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
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.
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.
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.

**REUSABLE/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.
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
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.
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.
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 CAMPUS

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 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/
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:

diningservices.wustl.edu
for location hours, menus, events, and more details

diningservices@wustl.edu
(314) 935-7098