

UPSTATE DINING NEWS

Welcome back! Campus dining should be safe, convenient, and delicious. We're on it!



WHAT'S NEW IN RESIDENT DINING

- New dining hall hours. The cafe will be closed between meal periods to implement deep cleaning practices. Go to uscupstatedining.sodexomyway.com for a list of all our location hours.
- Each station will now offer assisted service. Self-serve is temporarily not available.
- We will be offering a smaller resident dining menu that will expand over the course of the fall semester.
- There is now a one-way main entrance and a one-way exit. Directional floor signage will assist you as you navigate the stations in the dining hall. Please follow the directionals.
- New floor attendants will assist you by keeping the seating areas clean. Please use the table indicators to notify floor attendants to clean the table.
- New resident dining to-go program designed for students on the go who cannot enjoy a meal in the café. A grab-and-go Simply To Go option will be available for resident dining later in the semester. Learn more about our resident dining to-go program at uscupstatedining.sodexomyway.com.
- New door monitor to help you with queuing in front of the entrance of the dining hall.
- New patio dining outside the dining hall.
- Fountain machines temporarily closed for breakfast. Coffee, juice and water now available from your server at the salad station.
- Ask your server at the stations for condiments. These will not be available temporarily in the pumps.

TECHNOLOGY

- NEW Download the BITE app on your phone and order your meal from Boar's Head and WOW right from your phone.



RETAIL DINING

- Follow the new ordering process to insure social distancing.
- WOW, PerkUp, Boar's Head and Island Oasis at Boar's Head are open.
- Save time and order WOW and Boar's Head through the BITE app.
- Extra outdoor seating now available.
- NEW Island Oasis at Boar's Head offers delicious smoothies, frozen lemonades & iced blends.



HEALTH & SAFETY

- We are closely keeping up with any new information or recommendations given by the CDC and the World Health Organization & educating our employees on preventative measures provided by the CDC.
- You'll notice the frequency and extent of our cleaning practices are heightened, such as additional disinfectant wipe downs of all hard surfaces including the kitchens and dining areas.
- Implementing intensified sanitation and hand-washing procedures for all employees.
- All employees wearing masks, gloves and practicing social distancing in all our locations and in the kitchen.
- Discouraging all personal contact within our restaurants, including shaking of hands.
- All delivery drivers are screened.
- Telling our staff if they have even the slightest of viral symptoms to stay at home.

