UC DAVIS STUDENT FARM: GROWING FOOD FOR THE CAMPUS COMMUNITY

Raoul Adamchak, Market Garden Coordinator
Mark Van Horn, Student Farm Director
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 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.
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.
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