



Cultivating Sustainability at the University of Nebraska-Lincoln

At the University of Nebraska-Lincoln, sustainability isn't just a buzzword but a commitment made and upheld by the university's dining services team. Locally sourced produce and education concerning local agriculture have long been focal points of the university. By introducing a Babylon Micro-Farm in the Selleck Food Court, locally sourced produce has never grown closer to the students who enjoy it.

The micro-farm became a beacon of eco-awareness, a catalyst for sustainability goals, and put healthy dining options into the spotlight. By growing produce on-site, the university can provide students with environmentally conscious, plant-based choices while supporting their commitment to sustainability.



Fresh, Local Produce Delights Students

Led by Gina Guernsey, the dining service manager at Selleck, the team embraced the chance to grow pesticide-free and GMO-free produce on-site. They ensured daily usage and minimal waste, aligning with their quest to become more sustainable and local. The following results were as the team had hoped —fresh pea shoots and aromatic Thai basil found their way into the students' favorite dishes, becoming a staple at Moxie's Gluten-Free Cafe. Micro-greens topped salads, pizzas, and sandwiches quickly gained popularity among students.

A Living Art Piece

Beyond the tangible benefits of flavorful, locally sourced produce, the micro-farm brought an added touch of beauty to the Selleck Food Court. It served as an art piece, with its vibrant colors enhancing the ambiance and providing a living testament to the cycle of growth and nourishment. Students witnessed the transformation from seed to harvest, genuinely connecting with the food they consumed. The dining team's efforts were noticed far beyond campus, as The Nebraskan and the ABC evening news highlighted the micro-farm in Selleck Food Court.



Inspiring a Greener Future

The University of Nebraska-Lincoln's triumph lies in its commitment to providing fresh and local produce and its determination to lead by example. Their successes illuminate the path toward a sustainable future, inspiring other institutions and dining teams to follow suit. The University of Nebraska-Lincoln has displayed how a seemingly small effort can make a significant impact. Their collaboration with Babylon Micro-Farms has brought awareness to the importance of sustainability and transparency in culinary supply chains while serving delicious healthy options along the way. As they continue to sow the seeds of sustainability, the University of Nebraska-Lincoln sets an inspiring example for others to follow toward a greener, more sustainable future.

Learn more about Nebraska's Micro-Farm: https://www.youtube.com/watch?v=NdoSR_U9_to

