SAVOR THE FLAVOR ALL YEAR LONG

Brandeis University Dining Services
Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

Your Brandeis Dining Team
Meet the Executive Team

MIKE REILLY
RESIDENT DISTRICT MANAGER

STAN PARK
OPERATIONS MANAGER

ROBERT LUTHER
OPERATIONS MANAGER

ROSE FORREST
DIRECTOR OF CULINARY

RAVI CHIKKALA
CATERING MANAGER
Meet the Management Team

ELIZABETH O’BRIEN
LOWER USDAN
MANAGER

KEN PECKHAM
EXECUTIVE CHEF

JONATHAN DEARCE
EXECUTIVE CHEF

JULIO PEREZ
RETAIL MANAGER

SARAH CREAMER
RETAIL MANAGER
Meet our Registered Dietitian
Nolan Reese

Services Include:

• Learn about options available for food allergies, celiac disease, or other special dietary needs
• Plant-Based Advocate: Share your input and insights with Karen
• Individual and group guided tours of the dining halls with recommendations for healthy eating
• Nutrition and wellness programming

LEARN MORE ABOUT WELLNESS HERE.

QUESTIONS?
Contact Nolan at NolanReese@brandeis.edu
Taking Care of Business
(We’ve Got This!)

Safety
You
Dining
Ordering
ALL YOU CARE TO EAT DINING

LOWER USDAN & SHERMAN DINING HALLS
<table>
<thead>
<tr>
<th><strong>CONTACTLESS SWIPE</strong></th>
<th><strong>ONE WAY TRAFFIC:</strong> Please follow floor decals and other signage directing you through the space. No exiting by the cashier.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swipe into the Dining Hall “contactless” using the QR code on your digital Brandeis ID Card in the GET App</td>
<td></td>
</tr>
<tr>
<td><strong>NO-SELF SERVICE:</strong> All stations are served into compostable/recyclable service ware. Pre-packaged items and beverages will also be served to you by our team.</td>
<td><strong>PLEXIGLASS BARRIERS:</strong> Located between guests and staff with a small opening at countertop level for serving meals.</td>
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<tr>
<td><strong>LIMITED SEATING:</strong> Single person seating available in the Dining Halls. Guests should not move chairs and need to maintain distance. Overflow seating locations available.</td>
<td><strong>CLOSED DURING MEAL PERIODS:</strong> The Dining Halls will close between breakfast and lunch and lunch and dinner to do a deep cleaning of the space.</td>
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</tbody>
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NEW THIS YEAR

At Lower Usdan Dining Hall

Featuring authentic southeast Asian cuisine from celebrity chef and cookbook author Mai Pham of the acclaimed California-based Lemongrass Kitchen and Star Ginger restaurants.
Rustic Roots is a dining experience that celebrates whole, plant-based foods and aromatic flavors with recipes that substitute animal protein with nutrient-dense plant alternatives.

This style of cooking contains ingredients such as fruits and vegetables; whole grains; beans and other legumes; soy foods; nuts and seeds; plant oils; and herbs and spices; embracing globally diverse recipes that are good for your health and the environment.
All foods served at this station are prepared exclusively with ingredients which do not contain the following food allergens.

❤️ MILK ❤️ WHEAT ❤️ SHELLFISH ❤️ TREE NUTS
❤️ EGGS ❤️ SOY ❤️ PEANUTS ❤️ GLUTEN

They are prepared in a facility which uses these ingredients in the production of other dishes. Although we take measures to ensure against this, the possibility of cross-contamination through contact with other foods does exist.

Served Daily at both Lower Usdan & Sherman (Non-Kosher)
MY ZONE IS A GLUTEN-FREE, PEANUT & TREE-NUT FREE AREA RESERVED FOR PEOPLE WITH ALLERGIES & OTHER SPECIAL DIET NEEDS.

Located in both Sherman and Lower Usdan Dining Halls. No longer self-serve.
Cookies, cakes, bars, pastries and vegan desserts all made at the on-campus Kutz Bakeshop and individually packaged to-go.

An assortment of pre-packaged sandwiches and wraps available through our vendor partner, Lorenzo’s.

Enjoy the comfort of traditional favorites like burgers and fries during the day plus other sandwich and street food specials.

A variety of fresh salads and fruit cups pre-packaged for you through our vendor partner, Lorenzo’s.

Personal pizzas packaged to-go plus daily pasta specials with homemade sauces.

Cookies, cakes, bars, pastries and vegan desserts all made at the on-campus Kutz Bakeshop and individually packaged to-go.

CORE STATIONS

Daily hot breakfast and classic lunch & dinner comfort dishes made from scratch and featuring rotating specials.
KOSHER DINING

SHERMAN DINING HALL & LOUIS DELI
The kosher operation in Sherman Dining Hall is operated with mashgiach supervision through a campus partnership with KVH, a kosher certifying organization based in Boston.

The kosher half of Sherman Dining Hall is accessible to all guests to allow our kosher students to dine alongside their peers.

No food or containers from the non-kosher side of Sherman are allowed in the kosher area. Please use the compostable kosher plates, bowls, cups and cutlery provided.

The kosher side is closed for Shabbat from Fridays at 2pm until Sunday morning.

*Served Lunch and Dinner on Monday, Wednesday and Friday*

*Served daily for breakfast and lunch and dinner on Tuesday, Thursday and Sunday*

*We do not serve pork or shellfish on campus out of respect for our Jewish community.*
This New York style deli provides an on-the-go retail dining option for our kosher guests. Louis sandwiches and salads are made fresh just for you under mashgiach supervision from KVH. Guests can also use a meal swipe here for designated sandwiches & salads.
Fresh Baked Goods

Our campus bakeshop, located in Kutz Hall, bakes all desserts and pastries on campus plus fresh bread at Louis Deli, Challah bread for Shabbat and baked treats available in the C-Store. All baked goods are kosher.
Learn more about the diverse range of retail dining locations on campus [HERE].

PAYMENT/ORDERING OPTIONS
- Contactless Pay with GET
- Mobile Ordering with BITE for Universities
- Dining Points
- WhoCash
- Cash
- Credit Card/Debit Card
MOBILE ORDERING WITH BITE FOR UNIVERSITIES

• Dunkin’
• Louis Deli **
• SubConnection **
• Tres Habaneros **
• AFC Sushi **
• Farber Starbucks **
• Einstein’s Bagels
• The Stein (Sal’s Pizza)

**Mobile ordering ONLY

1.) REGISTER AT BITE.SODEXO.COM  2.) DOWNLOAD BITE FOR UNIVERSITIES APP
This semester The Stein will act as an extension of the C-store with snacks and grab and go items available. We source many products from local business vendors as well products from Russo’s Produce in Watertown, MA. Capacity limits may be set for both the Stein and Hoot Market C-Store.

**PAYMENT OPTIONS**
- Contactless Pay with GET
- Dining Points
- WhoCash
- Cash
- Credit Card/Debit Card
C-STORE

TO-GO

ORDER YOUR GROCERIES ONLINE, PICKUP AT THE C-STORE, AND GO!

SHOP-BRANDEIS.SODEXOMYWAY.COM

Limited selection of beverages, snacks, and pantry essentials are available online. Please allow two business days for your order processing. You will be contacted by a member of the dining team via e-mail when your order is ready for pickup at the C-Store.
We’d love to have you join our Brandeis Dining team! For on campus job opportunities, please contact:

Dinora Rodriguez, Human Resources Manager
dinora.rodriguez@sodexo.com
Text “BrandeisEats” to 82257 to receive text alerts about campus dining including the latest safety updates.

Visit brandeis.sodexomyway.com for important dining information and updates, including hours of operation. Visit “What’s Open Now” to see the latest.

The Student Senate Dining Committee meets weekly with our dining team to collaborate on new projects and share student feedback. We want to hear from you!
QUESTIONS?

Feel free to contact Brandeis Dining Resident District Manager, Michael Reilly, at michael.reilly@Sodexo.com