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Plant-based Burgers Taste Testing

**Possible Academic Connections:** Human & Consumer Sciences; Nutrition; Restaurant, Hotel, & Tourism

**Recommended project length:** Semester

[**Experiential Learning**](https://www.ohio.edu/academic-excellence/experiential-learning/overview)**?** Likely

[**Community Engagement**](https://www.ohio.edu/university-college/campus-community-engagement)**?** Not likely

**Remote learning possible?** No

**Connection to** [**OHIO Sustainability & Climate Action Plan**](https://www.ohio.edu/sites/default/files/sites/sustainability/files/2021%20OHIO%20Sustainability%20and%20Climate%20Action%20Plan.pdf)**:** Food, Student Life, Human Resources, Climate

**Brief description:** Evaluate opportunities for replacing all-beef burgers with a beef/mushroom mix

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**Project description:**

Evaluate the opportunities for offering a beef/mushroom burger in place of an all-beef burger in dining facilities on campus by conducting a survey and taste-test. The ultimate goal is to promote healthy food choices and to reduce red meat consumption at Ohio University.

**Resources available to students/faculty to complete project:**

* Tabling space for survey and taste test
* Kitchen facilities for food preparation

**Project alignment to OHIO Sustainability & Climate Action Plan:**

* [Food](https://www.ohio.edu/sustainability/operations/food) (goal #2)
* [Student Life](https://www.ohio.edu/sustainability/sustainable-living/student-affairs) (goal #1)
* [Human Resources](https://www.ohio.edu/sustainability/human-resources) (goal #2)
* [Climate](https://www.ohio.edu/sustainability/operations/climate) (goal #1)

**Please send final project deliverables to****sustainability@ohio.edu****for tracking and reporting purposes.**