Defining the Future of the Public Research University

UC San Diego

Food Solutions for the 21st Century

How do we sustainably and nutritiously feed a global population that is expected to reach 8 billion by 2025? By harnessing the resources of UC San Diego scholars and thought leaders. As part of the University of California Global Food Initiative, our campus is finding answers—from climate prediction to urban agriculture to food and fuel for the 21st century—that will benefit California, the nation and the world.

Improving Food Supply in a Warmer World

Fighting world hunger and tackling global climate are what make Jennifer Burney, Ph.D., a modern day superhero. Burney is a professor of environmental science at the School of International Relations and Pacific Studies at UC San Diego. Through her research, Burney addresses the pressing issue of how to increase the supply and access to food and how to preserve native habitats in the process.

Feeding Bodies and Minds with Urban Agriculture

A weedy, vacant lot in one of San Diego’s underserved communities has recently been transformed to include a learning center and an organic garden. Keith Pezzoli, Ph.D., director of UC San Diego’s Urban Studies and Planning Program, planted the seed for science and technology education through the Ocean View Growing Grounds. Brining the university to the neighborhood, Pezzoli and UC San Diego scientists share knowledge in agriculture and health sciences while working with residents to grow healthy, fresh food.

Breeding Drought-Resistant Plants to Feed the Planet

Co-director of UC San Diego’s Center for Food and Fuel in the 21st Century, Julian Schroeder, Ph.D., researches how to make agriculture more tolerant of atmospheric changes. One of Schroeder’s discoveries revealed how plants process sodium, which allows scientists to breed for greater resistance to environmental stresses. Schroeder’s work improves the sustainability of agriculture while increasing yields to feed the growing population of our planet.

Dining services at UC San Diego dish up culturally inclusive and nutritionally balanced cuisine. Students can enjoy the variety of healthy options at the renovated dining hall, 64 Degrees, which serves organic, vegetarian, vegan, and gluten-free options.

Jennifer Burney, Ph.D.
Keith Pezzoli, Ph.D.
Julian Schroeder, Ph.D.