*Please submit this completed application and any relevant supporting documentation by the deadline listed on the SSC website to* *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 Student Sustainability Committee at* [*http://sustainability-committee@illinois.edu.*](http://sustainability-committee@illinois.edu.)

**General Information**

Project Name: Woody Perennial Polyculture Educational Outreach

Total Amount Requested from SSC: $10,000

Project Topic Areas: x Land & Water x Education x Energy

[ ]  Transportation x Food & Waste

**Contact Information**

Applicant Name: Dane Hunter

Unit/Department or RSO/Organization: Natural Resources and Environmental Sciences

Email Address: danewhunter@gmail.com

Phone Number: 618.267.3881

Project Team

|  |  |  |
| --- | --- | --- |
| *Name* | *Department/Organization* | *Email* |
| Michelle Wander | NRES | mwander@illinois.edu |
|  |  |  |
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Financial Contact’s Name: Michelle Wander

Faculty/Unit/Department: Natural Resources and Environmental Science

Email: mwander@illinois.edu

Phone: 217.493.8486

(If Applicable)

Facilities Manager Name:

Email:

Phone:

**Project Information**

*Provide a brief background of the project, its goals, and the desired outcomes.*

This project seeks to strengthen student understanding of the farm to fork food system. One goal is the upkeep, collection, and summarization of data from the Woody Perennial Polyculture (WPP). The WPP was a student initiated effort that was established on the Student Sustainable Farm in 2012 with support from the SSC and other campus entities. Adjacent to the Sustainable Student Farm (SSF), this site is an excellent opportunity for hands on educational opportunities and demonstrations for students and community extension. Since that time, SSC resources have facilitated processing of SSF and WPP produce by the FSHN-Food Processing Pilot Plant for use by Dining Services. Thusly, the second goal is to create educational materials and programs to help students appreciate the value of farm to fork links based on life-cycle analysis of WPP and SSF products and their conventional counterparts. Outcomes will include educational modules for use by current classes, increased student engagement on the WPP site and, data and labels containing sustainability metrics for products used by Dining Services.

*How will this project improve sustainability at UIUC?*

This project will leverage the assets already available at the WPP-SSF site and pivot to an educational facing though increased student traffic and engagement on the WPP site, incorporation in courses, and data and labels containing sustainability metrics that Dining Services can provide for their foods.

*Where will the project be located? Do you need special permissions to enact the project at this site? If so, please explain and attach a letter of support to your application.*

Fruit Farm, adjacent to SSF. N/A

*Other than the project team, who will have a stake in the project? Please list other individuals, groups, or departments indirectly or directly affiliated to this project. This includes any funding entities (immediate, future, ongoing, etc.) and any entities that will be benefiting from this project.*

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

Student interns will be employed to collect plant, soil and labor data in the field, assist with product quality assessment in the lab or food-processing pilot plant, and gather economic data and information about the local multiplier effect through library research and interviews of the local businesses that are, or could, use crops modeled by the WPP-SSF systems. The WPP provides a basis for experiential learning for students interested in practical and educational aspects of sustainable food production. Activities will facilitate more engagement with the WPP by connecting activities to processing at the FSHN-Pilot Processing Plant and activities of the “Illinois Sustainable Food Project,” and classroom engagement. We will collaborate with the College of ACES (SSF and FSHN-PPP) and the Community Learning Lab through the School of Social Work. We will seek design students to help with poster-design and graphics for educational and promotional materials developed for Dining Services and web delivery.

*Please provide a brief summary of the project timeline:*

Winter 2018 collection of data needed for LCA of systems, determine classroom partnerships through the college of ACES, and the Community Learning Lab

Spring 2018 production of local multipliers for mono-culture and polyculture systems that wholesale or market locally- Post these educational materials on SSC’s WPP website, integrate with curriculum

Spring-Fall 2018 data collection (labor, plant, pest and soil)

Winter-Spring 2019 data summary in the form of i) LCA data base, ii) enterprise budgets, and iii) poster-friendly summaries for use by campus iCAP and community entities will be produced and made available through the WPP-SSF and ASAP websites. Presentation at SSF-WPP field day.

*Additional Comments:*

This site is used by students through several courses (ENVS 301), and is a popular attraction during the SSF’s Fall open house. Support for student hourlies ($15) who are supervised by Dane Hunter will allow students to contribute meaningfully to campus life by increasing student awareness of the WPP and farm to fork connections that are relevant to the iCAP. Matching funds (5K) provided by ASAP would use this data and update a food LCA for dining services and make this data available to iCAP and SSC.