



FRESH THINKING.
WORLD CLASS.





A GLIMPSE INSIDE

2. ABOUT US

3. DINING LOCATIONS

4. SPECIAL EVENTS

5. NUTRITION

6. SUSTAINABILITY

7. QUALITY CONTROL

8. PLANS & POINTS

9. GET INVOLVED



ABOUT US

WHO WE ARE

A community-driven, sustainable, award-winning program, Duke Dining provides opportunities for culinary education and engagement with access to over 45 dining locations, cooking classes, chef demos, nutrition and wellness events and special themed dinners throughout the academic year. Our goal is to provide a fresh-thinking, world-class experience, no matter where you choose to dine on Duke's campus.

MISSION & VISION

MISSION

Duke Dining is a world-class dining program providing superior food quality, service, and innovation, that nourishes and empowers Duke students in a safe environment, by offering educational and engaging experiences that promote well-being and success.

VISION

At Duke Dining our vision is to set the standard for excellence as a national leader in higher education dining programs by fostering a culture of continuous improvement, innovation, inclusion, and collaboration, enhancing our commitment to provide a world-class dining experience that will have a lasting impact on the Duke University community and beyond.

AWARDS

FEATURED AWARDS & RECOGNITION

- Ranked top 10 for "Best Colleges for Food in America" including two 1st place rankings~The Daily Meal
- Top 10 list for "The South's Most Stunning College Dining Halls" Brodhead Center, Southern Living Magazine
- FARECheck Gold Recognized for Top 9 Allergen-Free Location~It's Thyme
- Multi-Award Winner for Sustainability, Nutrition, Special Events, & Venues (NACUFS)

For the full list of awards please visit dining.duke.edu.

CONTACT US

(919) 660-3900/017 Brodhead Center/dining@duke.edu
dining.duke.edu

DINING LOCATIONS

Duke is home to one of the most innovative, dynamic and cutting-edge collegiate dining programs in the country. No matter where you are on campus, there's a place for you to find what you're looking for when the craving hits you. Our award-winning program features more than forty-five locations including on-campus restaurants and cafes, off-campus restaurants that deliver, food trucks, and a mobile ordering program, with an abundance of options and nutritious choices that helped Duke earn top rankings as one of the best campuses for college dining!

45+ **Locations!**



Duke Dine-Out

Duke Dine-Out is Duke Dining's mobile ordering program. Save time and order ahead!

Merchants-On-Points

Duke Dining offers access to a variety of off-campus restaurants that deliver to anywhere on campus!

Food Trucks

Food Points can be used at local food trucks on campus Monday-Friday for dinner!

Find out more by visiting our "Locations" page at dining.duke.edu.





SPECIAL EVENTS

Duke Dining hosts a wide variety of special events each year, creating opportunities for engagement as students explore different cuisine types, traditions and menus from around the world, offering an experience where students can dine as a community, while educating and expanding their palates in a fun and memorable environment!

Engage, Learn, & Have Fun!

EAST CAMPUS

Be sure to check out the exciting themed dinners, chef meet-and-greets, and nutrition and wellness events happening at the Wall Center for Student Life on East Campus!

WEST CAMPUS

Join us at the Brodhead Center on West Campus for cooking classes, chef demos, table talks, and nutrition and wellness engagement!



-THEMED DINNERS
-COOKING CLASSES
-CHEF CHATS
AND SO MUCH MORE!

NUTRITION & WELLNESS

Duke Dining offers yearlong health and wellness programming focused on overarching themes with monthly outreach events. Messaging introduces Duke Dining's mission, reinforces principles learned during sessions with our Nutritionist, and serves as educational resources for students and the broader campus community.



Duke Dining offers a wide range of dining choices to accommodate various dietary preferences, easily located by utilizing the following resources:

NetNutrition

Perform an easy search for nutrition and dietary information.

<https://students.duke.edu/nutrition-dietary-information/>

Clear Labeling

You can find dietary info and allergens listed on labels at each dining location.



"ASK ME" ALLERGEN PROGRAM

The "Ask Me" Allergy Awareness Program was created to increase awareness about the rise of food allergens, and to create an environment where guests can feel comfortable inquiring about potential food allergens at Duke Dining locations. The goal of the "Ask Me" Allergy Awareness Program is to provide the Duke Community the ability to feel confident and comfortable with their dietary needs by having an easily identifiable allergen representative who can address their allergen or dietary concerns at Duke Dining locations.

Additionally, The 'Ask Me' program was instrumental in Marketplace, Trinity café, and It's Thyme receiving a FARECheck Gold Certification! Find out more at dining.duke.edu!

SUSTAINABLE DINING



Sustainable Procurement

What we buy matters so we choose foods that are local, organic, humane, sustainably fished, or fair trade items when possible.



Reducing Food Waste

We minimize waste through made-to-order meals and utilizing food preparation techniques, like not peeling potatoes, to keep edible food from getting thrown away.



Climate Conscious Dining

Vegetarian and vegan entrees are available during operational hours at all Duke Dining locations, to make choosing low-carbon meals easy.



Waste Reduction

Our reusable containers and bring-your-own-mug programs provide diners with a zero waste option for taking food and drinks to go.



Responsible Disposal

Not all waste can be eliminated, so we compost and recycle whenever possible. That's why we require all food packaging to be compostable or recyclable.



QUALITY CONTROL



From food safety to exceptional service, Duke Dining is dedicated to delivering a truly world-class experience. Our Evaluation and Training Standards initiative—better known as Duke EATS—defines the high benchmarks we set and the rigorous processes we follow to achieve them. Below is a snapshot of the signature programs that keep us performing at our best.

3RD PARTY EVALUATIONS

Conformance with quality assurance standards and procedures, as well as compliance with food safety regulatory requirements, is a fundamental expectation for all Duke Dining locations. To help Duke Dining leadership effectively and uniformly apply these standards and requirements, we partner with a third-party auditor. The third-party food safety auditor inspects all Duke Dining locations between three and four times each year.



EMPLOYEE TRAINING

To ensure that Duke Dining remains top-ranked and continues to be a nationally-recognized program, a series of trainings are required for over 300 employees that work in all Duke Dining locations. These trainings are offered in both classroom and online formats, and they are essential to the success of the program. Each employee is trained on vital information related to food safety and customer service, as well as allergen awareness and safety and workplace etiquette.





PLANS & POINTS

Duke Dining offers a variety of student dining plans to meet the varied needs of our students. Plans are customized specifically for first-year students, upperclass students and "non-resident" students. You can find detailed dining plan information on our "Plans & Points" page at: dining.duke.edu.

FOOD POINTS

Upperclass dining plans are made up entirely of Food Points where one Food Point is equivalent to \$1. Food Points are also used to supplement the First-Year Dining Plan and is accessed with your DukeCard. They can be used to buy snacks and meals at on-campus restaurants, food trucks, Merchants-on-Points vendors, mobile-ordering, campus convenience stores (food items only) and vending machines. Additional points may be added at any time in \$25 increments.

*Unused Food Points from fall semester will remain in the account for use during spring semester, but a spring semester dining plan is still required.

All Food Points must be used by the end of spring semester.



FIRST-YEAR DINING PLAN

The First-Year Dining Plan is designed to enhance the undergraduate experience. Centered around Marketplace, the main East Campus dining facility, the First-Year Dining Plan provides a wide range of choices and fosters a sense of community through dining. First-year students must purchase the First-Year Dining Plan which includes the Board Plan (Marketplace meals) and Food Points.

-BOARD PLAN: Students receive 14 meals per week for dining at Marketplace as follows:

- 5 breakfast meals (1 per day, Monday-Friday)
- 7 dinner meals (1 per day)
- 2 brunch meals (1 per day on Saturday & Sunday)

-Any other meal, snack, and/or beverage may be purchased with Food Points and can be used at any on-campus Dining location, MOPs (Merchants-On-Points vendor), food trucks, mobile-ordering, or campus convenience stores.

If a breakfast meal is missed students may still utilize that meal at The Skillet for breakfast (Brodhead Center/7:30am-2pm), at Trinity Café (8am-12:30pm), or for lunch at Marketplace (12:00pm-2pm). The swipe equivalency amount is \$5.90 and anything over \$5.90 will automatically be deducted from the student's Food Points. If a breakfast meal is not used that day it will not carry over to the next day.

-If a dinner meal is missed students may still utilize that meal at Trinity Café and It's Thyme (4:00pm-close) or at the Freeman Center Cafe (M-Th/4:00pm-7:30pm) for a \$11.30 equivalency amount. If the purchase exceeds \$11.30 then the student's Food Points will automatically be deducted to cover the remaining balance. If a dinner meal is not used that day it will not carry over to the next day.

UPPERCLASS DINING PLANS

Students who reside on campus must enroll in a dining plan. Multiple dining plans are available to upperclass students living on campus, and also students living at 300 Swift Avenue Apartments that include several convenient ways to purchase a variety of food. Dining plans are also available for graduate students living on and off campus.

Please visit dining.duke.edu for detailed dining plan profiles.

GET INVOLVED



MYSTERY DINER PROGRAM

Mystery Diner Program: Duke Dining's Mystery Diner Program allows students to receive free meals in exchange for providing valuable feedback about customer service and food quality. Mystery Diners volunteer to rate campus eateries on customer service, speed of service, food quality, cleanliness, merchandising and overall impression.

DUKE UNIVERSITY STUDENT DINING ADVISORY COMMITTEE (DUSDAC)

This student organization is dedicated to helping Duke Dining continue to provide an award winning program. DUSDAC helps evaluate on-campus eateries, MOPs (Merchants-on-Points vendors), and food trucks on customer service and food quality and serves as a liason between Duke Dining and Duke students.

DUKE DINING STUDENT AMBASSADORS

The Duke Dining Ambassador program was created to provide students the opportunity to gain leadership experience while serving as an advocate for the Duke Dining program.

For more information on how to get involved with Duke Dining visit dining.duke.edu.



FRESH THINKING.
WORLD CLASS.

Follow us @dukedining for news, specials, and updates!



017 CHAPEL DRIVE
DINING@DUKE.EDU
(919) 660-3900