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CALENDAR
FALL SEMESTER 2016
August
24 Residence Halls open 9am (first meal will be
dinner, an outside BBQ held near the SUB)
25 First Meal, breakfast, all halls
29 Classes begin
September
5 Labor Day Holiday
October
5 Montana Made Special Dinner
17–21 Taste of Home Week in the halls
November
8 Election Day
9 Thanksgiving Special Dinner
11 Veteran’s Day
23 Last meal, breakfast at Hannon
23–25 Thanksgiving Holiday
27 Halls open at noon, first meal is dinner
at Miller and Harrison
December
7 Holiday Special Dinner
12–16 Finals week
16 Last meal, dinner at Harrison
17 Halls close at noon
SPRING SEMESTER 2017
January
8 Residence Halls open at noon
8 First meal, dinner at Miller and Harrison
9 & 10 Orientation & Registration
10 Hannon opens
11 Classes begin
16 Martin Luther King, Jr. Day
18 Special Dinner
February
20 President’s Day, no classes
14 Special Dinner
March
10 Last meal, dinner at Miller
11 Halls close at noon
13–17 Spring Break
19 Halls open at noon, first meal is dinner at
 Miller and Harrison
22 Special Dinner
April
14 University Day
26 Special Dinner
28 Last day of classes
May
1–5 Finals Week
5 Last meal, dinner at Harrison
6 Commencement, halls close at noon

MSU PHOTOGRAPHY BY KELLY GORHAM. DESIGN BY MSU CREATIVE SERVICES.
SHUTTERSTOCK
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University Food Service

Welcome to Montana State University Food 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 three 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 10,000 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.

University Food Service 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.
RESIDENCE DINING COMMONS
Come enjoy our all-you-care-to-eat dining program at any of the three residence dining facilities – Miller, Harrison or Hannon Dining Commons. Each of the dining facilities features its 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/ufs/residence_dining_commons/index.html

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.

<table>
<thead>
<tr>
<th>MONDAY – FRIDAY</th>
<th>SATURDAY – SUNDAY</th>
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<tbody>
<tr>
<td>Breakfast</td>
<td>7am – 9:30am</td>
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<tr>
<td>A.M. Snack</td>
<td>9:30am – 11am</td>
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<tr>
<td>Lunch</td>
<td>11am – 2pm</td>
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<tr>
<td>P.M. Snack</td>
<td>2pm – 4:30pm</td>
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<tr>
<td>Dinner</td>
<td>4:30pm – 7pm</td>
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<tr>
<td>Late Nite Bites</td>
<td>7pm – Midnight</td>
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<tr>
<td>Late Nite Bites</td>
<td>Closed</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 the Johnstone and Mullan Halls 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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<td>Sunday–Thursday only</td>
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MEAL PLANS

Our meal plans offer students the flexibility and freedom to eat what, where, and when they want with the convenience of three residence dining locations across campus. Students living in the Residence Commons 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 any of the three locations during hours of operation.

Bobcat Anytime Platinum

This plan provides unlimited access to the all-you-care-to-eat residential dining venues 7 days per week during operating hours plus 12 guest meal passes and a $300 balance in Cuisine-N-Clean cash per semester.

Bobcat Anytime Gold

This plan provides unlimited access to the all-you-care-to-eat residential dining venues 7 days per week during operating hours plus 8 guest meal passes and a $150 balance in Cuisine-N-Clean cash per semester.

Bobcat Anytime Silver

This plan provides unlimited access to the all-you-care-to-eat residential dining venues 7 days per week during operating hours plus 4 guest meal passes per semester.

Bobcat Anytime Copper

This plan is designed for students who will not be on campus on the weekends. It provides unlimited access to the all-you-care-to-eat residential dining venues 5 days per week (Mon–Fri) during operational hours plus 4 guest passes and a $200 balance in Cuisine-N-Clean cash per semester.

Bobcat Anytime Bronze

This plan is designed for students who will not be on campus on the weekends. It provides unlimited access to the all-you-care-to-eat residential dining venues 5 days per week (Mon–Fri) during operational hours plus 4 guest passes and a $100 balance in Cuisine-N-Clean cash per semester.

CUISINE-N-CLEAN (CNC) CASH

Depending on the selected plan, students receive a CNC cash account to which they can add money to throughout the semester. CNC cash can be used at any of the campus retail food operations, concessions, dining commons and all laundry facilities in the Residence Halls. CNC cash will transfer from year to year and will expire after a year of inactive status.

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 9, 2016
- **Spring Semester**: Wednesday, January 25, 2017

GUEST MEALS

Visitors may purchase meals at the following rates:

- Breakfast $8
- Lunch $9
- Dinner $10
- Special Dinners $11

After the guest meal passes included with the initial meal plan purchased are exhausted, additional guest passes can be charged to the student’s CNC 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 CNC cash account.
MEAL PASS SYSTEM

Food Service entrances have computerized readers that will scan either your hand or your MSU student ID (Cat Card). As a valid meal pass holder, you are granted unlimited access to any of the three dining halls on campus. Without a Cat Card or valid hand scan*, you will not be admitted to the dining room. 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 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.

DEBIT ACCOUNTS

In addition to the meal plans and food cash accounts, students may also deposit money into a personal debit account 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 located in the Strand Union Building. Meal plans are non-refundable and non-transferable, so treat your Cat Card like a credit card and report lost cards immediately.

*Note: Hand scanning is an optional program that is designed for your convenience. No fingerprint information is taken. The system matches a photo of your hand to your ID, Cat Card and GID number. All students participating in the meal plan can have their hands measured and recorded at the Cat Card office. If you have questions about your meal plan, contact the Residence Life office in the Hedges Complex at 406-994-4961.
SPECIAL SERVICES

NUTRITION & SPECIAL DIETARY NEEDS
Miller, Harrison and Hannon Dining Commons offer a variety of nutritionally balanced meal options. There are always healthy choice and vegetarian options available. University Food 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.

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 Food Services for free. Place your order with 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.

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  UFS Nutritionist
South Hedges Complex, Room 108 • 406-994-7097 • jabbott@montana.edu

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RETAIL FOOD SERVICE OPERATIONS

In addition to the dining commons, MSU Food 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.

WILD FLOUR features stone hearth artisan pizza and made-to-order pasta.

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, lattes, 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/ufs/retail_dining/index.html
University Food Service is a self-supporting operation, with its income coming from your board payments.

Where Your Food Service Money Goes

- **4% SUPPLIES**
- **27% FOOD**
  (20% Montana Made Products)
- **5% RENOVATIONS & EQUIPMENT REPLACEMENTS**

COSTS

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 UFS (or wasted).
University Food Service’s 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.

STUDENT EMPLOYMENT

Excellent employment opportunities are available from cooking to student management in all of the University Food Service (UFS) operations. For more information on these fun, dynamic and flexible positions please contact:

RESIDENCE DINING COMMONS
Miller, Harrison and Hannon 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

University Food Service has taken a forward thinking approach to sustainability. 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 food service operations.

It is the mission of the Montana Made program, with UFS, 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. The program provides both outreach and resources to Montana growers, producers and manufacturers while using the purchasing power of UFS to provide an institutional marketplace that is necessary to help drive the local foods movement forward to Montana.

As the state’s land-grant university our agricultural communities create the foundation of MSU. As part of our commitment to those communities, UFS recognizes products raised, grown and cultivated in Montana through the Montana Made program.
WHAT’S NEW AT UFS

DINING COMMONS RENOVATIONS
In a continued effort to advance the university’s commitment to enrich the quality of campus life and build a better campus community, UFS embarked on a substantial remodel project to redesign and reconstruct Miller Dining Commons. The facility was transformed from an institutional 1970’s operation and catapulted into a 21st century contemporary facility. Whether it’s a slice of pizza from the stone hearth oven, a noodle bowl or a sandwich stuffed with local ingredients, Miller’s customers can savor a dining experience that emulates home cooking and their favorite restaurants.

BREAKING GROUND
Beginning August 2016, UFS will break ground on a new dining commons that will serve the northeast side of campus. Set to open fall of 2018, it 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.

DINING AWARD RECIPIENTS
UFS is a gold metal recipient for the 2016 Loyal E. Horton Dining Awards, given by the in the National Association of College and University Food Services. This prestigious award recognizes and celebrates “exemplary menus, presentations, special event planning and new dining concepts.” Miller Dining Commons was entered in the Residential Dining-Concepts category. With more than 50 entries in this specific category, we were able to showcase our creativity against some of the largest schools in the nation including Michigan State University, Miami University and University of California-Berkeley.

The American Council of Engineering Companies of Montana awarded Miller Dining Commons with the 2016 Engineering Excellence Honor Award in the Structural Systems Category.

Miller Dining Commons was also one of four nationwide “Schools that Rock” winners for it’s flooring installation.