

UK Dining

The University of Kentucky is lucky to partner with Aramark for UK Dining. Aramark and UK Dining have worked with Kentucky Producers to put more local products in UK's dining halls. Here are some tips from them!

Tip #1: We don't have any quality specifics/certifications aside from what the state regulations call for. So if you have those, you are good to go!

Tip #2: For someone like Aramark/UK Dining, we don't have any expectations or requirements in regards to packaging. However, they do prefer bulk packaging due to the nature of how much they purchase. Recyclable or reusable packaging is preferred.

Tip #3: They are able to provide estimates of volume usage for the school year to help let producers know about how much product to expect to be purchased. They are able to substitute with commodity products if a local producer is unable to meet their needs. However, they do ask for a few days notice to order accordingly.

Tip #4: To have items considered for purchase, producers need to either be listed as a vendor or work with a distributor. Once you are onboarded with distributors we typically only communicate through the distributor. Including ordering and communicating when school breaks are in. The advantage of working through a distributor is producers are able to get exposure to buyers other than UK Dining.



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