

Changes new to 2024-2025 school year

- Breakfast will open 7am Monday thru Friday.
- Stream lined meal plans to only 2 flex amounts for each
 - Base is \$200
 - Plus is \$400
- Each meal plan has 10 guest swipes must tell staff they are using a guest swipe. This is a practice used by many colleges. Most vary the number of swipes to size of meal plan. Like Elizabethtown college, we were generous and kept all at 10.
- 4-week cycle menu for salad bar
 - American
 - Asian
 - Mediterranean
 - Latin
- Added 1 house made dressing each week
- Added more toppings to salad bar changes the layout to add chips and other toppings. Should help the flow.
- 4-week cycle more options on Bravo
- Added Flatbread to pizza station for healthier option.
- Added more condiments to toast station along with conveyor toaster to speed up toast and bagels.
- Added sweet potato fries at grill for healthier options on grill.
- Added roasted vegetables to deli as side or in wrap as healthier option.
- 4 week cycle of house made chips in deli.
- New Coke Machines in dining hall
- New bravo station 8 burner to help prevent cross contact and help with allergens.
- 2 new griddles on grill more cooking surface to cook in batches less holding in warmers.
- New dish machine and dish return area.
- New waiver if you would like to keep leftovers from a Catering
- New waiver to get food truck or serve food on Campus filled from Catertrax and approved by Bob Mikus.
- InterMetzo meal exchange on grubhub.
- Simplified billing pre-academic all 3 meals on one bill if they are within normal hours. Any special request for hours will result separate bill.