



STUDENT SUSTAINABILITY COMMITTEE

Funding Award and Acceptance Letter

February 18, 2016

Project Leaders: Brian Jacobson
Project: Sustainable Agricultural Food System – Flour Milling

Dear Brian Jacobson:

On behalf of the University of Illinois at Urbana-Champaign Student Sustainability Committee (SSC), I would like to thank you for considering the funds raised by the Sustainable Campus Environment Fee to implement a project that improves the sustainability of our campus. SSC is pleased to inform you that we are recommending to the Institute for Sustainability, Energy, and Environment (iSEE) that the Sustainable Agricultural Food System – Flour Milling project **receives \$248,832 in grant funding.**

In order to remain eligible for this award, you must agree to the following conditions:

1. A final report of all work completed should be provided to the SSC Program Advisor by January 31, 2018.
2. Project status updates and detailed account statements must be provided at the end of each semester until the project is completed.
3. The CFOP provided for this award shall strictly be used for the money awarded in this proposal.
4. Any substantial modifications to project scope, budget, or timeline must first be approved by SSC. These requests must be submitted in a formal letter to the Chair and Program Advisor.
5. All projects will be expected to follow campus policies and procedures as well as any applicable State and Federal laws.
6. SSC reserves the right to revoke funding if the project does not comply with the terms and conditions outlined in this letter.
7. Any press releases or educational/promotional materials involving the project should acknowledge SSC funding.
8. Any signage involving the project or events surrounding this project should include SSC's logo and/or a statement of which fee funded the project. Projects must coordinate with SSC to ensure promotion appropriately highlights the SSC's contributions to the project.
9. Projects must participate in the Campus Sustainability Symposium at least once before June 30, 2018.

If you agree to the terms and conditions for the funding, please sign on the designated line at the bottom of this letter. If you have any questions regarding these requirements please contact the Chair, Paul Couston, at pcousto2@illinois.edu or the SSC Coordinator, Micah Kenfield, at kenfield@illinois.edu. You will be notified when the Institute for Sustainability, Energy, and Environment and Vice Chancellor for Student Affairs officially approves this project. Again, thank you for your interest in improving the sustainability of the University of Illinois at Urbana-Champaign. We look forward to working with you in the future.



STUDENT SUSTAINABILITY COMMITTEE

SSC Signatories

Paul Couston

Paul Couston, Chair
Student Sustainability Committee

Marcus Phillips

Marcus Phillips, Treasurer
Student Sustainability Committee

Awardee Signatory

Brian Jacobson

Brian Jacobson
Food Science and Human Nutrition

iSEE Signatory

Evan DeLucia

Dr. Evan DeLucia, Director
Institute for Sustainability, Energy & Environment

Student Affairs Signatory

Renee Romano

Dr. Renee Romano
Division of Student Affairs



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Project Information

Project: Sustainable Agricultural Food System – Flour Milling

Funding Source: Sustainable Campus Environment Fee

Funding Amount: \$248,832

Receiving Campus Unit: Food Science & Human Nutrition (FSHN)

Unit Financial Contact: Janice Trudell, FSHN

E-mail : jmhall@illinois.edu

Primary Contact: Brian Jacobson, FSHN

E-mail: bjacobs3@illinois.edu

Secondary Contact: Bruce Branham, Crop Sciences

Project Description:

This project allows campus to process wheat and oats grown on several of the UIUC campus farms into a finished flour product that will be utilized in the UIUC Campus Dining Halls. There are currently ~20 acres of ground planted in wheat/oats on the Urbana campus as part of large breeding program, and many more acres available off of the direct Urbana campus. Additionally, the University has significant acreage on campus that could be converted to grain production if needed.

Each acre of wheat produces 40-80 bushels of grain (2400-4800 lbs) depending on variety, producing up to ~4000 typical loaves of bread. The varieties of flour can be used to produce a number of products (bread, pastries, cakes, pasta, biscuits, etc.). One of the more exciting possibilities is making pizza dough to combine with the pizza sauce project already running, bringing campus dining very near an entirely locally produced pizza product.

This proposal directly funds:

1. The milling equipment required to convert the local grains into flour
2. The bagging equipment to prepare this flour for long-term storage and distribution to campus dining