

USF Student Green Energy Fund Council



Friday, May 18, 2018 – SVC 1073

Time: 1:00 pm – 2:30 pm

Meeting Minutes

In attendance:

Council Members

Raymond Mensah, Nainan Desai, Barbara Bushnell, Chris Marks (Alternate), Kebreab Ghebremichael, Lynecee Romelus, Robin Rives, Gviana Goldberg, and Harold Bower (Chair)

Absent: George Philippidis, Sujit Chemburkar, Drew Templeton, Aladdin Hiba, Brian Mwaliko (Alternate) and Marco Terron- Barretto (temporarily appointed council member)

Observer(s): Melody Rainey and Gidi Hendrix (Observers)

First Order of Business:

The previous meeting minutes for the meeting held May 18, 2018 voted and approved. All meeting minutes are posted for the public at <http://www.usf.edu/student-affairs/green-energy-fund/meetings/minutes.aspx>.

Financial Update:

Cash balance as of 09/18/2018 is \$2,620,248. Active Projects RSA - prior year awards (\$1,058,352), Active Projects RSA - FY 17/18 awards (\$718,024), projected operational expenses (29,264) and the total projected expenses of (\$1,805,639) brings the projected available cash to \$814,609. The FY2019 remaining estimated fee collection is \$592,381. The 10% contingency (\$106,032) and a 5% reserve of (\$51,016) brings the projected available cash to award in FY2019 to \$1,247,942.

*Period 998 has not closed and actual cash has not rolled to FY2019. This is an estimate of actual cash available.

Foundation Funds balance:

590077 (Student Green Energy Operating fund) - \$61

590082 (Carbon Offset Fund) - \$901

Public Comment

None.

*Due to a lack of student quorum (two students could not vote because of their involvement in the proposal), those in attendance decided to proceed with business with the understanding that the proposal presented would be sent via email for email vote.

Unfinished Business:

None.

New Business:

- **USF Campus Food Waste Recovery Project Proposal (see attachments)**

Up to 40% of the food produced in our country winds up in landfills instead of being eaten (Environmental Protection Agency, 2015). It is reported that college campuses as a group waste about 22 million pounds of food each year (Poon, 2015); this number breaks down to an average of 142 pounds per student living on campus and 38 pounds per student living off campus (Recycle Works, 2018). Additionally, the Urban Institute found that about 11.2 to 13.5 percent of America's college students are food insecure, meaning these students lack the resources to be able to obtain adequate food, which negatively impacts academic performance, health, and mental health (Blagg, Gundersen, Schanzenbach, & Ziliak, 2017). The purpose of this project is to pilot test a scalable program that will provide the USF community a place to support food recovery and zero waste initiatives by using anaerobic biodigesters. In partnership with USF Aramark Dining Services, the project will divert edible food to USF Feed-a-Bull or local charities and inedible, post-consumer food to four pilot biodigester sites on campus that will be overseen by USF Facilities and the project team. Goals of this project include reducing food waste at the source to minimize methane gas emission, recovering food waste to support food insecure students and community members, recycling food waste to generate renewable energy sources, and increasing campus awareness and education of food waste reduction/recovery practices.

There are three phases of this project: implementation, evaluation, and student impact assessment. The goal of the implementation phase is to coordinate the day-to-day logistics of food waste recovery from the dining sites to the biodigester sites. The deliverables of the implementation phase include: standard operating procedures for picking up/dropping off food waste to the biodigester in coordination with Aramark and Facilities staff, materials and cost list for campus food recovery implementation, and transition plan to incorporate food waste recovery into USF Campus Recycling Program and Energy Conservation bins. The goal of the evaluation phase is to test the safety, efficacy, and productivity of the biodigesters with guidance from faculty advisors and the committee. Deliverables of this phase include safety and efficacy report for biodigesters, capacity and productivity report for biodigesters, results of campus food waste audit, and standard operating procedures/protocol for conducting a campus food waste assessment and transition plan to capture food waste into the USF Grounds annual waste report. The goal of the Student Impact Assessment phase is to develop and evaluate a social marketing campaign to reduce campus food waste. Deliverables include a USF baseline assessment survey

of student awareness, knowledge, and interest in food insecurity, food waste recovery, nutrition, and recycling; a Social Marketing plan for a Zero Waste Campus initiative; and an evaluation of the social marketing plan.

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.

The proposal is requesting \$25,600 from the SGEF Council.

The council asked if the drop offs would be open to the public. Currently the food waste recovery drop offs won't be available to the public until the pilot test is complete. The pilot test has four sites and the fertilizer from those sites will be used by Facilities and Athletics for the grounds.

Council voted and approved the proposal via email on 9/28/2018.

- **Water Fountains Discussion**

Council member Barbara Bushnell requested the history of the refill water fountains. The refill water fountains were funded by the SGEF. More information about the different stages of the Refill-a-Bull Hydration Stations are found on the SGEF website: <https://www.usf.edu/student-affairs/green-energy-fund/projects/projects-by-type.aspx#water-refill>

- **General Discussion on Recycling at Other Colleges**

Council member Barbara Bushnell wanted to know what other colleges are doing for recycling. The options are limited to the current recycle bins and the council discussed ways to improve recycling. The Food Waste Recovery project will be of help in that it will implement a waste separation process to recover food waste.

Activities Updates

- The Council requested the Biodiesel project to present an update at the next meeting in October.
- Electric Buses Update – Facilities formed a selection committee because clarifications were needed to decide on specifics for the selection of an electric bus. Now that so much time has lapsed, new quotes are needed.

Announcements

None.

Meeting adjourned at 2:05 pm.