

2022-23 RESIDENT DINING



DIVISION OF
STUDENT AFFAIRS
DINING SERVICES





Welcome to the UNIVERSITY OF MARYLAND!

We would like you to try one of our favorite Maryland specialties: Old Bay Popcorn. True Marylanders tend to put Old Bay on everything—blue crabs, hamburgers, French fries, even vegetables. Give this a try—pop the enclosed popcorn and sprinkle with a little Old Bay! Want more flavor? Just keep adding Old Bay until you love it.

Maryland Dining is committed to providing you with delicious food and great service across campus all semester long. Before you arrive on campus, if you have any questions or concerns, let us know so that we can address them with you. Once you are here, talk to us! We can talk with you in person, through email or using the QR comment card on every table in the dining halls.

Again, welcome to Maryland!

JOE MULLINEAUX
INTERIM DIRECTOR, DINING SERVICES



DINING CALENDAR

FALL 2022*

AUG

August 25 • 4:00 pm

Dining Plans open

All *Dining Dollars* available for use

Fall Welcome

Yahentamitsi, 251 North & South Campus Dining Halls open

August 26

New Student Welcome Event • McKeldin Mall

August 27 • 8:00 am

Returning Student Dining Plans open

August 29

First day of classes

SEPT

September 9

Last day to make changes to Resident Dining Plans

NOV

November 19

Last day to purchase *Connector Plans* for Spring

November 23 • 3:00 pm

All dining halls close for Thanksgiving Break

November 27 • 4:00 pm

All dining halls open after Thanksgiving Break

DEC

December 12

Last day of classes

December 14

Special hours for finals week begin

December 20

3:00 pm • South Campus Dining Hall closes

3:00 pm • Yahentamitsi closes

Dining Dollars expire (for Fall 2022 Resident Plans)

*All dates and times subject to change.

YOUR RESIDENT DINING PLAN

MENU BASICS

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.



DINING DOLLARS

ADD VALUE AND VARIETY TO YOUR CAMPUS EXPERIENCE



Chick-fil-A, Qdoba, Union Pizza, Maryland Dairy, Taco Bell 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?

Dining Dollars expand your choices on campus.

Three dining halls serve a 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, sushi or supplies for your room.

Dining Dollars spend like cash, but better!

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 sales tax.
- Dining Dollars charge to 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 9 (and again for Spring between January 25 and February 8).



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 and gluten.

UNIVERSITY OF MARYLAND

MAKE A GIFT

DIVISION OF STUDENT AFFAIRS
Dining Services | Nutrition

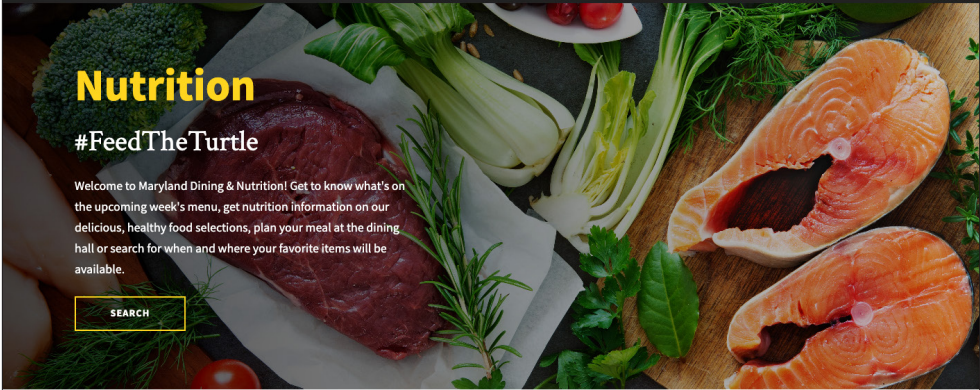
Dining ServicesPlan Your MealContact

Nutrition

#FeedTheTurtle

Welcome to Maryland Dining & Nutrition! Get to know what's on the upcoming week's menu, get nutrition information on our delicious, healthy food selections, plan your meal at the dining hall or search for when and where your favorite items will be available.

SEARCH



Due to supply chain issues and product shortages that require us to make last minute changes, menus may not be accurate. We apologize for any inconvenience.

What's on the Menu?

AT

ON

South Campus

8/9/2022

SET FILTERS

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 Wheat, Barley, 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. The Purple Zone at 251 North is certified Free From by MenuTriInfo. These stations serve food free from the top eight allergens and gluten, 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 the Purple Freezer 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!



Sister Maureen
Schrimpe, IHM
Nutritionist
301-314-8058
schrimpe@umd.edu



John T. Gray
Senior Executive Chef
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PURPLE ZONE



AWARD-WINNING NUTRITION PROGRAM

Most Innovative Wellness & Nutrition Program

2022 Gold

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 2.0* in Yahentamitsi or *Roma Salads and Paninis* at South Campus 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 Islamic dietary practices.



DINING ON CAMPUS

RESIDENT DINING HALLS

	Dining Plan	Dining Dollars	Terrapin Express	Credit Cards
251 North • Denton Community				
South Campus • South Hills Community				
Yahentamitsi • Heritage Community				

CAFÉS ON CAMPUS

Applause • Clarice Smith Center				
Breakpoint • Brendan Iribe Center				
Coffee Bar • 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 Campus Market • 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				
Maryland Dairy • Baltimore Room				
Qdoba • Food Court				
Subway • TerpZone				
Union Pizza • Food Court				
Hibachi San • Food Court				
Moby Freestyle • Food Court				
Panda Express • Food Court				
Roy Rogers • Food Court				
Saladworks • Food Court				

OTHER LOCATIONS

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 managers-on-duty 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

WEB 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.

SOCIALS @UMDDINING

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

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

Share pictures of good food and good times.

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.



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 2022

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 Sous Chef

MALCOLM LAEOLA • 251 North
Pennsylvania Culinary Institute

MICHAEL NORMAN • Yahentamitsi
Pennsylvania Culinary Institute

TYRONE DORY • Yahentamitsi
New England Culinary Institute



ROGER MAUGHN • Yahentamitsi
Barbados Community College, Culinary Arts

BRIAN NEWPORT • Yahentamitsi
Executive Sous Chef

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 • Idea Central
Chef de Cuisine

ARICELDA MUNIZ • Mulligan's Grill & Pub
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

Interim Director

Joe Mullineaux

301-314-8053

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Senior Associate Director

Mike Fry

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Senior Executive Chef

John Gray

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Associate Director, Finance

Chris Moore

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SOUTH CAMPUS DINING HALL

Interim Assistant Director

Jeff Mangrum

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Managers

Theresa Willis

Brandon Hewitt

Bryan Lake

301-314-8044

Chefs/Production

George Gomez,

Executive Chef

Francis Lyles,

Executive Sous Chef

Ivory Kornegay,

Chef de Cuisine

David Hynes,

Production

YAHENTAMITSI

Assistant Director

Jason Comoglio

301-314-8078

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Managers

Todd Causey

Edgar Zuniga

Paul Autar

Abdul Hagg

Janet Isales

301-314-8081

Chefs/Production

Michael Norman,

Executive Chef

Roger Maughn,

Executive Sous Chef

Tyrone Dory,

Executive Sous Chef

Brian Newport,

Executive Sous Chef

Talley Rao,

Production

251 NORTH

General Manager

Steve Ray

01-314-6553

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Manager

Dawn Harmon

Shamita Hamilton

301-405-0562

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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DINING PLANS

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TERRAPIN EXPRESS

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