

Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

Providence College Dining Team





Meet the Team



Paulo Lebre Executive Chef



John LaBreche General Manager



Michelle Switach Registered Dietitian



Jenifer Wells

Marketing Manager

For Dietary Accommodations

email pcdining@providence.edu



Limited Time Offers

 Mealtime is about much more than just great food. It's a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

Pop Up Restaurants

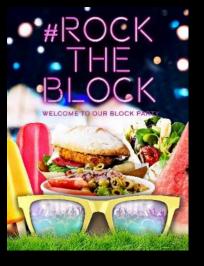
Dining halls are great, but every now and then
we like to do something special. Pop-up
restaurants transform dining locations into highend restaurants serving a variety of cuisines.
From steak to seafood to a create-your-own
dessert bar, you'll love all of our options.

Promotions

 Every week will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!













We love to create delicious celebrations for our students from holiday dinners, build your own delights and after-hours fun.

Here is just a sampling of the interactive campus wide dining events that our students enjoy during the year.

Mardi Gras



Ice Cream Social



Valentines Day





Ray Carnival



Monster Tasting & **Giveaway**



Thanksgiving Dinner



What is Mindful?

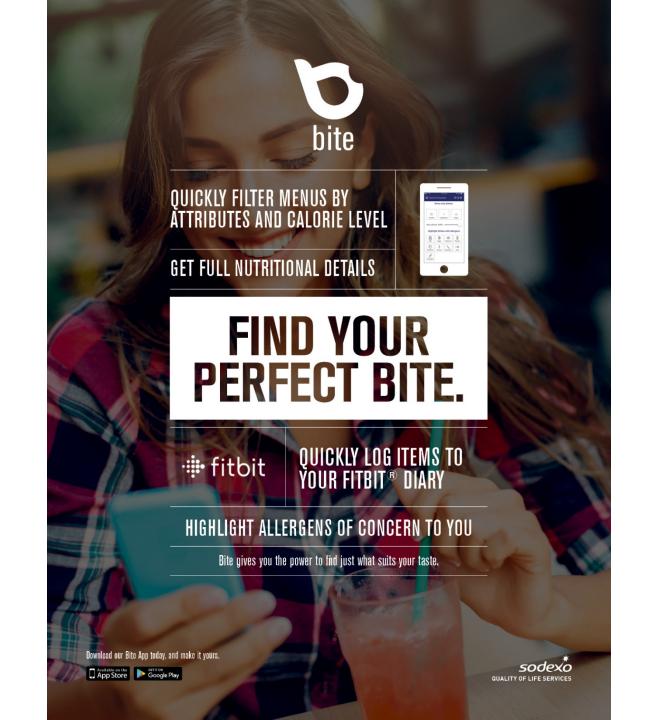
Sodexo's health & wellness approach that helps you make healthy choices second nature.

- FILL UP with less calories, fat and sodium
- **EDUCATION MATERIALS** to live healthier
- WELLNESS TOOLS that track your foods and activity myfitnesspal # fitbit.



Learn more about everything Mindful offers you at Mindful.Sodexo.com











Excite your palette with authentic ethnic cuisines, street food flavors, and comfort foods with a modern twist.



Selection of leafy greens, freshly prepared vegetables, and toppings sourced from local farms whenever possible. Our made-from-scratch soups rotate daily.



Classic comfort dishes made from scratch featuring student favorites and rotating specials.



Traditional, snowshoe, and flatbread pizza topped with your favorites. Toasted subs and baked pasta with homemade Marinara and Alfredo Sauces that change daily.



Interactive grill, highlighting diverse cuisines for a delicious, customizable experience.



Chef's signature deli sandwiches, paninis, an build your own options on your choice of bread, rolls, or wraps.



Rustic Roots is a dining experience that celebrates whole, plant-based foods and aromatic flavors with recipes that substitute animal protein with nutrient-dense plant alternatives. ts is a dining experience that celebrates whole, plant-based foods and aromatic flavors with recipes that substitute animal protein with nutrient-dense plant alternatives.



The dining hall is your pantry and you are the chef at UCook. Just stir in your ingredients, add a little spices, and voila, your own dining masterpiece.



Homemade cookies, cakes, bars and pastries, plus ice cream and festive seasonal treats.



My Zone is a gluten-free, peanut and tree-nut free pantry area reserved for people with allergies and other special dietary need



New to Providence College this semester, Blessed Beans & Bakery located to the left of the Raymond Hall Dining Entrance



Meet our Registered Dietitian Michelle Switach, MS, RDN

Services Include:

- Food allergy management and support for new and/or current students
- Special diet accommodation requests
- Nutrition education and guidance
- Dining tours
- Healthy dorm cooking demonstrations
- Nutrition and wellness programming
- Collaborates with Campus Sports dietitian
- Counseling

Questions? Visit our <u>Nutrition and Wellness</u> page or Contact Michelle @ 401-865-2663 or <u>email.</u>





SIMPLE SERVINGS

All foods served at this station are prepared exclusively with ingredients which do not contain the following food allergens.

MILK WWHEAT WSHELLFISH WTREE NUTS

♥ EGGS ♥ SOY ♥ PEANUTS ♥ GLUTEN

They are prepared in a facility which uses these ingredients in the production of other dishes. Although we take measures to ensure against this, the possibility of cross-contamination through contact with other foods does exist.

Available in Raymond Hall Dining

FACTORY



Sicesliff

BURGER

SHOP

Meal Equivalency available at all stations! Trade in a meal swipe for a meal at Alumni



Dining Hall





Friar Bucks Cash **Credit Card**





simply to go

PAYMENTS ACCEPTED

Friar Bucks
PC Cash
Cash
Credit Card





RUANE CAFE

A great stop on your way to class or the library, offering Starbucks premium beverages, pastries and convenient Simply to Go meals for customers in a hurry.











PAYMENTS ACCEPTED

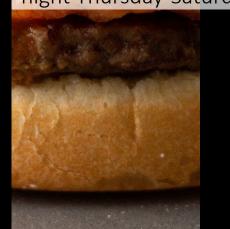
Friar Bucks PC Cash Cash **Credit Card**





EATON STREET CAFÉ

Located in in Ryan Center, Eaton Street Café is home to Sandella's Flatbread offering delicious paninis, quesadillas, burritos and flatbread sandwiches. The grill serves up student favorites for breakfast, lunch, and dinner. It's also open latenight Thursday-Saturday to meet all those cravings.







Eat Smart. Get a plan.

UNLIMITED

UNLIMITED Meals at Raymond Hall 5 Guest Passes per semester \$200 Friar Bucks per semester

15 MEAL PLAN
15 Meals per week at Raymond Hall
3 Guest Passes per semester
\$225 Friar Bucks per semester

11 MEAL PLAN
11 Meals per week at Raymond Hall
3 Guest Passes per semester
\$250 Friar Bucks per semester

7 MEAL PLAN

7 Meals per week at Raymond Hall2 Guest Passes per semester\$275 Friar Bucks per semester

75 BLOCK PLAN

75 Meals per semester at Raymond Hall 0 Guest Passes per semester 0 Friar Bucks per semester (must be added separately)

FRIAR BUCKS

Friar Bucks are dining dollars that are part of your meal plan and can be spent in the Alumni Hall Food Court, Eaton Street Cafe, Ruane Cafe', Raymond Hall Dining, and Schneider Arena Concessions



The Unlimited Plan is required for all Freshmen and allows students the opportunity and flexibility to dine throughout the day as many times as they'd like.

COVID-19 Safe Return Plan

Due to the Coronavirus outbreak, many changes have been made here on campus in order to ensure the safety of our students, this includes many changes to dining on campus. Visit the Providence College website to view the entire safe return plan.

CONTINUAL CLEANING

High touchpoint areas are sanitized every 15-30 minutes. In Raymond Hall Dining and Alumni Hall, tables and chairs will be sanitized regularly with STOP/GO signs in place to notify guests and staff when a table is safe to eat at

CONTACTLESS PAYMENT & ENTRY

Touchless entry at Raymond Hall Dining and contactless payment options are available at all our locations to limit the contact between dining staff and students. Cash will be accepted but is not encouraged.

MOBILE ORDERING

We have a robust mobile ordering platform in place for Alumni Hall, Eaton Street Café, and Ruane Café to minimize traffic and to accommodate reduced dine-in capacity.

SOCIAL DISTANCING

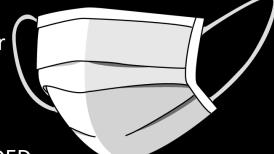
Guests should maintain social distancing requirements of six feet while entering locations, waiting in line, and exiting.

CAPACITY

Seating capacity in Raymond Hall Dining and Alumni Hall Food Court will be no more than 75%. The Alumni Hall Food Court, Ruane Café, and Eaton Street Café servery areas will be reduced as well, with a limited number of individuals allowed in the space based on the six-foot physical distancing requirements.

MASKS

Face coverings are required for all guests and employees entering any establishment.



SELF SERVE OPTIONS SUSPENDED

Replacement of self-serve, unattended buffets, topping bars, and other communal serving areas will be suspended and served by a member of our staff.

the Rew Rormal DINING COVID FAQ



Handwashing, as always, is a mandatory process for employees.



We ask that you observe physical distancing in the dining hall.



Hand sanitizer
Located throughout
every dining hall!



All stations will be served by a member of our team.



Masks required for entry to each location!



High touch surfaces will regularly be cleaned with anti-viral products.



Our Clean Team is dedicated to maintaining a sanitary dining environment.

COVID Location Overview

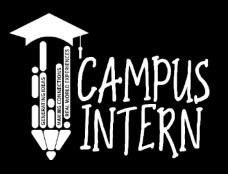
LOCATIONS		BLESSED BEANS & BAKERY (NEW We Proudly Serve Starbucks)	EATON	ALUMNI	RUANE	PETERSON & RYAN CENTER KIOSKS
Hours	Monday-Friday 7:30 AM - 9:00 PM Saturday-Sunday 9:00 AM - 9:00 PM	Monday-Friday 7:30 AM – 9:00 PM Saturday-Sunday 9:00 AM – 9:00 PM	Monday-Wednesday 8:00 AM - 11:00 PM Thursday 8:00 AM - 12:00 AM Friday 8:00 AM - 4:00 PM Saturday 4:00 PM - 12:00 AM Sunday 10:00 AM - 10:00 PM Late Night Window (mobile ordering only) Thursday-Saturday 12:00 AM - 2:30 AM	Monday-Wednesday 10:30 AM - 11:00 PM Thursday - Friday 10:30 AM - 1:00 AM Saturday-Sunday 12:00 PM - 1:00 AM	Monday-Thursday 7:30 AM - 8:00 PM Friday 7:30 AM - 3:00 PM Saturday Closed Sunday 1:00 PM - 5:00 PM	Monday - Friday 11:00 AM - 5:00 PM
Dine-In	Yes	No	No	Yes	No	Yes
Take Out	Yes	Yes	Yes	Yes	Yes	Yes
Mobile Ordering	No	No	Yes Pick Up at Window	Yes Pick Up at Window	Yes Pick Up at Counter	No
Payment Options	Contactless Payment	Contactless Payment	Contactless Payment	Contactless Payment	Contactless Payment	Contactless Payment
	Meal Plan, Friar Bucks, Add on Friar Bucks, PC Cash, and Check.	Friar Bucks, Add on Friar Bucks, PC Cash, Credits Cards	Friar Bucks, Add on Friar Bucks, PC Cash, Credits Cards	Friar Bucks, Add on Friar Bucks, PC Cash, Credits Cards	Friar Bucks, Add on Friar Bucks, PC Cash, Credits Cards	Meal Plan, Friar Bucks, Add on Friar Bucks, and PC Cash
	Cash accepted but not encouraged	Cash accepted but not encouraged	Cash accepted but not encouraged	Cash accepted but not encouraged	Cash accepted but not encouraged	
Capacity	Seating 75%	Seating 75%	Based on six-foot physical distancing	Seating 75%	Based on six-foot physical distancing	Based on six-foot physical distancing
Masks Required	Yes, unless seated at a table eating. Must be worn when moving about the dining hall.	Yes, unless seated at a table eating. Must be worn when moving about the dining hall.	Yes	Yes, unless seated at a table eating. Must be worn when moving about the dining hall.	Yes	Yes
Dining Options	No Self-Serve Food Options	No Self-Serve Food Options	No Self-Serve Food Options	No Self-Serve Food Options	No Self-Serve Food Options	Simply to Go, Bottled Beverage, and Snacks
	Adventure, Pizza, Grill, Comfort, Deli, Rustic Roots, Salad Bar, Bakery, Simple Servings, and MyZone.	Starbucks, Bakery, Simply To Go, Snacks, and Bottle Beverages	Grill (breakfast options available), Sandella's Simply To Go, Snacks, Bottled Beverages, Bakery and Starbucks	Burger Shop, Fry Factory, Fresh Fusion, Yella's Deli, Slice of Life Pizza, Auditions, Snacks, Bottled Beverages, and Simply To Go.	Starbucks, Bakery, Simply To Go, Snacks, and Bottle Beverages	
Meal Equivalency	No	No	No	Yes In-Person Only. Select Items.	No	Yes In-Person Only. Select Items.
				One Meal Per Meal Period 11:00 AM-3.59 PM & 4:00 PM -8:00 PM		One Meal Per Meal Period 11:00 AM-3.59 PM & 4:00 PM -8:00 PM



We rely on our students to help shape the dining program.



Members of the Student Culinary Council are focused on improving the dining program for all. Students interested in joining the council can email the <u>Student Congress Food</u> Committee..



Join our team as a marketing and engagement intern!

Contact <u>Jenifer Wells, Marketing Manager</u> to learn more about your next big opportunity!



Text pcdining to 82257 to receive text alerts about campus dining.

