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*a division of Yale Hospitality*

**HOW ARE WE GOING TO EAT AFTER COVID-19?**
Yale Hospitality Update

Current Operations

- Yale Catering service operations shut down March 13. Our team is still planning!
- Yale Hospitality CSC, Trumbull College and Select Retail Remain Open
- Continue to feed our students, staff, faculty, and community with safe nutritious and delicious meal offerings
- Since the launch of limited operations, we have served over 34k meals to support students who remain on campus, first responders and community members in isolation
- 36,000lbs of fresh produce donated to our community partners: DESK, Haven’s Harvest and Loaves & Fishes
We Will Recover…

Our Return to Campus
- Awaiting guidance on official return to campus
- How we can safely meet together
- What events & foodservice look like

In the Meantime…
- Gathering Best Practices
- Developing Menus
- Researching Packaging and Technology
- Impact on Sustainability
- Creating Safe Layouts for both Front & Back of House
- Enhanced Safety & Sanitation Training
## Catering Offerings | What will it look like when we return?

<table>
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<tr>
<th>Phase 1</th>
<th>Phase 2</th>
<th>Phase 3</th>
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| • **Drop Off/Touchless** Catering Only  
  • Individually Packaged Meals  
  • NO Buffets, Bulk Beverage Service, Receptions, Plated Meals  
  • Compostables Only | • Introduce Buffets with individually packaged items  
  • Introduce Plated Meals and **Serviced** Beverages  
  • Compostables preferred, China introduced  
  • Event Space and BOH areas must meet social distancing guidelines | • Introduce **Serviced** Buffets  
  • Introduce limited touch receptions  
  • Event Space and BOH area must meet social distancing guidelines |

### All Phases
- Prioritize Health & Well-Being of Staff and Guests
- Face Mask & Gloves following CDC/FDA Guidelines
- Enhanced Hygiene & Sanitation Protocols and Training

### And Beyond
- Social Distancing Guidelines Relaxed
- Enhanced Hygiene and Sanitation Protocols Remain
- All catering services available
What Can You Do Now?

No One Size Fits All Solution

Examine each event on case by case basis

- Does the event need to take place in person or can we move it to a digital format?
- Does the event space we have in mind accommodate our attendees AND partners with proper social distancing?
- Has the budget changed?
- Deep Dive of Guest List and Managing RSVPS
- DETERMINE WHAT TO FOOD TO SERVE AT YOUR EVENT
- Survey the attendees for dietary restrictions

Stay In Touch

- Look out for updates from us
- Reach out to your catering manager for the most updated information and to brainstorm ideas