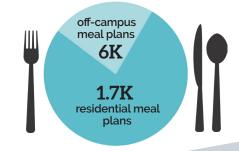


Dining

2.7 MIL

\$12.8 MIL food cost (non-Catering) -

91K whole apples **73K** chicken tenders 933K disposable forks **368K** bottles of water





Digital menu board system comprising 24 monitors Elliott Dining carry-out program

Resuable shopping bag ready for fall 2017 roll-out

"NetNutrition is the easiest way to track and monitor food on campus! It really helps me make better decisions at any of the dining locations. It is easy to eat healthy on campus 352 Full- & part-time apart-time service employees 600+ Student employees 65 Administrators

"Chef Reynolds always comes and asks how I am doing and how I am enjoying (my food). It's important to see him as excited about creating these dishes as I am about trying them." Chris Helms, CAP, speaking on SC Tally Food Court

"Petition to make the Lasagna at Woodworth the eighth wonder of Matt Mudd, student, tweeted the world"

Attended conferences or peer institution visits



Student/officer meals shared

in Lunch With a Cop program

Bowls sold at Chili Bowl annual Clay Guild/Dining collaboration

600 Pounds served at Mac 'n' Cheese Fest in Woodworth Commons

Plush Chick-fil-A cows given away on World Chicken Day

Meals sold at The Amazing Taste global festival

Students served at finals week Midnight Breakfasts



1.8K

Fixtures converted to LED since 2014, a 50% energy savings



92K

Pounds of cooking oil recycled for biodiesel and chicken feed



Seafood purchases with sustainable certification



16.3K

Pounds of wholesome leftovers donated to local service agencies



6K

Pounds of local beef and pork purchased (Jan.-May 2017)

40+ special meals & events



2.9K Social media followers (Twitter, Facebook, Instagram)



271 Dining social media posts



1K Twitter likes/retweets

2.3K University Catering events serving 188K guests

25 Conferences with 3K guests

300+ Students with identified dietary accommodations