**FoodU: The future of food at Auburn University**

AUBURN, Ala. (Oct. 3, 2023) — The nation’s food system is rapidly evolving. Changes in climate, technology, consumer preference, food production and supply chain logistics require a wholistic look at the future of food. Auburn University’s FoodU initiative is on a mission to help shape the future of the food system through innovative partnerships that focus on transformative student experiences, innovative research, and strong connections to consumers.

FoodU began as a partnership between Horticulture and Tiger Dining seeking to bring fresher, locally sourced produce to campus. The initial partnership has grown to include multiple majors within the College of Agriculture, Samuel Ginn College of Engineering, the Harbert College of Business, Tiger Dining and the Office of Sustainability. These organizations work together to create a more sustainable food system on Auburn’s campus. Food U prioritizes freshness, accessibility and enhancing student experiences on Auburn’s campus. The food grown on campus benefits Auburn University dining halls, the Hey Day Market and the Laurel Hotel.

Creating a more sustainable food system at Auburn University is the passion of FoodU. Their system of growing, harvesting, preparing, serving, and donating food are three key components that drive FoodU’s approach to sustainability. Various meats, fruits and vegetables grown on Auburn’s campus are served in campus dining halls. Any unserved food is collected and donated to the AU Campus Kitchen or the Campus Food Pantry to help combat food insecurity on campus and in the local community.

FoodU chooses to take a hands-on approach to learning and uses Auburn’s campus as a living laboratory, creating multiple educational opportunities for students. Various majors seize the opportunities offered by FoodU, including supply chain management, fisheries, marketing, horticulture and biosystems engineering. Providing students with these firsthand experiences prepares them for future success by training them on the front lines of food production innovation.

“FoodU is ultimately about providing opportunities for students to have a hands-on transformative experience here on campus. We want them to not just hear about the future of food, but to experience it,” Glenn Loughridge, director of Tiger Dining, said.

For more information on FoodU, visit its Instagram page at [@aufoodu](https://www.instagram.com/aufoodu/). Students interested in getting involved can email Auburn’s dining office at [dining@auburn.edu](mailto:dining@auburn.edu).