



*meal plans
for your
real world*

bon appétit

at university of redlands

dining plans

2015-2016



about bon appétit

Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities and specialty venues. We have over 192 clients with over 400 cafés in 27 states across America.

Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

the bon appétit philosophy

As University of Redland's food service provider, Bon Appétit believes in serving only the freshest food. Food that is made from scratch using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner. We have pledged to take a stand on many issues surrounding our food supply. We believe this responsibility is integral to our value as food providers. We are partners in creating a better world.

Bon Appétit brings made-from-scratch, restaurant style dining to the University of Redlands—the kind of atmosphere that lets you feel right at home. We care about your college experience. That's why we provide quality programs offering a supportive environment that reflects our commitment to your success at the University of Redlands. We are very excited to have you join us here, and we enjoy serving you and being part of your life at the University. Our main focus is you.

we believe...

...that food service serves a much larger purpose for the community. Dining rooms and cafés are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our partnership.



kitchen principles

We strictly adhere to the following principles:

We serve food alive with flavor & nutrition

- Our menus are written weekly by the onsite executive chef based on seasonality and availability of local ingredients
- Seasonal vegetables and fruits are purchased fresh
- Vegetables are prepared in small batches at the last possible minute to ensure freshness
- Healthy options are available at every station and every meal
- Trans-fats are not used in our kitchens

We serve food prepared from scratch

- Soups, stocks, salsas, and sauces are made-from-scratch
- Turkey and beef are roasted in-house daily for deli meat
- Mashed potatoes are made from fresh potatoes
- Cookies and muffins are baked fresh daily

We serve food prepared in a socially responsible manner

- Salmon is wild-caught. We follow the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Turkey breast and chicken are raised without the routine use of antibiotics as a feed additive
- Hamburgers are made from natural ground chuck without antibiotics or added hormones
- Milk is free of artificial bovine growth hormone
- Shell eggs are cage-free and Certified Humane
- Gestation free bacon

Know what you are eating

Look for the Circle of Responsibility icons in all of our venues! Learn how food choices impact the environment, community and your well being at:

www.CafeBonAppetit.com



meal plan options

University of Redlands meal plans are based on a retail, declining balance system. This plan was designed with community, value, sustainability and flexibility in mind. Students may use their Dining Dollars wherever or whenever they wish, including to purchase meals for other students and/or guests. Students will control the balance of their meal plan account by purchasing meals as they see fit.

Dining Dollars are funds held in each student's personal account and are accessible for retail priced menu items whenever any of the dining areas are open. Dining Dollars are distributed twice each year, at the beginning of the fall semester and again at the beginning of spring and are allotted to fund your meal purchases through the fall, spring and mayterm sessions.

The 2015-2016 meal plan options are listed below:

PLAN	DINING DOLLARS
Basic*	\$3,260
Standard	\$3,470
Premium	\$3,900
Premium Plus	\$4,330
Apts/Houses**	\$2,380
Commuter	\$1,850

*Minimum plan for students living in residence halls

**Minimum plan for students living in apartments and houses

reasons a premium or premium plus plan might be right for you

- A regular late night or between meal snacker
- Addicted to the Bulldog Café Chai Latte or Berry Smoothie
- You don't feel right starting the day without a healthy breakfast
- Plan on attending Mayterm
- A regular customer in the Plaza Market for groceries or special dietary needs
- Stay on campus through the weekend more often than not
- You're an athlete and 4,000 calories a day is the bare minimum
- A heavier eater or one who likes the finer things in life... like made to order sushi, University Club luncheon or a prime rib dinner



pacing yourself

One of the most challenging and educational aspects of a declining balance dining plan is learning how to pace your spending over the entire semester. Your initial balance seems like a lot of money, and it's easy to lose track of your purchases since using your Dining Dollars is a cashless system.

How to Pace Yourself:

Register Receipts — Review the receipt given to you whenever you make a purchase using your Dining Dollar account. This will give you an immediate, up-to date balance of how much you have left.

Weekly Pace Sheets — Each day we will post a chart showing daily "on-pace" balances for the day. Just compare the pace chart recommended balance for your meal plan to the actual balance on your register receipt.

Budget for Mayterm — You are responsible for budgeting your Dining Dollars to last through Mayterm if you plan to attend. The weekly pace sheet will show recommended "on-pace" balances for students attending Mayterm and for students who are not. The recommended pace suggests that you save some of your Fall Dining Dollars and some of your Spring Dining Dollars for your Mayterm meals.

dining dollar forfeiture

DCB dollars are never refundable and have no cash value.

Although DCB dollars will carry over from one semester to the next, including May Term (see above), it is the students responsibility to manage their DCB dollars appropriately. All DCB dollars remaining at the end of each academic year are forfeited. Students who permanently withdraw from the University forfeit any remaining DCB dollars. The effective date of withdrawal will be determined by the date used by Student Life during the Exit Interview.



where to eat?

University of Redlands and Bon Appétit are pleased to be serving our made from scratch, restaurant style cuisine at the newly renovated state of the art venues in the Hunsaker Dining Center—be sure to visit all of them. Don't forget, you can use your Dining Dollars at all of these locations!

The Irvine Commons

The recently renovated Irvine Commons is a gathering place for the entire community, designed to showcase a wide range of flavorful, delicious offerings for breakfast, lunch and dinner in a casual dining environment.

Featured venues include Mundo Latino station focusing on meals from many countries in South America, a Classics station featuring home-style items and comfort foods, the roving Pacific Rim venue offering sushi and other specialties from throughout the Asian region, the California Grill, offering hamburgers made with ground beef from cows never given antibiotics or hormones and chicken raised without antibiotics as a routine feed additive, an Exhibition station with sauteed to order entrees, and other menu options including such things as a salad bar, breakfast, pastry, bagel and yogurt bar, home-style soups, freshly baked desserts, and both fountain and bottled beverages. Vegetarian choices will be offered at each venue and at the SURF station, which features ingredients from the Sustainable University of Redlands Farm. Since this is a retail plan, there is no flat fee to eat dinner at Irvine Commons. All entrees and food items are priced individually with a cashier located at each venue eliminating the need to wait in a second line to pay.

Breakfast / Monday-Friday	7:00 a.m. – 9:30 a.m.
Breakfast / Saturday	8:00 a.m. – 10:00 a.m.
Brunch / Saturday-Sunday	10:00 a.m. – 2:00 p.m.
Lunch / Monday-Friday	10:50 a.m. – 1:30 p.m.
Dinner / Monday-Thursday	5:00 p.m. – 7:30 p.m.
Dinner / Friday-Sunday	5:00 p.m. – 6:30 p.m.



where to eat? continued

The Plaza Café

The Plaza Café is the home of the student's favorite PC Subs sandwich menu. An added Ovens concept will feature students' Faves and Roma style pizza available all day, as well as Sizzling Salads at lunch and Pasta Al Fresco at dinner. You choose how big of a slice and pay by the ounce! Also featured are oven burgers and piadini, Italian style "walking sandwiches".

Monday–Thursday	10:30 a.m. – 12:00 a.m.
Friday	10:30 a.m. – 11:00 p.m.
Saturday	2:00 p.m. – 11:00 p.m.
Sunday	2:00 p.m. – 12:00 a.m.

The Plaza Market

Now Featuring Wild Goose Coffee and Rolling Hills Herbs & Annuals

The new Plaza Market showcases healthy, freshly made grab and go meals including hot entrees and abundant salads. A variety of items will be aimed towards Brockton apartment residents such as staples like beans and rice, cage free eggs, cartons of rBGH free milk, fresh picked produce from our local Farm to Fork growers, and many grocery choices for students on restricted diets. There will also be plenty of snacks, your favorite bottled beverages, soups, drip coffee and frozen yogurt. The hot counter features a daily rotation of favorite fried foods like chicken fingers and pot stickers.

Monday–Thursday	10:30 a.m. – 12:00 a.m.
Friday	10:30 a.m. – 11:00 p.m.
Saturday	2:00 p.m. – 11:00 p.m.
Sunday	2:00 p.m. – 12:00 a.m.



where to eat? continued

The Bulldog Café

The Bulldog Café proudly serves direct trade and locally roasted coffee by Klatch Coffee and offers a full espresso drink menu. Stop in for your coffee fix, fresh bakery specialty, delicious fruit smoothie or grab and go meal! Located in the lower level of the Armacost Library.

Monday–Thursday	7:30 a.m. – 11:30 p.m.
Friday	7:30 a.m. – 5:00 p.m.
Saturday	12:00 p.m. – 5:00 p.m.
Sunday	12:00 p.m. – midnight

The University Club

This lovely bistro setting offers California cuisine and features daily entrées and appetizers served by our friendly and professional wait staff. Due to the popularity of the University Club as well as limited seating, we recommend that you call ahead for lunch reservations at ext. 8957.

Monday–Friday	11:30 a.m. – 1:30 p.m.
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FAQs and additional information

How do I use my Student I.D. towards my meal Plan?

You will need to show your photo Student I.D. card to the cashier each time you eat in a University of Redlands café to spend Dining Dollars . . . unless you're paying with cash.

What is "retail" Dining?

Meals are priced on a "retail" or "per item" basis. Using the Debit Dollars encoded on your Student I.D. Card, you'll spend as you prefer for breakfast, lunch, dinner or a late night snack. You're responsible for how much or how little you spend each day. In the real world, this is called living on a budget! Cashiers are located at each food venue. Simply order your meal and give the cashier your card, we'll deduct the cost of the items from your personal account.

Do Dining Dollars expire?

Dining Dollars carry over from fall to spring semester and to Mayterm as long as you remain enrolled, but not to the following academic year. DCB Dollars are never refundable and have no cash value.

Can I share my I.D. card and Dining Dollars with a friend?

Sorry, but no. The Student I.D. card with your photo on it is for your use only to access your personal meal plan. A friend may not borrow or use it, as meal plan access is simply not transferable. So, if the photo doesn't come close to looking like you, the cashier will have to keep it. We encourage you to use your meal card to treat a friend but you must be present to do so.

Can I add Dining Dollars to my account?

Sure...and by converting your cash into Dining Dollars, the sales tax is already covered. Just see a Bon Appétit manager or visit the Bon Appétit office in the Hunsaker University Center to add Dining Dollars to your account. Watch for special promotional offers to get additional Dining Dollar bonuses added to your Dining Dollar purchases.

What if I am sick?

If you happen to get sick and are unable to make a meal, we'll be happy to send a meal home to you. Ask your Resident Life Senior Staff Member, Advisor, or Campus Health Services to notify a Bon Appétit manager; then talk a friend into taking your I.D. Card to the Irvine Commons. We'll pack up your meal and send it with your friend...along with our wish for your speedy recovery.



FAQ, continued

What if I have kitchen facilities in my apartment or at home — does a Meal Plan make sense for me?

Absolutely! The time that you use to shop, plan, cook, and clean up after your meal could be used to study, meet with friends, or just have fun. Bon Appétit food is made-from-scratch daily by the onsite executive chef who designs menus weekly based on the community's food preferences as well as seasonal availability. A dining plan simply makes dining EASY! If you are one who just loves to cook, the new Plaza Market offers groceries, bulk foods and farm fresh fruits and vegetables from our local growers.

What if I want to change my dining plan?

Meal plan changes are allowed until the second Friday of the fall and spring semesters. You may elect to change your meal plan level during the registration process or by visiting the Student Life Office during the first two weeks of the semester.

Do you accommodate special diets?

We'll be happy to work with any student whose physician requests special diet consideration. Just make arrangements through Campus Health Services and a manager will meet with you to discuss your needs.

How do I know what's cookin'?

Lunch and dinner menus for the whole week are available for viewing by visiting our website at: www.cafefonappetit.com/redlands/
You can also get daily menus on your smart phone by downloading the "Bulldog Go" app.

What do I do if my I.D. card gets lost or stolen?

If your I.D. Card leaves home without you, or simply disappears on you, call the Bon Appétit office at 909-748-8971 immediately: we will keep the card from being used by someone else. Replacement cards are ten dollars and are issued by the Student Life Office Monday through Friday. Forget to bring your card when you want to eat? Your choice: head home and get that pesky card or come up with cash to pay. If you pay cash, come to the Bon Appétit office within 48 hours with your I.D. Card. We'll update your card and cheerfully refund your cash, but only within those 48 hours.



good things to know...

Pack-Out Policy

Lots of campus groups plan events, parties, and activities which require or desire food. We like to oblige and are happy to make it easy for you to use your meal plan to do so. We do ask for 7 business days notice and that the events and activities be sponsored by a Residence Hall, student organization or be an academic/athletic activity. Once arrangements have been made with a Bon Appétit manager, the coordinator must present the attendee signup sheet 5 business days prior to pickup time complete with names, meal card numbers and signatures.

Student employment

It is Bon Appétit's philosophy to actively seek out good, reliable student employees. Many of them have gone into the restaurant business; some are now managers with us! So, if you like to work in a fun atmosphere, we'd like to talk with you. We pay one of the highest hourly rates on campus, provide a meal each shift, train you thoroughly and we understand the need for flexible schedules. Inquire at the Bon Appétit office and we'll set up an interview. If you need that extra money, check out the many benefits of working with Bon Appétit.

Additional Questions?

Please call the Bon Appétit office at 909-748-8971