

food4VOLS

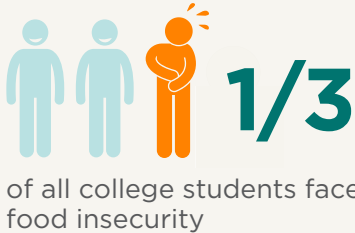
No Hunger. No Waste.

THE UNIVERSITY OF
TENNESSEE
KNOXVILLE



COLLEGE OF EDUCATION,
HEALTH & HUMAN SCIENCES

THE CHALLENGE



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

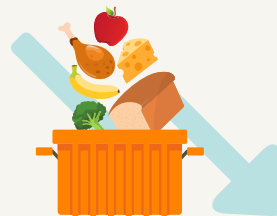


5,000

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.