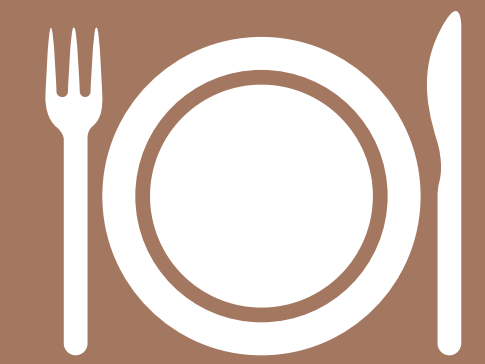


# SUSTAINABLE DINING



## How UCI employees 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.

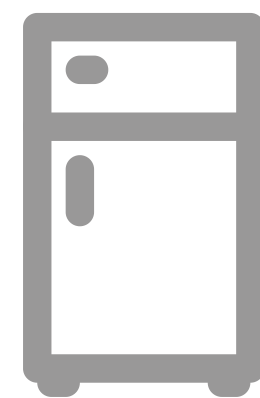


Look for **Fair Trade** products to purchase at places such as Zot N Go, The Hill, and food courts.

### 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



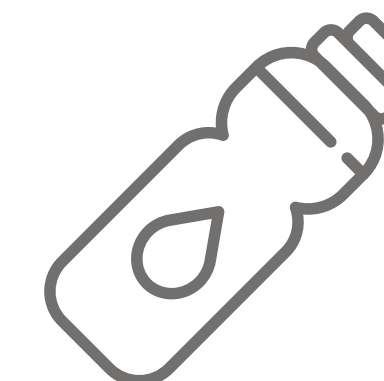
**Compost food waste.** On campus, utilize the marked compost bins. At home, collect food scraps when cooking to compost.



**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.