



THE OHIO STATE UNIVERSITY

March 20, 2017

Jackie Parrill,

Director of Institutional Planning and Human Resources,
Human Resources (The Ohio State University at Newark/Central Ohio Technical College)
The Ohio State University

Dining with the Dean, Innovation Credit (AASHE STARS 2016 Report)

As a progressive measure in supporting healthy eating and nutritional education, *Dining with the Dean* was developed on The Ohio State University at Newark campus. The program's aim is having students take advantage of the campus's apartment style residence halls that include full kitchens and help them gain skills in preparing healthy food. In partnership with campus dining services, the dean/director of the campus demonstrates to students easy, healthy, and budget conscious recipes that students might prepare in their dorms. This concept gets groups of 15-30 students from the campus residence halls involved in cooking, provides students with skills such as knife skills, and offers suggestions for recipes including fresh and healthful ingredients. Participating students also receive aprons as part of their program participation. Future plans include expanding the program to include all students (not just residence hall students) as many of the campus's students live in apartments off campus and could benefit from the program, including a scavenger hunt to a local farmers' market include a sustainability component into the program, and inviting partners such as grocery stores, Extension offices, etc. to participate in the program.

We are excited to note the measures taken as Innovative in nature and continued steps in the right direction for a more sustainable future!