# *Thank you for your commitment to green initiatives at the University of Illinois. One of the ongoing requirements listed in the terms of the funding agreement for your project is the submission of semesterly reports with key information about your project. In addition to this form, please provide additional financial documentation and/or progress photos if available.*

# *Please be as accurate as possible in describing the project (including possible setbacks or challenges in meeting the initial goals of the project). Not fully meeting your project's goals will not disqualify you from making future funding requests as long as your reports are as complete and accurate as possible. If you have any questions, please contact Micah Kenfield, Program Advisor for the Student Sustainability Committee, at* [*kenfield@illinois.edu*](mailto:kenfield@illinois.edu)*.*

**Project Name:** Sustainable Agriculture Food System - Phase 2

**Date of Report Submission:** 5/29/2015

**Project Purpose:**

Our goal is to operate a model local food system that provides sustainably processed tomato sauce, made from freshly grown tomatoes on the Student Sustainable Farm, to the campus Dining Halls. We plan on making this project, its experiences, and data accessible to the campus community and others involved in the local food movement.

**Detailed Accounting of Expenditures to Date:**

Containers for transporting product - $1130.11

Student Intern Wages - $4024.74

Pouch filling/sealing machine - $52,000

Retort (pending) - $293,378

**Project Progress to Date:**

This phase of the project has progressed well so far, and all desired equipment has been ordered or is in process. We are waiting on many of the pieces of equipment to arrive due to delays with purchasing, but were able to use the phase 1 equipment to begin work this Summer. More details of the work done with the phase 1 equipment is included in the phase 1 report.

The pouch filling/sealing machine has been received, and is in testing. We have been able to make successful pouches with water, and are quickly moving on to the actual sauce product. Several dates are planned for testing of the equipment, along with recipe development in a joint effort with the Dining Chef team.

As a result of the continuing partnership with Dining, a student internship has been funded for this Summer and Fall. This position will be responsible for the operation of this line this Summer, and provide reports and other valuable data to continue to improve the project.

The retort has been ordered, but will not arrive until after this Summer’s harvest season. We have contingency plans in place with Dining that will allow us to function without it for this Summer.

**Student Involvement and Outreach to Date:**

Students are responsible for nearly all work involved in this phase of the project. During phase 1, a student intern was responsible for identifying the proper packaging of the product, and finding equipment to package and sterilize the finished sauce produced with the equipment purchased during phase 1.

The student hired last year was responsible for managing the processing of tomato and pepper based products using the available equipment. Other students assisted this intern when necessary, primarily with installation and actual operation of the equipment.

A student intern has been hired for this Summer, more details are provided in the section above.

Additionally, dozens of students, faculty, and outside individuals have had the opportunity to see this equipment run in the FSHN Pilot Plant. It was featured as a prominent equipment line of the FSHN Pilot Plant during the department-wide seminar series. Tours were also provided during ExplorACES/EOH to hundreds of prospective high school students.

**Marketing and Promotion Efforts to Date:**

As mentioned above, this project has been featured to many audiences. In every case, the SSC's funding was noted, along with an explanation of the student fees that make the SSC possible.

Once the entire equipment line is in place, and the finished tomato sauce can be produced, plans are in place to heavily promote the locality of the food when served in the Dining Halls. This will be a joint effort between the SSF, FSHN Pilot Plant, and UIUC Dining.

Additionally, an article explaining the hands on experience students gained in the FSHN Pilot Plant was written for the College of ACES alumni magazine (ACES@Illinois) this Spring. Among other topics, this project is featured as an example of the type of hands-on work students are exposed to at Illinois. A brief description of the project and funding is included.

**Additional Comments:**

None