

DINING SERVICES

East Falls Campus

Presentation Overview

- Dining at Jefferson
- From Scratch Cooking
- Local Food Purchases
- Ravenhill Dining Hall
- Common Thread
- Ted's Place
- Tuttleman Cafe
- Allergen and Dietary Accommodations
- Connect with Us!



Sara Lockard

EAST FALLS DINING SERVICES, SENIOR GENERAL MANAGER



Sara.Lockard@jefferson.edu




215-951-2927

Jefferson East Falls Dining Services knows that food is a priority for many college students.

Here on campus we prepare meals that are fresh, made-from-scratch and cooked in small batches. Menu offerings change daily incorporating seasonal items and special themed events.

Our programs are customized to the needs and wants of our students here on campus with a high focus on quality food and service.



In our kitchens on campus you will find REAL Chef's who have a passion for creating innovative meals from scratch for our guests

- Our pizza dough is freshly made from scratch daily

We make OVER 750 pounds of pizza dough a week on campus!

- All of our chicken and fish is hand-breaded by our chefs

On Chicken Finger Thursday we serve over 350 pounds of hand-breaded chicken!

- Our soups and sauces are made from scratch, from fresh stock using vegetable scraps from our kitchens



FROM SCRATCH

- Our fresh-cut French fries are made from whole, fresh-from-the-farm potatoes
- Vegetables for our salad bars, sides and entrees come to us from their whole state and we hand cut them in our kitchens
- Our in-house bakers make their own cookie dough, cakes and other baked goods from scratch daily

The most popular cookie on campus is Chocolate Chip!



- **We LOVE Local!**
 - Through Our FarmSource Program we sourced over 22% of our food purchases locally last year. That's over \$421,740 dollars spent.
 - Local Means...we purchased produce, dairy and artisan products from 250 miles of the East Falls Campus and meats from 500 miles
- **Local Partners Include**
 - Clemmens Food Group for all our Hatfield Bacon, Ham and Sausage Products, Hatfield, PA
 - Godshalls Turkey Bacon, Telford, PA
 - Wawa Dairies, Wawa, PA

The logo for FarmSource features the word "FARM" in a bold, green, sans-serif font. The letter "O" in "SOURCE" is replaced by a red tomato with a green stem and leaf. The word "SOURCE" is in a bold, red, sans-serif font.

More Local Partners!

- Crust Vegan Bakery, Manayunk, PA
- Tasty Twisters Pretzel Factory, Roxborough, PA
- Lancaster Farm Fresh Co-op, Lancaster, PA
- Common Market Mid-Atlantic, Philadelphia, PA
- Amoroso's Baking Company, Bellmawr, NJ
- And MORE!

Fresh
TASTES BEST

JOIN US EVERY FRIDAY IN OCTOBER
FOR A LOCAL PRODUCE SAMPLING

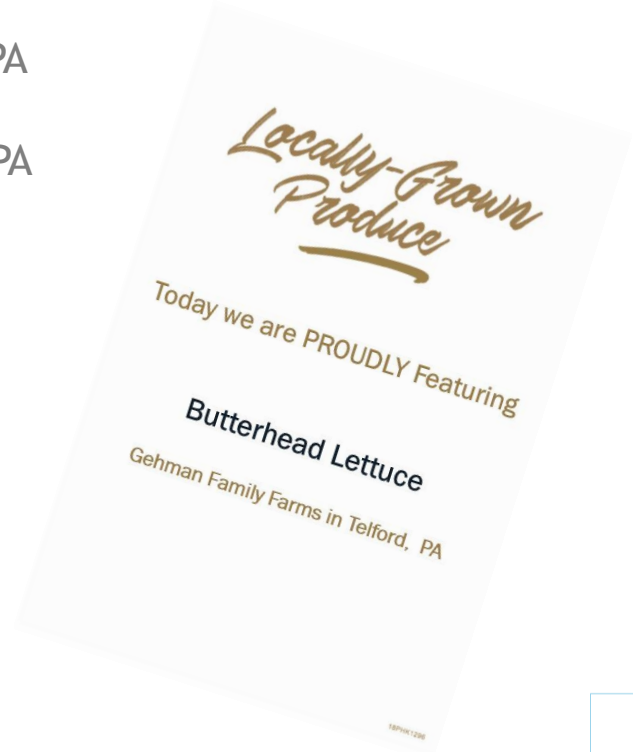
Friday, October 4th: Local Apples

Friday, October 11th: Local Lettuce with Homemade Vinaigrette Dressing

Friday, October 18th: Local Root Vegetables

Friday, October 25th: Wildcard Local Tasting! Try Something Unique from Common Market or Lancaster

COMMON THREAD, 12:00PM



Where to Dine on Campus?

- Ravenhill Dining Hall- our all-you-care to eat dining room located on Ravenhill Campus
- Common Thread- our retail location found in Kanbar Campus Center
- Ted's- a smaller retail location also in Kanbar Campus Center
- Tuttleman Café- a small coffee shop in the Tuttleman

Ravenhill Dining Hall



All-you-care-to-eat dining facility where you will enjoy menu offerings from:

Parkside Diner, our homemade, comfort style entrée selections
Bravissimo, our made to order action station, home to the popular omelet bar at Weekend Brunch!

Pepperazzi, our Pizza Station

Deli, custom made to order sandwiches, wraps and paninis

The Grill featuring fresh, never frozen burgers, hand-cut fries, cheesesteaks, vegan burgers and daily specials

Salad Bar, offering a assortment of freshly cut vegetables and homemade dressings

Also Offered Daily, assorted bagels and breakfast pastries, beverages including non-dairy options, fresh baked goods, ice cream and more

Ravenhill Dining Hall

Also offers Late Night Dining Sunday- Thursday 8:30pm-11:00pm featuring, Stromboli, Grill Specials and Smoothies

Home to our smaller convenience store the RamShack

Ravenhill features Chef's Tables and Theme Meals frequently throughout the year

*Chef's
Table*
...



**JOIN US EVERY THURSDAY IN
OCTOBER AT RAVENHILL**

WAYNE BROOKS

Chef de Cuisine, Ravenhill Dining Hall

Will be creating dishes using fresh local ingredients every Thursday in October at Noon

Join Us Thursday, October 24th for Made to Order Harvest Chowder!

Common Thread

Today is...

CHICKEN FINGER THURSDAY



CHICKEN FINGERS... \$4.75

WITH FRIES... \$5.75

WITH SALAD... \$4.95

GLUTEN FREE, VEGAN AND HALAL CHICKEN FINGERS ARE ALSO AVAILABLE

GLUTEN FREE, VEGAN AND HALAL CHICKEN FINGERS ARE ALSO AVAILABLE—PLEASE ASK

The main retail facility on campus featuring:
Salad by Design, our custom, made to order salad bar offering 5 lettuces, over 50 topping choices and 5 homemade dressings daily!

Action Station, a made to order station offering custom dishes every meal

The Grill, made to order cheesesteaks, chicken cheesesteaks, fresh-never frozen burgers, grilled chicken, beyond burgers, hand cut fries and daily specials including “Chicken Finger Thursday!”

The Deli, made to order sandwiches, wraps, and paninis
Trendy Station, our feature station that changes weekly.

Popular offerings include Zoodle Bowls, Mediterranean Bar and Build-your-own-soup bar

Also Offering home cooked entrees, freshly made soup and chili and baked goods daily



Common Thread

is also home to Common Thread Express!

Common Thread Express is our easy and convenient online order system! Offering freshly made grain bowls with made from scratch ingredients and sauces students have the ability to order their custom bowl online and pick up at their chosen lunch time Monday-Friday 11:00am-3:00pm



TED'S PLACE

Ted's Palace is our combination Starbucks, Pizza Shop and Convenience Store Located on the second floor of Kanbar Center

Featuring

We-Proudly-Brew Starbucks Hot and Cold Beverages, including Frappuccino's Freshly Made Pizzas, Sandwiches and Late Night Pasta and Quesadilla Specials

Full Convenience store offering students favorite snacks, beverages and more On the go! products, our made in house, grab and go items ranging from a Chicken Caesar Wrap or Buffalo Chicken Salad to homemade Dunkaroo Dip!



TUTTLEMAN CAFÉ

Tuttleman Café can be found on the second floor of Tuttleman Academic Building

Featuring
Freshly Brewed Coffee and Hot Tea,
On the go! Items including our
Go! Greens Salad in a Jar



ALLERGEN AND DIETARY REQUESTS

- **We want to meet with YOU!**
 - When you arrive on campus for a visit or move in day the dining services team wants to meet with you to get a plan in place on how to best meet your allergen and dietary needs while on campus
- **Allergen Awareness**
 - Menus items are clearly labeled with the Top 8 allergens
 - We also carry dairy free, soy free and nut free options
 - We do not allow any peanut or tree nuts in cooking or in self serve service points
- **Dietary Requests**
 - All Dining Services offer a wide variety of Vegetarian, Vegan and Gluten Free Foods. Vegan and Gluten Free Desserts, Pizza Crusts and more are available in service points or upon request daily

BE ON THE LOOKOUT FOR OUR
NEW ALLERGY AND LIFESTYLE ICONS!



FOOD ALLERGY GUIDE

YOUR SAFETY IS OUR TOP PRIORITY

... A NEW START

We understand that starting college is a big step, and it's not any easier with a sensitivity or food allergy.

Young adults remain at the highest risk when it comes to allergic reactions. Not because of their immune systems, but because they're becoming truly independent.

Oftentimes, the last thing students want to do is draw attention to themselves. We always take the individual into consideration, with safety as our #1 priority. Whether the student prefers to exchange private emails with our dining team around menus and questions, or is comfortable checking in with our team during service, we'll work with them to navigate all dining options, with clear signage and information available every step of the way.

... OUR KNOWLEDGE

Our managers and chefs are trained in gluten education and food allergies by AllerTrain™, a nationally recognized organization which is accredited by both the American Culinary Federation and the American Dietetic Association. In addition, ServSafe™ trains our team members on food safety. Our managers are trained to identify the signs of an allergic reaction, and are also first aid and CPR certified.

... OUR PROGRAM

KEEP US IN THE LOOP

For any guest with an allergy or other dietary restriction/concern, we ask that they let the General Manager and Executive Chef of the dining team know. To most thoroughly address our guests' needs, we are happy to discuss our cooking procedures, provide a tour of the dining facilities, and answer any questions the student might have.

While signage is created to indicate the presence of the top eight allergens which account for 90% of reactions in the United States, making the dining team aware of your individual dining needs and preferences allows us to better understand our audience as a whole and customize the menu as extensively as possible. It also allows us to communicate this information to every dining team member.

WHAT TO LOOK FOR

Look for these icons anywhere daily menus are posted, and within the dining space during service where daily offerings are labeled.

For catering, box lunches, or to-go orders, containers with any of the allergy-friendly meals will be clearly marked.



WHERE TO GO

We take measures to ensure that an allergy-friendly zone is available to our students and guests within our dining spaces. These zones are separate from all other equipment and food, but are discreet and blend in with the service space.

BEHIND THE SCENES

To help prevent cross contact in the kitchen, we have developed special equipment designed for allergen control, which is used in all preparation. All equipment designed for allergen control is immediately washed and stored after each use in a separate location to avoid future contamination.

Please note that due to the nature of our kitchens, we can never absolutely guarantee the absence of any allergens.

... QUESTIONS OR CONCERNS

Please reach out to a member of the dining team with any questions, or to request more information.

Before placing your order in any dining space, please inform the person in charge if you or anyone in your party has a food allergy or sensitivity.

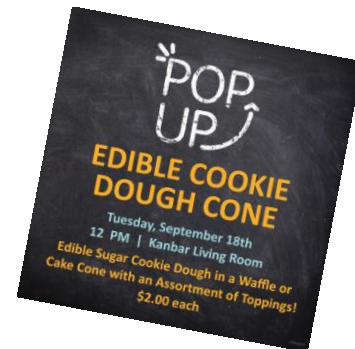
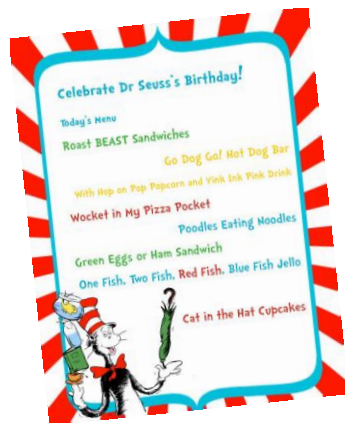
CONNECT WITH US!

DON'T MISS OUT ON WHAT IS HAPPENING ON CAMPUS!

Students can stay in touch with Dining Services through our FoodU App or Instagram!

The FoodU app is the easiest way to see what our daily menus are for all locations, keep up on special events and order Common Thread Express

Our Instagram @Jefferson_East_Falls_Dining keeps students in the know of all our special themed meals and days





Jefferson

Thomas Jefferson University