



Welcome **BACK!**

Spring 2021

All of our lives have changed over the past several months as we learn to adapt to the changing environment. We are excited to have you back and look forward to a rewarding, exciting and engaging spring semester.

We continue to follow guidelines set by the CDC, Mass.gov and the local Board of Health. Please take a minute to become familiar with some changes that you will notice within the dining centers as we work to keep you safe, while providing the variety and culinary innovation that Wellesley College is accustomed to.

DINING GUIDELINES

It is important that we iterate to our students and guests, that though many items are packaged or made-to-order in effort to create a safe dining environment, all culinary centers are **ALL YOU CARE TO ENJOY!** We have purchased and will provide Wellesley Fresh reusable totes for your convenience. So don't forget to bring it to the dining centers so you can conveniently carry-out your selections. Often, it is important that you remember to navigate the culinary center and chose selections from multiple stations to build a well rounded, complete meal. So don't forget your totes! and happy shopping.

As you enter the culinary centers, you will now be required to swipe your student ID card. This will help us conduct contact tracing in the event that there is a positive COVID-19 case. Dine-in seating is available with your block mates. This is just an extra step to ensure the safety of all!

The culinary centers are open continuously, but will close for sanitation purposes throughout the day. Scheduled sanitation hours are Monday - Friday, 10:30 AM - 11:30 AM and Monday - Sunday, 2:30 PM - 3:30 PM. Thank you for your patience as we work to provide a clean, safe dining environment.

ALLERGENS AND FOOD PREFERENCES

You may notice that some of our culinary centers have temporarily closed. We are dedicated to ensuring that we continue to offer a variety of allergen sensitive selections across campus. Clarity selections are available at Bates and Bae Pao culinary centers; visit Tower for our dedicated Clarity station. Bates gluten-sensitive room is available with a reservation and prior approval from ADR and training to ensure there is no cross-contamination. ALL meats in Bae Pao Lu are Halal; Bae Pao Lu offers a full vegan/vegetarian station and Kosher selections are available every Friday starting at 4:00 PM. Please remember, if you cannot find what you are looking for, **JUST ASK!** A team member is happy to help and customize a dish for you.

FRESH COLLECTIONS

We are introducing exciting new features to add additional variety and enhance your dining experience. Look for food on the move featuring authentic flavors and portable selections. Our culinary centers will offer an expanded variety of seasonal fruits and vegetables through additional daily selections and fresh produce stands. Look for fun events including cooking classes, chef demonstrations and more. Need a taste of home? Submit your favorite recipe through our Recipes from Home program by clicking on the ENGAGE tab. Be sure to check back regularly for upcoming event listings.

QUESTIONS. COMMENTS. SUGGESTIONS.

We value your feedback and have now made it easier than ever. Look for the **TEXT THE MANAGER** posters across campus. The number listed will connect you directly to our management team through your mobile device. Shoot them a text, and they will text back!

Every dining location has a QR code posted at the entrance; **SHARE YOUR EXPERIENCE.** Just scan the code and send us a message.

Please remember, that there is a dedicated Wellesley Fresh dietitian that is available for **EVERY STUDENT.** She can guide you through navigating the dining halls with allergies and food preference, answer questions to achieving a healthy lifestyle and so much more.

Dine happy in our All-You-Care-To-Enjoy! culinary centers. We look forward to serving you!