Hello.

We are pleased to present the Spring Dining Update provided by Hospitality Services at Rensselaer. In each issue we will be highlighting some events and initiatives from the previous week and previewing the next weeks upcoming events.

Sincerely,
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SPRING DINING UPDATE

Weekly Recap

Comic Cuisine

On Wednesday, April 5 we hosted our National Comic Cuisine event. It was a battle of culinary passion between our team at Rensselaer and our Sodexo Team at SUNY Oneonta. SUNY Oneonta hosted the event prior to us, so students from both schools were able to experience this entertaining competition. Each Campus created a themed dinner based around a comic with decorations, menus and our best culinary offerings! Our event was hosted at the Commons Dining Hall for dinner where we had characters a specialty menu, and music. We chose the theme Guardians of the Galaxy versus Oneonta’s theme Bob’s Burgers. It was an interactive event for the students where they were able to try both sets of dishes, vote for their favorites, and enjoy the themed atmosphere. Rensselaer was able to pull off the victory in the end and the students had a great time!

“The Wings at the Guardians of the Galaxy station were the best item I have ever had at Commons”
-Rensselaer Student

On Monday April 10 we celebrated the opening day of baseball season. With our partners from the Athletic Department, Men’s Baseball and Women’s Softball, we had classic ballpark food, decorations and music. The staff dressed as baseball players and everyone got to enjoy the start of the season.

On Thursday April 13 we hosted a Pancake Flip Event at the Commons Dining Hall for dinner. Our favorite pancake topping is more pancakes, so stack ’em high! We had different types of pancakes from traditional to potato with numerous toppings so that students could invent their own creations.

On Saturday, April 15th the RPI Hospitality team joined forces with local Sodexo accounts to support the 3rd annual Mindful Mile/Stop Hunger 5k at the University at Albany. All proceeds from this event go to the Food Bank of Northeastern New York.

On Monday 4/19, the Commons Dining Hall team hosted a Meet and Eat event with Dean Dr. Curt Breneman and the School of Science at Rensselaer to enable students to have lunch and interact with faculty and staff from the School to learn more about science programs and opportunities at Rensselaer. The School of Science partnered with the Living And Learning Department for this successful program. Over 20 faculty from the School ate lunch with students. There was an interactive display in the Commons TV Room, and a School of Science logo cake was served. All students from the School of Science program were invited to attend.
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In honor of Earth Week we did an entire week of events, celebrating from April 17 to April 21!

Russell Sage Dining Hall held a Meatless Monday and showed students that plant-based diets have many benefits for not only a healthier lifestyle, but it also helps reduce your carbon footprint, use less water, and reduce fuel dependence.

On Tuesday at any retail location we gave a free coffee to students or faculty using a reusable mug. We also gave away 200 reusable Starbucks Cups to our customers purchasing coffee.

On Wednesday at the Commons Dining Hall we held a small farmers market in the TV room. It featured vendors including our campus Bakeshop, Chop Shop, and Carioto Produce (our produce vendor).

Dim the Lights Dinner was an event at all four dining halls. It brought focus to how easy it is to conserve energy. From 4:00 PM until closing all of the lights in the seating areas of the dining halls were dimmed to help the cause.

A VIP Earth Day Celebration took place at Commons Dining Hall, Russell Sage Dining Hall, and BarH. The celebration provided menus using locally sourced ingredients for the dinner entrees on Friday night.

Commons Dining Hall and Russell Sage Dining Hall Receive Gold Certification through the Mindful Healthy Dining Program

What does this mean? Sodexo’s new health & wellness approach, Mindful, set forth certain criteria for its dining halls through a range of categories including Onsite Product Promotion, Food Product and Menu, People and more.

The Gold Certification Level means that the Dining Hall has met all requirements for certification including those listed below.

- Social media and website applications are used to promote Mindful and Sodexo brands.
- Every station offering more than one menu items will have one of those item meet Mindful criteria daily.
- There’s a designated unit Mindful champion who has participated in all the training and can champion Mindful to customers.
- Entrée station has at least one steamed, baked or grilled vegetable seasoned without fat or oil.
- Grilled chicken breast or turkey burger is available daily in addition to vegetarian choice at the grill station.
Residential Dining

April 25: Use your Noodle Dinner at Russell Sage Dining Hall

Made to order, made to satisfy. Pick the perfect noodle. Choose some favorites from a selection of fresh, colorful vegetables. Add lean pork, chicken or tofu. And finish with a flavorful Asian broth and toppings. It all adds up to a bowl bursting with Mindful nutrients.

April 27: Best of Chef Dinner at Russell Sage Dining Hall

Best of Chef continues: Our best Culinarians cook their favorite dish monthly. Finishing and plating right in front of students. April will feature Timothy Cummings who will be preparing a Local Chicken Vindaloo Curry with Basmati Rice that he will be serving with a side of Vegetable Samosas and assorted Chutneys and Sauces.

April 28: Bolder on the Border Dinner at Commons Dining Hall

Fold up something deliciously fresh! “Fresca” — fresh — is the secret to bold and exciting quesadillas. Quesadilla Fresca starts with fresh, Latin-inspired ingredients, and then assembles them into filling quesadillas. It’s Tex-Mex at its best, bursting with authentic flavor.

May 3: Spring Fling

No better way to celebrate the end of the school year than with Spring Fling. Held outside the Commons Dining Hall it will have a tropical themed menu for students to gear up and to decompress at the same time before the start of finals.

Retail Dining

For the month of May the Limited Time Offer at Mega Burger will be Bodacious Burger’s! These fresh never frozen locally produced burgers are stacked with outrageously enticing toppers, served with your choice of our famous fresh cut fries or beer battered onion rings and will be at the Rensselaer Student Union starting next month!

May 5: BBQ Blues

At the Student Union we will be featuring a BBQ Blues menu in McNeil Room. We're serving up BBQ favorites complete with scrumptious sides.

May 10: Wicked Wings

At the Student Union we will be featuring a specialty menu item in McNeil Room. Be sure to come hungry to our Wicked Wings Event! What makes our wings so wicked good? Our chefs have crafted devilishly delicious sauces. From flaming hot to sensationally sweet!