

SUSTAINABLE DINING



FARM TO TABLE



LOCALLY SOURCED



RECYCLING & COMPOSTING

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.

How are we supporting sustainability efforts on campus? At Dining Services, we are working hard to increase sourcing of local and sustainable products in our dining centers. We're also committed to recycling and composting, and we have an innovative reusable to-go meal container program available in many of our dining centers.

**WE BELIEVE IN CREATING
A MORE SUSTAINABLE
VIRGINIA TECH.**



STUDENT AFFAIRS
DINING SERVICES
VIRGINIA TECH.

FARM TO TABLE

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

Look for signs in the dining centers letting you know what dishes have ingredients sourced from our farm.

Students even have opportunities to get involved through classes, volunteer opportunities, and summer farm work. Discover more about Homefield Farm and how to get involved by visiting their website: dining.vt.edu/sustainability/homefieldfarm.

LOCALLY SOURCED

To reduce food miles and support our local economy, Virginia Tech Dining Services strives to bring you food that is produced as close to campus as possible. Many of the foods we served are even grown and produced at Virginia Tech!

We define local as products that are grown or produced within 250 miles of campus or in Virginia. We also try to source other sustainable products, such as Fair Trade certified and organic items. Virginia Tech Dining Services works with a wide variety of local growers and producers. Our website includes a map so you can learn about some of our local partners.

Our campus sourced foods include Homefield Farm (described above), Virginia Tech Meat Center, and campus-raised eggs and milk. You can find more details about each of these sources by visiting our website.

Farms, located in Owens Food Court, serves exclusively local, organic, and sustainable foods. Blacksburg Bagels, founded by Virginia Tech alumni, can also be found at Farms. Deet's Place at Dietrick Hall purchases direct-trade coffee from a sustainable coffee plantation in Nicaragua and serves a wide selection of organic teas. Homestead Creamery in Wirtz, Virginia provides several locations with extra creamy, soft serve ice cream.



RECYCLING & COMPOSTING

Virginia Tech Dining Services is committed to minimizing our environmental impact through composting, recycling, food diversion, reusables, and trayless dining.

Our composting efforts now include all of our dining centers on campus. Royal Oak Farm, based in Evington, Virginia processes Virginia Tech's food waste and turns it into compost. As a result Dining Services has **diverted over seven million pounds of food waste** from the landfill.

Paper, cardboard, and plastics #1-2 are recyclable in our dining centers and across campus. Our recycling stream is picked up by Montgomery Regional Solid Waste Authority in Christiansburg, Virginia.

Today, Dining Services partners with Campus Kitchen at Virginia Tech to donate quality excess food to local food banks. To date Campus Kitchen has **diverted more than 90 tons of food**.

Dining Services supports eliminating single-use items from the waste stream through our innovative reusable to-go program. We also allow students to use their own reusable water bottles for water refills at our soda stations.

In 2008, after learning that nearly 30 percent less food is wasted when trays are not readily offered in dining centers, Dining Services removed trays from our all-you-care-to-eat facilities. This has helped to save water and prevent food waste.

As of spring 2018 Virginia Tech Dining Services is **100% polystyrene free!** We worked with national brands such as Chick-Fil-A and Dunkin', as well as our original campus concepts, to eliminate foam containers from our waste stream.

