

Sustainability...

We know that you want to do the right thing for the planet, your community and your health. That's not always easy, so we do the work for you behind the scenes! We make that choice simple when you eat on-campus.

VERMONT FIRST

Our commitment to purchase locally available products before sourcing from outside the state. We work collaboratively with Vermont stakeholders to grow farm-to-institution business and are recognized as a leader in this work. We have a unique opportunity to work with our partners to develop best practice models that will truly prioritize Vermont farms and producers!

ENERGY

The appliances in our kitchens require a lot of energy! We purchase Energy Star equipment, perform preventative maintenance to keep everything running efficiently, and train staff to conserve wherever possible.

COMPOST & RECYCLING

Food scraps are a valuable resource and are composted at Green Mountain Compost. The compost is then used by some of the farms we buy food from—completing the cycle! Plus, most of our packaging is compostable or recyclable and we work to educate our customers on proper waste sorting.

STOP HUNGER

Our priority is always to reduce food waste. Food donation plays a critical role in fighting hunger when we have leftovers. We donate about 15,000lbs to the Chittenden Emergency Food Shelf per year.

Our Mission

UVM Dining promotes engagement in a healthy, sustainable food system while serving as a global leader in campus dining services. We connect the UVM community to the international food system through best practices in research.



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Sustainability Program & Services

REAL FOOD CHALLENGE

Is a student-led, national organization whose goal is to increase the purchase of Real Food on college campuses. Real Food is defined as:

- Local & community based
- Ecologically sound/Organic
- Fair
- Humane

We surpassed our goal of 20% in 2017 and recommitted to 25% by 2020; we achieved 25% in 2018! Currently we are at 26%.

LOCAL & COMMUNITY BASED

Food from independently/cooperatively owned producers that gross <1% of the industry leader annually and are also <250 miles from campus (<500 miles for meat).

We connect with over 150 local farmers and producers through our local distributors: Black River Produce and Intervale Food Hub. Additional campus suppliers are: UVM's Catamount Educational Farm, UVM's Proctor Maple Research Center and Wilcox Ice Cream.

ECOLOGICALLY SOUND

Includes organic products and sustainable seafood that aim to minimize environmental impact.

FAIR TRADE

Any product where the workers are paid fairly and treated well. Common items are bananas, coffee, tea and chocolate.

HUMANE

Ensures that animals are well treated; cage-free and Certified Humane are the most notable.

EATING "REAL" ON CAMPUS

Vermont-made products are always a priority with our Vermont First program. No matter where you are on campus, we always strive to buy:

- Bananas: 100% organic & fair
- Apples: 100% local
- Granola: 100% organic
- Maple Syrup: 100% local & organic
- Shell Eggs: 100% humane
- Tofu: 100% local & organic
- Seafood: 100% ecologically sound
- Coffee: 100% fair or organic
- Tea Bags: 100% ecologically sound or fair

LOOKING FOR...

Vegan, vegetarian, local, organic — no matter what your preference is, we've got it and it's labeled for easy identification. All of our dining locations offer a daily mix of vegan and vegetarian options.



FREESTYLE

Our fountain beverage prepaid refill program uses a refillable bottle, allowing us to offer unlimited beverages at a low cost to you while reducing the number of one time use containers on-campus.

ECOWARE

Our reusable take-out program offers an alternative to disposable containers. Check out how the program works, it all starts with a tag!



SPORKS

Reusable utensils that have a spoon, knife and fork component. Use your spork, instead of disposable utensils and save! Show one of our cashiers upon check out and receive a 5¢ discount.