CAMPUS VISION FOR THE FUTURE OF DINING
Welcome to Princeton University Campus Dining.

We believe that food brings together a community. Across generations, across cultures, food remains a constant. It’s an idea that drives us every day, in everything we do — especially here at Princeton where we welcome individuals from all types of backgrounds.

We are a passionate team of 300 hospitality professionals, and we focus on providing exceptional dining experiences to the University community across campus.

In partnership with academic and administrative departments, we craft culinary programs, events, and learning experiences that support the vibrant student experience. We just launched a Food and Agriculture Initiative that exposes challenges facing global food systems and identifies practical solutions through research and education.

We go beyond food. We want to make the world a better place. We are committed to the success of our students, faculty, staff, alumni, and visitors by nourishing them to be their healthy best while caring for the environment.

I invite you to learn more about us through this book. When you see me or members of my team on campus, please say hello and introduce yourself.

Warm wishes,
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INTRODUCTION

Princeton University Mission Statement

In the Service of Humanity  Campus Dining Vision
PRINCETON UNIVERSITY
MISSION STATEMENT

Princeton University advances learning through scholarship, research, and teaching of unsurpassed quality, with an emphasis on undergraduate and doctoral education that is distinctive among the world’s great universities, and with a pervasive commitment to serve the nation and the world.

The University’s defining characteristics and aspirations include:

- a focus on the arts and humanities, the social sciences, the natural sciences, and engineering, with world-class excellence across all of its departments;
- a commitment to innovation, free inquiry, and the discovery of new knowledge and new ideas, coupled with a commitment to preserve and transmit the intellectual, artistic, and cultural heritage of the past;
- a faculty of world-class scholars who are engaged with and accessible to students and devoted to the thorough integration of teaching and research;
- a focus on undergraduate education that is unique for a major research university, with a program of liberal arts that simultaneously prepares students for meaningful lives and careers, broadens their outlooks, and helps form their characters and values;
- a graduate school that is unusual in its emphasis on doctoral education, while also offering high quality masters programs in selected areas;
- a human scale that nurtures a strong sense of community, invites high levels of engagement, and fosters personal communication;
- exceptional student aid programs at the undergraduate and graduate level that ensure Princeton is affordable to all;
- a commitment to welcome, support, and engage students, faculty, and staff with a broad range of backgrounds and experiences, and to encourage all members of the University community to learn from the robust expression of diverse perspectives;
- a vibrant and immersive residential experience on a campus with a distinctive sense of place that promotes interaction, reflection, and lifelong attachment;
- a commitment to prepare students for lives of service, civic engagement, and ethical leadership; and
- an intensely engaged and generously supportive alumni community.
In 2016, the University’s informal motto was revised to “In the Nation’s Service and the Service of Humanity.” That commitment to service resonates with us in Campus Dining. When we prepare and serve meals, when we consider wellness and nutrition programs, when we look at our impact on global carbon footprints, when we partner with scholars and world leaders, we consider how we can be in the service of our community — from our campus to the world.

To that end we commit to:

- celebrating diversity through a wide variety of cuisine
- supporting the educational experience
- fostering a strong community among students, staff, and faculty
- creating a welcoming, inclusive dining experience
CAMPUS DINING VISION

ADVANCE the Princeton University mission through Campus Dining programs and services with the commitment for our community to flourish.

SUPPORT of all students to be their healthy best in curricular, co-curricular and extracurricular activities while strengthening community engagement.

NOURISH our faculty and staff to be their healthy best on and off campus.

ESTABLISH Campus Dining at the nexus of the administration and academics to support faculty with teaching and research in the area of food, food systems and the environment.

PROVIDE high-quality, great tasting food and beverage prepared with healthy, sustainable ingredients by a passionate team.

CONTINUE OUR LEADERSHIP ROLE in the industry and provide solutions in the area of food services and food systems.

CORE VALUES

Respect to the individual
Passion for service
Continuous learning and growth

GUIDING PRINCIPLES

Team and People
Service Excellence
Efficiency and Effectiveness
“Food itself is a very common ground for discussion. The different types of cuisine definitely bring about a sense of community.”

–Mayee Chen, Class of 2019
BUSINESS GROUPS

Residential  Retail  Catering  Concessions  Vending
RESIDENTIAL

Dining halls are located in each of Princeton's undergraduate residential colleges (Butler, Forbes, Mathey, Rockefeller, Whitman and Wilson) and the Graduate College. Each dining hall employs its own chef who creates unit-specific menus using scientific and evidence-based culinary principles. Our menus celebrate diversity of ingredients, authentic global cuisines and locally sourced and sustainable items.

The dining hall at the Center for Jewish Life is kosher and is supervised by the Orthodox Union.

“The residential team believes students come first, and they’re the reason we’re here.”

–Sue Pierson, RD, Director of Residential Dining

Did you know?

Campus Dining welcomed 3,986 students and family members for lunch during Move-In weekend on Saturday, September 2, 2017.

47% of students are enrolled in a meal plan

Plan holders are able to dine in any dining hall and the Frist Campus Center Food Gallery during select meal times.
RETAIL

Campus Dining operates a number of retail outlets conveniently located on campus serving students, faculty, staff and visitors.

THE FOOD GALLERY AT FRIST

Located on the A Level of the campus center, the Gallery offers a food court atmosphere featuring home-style comfort food, sandwiches and salads made-to-order, tacos, burritos, pizza, pasta, a full service grill and Grab-n-Go area with beverages, snacks and freshly rolled sushi.

SELF SERVICE CAFES

Cafe 701
Chemistry Cafe
EQuad Cafe
Genomics Cafe
Atrium Cafe

FULL SERVICE CAFES

Cafe Vivian
Chancellor Green Cafe
Woodrow Wilson Cafe

ON-THE-GO

Witherspoon's at Frist Campus Center
The Convenience Store (C-Store)

Campus Dining Opens Atrium Cafe

On January 19, a grand opening reception showcased samples of a refreshed campus catering menu capping a week-long program that included vendor demonstrations, a wellness table and meet-and-greet with the chefs.

“Our retail outlets offer a variety of delicious and affordable offerings. From full service to convenience, you’re sure to find something to satisfy your appetite.”

– Cristian Vasquez, Director of Retail Dining and Catering
Catering

Campus Dining provides distinct on-campus catering services offering the highest quality service to faculty, staff, students, alumni and all affiliates of the University community.

Full Service

Princeton Catering is a full service caterer offering a wide range of services from wine and cheese receptions to formal, full-service dinners.

Casual Service

Our “Paper Tiger” catering service includes drop-off or pick-up service of prepared foods from the Frist Campus Center, including a continental breakfast, snacks, sandwiches, entrees and accompaniments, pizza, sushi and salad items and beverages.

Food Truck

The Campus Dining Food Truck offers a unique experience to your next catered event on campus. The mobile kitchen also provides service for athletic venues and various lunchtime and late night locations.

“We source great products with great stories to tell.”

–Jerry A. Luz, Catering Chef
**CONCESSIONS**

At sporting events, there's not just action on the field. Behind the scenes we're making sure we have fans covered with food, drink and snack choices that help liven the experience. Go Tigers!

**VENDING**

We manage 38 vending machines across campus to ensure that the Princeton community has access to snacks wherever and whenever they would like them.
DINING HALLS
1. Butler/Wilson
2. Forbes
3. Rockefeller/Mathy
4. Whitman
5. Graduate College
6. Center for Jewish Life

RETAIL
7. Cafe 701 (not shown)
8. Chancellor Green Cafe
9. Chemistry Cafe
10. EQuad Cafe
11. Genomics Cafe
12. Atrium Cafe
13. Woodrow Wilson Cafe
14. Frist Campus Center: Cafe Vivian, C-Store, Food Gallery, Witherspoon’s
15. Studio ’34
16. Prospect House (faculty/staff only)
17. Palmer House (not shown)

CATERING
18. Full Service Catering (main office)
19. Casual Service Pick-up
20. Food Truck (various locations)

CONCESSIONS
21. Princeton Stadium
22. Jadwin Gym
23. Baker Rink

VENDING
Other Vending Locations
Not on Map
• 171 Broadmead
• 693 Alexander Street
“Our mission is to tie into what is going on here at Princeton and that’s education. We have that gift to be able to do that through food.”

—Chef Michael Gattis, Chef De’ Cuisine, Rockefeller and Mathey Colleges
TEAM AND PEOPLE

CORE COMPETENCIES

I. Integrity and Trust
Gaining the confidence and trust of others through honesty, integrity and authenticity.

II. Creativity
Fosters a climate that encourages creativity, through diverse thinking to promote and nurture innovation and encourage new ideas.

III. Managing Diversity
Values the importance of differences and is free of judgment. Seeks to understand and accept differences in people (students, staff, faculty, alumni and community) and cultures. Fosters a climate of inclusion where diverse thoughts are freely shared and integrated. Treats everyone fairly with dignity and respect.

IV. Motivating Others
Motivation through clear, definable and achievable goals followed by feedback and acknowledgment.

V. Conflict Management
Ability to recognize conflict and address issues directly as they arise. Remain impartial and insightful by listening and facilitating an effective and collaborative resolution.

VI. Customer Experience
The ability to make good judgments and timely decisions while managing the organization’s financial processes.

VII. Safety
Develops and supports a safety culture among Campus Dining which includes workplace safety, food safety and vehicle safety.

VIII. Business Acumen
The ability to make good judgments and timely decisions while managing the organization’s financial processes as it relates to the following competencies.
SERVICE EXCELLENCE

We’re committed to an inclusive, welcoming, consistent dining experience that encourages students to share their own ideas about how to enhance their personal experiences.

“As a student living far away from home, it means the world to me that I’m still being taken care of here. My parents, texting me from back home in North Carolina, just want to know that I’m safe, fed, and doing all right despite the snow ...”

– Vienna Lunking (’20) in an opinion piece for The Daily Princetonian.
QUALITY ASSURANCE AND QUALITY CONTROL (QAQC)
Safety is our top priority. We created a Quality Assurance and Quality Control (QAQC) team that has developed a framework to ensure food safety, workplace safety and fleet safety. We are proud that our managers are ServSafe certified and that all team members participate in food handlers’ training and have the option to complete State Food Safety certification.

TECHNOLOGY

Campus IT Resources
We partner with the University on IT solutions that improve access to online and on-screen information such as menus, locations, hours of operation and news.

FoodPro Food Management Systems
FoodPro is a robust and integrated management solution that efficiently and effectively coordinates day-to-day operations such as menu planning and costing, forecasting, purchasing, inventory control, food production and financial analysis.

CaterMate by CBORD
CaterMate is comprehensive software program that streamlines booking processes with fully customized databases that includes customer data, menus and packages, food costs, pricing, scaling, outside vendors and staffing; also features tools for sophisticated reporting, forecasting and analysis.
“It is the basis of community. Communities form around the common interest of being able to sustain our community through food.”

~Jazmyn Blackburn, Class of 2019
CULINARY APPROACH

Culinary Council    Strategic Partnerships
CULINARY COUNCIL

The Culinary Council is a team of chefs representing residential, retail, catering and bakeshop operations and Campus Dining leadership. The council meets once a month, focusing on culinary programs, food systems, training and planning menus with a focus on health, wellness and sustainability.

Our student population reflects all types of backgrounds, and the culinary team aims to offer food choices that reflect that. The Council believes that through food we gain greater understanding of each other. It is committed to an inclusive dining experience that recognizes all types of cultural and religious backgrounds, as well as special dietary restrictions.

The Council seeks to strengthen the Princeton community by getting to know students, faculty, and staff, to understand their preferences, and to build an environment of continual learning and sharing.
STRATEGIC PARTNERSHIPS

We engage with various culinary organizations in order to share best practices, anticipate trends, and continue to strengthen the Princeton food program.

We are members of Menus of Change University Research Collaborative (MCURC), the National Association of College and University Food Services (NACUFS) and the Teaching Kitchen Collaborative (TKC).

MENUS OF CHANGE UNIVERSITY RESEARCH COLLABORATIVE

The MCURC is a coalition of universities and corporations that collaborate on research and education in support of culinary-centric, evidence-based food systems innovation. We have incorporated many of the principles into our food program in order to support healthier, more sustainable menus.

NATIONAL ASSOCIATION OF COLLEGE AND UNIVERSITY FOOD SERVICES

NACUFS is the leading association for university food service professionals. Several of our team members sit on leadership and exploratory councils within the association. NACUFS has awarded us with sustainability and catering awards in the past two years.

TEACHING KITCHEN COLLABORATIVE

The TKC seeks to enhance public knowledge about food programs in order to address current and future health challenges. In 2016 we launched the Princeton Teaching Kitchen and held events across campus for students, faculty and staff.

Chef Michael Gattis Wins at Regional Culinary Challenge

On March 5, during the National Association for College and University Food Services (NACUFS) regional conference, Chef Michael Gattis competed against chefs from across the Mid-Atlantic region during the annual Culinary Challenge. His dish, a pan-seared rib pork chop with charred citrus, gingered jicama slaw, and spicy golden beet and radish hash, earned Chef Michael a bronze medal sanctioned by the American Culinary Federation.
“Through food we are able to not only educate and nourish students, but also inform them about cultural sensitivities and about diverse ethnic cuisine types.”

—Smitha Haneef, Assistant Vice President, Campus Dining
COMMUNITY ENGAGEMENT

Student Life        Food and Agriculture Initiative
Wellness and Nutrition  Sustainability    Procurement    Alumni
TIGER CHEF CHALLENGE
MARCH 31, 2017

Each year we host the Tiger Chef Challenge, in which student teams from the residential colleges and the graduate college compete to create globally inspired, earth-forward entrees.

Student teams train with our executive chefs for a couple months leading up to the event. They must be prepared for all types of scenarios since they will not know their ingredients in advance.

Then on a spring day in Dillon Gym, teams forage for ingredients in the Enchanted Food Garden and have 45 minutes to prepare their dishes for a panel of judges that last year included President Eisgruber.

Butler College took home the top prize and the Tiger Chef Cup in 2017. Will they repeat in 2018?
STUDENT LIFE

TIGER CHEF TEAMS

The Michelin Stars, Butler College

Fantastic Forbes, Forbes College

tWos, Graduate College

Mojo-Jojo, Mathey College

Cocoanuts, Wilson College
HERITAGE MONTHS

We celebrate the diversity of our Princeton community each day with our menus. During most months, we also focus our menus to reflect specific cultures or regions of the world.

Last year we built dining experiences around Latin Heritage Month in September, Filipino Heritage Month in October, Native American Heritage Month in November, Black History Month in February, Eastern European Heritage Month in March and Asian Pacific American Heritage Month in April.

VIETNAMESE CLAY POT CATFISH

Duc Nguyen

Clay Pot Catfish (Cá Kho Tộ in Vietnamese)—a traditional comfort food in Vietnam—gets its name from the traditional clay pot that allows for a smooth braising and caramelization of the fish. A staple on the Vietnamese dinner table, this dish evokes nostalgia of a simpler time, before the mass adoption of metallic cooking pots. Enjoy! (Ăn ngon nhé!)

VIETNAMESE CARAMEL SAUCE

Ingredients
- 1 cup white sugar
- 3 tbsp. water
- ¼ cup hot water

Directions
1. Prepare a large bowl of cold water.
2. In a medium saucepan, combine the sugar and 3 tbsp. of water, mixing well.
3. Set the heat to medium-high, and allow the syrup to boil without disturbance.
4. When smoke starts rising, remove saucepan from heat and slowly swirl, until its color is that of black coffee or molasses. Place saucepan in cool water bath to stop cooking.
5. Add ¼ cup of hot water and place saucepan back on medium heat, stirring until sauce has dissolved in water.
6. Remove from heat and allow to cool before placing into small glass jar.

Ingredients
- 1 lb. catfish steaks
- Salt
- 3 tbs. minced shallots
- 3 tbs. minced garlic
- 5 tbs. fish sauce
- 4 tbs. brown sugar
- 1 ½ tbs. black pepper
- 3 green onion stalks, sliced
- 3 tbs. caramel sauce (see recipe above)
- ½ can coconut juice
- 2-3 Thai chilies, sliced

Directions
1. Generously salt the catfish. Then, rinse the catfish steaks under running water, and completely pat dry.
2. Add the fish sauce, brown sugar, black pepper, ½ minced garlic, and ½ minced shallots in a bowl,* and mix well. Marinade the steaks for 30 minutes to 1 hour.
3. In a clay pot (or regular cooking pot), heat cooking oil. Add remaining garlic and shallots, and stir until aromatic. Then add the steaks without the marinade and cook one side for about four minutes. Turn over the steaks and cook for another four minutes.
4. Add the marinade, caramel sauce and coconut juice (until steaks are covered). Heat until boiling. Reduce heat to medium-low and simmer for about 30 to 45 minutes, or until the sauce caramelizes and thickens.
5. Turn off heat. Add green onions and remaining Thai chilies as garnish. Serve over jasmine rice.

* If you prefer your dish spicy, also include ½ sliced Thai chilies in the marinade.
STUDENT LIFE

During the year we hold a variety of special meals to engage and educate students.

HOLIDAY DINNERS

We acknowledge several U.S., international and religious holidays from Halloween and Thanksgiving in the fall to Passover and Easter in the spring.

THEME MEALS

Each January, our residential dining halls are transformed into fun experiences like a global street fair, superhero world or even a minions takeover. The themes are a closely guarded secret, and very few know what this year’s themes will be!

FLEXITARIAN NIGHT

We choose several nights during the year to explore a seasonal, locally sourced vegetarian-focused menu. The dinners feature special live action chef stations and beautifully decorated displays.

ETIQUETTE DINNER

As students prepare to head off for interviews, we want to make sure they feel confident in business meals. We hold special meals to discuss table manners and give students a safe environment to practice their etiquette.
INSIDE THE PRINCETON TEACHING KITCHEN

Campus Dining is part of the Teaching Kitchen Collaborative (TKC), which seeks to advance personal and public health through culinary literacy and integrative lifestyle transformation. Developed as an invitational, multi-year learning network of thought leaders, the TKC will enable early adopters to:

1. Learn about one another’s teaching kitchen facilities and educational programs.
2. Develop “best practices” for reproducibility/scalability of these emerging models and programs.
3. Explore the creation of a research network to support the evaluation of clinical, behavioral and financial impacts of selected best practices across various populations.

Last year, Campus Dining held seven programs across campus, including two for staff and one streamed live through Snapchat.

www.healthykitchens.org/overview/teaching-kitchen-collaborative
FOOD AND AGRICULTURE INITIATIVE

BLURRING THE LINES BETWEEN RESEARCH AND APPLICATION

The Initiative seeks to ensure that Princeton takes an active leadership role in educating and engaging students on food and agriculture as a subject of critical inquiry and applied knowledge.

With growing populations, the world faces increasing challenges related to food production and consumption. Princeton Campus Dining believes that it has a responsibility to think globally and contribute to generating solutions and best practices for the University, the community, the country and the world.

Sitting at the nexus between academics and administration, Campus Dining believes that it can be the practical application of food-related research conducted by University faculty.

CORE TEAM

Smitha Haneef, Assistant Vice President, University Services, Campus Dining

Daniel Rubenstein, Class of 1877 Professor of Zoology, Professor of Ecology and Evolutionary Biology, Director, Program in Environmental Studies

David Wilcove, Professor of Ecology and Evolutionary Biology and Public Affairs and the Princeton Environmental Institute

Shana Weber, Director, Office of Sustainability
WELLNESS AND NUTRITION

EAT TO NOURISH — WELLNESS AT A GLANCE

Campus Dining’s commitment to wellness and nutrition shows in the variety of foods available each day and the care with which we prepare meals in healthful ways. Fresh fruits, whole-grain cereals, variety-packed salad bars, housemade dressings and lean, earth-friendly entree alternatives round out the many choices included for a balanced diet.

In addition to food, Campus Dining engages with the community with wellness outreach programs throughout each year to raise awareness around how to eat to nourish.

Food Philosophy’s Nutrition Hallmarks

Our philosophy is centered around sourcing fresh, seasonal and local ingredients whenever possible with cuisine served from every continent. Our beverage offerings center on no added sugar and naturally sugar-free fresca fare. Our functional foods — foods that serve nutritional benefits in addition to providing calories — are featured at wellness tastings and tablings.

Wellness Beyond Food

Programs focus on the importance of incorporating how movement, mindfulness, stress reduction and mental health can play a role in food choices, diet and overall health.

Campus Wellness Partnership Programs

From presentations to outreach to education, wellness extends beyond the dining halls. Presentations range from “Food is Fuel” to interactive culinary lessons like how to prepare gourmet, specialty hummus. Outreach and education takes students, staff and faculty off campus to participate in a variety of activities including healthy eating grocery store tours and nutrition education workshops.

Diet Accommodations

Whether a student is living with a food allergy, gastrointestinal disease or any diet-altering condition, we are happy to accommodate by modifying the meal offered or plating an individual meal to provide an added layer of reassurance and ensure cross-contamination prevention.
SUSTAINABILITY

ONE OUNCE AT A TIME

Campus Dining considers the broader context of social and environmental issues surrounding food production, distribution and preparation. This consideration has led to several ongoing initiatives that shift purchasing towards foods produced with lower environmental impacts, reduce dining hall waste and strengthen our ties with the local community.

_Forbes and Rockefeller Mathey College dining halls achieved Green Restaurant Association (GRA) Certification._

Sarah Bavuso Recognized with the Inaugural Impact Award

_The Impact Awards recognize campus community members who have led tangible efforts in sustainability on campus._

Food Waste and Recovery

The program aims to reduce food waste by raising customer awareness; identifying viable options to recover safe food that is currently composted and provide it to those in need; and, utilizing data driven decision making to gain efficiencies in kitchen production. Food waste awareness and post-consumer waste weigh-ins will continue. Composting at events will be piloted. A food recovery program has been reinstated with work focused on preventing every ounce of leftover consumable food on the residential serving lines at the end of meal service from going to compost. Food items are packaged following proper procedures and are transported to a local non-profit organization providing food to those in need.
PROCUREMENT

Understanding the story of one’s food, from farm to table and back to soil, has driven our procurement efforts for over 20 years.

When we purchase ingredients, we focus on remaining socially responsible. We identify local and sustainable products with low environmental impacts—from sourcing to packaging to distribution. We engage manufacturers and purveyors who align to our vision and we seek out new and innovative solutions for production, kitchen equipment and durable goods.

Foraging Tours Connect Students to Local Food

Last year we took students to Small World Coffee and Severino Pasta—two local companies that supply the University’s kitchens. At Small World Coffee, students toured the roasting facility, met the roasters and learned how beans are sourced responsibly. While at Severino Pasta, students experienced first-hand the authentic Italian techniques for making a variety of artisanal pastas. We will continue the foraging tours to engage and educate students on food and agriculture.
ALUMNI

Our teams look forward to welcoming alumni back to campus at various events and conferences during the year.

BY THE NUMBERS
Pulling together operational expertise from Catering, Residential, Retail and the Bakeshop, we served:

1,100
Guests in one sitting at Alumni Day
February 25, 2017

35K+
Meals served during Reunions
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