WELCOME TO
THE UNIVERSITY
OF MARYLAND!
I am pleased to introduce the award-winning Department of Dining Services. We look forward to being an active part of your community and to providing you with many meals and great memories over the next few years. After all, you’re members of our extended family and your satisfaction and well-being are important to each of us. • Our core mission is to serve you, our campus students. We do this through dining halls, full-service restaurants, a vibrant food court in the Student Union, and many cafés across campus. We also operate convenience shops, concessions stands, and catering. We hope to make life at Maryland satisfying, comforting, fun, convenient, and yes, occasionally elegant. • This brochure answers many of the basic questions about dining at Maryland and I invite you to ask us if you have others. We look forward to getting to know you – either by phone or email in advance of your arrival on campus, or in person once you arrive at our table.

Again, welcome and let’s eat!

Colleen Wright-Riva
DIRECTOR OF DINING SERVICES
New-to-housing students choose between two dining plans: the Resident Traditional Plan and the Resident Gold Plan. • The Resident Traditional Plan is the most popular plan, designed for students who will eat about two meals a week in the à la carte dining halls, dine once a week at 251 North all-you-care-to-eat dining hall and stop in the cafés on campus two or three times a week. We recommend this plan because we know that you will occasionally want to enjoy food in College Park with friends, go home some weekends, and order out or cook independently from time to time. If you prefer to dine on campus more often, we suggest the Resident Gold Plan which provides enough additional Resident Points for two or three additional meals per week. • Not sure which one to choose? Don’t worry, there is a three-week grace period each semester to allow you to make a change from one plan to another. • Each Plan contains three accounts: Resident Points, Resident Meals, and Resident Bucks.

### RESIDENT POINTS:
Use Points to pay for the food you select in the à la carte dining halls: The Diner on the north side of campus and South Campus Dining Hall on the south side of campus. These dining halls are open from 7:30am until midnight most days. You’ll find friends and—most likely—eat the majority of your meals there. • The Traditional Plan contains enough Points to purchase about 18 meals per week in the à la carte dining halls.

### RESIDENT MEALS:
Each Meal represents one all-you-care-to-eat dining experience at our specialty dining hall, 251 North. • When you live on the north side of campus, one Meal per week is included in your dining plan. You can always purchase additional Meals so remember to visit 251 North at least once every week. • If you in the North Hills community or the South Campus community, your Meals per semester are included in your dining plan. You cannot use more than one Meal in any calendar week—and, of course, you can purchase additional Meals at 251 North! The number of Points in plans for south campus residents is balanced to provide spending power equivalent to north campus plans.

### RESIDENT BUCKS:
If you use your Bucks to supplement Points in the dining halls, they can add about two meals per week to your dining plan. • Bucks can also add variety and flexibility. In addition to the three dining halls, 14 cafés and five convenience shops across campus accept Bucks.

### GOT POINTS? USE ’EM!
• Points, Meals and Bucks are accessed through your UMD ID card.
• If eating at the brand name franchises in the Stamp Food Court is for you, or if you just want more Points, we suggest an optional Stamp Add-On Plan.
• If you run out of points and would rather not add to your UMD ID spending accounts, remember that we accept cash and credit cards everywhere we serve food.
• Spend Bucks as you like but keep in mind that you may need some Bucks to help stretch your Points toward the end of the semester.
• When you want a “night out,” Adele’s Restaurant accepts Points for dinner.

### RESIDENT POINTS TABLE

<table>
<thead>
<tr>
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<td>14</td>
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Every dining plan includes a facilities fee and a renovation fee. For detailed descriptions of all dining plan options available, visit www.dining.umd.edu/dining/residences. The Platinum Kosher Plan is considered an approved dining plan, visit www.hillelumd.org.

### PROGRAMS FOR PARENTS

#### RECIPES FROM HOME
We serve comfort as well as nutrition to our students—and we want your help! Send us your favorite recipes and tell us about your favorite foods. We use your input to add variety and flare to our menus and will include some of these recipes in our Thursday Value Meals. For more information and to submit recipes, visit dining.umd.edu.

#### TERRAPIN TREATS
You can’t always be here with your student at Maryland. But you can send a Terrapin Treats Care Package—perfect for exam times, when a big project is due, for a birthday, or when you simply want to send some love. Terrapin Treats are easy to order and very affordable. You can even order early and request delivery later in the semester. For selections and an order form, visit terrapintreats.umd.edu.

### FALL WELCOME
Fall semester dining plans for new-to-housing students include points for Fall Welcome. The Fall Welcome account provides points for the days you are on campus before classes start and includes the New Student Welcome Meal on Friday August 30. If you don’t use all your Fall Welcome Points, they convert to Bucks, which you can use throughout the semester.

2015–16 (NORTH CAMPUS*)
*South Campus Traditional Plans will contain 1,205 Points and 4 Meals. South Campus Gold Plans will contain 1,480 Points and 4 Meals.

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SPECIAL EVENTS
IN THE DINING HALLS

Join us throughout the year at The Diner and South Campus Dining Hall for special events that showcase the culinary talents of our dedicated team.

LOBSTER FEAST

BREAKFAST AT LATE NIGHT

OCKTOBERFEST

HOLIDAY DINNERS

LATE NIGHT SPECIALS

ULTIMATE DECADENCE DESSERTS

CHILI COOK-OFF

SUSHI IN THE DINING ROOMS

AROUND THE WORLD “TASTE OF” SERIES

MARCH MADNESS

CINCO DE MAYO

SWEET TREAT WEEKS

KEEPING TRACK

Manage your UMD ID card spending accounts: go to dining.umd.edu select “Online Services” and log in.

- View transactions: in your UMD ID card accounts for today, yesterday, this week, this month or this semester.

- View Purchased Plans: before the start of the semester, confirm which plan(s) you have purchased and make any changes.

- Report Lost Card: report your UMD ID card lost or stolen and freeze financial activity. You’ll still need to replace the card.

Dr. Ask for a Receipt: They display your real-time balance after each transaction.

SAFE HANDLING OF CARRYOUT MEALS

We make sure that the food we serve is safe. When you take that food out of the dining hall it becomes your responsibility to keep it safe. Keep hot foods above 140°F. Keep cold foods below 40°F. Don’t leave hot or cold food at room temperature longer than two hours. Refrigerate food thoroughly and don’t store it longer than two days. When reheating food, make sure that it is heated thoroughly.

THE EAT IN-ITIATIVE

We know that taking care of our environment is a priority to you.

- Help minimize campus waste: EAT IN using our china, glassware and utensils.
- Carryout is not offered at 251 North so plan to enjoy an EAT IN-dulgence when you visit the all-you-care-to-eat dining hall.
- Keep in mind that when there’s an option to EAT IN, there is a charge for each container.
- We work hard to provide welcoming spaces where you can enjoy dining in comfort. We encourage you to EAT IN the dining halls.

SUSTAINABILITY

PRACTICAL SYSTEMS YOU CAN USE:

- Napkins are on tables; take only as many as you need.
- Triple filtered water stations in the dining halls for free water bottle refills.
- Trayless service in 251 North minimizes waste. À la carte service at The Diner and South Campus is another system to keep waste to a minimum.
- No Styrofoam! Bagasse and waxed paper carryout containers are compostable.
- When you don’t EAT IN the dining hall, ask for a reusable carryout container! Five Points buys the first container. Bring it back and exchange it for a token to buy the next reusable carryout.

WHAT WE DO BEHIND-THE-SCENES:

- We recycle and compost in the dish rooms.
- We maintain three roof gardens on our dining halls.
- Facilities are designed to be energy efficient and achieve LEEDS certification.
- We minimize food waste and work with the Food Recovery Network to send pre-consumer leftovers to a local food bank.
- Solar panels on top of the North Campus Diner heat much of the water for the building.
- Environmentally responsible cleaning products and processes protect the Maryland watershed.
- We consider the impact packaging and transportation have on our footprint when making purchasing decisions.
- Announcing Terp Farm, our newest venture. Terp Farm will grow vegetables for select dining halls, the Green Tidings food truck, and for food-insecure members of the community.

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To help you find your optimal diet, the nutritional breakdown and ingredient listing for most items is available in the Nutrition section of our Web site. Visit dining.umd.edu and select “Nutrition Analysis” to find more information.

To calculate nutritional values of dining hall food, try the Mobile Nutrition Calculator at m.nutrition.umd.edu.

Do you have a specific question? Email us at nutrition@umd.edu or call 301-314-8058.

HEALTHFUL FOOD

• Vegetables in the dining halls are fresh—we don’t serve canned or frozen vegetables.

• Vegetables are cooked without butter; most vegetables are cooked without oil of any kind.

• We offer whole grain breads, rice and pasta in all our dining facilities

• Trans fats are not used in any of our kitchens

• Cottage cheese and yogurt are non-fat. Milk is always available in 2% and skim.

• Our diettitian is available to assist you in addressing nutrition or diet concerns.

• We follow the Monterey Bay Aquarium’s Northeast Sustainable Seafood Guide recommendations for our facilities.

• We offer Rainforest Alliance certified coffee and fair trade coffee.

• You’ll find a wide range of spices and condiments to season your meals. Salt and pepper can be found at a central condiment bar.

• Managers and servers are knowledgeable about ingredients and cooking methods used for the items they serve.

NUTRITION

To help you find your optimal diet, the nutritional breakdown and ingredient listing for most items is available in the Nutrition section of our Web site. Visit dining.umd.edu and select “Nutrition Analysis” to find more information.

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ALLERGIES AND SPECIAL DIETS

• We can work with you to identify and select appropriate foods from our menu. Our staff is well trained in helping you to manage preferences, intolerances, and allergies. To contact our diettitian for help, email nutrition@umd.edu.

• The Allergies and Special Diets Advisory Board (ASDAB) includes students, student nutritionists, interested staff, our diettitian, and our director. The ASDAB meets monthly to discuss menu selections and new recipe ideas. Contact our diettitian for more information.

• We serve vegan and vegetarian food in all locations: check out Sprouts vegan station in The Diner and Seasons 12 Mongolian Grill at South Campus.

• Looking for Kosher dining? Contact the Hillel Center at hillel.umd.org.

DINING FOR NON-RESIDENT STUDENTS

• Use convenient campus dining as a back-up to your first “home kitchen.”

• Connect to the social life of the campus.

• Get to class on time without missing a meal.

WE ACCEPT

Cash, credit cards, Terrapin Express debit accounts and Apartment Dining Plans at all dining locations.

THE APARTMENT PLAN

The Apartment Plan is an easy way to turn your UMD ID card into an on-campus dining card. Billed to the Student Account, accepted in all dining locations, carries over from fall to spring.

Here’s how it works

• One Apartment Point is equivalent to one dollar.

• Use at dining halls, cafes and convenience shops across campus to buy balanced meals, light snacks, fast food, espresso beverages, sweet treats, groceries and more.

• Save 6% sales tax on every purchase from a Dining Services facility.

• Go to dining.umd.edu and follow links to the secure online services page.

2015–16 APARTMENT PLAN

<table>
<thead>
<tr>
<th>Level</th>
<th>Price</th>
<th>Points</th>
<th>Fee</th>
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<tbody>
<tr>
<td>1</td>
<td>$250</td>
<td>225</td>
<td>$25</td>
</tr>
<tr>
<td>2</td>
<td>$500</td>
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<td>3</td>
<td>$750</td>
<td>725</td>
<td>$25</td>
</tr>
<tr>
<td>4</td>
<td>$1000</td>
<td>975</td>
<td>$25</td>
</tr>
</tbody>
</table>

Note: The Apartment Plan is not an approved dining plan for students living in traditional on-campus housing.
GREAT PAY, NO COMMUTE

WANT A JOB THAT’S FUN?

We offer flexible hours and one of the highest pay rates on campus or in the area: students start at $8.25 per hour plus one free meal every four-hour shift. Some positions require a commitment of as little as four hours a week, some allow up to 20 hours of work a week. You can:

• Gain valuable experience for your resume
• Work your way up the ladder to Student Supervisor or Student Manager
• Make new friends on the job
• Earn money

Students working for Dining Services do many jobs, including:

ACCOUNT CLERK
BARISTA
BARTENDER
CASHIER
CATERING WAITSTAFF
CLEAN-UP CREW
COOK’S ASSISTANT
DELI STAFF
DISHWASHER
DELIVERIES DRIVER
GRAPHIC DESIGN ASSISTANT
IT SUPPORT
LATE NIGHT STAFF
LINE SERVER
MARKETING ASSISTANT
NUTRITION ASSISTANT
OFFICE ASSISTANT
PIZZA CHEF
PROCUREMENT ASSISTANT
RETAIL CLERK
RESTAURANT COOK
RESTAURANT WAITSTAFF
STUDENT MANAGER
STUDENT SUPERVISOR
WAREHOUSE ASSISTANT
WEB SUPPORT

GETTING THE BEST VALUE
FROM YOUR DINING PLAN

• Grab a calendar and look at days you might be off campus. Estimate how often you’ll eat off campus or call for delivery. Look at how often you really eat breakfast and now re-figure the number of points and bucks you have for each meal.

• Triple-filtered water quenches your thirst, tastes great, is healthy, and is free in the dining halls.

• Stop in for a nutritious breakfast. If that’s just not going to happen, keep simple breakfast foods from the Shops at Maryland in your room.

• Carryout containers cost money. If you use one per meal, by the end of the semester you’ll have spent the equivalent of one week’s points on containers.

• Remember that the price of by-the-ounce meals add up quickly.

• We post “targets values”—estimates of how many points you would have if you use points at the average rate. Ask for a receipt with your balance on it or go online to get your balance.

• Chef Features are truly your best value! Chef Features are served in the a la carte dining halls at lunch and dinner every day. They include one entree, side orders and dessert.

• If you’re not all that hungry right now, get one or two items and come back if you want more.

• Make a habit of returning to the serving area for dessert (rather than loading your tray before you eat).

• If you find you have more Points than you think you will use before the end of the semester, remember that Adele’s Restaurant accepts Points Monday through Thursday for dinner.

• Keep simple and healthy snacks from the Shops in your room. Eating more frequently will lessen the urgency to eat heavily at meal times.

• During the last three weeks of the semester there is a 40-point-per-day spending cap. Feel free to save up a little but don’t accumulate Points and then try to use them all right at the end.

• When you splurge on a special dinner or premium meal, make it an occasion—plan extra time, meet friends in the dining hall, really enjoy your meal.
CONTACT US

COMMENTS AND SUGGESTIONS
301-314-8054
umfood@umd.edu

NUTRITIONAL INFORMATION,
ALLERGIES AND SPECIAL DIETS
301-314-8058
schrimpe@umd.edu

DINING PLAN CONCERNS
301-314-8069
diningplan@umd.edu

REPORT A LOST CARD ONLINE
dining.umd.edu
Click Online Services

CHECK YOUR BALANCE ONLINE
dining.umd.edu
Click Online Services

TERRAPIN EXPRESS CONCERNS
301-314-8068
terrapinexpress@umd.edu

STUDENT EMPLOYMENT
301-314-8058
student_employment@umd.edu

LIKE US ON FACEBOOK
facebook.com/UMDDining

FOLLOW US ON TWITTER
@UMDDining
for events, prizes, discounts and dining news updates!

DINING HALLS

<table>
<thead>
<tr>
<th>251 North</th>
<th>Diner</th>
<th>South Campus Dining Room</th>
<th>Maryland Hillel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meals</td>
<td></td>
<td>Points</td>
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<td></td>
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<td>Terp Bucks</td>
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<td></td>
<td></td>
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CAFÉS ON CAMPUS

| Applause |       |
| BRBean   |       |
| Bytes    |       |
| E+M Café & Deli |   |
| E+M Taco Bell Express |   |
| Farmers Market at Maryland |   |
| Footnotes |       |
| Green Tidings Mobile Dining |   |
| Kim Kafe |       |
| Mulligan’s Grill and Pub |   |
| Off the Record |   |
| Physics  |       |
| Quantum  |       |
| Rudy’s   |       |
| Sneakers |       |

DINING IN THE STAMP

| Adele's Restaurant: Lunch |   |
| Adele's Restaurant: Dinner |   |
| Auntie Anne’s             |   |
| Chick-fil-A               |   |
| Coffee Bar                |   |
| Maryland Dairy            |   |
| Maryland Food Co-Op       |   |
| McDonald’s                |   |
| Moby Dick House of Kabob  |   |
| Panda Express             |   |
| Saladworks                |   |
| Sbarro                    |   |
| Sushi by Panda            |   |
| Subway                    |   |
| Taco Bell Express         |   |

THE SHOPS AT MARYLAND

| 24 Shop     |   |
| South Commons Shop |   |
| East Leonardtown Shop |   |
| North Campus Shop  |   |
| Union Shop        |   |

Cash and credit cards accepted at all locations. dining.umd.edu/locations