



*Triton Food Pantry was launched by Associated Students in 2015 to provide discreet relief for students. Photos by Erik Jepsen/UC San Diego Publications*

## UC San Diego Students to Highlight Food Resources on Oct. 24

As part of University of California's systemwide efforts to address food access and security through the Global Food Initiative, UC San Diego students are highlighting campus food resources such as the Sustainable Food Expo, Triton Food Pantry, campus restaurants and other programs on national Food Day, Oct. 24 (#FoodDay2016 and #UCFoodForAll).

The Center for Science in the Public Interest (CSPI) is the organization behind Food Day, a nationwide celebration of healthy, affordable and sustainably produced food and a grassroots campaign for better food policies. This initiative builds throughout the year and culminates each Oct. 24.

Food Day activities at UC San Diego include:

### 2016 UC San Diego Sustainable Food Expo

Students, staff, faculty and the general public are invited to the free Sustainable Food Expo Monday, Oct. 24 from 11 a.m.-3 p.m. in the Price Center East Ballroom. The theme is "Toward a Greener Diet," which means incorporating more fruits, vegetables and whole grains in meals every day.

The Expo will be hosting academic areas that are conducting active research in the fields of agriculture, food security and microbial systems in our body. The event will also provide on-campus resources for attendees wanting to grow their own food, eat healthier and take action on changing

our food system on campus. Cooking demos will be presented by Housing, Dining and Hospitality (HDH) and the Center for Integrative Medicine.

Learn more about the UC San Diego Sustainable Food Expo on the Food Day [website](#) or visit the [Facebook event page](#).

## Housing, Dining and Hospitality

UC San Diego's Housing, Dining and Hospitality (HDH) strives to make every day "food day" by continuing to use locally produced and sourced ingredients within daily menus. Locally produced meals are just a part of the role HDH plays in supporting the UC Global Food Initiative and bringing healthy and sustainable options to the communities. Our dining facilities are currently in the process of R.E.A.L certification (Responsible, Epicurean, Agricultural, Leadership – A certification provided by the National Healthful Food Society). This certification is a nationally recognized program that symbolizes excellence for food and foodservice

operators committed to holistic nutrition and environmental stewardship. UC San Diego and HDH just received the Dean's List ranking from peta2 for universities that are in the forefront of vegan cuisine.

The newest restaurant options served daily include vegetable and grain combination entrees, at Café Ventanans' City Dish, Bahn Mi featuring San Diego Soy Tofu at Canyon Vista, and roasted acorn squash with lentil stew at Pines. On Food Day, Housing, Dining and Hospitality restaurants will again feature the signature mushroom, potato and tofu lasagna using ingredients sourced from some of San Diego's 6,000 local farms.

Housing, Dining and Hospitality restaurants are listed [here](#).

## Triton Food Pantry

Some students may choose to skip a meal occasionally to save money. But when it becomes a necessity, not an option, students at UC San Diego can stop by the Triton Food Pantry to get a free box of cereal, or package of pasta—whatever they need to continue to be successful students. A service for all undergraduate and graduate students at UC San Diego, the Triton Food Pantry was launched by Associated Students in February 2015 to provide discreet relief.



Current registered UC San Diego undergraduate or graduate students can use the service located in the original Student Center. Students can get non-perishable items such as canned corn, canned beans, chicken noodle soup and more, as well as dried goods like rice, beans and pasta. They can also get produce and bread when available.



The Triton Food Pantry will participate in Food Day by informing students about the resource. Food Day is also an opportunity for the campus community to consider donating and supporting the needs of the Triton Food Pantry to ensure that this resource continues. For more information, email [foodpantry@ucsd.edu](mailto:foodpantry@ucsd.edu) or visit the Triton [Food Pantry Facebook page](#).

### **Other UC San Diego Food Resources**

The Food Recovery Network is the largest student movement against food waste and hunger in America, having recovered and donated more than 1.4 million pounds of food that otherwise would have gone to waste. That's more than 1.2 million meals that have gone to those in need. The UC Food Recovery Network brings food to the Triton Food Pantry. For more information, visit the [UC San Diego chapter Facebook page](#).

Roger's Community Garden leases garden plots to undergraduates who wouldn't otherwise have the ability to grow their own food. University Centers partners with Roger's Garden to compost all food-waste generated by Price Center businesses. In addition, the garden features workshops on various subjects ranging from hands-on DIY composting projects to educational pieces from fruit tree care to hydroponics. For information, visit the [website](#).

### **UC Global Food Initiative**

UC is harnessing its resources to address one of the critical issues of our time: How to sustainably and nutritiously feed a world population expected to reach 8 billion by 2025.

This year's class of 55 [Global Food Initiative](#) student fellows—the third class since UC President Janet Napolitano launched the Global Food Initiative Student Fellowship Program—includes participants from all 10 UC campuses plus the UC Division of Agriculture and Natural Resources and Lawrence Berkeley National Laboratory.

The program is open to both undergraduate and graduate students. Fellows, who are selected by their respective campuses, receive \$4,000 for research, internships or other projects that support GFI's efforts to address food security, health and sustainability. They work to elevate awareness of the

initiative and boost participation among students, faculty and staff for campus events like those celebrating National Food Day (Oct. 24). To date, the GFI Student Fellowship Program has supported more than 150 fellowships.

This year's UC San Diego GFI student fellows and their projects include:

- Yingqi Chen, improving urban agriculture
- Didra Felix, ambassador
- Jess Gambel, climate change and floriculture
- Elizabeth Mournier, urban food disparities

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