

FALL 2022



I'm Lindsay Klingenschmidt, Sustainability Manager for UofL Dining Services. I relocated to Louisville from Charlotte, NC where I lived for 17 years. I previously worked at UNC Charlotte as their Wellness & Sustainability Specialist. I hold bachelor's degrees in both History (Latin American Studies) and Human Environmental Studies (Food & Nutrition), from Elon University and the University of Alabama, respectively.

I've been working in the sustainability field for 5+ years now. Even though the realm of sustainability is quite large, my passions include hydroponics, beekeeping, and local farmers. I'm excited to see UofL student's enthusiasm for sustainably focused projects and events we host, and I'm happy to share these moments with all of you. If you ever have any questions about what UofL Dining Services is doing for sustainability, please reach out! I'd love to chat with you about what we're doing and plans we have for the future.

FOOD RECOVERY 1,130 LBS.

CARDINAL CUPBOARD FOOD RECOVERY 1,645 LBS.

COMPOST DAYS AT THE SAC **FALL 2022** 

DAYS





ZERO WASTE ORIENTATION **SUMMER 2022**  SESSIONS

RECYCLE lbs.



bs.

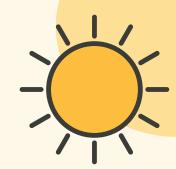
OF COMPOST COLLECTED &

DIVERTED FROM THE LANDFILL



University of Louisville won the Diversion Category for Large Campuses by diverting over 63% of the waste produced on campus over an 8-week period in January & February.





**Fair Trade Certified chocolate** bars are now available for purchase at the PODs and Tea is available at Ville Grill and at catering events.



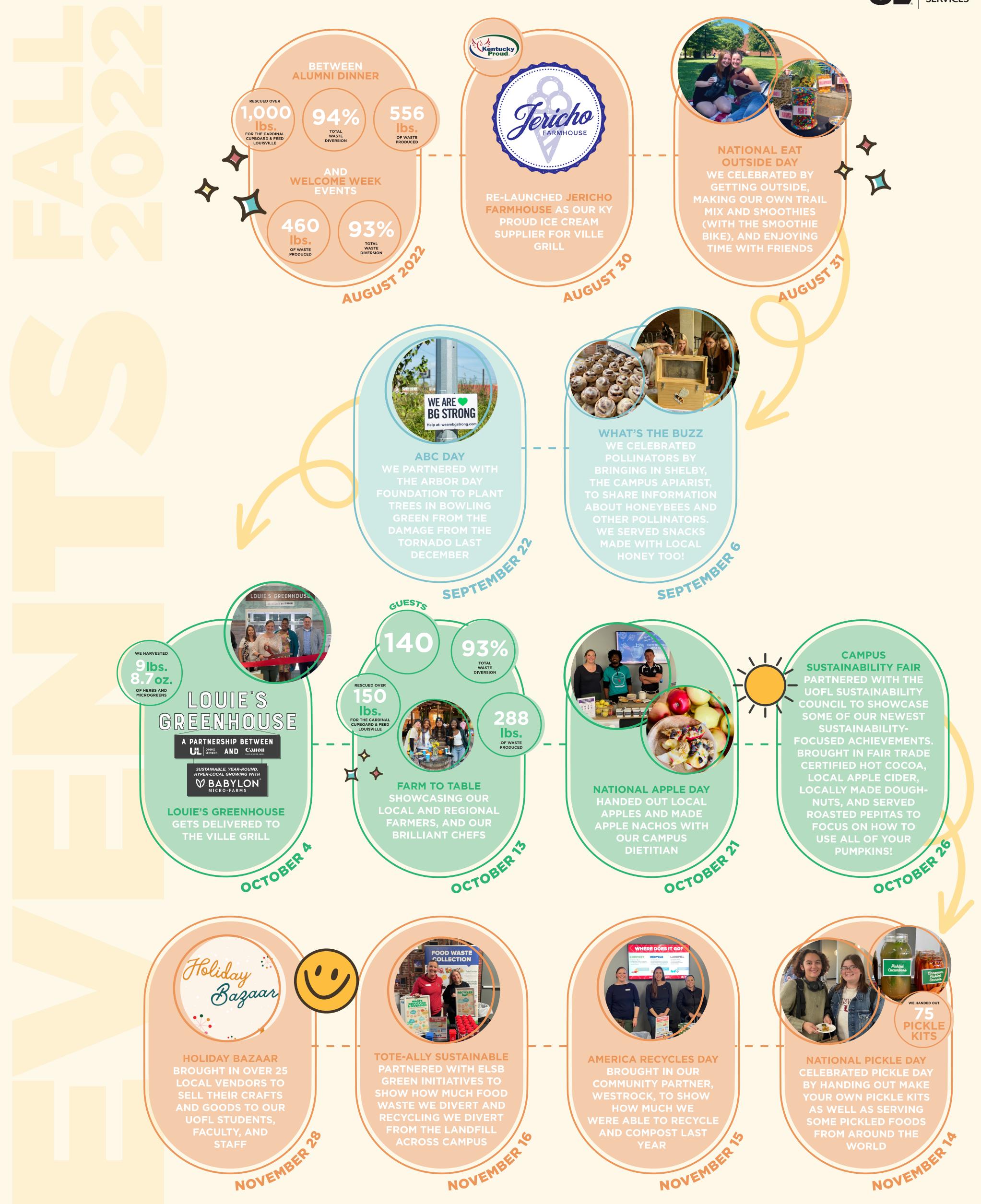
**Check out our event** timeline round up on the next page!











FROM THE LANDFILL

ACROSS CAMPUS

AND COMPOST LAST

YEAR

FROM AROUND THE

WORLD

FACULTY, AND

STAFF