Jonathan Powers, Mashgiach
A native of Harrisburg, PA, Jonathan Powers grew up in the kosher food business working for his father’s catering company. He attended the Yeshiva of Greater Washington, spent 2 years abroad in Israel at Yeshivat Or David, and attended Queens College of CUNY. In 1997, he began working for the Lehigh Valley Kashrut Commission (LVKC) as a Mashgiach/Manager for Abe’s Place, what was then the only kosher store in the Lehigh Valley. Jonathan has since become the Director of Kosher Supervision for the LVKC. Additionally, Jonathan has held Mashgiach positions for three National Kosher Certifications - the OU, Star-K, and OK Kashrus Labs; managed his family’s restaurant, Yi-tzi Peking, a Kosher Chinese/Sushi restaurant on the Philadelphia Mainline; and worked for the Kosher Sports stand at Lincoln Financial Field - home the Philadelphia Eagles. Jonathan has been a Mashgiach at Muhlenberg College since 2010.

Contact:
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Kosher Dining & Catering at Muhlenberg College
Bruchim habaim!
“Welcome” to Muhlenberg’s 100% Kosher dining options, certified by the Star-K and Star-D.
Nosh & Go is another option for Kosher cuisine at Muhlenberg. The General’s Quarters, a retail location on campus, features a variety of freshly prepared kosher meals including salads, sandwiches and a variety of snacks. Meat Dishes are prepared in the Noshery South under Star-K supervision, while dairy meals are prepared in the Noshery North under Star-D supervision. Each meal is double wrapped to maintain kosher integrity.

The GQ accepts cash, credit cards, debit cards and campus ‘Berg Bucks and Dining Dollars.

GQ Hours of Operation
Monday - Thursday: 8am - 12am
Friday: 8am - 3am
Saturday: 10am - 3am
Sunday: 10am - 12am

Did you know that Muhlenberg Dining offers catering? Our menu offerings are developed exclusively for Muhlenberg Catering by our team of well-seasoned professionally trained chefs. All of our foods are prepared under direct supervision of our Mashgiachim, who have been trained in Kosher food law under the Star-K Kashrut organization in Baltimore. Delightful dairy meals are freshly prepared in “Noshery North” under Star-D certification and tantalizing meat dishes are prepared according to your needs in “Noshery South” under Star-K glatt supervision.

Our Kosher catering services include platters to go, full-service buffets, and served meals featuring Star-K or Star-D Supervision*.

In addition to our catering guide, we can create custom menus for holidays, family get-togethers, social functions and more!

Contact Information
For more information about booking a catered event, please contact our catering department at 484-664-4030 or catering@muhlenberg.edu.

Please visit dining.muhlenberg.edu/catering to access our full catering guide and dining information.

* Please note that Star-K or Star-D Supervision is only available on the Muhlenberg College campus.