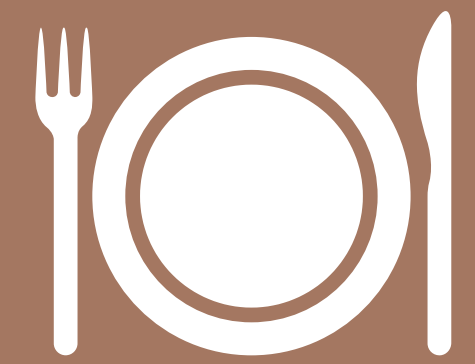


SUSTAINABLE DINING



How UCI staff can dine sustainably while working...

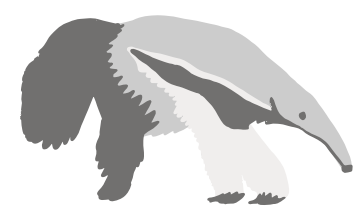
ON CAMPUS



When eating at one of the Zero Waste Dining Halls, **check for the Anteater Water Footprints** that indicate the water usage impact for each dish.



Receive a discount when you **use a reusable cup** for fountain beverages and coffee in any dining location and help reduce waste.



Use sustainable take-out containers. UCI Dining is proud to offer Styrofoam-free containers at all retail locations. In addition, Dining offers compostable paper containers at every location.

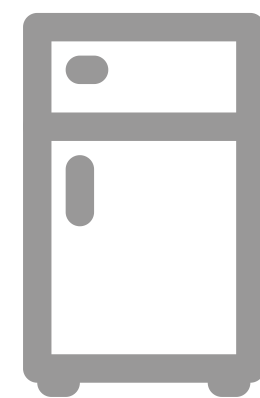


Look for **Fair Trade** products to purchase at places such as Zot N Go, The Hill, and food courts.

REMOTELY FROM HOME



Purchase local, seasonal and responsibly raised, grown and sourced products whenever possible. Check out **farmer's markets in OC**.



Use up what you already have! Try not to let food go to waste by getting creative with meals.

Did You Know?

The compost from each dining hall gets turned into **Biofuel** to be used at the Waste Management Facility.

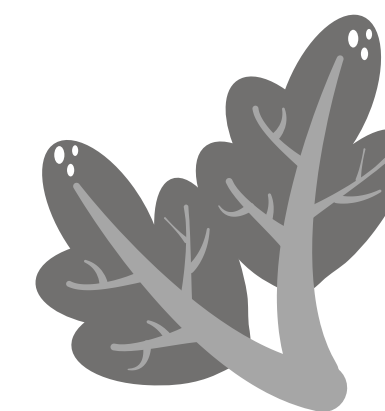
ON CAMPUS OR REMOTELY



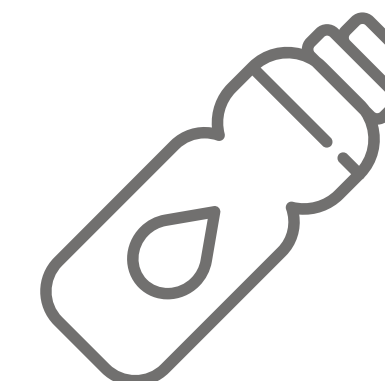
Compost food waste. On campus, utilize the marked compost bins. At home, collect food scraps when cooking to compost.



Plan meals ahead for the week to reduce food waste. Check-out the **UCI Sustainability Cookbook** for recipes.



Be a plant eater. Eating less meat and more plant-based meals can reduce one's carbon and water footprint.



Use a reusable water bottle to avoid utilizing single-use plastic water bottles.