

August 5, 2008

## Dear Residence Student,

We would like to welcome all new students and returning students to the U of S and inform you of some of our meal plan upgrades and renovations at Marquis Hall, your main residence dining hall. Many of you participated in the March 2008 meal plan survey which has prompted adjustments and improvements in the following areas:

- 1 – Food Variety / Product Quality
- 2 – Food Temperature – *Food served at warmer temperatures*
- 3 – Sustainability - *decreasing food wastage, Take out option for weekday lunch with biodegradable containers*
- 4 – New Web - *site offering improved meal plan communication*
- 5 – Extended Meal Plan Hours

### **Food Variety / Product Quality / Food Temperature:**

In order to respond effectively to these five initiatives Marquis Hall will be undergoing **renovations to the serving area** during the month of August. We will be increasing the number of food stations and the number of offerings within each food station. You will be able to customize your meal choice. Food will primarily be prepared and served from the individual food stations by journeyman cooks. We believe the increased food stations will offer greater variety and increased vegetarian options. In addition, the quality of food will be addressed by increasing the accountability with server supervision and increasing continuity by having individual cooks accountable to individual food stations.

Your friends and colleagues will now be able to sit with you in the dining rooms during lunch. In order to accomplish this change in philosophy the point of entrance to the dining room is now the main stairwell. For all meals you enter and exit the dining room via the stairwell. The wheelchair exit and entrance, Marquis Hall ramp area, will still remain the same.

### **Sustainability**

Evidence in the past illustrated that students would serve themselves two or three of the featured entrée selections. It is our belief that food wastage will be decreased by cooking food in smaller batches, using higher quality ingredients, and having our staff serve the food.

New –biodegradable take out containers will be available for weekday lunches. If you choose this option you will be charged an environmental fee of \$0.75 cents per meal to cover the additional costs of these containers.

### **New Food Services Website**

[www.usask.ca/foodservices](http://www.usask.ca/foodservices)

This website is loaded with information about your meal plan. Meal plan rotations will be posted on this site as well as survey information and notifications. Your plan is titled “Residence Meal Plan”. Some changes and additions to your plan are: increased Residence Meal Plan special dinners, expanded meal plan options for students living in residence and for the entire campus community. We encourage you to share this information with your friends.

*\* Please note we have included a listing of the retail outlets with a goggle map for ease in finding their location.*

The following chart lists the Food Stations themes that we have planned for this year’s meal plan. In the fall we will ask you to participate in our Term 1 Food Service meal plans survey. Your comments will be very helpful in assessing whether you like the direction that we are taking. This chart is also posted on our new website.

		Weekday			Weekend	
		7:30am	11:00am	5:00pm	10:00am	5:00pm
		9:30am	3:00pm	8:00pm	1:00pm	6:30pm
			closed at 1:30pm	closed at 6:30pm	availability starts at 11:30am	
			closed at 2:00pm	closed at 7:00pm		
Food Stations	Choices	Breakfast	Lunch	Dinner	Brunch	Dinner
Soups	lunch and dinner 3 varieties, 1 is vegan	√	√	√	√	√
Salad Bar	1-2 leafy greens, 2 mixed salads, minimum of 8 salads ingredients		√	√	√	√
Breads and Bakery	bread - minimum 6 choices, desserts - minimum of 3 choices	√	√	√	√	√
Grill	weekday lunch - 5 entrée choices, dinner - 1 entrée choice, brunch 1 entrée choice		√	√	√	√
Pizza	lunch every day - 1 choice, dinner - (Monday and Friday) - 1 entrée choice		√	available Monday and Friday	√	
Pasta	weekday lunch - 1 entrée choice with 5 different fillings, dinner every day - 2 sauce selections		√	√		√
Tortillas	weekday lunch - 1 entrée choice with 5 different fillings, dinner - (Wednesday and Saturday) - 1 entrée selection, Sunday brunch - 1 entrée selection		√	available Wednesday	√ Sunday	√ Saturday
Chef's Creation	1 entrée selection every day for lunch and dinner		√	√	√	√
Wok Bowl	weekday lunch - 2 sauces with 3 protein choices, Dinner - (Tuesday, Thursday and Sunday) - 1 entrée choice		√	available Tuesday and Thursday		√ Sunday
Waffle		Wednesday			√	
Cereal	8 varieties - every day at breakfast and dinner	√		√	√	√
Beverages	3 hot, over 6 cold during every meal	√	√	√	√	√

Vegetarian Choices:

Soup – vegan option every day,

Weekday lunch – 4 food stations (Grill, Pasta, Tortillas, Wok Bowl)

Weekday dinners - minimum 2 food stations

Weekend Brunch/Weekday and Weekend Dinner - 2 selections (Pasta Station plus one other rotational food station)

## **Extended Hours of Operation at Marquis Hall** (will be assessed at the end of Term 1)

### Weekday:

Breakfast	7:30am - 9:30am
Lunch	11:00am -3:00pm <i>(some stations will close at 1:30pm or 2:00pm)</i>
Dinner	5:00pm - 8:00pm <i>(limited food stations will be open from 7:00pm - 8:00pm)</i>

### Weekend:

Continental Brunch	10:00am -11:30am <i>(your meal plan allows one time entrance to dining room during 10:00am-1:00pm)</i>
Lunch & Hot Brunch	11:30am -1:00pm
Dinner	5:00pm - 6:30pm

Your meal plan is for meals at Marquis Hall. *If your academic schedule does not allow you enough time between 11:00am -3:00pm to make it to Marquis Hall for weekday lunches, please provide 48 hours of notification by emailing us at [foodservices@usask.ca](mailto:foodservices@usask.ca). In your email please include: name, college, day of conflict, and your student number.*

### **Other Important Information:**

#### **Student Meal Plan Card:**

We will be enforcing the policy that you must have your meal card with you for all of your meals. Please view the website for complete dining room policy information.

#### **Entrance Flow:**

Breakfast & Dinner - student cards will be swiped upon entering the retail area prior to selecting your meal. Student Lunch- student cards will be swiped after food has been selected. Your friends and colleagues will now be able to sit with you in the dining rooms during lunch. We anticipate the extended lunch hours will minimize lunch line ups. Please keep in mind though, that fresh food does take time to prepare.

#### **Cash Equivalency for lunch:**

The majority of meal plan members should be able to eat between the hours of 11:00am -3:00pm at Marquis Hall, however cash equivalency for lunch is available after 3:00pm at our retail outlets. Please see our web site for our list of retail locations and hours of operation.

#### Your meal plan consists of:

All you can eat plan – breakfast and dinner

Your lunch plan entitles you to one of the following combinations:

Combo A - choose 1 (soup, salad, dessert), plus one entrée with sides from any of the food stations, and 2 glasses for beverages that are refillable

Combo B – soup, salad, dessert, 1 piece of whole fruit, and 2 glasses for beverages that are refillable.

*Bottled juices and additional items over and above the combo will be charged at full retail price.*

Or: Declining Balance – Lunch value = \$6.25 (at retail outlets after 3:00pm)

The extended hours for weekday supper meals should eliminate the requirements for most late meals.

#### **Encourage Feedback:**

We encourage you to join the Voyageur Place Food Committee, or at the very least to keep your advisors informed how you feel about your meal plan. We hope that you will take the time to fill out our biannual PAWS food service survey. Watch for future email notices.

We appreciate the feedback that you have provided, and hope you like the changes we have made.

Wishing you well in your academic year,

Food Services Management Staff:

James McFarland, Assistant Director/Executive Chef; George Foufas, Assistant Director

Lyle Hazelwanter, Retail Operations Manager; Margaret Bieber, Catering Operations Manager