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

12% LESS SODIUM

LEGUME PURCHASING HAS INCREASED 32%

80% PLANT-BASED FOOD

15% DECREASE IN BEEF PURCHASING OVERALL

GRASS FED, GRASS FINISHED BEEF HAS INCREASED OVERALL

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2016 SUSTAINABILITY REPORT CARD

hospitality.yale.edu

34% OF ALL PURCHASING IS REGIONAL

42% OF ALL PURCHASES ARE SUSTAINABLE

MORE THAN 80% OF OUR ENTREES, SIDES & DESSERTS ARE VEGETARIAN

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

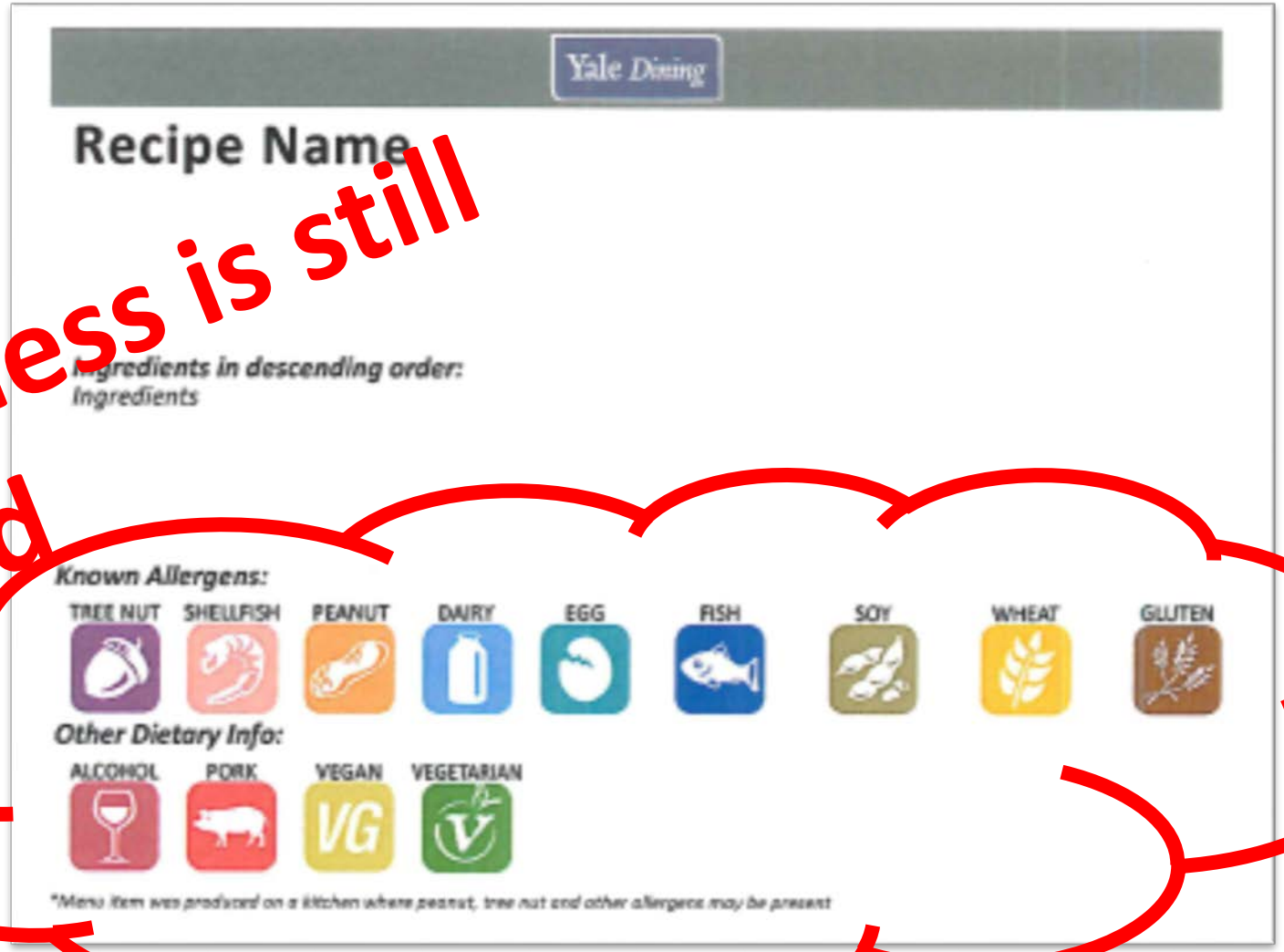
Meals will be available for those observing. Dinner will be served at sundown in Ezra Stiles. Breakfast bag will be provided each evening for the following day.

Allergies & Dietary Restrictions

We need to know

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

Awareness is still needed



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BBQ

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

2017 Summer

Extras

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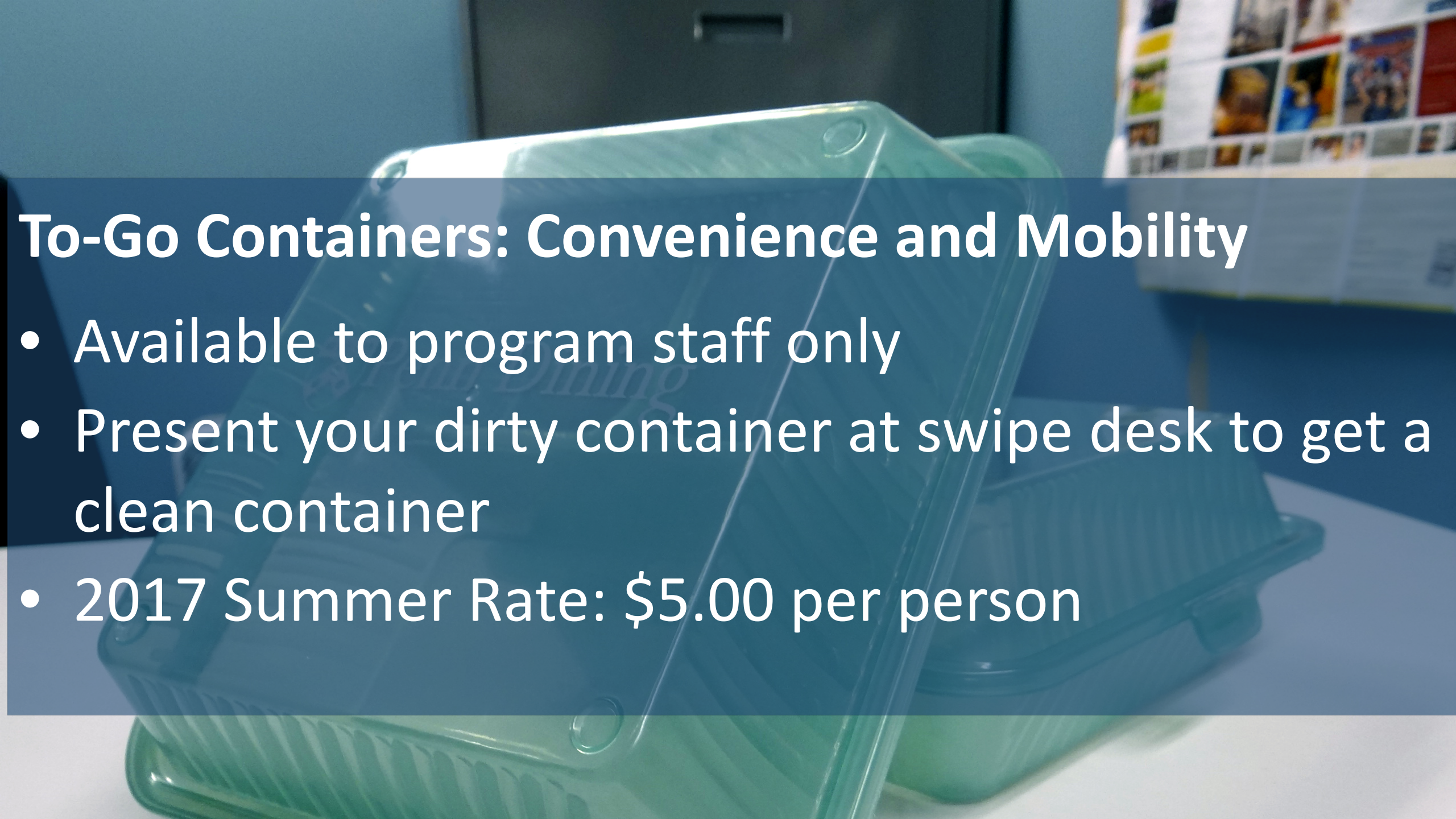
Birthday Cakes

- 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