FALL SEMESTER 2017

August
23 Residence Halls open 8am (first meal will be dinner, an outside BBQ held near the SUB)
24 First Meal, breakfast, all halls
28 Classes begin

September
4 Labor Day Holiday

October
11 Farm to Campus Special Dinner
23–27 Taste of Home Week in the halls

November
8 Thanksgiving Special Dinner
10 Veteran’s Day
22–24 Thanksgiving Holiday, Miller open*

December
6 Holiday Special Dinner
11–15 Finals week
15 Last meal, dinner at Harrison
16 Halls close at 1pm

SPRING SEMESTER 2018

January
7 Residence Halls open at noon
7 First meal, dinner at Miller and Harrison
8 & 9 Orientation & Registration
10 Classes begin
15 Martin Luther King, Jr. Day
17 Special Dinner

February
14 Special Dinner

March
12–16 Spring Break, Harrison open*
28 Special Dinner
30 University Day

April
25 Special Dinner
27 Last day of classes

May
4/30 – 4 Finals Week
4 Last meal, dinner at Harrison
5 Commencement, halls close at 3pm

*See website for details, www.montana.edu/culinaryservices

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MSU PHOTOGRAPHY BY KELLY GORHAM. DESIGN BY MSU CREATIVE SERVICES.
WELCOME TO MONTANA STATE UNIVERSITY

Culinary Services
Welcome to Montana State University Culinary Services. We are a self-operated department that provides high quality food, variety, convenience and flexibility to MSU’s students, faculty, staff and visitors through two all-you-care-to-eat Residence Dining Commons and 11 Retail Operations. Dining has become an integral part of campus life and the overall college experience. Our Residence Dining Commons alone serve over 12,000 meals a day. We are proud to provide our students with not only a repertoire of various cuisines, cooking styles and flavors, but a comfortable atmosphere to meet friends, study and simply relax.

Culinary Services strives to:
• Provide the highest quality food, service and presentation while maintaining variety and flexibility
• Offer well balanced meals with wholesome ingredients including gluten-free, vegetarian and lite options
• Create a welcoming atmosphere
• Continue our commitment to keeping up with current dining trends
• Embrace social, nutritional and financial responsibilities

We want your dining experience to be enjoyable so comments and suggestions are encouraged and always welcomed. Please refer to the management contact list on the following page to share your thoughts.

CONTACTS
Culinary Services
Rich Huffman, Director, 994-2661
Toots Taszut, Sanitarian, 994-6455
Paul Mineau, Operations Manager, 994-3863
Carly Toolson, Marketing Manager, 994-6653

Residence Dining Halls
Mike Kosevich, General Manager, 994-6999
Jill Abbott-Stoltzfus, R.D., Nutritionist, 994-7097
Executive Chef, 994-5224

Miller Dining Hall
Marilyn Cox, Manager, 994-4270
Kevin Ball, Assistant Manager, 994-6031
Jason Kitchel, Assistant Manager, 994-6031
Jill Flores, Assistant Manager, 994-6827
Mindy Jacobs, Assistant Manager, 994-6894
Mitch Crane, Manager, 994-4260

Harrison Dining Hall
Rose Cain, Manager, 994-7592
Terry Cox, Assistant Manager, 994-4262

Indulge Bakery & Salads
Teresa Wilhelm, Manager, 994-2109

Farm to Campus
Kara Landolfi, Coordinator 994-6775
RESIDENCE DINING COMMONS

Come enjoy our all-you-care-to-eat dining program at any of the two residence dining facilities—Miller or Harrison Dining Commons. Both of the dining facilities features their own unique atmosphere and different daily menus so spice up your week and alternate locations.

For daily menu offerings and upcoming events, visit www.montana.edu/culinaryservices

MILLER DINING COMMONS

Located in the Hedges high rise complex at the southwest corner of campus, Miller Dining Commons was recently remodeled to feature concept style dining as well as additional seating.

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<tr>
<th>MONDAY – FRIDAY</th>
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<td>P.M. Snack</td>
<td>Late Nite Bites</td>
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<td>Late Nite Bites</td>
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<td>7pm – Midnight</td>
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Concepts

TAMARI | Mongolian Grill & Wok
Stack your bowl with selections from more than 30 items and have it cooked to order or choose from classic Asian dishes cooked to perfection in a traditional Wok.

TOSCANA | Pizza & Pasta
With more than 40 rotating pizzas cooked in a flame heated hearth oven to choose from, you are sure to say delizioso. Daily pasta specials as well as your favorite pasta and sauces are also featured.

GRAZERS | Smoker & Rotisserie
Action station serving fresh items off the rotisserie and house smoked meats.

BLAZE | Burger Bar
Check out daily burger specials prepared on a flame grill.

HOMESTYLE | Comfort Food
Features traditional American fare with the aid of our very own smoker and rotisserie ovens.

ROUTE 406 | Local Deli
Grab a hearty made-to-order sandwich packed with local ingredients on fresh baked bread.

PICANTE | Mexican
A simple spread with south of the border roots.

CHOP’T | Salad & Soup Bar
Make your own salad with all the toppers you can imagine and more, or choose from a wide array of soups made specifically for Miller Commons.

THE NOOK | Breakfast Bar
Get your breakfast basics here including cereal, toast, bagels and waffles.

CROSSROADS | Healthy Choice
This is the perfect stop if you are looking for a gluten-free, vegetarian or allergen free dining option.

FROTH & FOAM | Espresso Bar
Your very own espresso shop with all the usual suspects.

INDULGE BAKERY
Anything from cookies to pies and even custom cupcakes baked at our very own in-house bakery.
HARRISON DINING COMMONS

Harrison Dining Commons, located in Johnstone at the north end of campus, features buffet style dining as well as serving stations with menus offering an extensive selection of everyday favorites and rotating recipes.

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Vacations & Breaks

Thanksgiving Vacation  Miller will be open Thanksgiving Day 12–3pm for a traditional Thanksgiving dinner. Miller will be open Friday/Saturday 10am–12pm for brunch and 5–7pm for dinner. Miller and Harrison will re-open for dinner on Sunday, November 26.

Winter Break  Miller will close after lunch on Friday, December 15. Harrison will serve the last meal, closing after dinner. Miller and Harrison will re-open for dinner on Sunday, January 7.

Spring Break  Harrison will be open 10am–12pm for brunch, and 5–7pm for dinner. Miller and Harrison will re-open Sunday, March 18 for dinner.

Special Dinner Dates

October 11  Farm to Campus  March 28  Special Dinner
November 8  Thanksgiving  April 25  Carnival Night (Harrison and Miller)
December 6  Holiday
January 17  Special Dinner
February 14  Special Dinner

DINING COMMONS
MEAL PLANS

Our meal plans offer students the flexibility and freedom to eat what, where, and when they want with the convenience of two residence dining locations across campus. Students living in the Residence Halls may choose between a 5-Day Meal Plan (Mon–Fri) or one of the 7-Day Meal Plan (Sun–Sat) options. All plans allow for unlimited entry and unlimited food at either of the two locations during hours of operation.

Bobcat Anytime Gold 🏦 150 🛍 7
This plan provides unlimited access to our all-you-care-to-eat residential dining venues 7 days per week during operating hours and a $150 balance in Cat Cash per semester.

Bobcat Anytime Silver 🛍 7
This plan provides unlimited access to our all-you-care-to-eat residential dining venues 7 days per week during operating hours.

Bobcat Anytime Copper 🏦 150 🛍 5
This plan is designed for students who will not be on campus on the weekends. It provides unlimited access to our all-you-care-to-eat residential dining venues 5 days per week (Mon–Fri) during operational hours and a $150 balance in Cat Cash per semester.

Bobcat Anytime Bronze 🛍 5
This plan is designed for students who will not be on campus on the weekends. It provides unlimited access to our all-you-care-to-eat residential dining venues 5 days per week (Mon–Fri) during operational hours.

CAT CASH
If you choose either the Bobcat Gold or Bobcat Copper meal plan, you will receive $150 in Cat Cash, which will be added to your account for the semester. Cat Cash can be used at any of the SUB retail food operations, concessions in the fieldhouse and stadium, Fork in the Road food truck and dining commons. It can be used for laundry in the residence halls and for purchases in the bookstore. For more information on Cat Cash, go to www.montana/catcard.

CHANGES
If you find the meal plan you have chosen does not fit your needs, simply change your meal plan before the following dates at the Cashier's Office (located in the Hedges Complex):

- **Fall Semester**: Friday, September 8, 2017
- **Spring Semester**: Wednesday, January 24, 2018

GUEST MEALS
Visitors may purchase meals at the following rates:
- Breakfast $8 • Lunch $10 • Dinner $11 • Special Dinners $12

Additional guest passes can be charged to the student’s Cat Cash account for a discount rate:

- **5-Day Meal Plan (Mon–Fri)**: Students with the 5-day meal plan can purchase guest meal passes for $5 Monday–Friday. Guest passes purchased on a Saturday or Sunday cost $7.
- **7-Day Meal Plan (Sun–Sat)**: Students with a 7-day meal plan can purchase guest meal passes for $5 every day of the week.

Students requesting this discount rate must have in their possession a valid Cat Card with sufficient funds in their Cat Cash account.
MEAL PLAN SYSTEM
Culinary Services entrances have cashiers that will swipe your MSU student ID (Cat Card). As a valid meal plan holder, you are granted unlimited access to any of the two dining halls on campus. Without a Cat Card, you will not be admitted to the dining commons. Giving your Cat Card to someone else to use to enter could result in your meal plan being revoked.

Valid meal plan holders may take one bagel, piece of fruit, one ice cream novelty or one dessert to go. Sandwiches, pizza, burgers and all other food items are not allowed to be taken out of the dining commons.

The Student Code of Conduct applies in all Residence Dining Commons. Inappropriate behavior of theft will not be tolerated.

CAT CASH ACCOUNTS
In addition to the meal plans, students may also deposit money onto Cat Cash and use their student ID (Cat Card) to purchase food and products on campus. For more information or to deposit money into a debit account using a credit card, call the Cat Card Office at 406-994-2273 or the Residence Life cashier at 406-994-2942.

LOST CARD
Lost Cat Cards can be replaced for $15 at the Cat Card Office. Meal plans are non-refundable and non-transferable, so treat your Cat Card like a credit card and report lost cards immediately. For more information, visit www.montana.edu/catcard.
SPECIAL SERVICES

NUTRITION & SPECIAL DIETARY NEEDS
Miller and Harrison Dining Commons offer a variety of nutritionally balanced meal options. There are always healthy choice and vegetarian options available. Culinary Services also has an on-staff nutritionist to help with special dietary needs. Check out Crossroads, Miller Dining Common’s new healthy choice concept.

The Cat Counter
Nutrition facts and food allergens are now identified for all items served in the residence dining commons online, at on-site kiosks and at the point of service. Visit catcounter.montana.edu to take control of a healthier lifestyle and make better meal choices.

Free services provided include:
• Nutritional counseling and education for any dietary or nutrition issues to help navigate your way through the dining halls.
• Counseling and education for anyone with a food allergy or intolerance (required in order to receive accommodation for special food preparation).
• Healthy eating tips.
• Nutrition presentations in residence halls as requested.

Jill Abbott-Stoltzfus  Registered Dietitian Nutritionist
North Hedges Complex, Room 1  •  406-994-7097  •  jabbott@montana.edu

SACK LUNCHES
You may request a sack lunch from the dining facility cashier for a $6 charge. Requests should be placed with the dining hall manager 24-hours in advance.

BIRTHDAY CAKES
If your roommate or friend has a birthday during the school year, order a decorated birthday cake from Culinary Services for free. Place your order with a dining hall manager or the cashier at the dining facility you normally dine in 24-hours before you wish to pick it up. Only one cake will be prepared per person per school year, and must be ordered within the week of the actual birthday. Birthday cakes are prepared fresh at our in-house bakery, Indulge.

SICK TRAYS
If you are ill and cannot come to the dining hall to eat, you may have another student pick up a tray of food to be taken to your room. The student picking up the food must present both his/her Cat Card as well as yours when entering the dining hall. Your card number will be taken by the cashier. Any items not returned (silverware, china or glassware), will be billed to your MSU account.
**RETAIL OPERATIONS**

In addition to the dining commons, MSU Culinary Services maintains several cash operations. Although you cannot use your meal plan to purchase meals from these locations, you may use your Cat Card, cash and credit/debit cards to make purchases.

**THE SWEET SHOP** located on the lower level of the Strand Union Building, offers a large selection of candy and Indulge Bakery cookies and treats to satisfy your sweet tooth as well as savory options like popcorn and giant pretzels.

**FRESHENS** sells frozen treats including fresh blended, vitamin fortified and Kosher certified fruit smoothies and shakes and is located next to The Sweet Shop.

**SRO (Standing Room Only)** located on the upper level south entrance of the Strand Union building, offers a wide selection of specialty coffees, lattés, soft drinks and pastries from our in-house bakery, Indulge.

**BREWED AWAKENING** is an espresso bar located on the lower level of the Renne Library that offers a full line of espresso, lattés, soft drinks and Indulge baked goods.

**CONCESSIONS** offers all the staples including hot dogs, nachos, popcorn, candy and soft drinks. Located in the Brick Breeden Fieldhouse and Bobcat Stadium.

**UNIVERSITY CATERING** serves groups from two to 2,000 whether it’s a morning delivery, lavish lunch buffet, or an intimate dinner. For more information or to place an order, call 994-3336.

**FORK IN THE ROAD FOOD TRUCK** owned and operated by University Food Service, The Fork in the Road offers the variety and convenience that everyone loves. The truck will be parked at various locations across campus as well as at all home Bobcat football games and various University Catering events.

For hours of operation and menus, please [www.montana.edu/culinaryservices](http://www.montana.edu/culinaryservices)

**UNION MARKET**

Located on the upper level of the Strand Union building, offers a food court style market with a variety of food concepts.

- Daily specialty entrees
- Traditional Mexican fare
- All things burgers and fries
- Asian cuisine
- Chicken strips to chicken sandwiches
- Extensive salad bar
- Rotating homemade soups
- Baked goods from bagels to banana breads to black forest brownies

**AVOGADRO’S NUMBER** specializes in freshly made wraps and sandwiches, as well as a variety of garden and pasta salads. “Avos” is located on the upper level of the Strand Union building next to the Leigh Lounge.

**AVO’S ON THE GO** is great for those in a hurry. From wraps to salads to candy, this convenience store, located next to Avogadro’s Number, has a little of everything.

**JIM BRIDGER’S GRILL** Stop by for some gourmet hot sandwiches.

**WILD FLOUR** features stone hearth artisan pizza and made-to-order pasta.
Culinary Services is a self-supporting operation, with its income coming from your board payments.

You can help control costs
Help us keep your board costs down by doing the following:
• Always bus your plates. Leaving your plates on the table for an employee to pick up adds to labor costs.
• Do not carry food or dishware out of the dining facilities.
• Help us support sustainable efforts. Take only what you can eat. Our style of service allows you to help yourself to whatever you want; however, waste will increase your food costs.
Conserving labor and food will help keep your costs down. Your board rates are determined by how much is spent by Culinary Services (or wasted).
Culinary Services’ in-house bakery is located in Hapner Hall. Indulge furnishes all baked products used in the Residence Dining Commons, Catering and retail facilities. From bagels to banana breads to black forest brownies, the vast majority of our products are baked completely from scratch. Indulge also makes all pizza dough used at Wild Flour as well as all the bread featured at Fork in the Road Food Truck.

STUDENT EMPLOYMENT

Excellent employment opportunities are available from cooking to student management in all of the Culinary Services operations. For more information on these fun, dynamic and flexible positions please contact:

RESIDENCE DINING COMMONS
Miller and Harrison Dining Commons

Mike Kosevich  Dining Commons Manager  •  406-994-6999  •  mkosevich@montana.edu

RETAIL OPERATIONS
Union Market  •  Bobcat Court  •  Avogadro’s Number  •  The Sweet Shop  •  Freshens Brewed Awakening  •  SRO  •  Concessions  •  Catering  •  Fork in the Road

Stacy Schneider  406-994-3663  •  stacy.schneider@montana.edu

FARM TO CAMPUS

Farm to Campus is Culinary Services’ local food purchasing initiative. In fiscal year 2016, local food purchases totaled over $1.5 million, accounting for 22.4 percent of our overall food purchases. As the largest food service operator in the state of Montana, MSU Culinary Services is in a unique position to leverage our buying volumes with local producers to provide them with reliable demand for their products.

It is Farm to Campus’ mission to partner with members of our campus and statewide agriculture community to support the development of Montana’s local food systems, and to promote the health of our patrons through enhanced local and sustainable practices on campus. We do this by collaborating with local producers and processors throughout the state, and by supporting students and future producers from MSU’s College of Agriculture.

Culinary Services has taken many forward thinking approaches to sustainability, including increasing local food purchases, implementing recycling and composting, minimizing packaging waste, and discouraging patron food waste. We have the opportunity and responsibility to make our campus, community and world a better place and will continue to pursue various ways to substantially minimize waste, conserve natural resources and provide more sustainable solutions in our culinary operations.
WHAT’S NEW IN CULINARY SERVICES

NEW DINING PAVILION
In a continued effort to advance the university’s commitment to enrich the quality of campus life and build a better campus community, Culinary Services embarked on a substantial project to build a new dining pavilion. The facility broke ground October 2016 and is set to open fall of 2018. This new dining pavilion will serve the north side of campus and will feature a smash burger station, a rotisserie and smoker, an expanded Wok, a Mexican concept with a rotating tortilla grill, a pizza and pasta concept, espresso bar, soup and salad bar, Indulge Bakery and a healthy choice area.

PARTNERSHIP WITH GALLATIN COLLEGE’S CULINARY ARTS AND COLLEGE OF EHHD’S HOSPITALITY MANAGEMENT PROGRAMS
We have begun to partner with Gallatin College’s Culinary Arts Program and the College of EHHD’s Hospitality Management Program to launch their new curriculum, starting fall of 2017 in Hannon Dining Commons for the next two years. This will be the last year in Harrison Dining Commons as we prepare to open our new dining venue. The culinary arts program will make their permanent home in Harrison, starting 2019. We look forward to the future synergies that can be created to enhance all of our programs.

STEER A YEAR AND 4H PIGS
We are partnering with MSU’s Department of Animal & Range Sciences again to purchase 30 steers to be used in our culinary facilities. We have expanded upon this relationship to include buying 30 MSU raised lamb, and will continue to integrate more throughout the academic school year. In addition, we will also purchase 4H pigs from various county fairs this year to serve in our dining facilities.