

# FRESHMAN 18 PLAN FAQ

All students living in a Rose-Hulman residence hall are enrolled in a residence hall meal plan. All freshmen are required to take the Freshman 18 plan.

## So how does it work?

The freshmen 18 plan provides 18 meal swipes per week plus \$100 declining balance dollars per quarter. A meal or card swipe ("swipe") is an all-you-care-to-eat (AYCTE) meal at the Vonderschmitt Café during normal operating hours. One swipe can be used per meal period. If not used, the meal swipe is forfeited.

## Meal Period Hours on freshmen 18 Plan

Monday– Friday	Saturday
Breakfast 7am – 10am	Brunch 10am – 2pm
Lunch 11am – 2pm	Sunday
Dinner 5pm – 8pm	Brunch 10am – 2pm
	Dinner 5pm – 8pm

Breakfast, and brunch swipes can only be used in the Vonderschmitt Café, located in the Mussallem Union. Lunch and Dinner swipes can be used in the Vonderschmitt Café, Chauncey's or Rose Garden Café.

## What are Declining Balance ("DB") Dollars?

Each quarter, \$100 declining balance dollars are pre-loaded onto the student's I.D. DB can be used at any of the retail dining locations, coffee shops, convenience store or grab-n-go outlets. Whether you are in need of a pick-me-up smoothie at Beanies or a late night meal at Chauncey's, the DB dollars are available to use. You may also add funds to your account if you run low. Unspent DB dollars are forfeited at the end of each quarter. DB dollars are not refundable.

## Why isn't a meal swipe included for Saturday dinner?

It is a Rose-Hulman tradition that Saturday dinner is an opportunity to socialize and create memories with your floors. Many times, the floors organize off campus dining adventures. But if on campus is preferred, Chauncey's is open every Saturday, 4pm – 9pm. Debit, credit and DB may be used by freshmen for Saturday dinner meals at Chauncey's.

## What if my child has allergies or dietary restrictions?

Eating a balanced and healthy diet far away from home is a wonderful learning opportunity for college students. The Bon Appetit culinary staff help students meet the challenge by offering a wide variety of nutritious, flavorful meals. Scratch cooking kitchens which use local purveyors and farms.

Our goal is to provide students with the tools they need to be active in the management of their food allergy or food-related medical condition while on campus. We are most effective when we work directly with students themselves. So after you've had a chance to familiarize yourself with campus, **we encourage each student to reach out to us**. Schedule a meeting with the Bon Appetit team to discuss your concerns and develop a plan so you can navigate your dining options. To make an appointment, contact Bon Appetit at 812-877-8830. Visit our website: [www.cafebonappetit.com](http://www.cafebonappetit.com)

If you have a question or notice something that is problematic for your allergy, please notify the Bon Appetit team so they can address your concern. Remember – we won't know there's a problem unless you tell us about it. If we do not hear from you, we believe that you are successfully managing dining on our campus.

Please be aware that Bon Appetit handles all major eight allergens in an open kitchen environment. Products and ingredients may change without our knowledge or may come into contact with other allergens. We cannot assure against this possibility. Guests with food allergies should speak with a manager for assistance with food choices.