The Challenge

1/3 of all college students face food insecurity

6,000 pounds of food waste is generated on the UT campus

Terms to Know

Food insecurity: the state of being without reliable access to sufficient quantities of affordable, nutritious food

Food waste: edible food that is discarded

The food4Vols Solution

The Partners: UT Culinary Institute • Vol Dining • Big Orange Pantry • UT Office of Sustainability

Reclaim: food from Vol Dining, sporting events, UT Farms, and the UT Grow Lab

Repurpose: reclaimed food at the UT Culinary Institute, leveraging student involvement, to create nutritionally balanced, ready-to-heat meals

Reduce: food waste on the UT campus by creating a circular food economy

Revive: food insecure students by offering free, ready-to-heat meals at the Big Orange Pantry

The Results

5,000 meals created and distributed to UTK students per year

More consumption of nutritious food to sustain or create a healthy lifestyle while meeting basic needs

Lower food waste on campus because of circular food economy and repurpose delivery chain

Higher student engagement and success due to increased ability to function because of less hunger and stress

Do you want to be a part of the food4Vols solution? Join with us to create No Hunger. No Waste, on the University of Tennessee, Knoxville, campus by contacting us today! We need your help!

To join or for more information, contact: Daniel J. Flint, PhD at dflint@utk.edu

Visit giving.utk.edu/food4vols to donate.