Dear Butler students:

We are very excited to be able to welcome you to campus! As you’d expect, we’re implementing some serious sanitation and service measures to ensure you can dine with us as safely and comfortably as possible. We'll go into those in more detail later.

While COVID-19 safety is a key priority, it is not our only one. We still believe that food has an important role to play in individual wellness and in building culture and community here at Butler. Our chefs will still be cooking from scratch, using fresh local and seasonal ingredients that meet our sustainability standards. (We were thrilled when the Humane Society of the United States ranked Bon Appétit the #1 food service company, the only one with an A+ grade, in their recent Food Industry Scorecard!)

In addition, you will continue to find abundant plant-forward, vegetarian, and vegan options as well as ones that are made without gluten-containing ingredients every day. If you have a food allergy or other dietary restriction, please reach out to Katy Maher to make sure you can enjoy plenty of delicious food, safely, with us. Email her at katy.maher@cafebonappetit.com or food@butler.edu.

FAQs for Butler

So basically, how is dining going to work?  
At the Marketplace and ResCo you will enter the café through the designated doors (south of both cafés), swipe your meal card with a cashier at the entrance, peruse the menu online before entering the café at www.butler.cafebonappetit.com, and then choose a colored line to follow to your station—each line takes you to the same menu and will have enough options, including side dishes, to make a complete meal. If you are interested in salads, sandwiches or quick grab and go options, locate the grab and go section on your path to a serving station.

We are setting up the stations in the cafés for speed, with many popular items prepackaged, to reduce the number of decisions being made when ordering, and therefore reduce everyone’s time in line and thus crowding.

Plum Market, Starbucks and Butler Brew will all have line restrictions and wayfinding signage to get you to your final ordering or mobile pickup destination. Keep an eye out for floor stickers and ways to ID quick Go! options that can use your flex meal swipes in these locations (noted by a FM logoed sticker).
No location will be accepting cash, so make sure to use those flex dollars and add Dawg Bucks to your ID to ensure you are always ready. Flex Dollars and Dawg Bucks, Credit and Debit cards are accepted everywhere. Hinkle Concessions accept only Dawg Bucks.

Uprooted, the Butler Dining Food Truck, will be out and about this year. We hope you will find us each weekday by following the #urootedfoodtruckBU to see the daily specials and where it will be located on campus. For daily lunch locations, the food truck will accept meal swipes with flex dollars being accepted for a few Go! retail items.

Trip’s Corner Market is located in apartment village and while it has a few restrictions on number of students in the store at one time, it also has some exciting new recipes to share with you. Come in grab a recipe card and buy all the items to make that recipe right in the store. This will be a great way to explore new meals and learn a few things while you experiment. We will also have some IGTV videos to follow along with for each recipe card. (Instagram: @bonappetitbutler)

What’s the deal with masks and seating?
We’ll be wearing masks while serving you. Butler is requiring students to wear masks while in lines and while walking around in the café. Students can remove them only while eating.

Crowds are being limited with door monitors to keep capacity down and by offering to go containers. Seating will be limited so using the Reilly Room, your dorm room, or utilizing outdoor seating spaces will be important while you are planning your meals.

For those who choose to eat in, seating has been reduced by about 25%. There will be plexiglass partitions separating individual seats at each table, and sanitize-me/just-sanitized signs indicating a seat’s status for you. Please do not rearrange furniture or remove plexi dividers as they are there for your safety.

What’s happening with the self-serve salad bar, condiment station, soda station, etc?
We’re happy to serve you! All self-service items are being reconfigured to be served by our staff.

- **Salad bars:** At Plum Market, we’ll offer some popular combinations in ready to grab versions. The Marketplace will offer ready-to-go entrée salads in the center station as well as pre-made sandwiches and wrapped desserts.
- **Condiments:** Ketchup, mustard, hot sauce, soy sauce, etc. are moving behind their stations, ready to be given to you in packets or a small cup from the server.
- **Silverware:** Reusable silverware for dining in or plastic to-go silverware will be provided with each meal at all our locations.
- **Beverages:** Bottled and boxed beverages will be available from a drink station near each service counter. Please be mindful to only touch what you take, attendants will be
monitoring these areas and sanitizing as needed. Sorry, no outside containers will be allowed.

Can I still get Made Without Gluten-Containing Ingredients meals? Where have the packaged gluten-free items gone?
MWGCI and gluten-free items will be available in each café and in our Go! Program, by request from behind the service counter. For example, the deli and grill will have GF breads and pizza crust is available in a GF version. The larger selection of items that we used to keep at The Marketplace will be available for self-service will still be displayed and available for guests, just served from behind the line in our Latitude station (just inside the Marketplace entrance on the south end).
If you have a more specific concern, please connect with our onsite dietitian Katy Maher, food@butler.edu.

I am vegan/vegetarian, where do I look for items?
We will have vegan and vegetarian options available throughout the cafés. We always incorporating these into our regular menus for all stations, but for deeper concerns please connect with Katy or visit our Latitude station in The Marketplace at Atherton Union.

I’m an athlete — how will you accommodate my need for a high-calorie diet?
Please reach out to Katy Maher for the best way to serve you. food@butler.edu

So … what’s going to be available where and when?
View all our cafes’ current hours of operation and menus at www.butler.cafebonappetit.com and sign up for menu mail to help you navigate the lunch rush. Also follow us on Instagram to find the food truck for daily/weekly specials.

● At the Marketplace you will find:
  ○ Premade entrée salads, sandwiches, and soup selections will be served by staff.
  ○ You will have the choice of three service stations all mimicking the same menu to ensure speedy service. Each location will have more than enough options to satisfy any appetite.
  ○ We will still have the Latitude station for those with food allergies, served by staff.
  ○ Desserts, pastries, and fruit will be wrapped and available from the deli station at all meals.
● At ResCo Café:
  ○ This location will undergo the biggest change – from a full retail only location to a one swipe café like the Marketplace.
  ○ ResCo’s menu will mimic the stations in the Marketplace to ensure you have enough time to grab what you want for lunch.
  ○ This location will be to-go compostable boxes and single-use utensils only.
● At Plum Market:
We will continue our made-to-order menu and smoothies, but the way to order might change a bit.

- When dining at Plum during busy times, you will grab popular hot items from the hot pad near the cashier line, then pay as you would any retail or Go! purchase at the counter.
  - When dining during slower times you will order your favs from the counter and pick up just to the right of the paying station.
- Premade entrée salads will be boxed and placed in pre-portioned containers to speed up service, grab these on your way to the line as well.
- The vast retail items will still be available but be mindful of how you move through the store as floor signs will help you navigate.

**At Starbucks and the Butler Brew:**

- Starbucks will allow for an outdoor pickup window for all mobile orders, walk up and pick up your order without entering Atherton Union. Bring your phone to verify your order straight from the app. (More details on the app to come)
- Butler Brew will offer a mobile pick up window as well, but it will be at the far side of the counter, follow the floor stickers to get there. This location will also boast an expanded Go! menu and allow for use of flex meal swipes to purchase.
- Both locations will have wayfinding signage to follow.

**At Trip’s Corner Market:**

- We will be expanding our snack selection to include a larger variety of healthy snack items and Go! items as well as introducing some take home and make recipes.
- We will continue to stock your favorites with a sprinkle of the local partners we support.

**At the Nutrition Café in HRC:**

- We do not plan to have this location open in the fall semester as the location does not allow for physical distancing.

What other COVID-19 safety measures are Bon Appétit dining staff taking?

- All dining employees will wear masks and gloves at all times.
- All staff are going through COVID-19-specific training designed by sanitation experts and updated regularly as new issues emerge. Topics covered include proper
disinfection, the use of personal protective equipment (PPE), physical distancing protocols, and more, and are integrated with food safety and sanitation protocols.

- Team members wear "I'm Trained" buttons to let you know they’re up to date on all safety measures.
- A café supervisor will be designated for each meal period to maintain physical distancing by guests and to ensure staff follow cleaning/disinfection protocols and schedules.
- Separate workspaces for food preparation will allow for required safe physical distancing (6-ft rule) between colleagues.

- **Amped-up cleaning and sanitation schedules** with clearly detailed procedures that meet or exceed all local guidelines and national best practices. This includes frequent disinfection of high-touch surfaces, including wiping down tables and seats between guests, disinfecting all highly touched areas such as door handles every 20 minutes.

- **Pre-shift wellness screenings for employees** in alignment with local regulations, which include no-contact temperature scans and daily interview questions.

- **Decision tree and step-by-step action plan** for unit managers who have employees who are sick or who may have had contact with someone diagnosed with COVID-19. (Bon Appétit offers paid sick leave to all employees.)

**What days will the meal plan be available?**
The meal plan will start on August 16 with dinner service. Dawg Bucks and Credit Cards will be accepted until then in Plum Market at C-Club.

**Days for opening:**
- **Plum Market Kitchen at C-Club** - Aug 16th - 8am-12midnight
  Open regular hours after

- **Atherton Marketplace** - Aug 16th - 4pm-8pm Dinner Only
  Open regular hours after

- **ResCo Café** - Aug 17th - Open for lunch and dinner - 11am-2pm / 3:30pm-7pm
  Open regular hours after

- **Starbucks** - August 19th - 7am-10p
  Open regular hours after
Trip’s Corner Market - Aug 19th - 10am-10pm
Open regular hours after

Butler Brew - Aug 24th - 7am-5pm
Open regular hours after

**Where can I find info on each location?**

Right here. www.butler.cafebonappetit.com click on your café and see hours of operation, menus and a brief description.

**I have a question you didn’t answer! Who can I ask?**

- Contact us, Butler Dining, [food@butler.edu](mailto:food@butler.edu)
- Text us, 317-363-8411
- Use the [form on our website, butler.cafebonappetit.com](http://butler.cafebonappetit.com)

Thank you for reading this long email. We look forward to seeing your “smizing” faces in August!

Butler Dining
Food@Butler.edu