



UK Dining Forum

April 24th, 2013

Forums to date:

- March 27, 2013 – led by USAS
- April 9th – Dining revitalization committee
- April 18th – Dining revitalization committee
- Today – April 24th, TFISE

Forums to Date:

Concerns voiced include:

- Timeline & Transparency/Communication
- Commitment to Local
- Alternate Funding Mechanisms
- Alignment with UK Sustainability Goals
- Effects on Jobs
- Effects on Health & Quality of Food
- Effects on Education & Outreach
- Effects on Local Producers

Today's Line-Up:

- Justin Mog, Assistant to the Provost for Sustainability Initiatives, Univ. of Louisville
- Caitlin McClanahan, Berea College, Sustainability Coordinator Dining Services
- Rona Roberts, Host of Savoring Kentucky
- Dick Levine - Professor Emeritus, Environmental Architect
- Faculty Group Statement
- Lily Brislen, Community Farm Alliance
- Sarah Fritschner, Coordinator, Louisville Farm to Table Initiative
- John Mark-Hack, Founding Partner/co-owner, Marksbury Farm Market
- Clint Buffington, UK Professor, English Department
- Student Groups
- Open microphone for additional interested parties

How do we compare to others in the State:

- University of Louisville: Deans, Klosterman, Dawn Foods, Earthgrains, Wisenburger Farms, Purnell, local bakeries, local produce, Critchfield/Marksbury Farms, Sysco brings in produce as well. More emphasis put on local/KY Proud retails items for resale.
- Kentucky State University: Purchases a significant amount of KY Proud produce from Piazza Produce. Also utilizes Wisenburger Mills corn meal and flour and other local items through Sysco.
- Murray State: negligible. Some pumpkins and cheese, strawberries, hydroponic lettuce.
- Northern Kentucky University: no information available.
- Eastern Kentucky University: no information available.
- Western Kentucky University: very limited use through US Foods.
- Centre College: no information available.
- Morehead State University: utilizes university farm produce. Utilizes the Kentucky Prawn/Tilapia program. No numbers available.
- Berea College: utilizes university farm produce. Campus processing facility utilized for cured meats. No numbers available.

Opportunity!

- UK sits in a unique spot where our local dining services has laid the groundwork for us to seize this opportunity and become something unique and even better – a flagship for the state, showcasing what is possible regarding local food.
- We live in a state where this is achievable, and it is part of our mission.
- We would be making a sizable error not to value what we have now, not to think creatively about what is possible and how to get there, and not to turn this into something for the long-term good of our students, our community, and our university.

Thoughts/Feedback:

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