

orientation

MONTANA STATE UNIVERSITY

Living on Campus

University Student Housing & Culinary Services





Jeff Bondy *Director*



Korrin Fagenstrom *Sr. Associate Director*



Jaime Green Associate Director

University Student Housing Leadership



Zach Dovenbarger Assistant Director



Tristynn Morgan Area Coordinator Staff Training & Selection



Hattie Huseby Area Coordinator Community Standards & Student Welfare



Maggie Schmutz Area Coordinator Student Engagement & Belonging







Housing Priorities

Safety & Security Efforts
Care for Students
Staffing

Community Directors, Resident Advisors (RAs) & more!





On Campus Experience

Community Living & RA Role

- Roommates & Expectations
- Community Living Agreements
- Conduct

Resources

- Staff support & availability
 - CARE referrals
- Academic Support Group study sessions, time management, educational focus





Getting Involved

- Positive & Engaged
 Community Member
- Residence Hall Association (RHA)
 - Hall Council
 - Traditionals
- RA Programs & Activities Work Opportunities







What's Next?

- Room Assignments & Roommate Information
 Get to know them!
 Bike Storage/Ski Lockers
 - Lottery System
- Move-In Day Sign-Ups
- MSU Debut
- What to Bring





Dining Halls

- 5 day & 7 day meal plan options
- all you care to eat
- unlimited access
- visit Housing Portal meal plan info

Hours

Rendezvous Monday – Friday, 7am – 7:30pm Saturday, 7am-7pm Late Night until 9pm (M-F)

Miller

Monday – Friday, 7am – 7:30pm Sunday, 7am-7pm Late Night until 10pm (M-F)





Dining Stations

- Espresso bar & baked goods
- Hand tossed pizzas
- Grilled Burgers
- Asian & Mexican cuisine
- Comfort food
- Fresh salad bar & deli
- Allergen-free

Campus Options

- Indulge Bakery
- Catering
- Concessions
- Union Market
- Retail Coffee Shops
- Chick-fil-A
- Firehouse Subs



Other programs we are passionate about

- Sustainability
- Farm to Campus
- 100+ local vendors
- Food waste diversion
- Steer-a-Year student raised beef
- Dining hall microfarms
- Reusable to-g







Dining Etiquette



Bring your CatCard to swipe

or tap at the cashier station. Be kind to our staff – we are here to support you! Use clean plates to promote a safe dining experience. Use tongs to serve your food to eliminate cross contamination. Bring all dirty dishes and cups to the dish drop.

Put all dishes on the carousel at the dish drop.





Mike Kosevich Director



Stacie Metzger Associate Director



Allison LaRock Registered Dietitian

Culinary Services Meet our team!



Mindy Jacobs

General Manager



Rob Strauch Chef de Cuisine



Ben Jordan Sous Chef



Rick Schneider Sous Chef



J. Grimm Chef de Cuisine



Blake Florian Sous Chef



Line Signage



ALLERGENS & DIETARY ICON KEY





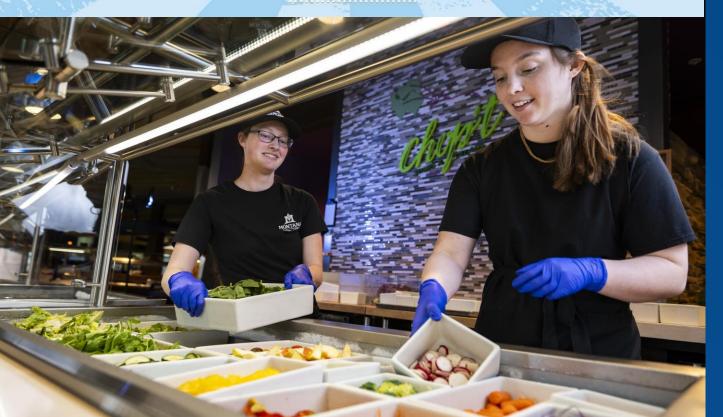
Menu Resources





COME Work WITHUS





Hiring Now!!

Excellent Benefits!

No Experience Necessary!

- Dining Halls & Bakery
- Concessions
- Catering
- Coffee Shops
- Retail & Chick-fil-A







Keep up to date on all the latest & greatest!

@montanastatehousing

- hall & campus events
- moving in, break housing info
- o room tours, jobs

@msuculinaryservices

- o special meals & pop ups
- hours, breaks & closures
- nutrition info & jobs







Questions?

Regular Hours: 8am-5pm (406) 994 - 2661 Located below Miller Dining Commons

University Student Housing Email: housing@montana.edu Website: www.montana.edu/housing

Culinary Services Email: culinaryservices@montana.edu Website: www.montana.edu/culinaryservices





