# Wellesley Fresh Frequently Asked <u>Questions</u>

# **GENERAL QUESTIONS**

#### How does the dining program work?

Wellesley offers one meal plan. It is an All-You-Care-To Eat dining program. You may frequent any of the four culinary centers as many times you wish during the hours of operation. We encourage you to try them all and to avoid going during peak times!

#### What are the hours of operation? Please visit us at <u>Wellesleyfresh.com</u>.

Where do I find menus? Please visit our online menu at <u>wellesleyfresh.com</u>

## How do I request a meal plan exemption?

Anyone wishing a meal plan exemption must reach out to ADR and complete the necessary forms. The committee will then make a decision based upon the ability to meet the individual needs.

## What do I do if I am unable to attend a meal period?

Ozzi reusable to go containers are available and may be used at Bae Pao Lu, Bates and Tower. Collins Café, the Emporium and Leaky Beaker offer a limited selection of convenience items, while classes are in session, Monday-Friday, during breakfast and lunchtime. These items are included in your meal plan. They are not available on Holidays, during winter session, spring break or during the summer.

## Why do I need to swipe my student ID card upon entering culinary centers?

Swiping enables Wellesley Fresh the ability to track the number of students eating daily, by meal period. This allows the dining teams to properly project food production in order to be prepared for the number of students by meal period, and helps with sustainability by reducing food waste.

# **CONTACT US**

## What do I do if I have a question or comment regarding dining?

Please Use Text the Manager, (TTM) by texting us 781.531.9113 all numbers remain anonymous or visit us at <u>wellesleyfresh.com</u>

## What is Text the Manager?

TTM allows you to send an anonymous text with any questions or comments one has regarding the dining program. It also provides us an opportunity to recognize team members when they are mentioned and allows us to continue evolving the dining program!

## How do I stay up to date with dining events?

Follow us on Instagram at @WellesleyFresh and turn on post notifications. Be the first to know about any events and special pop ups!

#### ALLERGENS

## What do I do if I have a food allergy?

If you have a food allergy, the first step is to reach out to Wellesley College Office of Accessibility and Disability (ADR) and complete the necessary forms. Upon completion, you will be put in touch with the Wellesley Fresh Dietitian to work with you on devising a plan that meets your needs. Send an email to our Wellesley Fresh Dieitian at <u>hs104@wellesley.edu</u> for any questions. It is always encouraged that you speak with a Chef Manager at the culinary centers in order for them to best assist if you have questions about a menu item.

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## ALLERGENS

### What is the Clarity station at Tower?

If you have a food allergy, this is the preferred station to frequent. This stand-alone station offers a vegan and a meat based protein item during lunch and dinner and is made without the use of the top nine allergens: wheat, dairy, soy, egg, fish, shellfish, peanuts & tree nuts and sesame.

#### Is the Bake Shop nut-free?

Claflin Bakery is nut sensitive. All items are made without the use of nuts or nut products.

### How are allergens identified on the menus?

Please visit us at <u>wellesleyfresh.com</u>. The allergens are identified on our online menus for each culinary center. There are times that the allergens listed online may vary from what is posted in the culinary centers. The reason for this variation is that an item may have been substituted due to product shortages and/or an ingredient was changed in order to eliminate an allergen. For example, cornstarch may have replaced flour as a thickening agent in a soup thereby making it gluten sensitive.

### Is gluten free dining available on campus?

We offer gluten sensitive (GS) options, meaning that food items do not contain any major gluten ingredients (wheat, barley, rye, or their derivatives). These items are identified on our menu as GS. However, Wellesley College is not a gluten-free campus, and we cannot guarantee food items to be 100% gluten-free.

#### Are there any culinary centers Nut free?

Tower is Nut Sensitive, all items are made without the use of Nuts.

## PREFERENCES

#### Is there a kosher program on campus?

Yes. The Kosher program on campus is a vegan and vegetarian program that is located at the Stone Davis Culinary Center

#### Is there a Halal program on campus?

Yes. The Halal program is available at Tower. Items containing pork, alcohol or gelatin are not served at Tower.

#### Where can I find vegan selections?

All culinary centers offer vegan selections and a vegan entrée. Stone Davis is the vegan/kosher/ vegetarian dining location on campus. There is no meat served at Stone Davis. In addition, Tower offers a Vegan Deli Bar featuring plant-based items.

## TO GO PROGRAM

## Are to-go containers available?

First Years will receive a reusable OZZI container at the start of the fall semester. Containers may be picked up at the 4th floor Lulu culincary center. This is the only container that is allowed for students wishing to take their meals to go. Used containers should be returned to either Bae Pao Lulu, 4th floor, Bates, or Tower and placed in the provided bin. In return, the student will receive a token for future use or a clean container provided by dining. In the event the container and/or token is lost, there will be a charge of \$6.00 for a new container.

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## TO GO PROGRAM

#### Why can't I bring in my own food container?

The local board of health does not allow for outside food containers to be brought in to the culinary centers for food safety reasons. Dining has made provisions for the use of OZZI containers to be available that are properly cleaned and sanitized.

### RETAIL

## What are Convenience Items and when are they available?

Convenience Items are available as a quick snack, to hold you over in-between classes, until you can make it to one of the four culinary centers. Collins Cafe, the Emporium and Leaky Beaker offer a limited selection of convenience items, while classes are in session, Monday-Friday, during breakfast and lunchtime.

### What is the difference between Flex Dollars and Points?

Flex Dollars are part of your meal plan and may be used at Collins Café, the Emporium or at the Leaky Beaker. Each student receives \$75.00 per semester. Unused Flex Dollars at the end of the fall semester carry over to the spring semester. Any unused Flex Dollars at the end of the spring semester are forfeited. Flex Dollars are non-transferable. Points can be added to your One Card in any retail location or Lulu 4th floor. They are a dollar-to-dollar addition that can be used to purchase items in retail or to purchase a meal for a guest in the 4th floor Culinary Center. Wellesley Fresh will add an additional 10% bonus to points purchased. Points carry over year to year.

#### Do Flex Dollars expire?

Any unused Flex Dollars at the end of the fall semester carry over to the spring semester. Any unused dollars at the end of the spring semester are forfeited. Flex Dollars are non-transferable

## Can I order pastries for a special event?

Yes, please visit us http://wellesleyfresh.com/claflin-bakery.html

## ILLNESS

#### What do I do if I am not feeling well?

Students are encouraged to immediately reach out to health services so they can be properly diagnosed and treated.

## How do I get food if I am sick?

Use your OZZI container to get food from Bae Pao Lu, Bates or Tower, or visit Stone Davis and you will be provided with a disposable container. Another option is to ask a friend to pick food up using one of the previously mentioned options.

#### What impact are national shortages having on the dining program?

Because of nationwide disruptions and shortages in food products, our menus may be adjusted to reflect the available inventory. Stations and menus may also be adjusted due to staffing shortages. Every effort is being made to update the online menus in a timely manner. We appreciate your patience!