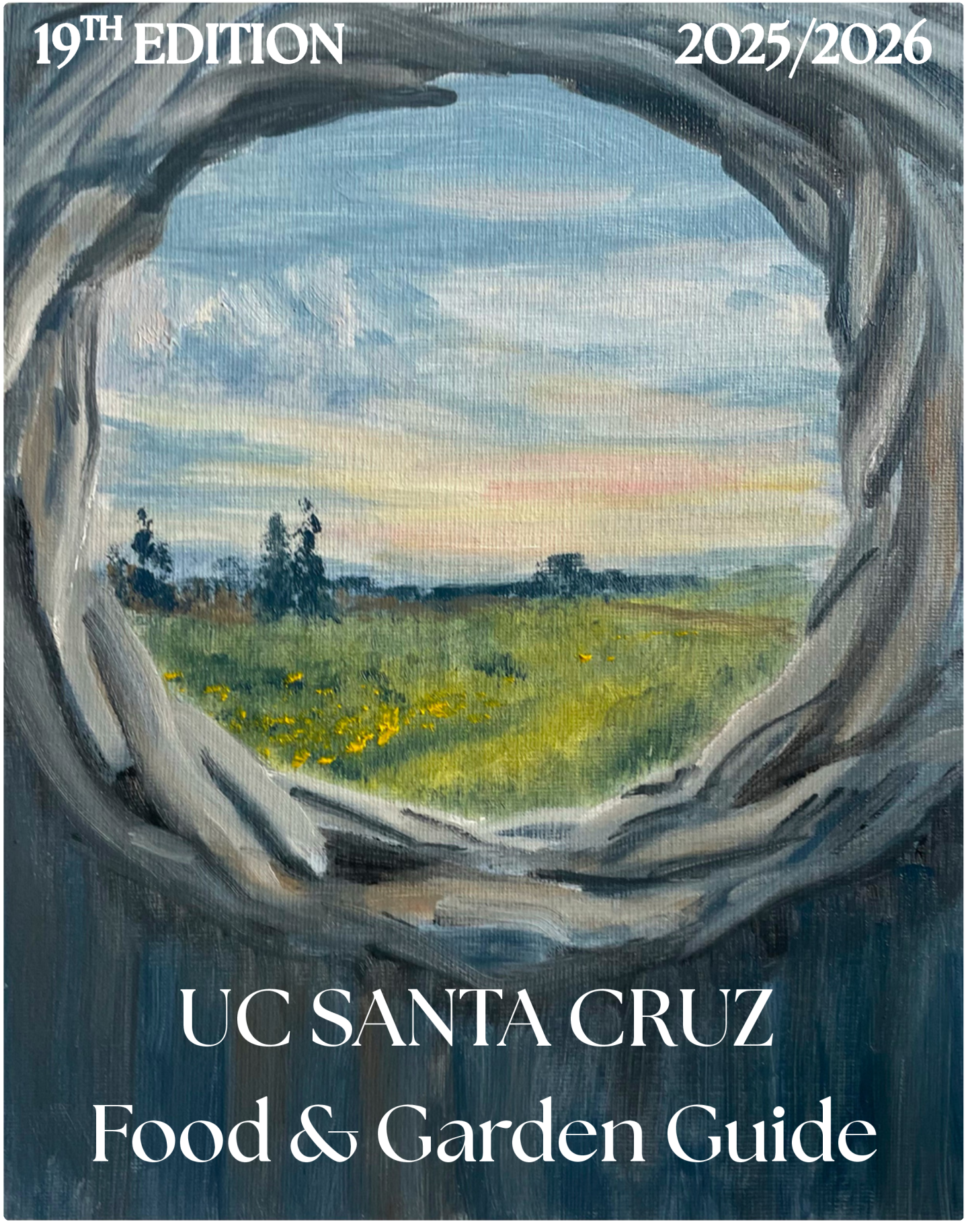
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Publication Date

2025-09-01

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19TH EDITION 2025/2026



UC SANTA CRUZ
Food & Garden Guide

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LETTER FROM THE EDITORS & CREDITS

On behalf of the Center for Agroecology at UC Santa Cruz, we are beyond excited to introduce you to our Campus Food and Garden Guide for the year 2025-2026. This guide is designed for students and by students, keeping our university informed about our Basic Needs, Food Access Programs, and countless other opportunities for involvement in the Center for Agroecology and the campus food system.

For the 19th edition, we took an interactive approach by featuring a hand-painted oil piece from student artist Sophia Chin, displaying the UCSC Farm from the Life Lab Garden.

Food injustice is a systemic issue that concerns all of us, and we hope this guide plays a role in understanding the various resources available. Thank you to all the talented and incredible individuals who contributed to creating this!

Kate Heppell, Editor
Vanessa Salas, Editor
Karla Atilano, Editor/Graphic Designer
Amelia Fung, Winter 2025 Intern
Adrian Perez, Spring 2025 Intern

WHAT IS THE ANNUAL CAMPUS FOOD & GARDEN GUIDE?

The Campus Food & Garden Guide is an annual magazine put out by the student-led Food Systems Working Group with the intention of sharing knowledge and information regarding access to food on campus, as well as opportunities for involvement in agroecology studies, food systems, farming, and gardening. We hope this guide can provide students with a campus map of where food, gardening, and mutual aid intersect.

FOOD SYSTEMS WORKING GROUP

The Food Systems Working Group (FSWG) is a student-led organization that started in 2003-2004 with the goal of improving access to and awareness of food on campus. The group is ever-changing as new students with different visions and passions explore the roles of the group. This past year we had an almost entirely new team, and have been hosting events and workshops related to our interests, some of which included Ayurvedic cooking classes, tea blend making workshops, film screenings, and field trips. We host quarterly community dinners to bring people together over a shared meal, and strive to create community centered around food sovereignty and education. All of this is made possible through Measure 43 grants from student fees. Be on the lookout for our events throughout the year!



IG: @ucscfswg
Email: ucscfswg@ucsc.edu

PRODUCE POP-UP

The UCSC Produce Pop-Up is a twice weekly farmstand that runs on campus during the academic year. Pop-Up sells produce grown by students on the organic farm located at the base of campus and subsidizes the produce to make it affordable for students. Pop-Up is a Basic Needs program that increases food security and increases access to fresh, organic produce for students, faculty, and the greater UCSC community.



Accepting cash, card, and EBT (CalFresh/ SNAP), the Pop-Up is a consistent and dependable resource during the academic year. The Pop-Up program centers student staff in leading, organizing, and directing the functionality of the program. Pop-Up has paid student staff positions and offers two for-credit internships each quarter through the ENVS Internship Office. Produce Pop-Up coordinators deliver unique and educational programming/workshops tailored to students needs. Stop by Quarry Plaza on Wednesdays and Science Hill on Fridays for some local produce, new recipes, information about CalFresh, and more!

Email: ucscproducepopup@gmail.com
Instagram: @ucscproducepopup

COWELL COFFEE SHOP

Cowell Coffee Shop is a non-transactional cafe that promotes food sovereignty. It is run through the UCSC Basic Needs Program and the Center for Agroecology. At Cowell Coffee Shop, teams of interns and staff are taught to create seasonal and culturally relevant dishes with the UCSC Farm produce.





The Cowell Coffee Shop teaches interns kitchen basics such as; knife skills, food handling, and cleaning, along with exploring cultural flavor palettes and the versatility of our locally grown ingredients. The coffee shop is intended to support the food security of students without meal plans. Visit Monday-Friday, from 10AM-3:30PM for free snacks, meals, and coffee! Follow them on Instagram for more information! @cowellcoffeeshop

REDWOOD FREE MARKET

The Redwood Free Market is a non-transactional space and serves as the campus' Basic Needs Hub. Open five days a week throughout the academic year, Redwood provides students with free access to pantry staples and organic produce. For students looking to build confidence in the kitchen, bi-weekly Meal Kits with easy-to-follow recipes are also available on a sign-up basis. A spice refill station with over 10 spice options is also available.



In addition to food access, the market offers diaper assistance for parenting students and hosts a Wonderful Station, where students can refill liquid shampoo, conditioner, detergent, and Castile soap, diverting hundreds of plastic bottles from the waste stream.



As the central entry point for basic needs support, Redwood partners with local nonprofit Tenant Sanctuary to host weekly student appointments for those needing guidance on tenant rights and housing resources. Redwood also hosts in-house CalFresh Assistance to help answer general student questions and provide application support.



ACCESSING BASIC NEEDS WITH PANTRYSOFT

PantrySoft is the intake software for Basic Needs. When you register, it will connect to your UCSC account and ask you to authenticate through Duo Mobile. Fill out the form fields and questions the first time you register, and after that, each visit to a Basic Needs site only requires your student ID.

All students visiting the following sites must complete a registration form and sign-in at each subsequent visit:

- Cowell Coffee Shop
- Redwood Free Market
- Family Student Housing Food Pantry
- Terry Freitas Pantry
- CalFresh Application Assistance

Using PantrySoft helps Basic Needs stay compliant with state and local reporting requirements. Register now with this QR code!

1. Scan QR Code
2. Log in with your Cruz ID
3. Complete registration form
4. Make sure to sign-in at kiosk at every visit

CALFRESH

WHAT IS CALFRESH?

CalFresh, also known as the Supplemental Nutrition Assistance Program (SNAP), is a benefits program that awards you up to $234 a month to buy groceries. Essentially, it is a free debit card for groceries you can check the balance online or over the phone.

APPLICATION TIMELINE

It takes just a couple of minutes to check your eligibility and 45 minutes to 1 hour to apply. The county will call you to verify your situation (it may come from a blocked or unknown number). If approved, you'll get money within 30 days.

WHERE CAN CALFRESH BE USED?

An interactive map of all EBT retailers in Santa Cruz is linked on basic needs.ucsc.edu; all Santa Cruz Community Farmers' Markets accept EBT and WIC.

Follow us at @ucsccalfresh on Instagram for updates, events, recipes, and more!

YOU'RE LIKELY ELIGIBLE IF:

- Approved for Work Study
- Work Part-Time (20+ hours/week or average about 80 hours/month)
- Receive CalGrant A or B
- Have On-Campus Employment
- Participate in an Extended Foster Care (AB 12/AB 212) Program
- Chafee Educational Training Voucher Program
- Have a dependent under 12
- Your Major or Minor is an LPIE*

HOW TO APPLY:

- Contact the UCSC CalFresh Outreach Program Team by emailing calfresh@ucsc.edu. and take the application pre-screener.
- Apply Online, If you are eligible, make an appointment to complete and submit an online application with a CalFresh Outreach Team member. If you choose to fill out an application on your own, a video tutorial on our website has tips and tricks to make sure you fill out each field correctly.

ON-CAMPUS SATELLITE/SNACK PANTRIES

- Ethnic Resource Center
  - Location: Ethnic Resource Center (Third floor of the Bay Tree Building, End of Hall)
  - Hours: Monday-Friday 10am - 5pm during academic year, closed in summer

- Terry Freitas Cafe
  - Location: Across college 9/John R. Lewis
  - Hours: Monday-Friday from 10am-8pm (6pm on fridays) during academic year, closed in summer

- Women's Center
  - Location: Cardiff House
  - Hours: Tuesday-Thursday 10am-3pm during academic year, closed in summer

- Cantu Queer Center
  - Location: The Cantu behind Merrill and next to KZSC
  - Hours: Tuesday-Friday from 10am-5pm during academic year, closed in summer, 24/7 access to outdoor pantry

UCSC DINING HALLS

1. COWELL/STEVENSON
Located on the hill above the East Field, this dining hall features a fantastic view of the Monterey Bay, with outdoor patio dining available to capture the crisp ocean breezes.

2. PORTER/KRESGE
Serving the west side of campus, this dining hall features a remodeled back patio with amazing views including the iconic Porter Squiggle.

3. CROWN/MERRILL
Serving the east side of campus, this dining hall is also the home of Banana Joe's Late Night diner.

4. RACHEL CARSON/OAKES
Located near the West Field House, this beautifully renovated dining hall features incredible views of the Monterey Bay.

5. COLLEGE NINE/JOHN R. LEWIS COLLEGE
Nestled in the redwoods near the campus core, this is our largest dining hall. Upstairs, you'll find the University Center Bistro and Cafe.

COLLEGE NIGHTS

By: Amelia Fung

At each of the dining hall locations at UC Santa Cruz, college nights are occasionally held to bring the community together through education, entertainment, and of course, great food. Each college night has a theme, inspiring the decorations and festive menu for the night. For example, Cowell/Stevenson's college night was dedicated to celebrating black students at UC Santa Cruz. Cajun pasta, chicken parmesan, pineapple pork curry, vegetable jambalaya, collard greens, and plantains were among some of the amazing dishes served that night. While eating, students were encouraged to participate in a trivia game featuring UC Santa Cruz's influential black figures, programs, and contributions. At Rachel Carson and Oakes dining hall, the college night theme was "Camp Slug." Students learned about camping, sustainability, and fire safety, while enjoying some camptime favorites: hotdogs, baked potatoes, nachos, baked beans, and hot chocolate. I attended both of these college nights and had a great time eating with friends, learning about these important topics and history, and seeing everyone come together as a community!

UCSC DINING LOCATIONS

With 18 UCSC Dining locations on our beautiful oceanside campus, there's always somewhere to grab a bite.

- Five dining halls with all-you-care-to-enjoy buffets
- Made-to-order mediterranean bowls at the Owl's Nest
- Upscale casual lunchtime fare at University Center Bistro
- Grocery and convenience items at three campus markets
- Burgers, fries, and pizza at Banana Joe's Late Night cafe
- Lattes, freshly baked pastries & quick lunch items at Global Village Cafe & Perk Coffee Bars
- Salads, sandwiches, smoothies, and more at cozy campus cafes

DINING DISCOUNTS

Slug Points meal plans are accepted at all UCSC Dining-operated locations, and give you 10% off your selections at cafes, markets, and coffee bars. If you don't have a required meal plan, you can still get dining discounts with Banana Bucks and Flexi Dollars purchased using the GET Mobile app. Learn more at dining.ucsc.edu/voluntary-meal-plans.

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SANTA CRUZ COMMUNITY FARMERS' MARKET

For 30 years Santa Cruz Community Farmers' Markets (SCCFM) has been committed to your health and to the health of the local economy.



Five weekly farmers' markets showcase the best in regional organic produce, pasture-raised meats, eggs and dairy, sustainably-harvested seafoods and artisan-made goods.

Purchasing your food through the area's farmers' markets ensures that you are getting the freshest, healthiest and tastiest foods while supporting local jobs, increasing local spending and promoting the region's strong farming tradition.

Learn more at https://santacruzfarmersmarket.org/ or follow @santacruzfarmersmkts on Instagram for more!

OUR NEAREST FARMERS' MARKET:

Every Saturday from 9 AM to 1 PM, farmers and food vendors transform the parking lot at the corner of Hwy 1 and Western Drive into the Westside Farmers Market. The year-round market offers certified organic produce, sustainable seafood, artisan breads, and other locally-made products.

MARKET MATCH FOR CALFRESH:

Use CalFresh/ SNAP/EBT at the markets and receive a dollar-for-dollar match up to 15 dollars for fruits and veggies; $15 EBT = $15 Market Match at all of our markets. Funding is secured through 2027. The Kaiser Foundation is funding an additional $5 in Market Match at the Downtown Market, July-December 2025!



To use CalFresh (EBT/SNAP) at a farmers' market, go to the Info Booth and swipe your EBT card. They will give you tokens to represent the EBT dollars that can be spent at almost any booth.

CENTER FOR AGROECOLOGY

The UC Santa Cruz Center for Agroecology is an organization made up of staff, faculty, and students who work to advance agroecology and equitable food systems through research, education, and public service.



Center for Agroecology staff, affiliates, and students collaborate on organic farming research projects and support small farmers through education and by connecting them with resources and opportunities. The center also grows and provides food from the campus farm to students through Basic Needs programs.



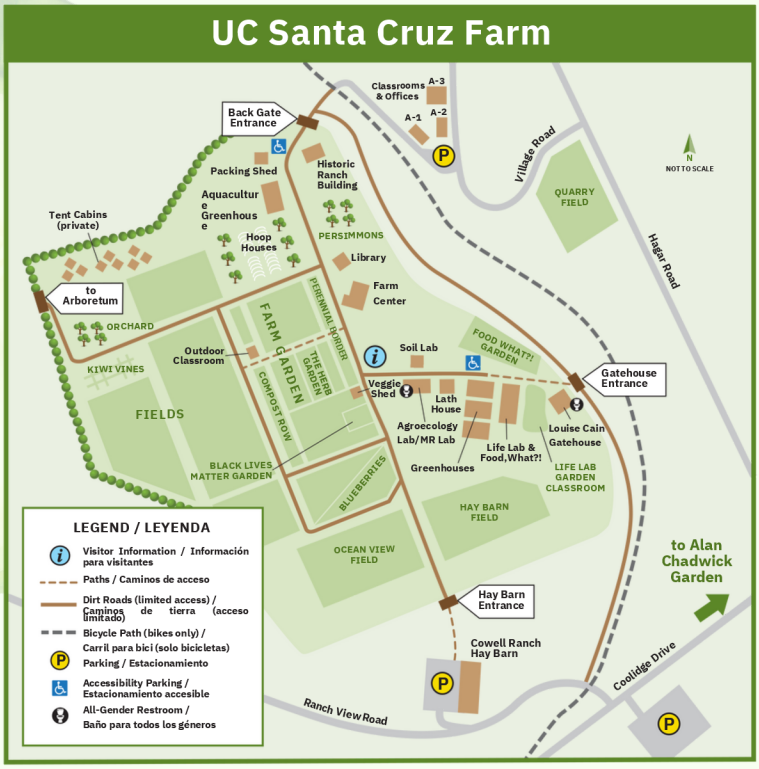
The center facilitates opportunities for students to get involved with the food system through internships, fellowships and funding opportunities, and paid employment opportunities.



Visit https://agroecology.ucsc.edu/education/students/ to learn how to get involved.

UCSC FARM

Come visit the UCSC Farm! This 30-acre organic farm is operated by farm staff and students. There are opportunities for involvement through internships, paid positions as well as some class opportunities! There are occasionally research projects on-site as well, so be on the lookout for research opportunities. Produce from the farm is available through community and campus produce stands, dining halls, food pantries and the Cowell Coffee Shop. The farm also hosts community organizations FoodWhat?! and Life Lab.



The farm is open to the public daily from 8am to 6pm. Find a self-guided tour booklet at: https://agroecology.ucsc.edu/about/contact/. Find information about internships and paid student staff positions on the farm at: https://agroecology.ucsc.edu/education/students/





ALAN CHADWICK GARDEN

Since the garden's establishment in 1967, apprentices, staff, and students have transformed it from marginal land into a productive model of small-scale agriculture and horticulture. Today the 3-acre Chadwick Garden exhibits a diverse collection, including ornamentals, annual and perennial food crops, an extensive planting of fruit trees (including more than 120 apple varieties), and native California species.



The Chadwick Garden is managed by the UCSC Center for Agroecology and is open to the public daily from 8am to 6pm. Find information about internships and paid student staff positions on the farm at: https://agroecology.ucsc.edu/education/students/.



KRESGE GARDEN

Kresge College, abundant with fruits, flowers, vegetables, and herbs. And people! We are a non-hierarchical, student-run garden in Kresge College. We foster an environment that promotes decolonial ways of engaging with the land and discussing issues of food, justice, and environmentalism while making connections to past and present struggles for liberation. The garden is on the unceded territory of the Awasawas-speaking Uypi tribe. We are continuously working to learn how best to treat the land with respect, and hold discussions about the connections between food justice, environmentalism, and colonialism as we work on a land with a deep history of violence and genocide.





We believe that art, personal empowerment, community, and deep nature connection are key in gardening and relating to the land. Some exciting plans for this upcoming year include redoing our greenhouse, reinforcing our raised beds, creating a recurring zine, and as always, tending the land and each other. Join us for our volunteer work days and Spring internship where we maintain the garden, plant, and harvest food, and build community!

Community Work Hours:
Sundays, 10 AM - 1 PM
Email:
gardencoopcore@googlegroups.com
Instagram: @ kresgegarden

RACHEL CARSON COLLEGE GARDEN



The Rachel Carson Garden welcomes everyone to come and experience its beauty. Feel free to relax at the picnic table and explore the surroundings. The garden boasts apple trees, quinces, plums, pluots, grapes, lemons, and various caneberries. We also cultivate an abundance of annuals such as garlic, onions, zucchini, and tomatoes. As well as flowers like marigolds, tiger lilies, geraniums, chamomile, tulips, and abutilon.

We collaborate with the Redwood Free Market by collecting their food scraps to make compost for our plants. We offer a compost drop-off for anyone interested, located at the bottom of the hillside near the greenhouse, outside the fence. We have a 2-unit internship for all college affiliates and a 1-unit class on Cultivating Food Justice and Sustainability for RCC affiliates where you can learn more about land management practices and food systems with Katie Monsen.



Follow us on Instagram @rachelcarsongarden or email rcgarden@ucsc.edu for more information on how to get involved.
Community Work Days: Sunday from 11-1 during Fall and Spring quarters

OAKES COMMUNITY GARDEN

The Oakes Community Garden is a shared space that fosters communities for the purpose of knowledge sharing.
We firmly believe that by applying the knowledge of sustainable agriculture to our practices, we are able to make impactful efforts that challenge the effects of the climate crisis. By engaging with various methods such as composting, cover cropping, reusing material, and encouraging knowledge sharing, we have been able to generate meaningful community volunteer days for students to grow and learn.



We grow a vast range of produce from fruit and vegetables to unique native flowers that attract pollinators. All of our produce is grown for students by students! We also encourage seed sharing in the garden, as our soil is immensely fertile and well cared for and we welcome biodiversity!

No experience is necessary to volunteer with the Oakes Garden. We encourage all to participate in our weekly meetings, working on any task they desire, such as planting, seeding, watering, making compost, painting, harvesting, playing music, and hammock laying! We always have freshly baked goods and encourage recipe sharing as well.

Stop by Oakes every Sunday from 11-1 pm to check out the space and community! We are located right below the Oakes Apartments and are opened 24/7. Contact: oakesgar@ucsc.edu or @Oakescommunitygarden on Instagram

STEVENSON GARDEN

The Stevenson Garden broke ground in the spring of 2011 through Path to a Greener Stevenson (PTAGS). The initial goal was to create a learning space to bring the Stevenson community together and promote sustainability within the college. The project was the first college garden on the East side of campus! A student internship program was developed in the summer of 2011 and has provided the base of stewards of the garden. Then, in the winter of 2011 the Stevenson Community Garden received approval from the campus planner to greatly expand our space, and received a generous grant from the Stevenson Student Council to fund the expansion.

We held garden workdays that successfully installed a fence extension and gates for the expansion. With the support of Campus Sustainability Council, Stevenson Student Council, the garden has continued to grow and thrive. The garden receives food waste from apartments on the east side of campus and composts the food, eventually adding the compost to the garden's soil. The space now has a variety of demonstration garden beds, fruit trees, perennial plants, and active volunteer and intern involvement.





ON-CAMPUS GARDENS STEWARDS

COMMUNITY HERB GARDEN:

REN LUEVANO
4th year Ecology and Evolutionary Biology major
“I’ve been stewarding this garden all four years and love being able to work with these plants and meet so many new people! My experience here has greatly shaped the way I approach medicine, Stewardship, and science.”

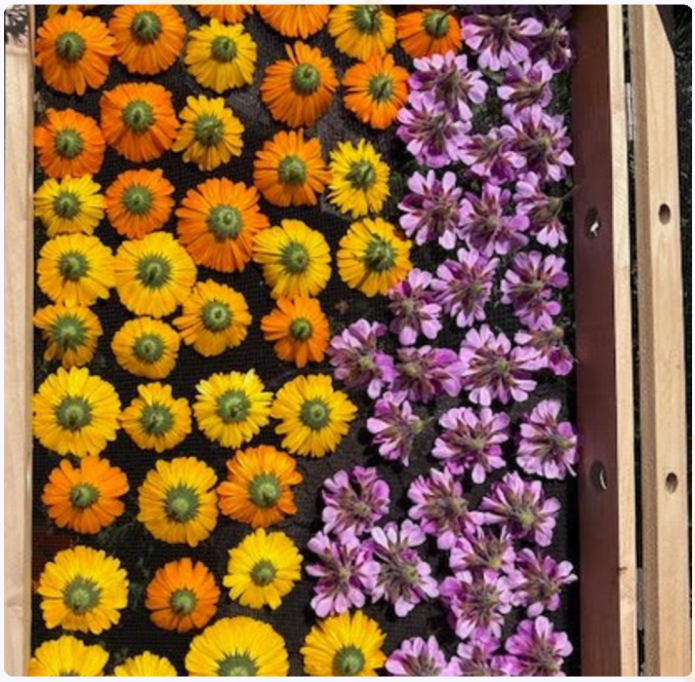
NOAH SANCHEZ
2nd year History of Art and Visual Culture and Psychology double major
“Building a relationship with herbs allows me to feel grounded and connected to the earth, which has influenced the way I understand self-care. As a garden steward, I've been able to help create spaces rooted in healing, growth, and community which has allowed me to meet and learn from so many wonderful people!”.



FOOD SYSTEMS WORKING GROUP: COMMUNITY HERB GARDEN

The Community Herb Garden seeks to uplift ancestral knowledge of herbal medicine. As a BIPOC serving garden space, we want to strengthen the connections that our communities have with their cultural herbs and plant medicines! The CHG is located at the CASFS Farm on main campus and all are welcome to join us for our work days on Saturdays from 11-1. On work days we typically work in the garden or process herbs for teas and salves.





We also steward the Demeter Seed Library located in the Village A2 building. Here, we are committed to seed sovereignty and fulfill this commitment by making heirloom seeds and heritage crops accessible! We save seeds grown on campus as well as around the Central Coast which are all available to local growers and community members. Follow us on instagram or join our emailing list to receive updates on our work days and other events!

We have a 2-unit internship available every quarter open to anyone interested in working with the CHG. Interns focus on herbal medicine, seed saving, and garden maintenance. The internship is open to all majors with no experience necessary! We offer workshops periodically where we make salves, tea, and tinctures which are open to all.

DEMETER SEED LIBRARY

The Demeter Seed Library is stewarded by the Community Herb Garden and is a student-run organization focused on the preservation of heirloom seeds and seed sharing in order to create more sustainable food systems. We aim to build an alternative seed infrastructure not reliant on large seed companies or multinational corporations. This seed library works with local communities and on-campus organizations such as Cowell Coffee Shop, Redwood Free Market, and Produce Pop-Up to distribute seeds to the community.

We provide the physical seeds, as well as the knowledge of germination, when to sow the seeds and ideal conditions. There is a weekly rotation and replenishment of seasonal seeds from vegetables to flowers to herbs. The variety shared aims to aid in the goal of providing self-sufficiency with the help of community support.

@ucsccommunityherbgarden
@demeterseedlibrary
Ren Luevano, Steward: laclueva@ucsc.edu
Noah Sanchez, Seed Steward: zensanch@ucsc.edu

REAL FOOD CALCULATOR TEAM

MEET THE TEAM

Samantha Rodriguez Rosten (she/her)



Real Food Calculator Research Team Lead
Environmental Science '27

Gracie Calabrese (she/her)



Real Food Calculator Research Assistant
Environmental Studies & Sociology Majors
Economics Minor '27

Allison Allman (she/her)



Real Food Calculator Research Assistant
Intensive Psychology Major & Sustainable Studies Minor '27

WHAT IS RFC? WHAT IS REAL FOOD?

***RFC** stemmed from student activism in 2007, and RFC became a national nonprofit focused on shifting millions from corporate food. Students and advisors developed the Real Food Standards, a set of criteria defining real food products for consumers, communities, and the Earth. These Standards incentivize purchases from disadvantaged food producers who implement humane and sustainable practices.*

***Adopted** in 2012 by UC Santa Cruz when Chancellor Blumenthal signed the Real Food Campus Commitment, this recognition aimed to enhance real food procurement on campus. Student researchers analyze all dining purchases quarterly against these standards and generate an annual percentage of Real Food bought by UCSC. The initial goal was 40% Real Food Purchases by 2020; currently, UCSC aims for 25% Sustainable Food Purchasing by 2030.*

***As** a Team this year, we have advocated in front of UCOP for the continuation partnership with Real Food Standards, and we are currently a part of the pilot test group to choose what standards we will continue to use in the future of this team.*

REAL FOOD STANDARDS 3.0



***We** evaluate each food purchase through 4 categories of criteria, each with third-party certifications and specific practices that can make it qualify as "Real Food YES," allowing it to count towards UCSC's sustainable food spend. These standards recognize varying levels of sustainability (1-3), encouraging UCSC to strive for the highest tier of sustainable sourcing continuously.*

UCSC ARBORETUM

WHAT IS IT?

The UC Santa Cruz Arboretum contains representatives of more than 300 plant families of Mediterranean climates. The Arboretum & Botanic Garden's Native Plant Program and the Amah Mutsun Relearning Program focus on California plants, conservation seed banking, botanical research, and providing support to the Amah Mutsun Tribal Band in their efforts to revitalize their culture and traditional ecological knowledge.

The Arboretum is a largely self-supporting unit of UC Santa Cruz. We receive funding from the university for the Executive Director's salary and benefits, and payments of utilities like electricity, water, and gas. We also receive in kind services like maintenance to state buildings and facilities, and support from other campus units such as Environmental Health & Safety (EH&S), Financial Affairs, and Physical Planning, Development, and Operations (PPDO), among others.

However, the Arboretum is responsible for raising funds for the remaining staff, maintenance of gardens and equipment, non-state infrastructure, such as irrigation lines, and programs such as the student worker program, Native Plant Program and the Amah Mutsun Relearning Program. Funding for the Arboretum comes from multiple sources that includes; sales at Norrie's Gift Shop, admission fees, rental fees, memberships, and grants and contracts; with our largest income sources being interest earned on endowments and donations.

STUDENT INVOLVEMENT

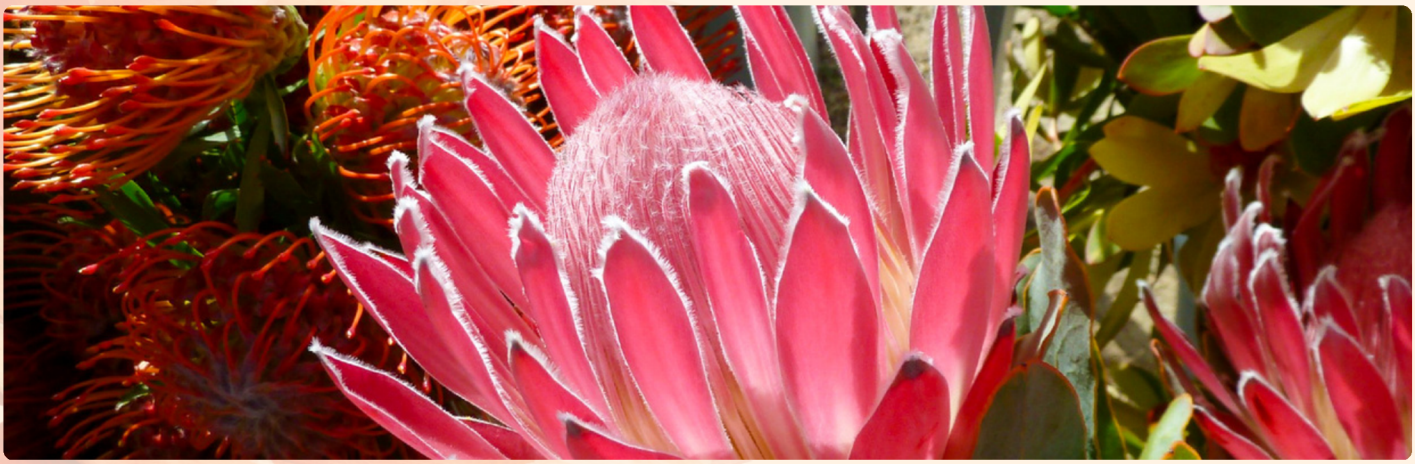
The Arboretum & Botanic Garden strives to serve school children, UCSC students, community college students, the gardening community of the central coast of California, and visitors from around the world.

UCSC UNDERGRADUATE INTERNSHIP PROGRAM

Run by our Native Plant Program Student Coordinator, Jeremy Silberman with direction & guidance by NPP Director Brett Hall, interns in the Interactive Ecology Program learn about conservation and land management, ecology & evolution, and goals for the Arboretum native gardens while participating in fieldwork and building plant collections through seed germination, propagation, nursery work, and planting. Whenever possible, all-day field trips to local wild areas focus on plant communities and techniques involved in vegetation mapping, classification, habitat assessment, and surveys.

STUDENT WORKER PROGRAM

We employ UCSC students year-round to help with the care and maintenance of our collections. Here they learn many practical skills, including best-management practices for botanic gardens and a wide variety of horticulture techniques. For employment opportunities, when available, please check the Handshake Platform on UCSC's Student Employment webpage.



Check out our newest internship opportunity, the Horticulturist Internship. Look for us in the lower left of this UCSC campus map. You can get here by walking, biking, driving or taking the UCSC Shuttle or city bus. The gardens open at 9am and close at 5pm. Admission is free for current UCSC students. No admission after hours.

STUDENT CLUBS & PROJECTS

THE STUDENT ENVIRONMENTAL CENTER

The Student Environmental Center (SEC) is a student led space that is currently focused on our No Time To Waste Campaign. We are furthering the NTTW campaign through the creation of our Zero Waste Event Planning Guide, which will debut at our Earth Summit event this May! This guide provides a framework for clubs to take control of their own sustainability.

We have also deepened our commitment to providing students with opportunities to get involved in campus sustainability through quarterly events. Meeting times change quarter to quarter, but you can email us at sec2001@ucsc.edu to find out our current schedule or to ask us questions! You can also follow us on Instagram @Enviroslug.

GRANTS & SCHOLARSHIPS

NEXTGEN PROGRAM

The NextGen Program provides an abundance of opportunities for up-and-coming agroecology professionals through funding by the US Department of Agroecology. These funding, scholarship, and internship opportunities are listed below:

Supporting Undergraduates by Promoting Education, Research, Diversity, and Agricultural Resilience (SUPERDAR): This is a research project related to sustainable agriculture, aquaculture, and food systems. Activities include data collection and analysis, report-writing, academic literature review, workshops, field trips, and peer-to-peer exchanges to prepare students for employment in sustainable agriculture and other related fields. Scholarships, up to $2,000 per quarter and $6,400 per summer, vary depending on financial aid package.

REQUIREMENTS:

- 100 hours each quarter
- 300 hours in the summer
- Begin in the summer and continues year round
- Applications for 2026-2027 academic year open in January 2026

PROGRAM CONTACT:

Stacy Philpott (Center for Agroecology Faculty Director), sphilpot@ucsc.edu

GRANTS & SCHOLARSHIPS

FOOD, AGRICULTURE, NATURAL RESOURCES, AND HUMAN SCIENCES (FANH) SCHOLARSHIPS:

Students engage in projects, field trips, and workshops related to agroecology and food systems. FANH scholarship activities help prepare students for careers in various professional fields associated with agriculture and food system transformation. Scholarships, up to $6,600 per year, vary depending on financial aid package.

REQUIREMENTS:

- 100 hours per quarter
- Completion of a FANH-related project
- Begin in fall and continue through the academic year
- Applications for 2025-2026 academic year open in September 2025

PROGRAM CONTACT:

Ximena Moura (Agroecology Program Specialist), xmoura@ucsc.edu

MEASURE 43 FUNDING

This is UCSC's sustainable food, health, and wellness initiative that ensures all undergraduate students have access to education and programs that enhance their understanding of the food system and their food choices. Measure 43 programs and grants increase opportunities for classes, workshops, field trips, hands-on gardening experiences, research, and other campus activities related to food systems. Current UCSC students can apply for Measure 43 funding to support their campus projects relating to food systems education and outreach events/programs, campus garden efforts, and food system undergraduate research.

GRANTS & SCHOLARSHIPS

BONNIE REISS CLIMATE ACTION SUSTAINABLE FOOD FELLOWSHIP:

Formerly known as the Global Food Initiative Fellowship, this fellowship seeks to uplift campus sustainable food system efforts. Sustainable Food Systems Fellows help the University of California campuses and health systems define the actions and resources needed to procure at least 25% of UC's food supplies from sustainable sources by 2025. This $4000, year-long fellowship supports the contributions of outstanding undergraduate and graduate students to work with campus staff and academic advisors on core objective areas related to sustainable food systems, food access and security, and social equity.

CIDER (CITRIS Initiative for Drone Education and Research):

Drone Pilots in Training and Mentoring Program: This program allows students to engage in practical flight training while they work toward successful completion of the FAA commercial drone pilot license exam. Student stipends, up to $1200, vary depending on the financial aid package. A $175 award to cover the FAA Part 107 Drone Pilot exam is also included.

REQUIREMENTS :

- Meet for 4 hours each week (combination of classroom and flight practice) for 16 weeks during Winter and Spring Quarters
- Winter and Spring quarters
- Applications for winter/spring 2027 open in November 2026

PROGRAM CONTACT:

Becca Fenwick (CITRIS Initiative for Drone Education and Research Director), rfenwick@ucsc.edu

CLASSES & INTERNSHIPS

- ENVS 80F: Introduction to Agroecology
  - Credits: 5
  - Offered: Fall
  - GE: PE-E
- ENVS 18: Natural History Illustration
  - Credits: 5
  - Offered: Winter
  - GE: PR-C
- BIOE 16: Introduction to Horticulture
  - Credits: 2

INTERNSHIPS:

ENVS 84:

This course is required as a lower division prerequisite for all Environmental Studies or Agroecology majors, yet it is open to all majors! It is designed to provide students with 60 hours a quarter of hands-on fieldwork experience.

SOME OPPORTUNITIES FOR ENVS 84 INCLUDE:

- Alan Chadwick Garden
- Younger Lagoon Restoration
- Many of the on campus community gardens
- Cowell Coffee Shop
- UCSC Farm
- Produce Pop Up
- Real Food Calculator
- Plant Conservation
- Campus Natural Reserve
- Kenneth E. Norris Center
- Labs and more!

Visit our website for information by quarter.

PLANT PROM

In Spring 2025, the UCSC Produce Pop-Up hosted Plant Prom at the Hay Barn! Cowell Coffee Shop was gracious enough to provide snacks for all attendees, consisting of homemade focaccia, fruit skewers and miso butter cookies. We were also pleased to feature student bands, Madrone and Star Power.













HARVEST FESTIVAL



The Harvest Festival, at the UCSC Farm, is annually held by the UC Santa Cruz Center for Agroecology, the Food Systems Working Group, Measure 43, and Life Lab. This event aims to deepen the community's understanding of food systems, and educate participants about how the campus farm operates.



The event includes live music, last year featuring Peter Weiss the Singing Scientist and the Earth Rangers, along with Son Jarocho Santa Cruz. Various food vendors, such as the Penny Ice Creamery, were also present. However, the main attractions of the Harvest Festival are the activities, including pumpkin painting, an apple pie baking contest, tractor rides, and family farm tours. Last year, attendance peaked at 1,373 people! Watch out for the next Harvest Festival, October 18, 2025.









FSWG COMMUNITY DINNER

Each quarter, the FSWG team plans and hosts a community dinner with the intention of bringing together the larger UCSC community and eating good food! These dinners take different forms, but always include a free meal for attendees and an activity of sorts. Here are some pictures of our Fall dinner this past year.





We encouraged students to bring seasonally-relevant dishes to join us for a potluck in the Hay Barn. Students brought baked squash, garlic salmon, sauteed greens and much more! We were able to share a delicious, hearty dinner with each other and enjoyed community and conversation.



STRAWBERRY & JUSTICE FESTIVAL

The Strawberry & Justice Festival began with the intention of sharing information about the strawberry industry in the Santa Cruz area. It is an annual festival hosted by FSWG in May with a focus on education, food and fun!



This past year we handed out free strawberries sourced from JCG Farm, a local, family-owned organic farm, and learned from organizations that seek justice within our food systems for workers and consumers alike, including De Sol a Sol Colectiva, SproutUp SC and Real Food Calculator. We had arts, crafts and trivia with prizes. Join us in May for the next one!

COMMUNITY RESOURCES & OPPORTUNITIES

SANTA CRUZ FOOD NOT BOMBS

Santa Cruz Food Not Bombs is an all volunteer program that shares free vegan meals, produce and baked goods with the local community.

Volunteers are needed every weekend at the Town Clock on Pacific Avenue and Water Street from 12:00 PM to 3:00 PM. Please call us at 831.291.5889 to be placed on the schedule.

HOMELESS GARDEN PROJECT

We are an established non-profit organization providing job training, transitional employment, and support services to individuals in Santa Cruz who are experiencing homelessness. We also provide volunteer opportunities to people who want to give back to the community. Our program allows volunteers and trainees to participate in garden maintenance, landscaping, and beautification projects throughout the year.

Volunteers will also have the opportunity to learn about community-supported agriculture and gardening through educational workshops and hands-on experiences.

To learn more about how you can volunteer, visit our website: Volunteer & Community Education - Homeless Garden Project

COMMUNITY RESOURCES & OPPORTUNITIES

Life Lab is a non-profit organization focused on garden curriculum and programs for preschool –12 students. The site came to the UCSC Farm in 1987 and can be found located by the Gatehouse. Life Lab fosters experiential learning through field trips, summer camps, internships, and professional development events. If you are interested in garden-based learning and working hands-on outdoors and with students, visit their website for information on internship opportunities: Internships — Life Lab

LIFE LAB

www.LifeLab.org

"Food, What?!" is a youth empowerment and food justice organization located at the UCSC Farm. At FoodWhat, youth engage in relationships with land, food and each other in ways that are grounded in love and rooted in justice.

MEET THE ARTIST, SOPHIA CHIN!

My name is Sophia Chin. I am a junior transfer Art and Design: Games and Playable Media major. I am an artist, game designer, and filmmaker. My primary mediums are digital illustration and animation, oil paint, watercolor, and experimental animation. I create work to tell a story and capture the emotions of an experience.



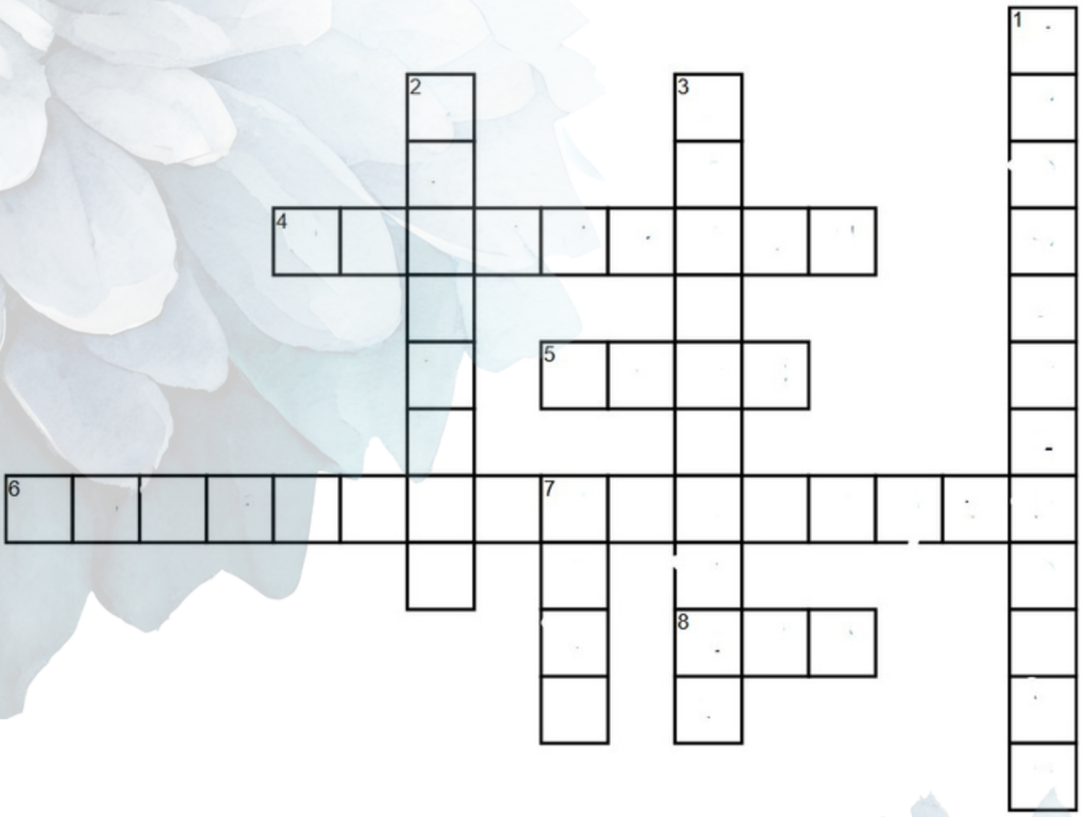
One of my greatest motivations for pursuing art is climate activism. With my climate justice artwork, I aim to harness the inherent power of art to capture attention and evoke emotion, thereby inspiring our communities to take action toward an improved collective future.

This painting represents my gratitude to the land and all that it shares with us. I am so glad the FSWG team chose it for the cover of this guide. I hope I captured the magical feeling of standing inside the Spirit Nest located at the UCSC farm. I highly recommend visiting it when you get the chance.

CROSSWORD ANSWER KEY

1. Produce Popup
2. Chadwick
3. Strawberry
4. Plant Prom
5. FSWG
6. Cowell Coffee Shop
7. Five
8. RFC

Food & Garden Guide Crossword



Across

4. Annual event hosted by Produce Pop-Up

5. Acronym of the group that hosts quarterly community dinners

6. On-campus nontransactional cafe

8. Acronym of student-led group that focuses on ethical dining purchases

Down

1. Weekly farm stand that provides affordable produce on campus

2. Name of the campus garden that has more than 120 apple varieties

3. ---- and Justice Festival

7. How many dining halls on campus