



# GUIDE TO GREEN DINING ON CAMPUS

As a student, the on-the-go lifestyle can produce an undesirable amount of trash. The University of Arkansas has dedicated itself to becoming zero-waste by 2040. The most effective method to achieve this goal is to stop waste before it is distributed. The Office for Sustainability has prepared a guide to help individuals make more conscious food decisions while dining on campus.



	Dining Halls	Arsaga's	Starbucks	Einstein Bros Bagels	Where The Wild Greens Are	Rocker Taco	Flying Burrito	True Burger	Sushi with Gusto	Melt Lab	Rustic Italian	Quizno's	Slim Chickens	Chick Fil A
Vegetarian Approved														
Vegan Approved														
Bring Your Own Cup Discount														
Reusable Dishes and Cutlery														
Uses Bulk Condiments														
Does NOT Give Out Styrofoam														
Affiliated with Food Recovery Program														
Composts Food Waste														

## WHAT CAN YOU DO TO AVOID WASTE?



Bring Your Own Cup & Cutlery



Prioritize Plants



Skip The Lid, Straw, & Bag



Speak Up & Be Proactive