

What about allergens?

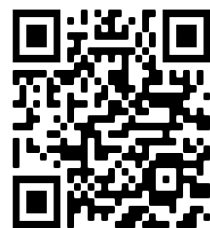
NU Dining aims to provide our students with the support they deserve by accommodating those with food allergies and intolerances. We understand the effort it takes to manage one's diet with food allergies and we want to be able to provide a safe place for those in need.

HEALTHY EATING

Eating healthy, balanced meals will help you study and keep you looking and feeling your best! Balanced U is your guide to finding foods that are right for you. Look for the following icons on menu items!



USE OUR QR CODE TO
LEARN MORE!



MEET OUR Registered Dietitian!

CHRISTINE CLARK, MS, RDN, CSSD

Our Registered Dietitian, Christine Clark, is an on-campus resource for you! Christine is available to meet one-on-one with students about dietary restrictions, food preferences, food allergies, and overall nutrition. Email, call, or schedule online to set up your appointment today.



@christine.clark2@compass-usa.com 617 - 373 - 2530

PLATES

WITH A

Purpose

GO GLOBAL &

Follow us!



FOOD FOR THE Future

NU DINING has a **long-standing commitment to protect, preserve, and restore the environment.** Through a variety of innovative programs and policies, we work closely with the communities of which we are a part of to reduce the impact our operations have on the world around us. Our focus on **recycling, resource conservation, and waste reduction not only helps us operate more efficiently, but it also lets us ensure that the resources we use today** will be available for future generations.

Our residential dining halls utilize a tray-less dining program to reduce waste and conserve energy. On average, it takes one gallon of water to wash three trays. With an average of 4,200 guests per day, this results in an average water savings of over 1,400 gallons per day.

Our OZZI reusable dishware program in residential dining reduces our carbon footprint by reducing waste, plastic, Styrofoam production, transportation, and packaging.

We offer animal product alternatives to reduce our overall carbon footprint, greenhouse gas emissions, and to encourage a veg-forward diet. A variety of plant-based options and meat alternatives are available at every meal. With a dedicated vegan and vegetarian station and partnerships with local vendors, we are proud to offer a variety of vegan, vegetarian, and veg-forward options.

In October 2018, Chartwells announced a major commitment to sourcing Fair Trade by switching to Fair Trade certified coffee and tea at all of their higher education accounts across the U.S. In addition, Chartwells plans to pursue Fair Trade status in partnership with all of their higher education accounts, according to the criteria set by Fair Trade Campaigns, which began with an initial cohort of campuses in spring 2019.

We've noticed the negative impact straws have on the environment and marine life. We want to be part of the solution, so we've decided to remove plastic straws from our cafés and many of our retail locations. Guests now have the option to skip the straw!

proudly fighting

**WATER
WASTE**

**REDUCING
OUR CARBON
Footprint**

Partners in
FAIR
Trade

**SKIP THE
Straw**

DINING DOLLARS

Dining Dollars are a supplement to each Traditional Meal Plan and are a great way to grab a snack on the go or dine at a retail dining location on - or around campus.

Dining Dollars must be spent during the term they are issued and do not roll over from semester to semester. Once the allotted Dining Dollars are used, you cannot add additional Dining Dollars. However, Husky Dollars can be added to your student account and can be used at participating dining locations on - and around campus.

MEAL EXCHANGE

Our students are always on the go and don't always have time to sit down for a full meal in one of our residential dining halls. Meal Exchange is an alternative option to use your meal swipes in other dining locations on-campus.

Each location specifies as to what is included with a Meal Exchange. Visit NUDINING.COM for additional meal exchange information.

Northeastern LOCATIONS

At NU Dining we are always providing new innovation at our on-campus locations. To learn more about our fall updates, including United Table at International Village and The Eatery at Stetson East, visit NUDining.com.



MEAL PLANS

Traditional Plans

UNLIMITED MEALS + \$300 DD	\$4,405
Unlimited meals per week to use in our three Residential Dining Halls plus \$300 Dining Dollars and 10 Guest Passes	Per Semester
17 MEALS/WEEK + \$250 DD	\$4,090
17 meals per week to use in our three Residential Dining Halls plus \$250 Dining Dollars and 10 Guest Passes	Per Semester
12 MEALS/WEEK + \$200 DD	\$3,565
12 meals per week to use in our three Residential Dining Halls plus \$200 Dining Dollars and 10 Guest Passes	Per Semester
7 MEALS/WEEK + \$140 DD	\$2,412
7 meals per week to use in our three Residential Dining Halls plus \$140 Dining Dollars and 10 Guest Passes	Per Semester

Profiler Plans

110 MEALS	\$2,018
110 meals per year to be used at our three Residential Dining Halls	Per Year
86 MEALS	\$1,605
86 meals per year to be used at our three Residential Dining Halls	Per Year
50 MEALS	\$950
50 meals per year to be used at our three Residential Dining Halls	Per Year
25 MEALS	\$460
25 meals per year to be used at our three Residential Dining Halls	Per Year

ALL MEAL PLAN PURCHASES AND CHNAGES MUST BE MADE THROUGH THE STUDENT MY NORTHEASTERN PORTAL

MY.NORTHEASTERN.EDU

DINE ON Campus

The **Dine On Campus app** features include live menus, hours of operation, special offers, dining events, management contact info, and feedback forms! Menus include nutrition information and a filtering feature, allowing users to find items that are vegan, vegetarian, avoiding gluten, or balanced foods.

FOLLOW US!

