DINING PLAN BULLETIN Spring 2021

We strive to use fresh, local, and quality ingredients to provide new and different options every day for all dietary needs and preferences, in every food and drink we make.

Your meal plan allows you to purchase meals, groceries and a la carte items at a variety of places both on and off campus.

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ON CAMPUS DINING UNITS

- » Grind Sandburg
- » Grind Union
- » Union Station
- » Cambridge Restor
 » Cambridge Café Express

(new for Spring 2021)

- » Flour Shop
- » Palm Gardens
- » Sandburg Restor
- » Sandburg Café Express (new for Spring 2021)
- » UGRYD Vendors (more info on Page 3)



GETTING THE BEST VALUE

How do I Maximize the Value of a Meal Plan I am Already Halfway Through?

Know your options.

Four ways to use your meal plan: to-go meals, convenience and a la carte items, along with food at off-campus restaurants!

Buy what you want, eat what you buy.

Wasting food is wasting money!

Use plastic bags and containers to store leftover food, it will help save your meal plan money.



It can be cheaper to make your own trips to the grocery store. For example, if your go-to morning breakfast or snack is an energy bar or trail mix, buying it in bulk can be a cheaper, more convenient option.



Did you know you can customize your meals on the GET App? Order from the Flour Shop, Palm Gardens, and Union and Sandburg Grind locations!

For example, order a wrap, remove the tortilla and now you have a salad!



A "special" may not be what you would have asked for but the pleasant surprise you truly desired.

NEW IN 2021...

Sandburg Café Express and Cambridge Café Express

Café Express Hours Monday-Friday, 11AM-6:30PM

No need to use the GET App, just show up and get your meal in a few minutes!

Now featuring a weekly rotating menu, with four entrees offered each day!

Sneak Peak of Upcoming Meals

- Chicken Parmesan w/Garlic Herb Linguine
- Curry Vindaloo w/Fried Tofu & Brown Rice
- Chicken Tenders w/Honey Roasted Carrots
- And many more...

PLUS, a build your own daily special

- Nachos
- Stir Fry
- Pasta Bowl
- And so much more...



If you don't see options that meet your dietary needs, be sure to see a professional staff or a manager. These folks pride themselves on making sure you have something to eat that has nutrition, variety and fills your needs. They are likely to provide a moment focused on you, even in a hectic day.

HOW TO MATCH YOUR UWM MEAL PLAN TO YOUR DIETARY NEEDS

Work with managers, supervisors, and staff of the dining units to create dietary accommodations for you.

- 1. We need to know who you are, and what your needs will be. You have two options:
 - a. You can meet with a residential dining staff leader

or

b. The better way is to share your information through the UWM formation/Food Allergy form.



It's online at: www.edu/dining/dietary-info/food-allergy-special-dietary-form/

2. If you meet with a residential dining staff leader, talk about strategies and methods to help you and the service providers prepare for your dining needs. The staff member will probably even show you behind the scenes locations and demonstrate how their team works to prevent cross contamination for students.



A regular customer is a regular customer, no matter the location. Coffee shop, restaurant, residential dining location; all want happy workers and happy customers. Say hello, make yourself known, these small deposits of kindness will pay dividends over time.

RESTOR - Verb or Convenience Store?

It's both of course! At least, here at UWM, the RESTOR is an important component of an a la carte meal plan, where diners can spend their dining accounts on pre-made meals, short-order locations, **grab & go items and basic grocery needs**.



The UWM RESTOR is committed to provide both **convenience** and a **variety** of health and food products varying from bottled drinks to Advil, while adhering to safety standards of both a food service and physical/retail location during these challenging times. Looking for something specific or have feedback? Seek out a manager or supervisor! We would love to ger to know you and learn how we can better meet your needs.

ORDERING FROM OFF-CAMPUS VENDORS

Do you know that your meal plan can purchase food from off - campus vendors?

UGRYD is the software that allows your meal plan dollars to transact with off-campus dining locations. Essentially, using your PantherCard allows you to pay for your food.

How To:

Vendors registered with UGRYD:

» CVS	» Mad Chicken	» Fusion Poke
» HIYA Taco	» Sals Pizza East Side	» lans Pizza
» Pita Pit	» Chubby's Cheesesteaks	» Beans & Barley
» Jets Pizza	» Good Land Wing Co.	» Noodles and Company
» FreshFin Poké	» D.P. Dough	» Farmers Fridge
» Insomnia Cookies	» Pizza Shuttle	

- If placing a delivery or pick-up order at a vendor that accepts PantherCard as payment, call ahead of time and let them you plan to pay with your PantherCard
- 2. Place your order
- 3. Arrange for appropriate pick-up or delivery of your food
- **4**. Provide your PantherCard information to the vendor
- 5. Retrieve your food consistent with prearranged details
- 6. Eat, rest, eat some more... you deserve it!



Off-campus providers may offer good deals and indulgent treats, but they may not care about your health and nutrition as much as UWM.

Do you know that you can use your PantherCard at Pepsi vending machines?!



