

# STUDENT ORGANIZATION SUSTAINABILITY INITIATIVE FUNDING PROPOSAL

## Part I - General Information:

Name of Student Organization	Sustainable Food Corps at Virginia Tech
Contact/Responsible Person	Alex Yang
Contact Office Held/Title	Treasurer
Contact Email Address	AlexYang@VT.edu
Contact Telephone Number	540-354-2155

## Part II - Project Cost Information

Estimated Cost of this Proposal    \$3800    See III.C. below

Estimated Savings -    \$0    See III.D. below

Net Cost of this Proposal =    \$3800

## Part III - Supporting Information

A. Please describe your sustainability initiative and attach supporting documentation. **Purchasing materials to maintain SFC student garden, monthly community meal, and promote sustainable food practices. See supplemental documentation**

B. How does this initiative help to achieve the goals of the Virginia Tech Climate Action Commitment Resolution and Sustainability Plan? **See supplemental documentation**

C. What is the cost of your proposal? Please describe in adequate detail the basis for your cost estimate. **The primary costs for this proposal will consist of garden/farm supplies, food and food preparation supplies, and advertisement for the 2012-2013 academic year. See supplemental documentation**

D. Will your proposal produce cost savings for the University? If so, how much? Please describe in adequate detail the basis for your savings estimate. **This proposal is meant to encourage sustainable food practices; this may entail lowered usage of styrofoam in dining halls, consumption of meat, decreased refuse output – all of which will save the University money in the long run, but are difficult to calculate due to the high dependence on human variables.**

E. Is this funding request an Ongoing or One-Time change (please check one)?

One-time

Ongoing

If ongoing funding is requested please explain how the initiative and resource needs may change in future years.

F. Is funding available for this request from another source? If yes, describe the funding (source, amount, etc.) **Yes; local businesses donate unused or unusable food products to be used in monthly meals. However, these donations are inconsistent and often vary widely in size.**

## Part IV - Requestors/Reviewers

Alex Yang

24 September 2012

Prepared By (Name of Contact for Student Organization)

(Date)

Reviewed By (Name of Office of Energy and Sustainability Representative)

(Date)



NOV 19, 2012

Alex Yang, Treasurer  
Erika Hansen, Garden Co-Manager  
Sustainable Food Corps at Virginia Tech  
Green RFP

Please see photos below of the Sustainable Food Corps Student Garden.

A. This RFP concerns funding for the Sustainable Food Corps as well as the group's monthly community meal program.

The Sustainable Food Corps Student Garden is a student-run project that promotes sustainable farming methods, reduction of food waste and related energy expenditures. The SFC is also a facilitator of the community meal program, which cooks and distributes edible, un-eaten foods from the local area in a non-profit manner.

Funding for our proposal is estimated at \$3800; this budget will go towards maintenance of the Smithfield Student Garden as well as the continuation of the community meal program.

The majority of items for the garden, including the washing station, irrigation system, fertilizer, and landscape fabric, will carry the garden for many years to come.

An itemized list of the budget includes:

1. Installation of a gate in the fence of the student garden - \$300 ✓
  - a. Access gate frame
  - b. Cement footing
2. Installation and set-up of a washing station - \$200 ✓
  - a. 2 hoses
  - b. Brass fittings
  - c. Lumber constructing a base
3. Revamping garden irrigation system - \$600 ✓

The first grant we received from the Green RFP program in 2011 established a hydrant and heavy-duty hose line to the garden site from the Smithfield Plantation building. These new supplies would enable long-term establishment of header lines throughout the garden, including raspberries and peach, apple, and pear trees that will be planted in Spring 2013.

  - a. T-tape
  - b. Irrigation fittings
  - c. Sprinklers and sprinkler hose
  - d. Drip irrigation flat tube vinyl hose
4. Additions to and maintenance of storage shed - \$200 ✓
  - a. Hooks
  - b. Storage shelves
  - c. Whiteboard, markers, and erasers
  - d. Paint and paintbrushes
5. Tools - \$500 ✓
  - a. Weed-eater
  - b. Work gloves
  - c. Digging forks
  - d. Floating row cover

300  
200  
600  
200  
500  
-----  
1800

6. Miscellaneous supplies for the garden - \$500 <sup>AW</sup>  
These supplies will serve as our supply for several years.
  - a. Seeds
  - b. Fertilizer
  - c. Landscape fabric
7. Advertising - \$200 POCCGOT?
  - a. Flyers
  - b. Table cards
  - c. A-frame sign
  - d. Banner
8. Community meal program - \$1300 <sup>NO</sup>
  - a. Cooking supplies
  - b. Pressure canner
  - c. Supplemental food
  - d. Thank you cards
  - e. Chafing dishes and fuel
  - f. Misc. office supplies

B. The initiative helps achieve the VTCACR in the following ways

1. Point 1 states that "Virginia Tech will be a leader in Campus Sustainability"
2. Point 3 focuses on both the short-term and long-term goals of GHG emissions reductions
3. Point 4 identifies methods for working towards GHG reduction, and references "other methods outlined in the Sustainability Plan"
4. Point 10 states that "Virginia Tech will engage students, faculty and staff through education and involvement to reduce consumption of energy, water, and materials in academic and research buildings, dining and residence halls, and other facilities."

The initiative helps achieve the Sustainability Plan in the following ways:

1. Part IX, Section 1-C, subsection 2 calls for developing a culture around sustainable living on campus
  - a. The community meal program incorporates sustainable thought concerning food and agriculture into student life
  - b. Ideally, this will affect student thought processes when selecting food choices and sources including but not limited to quantities and types of foods consumed, choice of containers and food transportation methods, and food production location(s)
2. Part IX, section 4-B calls for developing food waste reduction strategies, diverting edible, un-eaten food to non-profit organizations, and supporting local and sustainably produced food
  - a. The community meal program promotes reduction of food waste,
  - b. The program provides a method of utilizing, edible, un-eaten foods in a non-profit manner, thereby reducing food waste in the Blacksburg area

- c. The program supports local, sustainably produced foods by sourcing its food from local Blacksburg businesses as well as the Smithfield Student Garden

**Photos**



The deer fence surrounding the garden was built using Green RFP funding from a previous year. It has increased production many times over by preventing wildlife from eating our crops.



The one drawback of the deer fence is that there is no easy way to get in or out – this is where the current entryway is located. The foot traffic in this area has formed a hole in the fence, allowing groundhogs to get in and eat our vegetables. Installing a proper gate would be a permanent solution to this problem.



**Our current drip irrigation system was put in place using Green RFP funding from a previous year. Continuing to upgrade and improve this system will play a crucial role in productivity in future years, as well as reducing water waste by fixing leaks.**



Our fall lettuce is coming in wonderfully. (Taken 10/11/2012)



Senior Industrial Engineering student Dan Angelleli picks peppers at the garden. Students from every major come to help out at the gardens during our workdays, which are held twice each week. We also have volunteers this fall from the Residential Leadership Community themed housing, allowing students to see, maybe for the first time, how a sustainable, small-scale agriculture system functions.



The Civic Agriculture Minor uses the garden for experiential learning. (Taken September 2012)





**Summer 2012 - Midway through the construction of a shed as part of a Civic Agriculture Minor's capstone project. The shed is currently completed and will be painted in October 2012.**



One workday's harvest during the summer, including potatoes, red cabbage, sweet peppers, jalapeños, leeks, melons, Swiss chard, green beans, purple beans, onions, eggplant, cucumbers, and tomatoes.