DELIVERING ON THE EXPERIENCE

WILLIAM & MARY | DINING SERVICES
SPRING 2021

EVENTS

Outside on the Campus Center Patio

Use a Meal Swipe

BBQ

Wednesday • April 7 • 11:00 am

Outside BBQ will stay open between 2:30-5:00 pm

Steak or Chicken Kebabs
Veggie & Tofu Kebabs
Pulled Jerk Chicken Sliders
Rainbow Rice
Grilled Corn

BBQ FEEDBACK

Everything was AMAZING. The workers were so nice and the food was so delicious.

The outdoor barbecue at the back of marketplace was delicious. The workers were so friendly and energetic and the vibes were just amazing. The jerk sauce and the corn were by far my favorites!!!

The outdoor barbecue at marketplace on 4/7 was delicious!!! The good was so yummy and the people were so kind and amazing. Thank you!!!

SO YUM 10/10 would come again
William & Mary marked the 328th anniversary of the awarding of the Royal Charter from King William III and Queen Mary II of England during the Charter Day Ceremony on February 11.
Gen Z is now the largest generation globally.

Gen Z are more likely to eat snacks, ready meals, on-the-go food and drinks and mini meals in support of their busy lifestyles.

Over 80% of Gen Z care a lot or quite a bit about most sustainability and ethical issues, including recyclable or recycled material packaging.

Gen Z is somewhat more likely than older consumers to say they love to experiment with new food concepts, try unfamiliar ingredients and be interested in “crazy” flavors.

About 6 in 10 Gen Z consumers like trying new tastes, flavors and sensory experiences, including international cuisine.

Nearly 60% say they are increasingly consuming food and drinks that support their physical appearance, which includes high protein options to build muscle or gain weight.

About 2/3 of Gen Z also say they like to try limited edition products, citing new and exciting flavors, fun products, and being the first to try most often as reasons why.

About 60% agree that they increasingly incorporated plant-based products in their diet in the past year.
LET THE VEGGIE CRAZINESS COMMENCE.

The Mad Crops: Go Crazy For Veggies dining showcase event centers on vegetable-forward dishes, plant-based proteins and environmental consciousness. Chef Stephen Moore created this delicious vegan bowl.
LAST DAY OF CLASS.

The Last Day of Class is always cause for celebration. Especially this year W&M Dining was able to serve students in the dining halls for the Fall & Spring semesters.
The Social provides a four tiered program where students can enjoy new experiences, worldly cuisine and engagement with the campus community. The Social is where FOOD, FUN and FRIENDS meet.

QR Codes on the boxes allowed students to send feedback about their meal. Marketplace received over 65 positive comments about the event.
Commons hosted a Steak Night which had over 40 participants. Later in the semester, they also hosted a Lobster Night and Sold Out with 38 participants. Students always enjoy these special feature events as a way to use dining dollars with friends!
RETAIL Promotions

- Clif Bars
- Pop-Tarts
- Candy Bars

NEW ICE CREAM

- HUMBLE PIE
- DULCE DE LECHE
- STRAWBERRY FIELDS SUNDAE
- CENTRAL PERK COFFEE ALMOND FUDGE
- SLOTH & CHUNK ROCKY ROAD
- COOKIES & CREAM REMIX

Use it DON'T LOSE IT

Build your own pack of bottled beverages!

Select from our coolers in Tribe Market, Student Exchange or Marketplace and save your $$!
W&M Dining held a one day event to allow students to use dining dollars to purchase farmers market vouchers. The vouchers allowed students to purchase local vegetables & products from the Williamsburg Farmers Market in Merchant Square.

The Tribe Market C-Store stocked several Virginia products for Students.
With COVID-19 making food insecurity a larger issue, we really tried to focus on it this semester. We held a dining dollar drive for Earth Week, a meal swipe donation, and donated $1 for each Dining Survey that was completed. In total, 200 meals were donated to Williamsburg Meals on Wheels, 200 meals were donated to Williamsburg House of Mercy, and 80 meals were donated to Mt. Gilead Baptist Church. An additional $2,750 was donated to the W&M Campus Food Pantry.
This post thanking our employees was the top post of the spring semester reaching 2,619 people.
Here’s a satisfying menu-mapped meal from Sadler! It includes corn tortillas from Simple Servings; beans and rice from Maize; and some greens from the Salad Bar. #wmrdining #menumappingmonday

William & Mary

From Simply to Go at Sadler center: a delicious take-&-heat meal featuring vegetarian mushroom stroganoff and seasoned green beans! It’s paired here with a fresh orange from the fruit rack at check-out. #wmrdining #menumappingmonday Sadler Center & Campus Center William & Mary

William & Mary | DINING SERVICES
Tribe Market has the following Kosher Products during Passover:
Whipped Cream Cheese • Yogurt • Egg Salad
Tuna Salad • American Cheese Singles

Week of March 29
Your Choice of Sandwich
Chicken Parmesan
Patty Melt
Tuna Melt

Your Choice of Soup*
Tomato Basil
American Bounty • Smokehouse Beef Chili

*Waffle Fries can be substituted for soup

MILLER'S
AMERICAN CHEESE
12 SINGLES 64 OZ.

LIMITED STOCK

EMPTEE

Mehadri

fit’n’free

LEFKORET

12 SINGLES

WINTER SPECIAL

14 SINGLES

MARKETPLACE

LOVE OF FOOD
Mobile Dining

Marketplace had an average of 15-30 mobile orders each day with the Bite U App.

Cosi offered a digital-only offer for the new family style pizza and a Buy One Get One Free LIFEWTR promotion.
Meet the Dietitian

Nutrition is Medicine
Plant Based Diet Series

Part 1
March 10 at 3:30 pm
The science behind a plant based diet

Part 2
March 15 at 12 pm
Building a plant based plate

Part 3
March 24 at 3:30 pm
Plant based diet myths

All presentations include time for Q&A and a cooking demo

Nancy Moul, Nurse Practitioner
Stephanie May, Registered Sports Dietitian

Register at campusrec.wm.edu by going to programs

Stephanie May
MS, RD, CSSD, CDN

Follow @fuel.the.tribe.rdsteph
We are committed to creating healthy environments for our guests. Central to this effort is providing healthy, nutritious foods. We’ve listened to our customers. We’ve researched marketplace trends. Our executive chefs and registered dietitians work together to create an exciting collection of recipes. The result is Mindful – an approach that focuses on transparency of ingredients, delicious food, satisfying portions and clarity in message so that making Mindful choices becomes second nature.
Reducing waste

From 3/7 - 3/13, W&M Dining composted **3.07 tons** of food scraps & organic matter.

Wipe out plastic containers...
...then **RECYCLE** them!

This goes in **RECYCLING**...
...and this goes in **COMPOST**

PARTNERSHIP REPORT CARD
The W&M Dining Sustainability interns worked hard on the hydroponics garden during the spring semester. Their crops were used in meals for the Sadler & Commons dining halls.

1,628 Cilantro Sprigs

2,083 Lettuce Leaves

Sage, Thyme Sprigs, Cilantro
Our W&M Dining Sustainability Interns & Volunteers helping with campus clean up!

Sustainability Interns enjoy an end of the year picnic.

Anything that says "greenware", "compostable", "ecoware", or something similar is compostable here. But where exactly can you find those words on items? Here are some pointers!

Happy Earth Day!

Get a reusable bag at Sadler, Commons or Marketplace today!
Due to COVID-19 restrictions, Dining was unable to host its normal family-style local sustainable meal. Luckily, we partnered with a bunch of great local vendors to offer a unique charcuterie board. The board featured a variety of cheeses, jam, ham, shortbread, crackers, and our own W&M Griffin Gold Honey. 48 customers were able to pre-order the charcuterie boards and enjoy them with friends!

One lucky student won a two person picnic kit including local sparkling cider.
ARNOLD “ARNIE”  
*January Nomination*

Arnie specializes as Sous Chef at our Wok station at Commons Dining Hall. He prepares a variety of Asian dishes that have become major staples on campus.

The student that nominated Arnie had this to say about him, [Arnie] “Made great food, does this every day. Always talks to me.”

*Note: Image taken Pre–COVID-19*

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EVANGELINE “VANGIE”  
*February & March Nomination*

Ms. Vangie was our National Thx Winner last year, and she did not disappoint with nominations for each month of Spring 2021!

The student pictured says, [Vangie is] “One of the sweetest people ever, she’s always nice and tries to make conversation. I remember when she asked me about how I was doing freshman year, it’s nice to see she’s still the kind person she is.”

Each other student that nominated her also mentioned her great conversation, even with the mask you can see her smile!
IT’S ALL THANKS TO THEM!
OUR DINING TEAM
NATIONAL EMPLOYEE APPRECIATION DAY

MORNING TEAM
MARKETPLACE
THANK YOU!

EVENING TEAM
MARKETPLACE
THANK YOU!

OUR TEAM
The Student Culinary Council is a team of students who partner with W&M Dining Services and administration to create the ideal dining experience for students. They work hard to enhance the campus dining experience and bring student suggestions to fruition!

Members provide student-centric feedback on facilities, menu planning, communication and meal plan structures.

A benefit of being a member is an invitation to attend pop up and special dinners at no cost to them. Their feedback helped shape the specials throughout the Spring semester.
SodaStream Professional is changing the way that people drink water....William & Mary Dining will be the first University to have SodaStream Professional on their campus!

SodaStream Professional offers a variety of great tasting unsweetened flavor, carbonation, and temperature options that can be customized for every pour.
Students and staff were asked to take a short survey in regards to their dining experiences this semester. For each survey completed, dining donated $1 to the W&M Campus Food Pantry. Dining received 1,025 responses resulting in a $1,025 donation to W&M Campus Food Pantry. Students also were able to enter into a drawing to win AirPods Pro, $100, and $50 Dining Dollars.

Student feedback was mainly centered around changing back to Pre-COVID-19 dining. Dining worked with the W&M Administration to expand dining hours and locations based off feedback from the State Health Department and governing agencies.
you asked. we listened.

YOU’RE LOVING IT

1. Staff
2. Food is Prepared to Order
3. Food Presentation

YOU’RE LOOKING FOR BETTER

1. Variety; vegan/vegetarian, special diet
2. Consistency
3. Food Quality; fresh fruits/vegetables