

PURCHASE COLLEGE

Market Research Report Appendix - Revised

E14028 - RFP Development and Operator Selection

December 15, 2014



envision
strategies

 **Purchase College**
STATE UNIVERSITY OF NEW YORK

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APPENDIX A. SURVEY INSTRUMENT

**PURCHASE COLLEGE
DINING SERVICES SURVEY**

Instructions to Reviewers

As part of the Dining RFP and Program Assessment for Dining Services, we are inviting members of the Purchase College campus community to participate in an on-line survey. A primary objective of this survey is to collect information on current dining patterns and buying behavior, as well as preferences for different aspects of the dining program such as locations, hours, meal plans, etc.

The following questions are targeted at helping us better understand how campus community members think about the Dining Services program. We anticipate launching the survey very soon; consequently, are seeking a review of these questions by key stakeholders from the College before programming and taking the survey live.

Please read through these questions, noting changes or corrections that will facilitate in making the questions more accurate and relevant to the campus community. Note, not all participants will see all the questions in the survey.

Note: Questions are numbered to facilitate review - question numbers will be eliminated from the final survey.

Suggested Broadcast Email Text

Dear Purchase College Community Member,

You are invited to participate in a short survey about the future of dining services at Purchase College. Your input will help improve the dining options available to the campus community. As an incentive for completing the survey, you will be able to enter into a drawing for a chance to win one of five (5) \$100 deposits to a Dining Dollars account.

The survey should take about 10 minutes to complete; you may take the survey at any time until it is closed on Friday, October 31, 2014. Your participation in this survey is completely voluntary. Your responses to the questionnaire indicate your consent to participate.

This survey is being conducted by Envision Strategies, an independent consulting firm working on behalf of the College, and the information gathered is solely for the College's use. Your identity will remain anonymous and not be linked to your responses. The information you provide will be stored on a secure third party server and will not be used for any other purposes. Prize winners will be notified by email after the survey closes.

[Input link to survey here](#)

Thank you in advance for your time and input!

Suggested Reminder Email Text (to go out halfway from initial broadcast to survey closure)

Dear Purchase College Community Member,

This is a reminder to participate in a short survey about the future of dining services at Purchase College, if you haven't already participated. Your input will help improve the dining options available to the campus community. As an incentive for completing the survey, you will be able to enter into a drawing for a chance to win one of five (5) \$100 deposits to a Dining Dollars account.

The survey should take about 10 minutes to complete; you may take the survey at any time until it is closed on Friday, October 31, 2014. Your participation in this survey is completely voluntary. Your responses to the questionnaire indicate your consent to participate.

[Input link to survey here](#)

Thank you in advance for your time and input!

Suggested Survey Extension Email Text (to go only if participation is low at the original time of survey closure)

Dear Purchase College Community Member,

The time to participate in the dining survey has been extended!!! Do not miss out on your opportunity to have you input on the future of dining services at Purchase College. As an incentive for completing the survey, you will be able to enter into a drawing for a chance to win one of five (5) \$100 deposits to a Dining Dollars account.

The survey should take about 10 minutes to complete; you may take the survey at any time until it is closed on Friday, November 7, 2014. Your participation in this survey is completely voluntary. Your responses to the questionnaire indicate your consent to participate.

[Input link to survey here](#)

Thank you in advance for your time and input!

Beginning of survey

1. I am a: First year student
 Sophomore
 Junior
 Senior
 Undergraduate 5th Year or Higher
 Graduate/Professional student
 Faculty Member
 Staff/Administrator
2. I am a: Male
 Female
 Transgender
 Choose not to respond
3. I live: On Campus in a residence hall
 The Big Haus
 Crossroads
 Far Side
 Outback
 Fort Awesome
 On Campus in an apartment -
 The Olde
 The Commons
 Alumni Village
 Off Campus - Hyatt House
 Off Campus
4. On a typical weekday during the academic year, in which building are you located for the majority of the time period?
- 4a. Morning (before 11 a.m.)
4b. Mid-day (11 a.m. - 2 p.m.)
4c. Evening (5 p.m. - 9 p.m.)
4d. Late Evening (9 p.m. - Midnight)

Drop Down: Administration, Administration Annex, Alumni Village Apartments, Big Haus Residence Hall, Campus Center North, Campus Center South, Capital Facilities Planning, The Commons Apartments, Crossroads Residence Hall, Dance Building, Dining Hall, Facilities Management, Far Side Residence Hall, Fort Awesome Residence Hall, Human Resources, Humanities, Library, The More Store, Music Building, Natural Sciences Building, Neuberger Museum of Art, The Olde Apartments, Outback Residence Hall, The Performing Arts Center, Physical Education, Post Office, Social Sciences Building, Student Center - the Stood, Student Services Building, Visual Arts, Off Campus

(If off-campus is selected for a single time period, skip to the next time period. If off-campus is selected for all time periods, go to Q7)

5. What do you typically do for a meal? (Matrix format for question, show columns based on sections in Q4 [except late night], show selections as noted)

	Morning (Before 11am)	Mid-Day (11am-2pm)	Evening (5pm-9pm)	Late Evening (9pm-Midnight)
Skip eating this meal				
Prepare & Eat a home/ Residence/apartment				
Brown Bag		Go to Q6a		
On Campus - Main Dining Hall	Do not show	Go to Q6b		Do not show
On Campus - The HUB		Go to Q6b		
On Campus - Terra Ve	Do not show	Go to Q6b		Do not show
On Campus - Starbucks		Go to Q6b		
On Campus - The MORE Store		Go to Q6b		
On Campus - Bookstore		Go to Q6b	Do not show	Do not show
On Campus - Vending Machine				
Off Campus Restaurant				
Obtain by Delivery				
Other				

6a. You indicated that you typically bring your Mid-day meal from home. Why do you make this choice? Please select up to two reasons from the list below.

- It is more convenient than making an on-campus purchase
- I need to work or study over my lunch break
- On-campus pricing is generally too high for my budget
- To better control my diet
- The wait times are too long at the eateries on campus
- On-campus eateries are not geographically convenient for me

- On-campus dining environments are too noisy/crowded
- I don't like the quality/taste of the on-campus food choices
- It is healthier than the foods available on campus
- Other (please specify) _____

6b. You indicated that you most often eat your Mid-day meal at (choice from Q5). Why do you make this choice? Please select up to two reasons from the list below.

- Food quality and preparation
- Convenient location
- Quick service speed/short wait time
- Food selection available and/or variety
- Enjoyable dining environment
- Seating availability
- Healthy menu choices
- Quality of customer service
- Ability to quickly purchase food "to go"
- Price/value
- Ability to use my meal plan
- Other

7. Using a scale from 1 to 7, please rate each of the following statements with regard to its importance to you when deciding where to go for a meal or snack.

- 1 = Not Influential
- 4 = Neutral
- 7 = Very Influential

- | | |
|--|--------------------------|
| It serves freshly prepared, made-to-order foods | <input type="checkbox"/> |
| I am able to order, receive, and pay for my food quickly | <input type="checkbox"/> |
| I can purchase food "to go" if I desire | <input type="checkbox"/> |
| The pricing is fair/provides good value for the money | <input type="checkbox"/> |
| It is a place that offers adequate seating | <input type="checkbox"/> |
| It is where I can eat with my friends/colleagues | <input type="checkbox"/> |
| It meets my dietary requirements | <input type="checkbox"/> |
| It is a restaurant chain (like Nathan's or Starbucks) | <input type="checkbox"/> |
| It is within walking distance at meal time | <input type="checkbox"/> |
| It serves a wide variety of food offerings at one location | <input type="checkbox"/> |

- I can use my meal plan
- It serves locally grown products
- It is a locally owned restaurant/eatery
- I can order in advance (app, online)
- It has a comfortable dining environment

8. Are you currently a meal plan holder?

- Yes (Go to 11)
- No (Go to Q9 and Q10)

9. Using a scale of 1 - 7, please indicate how each of the following factors has influenced your decision not to purchase a meal plan.

- 1 = Not Influential
- 4 = Neutral
- 7 = Very Influential

- The meal plans are priced higher than I want to pay or can afford.
- The smallest plan has more all you care to eat meals than I need.
- The smallest plan has more declining balance dollars (SuperFlex) than I need.
- The meal plans available to me do not provide a good value.
- I didn't know I could purchase a meal plan.
- The meal plans offered do not provide enough flexibility in where I can use the plan.

10. Using a scale of 1 - 7, please indicate how each of the following factors would influence your decision to purchase a small, prepaid meal plan.

- 1 = Not Influential
- 4 = Neutral
- 7 = Very Influential

- If the buy-in threshold was low (i.e. if I could purchase just a few meals at time, rather than for the entire semester)
- If unused meals rolled over from semester to semester
- If unused meals were fully refundable at the end of each semester
- If I was offered a bonus at the time of purchase (such as buy 10 meals and get the 11th meal free)
- If I was rewarded with coupons or bonus meals the more I used the plan
- Other (please specify) _____

(Go to Q12, Faculty/Staff go to Q14)

11. Using a scale of 0 - 7, please indicate how well each component of your meal plan works for you.

0 = Not Applicable

1 = This component is difficult to understand and/or does not work well for me

4 = Neutral

7 = This component is easy to understand and/or works well for me

Meals (for use in the Main Dining Hall)

SuperFlex (declining balance dollars associated with a meal plan and only used in dining locations on campus)

Dining Dollars (declining balance dollars, no tax and can be used in dining locations, More Store and vending machines)

Equivalencies (ability to use a meal for a retail purchase, value of meal is based on time of use [\$3 open to 11am & \$5 11am to close])

ABC Selections (ability to select food items from categories A, B, C in retail locations in exchange for a meal)

11a. Considering the 'meal' component of your meal plan, which option would you find easier to use:

Meals per Week - a certain number of meals available to use per week (go to 11b)

Meals per Semester - a certain number of meals available to use during the semester (go to 11b)

Unlimited Access - unlimited entries into the Main Dining Hall throughout the semester (go to 12)

11b. During a 7 day week, how many 'meals' would you like to have available as part of your meal plan?

Drop down: 0, 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, Unlimited

FOR STUDENTS ONLY

12. With regard to service hours, which of the following timeframes could be improved to better meet your needs? (Select only one.)

Sunday through Thursday dinner operating hours (go to Q13a)

Friday and Saturday dinner operating hours (go to Q13b)

Saturday and Sunday brunch operating hours (go to Q13c)

Late night service operating hours (go to Q13d)

Monday - Friday breakfast operating hours (go to Q13e)

The operating hours for dinner, brunch/lunch, and late night service are meeting my needs.

FOR STUDENTS ONLY

13a. You indicated that Sunday through Thursday dinner operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to visit for dinner and the desired closing hour:

Preferred Dining Venue for dinner:

- Main Dining Hall
- Hub Food Court
- Starbucks
- Terra Ve

What is your preferred closing hour for dinner?

Drop down: Before 7:00 p.m., 7:00 p.m., 7:30 p.m., 8:00 p.m., 8:30 p.m., 9:00 p.m., 9:30 p.m., 10:00 p.m. After 10:00 p.m.

FOR STUDENTS ONLY

13b. You indicated that Friday and Saturday dinner operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to visit for dinner and the desired closing hour:

- Main Dining Hall
- Hub Food Court
- Starbucks
- Terra Ve

What is your preferred closing hour for dinner?

Drop down: Before 7:00 p.m., 7:00 p.m., 7:30 p.m., 8:00 p.m., 8:30 p.m., 9:00 p.m., 9:30 p.m., 10:00 p.m. After 10:00 p.m.

FOR STUDENTS ONLY

13c. You indicated that Saturday and Sunday brunch operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to visit for brunch and the desired opening and closing hours:

Preferred Dining Venue for brunch:

- Main Dining Hall
- Hub Food Court
- Starbucks
- Terra Ve

What is your preferred opening hour for brunch?

Drop down: Before 8:00 a.m., 8:00 a.m., 8:30 a.m., 9:00 a.m., 9:30 a.m., 10:00 a.m., 10:30 a.m., 11:00 a.m., 11:30 a.m., 12 Noon, After 12 Noon

What is your preferred closing hour for brunch?

Drop down: Before 1:00 p.m., 1:00 p.m., 1:30 p.m., 2:00 p.m., 2:30 p.m., 3:00 p.m., After 3:00 p.m.

FOR STUDENTS ONLY

- 13d. You indicated that the late night service operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to visit for late night service and the desired opening and closing hour:

Preferred Dining Venue for late night service:

- Main Dining Hall
- Hub Food Court
- Starbucks
- Terra Ve

What is your preferred opening hour for late night service?

Drop down: Before 7:00 p.m., 7:00 p.m., 7:30 p.m., 8:00 p.m., 8:30 p.m., 9:00 p.m., 9:30 p.m., 10:00 p.m., 10:30 p.m., 11:00 p.m., After 11:00 p.m.

What is your preferred closing hour for late night service?

Drop down: Before 10:00 p.m., 10:00 p.m., 10:30 p.m., 11:00 p.m., 11:30 p.m., 12 Midnight, 12:30 a.m., 1:00 a.m., 1:30 a.m., 2:00 a.m., After 2:00 a.m.

FOR STUDENTS ONLY

- 13e. You indicated that the Monday - Friday breakfast operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to patronize for breakfast and the desired opening hour:

Preferred Dining Venue for breakfast:

- Main Dining Hall
- Terra Ve
- Hub Food Court
- Starbucks

What is your preferred opening hour for breakfast?

Drop down: Before 7:00 a.m., 7:00 a.m., 7:30 a.m., 8:00 a.m., 8:30 a.m., 9:00 a.m., 9:30 a.m., 10:00 a.m., 10:30 a.m.

14. If Dining Services were to add or replace retail eateries on campus, which types of eateries would you most prefer? Select up to three categories.
- Salad/Soup
 - Sandwiches (Subs, Deli-style, Wraps, etc.)
 - American Food (Mac n' Cheese, Hot Dogs, French Fries)
 - Hamburgers and Grilled Sandwiches
 - Mexican Food
 - Sushi/Japanese Food
 - Pizza/Italian
 - Chicken
 - Chinese Food
 - Coffee and Tea
 - Thai Food
 - Middle Eastern Food
 - Smoothie/Juice/Ice Cream
 - Indian Food
 - Vegan/Vegetarian
 - Mediterranean Food
 - Other Category
 - I don't think it is necessary to add more eateries to campus
 - Don't know/Not applicable
15. What can Dining Services change or improve to compare more favorably with other food options available to you? Please select your top two priorities, and then you will be asked for your comments.
- Weekday evening hours of operation
 - Weekend hours of operation
 - Additional Late Night dining options
 - Food quality and preparation
 - More convenient dining locations
 - Service speed
 - Food variety and selection
 - Meal plan structure and/or use policies
 - Residential Dining program and/or services
 - Dining environment
 - Seating availability
 - Quality of customer service
 - Price/value
 - Sustainable practices/Environmental conservation
 - Access options (on-line ordering, delivery, etc.)

Offering healthier options (for Q16, state 'Offer healthier options - I define healthier options as...')

Nutritional Information and Labeling

Allergen-free stations

Other

16a. Please use the space below to comment further on how Dining Services can improve (pop in topic from Q15) _____

16b. Please use the space below to comment further on how Dining Services can improve (pop in topic from Q15) _____

17. Thank you for taking the time to complete this dining survey! Your responses will remain anonymous. If you are interested in becoming eligible for the prize drawing for one of five (5) \$100 deposits to a Dining Dollars account, please provide your name and Purchase e-mail address. Note, an independent research firm is conducting this survey and will not link your e-mail address to your responses. If you do not wish to participate in the drawing, please click the 'next' button.

Name _____

E-mail address _____

Your responses have been recorded. Thank you for taking the survey.



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Table 1-1
Q.1 I am a:

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
<u>Student (Net)</u>	554 80.2%	140 100.0% E	397 100.0% E	17 100.0% E	-	418 100.0%	119 100.0%	21 33.3%	388 95.6% J	166 58.2%	168 96.0%	257 99.2% K
<u>Under Graduate (Sub Net)</u>	537 77.7%	140 100.0% DE	397 100.0% DE	-	-	418 100.0%	119 100.0%	19 30.2%	386 95.1% J	151 53.0%	162 92.6%	256 98.8% K
First year student	140 20.3%	140 100.0% CDE	-	-	-	121 28.9% G	19 16.0%	2 3.2%	124 30.5% J	16 5.6%	4 2.3%	117 45.2% K
<u>Sophomore/Junior/Senior/5th year or higher (Sub-Sub net)</u>	397 57.5%	-	397 100.0% BDE	-	-	297 71.1%	100 84.0% F	17 27.0%	262 64.5% J	135 47.4%	158 90.3% L	139 53.7%
Sophomore	116 16.8%	-	116 29.2% BDE	-	-	100 23.9% G	16 13.4%	6 9.5%	103 25.4% J	13 4.6%	6 3.4%	94 36.3% K
Junior	138 20.0%	-	138 34.8% BDE	-	-	95 22.7%	43 36.1% F	6 9.5%	77 19.0%	61 21.4%	60 34.3% L	35 13.5%
Senior	128 18.5%	-	128 32.2% BDE	-	-	95 22.7%	33 27.7%	4 6.3%	75 18.5%	53 18.6%	86 49.1% L	9 3.5%
Undergraduate 5th year or higher	15 2.2%	-	15 3.8% BDE	-	-	7 1.7%	8 6.7% F	1 1.6%	7 1.7%	8 2.8%	6 3.4% L	1 0.4%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 1-1

Q.1 I am a:

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Graduate/Professional student	17 2.5%	-	-	17 100.0% BCE	-	-	-	2 3.2%	2 0.5%	15 5.3%	6 3.4% L	1 0.4%
<u>Faculty/Staff (Net)</u>	137 19.8%	-	-	-	137 100.0% BCD	-	-	42 66.7%	18 4.4%	119 41.8%	7 4.0% L	2 0.8%
Faculty Member	47 6.8%	-	-	-	47 34.3% BCD	-	-	17 27.0%	3 0.7%	44 15.4%	1 0.6% I	-
Staff/Administrator	90 13.0%	-	-	-	90 65.7% BCD	-	-	25 39.7%	15 3.7%	75 26.3%	6 3.4% I	2 0.8%

Table 2-1
Q.2 I am a:

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Male	218 31.5%	44 31.4%	118 29.7%	9 52.9%	47 34.3%	122 29.2%	40 33.6%	12 19.0%	125 30.8%	93 32.6%	56 32.0%	75 29.0%
Female	450 65.1%	89 63.6%	266 67.0%	8 47.1%	87 63.5%	278 66.5%	77 64.7%	51 81.0%	262 64.5%	188 66.0%	115 65.7%	170 65.6%
Transgender	5 0.7%	1 0.7%	4 1.0% DE	-	-	5 1.2% G	-	-	4 1.0%	1 0.4%	2 1.1%	3 1.2%
Choose not to respond	18 2.6%	6 4.3% D	9 2.3% D	-	3 2.2%	13 3.1%	2 1.7%	-	15 3.7% J	3 1.1%	2 1.1%	11 4.2% K

Table 3-1
Q.3 I live:

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
<u>On Campus (Net)</u>	434 62.8%	121 86.4%	297 74.8%	7 41.2%	9 6.6%	418 100.0%	-	10 15.9%	366 90.1%	68 23.9%	175 100.0%	259 100.0%
		CDE	DE	E		G			J			
<u>On Campus in a residence hall (Sub Net)</u>	259 37.5%	117 83.6%	139 35.0%	1 5.9%	2 1.5%	256 61.2%	-	3 4.8%	254 62.6%	5 1.8%	-	259 100.0%
		CDE	DE			G			J			K
The Big Haus	64 9.3%	23 16.4%	41 10.3%	-	-	64 15.3%	-	1 1.6%	62 15.3%	2 0.7%	-	64 24.7%
		DE	DE			G			J			K
Crossroads	53 7.7%	48 34.3%	5 1.3%	-	-	53 12.7%	-	-	53 13.1%	-	-	53 20.5%
		CDE	DE			G			J			K
Far Side	50 7.2%	40 28.6%	9 2.3%	1 5.9%	-	49 11.7%	-	1 1.6%	50 12.3%	-	-	50 19.3%
		CDE	E			G			J			K
Outback	38 5.5%	5 3.6%	32 8.1%	-	1 0.7%	37 8.9%	-	-	38 9.4%	-	-	38 14.7%
		D	BDE			G			J			K
Fort Awesome	54 7.8%	1 0.7%	52 13.1%	-	1 0.7%	53 12.7%	-	1 1.6%	51 12.6%	3 1.1%	-	54 20.8%
			BDE			G			J			K
<u>On Campus in an apartment (Sub Net)</u>	175 25.3%	4 2.9%	158 39.8%	6 35.3%	7 5.1%	162 38.8%	-	7 11.1%	112 27.6%	63 22.1%	175 100.0%	-
			BE	BE		G					L	

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 3-1
Q.3 I live:

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
The Olde	57 8.2%	-	56 14.1% BE	1 5.9%	-	56 13.4% G	-	1 1.6%	37 9.1%	20 7.0%	57 32.6% L	-
The Commons	56 8.1%	3 2.1%	45 11.3% BE	1 5.9%	7 5.1%	48 11.5% G	-	3 4.8%	35 8.6%	21 7.4%	56 32.0% L	-
Alumni Village	62 9.0%	1 0.7%	57 14.4% BE	4 23.5% BE	-	58 13.9% G	-	3 4.8%	40 9.9%	22 7.7%	62 35.4% L	-
<u>Off Campus (Net)</u>	257 37.2%	19 13.6%	100 25.2% B	10 58.8% BC	128 93.4% BCD	-	119 100.0% F	53 84.1%	40 9.9%	217 76.1% I	-	-
Off Campus - Hyatt House	5 0.7%	-	5 1.3% BDE	-	-	-	5 4.2% F	-	4 1.0%	1 0.4%	-	-
Off Campus	252 36.5%	19 13.6%	95 23.9% B	10 58.8% BC	128 93.4% BCD	-	114 95.8% F	53 84.1%	36 8.9%	216 75.8% I	-	-

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 4-1

Q.4a On a typical weekday during the academic year, in which building are you located for the majority of the Morning (before 11 am) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Off campus	42 6.1%	3 2.1%	25 6.3% B	1 5.9%	13 9.5% B	3 0.7%	25 21.0% F	5 7.9%	14 3.4%	28 9.8% I	3 1.7%	-
<u>On Campus (Net)</u>	649 93.9%	137 97.9% CE	372 93.7%	16 94.1%	124 90.5%	415 99.3% G	94 79.0%	58 92.1%	392 96.6% J	257 90.2%	172 98.3%	259 100.0%
Natural Sciences Building	84 12.2%	12 8.6%	58 14.6% B	2 11.8%	12 8.8%	36 8.6%	34 28.6% F	9 14.3%	42 10.3%	42 14.7%	14 8.0%	22 8.5%
Social Sciences Building	63 9.1%	15 10.7% D	31 7.8% D	-	17 12.4% D	36 8.6%	10 8.4%	6 9.5%	38 9.4%	25 8.8%	13 7.4%	25 9.7%
Fort Awesome Residence Hall	55 8.0%	9 6.4% E	45 11.3% E	1 5.9%	-	44 10.5%	10 8.4%	1 1.6%	42 10.3% J	13 4.6%	4 2.3%	40 15.4% K
Dance Building	52 7.5%	13 9.3% DE	35 8.8% DE	-	4 2.9% D	42 10.0% G	6 5.0%	2 3.2%	37 9.1% J	15 5.3%	14 8.0%	28 10.8%
Music Building	44 6.4%	6 4.3%	17 4.3%	7 41.2% BCE	14 10.2% C	13 3.1%	10 8.4% F	6 9.5%	16 3.9%	28 9.8% I	7 4.0%	10 3.9%
Library	41 5.9%	14 10.0% C	17 4.3%	2 11.8%	8 5.8%	23 5.5%	8 6.7%	8 12.7%	20 4.9%	21 7.4%	8 4.6%	15 5.8%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 4-1

Q.4a On a typical weekday during the academic year, in which building are you located for the majority of the Morning (before 11 am) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Alumni Village Apartments	37 5.4%	-	36 9.1% BE	1 5.9%	-	36 8.6% G	-	1 1.6%	23 5.7%	14 4.9%	36 20.6% L	1 0.4%
The Olde Apartments	33 4.8%	-	32 8.1% BDE	-	1 0.7%	32 7.7% G	-	-	23 5.7%	10 3.5%	33 18.9% L	-
Big Haus Residence Hall	32 4.6%	13 9.3% DE	19 4.8% DE	-	-	32 7.7% G	-	-	32 7.9% J	-	-	32 12.4% K
Student Services Building	31 4.5%	-	2 0.5%	-	29 21.2% BCD	1 0.2%	1 0.8%	8 12.7%	5 1.2%	26 9.1% I	1 0.6%	1 0.4%
Visual Arts	26 3.8%	4 2.9%	15 3.8%	1 5.9%	6 4.4%	13 3.1%	6 5.0%	5 7.9%	11 2.7%	15 5.3%	5 2.9%	8 3.1%
The Commons Apartments	24 3.5%	1 0.7%	22 5.5% BE	1 5.9%	-	23 5.5% G	-	2 3.2%	13 3.2%	11 3.9%	24 13.7% L	-
Crossroads Residence Hall	24 3.5%	22 15.7% CDE	1 0.3%	-	1 0.7%	23 5.5% G	-	-	24 5.9% J	-	1 0.6%	23 8.9% K
Far Side Residence Hall	22 3.2%	17 12.1% CE	4 1.0% E	1 5.9%	-	21 5.0% G	-	-	22 5.4% J	-	-	22 8.5% K
Campus Center North	18 2.6%	5 3.6% D	6 1.5% D	-	7 5.1% D	7 1.7%	4 3.4%	2 3.2%	9 2.2%	9 3.2%	3 1.7%	5 1.9%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 4-1

Q.4a On a typical weekday during the academic year, in which building are you located for the majority of the Morning (before 11 am) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Outback Residence Hall	16 2.3%	1 0.7%	14 3.5% BDE	-	1 0.7%	15 3.6% G	-	-	16 3.9% J	-	-	16 6.2% K
Physical Education	12 1.7%	-	11 2.8% BD	-	1 0.7%	6 1.4%	5 4.2%	1 1.6%	6 1.5%	6 2.1%	4 2.3%	2 0.8%
The Performing Arts Center	11 1.6%	4 2.9% D	3 0.8%	-	4 2.9% D	7 1.7% G	-	2 3.2%	7 1.7%	4 1.4%	-	7 2.7% K
Campus Center South	8 1.2%	-	1 0.3%	-	7 5.1% BCD	1 0.2%	-	3 4.8%	1 0.2%	7 2.5% I	-	1 0.4%
Administration	4 0.6%	-	2 0.5%	-	2 1.5%	2 0.5%	-	-	1 0.2%	3 1.1%	2 1.1%	-
Dining Hall	4 0.6%	-	-	-	4 2.9% BCD	-	-	-	1 0.2%	3 1.1%	2 1.1%	-
Neuberger Museum of Art	4 0.6%	-	-	-	4 2.9% BCD	-	-	2 3.2%	1 0.2%	3 1.1%	-	-
Facilities Management	2 0.3%	-	-	-	2 1.5%	-	-	-	-	2 0.7%	-	-
Humanities	2 0.3%	1 0.7%	1 0.3%	-	-	2 0.5%	-	-	2 0.5%	-	1 0.6%	1 0.4%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 5-1

Q.4b On a typical weekday during the academic year, in which building are you located for the majority of the Mid-day (11 am - 2 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Off campus	17 2.5%	-	13 3.3% BD	-	4 2.9% BD	5 1.2%	8 6.7% F	-	6 1.5%	11 3.9%	4 2.3%	1 0.4%
<u>On Campus (Net)</u>	674 97.5%	140 100.0% CE	384 96.7%	17 100.0% CE	133 97.1%	413 98.8% G	111 93.3%	63 100.0%	400 98.5%	274 96.1%	171 97.7%	258 99.6%
Natural Sciences Building	109 15.8%	20 14.3%	71 17.9% E	3 17.6%	15 10.9%	58 13.9%	33 27.7% F	9 14.3%	58 14.3%	51 17.9%	28 16.0%	30 11.6%
Social Sciences Building	86 12.4%	15 10.7% D	53 13.4% D	-	18 13.1% D	58 13.9%	10 8.4%	9 14.3%	54 13.3%	32 11.2%	22 12.6%	38 14.7%
Library	85 12.3%	21 15.0% E	51 12.8% E	3 17.6%	10 7.3%	50 12.0%	22 18.5%	8 12.7%	48 11.8%	37 13.0%	19 10.9%	31 12.0%
Music Building	74 10.7%	20 14.3%	32 8.1%	8 47.1% BCE	14 10.2%	41 9.8%	11 9.2%	6 9.5%	41 10.1%	33 11.6%	19 10.9%	27 10.4%
Dance Building	50 7.2%	10 7.1% DE	37 9.3% DE	-	3 2.2%	42 10.0% G	5 4.2%	2 3.2%	38 9.4% J	12 4.2%	16 9.1%	26 10.0%
Visual Arts	50 7.2%	6 4.3%	37 9.3% BE	1 5.9%	6 4.4%	36 8.6%	7 5.9%	5 7.9%	29 7.1%	21 7.4%	21 12.0% L	15 5.8%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 5-1

Q.4b On a typical weekday during the academic year, in which building are you located for the majority of the Mid-day (11 am - 2 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Student Services Building	35 5.1%	-	6 1.5% BD	-	29 21.2% BCD	4 1.0%	2 1.7%	10 15.9%	8 2.0%	27 9.5% I	4 2.3%	1 0.4%
Dining Hall	28 4.1%	9 6.4% D	14 3.5% D	-	5 3.6% D	21 5.0% G	2 1.7%	2 3.2%	23 5.7% J	5 1.8%	3 1.7%	20 7.7% K
Fort Awesome Residence Hall	25 3.6%	4 2.9% DE	21 5.3% DE	-	-	15 3.6%	10 8.4%	1 1.6%	17 4.2%	8 2.8%	7 4.0%	8 3.1%
Campus Center North	23 3.3%	4 2.9% D	11 2.8% D	-	8 5.8% D	9 2.2%	6 5.0%	1 1.6%	10 2.5%	13 4.6%	4 2.3%	6 2.3%
The Performing Arts Center	16 2.3%	9 6.4% CD	3 0.8%	-	4 2.9% D	12 2.9% G	-	2 3.2%	12 3.0%	4 1.4%	1 0.6%	11 4.2% K
Campus Center South	15 2.2%	1 0.7%	6 1.5% D	-	8 5.8% BCD	6 1.4%	1 0.8%	3 4.8%	6 1.5%	9 3.2%	3 1.7%	3 1.2%
Physical Education	11 1.6%	2 1.4%	8 2.0% D	-	1 0.7%	9 2.2%	1 0.8%	2 3.2%	5 1.2%	6 2.1%	4 2.3%	5 1.9%
Alumni Village Apartments	10 1.4%	-	8 2.0% BE	2 11.8%	-	8 1.9% G	-	-	5 1.2%	5 1.8%	9 5.1% L	1 0.4%
Big Haus Residence Hall	10 1.4%	3 2.1%	7 1.8% DE	-	-	10 2.4% G	-	1 1.6%	10 2.5% J	-	-	10 3.9% K

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 5-1

Q.4b On a typical weekday during the academic year, in which building are you located for the majority of the Mid-day (11 am - 2 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Crossroads Residence Hall	10 1.4%	8 5.7% CDE	1 0.3%	-	1 0.7%	9 2.2% G	-	-	10 2.5% J	-	1 0.6%	9 3.5% K
Far Side Residence Hall	10 1.4%	7 5.0% CDE	3 0.8%	-	-	10 2.4% G	-	-	10 2.5% J	-	-	10 3.9% K
Administration	6 0.9%	-	3 0.8%	-	3 2.2%	3 0.7%	-	-	4 1.0%	2 0.7%	2 1.1%	1 0.4%
The Commons Apartments	4 0.6%	-	4 1.0% BDE	-	-	4 1.0% G	-	-	1 0.2%	3 1.1%	4 2.3% L	-
Humanities	4 0.6%	1 0.7%	3 0.8%	-	-	3 0.7%	1 0.8%	-	4 1.0% J	-	-	3 1.2%
Neuberger Museum of Art	4 0.6%	-	-	-	4 2.9% BCD	-	-	2 3.2%	1 0.2%	3 1.1%	-	-
The Olde Apartments	4 0.6%	-	3 0.8%	-	1 0.7%	3 0.7%	-	-	3 0.7%	1 0.4%	4 2.3% L	-
Facilities Management	2 0.3%	-	-	-	2 1.5%	-	-	-	-	2 0.7%	-	-
Human Resources	1 0.1%	-	1 0.3%	-	-	1 0.2%	-	-	1 0.2%	-	-	1 0.4%
The More Store	1 0.1%	-	1 0.3%	-	-	1 0.2%	-	-	1 0.2%	-	-	1 0.4%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 5-1

Q.4b On a typical weekday during the academic year, in which building are you located for the majority of the Mid-day (11 am - 2 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Outback Residence Hall	1 0.1%	-	-	-	1 0.7%	-	-	-	1 0.2%	-	-	1 0.4%

Table 6-1

Q.4c On a typical weekday during the academic year, in which building are you located for the majority of the Evening (5 pm - 9 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Off campus	121 17.5%	4 2.9%	35 8.8% B	1 5.9%	81 59.1% BCD	13 3.1%	26 21.8% F	33 52.4%	23 5.7%	98 34.4% I	10 5.7% L	3 1.2%
<u>On Campus (Net)</u>	570 82.5%	136 97.1% CE	362 91.2% E	16 94.1% E	56 40.9%	405 96.9% G	93 78.2%	30 47.6%	383 94.3% J	187 65.6%	165 94.3%	256 98.8% K
Library	79 11.4%	16 11.4% E	52 13.1% E	5 29.4% E	6 4.4%	46 11.0%	22 18.5%	2 3.2%	41 10.1%	38 13.3%	25 14.3% L	21 8.1%
Natural Sciences Building	62 9.0%	7 5.0% D	48 12.1% BDE	-	7 5.1% D	28 6.7%	27 22.7% F	7 11.1%	22 5.4%	40 14.0% I	12 6.9%	16 6.2%
Music Building	49 7.1%	5 3.6%	26 6.5%	10 58.8% BCE	8 5.8%	24 5.7%	7 5.9%	4 6.3%	24 5.9%	25 8.8%	18 10.3% L	13 5.0%
Visual Arts	47 6.8%	7 5.0%	34 8.6% E	1 5.9%	5 3.6%	37 8.9% G	4 3.4%	6 9.5%	31 7.6%	16 5.6%	21 12.0% L	16 6.2%
Dance Building	46 6.7%	9 6.4% DE	35 8.8% DE	-	2 1.5%	41 9.8% G	3 2.5%	2 3.2%	36 8.9% J	10 3.5%	16 9.1%	25 9.7%
Fort Awesome Residence Hall	38 5.5%	4 2.9% D	33 8.3% BDE	-	1 0.7%	23 5.5%	14 11.8% F	2 3.2%	27 6.7%	11 3.9%	6 3.4%	18 6.9%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 6-1

Q.4c On a typical weekday during the academic year, in which building are you located for the majority of the Evening (5 pm - 9 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Far Side Residence Hall	29 4.2%	25 17.9% CDE	4 1.0% DE	-	-	29 6.9% G	-	1 1.6%	29 7.1% J	-	-	29 11.2% K
Big Haus Residence Hall	25 3.6%	14 10.0% CDE	11 2.8% DE	-	-	24 5.7% G	1 0.8%	-	24 5.9% J	1 0.4%	-	24 9.3% K
Dining Hall	25 3.6%	10 7.1% DE	13 3.3% D	-	2 1.5%	22 5.3% G	1 0.8%	-	23 5.7% J	2 0.7%	1 0.6%	21 8.1% K
The Performing Arts Center	25 3.6%	6 4.3% D	15 3.8% D	-	4 2.9% D	19 4.5%	2 1.7%	2 3.2%	21 5.2% J	4 1.4%	6 3.4%	13 5.0%
Social Sciences Building	23 3.3%	3 2.1%	17 4.3% D	-	3 2.2%	15 3.6%	5 4.2%	-	15 3.7%	8 2.8%	4 2.3%	11 4.2%
Crossroads Residence Hall	22 3.2%	21 15.0% CDE	1 0.3%	-	-	22 5.3% G	-	-	22 5.4% J	-	-	22 8.5% K
Physical Education	19 2.7%	3 2.1%	13 3.3% D	-	3 2.2%	14 3.3%	2 1.7%	1 1.6%	11 2.7%	8 2.8%	10 5.7% L	4 1.5%
Campus Center North	15 2.2%	2 1.4%	12 3.0% DE	-	1 0.7%	13 3.1%	1 0.8%	1 1.6%	12 3.0%	3 1.1%	6 3.4%	7 2.7%
The Commons Apartments	15 2.2%	-	9 2.3% BD	-	6 4.4% BD	9 2.2% G	-	1 1.6%	9 2.2%	6 2.1%	15 8.6% L	-

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 6-1

Q.4c On a typical weekday during the academic year, in which building are you located for the majority of the Evening (5 pm - 9 pm) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
The Olde Apartments	14 2.0%	-	13 3.3% BDE	-	1 0.7%	13 3.1% G	-	-	10 2.5%	4 1.4%	14 8.0% L	-
Alumni Village Apartments	11 1.6%	-	11 2.8% BDE	-	-	10 2.4%	1 0.8%	-	7 1.7%	4 1.4%	9 5.1% L	1 0.4%
Outback Residence Hall	9 1.3%	1 0.7%	7 1.8% D	-	1 0.7%	8 1.9% G	-	-	9 2.2% J	-	-	9 3.5% K
Campus Center South	6 0.9%	-	4 1.0% BD	-	2 1.5%	2 0.5%	2 1.7%	-	2 0.5%	4 1.4%	-	2 0.8%
Student Services Building	4 0.6%	-	1 0.3%	-	3 2.2%	-	1 0.8%	1 1.6%	2 0.5%	2 0.7%	-	-
Student Center - the Stood	3 0.4%	1 0.7%	2 0.5%	-	-	3 0.7%	-	-	3 0.7%	-	1 0.6%	2 0.8%
The More Store	2 0.3%	1 0.7%	1 0.3%	-	-	2 0.5%	-	-	1 0.2%	1 0.4%	1 0.6%	1 0.4%
Administration	1 0.1%	-	-	-	1 0.7%	-	-	-	1 0.2%	-	-	-
Humanities	1 0.1%	1 0.7%	-	-	-	1 0.2%	-	-	1 0.2%	-	-	1 0.4%

Table 7-1

Q.4d On a typical weekday during the academic year, in which building are you located for the majority of the Late Evening (9 pm or later) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Off campus	197 28.5%	17 12.1%	68 17.1%	5 29.4%	107 78.1% BCD	5 1.2%	80 67.2% F	46 73.0%	31 7.6%	166 58.2% I	1 0.6%	4 1.5%
<u>On Campus (Net)</u>	494 71.5%	123 87.9% E	329 82.9% E	12 70.6% E	30 21.9%	413 98.8% G	39 32.8%	17 27.0%	375 92.4% J	119 41.8%	174 99.4%	255 98.5%
Big Haus Residence Hall	50 7.2%	22 15.7% CDE	28 7.1% DE	-	-	50 12.0% G	-	1 1.6%	48 11.8% J	2 0.7%	-	50 19.3% K
Alumni Village Apartments	45 6.5%	2 1.4%	40 10.1% BE	3 17.6%	-	41 9.8% G	1 0.8%	2 3.2%	29 7.1%	16 5.6%	41 23.4% L	3 1.2%
The Olde Apartments	45 6.5%	1 0.7%	42 10.6% BE	1 5.9%	1 0.7%	42 10.0% G	1 0.8%	-	31 7.6%	14 4.9%	41 23.4% L	3 1.2%
Fort Awesome Residence Hall	43 6.2%	2 1.4%	39 9.8% BE	1 5.9%	1 0.7%	39 9.3% G	2 1.7%	1 1.6%	41 10.1% J	2 0.7%	1 0.6%	39 15.1% K
Library	39 5.6%	7 5.0%	27 6.8% E	2 11.8%	3 2.2%	25 6.0%	9 7.6%	1 1.6%	19 4.7%	20 7.0%	14 8.0%	11 4.2%
The Commons Apartments	36 5.2%	2 1.4%	28 7.1% BD	-	6 4.4% D	30 7.2% G	-	2 3.2%	25 6.2%	11 3.9%	33 18.9% L	3 1.2%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 7-1

Q.4d On a typical weekday during the academic year, in which building are you located for the majority of the Late Evening (9 pm or later) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Far Side Residence Hall	36 5.2%	31 22.1% CDE	5 1.3% DE	-	-	35 8.4% G	1 0.8%	1 1.6%	36 8.9% J	-	-	35 13.5% K
Crossroads Residence Hall	35 5.1%	32 22.9% CDE	3 0.8%	-	-	35 8.4% G	-	-	35 8.6% J	-	-	35 13.5% K
Visual Arts	32 4.6%	5 3.6%	24 6.0% E	1 5.9%	2 1.5%	24 5.7%	5 4.2%	3 4.8%	20 4.9%	12 4.2%	16 9.1% L	8 3.1%
Outback Residence Hall	27 3.9%	1 0.7%	25 6.3% BDE	-	1 0.7%	26 6.2% G	-	-	27 6.7% J	-	-	27 10.4% K
Music Building	21 3.0%	2 1.4%	11 2.8%	4 23.5% BCE	4 2.9%	9 2.2%	4 3.4%	2 3.2%	9 2.2%	12 4.2%	7 4.0%	5 1.9%
Campus Center North	17 2.5%	5 3.6% D	10 2.5% D	-	2 1.5%	10 2.4%	5 4.2%	2 3.2%	10 2.5%	7 2.5%	5 2.9%	5 1.9%
Dance Building	17 2.5%	1 0.7%	16 4.0% BDE	-	-	14 3.3%	3 2.5%	-	14 3.4% J	3 1.1%	6 3.4%	8 3.1%
The Performing Arts Center	13 1.9%	-	9 2.3% BD	-	4 2.9% BD	8 1.9%	1 0.8%	2 3.2%	9 2.2%	4 1.4%	3 1.7%	5 1.9%
Natural Sciences Building	9 1.3%	-	8 2.0% BD	-	1 0.7%	6 1.4%	2 1.7%	-	4 1.0%	5 1.8%	5 2.9%	1 0.4%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 7-1

Q.4d On a typical weekday during the academic year, in which building are you located for the majority of the Late Evening (9 pm or later) time period?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Student Center - the Stood	8 1.2%	4 2.9% DE	4 1.0% DE	-	-	8 1.9% G	-	-	8 2.0% J	-	-	8 3.1% K
Social Sciences Building	7 1.0%	3 2.1%	4 1.0% DE	-	-	4 1.0%	3 2.5%	-	5 1.2%	2 0.7%	1 0.6%	3 1.2%
Physical Education	6 0.9%	3 2.1%	2 0.5%	-	1 0.7%	4 1.0%	1 0.8%	-	3 0.7%	3 1.1%	-	4 1.5% K
Campus Center South	4 0.6%	-	3 0.8%	-	1 0.7%	2 0.5%	1 0.8%	-	-	4 1.4% I	1 0.6%	1 0.4%
Dining Hall	2 0.3%	-	-	-	2 1.5%	-	-	-	-	2 0.7%	-	-
Administration	1 0.1%	-	-	-	1 0.7%	-	-	-	1 0.2%	-	-	-
The More Store	1 0.1%	-	1 0.3%	-	-	1 0.2%	-	-	1 0.2%	-	-	1 0.4%

Table 8-1
Q.5a What do you typically do for a meal?

*** Morning (before 11 am) ***

BASE: Total respondents who are typically located on campus Morning (before 11 am)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	649	137	372	16	124	415	94	58	392	257	172	259
Skip eating this meal	188 29.0%	49 35.8% E	119 32.0% E	3 18.8%	17 13.7%	147 35.4% G	21 22.3%	7 12.1%	134 34.2% J	54 21.0%	50 29.1%	99 38.2% K
<u>Eat this meal (Net)</u>	461 71.0%	88 64.2%	253 68.0%	13 81.3%	107 86.3% BC	268 64.6%	73 77.7% F	51 87.9%	258 65.8%	203 79.0% I	122 70.9% L	160 61.8%
Prepare & eat at home/residence/apartment	246 37.9%	36 26.3%	142 38.2% B	12 75.0% BCE	56 45.2% B	131 31.6%	47 50.0% F	31 53.4%	114 29.1%	132 51.4% I	80 46.5% L	60 23.2%
Brown bag	29 4.5%	2 1.5%	7 1.9% D	-	20 16.1% BCD	6 1.4%	3 3.2%	13 22.4%	7 1.8%	22 8.6% I	4 2.3%	3 1.2%
<u>On Campus (Net)</u>	176 27.1%	50 36.5% CDE	97 26.1% D	1 6.3%	28 22.6% D	126 30.4%	21 22.3%	6 10.3%	132 33.7% J	44 17.1%	34 19.8%	96 37.1% K
<u>On Campus restaurant/store (Sub Net)</u>	173 26.7%	47 34.3% DE	97 26.1% D	1 6.3%	28 22.6% D	125 30.1% G	19 20.2%	6 10.3%	131 33.4% J	42 16.3%	33 19.2%	96 37.1% K
The HUB	113 17.4%	39 28.5% CDE	58 15.6%	1 6.3%	15 12.1%	84 20.2%	13 13.8%	4 6.9%	89 22.7% J	24 9.3%	19 11.0%	67 25.9% K

Table 8-1
Q.5a What do you typically do for a meal?

*** Morning (before 11 am) ***

BASE: Total respondents who are typically located on campus Morning (before 11 am)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Starbucks	58 8.9%	8 5.8% D	37 9.9% D	-	13 10.5% D	40 9.6%	5 5.3%	2 3.4%	41 10.5%	17 6.6%	13 7.6%	29 11.2%
Bookstore	2 0.3%	-	2 0.5%	-	-	1 0.2%	1 1.1%	-	1 0.3%	1 0.4%	1 0.6%	-
Vending Machine	3 0.5%	3 2.2%	-	-	-	1 0.2%	2 2.1%	-	1 0.3%	2 0.8%	1 0.6%	-
Off Campus Restaurant	2 0.3%	-	1 0.3%	-	1 0.8%	1 0.2%	-	-	1 0.3%	1 0.4%	1 0.6%	-
Other	8 1.2%	-	6 1.6% BD	-	2 1.6%	4 1.0%	2 2.1%	1 1.7%	4 1.0%	4 1.6%	3 1.7%	1 0.4%

Table 9-1
Q.5b What do you typically do for a meal?

*** Mid-day (11 am - 2 pm) ***

BASE: Total respondents who are typically located on campus Mid-day (11 am - 2 pm)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	674	140	384	17	133	413	111	63	400	274	171	258
Skip eating this meal	43 6.4%	9 6.4%	29 7.6% E	1 5.9%	4 3.0%	31 7.5%	7 6.3%	-	26 6.5%	17 6.2%	13 7.6%	18 7.0%
<u>Eat this meal (Net)</u>	631 93.6%	131 93.6%	355 92.4%	16 94.1%	129 97.0% C	382 92.5%	104 93.7%	63 100.0%	374 93.5%	257 93.8%	158 92.4%	240 93.0%
Prepare & eat at home/residence/apartment	87 12.9%	5 3.6%	71 18.5% BE	5 29.4% BE	6 4.5%	62 15.0%	14 12.6%	-	42 10.5%	45 16.4% I	58 33.9% L	9 3.5%
Brown bag	63 9.3%	2 1.4%	17 4.4% B	2 11.8%	42 31.6% BCD	9 2.2%	10 9.0% F	63 100.0%	7 1.8%	56 20.4% I	7 4.1%	3 1.2%
<u>On Campus (Net)</u>	471 69.9%	123 87.9% CDE	262 68.2% E	9 52.9%	77 57.9%	307 74.3%	78 70.3%	-	320 80.0% J	151 55.1%	87 50.9%	228 88.4% K
<u>On Campus restaurant/store (Sub Net)</u>	461 68.4%	120 85.7% CDE	256 66.7%	8 47.1%	77 57.9%	302 73.1%	74 66.7%	-	318 79.5% J	143 52.2%	83 48.5%	227 88.0% K
Main Dining Hall	59 8.8%	25 17.9% CE	29 7.6% E	2 11.8%	3 2.3%	51 12.3% G	3 2.7%	-	53 13.3% J	6 2.2%	8 4.7%	46 17.8% K

Table 9-1
Q.5b What do you typically do for a meal?

*** Mid-day (11 am - 2 pm) ***

BASE: Total respondents who are typically located on campus Mid-day (11 am - 2 pm)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
The HUB	241 35.8%	46 32.9%	129 33.6%	6 35.3%	60 45.1% BC	131 31.7%	44 39.6%	-	147 36.8%	94 34.3%	49 28.7%	87 33.7%
Terra Ve	131 19.4%	43 30.7% CDE	76 19.8% DE	-	12 9.0% D	98 23.7%	21 18.9%	-	97 24.3% J	34 12.4%	19 11.1%	79 30.6% K
Starbucks	24 3.6%	5 3.6% D	17 4.4% D	-	2 1.5%	17 4.1%	5 4.5%	-	16 4.0%	8 2.9%	6 3.5%	11 4.3%
The MORE Store	4 0.6%	1 0.7%	3 0.8%	-	-	3 0.7%	1 0.9%	-	3 0.8%	1 0.4%	-	3 1.2%
Bookstore	2 0.3%	-	2 0.5%	-	-	2 0.5%	-	-	2 0.5%	-	1 0.6%	1 0.4%
Vending Machine	10 1.5%	3 2.1%	6 1.6% E	1 5.9%	-	5 1.2%	4 3.6%	-	2 0.5%	8 2.9% I	4 2.3%	1 0.4%
Off Campus Restaurant	3 0.4%	-	3 0.8%	-	-	2 0.5%	1 0.9%	-	1 0.3%	2 0.7%	2 1.2%	-
Obtain by delivery	1 0.1%	-	-	-	1 0.8%	-	-	-	1 0.3%	-	1 0.6%	-
Other	6 0.9%	1 0.7%	2 0.5%	-	3 2.3%	2 0.5%	1 0.9%	-	3 0.8%	3 1.1%	3 1.8%	-

Table 10-1
Q.5c What do you typically do for a meal?

*** Evening (5 pm - 9 pm) ***

BASE: Total respondents who are typically located on campus Evening (5 pm - 9 pm)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	570	136	362	16	56	405	93	30	383	187	165	256
Skip eating this meal	18 3.2%	1 0.7%	13 3.6% B	1 6.3%	3 5.4%	6 1.5%	8 8.6% F	2 6.7%	6 1.6%	12 6.4% I	3 1.8%	3 1.2%
<u>Eat this meal (Net)</u>	552 96.8%	135 99.3% C	349 96.4% C	15 93.8%	53 94.6%	399 98.5% G	85 91.4%	28 93.3%	377 98.4% J	175 93.6%	162 98.2%	253 98.8%
Prepare & eat at home/residence/apartment	134 23.5%	5 3.7%	95 26.2% B	5 31.3% B	29 51.8% BC	81 20.0%	19 20.4%	11 36.7%	56 14.6%	78 41.7% I	88 53.3% L	3 1.2%
Brown bag	19 3.3%	2 1.5%	12 3.3%	2 12.5%	3 5.4%	13 3.2%	1 1.1%	7 23.3%	8 2.1%	11 5.9% I	8 4.8%	6 2.3%
<u>On Campus (Net)</u>	374 65.6%	125 91.9% CDE	227 62.7% E	8 50.0%	14 25.0%	294 72.6%	58 62.4%	7 23.3%	303 79.1% J	71 38.0%	61 37.0%	237 92.6% K
<u>On Campus restaurant/store (Sub Net)</u>	370 64.9%	125 91.9% CDE	225 62.2% E	7 43.8%	13 23.2%	293 72.3% G	57 61.3%	7 23.3%	301 78.6% J	69 36.9%	59 35.8%	237 92.6% K
Main Dining Hall	101 17.7%	41 30.1% CDE	57 15.7% E	1 6.3%	2 3.6%	88 21.7% G	10 10.8%	1 3.3%	93 24.3% J	8 4.3%	11 6.7%	78 30.5% K

Table 10-1
Q.5c What do you typically do for a meal?

*** Evening (5 pm - 9 pm) ***

BASE: Total respondents who are typically located on campus Evening (5 pm - 9 pm)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
The HUB	168 29.5%	50 36.8% E	106 29.3% E	4 25.0%	8 14.3%	125 30.9%	31 33.3%	3 10.0%	129 33.7% J	39 20.9%	32 19.4%	95 37.1% K
Terra Ve	76 13.3%	29 21.3% CE	43 11.9% E	2 12.5%	2 3.6%	64 15.8% G	8 8.6%	3 10.0%	62 16.2% J	14 7.5%	8 4.8%	56 21.9% K
Starbucks	22 3.9%	5 3.7% DE	17 4.7% DE	-	-	15 3.7%	7 7.5%	-	16 4.2%	6 3.2%	8 4.8%	7 2.7%
The MORE Store	3 0.5%	-	2 0.6%	-	1 1.8%	1 0.2%	1 1.1%	-	1 0.3%	2 1.1%	-	1 0.4%
Vending Machine	4 0.7%	-	2 0.6%	1 6.3%	1 1.8%	1 0.2%	1 1.1%	-	2 0.5%	2 1.1%	2 1.2%	-
Off Campus Restaurant	11 1.9%	-	6 1.7% BD	-	5 8.9% BD	4 1.0%	2 2.2%	2 6.7%	4 1.0%	7 3.7%	3 1.8%	2 0.8%
Obtain by delivery	6 1.1%	1 0.7%	5 1.4% DE	-	-	4 1.0%	2 2.2%	1 3.3%	3 0.8%	3 1.6%	1 0.6%	3 1.2%
Other	8 1.4%	2 1.5%	4 1.1% D	-	2 3.6%	3 0.7%	3 3.2%	-	3 0.8%	5 2.7%	1 0.6%	2 0.8%

Table 11-1
Q.5d What do you typically do for a meal?

*** Late Evening (9 pm or later) ***

BASE: Total respondents who are typically located on campus Late Evening (9 pm or later)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	494	123	329	12	30	413	39	17	375	119	174	255
Skip eating this meal	72 14.6%	15 12.2%	50 15.2%	1 8.3%	6 20.0%	60 14.5%	5 12.8%	2 11.8%	51 13.6%	21 17.6%	21 12.1%	42 16.5%
<u>Eat this meal (Net)</u>	422 85.4%	108 87.8%	279 84.8%	11 91.7%	24 80.0%	353 85.5%	34 87.2%	15 88.2%	324 86.4%	98 82.4%	153 87.9%	213 83.5%
Prepare & eat at home/residence/apartment	145 29.4%	15 12.2%	112 34.0% B	4 33.3%	14 46.7% B	113 27.4%	14 35.9%	7 41.2%	94 25.1%	51 42.9% I	87 50.0% L	36 14.1%
Brown bag	5 1.0%	-	3 0.9%	1 8.3%	1 3.3%	3 0.7%	-	3 17.6%	-	5 4.2% I	3 1.7%	-
<u>On Campus (Net)</u>	231 46.8%	87 70.7% CE	136 41.3% E	5 41.7% E	3 10.0%	207 50.1%	16 41.0%	2 11.8%	202 53.9% J	29 24.4%	43 24.7%	166 65.1% K
<u>On Campus restaurant/store (Sub Net)</u>	225 45.5%	86 69.9% CE	131 39.8% E	5 41.7% E	3 10.0%	201 48.7%	16 41.0%	2 11.8%	199 53.1% J	26 21.8%	38 21.8%	165 64.7% K
The HUB	163 33.0%	59 48.0% CE	98 29.8% E	4 33.3%	2 6.7%	144 34.9%	13 33.3%	1 5.9%	142 37.9% J	21 17.6%	36 20.7%	110 43.1% K

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 11-1
Q.5d What do you typically do for a meal?

*** Late Evening (9 pm or later) ***

BASE: Total respondents who are typically located on campus Late Evening (9 pm or later)

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Starbucks	45 9.1%	20 16.3% CE	23 7.0%	1 8.3%	1 3.3%	41 9.9%	2 5.1%	1 5.9%	42 11.2% J	3 2.5%	1 0.6%	40 15.7% K
The MORE Store	17 3.4%	7 5.7% DE	10 3.0% DE	-	-	16 3.9%	1 2.6%	-	15 4.0%	2 1.7%	1 0.6%	15 5.9% K
Vending Machine	6 1.2%	1 0.8%	5 1.5% DE	-	-	6 1.5% G	-	-	3 0.8%	3 2.5%	5 2.9%	1 0.4%
Off Campus Restaurant	9 1.8%	-	6 1.8% B	1 8.3%	2 6.7%	6 1.5% G	-	-	6 1.6%	3 2.5%	5 2.9%	1 0.4%
Obtain by delivery	18 3.6%	3 2.4%	13 4.0% D	-	2 6.7%	15 3.6%	1 2.6%	1 5.9%	13 3.5%	5 4.2%	9 5.2%	6 2.4%
Other	14 2.8%	3 2.4%	9 2.7% D	-	2 6.7%	9 2.2%	3 7.7%	2 11.8%	9 2.4%	5 4.2%	6 3.4%	4 1.6%

Table 12-1
 Q.6a You indicated that you typically bring your Mid-day meal from home. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically bring Mid-day meal from home

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	63	2	17	2	42	9	10	63	7	56	7	3
On-campus pricing is generally too high for my budget	29 46.0%	-	9 52.9% B	2 100.0% BCE	18 42.9% B	3 33.3%	6 60.0%	29 46.0%	1 14.3%	28 50.0% I	4 57.1% L	-
I don't like the quality/taste of the on-campus food choices	16 25.4%	1 50.0%	6 35.3% D	-	9 21.4% D	3 33.3%	4 40.0%	16 25.4%	2 28.6%	14 25.0%	2 28.6%	1 33.3%
To better control my diet	15 23.8%	-	3 17.6%	-	12 28.6% BD	2 22.2%	1 10.0%	15 23.8%	2 28.6%	13 23.2%	1 14.3%	1 33.3%
It is healthier than the foods available on campus	15 23.8%	-	4 23.5% BD	-	11 26.2% BD	2 22.2%	2 20.0%	15 23.8%	1 14.3%	14 25.0%	2 28.6%	-
The wait times are too long at the eateries on campus	12 19.0%	-	2 11.8%	-	10 23.8% BD	1 11.1%	1 10.0%	12 19.0%	2 28.6%	10 17.9%	1 14.3%	-
It is more convenient than making an on-campus purchase	10 15.9%	2 100.0% CDE	1 5.9%	-	7 16.7% D	1 11.1%	2 20.0%	10 15.9%	1 14.3%	9 16.1%	-	1 33.3%
I need to work or study over my lunch break	9 14.3%	-	1 5.9%	1 50.0%	7 16.7% B	-	1 10.0%	9 14.3%	-	9 16.1% I	-	-
On-campus eateries are not geographically convenient for me	2 3.2%	-	1 5.9%	-	1 2.4%	-	1 10.0%	2 3.2%	1 14.3%	1 1.8%	-	-

Table 12-1
 Q.6a You indicated that you typically bring your Mid-day meal from home. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically bring Mid-day meal from home

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Other	7 11.1%	-	3 17.6%	-	4 9.5%	3 33.3%	-	7 11.1%	1 14.3%	6 10.7%	2 28.6%	1 33.3%

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	461	120	256	8	77	302	74	-	318	143	83	227
<u>Main Dining Hall</u>	59	25 CE	29 E	2	3	51 G	3	-	53 J	6	8	46 K
Food selection available and/or variety	31 52.5%	13 52.0%	17 58.6%	-	1 33.3%	29 56.9%	1 33.3%	-	30 56.6%	1 16.7%	5 62.5%	25 54.3%
Convenient location	25 42.4%	12 48.0%	9 31.0%	2 100.0%	2 66.7%	19 37.3%	2 66.7%	-	21 39.6%	4 66.7%	4 50.0%	18 39.1%
Price/value	13 22.0%	6 24.0%	7 24.1%	-	-	12 23.5%	1 33.3%	-	13 24.5%	-	2 25.0%	10 21.7%
Ability to use my meal plan	12 20.3%	7 28.0%	5 17.2%	-	-	12 23.5%	-	-	12 22.6%	-	1 12.5%	11 23.9%
Quick service speed/short wait time	11 18.6%	4 16.0%	7 24.1%	-	-	11 21.6%	-	-	10 18.9%	1 16.7%	2 25.0%	9 19.6%
Healthy menu choices	8 13.6%	2 8.0%	6 20.7%	-	-	7 13.7%	1 33.3%	-	8 15.1%	-	-	7 15.2%
Enjoyable dining environment	4 6.8%	-	2 6.9%	-	2 66.7%	2 3.9%	-	-	2 3.8%	2 33.3%	1 12.5%	2 4.3%

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Food quality and preparation	3 5.1%	2 8.0%	-	-	1 33.3%	2 3.9%	-	-	2 3.8%	1 16.7%	-	2 4.3%
Other	1 1.7%	1 4.0%	-	-	-	1 2.0%	-	-	1 1.9%	-	-	1 2.2%
<u>The HUB</u>	241	46	129 B	6 B	60 BC	131	44 F	-	147	94 I	49 L	87
Convenient location	134 55.6%	21 45.7%	70 54.3%	4 66.7%	39 65.0% B	65 49.6%	26 59.1%	-	75 51.0%	59 62.8%	29 59.2%	39 44.8%
Ability to take my meal "to go"	83 34.4%	16 34.8% D	52 40.3% DE	-	15 25.0% D	52 39.7%	16 36.4%	-	54 36.7%	29 30.9%	18 36.7%	35 40.2%
Food selection available and/or variety	52 21.6%	7 15.2%	31 24.0%	1 16.7%	13 21.7%	27 20.6%	11 25.0%	-	31 21.1%	21 22.3%	8 16.3%	20 23.0%
Quick service speed/short wait time	46 19.1%	11 23.9%	22 17.1%	3 50.0%	10 16.7%	21 16.0%	12 27.3%	-	23 15.6%	23 24.5%	10 20.4%	12 13.8%
Ability to use my meal plan	36 14.9%	6 13.0% D	25 19.4% DE	-	5 8.3% D	28 21.4% G	3 6.8%	-	29 19.7% J	7 7.4%	10 20.4%	18 20.7%
Price/value	22 9.1%	3 6.5%	7 5.4%	1 16.7%	11 18.3% C	4 3.1%	6 13.6%	-	6 4.1%	16 17.0% I	1 2.0%	4 4.6%
Food quality and preparation	17 7.1%	10 21.7% CDE	5 3.9% D	-	2 3.3%	12 9.2%	3 6.8%	-	14 9.5% J	3 3.2%	3 6.1%	9 10.3%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Healthy menu choices	11 4.6%	5 10.9% E	4 3.1% E	2 33.3%	-	7 5.3%	2 4.5%	-	8 5.4%	3 3.2%	2 4.1%	6 6.9%
Quality of customer service	7 2.9%	2 4.3%	3 2.3%	-	2 3.3%	4 3.1%	1 2.3%	-	5 3.4%	2 2.1%	1 2.0%	4 4.6%
Enjoyable dining environment	1 0.4%	-	-	-	1 1.7%	-	-	-	-	1 1.1%	-	-
Seating availability	1 0.4%	-	-	-	1 1.7%	-	-	-	-	1 1.1%	-	-
Other	11 4.6%	1 2.2%	7 5.4% D	-	3 5.0%	6 4.6%	2 4.5%	-	6 4.1%	5 5.3%	4 8.2%	2 2.3%
<u>Terra Ve</u>	131	43 DE	76 DE	-	12 D	98	21	-	97	34	19	79 K
Food selection available and/or variety	66 50.4%	25 58.1%	36 47.4%	-	5 41.7%	52 53.1%	9 42.9%	-	50 51.5%	16 47.1%	11 57.9%	41 51.9%
Food quality and preparation	58 44.3%	17 39.5%	34 44.7%	-	7 58.3%	44 44.9%	7 33.3%	-	44 45.4%	14 41.2%	11 57.9%	33 41.8%
Healthy menu choices	50 38.2%	20 46.5%	26 34.2%	-	4 33.3%	32 32.7%	14 66.7% F	-	31 32.0%	19 55.9% I	7 36.8%	25 31.6%
Convenient location	26 19.8%	5 11.6%	19 25.0%	-	2 16.7%	21 21.4%	3 14.3%	-	21 21.6%	5 14.7%	-	21 26.6% K

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Ability to use my meal plan	11 8.4%	4 9.3% E	7 9.2% E	-	-	9 9.2%	2 9.5%	-	10 10.3%	1 2.9%	2 10.5%	7 8.9%
Enjoyable dining environment	10 7.6%	2 4.7%	6 7.9%	-	2 16.7%	7 7.1%	1 4.8%	-	7 7.2%	3 8.8%	1 5.3%	6 7.6%
Ability to take my meal "to go"	9 6.9%	2 4.7%	7 9.2% E	-	-	9 9.2% G	-	-	9 9.3% J	-	1 5.3%	8 10.1%
Quality of customer service	3 2.3%	2 4.7%	1 1.3%	-	-	3 3.1%	-	-	3 3.1%	-	-	3 3.8%
Price/value	3 2.3%	1 2.3%	2 2.6%	-	-	1 1.0%	2 9.5%	-	1 1.0%	2 5.9%	1 5.3%	-
Seating availability	1 0.8%	1 2.3%	-	-	-	1 1.0%	-	-	1 1.0%	-	1 5.3%	-
Other	4 3.1%	1 2.3%	3 3.9%	-	-	2 2.0%	2 9.5%	-	2 2.1%	2 5.9%	-	2 2.5%
<u>Starbucks</u>	24	5 D	17 D	-	2	17	5	-	16	8	6	11
Ability to use my meal plan	9 37.5%	1 20.0%	8 47.1% E	-	-	9 52.9% G	-	-	9 56.3% J	-	4 66.7%	5 45.5%
Food selection available and/or variety	8 33.3%	1 20.0%	7 41.2% E	-	-	6 35.3%	2 40.0%	-	5 31.3%	3 37.5%	2 33.3%	4 36.4%

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Food quality and preparation	7 29.2%	2 40.0%	3 17.6%	-	2 100.0% BC	3 17.6%	2 40.0%	-	3 18.8%	4 50.0%	1 16.7%	2 18.2%
Convenient location	6 25.0%	1 20.0%	5 29.4% E	-	-	5 29.4%	1 20.0%	-	5 31.3%	1 12.5%	1 16.7%	4 36.4%
Enjoyable dining environment	4 16.7%	4 80.0% CE	-	-	-	3 17.6%	1 20.0%	-	3 18.8%	1 12.5%	-	3 27.3%
Quick service speed/short wait time	3 12.5%	-	2 11.8%	-	1 50.0%	1 5.9%	1 20.0%	-	1 6.3%	2 25.0%	-	1 9.1%
Ability to take my meal "to go"	3 12.5%	-	3 17.6%	-	-	2 11.8%	1 20.0%	-	2 12.5%	1 12.5%	1 16.7%	1 9.1%
Quality of customer service	2 8.3%	-	1 5.9%	-	1 50.0%	1 5.9%	-	-	1 6.3%	1 12.5%	-	1 9.1%
Other	1 4.2%	-	1 5.9%	-	-	-	1 20.0%	-	-	1 12.5%	-	-
<u>The MORE Store</u>	4	1	3	-	-	3	1	-	3	1	-	3
Convenient location	3 75.0%	1 100.0%	2 66.7%	-	-	3 100.0% G	-	-	3 100.0% J	-	-	3 100.0%
Ability to take my meal "to go"	2 50.0%	-	2 66.7%	-	-	1 33.3%	1 100.0%	-	1 33.3%	1 100.0%	-	1 33.3%

Table 13-1
 Q.6b You indicated that you typically eat your Mid-day meal at *(ON CAMPUS RESTAURANT/STORE)*. Why do you make this choice?

BASE: Total respondents who are typically located on campus and typically eat Mid-day meal at on campus restaurant/store

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Quick service speed/short wait time	1 25.0%	-	1 33.3%	-	-	-	1 100.0% F	-	-	1 100.0% I	-	-
<u>Bookstore</u>	2	-	2	-	-	2	-	-	2	-	1	1
Quick service speed/short wait time	2 100.0%	-	2 100.0%	-	-	2 100.0%	-	-	2 100.0%	-	1 100.0%	1 100.0%
Food selection available and/or variety	1 50.0%	-	1 50.0%	-	-	1 50.0%	-	-	1 50.0%	-	1 100.0% L	-

Table 14-1

Q.7 Using a scale from 1 to 7, please rate each of the following attributes with regard to its importance to you when deciding where to go for a meal or snack.

*** SUMMARY OF MEANS (SCALE: "Very Important" = 7, ... "Neutral" = 4, ... "Not Important" = 1) ***

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
It serves freshly prepared, made-to-order foods	5.92	5.75	5.97	5.71	6.01	5.88	6.03	6.03	5.88	5.99	5.98	5.81
I am able to order, receive, and pay for my food quickly	5.79	5.46	5.80 B	5.53	6.12 BCD	5.71	5.72	5.98	5.74	5.86	5.67	5.72
I can purchase food "to go" if I desire	5.73	5.44	5.81 B	5.12	5.90 BD	5.68	5.80	5.76	5.73	5.74	5.50	5.79
The pricing is fair/provides good value for the money	6.02	5.67	6.08 B	6.00	6.18 B	5.89	6.27 F	6.49	5.81	6.31 I	6.14 L	5.72
It is a place that offers adequate seating	4.24	4.56 E	4.27 E	4.06	3.87	4.36	4.29	3.94	4.28	4.19	4.18	4.45
It is where I can eat with my friends/colleagues	4.39	4.96 CE	4.40 E	4.18	3.81	4.71 G	3.98	4.10	4.60 J	4.09	4.33	4.93 K
It meets my dietary requirements	5.41	4.96	5.49 B	5.18	5.66 B	5.33	5.43	6.13	5.25	5.62 I	5.61 L	5.15
It is a restaurant chain (like Nathan's or Starbucks)	2.48	2.60	2.45	2.47	2.47	2.49	2.50	2.10	2.49	2.48	2.67	2.41
It is within walking distance at meal time	5.73	5.12	5.75 B	6.35 BC	6.20 BC	5.57	5.61	6.00	5.64	5.85	5.65	5.54
It serves a wide variety of food offerings at one location	5.79	5.76	5.74	5.59	6.03 C	5.76	5.68	6.05	5.76	5.84	5.69	5.77

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 14-1

Q.7 Using a scale from 1 to 7, please rate each of the following attributes with regard to its importance to you when deciding where to go for a meal or snack.

*** SUMMARY OF MEANS (SCALE: "Very Important" = 7, ... "Neutral" = 4, ... "Not Important" = 1) ***

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
I can use my meal plan	5.31	6.24 CDE	5.52 DE	4.47	3.84	6.25 G	3.81	3.32	6.50 J	3.61	5.59	6.65 K
It serves locally grown products	4.73	4.84	4.75	4.82	4.57	4.83	4.56	4.83	4.78	4.67	4.92	4.75
It is a locally owned restaurant/eatery	4.09	3.86	4.18	4.00	4.07	4.15	3.90	4.29	4.08	4.10	4.41 L	3.97
I can order in advance (app, online)	3.26	2.81	3.35 B	2.59	3.54 B	3.24	3.10	3.98	3.25	3.27	3.36	3.16
It has a comfortable dining environment	4.80	4.91	4.86	4.47	4.57	4.94	4.65	4.75	4.81	4.80	4.85	4.97

Table 15-1
Q.8 Are you currently a meal plan holder?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Yes	406 58.8%	124 88.6% CDE	262 66.0% DE	2 11.8%	18 13.1%	358 85.6% G	28 23.5%	7 11.1%	406 100.0% J	-	112 64.0%	254 98.1% K
No	285 41.2%	16 11.4%	135 34.0% B	15 88.2% BC	119 86.9% BC	60 14.4%	91 76.5% F	56 88.9%	-	285 100.0% I	63 36.0% L	5 1.9%

Table 16-1

Q.9 Using a scale of 1 to 7, please indicate how much each of the following factors has influenced your decision not to purchase a meal plan.

*** SUMMARY OF MEANS (SCALE: "Very Influential" = 7, ... "Neutral" = 4, ... "Not Influential" = 1) ***

BASE: Total students who are not meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	166	16	135	15	-	60	91	14	-	166	61	5
The meal plans are priced higher than I want to pay or can afford	5.50	5.56	5.54	5.07	-	5.72	5.43	6.57	-	5.50	5.82	4.60
The smallest plan has more all you care to eat meals than I need	3.92	3.94	3.93	3.80	-	4.20	3.76	3.93	-	3.92	4.16	4.60
The smallest plan has more declining balance dollars (SuperFlex) than I need	3.60	3.75	3.60	3.40	-	3.60	3.63	3.57	-	3.60	3.61	3.80
The meal plans available to me do not provide a good value	5.05	4.50	5.17	4.60	-	5.45	4.87	5.50	-	5.05	5.54 L	3.60
I didn't know I could purchase a meal plan	1.95	2.88 C	1.76	2.73 C	-	1.35	2.22 F	1.57	-	1.95	1.36	2.00
The meal plans offered do not provide enough flexibility in where I can use the plan	3.61	3.94	3.64	3.00	-	3.62	3.70	3.07	-	3.61	3.61	3.20

Table 17-1

Q.10 Using a scale of 1 - 7, please indicate how each of the following factors would influence your decision to purchase a small, prepaid meal plan.

*** SUMMARY OF MEANS (SCALE: "Very Influential" = 7, ... "Neutral" = 4, ... "Not Influential" = 1) ***

BASE: Total respondents who are not meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	285	16	135	15	119	60	91	56	-	285	63	5
If the buy-in threshold was low (i.e. if I could purchase just a few meals at time, rather than for the entire semester)	5.16	5.25	5.23	5.93 CE	4.98	5.07	5.34	5.13	-	5.16	5.03	5.80
If unused meals were fully refundable at the end of each semester	5.96	6.38 E	6.36 E	6.07	5.44	6.47	6.29	5.66	-	5.96	6.27	7.00
If I was offered a bonus at the time of purchase (such as buy 10 meals and get the 11th meal free)	5.21	5.69	5.57 E	5.33	4.73	5.38	5.71	4.91	-	5.21	5.24	6.80 K
If I was rewarded with coupons or bonus meals the more I used the plan	5.01	5.94 E	5.39 E	5.27	4.43	5.38	5.48	4.23	-	5.01	5.19	6.60 K
Other	4.17	4.00	5.14 E	5.00	3.23	5.09	5.09	3.00	-	4.17	5.00	7.00

Table 18-1
 Q.11 Using a scale of 0 - 7, please indicate how well each component of your meal plan works for you.

*** SUMMARY OF MEANS (SCALE: "This component is easy to understand and/or works well for me" = 7, ... "Neutral" = 4, ... "This component is difficult to understand and/or does not work well for me" = 1) ***

BASE: Total respondents who are meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	406	124	262	2	18	358	28	7	406	-	112	254
<u>Meals (for use in the Main Dining Hall)</u>	406	124	262	2	18	358	28	7	406	-	112	254
Not Applicable	59 14.5%	5 4.0%	42 16.0% B	1 50.0%	11 61.1% BC	39 10.9%	8 28.6% F	2 28.6%	59 14.5%	-	35 31.3% L	10 3.9%
Answered	347 85.5%	119 96.0% CE	220 84.0% E	1 50.0%	7 38.9%	319 89.1% G	20 71.4%	5 71.4%	347 85.5%	-	77 68.8%	244 96.1% K
Mean	5.58	5.65	5.59 E	7.00	4.14	5.65	5.00	6.80	5.58	-	5.18	5.79 K
<u>SuperFlex (declining balance dollars associated with a meal plan and only used in dining locations on campus)</u>	406	124	262	2	18	358	28	7	406	-	112	254
Not Applicable	64 15.8%	6 4.8%	46 17.6% B	1 50.0%	11 61.1% BC	42 11.7%	10 35.7% F	1 14.3%	64 15.8%	-	32 28.6% L	16 6.3%
Answered	342 84.2%	118 95.2% CE	216 82.4% E	1 50.0%	7 38.9%	316 88.3% G	18 64.3%	6 85.7%	342 84.2%	-	80 71.4%	238 93.7% K
Mean	5.07	4.58	5.36 BE	7.00	4.00	5.09	4.89	6.67	5.07	-	5.66 L	4.91

Table 18-1
 Q.11 Using a scale of 0 - 7, please indicate how well each component of your meal plan works for you.

*** SUMMARY OF MEANS (SCALE: "This component is easy to understand and/or works well for me" = 7, ... "Neutral" = 4, ... "This component is difficult to understand and/or does not work well for me" = 1) ***

BASE: Total respondents who are meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Dining Dollars (declining balance dollars, no tax and can be used in dining locations, More Store and vending machines)</u>	406	124	262	2	18	358	28	7	406	-	112	254
Not Applicable	139 34.2%	48 38.7% E	90 34.4% E	1 50.0%	-	132 36.9%	6 21.4%	1 14.3%	139 34.2%	-	33 29.5%	100 39.4%
Answered	267 65.8%	76 61.3%	172 65.6%	1 50.0%	18 100.0% BC	226 63.1%	22 78.6%	6 85.7%	267 65.8%	-	79 70.5%	154 60.6%
Mean	4.64	3.67	4.90 B	7.00	6.11 BC	4.48	5.00	5.83	4.64	-	5.59 L	3.98
<u>Equivalencies (ability to use a meal for a retail purchase, value of meal is based on time of use [\$3 open to 11am & \$5 11am to close])</u>	406	124	262	2	18	358	28	7	406	-	112	254
Not Applicable	39 9.6%	6 4.8%	25 9.5%	1 50.0%	7 38.9% BC	25 7.0%	6 21.4%	-	39 9.6%	-	14 12.5% L	14 5.5%
Answered	367 90.4%	118 95.2% E	237 90.5% E	1 50.0%	11 61.1%	333 93.0%	22 78.6%	7 100.0%	367 90.4%	-	98 87.5%	240 94.5% K
Mean	3.77	3.79	3.73	7.00	4.00	3.73	4.14	4.57	3.77	-	3.84	3.66
<u>ABC Selections (ability to select food items from categories A, B, C in retail locations in exchange for a meal)</u>	406	124	262	2	18	358	28	7	406	-	112	254

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 18-1
 Q.11 Using a scale of 0 - 7, please indicate how well each component of your meal plan works for you.

*** SUMMARY OF MEANS (SCALE: "This component is easy to understand and/or works well for me" = 7, ... "Neutral" = 4, ... "This component is difficult to understand and/or does not work well for me" = 1) ***

BASE: Total respondents who are meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Not Applicable	14 3.4%	1 0.8%	12 4.6% BE	1 50.0%	-	10 2.8%	3 10.7%	-	14 3.4%	-	7 6.3% L	3 1.2%
Answered	392 96.6%	123 99.2% C	250 95.4%	1 50.0%	18 100.0% C	348 97.2%	25 89.3%	7 100.0%	392 96.6%	-	105 93.8%	251 98.8% K
Mean	4.45	4.11	4.60 B	7.00	4.56	4.45	4.24	5.57	4.45	-	4.60	4.36

Table 19-1
 Q.11a Considering the 'meal' component of your meal plan, which option would you find easier to use:

BASE: Total respondents who are meal plan holders

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	406	124	262	2	18	358	28	7	406	-	112	254
<u>A certain number of meals (Net)</u>	273 67.2%	90 72.6%	170 64.9%	2 100.0%	11 61.1%	246 68.7%	14 50.0%	6 85.7%	273 67.2%	-	75 67.0%	177 69.7%
Meals per Week - a certain number of meals available to use per week	173 42.6%	68 54.8% C	96 36.6%	1 50.0%	8 44.4%	160 44.7% G	4 14.3%	3 42.9%	173 42.6%	-	37 33.0%	128 50.4% K
Meals per Semester - a certain number of meals available to use during the semester	100 24.6%	22 17.7%	74 28.2% B	1 50.0%	3 16.7%	86 24.0%	10 35.7%	3 42.9%	100 24.6%	-	38 33.9% L	49 19.3%
Unlimited Access - unlimited entries into the Main Dining Hall throughout the semester	133 32.8%	34 27.4% D	92 35.1% D	-	7 38.9% D	112 31.3%	14 50.0%	1 14.3%	133 32.8%	-	37 33.0%	77 30.3%

Table 20-1
 Q.11b During a 7 day week, how many 'meals' would you like to have available as part of your meal plan?

BASE: Total respondents who would find a certain number of meals option easier to use

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	273	90	170	2	11	246	14	6	273	-	75	177
<u>Fewer than 21 (Net)</u>	145 53.1%	48 53.3%	85 50.0%	2 100.0% BC	10 90.9% BC	122 49.6%	11 78.6% F	3 50.0%	145 53.1%	-	47 62.7% L	81 45.8%
Fewer than 5	21 7.7%	5 5.6%	14 8.2%	1 50.0%	1 9.1%	12 4.9%	7 50.0% F	-	21 7.7%	-	9 12.0% L	3 1.7%
5 to 6	12 4.4%	-	8 4.7% BD	-	4 36.4% BCD	8 3.3% G	-	1 16.7%	12 4.4%	-	8 10.7% L	2 1.1%
7 to 13	24 8.8%	4 4.4% D	18 10.6% D	-	2 18.2%	21 8.5%	1 7.1%	-	24 8.8%	-	17 22.7% L	6 3.4%
14	15 5.5%	5 5.6% D	8 4.7% D	-	2 18.2%	10 4.1%	3 21.4%	-	15 5.5%	-	2 2.7%	9 5.1%
15 to 18	24 8.8%	14 15.6% CDE	10 5.9% DE	-	-	24 9.8% G	-	-	24 8.8%	-	6 8.0%	18 10.2%
19	28 10.3%	13 14.4%	13 7.6%	1 50.0%	1 9.1%	26 10.6% G	-	1 16.7%	28 10.3%	-	3 4.0%	24 13.6% K
20	21 7.7%	7 7.8% DE	14 8.2% DE	-	-	21 8.5% G	-	1 16.7%	21 7.7%	-	2 2.7%	19 10.7% K

Table 20-1
 Q.11b During a 7 day week, how many 'meals' would you like to have available as part of your meal plan?

BASE: Total respondents who would find a certain number of meals option easier to use

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
21	95 34.8%	33 36.7% DE	61 35.9% DE	-	1 9.1%	91 37.0%	3 21.4%	2 33.3%	95 34.8%	-	18 24.0%	73 41.2% K
Unlimited (Excluded from mean and median)	33 12.1%	9 10.0% DE	24 14.1% DE	-	-	33 13.4% G	-	1 16.7%	33 12.1%	-	10 13.3%	23 13.0%
Mean	16.21	17.75 CE	15.90 E	10.00	10.09	17.00 G	10.00	17.20	16.21	-	12.60	18.60 K
Median	19	19	20	10	7	20	8	20	19	-	12	20

Table 21-1
 Q.12 With regard to service hours, which of the following timeframes could be improved to better meet your needs?

BASE: Total Students

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	554	140	397	17	-	418	119	21	388	166	168	257
<u>Any of these not meeting needs (Net)</u>	433 78.2%	113 80.7%	310 78.1%	10 58.8%	-	353 84.4% G	70 58.8%	12 57.1%	331 85.3% J	102 61.4%	134 79.8%	223 86.8%
Sunday through Thursday dinner operating hours	30 5.4%	10 7.1%	18 4.5%	2 11.8%	-	21 5.0%	7 5.9%	-	20 5.2%	10 6.0%	6 3.6%	16 6.2%
Friday and Saturday dinner operating hours	45 8.1%	10 7.1%	34 8.6%	1 5.9%	-	39 9.3% G	5 4.2%	3 14.3%	32 8.2%	13 7.8%	16 9.5%	23 8.9%
Saturday and Sunday brunch operating hours	102 18.4%	18 12.9%	79 19.9% B	5 29.4%	-	90 21.5% G	7 5.9%	2 9.5%	81 20.9% J	21 12.7%	36 21.4%	56 21.8%
Late night service operating hours	167 30.1%	42 30.0% D	124 31.2% D	1 5.9%	-	140 33.5% G	26 21.8%	3 14.3%	132 34.0% J	35 21.1%	64 38.1%	77 30.0%
Monday through Friday breakfast operating hours	89 16.1%	33 23.6% CD	55 13.9%	1 5.9%	-	63 15.1%	25 21.0%	4 19.0%	66 17.0%	23 13.9%	12 7.1%	51 19.8% K
The operating hours for dinner, brunch, and late night service are meeting my needs	121 21.8%	27 19.3%	87 21.9%	7 41.2%	-	65 15.6%	49 41.2% F	9 42.9%	57 14.7%	64 38.6% I	34 20.2%	34 13.2%

Table 22-1

Q.13a You indicated that Sunday through Thursday dinner operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to visit for dinner.

BASE: Total Students who feel Sunday through Thursday dinner operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	30	10	18	2	-	21	7	-	20	10	6	16
Main Dining Hall	15 50.0%	8 80.0%	6 33.3%	1 50.0%	-	12 57.1%	2 28.6%	-	12 60.0%	3 30.0%	2 33.3%	11 68.8%
Hub Food Court	7 23.3%	1 10.0%	5 27.8%	1 50.0%	-	4 19.0%	2 28.6%	-	4 20.0%	3 30.0%	3 50.0%	1 6.3%
Terra Ve	7 23.3%	1 10.0%	6 33.3%	-	-	5 23.8%	2 28.6%	-	4 20.0%	3 30.0%	1 16.7%	4 25.0%
Starbucks	1 3.3%	-	1 5.6%	-	-	-	1 14.3%	-	-	1 10.0%	-	-

Table 23-1
Q.13a1 What is your preferred closing hour for dinner?

BASE: Total Students who feel Sunday through Thursday dinner operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	30	10	18	2	-	21	7	-	20	10	6	16
7:30 p.m.	1 3.3%	-	-	1 50.0%	-	-	-	-	-	1 10.0%	1 16.7%	-
8:00 p.m.	1 3.3%	-	1 5.6%	-	-	1 4.8%	-	-	1 5.0%	-	-	1 6.3%
8:30 p.m.	2 6.7%	1 10.0%	1 5.6%	-	-	2 9.5%	-	-	2 10.0%	-	1 16.7%	1 6.3%
9:00 p.m.	5 16.7%	3 30.0%	2 11.1%	-	-	4 19.0%	1 14.3%	-	4 20.0%	1 10.0%	-	4 25.0% K
9:30 p.m.	2 6.7%	-	2 11.1%	-	-	2 9.5%	-	-	1 5.0%	1 10.0%	1 16.7%	1 6.3%
10:00 p.m.	9 30.0%	3 30.0%	5 27.8%	1 50.0%	-	5 23.8%	3 42.9%	-	6 30.0%	3 30.0%	-	5 31.3% K
10:30 p.m.	10 33.3%	3 30.0%	7 38.9% D	-	-	7 33.3%	3 42.9%	-	6 30.0%	4 40.0%	3 50.0%	4 25.0%

Table 24-1

Q.13b You indicated that Friday and Saturday dinner operating hours are not meeting your needs. Please indicate the dining venue you would most prefer visit for dinner.

BASE: Total Students who feel Friday and Saturday dinner operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	45	10	34	1	-	39	5	3	32	13	16	23
Terra Ve	19 42.2%	6 60.0% D	13 38.2% D	-	-	18 46.2%	1 20.0%	-	15 46.9%	4 30.8%	7 43.8%	11 47.8%
Hub Food Court	15 33.3%	1 10.0%	14 41.2% BD	-	-	11 28.2%	4 80.0% F	2 66.7%	8 25.0%	7 53.8%	5 31.3%	6 26.1%
Main Dining Hall	7 15.6%	2 20.0%	5 14.7% D	-	-	7 17.9% G	-	-	6 18.8%	1 7.7%	2 12.5%	5 21.7%
Starbucks	4 8.9%	1 10.0%	2 5.9%	1 100.0% BC	-	3 7.7%	-	1 33.3%	3 9.4%	1 7.7%	2 12.5%	1 4.3%

Table 25-1
Q.13b1 What is your preferred closing hour for dinner?

BASE: Total Students who feel Friday and Saturday dinner operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	45	10	34	1	-	39	5	3	32	13	16	23
Before 7:00 p.m.	1 2.2%	-	1 2.9%	-	-	1 2.6%	-	-	1 3.1%	-	-	1 4.3%
7:00 p.m.	1 2.2%	-	1 2.9%	-	-	1 2.6%	-	-	1 3.1%	-	-	1 4.3%
7:30 p.m.	1 2.2%	-	1 2.9%	-	-	-	1 20.0%	-	-	1 7.7%	-	-
8:00 p.m.	2 4.4%	-	2 5.9%	-	-	2 5.1%	-	-	2 6.3%	-	-	2 8.7%
9:00 p.m.	13 28.9%	3 30.0%	10 29.4% D	-	-	11 28.2%	2 40.0%	1 33.3%	10 31.3%	3 23.1%	3 18.8%	8 34.8%
9:30 p.m.	2 4.4%	1 10.0%	1 2.9%	-	-	2 5.1%	-	-	1 3.1%	1 7.7%	-	2 8.7%
10:00 p.m.	9 20.0%	1 10.0%	8 23.5% D	-	-	9 23.1% G	-	-	7 21.9%	2 15.4%	4 25.0%	5 21.7%
10:30 p.m.	16 35.6%	5 50.0%	10 29.4%	1 100.0% BC	-	13 33.3%	2 40.0%	2 66.7%	10 31.3%	6 46.2%	9 56.3% L	4 17.4%

Table 26-1

Q.13c You indicated that Saturday and Sunday brunch operating hours are not meeting your needs. Please indicate the dining venue you would most prefer visit for brunch.

BASE: Total Students who feel Saturday and Sunday brunch operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	102	18	79	5	-	90	7	2	81	21	36	56
Hub Food Court	35 34.3%	4 22.2%	27 34.2%	4 80.0%	-	28 31.1%	3 42.9%	1 50.0%	23 28.4%	12 57.1%	20 55.6%	9 16.1%
Terra Ve	29 28.4%	10 55.6%	19 24.1%	-	-	25 27.8%	4 57.1%	1 50.0%	24 29.6%	5 23.8%	6 16.7%	19 33.9%
Main Dining Hall	21 20.6%	3 16.7%	18 22.8%	-	-	21 23.3%	-	-	19 23.5%	2 9.5%	5 13.9%	16 28.6%
Starbucks	17 16.7%	1 5.6%	15 19.0%	1 20.0%	-	16 17.8%	-	-	15 18.5%	2 9.5%	5 13.9%	12 21.4%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 27-1
Q.13c1 What is your preferred opening hour for brunch?

BASE: Total Students who feel Saturday and Sunday brunch operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	102	18	79	5	-	90	7	2	81	21	36	56
Before 8:00 a.m.	7 6.9%	1 5.6%	6 7.6% D	-	-	7 7.8% G	-	-	5 6.2%	2 9.5%	4 11.1%	3 5.4%
8:00 a.m.	27 26.5%	3 16.7%	24 30.4% D	-	-	25 27.8%	2 28.6%	1 50.0%	23 28.4%	4 19.0%	10 27.8%	15 26.8%
8:30 a.m.	6 5.9%	1 5.6%	5 6.3% D	-	-	5 5.6%	1 14.3%	-	5 6.2%	1 4.8%	2 5.6%	3 5.4%
9:00 a.m.	14 13.7%	-	10 12.7% B	4 80.0% BC	-	9 10.0%	1 14.3%	-	8 9.9%	6 28.6%	8 22.2% L	3 5.4%
9:30 a.m.	5 4.9%	1 5.6%	4 5.1% D	-	-	5 5.6% G	-	-	5 6.2% J	-	1 2.8%	4 7.1%
10:00 a.m.	14 13.7%	4 22.2% D	10 12.7% D	-	-	13 14.4%	1 14.3%	-	12 14.8%	2 9.5%	4 11.1%	9 16.1%
10:30 a.m.	7 6.9%	1 5.6%	5 6.3%	1 20.0%	-	5 5.6%	1 14.3%	-	5 6.2%	2 9.5%	-	5 8.9% K
11:00 a.m.	12 11.8%	3 16.7%	9 11.4% D	-	-	11 12.2%	1 14.3%	1 50.0%	9 11.1%	3 14.3%	3 8.3%	8 14.3%

Table 27-1
 Q.13c1 What is your preferred opening hour for brunch?

BASE: Total Students who feel Saturday and Sunday brunch operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
11:30 a.m.	1 1.0%	1 5.6%	-	-	-	1 1.1%	-	-	1 1.2%	-	-	1 1.8%
12 Noon	7 6.9%	3 16.7%	4 5.1% D	-	-	7 7.8% G	-	-	6 7.4%	1 4.8%	3 8.3%	4 7.1%
After 12 Noon	2 2.0%	-	2 2.5%	-	-	2 2.2%	-	-	2 2.5%	-	1 2.8%	1 1.8%

Table 28-1
Q.13c2 What is your preferred closing hour for brunch?

BASE: Total Students who feel Saturday and Sunday brunch operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	102	18	79	5	-	90	7	2	81	21	36	56
Before 1:00 p.m.	11 10.8%	5 27.8%	5 6.3%	1 20.0%	-	9 10.0%	1 14.3%	-	10 12.3%	1 4.8%	1 2.8%	8 14.3% K
1:00 p.m.	10 9.8%	2 11.1%	7 8.9%	1 20.0%	-	8 8.9%	1 14.3%	-	8 9.9%	2 9.5%	3 8.3%	6 10.7%
1:30 p.m.	4 3.9%	1 5.6%	3 3.8%	-	-	3 3.3%	1 14.3%	-	4 4.9% J	-	1 2.8%	2 3.6%
2:00 p.m.	25 24.5%	-	23 29.1% B	2 40.0%	-	23 25.6% G	-	-	18 22.2%	7 33.3%	13 36.1%	11 19.6%
2:30 p.m.	8 7.8%	1 5.6%	7 8.9% D	-	-	8 8.9% G	-	1 50.0%	7 8.6%	1 4.8%	3 8.3%	5 8.9%
3:00 p.m.	20 19.6%	5 27.8% D	15 19.0% D	-	-	19 21.1%	1 14.3%	-	16 19.8%	4 19.0%	7 19.4%	12 21.4%
After 3:00 p.m.	24 23.5%	4 22.2%	19 24.1%	1 20.0%	-	20 22.2%	3 42.9%	1 50.0%	18 22.2%	6 28.6%	8 22.2%	12 21.4%

Table 29-1

Q.13d You indicated that the late night service operating hours are not meeting your needs. Please indicate the dining venue you would most prefer visit for late night service.

BASE: Total Students who feel Late night service operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	167	42	124	1	-	140	26	3	132	35	64	77
Hub Food Court	82 49.1%	17 40.5%	64 51.6%	1 100.0%	-	71 50.7%	10 38.5%	3 100.0%	63 47.7%	19 54.3%	43 67.2%	29 37.7%
Terra Ve	41 24.6%	12 28.6%	29 23.4%	-	-	36 25.7%	5 19.2%	-	34 25.8%	7 20.0%	11 17.2%	25 32.5%
Main Dining Hall	26 15.6%	8 19.0%	18 14.5%	-	-	21 15.0%	5 19.2%	-	25 18.9%	1 2.9%	4 6.3%	17 22.1%
Starbucks	18 10.8%	5 11.9%	13 10.5%	-	-	12 8.6%	6 23.1%	-	10 7.6%	8 22.9%	6 9.4%	6 7.8%

Significance tested at the 95% confidence level. Columns tested: B/C/D/E, F/G, I/J, K/L

Table 30-1
Q.13d1 What is your preferred opening hour for late night service?

BASE: Total Students who feel Late night service operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	167	42	124	1	-	140	26	3	132	35	64	77
Before 7:00 p.m.	28 16.8%	10 23.8% D	18 14.5% D	-	-	25 17.9%	3 11.5%	-	25 18.9%	3 8.6%	10 15.6%	15 19.5%
7:00 p.m.	17 10.2%	5 11.9% D	12 9.7% D	-	-	14 10.0%	3 11.5%	1 33.3%	15 11.4%	2 5.7%	5 7.8%	9 11.7%
7:30 p.m.	2 1.2%	-	2 1.6%	-	-	1 0.7%	1 3.8%	-	1 0.8%	1 2.9%	-	1 1.3%
8:00 p.m.	24 14.4%	5 11.9% D	19 15.3% D	-	-	23 16.4% G	1 3.8%	-	21 15.9%	3 8.6%	8 12.5%	15 19.5%
8:30 p.m.	4 2.4%	1 2.4%	3 2.4%	-	-	3 2.1%	1 3.8%	-	3 2.3%	1 2.9%	1 1.6%	2 2.6%
9:00 p.m.	23 13.8%	6 14.3%	16 12.9%	1 100.0% BC	-	18 12.9%	4 15.4%	1 33.3%	18 13.6%	5 14.3%	8 12.5%	11 14.3%
9:30 p.m.	2 1.2%	-	2 1.6%	-	-	-	2 7.7%	-	1 0.8%	1 2.9%	-	-
10:00 p.m.	16 9.6%	1 2.4%	15 12.1% BD	-	-	12 8.6%	4 15.4%	1 33.3%	12 9.1%	4 11.4%	6 9.4%	6 7.8%
10:30 p.m.	2 1.2%	-	2 1.6%	-	-	2 1.4%	-	-	2 1.5%	-	1 1.6%	1 1.3%

Table 30-1
Q.13d1 What is your preferred opening hour for late night service?

BASE: Total Students who feel Late night service operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
11:00 p.m.	5 3.0%	2 4.8%	3 2.4%	-	-	4 2.9%	1 3.8%	-	4 3.0%	1 2.9%	1 1.6%	3 3.9%
After 11:00 p.m.	44 26.3%	12 28.6%	32 25.8%	-	-	38 27.1%	6 23.1%	-	30 22.7%	14 40.0%	24 37.5%	14 18.2%

Table 31-1
Q.13d2 What is your preferred closing hour for late night service?

BASE: Total Students who feel Late night service operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	167	42	124	1	-	140	26	3	132	35	64	77
Before 10:00 p.m.	1 0.6%	1 2.4%	-	-	-	1 0.7%	-	-	1 0.8%	-	-	1 1.3%
10:00 p.m.	5 3.0%	2 4.8%	3 2.4%	-	-	4 2.9%	1 3.8%	-	5 3.8%	-	-	4 5.2% K
10:30 p.m.	3 1.8%	-	3 2.4%	-	-	2 1.4%	1 3.8%	-	3 2.3%	-	-	2 2.6%
11:00 p.m.	4 2.4%	1 2.4%	3 2.4%	-	-	3 2.1%	1 3.8%	-	3 2.3%	1 2.9%	1 1.6%	2 2.6%
11:30 p.m.	3 1.8%	1 2.4%	2 1.6%	-	-	3 2.1%	-	-	3 2.3%	-	-	3 3.9%
Midnight	18 10.8%	3 7.1%	15 12.1% D	-	-	13 9.3%	5 19.2%	-	11 8.3%	7 20.0%	7 10.9%	6 7.8%
12:30 a.m.	6 3.6%	3 7.1%	3 2.4%	-	-	5 3.6%	1 3.8%	-	4 3.0%	2 5.7%	3 4.7%	2 2.6%
1:00 a.m.	17 10.2%	5 11.9%	11 8.9%	1 100.0% BC	-	14 10.0%	2 7.7%	-	15 11.4%	2 5.7%	6 9.4%	9 11.7%
1:30 a.m.	7 4.2%	2 4.8%	5 4.0% D	-	-	7 5.0% G	-	-	7 5.3% J	-	4 6.3%	3 3.9%

Table 31-1
 Q.13d2 What is your preferred closing hour for late night service?

BASE: Total Students who feel Late night service operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
2:00 a.m.	45 26.9%	9 21.4% D	36 29.0% D	-	-	40 28.6%	5 19.2%	-	35 26.5%	10 28.6%	17 26.6%	23 29.9%
After 2:00 a.m.	58 34.7%	15 35.7% D	43 34.7% D	-	-	48 34.3%	10 38.5%	3 100.0%	45 34.1%	13 37.1%	26 40.6%	22 28.6%

Table 32-1

Q.13e You indicated that the Monday – Friday breakfast operating hours are not meeting your needs. Please indicate the dining venue you would most prefer to patronize for breakfast.

BASE: Total Students who feel Monday - Friday breakfast operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	89	33	55	1	-	63	25	4	66	23	12	51
Main Dining Hall	39 43.8%	20 60.6% CD	19 34.5% D	-	-	36 57.1% G	3 12.0%	2 50.0%	37 56.1% J	2 8.7%	2 16.7%	34 66.7% K
Hub Food Court	31 34.8%	12 36.4%	18 32.7%	1 100.0% BC	-	19 30.2%	11 44.0%	-	21 31.8%	10 43.5%	7 58.3% L	12 23.5%
Terra Ve	11 12.4%	-	11 20.0% BD	-	-	2 3.2%	9 36.0% F	2 50.0%	4 6.1%	7 30.4% I	-	2 3.9%
Starbucks	8 9.0%	1 3.0%	7 12.7% D	-	-	6 9.5%	2 8.0%	-	4 6.1%	4 17.4%	3 25.0%	3 5.9%

Table 33-1
Q.13e1 What is your preferred opening hour for breakfast?

BASE: Total Students who feel Monday - Friday breakfast operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	89	33	55	1	-	63	25	4	66	23	12	51
Before 7:00 a.m.	5 5.6%	1 3.0%	4 7.3% D	-	-	1 1.6%	4 16.0%	2 50.0%	2 3.0%	3 13.0%	1 8.3%	-
7:00 a.m.	26 29.2%	7 21.2% D	19 34.5% D	-	-	19 30.2%	7 28.0%	-	20 30.3%	6 26.1%	4 33.3%	15 29.4%
7:30 a.m.	14 15.7%	7 21.2%	6 10.9%	1 100.0% BC	-	8 12.7%	5 20.0%	-	9 13.6%	5 21.7%	1 8.3%	7 13.7%
8:00 a.m.	19 21.3%	7 21.2% D	12 21.8% D	-	-	16 25.4%	3 12.0%	-	15 22.7%	4 17.4%	5 41.7%	11 21.6%
8:30 a.m.	2 2.2%	-	2 3.6%	-	-	1 1.6%	1 4.0%	-	1 1.5%	1 4.3%	-	1 2.0%
9:00 a.m.	7 7.9%	5 15.2% D	2 3.6%	-	-	6 9.5%	1 4.0%	1 25.0%	6 9.1%	1 4.3%	-	6 11.8% K
9:30 a.m.	5 5.6%	1 3.0%	4 7.3% D	-	-	4 6.3%	1 4.0%	1 25.0%	4 6.1%	1 4.3%	-	4 7.8% K
10:00 a.m.	4 4.5%	1 3.0%	3 5.5%	-	-	3 4.8%	1 4.0%	-	3 4.5%	1 4.3%	-	3 5.9%

Table 33-1
 Q.13e1 What is your preferred opening hour for breakfast?

BASE: Total Students who feel Monday - Friday breakfast operating hours are not meeting their needs

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
10:30 a.m.	7 7.9%	4 12.1% D	3 5.5%	-	-	5 7.9%	2 8.0%	-	6 9.1%	1 4.3%	1 8.3%	4 7.8%

Table 34-1
 Q.14 If Dining Services were to add/replace retail eateries on campus, which types of eateries would you most prefer?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
<u>Any of these (Net)</u>	658 95.2%	136 97.1%	376 94.7%	17 100.0%	129 94.2%	401 95.9%	111 93.3%	59 93.7%	388 95.6%	270 94.7%	167 95.4%	250 96.5%
Salad/Soup	234 33.9%	46 32.9%	119 30.0%	5 29.4%	64 46.7%	121 28.9%	44 37.0%	30 47.6%	120 29.6%	114 40.0%	54 30.9%	74 28.6%
Sandwiches (Subs, Deli-style, Wraps, etc.)	125 18.1%	24 17.1%	66 16.6%	3 17.6%	32 23.4%	65 15.6%	25 21.0%	15 23.8%	69 17.0%	56 19.6%	22 12.6%	46 17.8%
American Food (Mac n' Cheese, Hot Dogs, French Fries)	48 6.9%	14 10.0%	29 7.3%	-	5 3.6%	33 7.9%	10 8.4%	2 3.2%	35 8.6%	13 4.6%	9 5.1%	25 9.7%
Hamburgers and Grilled Sandwiches	60 8.7%	11 7.9%	33 8.3%	3 17.6%	13 9.5%	35 8.4%	9 7.6%	7 11.1%	37 9.1%	23 8.1%	16 9.1%	22 8.5%
Mexican Food	95 13.7%	27 19.3%	43 10.8%	1 5.9%	24 17.5%	52 12.4%	18 15.1%	7 11.1%	50 12.3%	45 15.8%	28 16.0%	28 10.8%
Sushi/Japanese Food	115 16.6%	26 18.6%	67 16.9%	3 17.6%	19 13.9%	80 19.1%	13 10.9%	10 15.9%	72 17.7%	43 15.1%	29 16.6%	53 20.5%
Pizza/Italian	80 11.6%	18 12.9%	51 12.8%	1 5.9%	10 7.3%	57 13.6%	12 10.1%	5 7.9%	57 14.0%	23 8.1%	21 12.0%	37 14.3%

Table 34-1
 Q.14 If Dining Services were to add/replace retail eateries on campus, which types of eateries would you most prefer?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Chicken	71 10.3%	18 12.9% E	44 11.1% E	1 5.9%	8 5.8%	46 11.0%	16 13.4%	4 6.3%	46 11.3%	25 8.8%	17 9.7%	32 12.4%
Chinese Food	215 31.1%	54 38.6% E	126 31.7% E	6 35.3%	29 21.2%	153 36.6% G	27 22.7%	12 19.0%	141 34.7% J	74 26.0%	55 31.4%	101 39.0%
Coffee and Tea	62 9.0%	11 7.9%	37 9.3%	4 23.5%	10 7.3%	36 8.6%	12 10.1%	6 9.5%	34 8.4%	28 9.8%	18 10.3%	19 7.3%
Thai Food	181 26.2%	33 23.6%	108 27.2%	5 29.4%	35 25.5%	112 26.8%	29 24.4%	14 22.2%	108 26.6%	73 25.6%	44 25.1%	71 27.4%
Middle Eastern Food	86 12.4%	13 9.3%	46 11.6%	2 11.8%	25 18.2% B	41 9.8%	18 15.1%	11 17.5%	41 10.1%	45 15.8% I	16 9.1%	25 9.7%
Smoothie/Juice/Ice Cream	64 9.3%	19 13.6%	35 8.8%	1 5.9%	9 6.6%	43 10.3%	11 9.2%	3 4.8%	38 9.4%	26 9.1%	18 10.3%	27 10.4%
Indian Food	124 17.9%	21 15.0%	78 19.6%	4 23.5%	21 15.3%	78 18.7%	21 17.6%	12 19.0%	75 18.5%	49 17.2%	35 20.0%	45 17.4%
Vegan/Vegetarian	128 18.5%	21 15.0%	83 20.9%	2 11.8%	22 16.1%	82 19.6%	22 18.5%	12 19.0%	76 18.7%	52 18.2%	36 20.6%	49 18.9%
Mediterranean Food	138 20.0%	18 12.9%	70 17.6%	6 35.3%	44 32.1% BC	66 15.8%	22 18.5%	18 28.6%	63 15.5%	75 26.3% I	41 23.4% L	29 11.2%
Other Category	32 4.6%	8 5.7%	19 4.8%	1 5.9%	4 2.9%	25 6.0% G	2 1.7%	2 3.2%	27 6.7% J	5 1.8%	9 5.1%	18 6.9%

Table 34-1
 Q.14 If Dining Services were to add/replace retail eateries on campus, which types of eateries would you most prefer?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Don't know/Not applicable	12 1.7%	3 2.1%	7 1.8% D	-	2 1.5%	7 1.7%	3 2.5%	2 3.2%	6 1.5%	6 2.1%	3 1.7%	4 1.5%
I don't think it is necessary to add more eateries to campus	21 3.0%	1 0.7%	14 3.5% BD	-	6 4.4% D	10 2.4%	5 4.2%	2 3.2%	12 3.0%	9 3.2%	5 2.9%	5 1.9%

Table 35-1
 Q.15 What can Dining Services change or improve to compare more favorably with other food options available to you?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
<u>Total</u>	691	140	397	17	137	418	119	63	406	285	175	259
Food quality and preparation	184 26.6%	27 19.3%	107 27.0%	5 29.4%	45 32.8% B	104 24.9%	30 25.2%	19 30.2%	100 24.6%	84 29.5%	46 26.3%	63 24.3%
Price/value	179 25.9%	28 20.0%	110 27.7%	6 35.3%	35 25.5%	92 22.0%	46 38.7% F	24 38.1%	78 19.2%	101 35.4% I	52 29.7% L	44 17.0%
Offering healthier options	165 23.9%	30 21.4%	104 26.2%	3 17.6%	28 20.4%	107 25.6%	27 22.7%	15 23.8%	104 25.6%	61 21.4%	44 25.1%	67 25.9%
Food variety and selection	148 21.4%	32 22.9%	66 16.6%	2 11.8%	48 35.0% BCD	74 17.7%	24 20.2%	16 25.4%	79 19.5%	69 24.2%	32 18.3%	49 18.9%
Additional Late Night dining options	115 16.6%	27 19.3% E	79 19.9% E	2 11.8%	7 5.1%	92 22.0% G	14 11.8%	5 7.9%	88 21.7% J	27 9.5%	43 24.6%	52 20.1%
Meal plan structure and/or use policies	97 14.0%	27 19.3% E	55 13.9%	3 17.6%	12 8.8%	72 17.2% G	10 8.4%	6 9.5%	70 17.2% J	27 9.5%	24 13.7%	50 19.3%
Weekend hours of operation	88 12.7%	27 19.3% E	56 14.1% E	2 11.8%	3 2.2%	79 18.9% G	4 3.4%	3 4.8%	76 18.7% J	12 4.2%	23 13.1%	57 22.0% K
Vegetarian/Vegan options or stations	61 8.8%	8 5.7% D	41 10.3% D	-	12 8.8% D	39 9.3%	10 8.4%	4 6.3%	38 9.4%	23 8.1%	18 10.3%	22 8.5%

Table 35-1
 Q.15 What can Dining Services change or improve to compare more favorably with other food options available to you?

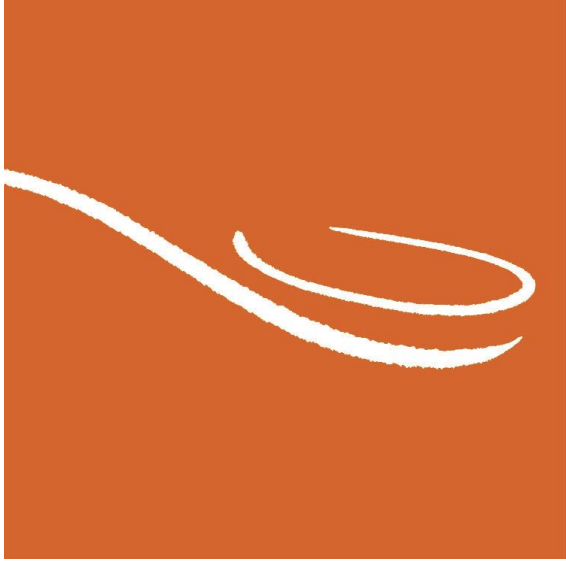
BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Service speed	51 7.4%	7 5.0%	27 6.8%	2 11.8%	15 10.9%	21 5.0%	13 10.9%	6 9.5%	20 4.9%	31 10.9%	8 4.6%	13 5.0%
Weekday evening hours of operation	42 6.1%	22 15.7% CDE	19 4.8% DE	-	1 0.7%	35 8.4%	6 5.0%	2 3.2%	37 9.1% J	5 1.8%	9 5.1%	26 10.0%
Access options (on-line ordering, delivery, etc.)	41 5.9%	8 5.7% D	18 4.5% D	-	15 10.9% CD	20 4.8%	6 5.0%	3 4.8%	20 4.9%	21 7.4%	7 4.0%	14 5.4%
Sustainable practices	32 4.6%	4 2.9%	19 4.8%	1 5.9%	8 5.8%	17 4.1%	6 5.0%	4 6.3%	13 3.2%	19 6.7% I	9 5.1%	9 3.5%
Nutritional information	26 3.8%	5 3.6%	14 3.5%	1 5.9%	6 4.4%	14 3.3%	5 4.2%	5 7.9%	11 2.7%	15 5.3%	6 3.4%	8 3.1%
Quality of customer service	24 3.5%	7 5.0%	14 3.5%	1 5.9%	2 1.5%	12 2.9%	9 7.6%	1 1.6%	13 3.2%	11 3.9%	5 2.9%	8 3.1%
More convenient dining locations	20 2.9%	-	9 2.3% B	1 5.9%	10 7.3% BC	5 1.2%	4 3.4%	6 9.5%	10 2.5%	10 3.5%	3 1.7%	2 0.8%
Allergen-free stations	15 2.2%	1 0.7%	12 3.0% BD	-	2 1.5%	9 2.2%	4 3.4%	2 3.2%	10 2.5%	5 1.8%	6 3.4%	3 1.2%
Seating availability	8 1.2%	-	5 1.3% B	1 5.9%	2 1.5%	3 0.7%	2 1.7%	-	4 1.0%	4 1.4%	1 0.6%	2 0.8%

Table 35-1
 Q.15 What can Dining Services change or improve to compare more favorably with other food options available to you?

BASE: Total respondents

	Total Res-pondents (A)	First Year Students (B)	Soph./ Junior/ Senior/ 5th Yr. (C)	Grad/ Prof. Students (D)	Faculty /Staff (E)	Under-grad On Campus (F)	Under-grad Off Campus (G)	Lunch Brown Baggers (H)	Meal Plan Holders (I)	Non Meal Plan Holders (J)	Apartment Residents (K)	Residence Hall Residents (L)
Residential Dining program and/or services	7 1.0%	1 0.7%	3 0.8%	-	3 2.2%	3 0.7%	1 0.8%	1 1.6%	5 1.2%	2 0.7%	2 1.1%	3 1.2%
Dining environment	7 1.0%	1 0.7%	1 0.3%	-	5 3.6% CD	2 0.5%	-	-	3 0.7%	4 1.4%	-	2 0.8%
Other	14 2.0%	4 2.9% D	6 1.5% D	-	4 2.9% D	6 1.4%	4 3.4%	1 1.6%	4 1.0%	10 3.5% I	2 1.1%	4 1.5%



APPENDIX C. VERBATIM COMMENTS

Q5. What do you typically do for a meal: Other responses

I don't have a meal plan but often get snacks and drinks from the hub.

There is very little that I can get from a vending machine. I wish that I could get food delivered to the gym.

I try to save money where I can, and eat on campus occasionally as a treat

personal preference

I follow a strict vegan diet.

Provides a break from my studio if necessary

I don't bring my mid-day meal from home



Q10. Please indicate how each of the following factors would influence your decision to purchase a small, prepaid meal plan: Other responses

ALL AROUND CHEAPER MEAL PLANS.

Ability to eat in dining hall at same price as residents

if the meal plan included the salad bar

I eat on campus only when I'm starving, because in general the food is SO bad! I don't mind a piece of pizza/fruit at the hub but the main reason I don't get a meal plan is because I'd much rather make my own healthy food

if dairy free options for people with food allergies was more available

Meal plan pricing is not an issue for me, but it is difficult to hear of other students having a difficult time with affording a meal plan. Wondering how to improve this situation...

no restrictions on where you can eat like shall

If Meal plans were available to staff

Staff discounting

I use only dining dollars because it rolls over and is declining balance.

The food would have to be better quality.

If the food was better. It's really quite bad.

I mainly eat salad bar or sushi. It would have to make sense with both choices.

If Chartwells had more transparency and students were able to know where our food comes from

Healthier eating options and more open dining hours

Discounted More \$ to use for food purchase only not tied to a plan or meal

Quality!

If the food was worth paying for.

I'm faculty. I wouldn't buy a meal plan.

I do not use the meal plan I think it is not accommodating to commuters

If I choose a plan by days (such as only every Monday's lunch.)

healthy organic food



Q10. Please indicate how each of the following factors would influence your decision to purchase a small, prepaid meal plan: Other responses If it wasn't so greedy.

different plans for commuters

If the quality of the food were better, I'd consider a meal plan

Am staff

If I could use at Terra Ve, my fav dining place:)

I haven't looked into meal plans at all. I do purchase dining dollars and that works for me.

staff

If money was refunded if meals were unused

if meal plans could be shared/sent between friends or purchase family members, in their accounts

If i could pay for meals with the 5\$ thing rather than paying 7\$ for a coffee and sandwich at the hub i would definitely do it

I have guests who are NOT Purchase students, so I like to buy them guest meals--without extra time cooking

If the food was actually decent FOOD

Cheaper meal plan, healthier food.

To expensive

If there was a plan with just flex

No 3 dollar meals in the morning, thats a joke

That I was getting charged the actual amount of money that x amount of meals would cost, rather than getting overcharged.

If meals weren't \$3



Q16. Comment further on how Dining Services can improve:

Access options (on-line ordering, delivery, etc.)

Faculty/Staff/Administrator

As a staff member who typically wants to eat lunch at prime time, it would be great to have the option of on-line ordering and pick up. Typically the line at the HUB is long at lunch time and if you are in between meetings, can be frustrating.

Online point of sale with deliver combined would be great.

A delivery service would be fantastic, but probably unrealistic.

It would be great to order online for pick up

To be able to order you food online, and just be able to pick it up and go would save so much time when you have a short lunch break. If you go to Terra VE or the HUB from 12-1, you can wait on a line for 20 minutes to get food. If your lunch is just 30 min, it gives you 10 minutes to eat. Online ordering and a special crew of people just preparing online orders for pick up would save some people alot of

Having a delivery option with little to no cost would be very convenient some days.

It is not a service I expect, but on-line ordering and delivery (especially from Starbucks, since I don't always have the time to take the walk) would be a great additional service.

Maybe staff can preorder menu items online and have a pick up service? Provided that meals are not prepared too far in advance if the online order is placed.

There are times when I would love a latte from starbucks, but it's too far when I have meetings. Delivery would be great, and I'd be willing to even pay a bit extra for that service.

Since I doubt that Dribbles would be re-activated, if food could be delivered at a reasonable price it could help me and others like me be able to get dining options

I have no complaints. The only survey forces you to choose two options. I don't dine on campus that much because I live off campus.

Undergrad Off Campus

I think online ordering should be available because it will make things easier for someone to pick up food during a class break, as opposed to having to wait on line

Online ordering would be helpful.

The wait time is short, which I'm happy with. However, I would enjoy being able to pre-order through a mobile application or online ordering system(shoot for the stars!).

Would be nice to order online so gives more time to eat between classes since lines are so long at noon.



Q16. Comment further on how Dining Services can improve:

Access options (on-line ordering, delivery, etc.)

Undergrad Off Campus

I would absolutely love an app for our restaurants, especially when its midterms/finals and I'm in the library most of the time. It would be great to be able to pick something up already made, especially at Terra Ve, which gets busy/crowded. Delivery would be unnecessary, but nice.

Undergrad On Campus

It would be really cool to have a delivery service and online ordering. It would make it easier during stressful times like finals and when you're sick.

The Hub should deliver!

We don't currently have any of these options but a PANERA style ordering on line for pickup would be great!!

The lines in the Hub are often so long I will leave and not eat for that meal.

Being able to order on-line would help greatly, especially for students who are running from one class to another. It would great if there were an app that would allow students to order their meal early in the morning or as they're exiting a class so that it is ready by the time they get to wherever they are going (The Hub, Terra Ve, Starbucks). This would cut down waiting times.

I would like D hall to be open 'on the go'.

Will be quicker and easier for students who need to grab something quick and get to class on time

It would be nice to be able to re-order items. It would help students that have little time in between classes or rehearsals.

A delivery service would be great for when it's cold or when students are stuck inside sick or studying. Online ordering would allow for a pick-up service, which would shorten lines and reduce wait time inside of the dining areas.

I think online ordering and delivery are fantastic services that this school should give a try.

It would be great to be able to order food online

For example, if you are sick but still need food, there should be an option to have meals sent to the room.

If there was a delivery service, it'd be very convenient for students.

We don't have it but it'd be very convenient for students who don't have that much time to wait in long lines at the hub or are sick/injured which causes inconvenience to get to the hub or dining hall, terra ve etc. Especially in the winter.



Q16. Comment further on how Dining Services can improve:

Access options (on-line ordering, delivery, etc.)

Undergrad On Campus

On-line ordering would certainly free up time between classes if I'm in a short time window.

Additional Late Night dining options

Faculty/Staff/Administrator

Sometimes I am on campus late for a late-night program and find it frustrating that I cannot get a hot cup of tea and some fruit or a granola bar anywhere on campus once the Hub closes. Even a 24-hour fancy vending machine that has quick to-go options as well as a way to serve hot tea/coffee would be amazing.

The staff are great and truly family orientated. I just wish there were more options after 8PM. Like Nathan's and Ice Cream at the Hub.

Need more gathering places for students for late night meals.

Have D Hall opened until 2:00am every night.

Graduate/Professional student

If I miss the end of service in the dining hall due to a class, the only option that appeals to me is Sono, but that isn't always open.

Undergrad Off Campus

Be open in the late evening hours, especially on the weekends.

Late night should have more options

It would be nice if Terra Ve was open at least until 11pm. Sometimes the hub doesn't have what I'm in the mood for past 8pm and since I only occasionally eat late there I don't complain too much when I have to settle for what's still offered

Have Terra Ve be opened for longer hours.

As a theatre major, I often don't get out of rehearsals until 10pm. At that point, there's really not much for me to choose from to eat and so I often end up getting dried out popcorn chicken or fries or something else that is unhealthy and unsatisfying. I'd really like to see a little something extra since eating after 10pm is such a regular thing for me

Sono policy's are horrible. Also, when the sandwich place runs out of chips, you should be able to get a bag of chips as part of your abc meal, otherwise your just being cheated.

Undergrad On Campus

There is no late night dining options after 12am on weekdays

Could have higher quality foods and more options



Q16. Comment further on how Dining Services can improve:

Additional Late Night dining options

Undergrad On Campus

Starbucks should be available until at least 2:00.

Stations like Nathan's, Smoothie and Zona's should be open later. We should use the space open on Fort as another eaterie...I favor Panera Bread!

Nathan's closes too early to get to use it half the time

Especially closer to midterms and finals, it would be better if the four dining options that we have were open later during the week. Weekend hours are fine as

PLEASE EXTEND HUB HOURS.

Being open later.

Make 16 oz milkshakes at Freshens a C on the ABC plan.

I know the Hub is open late but most services in the hub close early. It would be nice to have more options for late night services

Closing at 12 is way to early !

Terra Ve should had better late night options along with D-hall. D-Hall is not open at convenient times according to most students class schedules. Terra Ve is not open enough.

Extend the time in which places such as the Hub or Terra Ve are open. For the Hub, specifically, maybe to 3 a.m. for those who are working late at night.

There is no food available for late night study sessions closing at 12 is lame

Sometime I would like to have a cooked meal instead of fast foods late at nights. Can we have some cooked food at the hub at late nights?

n/a

Keep the Hub open until something like 3:00 AM. Maybe even just 2:00 AM. You never know when the 'munchies' will set in.

Both the Main Dining Hall and Terra Ve close very early (8pm) which can be inconvenient when wanting more selection at a later time. In addition, while those two locations are closed, the hub closes several stations at 8pm, and you are left getting either a sandwich or pizza. I always end up going to Starbucks and getting a drink because its not worth it to walk from the fort there to get very few options that late.

Sometimes if I have a lot of work to do and I want to take a break and pick up food, I would like to have a late night option open.

Have more venue or options open later.



Q16. Comment further on how Dining Services can improve:

Additional Late Night dining options

Undergrad On Campus

All of the 'healthy' options on campus (which aren't necessarily healthy) have absolutely ridiculous hours. It's almost impossible to get there

The Hub during finals week should have a late hours option for those who are up all night and need any food

Sometimes I am working late in the VA and when I get hungry between 12 and 7 there is not much to rely on for food than the vending machines which I definitely do not prefer. If there was a way for pre-packaged and refrigerated foods to be available somewhere on campus that would be very convenient.

I just would like somewhere to eat later at night when i have a late class. I get out at ten o'clock at night for one of my classes, and the only place open is the hub, and half of the restaurants are closed, so my only options are a sandwich or pizza, and this always happens, I just get bored of the same food all the time, this is why I enjoy D hall

The hub should be open later on weekdays, especially during midterms and finals.

I like to stay up late sometimes and go out for a midnight snack with friends, so it would be more convenient if dining services were open for later hours, regardless of the day of the week.

More options, some things close after 8 and the food is just sitting out. Totally gross and unsanitary. Thank you!!

Students get hungry at night.

It can be very tiring to have the same old options over and over again, especially when the Hub is the only thing open. I think the dining hall should be opened later so I don't have to rush to eat there if I want to.

I think that having the latest option for food on campus during the weekend be the Hub isn't the best idea. I think that on the weekends you would see more students want to go to eat somewhere late at night, even if it was just like pizza and cheap items. I also think that a campus eatery needs to be open until later on the weekends. The Hub closing at midnight doesn't really line up with a typical college students schedule. I know sometimes I'm at the library until 2 in the morning, or later during finals week, and just want to stop by the Hub to get a cup of tea or coffee and it's closed.

I believe the salad bar in The Hub should be open at all hours. The late night options are either pizza, sandwiches, or fried foods, which are the least healthy of the hub options.

Something other than pizza and sandwiches.

I find myself becoming very hungry past midnight on weekdays. I would love to possibly see a 24 hour eatery on campus. Other campuses such as Hofstra (Uniondale, NY) have 24 hour eateries.



Q16. Comment further on how Dining Services can improve:

Additional Late Night dining options

Undergrad On Campus

More options, not have everything shut down by 8 pm. Possibly having the dining hall open more frequently and longer. Where there will be more variety, choice, and when the food is disgusting you can get something else without having to waste any more meals. Because the food here is typically terrible.

It is sad to be working at 3 A.M. and to know if you get hungry you are going to need a vending machine, or to have brought food.

The few decent food places close way too early. I have class until 10pm each night and I can only get a disgusting burrito to eat

Terra Ve should be open until 10 or 11 PM

Hub seems to close too early and doesn't provide many options for people with food allergies at that time.

D hall should be open basically all the time

Sometimes it's frustrating to only be able to select from one hot entree vendor or cold products at The Hub at night, especially when my friends and I have night classes that conflict with normal meal times.

Open later, and have some open on the weekend.

My friends and I often discuss how frustrating it is getting back on campus late, or getting out of some event or class late, and having our only options for food be The Hub (pizza, greasy food, processed snacks, etc) or Starbucks (which no longer offers salads, sandwiches, yogurt, etc) only baked goods). It would be nice to have some healthier options available later at night.

not that many options are open for late night dining.

Nathans open later

Dining only till 8 sucks classes go to almost 10 should be open at least till 9:30-

Keep all good places at the hub open till 12am

Vegetarian options have very limited hours

The library is open for resident and non-resident students to work late night and at least one non-vending dining option should be available at those hours.

Later opening hours

There are hardly any dining options available late at night besides random finds at the hub and most of the food is not freshly made at that point. After six pm you're lucky if you can piece together a meal that doesn't cost two meals and flex.



Q16. Comment further on how Dining Services can improve:

Additional Late Night dining options

Undergrad On Campus

The hub is the only location open during late night and most of it is closed for the night at the same time as TerraVe and the dining hall, leaving only sandwiches and pizza fresh for people who have to have dinner later than 8:00 pm.

Everything but the hub is closed at 8:00 PM, and most of the options in the hub close relatively early, leaving us solely with the option of pizza or whatever their special dish is for the day. Not much of a variety for many students who are up relatively late, especially on weekdays

They should keep the Smoothie and Ice Cream station open as long as the Hub is open; preferably to 2am. Also, constant Ice Coffee and Hot Coffee options. When working late it is helpful.

Keep the main dining hall open later

It would be more convenient if all locations were open later.

Perhaps later hours during the weekdays a sit is on the weekends

I would really enjoy seeing a late night eatery open (at Manhattan college in the city they have a 24 hour deli that makes sandwiches/bacon egg and cheeses. There are so many students like myself who work throughout the whole day and night and need that extra food to keep us going. If this were to happen, I would hope that the food would not be sourced from Nathan's or any other big chain like the school has been doing at the hub and d-hall. Stop letting corporations that produce greasy grime food pay you to have their garbage featured on our menu.

24 hour food place on weekends.

Dining should be open till midnight

Hours extended

I think there needs to be more options for students who are studying late at night and want to recharge with a fresh made snack. Additionally, I wish the options for food specifically at the hub were healthier. Nathan's is a novelty dining option but not always a convenient one or smart choice. I also wish the chain outlet like Starbucks would work more conveniently with the meal plan.

the d hall should not have shorter hours

I have practice until 12, and if I'm hungry, I won't be able to eat.

Especially during 24/5 library hours we need to eat at all hours of the night and using a meal plan instead of a vending machine is really important

Fruit and salad bar open later. Main dining hall open later on weekends.



Q16. Comment further on how Dining Services can improve:

Additional Late Night dining options

Undergrad On Campus

Having another place open besides the hub till atleast midnight can give students more choice for food options...also having a place like terra ve open late can help students make healthier choices at the late night crunch.

Better dinning options on the weekend

nathans open later, dhall open for a late night window

Allergen-free stations

Faculty/Staff/Administrator

Gluten free options are very limited and there it is very likely that there is cross contamination. It would be nice for there to be gluten free soups available during the winter months.

more gluten free labels/options

Undergrad Off Campus

gluten free

I have a severe dairy allergy and no where on campus is there dairy free food. Every once in awhile there will be a limited vegan dish but there are no real options. Today there was a vegan sign next to tbe broccoli but also said it nay contain dairy. I am always angry and cant spend my dinning dollars on real food. I pack lunches and buy chips and soup. I want to be treated equally and not living on campus doesnt help. I want a hot meal like everyone else for lunch and would love to see dairy free options more available. I think tera ve needs another food section devoted to vegan n nut free cooking not just cold food. Vegan mac and

People have allergies, The food on campus is all some people have to eat. If the food isn't going to be prepared with allergies of the consumers in mind, there's going to be a lot of sick customers.

Organic fioid

Undergrad On Campus

I have a highly sensitive gluten allergy. Finding things to eat later at night is very difficult for me. I can only eat a sandwich so many times a week.

For people who are lactose intolerant, we would like lactaid more or at least a nutritional sign that says if anything is made with milk.

Separate different stations and label products with nutrition facts



Q16. Comment further on how Dining Services can improve:

Allergen-free stations

Undergrad On Campus

As someone with a gluten intolerance and trying to follow a mostly vegan diet, I've found it rather difficult to find food that matches both criteria. The gluten free menu at purchase college could use additions, and it would be nice if the deli sections at terra ve could just have allergen information posted because usually the people working don't know or understand and it seems to be a hindrance on them to retrieve someone that can answer allergy questions. I also think that pricing for meals should take calories more into consideration as opposed to just dollar value. A kombucha bottle that is only about 70cal shouldn't cost one whole meal when that same meal can get me a deli sandwich with home made chips, one drink and one side. I think this also applies to the sushi product and other juice's pricing. And on that note, if terra ve isn't going to be open on weekends there should at least be a few more vegetarian/ vegan options at the hub, like

I have 8 food allergies and have been poisoned several times on this campus. All food needs to be labeled with ingredient lists. The staff must be able accommodate people with food allergies, and wash all dishes before preparing food to avoid cross contamination. All food needs to actually be separated in preparation stations, such as the sandwich place, where I have gotten sick from tomatoes (which I am allergic to) being in the same container and touching lettuce. This school is unsafe when it comes to food allergies and sensitivities and this should be your first priority in re-vamping the dining services.

I believe that there should be designated no contamination areas to prepare food for people who have Celiac Disease.

I am allergic to gluten, and finding food to eat on campus is extremely difficult. There are select few things I can have but I would love to see more. At the sandwich station in the Hub, nobody really even knows how to prepare the gluten free wraps ΓÇô I have received literally a pile of turkey, lettuce and tomato in the crumbled remains of what used to be a wrap... very inconvenient when running in

I'm a celiac, not a gluten free fad dieter. Even having our food prepared on the same place is very tricky. The staff as of now isn't prepared or doesn't care as I have still gotten sick and had allergic reactions.

Dining environment

Faculty/Staff/Administrator

The Hub service and dining areas need a complete makeover. The acoustics are terrible, there are too many cafeteria-style tables (suggest changing out for mostly four tops and six tops) and it's way out of style. It's just not a pleasant place to dine. Suggest visiting some other colleges that have created upscale food court style venues for ideas.

Main dining hall needs to be greatly improved re tables, seating; Hub needs a better salad bar and more variety of soups.

Q16. Comment further on how Dining Services can improve:



Dining environment

Undergrad On Campus

The tables, furniture need to be improved in the Hub and the dining hall

Our dining environments are really very poor. The lighting for example in D Hall is awful and even something that simple really affects the atmosphere. The tables and chairs aren't sturdy. The HUB and D Hall are cold. D Hall is very unwelcoming

Food quality and preparation

Faculty/Staff/Administrator

The sandwich counter is always busy, and Nathans rarely has a line. This is telling. The Staff that makes the sandwiches are fast and efficient, but it still takes time, and I often need something quickly (but I never shop at Nathans). Upshot - the Nathans experiment is failing and we need more sandwich counters.

the Hub need to be larger. The Mexican station interferes with the soup station and there is always a line. The soda machine is in the wrong place it mixes with the line for the sandwiches. The hot entrees in the Hub are too small.

Much preferred Coyote Jack to Nathans.

In terms of food safety, please put a hand sanitizer before any line where people have to use tongs to pick up food. Also have a plate to put tongs on so that people don't place a potentially dirty tong back onto the food. Terra Ve takes way too long to prepare items & it is a very confusing set up for ordering. Please ask them to learn how to make a really good soup stock. It is fundamental to all soups. Soups are really important during cold/flu season. Changing up the menus at least every semester would be wonderful! Thanks

I think that the quality of the ingredients used is quite poor. The vegetables in the salad bar are sometimes frozen and don't look fresh. The prepackaged meals at the hub are often flavorless or not prepared well. It's hard to explain exactly what the problem is and I know that we can't have skilled chefs preparing the food on campus, but I just don't enjoy eating on campus because the food quality and preparation is so poor.

I really visit the hub for the new SONO place that opened this year. It has fresh food with lots of flavor. It would be great to see more places like this available.

Nathan's is understandably a chain but the food still comes out lacking in quality the few times I've used it. The Pizza from the Italian option in the Hub seems to suffer a bit from the heat lamps and being left out and the pizza itself is a bit underwhelming as well.

To notice what is eaten on a more regular basis and make that food well and more often.

Some of the items have already been cooked then re-heated. It would be nice to have food that is cooked to order.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Faculty/Staff/Administrator

Food need to be prepared much carefully. Focus on quality of ingredients and preparation. For example please have a look to the New School's cafeteria. They did a very good job providing healthy food options cooked right. I think Purchase College need to hire better 'executive' chefs to oversight to prep work. Thanks.

Use better quality cold cuts.

Fruits and vegetables are currently not very fresh/ good. Soups could be better quality/ more variety. Food prep isn't the best - have seen carelessness when it comes to gluten-free/ allergy concerns

The Hub. Sandwich bar is obviously clean and fresh.... and yet it's the SLOWEST place. I could make three sandwiches for the time it takes them to make one. Plus, these sandwich makers are GRUMPY. And... so cheap!.... why on earth weigh the meat every single time? Can't you just slice the meat... and assign 'three slices per sandwich' or some other faster way that is economical and more generous!?

more operating registers for faster checkouts

The quality is very low. The foods are mostly processed foods and the salad bar has limited choices. The taste of the food overall is not good and colleagues and I do not feel good after eating it. Preparation is not the problem; it's the ingredients.

The quality is very, very low. Particularly in this age of regional ingredients, healthy and flavorful preparations, and enjoying the eating experience. The Purchase dining services quality and ambience are severely outdated. Other colleges are really raising the bar.

more delicious and healthful

Fast service, clean environment, use of sustainable locally grown food.

The food is not very fresh, ill prepared, the same things everyday. Needs serious improvement for the high prices.

The service in the Hub is very slow. You can have three people waiting for sandwiches at the deli counter for 20 -30 minutes each sometimes. the lines too pay at noon are extremely long and slow as well. Nathan's was a poor choice for a food chain. Why not get something with healthier options?.

more fresh options and less packaged food

What is offered meets minimum requirements. It will take creative vision/leadership to offer more freshly made and diverse choices

Food quality is linked to the quality of ingredients that we purchase. Buy better ingredients.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Faculty/Staff/Administrator

Hot breakfast sandwiches are generally cold. Bread is not adequately toasted and cheese is thrown cold on top of pre-cooked eggs (also cold). I always have to microwave the sandwiches before I eat them. Not appealing. The burgers are very greasy and again, cold cheese thrown on top.

More healthy meal options and better quality of ingredients (local vegetables...)

The variety of food is not very wide- it aims at kids (hamburgers/fries/etc.) and the salad bar is filled with not very appetizing vegetables. Food could be fresher and more interesting. Terra Ve is better but the lines are huge so I stay away. Also if there were a dedicated faculty dining room like there used to be- I think a lot of faculty would use it.

Use in-season produce. Use higher quality ingredients. Less oil and salt. Less fried foods. Larger variety and better quality of fruits, vegetables, and whole grains. Less processed foods. Be more like 'Chipotle' restaurants.

I got sick from the prepackaged salads twice!!

More options available before noon, including soups and smoothies.

Freshly made burgers would be great, and often pizza is old and greasy. Gluten free (breads and doughs) whole grain items would be great.

Healthy eating is too expensive, especially compared to the unhealthy choices now offered.

The hot food quality is awful. Poor choices, redundant menus, over cooked and over processed food. Nathan's is a bad choice to have here. The evening selection is particularly bad, and the service then is slow.

Graduate/Professional student

Preparation and quantity of food (specifically at the Hub) varies from one attendant to the next. Sometimes foods are stale

ingredients should be fresh. Sometimes, I can smell bad things, like go bad.... So please prepare fresh ingredients and never use leftover!!

Fresher food. More fresh fruit bars. grilled vegetables. Freshly made burritos. hummus.

ideally no artificial chemical stuff contained, better taste, kept more fresh

Undergrad Off Campus

breakfast is horrible and cold. meals should change up every day. tire of mexican food, nathans and sandwiches.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad Off Campus

Use of healthier ingredients. Less cheese and fried food.

Quality of food, especially at Nathan's is VERY poor. Food not always hot. In general, food options are very unhealthy, Also portion size is sinfully small.

No 3 dollar meals. MAKE it so that buying Starbucks fits in a meal plan. And make sushi less expensive. I've noticed all the food in The Hub increased in price since last semester. How is anyone supposed to get sushi when it costs 10 dollars? That's two meals!

The quality of to-go food at the hub is bad. A lot of the other stations work with what they have (and get understandably worse when they're in a rush), but the sandwiches and salads offered to-go are horrible quality considering the amount of money a student is expected to pay for them.

Food is sub-par compared to off campus options. Especially the main dining hall. The dining hall food causes digestive problems for me and others I know.

more places for people that aren't vegan

I believe Food quality is very strong right now, especially at The Hub. I would maybe change the macaroni and cheese, but other than that, the food tastes

Order higher quality foods.

The other day I had a bacon cheeseburger from Nathan's and it was very dry and chewy and the bread was stale. The over all quality of the meal was poor.

All the food in the Hub and Main Dining Hall has 'off tastes' to it... makes me sick to my stomach every time I attempt to eat anything from there.

Though I know this may make me sound douchey, I really think organic ingredients make such a difference in flavor. Most food tastes fake, mealy, full of preservatives and sugar. It doesn't taste fresh at all.

I have to say I was stunned at the amount of processed food that is in the the ingredients at TerraVe.. The Quorn, for example. The ingredients are horrible.. and fungal based, without any indication for the public. Ew! It would be fantastic if organic ingredients were used, and organic vegetables available for salads. I also think that the Moor Store is VERY shocking! It is pure sugar and junk food. Horrible for the brain and growing, thinking beings. Also horrible to creativity- save for the Talenti ice cream - that is a great, sweet food choice - very well and thoughtfully made product. I only eat at TerraVe when I haven't had time to prepare my own food at home. But I don't feel I am eating something healthy when I eat there. I see there is a conscious attempt towards a truly healthy eatery there, but it lacks still quite a bit. Pure foods. Real foods. Organic foods. No extra sugars added to the sweet, or savory.. simple.. Get Jamie Oliver on Campus!
http://www.ted.com/playlists/75/what_s_wrong_with_what_we_eat



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad Off Campus

We all know that the food is not 100%. You add fillers and such. To work on the quality and preparation, you can get fresh food items and work with it. Plus it will taste a lot better and we all know why we are eating! Right now, I never want to eat your food, unless I'm seeing the basic food like an egg being cracked right in front of me. Honestly, it's gross.

Nathan's sandwiches are too bready. Get chef designed meals. I fast but high-quality food preparation. The premade salads are rubbish.

The healthier food options like the salad bars don't taste good and probably don't have much nutrition left in them. During the year, I really miss access to fresh, quality fruits and vegetables and other nice, light, quality fare as well.

Make it so it is affordable to get an entirely vegan meal that is healthful (e.g. Whole Foods offers 2 for \$6 prepackaged meals that are high in protein and vegetables, which is why I eat there when I don't have enough food from home). Have fully cooked root vegetables and keep hot foods adequately hot held (pizza,

flavor all around! / and not such limited options when choosing components i.e. ingredients in the burrito / it would be nice to get what you want on it or mix meats etc... A lot of no you can't do that happens.

The food is honestly disgusting and makes people sick. It's always the same food every day.

get better quality food that is locally grown and fresh

food tends to be low quality and hastily thrown together

Asian food for sure. Chinese food is delicious and cheap enough and varied enough, versus the same old sandwiches and carbs that we get everyday :)

Healthier options, more on-the-go meals, better quality deli meats

use fresh ingredients, keep salad bar clean.

Undergrad On Campus

The chicken at the salad bar has been undercooked a couple of times. Being more cautious with the sushi and salad bar would make the food become more appetizing for students.

I understand it's college food, but sometimes you can tell it's not fresh.

More fresh food, better ingredients. Removing Nathan's and it's corn dogs from campus. Using real eggs in dhal.

I think you guys are doing a damn fine job so far! Keep it up!



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad On Campus

Just to make sure everything is in stock because it is known that popular items go quickly

Often times, going into the Dining Hall or the Hub I find myself being disappointed with the quality of the food. It just doesn't taste great and sometimes it looks unappetizing. There are not many times that I go to either place and walk out feeling full from eating a meal. I usually feel hungry an hour or two later.

serve food that doesn't taste awful

I have noticed that sometimes the 'kozy shack' puddings are past their sell-by date.

healthier options that are not pre-made

Please improve quality

The quality is usually good in most places, but this can always be improved by using fresh ingredients and not letting certain items sit out for too long before replacing them.

I would love more salads and less fried food. Maybe different kinds of curry because curry is delicious and it can be vegan if necessary. At dhall, the food is always low quality and not tasting so well. The chicken no matter what kind is

Fresher food, better ingredients

It's should be healthier and fresher

Change ingredients or methods of how they are cooked. Some food items come out tasting horrible which is why I do not purchase them again.

The food is not very tasty and too expensive for the low quality. I feel sick after I eat shall food and not satisfied.

At terra ve the choices are supposed to be healthy and I am vegan and when I am looking for a truly healthy meal there is nothing. Everything is fried. Everything is drenched in oil and salt. The hub have NO healthy options except for fruit which is beyond the price my meal plan allows for. The quality of the food is horrible. We want real food on campus. We are able to move, think, work by means of healthy food and we are not provided the means to succeed.

Sometimes the food tastes cheap. I.e. the chicken at sono doesn't really taste like actually chicken but some sort of substitute.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad On Campus

The part of the survey where I ranked how important different qualities were to deciding where I ate was more like 'How important WOULD these qualities be?' Because for the most part on this campus, those qualities cannot be a part of the decision making process because they are non-existent. The main dining hall is pretty much a constant disappointment in terms of the quality of the food. I'm pretty sure the quality of the meats would not be passable in a restaurant. And then when we have events like parents weekend, the main dining hall gets dressed up and the food quality sky-rockets as a way to try and impress the parents. Instead of simply trying to impress the people who never have to eat there, why not just make it good quality all of the time? That way it won't feel so much like our school is lying to us. The hub is usually pretty okay, but the Nathan's fries have never been cooked fully and the burger buns are huge and unnecessary.

I get sick pretty often from eating basically any meat from The Hub

More organic and local grown products, free range animals and higher quality

Higher quality of food for longer period of time

The food in the Main Dining Hall should be kept warmer, because many items tend to sit a long time and get cold.

Food is often undercooked or overcooked, and portion sizes tend to vary.

Providing better quality fruits and vegetables and also more variety.

Cleaner and more up to date serving options.

I think the quality of the salad bar is not good

Fresher food. Better quality food. The Salad options are gross. STOP DOING BREAKFAST FOR DINNER BECAUSE IT IS JUST THE SAME FOOD LEFT OUT FOR LIKE 7 HOURS. The healthy options should be enticing and not repulsive which would lead people to make healthier choices.

Not be chart wells. I do not enjoy feeling sick after every meal I have that is not from starbucks. More of a variety and better quality food.

I don't even know where to begin. Most of the food here is disgusting and I find myself looking for excuses to go off campus for food all the time.

It would be greatly helpful if there was more healthier options at the hub. Not just salads soups and sandwiches being the healthy options. Something less greasy, steamed corn with some spices, and steamed chicken. Something healthy but not too fattening.

Food that actually tastes like food



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad On Campus

Food often tastes oily/processed/bland/over-seasoned. Would greatly prefer less fried and carb-based options, and more fresh. Not just made-to-order 'fresh', but fresh vegetables, etc. food.

Again, more options needs to be a thing. Also sometimes the pasta options in the dining hall are bland.

The food usually does not taste fresh and I am often dissatisfied. I can pay the same amount of money and get good food off campus or just make food myself.

The food served at the Hub and Dinning Hall looks unappetizing and cheap. The chicken is always thickly breaded or pressed. The salad is wilted. Nothing usually has much flavor.

Hub and DHall serves some pretty nasty food.

Terra Ve has better quality food then The Hub. Also there is something in the Dining rooms food because it makes me sick.

I think Sono and terrave should be open on the weekend.

Dining hall food lacking greatly in quality

I feel like it is unnessary to have a nathans we should be eating healthier food. the dinning hall food often gives me stoumch pains and cramps. Also the rice is always undercooked. the food gets cold to quickly for me to think it was just made.

Some food that is clearly no longer good to eat or has been sitting out shouldn't be used,

Chartwells Needs to go. I have had such bad experience with them. Please Please Please get them out. NOW. Contact the student government, your senators, who ever. we need them out.

Make it taste more than mediocre

I don't like when my food tastes funky and makes me feel sick. I eat the same 3 meals everyday because I don't trust the food here.

For the most part, most of the food is okay except for the sandwiches at the hub. Absolutely horrible and overly processed deli products.

food quality is awfully low more often than not

It would be nice to have better chicken at the sandwich station it tastes and feels like rubber. As well as more choices for a side at the sandwich station like picking your own chips. I am not a fan of the chips they serve I would like to pick my own.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad On Campus

The servings in a meal are not adequate, could be more substantial. Also, there aren't enough options at the hub, there are some unnecessary food items that I believe are either unwanted or not nutritious.

Some of the food could be prepared a little better or cooked longer as I often feel a bit sick after eating any of the variety of options available to me.

Less fried food at night time because, especially at the hub, thats really all they offer at night.

Dining hall food gives me an upset stomach every time

Get real deli meat, pizza, and mexican food.

all the on campus dining services offer what is essentially fast food- it's like ingesting poison. If the ingredients were (actually) grown locally and served cleanly I would spend more money on meals. Even just offering low sodium options would be beneficial.

The food should be made with organic products, especially in the dining hall. The workers making the food at the hub, specifically the sandwich place, should be more attentive and alert when taking food orders.

Burgers are usually cold, and the meat is low-quality, probably pumped with antibiotics and other nasty chemicals. At dhall, pre-made eggs are always watery and gross, the pasta is always cold and doesn't taste good. Everything needs improvement, towards more natural, sustainable foods that will give students more energy throughout their day. Less fried food, less cheesy food, more whole foods, grains, and vegetables.

the good here is quite bad. Nathan's produces some of the worst food I have ever tasted. Sometimes I wake up hungry and depressed, knowing that I don't have any access to food other than the options available on the meal plan.

The basic meal plan of 19 meals a week with 50 flex points for the semester does not allow a student to eat 3 times a day Monday through Friday. This is a college that should support healthy eating habits and eating three meals a day is part of a healthy diet. In terms of food better ingredients should be used daily and eggs should not be frequently burned or ill prepared when cooked by chefs at the dining

Have better quality food. So it's not gross

Make it with love. Literally. Prepare our orders with care just as they would want their food prepared. Simple.

A lot of the food is overprocessed, because it cuts down on the cost. Even the 'fresh' food, like the salad bar in The Hub, is questionable. I got some cherry tomatoes the other day that were on their way out.



Q16. Comment further on how Dining Services can improve:

Food quality and preparation

Undergrad On Campus

Better quality, larger selection of food, more flexible hours, better use of meal plan and prices, healthier options, healthier and better quality chain restaurants

Buying a a greater variety of vegetables and preparing them in less high calorie ways- NOT FRIED. Less oil in general, preferably extra virgin olive oil. Sourcing local fruits and vegetables would be amazing. and by local I mean grown in either New York or Connecticut.

The eggs at D-hall are often undercooked, and eggs made to order are often sloppily made with shells stuck in them.

The food is not good quality the main reason I do not have a meal plan. If Purchase were to have chains they should be more healthy option than Nathans.

The food could be of better quality, and better prepared. I find myself sometimes going off campus because i find myself unable to eat the food.

I have been sick from the dining hall at least three times this semester I do not know how you guys have not been sued out of business yet.

Food quality in the main dining hall can be greatly improved.

Regulate the dining services more and make sure the food is actually safe.

The food is unhealthy, overpriced, and Chartwells is running a massive scam in the structure of the meal equivalency program, pre-purchased meal plans, and the ABC system.

use better, healthier components

Food variety and selection

Faculty/Staff/Administrator

Have one station that cycles different ethnicity of foods. Have more established franchises come to campus and open up their own food stalls.

The gluten free options are very limited. The toasters both at Terre Ve and the Hub take forever and do not work properly...there must be cross contamination with non-gluten products. Service at Terre Ve is extremely slow.

have a special of the week



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Faculty/Staff/Administrator

I wish there was more variety on campus. I know we have different types of food places, but I think that the food ends up all tasting very similar because all the ingredients are coming from the same place. I think that if each spot on campus offered some kind of 'special' of the day in addition to there standard menu options it might help. My biggest complaint about selection though is in regards to the salad bar. There are so few options, the salad bar is essentially the same everyday, and the quality of the salad bar is so low that it just doesn't seem appetizing. I think we need a good salad option on campus with better quality ingredients - maybe you can get ideas from Cosi and Chop't.

I think Indian and Middle Eastern would be good ways to increase variety. Perhaps rotate with other world foods as well.

More ethnic food options. Thai and Indian welcomed.

Separate put the protein, the veg and the carb for the warm entrée, so that I can for example have a piece of warm chicken and a salad

I notice that students eat the same thing most mornings, perhaps run weekly

At my last place of employment, the chef had daily specials. They were really great choices, not things that were necessarily predictable. If the chef wanted to fry chicken and fish then that was the special. If he wanted to create a new sandwich, then that was the special. Everyone would go to this one location, before trying any of the other eateries on campus, just to see what the chef prepared for the day. And, it was a thing where when the special was gone, it was gone, so you had to get there early and quick! It was the best thing ever because things tasted homemade and quality, not as if it's made in bulk with little to no seasoning, to appease everyone/anyone interested. I really miss those chef's specials.

Add a different specialty or two to any of the stations in the Hub.

It would be nice to have a chain sandwich shop with more options

more asian choices. not just fast food in the hub/faculty lounge area

More variety in SONO and better portions

A larger salad bar options at the hub - there used to be cottage cheese and now there is not. Also, the dressings are very limited now and there used to be several to choose from. Also, a soup schedule would be great. And please make actual chili!! Not just vegetarian!



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Faculty/Staff/Administrator

There should be a separate space for faculty dining services--many colleges have this option. Before it closed, I regularly ate lunch at the Neuburger museum cafe. Although there was not a wide variety of food options, it was a quiet and comfortable space for faculty to eat with other faculty or staff. The current dining selections are overpriced, unhealthy and there are not enough choices, which is why I never go there and always bring my lunch from home. However, if there were better (better priced and healthier with more variety) dining options for faculty, I would happily spend my money there and I know my colleagues would as well.

I wish there were more places like the SONO, for instance maybe a Thai place, or other food location for wider selection

Mix it up a little bit more.

Nathan's was not an improvement of the grill at the hub. The French fries are not good. generally options are too high calorie.

as before -

There are very few options during holiday and summer periods and those that are available are not robust (ie salad bar). For staff who regularly go to the Hub it would be nice to have some sort of special on a daily/weekly basis.

The Hub has a decent variety of food but it's not always available at all times. If I come after 1 or 2pm or on days when class is not in session the variety is very

Both cafeterias need more healthy items to select.

I enjoy the salad bar, but wish we had more options and the salads could be made for you (for example, like a Chopt).

More selections. Daily specials are boring, high calories

Maybe have an alternating made to order station for lunch at the Hub, such as omelet station one day, gyro's another, fresh pasta another, crepes another and so on.

Right now, Nathans and deli make it that I am not interested in getting food at hub. My answers were based on going there. ... Terra Ve does have more interesting food, but I do assume it is going to take longer. But the main reason I don't eat much on campus, is it is cheaper to bring lunch.

I would love to see more variety of ethnicity in food - Thai, Greek, Indian, Chinese. It would be great in the Hub if there was a pop up stand that changed what it served every week or couple of weeks. Since Purchase isn't close to anything in walking distance, for those of us who work on campus who can't really take the time to leave, The Hub, Terra Ve and Starbucks are our choices, and the variety doesn't really change.



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Faculty/Staff/Administrator

There are items sold only at TerraVe that I wish were also available at The Hub. For those of us with food restrictions (e.g. no lactose or gluten, vegetarian/vegan, low-carb, etc), the choices are somewhat limited/repetitive...

Instead of making many multiple dishes make a few dishes well.

Terra Ve has good variety and quality but the choices at the Hub are more limited, if you don't want to eat Nathan's. The selection and quality of the hot entrees is not great.

Terra Ve is a great place, but it is carb heavy. Would like to see an eatery like Terra Ve that's healthy but also serves other non-vegetarian options. Get rid of Nathan's altogether. More variety and bigger salad bar.

Graduate/Professional student

Add a mix of Asian cuisine

I am pretty satisfied about the food variety and selection now. It would be even better if we have few more varieties like Thai or Indian food section.

Undergrad Off Campus

A few more vegetarian options would be awesome, as well as more eastern foods.

It would be nice if there were more rotating options at the Hub. (Like at the main dining hall).

Very few options at the hub that feel like I'm getting enough food for a meal.

The Hub Always has the same selection with very little variation.

Gluten free, healthier options

can Terra Ve deliver?

I think there needs to be more places to eat on campus that offer a different variety. I am glad that I do not have a meal plan because I already get sick of the options just from lunchtime. I think opening up different options or varieties of the same food would even be helpful. Some food isn't of the best quality, so it'd be nice to find it somewhere else on campus that may be of better value and taste.

We need more places to eat on campus. There is barely any variety and it becomes hard to tolerate after a single semester. I suggest that the administrators attempt to eat all three daily meals on campus every day to get an idea what it is like for non-apartment/non-commuter regular residential students

there is a limited number of food options



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Undergrad Off Campus

There needs to be more variety and selection with food. The place with the most variety is the most expensive for students who do not have meal plans. \$9 for the dining hall is rather expensive

lower the prices on healthy foods such as salads, soup, fruits, 100% juice

more freshly made food. breakfast is not fresh. no more of the boxes containers with the cold eggs.

The options get very repetitive and there is not enough creativity used in the food preparation. They do things like barbecue seitan, I love seitan but do not like most of the ways it is prepared at Terre Ve. I think they need to come up with more variety of dishes. There are too many rules keeping them from making changes for

More asian selections at a reasonable price. More open bars or buffet style service options rather than just DHall

There are only a few truly healthy food options at the hub, and no rotating selection of food there. I get so tired of eating the same things day after day, especially when the hub is the only place i have the time for.

Undergrad On Campus

I think the food is extremely repetitive. There are not enough options.

Greek, Thai, Chinese, etc all have great vegetarian and meat options!

There is no variety in the food served. We don't get our money's worth for food, the healthy options are more expensive.

In DHall, there is a variety of selection based on what day it is; I think other on-campus dining locations should imitate this schedule.

It's frustrating when the Main Dining Hall serves breakfast for dinner multiple times within the week, especially when the main entree available isn't appealing

Cook different things

Mediterranean options, more vegan/vegetarian options at the hub and d-hall, maybe Chinese or Thai food as well.

Not having the same kinds of food everyday. It gets boring after a while.

A meal before breakfast being \$3 makes no sense, and the fact that a meal has to equal \$5.37, or whatever is ridiculous. Why couldn't it just be labeled A,B,C. No price restraints.

less goddamn pork



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Undergrad On Campus

I would really prefer more dining options like D hall where it changes pretty much everyday and i can get whatever I want for one swipecard. It stinks this is only open for about 6 hours everyday

I think it would be better to have more vegetarian and vegan food options in each eating establishment, especially because it's hard to find and eat something that is not soup or salad or pasta, and is still nutritious.

In general, I believe that Chartwells are doing an excellent job, both service-wise and food quality-wise. I believe that workplaces can always decrease their environmental impact, which is why I checked that box. I think that the menu is extensive enough, but as a big fan of Indian food, I would love to see that on there.

Please make the chicken in the salads at eh hub not taste like rubber.

The dining hall should be open as long as possible. In addition, if at all possible, a better food quality would be good. Also ABC meals should be more plentiful if possible

Predominantly served are CHOCOLATE cookies, not every one eats CHOCOLATE. Suggested by a vast majority are RAISIN cookies!

Make more things. Not always the same things

They can have healthier options and the salad bar needs new ingredients

Give different variety every week.

I would utilize on campus dining services a lot more if 'breakfast' foods- especially eggs- were available during all operating hours at the hub. Right now the policy is that breakfast ends at 11, but usually the bagels etc are taken away by 10:30.

Thai, Chinese, Greek, etc

Offer multiple kinds of alternate protein- what about SALMON? we only have fish once a week, and that's Tilapia, which your body views and processes as being the same as beef. Also, a greater variety of Vegetables such as broccoli Rabe, Cabbage, Swiss Chard, Brussel Sprouts, Green Beans, Mushrooms, Kale, Parsnips, and others would be lovely.

We need more food options here on campus. I almost chose not to attend this school because it had the worst options of all the schools I looked at. I have 8 food allergies and find it extremely difficult to find food I can eat on this campus, a wider variety would help people like me find more food they can actually eat safely.

There isn't a great variety of things to eat on campus within a couple of months one has easily managed to try most of the options available to students.



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Undergrad On Campus

More effort into preparation and some trained chefs

Additional options, specifically in the hub like Indian, Thai, or Mediterranean to cut through the mundaneness would be great.

There needs to be more sources of protein available. Too often there is too little protein in the 'A' selection and there is nothing to supplement that in the 'B' selections, only chips and other carb sources.

Thai, Greek, Chinese, maybe breakfast all day and night!!!!

PLEASEEE more variety maybe change up the food more in D hall. Im mostly home sick because of the food here.

On weekends, I can either get sick from the dining hall, I can have shitty pizza, a sandwich made by grouchy sandwich makers, or a boring salad. Your meal plan is not worth it.

I wish the dining options at the hub were healthier. Nathans is a novelty dining option but not a convenient one or smart choice.

There needs to be more fresh foods that are healthier and can be used with the ABC meal plan.

More variety and selection PLEASE

Need more healthy food

There is scarce of vegetable food except salad. I wish dinig sercives will provide more vriety of vegetable food. In addition, the soups' taste quality and vriety could be improved. Moreover, the fruit bar at the Hub is too expensive, and it closes at early in the night. I really crave atfruit so I wish the fruit bar opens longer than

The themes are great, but maybe they should only occur every other week and throw in more cultural days.

I wil love for you to have more options because after two years I have been eating the same cause theres no change, for example in the salad bar. It would be nice if you change it up a little once in a while.

Depending on where I go I feel the variety is lacking. Terra Ve, a vegetarian eatery, has too much bread based products and a lack of soly veggie options

Take away the nathans or pizza and add more possible ingredients to the sandwich/wrap station. Have better quality food as well.

In the main dining hall there should be more food selection.



Q16. Comment further on how Dining Services can improve:

Food variety and selection

Undergrad On Campus

I feel like I'm being set up to eat poorly here. I want real, good grilled chicken that doesn't feel rubbery when I chew it and a little rice and some good vegetables. It's so rare to get a decent meal that feels rounded and good without making me feel sick or unfulfilled.

I wish we had more food options. There are very few. Some more choices would be nice. Maybe some chicken. Mash potatoes. Corn. Stuff like that.

get bored because there are not that many options

Encorporating more of the options into the ABC plan or rotating more options at the Hub

Chartwells food is terrible. Everything is watered down and gross.

better tasting food, less pasta and more healthier options please!

The food quality and options. The salad bar is absolutley terrible especially the dressings which is key to making a salad taste good. The chicken is like rubber.

Meal plan structure and/or use policies

Faculty/Staff/Administrator

As a dining dollar user, I greatly appreciate the 'meal deals'. When this option is not available I find that the prices are higher than I want to pay given the quality of the product.

Meal plans with a lower minimum buy-in would be more attractive to faculty.

Affordable small meal plans available to staff with refunds for non-use. Meal plans in hub or 'ABC' that includes more substantial portions of healthier foods.

Staff should be allowed to add meals like they add dining dollars to their card. They should also be allowed to use these meals in all the food locations, even the dining hall. We spend as much time on campus as the students, but only have a few options when eating on campus.

Cost is a major factor for me. It is far cheaper for me to bring my breakfast and lunch from home. However, we staff and faculty were offered a meal plan that was as cheap as bringing my meals from home I would seriously consider it.

A meal plan with meals for staff/faculty.

As suggested, smaller meal plans with incentives for purchases.

The ABC options in the Hub are too confusing because you have to look at what actually qualifies as a meal and what doesn't. The options that are provided as meals seem limited to unhealthy dining.



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Graduate/Professional student

Meal plan is too expensive. So many students who live in dorm waste their money. Despite this fact, student has no choice but to select meal plan because they cannot use kitchen.... and the fact that one meal is 5 dollars equivalency is ridiculous. Total sum of meal plan is around over 2100 2300 dollar. but the equivalency is just 5 dollars!! when I calculate it, (if I choose platinum meal plan) $(265*5)\text{meals} + (5*5)\text{guest meals} + (85)\text{super flex} = 1435$ dollar. Where is 803 dollar?? So meal plan is needed to alter.

Nothing. It is just too expensive

Undergrad Off Campus

Fresher food and better coffee

The meals per week creates problems. Every student needs to see how much they will eat. It's much easier to simply have a balance and pay. (Dining dollars.) The current plans are too inflexible with food, and forces underclassmen to not be able to simply have a balance and use it to purchase food

maybe make a cheaper or more convenient plan for people who live off campus but stay here the majority of the day

Make unused meals refundable for those who don't use all their meals. Make a special plan or discount on meals for athletes

Make what is valid for ABC combo meals more explicit and more of a variety

I don't use meal plans, but use dining dollars because they are flexible, so I guess more flexibility.

Give the commuters more options for a meal plan.

Undergrad On Campus

more options on the abc, being able to use more than 4 meals a day!

It's really difficult only getting 3 dollars in the morning. Breakfast is supposedly the most important meal of the day but I can't even afford a balance one unless I was to spend like 3 meals.

The ABC plan sounds simple, but is actually very complicated when most items are unmarked. Labeling each possible component would help.

The ABC system is clearly structured to cheat us students out of money. It is completely unreasonable and complicated, and it is really frustrating to hear repeatedly that I have to use flex points for things that should qualify as a meal. Like, how can a burrito and smoothie be two meals plus flex.... not cool. It seems like all of the healthier options you can get at the Hub are worth way more, which incentivizes people to get the Nathan's crap and pizza instead.



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Undergrad On Campus

It's almost impossible to get a decent meal during breakfast hours, even with the meal plan. Only \$3 is ridiculous for breakfast.

I sometimes need to use more than 4 meals a day; but because I'm limited, it sometimes means I'll have to miss meals or have my friends pay for me.

I always run out/dont have enough meals ever, I am a dancer and I constantly need to get healthy food and the healthy options are way more expensive. Maybe it would be nice to have the salad bar added as a abc or have a unlimited during the week meals.

Allow more than 4 meals a day

In the dorm meal plans you should be able to use as many meals per day as you want instead of having a daily limit...if you don't use the meals the 'right way' you end up with many extra meals that you can never use aka you waste a ton of money. This happened to me my first semester at purchase.

The ABC meals should include a larger amount of what's available to the student body. There are items, such as the sushi that can be up to 3 meals all by

There are many things that cannot be used as an 'a' or even be covered by one meal, it makes it difficult to choose healthy options.

Ability to change your meal plan mid semester.

We should be able to use as many as we want in day. Also, we should have the chance to roll over any meals we do not use.

Meal plans are too expensive

Ditch them entirely. Because they're fucking terrible.

I think it's ridiculous that the value of a meal is determined by time of day. We already pay more than \$5 per meal when we buy the standard meal plan, so making meals worth \$3 before 11am seems like a major rip off and discourages people from eating breakfast.

HAVE SUSHI AS A PART OF THE MEAL PLAN!!! HAVE IT COUNT AS A&B SO A DRINK CAN BE ADDED WITH IT.

Students shouldn't be limited to a certain number of meals per day if we are already limited to a certain number of meals per week

it is easier to get more unhealthy food with an ABC plan, than healthy food. Eg: chef salad & water = 2 slices of pizza & 3 garlic knots & water

More value per meal. No 3 dollar limit before 11.



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Undergrad On Campus

The equivalencies should be five dollars all day (not just after eleven), and we should be able to use Flex dollars in more locations on campus. Or, instead of giving us Flex dollars, give us Dining Dollars.

I think that all students should get 3 meals a day, which is 21 meals a week. They should not make it that we have to skip 2 meals a week just because we do not have enough meals.

The \$3/\$5 meal equivalencies is too complicated, especially considering half of the items at the Hub aren't included in the ABC plan.

There should be a CHEAPER meal plan option with less than 19 meals a week for people who want less.

Offering an overall total of meals for an entire semester makes it too easy to run out of meals by the end of the semester, and the meal plan is expensive as it is, so adding money later makes the dining service too pricey for what it is. Offering multiple plans with per week available meals and flex points to balance out whether you choose a lot or a few meals per week, makes it so students can plan their eating options a week at a time instead of worrying about December/May in

You should be able to use more than 4 meals a day and 19 meals a week. Also, the dining Hall is not good at all. The ABC plan is confusing.

I believe we should be able to get more food for the amount we pay for. A 16 oz juice and a small granola bar shouldn't be more than \$2.00, but instead I am paying over \$5 dollars for a mid day snack. I don't think it's fair how a cheeseburger, fries, and a 12oz fountain drink, or 2 slices of pizza, fries/chips and a 12oz drink can be considered as a meal, but something healthier such as sushi by itself costs more than a meal. When we are low in meals, and can't afford off campus shopping or takeout, it forces us to settle with the less healthier options

Give me an option to have multiple guest meals.

Weekly meal plans need to have leftover meals roll over for the next week

There should be more food made available under the ABC plan. I can't really eat healthy with it. If I want to eat healthier I have to spend extra

The ABC meal plan needs to have better options , the drink portion is too small, also there needs to be better option on the meal selection.

Having more meals per week (21) and being able to use meals for an order that is under the equivalency of a meal in dollars

Allow better meal plans such as the A, B & C option. This options is limited to certain items and there have been frequent times in which I have been declined a fruit as my C option which has turned me off and prevented me from dining at the



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Undergrad On Campus

It seems like the food service is set up pretty much to discourage healthy eating. 2 pieces of pizza, a cookie, and a soda is one meal. But, a salad or a yogurt cup can be equal to 2 or 3 meals. That's not fair. If you can reevaluate it so it was easier to make healthy choices, that'd be awesome.

I think more things should count as A on ABC.

I wish the Dining Dollars were spaced out weekly so I dont use it too quick.

I think that the ABC meals need to be improved to offer more heathy options by allowing people more freely to make substitutions

A better way to modify meal plans to suit individual needs

The meal plan is VERY confusing, especially to incoming freshman. The ABC doesn't really make too much sense.

The meal plan structure is a pain. It should be easier and more accessible to those who are in a rush.

On Friday and Saturday I wish D-Hall was open at least until 8 like during week

I don't feel that it is fair to be able to charge 1 meal at the dining hall and have all you can eat, and then to be charged extra at the hub just because I wanted some grapes in a cup instead of a banana. The use of a meal in the hub is complicated and restricts me from getting some of the healthier food options that I want like a fruit cup or small salad. Please either lower the price of items such as these so they can be considered a side or a 'B' or raise the dollar equivalency of meals.

I don't understand the meal plan structure and no one seems to be able to explain it to me. Meals seem to be cheating me out of my money. I am also out of meals, half way into the semester and I can't put more meals onto my plan, or pay to switch my plan, which means I can't go into the main dining hall for the rest of the semester, because I'm not spending \$14 for terrible buffet food just so I can sit with my friends. The food is so expensive that a \$5 meal doesn't cover anything and the ABC plan doesn't make sense and doesn't cover that much, especially when you are trying to eat healthy. Why can I not get a sandwich and an apple and a juice at the hub with a meal, but I can get a water (which I have my own of thank you, I don't need to pollute with useless water bottles) and potato chips with my sub? That's really irritating to me. I feel like I'm being cheated out of my money.

There should be more choices for a 'B' than what is given. The equivalencies for 'B's don't match up.



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Undergrad On Campus

For the majority of my time at Purchase College, I have chosen the 19 meals a week plan while living on campus. However, this plan does not allow me to eat breakfast, lunch, and dinner, 7 days a week. Two days of the week I have to miss breakfast, or I have to miss dinner (depending on the flex I have). Another way I think this meal plan can be improved is through the way meals are handled when they weren't used. For example, if a student goes home for the weekend, they will have a lot of meals to use by the end of the week under this plan, but they are not allowed to use them because students can only use four meals a day. It brings up questions such as, 'Where do those meals go when you can't use them?' Considering the students pay for those meals, I think they should be recycled somehow so we have a chance to get the full use of our meal plan instead of losing meals. For example, if I was away from school for a day - and already having mentioned missing dinner twice a week through this plan - it would be great if those missed meals could rollover somehow, so that I could apply them to my next week. Or perhaps making a meal plan with 21 meals a week would work best. One more thing I think would be beneficial is if meals could rollover from the fall semester to the spring semester, so that everyone isn't crowding the Hub at the end of each semester buying as much as they can before their meals are gone.

I've heard complaints about what items count as an A,B, or C option on campus, so perhaps a survey asking students which items they think should fit for each would be useful.

I have a traditional plan with 19 meals a week. I only have about \$25 in flex points. Lots of times I don't want a meal but maybe a snack or a drink but I can't because I'll burn through my superflex very fast.

The ABC plan hardly ever makes any sense. If all of the food that went into the ABC system actually costed an amount of money that equaled 5.37, it might make more sense. Because somehow, if you only have a burger and a water, then it costs 8 dollars, but if you add a cookie, it's costs 3 dollars less. You should be able to pay for just the two items with a meal. I don't always want a cookie or more food in general and that shouldn't cost me more money to have less food.

The fact that the meals are only 3\$ before 11 am is not right. When I get out of an 8:30 class I have to wait an hour to eat even if I'm starving all because I want to take full advantage of the meal plan and get a normal amount of food. I also think that there should be more than 19 meals a week because with that plan you could not get 3 meals a day everyday for a week if you wanted to. Also I should be able to spend more than 4 meals a day if wanted.

I do not like being limited to four meals per day, especially at the end of the week when I want to use up my spare meals.



Q16. Comment further on how Dining Services can improve:

Meal plan structure and/or use policies

Undergrad On Campus

The ABC system is completely ridiculous. Students often get confused by this extremely limiting plan, offering only a few options of what can actually be considered a 'meal' when there is lots of other, and better, food around that makes it go over a meal and therefore makes the student pay extra money. The whole structure seems like a huge scam just to get more money out of students if they wish to try something new, something healthier, get a snack, etc. The few options that are given as ABC meals tend to be unhealthy, not filling, unsatisfying, or a mix of all three. There really need to be more meal options, or the ABC system needs to be completely done away with.

There should be a Wendy's on campus.

The least expensive meal plan is still not saving me money if I live in an apartment compared to buying and preparing my own food. Maybe offer a plan that is only dining dollars etc. with some sort of bonus value.

Improve by getting rid of the pre-11am \$3 equivalency. If me and my friends are not in a rush, we just sit in Starbucks for an hour until we can get \$5 for a meal.

The ABC system is frankly a bit of a ripoff. Expanded meals (at least 21 a week) would fix nearly everything.

The \$3 meal limit for before 11 am is really hard to stick to.

I think there should be more things made available in the ABC plan, if I want to eat healthy it costs me over a meal and that isn't fair

dining services could update the value of what comes with a 'meal' for instance a larger fountain beverage or different options for a side

The meal being \$3 before 11 am is extremely unpleasant because my coffee and a bagel come out to two meals and flex and I've already spent two of my three meals for the day before 11 then and have to skip lunch.

None of the meal plans work for anyone. 19 meals a week is not enough considering nothing is considered a meal anymore.

I think receiving unused meals is important because otherwise it becomes a wasteful rush to use up meals and we do it inefficiently. Retrieving our unused meals back will make it much more possible for responsible eating habits, or sharing meals between friends, like sending it through accounts.

More convenient dining locations

Faculty/Staff/Administrator

put in food kiosks in various buildings around campus



Q16. Comment further on how Dining Services can improve:

More convenient dining locations

Faculty/Staff/Administrator

I like and use Terre Ve when I have time to take a lunch or dinner hour, but as my building (Music) is pretty much at the opposite edge of campus, and the need to amortize lunch or breaks to meet with students, work, it is on most days just too far for me to interrupt my work day to spend the time walking over, waiting on line (and soup purchased for take out is usually cold by the time I make it back to my department. CCN only marginally closer and long lines for most things I would want to eat from there (smoothies, sandwiches.) Might not be possible but would be lovely to have an option closer to MusicΓÇª Thanks

The VA needs a cafe or the Neuberger needs to have a cafe that is open.

Closer to the Music building, where my office is.

I work at the gym, in the pool and I am often in a bathing suit and unable to change get lunch and be back in time for my next class. There used to be a kitchen in dribbles that served food, could it be brought back to life?

I would like to see a separate dining area for faculty. I know there is a faculty lounge, but I would like to see a faculty dining facility that offers more diversity of food. Not just sandwiches and nathan's.

adding satellite stations for food

The hub is a very long walk from the VA building. So if lines are long, then it is not worth it to go there. Plus the food is not appealing there. What about food carts on the mall? Coffee carts and breakfast stuff would be great in the morning- Starbucks is also very far.

Graduate/Professional student

How I WISH there was a little coffee shop in the Music Building!! Better still, one that offered healthy snacks as well!

Undergrad Off Campus

The addition of paper menus, first to take home and thus be able to decide where you want to eat without walking there, and second to make things easier on those with vision problems without them having to go through disabilities services.

Maybe pop-up stands on the main floors of other buildings. Some classes only have brief breaks and students can't always make it to the Hub or Starbucks in time. This would help even more so during the cold winter months.

Starbucks is rather far from the heart of the campus. And is rather inconvenient when I want to run and get a quick coffee in between classes.

Undergrad On Campus

Maybe have a dining location by the west end of campus.



Q16. Comment further on how Dining Services can improve:

More convenient dining locations

Undergrad On Campus

Living in the Commons makes it a relatively far walk, especially in the winter, to any food locations which shouldn't be a deciding factor as to whether I am going to eat or not.

Add dining options closer to the apartments

Have one that is closer to the Admissions office where I work, so I don't have to walk for a good 10 minutes or more to get food on my break.

Nutritional information

Faculty/Staff/Administrator

Please post where easily readable. Since standardized recipes are used, this info should be readily available. Many want to know which kind of oil is used for various things, ie stir fry or vinaigrette. Most people agree that a good quality olive oil is best for vinaigrette's, along with a good vinegar & mustard...fairly

Make it available in the space where decisions are being made, not on an app or online somewhere I need to check beforehand.

Undergrad Off Campus

As I had written in the previous section, we all know you use fillers and such. How about we are able to see what goes into the food that you are serving us, because if not we are living in the unknown... Not knowing what we are exactly eating. This is no worse than McDonald's.

Salads bar needs to improve in all hours. More carrots, cucumbers, Cesar salads, croutons, Grilled chicken, more veggies

Undergrad On Campus

calorie intake, healthy options, etc

Most food available has no nutritional value and is very unhealthy. It make me feel lethargic and terrible.

I want to know calories

What is even in the food we are eating

I would like to know when options are dairy/lactose free

I'm unclear as to the nutrition facts of food I choose

Students should know what's in there food!!! We need to know the nutritional value of our food. This would contribute to a better diet and healthy lifestyle.



Q16. Comment further on how Dining Services can improve:

Nutritional information

Undergrad On Campus

Nutritional information (ingredients, fat/sugar/salt content) in regards to prepared food should be made more easily available in all locations. Online sources are often too out of the way to use on the spot.

I am a health buff and do not eat what I don't understand.

nutrition info stickers in front of the food, also on dineoncampus there should be vitamin/mineral information

Having the nutritional information readily available to students would make them more aware of what they're putting into their bodies and could help with the food choices they're making and with portion control. Don't we want a healthy campus?

Offering healthier options

Faculty/Staff/Administrator

Quality of ingredients. French fries to pizza, salad bar to soup kitchen needs to be improved in my opinion.

Move away from fast food style heavily processed options toward in-house freshly prepared home cooked style meals. Add organic options. Reduce salt and oil in preparation. Add much more fruit and vegetable options and make these options available as part of the ABC meal plan. Currently, there are few healthy options available under the meal plan and the most unhealthy options are the cheapest (e.g. Cheeseburger, fries, soda).

On-the-go small snacks that would be nutritionally good (such as the items one can get through Graze/Nature Box ect..), and organic fruit in season.

Hot food other than hamburgers

Need more low fat, low carb and gluten free options besides salad

Vegan etc., great at Terre Ve but hard to get to and crowded, maybe more elsewhere?

See my last comment.

The Mexican Food Station. I love burritos. But these are disgusting. The meat has been sitting out for HOURS. It's not fresh. It's old. Not rotten but dry and terrible. Can you look at something like Chipotle... They have very few options... Same few options you want to have.... So simplify and focus on quality food. Or just bring in Chipotle they can do it so much easier, fresher, healthier, and tastier. And fast!

More non-fried foods i.e. maybe a baked sweet potato option instead of just fries. Grilled fish instead of just fried fish.

Variety of whole grain breads, spreads, soups.



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Faculty/Staff/Administrator

I would appreciate having some healthier options, similar to those in Terre Ve, at the Hub. The wait is often too long at Terra Ve so I tend to avoid it, but would appreciate similar choices in the Hub.

Less processed foods and more whole foods, plant-based options that aren't soaked in oil. Check out Starch Solution, Happy Herbivore and Forks Over Knives. There are folks out there who cringe when the veggie offering is oil soaked roasted veggies...with cheese.

The salad bar should expand ten fold. Fatty pizza, Nathans, and pre-processed food should go. Hire a real nutritionist! Buy local!

Healthier is not just salads, but sides and how food is prepared (oils, fried, salt,

Using less mayo and other dressings on pre-made salads.

The selection of food should be healthier than the greasy and salty food offered at Nathans and the Deli section.

More variety and higher quality in salads/ fruits/ vegetables. Organic produce would be nice. Low sodium soups/ higher quality soups. Organic/ hormone-free meats and dairy; non-gmo cereals; gluten free options

Remove vending machines on campus, remove processed foods with fresh, organic food options. Source local vendors.

would love healthy organic vegan options available on campus

Graduate/Professional student

fresh fruit, yogurt. fresh bread. panera-like choices

The salad bar at the hub is extremely repetitive in options that are not that appealing, and things are not replaced quickly enough. Always barely any chicken left around 2:30 in the salad bar. Also get fat free dressings please!

more organic foods without artificial chemicals

Undergrad Off Campus

too much fast food

More vegetables, fresher food,

Different and more options at the salad bar. It's always the same veggies. More veggie options.

The food served in the dining hall is very unhealthy..we need better options with no fat and lower sodium



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad Off Campus

There needs to be healthier options that TASTE GOOD AND AFFORDABLE!!! Salad bar in the hub is outrageously expensive for dining dollars customers! Terra Ve is a joke. The cheapest and easiest food is all extremely unhealthy. I try to avoid eating on campus because it is a nightmare. By the way the employees, never change their gloves! I see them touch everything and then prepare my food, what's the point of wearing gloves if your going to touch every surface back their then put your hands all over the food!? No wonder the stomach virus goes around

More whole foods. Less fried food, less cheese. Use more/ offer fresh produce.

All the main meal choices in the hub are not healthy. Also I don't know how a smoothie is considered a meal because that's enforcing eating disorder culture.

Healthy but heated (i.e. not salad or deli sandwich) options.

Organic vegetables, soups and smoothies.

Nathan's is not healthy... the salad bar options are all wilted and not fresh and the lettuce tastes like preservatives (which are obviously not working). Prices are high too.

There are a lot of options for health anyway. Such as the salad bar in the Hub, and the sandwich shop, but, recently we added the addition of Nathan's. I would've preferred to see a soup/salad restaurant go there, or somewhere I could get a variety of other vegetarian foods (limited to salads/salad bar, tofu sandwiches)

Provide healthy food. Hotdogs (Nathan's) is NOT healthy. Also with food fresh preparedness.

More fresh vegetable options are necessary. Also, I don't like eating processed

less things processed and filled with sugar and more fresh organic produce

Healthy options should be a priority.

food that is better prepared, and good for you

Fresh fruit and vegetable options that do not sit out (like the salad bar at the hub). High fiber options.

I feel like i can only eat a sandwich that i make to order because the chicken at the salad bar is very chewy and doesnt taste fresh. There just arent very many healthy options.

Just more greens and less grease.

More non-processed food options.

-more fresh vegetables and fruits, lean protein, yogurt, salads, avocados, hummus



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad Off Campus

The food at the HUB isn't very healthy. It's just designed to make college students gain weight and never really fills them.

Dining Services can provide more readily available nutritional information.

I usually eat at the hub and when I want to eat healthy I feel limited with the salad option. It gets old.

Undergrad On Campus

The Hub does not have that many good-quality healthy options. I think it is absolutely ridiculous that salads are weighed and then priced. I think there should be a fixed price and maybe different sized containers, but weighing the salads is annoying. Especially since a handmade salad usually goes over \$5 (a

I shouldn't eat cheesy, greasy, fried, or fatty foods. After a 630-10pm class, that's really all that's available that's warm. Sure, there's the sandwich thing, but I like to have a warm meal, and don't always feel like cooking it myself that late.

I don't understand why the majority of our options past 8:30 at night are greasy and fatty options such as pizza. Many students here are in conservatories. Our hours do not allow us to access the better food options that are available during the conventional dinner time. We are stuck with incredibly limited options when we get out of our late night classes and rehearsals. Personally, as a dance major, this does not promote the sort of healthy eating that my body requires to stay at its maximum potential.

Less grease in the hashbrowns and french fries. They are too heavy. Keeping the oil hotter when frying will probably solve this issue. The food is a sponge for the oil as it stands. Not good.

More and better quality fresh fruit and vegetables!

NO CHAINS!!! NO NATHANS!! NO STARBUCKS!!! LOCAL CAFES!!!! Chains are unhealthy, bad tasting, and too expensive.

Terra Ve is where I eat the most because it makes me feel the most healthy, although I'm not sure it's entirely that. One down side to college is that kids come in and feel free to eat as much junk as possible; constantly feasting on pizza and sodas. Starbucks is also a huge calorie factory. I think that the students need to understand what they are eating and see the risk in that as well. Healthier, organic products should be a priority. Even our salad bars are questionable, and not as fresh as expected. There is a happy medium between healthy and delicious, we just have to put in the effort.

Make them cheaper. There are healthy choices, they're just always more



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

I just really want healthier food options. Like fresher salad bars and such at least. Not things like Terra Ve, which is good on occasion, but is almost only carbs.

for the abc plan, it should include more healthy options

More protein-heavy food options at Terra Ve

The salad bar at the hub is 'the healthiest option' and what is offered is not good, the chicken isn't even freshly grilled.

Less junk food

Making healthy options such as sushi, fruit, and salad, actually able to be covered by one meal would make it much easier to eat healthy.

I enjoy the salad bar but if we had a station that prepared the salads for us such as the salad shop chop't, the salads would be much fresher and made to order and the ingredients would not be sitting out all day.

Offering healthier food options would help people to not gain the freshman fifteen.

The main vegetarian option is always carb heavy. All the dining locations need to have a more balanced offering and more options that are not pre-drenched in a sauce or dressing (e.i. kale salad).

The reason I eat at Terra Ve so much is due in large part to its healthier menu. Healthy, low calories like sushi are more than a meal, and high calorie unhealthy burgers and fries are also a meal. This logic is baffling. I think fast food on campus is fine as long as you provide healthy options during the same hours. I had a salad from The Hub once where the chicken was frozen. The breads from the Sandwich place take up 80% of the sandwiches making them way more caloric due to the carbs. In the evenings my healthy options are narrowed infinitely. I can get fast food, pizza, burritos, or carby sandwiches. I can't get sushi without paying extra, salad without worrying about frozen chicken, or anything else healthy. I would like to see a place that sold stir-fried vegetables, fish dishes and low-calorie and low-carb meals, smaller portion sizes, less greasy and high-fat meal options, and way more fruit options besides just bananas and oranges (i.e. blueberries, raspberries, apples, peaches, or grapes in B sized portions). I want to have healthier options so I don't have to feel bad for eating a greasy meal since it's all

The salad bar is embarrassing. The lettuce is like 4 days old and not at all fresh. All healthy vegetable options in the hub are disgusting and barely nutritious.

Healthier selection of sushi.

There are not many healthy options for people with healthier appetites which makes it harder to stay fit and in shape



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

the hub only offers a salad bar that has been sitting out all day. Equipped with the same major salads offered at d hall but with less options to add. Many dancers have gotten food poisoning from eating the salad bar later in the day between their rehearsals. The prepared salads are greasy pastas and drenched greens. Accompanied with wilted, frozen, old, ice burg, shredded carrots, and other basic, least nutritious vegetables. Starbucks generally offers a variety of healthy options for breakfast, but they are too over priced to get. Terra V usually offers a variety of healthy options but they are still out of price range of a meal, while their meal plan options are greasy vegetarian sandwiches, and fries.

Give me anything not greasy and actually legitimate and healthy and I will be much happier.

Healthier food should be sold cheaper than the latter to promote healthy students who will function better in classes when making healthier decisions.

more options & better quality at salad bar and taken better care of. healthy options for a meal...it is always too expensive to get the food that is more nutritional. you can get 2 slices of pizza, french fries and a soda for a meal but salad must be weighed and is often over a meal

The food here is often very fatty and full of gross chemicals that make me feel bloated and uncomfortable.

Most everything is really greasy and it's hard to eat a balanced diet without it being smothered in calories.

Inclusion of a dining option that has only healthy, natural foods. Terra Ve is vegetarian, but that does not mean that it is healthy. It is annoying to be tempted with sugary, cheesy, or fried food at every dining location. Cut out the mac and cheese, pizza, cookies, french fries, nachos, and candy from at least one place, where the goal is to serve fresh, local, sustainable, nutrient-dense foods.

different types of salad options

Make it easier to have healthy options through the ABC plan

More Terra Ve

The food is really unhealthy. Greasy especially Nathans. There are not many vegetables and there are too many starchy, heavy food that leave students grossed out and overstuffed.

Most things here are rather fattening and it's almost impossible to be on any sort of diet without it costing tons of money

More salads, soups, or stir fry options.



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

I am disgusted with the introduction of Nathan's which wasn't much of a replacement to coyote jacks, who had better french fries anyway. Instead there should have been a healthier option, I feel like the only thing I can buy here is meat meat meat, when I want a salad that tastes good, or some sort of vegetarian meal that isn't pasta. I often find myself going off campus to find food, because I am not satisfied with the food provided here. I am a junior and was unfairly blocked out of the apartments, leaving me no choice but to keep my meal plan in the dorms, so being I still have to eat this food as a junior and waste my money on it, I think it should at least be healthier and taste better.

All the food on campus is cheese or bread. There are no good lean sources of protein. And a lack of fresh veggies.

even though there are vegetarian and vegan options they are very starchy, oily and fatty. there needs to be more tasty and lean options.

The healthier options that do exist are always way more expensive than the unhealthier options. It's also harder to use the meal plan to pay for the healthier options. There should also be more variety of healthy options.

- Nathans food is innately unhealthy. It is full of tons of salts, fats, and oils. Myself along with many other students wish it could be replaced by a cleaner, more healthy food source - The same goes for the pizza. It is unnecessarily soaked in

i mainly stick to the options that are healthier. i never go to nathan's. could be better options.

There is way too much junk food on campus. It's difficult to eat healthy because there are few healthy options and most of them cost over a meal.

I find it a little hard to eat healthy. There need to be more fruit options. They only have bananas, apples, oranges, pineapple, and melons. While that sounds like a lot, the only fruits out of those that I enjoy are apples and bananas which makes it really hard for me.

There are no viable low carb options very often in d hall. And everything that isn't horribly unhealthy at the hub taste like death. The healthy dining options here are honestly pretty pathetic

Let's see some green and raw smoothies at the hub smoothie station. I read the ingredients on some of the mixes while waiting in line and they are quite terrifying, ranging from sugars to dyes to preservatives.

FRESH FRUIT, FRESH GREENS, FRESH VEGETABLES MUST BE ACCESSIBLE AT ALL TIMES. Is this seriously something to consider!? I am SICK of debating between a greasy meal or ice tea and sandwich because its what I can afford on my 19 meals per week meal plan. GIVE US healthy fresh food for LONGER amounts of time. Purchase College suggests students have healthy options ONLY between the times of 11am-8pm.



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

I only have dining dollars so I can only comment on the healthy options at the Hub and Terra Ve. I love Terra Ve, but just because it's vegetarian/vegan doesn't mean it's healthy. I think there should be a dining station in the Hub that is just as big as Nathan's or Sono and reasonably priced. It should provide calorie counts and healthy options so that students can be proud of their food choices while on

Not enough raw foods, vegetables and meats. Too many carb-foods: pizza, sandwiches, burgers, etc.

LOCAL PRODUCE

More veggies! Steamed veggies should consistently be at D-Hall, and all the dining halls, for that matter. Also, dishes don't need to be completely soaked in unhealthy marinades. People may think Terra Ve is 'healthy' because it's vegetarian, but almost everything has cheese or bread involved. It's an issue that the healthy items at the Hub are the most expensive items. And I also found the packs of nuts from the Hub at ShopRite for half the price! Being a dancer, my diet is something I have to concentrate on everyday and I wish I had more of a variety of healthy foods that were more affordable.

I feel that there is a lot of greasy food options. In Terra Ve, there should be more fresh options. I also do not understand why in D-Hall if you have dining dollars it cost you \$8 to get in, but a meal is 5.

More fast options that are healthier or having options like the ones at Terra Ve at the Hub

More natural foods and less processed foods. Not leaving food out open for hours

At mid-night, the Hub only have pizza, sandwich or other junk food. It is way too unhealthy and heavy to eat at night. I often wake up late for studying and get hungry at mid-night. So I strongly wish there is more access to healthier food such as noodle, soup, and any other warm food wich contain plenty of vegetable.

Terra Ve should have a full salad bar if it is a vegetarian eatery.

The healthy options are way more expensive than the unhealthy options. And there are VERY few of these healthy options. Freshly veggies, cooked veggies, lean meats, fish. cooked to order?

Some healthier ABC options in The Hub would be nice. More variety especially in the B and C options. For the B more fruit and maybe some vegetable options. For the C maybe some cold green tea or more bottled options.

i have dining dollars and i would love to go to the dining hall in the mornings instead of the hub because i can get more variety but i can't beat a three dollar



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

There can be fresh cut vegetables like carrots and other items.

Even though Terra Ve caters to vegetarian/vegan diets, most of the food options are carb- or grain-based and/or cheesy and/or greasy. I think a lot of students would appreciate more fresh, vegetable-based dishes, not soaked in oils or drenched in seasoning. A lot of times plain vegetables aren't even an option as a side, unless they've undergone one of the aforementioned treatments or been entirely stripped of their nutritional value unless they're frozen peas and

We have healthy options available to us but that doesn't mean they're ACCESSIBLE!! Most of the healthier options cost one meal just for a small component of what really makes up a meal. For example a pack of trail mix or nuts costs you about 3-4 dollars leaving you about 1.50 to find supplementary components to complete a real meal. And a part of making the meal healthy should include the fact that a meal requires at least protein, vegetables and carbohydrates. The meals here at the school do provide that but only in minimal portions. On the burger you may order you will find a processed meat patty and one piece of lettuce, one tomato and two pickles if your lucky, that is not enough to sustain a student nevertheless a DANCER for more than 2 hours!!!! The half decent salad bar we have does have healthier options but like I said their aren't accessible when I prepare a salad for a long day I need a variety of vegetables and protein to last but our salads are weighed by a scale and by the time you ring it up it will cost you about two meals which means yo can't get a beverage or any carbs or a fruit to add to your meal AND then you also won't be able to eat dinner because usually you can't afford to have 4 meals each day (1 for breakfast 2 lunch

Not many choices on campus are very healthy, and the few healthy options such as salads and fruit are either not very good quality, or are very expensive.

In general, the food should be more organic. We need more options for fresh fruit, vegetables, and healthier snacks that can be a part of the meal plan. I don't want to spend my flex on trail mix and almonds when they should be a B instead of potato chips.

Close the pizza area at the same time as Nathan's and keep Zona's and the deli open. And DON'T CLOSE THE SALAD BAR SO EARLY! and please keep fresh fruit and vegetables available in the salad bar during the open hours; I constantly see gnats flying around the food

Less fried and carb-based foods. More genuinely fresh options. Less unhealthy cooking oils. Maybe olive oil instead. Fresh sliced avocado instead of mashed/processed.

Providing foods such as: steamed corn, steamed chicken, steamed fish, baked chicken, baked fish, mashed potatoes, etc.

Stonyfield Yogurt at the Hub instead of Yoplait.



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

The food services needs to provide healthier eating options. Saying that sweet potato fries are 'vegetarian' does not change the fact that they are an unhealthy option. With a special regard to the 'B' option on the dining plan, many of these options are not healthy options at all. Chips or a cookie aren't a good second option. Students shouldn't have to look at poor quality carrots and celery or a banana as their 'healthy' 'B' options.

So much of the food offered at this school is extremely high in carbs, fats, salt, etc. Almost everything that you can get in an ABC meal that is even remotely filling is chalk full of carbs and fats. No one should be eating two slices of pizza and chips every day, especially just because that's the only option. The only remotely healthy options given (that are actually included in the ABC plan, and even that is only SOMETIMES) are salads, which prove to be not filling enough and lacking in taste and other nutritional value, such as protein. It's no wonder that the 'freshman 15' is such a part of college society, because the campus dining options only offer such unhealthy and fattening food.

Preferably, easier access to protein drinks (should be made more affordable in locations such as The Hub and Terra Ve) and less of an emphasis on soda and processed/fatty foods (Nathan's products, pizza, etc.) in favor of more natural and healthy foods overall.

The amount of grease in my food in all areas of campus is too much. Please make fresher food, and higher quality food.

Hub food sucks get a made to order salad bar or a Sono equivalent but with Indian food made with real vegetables

The Salad bar needs improvement. Like Caesar Dressing and fresher lettuce and other veggies. Sundae Fridays are cool, but they are basically telling kids to have dessert for dinner which is like the reason the freshman fifteen exists. I think the quick food options should be like healthy wraps or something. All of the chicken options are a bit off, or made unhealthy, like at Nathan's. Also the grilled chicken needs to not be slimy and wet.

I talked about it in my other comments. Make good food cheaper and shitty food less easier. It effects everyone internally and thus externally. If good food was just as easy as the shit food at the very least that would be better.

More grilled chicken, beans... There are a lot of carbs.

It is really hard to eat healthy on this campus that it easy to use with the meal plan. The salad and fruit bar in the hub is bland and I have also seen fruit fly's come up when people pick up the tongs. The majority of the food places on campus really only serve meat and bread. It's tough to stay healthy when these are the only affordable options. It's also stupid that Starbucks took away all of the salads, bistro boxes, and yogurt parfaits and replacing them with more overpriced pastries and unnecessary drinks in the cooler even though in many other Starbucks this is not the case. Overall SUNY Purchase needs a lot more healthier options. I can't wait to move out of the dorms so that I can cook my own food and



Q16. Comment further on how Dining Services can improve:

Offering healthier options

Undergrad On Campus

More availability of fresh fruit.

Simply offering stations for food that are less processed would be great: like a trail mix bar. I know there's a salad bar at the Hub but honestly I'm anxious using it because it's hard to gauge the weight of how much you're adding. Also, the fruit sides could be varied a little; there's basically always bananas which is nice but apples and oranges are not much of variety past that.

There can be more healthier options available on the ABC plan. For example, at the Hub instead of always having chips as a side how about more vegetable side

Real eggs, instead of egg slime. Lettuce options are only crunchy water or stale kale

Making veggie bar a side to a meal

There aren't enough healthy options on campus. Too much junk food.

At the Hub I have noticed that although a lot of people like Nathans, most of the options are not the most desirable, or the most healthy. I get food from that station maybe once a week, and only then when there is a line to get a sandwich.

Easier and clarified access to wholesome food as well as greater variety than just salads and rice veggie mixes

Letting people make their own salad for a meal at the Hub.

The only vegetarian options are often extraordinarily starchy and lacking in protein. Would it be so hard to make tempeh curries or chickpea salads etc?

I was a vegan when I first came to this campus and have since had to reintroduce animal protein back into my diet because of the lack of HEALTHY veg options. All of the vegan options are either boring or completely comprised of carbohydrates/fake meat and I was becoming anemic. I ate so many burritos I don't even want to look at mexican food anymore. But even now that I eat chicken again I find it hard to eat anything healthy besides salad. All of the food here is either fried or covered in cheese or sauce. I loved terra ve's made-to-order station but also found there wasn't enough variety. I prefer cooking my own meals, even

There's already good healthy options available but maybe more variety? As much as I love pasta at Terra Ve, there seems to be a lot of it.

Other

Faculty/Staff/Administrator

more hours during nonacademic sessions

I think everything is pretty good right now.

To offer weekend and evening food service during the summer months



Q16. Comment further on how Dining Services can improve:

Other

Faculty/Staff/Administrator

Figure out a way to not have the lines for the sandwiches and soda intersect.

Undergrad Off Campus

Faster process for paying for food, food preparation times are fine as they are.

Undergrad On Campus

different foods at the dining hall not themed every night

Students get hungry at night

I would like D hall to allow students to take out food. I love the food there but sometimes i don't want to eat there.

give me \$100 please.

As students we have a right to know where our food is coming from. If Chartwells preaches locally grown food, it is hypocritical and problematic to refuse to disclose to students where our food comes from. If Chartwells was more transparent and shared our food sources I would have a meal plan.

Price/value

Faculty/Staff/Administrator

More reasonable prices and healthier food options.

make it affordable

the prices are entirely too high for the quality. the salad bar, for example, is exorbitant. Also, the drinks and whole fruits (bananas) have grossly inflated prices. Same for chips and other snacks. We are not a private school -- faculty are underpaid and students come largely from working class backgrounds. It is exploitative to take advantage of the fact that we are isolated with the limited food choices on a campus island within a rich community. If there were competition I am certain the prices would become more reasonable. I cook at home and bring in all my food. Terra Ve is more reasonable and the food tastes better, but for that reason it is overrun with customers and it takes too long to order and receive food (not to mention that staff are clearly overworked).

Not that long ago (18 months or so) bananas use to be 80 cents... they are now 1.25. that is a huge jump in price that seems unreasonable.

Prices are too high. Can you give a Faculty/Staff discount?

Chartwells is very expensive compare to options outside the campus

Actually the \$5 meal price using dining dollars is very good. Would like it to remain at that level.



Q16. Comment further on how Dining Services can improve:

Price/value

Faculty/Staff/Administrator

right now the choices are very expensive on campus

I feel the prices could be better. For example I do not buy drinks at the hub due to price. It is more than double what it would cost at CVS.

smaller portions would reduce cost

It is very expensive to buy food in the Hub and Terra Ve if you do not have a meal plan or use dining dollars. Hot dogs are very high reduce the price. ANd \$2.25 for a Snapple or \$1.00 for fruit is outrageous. Chips are too high. This is where students have to eat. It should be affordable.

Lower the salad bar prices, fruit prices and drink prices.

Perhaps work with a less corporate entity for food. That would provide customers with healthier options, more variety, and lower cost, esp. if food was locally grown. As it is, the cost (esp. considering the value) is way too overpriced, which is why I never go to the Hub, and this is the same for the majority of my colleagues.

The food can be priced lower than it is currently sold for outside of the Dining Dollar meal option or with a Meal Plan.

The price/quality ratio is incredibly bad. This is because chartwells has a (quasi-)monopoly on campus (to understand why it's bad for consumers: see Microeconomics 101). We need competition between DIFFERENT companies or (second best option) regulated prices.

keep the abc mealplan

On days that I forget to pack my meals (or simply do not have time), my budget for two 'meals' and two beverages (for a typical 10-hour day on campus) is the exact equivalent of what my daily budget was in Lausanne, Switzerland. Need I say more? It was cheaper to purchase a car and to start bringing all of my meals to work than it was to continue to commute by public transit and purchase meals on campus. Additionally, I have way too many students who tell me they live on campus but do not purchase meal plans, but do not have time to grocery shop, so I worry how they survive on raw veggies and peanut-butter-and-jelly sandwiches throughout their education.

More substantial portions of healthier food in The Hub for 'ABC' and meal plans. Small meal plans that permit refunds for non-use.

Overall I believe the cost of food on campus is expensive particularly for the quality and wait times. A rice bowl and 20 ounce soda bottle comes out to over \$8. The salad bar is also expensive.



Q16. Comment further on how Dining Services can improve:

Price/value

Faculty/Staff/Administrator

The food is TREMENDOUSLY over priced. Period. And, I do not necessarily feel that the staff, cashiers, directors, cooks, etc. attempt to explain or tell you what you can do to make the food 'an ABC meal'. And, the ABC thing has to be the absolute most confusing thing in the world. It's too complex and it is not at all user friendly, in my opinion.

Lower priced items

fruit bar could be a little less pricey.

Simply put, lower your prices. I cannot afford to buy my meals at the Hub or Terra Ve everyday and pay my daycare bill every week.

smaller portions on pre-prepared salads

Graduate/Professional student

Hoping it would be little cheaper in main dining hall with using dining dollars.

Compare with local market

Have more options for ABC Dining and include all the stations, including Sushi and Salad bar. Healthy options are always much more expensive. That is just

Going to the school is expensive enough. We should have to pay so much to not starve. Either add more ABC combination or lower the price in general.

Cheaper

Undergrad Off Campus

The food is very expensive for people who do not have a meal plan and the meal plans are too expensive for low income students.

lower the dining dollar price for items in terra ve

The pricing to value ratio is fair. However, because dining there on a consistent basis gets expensive quickly, I only go about once a week. The meal plans are also too expensive for me to opt in.

My two complaints in this area are that the \$6 sandwich from the deli is not worth that amount of money, it is simply too small and barely holds any fillings of ham, tomatoes, etc. My other complaint is that it costs about \$13 for a hamburger and fries from the Nathans. I just feel that the food we pay for should at least be reasonably priced in a range that you would expect a non working commuter student to be able to afford instead of pricing based off of students who have bought the meal plans.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad Off Campus

Prices are generally far too high. \$1.25 for a banana is really simply absurd (and many other examples can be found similar to this.) Meal plans are far too expensive compared to the price of buying and preparing your own food. Since moving off the meal plans here I save over \$1000 every semester and that's just

Have more options that appeal to people that don't want to have a meal plan. I typically get a fruit with my main meal(sandwich/wrap/burrito/pizza) and sometimes this comes out to be about \$10. I would like it if the most expensive options would be at least \$8.

Food is way too expensive.

The food is over priced for student options. Bottled drinks are ridiculously over priced and breakfast should not be as expensive as it currently is.

Some of the food is a little over priced, like the sushi for example

Getting a meal (e.g. sandwich, chips, drink) is really expensive if you don't have a meal plan.

The meals are over priced by a lot. One meal can cost me 10 dollars in cash but I have been able to put dining dollars on my MORE card which lowers the price

Most of the food at the hub is incredibly overpriced considering the low quality of the ingredients that go into it. Terra Ve's prices are a little bit more understandable because of the food's slightly higher quality, but the hub is just sub-par chartwells that definitely doesn't need to cost as much as it does. We're already paying so much to go to this school, why do we need to overpay on

I feel as though there should be slashed prices for fresh food near the end of the day. For instance, the sushi is made daily, and all the remainders are thrown out each night, whereas students would buy them if they became fractionally cheaper. There should be smaller sizes for the smoothies, so that they compare (are only slightly more expensive) than the sodas, etc.

The amount paid for 'x' number of meals on a plan is far from what we get with that number of meals times what they equal at the hub (\$5) also, the amount of food we get for an ABC meal is not a full meal.

The good options on campus are disgusting. Theread needs to be healthier options that TASTE GOOD AND AFFORDABLE!!! Salad bar in the hub is outrageously expensive for dining dollars customers! Terra Ve is a joke. The cheapest and easiest food is all extremely unhealthy. I try to avoid eating on campus because it is a

Its not cool when Sono is out of sauteed onions in the middle of the day and will still charge me extra for wanting to replace it with something else. It turns into an expensive rice bowl when there are only 2-3 ingredients in it. All the sandwiches taste the same.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad Off Campus

I feel that a meal should be around the 5\$ range just like it is in the hub with regards to the ABC chart

lower the prices for healthy foods: salads, fruits, water bottles, and 100% juice beverages.

A low price menu in the form of a happy hour type of schedule. Like, from 1-4, buy one get one hot dog (half off or free), and change the buy one get one item from day-to-day.

Lower the prices of entrees

Increase options for ABC

better commuter prices (i.e. commuters spend about \$9 for the equivalent of a \$5.37 meal.)

Pay less for more

Lower prices are always better of course.

As a commuter not on a meal plan, I feel that prices are too high, especially since I'm a student.

Make a meals discounted for athletes. Athletes generally need more food intake than non-athletes.

I love dhall, but can't afford to spend \$9+ in dining dollars when I could spend \$5 at the hub.

Everything is way too expensive. No one should have to pay for water from a soda fountain. If you don't at a restaurant you should not make poor college students.

At the Hub, drinks and sushi are expensive. I prefer drinks for \$2 and sushi for \$5.

Prices are pretty ridiculous. Sometimes I don't eat because I don't want to spend 12 dollars on unhealthy food everyday.

The fact that new first and second year students who are living on campus are forced to purchase a meal plan whether or not they want to eat at Purchase completely turns me off from the entire dining system. It's just wrong. So wrong. Especially since 90% of the food is completely unhealthy. Greedy is the one word

I believe the price for a combo meal at the Hub for example is a perfect deal. \$5 for a combo meal including the main course and your drink and fruit/cookie is a fantastic deal in my opinion.

Cheaper food but not cheaper quality.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad Off Campus

even if I don't have a meal plan the prices are ridiculously high for the quality which isn't good at all so I rather just not eat at any place on campus

I always feel like I'm getting robbed. If the food were healthier and of better quality, I wouldn't mind paying week what I'm paying.

Make it so that a Sweet potato (or any other similarly priced 99 cent item) with a Chia Drink is not almost \$5. I find that crazy.

Undergrad On Campus

5\$ meals if you pay in cash

Making a sandwich and rice bowl/burritos/quesadillas an 'A'. Adding the Double cheeseburger and Chicken sandwiches back as an 'A'.

Rip off read my other rant

One meal and the hub does not equal the equivalent of a meal that anyone would eat in the real world. A meal should buy enough food for a meal. Usually it takes two meals for one meal

Items at all of the dining areas, but especially at the Hub, seem far too overpriced, especially when they are not included into the ABC plan.

As much as meals are the best deal for getting food on campus, I think once I go off my meal plan, food is way too expensive in the hub. I think having more reasonable prices and not paying \$2 dollars for fruit and other healthy options would be a better thing.

Better prices

I always get surprised at how extensive everything is without my Moore card.

CHEAPER MEAL PLANS.

We are in need of healthier food options, and additional changes to the salad bar.

Everything is super expensive, and it's not good. I eat the food because I have to, not because it's good. I'm paying crazy prices for food that isn't even that good. Why can I spend one meal at D-hall and get terrible food, or spend \$14 of my own money to get in and still get terrible food. Everything is super expensive. I'm being bled dry by this system and it's pricing .

I never am full on one meal unless I fill myself up on simple carbs like french fries or chips. There needs to be more food available for the price of one meal (i.e. Maybe we need a 'D' selection or increase the portion sizes of the other



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

We should get more for a meal at the hub. For example instead of giving us those terrible chips at the deli we should be able to add a bag of chips to our meal.
example: sandwich + water + any bag of chips = meal

Prices are ridiculous. No one would purchase a yogurt for \$1.69 at a supermarket. Why force us to agree to those prices on campus?

It sucks worst thing ever. My family is struggling with money, and if i run out of meals which i will do soon idk how I will eat. I cant afford to buy anything here.

Some items for example, beverages and sushi are overpriced. honest tea shouldn't be 2.99

Reduce prices to competitor value. The prices are almost the same as off camous locations with better quality food

Cheaper prices- for example, avocado and cucumber sushi should be \$5 so I can get it as a meal! There's not even fish in it!

The prices and values of foods available at the dining services forcefully make students make horrible health decisions. It's physically impossible to eat healthy, nutritious and sustaining food at the hub, terra v and Starbucks. Two slices of pizza, a bag of chips, and a soda qualifies for a meal, while a cup of grapes will break your meal plan. It is impossible to eat breakfast at Starbucks because meals are under \$3.00, so you can literally only get a coffee, because adding any food will push you over a meal.

More ABC options that are actually reasonable for a full/balanced meal, or higher equivalency prices because it's impossible to get a satisfying meal without using more than one meal swipe for it.

Meals are five dollars. I'm a student who cannot afford a meal plan but when I come to the Hub and pay with cash My meal ends up being more than five

\$1.25 for a Banana is incredibly outrageous. Stop & Shop as well as many other supermarkets including notoriously expensive Whole Foods retail Bananas for 79cents-99cents per pound...that is sometimes 3 bananas for \$1, saving 25 cents on just one at The Hub or Terra Ve or Starbucks

The uses of a meal changing the price of the food is not a very kean system. Example I have gone to get just a yogurt and a fruit in the morning with a small coffee, more expensive then breakfast from Nathan's which is everyone's go to breakfast generally for people on campus. The more shitty the food is for you the more of it you can get but good food choices are to expensive. I know it's like that in the real world but we are at college and people are starting to develop eattng habits for the rest of their lives least make it easier for them to make good choices



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

A meal equivalency at the hub is far less food than meets my dietary needs, particularly in the morning. As a dancer it is of high priority that I consume enough calories to not only maintain my energy throughout the day, but also to account for the high levels of physical activity that I undertake. The Hub is the only option that works with my meal plan for quick food in between classes, and if I only use one meal I often leave still hungry. Raise the value of meal equivalencies, or offer me more food.

Do not include tax

put more things on the ABC menu

For example, when I get a sandwich at the hub, we can get a side of chips with it, but the chips are disgusting. We should be able to get a bag of any kind of chips we want to equal a meal. Sandwich + Any Bag of Chips + Water = Meal

3 dollar meal in the morning? Who came up with that rule? It makes no sense and scams all of us out of money and meals. We're students. Is there some reason to believe that we won't want meals before 11 am. I'm sick of spending two meals on bagels from starbucks. At least make the dining hall open earlier. I'm so sick of this. Also if I pay for a certain amount of meals per semester that comes out to \$6.46 a meal, how come meals are 5 dollars. ALSO, where can you go to eat dinner for 5 dollars? Nowhere. I want a better value for the money that I'm paying.

Lower the prices. Honestly I think the meal plan should be gotten rid of. I think everything should cost how much ever it cost and that be that.

I think three dollars for Breakfast is definitely too little. I pay a lot of money for my meal plan so there is no reason why breakfast should be so little and force me to use my flex points every single time I get breakfast from the Hub. I have also heard numerous other people complain about this.

The drinks are overpriced.

Meals should be able to buy a wider variety of food

Chartwell should be gone for good. Please

much cheaper

Theres a guy out there with a very well-researched paper about some of the things you're doing wrong. Not having the meals roll over week to week is crazy. Also the fact that meals at the hub cost 6.49 and the receipt says 5.00 is really sketchy.

Make it cheaper :) or allow more food for the meal price 5.35



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

The Hub is usually the quickest place on campus (besides the Dining Hall) to get something to eat. As a senior that sits on different councils, on club e-boards, and taking on a full work load I don't have a lot of time to get food, but the Hub is really expensive. If I get a sandwich, a cookie, and a Snapple it can cost almost 10 dollars. I think that the ABC plan for the Hub should be reevaluated.

The prices for a meal should be the same whether it be breakfast lunch or dinner, by making breakfast lower in cost its showing that lunch and inner are valued more than breakfast when they should all be equal. Breakfast is the most important meal of the day its the first thing you put in your belly and sets your metabolism for the busy day you may have ahead of you. So to ask for equal prices for breakfast isn't asking much. It should be equal in price if not more.

At the hub, a side of an apple or banana does not come with the ABC meal even though it does at Terra Ve. This doesn't make sense to me. Also, \$3 meals before 11 does not help us to eat healthy well balanced breakfasts. It should be \$5!!

Lowering prices would be ideal

Sushi goes under ABC meal plan

More meal value.

More bang for our buck, you make so much money already

Lower the prices or make them equal for people without a meal plan (commuters and apartment residents!) Also offer the \$5 value ABC for people without a meal

Some of the healthier options, like sushi, go over a meal. I understand that it is a pricier food, but it would be really nice if sushi could equal a standard meal.

It would be great if the drink selection wasn't so limited to count as an 'A'

Prices are a little steep right now, when I have the option to go off campus I usually spend less money.

Just for breakfast to make things a little easier to get

I can get two slices of pizza with fries and a soda for a meal but if I get a salad and want to add an apple it becomes an eight dollar meal.

At the hub food court a healthier drink such as juice is more expensive then a fountain drink making it cheaper to make unhealthy beverage decisions.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

The meal system is a despicable example of a healthy lifestyle and NOT acceptable to provide the needs for college students and anyone in general. It is SHAMEFUL that our meal plan system insists upon unhealthy options because they are of less value and adhere to the Purchase College 'meal.' Why is it that a Cheeseburger and fries, soda, AND a cookie cost a meal but a cup of grapes go OVER a meal?! It is absolutely absurd. Either you STARVE and spend MORE meals on something HEALTHY or you eat something grossly unhealthy and spend A SINGLE meal. I am beyond tired of settling for what I should put in my body. As a student in the Conservatory of Dance, my body DEMANDS nutrients. Without the availability of fruit, greens, protein, and SUBSTANCE in general at ALL TIMES I can cause serious damage to my body. Another example of the terrible value of the meal plan system is breakfast. Students at Purchase College are allowed to spend THREE DOLLARS for breakfast from 8:30am-11am. THREE DOLLARS?! By who's standards is this an adequate amount to fulfill the breakfast of someone who will not be able to eat until 4pm?! Every morning I settle for Raisin Bran and Soy Milk which go over the THREE DOLLARS and of course by now I have merely a few dollars left of the \$50 dollars in flex points I began the semester with. ENOUGH with the unfair value of the meal plan system. RAISE the value of the breakfast meal and RAISE the value for dinner. College students are constantly overwhelmed with work and physical activities, GIVE us what we deserve- healthy, affordable, accessible meals.

This is common complaint, but the meal equivalency before 11 am is a little ridiculous at 3 dollars. As a student with four 8:30am classes the ability for me to obtain an adequate amount of food to get me through my back to back morning classes is costing me a lot of money because I'm constantly trying to save meals for after 11am.

everyday products like coffee, fruit and beverages are over-priced.

The food prices are generally ridiculous and unreal if taken out of the college

The food shouldn't be more expensive outside of the ABC meal plan. I always find myself paying more if I only have 2 out of the 3 than if I have all 3.

Eating the healthier options such as salads is more expensive than eating the unhealthy foods and this is a problem

The price seems high for single items.

Avocado rolls are sold at most restaurants for three or four dollars, and California rolls never hit anything over five. Here an avocado roll is five dollars, and California rolls are nearly seven. The quality is lesser, and the price is higher, like most of the other food that is outside of the meal plans. Either improve the quality of the food, or lower the prices.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

It's frustrating how you can get more food at Nathan's for a similar price of a smaller amount of sushi at the Hub. I understand that processed foods are cheaper, but trying to make healthier choices is almost discouraged and more frustrating to work your meals around, especially with 19/week.

if someone does not have a meal plan and wants to it they spend at least double.

The price and value on campus is ridiculous. The Hall is excellent and very accessible.. but the food is really hit or miss. It's often flavorless. In a place like the Hub, the food is overpriced. The meal plan is limiting. You can't make a balanced meal on \$5 worth unless you use the meal plan, which doesn't include a good portion of Hub food. Especially not \$3 in the morning--what are we trying to do, undervalue the importance of breakfast? It's not like we are here for free. Paying too much for food/not having the option to eat what you really want at the most hourly accessible place on campus feels like a smack to the face. Really? Salad with grilled chicken slapped on top is no longer an A because it now has protein? This is a serious problem in my opinion.

There should be more healthy options. Also the salad area at The Hub is not worth the price. It should at least be more appetizing, and we should get better options for all that we pay. Nathans is disgusting, and It's probably the worst mistake this school has ever made in regards to eatery. Au Bon Pain would have been a better idea, seeing as the school already sells the soup from that restaurant in here.

Everything is so overpriced.

There need to be more options and flexibility in what we are able to choose to constitute and ABC meal. If we don't want the cookie we shouldn't have to take the cookie to be charged a meal for a sandwich and a bottle of water.

More options on ABC, After one year of eating here, I have had everything there is to eat on campus, especially the HUB. Most of the time the hub is the only open place to eat and IÇÖm already sick of it. A lot of people go three years before getting an apartment with a kitchen on campus. That's three years of picking from the same 20 something options. Especially with a campus with no local restaurants, the options on campus need more variety/ Bang for Buck.

the sushi is far too expensive. It is more expensive to buy sushi at the hub than to order it from a japanese restaurant. Also the healthy options at the hub are much more expensive than the non-healthy options

The ABC meal combinations can be altered a little. For someone who has more class than eating time, I need to make sure my meal fills me up and since I cannot go to the Main Dining Hall all the time, I need to get ABC meals most of the time. But those meals don't fill me up and the 5 dollar limit is more like a snack than a meal. Maybe instead of making meals by cost, there can be a point system where students can spend meal points instead of meals worth 5 dollars.



Q16. Comment further on how Dining Services can improve:

Price/value

Undergrad On Campus

The price of breakfast at \$3 a meal is not acceptable. It is discouraging students to eat a hearty breakfast in order to prevent using multiple meals that are going to be worth more a few hours later. It doesn't make sense and needs to change.

It seems as though all of the unhealthy options are extremely cheap while all of the healthy food options are ridiculously over priced.

Quality of customer service

Faculty/Staff/Administrator

The food preparation staff often looks miserable. They also talk a lot behind the counter rather than speeding up their work when there's a long line.

Graduate/Professional student

Sometimes clerks over charge at the cash

Undergrad Off Campus

Students want friendly, welcoming customer service. This should be a priority. We don't like feeling like we're inconveniencing someone by getting food at the Hub or Terra Ve.

They could be nicer

some of the employees are ridiculously rude. its something we all talk about at this school. workers seem miserable. get 'bad vibes' in your food from the hub is a ongoing joke around campus. thats a pretty bad

I have had experiences with the man that makes the pizza in which I ask him a question or want to order something from his section and he will answer whenever he feels like it. He will make four pizzas before answering a question or beginning my order. I avoid ordering from that section because I am usually in a rush to get to my next class.

I find some of the staff in there to be really rude, even some of the managers in there as well. I understand that some of the students/faculty can be difficult to deal with, but not everyone is like that and it shouldn't be taken out on me.

Sometimes the people who make the sandwiches are unpleasant.

Servers could slow down and explain the options.

Undergrad On Campus

The quality of service is absolutely terrible. I feel as though the employees don't even hear what I order and just do what they please. I almost never get what I ordered and it's unacceptable.



Q16. Comment further on how Dining Services can improve:

Quality of customer service

Undergrad On Campus

Chartwells is a rip off. All of their products are overpriced, their water is 1.59? The thing I hate the most is how if you buy a chicken burrito which qualifies in the ABC but if you get it with steak it breaks out of the ABC system and I would have to purchase it separately? How is this logical? Just let me pay 1.50 for the steak instead of charging me for a steak burrito and water. The meal plans are also a rip off, if I want a more flexible plan I get charged 100 dollars more? I did the math if I ate 19 meals a week which is stupid because I would spend it at starbucks. It is excessive and a waste of money. I do not need starbucks but because chartwells is ripping me off, I feel obligated to do so. So please lower the flexible meal plans, the ones that have a block meal with a bit of flex.

I get rude looks and people moving slower when I ask for gluten free bread. They don't change their gloves unless asked and don't put wax paper down for the toaster or to even prepare food.

Healthier options are a must. Why is a burger, fries, and a soda considered a meal but a salad and water isn't?

Clearly the workers in the hub are shorthanded a lot of the time. For example it is hard to order a meatball grinder when the person behind the counter is trying to make 4 new pizzas and doesn't notice you are there. Sometimes people who work at the hub make me feel as though I am the bane of their existence because I am ordering food from them. Most of them seem overworked and unhappy.

I have been snapped at by the hub workers multiple times for menial things like not being able to make up my mind about an order within 5 seconds or not moving up in line fast enough.

Employees, in general, could be friendlier and less grumpy and mean!

When ordering food I find that effective communication is very difficult. I am almost always misunderstood/not heard and don't end up getting what I

By hiring individuals that take pride in their job. Attitudes from employees can often place a distaste to their customers.

Residential Dining program and/or services

Faculty/Staff/Administrator

We need to utilize D Hall for more fast food options with chained restaurants.

MOre Residential Dining programs

Undergrad Off Campus

It is rather absurd that students living in dorms are required to have a full (very expensive) meal plan, and that has been a huge factor in making me move off campus and get off the meal plan.



Q16. Comment further on how Dining Services can improve:

Residential Dining program and/or services

Undergrad On Campus

The ABC idea is a scam and chartwell should be gone from this campus. And the food should be healthier

Meals plans should allow for students to eat three time a a week. The basic meal plan with 19 meals a week and 50 flex does not allow a student to eat three meals a day Monday through Friday. This is part of a healthy diet and should be encouraged and made available in an acedemia environment.

Seating availability

Faculty/Staff/Administrator

Need more tables and chairs especially during special events, family day and pancake madness.

Undergrad Off Campus

I feel there is never enough tables every time I go to the HUB so I usually take my food to go and eat elsewhere.

More seating areas

Undergrad On Campus

the hub needs more seating during lunch

I believe Terra Ve could have more adequate space in the front.

I feel like the seats at the hub is limited.

Service speed

Faculty/Staff/Administrator

Speed is often very slow at Terra Ve in the sandwich line.

Line to pay is often backed up.

Sometimes there is a long line to the register with only 1 person with an open register.

For some reason the Hub (and tera ve) seems to be designed for one person at a time. A complete lack of designed flow for any significant population causes the place to become an anxious mess. Have you ever tried to get a soda when the line for the sandwiches is there? And then in peak time there is no line management by the staff for checkout, causing confusion and anger as people cut lines without regard to any structure. I often see management standing there watching near riots develop at the checkout line and doing nothing to help. This is disappointing.

At the peak hours there need to be more employers making sandwiches and special order foods. The area when you first walk into the HUB is still too small in peak hours like lunch despite the recent renovation.



Q16. Comment further on how Dining Services can improve:

Service speed

Faculty/Staff/Administrator

Very slow at Terrave line. Same with Hub sandwich. On-line ordering makes sense.

During lunch hours the lines to pay and order are very lengthy.

The staffing is sometimes limited at lunch time- 2 registers is not enough and the line can get extremely long- as a staff member, I count on a quick lunch order and quick payment.

First counter in Terra Ve is very slow.

I don't know

More employees and service during peak times.

All staff should be trained to be efficient and make sure food preparers have adequate amount of supplies instead of food running out before a fresh batch is replenished (i.e., soup, rice, toppings, French fries, etc.) which contributes to longer wait times.

the biggest reason I do not use the facilities is that the wait time is wait time for ordering and receiving is way, way, way, too long at prime time. The staff is usually very nice but the wait time is disastrous. This is why I barely go.

In the Hub a lunch time, the food lines and payment lines are too long and the service is too slow. Either the workers need better training to prepare food and check out people more quickly, or more workers are needed, or there needs to be more pre-prepared grab-and-go options so one doesn't have to spend 30-40-minutes just getting and paying for lunch. What about maybe self checkout kiosks like they have in grocery stores in addition to cashiers?

Graduate/Professional student

During the later nights the lines at the hub are reduced to one line to pay so if you need to eat dinner late, it takes a really long time to pay and get on with the meal. Have more lines open later please!

Undergrad Off Campus

Starbucks in the evening always has super long lines.

Terrave has the best food for its value, but the waittime is too much, that you'd rather go to the hub and go more unhealthy.

Currently it takes 25-30 minutes to receive food at Terra Ve and this takes nearly my entire lunch break, leaving me no time to eat. This is not acceptable.

Sometimes lines are so long I end up not eating where I want to and buy something small from the bookstore or more store to hold me over until a slower time. It's especially busy in Terra Ve, at the sandwich station in the hub, and



Q16. Comment further on how Dining Services can improve:

Service speed

Undergrad Off Campus

they need to be able to respond quicker to the lunch and dinner rush I.e. more cashiers

Just more workers but when it gets busy it gets busy so I understand

Particularly the guy at the pizza section and the people at the sandwich section of the hub, are slow and have no enthusiasm to serve.

additional help at peak times. observe the peak time and add a floater staff member for this times who can jump in and out. would of course need an extra register that would just sit there for the rest of the time. Its gets really inconvenient sometimes. lines are out of control at peak times

move faster and stop having an argumentative approach at the register (only one lady to be fair)

I don't like that brunch is \$12 while dinner is \$9. Brunch doesn't offer any increased value over dinner.

Since I usually go to TerraVe, I would like to comment that it is sometimes crowded in the food service section and hard to maneuver and sometimes the lines are confusing and long.

Undergrad On Campus

Let me get my terra ve food in less than a half hour. Then I'd eat there more. Add more staff. It's terribly understaffed.

Terra Ve gets very clogged at peak hours.

often theres only one register open and the lines are very long

Especially at Terra Ve, it seems like the staff move at a snail's pace, even when there is a large line forming. It is not really feasible to wait that long, especially when it's on a class break or there's a class starting soon after.

At the deli counter they are too busy talking to each other to help us. Fire the non english speakers and make everyones life a little easier

You could probably increase service speed if you had more employees working the rush hour shifts

Terra Ve service can be really slow. You can wait ten minutes at the counter just waiting for someone to take your order.

More workers or have them talk less to each other while preparing foods to avoid long waiting lines.



Q16. Comment further on how Dining Services can improve:

Service speed

Undergrad On Campus

When I get food at Terra Ve I understand the food is made fresh which I appreciate but sometimes the service is slow so if there was a way to quicken the process of food being served that would be convenient for getting to class on time and still enjoying a meal.

During rushes, it can take up to 30 minutes to get through the line at the hub, there generally aren't enough cashiers. A typical wait at Terra Ve, regardless of the time, is 20 minutes. The employees at Terra Ve are very slow in their food

Terra Ve is extremely slow

always in a rush

Just being more vigilant and being able to serve food (such as smoothies) faster. Maybe having more people working each eatery to insure better service speed.

Sometimes I can't eat between classes because I know I won't be able to get my food fast enough. Lines are in hand people who make the food are slow at times.

Sustainable practices

Faculty/Staff/Administrator

Source more local food vendors. Buy more compostable materials. Do not incentive eating more, incentivize eating healthier. Reduce water bottle usage- install water filtration system. Purchase processed chlorine free paper products, purchase rBGH-free milk, continue to purchase Fair Trade products, write a

locally grown ingredients

Stop handing out free water bottles. It's ridiculous and wasteful. Don't waste your money on compostable forks when they actually don't get composted. Instead, use silverware where appropriate.

Grass fed beef. Antibiotic free, veggie fed chicken. Organic dairy products. Reusable dishes, etc.

CoopsLocal produce

Composting post-consumer waste and the compostable plates/silverware.

I have no complaints. The only survey forces you to choose two options. I don't dine on campus that much because I live off campus.

buy more locally grown food from close by farms to sustain locally growing

Graduate/Professional student

Dollar incentive for people to use their own cups/mugs, etc.



Q16. Comment further on how Dining Services can improve:

Sustainable practices

Undergrad Off Campus

I am not sure, actually. In this regard I think sustainability is encouraged.

Never offer plastic bags unless asked. Offer discounts for bringing your own cups. Publicize information about the amount (in pounds) of waste that students generate at each dining place.

Raise awareness about recycling. I noticed students place paper napkins inside plastic containers. Also have locally grown food.

Use graff fed meat and beef, cage free chickens, more local and organic ingredients

Locally farmed eggs, more dairy free or vegan options, composting, biodegradable packaging of food, etc

Undergrad On Campus

all the dining halls use plastic forks and knives and cups it would be better if we had reusable utensils and plates for the dining hall and throw away utensils are understandable for the hub and terre ve. but I think we could still practice more sustainable routines like maybe have ten cents off when you bring a reusable mug for coffee or water. or container for your breakfast or lunch sandwich

I would use Chartwells more if we used sustainable practices like our plates and cutlery being compostable. Even though we have 'compostable' cutlery now, the company is questionable and the practice is not applied, we are not actually able to compost their products.

Perhaps by installing yet another compost rocket and thereby be able to actually dispose of all food-scrap, remainders and garbage from the dining locations in an environmentally cautious way. Also, it would be more environmentally friendly if students were actually given reusable plastic plates rather than paper plates at

There are a lot of options for compostable plastic utensils and to-go boxes.

- Offering Composting for student food waste - Offering a place to recycle plastic bags and all food containers

The trash needs to be better concealed, because the raccoons are abnormally large. I followed one around one night and it got more than it's fair share of food over the course of minutes

Make sure the food is fresh, don't serve perishables after a certain time of day (e.g. sushi), and improve the chilling units for salads, etc.



Q16. Comment further on how Dining Services can improve:

Sustainable practices

Undergrad On Campus

Although our campus uses biodegradable and recycled materials, there is an abundance of waste throughout our school. Besides from the dining hall, I think more eateries should have the option of real dishes compared to disposable ones. Also Starbucks creates a huge waste with materials. Perhaps we could have a coupon or bigger discount if you bring your own container for drinks. I think this campus needs to be more thoughtful with recycling and sustainability with our food products. Also the amount of plastic water bottles is astounding.

Provide more opportunities/receptacles for recycling plastic bottles. Produce fewer paper receipts, maybe by making them electronic.

There's a good deal of food that is thrown out/ wasted at all the locations for dining on campus. I know there's legal implications barring the school from offering that food before it's thrown out but maybe something could be worked out that it is donated to homeless shelters or a waiver could be signed to verify whoever took the food would not sue if the food went bad before they could use it efficiently. I just hate seeing food wasted. Furthermore, maybe people could bring their own containers to Terra Ve or the Hub. All those containers may be biodegradable but they add up.

Sustainable fish (not imported) less plastic and more reusable plates/silverware

I think it's good that the dining establishments on campus keep up on sustainable practices, and it should continue in the future.

Washable plates and silverware, along with glasses. Or the ability to use my own plates.

There should be less emphasis on meat production in the food services, there should be a vaster variety of made to order salads and foods that require less harm to the environment. They should try to buy from local places instead of large fast food chains.

By using local foods, have a compost system for food preparers and for diners.
Have organic produce

Vegetarian/Vegan options or stations

Faculty/Staff/Administrator

I would eat campus food rather than brown bagging my lunch every day if you offered organic vegan options prepared without a lot of oil or perhaps a different oil. I find the oil used in food preparation here tends to disagree with me. Not sure

Vegan vegan vegan. Thank you.

Vegan/vegetarian options or stations in the Hub.

Have them everywhere and more options

Terre Ve is great



Q16. Comment further on how Dining Services can improve:

Vegetarian/Vegan options or stations

Faculty/Staff/Administrator

Do you even have them?? I know Terra Ve is supposed to have some veggie/vegan options but it seems like everything is oily. I haven't been in there in a long, long time - partly because it is too expensive.

Vegan options mean no dairy, cheese or eggs. TerraVe seems to have cheese/dairy on nearly everything.

NA

More vegetarian/vegan options in the Hub.

Fresh food, rotate seasonal vegetables, higher quality, more variety

Undergrad Off Campus

the vegan selection is great. don't change that

I find that as a vegetarian terra ve is really my only option, it'd be nice if the hub had more vegetarian/vegan options that were included on the ABC meal plan

Use cage-free eggs, offer more salads, improve vegetarian sandwich selection

More choices at the hub. Terra ve is better and more people are realizing this but it is smaller.

I am not sure, actually. I think in this regard that the options are decent.

I have a severe dairy allergy and no where on campus is there dairy free food. Every once in awhile there will be a limited vegan dish but there are no real options. Today there was a vegan sign next to the broccoli but also said it may contain dairy. I am always angry and can't spend my dining dollars on real food. I pack lunches and buy chips and soup. I want to be treated equally and not living on campus doesn't help. I want a hot meal like everyone else for lunch and would love to see dairy free options more available. I think terra ve needs another food section devoted to vegan and nut free cooking not just cold food. Vegan mac and

Currently there are no vegan deli slices available for sandwiches, or healthy vegetarian options, such as couscous and quinoa.

Only can go to the sandwich place in the hub/salad bar. Good options but limits me. TerraVe is very greasy for a supposedly vegan / vegetarian place. So as a vegetarian I find it limiting

Undergrad On Campus

I love that we have Terra Ve, but I think our campus is full of 'alternative' eaters like vegetarians and vegans, and I think more options like this would always be well received.



Q16. Comment further on how Dining Services can improve:

Vegetarian/Vegan options or stations

Undergrad On Campus

More beans. More chickpeas. More non-dairy cheeses, yogurts, butter, etc. Later hours for Terra Ve OR put more veg options in the hub because I can only eat so many burritos and veggie burgers. And PLEASE give us another prepackaged salad that DOESN'T HAVE MEAT/CHEESE IN IT besides the garden salads!

The veggie food is nasty poll the real vegetarians about the kind of foods they eat and want to see on campjs

More vegan food everywhere on campus. Fresh pressed, cleansing, healthy juices!

Many countries offer a variety of vegetarian foods that are not just salads. (Chinese, Greek, Thai, Indian)

Same statement, better, fresher, and wider choices when it comes to salad bars. Healthier options that can be given to us that are not just carbs.

There needs to be more vegetarian options for the weekends and late nights

There are not enough options. Especially with Terra Ve closed on the weekends.

There should be more protein-rich vegetarian options. Veggie patties at Dhall again would be great. This is unrelated to either query, but music playing in the eateries would be really nice. Especially if its student chosen. The radio station is right above Dhall...

We need more of them? TERRA VE ON WEEKENDS.

Less meat substances and more foods with nutritional value and good carbs and fats, such as avacados. Whole avocados should be sold like the bananas and

more healthy food

What I stated in my last answer. The vegan and vegetarian options, even in Terra ve, are lacking in protein and too high in carbs and starch.

One way in which they can improve vegetarian options is by having more vegetarian options available.

Keep terra ve open on the weekends because there are very limited options for on campus vegetarians on the weekends

More options

If the hub had an all vegetarian spot that'd be awesome.



Q16. Comment further on how Dining Services can improve:

Vegetarian/Vegan options or stations

Undergrad On Campus

There have been improvements in this area throughout my time at Purchase College, which I am grateful for. However, I think most of the vegan food options are at Terra Ve, and since Terra Ve isn't open on the weekends, eating on the weekends can feel annoying. The salad bar at the Hub is another option available on the weekends, but the vegetables in that station often have some sort of flies, usually fruit flies, and the vegetables taste like GMO. They don't taste fresh. It would be amazing if the vegetables offered on campus could be from a local farmer, or something else similar so they they can taste fresher. One significant improvement that I hope stays is the option for kale salad at Terra Ve, the Hub, and the Dining Hall. I don't know if it actually is new, or if I just hadn't realized it was there until a year ago, but I love it and I know a lot of other students who enjoy it as well. I don't mind Terra Ve closing by 8 p.m., I just wish it was open on weekends. Although there are some vegetarian food options, it seems that most of them have cheese or soy as the main source of protein. Having hummus available in each of the dining areas has been great. But I can't eat dairy, and I can't eat soy, and most of the sandwiches and foods made at Terra Ve are meat-substitution, soy-based foods. There are a variety of meals that could be made that don't require soy or dairy, and I think that if they were explored and offered more to the students, it would be taken in really well. Overall, I am happy with the almond milk, the hummus, and other products that are healthy and don't have soy, and I think a lot of students would be thankful for more things like that in the

While vegan options are available, they could always do with improvement. More HEALTHY options, wider variety of vegetables and the fruit selection could be MUCH better

The hub has no vegan options, especially none that are affordable. a cup of fruit for 5 dollars is not a meal for a vegan, believe it or not. Terra ve is great but most things are only vegetarian, and fast food style eg. Pizza, pasta, nachos, burgers. It's not healthy, despite popular belief. The dining hall is the only place i can get a healthy vegan meal of steamed rice and beans and salad, and that get's boring after an entire year.

Less things like Nathan's and Starbucks, corporate eateries are not concerned with health or options. Local and small businesses are the way to go!

More vegetarian/vegan options at the hub would be a great improvement for weekends especially.

There are very few warm meal options for a vegetarian at the Hub or at the Main Dining Hall. A vegetable quesadilla gets old fast, and more often than not I'm left with a cold quinoa and kale salad at DHall in protest of the heavy syrup-covered tofu dish that's usually served. Lighter, healthier, greener, fresher options should be available at both the Hub and DHall. I shouldn't be so limited at these locations, considering they're the only options open on the weekends.

I am a vegan. Weekday evenings, as well as weekends, the hub is the only place to eat on campus. During these times, the deli is the only available option within the hub. The tofu, hummus, and portabella and pepper sandwiches are the only options for me at these times. This means extremely limited options!



Q16. Comment further on how Dining Services can improve:

Vegetarian/Vegan options or stations

Undergrad On Campus

dining services could add more vegetarian options for instance quorn chicken nugget or fingers available more often, or a better tofu option with deli or sandwich places.

Terra Ve could be open until at least 9pm. AND on the weekends. Have Sona open on weekends.

The sandwich place could use a few more varieties, and Terra Ve is a great start, just needs to have a few more options that are not just cheese/bread/fried things to replace having no meat. A lot of Greek and Indian food does this well.

Keep Terra Ve open on weekends.

More vegetarian options that don't have cheese, vegan butter

If there was a dining service that provided the equivalent to what Terra Ve offers but had better hours that would help vegetarians out a lot. Especially early in the mornings and on the weekends. It's very hard for me to get enough protein as it is just from choosing to be a vegetarian. If I had more options at more times of day that would help me so much.

I am lactose intolerant as well as soy, almond and coconut intolerant. It would be nice to have an addition of rice milk as well as more choices at Terra Ve besides cheese and soy products.

More healthier options at the hub and having terra ve open on weekends!

more healthy food

Weekday evening hours of operation

Undergrad Off Campus

During the week several students have classes that go from 6:30-9:50. On certain days I have class from 4:30-6:10 before my night class and have no time to eat dinner between this exchange. By the time my classes are over and I am completely starving, my only dinner option is The Hub. The problem is, the nighttime Hub has only a few choices. I wish other eateries would remain open so late class takers can have a good dinner too.

College students eat late.

Undergrad On Campus

They can open earlier.

The Dining Hall should be open until 9pm because a lot of people have class until 7pm. That doesn't give us enough time to eat and relax with colleagues/friends without worrying about food getting cut off and being forced to leave.

it would help if D-Hall and the hub were open later.



Q16. Comment further on how Dining Services can improve:

Weekday evening hours of operation

Undergrad On Campus

All eateries especially TerraVe close after 8p.m or at 11-midnight. This is not ideal. As a student I spend most of my time studying, food is often a forgotten necessity. By the time I remember to eat, the eateries are closed. Or when I do render to eat, all that's open on the hub is pizza or sandwich station. The soups are done, there's no Zonas or Nathan's and Smoothie s aren't an option because all of those stations close at 8pm. Really limits options.

Conservatory students have lessons and rehearsals till pretty late, after which there's only pizza and sandwiches left. More options or even microwaveable meal boxes would be good

Places like the Main Dining Hall, Terra Ve, and parts of the Hub should be open later because I have classes that go on until 8:10pm and these places will be closed by that time.

I wish breakfast was extended till 12.

Like myself, many students on campus have constant late nights during the week, whether it be doing homework, projects, etc. as well as being on a sports team and having late practices. Everything but the hub is closed at 8:00, and the Nathans, Sono and Sandwich place close somewhat early, leaving us with very few choices of food selection. Most college kids will be up into the morning hours even on a weekday, and at some point, the hunger will hit us during those hours, and it would be nice for us to have a few choices on what to have during those late hours rather than be so limited.

I would suggest to stay open later on weekdays, people have late classes.

Probably for dining service can be open for an hour more.

Open later

I would prefer it if Terra Ve were open until at least 10:00.

D Hall opens too early and close too early for me. Can it open until 9 pm?

I selected this option only because there wasn't a morning hours of operation choice. I think it is ridiculous that the only places open for breakfast before 11am when classes begin at 8:30 are the Hub and Starbucks. These places sell breakfast sandwiches, bagels, and high caloric meal options. There are very few healthy and low-cal meal options. If the dining hall were open, at least there would be a greater variety and more availability to pick and choose if we weren't in the mood for the same four breakfast options every day from the Hub.

Extend to 9pm

i meant to select weekend, not weekday. I would like there to be more early morning options during the weekend. I'm an early riser and would like to be able to get coffee before 10am.



Q16. Comment further on how Dining Services can improve:

Weekday evening hours of operation

Undergrad On Campus

evening hours of operation should be more flexible

Not really a problem usually, but if I have class from 4 to 8 I won't be eating at the DHall and everything at the Hub closes early with the exception of the dry, crusty pizza and the sandwich place with the long lines.

Stay open later.

eating at 6:30 sucks, it would be much nicer to eat at 7:30.

Be open longer.

The hub should be open later on the weekdays especially during midterms and

Terra Ve should be open to 10 so people can eat there after night classes.

I tend to spend late nights in the visual arts conservatory- if the hub or some other dining service remained open until the early morning (say 3 or 4) I believe that I would utilize the service more.

Dinner ends at 8 on weekdays really sucks I was in line before 8 and at 8:01 I was told they were closed really sucks especially because late classes go to 9:50- all food places smoothies, nathens etc should be open till 9:30 at least even 10:15 so people can get dinner after their classes. Also in the morning breakfast only till 11 sucks people are still eating breakfast through noon and should be available. Hub workers need to be nicer and less racist towards white people it seems the only people that get total quality into their foods speak Spanish and they give the rest of us dirty looks their kindness should be enforced cause I don't want a look of death everytime I get a sandwich (except ceasar). Smoothies open longer not shut down mid week for no reason we don't have many options I don't want them to be limited because someone didn't show up figure it out and have someone replace

Its not open late enough

Weekend hours of operation

Faculty/Staff/Administrator

The students of Design/Technology often have load in/load out calls on Saturday and Sunday morning at 10am and there is no place for them to eat breakfast before the call.

It opens a bit late if a student wants to get up early, grab breakfast, and have a long productive day.

In the summer there are no hours. This is very inconvenient for staff who work weekends year round



Q16. Comment further on how Dining Services can improve:

Weekend hours of operation

Graduate/Professional student

Nowhere is open before 10am on the weekends, so I can't even grab my morning cup of coffee before this time. Even if Starbucks were to open just one hour earlier (i.e. 9am), that would be a huge improvement!

the hub should open earlier and close later.

Undergrad Off Campus

Please open earlier. There are mandatory activities on campus (for classes) that start hours before food is even available, which is unacceptable.

Terra Ve should be open on weekends.

Terre Ve is only open during the week and I would like to see more vegetarian options on the weekends. Also I would like to see more variety in their choices.

The weekend schedule could be a little more flexible and extensive.

Undergrad On Campus

MAKE TERRA VE OPEN!! And make more places in the hub open. But seriously I'm vegetarian and allergic to wheat and there is NO PLACE TO EAT ON THE WEEKENDS.

OPEN TERRA VE

Terra Ve needs to be open on the weekends.

Terra v |z on weekends

Terra Ve should be open for at least lunch on the weekends and the main dining hall should open earlier.

Have Terra Ve open on the weekends. Come on. You can do it.

There needs to be more options for eating on campus on the weekends, and the hours for the Dining Hall need to be extended.

on weekends maybe stay open till around 2 am.

Terra Ve. This school claims to be very vegetarian friendly, where after 7 pm and weekends, they are subjected to D-hall only at certain hours, and a tofu or tuna sandwich at the hub.

I work on the weekends and would like if I were able to get a cup of coffee at Starbucks when I have a shift at 10 am, but Starbucks doesn't open until 10 so that's not possible.

Terra Ve being open



Q16. Comment further on how Dining Services can improve:

Weekend hours of operation

Undergrad On Campus

Terra Ve should be open 7 days a week

I would like a 24 hour dining area. Especially during finals week.

Open Terra Ve on the weekends

Open the hub at 9:30am

Eateries that are open throughout the week should also be open on the weekends. Classes may not be in session but residents should be held to normal

Keeping Terra Ve and Sono open on the weekends would offer much greater variety for both vegetarians and people looking for Mexican cuisine on the weekends.

I strongly dislike the fact that Terra Ve is not open on the weekends, because it is my favorite dining location that most effectively meets my nutritional needs. I'd like Terra Ve to hold the same, or close to the same hours on the weekends as it does during the week.

During the weekend Terra Ve is closed and I don't know what to eat as a vegetarian. I do not go to the main dining hall because I don't like it. The hub has some vegetarian options but they are poor quality. The vegetarian sandwiches at Thurman's are made with poor ingredients and are not good. The veggie burgers at Nathan's are repulsive. Sono has semi-decent vegetarian options but they are also closed on the weekends. So my only options for every weekend is greasy pizza or salad. Salad is good but everyone thinks that is a solution for all vegetarian needs but it's not. Salad gets boring fast, especially when that is often my only option everywhere I go. There needs to be more and better vegetarian options for

Terra Ve should be an option on the weekends especially with their weekday hours being short in length

More choices to eat on weekends at all hours such as Terra Ve being open.

It would be nice if Terra Ve were open.

Open locations such as Starbucks and the Hub earlier. A lot of students who work off campus during the weekends have to leave earlier.

It would be beneficial to have places open earlier. Athletes, DTs, Actors and many more are up before 10am.

Later hours and more of a variety. Thank you!!



Q16. Comment further on how Dining Services can improve:

Weekend hours of operation

Undergrad On Campus

As a design/technology student I have required load-ins and load-outs every few weeks at 9 AM-6 PM on Sundays. There are no dining halls open before 9 AM on Sundays. Because I am doing physical labor (i.e. transporting theatrical lights, building and taking apart scenery, etc.), the fact that I have no access to any food other than what I have in my kitchen-less dorm room is not only inconvenient, it is dangerous.

Terra Ve should be open on weekends. It is absolutely not fair that it is closed during the weekend. I came to this school largely because, as a vegan, I was drawn to the fact that Terra Ve is advertised as an appealing option for vegans.

Open before 10AM. I know workers deserve time off, given places have to be open seven days a week for students. Students have the ability to make things in their room too, but they're limited in a dorm without a communal kitchen. I get up early on weekends and it'd be great to not have to wait for hours to get coffee or breakfast. I've resorted to leaving campus on occasion for breakfast because I didn't want to wait.

More vegetarian places available on the weekends

Terra Ve should most definitely be open on the weekends. As a vegetarian, it's like I don't eat on the weekends because the options are so limited and not great.

Open things before 10 am.

There's literally nothing open on campus in the morning.

There are many programs on campus like the DT's who have to get up early for load in's and there is nothing open to eat . I work in the poll and have to be at work at 8:45 in the morning. nothing is open early enough where I can go there get food eat it and still be on time for work.

I think it would be great for terrave and Sono to be open in the weekend.

Dining services are not open until 11 am. Most people actually have to work on the weekends much before this. The dining services should open at 7

I've noticed that it's difficult to be a vegetarian/vegan on weekends since Terra Ve is closed, leaving my friends unable to eat anything but the same few options on weekends.

I wish Terra Ve was open on the weekend.

Having Sono, as well as TerraVe open on weekends would be great.

I often have work/rehearsal/practice/activities that are scheduled for 8 am or earlier on Saturdays, but cannot get food/coffee because the hub's hours don't match up. I'm not the only one awake at that time; even if it offered only grab and go options until opening, it would be super helpful to busy students.



Q16. Comment further on how Dining Services can improve:

Weekend hours of operation

Undergrad On Campus

Open later to accomidate to students who have late classes and stay up later.

Some food-- especially at Dhall-- isn't hot enough or is served undercooked.

I feel like we need more variety of food in the weekend.

I think Starbuck's meal value needs to change because in the morning when I need to eat breakfast, the meal value is only \$3, but everything is so expensive!

D hall should be open from 11-11 every day.

Terra Ve should be open over the weekend because it has the best vegetarian options and should be available more often.

I would like Terra Ve to be opened on weekends. It would also be nice if Terra Ve had a menu of all sandwiches they offer, and always have them available rather than 5 random ones a day.

I am a Design Tech major, who has classes early in the mornings on Saturday and Sunday. This year I am fortunate enough to have a kitchen; however the last three years I have not, and have had to remember the night before to buy cereal. If I forgot, I would be stuck until lunch time with no food. I feel that having Starbucks, or at the very least, the hub, open at 8:00 am would be extremely helpful.

There are no dining options for those students who have to eat before 10. Also, if you are just going to open the Hub at 11, the value of a meal should not change at 12 when ABC breakfasts are still being served.

I wake up at like 9 on the weekends, and I wait until Dhall opens on weekends to eat brunch. Waiting until 11 is annoying, 10 would be optimal.

It's hard eating at the hub all weekend since I'm a vegetarian and terra ve is closed

As a student athlete, I have early morning games around 8 or 9 on the weekends and its hard having finding food eat on campus because not opens till 10 or 11.

On a typical weekend night, I rarely ever use the on-campus dining options. The main dining hall is usually very boring on weekends (breakfast) and Nathan's and Sono are closed. This makes the dining options on weekend nights extremely limited. I would be much happier if Sono was open on the weekends AND if the weekend dining hall menu was changed up a bit instead of just breakfast foods. Also, I would love to suggest if you guys can get rid of the 'home fries'. They're very bland in my opinion and no one I have talked to really likes them. The hashbrowns and tater tots are MUCH better and I would love to see them more. Ok thank you

The Hub or Dining Hall should be open earlier for breakfast. Also, Terra Ve should be open on the weekends.



Q16. Comment further on how Dining Services can improve:

Weekend hours of operation

Undergrad On Campus

I can't afford to feed guests in my apartment each weekend. I think it makes sense to extend dining hall hours. Open a little earlier to compensate for the Hub opening later.

Keep Mexican food option open on weekend

i wish that the hub opened before 10 on saturday

Opening more eateries on the weekend. I.e. Sono on Saturday and Sunday. It's difficult to find anything to eat past 8pm on Saturday and Sunday.

just opening earlier than 10:30am

