

DINING HIGHLIGHTS

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

- UConn Dining Services is the largest consumer of locally grown produce in Connecticut.
- Member of the Menus Of Change Collaborative
- Give-A-Meal fundraiser events to give back to local and campus organizations
- Annual Dining Services Culinary Olympics competition amongst our chefs
- Cooking classes with students in the Innovation Lab
- Weekly Farm Fresh Market in the summer with Spring Valley Student Farm
- Ice Cream truck at weekly Storrs Farmers Market
- Tracking kitchen & dining hall waste w/LeanPath
- UConn Earth Day Spring Fling
- Collaboration with UConn Food Recovery
- Downtown Storrs Winter Festival - Ice Carving
- Waste oil recycled with Mahoney Environmental Services
- Chef Demos at Celebrate Mansfield
- 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
- Theme Meals/Pop-Up Dinners
- Recipe demos with departments & student orgs
- UConn Cook - kids summer cooking camp
- Annual One Ton Sundae
- Feedback sessions with students

