

GREEN DINING

CHAIRS: Brooke Kinsey | Molly Cullen



Overview

UVA Dining (operated by Aramark since the 1980s) established a Green Dining program and a set of sustainable food purchasing guidelines in 2008 and a full-time Green Dining Coordinator position in 2010. Through **Green Thread, UVA Dining's environment sustainability platform**, Dining brings innovative and efficient solutions to life. UVA Dining places special emphasis on **responsible sourcing, waste minimization, efficient operations, and transportation management.**

UVA Dining's Green Dining program focuses on decreasing the amount of food waste and single-use disposable items sent to landfills, and increasing the purchasing of local, responsibly-grown and sourced foods. Dining prioritizes local/seasonal, organic, humanely raised, and fairly traded food. UVA Dining has four [Certified Green Restaurants](#), that have sustainable food offerings, waste reduction practices, and features to increase the energy efficiency of the restaurants. Other exciting Green Dining initiatives include [Plant Forward Fridays](#), the [Cupanion Program](#), reusable to-go boxes, composting in all 3 residential dining halls, and partnerships with local farms and Cville businesses to promote local products.

Yearly Progress Update

- Waste Reduction
 - Sippy cup lids available in Starbucks (2019)
 - 321 tons of organic waste composted with Blackbear (2018)
 - 25,000 cups diverted from the landfill through Cupanion program (2018)
- Plant-Based Foods
 - Plant Forward Fridays (2019)
 - [No Bull](#) burger in residential dining and concessions (2019)
 - Blended Burger in residential dining and concessions (2018)
- Local Partnerships
 - [Local Food Hub/4P Foods](#)
 - Juice Laundry, Greenbery's Coffee, Snowing in Space, Blue Ridge Bucha, Wonderment Bakeshop, Gaona Granola, Homestead Creamery, No Bull Burger, Seven Hills Food Co.
 - [Morven Kitchen Garden](#)

Green Dining Programs

- Waste Reduction
 - Reusable To-Go Program (R2Go)
 - All meal plan holders have the option to participate in the reusable to-go box program for free. Students sign up with Green Dining Ambassadors for the program to receive a carabiner clip. The clip can be exchanged for a clean R2Go box when the student swipes in. Dirty

-
- boxes can be exchanged for either a carabiner clip or a new R2Go box.
- Cupanion
 - The goal of the Cupanion program is to divert single-use plastics from the landfill by encouraging the use of reusable cups and water bottles.
 - UVA Dining received the Trailblazer Award from Cupanion by diverting more than 25,000 single-use cups away from landfills.
 - Composting
 - There are currently 3 compost bins located in these retail dining locations on grounds: West Range Cafe, Fine Arts Cafe, and The Castle. Each residential dining location also composts all of its food waste and compostable products. UVA Dining partners with Blackbear Composting. In 2018, UVA dining diverted 321 tons of food waste away from the landfill in partnership with Blackbear.
 - Skip The Straw Campaign
 - Green Dining launched the Skip the Straw campaign in Spring 2019 to encourage students to utilize reusable straws or sippy cup lids where offered.
 - All residential dining halls are plastic free.
 - Sustainable Food
 - Local Food
 - UVA Dining partners with Local Food Hub/4P Foods and Morven Kitchen Garden to buy fresh produce from local farmers. These ingredients are often featured in special dining events such as Taste of the Blue Ridge and Farm to Fork dinners.
 - Plant-based eating
 - Every Friday, all 3 residential dining halls feature plant-forward meals to increase the popularity of plant-based foods, to increase the awareness of the environmental and health benefits of plant-based foods, and to reduce UVA Dining's nitrogen footprint.
 - Partnership with NoBull Burger, local veggie burger company, to feature NoBull Burger at dining locations on grounds and in concessions.

-
- 7 Hills Blended Beef Burgers, made with mushrooms and local beef to decrease the environmental impact of eating red meat and promote local food sourcing in all residential dining and concessions.
 - 4 Certified Green Restaurants
 - The Castle is the newest Certified Green Restaurant. It was reopened in Fall 2019 as a plant-based cafe. It features a plant-forward menu of paninis, salads and grain bowls. The restaurant has a peaceful environment for mindful eating, and features all compostable products along with compost bins.
 - In April 2019, The Castle became a 3-star Certified Green Restaurant, by the Green Restaurant Association, for its 43 steps towards sustainability including its menu, use of compostable products, and the conservation of energy and water in the building.
 - The Castle joins 3 other certified restaurants: O-Hill Dining Room and Fresh Food Co. (both 3 stars) and Fine Arts Cafe (2 stars).
 - Student Engagement
 - Green Dining Group
 - In Fall 2019, a Green Dining Group was launched to encourage students to attend monthly meetings at various dining locations to learn more about sustainable eating. This group is open to all UVA students. Meetings are publicized via the [UVA Green Dining newsletter](#).
 - Green Dining Ambassadors
 - Student team led by Sustainability Coordinator focused on promoting Green Dining program. Plan and staff green dining events throughout the semester to educate the student body about new and current programs.

Green Dining Working Group: The Green Dining Working group, under the Environmental Stewardship Subcommittee, encourages students, staff, and faculty interested in educating their peers about sustainable alternatives, promoting healthy behaviors, and positively impacting UVA Dining's operations to join.

-
- Increase Sustainable Purchasing: Food, Materials, etc.
 - Limit Environmental Impact: Carbon & Nitrogen Footprint, Waste Generation, etc.
 - Encourage Collaborative Relationships Which Support Similar Sustainability Goals
 - Advocate and Promote Increased Participation in Reusable Ware Programs

UVA Community Garden: Student-run and located on the corner of Alderman and McCormick, across from O’Hill.

UVA Morven Kitchen Garden: A one-acre student-run garden, with a CSA program, located at Morven Farm.

UVA Hereford Heritage Garden: A student-run teaching garden located at Hereford College.

UVA Food Collaborative: A group that works to promote research, teaching, and community engagement around issues of food, agriculture and sustainability. Established in January 2010, the Collaborative includes faculty, staff, students, and community members. Current faculty and student research focuses on farmers markets, schoolyard gardens, food deserts, local food heritage, and other topics. The Food Collaborative sponsors talks, panels, and film screenings, and provides a focal point for University and community efforts to study and improve regional and local food systems.

UVA Greens to Grounds: A non-profit student-run CSA (community supported agriculture) model bringing fresh, local produce to the UVA and Charlottesville community.

Resources and Contact Information

- [UVA Green Dining Website](#)
- [UVA Dining Sustainability Website](#)

