*Please submit this completed application, the supplemental budget spreadsheet, and any relevant supporting documentation by the deadline indicated in your Step 1 notification letter 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 Program Advisor, Micah Kenfield, at* [*kenfield@illinois.edu*](mailto:kenfield@illinois.edu)

# General Information

**Project Name:** Project Name

**Total Amount Requested from SSC:** Total Project Cost

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

Land Water Transportation

# Contact Information

### Project Lead

Applicant Name: Carter Phillips

Unit/Department: FSHN

Email Address: cphllps@illinois.edu

Phone Number: 217.390.9244

### Financial Contact *(Must be Full-time University of Illinois Staff Member)*

Contact Name: Janice Trudell

Unit/Department: FSHN

Email Address: jmhall@illinois.edu

Phone Number: 265.0378

Organization Code: 301682

### Facilities Management Contact *(If Applicable)*

Contact Name: Leslie Alexander

Email Address: laa@illinois.edu

**Primary Project Team**

|  |  |  |
| --- | --- | --- |
| **Name** | **Department** | **Email** |
| Carter Phillips | FSHN | cphllps@illinois.edu |
| Alanna Olah | FSHN | aolah@illinois.edu |
| MJ Oviat | NRES | moviatt@illinois.edu |
| Name | Department/Organization | Email Address |

# Project Description

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

The Bevier Café is a learning laboratory where FSHN students to get hands on experience running a food service establishment. The funding requested in this application will serve to purchase startup equipment for growing fresh herbs for use in our operation. The goals of this project are two-fold. The first is to produce "hyper-locally" grown fresh herbs to use in food production. Reducing our carbon foot print and aligning with iCAP sustainability goals. The second goal is education for students and the general public. Our students will get to experience of a small scale farm to table operation. Students will be heavily involved in developing planting schedules to meet demand, plant care maintenance, and incorporating products into the menu. The public which we serve will not only be able to enjoy the fresh herbs incorporated into our recipes, but will have access to tours and educational information about the project.

**How will the project improve the sustainability of the Illinois campus and how will the project go above and beyond campus standards?**

The project will improve the sustainability of the Illinois campus by hyper-locally producing product that would otherwise be grown and shipped across the country/world. This project will go above and beyond campus standards by educating our students and guests about sustainability efforts here on campus.

**Where will the project be located? Will special permissions be required to enact the project on this site? If so, please explain and submit any relevant letters of support with the application.**

The project will be located inside the Bevier Café in Bevier Hall. Carter Phillips manages the Bevier Café and the FSHN department is supportive of the project.

**Other than the project team, who will have a stake in the project? Please list other individuals, groups, or departments affiliated directly or indirectly by the project. This includes any entity providing funding (immediate, future, ongoing, matching, in-kind, etc.) and any entities that will be benefitting from this project. Please attach letters of commitment or support at the end of the application.**

None

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

This project will be entirely student run with faculty and staff supervision. Modeled after how the Bevier Café currently operates. Under this model students will be involved in every aspect of planning, maintaining, harvesting, washing, preparing and marketing of the herbs grown. This project will educate our students about the many challenges of building a sustainable local food program.

# Financial Information

*In addition to the below questions, please submit the supplemental budget spreadsheet available on the Student Sustainability Committee website. Submission of both documents by the submission deadline is required for consideration of your project.*

**Have you applied for funding from SSC before? If so, for what project?**

Yes, We were awarded a student led grant for reusable to go containers to use in the café.

**If this 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?   
  
Please note that SSC provides funding on a case by case basis annually and should not be considered as an ongoing source of funding.**

The ongoing funding for this project will be paid for by redirecting the money normally spent on purchasing fresh herbs. The wages required for supervisorial staff will continue to be funded by the Department of Food Science and Human Nutrition.

The Department of Food Science and Human Nutrition will be providing the space and a manager to support the implementation of this project.

**Please include any other sources of funding that have been obtained or applied for. Please attach any relevant letters of support as needed in a separate document.**

None

**Environmental, Economic, and Awareness Impacts**

*In addition to the below questions, please indicate specific measurable impacts as applicable on the supplemental budget spreadsheet.*

**Which aspects of sustainability does your project address, and how? Does the project fit within any of the iCAP goals? If so, how does the project go beyond the university status quo standards and policies.**

This project will improve campus sustainability in multiple ways. It fits within the iCAP goals of growing food locally and will connect fresh locally grown product to the end consumer under one roof. Reducing transportation emissions of commercially grown fresh herbs. Having fresh herbs on site will also reduce food waste by reducing spoilage during storage of commercially grown herbs. The Bevier Café will be able to harvest only what they need without chance of product spoiling.

**How will the environmental impacts of your project be measured in the near and long term? What specific monitoring and evaluation processes will you be using to track outcomes and progress?**

While it is difficult to calculate precise data for greenhouse gas reduction, a general analysis of the farm and transportation emissions savings can show the benefits of hyper-local product. The fresh herbs we currently purchase are grown in warm weather regions like Florida, California, or Mexico. Once harvested they are shipped thousands of miles to the University. By growing product at the end user we would no longer produce the energy emissions associated with commercially grown herbs. This project will also significantly reduce product spoilage by allowing harvest of only amounts needed.

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

This project will be promoted internally through a number of posters, social media, and Aces digital signage to explain the hyper local system. We will also add details of this project to all of our external marketing using conventional media outlets. This project would be highlighted in college and campus wide events like Explore Aces and Sustainability Week.

**What are your specific, measurable outreach goals? How will these be measured?**

Our outreach goals are to educate our students and guests about sustainable food practices. Each year we instruct 50 students who will soon be managing kitchens across the world. Our focus here at Bevier is giving each student a strong knowledge of the fundamental of food service operations and will be able to include local food production

**Do you have any additional comments or relevant information to aid in evaluation of this application?**

Included in the budget spreadsheet is an option for purchase of a self-contained cabinet for a well-known kitchen equipment manufacturer. If F&S estimates coming under budget I think it may be great to get one of these grow chambers in the café to show that even without major infrastructure changes you can grow hyper local herbs.