

Changes made to dining services since 1/22

- Added Atrium
- Added Catertrax
- Added Grubhub
- Dietician to help student athletes and students with eating issues like allergies.
- Addition of Late-night dining which adds a venue to get food from 9:30pm until 11pm
- Moved late meal exchange from Dutchman Den to Mund. This was done to remove the long wait lines at Dutchman Den which could be in excess of 2 hours. With this move we were able to get the wait below 30 minutes and also add more options like cheeseburgers, grilled Chicken.
- Added sushi all over campus for Retail.
- Added sushi for meal exchange.
- Made popular items to be on 2 lines to speed service and mitigate lines
- Added 3 non-dairy milks for varying tastes
- Added vegan/gluten free desserts
- Added vegan pasta bake
- Added strictly vegan/vegetarian station with 2 types of rice, rice toppings, vegetables and entree
- Added vegan/vegetarian options to following stations **upon request:**
 - Grill
 - Vegan Chicken Tenders
 - Black Bean Burgers
 - Omelet/Stir-fry Line
 - Vegan Eggs
 - Vegan Chik'n
 - Vegan Cheese
 - Pizza
 - Vegan Pizza Crust
 - Vegan Cheese
 - Vegan Pizza
 - Deli
 - Vegan Chik'n
 - Vegan Cheese
 - Vegan Mayo
 - Vegan Quesadilla
 - Vegan Chick'n Quesadilla
- Added Gluten free
 - Grill
 - GF Rolls
 - Pizza
 - GF Crust
 - GF Pizza
 - GF Pasta
 - Deli

- GF Rolls
 - GF Bread
 - GF Tortilla
 - GF Sub Roll
 - GF Quesadilla
- Along with all of this we have a GF area with GF Rolls and Bread. We have GF waffles and waffle iron. 2 GF cereals along with a GF dessert.
- We partnered with Hershey Ice Cream and brought a higher quality ice cream to Board dip and eat as well as retail.
- Added Freestyle Machine for Dutchman Den to offer more choices for meal exchange.
- Added Fire it up to Pizza area to offer a made to order protein option for Athletes.
- Expanded to 2 proteins on fire it up.
- Changed to Community Coffee which is a brand name for the dining hall.
- Added creamer and sugar machines for more variety.
- Bishop has been expanded to be our healthy food stop. We added yogurt bowls, overnight oats and smoothie bowls. As well as fresh made juices and smoothies.
- Added Refreshers to Bishop Brews from Starbucks
- Added Byte Cooler to both the Arnold Gym and Dutchmen den to offer vending options during off times.
- Changed the deli from in person to Grub hub virtual. To get rid of complaints of long lines and rude or unaccommodating staff.
- Added contains pork and wine signs for students who practice Halal eating habits so they can see which items contain these ingredients
- Offered Bagged breakfasts for students during Ramadan to help during their long day of fasting.
- Provided special meals after hours and stayed open later for students during Ramadan.
- We have worked with our Dietician Morgan Walker to have a special platform to place special orders for students that have severe allergies or dietary needs that we will prepare this food special in the main kitchen for them.
- We have our signage moved to all digital with QR code of our digital menu system which shows all of our nutritional and allergens. This system can also remove food items which contain an allergen for students to find the best choices for their allergens.
- We have done a lot more collaborative marketing with the college and marketing in the dining hall to be sure to get word out of events and special dinners.
- Added Herr's chips to have more options and variety. Also, local option.
- Food committee we pull from various parts of campus community to get feedback and help drive changes to the program.
- Various fun special meals in board and special events to take part in sponsored by Metz and Student Affairs.
- Bag meals and training meal requests through Catertrax.
- Discounted Faculty and Staff rates
- Faculty and staff meal plans which are even cheaper than the discounted rates discussed above.
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