

College of Agriculture and Life Sciences

Department of Dairy Science Undergraduate Program

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5 March 2013

Re: STARS Rating

Subject: VT Milk

Please be advised of my endorsement and affirmation of the Universities ability to produce fluid milk on campus, and subsequently offered to the campus community as a Grade A milk product.

The VA Tech College of Agriculture and the Department of Agribusiness for the VA Department of Corrections (DOC), has had a long standing, working relationship that has spanned many decades. Since the early 1970's VA Tech and DOC, as sister state entities have shared common resources in support of each other's goals and missions. Exchanges of soybeans for livestock, livestock herds for animal production teaching labs and the exchange of farm equipment have been common.

The Agribusiness Department of DOC has processed milk produced at the James River Correctional Center for over a century. In 2011 their move into a newly constructed Grade A processing plant allowed for increased production, demanding an increase in their supply of raw milk. The VA Tech dairy partnered with DOC to help fill the void, resulting in a unique opportunity. In the fall of 2012 I approached Ted Faulkner, Dir. of VA Tech Dining Services and inquired about his desire to offer milk produced on campus to the campus community. In support of the sustainability efforts of Dining Services the reaction was positive. Since the initial contact, Dining Services has contracted with the Agribusiness Dept. of DOC and forged a first time relationship that two state entities have partnered in the processing of another's raw milk to be returned as a Grade A product to the point of origin and served to a campus community. To my knowledge this is a unique relationship that exists in no other state in the country. VT milk has been available on campus since 22 January 2013.

For this reason I can affirm that this initiative would meet the STARS Innovation Criteria # 1 as stated below:

 Innovation credits are reserved for new, extraordinary, unique, ground-breaking, or uncommon outcomes, policies, and practices that greatly exceed the highest criterion of an existing STARS credit or are not covered by an existing STARS credit.

Respectfully submitted,

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