

# Sustainable Ag-Food System Timeline

*Incremental reports will be issued to SSC on a schedule determined at acceptance of project*

## **Spring 2013 – Phase 1 Funding**

- Purchase and install equipment necessary to process tomatoes into sauce.
- Select PSM student for Summer Internship.

## **Summer 2013**

- Begin testing equipment and developing recipes using tomatoes from SSF.
- Research different packaging and sterilization options using criteria defined by Food Safety standards, Dining Hall requirements, Waste Transfer Station capabilities, and Sustainability goals. PSM Intern will work heavily on this and prepare a presentation on available options for review by SSC. All work will be supervised by Pilot Plant Manager and Food Science Faculty.
- Begin initial advertising effort in Bevier Café and Dining Halls to inform students and others of locally grown products that will soon be available.

## **Fall 2013 – Phase 2 Funding**

- Present 3-4 packaging and sterilization options to SSC and select best option.
- Purchase and install packaging and sterilization equipment.
- Continue testing and calibrating equipment.

## **Winter 2013**

- Finish installing and testing/calibrating all equipment.
- Begin filing for Food Safety Certification.
- Begin filing for Process Authority approval.
- Create microbiological testing process for Food Safety – FSHN 573 class project.

### **Spring 2014 – Phase 3 Funding**

- Complete Food Safety certification process.
- Receive Process Authority Approval.
- Make necessary infrastructure or procedural changes as recommended by certification processes and approvals.
- Hold sensory analysis panel on tomato recipes to find best suited recipe. Sensory panel will consist of undergraduate/graduate students and other members of the campus community. Panel will be assembled by FSHN graduate students.
- Create nutrition label that will be required for sale of product.

### **Summer 2014**

- Process first batch of sellable tomatoes from Sustainable Student Farm.
- PSM internship to assist in first year of running tomato project. Duties will include implementation of procedures as defined by Food Safety Certification, gathering student volunteers, ensuring food safety and product quality, organizing logistics with Dining Services, appropriately advertising project, etc. All activities will be done under the supervision of Pilot Plant Manager and FSHN faculty.

### **Continuation**

- Project will continue to operate as discussed using funding from sale of tomatoes to Dining Halls and Bevier Café.
- Continuation of partnership with SSC to hold events to educate the campus community on sustainable agricultural practices.
- Explore opportunities to expand available products through partnerships with SSF and Dining Halls.
- Hold demonstrations and discussions during events like Sustainability Week and ExplorACES while developing short courses for campus community and public.
- Work with SSF to expand capabilities and pursue government funding for food hub and sustainable agriculture research.