*Please submit this completed application and any relevant supporting documentation by the deadline listed on the SSC website to* [*Sustainability-Committee@Illinois.edu*](mailto:Sustainability-Committee@Illinois.edu)*.The Working Group Chairs will be in contact with you regarding any questions about the application. If you have any questions about the application process, please contact the SSC at* [*Sustainability-Committee@Illinois.edu*](mailto:Sustainability-Committee@Illinois.edu)*.*

# General Information

**Project Name:** Bevier Café Energy Reduction

**Total Amount Requested from SSC:** $300,000

**Project Topic Area(s):** Energy Education Food & Waste

Land Water Transportation

# Contact Information

Applicant Name: Carter Phillips

Unit/Department: Food Science Human Nutrition

Email Address: cphllps@illinois.edu

Phone Number: 217.300.4560

**Project Team**

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| --- | --- | --- |
| **Name** | **Department** | **Email** |
| Name | Department/Organization | Email Address |
| Name | Department/Organization | Email Address |
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| Name | Department/Organization | Email Address |

# Project Information

Please provide a brief background of the project, the goals, and the desired outcomes:

The Bevier Café is a learning laboratory where Food Science and Human Nutrition students to get hands on experience running a food service establishment. The funding requested in this application will serve to purchase more energy efficient equipment for use in student instruction.

This project would be implemented in two phases. Each phase addressing a specific energy type.

Phase one will address water and water heating. The majority of the funding for this phase will be used to purchase a new dishmachine that captures and reuses steam to heat the subsequent wash cycle. In addition with the purchase of this machine we will also be able to abate two large heat transfer units that are original to the building that are extremely inefficient. The funding would be used to ugrade dated and leaky faucets to new lower flow units.

Phase two will address electrical and gas efficiencies. By replacing aging refrigeration units we can see up to a 20% increase in efficiency. By replacing gas ranges and antiquated electric ovens with more energy efficient models we can see up to a 10% increase in efficiency.

Please provide a brief summary of how students will be involved in the project:

This entire project would be implemented in a kitchen that instructs the future food service managers of the world. By exposing our students to ideas of sustainability now they will be better prepared when they are in charge of equipment budgets in their future careers. Students will not only use this equipment, but will be involved in discussions on sustainable facility design.

Please provide a brief summary of the project timeline:

Some of the phase two equipment upgrades could be implemented within a couple of months. Due to the operation of the Bevier Café instructional kitchen we would have most of the work done over academic breaks. I would estimate completion in the summer 2019.

Additional comments

I have been working closly with a equipment supplier to find the most energy efficient equipment currently available. Attached is a quote for the equipment. I have estimated the installation costs for these upgrades at approximately $50,000. I am currently in the process of getting more detailed estimates on installation costs.

Thank you in advance for your consideration.