

WIND UP & GO THIS SEMESTER



Northern Vermont
UNIVERSITY | JOHNSON

COVID-19 MESSAGE

The information shared in this Virtual Tour is current as of July 1st, 2020. As the COVID-19 situation develops, Northern Vermont University-Johnson Dining will be continually adapting our services to keep students, faculty and staff safe and healthy. Please continue to check back for the latest information.

We cannot wait to welcome you to campus!



Find your direction and follow it.

Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

WELCOME



MEET THE TEAM



Tom Fondakowski

Area General Manager-NVU



Michael Klein

Executive Chef/Unit Manager

“We are community focused with an emphasis on s-l-o-w food, not fast food”

Tom Fondakowski, Area GM Northern Vermont University Dining

LIMITED TIME OFFERS

- Meal time is about much more than just great food. It's a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

POP UP RESTAURANTS

- Dining halls are great, but every now and then we like to do something special. Pop-up restaurants transform dining locations into high-end restaurants serving a variety of cuisines. From steak to seafood to a create-your-own dessert bar, you'll love all of our options.

PROMOTIONS

- Every week will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!





What is Mindful?

Sodexo's health & wellness approach that helps you make healthy choices second nature.

-  **FILL UP** with less calories, fat and sodium
-  **EDUCATION MATERIALS** to live healthier
-  **WELLNESS TOOLS** that track your foods and activity  

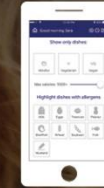
mindful
by **sodexo***

Learn more about everything Mindful offers you at Mindful.Sodexo.com



QUICKLY FILTER MENUS BY
ATTRIBUTES AND CALORIE LEVEL

GET FULL NUTRITIONAL DETAILS



FIND YOUR PERFECT BITE.

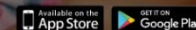


QUICKLY LOG ITEMS TO
YOUR FITBIT® DIARY

HIGHLIGHT ALLERGENS OF CONCERN TO YOU

Bite gives you the power to find just what suits your taste.

Download our Bite App today, and make it yours.



sodexo
QUALITY OF LIFE SERVICES

A photograph of a group of students sitting at a table in a dining hall. In the center, a young man with dark hair and a blue t-shirt is smiling and eating. To his right, a young man with long, curly blonde hair and a yellow shirt is smiling at the camera. To the left, a young woman with long dark hair is drinking from a glass. In the foreground, the back of a person with pink hair is visible. The table has plates of food, glasses, and a small menu stand. The background shows other students and tables in a bright, casual dining environment.

RESIDENT DINING

Stearns Dining Hall



Breakfast: Made-to-order hot breakfast menus, assorted cereals, yogurt parfaits, fresh fruits, baked goods from our bakery, including vegan and gluten free options.



Grill & Deli: Chef's signature features including: Deli favorites, burgers, chicken patties, grilled cheese, quesadillas, garden burgers along with our fresh-cut fries. Including vegan and gluten free options.



Signature Salads Station: Selection of leafy greens, freshly prepared vegetables, toppings and house made dressings, sourced from local farms whenever possible. Our made-from-scratch soups rotate daily. Including vegan and gluten free options.



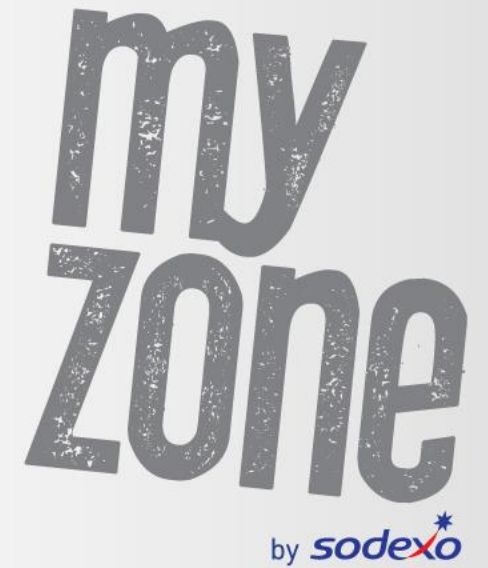
Comforts from Home: Classic comfort dishes made from scratch featuring student favorites and rotating specials. Also featuring fresh homemade desserts. Including vegan and gluten free options.



Pizza: Hand-tossed pizza favorites and homemade flatbreads from our stone-fired oven. Including vegan and gluten free options.



Rustic Roots: Plant-based menu for every offering giving center stage to vegan and vegetarian foods.



**MY ZONE IS A GLUTEN-FREE, PEANUT AND TREE-NUT FREE AREA
RESERVED FOR PEOPLE WITH ALLERGIES & OTHER SPECIAL DIET NEEDS.**

Customized daily offerings for students with allergies. Located in Stearns Dining Hall.

NORTHERN VT UNIVERSITY

THE NUMBERS

- Spent **\$47,042.68** on local products
- Equivalent to **7.90%** of total food spend



- Purchased from **61** local producers
- Served **1,021** meals per day

WHY DO WE PUT VERMONT FIRST?

- Vermont First is Sodexo's commitment to the State of Vermont, our business partners, and the communities in which we live and work to support Vermont's local economy. Through strategic purchasing and collaboration with stakeholders, we aim to grow market opportunity for local producers, stimulate job growth, and ensure the viability of Vermont's working lands.
- Our definition of local is: Vermont grown or manufactured plus a 30-mile radius around the state's borders.

OUR PROCESS



TRACK: We track all food and beverage purchases to determine local spend.



ANALYZE: We analyze food spend with our chefs, managers, and Vermont First Advisory Board members to identify local purchasing opportunities.



PRODUCT SHIFTS: Our key local purchasing strategies are Priority Products, Harvest of the Month, and our local beef program in partnership with Black River Meats.

- Priority Products: We work to align our dining demand with local availability.
- Harvest of the Month: Every month, we highlight an in-season Priority Product.
- Local beef program: We partner with Black River Meats to supply us with local ground beef across Vermont. Black River Meat sources dairy cull cows from Vermont dairy farms for their local beef program.

WHAT'S HAPPENING IN THE VERMONT FOOD SYSTEM?

2007-2012	# OF FARMS ▲ 354	# OF ACRES IN POPULATION ▲ 18,400
2010-Today	TOTAL LOCAL FOOD SALES ▲ 176 MILLION	NET NEW FOOD JOBS ▲ 6,559
		NET NEW BUSINESSES ▲ 742



Curious about what it means to work in food and agriculture?

FIND MORE
<< INFORMATION



SPOTLIGHT: Vermont First organized the 2018 Taking Root Symposium with 83 student attendees from 7 different Vermont campuses. Afterwards, 62% of student attendees stated they were optimistic about opportunities in a food-related career in Vermont.



WHOLE CHEESE 16.4%



BULK MILK 44.8%



APPLE CIDER 100%



PEPPERS 40%



SQUASH 36.8%



PARSNIPS 59.8%



GROUND COFFEE 100%



KALE 36.2%



POTATOES 45.3%



MAPLE SYRUP 65.7%



CABBAGE 27.5%



CUCUMBER 30.9%

Why do we put Vermont first?

Vermont First is Sodexo's commitment to the State of Vermont, our business partners, and the communities in which we live and work to support Vermont's local economy.

VERMONT FIRST

Making Local Our Priority

Follow Vermont First on Instagram @VERMONTFIRST

simply
to go



PAYMENTS ACCEPTED

On-Campus Meal Plans
Commuter meal Plans
Declining Balance "Flex"
Dollars

LUNCH TODAY!

Grab a Lemon Tarragon Tuna Salad Sandwich in
the Common Grounds Cafe



OR MAKE YOUR OWN SALAD AND GRAB A
CUP OF CARAMEL HOT CHOCOLATE IN THE
STEARNS DINING HALL!

Late Night

Stearns Late Night
Open 7 Days a Week
9pm-Midnight

Common Grounds Café
Open Monday-Friday
8am-5pm



Eat Smart. Get a plan.

RESIDENT PLANS

MEAL PLAN	MEALS PER WEEK	DECLINING BALANCE	GUEST PASSES	COST
Unlimited	Unlimited	\$123	6	\$2297
12 Meal Plan	12	\$198	6	\$2213
8 Meal Plan	8	\$273	6	\$2126

COMMUTER PLANS

MEAL PLAN	MEALS PER WEEK	FLEX DOLLARS	COST
25 Meal Plan	25	-	\$173
25 Meal Plan Plus	25	\$150	\$323
50 Block Plan	50	-	\$340
50 Block Plan Plus	50	\$100	\$440
75 Block Plan	75	-	\$500
75 Block Plan Plus	75	\$50	\$550

Sign up today.

Resident students can purchase their meal plans from Student Financial Services.

Commuter students can purchase meal plans directly on our website.

About Declining Balance Dollars

Declining Balance Dollars are funds that are loaded onto your student ID and can be used like a pre-paid debit card at any of our dining locations.

Unused dollars roll over from fall to spring but are forfeited at the close of the academic year.

If you begin to run low over the course of the year, you can add more at any time directly on [our website](#). **Receive a 5% - 10% bonus with your purchase!**

ARE YOU OUR NEWEST STUDENT EMPLOYEE?

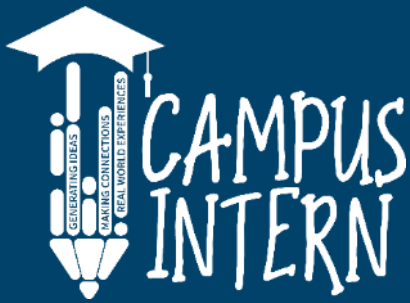


Apply Today

Looking for a job with a flexible schedule and easy commute? Look no farther than NVU-Johnson Dining.

Tom Fondakowski

Thomas.Fondakowski@Sodexo.com



Do you have a passion for sustainability, health and wellness or marketing? Talk to one of our team members to learn more about our internship opportunities.

Join the Johnson-NVU Cooking Club! Follow us on Facebook and check out our messages across campus for more information on how to join.

myGtxt.com
THE DIGITAL CONNECTION

Text NVU to 82257 to receive text alerts about campus dining.



nvujohnson.sodexomyway.com



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NVU Johnson Sodexo



VermontFirst

STAY CONNECTED