



CAMPUS DINING

Just Eats MT

Stasia Orkwiszewski – UM Campus Dining Gardens Manager

Procurement

- Farm to College
 - \$1 million yearly in local purchases
 - Western Montana Growers Co-op
- Campus Agriculture
- Local investments
 - PEAS hoop house
 - Mission Mountain Food Enterprise Center
- Sustainable purchases
 - coffee
 - seafood



Menus

- Menus of Change
 - Transparency, plant-forward, whole foods, quality over quantity, diversity
- Scratch cooking
- Opportunistic specials and flexibility
- Staff dietician
- Food Zoo Burger
 - Local grass finished beef
 - 30% mushrooms
- Iron Griz – farm to table



Food Access

- SNAP
- Farm to Market
- Workplace CSA



Waste

- Prevention

- Lean Path – saves \$57,000 and #45,000 in food waste a year
- Trayless Food Zoo
- Dollar Coffee Club, Food Zoo To Go

- Diversion

- Composting: Food Zoo, UC pilot program, coffee grounds
- Donating
- Compostable packaging and single-use products
- Bio-diesel



Education

- Workshops and Tours
 - Students, faculty, and staff, Missoula community
 - Culinary
 - Gardening
- Internships
 - Gardens
 - Food Systems
- Coffee Club Scholarship
 - Fall 2019: three \$1,000 sustainability scholarships



Campus Agriculture

- ½ acre of production with organic/restoration agriculture practices
- Orchard
- Food Forest
- Ducks
- Bees
- Internship Program
- Workshops, tours, community outreach
- 2019 produced #3,474 of food

