



Dining Services Sustainability

At Virginia Tech Dining Services, we're serious about sustainability.

As part of our Guiding Principles, we have pledged to promote a sustainable dining and food system, both at Virginia Tech and within the greater community.

2018 Dining Services Awards & Recognition

Dining Services boasts a tradition of award-winning programming, venues, and service. Dining Services is committed to being the leader of college and university food service and a leader in sustainability (Climate Action Point #1 reference). We have received numerous awards for our efforts!

- No. 1, The Best College Dining Program in Each State, FoodService Director
- Reusable To-Go Program - Honorable Mention for the 2018 Governor's Environmental Excellence Awards
- Best of Show - 2018 Best Concept Award, Food Management
- College Food Truck of the Year, Mobile Cuisine
- No. 2, Best Campus Food, Niche
- No. 9, Best Colleges for Food in America, The Daily Meal
- No. 2, 50 Best Colleges with the Best Food 2017-18, Best Value Schools
- No. 3, 2018 College Power Players, Food Management
- No. 3, The Ten Colleges with the Best Dining Halls, College Magazine
- No. 6, Best Campus Food, "Best of 382 Colleges: 2018 Edition," The Princeton Review
- Top 15 Best Universities for Healthy Eaters, Healthline
- Top 25 Best College Dining Halls - The College Consensus Best Campus Dining Halls, College Consensus
- The 30 Colleges with The Best Campus Food You've Ever Seen, Delish
- A Report Card for Vegan Offerings, for going above & beyond to provide all students with exceptional vegan food, Peta2



QUICK FACTS



250,000+ meals served in reusable to-go containers since 2014!



Produce, beef, lamb, pork, eggs, milk, herbs, fruits & vegetables are campus-sourced products!



196,545 pounds of produce produced at Homefield Farm



Sustainable Dining

Local and Sustainable Products:

Virginia Tech is increasingly using products that promote a **sustainable dining program and food systems**. Local products are considered to be **250 miles** from Blacksburg or **within the Commonwealth**.

Homefield Farm:

This **six-acre farm** is a partnership between Dining Services and the College of Agriculture and Life Sciences. It grows **fruits, vegetables and herbs** for Virginia Tech Dining Services, and serves as a site of **experiential student learning, interdisciplinary research, and community outreach**.

Reusable to-go program:

Our **free reusable to-go program** reduces waste to landfill and allows you a sustainable way to eat on the go! Eat, return, & repeat.

Waste reduction:

Dining Services works with Campus Kitchens at Virginia Tech to **recover unused food** to give to those in need within the NRV. Since 2015, the program **has recovered over 125,626 pounds of food!**



Climate Action Commitment

The Virginia Tech Climate Action commitment was approved in 2009 and touches on all aspects of the university, including teaching, research, and campus operations and is intended to guide the university toward a greener, more sustainable future.

Virginia Tech Dining Services is committed to contributing to the university's Climate Action Commitment through its sustainability operations.



4,700 pounds

of packaging waste kept out of the landfill through the implementation of our reusable to-go container program.

Climate Action Commitment-Point #8: Virginia Tech will minimize waste and achieve a 50% recycle rate by 2020.

90% WATER

is removed from our compost waste at Turner Place in Lavery Hall through the use of our waste reduction technology.

Climate Action Commitment Point #14: Innovative strategies are used to create efficient and sustainable operations at university-owned facilities."



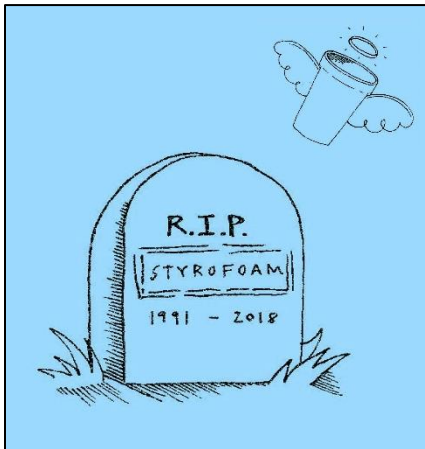
5,000 tons

of organic waste sent from our dining facilities to be composted since 2009.

Climate Action Commitment-Point #8: Virginia Tech will minimize waste and achieve a 50% recycle rate by 2020.



🚩 Dining Sustainability Milestones

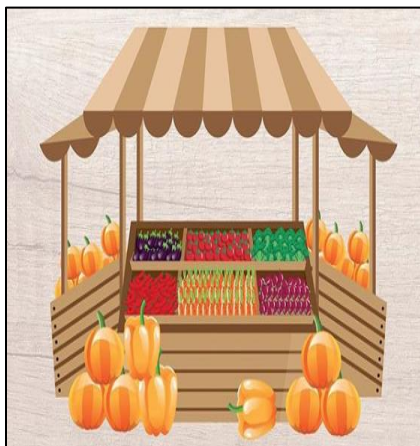


Winter 2018

We banned styrofoam within Dining Services. This included getting rid of styrofoam at our campus Chik-fil-A & Dunkin Donuts. Only compostable and reusable containers are used on campus now.

Spring 2018

Hydroponics have arrived! Vegetables and herbs are grown at Owen's Dining Hall in the hydroponic system! These hang on either side of the Farms & Fields restaurant in the dining hall and provide delicious produce for students!



Fall 2018

We held our first ever Homefield Farm Pop-up Farm Stand. Students were able to purchase fresh, local campus-grown veggies from our very own Homefield Farm!