

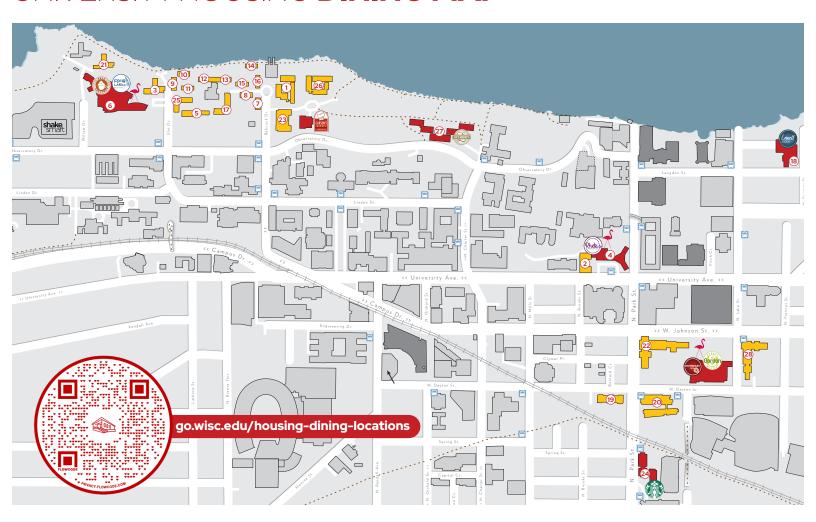
UNIVERSITY HOUSING DINING GUIDE

Global Flavors, Local Products





UNIVERSITY HOUSING DINING MAP



DINING MARKETS



CARSON'S MARKET





FOUR LAKES MARKET

Dejope Residence Hall



GORDON AVE. MARKET

Gordon Dining & Event Center



LIZ'S MARKET

Waters Residence Hall



LOWELL MARKET

Lowell Center



RHETA'S MARKET

Chadbourne Residence Hall

ALL-YOU-CARE-TO-EAT

Our dining markets offer all-youcare-to-eat service where diners pay for their meal upon entry by either a dining plan meal swipe, Wiscard, Visa, Discover, or Mastercard

MORE DINING LOCATIONS



BEAN & CREAMERY

Dejope Residence Hall



FLAMINGO RUN

Four Lakes, Gordon Ave, & Rheta's



SHAKE SMART

Bakke Recreation & Wellbeing



SOUTHEAST CAFÉ

Gordon Dining & Event Center



STARBUCKS

Smith Residence Hall

RESIDENCE HALLS

- 1 Adams
- (19) Merit
- 2 Barnard
- **20** Ogg
- (3) Bradley
- 21) Phillips
- (4) Chadbourne (22) Sellery
- (5) Cole (6) Dejope
- 23 Slichter 24 Smith
- (7) Humphrey
- 25 Sullivan
- (8) Jorns 9-(16) Kronshage
- 26 Tripp **27** Waters
- (17) Leopold
- 28 Witte

(18) Lowell

DID YOU KNOW

You can go to any dining market on campus, not just the one closest to your residence hall!

AL A CARTE SERVICE

These additional Dining locations offer àl a carte service for those looking for a quick bite to eat or to grab something on the go.

RESIDENT **DINING PLANS**

You'll **select one of three dining plan options** based on your eating habits and how much you plan to dine on-campus. Designated number of meals and meal exchanges per week as well as dining dollars and guest meals are loaded onto your Wiscard (the official UW-Madison photo ID) based on the plan you select.

housing.wisc.edu/dining/residents



Go10		Go14		GoUnlimited	
∜ Meals	10 meals per week can do up to 2 meal exchanges per week	∛ Meals	14 meals per week can do up to 4 meal exchanges per week	∜O₁ Meals	unlimited meals per week can do up to 6 meal exchanges per week
○○ Guest ← Meals	None	○○ Guest ← Meals	3 guest meals per semester	○○ Guest ← Meals	3 guest meals per semester
S Dining Dollars	\$100 per semester	© Dining Dollars	\$200 per semester	S Dining Dollars	\$450 per semester

- Meals Per Week meals that a student is able to use during a calendar week that expire at the end of each week (only redeemable in Housing markets). Can swipe every 30 minutes.
- Guest Meals meals a student can use to bring a guest in to dine with them (redeemable only in Housing Dining markets).
- **Dining Dollars** retail dollars that can be used at any campus food location, including any Housing Dining location or Wisconsin Union location (5% discount on all purchases). These are loaded at the start of each semester and expire at the end of the academic year.

DID YOU KNOW

You'll will have an opportunity to make a change to your dining plan tier for the spring semester.

You will use your Wiscard to manage your dining plan by swiping your card upon entry to a market with a cashier or turnstyles, or you will swipe at check out at our other dining locations.



A meal a student can use at Flamingo Runs, The Bean & Creamery, Southeast Café, Shake Smart, and with Starship for a **combo/item** or at Babcock Dairy and Wisconsin Union locations for a **\$5 credit** (only redeemable in the listed locations).

Find the logo on our menus where meal exchanges are accepted and let the cashier know you would like to use one.

Scan the QR code to check out our meal exchange options.

Meal Exchange Options





NUTRITION & ALLERGENS

We pride ourselves on providing food that is both delicious and nutritious. All our markets and venues always provide healthy food options and various alternatives for those with food allergies and dietary needs such as halal, vegan, or vegetarian. We do not add any peanuts or tree nuts to our recipes made in our dining markets.

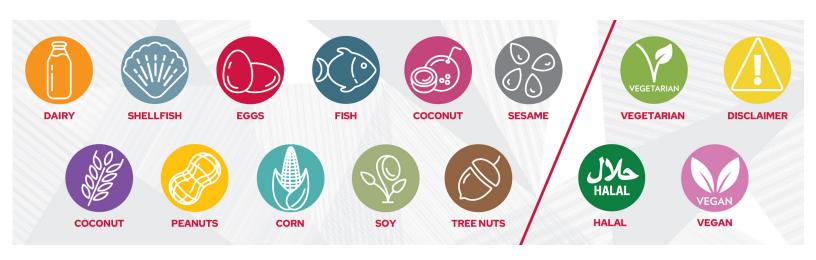
Food Trait Icons

These food trait icons help identify common allergens and preferences in our foods that can be found on customized line signs of each menu item and on our online Nutrislice menu.



DID YOU KNOW

We have an on-staff **registered dietitian** who can help you successfully navigate our markets while managing dietary allergies or intolerances. Please contact **dietitian@housing.wisc.edu** with questions.



NUTRISLICE MENU

Nutrislice is an online menu that can help you make smart, healthy choices in our dining markets. You can use it to:

- See our markets' menus in advance to know before you go
- Select well-balanced meals
- See how your food choices measure up nutritionally
- Screen the dining market offerings to identify foods with common allergies



DID YOU KNOW

You can download the **Nutrislice App** to view our menus in advance right from your phone!

go.wisc.edu/housing-menus





BADGERS LIVE SUSTAINABLY

Housing and Dining are committed to environmentally responsible and sustainable practices. We strive to ensure the food that fuels our residents is healthy for them and the planet by incorporating principles of sustainability into all aspects of our operation. The **UW-Madison Office of Sustainability** is a valued partner in pursuing this goal.

We recognize that food is a major factor in strategies to address climate change and are actively embracing solutions that support sustainability through food waste and recovery, plant-forward menus, operations, and education and outreach. **Explore a few of our sustainability efforts.**



ELECTRIC EATS

Our sustainable, electric food truck, Electric Eats, offers a variety of sustainable food options during the academic year The food truck has three main sustainability goals: carbon-friendly operations, low-waste packaging, and responsible purchasing.

Learn more about our sustainable food truck and upcoming events:



TICKET TO TAKEOUT

Dining exclusively uses a reusable to-go container program in order to reduce single-use disposable waste in our Dining facilities.

Enroll into the program, then follow these 3 easy steps: **Fill. Eat. Exchange.**

Learn more about this program:



DINING CAMPUS FARM

We have our very own vegetable farm that seeks to provide the freshest ingredients for our markets, hands-on learning opportunities, and a model for sustainable agriculture. Dining staff plant, weed, trellis, and harvest delicious produce for our Dining menus.

Explore more about our Dining Campus Farm:





- Our **Nutrition Access Program** diverts unserved Dining meals and turns them into frozen, pre-packaged, and microwavable meals at no cost to any UW-Madison students.
- We track back-of-house food waste with **Leanpath technology** at all dining markets.
- Rooftop solar panels at Gordon produce 42,800 kWh of electricity a year.
- We offer food delivery with the convenient and eco-friendly **Starship Technologies Robots.**
- · And many more!



SPECIAL EVENTS

The only things we love more then our students is celebrating the beauty of food with them! Throughout the year, we offer a variety of ways for you to try new food and indulge in old favorites with pop-ups, station takeovers, and large-scale dining events.

go.wisc.edu/diningevents



Check out our past events and mark your calendar for upcoming ones.



WORK WITH US

From dishwasher to culinary assistant or student stocker to barista, working with us is a fantastic way to help you transition to campus successfully. We offer competitive wages, flexible hours around class schedules and academic commitments, and convenient work locations - some within your residence hall!

go.wisc.edu/student-jobs



We are currently hiring!



FOLLOW US

Follow us on social, **@housinguwdining**, to stay up to date on all things dining throughout the year!



DID YOU KNOW

We have an in-house bakery making fresh, delicious baked goods everyday!







