



CURRYCOLLEGE
DINING SERVICES

Enhancing your dining experience

DINING WITH A PLAN

All residential students must choose one of the three Option Dining Plans. Unused meals do not carry over to the next week.

The Option 17

Any 17 meals per week at the dining marketplace plus \$150 in Flex Points per semester.

The Option 14

Any 14 meals per week at the dining marketplace plus \$75 in Flex Points per semester.

The Option 10

Any 10 meals per week at the dining marketplace plus \$37.50 in Flex Points per semester.

COMMUTER PLANS

All commuter students are encouraged to participate in one of the following three commuter meal plans so that they may take full advantage of the dining marketplace in the new student center.

The 75 + \$200

Any 75 meals at the dining marketplace plus \$200 in Flex Points per semester. (Average 5 meals/week)

The 50 + \$150

Any 50 meals at the dining marketplace plus \$150 in Flex Points per semester. (Average 3 meals/week)

The 35 + \$100

Any 35 meals at the dining marketplace plus \$100 in Flex Points per semester. (Average 2 meals/week)

**ADDED
PLAN
VALUE**

NEW The marketplace in the student center is a retail style dining location and part of your dining plan! A meal may be redeemed as (1) entrée menu item and (4) side menu items or a total of (5) side menu items per visit.

Whether you need an early morning coffee before class or a fruit smoothie after a late night workout in the new fitness center, Flex Points allow you the freedom to make retail purchases in the dining marketplace of the student center, Hafer snack bar, Kennedy snack bar, & Smart Market Café locations on campus without having to carry around cash.

INCREASE YOUR DINING POWER

Add **Auxiliary Points** to your existing dining plan account to supplement dining plan Flex Points so that you can continue to have access to retail options on campus without having to carry cash.

www.currydynamicservices.com



Food to fit your dietary needs

DID YOU KNOW?

- Daily menus with nutritional information and list of ingredients specifically showing allergens can be viewed at www.currydiningervices.com.
- All Food Preparation: No trans fats, minimal use of salt & butter, and no MSG.
- Preferred Cooking Methods: Steaming, grilling, and baking.
- We offer seasonal fresh vegetables and fruits when available.
- All items have nutritional item identifiers



BALANCE MIND, BODY AND SOUL is a holistic or integrated approach to wellness and fitness that considers the whole person.

» Visit www.balancemindbodysoul.com

RELIGIOUS & FOOD ALLERGIES

Curry Dining Services prides itself on the ability to accommodate several religious and dietary restrictions. Our chefs have been trained to prepare customized menus for the following dietary needs:

- Nut allergy
- Lactose intolerance
- Gluten free diets
- Muslim
- Dietary observances

Individual item identifiers list potential allergen ingredients such as nuts, soy, eggs, fish, and dairy products.

In order to better accommodate your needs we encourage you to meet with one of our Dining Managers.

NEED ADDITIONAL INFORMATION?

- Balance Mind, Body Soul and Curry Dining websites
- Sodexo Dietician, Executive Chef, or Dining Manager
- Curry Health Services and Nutritionist

SUSTAINABILITY AND CORPORATE RESPONSIBILITY

Sodexo is committed to creating a better future for Curry, our employees, our communities and our planet. We are a leader in corporate citizenship, and we support the sustainability initiatives at Curry. Sodexo is also committed to conserving the earth's resources so that the food, health, and energy needs of our students are met, while we work to protect the rights of future generations to enjoy the same resources.