

## OUR FOCUS

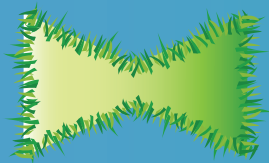
Gourmet Dining Services is committed to meeting the ever changing and dynamic dining needs of our clients. As we serve a vastly diverse client base, we are specifically attentive to specific tastes, dietary and religious needs of the community. Our executive chefs and dieticians work together to help meet every individual dining need.

We work very closely with our customers to shape our dining program based on the needs of FDU community. We accomplish this through building strong relationships, which promotes open communication.

## DINING ROOM STATIONS: DAILY OFFERINGS

Everyday, you can choose from twenty-one gourmet dining stations to create your perfect meal. We know that the quality, variety and creativity in the foods we serve will provide you with something you love.

Salad Bar  
Soup Du Jour  
Wok it Up  
Sushi  
Carving and Rotisserie  
Bread & Breakfast  
Health & You  
Pasta Plus  
Sweet Dreams  
Ice Cream Station  
Brick Oven Pizza  
Beverage Station  
Coffee & Tea  
Deli Delights  
Very Vegan



## ABOUT GOURMET DINING

Gourmet Dining Services, your dining service provider at FDU, is looking forward to an exciting year in food service. As a member of the FDU community, we invite you to work with us to build your complete dining experience.

## SOCIAL RESPONSIBILITY

As members of campus communities ourselves, we know the value of fostering a sense of community and giving back. Gourmet Dining proudly supports local charities, food banks, and scholarships for students. Gourmet Dining looks forward to working together to create community projects.

## Green Gourmet



Green Cleaning Products



Cooking Oil to Biodiesel



Biodegradable Silverware



Natural and Organic Food Purchases



Local Vendor Networks



Recycling Program



Reusable Mug Program



Compost



Energy Efficient Equipment



Water Conserving Appliances

GOURMET DINING SERVICES at FDU  
Madison Campus: (973) 443-8659  
Metropolitan Campus: (201) 692-2588  
Office Hours: Monday - Friday 9AM - 5PM

VISIT US ON THE WEB AT:  
[www.gourmetdiningllc.com/campus/fdut](http://www.gourmetdiningllc.com/campus/fdut)

## EXPERIENCE



GOURMET DINING

at

Fairleigh  
Dickinson  
University

Metropolitan Campus

[www.gourmetdiningllc.com/campus/fdut](http://www.gourmetdiningllc.com/campus/fdut)

## HOURS OF OPERATION

### DINING LOCATIONS

<b>JEEPERS</b>	Monday - Thursday	8:00 a.m. - 10:30 p.m.
	Friday	8:00 a.m. - 3:00 p.m.
	Saturday	10:00 a.m. - 4:00 p.m.
	Sunday	Closed

<b>DICKINSON CAFE</b>	Monday - Thursday	8:30 a.m. - 9:00 p.m.
	Friday	8:30 a.m. - 3:00 p.m.
	Saturday & Sunday	Closed

<b>KNIGHT OWL CAFE</b>	Monday - Friday	8:00 p.m. - midnight
	Saturday	Closed
	Sunday	6:00 p.m. - 10:00 p.m.

### STUDENT CENTER DINING ROOM

<b>Monday - Thursday</b>	7:30 a.m. - 9:30 p.m.
<b>Friday</b>	7:30 a.m. - 7:30 p.m.
<b>Saturday and Sunday</b>	11:30 a.m. - 7:30 p.m.

### MEAL TIME HOURS

#### Full Breakfast Menu

Monday – Friday 7:30 a.m. – 10:00 a.m.

#### Modified Breakfast Menu

Monday – Friday 10:00 a.m. – 11:30 a.m.

#### Full Lunch Menu

Monday – Friday 11:30 a.m. – 2:30 p.m.

#### Modified Lunch Menu

Monday – Friday 2:30 p.m. - 4:30 p.m.

#### Full Dinner Menu

Monday – Thurs 4:30 p.m. – 9:30 p.m.

Friday 4:30 p.m. – 7:30 p.m.

Sat & Sun 4:30 p.m. – 7:30 p.m.

#### Brunch

Sat & Sun 11:30 a.m.–2:30 p.m.

#### Afternoon Weekend Menu

Sat & Sun 2:30 p.m. - 4:30 p.m.

### MONTHLY EVENTS IN THE DINING ROOM

Each month we feature a variety of events to bring excitement and creativity to campus. We tie in our sustainable and local sourcing, ethnic and cultural foods, and nutrition education.

We hope you enjoy!

Second Tuesday of each month - Local Feature

Third Wednesday of each month- Community Special  
International Thursdays

## 2011-2012 MEAL PLANS

### NEW RESIDENT DINING PROGRAM

#### CONTINUOUS DINING:

**unlimited swipes in the dining hall**

**with all you care to eat dining**

We're pleased to make the dining hall an easier place to dine this year. The dining hall will be open all day, everyday. This past year the University together with Gourmet Dining to revise the meal plans as well as the dining room hours. In the spring semester, the University surveyed all students regarding the proposed changes to the meal plan and dining hours, to which we received overwhelming support. As a result, the meal plan and dining hall hours reflect the continuous dining program. This means you can enter the dining hall as many times as you like, throughout the day.

This year, there are 2 meal plans. All residents are automatically assigned to Meal Plan A.

**Plan A:** \$1976 per semester

Unlimited dining in the dining room and \$100 Flex Points

**Plan D:** \$1508 per semester

Limited to 8 meals per week in the dining room and \$200 Flex Points.

### FLEX POINTS

Flex points can be used at any dining location on campus. If you would like to add more flex points to your meal plan, you can go online or to the Gourmet Dining office.

### MEAL PLAN NOTES

Meal Plans are valid for the specified semester when classes are in session. Flex Dollars left over at the end of the fall semester will carry over to the spring semester, provided the student purchases a spring meal plan. Flex points expire at the end of the spring semester.

### FEEDBACK

We want to know how your dining experience is going this year. Please participate in our fall survey, which runs the entire month of October. visit the website or fill out the paper version, and enter to win one of fifteen \$25 Starbucks gift cards. Also, leave a suggestion in the dining room suggestion box.

## HEALTHY FOR LIFE

### DIETICIAN AVAILABLE

The Gourmet Dining nutrition team, composed of dietitians and educators, will be on campus regularly, with a monthly nutritional event. Each event will be educational, and some will even include giveaways. If you're interested in changing your eating habits, look out for our Biggest Loser program this spring! The dietitians are also available to meet on an individual basis. You can contact them here:

#### ESSENTIALS PROGRAM

Learn about Gourmet Dining's  
emphasis on healthy eating and living  
[www.gourmetdiningllc.com](http://www.gourmetdiningllc.com)

### FDU MENU

We strive to serve a vast variety of food in regards to flavor, cultural flare, healthy options and local foods. The daily menu is based on a five week rotating cycle, with flexibility to include seasonal items and theme events. Check the schedule posted in the dining hall or online.

### NUTRITIONALLY BALANCED

Gourmet Dining believes in providing nutritionally balanced meals with a wide variety of options. We encourage our customers to eat healthy and teach them how to do so by the following:

- Nutrition information at all food stations
- Dietician available for questions
- Wide variety of healthy options
- Healthy eating contests
- Purchasing high quality and organic foods
- Teach how to properly prepare dishes in a healthy way at self-serve stations.
- Teach how to maximize nutrients in meals.

### HIGH QUALITY FOOD

Gourmet Dining has strict purchasing guidelines that include buying FDA top grade products. We receive daily deliveries of produce and baked goods, we purchase local seasonal produce, and partner with local vendors.

Sustainability is a core element of our service, and you can expect to see plenty of local foods as you dine at FDU. Look out for local features!

