

UC DAVIS STUDENT FARM: GROWING FOOD FOR THE CAMPUS COMMUNITY

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UC Davis Student Farm



- Market Garden-5 acres
veggies plus greenhouse,
vineyard.
- Ecological Garden- 1 acre
herbs, flowers, fruit trees.
- Children's Garden
Program: K-6 Education.
Carol Hillhouse
- Shop/Equipment/Fields-7
acres. Leon Vehaba
- Research & Outreach



Student Farm & Campus Food

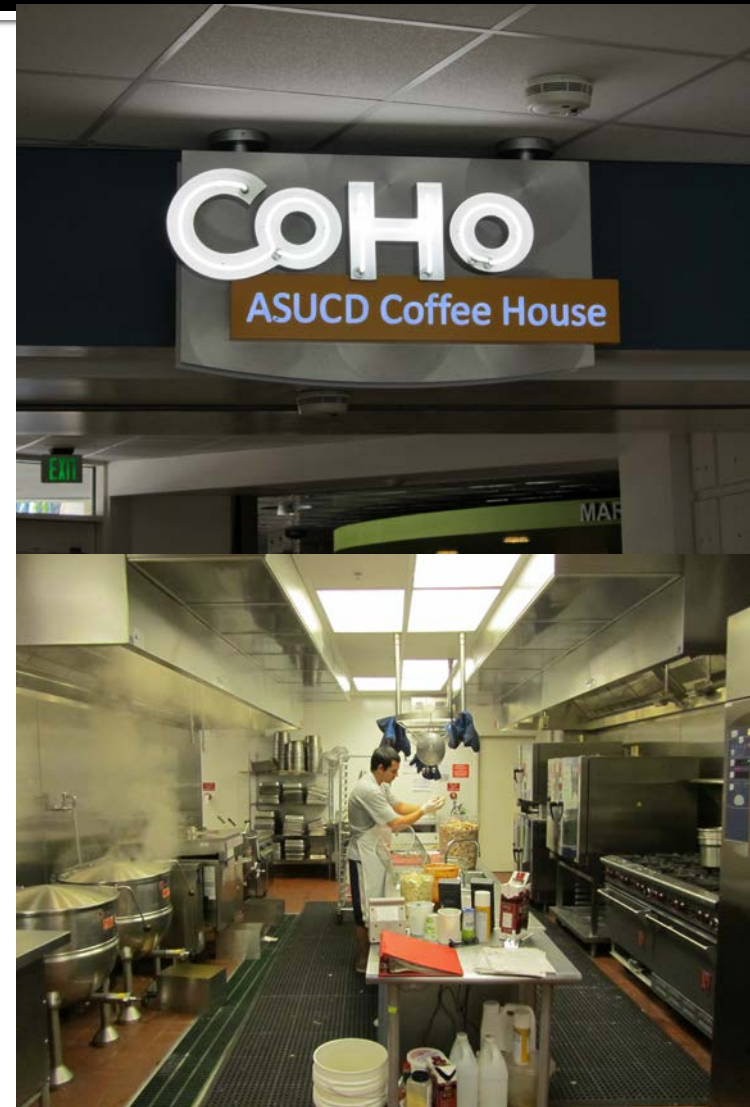


- Student Farm started in 1977 as a place for students to research and practice sustainable agriculture.
- Sales to ASUCD Coffee House start in early 1980s.
- Expands role in the campus food system.
- Started Student Harvests CSA in 1996.
- Farmers Market opens on campus in 2005.
- Sales to UC Davis Dining Services begin in 2010.



ASUCD Coffee House

- Student farmers sell directly to student kitchen staff.
- 5% of total sales.
- Delivery made to CoHo.
- Invoiced through DaFis.



Student Harvest CSA

- Experiential learning in community supported agriculture.
- Generates income for farm supplies, equipment, student employees, outreach.
- 70 members, all from UC Davis campus community.
- 82% of all sales.



UC Davis Farmers Market

- Educational experiences in direct sales.
- Provides fresh, local produce to students, staff and faculty.
- Promotion of Student Farm opportunities.
- 3% of total income.
- Produce harvested on the day of market.



UC Davis Dining Services

- Provide local, organic produce to dining halls.
- Experiential learning in retail sales to students on the farm.
- Generates income for Student Farm—12% of total income.
- Posters, tabling, farm tours are used by DS to provide information about local food, nutrition, and agricultural sustainability to students in dining halls.



DS/SF Collaboration

- Origins: student efforts to increase campus food system sustainability;
- DS management establishes sustainability coordinator.
- Developed health and safety protocols for sales to DS.
- Logistics-ordering, deliveries, invoicing.
- Chef tours-crop planning.



How does it work?

- Student Farm provides DS with available produce list.*
 - Chefs order produce.*
 - Student Farm harvests order and packs into cleanable, reusable plastic boxes.
 - DS Intern picks up order from farm and delivers to Dining Commons, Catering, or Pub.
 - Invoice sent to DS and ASI accounting.*
- *via email



Future opportunities

- Tours and internships of Dining Services by Student Farm students.
- Student managed production expansion.
- Partner with student-led Flatland Food Collective
- Farm Stand for West Village.



Student Farm/ Local Food Model



- Important role of student farms in agricultural, food system and sustainability education, as well as food production for the campus
- Opportunity for food service providers to increase both their use of locally grown food and to educate their student clients
- Key for university administrators to see the benefits of student farms and support efforts to create them on-campus