



STUDENT SUSTAINABILITY COMMITTEE

Micro Grant Application (Under \$750)

Funding Criteria

A. General Rules

1. Undergraduate and graduate students are encouraged to submit requests for funding up to \$750. All projects require stakeholder support in order to have funds awarded.
2. Funding can only go to university-affiliated projects on university property submitted from students.
3. All SSC projects must make a substantial impact on students. This may be a direct impact or an indirect impact through education and engagement. All SSC funding is 100% from student green fees, so the projects funded by the students must benefit them.
4. SSC encourages innovation and new technologies – creative projects are encouraged to apply.
5. Unless a type of expense is specifically listed below as having restrictions, SSC can generally fund it. The items referenced below should not be taken as comprehensive.
6. SSC generally won't fund reimbursement requests.

B. Things SSC Can Fund, On A Case-By-Case Basis

1. SSC can fund feasibility studies and design work; however, it must work toward ultimately addressing a sustainability need on campus.
2. SSC can fund outreach events with a central theme of sustainability, provided their primary audience is the general campus community.
3. SSC can fund repairs and improvements to existing building systems as long as it works toward the goal of improving campus sustainability; however, a preference is shown to projects utilizing new or innovative ideas.

C. Things SSC Will Not Fund:

1. SSC will not fund projects with a primary end goal of generating revenue for non-University entities.
2. SSC will not fund personal lodging, food, beverage, and other travel expenses.
3. SSC will not fund tuition or other forms of personal financial assistance for students beyond standard student employee wages.
4. SSC will not fund micro grant proposals that solely request staff, faculty, or student stipends.
5. SSC will not fund capital projects using micro grant funding.
6. SSC will not fund staff or faculty projects using micro grant funding.

Your SSC funding application should include this application and a detailed itemized budget.

Please submit this completed application and any relevant supporting documentation to 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 Student Sustainability Committee at sustainability-committee@illinois.edu.

General Information

Project Name: Fermentation Club

Total Amount Requested from SSC (\leq \$750):

Project Topic Areas: Land & Water Education Energy
 Transportation Food & Waste

Contact Information

Applicant Name: Steven Buchholz

Campus Affiliation (Unit/Department or RSO/Organization): RSO

Email Address: Stevenb3@illinois.edu

Check one:

This project is solely my own **OR**

This project is proposed on behalf of (name of student org., campus dept., etc.):

(Optional)

Name of Faculty or Staff Project Advisor: Brain Jacobson

Advisor's Email Address: bjacobs3@illinois.edu

Advisor's Phone Number:

Project Information

Please review the proposal materials and online content carefully. It is highly recommended you visit a working group meeting to talk through your proposal before you submit it.

1) Provide a brief background of the project, its goals, and the desired outcomes.

This is a new club that focuses on making fermented products such as kombucha, cheese, hot sauce and sauerkraut. Doing this at home will help minimize waste from packaging and shipping, as well as create a sustainable source of these products. We will develop and teach new members how to make these products in the FSHN Pilot plant. By getting members excited about sustainability and home cooking we will reduce emissions and help make a better planet.

2) How will this project improve sustainability at UIUC?

Our project saves on packaging waste by using reusable glass jars. In addition, we will save energy because there will not be any shipping. Encouraging preparation of products at home saves the environment by allowing more people to more easily reuse bottles, cans, and anything that a fermented product would come in. It also saves on shipping waste as the ingredients nearly always weigh less than the final packaged products. Finally, it allows students to go to the store less which saves on personal vehicle emissions.

3) Where will the project be located? Do you need special permissions to enact the project at this site? If so, please explain and attach a letter of support to your application.

The project will be located at the FSHN Pilot plant. We have obtained permission from Jedi Brown, the manager of the FSHN-PP. We have a letter attached.

4) Other than the project team, who will have a stake in the project? Please list other individuals, groups, or departments indirectly or directly affiliated to this project. This includes any funding entities (immediate, future, ongoing, etc.) and any entities that will be benefiting from this project

Steven Buchholz	RSO	Stevenb3@illinois.edu
Brian Jacobson	AESB	bjacobs3@illinois.edu
Ethan Witz	RSO	ethancw2@illinois.edu
Andrew Borbely	RSO	Borbely2@illinois.edu
Maribel Guzman	RSO	Maribel3@illinois.edu
Jessie Yang	RSO	Jy17@illinois.edu

5) How will you ensure the sustained existence/maintenance of this project (including reporting requirements) once you are no longer involved? If the project will conclude while you are involved, what will happen to the materials purchased for the project and how will you return the project site to its original condition?

We will pass down the club to other members that will learn from us. If the club no longer exists after my involvement then the material will be given to the FSHN-PP, to hopefully be used again in a club, classroom, or for dining services. We have gained a clear interest with an emailing list of 300 and 60 people attending the first meeting. We plan on using dues and money from the cost to students to do projects to continue operating as a club.

6) Please indicate how this project will involve or impact students. What role will students play in the project?

Our project will teach students how to sustainably make fermented products. This will allow students to save money and the environment. Students will also learn about food science, microbiology, and home fermenting techniques. Students will be directly involved in the project making their own cheese, kombucha, soy sauce, sauerkraut, and other fermented products from start to finish. They can then continue to make these products at home.

7) Have you applied for funding with SSC previously? If so, for what project?

No, this is the first year of the club.

Scope, Schedule, and Budget Verification

What is the plan for project implementation? Describe the key steps of the project including the start date, target completion date, target date for submitting a final report, and any significant tasks or milestones. Please be as detailed as possible.

We started this club in summer 2019, and we attended quad day to see if there was interest in a project like this. Our first meeting was September 3rd, 2019, and there was a huge interest in our club. We hope to be a continuing RSO with monthly projects of home fermentation. At the end of our time here we hope to pass down our executive positions to a younger class to continue this project.

List all budget items for which funding is being requested. Include cost and total amount for each item requested. Please be as detailed as possible. You are welcome to submit a separate budgeting document. See separate document. The prices reflect most recent prices found online and have been saved for later use or justification.

If the project is implemented, will there be any ongoing funding required? What is the strategy for supporting the project in order to cover replacement, operation, or renewal costs? (Note: SSC provides funding on a case by case basis and should not be considered as an ongoing source of funding)

We will continue to have dues for club members along with Sorf funding and extra money made from projects. The initial SSC funding will be used to get the initial material and money needed to start and keep the club going.

Please include any other sources of funding that have been obtained or applied for, and please attach any relevant letters of support.

What is the plan for publicizing the project on campus? In addition to SSC, where will information about this project get reported?

We attended Quad day and received over 200 signatures of interest for joining our RSO. The information about this club will be shared through social media and an emailing list. We will also be going to classrooms to

advertise the club, posting flyers around campus and sending emails to professors to help spread awareness about this club.