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## **Dietetic Interns Receive Student Sustainability Grant**

College of Education and Human Development

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## Dietetic Interns Receive Student Sustainability Grant

Feb. 3, 2016



Western Michigan University Dietetic Interns are proud to announce they have received a Student Sustainability Grant for \$235 from the WMU Office for Sustainability. The grant will be used to offer new, healthy, and sustainability focused food products.

A pear sauce and gluten-free cherry cookie were designed with an emphasis on Michigan grown ingredients. Taste testing will be done on the products to gauge practicality, flavor and quality, and will occur Feb. 11th from 1 to 3 p.m. in the Bernhard Center.

Along with the taste test, the interns will conduct a food drive for WMU's Invisible Need food pantry on campus to further support the community. Bring your non-perishable food items and get a free sample! Pamphlets will also be provided at the taste test to educate and support purchasing of seasonal produce. The interns' products introduce sustainable, cost-effective and nutritious foods, in addition to nutrition education, consistent with their internship's emphasis on sustainable food systems.