

2021-22 RESIDENT DINING



DIVISION OF
STUDENT AFFAIRS
DINING SERVICES





On behalf of the
Dining Services Team,
**WELCOME TO THE
UNIVERSITY OF MARYLAND!**

As you navigate this incredible campus in the coming days and years, you can be confident that we will feed you and that you will eat well.

Maryland Dining will be part of your support team, committed to providing you with exceptional food and service across campus. We are proud to serve you in dining halls, cafés, food courts, and convenience shops.

We want you to know we take the responsibility of serving you delicious, nutritious and safe food very seriously. If, as you plan to come to campus or after you arrive, you have questions or concerns, please bring them to us so we can be sure to address them fully.

I stand with hundreds of our team members, ready and waiting to personalize your Maryland Dining experience. We look forward to getting to know you.

Again, welcome to campus!

COLLEEN WRIGHT-RIVA
DIRECTOR, DINING SERVICES

DINING CALENDAR

SPRING 2022*

JAN

January 22 • 4:00 pm

All *Dining Dollars* available for use
Spring Dining Plans open
The Diner & South Campus Dining Halls open

January 24

First day of classes
8:00 am • 251 North opens

FEB

February 11

Last day to change a Resident Dining Plan

MAR

March 18 • 3:00 pm

All dining halls close for Spring Break

March 27 • 4:00 pm

All dining halls open after Spring Break

APR

April 15

Last day to purchase *Connector Plans* for Spring

MAY

May 10

Last day of classes

May 16 • 8:00 pm

251 North closes for the semester

May 18

3:00 pm • South Campus Dining Hall closes for the semester
3:00 pm • The Diner closes for the semester
7:00 pm • Dining Dollars expire (for Fall 2021 Resident Plans,
Spring 2022 Dining Dollars will roll over to Fall 2022)

*All dates and times subject to change.

YOUR RESIDENT DINING PLAN

MENU BASICS

Here's an idea of what you'll find in the dining rooms. We will be ready for you all day long!

BREAKFAST

Continental Breakfast: Try fresh bagels from Bethesda Bagels, rich muffins, pastries and flaky croissants. Cereals with skim, 1%, 2%, chocolate, and soy milk every day.

Hot Breakfast: Eggs, pancakes, French toast, oatmeal, grits, bacon, sausage and sides—all the morning start-up staples.

LUNCH AND DINNER

We always feature variations and add-ons to these selections. In addition, we highlight daily, weekly and monthly pop-up specials.

Fresh Vegetables: In salads and sandwiches, stir-fries, entrees, and side dishes. All the vegetables we serve in the dining halls start fresh—not canned or frozen. We source high quality produce and roast, steam, broil, or sauté, then season and serve.

Salad and Soup Bar: Grab some mixed greens and fresh romaine, top with crisp vegetables, fresh fruit and eight kinds of salad dressing, including lite dressings. Try the soup or chili: we always offer meat-based and vegetarian.

Rotisserie & Carved Meats: Tender, juicy chicken, turkey, brisket or pork loin with seasonal vegetables, baked macaroni and cheese, homemade biscuits, and other “comfort food” side dishes.

Grill: Stop by for flame-broiled burgers, veggie-burgers, chicken strips, and fries. Find Philly steak and Philly chicken, grilled cheese, quesadillas, and more!

Build-Your-Own Stations: You decide what to put on your plate at the Pasta Station, Deli, Gourmet Salad Bars, Vegan Grills, and South Campus' Mongolian Grill.

Quick Service Stations: Sometimes you'll want to eat quickly and continue on with your day. We offer ready-to-eat sandwiches, wraps, quesadillas, sliced pizza, burgers and fries.

Vegan Stations: Delicious, fresh food free from animal ingredients. You can enjoy great meals from this station whether or not you follow a vegan or vegetarian diet.



Smoothies and Infused Water: Changing selection of fresh fruit and vegetable smoothies—some made with yogurt, some without added sugar. Hydrate with flavored water from the Quench station in the dining rooms.

Bakery: Our own Maryland Bakery supplies brownies, cakes, and seasonal pies while dining halls bake fresh cookies, muffins, scones and croissants. Help yourself to soft serve ice cream, yogurt and sorbet.

SAFETY IS THE NEW HOSPITALITY

We made significant changes to our operating procedures to serve the campus community efficiently and safely during the pandemic. We will continue to monitor and meet all University, county, state and CDC directions so that you can dine comfortably and with confidence. We ask you to help keep your fellow Terps—and our staff—safe by complying with any updated COVID-related procedures.

DINING DOLLARS

ADD VALUE AND VARIETY TO YOUR CAMPUS EXPERIENCE



Chick fil-A, Qdoba and Subway, in either the STAMP or Kirwan **Food Courts**.



Stop in the Convenience **Shops at Maryland** for snacks, groceries, toiletries or school supplies.



Cafés on Campus offer portable food made fresh on campus daily and Starbucks espresso beverages proudly served for your enjoyment.



GET A GREAT DEAL

Dining Dollars are discounted when you buy them—the more you buy, the bigger the discount. Dining Dollars spend dollar for Dollar—but there's no tax when you use them.

Go to **dining.umd.edu/online-services** to upgrade your dining plan or to buy Dining Dollars.

FAQ

Why would I want Dining Dollars?

Simply put, Dining Dollars expand your choices on campus.

Three dining halls serve a huge variety of great food, but once in a while you might want a change. Dining Dollars mean you have funds ready to use at cafés, shops and food courts all over campus to get a foamy latte, freshly made grab-and-go sandwich, salad or sushi or essentials and supplies for your room.

Dining Dollars are discounted when you buy them—the more you buy, the bigger the discount.

Dining Dollars spend like cash but better! You never pay tax when using Dining Dollars.

Is there an advantage to Dining Dollars since Maryland Dining takes credit and debit cards?

Yes! While we absolutely take credit and debit cards everywhere, you get *great extra value with Dining Dollars*.

- When you buy Dining Dollars you always get a discount.
- When you use Dining Dollars you never pay tax.
- Dining Dollars go on your Student Account and can be included in a Terp Payment Plan.

WE RECOMMEND

Upgrade to a Preferred Dining Plan and get
300 Dining Dollars for \$264
plus two extra Guess Passes
(12.5% more for your money, plus no sales tax!)

I already have a dining plan but didn't buy Dining Dollars, what can I do?

- Download the “University of MD” app for your smartphone, select Dining Services, then Online Services
or
Visit **dining.umd.edu/online-services** and follow the prompts to upgrade your dining plan.
- Upgrade and add Dining Dollars to your Fall Resident Dining Plan until September 10 (and again for Spring between January 10 and February 11).

ONLINE MENUS AND NUTRITION

Nutrition.umd.edu is your online key to menus, ingredients and allergens. Visit us online or bring us up on your smartphone for quick access to resident dining hall dietary and nutritional information.

Menu boards and counter cards in the dining halls display item names, with appropriate icons for allergens, and dietary restrictions—but you might want to know more. The nutrition

site gives detailed information about nutrition, ingredients, and allergens for all the food on our resident dining menus.

We post menus two weeks in advance so you can see what's in store for you in Maryland Dining!

With one click you can view only vegetarian or vegan choices, halal food.

One click and you can see just the food free of any or all of the eight most common allergens.



Dining @ Maryland
This Week's Menus
South Campus

Find Your Favorite Food...
 Search
[Advanced Search!](#)

South Campus*

Set Filters

Select a date:

- Monday, October 20
- Tuesday, October 21
- Wednesday, October 22
- Thursday, October 23
- Friday, October 24
- Saturday, October 25
- Sunday, October 26

Menus for Monday, October 19, 2020

Welcome to South Campus Dining Hall

Click the apples for complete menu and interactive nutritive analysis:

Breakfast **Nutrition Information**

- Broiler Works --
- Cajun Roasted Breakfast Potatoes w/ Peppers & Onions
- Margarine Potty
- Spinach Garbanzo Bean Breakfast Polenta
- Vegan Cream Cheese
- Vegan Mango Muffin
- Vegan Pancake
- Vegan Vanilla Soy Yogurt
- Vegetable Tofu Quiche
- Grill Works --
- Bacon Egg Cheese Breakfast Wrap
- Diced Breakfast Potatoes w/ Peppers & Onions
- Egg Cheese Breakfast Wrap
- Sausage Egg Cheese Breakfast Wrap
- Emma's Special --
- Denver Vegetable Hash
- Diced Breakfast Potatoes w/ Peppers & Onions
- Oatmeal
- Pork Sausage Link Scrambled Eggs
- Salad Bar --
- Cantaloupe
- Cottage Cheese
- Cheese, Milk, Nuts

Lunch **Nutrition Information**

- Broiler Works --
- Grilled Chicken Breast
- Grilled Chicken Breast Sandwich w/ Cheddar
- Grilled Hot Dog
- Lettuce Tomato Onion
- Potato Chips
- Twister Potato Fries
- Grill Works --
- Cheddar Grilled Cheese Sandwich
- Cheddar Macaroni and Cheese
- Chicken Salad & Cheddar Melt
- Jerk Spice Roasted Yukon Gold Potatoes
- Cluckers --
- Chicken Pad Thai
- Lime Wedges
- Spicy Sesame
- Ginger Bok Choy with Bean
- Sprouts and Carrots
- Thai Coconut Jasmine Rice
- Emma's Special --
- Italian Meatballs in Marinara
- Parmesan Herbed Shell Pasta
- Roasted Garlic Green Beans and Red Onions

Dinner **Nutrition Information**

- Broiler Works --
- Grilled Chicken Breast
- Grilled Chicken Breast Sandwich w/ Cheddar
- Grilled Hot Dog
- Lettuce Tomato Onion
- Potato Chips
- Grill Works --
- BBQ Beef Quesadilla
- Cheese Quesadilla
- Fried Plantains
- Guacamole
- Sour Cream
- Spanish Rice
- Cluckers --
- Cheddar Macaroni and Cheese
- Chef's Fresh Mashed Potatoes
- Fresh Roasted Carrots
- Fresh Steamed Broccoli
- Italian Roasted Brussel Sprouts
- Rotisserie Chicken
- Tomato Florentine Soup
- Emma's Special --
- Dry Rub Wild Blue Catfish
- Hawaiian Kona Chicken
- Italian Herb Crushed Red Pepper Broccoli
- Pineapple Black Bean Rice
- Roasted Carrots and Green Peppers

Legend

- Contains Dairy
- Contains Eggs
- Contains Fish
- Contains Gluten
- Contains Nuts
- Contains Soy
- Contains Shellfish
- Contains Sesame
- Vegetarian
- Vegan
- Halal Certified
- Locally Grown
- Smart Choice

DIETARY & FOOD ALLERGY ICONS

When you see these icons, the dish **CONTAINS** that allergen or it **MEETS** that dietary choice.

MENU ICON

quick guide

D Contains Dairy Milk & Milk Products	Contains Nuts Peanuts, Cashews, Walnuts, Almonds, Pistachios	N
E Contains Eggs Whole Eggs, Egg Yolks, Egg Whites	Contains Sesame Sesame Seeds, Sesame Oil, Tahini	SS
S Contains Soy Soy Milk, Soy Oil, Tofu, Edamame, Soy Sauce	Contains Fish Catfish, Tilapia, Cod, etc.	F
G Contains Gluten Products Made with Wheat, Barley, and Rye	Contains Shellfish Shrimp, Lobster, Crab	SF
V Vegetarian Does not contain any meat	Vegan Does not contain any animal products	VG
 Smart Choice Less than 700mg of Sodium & ≤ 5g Saturated Fat per Portion	H Halal Certified Follows Islamic Dietary Practices	L Local Sourced from Vendors within 250 Miles

QUESTIONS?

For more information or to set up an appointment with our Nutritionist and Senior Executive Chef, visit dining.umd.edu/nutrition.

FOOD ALLERGIES, INTOLERANCES, & SPECIAL DIETS

PURPLE ZONES

251 North and South Campus Dining Hall each have a **Purple Zone**, a dedicated allergen-free station. These stations serve food free from the top eight allergens, so people with allergies can eat with confidence. Servers in purple aprons and cooks in purple jackets are specially trained and can help answer your questions and concerns.

ALLERGEN-FREE FOOD AND INGREDIENTS

In addition to regular menu items that work for people with specific dietary requirements, we keep a long list of specialty foods on hand to give you even more choices and allergen-free convenience foods in Purple Fridge to heat in dedicated microwaves.

DIETARY CONSULT

We can show you what is available and tell you about the additional support we can provide. To schedule a consult visit go.umd.edu/nutrition to send us your information and include a note from your doctor regarding your allergies. Appointments are made in the order requests are received, so we suggest you respond as early as possible.

QUESTIONS? WE HAVE ANSWERS!



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John T. Gray
Senior Executive Chef
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AWARD-WINNING NUTRITION PROGRAM

**Most Innovative Wellness
& Nutrition Program**

2020 Gold

2019 Gold

2018 Silver

2016 Gold



VEGAN AND VEGETARIAN

Each dining hall has a dedicated vegan station—great flavors, no animal products. Whether you follow a vegan, vegetarian, flexitarian or general diet, give *Sprouts* in The Diner, *Roma Salads and Paninis* at South Campus, and *251 Fresh* in 251 North a try for a delicious, healthy and more sustainable meal.

HALAL

Look for the “H” on menu cards for fresh chicken. This indicates that the meat or poultry has been prepared in accordance with Muslim law.



DINING ON CAMPUS

RESIDENT DINING HALLS

	Dining Plan	Dining Dollars	Terrapin Express	Credit Cards
251 North • Denton Community	•	•	•	•
Diner • Ellicott Community	•	•	•	•
South Campus • South Hills Community	•	•	•	•

CAFÉS ON CAMPUS

Applause • Clarice Smith Center		•	•	•
Breakpoint • Brendan Iribe Center		•	•	•
Coffee Bar • Stamp, 1st Floor front		•	•	•
Food for Thought • Edward St. John LTC		•	•	•
Idea Central • Hernandez Idea Factory		•	•	•
Kim's Kafe • Jeong H. Kim Engineering Bldg		•	•	•
Quantum • Physical Sciences Complex		•	•	•
Rudy's • Van Munching Hall		•	•	•
Sneakers • Eppley Recreation Center		•	•	•
The Turn • UMD Golf Course Clubhouse		•	•	•

SHOPS AT MARYLAND

251 Shop • Denton Community		•	•	•
Engage • Edward St. John LTC		•	•	•
North Convenience • Cambridge Community		•	•	•
South Commons • South Campus Dining Bldg		•	•	•
Union • Stamp Student Union		•	•	•

KIRWAN FOOD COURT

E+M Café • Kirwan Mathematics Bldg		•	•	•
Subway • Kirwan Mathematics Bldg		•	•	•
Taco Bell • Kirwan Mathematics Bldg		•	•	•

DINING IN STAMP

Chick-fil-A • Food Court		•	•	•
Coffee Bar • 1st Floor front		•	•	•
Maryland Dairy • Baltimore Room		•	•	•
Qdoba • Food Court		•	•	•
Subway • TerpZone		•	•	•
Hibachi San • Food Court			•	•
Moby Freestyle • Food Court			•	•
Panda Express • Food Court			•	•
Roy Rogers • Food Court			•	•
Saladworks • Food Court			•	•

OTHER LOCATIONS TO EAT

Mulligan's Grill & Pub • UMD Golf Course Clubhouse		•	•	•
Maryland Hillel • Rosenbloom Jewish Center				•

*All locations listed to best ability at date of publication and are subject to change.
Please visit dining.umd.edu for most up to date information on open locations.

QUESTIONS AND FEEDBACK

TALK TO US

Don't be a stranger! The dining hall floor managers enjoy talking with you about your dining experience, and can address concerns right away! If you don't see a manager, check at the entrance—the greeter can always find a manager quickly.

USE YOUR PHONE

Use the QR code you'll find on every table in the dining halls to send your comment directly to the management team. If you want a personal response, include your email address. See what other people are saying about Maryland Dining at: go.umd.edu/DSconvo

ONLINE SURVEYS

We survey randomly selected dining plan members. These responses—along with in-person comments and QR comments—improve our operations “right now” and guide our plans for future menus and special events.



RETAIL LOCATIONS

Cafés on Campus serve fresh carryout, hot and cold beverages, snacks and candy.

Shops at Maryland stock your dorm room with snacks, toiletries, and school supplies.

Food Courts feature favorite brand-names. Most locations accept Dining Dollars; look for the Dining Dollars logo behind the register to confirm.

Mulligan’s Grill and Pub features classic clubhouse fare at The Maryland Golf Course. Stop by after a round—or just stop by!

For individual locations and hours, visit dining.umd.edu/locations





CONNECT

DINING.UMD.EDU

Hours of operation, nutritional information, specials, special event menus, check your Dining Dollars balance, report a lost card, view recent transactions, and more.

 [@UMDDINING](https://twitter.com/UMDDINING)

Daily specials, events, prizes, and online only offers.

 [UMDDINING](https://www.facebook.com/UMDDINING)

Announcements, infographics, and links to pages for The Shops at Maryland, Maryland Dairy, Mulligan's, and more.

 [UMDDINING](https://www.instagram.com/UMDDINING)

Share pictures of good food and good times.

 [UMDDINING](https://www.linkedin.com/company/UMDDINING)

Join our network or learn about working on our teams!

AWARD WINNING GREEN DINING

We are a campus and national leader in environmental sustainability. As you arrive on campus, you will find many ways to join us through personal action, volunteering, class projects, internships, and more. Together we can leave Small FOODprints!



TERP FARM

We have our very own full-time farm manager and vegetable farm. Farmer Guy works with students to grow organic vegetables for the dining program and to donate to the UMD Campus Pantry. terpfarm.umd.edu | [@terpfarm](https://twitter.com/terpfarm) | terpfarm



UMD CAMPUS PANTRY

We run the UMD Campus Pantry to provide emergency food to Terps in need. You can find out more information and get involved at campuspantry.umd.edu

COOL FOOD PLEDGE

The University of Maryland is the first university in the world to become a signatory of the World Resources Institute's Cool Food Pledge! We have committed to climate action by slashing our food-related greenhouse gas emissions by 25% by the year 2030.

COOL FOOD*

OCEAN FRIENDLY CAMPUS

Thanks to support from the Sustainability Fund, you will receive a Sustainability Terp reusable bag when you arrive on campus! Help us reduce waste on campus by using it at cafes and shops instead of disposable bags. It is machine washable!



MENUS OF CHANGE UNIVERSITY RESEARCH COLLABORATIVE

We are proud to be a part of the MCURC, a collaboration of scholars, food service leaders, executive chefs, and education experts moving people toward healthier, more sustainable, and delicious foods using evidence based research, education, and innovation.



MCURC

THE MENUS OF CHANGE
UNIVERSITY RESEARCH COLLABORATIVE

AWARDS AND GRANTS

NACUFS Awards

2020 Bronze: *Sustainability Outreach and Education*

2013 Grand Prize: *Sustainability*

2013 Gold: *Sustainability for Waste Management*

Sustainability Fund Grants

2019 Ocean Friendly Campus

2016 Anytime Dining

2014 Terp Farm



LEARN MORE & GET INVOLVED

dining.umd.edu/sustainability



CULINARY TEAM

JOHN T. GRAY • Senior Executive Chef
Culinary Institute of America

GEORGE GOMEZ • South Campus Dining Hall
Le Cordon Bleu Institute of Culinary Arts

IVORY KORNEGAY • South Campus Dining Hall
Chef de Cuisine

MIKEL ALEXANDER • South Campus Dining Hall
Assistant Sous Chef

FRANCIS LYLES • South Campus Dining Hall
University of New York, Delhi, Culinary Arts

BYRON SCOTT • 251 North
Baltimore International College, Culinary Arts

WHITNEY KELSEY • 251 North
Sous Chef

CHRIS INBODEN • 251 North
Allergen Executive Chef

MALCOLM LAEOLA • 251 North
Pennsylvania Culinary Institute

MICHAEL NORMAN • Diner
Pennsylvania Culinary Institute



TYRONE DORY • Diner

New England Culinary Institute

ROGER MAUGHN • Diner

Barbados Community College, Culinary Arts

ELIZA BOWDEN • Good Tidings Catering

New England Culinary Institute

1 ACF Silver Medal

THOMAS SCHRAA • Good Tidings Catering

CEC, Apprenticeship in French cuisine,

1 ACF Gold Medal, 2 ACF Silver Medals

ROBERT FAHEY • Jones Hill House

Culinary Institute of America

MICHAEL CHRISTIE • Jones Hill House

Chef de Cuisine

LARRY TUMLIN • Green Dining

Culinary School of Washington

JEFF RUSSO • Maryland Bakery

Johnson and Wales University

TIM SMALL • Hernandez Idea Center

Chef de Cuisine

STUDENT EMPLOYMENT

GREAT PAY, NO COMMUTE!

We offer flexible hours and one of the highest pay rates on campus or in the area. Some positions require a commitment of as little as four hours a week, some allow up to 20 hours a week.

LEARNING OUTCOMES

In addition to earning money and working with our certified chefs, you can learn lots about leading a team, managing projects, operating a business, and other skills that will serve you well in your life after graduation.

WE'VE GOT YOUR BACK

We understand you may need a little flexibility around midterms, project due dates or finals and can work to adjust your schedule to reasonably accommodate. Just remember, we are counting on you to help feed hungry Terps!

JOIN OUR TEAM!

Go to dining.umd.edu and at the bottom of the page, under "Contact," select "Employment" to complete the student application. We look forward to having you on our team!



WHO'S WHO

ADMINISTRATION

Director

Colleen Wright-Riva

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Senior Associate Director

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Senior Associate Director

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Associate Director, Finance

Chris Moore
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Senior Executive Chef

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SOUTH CAMPUS DINING HALL

Assistant Director

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Managers

Theresa Harris
Brandon Hewitt
Bryan Lake
Jeff Mangrum
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Chefs/Production

George Gomez,
Chef
Francis Lyles,
Executive Sous Chef
Ivory Kornegay,
Chef de Cuisine
David Hynes,
Production

THE DINER

Assistant Director

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Managers

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Abdul Haqq
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Chefs/Production

Michael Norman,
Chef
Roger Maughn,
Executive Sous Chef
Tyrone Dory,
Executive Sous Chef
Talley Rao,
Production

251 NORTH

General Manager

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Manager

Dawn Harmon
Shamita Hamilton
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Chef/Production

Byron Scott,
Executive Chef
Malcolm Laeola,
Executive Sous Chef
Whitney Kelsey,
Sous Chef
Chris Inboden,
Allergen "Purple" Chef
Joe Miller,
Production



CONTACT US

COMMENTS AND SUGGESTIONS

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NUTRITIONAL INFORMATION/ SPECIAL DIETS

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