

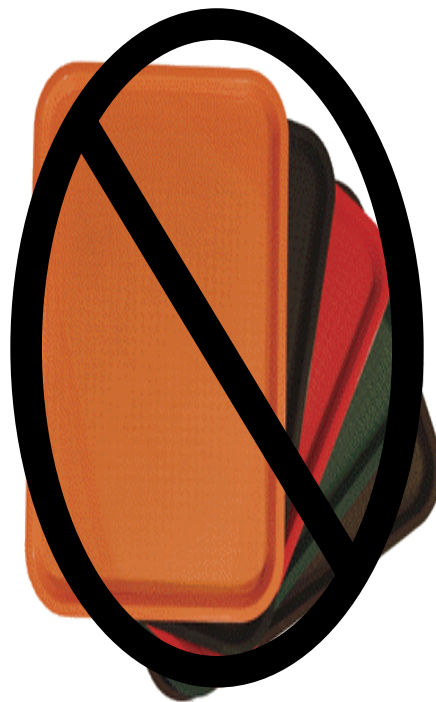
UAA Dining Services

Efforts made by dining services...

- Dining Services has also set its sights on reducing food waste. In the past, diners could pile several plates, bowls and cups on a plastic cafeteria tray.
- To reduce these impacts, UAA has joined hundreds of schools and universities across the country by eliminating the ubiquitous tray from our cafeterias. Now diners can take a single plate and then return for seconds, and even thirds, if hunger strikes.
- This led to several thousand pounds of food waste annually because diners would often take a bit of everything and then throw most of their selections away. This practice increased food prices for students, and wasted valuable resources.



- To reduce the harmful impacts associated with disposable utensils and containers, Dining Services uses reusable chinaware exclusively in the Creekside Commons.



- Dining Services is also working with the UAA Recycle Crew to compost pre-consumer veggie waste!
- For waste that simply can't be avoided, Dining Services has switched away from Styrofoam containers to more environmentally friendly paper and compostable packaging for catering and to-go orders.
- A partnership allows Dining Services to put its waste cooking oil to good use. The oil is collected and stored in barrels for Alaska Waste to convert it to bio-diesel.

