Campus Dining Services

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Guest Experiences Manager

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Dining Services Overview

• Student driven program with lots of opportunities for input.
• A strong operational team who are part of the total student support team on campus.
• Health & Wellness Coordinator to help with special dietary needs.
• Impact of COVID on Fall 2021 Plans
• Additional information at dining.rochester.edu
Meal Plans

Pass Plans
• Danforth, Douglass, Eastman Dining Center, Grab & Go, The Pit and Rocky’s
• Includes guest swipes
• Don’t roll over

Declining
• All dining locations on River Campus
• All dining locations at Eastman
• Three locations in the Medical Center
• You can make deposits on line
• Rolls over from fall to spring semester
• Does not roll over at the end of the year
Meal Plans

Meliora Unlimited Plan
$3,448
Unlimited Meals Per Semester
$500 DB Included

Blue Unlimited Plan
$3,348
Unlimited Meals Per Semester
$350 DB Included

150 Pass Plan
$3,348
150 Meals Per Semester
$900 DB Included
UROS

• Optional declining balance plan
• Can be used on campus:
  • Bookstore (5% discount), copying, printing, non-food items in the Hillside Market, vending machines, and tickets for events
• Can be used off-campus (BbOne & Grubhub)
• Stays in the student’s account
• Making deposits
  • learn.rochester.edu
what makes us Different?

Harvest Table is an inspired culinary group dedicated to turning fresh, local, and sustainably-sourced ingredients into authentic food experiences.

Our creative team of culinary experts is dedicated to food literacy and flavor discovery.

We bring our venues to life through a shared commitment to cultivating strong communities and connecting to local culture.

We are chef driven

We’ve mastered diverse flavors and techniques and can’t wait to share our next creation with your campus.

we make local easy

It all starts right in your community by developing partnerships with local chefs, businesses and farms.

we believe wellbeing is fundamental

We help students make healthier decisions and establish positive lifelong habits.

we grow with you

We bring innovation to your vision and can’t wait to see where it leads us.

we bring service to life

Life is about meaningful connections, so we treat every guest like family.
is our commitment

quality

SIMPLE, CLEAN & HONEST
We keep our ingredients as clean as possible, so they taste the way nature intended. That means no artificial ingredients, additives or synthetic chemicals.

INGREDIENTS WITH INTEGRITY
Our chefs pick the right ingredients for the right reasons. We support partners who share the same mission and care for their products, livestock and crops with respect and responsibility.

COMMITTED TO THE COMMUNITY
We make sure a minimum of 20% of our ingredients are grown, harvested, or produced within 150 miles of campus to keep food fresh and communities thriving.

HANDMADE MAKES A DIFFERENCE
We take a hands-on approach to the way we prepare our meals. Our recipes are chef-developed and prepared in-house in small batches to ensure peak flavor.

ROOTED IN HEALTH AND WELLNESS
Our registered dietitians ensure the menus we create work for a variety of nutritional needs to nourish every student’s body and mind.

Our chefs go beyond technique and flavor to ensure each dish is prepared with integrity and care. They stay true to Dining Services’ Culinary Commitments from sourcing to preparation.
Dining Operations

Residential
- Danforth
- Douglass
- Eastman (retail/residential hybrid)

Retail
- The Pit & Rocky’s
- Grab & Go
- Hillside Market (The POD)
- Southside Market
- Starbucks
- Connections
- Peet’s
Contact Us

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Eastman Dining
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Campus Dietician
RCNutrition@services.rochester.edu

Engage with Dining

Dining Website: dining.rochester.edu

Instagram: @uofrdining