



Ucen Dining
Moving Toward
Sustainability

Moving Toward Sustainability



- ✧ Introduced scratch-made organic pizza dough
- ✧ Added organic pizza sauce
- ✧ Offered organic pastas

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- ✧ Added organic and locally grown spinach and spring mix lettuce to Romaine's
- ✧ Created an education campaign about organic produce

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- ✧ Replaced glass, floor, and all purpose cleaner with a green cleaning product

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- ✧ Added over 100 organic food selections to the Arbor's shelves
- ✧ Introduced Fair Trade and/or organic coffees at every location

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- ✧ Aligned with a local Bio-Diesel firm to pick up used cooking oil
- ✧ Eliminated Trans-Fat cooking oils in all Ucen-owned units, including Wendy's

Moving Toward Sustainability



- ✧ Began composting all produce waste and coffee grounds with Marborg.
- ✧ Diverting about 700-1200 lbs per week from the landfill

Challenges to Sustainability within Ucen Dining



- ✧ Distribution
- ✧ Commercial Packaging
- ✧ Costs
- ✧ Campus Coordination
- ✧ Education

What's Next?



- ✧ Organic milk, cream and butter
- ✧ Organic beef
- ✧ Organic produce offerings increase