

Dear Woodbury students:

We are very excited to be able to welcome you to campus! As you'd expect, we're implementing some serious sanitation and service measures to ensure you can dine with us as safely and comfortably as possible. We'll go into those in more detail later.

While COVID-19 safety is a key priority, it is not our only one. We still believe that food has an important role to play in individual wellness and in building culture and community here at Woodbury. Our chefs will still be cooking from scratch, using fresh local and seasonal ingredients that meet our sustainability standards. (We were thrilled when the Humane Society of the United States ranked Bon Appétit the #1 food service company, the only one with an A+ grade, in their recent Food Industry Scorecard!)

In addition, you will continue to find abundant plant-forward, vegetarian, and vegan options as well as ones that are made without gluten-containing ingredients every day. If you have a food allergy or other dietary restriction, please reach out to the Dean of Housing, Shannon Savage, and we will work with Student Affairs to make sure you can enjoy plenty of delicious food, safely, with us.

[Shannon.Savage@woodbury.edu](mailto:Shannon.Savage@woodbury.edu), [Philip.Haskins@Woodbury.edu](mailto:Philip.Haskins@Woodbury.edu)

## FAQs for Woodbury University

### **So basically, how is dining going to work?**

At Woody's Cafe, you'll find a "starting table" at the entrance. Peruse the menu, and then choose a line to stand in (6 feet apart please!) — such as grill, deli, entree or salad. Each line will have enough options, including side dishes, to make a complete meal.

We are setting up the stations in the cafés for speed, with many popular items prepackaged, to reduce the number of decisions being made when ordering, and therefore reduce everyone's time in line and thus crowding. We are also hoping to implement an order-ahead-and-pick-up option for a limited menu ASAP; stay tuned.



### **What's the deal with masks and seating?**

We'll be wearing masks while serving you. Residents will be required to wear a face mask covering whenever they leave their dorm room

Woodbury is requiring students to wear masks in lines and while walking around in the café — we will also have some directional wayfinding to reduce crowding — and to remove them only while eating. We are offering takeout containers to encourage people to dine outside the café.



For those who choose to eat in, seating has been reduced by about 75%. There will be plexiglass partitions separating individual seats at each table and sanitize-me/just-sanitized signs indicating a seat's status for you. Please do not rearrange furniture or remove plexi dividers.

### **What's happening with the self-serve salad bar, condiment station, soda station, etc?**

We're happy to serve you! All self-service items are being reconfigured to be served by our staff.

- **Salad bars:** At Woody's, we will be offering some popular combinations in ready to grab versions. All stations will have side green salads available, and daily specials for composed salads.
- **Condiments:** Ketchup, mustard, hot sauce, soy sauce etc are moving behind their stations, ready to be given to you in packets or a small cup.
- **Silverware:** Reusable silverware for dining in or plastic to-go silverware will be provided with each meal.
- **Beverages:** Staff will dispense coffee for you. All other beverages will be bottled and served out of coolers. Sorry, no outside containers will be allowed. We may also have attendants at bottled beverage coolers during peak periods to reduce touching of door handles. [TBD by Health department]

### **Can I still get Made Without Gluten-Containing Ingredients meals? Where have the packaged gluten-free items gone?**

MWGCI and gluten-free items will be available, by request from behind the appropriate station. For example, the deli and grill will have GF breads. The larger selection of packaged items will still be displayed and available for guests.

### **I am vegan/vegetarian, where do I look for items?**

We will have vegan and vegetarian options available throughout the cafés, always incorporating these into our regular menus for all stations

## So ... what's going to be available where and when?

View all our café's current hours of operation and menus at [woodbury.cafebonappetit.com](http://woodbury.cafebonappetit.com)

- **At Woody's Café you will find:**
  - Premade entrée salads and daily soup selections served by staff
  - Selection of favorites plus specials from the Grill/Deli, and Entrees
  - We will still have a Pure Fare station for those with food allergies, served by staff
  - Desserts, pastries, and fruit will be available from the entrée station at breakfast, lunch and dinner

## What other COVID-19 safety measures are Bon Appétit dining staff taking?

- **All dining employees will wear masks and gloves at all times.**
- **All staff are going through COVID-19-specific training** designed by sanitation experts and updated regularly as new issues emerge. Topics covered include proper disinfection, the use of personal protective equipment (PPE), physical distancing protocols, and more, and are integrated with food safety and sanitation protocols.
  - Team members wear "I'm Trained" buttons to let you know they're up to date on all safety measures.
  - A café supervisor will be designated for each meal period to maintain physical distancing by guests and to ensure staff follow cleaning/disinfection protocols and schedules.
  - Separate workspaces for food preparation will allow for required safe physical distancing (6-ft rule) between colleagues.
- **Amped-up cleaning and sanitation schedules** with clearly detailed procedures that meet or exceed all local guidelines and national best practices. This includes frequent disinfection of high-touch surfaces, including wiping down tables and seats between



guests, disinfecting all highly touched areas such as door handles after every meal period

- **Pre-shift wellness screenings for employees** in alignment with local regulations, which include no-contact temperature scans and daily interview questions.
- **Decision tree and step-by-step action plan** for unit managers who have employees who are sick or who may have had contact with someone diagnosed with COVID-19. (Bon Appétit offers paid sick leave to all employees.)



### **I have a question you didn't answer! Who can I ask?**

- Contact me, General Manager Philip Haskins [philip.haskins@woodbury.com](mailto:philip.haskins@woodbury.com), 818 252 - 5175.
- Use [the form on our dining website, woodbury.cafefonappetit.com](http://woodbury.cafefonappetit.com)

Thank you for reading — we look forward to seeing your “smizing” faces in August!

Philip Haskins

General Manager

[Philip.Haskins@Woodbury.edu](mailto:Philip.Haskins@Woodbury.edu)

818 252 5175