SAVOR THE FLAVOR ALL YEAR LONG

Virtual Dining Tour
BEREA COLLEGE DINING
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 Dining Team
Meet the Team

Berea College Dining Team

Charlie Brubeck
General Manager

John Valdez
Executive Chef

Courtney Roddy
Dining Services Manager

Cait McClanahan
Sustainability and Marketing Manager

Doris Sanders
Retail Manager

“Great relationships form around the table.”

Charlie Brubeck, BC Dining General Manager
Services Include:
• Food allergy management and support for new and/or current students
• Special diet accommodation requests
• Nutrition education and guidance
• Dining hall tours
• Healthy dorm cooking demonstrations
• Nutrition and wellness programming
• Sports nutrition
• Counseling

Meet our Campus Dietitian
Katie Ullery, RD, LD

QUESTIONS?
Contact ulleryk@berea.edu
Let’s Have Some Fun

At Berea Dining, food is the foundation for fun. Join us for weekly and monthly special events and promotions, like dessert bars, restaurant style dining nights, and classic holiday feasts. We believe that relationships are strengthened around the table.
Limited Time Offers

- Meal time is about much more than just great food. It’s a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

Pop Up Experiences

- Dining halls are great, but every now and then we like to do something special. Pop-up events transform dining locations into high-end restaurants serving a variety of cuisines. From steak to seafood to desserts, you’ll love all of our options.

Promotions

- Every month will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!
Text bcdining to 82257 to receive text alerts about campus dining.
RESIDENT DINING
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RESIDENT DINING
**Deli:** Our made-to-order deli is available during lunch and dinner. Specials include Club sandwiches and wraps, fresh-made salads, or choose a simple sandwich on your choice of bread.

**Fire and Ice:** Excite your palette with authentic ethnic cuisines, street food flavors, and comfort foods with a modern twist, cooked to order on our EVO grills.

**Pizza:** Hand-tossed favorites baked fresh in our brick pizza oven.

**Vegetarian/Vegan:** A variety of hot vegetarian and vegan options, plus an array of grain salads, hummus, and vegetables. This station often features locally grown produce.

**Classics:** Classic comfort dishes made from scratch featuring student favorites and rotating specials. This station is open until 9:00 pm.

**Pasta Toss:** Pasta your way, tossed with a variety of house-made sauces, fresh vegetables and your choice of chicken or shrimp. At breakfast, this station features made to order omelettes, eggs, and more.

**EVERYDAY FAVORITES**

**Clas:** Classic comfort dishes made from scratch featuring student favorites and rotating specials. This station is open until 9:00 pm.
**From the Garden:** Our salads feature Berea College Garden-grown seasonal organic produce, composed salads and house-made soups that change daily.

**Route 25 Grill:** Featuring classic items like hamburgers and grilled chicken sandwiches, our grill is a staple for many of our guests. You’ll find Berea College Farm grass-fed beef at the Grill throughout the year!

**Breads & Spreads:** A daily selection of breads and bagels with a variety of spreads like butter and jam to top them off.

**Desserts:** Scratch-made cakes, cupcakes, bars, cookies and light dessert fare.
If you have special dietary needs, or questions about Simple Servings at the Mountaineer Dining Hall, we want to hear from you. Contact our Campus Dietitian Katie Ullery
Pinnacles Café
@the MAC Building
Hot and cold coffee drinks, bakery, and Simply to Go favorites

Hours
Monday – Friday
7:00 am – 4:00 pm

PAYMENTS ACCEPTED
Flex Dollars
Credit Cards

ADDITIONAL DINING LOCATIONS
Fast-casual Mexican cuisine made from the freshest ingredients, and Simply-to-Go sandwiches, salads, snacks, and sweet treats

TRES
HABANEROS
FIRED UP FLAVOR
by Sodexo

Woods-Penn Building
1st floor

Hours
Monday-Friday
8:00 am – 8:00 pm

PAYMENTS ACCEPTED
Flex Dollars
Credit Cards
Local, Sustainable.

We purchase locally whenever possible for the freshest ingredients in our recipes. We source grass-fed beef, pasture-raised poultry, and pastured pork from our own Berea College Farm, as well as eggs from cage-free chickens and seasonal Certified Organic produce from the BC Horticulture Gardens. Our coffee is ethically and responsibility sourced from a Kentucky roaster, Safai Coffee. Our pre-and post-consumer food waste is taken to the College Farm daily, for composting.

Mountaineer Dining
Eat Smart. Get a plan.

**RESIDENT DINING PLANS**

<table>
<thead>
<tr>
<th>MEAL PLAN</th>
<th>MEALS PER WEEK</th>
<th>FLEX DOLLARS</th>
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<tbody>
<tr>
<td>SILVER MEAL PLAN</td>
<td>UNLIMITED</td>
<td>$50</td>
</tr>
<tr>
<td>GOLD MEAL PLAN</td>
<td>UNLIMITED</td>
<td>$100 FLEX+ 4 GUEST MEAL PASSES</td>
</tr>
<tr>
<td>PLATINUM MEAL PLAN</td>
<td>UNLIMITED</td>
<td>$150 FLEX+ 8 GUEST MEAL PASSES</td>
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**COMMUTER DINING PLANS**

<table>
<thead>
<tr>
<th>MEAL PLAN</th>
<th>MEALS PER SEMESTER</th>
<th>FLEX DOLLARS</th>
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<tbody>
<tr>
<td>80, 50, or 30 BLOCK</td>
<td>80, 50, or 30</td>
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Students: the SILVER PLAN is your default meal plan. If you decide to upgrade your plan to the Gold or Platinum plan, you may do that during the first two weeks of the semester. Flex Dollars can be used at our 2 retail locations on campus, Tres Habaneros and Pinnacles Café.

To purchase a plan or to add Flex Dollars to your account any time during the academic year, simply stop by the Mountaineer Dining office at the Alumni Building or visit our website to purchase. [beredining.sodexomyway.com/shop](beredining.sodexomyway.com/shop)
Dining Services employs over 100 students as part of the Berea College Labor Program. Perks of employment include flexible work hours, higher pay grade for Student Managers, and hospitality industry work experience.

Contact Dining Manager Courtney Roddy for more information.
SEND A LITTLE love FROM HOME!

Whether it's a special occasion, a random surprise showing you care, or simply saving your student a trip to the store, a delivered package is sure to brighten your students' day!

Favorite Packages

• Otis Spunkmeyer Cookie Jars
• Students Love Flex Dollars! Flex Dollars can be added to a student account any time during the academic year online

gifts.sodexomyway.com
Join our “Dining with the General Manager” gatherings to discuss your ideas to improve the dining program.

Charlie Brubeck, brubeckc@berea.edu
General Manager Charlie Brubeck
859.985.3934
BereaCollegeDining
campus_rd