SERVICES We Provide

20 DINING LOCATIONS BETWEEN OUR MAIN BELKNAP CAMPUS AND THE DOWNTOWN HSC CAMPUS.

LOUIS CATERING AND EVENT PLANNING SERVICES

MEAL PLAN ATTENTION FALL-SPRING 2023 12%

Current LOCATIONS

RETAIL

Wendy’s
Lueberry
Nathan’s
SUBWAY
Starbucks
TGI FRIDAYS

RESIDENTIAL

MARKETPLACE
VILLE GRILL

Culinary EXCELLENCE

CHEF CODY COMBS RECEIVED HIS PRO-CHEF II CERTIFICATION FROM THE CULINARY INSTITUTE OF AMERICA

CHEF LINDSEY SULLIVAN WON FIRST PLACE IN THE MIDWEST REGION AT ARAMARK’S CULINARY EXCELLENCE COMPETITION

VOICE OF THE CONSUMER SCORES 2022-2023 ACADEMIC YEAR

93% OVERALL SATISFACTION
3,273 TOTAL RESPONSES
93% QUALITY
94% SERVICE

Local Retail PARTNERS

TOTAL LOCAL PARTNERS THIS YEAR: 48

EIFFEL PIZZA IS OWNED AND OPERATED BY MOHAMED FROM DAKAR, SENEGAL. HE ATTENDED ECOLE FRANCAIS DE PIZZAIOLI ON PARIS, FRANCE, USING PIZZA TO CREATE A PASSION!

NATHAN’S Taqueria IS OWNED AND OPERATED BY CARLOS AND BEATRIZ ORIGINALLY FROM MEXICO AND CURRENTLY LIVE IN LEXINGTON, KY. THEY BEGAN IN 2017 AND NOW HAVE TWO FOOD TRUCKS AND OTHER PERMANENT LOCATIONS.

LUEBERRY ACAI AND SUPERFOODS IS MANAGED BY ALAN HENRY, A FORMER NYC CHEF. HE HAS GROWN LUEBERRY TO FOUR LOCATIONS AND A RETAIL VENTURE SERVING BOWLS, SMOOTHIES, AND SALADS.

ZEN STARTED AS A FINE-DINING JAPANESE RESTAURANT IN 2014 IN LEXINGTON, KY. RATED AS THE BEST JAPANESE RESTAURANT IN CENTRAL KY. THEY’VE LAUNCHED AT CAMPUS ACROSS KENTUCKY, INDIANA, AND ILLINOIS.

Social Media @UOFLDINING

85,181 LIKES ON INSTAGRAM
1,876 NEW FOLLOWERS ON INSTAGRAM
519 POSTS ON INSTAGRAM
LOUIE'S GREENHOUSE

LOUIE'S GREENHOUSE IS THE UNIVERSITY OF LOUISVILLE'S OWN MICROFARM, LOCATED AT VILLE GRILL. DISHES ARE MADE WITH INGREDIENTS FROM THE FARM.

20 LBS. 5.4 OZ. HARVESTED SINCE MID OCT.
99.3% LESS LAND USE
94% LESS WATER THAN TRADITIONAL FARMING
94% LESS FERTILIZER

Louie's Greenhouse IN THE NEWS

WDRB
UOFL NEWS

Campus Race TO ZERO WASTE
FINISHED 9TH PLACE OUT OF 91 PARTICIPATING SCHOOLS IN THE DIVERSION COMPETITION, WITH 59.8% DIVERSION

Local Food RECOVERY

3,143 LBS. CARDINAL CUPBOARD
1,129 LBS. FEED LOUISVILLE

ZERO WASTE ORIENTATION SUMMER 2022

4,431 STUDENTS & FAMILY MEMBERS
1,303 LBS. RECYCLED
7,848 LBS. COMPOSTED
94% TOTAL WASTE DIVERSION

ARAMARK BUILDING COMMUNITY DAY
PARTNERED WITH CHANGE TODAY, CHANGE TOMORROW TO GIVE 2,831 LBS. OF FOOD TO WEST LOUISVILLE FAMILIES
ARBOR DAY AT WKU WE PLANTED 26 TREES
PARTNERED WITH SWEET EVENING BREEZE TO PACK 350 COLD WEATHER KITS FOR LGBTQ YOUTH

Looking FORWARD

MENU FEATURES FRESH MEXICAN FARE INCLUDING HAND-CRAFTED BURRITOS, TACOS AND BOWLS.

ROTATING MENU WITH OVER 50 MADE WITHOUT GLUTEN INGREDIENTS, 49 VEGETARIAN INGREDIENTS, AND VEGAN OPTIONS. SERVING UP GRILLED FLATBREADS, FRESH TOSSED SALADS, AND GLOBALLY INSPIRED RICE BOWLS.
**August**

**Let's Flamingle!**
Over 350 guests came out to enjoy themed desserts, meet staff and vendors, and mingle among themselves!

**October**

**BOO Bash**
Boo Bash spooked guests at the Ville Grill with themed dishes and lots of candy!

**November**

**Battle of the Chefs**
We had several Battle of the Chefs competition throughout the fall semester. Each had two or four chefs battling it out for the championship belt and bragging rights!

**December**

**Comic Book Lunch**
Our own Chef Malin in the Marvel had a superhero themed chef highlight at the Ville Grill with spaghetti bolognese.

**Winter Wonderland**
Our last theme meal of the semester! We celebrated the holidays with great decorations and even better food!

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**September**

**Wizards & Waffles**
Guests were invited to our 1st Theme Meal of the semester! It was a magical night of wonder and awe. Delicious waffle dishes and color changing teas. We saw 439 total guests!

**November**

**VIP Night**
VIP Night highlighted premium dishes from our chefs like Korean Sticky BBQ Ribs, Leamon Ricotta Ravoli & Sauerbraten Short Rib.

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**Casino Night**
Kaching! Guests experienced a night in Las Vegas at our 3rd Theme Meal at the dining hall! Great food, card games and fun had by all! We saw 467 total guests!
**January**

Students got to enjoy a break from back to school and enjoy some Fair Trade tea and meet our Sustainability Manager, Lindsay!

Our first station takeover at the Ville Grill featured noodles from Lexington Pasta Company, serving build your own ramen bowls. Our Sustainability Manager joined us to discuss local purchasing!

Students warmed up with a fresh cup of Fair-Trade Hot Cocoa and grabbed a hot cocoa cookie as a sweet treat in between classes. We also shared some mental health tips from our Take15 program!

**February**

Over 550 hundred guests joined us for the annual Valentine’s Day Dinner at the Ville Grill where they were able to enjoy a chocolate fountain, heart shaped pizzas, and tons of other specialty menu items!

Our Sustainability Manager, Lindsay, partnered with Georgia’s Sweet Potato Pies for National Sweet Potato Day! Georgia’s Sweet Potato Pies had samples, pies available for purchase, and a book drive. About 200 students joined us!

Over 650 guests came to the Ville Grill to celebrate Party Gras with us! Guests were able experience a true crawfish boil, king cake, and much more!

**March**

Over 400 students were emersed into cultures from Around the World by getting a taste of over 11 countries. We were joined by the International Student Center as they spoke to the different cultures and diversity our peers bring to the University of Louisville!

Let’s hear it for the girls! Our lady chefs took part in a station takeover of the Ville Grill as we celebrated International Women’s Day and the amazing women that help make UofL Dining possible.

**April**

Over 400 guests came out to Carnival Night to enjoy a specialty menu, fresh popcorn, cotton candy, and the final event at Ville Grill to celebrate the end of the semester!

We were joined by our Dietitian and Executive Chef to serve mini street tacos and talk to guests about healthy ways to manage stress during finals!

Nearly 1,000 guests joined us for the final event of the semester! Guests were able to come out and enjoy breakfast for dinner, meet with campus partners, and destress for finals!

**September 2022**

Pride Hub

**Highlights**

These events were in partnership with the LGBT Center on Campus!

**October 2022**

**Drag Bingo**

Guests joined us for our first ever Drag Bingo! This was in collaboration with the LGBT Center on campus. A maxed out capacity of 350 students joined us. We had a very special guest/MC for the event Vanessa (aka Ian Reynolds, HSC manager)!

**Pride, Ponies, and Popsicles**

Pride, ponies, and popsicles, oh my! Guests met two therapy ponies dressed as superheroes. Our very own Vanessa (aka Ian Reynolds, former HSC manager) joined and got photos with students.

Partnering with LGBT Center, we were visited by some furry friends and well over 250 students on the HSC campus. Students got to enjoy 100 free boxed lunches, donuts, popcorn, service doggos, and tons of free swag!

**March 2023**

Stay tuned for 2023-2024!