



STUDENT SUSTAINABILITY COMMITTEE

Funding Award and Acceptance Letter

October 26, 2017

Project: Local Grains and Locally Processed Foods for Dining Services

Dear Mx. Gulkirpik:

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 your project **receives \$9,657 in grant funding**. This fully funds all items on your proposal.

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

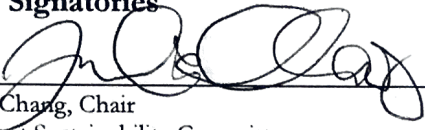
1. A final report of all work completed should be provided to the SSC Program Coordinator by January 31, 2020.
2. Project status updates and detailed account statements must be provided at the end of each semester until the project is completed.
3. The CFOP provided for this award shall strictly be used 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 Coordinator.
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.

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, Julia Chang, at jchang3@illinois.edu or the SSC Coordinator, Cathy Liebowitz, at cwl1517@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.

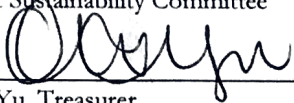


STUDENT SUSTAINABILITY COMMITTEE

SSC Signatories




Juila Chang, Chair
Student Sustainability Committee



Olivia Yu, Treasurer
Student Sustainability Committee

Awardee Signatory



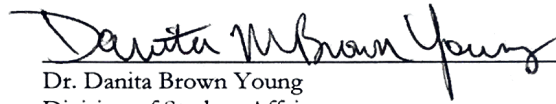
Ece Gilkirpik
Applicant

iSEE Signatory



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

Student Affairs Signatory



Dr. Danita Brown Young
Division of Student Affairs



STUDENT SUSTAINABILITY COMMITTEE

Project Information

Project: Local Grains and Locally Processed Foods for Dining Services (*Student-Led Project*)

Funding Source: Sustainable Campus Environment Fee

Funding Amount: \$9,657

Receiving Campus Unit: Department of Food Science and Human Nutrition

Unit Financial Contact: Leslie Alexander

E-mail : laa@illinois.edu

Project Description:

The Local Grains and Locally Processed Foods for Dining Services project aims at developing methods that promote locally processed grains for U of I students. This project connects to the Vegetable Crop Farm, FSHN Pilot Plant, and Sustainable Student Farm, offering the final puzzle piece required to offer campus grown grains to UIUC community members.

This project will purchase reusable containers to transport grains, and other campus products, between campus farms and campus processing facilities. Moreover, project leaders will analyze both taste and nutrients for Vegetable Crop Farm product.

This proposal directly funds:

1. Reusable storage containers
2. Analysis equipment