2017–18
RESIDENTIAL DINING GUIDE
RESIDENCE HALLS & APARTMENTS
ABOUT UW DINING
Welcome to UW Dining ......................................3
Featured Dining Locations .................................4
Community Events .............................................7
Leadership and Job Opportunities ......................8
Sustainability Leader .........................................9

RESIDENTIAL DINING ACCOUNT
Dining Account for Residents .............................10
Making Changes to Your Dining Account ..............12
Special Dietary Needs .....................................13
Frequently Asked Questions ...............................14
Sit down and unwind with your roommate over dinner in residential dining, grab coffee between classes or 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 two-minute walk away!
Residential Dining

The residential dining locations, Local Point and The 8, have daily specials for breakfast, lunch and dinner. They each have a made-to-order deli and salad bar, pasta station, DUB Street, Pagliacci Pizza, pastries and a rotating soup selection. Studying late? Local Point and The 8 offer late-night service until 1 a.m. on school nights.

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.

The 8 in McMahon Hall offers incredible views of Lake Washington and the Cascades. The 8’s Abundo is the place to go for daily specials like Moroccan roasted chicken, vegetable tagine, stuffed peppers and gyros. Joe Haus in The 8 proudly serves Starbucks® espresso beverages and teas.
Restaurants

Cultivate in Elm Hall is our Zagat-rated, full-service 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 KING 5.

The Husky Den food court in the Husky Union Building (HUB) is open for breakfast and lunch Monday–Friday and has 10 venues. Caribbean Island Bowls celebrates the aromatic, refreshing flavors of the Caribbean. DUB Street Burgers serves breakfast burritos and sandwiches in the morning and grill specials for lunch. Want to treat yourself? Glacie Creamery serves Winegar’s premium ice cream into the early evening. Motosurf at Husky Den serves up 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 Café, located on the ground floor of Odegaard Undergraduate Library, has a made-to-order deli and blends Freshens fruit smoothies. By George proudly brews Starbucks® espresso beverages and is open until 1 a.m. on school nights 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 newest food truck on Twitter, Sunrise Griddle, as it moves around campus. (@uwstreetfood)

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, made-to-order salads, soup and rotating lunch specials. Vista Café in the nearby William H. Foege Building has breakfast treats, salads, sandwiches and a beautiful view of South Lake Union.
Markets, Groceries and Snacks
Fresh-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, across from The 8, The Nook sells on-campus necessities including snacks, drinks, laundry detergent and school supplies. We've got three smaller Etc. markets on campus in the HUB, Odegaard Undergraduate Library, and the UW Medical Center, which offer snacks, candy and bulk items. 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 two-minute 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 dive in to Seattle's favorite beverage.
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 auditorium and counter seating for 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 consumerism by encouraging dialogue about coffee purchasing and brewing practices.

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

**Black History Month** We partner with ASUW’s Black Student Commission to bring you a month’s worth of events and special menus. Our meals during Black History Month feature the cuisine of Africa, the Caribbean and the American South.
LEADERSHIP AND JOB OPPORTUNITIES

The **Student Advisory Board** works with UW Dining leadership to give voice to student customers' interests and concerns as key business decisions are made. The board is comprised of about 10 residence hall students and meets several times a quarter.

The dining 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 card or by emailing uwdining@uw.edu.

**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.
SUSTAINABILITY LEADER

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. 53 percent of our food purchases are from within 250 miles of the UW. The UW was named to The Princeton Review’s Green College Honor Roll in 2016 in part for our dining practices.

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 from the farm at the District Market. UW Farm crops are used in menus at Cultivate, Local Point, The 8, 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 buys local produce from dozens of conventional growers in the state.

Bagels from **Blazing Bagel** and bakery items from **Marsee Baking** (muffins, scones, cookies and donuts) are produced using **Shepherd’s Grain flour**, which is milled from sustainably-grown wheat on Washington farms.

Organic breads and rolls for sandwiches are provided by the **Essential Baking Company**, located in Seattle.
Residential dining at the UW is refreshingly different from the traditional meal plans you may find. We call it a dining account, and it works like a prepaid debit card.

The Dining Account Is:

**Flexible** Dine anywhere on campus anytime you want, even buy groceries (There are kitchens in the residence halls.)

**Convenient** Some of our popular dining locations are cashless. With a dining account there are no worries if you don't have cash in your wallet.

**Easy to Manage** You can track your balance online or see it on your receipt each time you make a purchase.

**A Great Value** Free drinks and discounted Husky Meals save you hundreds of dollars over the course of the school year.

Dining Optional Areas

If you are assigned to one of the following, selecting a dining account is optional:

- Cedar Apartments
- Mercer Court C, D and E
- Nordheim Court
- Single-occupancy studios in any residence hall
- Stevens Court
Managing Your Account Balance

Each time you make a purchase, that amount is deducted from your dining account balance. Your remaining balance is always displayed on the cash register, so you can keep track of your balance throughout the quarter. You can also manage your account online.

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 early but will still be a student, any remaining account balance will be available for you to use until the end of the agreement period. If you move out early and will not be a student, funds will be prorated based on the number of days left in the quarter and how much you spent during your time in campus housing.
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. There are certain times throughout the year when we accept changes. Please refer to the schedule below.

AUTUMN QUARTER
- Aug 1 to 31: To increase or decrease your level before autumn quarter
- Sept 27 to Nov 30: To increase your level during autumn quarter

WINTER QUARTER
- Sept 27 to Nov 30: To increase or decrease your level before winter quarter
- Jan 3 to Feb 28: To increase your level during winter quarter

SPRING QUARTER
- Jan 3 to Feb 28: To increase or decrease your level before spring quarter
- Mar 26 to May 31: To increase your level during spring quarter

Dining Account Levels

Dining levels 1–6 include a free drink each time you visit the residential dining areas, Local Point and The 8, offering a significant savings to overall meal costs. You also receive 10% off the purchase of a Husky Meal at Local Point and The 8. The Husky Meal provides a well-rounded lunch or dinner at a residents-only discount to maximize your dining dollars.

<table>
<thead>
<tr>
<th>DINING ACCOUNT LEVEL</th>
<th>WEEKLY BUDGET</th>
<th>QUARTERLY PAYMENT</th>
<th>QUARTERLY INCENTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>$180</td>
<td>$1,979</td>
<td>$99</td>
</tr>
<tr>
<td>5</td>
<td>$135</td>
<td>$1,486</td>
<td>$74</td>
</tr>
<tr>
<td>4</td>
<td>$113</td>
<td>$1,245</td>
<td>$62</td>
</tr>
<tr>
<td>3</td>
<td>$102</td>
<td>$1,125</td>
<td>$45</td>
</tr>
<tr>
<td>2</td>
<td>$91</td>
<td>$1,004</td>
<td>$40</td>
</tr>
<tr>
<td>1</td>
<td>$80</td>
<td>$884</td>
<td>$27</td>
</tr>
<tr>
<td>RR</td>
<td>$76</td>
<td>$835</td>
<td></td>
</tr>
<tr>
<td>Apt 3</td>
<td>$55</td>
<td>$600</td>
<td></td>
</tr>
<tr>
<td>Apt 2</td>
<td>$36</td>
<td>$400</td>
<td></td>
</tr>
<tr>
<td>Apt 1</td>
<td>$18</td>
<td>$200</td>
<td></td>
</tr>
</tbody>
</table>

WEEKLY BUDGET: The weekly budget is approximate and based on a 11-week quarter.
LEVEL RR: Available only to returning residents and students in dining optional areas.
LEVELS APT 1–3: Available only to students living in dining optional areas.
QUARTERLY INCENTIVE: Added value applied quarterly to dining account levels 1–6.
SPECIAL DIETARY NEEDS

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 206-543-6023.

Please note: Having a special dietary need does not waive the dining account requirement for residence hall residents.
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.