



Welcome BACK!

Fall 2021

Welcome Back! We hope you enjoyed your summer! We are excited to have you back and look forward to a rewarding, exciting and engaging fall semester.

Students are required to wear face masks when entering the Culinary Centers. Face masks may be removed when sitting down and eating or drinking at a table. We continue to follow guidelines set by the CDC, Mass.gov and the local Board of Health.

DINING GUIDELINES

The culinary program will consist of eat-in dining in all of the culinary centers. In addition, Stone Davis will only offer compostable/ recyclable to-go containers. To create a welcoming dining environment, all culinary centers are ALL YOU CARE TO EAT! It is important that you remember to navigate the culinary center and choose selections from multiple stations to build a well rounded, complete meal. Explore our culinary options and try a variety of food selections.

The culinary centers are open continuously during normal operating hours, and we will continue to sanitize and disinfect the space throughout the day. As you enter, you will be required to swipe your student ID card. This is to help us in determining traffic flow patterns so we can better serve you!

WHAT'S COOKIN'

At Wellesley, we are determined to provide you with a variety of quality food selections. With this mission, we are excited to introduce new concepts featured in our culinary centers that will highlight some of Wellesley's favorite dishes. Stone Davis will be the Kosher, vegan and vegetarian culinary center, offering a Noodle station where you can go to satisfy your ramen cravings. Looking for a plant forward meal? New this semester, the grill at Bates, will feature plant forward items along with favorite classics. Bae Pao Lu will offer a weekly rotation in the Nook, with concepts like Taco Bowl, International Noodle Salad Toss or Chilled Rice Bowls.

ALLERGENS AND FOOD PREFERENCES

We are dedicated to ensuring that we can accommodate any restrictions you may have. Visit Tower for our Clarity Station, where you can enjoy food made without the use of the eight major food allergens including gluten. Bates gluten-sensitive room is available with prior approval from ADR and training to ensure there is no cross-contamination. Bae Pao Lu is a pork and alcohol free center serving ONLY Halal meats! We are happy to introduce our NEW vegan, vegetarian and Kosher culinary experience located at Stone Davis! All culinary centers are open seven days a week. 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.

RETAIL LOCATIONS

This semester we are introducing exciting new concepts that will add variety and choices to enhance your dining experience. Check out the new menu offered at Collins Cafe now accepting Flex Points! Collins Cafe, Leaky Beaker and the Emporium will be offering meal equivalent options for breakfast and lunch during regular operating hours as part of your dining program. Looking for a late night snack? The Emporium will have a NEW 24 hour micro market coming soon and will accept Points, Flex Dollars and Credit Cards! Stop by Leaky Beaker for convenience items or a cup of coffee.

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.

Send them a text, and they will text back!

781.531.9113

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 culinary centers with allergies and food preference, answer questions to achieving a healthy lifestyle and so much more. Dine happy in our ALL YOU CARE TO EAT! Culinary centers. We look forward to serving you!