

## Sustainability project fund application 2012

Contact Information:

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Project Title: **McGill feeding McGill**

Budget requested: **30,607\$**

Project group: Please include the names and contact information of all group members.

Mike Bleho: [Michael.bleho@mcgill.ca](mailto:Michael.bleho@mcgill.ca)

Oliver de Volpi: [oliver.devolpi@mcgill.ca](mailto:oliver.devolpi@mcgill.ca)

Dr. Philippe Seguin: [philippe.seguin@mcgill.ca](mailto:philippe.seguin@mcgill.ca)

Dr. Katrine Stewart: [katrine.stewart@mcgill.ca](mailto:katrine.stewart@mcgill.ca)

David Wees: [david.wees@mcgill.ca](mailto:david.wees@mcgill.ca)

### 1. Project overview

Project summary: ***Provide a brief background, describing the project and project objectives.***

To provide locally grown fruits and vegetables from the Macdonald Campus's Horticultural Research Center to McGill University's Food and Dining services operated residences and the general student community.

Project eligibility: **How will the project contribute to building a culture of sustainability on campus?**

McGill University houses and feeds thousands of students on a yearly basis in its various residences downtown. The Macdonald Campus's Horticultural Center specializes in the growing of fruits and vegetables and is thereby well suited to provide these food items to the University's Food and Dining Services Department. The use of locally grown food will directly contribute to the sustainability of food services in our community. In addition the use of food grown in our community will contribute in reducing the University's overall carbon footprint.

The Horticultural Research Center follows an integrated pest management (IPM) approach to growing in order to minimize the use of pesticides and chemical fertilizers; the result is produce of an excellent quality. By developing a working relationship with McGill's Food and Dining Services Department, the Horticultural Center will be able to hire more McGill students to work at the Center, providing them with practical experience in sustainable agricultural practices to complement the knowledge learned in the classroom.

Presently the University buys its horticultural produce from exterior suppliers. This project would keep some of the University's financial resources within the institution. This project will also optimize the use of currently available land, machinery and other resources at the Macdonald Campus.

The project will strengthen the relationship between the Campuses by opening up our Campus to visits, and academic and work opportunities for McGill's students from the downtown campus.

All the above contribute to a clear vision of sustainability: McGill helping itself... to help itself!

***Provide any supporting information that demonstrates a need for the project on campus:***

The McGill feeding McGill project has been in operation for 2 years. In that time we have delivered around 50,000 pounds of Macdonald Campus grown fruits and vegetables to McGill's Food and Dining cafeterias, the New Rez, Carrefour Sherbrooke, Thompson House and the McGill Faculty Club. Everyone from students to administrators has remarked that the project makes a lot of sense and that by its very nature, is ultimately very sustainable.

The project is already becoming institutionalized, the Plant Science dept. is committed to providing administrative hours, technician hours, fuel and machinery costs and greenhouse space as well as the time for the project leader, Mike Bleho, to organize and supervise most of the field work and deliveries. This is an investment of nearly 45,000 \$ dollars that the Department of Plant Science is committing to support this project.

Last year we invested 13,000\$ in a 10,000sq. foot high-tunnel to extend our growing season in the late fall.

So far, the project has enabled us to hire and pay for nearly 7,000 student hours, where the students learned how to grow, maintain, harvest and market horticultural crops. This is experience that is not learned in the classroom.

As part of a fundraising effort, the Diploma in Agriculture class of 1981, is trying to raise the money needed to buy and install a new 3-bay high tunnel that will be used to produce more food for this project. In an effort to find other sources of funds, our partners applied to the Provost's Priority Pool last fall (2011) with an expanded vision for the project but thus far have been unsuccessful.

The McGill rain water collection project has enabled us to use rain water collected from the roof of the Hort. Center, to grow all our transplants in our two greenhouses and this season we are hoping to be able to use the water they collect to irrigate a good portion of our crops in the field throughout the summer.

There have been numerous "Special Topics" courses offered as part of the summer work at Hort. Most have dealt with the scouting, research and control methods involved in a pesticide free way of dealing with vegetable and fruit pests. Another student project evaluated the feasibility of growing snap beans in the high tunnels. There are further courses on offer this summer to follow up on this work.

A comprehensive list of all classes and labs that have links with the project can be found on the sustainability website under the McGill feeding McGill presentation tab <http://www.mcgill.ca/sustainability/mcgill-feeding-mcgill-2>.

These are just a few of the benefits that this project has brought to us so far and as it expands, the opportunities for students and staff will grow. The project has opened up a link between the downtown Campus and the Macdonald Campus, some of our student workers live and study downtown, travelling to Mac by shuttle bus and public transportation.

The project has also enabled us to donate food to a multitude of University and student events such as: McGill's Food Security conference, "learning to teach" day, Food Secure Canada conference, PGSS and MCSS bbq's and events, Alumni and Homecoming events, Happy Belly, McGill and CEGEP open houses and McGill's Farmers Market to name a few.

Time frame/Milestones: ***Indicate the anticipated project timeframe, providing milestones for key actions/ deliverables. Please specify projected project start and finish dates.***

The projected time span is the annual growing season: from about April to November depending on the weather for outdoor production.

**Early March:** Meetings with the partners to decide what quantities of which crops need to be grown, seeds need to be ordered. Students hired.

**April:** Transplants started in the greenhouses, watered daily and maintained.

**May:** Field plans drawn up, fields prepped for transplanting, mulch and irrigation lines.

**June and July:** Plants are transplanted to field, maintained throughout growing season.

**August:** Harvests begin in mid August (depending on species), weekly deliveries to BMH .

**September:** field harvests and delivery to BMH, RVC, Douglas and New Rez.

**October:** field harvests(depending on weather) and delivery to BMH, RVC, Douglas and New Rez residences

**November:** field harvests (depending on weather) and delivery to BMH, RVC, Douglas and New Rez residences

***What measurements or performance indicators may be used to gauge the success of the project, and how will the outcomes be shared with the community?***

The main measure of the projects success has to be the satisfaction of the chefs from McGill's Food and dining services with the produce that we grew here at Macdonald. Accolades from students and staff regarding the taste and quality were numerous.

This project was also featured as an innovative and unique opportunity for the University in as many as 5 separate newspaper articles.

Students who worked for the project were left with the satisfaction of doing something worthwhile.

The outcome of this project is that students and staff will be served excellent quality produce, grown on site at McGill.

McGill students and staff are invited to come to our farm, anytime, to increase their awareness of local food production and issues of sustainability. Specific field days will be organized to increase awareness of our community to local and sustainable food production, targeting specifically the downtown Campus community.

Stakeholders: ***Who will be engaged or otherwise affected by the project, and in what capacity will they be involved? If your project is affiliated with any other groups or departments, please list the full name and address of the organization and how they will be contributing to the project, ie. Funding, technical expertise, in kind donations etc..***

The Macdonald Campus Horticultural Center will be responsible for growing the food in the project.

The Horticultural Center is a field station of the Plant Science department located in the Raymond building at the Macdonald Campus

21,111 Lakeshore Road

Ste –Anne-de-Bellevue, QC

H9X 3V9

Tel: 514-398-7571

Fax: 514-398-7897

The Plant Science Department will provide the land, greenhouse space, machinery and vehicles used in the project as well as its senior horticultural technician (Mike Bleho) to oversee and supervise all staff involved with the production of the fruits and vegetables.

The Chair of the Plant Science dept is Dr. Philippe Seguin. David Wees teaches courses in Horticulture for the Plant Science Dept. and the Farm Management and Technology program.

Dr. Katrine Stewart, retired professor of horticulture, is available for consultation on production aspects of the project

The fruits and vegetables will be delivered and sold to McGill's Food and Dining services. **Oliver de Volpi** in charge of Food and Dining services at the various residences.

Bishop Mountain Hall

3935 University

Montreal, QC

H3A 2B4

514-398- 5743

**Daniel Poulin** is the Executive Chef at the New Rez (Aramark)  
3625 ave. Parc  
Montreal, QC  
H2X 3P8  
Tel????

**Pierre Majois** is the Executive Chef of the McGill Faculty Club located at:  
3450 McTavish  
Montreal QC  
H3A 1X9  
514-398-6391

***Have all stakeholders been consulted? Please summarize their reactions; letters of support may be attached.***

All stakeholders are on board and meetings are scheduled, to work out final details.

## 2. Project implementation

Tasks and Responsibilities: ***Indicate clearly all activities associated with the proposed project, the person responsible and the length of time each task is expected to take. Use the table below (expanded as required) to summarize the information.***

<b>Type of Activity- Task</b>	<b>Estimated time required</b>	<b>Group member in charge</b>
Overseeing all aspects of the project, meetings, hiring, supervising students, fertigating, scouting for insects & diseases, interacting with partners at McGill (14hrs/week for 36 weeks)	504 hours	M. Bleho

Seeding various crops in greenhouse and maintaining plants till transplanting	150 student hours	M. Bleho
Field preparation including mulch, irrigation lines and compost application	87 technician hours 105 student hours	M. Bleho
Transplanting to field	900 student hours	M. Bleho
Crop maintenance	1800 student hours	M. Bleho
Staking and tying tomatoes	140 student hours	M. Bleho
Harvesting is based on 3 students; multiple-harvest species are once a week for 6 weeks, single harvest species are harvested once.	1500 student hours	M. Bleho
Packing takes roughly 3 people X 2 hours per trip, 1 truck X 5 trips/week X 12 weeks	360 student hours	M. Bleho
Delivering food downtown ( 1 truck, daily /week for 12 weeks) each trip is roughly 3 hours	180 technician hours	M. Bleho
Fall clean-up (removing mulch, irrigation lines, debris, etc)	65 student hours	M. Bleho
All administrative hours related to accounting, office work etc. 3 hrs/ week for 36 weeks	108 staff hours	Lynn Bachand
<b>Total hours</b>	<b>Supervision 504 hours</b> <b>Technician 267 hours</b> <b>Administrative 108</b>	

	hrs Student 5020 hrs	
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### 3) Financials

Please provide details of the budget that is being requested in the tables below

#### Detailed Expenses

Expense description	Sustainability Project Fund contribution	Plant Science Dept. contribution (All confirmed)	Total contribution
5020 student hours at 11\$/hr + benefits (17%)	64,607\$	0	64,607\$
267 hrs of technician time at 25\$/hr + benefits (17%)	0	7809\$	7809\$
108 administrative hours at 40\$/hr + benefits (22%)	0	5270	5270\$
504 hrs of supervision at 40\$/hr + benefits (22%)	0	24,595\$	24,595\$
100 reusable plastic food grade bins, for transporting food	3000\$	0	3000\$
Seeds, mulch, irrigation lines, stakes + cord (tomatoes), bio control +misc tools	7000\$	0	7000\$
Land rental fees +	0	2,000\$	2,000\$



greenhouse rental			
Machinery rental expenses + fuel	0	5,000\$	5,000\$
<b>Total Expenses</b>	<b>74,607\$ (A)</b>	<b>44,674\$</b>	<b>119,281\$</b>

### Detailed Revenues

Revenue source	Amount estimated	Confirmed?
Sales to BMH, RVC and New Rez	40,000\$	Yes
Sales to McGill Faculty club	1,000\$	Yes
<b>Total Sales (B)</b>	<b>41,000\$</b>	
<b>Recovery from work study program (C)</b>	<b>3,000\$</b>	
<b>Total requested for project ((A)-(B+C))</b>	<b>30,607\$</b>	

### 3. Additional information:

**Provide supporting information regarding the qualifications and /or related experience of the project leader.**

Mike Bleho has worked as a technician at the Horticulture Center since 1985 and specializes in the production of fruits and vegetables.

**Summarize relevant experience of the other project members.**

Oliver de Volpi is the Executive Chef of the McGill Food and Dining services

Dr. Philippe Seguin is the Chair of the Plant Science Department. He has more than 10 years experience in agricultural research. He is also the current director of the Horticultural Center and the Emile A. Lods Agronomy Research Center.

Dr. Katrine Stewart is an Associate Professor in the Department of Plant Science with over 30 year experience in vegetable research specializing in production and management.

David Wees is a Faculty Lecturer in the Department of Plant Science and the Farm Management and Technology programme since 1988 and is the leading user of the Horticulture Center for teaching purposes.

