Yale HOSPITALITY

Summer 2017 Program Orientation

March 3, 2017
Mission

To nourish a culture in which the interwoven pleasures of growing, cooking and sharing food become an integral part of each student’s experience at Yale.
Fundamentals

• Craveable Flavor Dynamics
• Food Literacy
• Plant Based Innovations → 80% of our menu is plant-centric
• Food Waste Reduction (pre and post consumer)
Structure

• Yale Dining
  • 11 operating units and 13 dining halls
• Yale Auxiliary
  • 16 retail locations
• Yale Catering
  • Full service off site and on campus caterer
YALE 2017

Summer Programs
Open Dining Halls This Summer:

- Silliman
- Hopper
- Trumbull
- Ezra Stiles
- Morse
- Commons at Schwarzman Center
Orientation

Navigating the dining halls for the first time can be overwhelming...
Ease the anxiety with an orientation
Time Matters...

Please help us, help you and follow the pre-set dining times.
Ramadan 5/28-6/24

Meals will be available for those observing. Dinner will be served at sundown in Ezra Stiles. Breakfast bag will be provided each evening for the following day.
Allergies & Dietary Restrictions

We need to know

Be sure to let your YC&E Program Director and Dining Manager.
Recipe Name

Ingredients in descending order:

Ingredients

Known Allergens:
TREE NUT
SHELLFISH
PEANUT
DAIRY
EGG
FISH
SOY
WHEAT
GLUTEN

Other Dietary Info:
ALCOHOL
PORK
VEGAN
VEGETARIAN

*Menu item was produced on a kitchen where peanut, tree nut and other allergens may be present

Awareness is still needed
BBQ

• Community Cookout *(All Campus BBQ)* July 21st
• Every Friday night in the courtyard
Birthday Cakes

• Order 1 week in advance
• Delivered to the recipient’s dining hall
Add On:

- Ice Cream Socials
- Coffee & Biscotti
- Mediterranean Break
- Milk & Cookies
- Chips & Granola Bars
- Bottled Water & Fruit
To-Go Containers: Convenience and Mobility

- Available to program staff only
- Present your dirty container at swipe desk to get a clean container
- 2017 Summer Rate: $5.00 per person
We look forward to Cultivating Memories