Facility Usage Mapping Project  
Fall 2015 Status Update & Report  
UCSC Global Food Initiative (GFI)

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<th>Subject Area:</th>
<th>Student food security, food distribution sites, food storage</th>
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Overview:
As the UC plans to expand enrollment, more students are facing rising costs of attendance that can contribute to skipping meals to save money, amongst other unintended consequences. While current resources to serve UCSC students include Dean of Student's Slug Support, the Family Student Housing (FSH) Pantry, and additional ad hoc snack closets across campus there is an immediate need for a more established space for providing food distribution(s), nutrition workshops, and supporting mobile, pop-up style activities. One of the noted Food Security and Access Working Group (FSAWG) objectives listed in the UCSC Global Food Initiative (GFI) Implementation plan submitted to UCOP in Spring 2015 is to “establish a central venue on campus for support services.” The UCSC working group has mapped campus facilities that could create visibility for existing and future support and programs with a central site.

Based on the UC Undergraduate Experience Survey (UCUES) responses at UCSC, 1 in 4 students on average reports that they are skipping meals to save money (UCUES). At present the food distribution that UCSC’s FSH hosts twice a month primarily serves FSH families and is at maximum capacity, thus it cannot adequately support students and their success at UC Santa Cruz in and of itself. Further, campuses across the UC have been establishing central resources and distribution sites as part of their response to student need. At UCSC, we are now positioned to consider our next steps in developing a central resource and distribution site that can serve the growing number of UCSC students facing food insecurity.

Objectives:
The facility and asset mapping assessment project goals are to:
- Map potential campus facilities that can support student food security resources and programming.
- Document accessibility (proximity to bus stops, parking), cold and dry storage for foods, and space for food distributions and related programming.

Methods:
The project team consisted of Crystal Owings, Food Equity and Access Specialist for the Center for Agroecology and Sustainable Food Systems (CASFS), accompanied by a GFI graduate and undergraduate intern. The project team set up meetings with staff from 23 campus facilities. The 30–60 minute meetings that involved confirming site specific details in addition to qualitative input and perspective. These meetings took place from November through December 2015.

Interview sites were identified by mapping out potential distribution/programming locations across campus in a counterclockwise fashion, starting with the Granary near the campus’s main (east) entrance and moving up the east side of campus. The team also tracked contacts for facilities, current use, accessibility, and features of the facility and its potential mode(s) of engagement with UCSC’s student food access and security efforts.

**Observations & Findings:**
Findings from the site analysis thus far introduces a few key dimensions for campus leadership and food access and security working group members to consider include:

- Most facilities are limited for consistent and available space to provide food distribution and related access programming. Specifically, each location has a different reservation process for using the site and often cannot serve an exclusive or ongoing program amidst other requests.
- The following factors were assessed at locations and described below.
  - Size of space - The size of a facility to support a regular food distribution is a key facet for consideration. While one of the models we have on campus is the Blue Note Cafe space at Family Student Housing, this community food pantry is already at capacity. There are possibilities to assess space across usage and needs in order to envision how more than one location can serve the larger demands our student community requires (i.e. cold storage at 1-2 spatially distinct walks-ins with dry-storage at a second or third location)
  - Function of space--Multi-use facilities are limited (in high demand, hard to reserve)
    - Many spaces that are larger are used for multiple purposes (studying, community events, etc.) and are therefore in high demand by colleges and student organizations. Furthermore, many multi-use sites have difficulty confirming an ongoing day/time for usage in that space as reservations may be required on a quarterly basis.
    - Taking into consideration the important community building and other activities that takes place in such facilities, we do not seek to displace these events. Multi-use facilities are limited in the sense that they are hard to reserve due to high demand but serve an important purpose.
  - Designation for space usage:
    - Through multiple facility mapping meetings, it has been noted that certain spaces on campus are available to specifically serve intended constituents that may not include the broader student community in need as a whole. While this limits the research and possibility of establishing
regular distributions and GFI-related programming, such facilities could be re-visited with the intent of creating small scale support for the students that the sites serve. While the purpose of this research aligns with many of the centers’ missions, some spaces are specific for studying, reserved for programming, or only for college specific student populations. **Storage capability—Cold storage and dry storage necessary for a food distribution are extremely limited across campus.**

- **Storage capacity**
  - While many sites have basic refrigeration for their own needs, there is only one facility on upper campus that has the refrigeration capacity needed to support a food distribution site at present. This walk-in fridge is located beside the ARC Center. While dining hall walk-ins were considered their high volume and traffic as well as liability for non CHES student employees moving in and out of the kitchens is prohibitive.
  - Most sites assessed do not have enough space for long-term dry storage to keep non-perishable goods for a regular food distribution program.

- **Access and location:**
  - Current student support services that are centralized for a site or the campus, including the FSH pantry and Slug Support Services are not currently in a central, visible, location that students in general can readily access. This in part may be due to the fact of our decentralized campus design however it could be an important step to identify a site that serves all students regardless of their college affiliation or where they reside (i.e. off-site students).

**Recommendations:**
The following recommendations are based on the accessibility, visibility, the dry and cold storage capacity, and long term sustainability needed to support students’ immediate needs.

- To better serve our student community at UCSC, a larger distribution site needs to be secured to increase create greater access and usage. Its location will have to take into account how students can access the site, location, and potential for multi-functioning usage to serve multiple needs of a student.
- Assess the feasibility for utilizing the Academic Resource Center (ARC) kitchen and walk-in:
  - While the kitchen in the ARC is currently being used as Education Abroad Program’s book lending library, this location is the most accessible. Considering that the academic support services (Educational Opportunity Programs, Learning Support Services, Modified Supplemental Instruction) are already based at the ARC, utilizing the kitchen, dry storage, and industrial cold storage as a base for a food distribution, food preparation, and pop-up meals would be the most accessible for students who are studying at the ARC or McHenry library. The nearby bus stops at College 8/Porter as well as the Performing Arts parking lot
also make this site the most accessible for on and off campus students who use public transportation or have their own vehicles. Hosting a weekly food distribution at this site would further support the mission of the academic support programs at the ARC, which work to retain and improve student success through academic and personal support.

- **Explore a resource and distribution space in the Bay-tree Student Union Zone:**
  - With this location serving as one of the main centralizing student spaces it is important to consider how we can coordinate a resource site herein.
  - The Bike Co-op: the Bike Co-op facility has been noted as a site that may be available for usage. While it does not have dry storage capacity, nor food preparation capability, it can serve as a strategic location on campus for increasing our direct student services. Utilizing the site for its ability to stage mobile market infrastructure (to host in the Quarry Plaza weekly) as well as to have interns staff with print resources and access support materials may increase our ability to be proactive with student interventions and support. the Produce Pop-Up stand, another effort to help bring fresh and organic produce to students on campus. This facility is visible to students and accessible with nearby bus stops and the Hahn parking lot within walking distance.

- **Campus food production and integration: CASFS**
  - While CASFS is less accessible and visible to students, it has reliable cold storage throughout the year for produce and any programming or food distributions. With three industrial coolers, CASFS currently supports the weekly Produce Pop-Ups at the Quarry.

- **Teaching kitchen and nutrition workshops: University Center (UCEN)**
  - While facilities like the Village Kitchen and the Women’s Center may serve as workshop sites for student groups, it is strategic to identify a location for future kitchen and nutrition workshops as other UC campuses develop such programs and resources for their students. The UCEN kitchen is accessible on the main campus loop route with parking and bus routes within short distance and visible to many students at is in a popular area, above the Colleges 9 & 10 Dining Hall, MPR, and next to Social Sciences 1 & 2. With Terra Fresca dining a lunch service evening programs in collaboration with CHES may be suitable for the space.

**Conclusion:**
Given the growing student population, there is an immediate need to identify a central location on campus for food program support and resources. This central location can serve as a base for pop-up distributions, food pantry cold and dry storage, pop-up meals and workshops, and general information on food resources on campus and in the county. While our unique decentralized design affords greater student affiliation at the college level we may also want to advance coordinated infrastructure and programs to specifically target and mitigate food insecurity as an achievable goal. With UC campuses across the system building on central
infrastructure and support services we want to ensure UCSC continues to be a leader in how we approach our students and build their success while enrolled here and into their future.

Appendix:

- Copy of UCSC GFI Facility/Asset Mapping Sheet
- Copy of UCSC GFI Implementation Plan