RESIDENTIAL DINING ON CAMPUS

Sit down and unwind with your roommate over dinner in residential dining, grab coffee between classes or enjoy a weekend brunch with friends. You'll find a variety of locations on campus to fit any moment.

While you're thinking about class schedules and budgets, we're working hard to make it easy for you to manage your meals. No matter where you are or what you crave, a budget-friendly bite is never more than a few minutes' walk away!
Residential Dining

The residential dining locations, Local Point and Center Table, have daily specials for breakfast, lunch and dinner. Both locations offer pasta, a made-to-order deli and salad bar, DUB Street Burgers, pastries and a rotating soup selection. Pagliacci Pizza, one of Seattle’s favorite pizza restaurants, can be found at both locations. Are you studying late? Local Point and Center Table offer late-night service until 1 a.m. on weekdays.

Local Point in Lander Hall features healthy, protein-driven flatbreads, broth bowls and salads at Tero, a wellness café. Local Point’s Global Kitchen makes cuisine from around the world every week.

Center Table in Willow Hall offers incredible views of Lake Washington and the Cascades. It features seven unique food stations, including Select (an allergen-free kitchen that offers food without using any of the eight most common allergens), Noodle (a globally inspired station with a rotating menu) and Quench (a unique drink-based station with outdoor ordering capabilities). Center Table features fun food promotions such as Taco Tuesday and Tour of the Pac-12.
Restaurants

Cultivate in Elm Hall is our Zagat-rated restaurant. Our menu celebrates the Pacific Northwest with locally sourced, fresh food and a community feel. Look for UW Farm produce featured on Cultivate’s fresh sheet. The Burger was named one of the “best burgers around Puget Sound” by Seattle’s KING-TV.

The Husky Den food court in the Husky Union Building (HUB) is open for breakfast and lunch Monday–Friday and has ten venues. District Market Crafted is an in-house concept focused on fresh, handcrafted sandwiches made daily. Caribbean Island Bowls celebrates the aromatic, refreshing flavors of the Caribbean. DUB Street Burgers serves grill and burger specials for lunch. Do you want to treat yourself? Glacie Creamery serves ice cream into the early evening. Motosurf at Husky Den offers a selection of Pacific Island-inspired favorites. If you’re on the go, Husky Den’s Etc. market has grab-and-go snacks and espresso beverages to keep you moving.

By George, located on the ground floor of Odegaard Undergraduate Library, has a made-to-order deli and blends Freshëns fruit smoothies. By George proudly brews Starbucks® espresso beverages and is open until 1 a.m. on weeknights for students taking a break from studying.

Red Square is home to two food trucks—Motosurf and Hot Dawgs (our hot dog cart). You can follow our Sunrise Griddle food truck on Twitter as it moves around campus (@uofwhfs).

Orin’s Place in Paccar Hall serves Starbucks® espresso, lunch and dinner pasta specials, soups, sandwiches and salads. Check out Orin’s Café seating and big, bright windows.

South Campus can feel far away, but we’ve got you covered. The Rotunda in Magnuson Health Sciences Center I-court serves Starbucks® espresso, salads, made-to-order sandwiches, soup and rotating lunch specials.
Markets, Groceries and Snacks

Freshly prepared meals, snacks and baked goods are available at all of our markets. In Alder Hall on West Campus, District Market has an abundance of fresh produce, meats and seafood, a full-service deli and an international section. In McMahon Hall, The Nook sells on-campus necessities including snacks, drinks, laundry detergent and school supplies. We've got two smaller Etc. markets on campus in the HUB and the UW Medical Center that offer snacks, candy and convenience items. Most campus snack and drink vending machines also accept the Dining Account as payment.

Espresso Bars and Cafés

There is no need to be without Seattle’s favorite beverage at the UW. When you’re on campus, coffee is never more than a few minutes’ walk away. Most of our cafés and espresso bars proudly serve Starbucks® Coffee. We have two Starbucks® locations on campus, one in the HUB and the other in Suzzallo Library.

We also brew and serve our own special brand of coffee, Husky Grind. If you’re interested in learning more about coffee sourcing and production, the Husky Grind Coffee Roasting Lab and education program offers a great opportunity to gain expertise in Seattle’s favorite beverage.
COMMUNITY EVENTS

Throughout the year, we partner with student groups and vendors to bring our community unique and informative dining experiences. Here’s just some of our activities:

**Chef’s Table Events**—The Chef’s Table is a demonstration kitchen space with an auditorium and a large countertop, seating 50. Primarily used for staff trainings, product samplings and cuttings, the Chef’s Table also hosts cooking demonstrations conducted by members of UW Dining’s culinary team. Chef’s Table events are usually free for students to attend, though because seating is limited, the event organizers often use an RSVP process.

**Husky Grind Education Program**—Our own coffee brand, Husky Grind, is modeled on third-wave coffee service and specializes in purchasing, roasting and brewing traceable coffees. An on-site roasting lab with full production capabilities provides UW residents with a comprehensive learning laboratory. The program supports responsible citizenship and critical consumption by encouraging dialogue about coffee purchasing and brewing practices.

**Taste!**—This is an all-you-care-to-eat, annual food fair cosponsored by our prime vendor, US Foods. For one price, you can feast on a great variety of dishes and desserts prepared by our culinary team.

**Black History Month**—We partner with the Associated Students of the University of Washington (ASUW) Black Student Commission to bring you a month of events and special menus. Our meals during Black History Month feature the cuisine of Africa, the Caribbean and the American South.
The UW Dining Student Advisory Board works with UW Dining leadership to give voice to our student customers’ interests and concerns as key business decisions are made. The board is comprised of about ten residence hall students and meets several times a quarter.

UW Dining’s leadership team also meets regularly with the Residential Community Student Association (RCSA), giving students a chance for direct feedback regarding dining issues and decisions.

A team of Secret Shoppers (students trained to evaluate and report on their experiences in UW Dining locations) provide valuable feedback in three performance criteria: customer service, food quality and environment.

All customers are encouraged to provide feedback by submitting an anonymous comment online or by emailing UW Dining.

Be Part of Our Team!

UW Dining employs around 900 students during the academic year. Student employees learn universal job skills like time management, professionalism, customer service, communication skills and problem solving in a fast-paced setting. Student employees also enjoy flexible work schedules, close to where they live and study. We offer advancement opportunities in the form of promotions to Student Coordinator, which includes increased responsibilities and leadership training.
UW Dining is a national leader in university sustainable-dining practices. Cedar Grove composts our food scraps, and all of our to-go containers are 100% compostable. Thirty-one percent of our food purchases are produced within 250 miles of the UW. The UW was named to The Princeton Review’s Green College Honor Roll in 2017 in part for our dining practices. UW Dining ranked third nationally for Sustainable Food & Dining in the 2019 Sustainable Campus Index.

We donate surplus food items that are no longer eligible for resale but still safe for consumption to Food Lifeline, a local nonprofit food-assistance program that supplies wholesome, healthy meals to people in need.

**Sustainability Stories**

UW Farm grows and harvests produce right here on campus, and UW Dining sells their produce at the District Market. UW Farm crops are used at Cultivate, Local Point, Center Table, Husky Den and The Rotunda in some of their seasonal dishes.

Wilcox Family Farms provides us with all-natural, organic eggs from hens raised cage-free without hormones or antibiotics. Wilcox Family Farms has been recognized for farming practices that protect the health of our rivers and streams.

Medosweet is a local, family-owned dairy distributor that provides us with milk from Smith Brother Farms. Talk about fresh milk, it arrives at our loading docks within three days of the milking. Medosweet products are all natural, from cows not treated with rBST.

Produce is supplied by Charlie’s Produce, a local employee-owned company. Charlie’s Produce buys local produce from dozens of conventional growers in the state.

Bagels from Blazing Bagel and bakery items from Alki Bakery (i.e., muffins, scones, cookies, donuts) are produced using Shepherd’s Grain flour, which is milled from sustainably grown wheat on Washington State farms.
Our dining account plans are flexible, convenient, easy to manage and a great value. Because all food purchases are à la carte, you can build your meals around your own eating habits.

You may be required to have a dining plan unless you live in Mercer Court, Stevens Court or a studio apartment, where the dining account is optional. Both North Campus and West Campus have primary dining venues, Center Table and Local Point, to serve residents.

How Your Dining Account Works
Each time you make a purchase, the amount is deducted from your dining account balance. Your remaining balance is displayed on the cash register when you make a purchase so you always know your balance. You can also track your dining account online.

WHERE YOUR DINING ACCOUNT IS ACCEPTED
You can use your dining account at any HFS location and most on-campus vending machines. There are no set meal periods. If the location is open, you can eat there using your dining account.

Managing Your Account Balance
Your unused funds roll over from quarter to quarter until the end of the agreement period, when they expire. Dining Account balances are nonrefundable and nontransferable and cannot be transferred to your Husky Card Account. We recommend monitoring your Dining Account level each quarter and making adjustments if necessary to avoid a leftover balance at the end of the year.

If you move out before the end of your agreement and you are still registered for classes, any remaining balance will be available for you to use until the end of your agreement period. If you move out before the end of your agreement period and you are no longer registered for classes, any balance on your Dining Account will be prorated as of your checkout date or usage, whichever is higher, and the remaining unused funds will be refunded.

Making Changes to Your Dining Account
Selecting the right dining level to match your lifestyle isn’t an exact science. If you want to change your Dining Account level, you can. You may change to a lower dining level for an upcoming quarter by making your request before the change deadlines shown:

<table>
<thead>
<tr>
<th>Quarter</th>
<th>Deadline</th>
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<tbody>
<tr>
<td>Autumn</td>
<td>August 31, 2019</td>
</tr>
<tr>
<td>Winter</td>
<td>November 30, 2019</td>
</tr>
<tr>
<td>Spring</td>
<td>February 29, 2020</td>
</tr>
</tbody>
</table>
Dining levels 1–6 include a free drink each time you visit the residential dining areas, Local Point and Center Table, offering a significant savings to overall meal costs.

<table>
<thead>
<tr>
<th>DINING ACCOUNT LEVEL</th>
<th>WEEKLY BUDGET</th>
<th>QUARTERLY PAYMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>$191</td>
<td>$2,106</td>
</tr>
<tr>
<td>5</td>
<td>144</td>
<td>1,581</td>
</tr>
<tr>
<td>4</td>
<td>120</td>
<td>1,325</td>
</tr>
<tr>
<td>3</td>
<td>108</td>
<td>1,197</td>
</tr>
<tr>
<td>2</td>
<td>97</td>
<td>1,069</td>
</tr>
<tr>
<td>1</td>
<td>85</td>
<td>941</td>
</tr>
</tbody>
</table>

| RR (Returning Residents only) | 80 | 889 |
| Apt 3                          | 55 | 600 |
| Apt 2                          | 36 | 400 |
| Apt 1                          | 18 | 200 |

WEEKLY BUDGET: THE WEEKLY BUDGET IS APPROXIMATE AND BASED ON AN 11-WEEK QUARTER. LEVELS APT 1–3: AVAILABLE ONLY TO STUDENTS LIVING IN DINING-OPTIONAL AREAS.

GUIDE TO CHOOSING A LEVEL

The average cost of a meal on campus is between $7–$11. We broke Levels 1–6 down into daily budgets to help you decide what works for you.

<table>
<thead>
<tr>
<th>DINING ACCOUNT LEVEL</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily budget (approx.)</td>
<td>$12</td>
<td>$13</td>
<td>$15</td>
<td>$17</td>
<td>$20</td>
<td>$27</td>
</tr>
</tbody>
</table>

Average cost of a meal on campus: $7–$11
UW Dining provides many options in our venues for customers who choose to eat a vegetarian, vegan or gluten-sensitive diet. More importantly, we strive to ensure that residents with any special dietary needs are able to dine safely in our facilities. If you have any challenges navigating our menu offerings, or are in need of additional support, please schedule a dining consultation with our UW Dining Wellness Specialist, Joyce Bumgarner, at joyceb@uw.edu or 206-221-0516.

Please Note: Having a special dietary need does not waive the Dining Account requirement for residence hall residents.
FREQUENTLY ASKED QUESTIONS

What if I run out of money before the end of the quarter?
A good solution to tide you over is to add money to your Husky Card Account. Please take note that the free beverages and Husky Meal discounts that residents on dining levels 1–6 enjoy are not available when you use your Husky Card Account.

Are the funds in my Dining Account refundable?
Any funds left in your Dining Account at the end of your agreement period are nonrefundable. However, funds left your Dining Account at the end of the quarter are rolled over to the next quarter until the end of your agreement period.

What happens to my Dining Account if I move off campus before the end of my agreement period?
Any balance remaining on your Dining Account will be available for you to use until the end of your agreement period if you are still a UW student. If not, prepaid funds will expire at the end of the quarter you move out.

Am I limited by meal periods or times of day that I can eat in dining locations on campus?
If an on-campus dining location is open, you can eat there and use your Dining Account to pay.

Can I use my Dining Account for laundry, copy services or parking on campus?
The Dining Account is for purchases at UW Dining locations only. Your Husky Card Account is another debit account available on your Husky Card that can be used for these services.

Can I transfer Dining Account funds to my Husky Card Account?
Dining Account funds cannot be transferred to any other account.