



STUDENT SUSTAINABILITY COMMITTEE

Funding Award and Acceptance Letter

April 24, 2017

Project: Bevier Café Herb Garden

Dear Mx. Phillips:

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 \$30,000 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 May 31, 2019. Project status updates and detailed account statements must be provided at the end of each semester until the project is completed.
2. The CFOP provided for this award shall strictly be used for the money awarded in this proposal.
3. Project must adhere to the scope of work and funding as defined in the attached project summary.
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. 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.
8. Projects must participate in the Campus Sustainability Symposium at least once before June 30, 2020.

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 or the SSC Coordinator, Micah Kenfield, at 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, Chair
Student Sustainability Committee

Ashley Yu, Treasurer
Student Sustainability Committee

Awardee Signatory

Carter W. Phillips Digitally signed by Carter W. Phillips
DN: cn=Carter W. Phillips, o.ou, email=cphillips@uiowa.edu, c=US
Date: 2017.05.02 11:36:13 -0500

Carter Phillips
Applicant

iSEE Signatory

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

Student Affairs Signatory

Dr. Renee Romano
Division of Student Affairs



STUDENT SUSTAINABILITY COMMITTEE

Project Information

Project: Bevier Café Herb Garden

Funding Source: Sustainable Campus Environment Fee

Funding Amount: \$30,000

Receiving Campus Unit: Food Science and Human Nutrition

Primary Contact: Carter Phillips

E-mail: cphllps@illinois.edu

Project Description:

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 their 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. 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.

This proposal directly funds:

1. Indoor grow equipment for herbs
2. Installation costs from Facilities and Services