

EXHIBIT C
Work Plan, Bench Marks, Conditions and Restrictions (“Work Plan”)

Goler’s Work Plan, includes at a minimum the following:

1. Hire Hydroponics/Aquaponics Consultant within 90 days of executing agreement;
2. Complete Marketing Feasibility Study by January 1, 2017;
3. Begin construction/installation of the HA Facility, structures and raised community garden beds by July 1, 2017;
4. Complete construction/installation of the HA Facility, structures and raised community garden beds by January 1, 2018. This work item/bench mark also includes the following tasks:
 - a. Identify, select, implement and maintain correct environment (relative humidity, air circulation, and temperature) for the HA Facility;
 - b. Identify, select, implement and maintain the appropriate water for the HA Facility;
 - c. Identify, select, implement and maintain the appropriate medium for such HA Facility;
 - d. Identify, select, implement and maintain the appropriate nutrients for the HA Facility;
 - e. Identify, select, implement and maintain the appropriate fish for the HA Facility;
 - f. Identify, select, implement and maintain appropriate procedures and protocols that, at a minimum, address planting, harvesting, post-harvesting, waste disposal, scheduling and pest management. Manage daily the hydroponics and aquaponics system; and

- g. Identify markets and transportation methods for distributing the products generated by the HA Facility.
- 5. Hire FTE staff by January 1, 2018
- 6. Beginning 2018, host at least two community events per year relative to healthy eating and food preparation until the expiration of the companion Lease Agreement.
- 7. Goler shall maintain or make sure the HA Facility is maintained in compliance with all applicable codes and in a condition acceptable to the City. Goler shall: (i) allow or require any subcontractor/sub-lessee to allow employees/workers to use the restroom; (ii) provide or require its subcontractor/sub-lessee to provide office space for the in the HOPE building and (iii) provide programming for the community relative to healthy eating and food preparation.