DINING 101
Order for delivery from Iggy’s, Qdoba, and The Grid at Leavey and Del Rey

Kiwibot delivers from Qdoba, Iggy’s, and Grid stores straight to the students residence halls. Students can order food through the Everyday App and purchase subscriptions for discounted deliveries.

Select on campus locations also let students pre-order through the Grubhub App.
Welcome to Loyola Marymount University and LMU Dining Services! We are glad you are here and want you to know that our #1 priority is you!

Being away from home and at college for the first time can be exciting, confusing, fun, overwhelming, and the time of your life all at once. That's why you must take some time to get familiar with the myriad options you will have on-campus regarding food and your meals.

In a nutshell, whether you live on campus and have a meal plan or are commuting to campus when you dine here, you'll have a lot of options to meet your needs. LMU Dining Services is set up so everyone can get the kind of meal they want and need to fuel their education and get them off to a great start.

The most different thing you will experience now, is that you oversee when and what you eat. Before college, you may have had a very structured way of eating at home where you came to the table at mealtime, or perhaps you helped prepare meals and shop for your family, or you may have had activities and work outside of school and had to eat independently. Whatever you're used to, campus dining will allow you to be in charge of your meals, including what and when you eat.

Dining hours will vary by location (we'll cover that later), but for the most part, if you want to eat breakfast, it will be up to you to get to the location you want to eat at during breakfast hours to get your meal. The same thing goes for all the other meal periods. You'll have lots of different places to eat and times you can eat there, plus places you can get snacks, coffee, and things to hold you over between meals.

The important thing is that you now own your diet. You can pick whatever you want to eat from whatever is offered. Want a burger for breakfast? You can probably get it. Want pancakes for dinner? You can have them. But it’s up to you. So, we hope this guide will give you some insight into how you can make good choices about what you eat and how you can have fun and enjoy LMU Dining Services.

Sincerely,

Kyle Suerth

Kyle Suerth
Resident District Manager
Meal plans give students convenient and flexible access to dining options on campus. Below is a detailed description of the four different plans students can choose from:

<table>
<thead>
<tr>
<th>MEAL PLAN</th>
<th>DESCRIPTION</th>
<th>COST</th>
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<tbody>
<tr>
<td>L Plan</td>
<td>The recommended plan for students who eat most of their meals on campus.</td>
<td>$6,422 / school year $3,211 / semester $200.69 / week $28.67 / day **Tax Savings (9.5%)</td>
</tr>
<tr>
<td>I Plan</td>
<td>An ideal plan for residential students who frequently eat on campus, but occasionally forgo breakfast or purchase meals off campus.</td>
<td>$5,662 / school year $2,831 / semester $176.94 / week $25.28 / day **Tax Savings (9.5%)</td>
</tr>
<tr>
<td>O Plan</td>
<td>The recommended plan for the students who eat a significant number of meals off campus or prepare many of their meals in an on-campus apartment.</td>
<td>$4,972 / school year $2,486 / semester $155.38 / week $22.19 / day **Tax Savings (9.5%)</td>
</tr>
<tr>
<td>N Plan</td>
<td>The recommended plan for students who live off-campus or enjoy just a small number of meals and snacks on campus.</td>
<td>$4,722 / school year $2,361 / semester $147.56 / week $21.08 / day **Tax Savings (9.5%)</td>
</tr>
<tr>
<td>A Plan</td>
<td>The recommended plan for students who live in apartments on campus.</td>
<td>$1,200 / school year $600 / semester **Tax Savings (9.5%)</td>
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Dining Options on Campus

**THE LAIR MARKETPLACE**

**FEATURING MODERN RECIPE**

The Lair Marketplace, located in Malone Student Center, is the main dining center that serves LMU Dining Service’s signature dining experience, Modern Recipe.

**THE DINING SELECTIONS OFFERED**

- Deli *(sandwiches)*
- Brunch *(all day breakfast and omelets)*
- Global *(meals inspired from around the world)*
- Grill *(burgers, including plant-based options)*
- Hearth *(pizza)*
- Natural *(smoothies, bowls, etc.)*
- Simply *(allergen friendly entrées free from peanuts, tree nuts, soy, shellfish, eggs, milk, gluten and wheat)*

- Coffee & Beverages
- Dessert
- Soup
- Salad bar *(self-serve)*
- Grab and go options
**INDULGE**
*Founder’s Pavilion*
Rotating seasonal desserts and refreshments.

**KIKKA SUSHI**
*Founder’s Pavilion*
Prepared fresh daily, Kikka offers poke bowls, rice bowls, and grab-and-go sushi.

**QDOBA MEXICAN EATS**
*Malone (located next to The Lair)*
Qdoba serves meals -- inspired by Mexican and Latin American culinary food – free of artificial sources, high fructose corn syrup, added MSG, partially hydrogenated oil, and lard. Ingredients are cooked and prepared daily.
*Kiwibot delivery available via Everyday*

**EINSTEIN BROS. BAGEL**
*University Hall*
Serves fresh baked bagels, breakfast and lunch sandwiches, coffee, and more.
*Pre-order for pickup via Grubhub*
YOKAI
Malone (first floor, located near Lion’s Den)
Ramen vending machine available 24/7.

LATITUDE 33 AT CRIMSON LION
University Hall
Full-service restaurant.
Pre-order for pickup via Grubhub

IGGY’S CAFÉ
McKay Hall
This campus eatery serves burgers, made-to-order salads sandwiches, chicken tenders, and desserts.
Kiwibot delivery available via Everyday
**STARBUCKS COFFEE**

_Hannon Library_

Starbucks features delicious, handcrafted beverages and great-tasting food; the secret to making life better! Starbucks roasts high-quality whole bean coffees and fresh, rich brewed Italian-style espresso beverages and a variety of pastries and confections. Starbucks also offers a full line of sandwiches and snacks.

*Pre-order for pickup via Grubhub and the Starbucks App*

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**LA BLVD**

_ Founder’s Pavillion_

LA Blvd brings the bold flavors and diversity of Los Angeles local cuisine to life right here on campus. We have partnered with Fooda to bring you a constantly rotating array of Pop-up dining from LA’s indie restaurants.

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**LION BOBA CARTS**

_Leavey and Foley Fountain_

Family-operated coffee carts providing an array of beverages and snacks.

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**THE LION’S DEN**

_Malone_

LMU’s very own student-operated coffee house, located on the ground floor of Malone Student Center.

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**THE GRID MARKETS**

_Malone / Del Rey / Leavey_

Convenience stores that offer household items, snacks, microwavable entrées, salads, and ice creams. The Grid at Del Rey and Leavey will also offer meal kits for students to prepare in their apartments at their convenience.

*Kiwibot delivery available via Everyday.*
LMU Dining Services is professionally managed by a team of people with one goal: to improve the quality of students’ life on campus through great food and service. Anyone on the team is accessible to students to answer questions and resolve challenges that students may experience.

**LMU Dining Services Management Team**

Erika Meda – General Manager

Erika oversees day-to-day operations of LMU’s dining locations. She serves as a primary contact point for any students or parents who have questions or concerns about the services provided on campus.

erika.meda@sodexo.com

Kyle Suerth – Resident District Manager

Kyle oversees all aspects of LMU Dining Services and helps to design and shape the program offerings on campus.

kyle.suerth@sodexo.com
# Meet the rest of Team

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
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</thead>
<tbody>
<tr>
<td>BRYANT DURST</td>
<td>Region Executive Chef</td>
</tr>
<tr>
<td>CLAUDIA RAMIREZ</td>
<td>Retail Operations Manager</td>
</tr>
<tr>
<td>CYNTHIA BURTON</td>
<td>Catering Director</td>
</tr>
<tr>
<td>RAQUEL CANO</td>
<td>Controller</td>
</tr>
<tr>
<td>FANTINO AQUINO</td>
<td>Iggy’s Cafe</td>
</tr>
<tr>
<td>ELIZABETH CORRIGAN</td>
<td>District Executive Chef</td>
</tr>
<tr>
<td>ROBERT VILLA</td>
<td>Lair Marketplace Operations Manager</td>
</tr>
<tr>
<td>CAROLYN BAER</td>
<td>Catering Manager</td>
</tr>
<tr>
<td>SYDNEY SAGISI</td>
<td>Health and Wellness Coordinator</td>
</tr>
<tr>
<td>PEDRO DE-PABLO-HERNANDEZ</td>
<td>Xavier Chef</td>
</tr>
<tr>
<td>HANNAH RHODES</td>
<td>Director of Marketing</td>
</tr>
<tr>
<td>ISMAEL CARDENAS</td>
<td>Lair Marketplace Production Manager</td>
</tr>
<tr>
<td>MAIRA NOGUEIRO</td>
<td>Catering Executive Chef</td>
</tr>
<tr>
<td>KAREN BLAIRE</td>
<td>IT and Computer Support</td>
</tr>
<tr>
<td>ANA MEZA</td>
<td>Unit Clerk</td>
</tr>
</tbody>
</table>
A Little Bit About LMU Dining Services

LMU Dining Services is a part of the Loyola Marymount Community, but we are backed by the resources and support of Sodexo. Founded in Marseille, France, in 1966 by Pierre Bellon, Sodexo is the global leader in services that improve Quality of Life, an essential factor in individual and organizational performance. Operating in 56 countries, Sodexo serves 100 million consumers each day through its unique combination of On-site Food and Facilities Management Services, Benefits & Rewards Services and Personal and Home Services.

What we do: We improve the Quality of Life of those we serve and our teams, and contribute to the economic, social and environmental development of the communities, regions and countries in which we operate.

STUDENT SAFETY

LMU Dining Services takes the greatest step to ensure every meal is prepared fresh with industry-leading food sourcing and safety practices.

Some of the steps taken:

• Serv Safe training for managers
• Aller-train food allergy training
• Ongoing food safety training for teams in formal and daily settings
• 3rd party food safety audits
• Local and district safety leaders and physical safety training
• Careful inspection of all products received
• Monthly safety committees
• Internal daily safety walkthroughs
• Internal Safety compliance applications

If a student or parent ever has concerns about the safety or quality of the dining experience or the food being served, they may reach out to Kyle Suerth immediately to resolve the issue.
Sustainability

Implementation of reusable Cano containers.

Locally-sourced ingredients from California.
An extension of marketing that teaches students to put on events. Part-time positions are available at a number of LMU’s dining facilities. Offers Marketing, Sustainability, Operations, and Nutrition opportunities.

LMU Dining Services also provides different opportunities for students to be part of the team:

**CAMPUS INTERNSHIPS**

Offers Marketing, Sustainability, Operations, and Nutrition opportunities.

**STREET TEAM**

An extension of marketing that teaches students to put on events.

**STUDENT EMPLOYMENT**

Part-time positions are available at a number of LMU’s dining facilities.
Sydney Sagisi is LMU Dining Services Health and Wellness Coordinator. She serves as a resource to help support students and connect them with resources and options that meet their dietary needs, creating a positive health culture in the process.
If a student has food allergies, celiac disease, or other dietary concerns, they may reach out to Campus Executive Chef, Betsy Corrigan or call LMU Dining Services offices to set up a meeting with the dining team. LMU Dining Services Health and Wellness Coordinator, Sydney Sagisi, also may be contacted at any time.

Allergen information is available for all meals at each location on the menu online at lmudining.sodexomyway.com and the Everyday App.

Students and parents may contact LMU Dining Services at any time to ensure problems are fixed. Students may call 310-338-2977, email Resident District Manager, Kyle Suerth, or tell a manager at the dining service offices (located on the east side of the Lair).
A Final Thought.

LMU Dining Services is here to have the dining experience for students be as good as it can be. Communication is key so that LMU Dining Services can fix problems that arise. We want students to enjoy their meals.
thank you!