



# PIONEER

## College Caterers

Designed for Service – Dedicated to Excellence

### **A Welcome Letter for All Students - Summer 2021**

Welcome! Pioneer and I are so glad to have you on campus this year. We have spent the summer planning and preparing for your return. Our dining facilities have been thoroughly cleaned and sanitized for your safety, based on governmental and health department guidelines. Our entire team is committed to providing you with the highest quality dining program we can safely offer. We hope you feel welcomed and cared for in our dining facilities.

#### **Some of our services . . .**

- Facebook group page “EMU Dining Hall” provides a place for announcements of special events and an avenue for feedback that will help us to serve you better.
- We offer a “Green on the Go” program that allows a guest to take out food utilizing a reusable propylene takeout container and a set of recycled stainless steel cutlery. Simply pay a one-time deposit of \$5 at the checker’s station. When you return your used kit, you can opt to receive another clean kit, you may keep a deposit card to exchange for a clean kit later on, or you may use the card to receive a deposit refund at the end of the semester.
- Sick trays are available with a note of approval from a residence director, residence assistant, or nurse.
- 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.
- Special diets can be accommodated; however, we do ask that you provide an outline of your dietary needs.
- I encourage all diners to take advantage of our nutritional awareness program, A Matter of Choice. We designed it to help you make sound choices concerning your diet and health.

#### **Some policies we need your help with . . .**

- All students will bring proper 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.
- No food, drink, or dishware is to be taken from the dining hall, unless using Green on the Go.

Jobs are available year-round with dining and banquet services. Students do not have to be work study eligible and I would be glad to work around your school schedule, should you be interested in working on campus. Once again, feel free to talk to me about any concerns that you may have. I am committed to serving you and providing you with the best dining experience possible.

Bruce Emmerson  
Food Service Director  
Eastern Mennonite University  
<https://OnCampusDining.com/emu>