

# DINING HIGHLIGHTS

Check out just some of the ways that Dining Services is involved on campus, in the community, and with the environment.

- Member of the Menus Of Change Collaborative
- Four Give-A-Meal events a year to give back to local and campus organizations
- Annual Culinary Olympics
- Cooking classes with students in the Innovation Lab
- Farm Fresh Market every Thursday from May-October with Spring Valley Student Farm, Bakery, Food Truck & Ice Cream Truck
- Ice Cream truck at weekly Storrs Farmers Market
- Tracking waste w/LeanPath
- UConn Earth Day Spring Fling
- Collaboration with UConn Food Recovery
- Downtown Storrs Winter Festival - Ice Carving
- Waste oil recycled with Newport Biodiesel
- Celebrate Mansfield - Chef Demos
- Bakery Easter & Thanksgiving Pie sales
- Weekly farm tours in the summer
- Food waste sent to Quantum Biopower which is converted into biogas to power CT communities
- UConn Health & Wellness Fair
- UConn Bound student & parent presentations
- Theme Meals/Pop-Up Dinners
- Recipe demos on WTNH 8 Minute Meals
- Food court reusable container initiative
- CT Farm to Chef week at the Bistro restaurant
- UCann Cook - kids summer cooking camp
- Annual One Ton Sundae
- Feedback sessions with students

