CAMPUS VISION FOR THE FUTURE OF DINING

2018–2019
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.
Student teams compete in an annual culinary competition in Dillon Gym that brings together the entire Princeton community.
FROM THE ASSISTANT VICE PRESIDENT

The value of service is central to the mission of Princeton University.

In Campus Dining, we strive to honor that commitment each day. We are a passionate team of hospitality professionals who provide exceptional dining experiences to students, faculty, and staff across campus.

We believe we have an obligation to nourish the Princeton community in ways that go beyond serving meals. Our menus reflect the diverse backgrounds of our campus population, and we partner with student groups and faculty to honor various cultures through food. We build programs to educate about food-related challenges facing the planet. With academic and administrative departments, we lead teaching kitchens, health and sustainability programs, and culinary labs that complement Princeton courses.

Our program continues to evolve each year. Yet we strive to live the Campus Vision for the Future of Dining, as outlined in this book and in service to Princeton University.

It’s an exciting time to be part of our team. Welcome!

Warm wishes,

Smitha
Students taste different proteins including an all-beef burger, our crafted burger, the Impossible™ Burger, seaweed and crickets at the "Menus in 2050" Culinary Lab during the class Agriculture, Human Diets, and the Environment.
Our Vision

OUR VISION
In the Service of Humanity
Campus Dining Vision
Core Values
Guiding Principles
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, consider wellness and nutrition programs, look at our impact on global carbon footprints, or partner with scholars and world leaders, we consider how we can be in the service of our community—from the Princeton campus to the world.

To that end we commit to:

- celebrate diversity through a wide variety of cuisine
- support the educational experience
- foster a strong community among students, staff, and faculty
- create a welcoming and inclusive dining experience
Our Vision
Campus Dining Vision, Core Values, and Guiding Principles

Campus Dining Vision

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

SUPPORT 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 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 beverages 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
A student enjoys the Beans, Greens, and Grains station in the Butler/Wilson servery.
OUR ORGANIZATION

Locations on Campus
Campus Map
Awards
By the Numbers
Locations on Campus

DINING HALLS

Within the residential colleges, dining halls serve as central meeting places for students, staff, and faculty who hold meal plans. Each of the eight dining halls is led by a chef who produces breakfast, lunch, and dinner menus that change each day and celebrate diversity of ingredients, authentic global cuisines, and locally sourced and sustainable items.

Dining halls are located in each of Princeton’s undergraduate residential colleges, the Graduate College and the Center for Jewish Life (CJL). The CJL dining hall is kosher and supervised by the Orthodox Union. Dining halls in Rockefeller, Mathey and Forbes colleges have achieved Green Restaurant Association Certification.

Throughout the academic year, dining halls hold special events like teaching kitchens, heritage celebrations, themed meals, and holiday programs.

“...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.
RETAIL DINING

We operate more than a dozen retail venues, each with its own distinct offering. Visitors heading into the Frist Campus Center can enjoy comfort food, bowls, or grill specials in the Frist Food Gallery; ice cream or specialty teas and coffees in Witherspoon’s; sandwiches, flatbread pizzas and acai bowls in the nostalgia-themed Cafe Vivian; or grab a quick snack from the C-Store.

Nearby, faculty and staff can visit Prospect House—which until 1968 served as the home to the University President—and enjoy fine dining in the Garden Room, casual meals in the Tap Room, or catered meals in its many private rooms.

Across campus are seven additional cafes that serve coffee, tea, soups, pastries, grab-n-go items, and daily specials. During the summer, outdoor barbecues rotate among several cafes to take advantage of the beauty of outdoor dining on campus.

Palmer House—a full-service inn for faculty and staff—offers quaint meeting spaces and a complete catering menu.

After midnight, students can be found visiting Studio ’34, located in Butler College, for a late-night meal.

BAKE SHOP

Beneath the dining halls that serve Rockefeller and Mathey colleges, the Princeton Bake Shop produces desserts for all residential dining halls, retail locations, and catered events. The team begins baking before most of campus awakes and often creates specialty desserts for holidays or special events.

A limited number of Valentine’s Day desserts were sold at retail locations last year.
CATERING

From formal dinners at the president’s residence to alumni functions and departmental functions, our comprehensive catering program offers options to suit any event on campus.

Whether it’s a full-service, plated event or a casual drop-off service of sandwiches and wraps, we provide a distinct, on-campus service from preparation to presentation and pride ourselves on flawless execution and exceptional customer service.

Menus are designed to suit individual tastes, event styles, and budgets and incorporate healthy, sustainable, and delicious food choices. We use local and sustainable ingredients whenever possible to ensure fresh flavors. Meals are served with plant-based, compostable cups and plates to reduce the amount of waste headed to landfills.

For unique outdoor experiences, we also offer a food truck that can serve a variety of menu items.

CONCESSIONS

At sporting events, the action’s not just on the field. Behind the scenes, we’re making sure we keep fans fueled with food, drink, and snack choices that help liven the experience. What other stadiums offer fresh-made guacamole and made-to-order pizzas? Go Tigers!

VENDING

We manage 38 vending machines across campus to ensure that Princeton community members have access to snacks wherever and whenever they would like them.
Our Organization
Campus Map

DINING HALLS
1. Butler/Wilson
2. Forbes
3. Rockefeller/Mathey
4. Whitman
5. Graduate College
6. Center for Jewish Life

Innovation & Resource Center
26 College Rd. West

Bake Shop

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
24. Roberts Stadium
25. 1952 Stadium
Awards

We operate with a mindset of continuous improvement. To that end, we’re proud of the recognition our department has earned over the past few years.

2018

- **NACUFS’ GOLD AWARD FOR MOST INNOVATIVE WELLNESS & NUTRITION PROGRAM**
- **NACUFS HONORABLE MENTION FOR CATERING SPECIAL EVENT**
- **GREEN RESTAURANT ASSOCIATION CERTIFICATION 3 STARS**
  - FORBES, ROCKEFELLER, AND MATHEY COLLEGES

2017

- **NACUFS HONORABLE MENTION FOR CATERING ONLINE MENU**
- **BRONZE MEDAL, CULINARY CHALLENGE, NACUFS REGIONAL CONFERENCE**
  - CHEF DE CUISINE MICHAEL GATTIS
- **PRINCETON UNIVERSITY SUSTAINABILITY IMPACT AWARD**
  - SUSTAINABILITY MANAGER SARAH BAVUSO
- **GREEN RESTAURANT ASSOCIATION CERTIFICATION**
  - FORBES, ROCKEFELLER, AND MATHEY COLLEGES

2016

- **NACUFS GOLD AWARD IN WASTE MANAGEMENT & GRAND PRIZE FOR SUSTAINABILITY**
- **GREEN RESTAURANT ASSOCIATION CERTIFICATION**
  - FORBES, ROCKEFELLER, AND MATHEY COLLEGES

2015

- **NACUFS SILVER AWARD FOR PROCUREMENT IN SUSTAINABILITY**

*National Association of Colleges and University Food Services*
<table>
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<th><strong>By the Numbers</strong></th>
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<td><strong>300+</strong></td>
<td>Campus Dining employees</td>
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<td><strong>Meals served daily throughout campus</strong></td>
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<td><strong>3,906</strong></td>
<td>Average number of individual desserts made per day by the Bake Shop</td>
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<td><strong>Professionally trained chefs on staff</strong></td>
<td><strong>12</strong></td>
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<td><strong>11K+</strong></td>
<td>Pounds of food donated during the food harvest program’s first year</td>
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<td><strong>Culinary labs we led through the Food and Agricultural Initiative</strong></td>
<td><strong>14</strong></td>
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<tr>
<td><strong>3,376</strong></td>
<td>Students and family members served for lunch during move-in weekend</td>
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<tr>
<td><strong>Views of our teaching kitchens on Snapchat this year</strong></td>
<td><strong>3K+</strong></td>
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<td><strong>1,200</strong></td>
<td>Plates served at Alumni Day luncheon</td>
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<td><strong>Views of this year’s Tiger Chef Challenge on Facebook live stream</strong></td>
<td><strong>10K</strong></td>
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<td><strong>77K+</strong></td>
<td>Meals served during 2018 reunions</td>
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Catering staff prepare the reception area for the Alumni Day luncheon.
Our Food Philosophy

OUR FOOD PHILOSOPHY

Culinary Council
Strengthen Community
Celebrate Diversity through Cuisine
Think Earth-Forward
Ensure Safety
We believe in pulling together elements of culinary arts, wellness, sustainability, and education to form our approach to food service. We're led by fundamental tenets, which include a commitment to exploring culinary principles, strengthening the community, celebrating diversity through cuisine, thinking Earth-forward, and ensuring safety.

We celebrate the full bounty of the earth with seasonal menus that change regularly. It’s a soil-to-supper-to-soil approach that includes a deep exploration of where we source ingredients, how we prepare them in healthful and sustainable methods, and creative solutions to handling waste.

The Culinary Council meets regularly to evaluate culinary standards and approaches from several sources to form our own principles for healthy menus.

**Culinary Council**

The Culinary Council comprises representatives from residential, retail, catering, and Bake Shop operations. 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 Council aims to offer food choices that reflect that. The Council is committed to an inclusive dining experience that recognizes all types of cultural and religious backgrounds as well as special dietary requirements.

The Council seeks to strengthen the Princeton community by getting to know students, faculty, and staff; understand their preferences; and build an environment of continual learning and sharing.
TOP ROW FROM LEFT TO RIGHT:
Brian Schoenbech, Rick Piancone, James Park, Jerry Luz, Brad Ortega,
Alex Trimble, Jared Gierisch, Julius Charles, Chad Rovner

BOTTOM ROW FROM LEFT TO RIGHT:
Sue Pierson, Gary Bowlsbey, Daniel Maher, Christeen Griffiths, Smitha Haneef,
Chirada DeToro, Matthew Kane, Michael Gattis, Cristian Vasquez, Paul Dylk
Our Food Philosophy
Strengthen Community

**Strengthen Community**

**FOOD AND AGRICULTURE INITIATIVE**

The Princeton University Food and Agriculture Initiative explores global food and agriculture as a subject of critical inquiry and applied knowledge to address social and environmental challenges in the service of humanity. The initiative commits to identifying solutions and best practices for future generations through academics, research, global collaborations, physical spaces, and experiential learning.

Launched in April 2017, the initiative pulls together faculty and staff from across the University in various disciplines in the service of humanity. In Spring 2018, a new course, “Agriculture, Human Diets, and the Environment,” sought to prepare students for a future where land and resources will be stretched to feed a fast-growing population, while another course, “Medieval Cairo: A Survival Guide,” explored through food the daily life of Cairo between the tenth and sixteenth centuries.

fai.princeton.edu

Banquet attendees try a range of dishes to understand how people lived in medieval Cairo.
AN INVESTMENT IN TEAM AND PEOPLE

As a key department within a world-class University, we believe in fostering a spirit of education and training among our teams. We work with external organizations such as the Ritz-Carton® Hotel Company to design customer service programs and with internal Princeton human resources teams on skill-development programs. Our annual Summer Cooks Internship Program allows team members with an interest in culinary skills to train under a sous chef.

This is part of our commitment to eight core competencies:

INTEGRITY AND TRUST Gaining the confidence and trust of others through honesty, integrity, and authenticity.

CREATIVITY Fostering a climate that encourages creativity through diverse thinking to promote and nurture innovation and encourage new ideas.

MANAGING DIVERSITY Valuing the importance of differences and being free of judgment. Seeking to understand and accept differences in people (students, staff, faculty, alumni, and community) and cultures. Fostering a climate of inclusion where diverse thoughts are freely shared and integrated. Treating everyone fairly with dignity and respect.

MOTIVATING OTHERS Motivating through clear, definable, and achievable goals followed by feedback and acknowledgment.

CONFLICT MANAGEMENT Recognizing conflict and addressing issues directly as they arise. Remaining impartial and insightful by listening and facilitating an effective and collaborative resolution.

CUSTOMER EXPERIENCE Identifying customers and consistently meet or exceed their expectations. Knowing when to change course and strive to raise the bar in customer service.

SAFETY Developing and supporting a safety culture among Campus Dining which includes workplace safety, food safety, and vehicle safety.

BUSINESS ACUMEN Making good judgments and timely decisions while managing the organization’s financial processes.
Student teams prepare to face off in the Tiger Chef Challenge.
TIGER CHEF CHALLENGE

Teams representing each undergraduate residential college and the Graduate College compete in an annual culinary competition in Dillon Gym. Drawing from a fully stocked pantry that includes a secret ingredient (mushrooms in 2018 provided by the Mushroom Council), each team must prepare their best dishes for a team of judges. Teams work for weeks with mentor chefs from their college, learning and honing their skills. In their third year of this high-energy challenge, team Mojo Jojo from Mathey College took home the Tiger Chef Cup.

A food expo complements the competition, offering attendees the opportunity to sample a wide variety of dishes from Campus Dining vendors.
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 a multi-year learning network of thought leaders, the TKC enables us to learn about partners’ teaching kitchen facilities, develop best practices to scale existing models and programs, and tap into a research network to evaluate related clinical, behavioral, and financial impacts.

Throughout the year, we hold programs in residential colleges, in retail locations, and on social media for students, faculty, and staff.
ORIGINS

Origins is an interactive dining experience held during undergraduate students’ first-year orientation that highlights where our food comes from and why it matters.

As the first meal of the year, Origins cultivates a consciousness and ethos of sustainability in service to local and global communities and inspires a culture of gratitude for community efforts to support local farms and food purveyors, as well as for those who prepare their food.

We nourish students to be their healthy best while strengthening community engagement and providing high-quality, great-tasting food prepared with healthy, sustainable ingredients by a passionate team.

Through Origins, and other sustainability programs during the year, we highlight what we do every day within the context of environmental challenges to encourage thoughtful solutions.
Our Food Philosophy
Strengthen Community

WELLNESS AND NUTRITION

Our commitment to wellness and nutrition shows in the variety of foods available each day and the care with which we prepare meals. Fresh fruits, whole-grain cereals, variety-packed salad bars, house-made dressings, and lean, Earth-friendly entrée alternatives round out the many choices needed for a balanced diet.

In addition to food, we engage the community through wellness outreach programs throughout the year to raise awareness about eating in more healthful ways.

NUTRITION HALLMARKS

We source whole, fresh, seasonal, and local ingredients whenever possible, with cuisine served from around the world. Our beverage offerings limit added sugar while our functional foods—foods that serve nutritional benefits in addition to providing calories—are featured at wellness tastings and engagement activities.

CAMPUS WELLNESS PARTNERSHIP PROGRAMS

Throughout the year, we visit local schools to support wellness and culinary education programs for students from pre-K to grade 5. We design programs as part of the Garden State on Your Plate program, which brings fresh produce and products from local farms into school cafeterias. In March 2018, as part of National Nutrition Month, we visited the local preschool, University NOW Day Nursery, with a program that integrates food and cooking with lessons in math, English-language arts, science, and social studies. This program will expand into senior living communities and outpatient hospitals this coming year.

EDUCATION BEYOND CAMPUS

From presentations to outreach to education, wellness extends beyond the dining halls. Programs such as healthy eating grocery store tours and nutrition education workshops inform students, staff, and faculty about steps they can take to make changes in their own diets.
A demo at UNOW Day Nursery explores wellness concepts through food.
Alumni watch a video featuring award winners during the Alumni Day luncheon.
CELEBRATING PRINCETON’S HISTORY

We always look forward to welcoming back alumni, many of whom we had the pleasure to serve when they were students. During Reunions, our team rallies together to serve nearly 50,000 meals over four days to alumni and their families.

Our team serves one of its largest meals of the year during Alumni Day. On February 24, 2018, we served nearly 1,200 alumni and guests, including veteran television journalist Charlie Gibson and internationally best-selling author Daniel Mendelsohn, who were honored at the luncheon.

Leading a cross-campus effort, we work closely with the Office of Alumni Affairs each year to design unique experiences that celebrate Princeton’s storied history.

*Members of the class of 1978 enjoy their Friday lunch buffet during Reunions.*
Our Food Philosophy
Celebrating Diversity through Cuisine

Celebrating Diversity through Cuisine

IT STARTS WITH THE INGREDIENTS

Understanding the story of our food has driven our procurement efforts for over 20 years. When purchasing ingredients, we focus on social responsibility. 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 seek out new and innovative solutions for production, kitchen equipment, and durable goods.

RELIGIOUS CONSIDERATIONS

We strive to meet the wide-ranging dietary considerations of our community. We run a fully kosher dining hall, located on the first floor of the newly renovated Center for Jewish Life, that is supervised by the Orthodox Union.

Halal options are available in all of our retail, residential, and catering operations. Last year, we also partnered with the Office of Religious Life to ensure that students observing Ramadan were able to pick up to-go breakfasts and dinners for their pre-sunrise and post-sundown meals.

CULTURAL HERITAGE DINING

We celebrate the diversity of our Princeton community each day with our menus. Through food, we not only nourish the community, but we also inform about cultural sensitivities and diverse cuisine types.

During most months, we partner with student organizations to host heritage dinners, which are often part of larger celebrations on campus, that reflect the cuisines of 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.
Often times we get our plates of food and we sit down, and the food itself is a very common ground for discussion. ‘This is really good,’ or ‘I never tried this before.’ The different types of cuisine definitely bring about a sense of community.

- Mayee Chen, Class of 2019
Our Food Philosophy

Celebrating Diversity through Cuisine

CLOCKWISE FROM TOP LEFT
Rockefeller/ Mathey, Emoji Movie theme meal; Graduate College, Venice Beach theme meal; Butler/ Wilson, food truck theme meal; Whitman, Minions theme meal
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 plant-focused menu. The dinners feature special action chef stations and beautifully decorated displays.

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.
Our Food Philosophy
Strengthening Community
Flexitarian dinner at Forbes College dining hall.
Think Earth-Forward

REDUCE AND DIVERT FOOD WASTE

We take a one-ounce-at-a-time approach to reducing food waste by first monitoring production at the source. Where we have an opportunity to divert edible food away from composting and landfill, we do so. Our food harvest program began last fall with Butler and Wilson dining halls, and it now includes the Forbes, Rockefeller, and Mathey dining halls. Food is currently donated to Bentley Community Services.

Where we cannot divert food, we feed animals and compost through Organic Diversion, an innovative partner that converts food to fertilizer and energy. We have partnered with the student organization Greening Dining and the Office of Sustainability to expand food waste awareness and collection with temporary, pop-up events across campus. We’re also piloting a program to divert food waste from the Frist Campus Center to an on-campus biodigester managed by the Office of Sustainability.

BEAT PLASTIC POLLUTION

This summer, we announced a plan to join in a campaign with the United Nations Environment Programme to dramatically reduce the amount of plastic used in our operations. Our year-end employee picnic in June was completely free of single-use disposable plastic, and this year we plan to take the following steps in our retail and catering operations:

- All plastic bottles will be replaced with boxed water.
- Plastic bags will be replaced by paper bags and will only be available upon request.
- Plastic straws will be eliminated and paper straws will only be available upon request.
- Plastic utensils will be eliminated.

These are the first steps in a long-term commitment to #BeatPlasticPollution.
Our Food Philosophy

Think Earth Forward

Prepared food is weighed and prepped for donation to Bentley Community Services through our food harvest program.
BUILDING RELATIONSHIPS WITH OUR SUPPLIERS

We are committed to help close the gap between producers and consumers by bringing groups together for information sessions.

In our foraging tours, we take groups of students to local suppliers. At Small World Coffee®, students have toured the roasting facility, met the roasters, and learned how beans are sourced responsibly. At Severino Pasta Company, students experienced first-hand authentic Italian techniques for making a variety of artisanal pastas.

As part of a World Food Day celebration, local farmers were invited to a breakfast in Rockefeller College to discuss the state of local and domestic food systems as well as opportunities for collaboration.

THE CRAFTED BURGER

This year we introduced our Crafted Burger—an exclusive blend of grass-fed beef and local mushrooms that supports our commitment to sustainability and wellness without sacrificing taste. Portobello mushrooms provide a juicy texture and tread lightly on our environment, requiring only 1.8 gallons of water to yield one pound. Grass-fed beef is lower in saturated fat, higher in antioxidants and may naturally restore topsoil in pastures. City Beef & Provisions, founded in 1955 in the heart of the Meat District in nearby Trenton, NJ, custom blends our proprietary recipe.
Our Food Philosophy
Ensure Safety

Ensure Safety

QUALITY ASSURANCE AND QUALITY CONTROL (QAQC)
Safety is our top priority. We created a QAQC team that has developed a framework to ensure food safety, workplace safety, and fleet safety.

We are proud that all of our managers are ServSafe® certified and that all team members participate in food handlers’ training with the option to complete State Food Safety™ certification.

FOOD ALLERGY AWARENESS

HANDLING AND PREPARATION
Our operations rely on standard procedures to ensure that food is handled at proper temperatures and that we minimize the risk of cross contamination from common allergens. In the dining halls, we identify the top eight allergens in our menu items and also ensure a nut-free environment. We make exceptions for dishes that require nuts as part of a cultural celebration; however, in these cases, dishes are clearly marked.

In all units, we encourage visitors to approach our team with any questions or concerns they may have.

EDUCATION AND AWARENESS
We conduct regular food allergy training during new hire orientation and throughout the year. The training includes a video from Food Allergy Research & Education® (FARE), the leading agency in food allergy research, that defines food allergies and teaches safe-cooking techniques for commercial kitchens. In addition, dining hall audits of allergen identification are conducted quarterly.

FOODPRO® ALLERGEN MANAGEMENT SYSTEM
We use the FoodPro® management system to coordinate day-to-day operations such as menu planning and costing, forecasting, purchasing, inventory control, food production, and financial analysis. The system also analyzes recipe ingredients and generates an online menu and tags that identify each of the top eight allergens: milk, eggs, fish, crustacean shellfish, tree nut, peanut, wheat, and soybeans.
Contacts

LEADERSHIP TEAM

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## CAMPUS DINING

**Innovation and Resource Center**  
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Princeton, New Jersey 08540  
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dining.princeton.edu

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<td>Studio '34</td>
<td>609-258-2326</td>
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<td>Whitman</td>
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