

REQUEST FOR PROPOSALS (Due Nov. 30, 2016)

SIUC Grand Challenge for Research and Creative Activity

Saluki Innovation Annex (McLafferty Annex)



The Saluki Innovation Annex once housed the SIUC book collection during the Morris Library renovation. Its interior has been reconfigured for “plug and play” laboratories and studios, with ample room for collaborations among investigators of all disciplines. Space like this is rare on university campuses and provides unique opportunities for SIUC.

Announcement: Even in times of lean budgets, it is important to plan for our future. The Office of the Vice Chancellor for Research (OVCR) invites collaborative, multi-disciplinary, faculty-student team proposals for the use of the newly completed Saluki Innovation Annex, which is anchored by the Fermentation Institute at its north entrance and the Saluki Aquarium Research Facility at its south (see back page). A revolving gallery for art, design, natural history, and other exhibits is planned in the spacious main mall of the facility. Greater than 45,000 square feet of the Innovation Annex is open for labs, studios, and workshops and is available to spark interactions among students and faculty across all disciplines. The Innovation Annex will create a physical, flexible environment on campus that will improve student learning outcomes, create innovative technologies, generate new research, showcase scholarly creations, reach out to the community and region, foster interactions among diverse populations, and help bring external support to the University, Carbondale, and the region.

The successful team proposal will receive priority in space planning for the Innovation Annex, the opportunity to further develop team ideas for circulation to external funders, and congratulatory plaques for all team members. The grand challenge identified by the successful team will be incorporated into a 10-year research strategic plan for SIUC, which will guide proposal development and resource allocation from the OVCR.

Goal: Create a collaborative vision for research and creation at SIUC, which includes many of our strengths in science, technology, mathematics, media, humanities, arts, medicine, design, and engineering. A potential physical home for the collaboration will be in the newly opened, 60,000 square-foot McLafferty Annex Building (tentatively called the Saluki Innovation Annex).

Informational Meetings and Tours of the Innovation Annex: Tuesday, Oct. 25, 2016; Noon, 1PM, or 2PM; McLafferty Annex, 1785 University Press Road...please RSVP for preferred visit time to Missy Houghland, Office of the Vice Chancellor for Research, missyh@siu.edu.

Due Date for Proposals: November 30, 2016; electronically to missyh@siu.edu.

Proposal Guidelines:

Length: No more than 5 pages, single-spaced, including all figures, tables, and references.

Participants: All faculty, students, and staff at SIUC are encouraged to collaborate and think big thoughts about how to use this space.

Organization: All proposals must contain an Abstract describing the proposed collaboration, including its need and benefit to SIUC and how it will incorporate space within the Innovation Annex (150 words maximum). Proposal narratives should include a description of the collaboration and why it is unique, identifying how it blends existing talent and resources at SIUC and in the region. Incorporation of the Innovation Annex is required, but need not be the centerpiece of the proposal. How much Innovation Annex space will be required (up to 15,000 square feet per project), how it will be designed and used, and potential sources of funding for its development should be described. A vision for how the collaborative project will lead to unique scholarly output, research proposals, undergraduate and graduate student training, campus and community outreach, increased involvement of diverse student and faculty populations, and other tangible deliverables needs to be included. A timeline for development and the anticipated life of the collaborative project should be described.

Proposal Review: Proposals will be scored from 0 to 100 (100 being perfect) by three independent reviewers and ranked by the Office of Vice Chancellor for Research Advisory Committee. The Vice Chancellor for Research will select the top project based on recommendations from the Committee. Honorable mentions will also be identified. All proposals will be scored on merit including one or more of the following criteria:

1. Collaborative nature, including students.
2. Ability to meet the vision outlined above (e.g., scholarship, diversity, outreach).
3. Does the collaboration include the arts and humanities?
4. Is the collaboration valuable to STEM teaching and training?
5. Feasibility of the project.
6. Funding opportunities. This can include grants, contracts, charitable giving, student recruitment & retention, public-private partnerships, and commercialization.

7. Tie-ins with campus and regional community. How does this fit with our current and future identity as a research university and commitment to engagement?
8. Use of Innovation Annex space.

Resources:

Report of SIUC McLafferty (SIUC Innovation Annex) Planning Task Force: https://saluki-my.sharepoint.com/personal/jgarvey_siu_edu/_layouts/15/guestaccess.aspx?guestaccesstoken=obFLlUpkKk+r7seVLRt4i5ncBT9+mmt3cvm6LnBl2ew=&docid=2_02689eebd9eb748aeb77d246c0b295b97&rev=1

Introduction to the Innovation Annex: <https://vimeo.com/160401685>

Beckman Institute at UIUC: <http://beckman.illinois.edu/>

SIUC Fermentation Institute: <http://fermentation.siu.edu/>

SIUC Saluki Aquarium and Aquatic Research Facility: <http://aquarium.siu.edu/>

Example:

Fermentation Science Institute (FSI):

The SIUC Board of Trustees approved the FSI as part of the initial phased development of the SIUC Innovation Annex. An interdisciplinary undergraduate degree program in fermentation science was recently approved by the Illinois Board of Higher Education, to be housed in the FSI.

1. Collaborative nature. The FSI is collaborative, including researchers, students, and instructors from across colleges and departments (e.g., Food Science, Chemistry, Microbiology, Engineering).
2. Ability to meet the Grand Challenge vision. The FSI meets all criteria. The fermentation focus plays on our regional strengths including wineries, breweries, and agriculture. Innovation Annex space is used for research, teaching, and outreach, including a student laboratory, research space, a testing facility for industrial partners, a tasting room for visitors, and a functional brewery to provide students with real-world experience. The craft brewery movement is growing in the US and requires a skilled workforce. SIUC's diverse student population can access this facility and use it to pursue job opportunities nationwide.
3. Does the collaboration include the arts and humanities? Yes. The culinary arts are front and center, with a planned sensory kitchen planned in the next phase of development. Producing beer, spirits, wine, and fermented foods is artisanal and has a strong cultural component.
4. Is the collaboration valuable to STEM teaching and training? The science of fermentation involves all aspects of STEM, applying general physical, chemical, and

biological principles to the production of artisanal products of cultural value. Students learn STEM in a meaningful context that translates to critical thinking skills and high marketability after graduation.

5. Feasibility. The first class of majors is enrolled in the program. There is a plan for further development and expansion of the facility as needs arise. This is one of a handful of facilities and programs for fermentation in the US and should be popular among students.
6. Funding opportunities. The FSI serves industrial partners as a federally approved testing facility for beer, with an established fee schedule. There is interest among alumni, companies, and agencies (most recently USDA) in investing significantly in this facility. Selling beer from the FSI will be another funding stream. There are many opportunities for technology development and commercialization.
7. Campus and regional engagement. Southern Illinois has a thriving group of wineries, ample farmland, and opportunities for expanded tourism. The FSI will be used to train breweries, wineries, and distilleries to start up, expand, troubleshoot, improve existing products, and develop novel commodities. The collaborative facility fits the strengths of SIU as an institution where students gain hands-on, critical instruction that leads to jobs. There are many opportunities to merge efforts in the FSI with other disciplines including hospitality and tourism, marketing, engineering, design, and the arts. The FSI is taking a lead in exploring the development and implementation of a campus brew pub and eatery.
8. Use of Innovation Annex space. The facility is prominently located near the entrance of the Innovation Annex, with access for tours and collaborations. The space has been designed for use in fermentation with the ability to expand for other programs, most notably a kitchen for food pairings and the opportunity to develop other fermented products such as distilled spirits and foods. The staff and facilities of the FSI are multidisciplinary and will provide opportunities for unique engagement in the Innovation Annex.
9. Timeline. Phase 1 of facility development is completed, allowing the inaugural class of the FSI to begin instruction. The analytical laboratory will be completed and functional within 6 months with the addition of a sensory analysis system. Renovation of the tasting room and development of the kitchen will depend on the ability to secure funding. The life span of the collaborative facility will depend on the demand for the program by students, enrollment, research opportunities, and regional needs. Potential for growth and expansion in the next 5-10 years is high.



Coming to SIU
April 2017

