Introduction to MTU Dining Services

Dining Services Encompasses:

- 7 Retail dining locations conveniently located throughout campus
- 3 Residential dining halls
- Concessions
- Catering
- Vending
Our Vision

“Enhance the quality of life at Michigan Tech”
Mission Statement

Our mission is to provide the highest quality dining experience to our students, faculty, staff and community, and to support and service the community of Michigan Tech. Dining Services provides services to strengthen students’ life experience to enhance the learning and teaching environment by promoting nutritional education, diversity, and cultural awareness. As a self-funded auxiliary service, Dining Services encourages sustainable practices, continuous improvement, and manages operations to meet financial objectives.
Residential Dining Overview

- 3 Residential Dining Halls
- “All You Care to Eat” concept
- Buffet style with action stations
- Food is always available during operational hours
- Wide variety of food offerings including international foods, vegetarian and healthy Choices
- Each resident hall has a food service committee
- Special events
Residential Dining Mission Statement

Our mission is to create a quality dining experience which fosters retention of students and enhances the sense of community on Campus. This mission supports our division mission which is 'we enhance the quality of life at Michigan Tech'.
Residential Dining Facilities and Hours of Operation

Wadsworth Hall (Wads)
- Hours: Monday – Friday 7:00am - 6:00pm
  Saturday – Sunday 9:00am - 7:00pm
- Managers: Judy Klutts and Ernie Beutler

McNair Hall
- Hours Monday – Friday 7:00am - 9:00pm
- Manager: John Bramble

Douglas Houghton Hall (DHH)
- Hours Monday – Friday 7:00am - 1:30pm
- Manager: Al Drew
Dining Hall Policy

- Guest Meals
- Valid ID’s needed to enter dining halls
- Senior checkers
- ID’s presented by anyone other than the owner will result in ID being confiscated
- Fraudulent entrance into the dining hall will be reported to Public Safety
- Food is not permitted to be taken out of the dining halls unless a sack lunch was requested or a “Get Well Soon” meal.
Guest Meals

- Can be used in any of the residential dining facilities (DHH, McNair, Wadsworth)
- Must accompany their guest into the dining room and have the checker swipe themselves and their guest in
- Non refundable, and expire at the end of each semester
- When all the guest meals are used, student can purchase meal passes at the front desk of the resident halls for their guests
Meal Plans For Residential Halls

Unlimited

3 Different plans
Can be used in any resident dining facilities (Wadsworth, DHH, McNair)

Per semester and non refundable
Non transferable

Changes to plan can be made up until 2\textsuperscript{nd} week of classes
Meal Plans Residential Halls Continued

Plan, Guest Meals, and Dining Dollars already loaded on their student ids

Unlimited swipes may not be used for guest meals, guest meals must be used
Types of Meal Plans

Three Different Meal Plans All Include

- Unlimited Swipes
- Guest Meals
- Dining Dollars
Difference Between The Meal Plans

Number of Guest Meals and Dining Dollars

- Platinum - $300 Dining Dollars and 16 Guest Meal Passes
- Gold - $150 Dining Dollars and 8 Guest Meal Passes
- Silver - $100 Dining Dollars and 4 Guest Meal Passes
Meal Plan for Hillside Place

Block Plan
- 75 or 150 Meals Per Semester
- No Dining Dollars Included
- No Guest Meals Included
Dining Dollars

- Flexible spending dollars
- Can be used in any of the retail dining locations (except Portage Lake Golf Course par and grill) and vending machines on campus
- Used like a debit card
- Carry over to the spring semester, but expires at the end of the spring semester
- Included in the meal plan
Allergens and Dietary Needs

- All resident dining facilities have gluten free pantries, with gluten free food items and equipment.
- Menu items with any of the “BIG 8” allergens will be identified and posted using icons.
- For dietary concerns please contact management either in person or bake-l@mtu.edu.
Allergen Tips

- Residential dining and dining retail facilities are not allergen free and most common allergens are present in food production areas, and equipment used in preparation of food.
- Self-service areas do present the danger of cross contamination.
- Manufacturers can change formulation without notice.
- It is the guest’s responsibility to observe allergens.
Allergen Icons

- Food Item Contains Eggs
- Food Item Contains Dairy
- Food Item Contains Soy
- Food Item Contains Wheat
- Food Item Contains Crustaceans / Shellfish
- Food Item Contains Peanuts
- Food Item Contains Fish
- Food Item Contains Tree Nuts
Sack Lunches and Get Well Soon Meals

Sack Lunches
✓ Available in all 3 residential dining facilities
✓ Must fill out a sack lunch request form

Get Well Soon Meals
✓ Available to those that are not feeling well
✓ Process – Fill out “Get Well Soon Form” and bring it to an RA. The form allows a friend to use your student id on your behalf to bring a meal back to your room.
Retail Operations

Fusion

• Located in Lobby of the Dow Building
• Featuring – smoothies, grab and go salads, sandwiches, wraps and snacks

North Coast Grill and Deli

• Located on the ground floor of the Memorial Union Building
• Featuring - fresh quick service grill items, “create your own” action station, fresh salads and sandwiches, pizza and grab and gos
Retail Operations

The Library Cafe
- Located in Van Pelt Library on the 1st floor
- Featuring Starbucks Coffee, Espresso, Ice Coffee Drinks, Pastries, Grab Go Salads, Sandwiches, Wraps and Snacks

Coaches’ Corner
- Located in SDC next to multipurpose room
- Featuring – Starbucks coffee, Starbucks Frappuccino, Pastries, Grab Go Salads, Sandwiches, Wraps and Snacks
Retail Operations

Campus Cafe

- Located on ground floor of Wadsworth Hall. Late night option open until 1 am
- Featuring – pizza, burgers and convenience foods

Huski Cafe

- Located at Mount Ripley Ski Hill inside chalet. Open during ski season
- Featuring – grill items, hot beverages, sandwiches and snacks
Retail Operations

Par and Grill

- Located at the Portage Lake Golf Course
- Featuring Grill Items, Sandwiches, Salads and Snacks
Download Tapingo

ORDER & PAY AHEAD
USE CAMPUS CARD
OR CREDIT CARD
PICK UP & ENJOY

#WaitLessLiveMore

@tapingo @tapingogram
Student Food Committee

- Meets monthly
- Committee input helps shape food concepts, menu items, and offering
Employment Opportunities

Students not only earn money but also prepare them for the future by learning universal skill sets:

- Employ over 300 student workers
- Offer flexible hours
- Learn time management skills
- Learn lean principles and continuous improvement skills
- Communication skills with a very diverse staff and customers
- Learn Customer Service Skills

Apply online - https://mtu.joinhandshake.com/login
Birthday Cakes & Care Packages

- Birthday Cakes
- Cupcakes
- Jumbo Cookie
- Rice Krispy Treats
Birthday Cakes & Care Packages

- We ask for 72 hours notice to fill your orders. If you make a request within 24 hours-72 hours we will do our best to fill the request as soon as possible.
- Make sure your student's name, Residence Hall and room number are included in the delivery address.
- Don't ruin the surprise! Be sure to use your email address as the order confirmation email address.
- The order confirmation goes out when the order is processed, not on the delivery date. This confirmation is to let the purchaser know we have received your order.
How To Order Birthday Cakes and Surprises

☐ Go to - [www.mtu.edu/dining](http://www.mtu.edu/dining)

☐ Go to Resources at top or bottom of the webpage

☐ Click on Student Care Packages
More Information

www.mtu.edu/dining
Questions?