



ALANA O'BRYAN



I'm Alana O'Bryan UofL Dining's new Sustainability Coordinator. Louisville is where I have lived my whole life and is a place I will call home forever. I am a proud University of Louisville graduate. I hold a Bachelor of Arts in Sustainability and a minor in Environmental Analysis! I'm excited to incorporate what I've learned in my sustainability studies and use that knowledge to give back to the university! I decided to go into the Sustainability field because I want to be part of the positive change the world needs today. Sustainability is so much more than just protecting the environment; it's about nurturing and embracing the people and communities within it. I believe sustainability starts at a local scale, and I look forward to creating a positive impact that supports all what sustainability works towards.



ZERO WASTE EVENTS

- Welcome Week Events- Over 600 pounds of waste was composted in August 2023
- Zero Waste Orientation- During Summer 2023
 New Student Orientation, over 8,600 pounds of
 waste was diverted from the landfill with a
 diversion rate of 96.85%, over 12 sessions
- **President Inauguration-** For President Schatzel's Inauguration, we diverted 95.97% of waste, totaling over 670 pounds







SUSTAINABILITY PROGRAMMING



Jericho Farmhouse

Our KY Proud local vendor and ice cream supplier for Ville Grill.



Pumpkin Smash

On November 2, We encouraged students and faculty to bring their left-over pumpkins from Halloween to campus to be thrown off the top of the SAC ramp. This was a fun and interactive way to prep the pumpkins for compost!



Food Recovery

Feed Louisville- During President Schatzel's Inauguration, we recovered 360 pounds of food. Cardinal Cupboard Food Recovery- 1,092 lbs. over the entire semester.



WHAT'S THE BUZZ

We served honey lemon iced tea, with fresh local honey from Beeing2gether, a local minority-owned business. A UofL Sustainability Beekeeping intern brought an observation hive on campus to show students bee behavior!



FARM TO **TABLE**

Our team of Chefs worked together to create 7 delicious dishes while supporting our local and regional KY Proud businesses. We also got to support our local musicians; they played soft jazz during the event. Over 100 guests attended, the total waste produced was 290 pounds, 284 pounds of that was saved from the landfill (97% diverted).





HEY PUMPKIN

Partnered with our Registered Dietitian, Ashly Whited, to talk about the health benefits of pumpkins. While telling the students creative ways to use all the pumpkin to keep them out of our landfills where they release methane. Healthy and sustainable conversations were had while enjoying some pumpkin trail mix.



CAMPUS SUSTAINABILITY FAIR

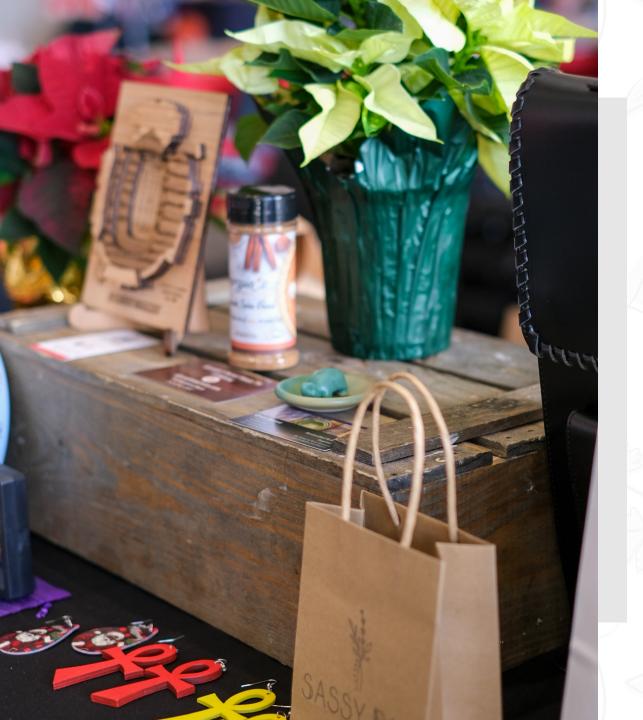
The UofL Sustainability Council invited us to be a part of the conversation to educate where UofL Dining Services supports and buys locally in Kentucky. We served Nord's Bakery donuts, local apple cider, and Equal Exchange mini dark chocolates.

Equal Exchange is fair trade certified! Their mission is to build long-term trade partnerships that are economically just and environmentally sound, to foster mutually beneficial relationships between farmers and consumers and to demonstrate, through our success, the contribution of worker co-operatives and Fair Trade to a more equitable, democratic, and sustainable world.



CONSERVATION CONVERSATION

Students came together to talk about different ways to conserve and protect our planet's limited resources. Along with fun learning activities and creative crafts. We partnered with The Engage Lead Serve Board (ELSB), a group of student leaders elected to lead various committees and programs that enhance student education by providing structured experiential and developmental opportunities.



HOLIDAY BAZAAR

We brought in 12 local vendors to sell their crafts and goods to our UofL students, faculty, and staff. Everyone got to support and buy locally while enjoying some warm hot cocoa.



PRIDE HUB

- Pride, Ponies, and Pops- To kick off Pride Month, therapy ponies from Opening Gates were brought to campus! Opening Gates is a family-owned 501 (c) (3) organization that uses rescued and retired horses to set the standard in mental health counseling.
- Black Queer Theory- Students could take a break with refreshing snacks.
- Cardinal Drag Haus- held 3 open performances to celebrate our Pride community.
- **Drag Brunch** partnered with the UofL Drag Haus to showcase our community's best drag queens, and how better to celebrate than with brunch!
- Study Breaks- UofL Dining Pride Hub partnered with the UofL HSC Office of Diversity and Inclusion and HSC LGBT Center to offer study breaks for the HSC students during finals.