

A Welcome Letter for All Students - Summer 2022

Pioneer and I are excited to have you on campus this year! We are working hard this summer, planning, and preparing for your return. Our dining facilities are thoroughly cleaned and sanitized for your safety, based on current governmental and health department guidelines. My entire team is truly committed to providing you with the highest quality dining program we can safely offer.

Some of our services . . .

- There is a varied program available featuring many concepts. Bonus Bites, Culinary Creations, and themed meals are also offered.
- Menus, nutritional information, and more can be found online by visiting oncampusdining.com/emu. Going to our Facebook group page “EMU Dining Hall” provides a place for announcements of special events and an avenue for feedback too.
- We feature a “Green on the Go” program that allows our guests to take out food utilizing a reusable propylene takeout container and a set of recycled stainless-steel cutlery.
- Sick trays are available with a note of approval from a residence director/assistant, or nurse.
- Special diets can be accommodated; we just ask you to provide an outline of your dietary needs.
- Pick-up meals for work or school related conflicts are available with 24-hour notice is requested. Be sure and sign up for any specific requests, so meals are tailored more to your liking.
- Jobs are available year-round with dining and banquet services. I would be glad to work around your schedule, should you be interested in the convenience of working on campus.

Some policies we need your help with . . .

- Be sure to bring your school I.D. to enter the dining hall. Guests and anyone on a meal plan without an I.D. will be asked to pay. Guest rates are posted at the door.
- Our program is based on unlimited seconds (thirds, etc.). We all try to be good stewards, so please do not waste food, or take more than you can eat.
- We ask for no food, drink, or dishware of any kind to be taken from the dining hall. Only Green on the Go food and dishware is to be taken from the dining hall.
- Most importantly, feel free to talk to me about any questions you might have. Pioneer and I are committed to serving you and providing you with the best dining experience possible.

My team and I hope you feel welcomed and cared for in our dining facilities. Looking forward to seeing you this upcoming semester.

Bruce Emmerson

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