

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.
- Give-A-Meal fundraiser events to give back to local/campus organizations
- Annual Dining Services Culinary Olympics competition amongst our chefs
- Student farm provides fresh produce to some of the dining halls & to the weekly campus farmers' market from June-early Fall
- UConn Earth Day Spring Fling - zero waste bbq
- Downtown Storrs Winter Festival - Ice Carving
- Recipe/learn to cook demos with departments, student orgs, athletic teams and local community
- Bakery Easter & Thanksgiving Pie sales
- Theme Meals/Pop-Up Events
- UCann Cook - kids summer cooking camp & FYE class
- UConn Dairy has award-winning ice cream & cheese and is consistently voted a favorite spot in the state.
- Opened first campus plant forward café in August 2021
- Feedback sessions with students
- Dining has won numerous NACUFS Best Local & Best Vegan Recipe contests
- Numerous sustainability initiatives
 - Cooking oil recycled
 - Food waste converted to biogas
 - Reusable to-go container
 - Tracking pre/post consumer waste w/LeanPath
 - Collaboration with UConn Food Recovery
 - Working towards net zero energy at the farm

