Proposal Details

G Hendrix

* Project Title:	USF Campus Food Recovery Project					
* Duration (months):	12					
* Total Budget (\$):	\$25,600.00					
* Requested SGEF Funds (\$):	\$25,600.00					
* Matching Funds (\$):	\$0.00					
* Proposed Starting Date:	10/1/2018					
PI Graduation Date (if applicable):	5/1/2021					
Section 2: Applicant Information						
Unit/Department						

We have USF Aramark's support in working with dining sites to provide food waste, which the project team (OPS students) will coordinate pick-up and drop off to the biodigesters. USF Facilities has already completed a space impact form to build the double IBC tank biodigesters (request approved), and we have met with Suchi Daniels and Nainan Desai to discuss the logistics of implementation of the biodigesters. We have discussed the four pilot sites with USF Facilities: OPM 100 area (2), USF Botanical Gardens (already built), and USF Athletics area near tennis courts. Design of the biodigesters is provided by USF professor Dr. Thomas Culhane and in partnership with anaerobic digestion experts in the College of Engineering. We will also collect data from one compost site (already existing at OPM 100 and managed	
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* Project Sustainability (Max 200 words)

This pilot test relies heavily on a project team of students to do the literature review. preparation, data collection, pretesting, and implementation of a potentially campus-wide, scalable project. This pilot test is meant to work out the kinks before it will formally be implemented campus-wide. The project will serve as a foundation for faculty and staff to take over the project and incorporate into existing programs, e.g., campus recycling and energy conservation program, Aramark's Green Thread Environmental Sustainability program, etc. USF Aramark/Dining Services is willing to partner with other USF entities to recover pre-consumer and post-consumer food waste to be donated to charities or the campus biodigesters, and USF Facilities is willing to maintain and operate a larger scale food recovery program. Since USF Facilities already does an annual waste audit (which does not account for food), this pilot test also will provide pilot test measures to include food waste in this audit. USF Departments and College of Engineering, Public Health, Sociology, Anthropology, Religious Studies and Patel College of Global Sustainability are all committed to providing continued support for this project. Other entities willing to support include USF Social Marketing Group, USF Athletics, and USF Office of Sustainability.

Section 4: Workplan and Budget Details

Detailed work plan/schedule of activities (Max 250 words)

Project implementation will be guided by the PI (unpaid, doctoral student); consulted with USF staff from Facilities, Dining Services, and Athletics; and advised by the advisory committee at quarterly meetings. The PI and student team (3 OPS) will meet weekly with USF Facilities and carry out each of the project phases as proposed in the project and advised by each of the USF Departments and Entities. Each week will consist of food waste pick up, biodigester feedings (and cleanings), and other tasks to monitor biodigester productivity and develop the food waste prevention social marketing campaign.

* Budget breakdown			