



Washington University in St. Louis  
**DINING SERVICES**



# WELCOME TO DINING SERVICES

In today's presentation, we will cover the following topics:

- Who we are
- Where you can dine on campus
- Bear Bucks
- Bottomless Mug

## WHO WE ARE | OUR MISSION

The mission of Dining Services is to provide you with a wide range of easy and delicious **dining options**, make more **healthful choices the easier choices** to better fuel your body and mind, and create an atmosphere



that is **friendly, welcoming and conducive** to interaction with your fellow students, faculty and staff.

## WHO WE ARE | OUR PARTNER

Our dining services partner for over 15 years, Bon Appétit Management Company, is committed to providing you with **fresh, high quality food** that is produced in a **sustainable manner**. Our menus offer diverse cuisines from around the world, and our chefs and staff are accustomed to meeting special dietary needs, including **kosher, halal, vegetarian and allergen-free options**.



## WHO WE ARE | SUSTAINABILITY

Dining Services supports Washington University in St. Louis' strong commitment to sustainable practices.

### FARM TO FORK

Produce, meat and artisanal products purchased from more than 25 local vendors within a 150-mile radius of campus.

### REUSBLE/RECYCLABLE DISHES

We provide compostable/recyclable disposables and reusable dishes at dining locations.

### POWERED BY BIOFUEL

We convert fryer waste oil into biofuel, which powers our campus trucks.

### NO ANTIBIOTICS

Turkey and chicken are produced without routine use of antibiotics. Hamburgers are made with grass-fed beef from cows raised without antibiotics.

### NO ADDED GROWTH HORMONES

Milk and yogurt are produced by cows never given artificial bovine growth hormones (rBGH). Hamburgers are made from cows raised without added hormones.

### 100% FAIR TRADE

Coffee in our cafes meets or exceeds Fair Trade Certified standards and requirements.

## WHO WE ARE | NUTRITION



Look for the Bear Balance icon to denote Bear Balance Meals on menus at dining facilities around campus. Bear Balance meals include:

- 2 oz. serving of lean meat/poultry/fish or plant protein OR 1 cup low-fat dairy
- 2 oz. serving of whole grain
- 1 3/4 cup serving of fruit and/or non-fried vegetable

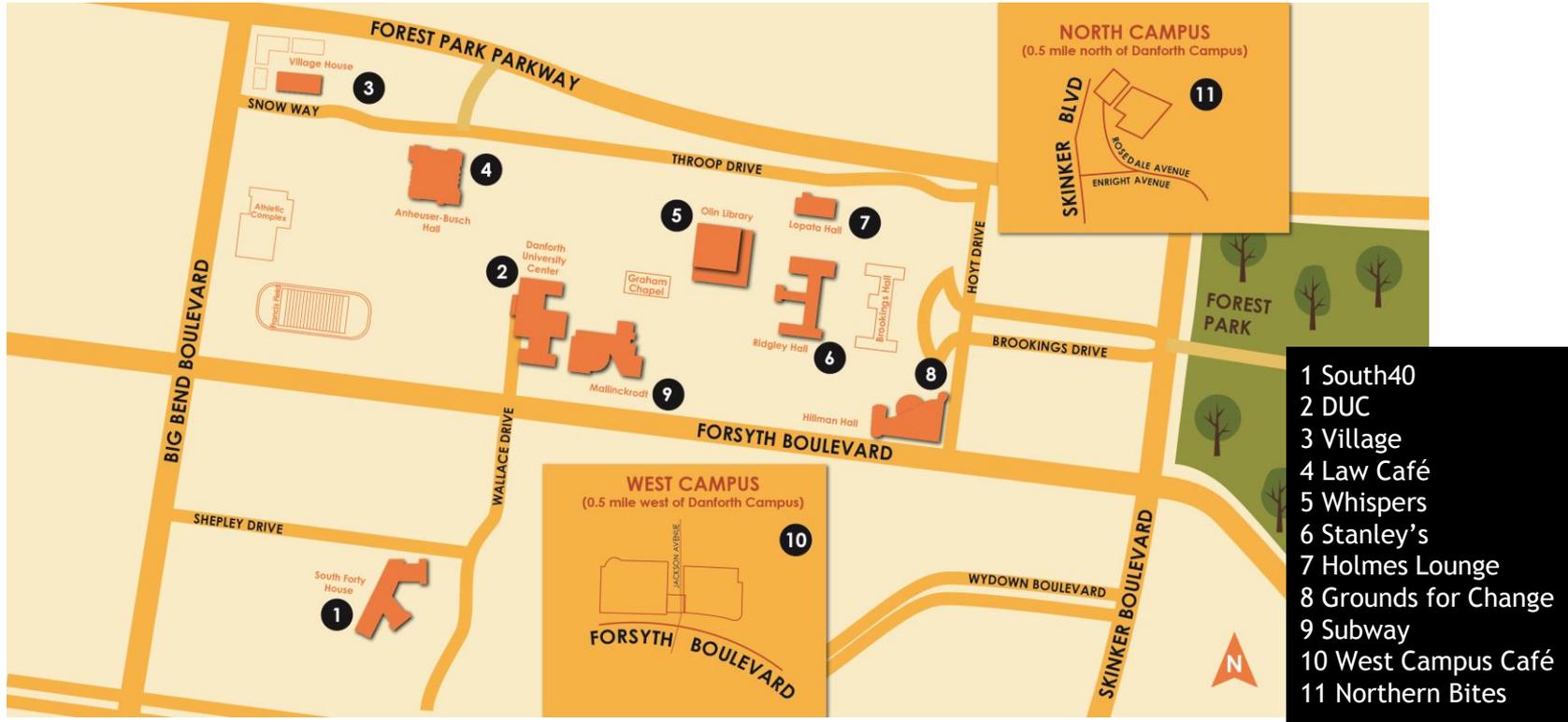


You will find the Connie's Choice icon on menu items at the DUC, Village, Bear's Den and in grab-and-go cases around campus. Connie's Choice icons meet the following criteria:

- 20-35% of calories from fat, with less than 10% being from saturated fat
- Lower amounts of sodium in an effort to consume less than 2,300 mg per day
- Entrées, sandwiches, and meals that contain lean meat or plant-based protein

For nutrition questions, please contact the Director of University Nutrition, Connie Diekman, RD at [connie.diekman@wustl.edu](mailto:connie.diekman@wustl.edu)

# DINING ON CAMPUS | OUR LOCATIONS



## DINING ON CAMPUS | DUC

The Danforth University Center (DUC) houses several dining options for the WUSTL community.

**Café Bergson** serves Kaldi's coffee and teas, hot breakfast sandwiches, house-made pastries and desserts, Jamba Juice smoothies and grab-n-go meals.

The **DUC Servery** includes six stations that offer a variety of cuisine:

- **1853 Diner:** a classic American grill serving burgers, sandwiches, and grilled favorites
- **Wash U Wok:** Asian-inspired station serving stir fry and dim sum
- **Trattoria Verde:** pizza, soups, and made-to-order salads
- **DeliciOSO:** made-to-order burritos, tacos and quesadillas
- **Comfort Station:** daily comfort meal
- **Vegetarian Station:** daily vegetarian meal

**Ibby's Bistro** is a full service restaurant open for lunch and dinner. Reservations are encouraged at [ibbys.wustl.edu](http://ibbys.wustl.edu).



## DINING ON CAMPUS | SOUTH 40 AND VILLAGE



There are two main residential dining facilities on campus serving the South40 and the Village.

The South40 includes **Cherry Tree Café**, the **Bear's Den**, and **Paws & Go Market**. Offerings include deli sandwiches, a grill, made-to-order stir fry, made-to-order pasta, pizza, a kosher station, and a global cuisine station.

The **Village Café** includes a grill, deli, made-to-order stir fry and comfort station, as well as the **Coffee Connection** and **Millbrook Market**.

## DINING ON CAMPUS | CAMPUS CAFÉS

Located in Hillman Hall, **Grounds for Change**, serves Chronicle Coffee and espresso, fresh-squeezed orange juice, house-made pastries and desserts, soups, grab-n-go meals, and a daily changing lunch menu.

**Holmes Lounge**, located in Ridgley Hall, serves freshly carved meat selections, paninis and wraps, soups, pastries and Kaldi's coffee and espresso.

At **Stanley's** in Lopata Hall, you can enjoy fresh sandwiches and wraps, soups, salads, grab-n-go meals, coffee and more.

**Law Café**, located in Anheuser-Busch Hall, serves tossed-to-order salads, freshly baked pizzas, daily comfort specials, soups, a carvery station, grab-n-go meals and Kaldi's coffee and espresso.

A **Subway** restaurant is also located on the first floor of Mallinckrodt Center.

**Whispers Café** is currently closed for renovations and will reopen at the start of the spring 2018 semester. Located in Olin Library, Whispers will serve coffee and espresso, grab-n-go meals, sandwiches and more.

## DINING ON CAMPUS | OTHER CAMPUSES

If traveling to either North or West Campuses, be sure to check out our cafés located there.

**Northern Bites**, located at North Campus, serves coffee, grab-n-go meals, soups, a daily comfort meal, and house-made pastries and desserts.

**West Campus Café** serves made-to-order flatbreads, sandwiches, grab-n-go meals, soups, coffee, and house-made pastries and desserts.



## BEAR BUCKS

Bear Bucks is a cashless system on the WU ID card which can be used to make purchases on and off campus. On-campus purchases made with Bear Bucks are exempt from sales tax.

Bear Bucks are accepted on all four Washington University in St. Louis campuses as well as select off-campus businesses. Washington University in St. Louis receives a small percentage of sales associated with Bear Bucks, which it uses to cover administrative costs to operate the program.

For more details: [card.wustl.edu/bear-bucks/](https://card.wustl.edu/bear-bucks/)

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**Bear Bucks**

[card.wustl.edu](https://card.wustl.edu)



## **BOTTOMLESS MUG**

Love your coffee? With your purchase of a bottomless mug membership, you'll receive UNLIMITED brewed coffee at any WUSTL Dining Services coffee location on campus for the entire 2017-18 academic year.

Choose from either a travel mug or a ceramic mug. Memberships are available at any WUSTL Dining Services coffee location and can be purchased with meal points, cash or credit card.

# RESOURCES:

**[dining.wustl.edu](https://dining.wustl.edu)**

for location hours, menus, events, and more details

**[dining@wustl.edu](mailto:dining@wustl.edu)**

**(314) 935-7098**