

ABOUT BON APPÉTIT

UNW partners with Bon Appétit Management Company to provide dining services for our community.

- successful at keeping student meal plan costs low
- responsive to the needs and desires of our students
- great management staff that supports who we are, our mission, and our dining philosophy exceptionally well
- high employee performance standards as well as strong safety and cleanliness standards
- standard for food quality is top in the industry



A sustainable future for food service means flavorful food that's healthy and economically viable for all, produced through practices that respect farmers, workers, and animals; nourish the community; and replenish our shared natural resources for future generations.

— Bon Appétit Management Company's definition of sustainability

Bon Appétit follows many kitchen principles to assure the highest level of food quality and the most flavorful, nutritious options for our guests.

Our culinary standards can be found online at:
northwestern.CafeBonAppetit.com/wellness



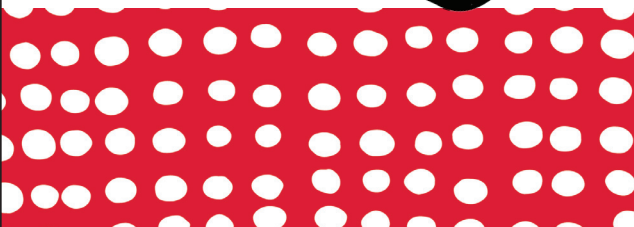
MEDICAL DIETARY ACCOMMODATIONS

Bon Appétit is able to accommodate most medical dietary needs. We have an extensive menu without gluten-containing ingredients program and the ability to work with other food allergies and restrictions.

To initiate conversation and start the process to determine the best way to meet your needs, please contact:

Jane Goedeke
Director, Event Services
jegoedeke@unwsp.edu or 651.631.5107

Elliott Meier
General Manager, Bon Appétit
ejmeier@unwsp.edu or 651.631.5232



UNIVERSITY OF
NORTHWESTERN
ST. PAUL

2023-2024 DINING SERVICES

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®



bonappetitunwsp



WELCOME TO DINING SERVICES AT UNW

Dining Services are a major part of campus life at Northwestern, serving thousands of meals each week to our students, faculty, staff, and visitors. We invite you to join us. Experience great food and share great company!

Our dining program is intentionally structured to support the philosophy that dining is a big part of building community and fellowship with one another.

To help our students more fully enjoy all of the dining options that are offered, meal plans have been designed to provide maximum flexibility. Items are offered a la carte in all of our dining locations. Students use dining funds, a declining balance system, to make purchases in the location and at the time they prefer.

WHERE TO EAT

For hours, menus, recipes, wellness tips, and more...visit
NORTHWESTERN.CAFEBONAPPETIT.COM

THE DINING CENTER

Located on the second floor of Billy Graham Center, **THE DINING CENTER** offers seasonal choices for breakfast, lunch, and dinner. Stations throughout the café offer a wide variety of food, from chef-carved meats with home-style casseroles to creative vegan entrees to pan-Asian cuisine. The café also features two soups made in house daily, an extensive fruit and salad bar, and a selection of outstanding made-from-scratch desserts.

THE HERITAGE CAFÉ AND COFFEE SHOP

Located on the main floor of the Billy Graham Center, **THE HERITAGE CAFÉ** offers Tiny Footprints Coffee, specialty drinks, blended smoothies, fresh baked pastries, premium Chocolate Shoppe ice cream, as well as convenient grab 'n go sandwiches, wraps, and salads.

EAGLE'S NEST

Located in Robertson Hall, **EAGLE'S NEST** features a variety of fresh options as well as snacks, and an expanded Convenience Store. Visit the grill for burgers, fries, chicken, and fish sandwiches. The Eagle's Nest is also a popular place to stop for a freshly made smoothie, weekend and late night snacks, or ice cream.

HOW DO OUR MEAL PLANS WORK?

- Food purchases are a la carte.
- Purchases can be made in any of our three dining locations on campus.
- Each student has a Dining Fund balance from which purchases are deducted much like a debit card.
- The student's ID card is what they use to access their Dining Funds at the register.
- A 20% discount is applied at the cash register when using Dining Funds.
- Sales tax is not charged on purchases made with Dining Funds.
- Dining Funds can be used at any time during the semester.
- Additional Dining Funds can be purchased in increments of \$100 at any time during the semester. These funds have all the same benefits of the student's original dining funds.
- Unused Dining Funds carry forward from Fall to Spring Semester provided the student is assigned a meal plan Spring Semester. Unused funds are forfeited at the end of Spring Semester. If a student is enrolled in Summer Session, leftover funds may be used during the summer.

MEAL PLAN REQUIREMENTS PER SEMESTER

	DINING FEE	DINING FUNDS	TOTAL PER SEMESTER
RESIDENTIAL STUDENTS:			
FIRST YEAR STUDENTS	\$464	\$1860	\$2324
OTHER STUDENTS	\$363	\$1460	\$1823
STUDENTS 21 OR OLDER AS OF FIRST DAY OF FALL SEMESTER	\$74	\$298	\$372
COMMUTER STUDENTS:			
FIRST YEAR STUDENTS	\$80	\$320	\$400
OTHER STUDENTS	\$74	\$298	\$372

RESIDENTIAL STUDENT – any student living in University of Northwestern residence halls.

COMMUTER STUDENT – any student living off-campus seeking a Traditional Undergraduate degree and taking 12 or more credits, including both traditional undergraduate and undergraduate pathways credits. Commuter Students seeking a traditional undergraduate degree who are taking fewer than 12 credits are not required to have a meal plan, but may choose to have a plan. If a commuter student has class on campus fewer than two days per week, they may apply for an exception to the requirement. PSEO students who are commuting are not required to have a meal plan, but may choose a PSEO meal plan.

FIRST YEAR STUDENTS – for Fall Semester will continue to be classified as First Year Students for Spring Semester. Students who begin as first year students in the Spring Semester will be considered First Year Students for Spring Semester only. *Transfer Students* are not considered First Year Students.

DINING FEE – this fee covers utility costs, facility maintenance costs, equipment purchases and repairs, and administrative costs for our dining program.

DINING FUNDS – these are the funds students use to purchase food in any of the dining locations on campus. Any student with a meal plan can add dining funds at any time during the semester in increments of \$100, without paying an additional dining fee.

PLANNING

With a declining balance, a la carte system, it is important to plan your use. Following are a couple of options to consider when planning how to use your meal plan:

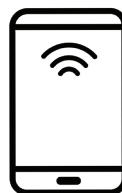
1. Plan by the number of days you will be eating during the semester.
(Generally 85-100)
Example: \$1860 in dining funds/90 days = \$20.67 per day.
An average meal runs between \$9 and \$11.
2. Plan by the meals per week. A semester is 16 weeks.
Example: \$1860 in dining funds/16 weeks = \$116.25 per week.
\$116.25 can provide 10 meals/week at \$11.63 per meal.
OR 12 meals/week at \$9.69 per meal.

Dining plans are customizable. Students can add dining funds to make a larger plan. This can be done in increments of \$100 at any time during the semester through myUNW.

It is also very important for students to plan time to eat in their schedule!

GET APP - MOBILE ORDERING

Order from your phone and pick-up just outside The Dining Center!



DOWNLOAD THE APP
get.cbord.com/unwsp

USERNAME

enter your Northwestern email address
- without @students.unwsp.edu

PASSWORD

use the same as what you login into your email with

