



UNIVERSITY OF MASSACHUSETTS AMHERST

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UMASS
DINING
UMassAmherst



HENRY P. KENDALL FOUNDATION



UMass Dining: Our Story

- *The largest campus dining operation in the nation*
- *Serve 50,000 customers daily*
- *Independently operated and self-supporting*
- *4 Dining Commons & 20 Retail Locations*
- *Anytime Dining nearly 24/7*
- *Voted #1 Best Campus Food by the Princeton Review*



www.umassdining.com

Mission Statement

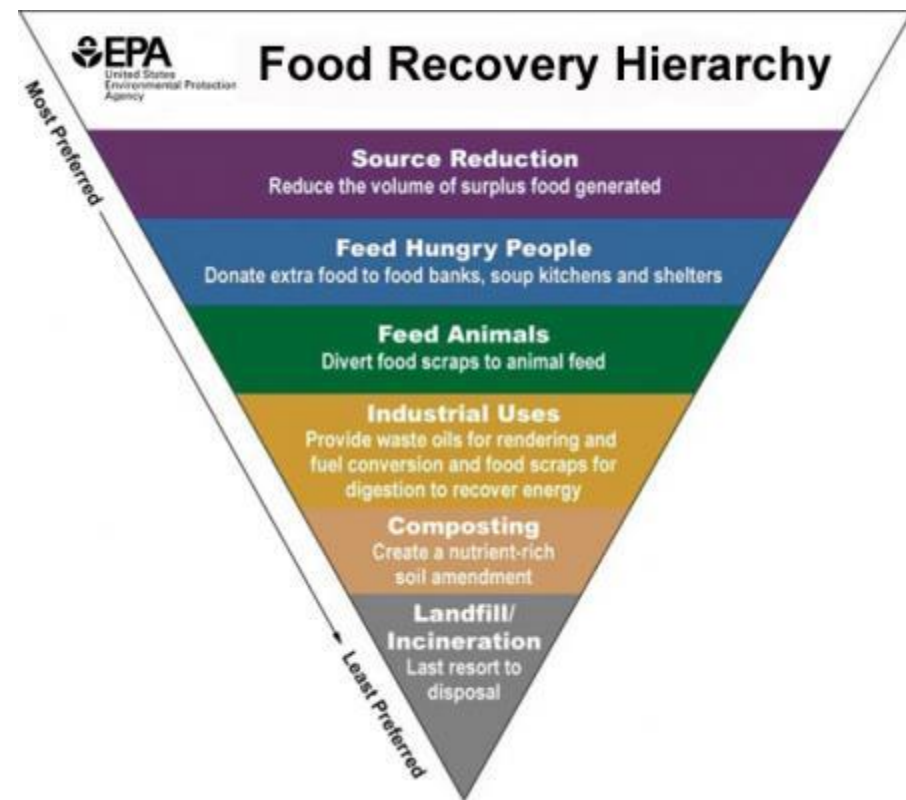
UMass Dining Services contributes to the campus life experience by providing a variety of **healthy** and **flavorful** meals featuring local, regional and world cuisine in a sustainable and environmentally conscious manner.



Our Waste Philosophy

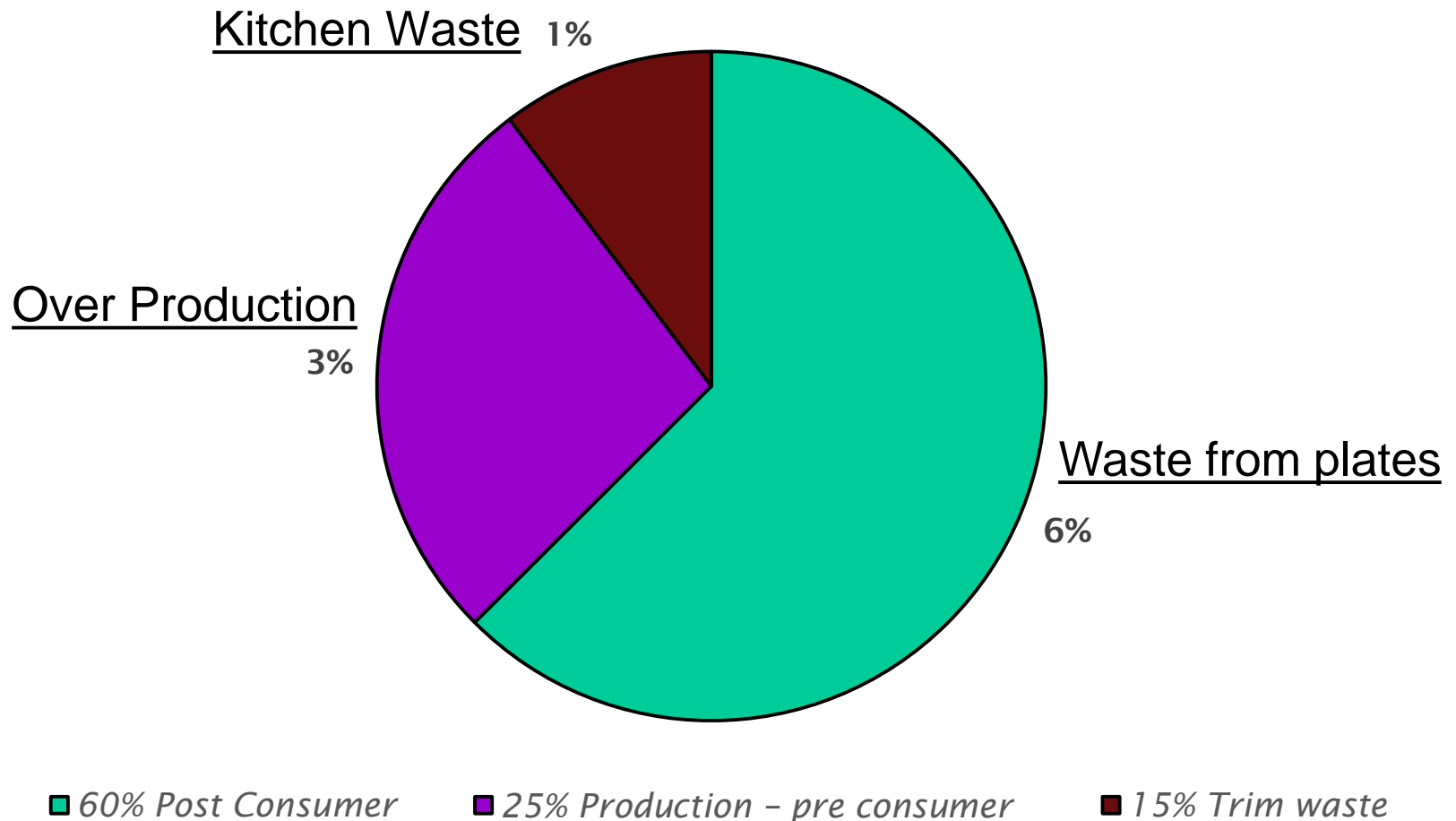
Waste reduction is an important piece to our sustainability plan

- *We believe there is no excuse for sending food to the landfill*
- *We believe in donating food to those in need or converting it to fertile soil*
- *Participant of EPA's Food Recovery Challenge*



Food Waste Breakdown at UMass

UMass Dining's overall food waste is 9.42%

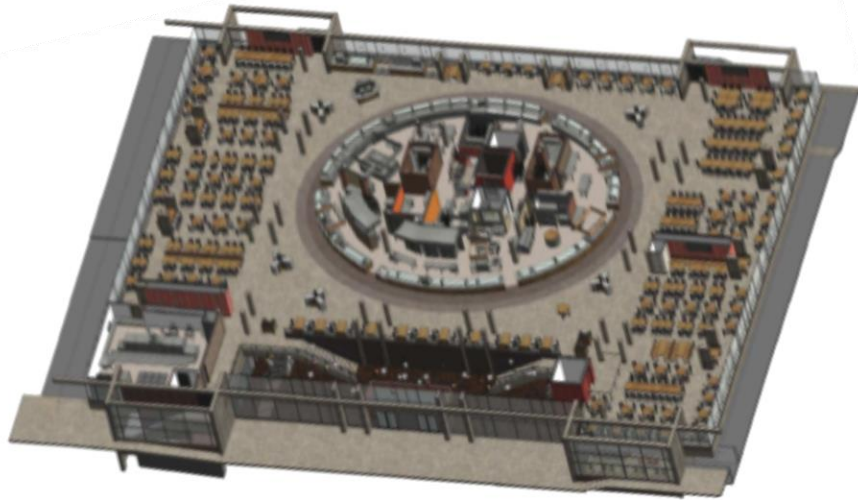


Pre Consumer Waste Strategies

Food Recovery Network
Menu Engineering
Managing Food Inventory
Training Dining Staff
LeanPath System



Hampshire Dining Commons



Open lines of sight for food stations

Interactive dining experience

Shorter lines reduce food waste

Modern eating design— customers eat from various stations

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Post Consumer Waste Strategies

- *Tray-Less dining*
- *Portion Control*
- *Small Plate, Big Flavor*
- *Customized Meals*
- *Catering to Food Trends*
- *Education of Customers*



Thank You!

For more information visit:

www.umassdining.com or www.localumass.com

University of Massachusetts Amherst - The Healthy and Sustainable Food System Initiative



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