

College Food Happenings in the U.S.

- **Serving More Local and Seasonal Foods**
Supported by Bon Appétit Management Company and Eat Local Challenge – stressed food growing around one’s own region.
- **Providing Meals for Special Diets**
Gluten free, nut-free, vegan, kosher, vegetarian, special dietary needs, vegan, vegetarian, low carbon footprint, ethically sourced, nutritious, and healthy hydration.
- **Offering More Flavor Experiences**
small-plate style dining, customizable platforms, pizza made your way, Mongolian Grill, ethnic and fusion options.
- **Customizing Meals**
Cooked-to-order with dine-in or take-out options
Offer what they want, made-to-order
- **Having Healthy Nutrition Information Available**
nutrition labels available for the meals; website tools for food selection; adding up nutrition label totals, healthy hydration options
- **Suppling Grab-and-Go Food and Drinks**
market includes wrapped sandwiches, fruit, snacks, coffee bars, sitting and sipping coffee and coffee in places like the library
- **Serving Popular Chain Products**
partnership with a local restaurateur, available in vending machines
- **Adopting a Program of Fresh Food, Sustainably Sourced**
Bon Appétit is bringing their acclaimed culinary and best-in-class sustainability programs; aquaponics closed-loop program; campus gardens, microgreen plots, Farm to College; Food Zoo Reusable To-Go, trayless dining, eliminating plastic bags’ reducing non-reusable bottles and cans.
- **Celebrating with Special Food and Activities**
Like enjoy a personalized birthday cake, barbecues, sampling days, harvest dinners, and farmers market days
- **Using the Latest Technology for Food Delivery**
Cooler sized robots for 15 minutes or less delivery; updated vending machines

- **Elevating College Cuisine with High Quality Food and Beverages**
Innovative food operators like celebrated chefs prepare diverse menus and prepare inventive, state-of-the-art meals available to the students as well as the community.