

DATE: March 21, 2016

TO: Sierra Cool Schools 2016 Submittal

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University of the Pacific

RE: AASHE STARS Innovations Credit Submittals

The University of the Pacific has had a history of innovation since its founding by pioneer Methodist ministers in Santa Clara in 1851 as California's first chartered institution of higher learning. In the 160 years since its founding, Pacific's legacy of innovation and leadership in higher education have included the following:

- established the first medical school on the West Coast (in 1858 - later became part of Stanford and today is the California Pacific Medical Center);
- graduated the first coeducational class on the West Coast (1858);
- first conservatory of music on the West Coast (1878);
- the nation's first to offer an undergraduate teacher corps program;
- first in the nation to offer a four-year guarantee allowing students to graduate in a timely manner; and
- first to establish a Spanish-speaking inter-American college.

Pacific continues this tradition of innovation in higher education in areas that directly address sustainability. The following are examples of vibrant programs that continue to enrich the Pacific community and the local community.

- **Pacific Kitchen Co-op: Cooking Classes** – The Pacific Kitchen Co-op was a newly established program on Pacific campus where students, faculty and staff have access to a fully equipped kitchen and furnished dining area through a membership program. Since its opening, the Kitchen Co-op has hosted a variety of classes, taught by students, faculty, staff and community members. Kitchen Co-op members are able to attend the classes for free, or non-members pay \$15.00 per class. We have hosted sushi classes taught by a student, a cookie decorating class taught by a professional community cookie maker, a Macaron making workshops taught by a student connoisseur of macaroons, a class hosted by Engineering faculty on High Efficiency cooking, cultural diverse classes including Indian Cooking, Chai Tea and Samosas and Vegan cooking. All classes have been very successful, with 8- 12 attendees each.
- **Adopt a Plot Programme** – The Pacific Adopt-a-Plot program was started in Fall 2015 in the Ted and Chris Robb Garden. The programme allows for students, staff, faculty and community members to adopt a plot in the garden in which they can grow their own vegetables. The Ted and Chris Robb Garden provides the water, soil, seeds and spades and adopters are able to grow organic, delicious vegetables in the garden free of charge. Currently, we have a variety of students, staffers, faculty members, and community members as part of the Adopt a Plot program. Some are experienced gardeners, while others are hobbyist learning through some of our online tutorial videos and our hosted Garden workdays.
- **John Muir's Birthday Celebration (Selfies with Muir)** – Sustaining Pacific in collaboration with Bon Appetit (food service provider) and the John Muir Center throws a birthday party for John Muir in the university center on his birthday. The purpose of the event is to create more awareness around John Muir and his legacy, especially for California and the University of the Pacific. Pacific holds the largest collection of John Muir's papers. During the celebration, we serve Scottish Dundee cake, offer John Muir brochures, and have a life size cutout of John Muir alongside fake beards in which students, faculty and staff can take a selfie with the "man" himself.
- **Caught in the Act** – Caught In the Act was established thanks to funding from the Sustainability Project Investment Fund. Sustainability student staffers arbitrarily walk around campus with giveaways for students who are caught in the act of being "sustainable" and pledge sheets and reusable eco-clams/cups for those not displaying sustainable ideals. Times and dates are random in order to target a variety of students. So far, Caught in the Act has given away over 40 eco-clams and Calaveras cups, with all recipients signing a pledge to use them instead of single-use service ware.