



STUDENT SUSTAINABILITY COMMITTEE

**Funding Award and Acceptance Letter**

February 29, 2016

Project Leaders: Micah Lindley

Project: Fermenting Foods for Education and Waste Reduction

Dear Mr. Lindley:

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 Fermenting Foods for Education and Waste Reduction project **receives \$4,215 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](mailto:pcousto2@illinois.edu) or the SSC Coordinator, Micah Kenfield, at [kenfield@illinois.edu](mailto: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

*Marcous Phillips*

Marcous Phillips, Treasurer  
Student Sustainability Committee

**Awardee Signatory**

*Micah Lindley*

Micah Lindley  
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



STUDENT SUSTAINABILITY COMMITTEE

### Project Information

**Project:** Fermenting Foods for Education and Waste Reduction (*Student-Led Small Project*)

**Funding Source:** Sustainable Campus Environment Fee

**Funding Amount:** \$4,215

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

**Unit Financial Contact:** Janice Trudell, FSHN

**E-mail :** [jmhall@illinois.edu](mailto:jmhall@illinois.edu)

**Primary Contact:** Micah Lindley, FSHN

**E-mail:** [bjacobs3@illinois.edu](mailto:bjacobs3@illinois.edu)

**Secondary Contact:** Brian Jacobson, FSHN

#### Project Description:

The Sustainable Student Farm currently grows numerous varieties of hot chilies, but demand is often lacking in the dining halls over the summer and excess crops are simply composted. One option to help reduce this waste is adding fermentation capabilities to the current Sustainable Agriculture Food Systems to create hot sauce for the dining halls. One especially exciting aspect of this project is that the student body itself will have the opportunity to create different blends of sauces, with the winner of the taste test becoming the official hot sauce for the semester.

While this equipment will initially be used to create campus's hot sauce, it can also be used in the future to create products ranging from sauerkraut and pickles to soy sauce and kombucha.

This proposal directly funds:

1. Jars and fittings for the fermentation process
2. Initial start-up ingredients including peppers, cultures, and pickling salt