

UK DINING

Sustainability

Local Purchasing

UK Dining purchases over \$2 million of food annually from local farmers & businesses across Kentucky.



Look for the Local Impact logo



around the dining hall to find various ingredients purchased from local, Kentucky producers.

Local Partners

UK Dining has partnered with family-owned, local restaurants to bring Kentucky favorites on campus. These partner locations can be found in our dining halls, athletic venues, and academic buildings.



Waste Minimization

Composting

The UK Compost Program turns the **2.5 tons of food scraps** produced each week in our residential dining halls into healthy soil, reducing our ecological footprint & putting sustainability into action on campus.



Recycling



Recycling bins are located in dining locations across campus.

The fryer oil produced within Champions Kitchen is recovered & converted into biodiesel.

Funding Growth

UK Dining helps fund the Food Connection, which serves farmers, food producers, students and consumers through creative strategies for a vibrant, healthy, sustainable food economy.



Food Recovery & Insecurity

Campus Kitchens

Thanks to a strong partnership with Campus Kitchens at University of Kentucky (CKUK), a student-run organization that recovers leftover food that was not in service, UK Dining is able to provide food for meals that are given to individuals facing food insecurity or hunger.



One Community Cafe

UK Dining also provides ONE, a community cafe for enrolled students at the University of Kentucky. The mission of ONE is to provide access to balanced, nutritious meals for just \$1. Students can get a meal including an entree and 2 sides, with vegan options available.



Trayless Dining



With trayless dining, UK Dining conserves energy and water, minimizes single-use plastic waste, and reduces the amount of cleaning chemicals entering the waste stream.

Green To-Go Program

Champions Kitchen and Fresh Food Company offer Green To-Go reusable containers for busy students and staff to carry out meals, while also reducing single-use plastic waste. Customers can purchase for one-time cost of \$5 & can use boxes to take food to-go from UK residential dining facilities. They can then empty & return boxes to swap out for a clean one.



Fair Trade

We offer fair trade coffee blends & chocolate at our dining halls & locations across campus.



Questions? We'd love to hear from you at diningsustainability@uky.edu.