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HAPPY NEW YEAR
LETTER FROM YOUR MANAGEMENT TEAM

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FOUR COURSE CATERING TESTIMONIALS
PROMOTIONS
BIG CHANGES

CAMPUS EVENTS
CULINARY CORNER

Happy New Year!

Chartwells IUPUI has several upcoming events and BIG changes for the new year that our guests are sure to be excited about! Visit www.dineoncampus.com/iupui for additional information.

A Note from Your Management Team

By Stacy Blanton, *Marketing & Communications Manager*

Here at Chartwells IUPUI, the new year brings many changes. Every semester we offer more ideas and better variety to our guests and this semester is no exception. While we have changed the hours of service for some of our food court concepts, we think you will be happy to see more food available after 4pm. Our hours of operation are on the right side of this page and also available on our Web site.

We have expanded our Outtakes offerings to include healthier salads, exciting desserts and sandwiches on an assortment of breads. Spotz Grille will open on January 20 serving a portion of the menu and will open in phases for the two weeks following. Check our Web site as well as the video screen at the concept for additional information on items being served each week.

This semester we will also host at least one Culture Event per month.

These events focus on specific ethnicities, holidays and other festivities throughout the year. January will honor the Chinese New Year. If you have any ideas for a Culture Event, we would love to hear it—please visit our online comment forum on our Web site and send us a quick note!

We look forward to serving you this semester and continuing to bring more variety and fun ideas to your food choices at IUPUI! Please let us know if you ever have any questions and we would be happy to assist you.

Contacting Stacy Blanton: phone 317-274-5083; email smdunn@iupui.edu

(In accordance with the academic calendar, all Chartwells locations at IUPUI will be closed in observance of the Martin Luther King, Jr. holiday on Monday, January 19.).

IUPUI Dining Options

www.dineoncampus.com/iupui

In the Campus Center

			
Monday—Thursday 10:30a—6:00p	Monday—Thursday 10:30a—4:00p	Monday—Thursday 10:30a—4:00p	Monday—Thursday 10:30a—4:00p
Friday 10:30a—3:00p	Friday 10:30a—3:00p	Friday 10:30a—3:00p	Friday 10:30a—3:00p

		
Mon—Fri 7:00a—2:00p	Mon—Thurs 7:00a—6:00p	Mon—Thurs 8:00a—6:00p
	Friday 7:00a—4:00p	Friday 8:00a—5:00p
	Saturday 8:00a—2:00p	Saturday 10:00a—5:00p
		Sunday 12:00p—4:00p

	The Law School Cafe
	Mon—Thurs 8:00a-6:00p
	Friday 8:00a-1:30p

	Jag Connection
Mon—Thurs	8:00a-2:00p; 4:00pm-7:30pm
Friday	8:00a-2:00p
	Jag Java Café at UL
Mon—Fri	8:00a-3:00p

Catering Testimonials

“Just wanted you to know how very much we appreciate all of your work on our event at the library yesterday. I know convener had some special requests and we didn’t give you much time but your staff was wonderful and the food was great. Allie was so professional. Thanks so much for all you did to make our event go smoothly.”

- Nan Bohan, *Assistant Director International Community Development*

“I wanted to thank you personally for taking the order for the Multicultural Center at the last minute. The food was absolutely wonderful! Everyone enjoyed the baked beans, chicken and the apple pie. I look forward to continuing to work together!”

-Robin Staten, *IUPUI Multicultural Center*

Culinary Corner

Chicken and Fruit Salad

A delicious choice for health conscience people to have a satisfying meal.



Servings: 4

Time: 15 Minutes

Ingredients:

1/4 Cup Reduced Fat-Sour Cream

3 Tbsp Fruit Flavored Vinegar

1 1/2 Tsp Poppy seeds

1/4 Tsp Salt

Freshly ground pepper to taste

8 Cups Mixed Salad Greens

2 Cups Chopped Melon

1/4 Cup Chopped Walnuts, toasted (see tip below)

1/4 Cup Crumbled Feta Cheese

Whisk sour cream, vinegar, sugar, poppy seeds, salt and pepper in a large bowl until smooth. Reserve 1/4 cup of the dressing in a small bowl. Add the mixed greens to the large bowl and toss to coat. Divide among 4 plates and top with chicken, melon, walnuts and feta. Drizzle each portion with 1 tablespoon of the reserved dressing.

Tip: To toast chopped or sliced nuts, heat a small dry skillet over medium-low heat. Add nuts and cook, stirring, until lightly browned and fragrant, 2 to 3 minutes.

Food On-Campus

Eat Healthy IUPUI!

To assist our guests with getting on the right track in 2009 we have highlighted some of our healthiest options for our “Eat Healthy IUPUI” promotion, which will run throughout the month of January at every station. Check out the discounted prices on these items.

BIG Changes!



Watch for our newly expanded Outtakes menu available across campus at all satellite locations as well as in our Outtakes retail store in the Campus Center!



Wild Greens in the Campus Center Food Court now offers a Baked Potato Bar with all your favorite toppings—get it plain, vegetarian or loaded!



We are excited to announce that Spotz Grille will open on Tuesday, January 20 in the Campus Center Food Court. You will be pleased to see the wide variety of options the menu will offer from appetizers to entrees and delicious homemade favorites. We will be opening this concept in phases and some items may not be immediately available.

Campus Events

The IUPUI Campus Center celebrates it's first birthday!

IUPUI was introduced to it's newest building, the Campus Center on year ago this month.

In honor of the first birthday, several departments within the building recognized the anniversary, including Chartwells. Chartwells served free birthday cake in the food court on Monday January 12 and Tuesday January 13. Those that came by on Tuesday were also able to enter to win an autographed football from the Indianapolis Colts! The winner of the football has been announced on the Dine on Campus Web site.

Chartwells IUPUI Focus Group

Chartwells will be holding it's first Focus Group meetings of 2009 on Tuesday Jan. 27 in the Campus Center at 9:30am. If you would like to be included in our Focus Group Meetings, please email Stacy Blanton at smdunn@iupui.edu to be added to the list. Anyone is welcome, we have groups of students and faculty/staff!



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SPOTZ GRILLE EXCEEDS EXPECTATIONS
NOTE FROM YOUR MANAGEMENT TEAM

PAGE 2

CATERING EVENTS
RETAIL EVENTS
CULINARY CORNER

LIMITED TIME OFFERS
40TH ANNIVERSARY CELEBRATION



Spotz Grille exceeds expectations. Customers give rave reviews. After one month of business, Chartwells looks to add specials, limited time offers and even more variety to the already well-received newest addition to the Campus Center Food Court.

A Note from Your Management Team

By Jeff Sroufe, Assistant Retail Director

Greetings IUPUI from the new Assistant Director of Retail! My name is Jeff Sroufe and I've been on board at IUPUI since Jan. 12, the first day of the 2009 spring semester.

Although originally I hail from the great state of Ohio, I've lived in Bloomington, Ind., since 1986, when I came to the south central Indiana campus to study music. I fell in love with Bloomington and have been there ever since.

For 18 years I worked for a local Bloomington favorite restaurant and hangout called BuffaLouie's. Then in 2006 I took a detour to Sodexo Management Services at a small university in eastern Iowa.

Having missed central Indiana I came back home to Bloomington looking for a great opportunity. And I've found that opportunity at Chartwells.

Having worked in retail and catering for many years and having a great deal of experience as a customer service trainer, a food and physical safety auditor, and as a manager who espouses the principles of diversity and inclusion in the work place, I bring a passion for foodservice to work with me every day.

I look forward to meeting as many of you as I can. And I hope you'll look to me and the Chartwells team to make your campus dining experience most enjoyable.

Some Spotz Grille favorites!



Grilled Cheese



Jalapeno Poppers

Indiana Sen. Richard Lugar, IUPUI Chancellor, Charles Bantz and Indiana University President, Michael McRobbie, were a few of the over 460 in attendance for IUPUI's 40th Anniversary Dinner on Jan. 31, catered by Four Course Catering.

"I felt the 40th anniversary dinner was a great success for the IUPUI campus and showcased FourCourse Catering at it's finest," Deana Mitchell, catering director, said.

The night began with a cocktail reception in the Campus Center's Pre-Function Lounge starting at 5:40pm. In the presence of the red and gold IUPUI ice sculpture, guests were served hors d'oeuvres such as Citrus Sherry Rock Shrimp Shooters and Spice Crusted Yellow Fin Tuna on Crispy Won Ton with Wasabi Mousse as well as being welcomed to the host bar.

An hour later guests were moved to dinner across the hall in the Multi-purpose room and were served Pan-Seared Tilapia topped with lemon butter caper sauce paired with a Parmesan and Pesto Crusted Chicken Breast. A vegetarian option was offered as well.

After the event inside concluded, guests were able to help themselves to the gourmet coffee bar and dessert bar in the Pre-Function Lounge upon their exit.

There were other events scheduled to recognize IUPUI's 40 years. "A breakfast for 330 people was scheduled," Mitchell said. "But due to the snow, the event has been postponed." Chartwells also served cake, in the Campus Center, seen in article to the right.

Food On-Campus

Events

We held a Chinese New Year celebration on Wednesday Feb. 4 in the IUPUI Campus Center Food Court. Students, faculty and staff enjoyed the addition which served Orangey-Orange Chicken, Sichuan Beef and Curry Tofu along with fried rice, stir-fried vegetables and backyard Asian coleslaw. The celebration lasted from 11am-1pm.

Please join us for our Mardi Gras Celebration on Tuesday Feb. 24 from 11am-1pm in the Campus Center Food Court.

Limited Time Offers



Mamma Philomena's Vegetarian Apizza



Mondo Subs Muffaletta Sandwich

IUPUI's 40th Anniversary Celebration

In honor of IUPUI's 40th year, FourCourse Catering provided free cake in the lobby of the Campus Center on Thurs Jan. 29 Congratulations IUPUI!



Culinary Corner

Chocolate Fudge Cookies

Ingredients:

1 package devil's food cake mix
2 eggs, 1/2 cup vegetable oil
1 cup semi-sweet chocolate chips.



Directions:

Pre-heat oven to 350 degrees, grease cookie sheets. Stir together cake mix, eggs and oil. Fold in the chocolate chips. Roll the dough into walnut sized balls. Place the cookies two inches apart on the cookie sheet. Bake 8-10 minutes in the preheated oven. Cool cookies on sheet for 5 minutes then transfer to a wire rack.



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NOTE FROM MANAGEMENT TEAM
SPRING BREAK HOURS OF OPERATION

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FOURCOURSE CATERING EVENTS LIMITED TIME OFFERS
CULINARY CORNER
BONUS PAGE:
PAGE 3 ETHNIC EVENT PHOTO COLLAGE

New weekly limited time offers are a hit! IUPUI Campus Dining has added a few new things to our menus in the food court like the Fried Catfish Sandwich and BBQ Brisket Sandwich/Manhattan at Spetz Grille, Buffalo Chicken Chop'd Salads at Wild Greens, Ultimate Nachos at Rio Frontera and a Chicken Nugget Meal Deal at Chick-fil-A!

A Note from Your Management Team

By Deana Mitchell *Catering Director*

The spring season always brings elegant and fresh ideas to Indianapolis caterers and this year is no exception. FourCourse Catering is planning many beautiful events on the IUPUI campus over the next several months and one that I am especially looking forward to is "Flaunt" on May 6, 2009 in the Campus Center.

FourCourse Catering, University Place Hotel and the Campus Center will be co-hosting this event, which is presented by ISES (International Special Event Society), an association for those in the special event industry, which has a local chapter in Indianapolis.

The evening will begin in the Pre-Function Lounge on the 4th Floor of the Campus Center and will continue within the Multi-Purpose Room for visiting and networking with many local special event vendors.

FourCourse Catering and University Place Hotel will host the After Party on the Terrace. This is a wonderful opportunity to showcase our food and the Campus Center – we want to show what we are capable of with fun and funky décor, culinary delights and give people a different perspective on the Campus Center; it really is a blank slate for endless event ideas.

This is the first event of its type at the Campus Center, and it's sure to leave an impression! Tickets and booth information are available at www.isesindiana.com. If you're in the event industry, enjoy special events, or want to learn more about FourCourse Catering, University Place Hotel and the Campus Center, join us on May 6!

Spring Break Hours of Operation



8:00a-3:00p



10:30a-2:30p



10:30a-2:30p

Jag Connection
(2nd Fl. Bus/SPEA)

8:00a-2:30p



7:30a-2:30p

March 16-20



**FourCourse Catering caters
Chancellor Charles Bantz's
Report Luncheon**

FourCourse Catering catered the Chancellor's Report Luncheon on Tuesday February 24 in the Campus Center Multipurpose Room. Indianapolis Mayor Greg Ballard was one of the several in attendance!



FOOD On-Campus

Events

Celebrations! Students, faculty and staff were able to enjoy two of our ethnic events within weeks of each other! *Mardi Gras*, Tuesday February 24 at 11 a.m., placed all those who visited onto Bourbon Street in New Orleans and were served 1-2-3 Jambalaya, Breaded Tiger Shrimp, Baked Cheese Grits, Grilled Creole Ratatouille and King Cake. A few weeks later, we held our *St. Patrick's Day* Celebration on Thursday March 12 at 11 a.m. Those who attended were able to enjoy Carved Roast Pork Loin from the carving station as well as Braised Caramelized Chicken Legs, Root Vegetable Medley and Roasted Fingerling Potatoes.

Student Focus Group Dining Services hosted a Student Focus Group meeting Thursday March 5 at 6 p.m. at the Campus Apartments. Stacy Blanton moderated the meeting along with Josh Berger, Deana Mitchell and Tracey Rector in attendance. Seven students were welcomed with an information packet. The students enjoyed pizza from Mamma Leone's and helped make this focus group meeting very positive and productive!

Spring Campus Day IUPUI Campus Dining Services held special hours of operation on Saturday March 7 for the Spring 2009 Campus Day. Campus Day, hosted by the IUPUI Admissions Center, is an event for prospective students and their families to learn about the campus and what it has to offer. Outtakes and Caribou Coffee were open during their regular business hours and Spozz Grille, Chick-fil-A and Mamma Leone's were open as well, from 11 a.m. to 3 p.m. for the participants of the program and anyone else on campus that day!

IUPUI Campus Dining supports USG The Undergraduate Student Government's debates were held Tuesday March 10 at 12 p.m. in the Campus Center Food Court. In support of the debates, Chartwells donated 200 cookies for the candidates, students, faculty and staff members there. We will also be donating again for the second round of debates on Wednesday March 25 at 12 p.m. in the food court.

Culinary Corner

Fresh Strawberry Lemonade

Ingredients: 1 (12 fl oz) can frozen lemonade concentrate, thawed. 4 1/2 cups water. 1 (10 oz) package frozen strawberries, partially thawed.

Directions: In a large pitcher, mix together lemonade concentrate and water. Stir in strawberries.

Upcoming Limited Time Offers



The Italian Stallion Pizza



Flatbread Sandwiches: 4 distinct recipe for any craving!



IUPUI Campus Dining



Mardi Gras February 24

St. Patrick's Day March 12





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A NOTE FROM YOUR MANAGEMENT TEAM
SPRING OBSERVANCE HOURS OF OPERATION

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FOURCOURSE CATERING
CULINARY CORNER
APRIL EVENTS

UPCOMING LIMITED TIME OFFERS

ROUNDING THE CORNER AFTER MID-TERMS

New options and new ideas! IUPUI Food Service has added more new options to our menus and is gearing up for Final Exams Week. Take a look at our Web site for these new items!

A Note from Your Management Team

By Gary Warshauer *Retail Director*

The Spring Semester is quickly coming to a close but IUPUI Food Service Retail division is still going strong! New options and ideas are always surfacing and being implemented in our concepts, especially in the Campus Center Food Court. A Homemade Soup Program, Fish n' Chips at Spotz Grille and Calzones at Mamma Leone's are only a few of the options available during the month of April.

Finals Week for IUPUI students is May 5—8. We will be offering a Brain Foods Promotion at each station, where applicable. Brain healthy foods will highlighted as well as tips on how to survive during stressful times like finals, especially so close to graduation!

Summer hours of operation have been approved by the university and were announced during the week of April 13. Much thought and consideration was given for the different groups and classes on campus and we hope you will find our schedule accommodating over the summer months.

IUPUI Food Services will be present at the Heath Fair in the Campus Center on April 16 and we have some Earth-friendly ideas for Earth Day on April 22. More information about these events is on the following pages of the newsletter. Thank you for choosing IUPUI Food Services and, as always, please contact us if you have any questions.

Spring Holiday Observance Schedule

Friday, April 10



8:00a-3:00p



10:30a-2:30p



10:30a-2:30p

All other locations closed

Saturday, April 11



8:00a-2:30p

All other locations closed

www.dineoncampus.com/iupui

First International Cardiovascular Conference – Focus on the Middle East.



Four Course Catering worked with IU School of Medicine for this all day event on Wed April 1 in the Campus Center's Multi-Purpose room. Preparation for this event was very educational for our staff—different serving techniques were introduced and the management staff was required to go to special training about serving kosher meals to these guests.

MENU

IUPUI Breakfast Buffet

New York-style bagels, croissants, country fresh scrambled eggs, breakfast potatoes and Plain Omelet kosher meals.

Mediterranean Buffet Lunch

Field greens salad with antipasto and balsamic vinaigrette, penne pasta with artichokes, red onion, black olives and feta cheese, oven baked chicken parmesan with fresh herbs and a caviar rice medley. Chicken kosher meals were also served.

5: 30pm Reception with a Premium Host Bar

Hors d'oeuvres such as brie and balsamic glazed strawberries on wheat disks, smoked salmon on toastpoints with dill crème fraiche, spinach and feta cheese mushroom caps and asparagus and hummus on flat bread.

"I'm not sure where to start thanking you and your staff. Without a doubt you all did a wonderful job and I believe far exceeded anyone's expectations of campus food. The service too was top notch and you truly worked to make our service staff diverse, polite and cordial."

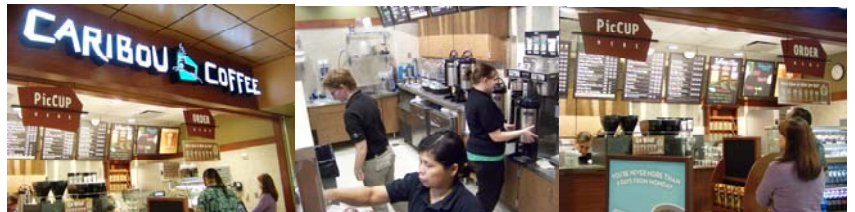
- Michele Rogers, on-site contact

Food On-Campus

April Events

Caribou II Grand Opening April 13

Indianapolis has welcomed a second Caribou Coffee to the IUPUI Campus! The grand opening celebration began on Monday April 13 in the second floor atrium of the Walther Research III building. Throughout the week customers can enjoy free samples, merchandise give-a-ways, free Caribou gift cards and more!



Health Fair April 16

IUPUI Food Services will have a booth at the April 16 Health Fair from 11a.m. to 2p.m. in CE 450B. This health fair is a free event for students to get information about health, nutrition and more.

Earth Day April 22

We are committed to helping the environment! This Earth Day, look out in the Campus Center Food Court for special signage about recycling methods for some of our food containers.

The United States is the #1 trash-producing country in the world at 1,609 lbs per person per year.

celebrating **EARTH DAY** everyday

Want to do your part?

Bring your pizza box back to Mamma Leone's and we will gladly recycle it for you.

It's our way of working with the students and staff at IUPUI to make recycling as easy as possible.



DO YOUR PART.



Upcoming Limited Time Offers



Mamma Leone's Italian Stallion Pizza

Culinary Corner

Chicken Salad

Ingredients

- 4 cups minced cooked chicken
- 1 cup minced celery
- 1/4 cup of each of the following: minced onion, minced pecans, minced cucumber
- 2 tablespoons mango chutney, 1/4 cup mayo,
- Curry powder, salt and pepper to taste

Directions

Mix together the chicken, celery, onion, pecans and cucumber. Place all the remaining ingredients in a small bowl and stir until the curry powder is mixed through and the mixture becomes a mustardy yellow hue. Add the mayonnaise mixture by tablespoons to the chicken mixture. Adjust the seasonings, cover with plastic wrap and chill for at least one hour. Serve chilled. Put on croissants as an entrée or serve with crackers for a snack.



So long Spring... Hello Summer!

Finals week flew by and we are now in the summer session. Our finals week promotion was well received and, as the spring semester concluded, Spatz Grille rolled out a new summer menu with Tuna Salad and Chicken Salad, Turkey Reuben sandwiches, Cod Fish sandwiches and more! (See page 2)

A Note from Your Management Team

By Josh Berger *Senior Director*

I would like to take a moment to thank the IUPUI students, faculty and staff for visiting our food service locations this semester and our own staff for a job well done. We have focused hard on improving many facets of the food service operation and have made good strides. There is still much work to be done, and we look forward to continually improving and adapting to your needs.

This past year we had many personnel changes. I was proud to become a member of the IUPUI Food Service Team. Gary Warshauer was promoted to Retail Director and Jeff Scroufe joined our team as his assistant. David Bradley and Tim Cline were promoted as Executive Chef and Sous Chefs respectively to form the core of our Culinary Team. We focused on hiring many students and had great success—IUPUI Students have proven to be awesome employees and great ambassadors for our department.

We made some significant changes in the food we offer as well. Flatbread Sandwiches at Mondo Subs, a whole new line of Outtakes Grab and Go Food, Loaded Nachos at Rio Frontera and Baked

Spaghetti and Freshly Baked Calzones at Mamma Leones are just some of the changes.

We also opened two new concepts. January brought Spatz Grille to the Campus Center Food Court and IUPUI's second Caribou Coffee location opened in the Walther Research III Building in April.

From a service perspective, we rearranged the food court and added cashiers to improve access and decrease your wait time. We have also been conducting daily service training for our front of the house staff and we've hired and trained many friendly, service-oriented people.

Several focus groups were done this semester with students, faculty and staff. Some of the things stemming from these groups have been the changed catering delivery charge structure, the 30 percent discount for approved student groups and the much appreciated vegetarian guide. We are grateful to those participating and have learned so much from their feedback. We will continue listening and continue to learn and improve. Please keep talking...we are listening. Thank you so much for your patronage and I wish you a happy and restful summer.

Summer Hours of Operation

Outtakes

M-F 8:00am-6:00pm
S 10:00am-3:00pm*
Saturday hours re-evaluated after Summer Session I

Caribou Coffee
(Campus Center)
M-F 7:00am-3:00pm

Caribou Coffee
(Walther Research III)
M-F 7:00am-4:00pm

Campus Center Food Court
Spatz Grille, Wild Greens,
Chick-fil-A, Mamma Leone's
M-F 10:30am-3:00pm

Jag Connection
(Bus/SPEA)
M-F 8:00am-2:30pm



FourCourse Catering took part in the ISES tradeshow on Wednesday May 6 from 5:30pm-9:00pm on the fourth floor (pre-function lounge, multi-purpose room and terrace) of the IUPUI Campus Center. At this event, select vendors from the Indianapolis area were available to showcase our services to potential clients and everyone had a great time!



FOOD

On-Campus

May Events

Finals Week Promotion

For this year's finals week (May 5-8) IUPUI Food Services kicked off our Brain Food promotion. Posters were set up at the Law School Café, Mamma Leone's, Rio Frontera, Spotz Grille and Wild Greens.

These posters provided tips for staying healthy and broke down some of our available brain foods at those locations and how eating those foods will help students perform at their best.



At Wild Greens, we take pride in offering fresh food that is fast and healthy.

- Garbanzo Beans – Stabilizes blood sugar levels
- Spinach – Helps protect the brain from oxidative stress
- Eggs – Choline, found in eggs, helps boost the memory center in the brain
- Tomatoes – Lycopene, found in tomatoes, could help protect against free-radical damage to cells – which is believed to be a primary factor in cases of dementia and Alzheimer's disease
- Broccoli – Great source of Vitamin K which enhances cognitive function and improves brainpower

STOP relying on sugar and caffeine

GET more out of your meals

GO feed your brain for finals

Caribou Coffee at Walther Research 3 Updates!

Robert Young was the winner of a small coffee service for his office after putting his name in the drawing when the new Caribou Coffee opened in April.

Also, customers can now get more than the convenience of getting their cup of coffee close to the office and now they can get something to eat there too! This Caribou Coffee location now has a variety of salad and sandwiches available.


New Summer Menu at Spotz Grille

On Monday May 11, Spotz Grille in the Campus Center food court rolled out a new summer menu. Our new entrée's include Tuna Salad, Chicken Salad (served on a croissant or bed of lettuce), Turkey Reuben Sandwiches, Philly Cheese Steak Hoagies and Cod Fish Sandwiches. Our new side items include Sweet Potato Fries and Pasta Salad.

Memorial Day Hours of Operation

All locations will be closed on Memorial Day (Monday, May 25)

Limited Time Offers

 Italian Stallion Pizza

Culinary Corner

Balsamic Pasta Salad

Ingredients

- 1/4 Cup each: balsamic vinegar, grated Asiago cheese
- 3 tablespoons water
- 1 1/2 teaspoons olive oil
- 1/4 teaspoons of each: salt, pepper
- 1 large clove garlic (minced)
- 1/2 cup of each: broccoli flowerets, cauliflower flowerets, julienne-cut carrot, julienne-cut red bell peppers
- 4 cups cooked bow-tie pasta (cook without salt)

Directions

Combine vinegar and next five ingredients in a jar, cover tightly and shake vigorously. Drop broccoli, cauliflower and carrot into a large saucepan of boiling water. Cook 30 seconds. Drain, pour cold water over vegetables and drain. Combine drained vegetables, bell pepper and next three ingredients in a large bowl. Add vinegar mixture and toss gently. Cover and chill.



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SUMMER SUCCESS!
A NOTE FROM YOUR MANAGEMENT TEAM

PAGE 2

FOURCOURSE CATERING
CULINARY CORNER
JUNE EVENTS

UPCOMING AT IUPUI FOOD SERVICE

Summer Success!

As we move into summer months, IUPUI Food Service has been very successful! FourCourse Catering's "Customer Appreciation Week" was a very exciting offer for customers. Also, Caribou Coffee at Walther Research III is also expanding it's customer base with special deals and new signage!

A Note from Your Management Team

By April Freeman *Financial Support*

Hello! I am the new Controller for the IUPUI Food Service at IUPUI and have been here since the end of April. It is with great pleasure to be here and to be able to continue to provide you with quality food service.

To tell you a little bit about myself, I was born and raised in Indianapolis. I am a graduate of Northwest High School. After graduating in 1999, I went on to attend Indiana State University in Terre Haute, Ind. In 2001, I transferred to Indiana University in Bloomington, where I received my Bachelor's Degree in Finance.

I have worked in Accounting for over five years. Currently I am pursuing my Masters of Business Administration (MBA) in Accounting.

I am grateful for this opportunity to work for the IUPUI Food Service and look forward to meeting you.

If you see me in the food court, please feel free to say hello! If there is anything I can do to help make your experience with us a great one, I'll be more than happy to help!



April Freeman, Controller

Your IUPUI Food Service Management Team

Josh Berger, Senior Director
Gary Warshauer, Retail Director
Stacy Blanton, Marketing and Communications
Deana Mitchell, Catering Director
David Bradley, Executive Chef
Jeff Sroufe, Assistant Retail Director
Tim Cline, Production Manager
Kellie Schneider, FoodWorks Manager
Allie Hernandez, Assistant Catering Manager
Joyce Bearden, Financial Support
April Freeman, Controller

2009 New Student Orientation!

See page two for more details!





FourCourse Catering's First Customer Appreciation Week!

FourCourse Catering's first "Customer Appreciation Week," June 8 through June 12, provided special offers thanking customers for their patronage. This offer included the following perks:

- FoodWorks Tray Orders (i.e. sandwich, salad trays) receive a complimentary mini cookie per person
- Individual FoodWorks orders (i.e. sandwiches and salad boxes) receive a complimentary individual pasta salad
- Campus Specialty or FoodArts Buffets receive an additional upgraded dessert selection
- Campus Specialty or FoodArts Plated Meals receive a complimentary intermezzo course

Customer Appreciation Week

This week only Monday June 8-Friday June 12:

- FoodWorks Tray Orders (i.e. sandwich, salad trays) receive a complimentary mini cookie per person
- Individual FoodWorks orders (i.e. sandwiches and salad boxes) receive a complimentary individual pasta salad
- Campus Specialty or Food Arts Buffets receive an additional upgraded dessert selection
- Campus Specialty or Food Arts Plated Meals receive a complimentary intermezzo course

Thank you for your continued patronage!

Stay tuned for FourCourse Catering's July Customer Appreciation Week!

Culinary Corner Peach Blackberry Smoothie

Ingredients

- 2 cups enriched vanilla soy milk
- 2 cups frozen peaches
- 1 cup frozen blackberries
- 2 tablespoons almond butter
- 2 tablespoons honey

Directions

Combine ingredients in a blender and blend until smooth and thick. Serve and enjoy!



FOOD

On-Campus

June Events

New Student Orientation

Each year the IUPUI Food Service participates in the New Student Orientation Resource Fair. This year, the fair is held every Tuesday, Thursday and Friday in the Campus Center's Multipurpose Room from 10:45am-11:15am. New students stopping by the IUPUI Food Service booth receive a brochure mapping out the different food locations on campus, important IUPUI Food Service information on display, a flyer advertising employment opportunities and a suggestion flyer for getting the most of their money!

Each student is provided money on their JagTag and after the Resource Fair come to the Campus Center Food Court for lunch between 11:30am-12:30pm. The busy lunch rush ranges from 70 to 300 students and parents at times and our food court staff provide quick and excellent service to everyone coming through!



Caribou Coffee at Walther Research III Updates!

More and more people in the hospital area of the IUPUI Campus are getting word there is a coffee shop just a walk away from their office! This convenient location is being advertised with directional signage, coupons, flyers, and more. The feedback coming in has been great and people are very excited about the opening of Caribou Coffee in Walther Research III!

Caribou Coffee's Happy Monday

Every Monday until the end of June, Caribou Coffee in the Campus Center and Walther Research III offer a medium Coffee of the Day for only \$1! Also, another Monday special offer is a pound of the Caribou Blend Whole Beans for only \$8.99. Happy Monday!

Upcoming at IUPUI Food Service

Farmer's Market

Coming soon to the Campus Center Food Court, IUPUI Food Service will have a Farmer's Market showcasing locally grown produce.



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USA SWIMMING & SUMMER BBQ PREVIEW
A NOTE FROM YOUR MANAGEMENT TEAM

PAGE 2

FOURCOURSE CATERING
CULINARY CORNER
JULY EVENTS

UPCOMING AT IUPUI FOOD SERVICE



USA Swimming

The USA Swimming Nationals/Olympic Trials came to the IU Natatorium at IUPUI July 7-11. IUPUI Food Service was there every day to provide concessions for the thousands of people attending this exciting event!

A Note from Your Management Team

By Deana Mitchell *Director of Catering*

FourCourse Catering is proud to introduce Kellie Schneider! Kellie was promoted to FoodWorks Manager in May. Kellie joined our team from the University Place Hotel staff and has over 10 years of experience in the hospitality and service industry. She was part of the sales staff at University Place Hotel for two years.

Kellie will specialize in our FoodWorks program at IUPUI, which is our convenient, drop-off, disposable service. As the Director of Catering, I will handle all of your full-service catering needs.

Depending on the group you want to feed and the style of service you would like, the following information will help you decide which menu to choose from. If you have a casual event or meeting, that is fast and easy, you may want to consider the No Frills and FoodWorks menus. If the Chancellor or a distinguished guest speaker is coming to your event, you may want to consider having something a little more formal from the Campus Specialty or Food Arts menus.

Coming in August 2009, we will be offering all of our menus on our online ordering service, Catertrax (www.iupuifoodworks.catertrax.com). If you know what you want and you would like to place your order when it's most convenient for you, visit this website, fill in the account information to create a new account or login to your existing account and start your order! We will still offer personal service for those requesting to do so. Call Kellie or myself to walk you through the ordering process or when you want that personal touch. Don't see what you're looking for? Our talented Chef will create a custom menu to meet your needs and budget.



New FoodWorks manager, Kellie Schneider.

Summer BBQ!

See page 2 for more details





FourCourse Catering and Project Lead the Way

This summer, FourCourse Catering has been the caterer for the 80 educators who have come to IUPUI for Project Lead the Way®, a program about teaching and learning.

“The hands-on, project and problem-based PLTW approach adds rigor to traditional technical programs and relevance to traditional academics,” says the PLTW website about the program.

There have been two PLTW sessions this summer, one being the two week period of July 6 through July 18. FourCourse catering has provided breakfast, lunch and dinner for these educators as they progress through PLTW!



The Summer BBQ (fried chicken, baked beans, potato salad, tortellini salad, apple pie and more) was served for this lunch on July 9!



FOOD

On-Campus

July Events

USA Swimming

Some of the biggest names in swimming, including 14 time Olympic Gold Medalist, Michael Phelps, were in town the week of July 7-11 for the USA Swimming Nationals/Olympic Trials in the IU Natatorium.



IUPUI Food Service was there each day providing concessions for everyone in attendance. The main concession stand was a huge hit as well as the two satellite stations set up in each concourse.



Summer BBQ!

On Wednesday July 8, IUPUI Food Service held their Summer BBQ from 11:30am-1:30pm in the outside patio area at the Campus Center. Chicken Breast, Hamburgers/Cheeseburgers, Hot Dogs, Corn on the Cob, Baked Beans, Chips were on the menu and cold canned soda was also available.

“The event was a great success,” Gary Warshauer, retail director, said. Approximately 150 stopped by the event, which couldn’t have been on a better day!



Culinary Corner

10 Minute Zesty Salsa

Ingredients

- 1 (10oz) can diced tomatoes and green chilies (undrained)
- 1 tbsp of each: seeded and chopped jalapeno pepper, chopped red onion, minced fresh cilantro and olive oil
- 1 garlic clove, minced
- dash of salt and pepper
- tortilla chips

Directions

In small bowl, combine tomatoes, jalapeno, onion, cilantro, garlic, oil, salt and pepper. Refrigerate until serving and serve with tortilla chips.



Upcoming at IUPUI Food Service

Farmer’s Market

Coming soon to the Campus Center Food Court, IUPUI Food Service will have a Farmer’s Market showcasing locally grown produce.



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A NOTE FROM YOUR MANAGEMENT TEAM

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FOURCOURSE CATERING
CULINARY CORNER
JULY EVENTS

UPCOMING AT IUPUI FOOD SERVICE

Coming soon...

<http://food.iupui.edu>

New look. Improved content. More photos. A place to discover food at IUPUI.

A Note from Your Management Team

As the summer months wind down, IUPUI Food Service and FourCourse Catering have begun planning for the 2009-2010 academic year. A lot of work goes into the planning process for both departments.

The IUPUI Food Service Culinary and Retail Teams have developed a new menu for The Law School Café. The Marketing Department launched a naming contest to rename the space as well. A new coat of paint and a new logo is also in the works. We hope to entice the campus to visit the Law School for lunch by offering new delicious menu options here that will exceed expectations.

Hours of operation for the Fall have been submitted and approved to the university so the hiring process has also begun. We are excited to welcome back most of staff from the Spring semester and many empty full-time positions have been filled and, as always, we are looking for friendly, energetic students to work during our busy lunch period from 11am to 2pm, Monday through Friday.

FourCourse Catering will unveil new menu items this Fall as well. We are always looking for ways to offer our customers value pricing and exceptional variety. By staying on top of industry trends, including recipes and sustainability practices, FourCourse Catering culinary staff are pleased with the new menus and are excited about the new offerings for their customers. We also welcome Amy McQueen to the Catering Sales team. Look for Amy's profile in next month's addition of the SCOOP.

Follow Us!



Did you know that IUPUI Food Service is on all the major Social Networking sites?

Become a Fan, Add us as a Friend or Follow Us. Whichever method you prefer, you are sure to get up-to-date information about promotions, special events and limited time offers on everything food at IUPUI.



New Semester New Options

FourCourse Catering is presenting updated menus for the Fall 2009 Semester. Our four tiered menu system has been redesigned and recipes have been updated to ensure our customers are always receiving quality food at the most affordable price.

FourCourse Catering is sponsoring the neighborhood cookout at Campus Apartments with dinner for IUPUI residents students. We will also be donating equipment for the New Student Welcome picnic to keep beverages cold during the event. Visit www.iupuifoodworks.catertrax.com to place an order for the upcoming school year or call Director of Catering Deana Mitchell at 317-274-7566 to plan your event.



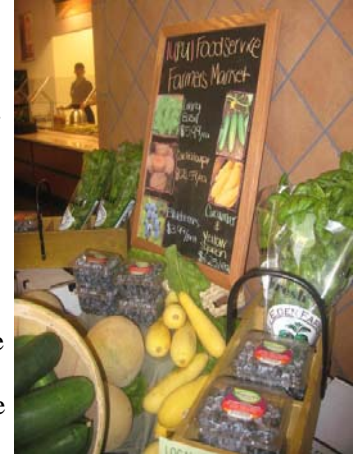
FOOD

On-Campus

August Events

Farmer's Showcase

IUPUI Food Service hosts a Farmer's Showcase every Wednesday from 10:30am—3pm featuring local farmers from Indiana and Michigan. Large Cantaloupe, Cucumbers, Yellow Squash, Fresh Blueberries, Green Peppers, Carrots, Living Basil and Celery are among the items we have offered thus far. Information about the various Farmers is also provided to the guests. People are coming to the building to see what we have to offer each week. We've had groups stop in, as well as the children from the Campus Daycare facility. This is the first year IUPUI Food Service has hosted a Farmer's Showcase.



Orientation Wrap-Up

IUPUI Food Service served over 3000 new IUPUI students this semester during the summer Orientation program. We continue our Welcome back efforts during Weeks of Welcome with a neighborhood cook-out at Campus Apartments and a strong presence at all of the events through the middle of September.



Culinary Corner

Tip of the Month

When summer is here, people across the Mid-west fire up their grills and bring out the BBQ sauce.

This month's Tip of the Month is how to grill with sauces. Tomato and/or sugar based BBQ sauces should be added only at the end of the grilling process, since these products will burn easily and are seldom considered an internal meat flavoring. And always use tongs to flip, grab and move the meat. If you use a fork, the natural juices escape the meat and cause it to be chewy.



Move-In fair

IUPUI Food Service will be available answer questions and provide food maps and brochures at the Annual Move-In Resource Fair at the Campus Apartments Courtyard on August 20-21.

Upcoming at IUPUI Food Service

New Website: <http://food.iupui.edu>

The IUPUI Food Service will reveal a new website in August. The new site has user-friendly features such as the "Chew on this" Blog, photo gallery with albums, nutrition links and easy to navigate tabs and pages. Get up-to-date information, in an easy to read format.

New and Improved Food Website

<http://food.iupui.edu>

Easy to navigate.
Blogs, Menus, Maps,
Event Photos and
more!

A Note from Your Management Team

The Fall 2009 semester is now in full swing. Parking spots are hard to find, hallways are crowded and lines at the bookstore, the food court and the vending machines are longer than usual. Room space is booked in the Campus Center and food orders are coming in quickly as they always do at the beginning of a new semester when groups and committees have meetings to plan campus activities.

Even though this semester has begun like so many others, there is no doubt that the economy has people rethinking how they spend their money. IUPUI Food Service has addressed these concerns by lowering the prices on many items on our catering menu and offering Whole Meals for Under \$5 in the Campus Center Food Court. These options are always changing so check out the weekly features section on the IUPUI Food Service website!

Speaking of websites! IUPUI Food Service introduced the new and improved website for food at

IUPUI. Visit <http://food.iupui.edu>. The new site has a blog, links to all of our social networking sites and photos of recent events.

Be sure to visit the Campus Center Food Court for the Eat Local Promotion. During the week of Sept. 21, we will highlight local produce at each concept and end the week with a Chef's Action Station—more info on our website: <http://food.iupui.edu>!

Follow Us!



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Become a Fan, Add us as a Friend or Follow Us. Whichever method you prefer, you are sure to get up-to-date information about promotions, special events and limited time offers on everything food at IUPUI.



How the 4-Tier Menu Structure Works



FourCourse Catering brings a unique tiered menu structure to the IUPUI Campus to accommodate the budgets of students, faculty, staff and outside groups. It is important to understand these menus to effectively utilize the 4-tiered structure.

- The “No Frills” Menu
- The Food works Menu
- The Campus Specialty Menu
- The Food Art Menu

The “No Frills” Menu

The “No Frills” Menu is the first tier of the FourCourse Catering structure and available through the IUPUI Catertrax website. An easy, inexpensive way to order food service for your events at IUPUI, the “No Frills” Menu offers simple, basic menu items to enhance any event, for under \$10 per person. By ordering online 24 hours a day through Catertrax, you have access to place an order from the comfort of a home or office computer without making a single phone call!

The staff of FourCourse Catering is always available to answer questions or make suggestions. Your event planner when using the “No Frills” Menu is Kellie Schnieder. Call her at 317-274-7566 she will be able to assist you with placing your order, managing your Catertrax Account or helping with menu suggestions.

FOOD

On-Campus

September News



The Docket

Formerly known as The Law School Café, The Docket in Inlow Hall is the newest upgrade in IUPUI Food Service. Located on the first floor of Inlow Hall (the Law School) The Docket features a daily hot entrée, grab n’ go soup, salad and sandwiches, hot Dunkin’ Donuts Coffee, pizza, grinders, pastas, burritos and more.

United Way Campus Campaign

Support the Campus United Way Campaign with IUPUI Food Service from Sept. 4— Oct. 2 by purchasing a 32oz plastic Coca-Cola Cup at locations with Fountain Beverage service*. Purchase the cup for a \$3 donation which includes your first fill-up. Subsequent refills are \$1 through the remainder of the campaign. (Sept. 4 – Oct. 2)

*Available at the Campus Center Food Court, Mondo Subs or The Docket at Inlow Hall.



Culinary Corner

September Superfood: APPLES

Fall weather is perfect for picking apples from a local farm.

How about turning them into Mini-Caramel Apples! It’s easy—

1. Use a melon baller to scoop little balls out of Granny Smith Apple (keep some of the peel on each ball.)
2. Push half of a lollipop stick into the peel of each ball. Pat them dry.
3. Melt caramel and dip the mini apples into the melted caramel. Then roll the apples in nuts, sprinkles, coconut, etc.



Spotz Breakfast

IUPUI Food Service brings homemade breakfast to campus. Beginning August 24, Spotz Grille in the IUPUI Campus Center will serve breakfast from 7:30am – 10:00am, Monday – Friday. Offering homestyle favorites such as made-to-order pancakes, biscuits and gravy and hot breakfast sandwiches, Spotz Breakfast is a great way to start your day.



Upcoming at IUPUI Food Service

Limited Time Offers, Specials and Features in the Campus Center Food Court. More information can be found at <http://food.iupui.edu>.

Spotz: Bacon Double Cheeseburger Combo Meal

Wild Greens: Teriyaki Beef Asian Salad

Mamma Leone’s: Sicilian Calzone

Rio Frontera: Crispy Red Fish Soft Tacos

Caribou Coffee: Wild Coolers

Mondo Subs: Home on the Ranch 6” Sub

Specialty Fall Menu available with FourCourse Catering

www.iupuifoodworks.catertrax.com

A Note from Your Management Team

IUPUI Food Service prides itself on being available for our guests. Whether you have a question, comment or suggestion, we love to talk to our customers, get their feedback and put ideas into action!

There are many ways to get in contact with us. Most often we are in the servery, participating with meal period rushes and addressing customer needs face-to-face. If you don't see one of us out on the floor, our offices are located right next to the Campus Center Food Court in room 120. Our Catering, Retail and Accounting offices are snuggled down this hallway.

Our new website offers a feedback section to leave comments suggestions, many which are brought up in our monthly focus groups. There are two Focus Groups for food service at IUPUI. The Student Focus Group and the Faculty.Staff Focus Group. Anyone is welcome to attend, but we do ask for notice so that we can arrange meeting space and food, if it is being served.

Last but not least we are available by phone. As managers in the food service industry, we are rarely at our desks but we answer voicemail efficiently and address concerns directly as they are received.

We talk to hundreds of our guests every week. Thank you for allowing us to serve you and to talk to you to get your feedback and ideas.

Josh Berger
Director of Dining Services
joshberg@iupui.edu
317-274-7735

Gary Warshauer
Retail Director
gary.warshauer@compass-usa.com
317-274-9832

Deana Mitchell
Director of Catering
Deana.mitchell@compass-usa.com
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Kellie Schneider
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317-274-5083

IUPUI
FOOD SERVICE



How the 4-Tier Menu Structure Works



FourCourse Catering brings a unique tiered menu structure to the IUPUI Campus to accommodate the budgets of students, faculty, staff and outside groups. It is important to understand these menus to effectively utilize the 4-tiered structure.

- The “No Frills” Menu
- The Foodworks Menu
- The Campus Specialty Menu
- The Food Art Menu

The Foodworks

The Foodworks Menu is the second tier of the Four-Course Catering structure and available through the IUPUI Catertrax website. An easy, inexpensive way to order food service for your events at IUPUI, the Foodworks Menu offers basic menu items to enhance any event, for under \$12 per person and is a bit more detailed than the “No Frills” Menu. By ordering online 24 hours a day through Catertrax, you have access to place an order from the comfort of a home or office computer without making a single phone call!

The staff of FourCourse Catering is always available to answer questions or make suggestions. Your event planner when using the Foodworks Menu is Kellie Schnieder. Call her at 317-274-7566 she will be able to assist you with placing your order, managing your Catertrax Account or helping with menu suggestions.

Food

On-Campus

October News

The Taste of... Series

The “Taste of...” Series is new this year and only available at the Campus Center Food Court on Fridays! Executive Chef, David Bradley, hosts an action station from 11a-1p every Friday in the IUPUI Campus Center Food Court. Stop by and get lunch inspired by places from around the world. October features Hispanic Heritage Month Themed Menus including Adobo Rubbed Pork Tenderloin with Mango Mojo.



Online Surveys: NOW AVAILABLE

In partnership with the university’s Common Theme, the annual Fall Customer Satisfaction Survey for Food Service has gone digital! The link is available on the food service website <http://food.iupui.edu>. This short, anonymous online survey is conducted by a nonaffiliated company and all results and comparisons are reported back to the university. The findings of the survey help us better serve the IUPUI community through customer service, food offerings, hours of operation and more. The link will be open from October 9 through October 30. Thank you in advance for your participation.

Culinary Corner

October Superfood: Squash

Winter Squash is perfect in October!

Butternut Squash is the most common squash. It has peachy skin and bright orange flesh. Choose the darkest, it will be riper, drier and sweeter.

Squash can be roasted, grilled and steamed—it is very easy to eat and good for you too!

The perfect Fall vegetable to accommodate any entrée.



Upcoming at IUPUI Food Service

Limited Time Offers, Specials and Features in the Campus Center Food Court. More information can be found at <http://food.iupui.edu>.

- Spotz:** Western Burger Combo Meal
- Wild Greens:** Wild Alaskan Salmon Salad
- Mamma Leone’s:** Sicilian Calzone
- Rio Frontera:** Chicken Enchiladas
- Caribou Coffee:** Fall Flavors
- Mondo Subs:** Chicken Artichoke Sub



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A NOTE FROM YOUR MANAGEMENT TEAM

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FOURCOURSE CATERING
CULINARY CORNER

UPCOMING AT IUPUI FOOD SERVICE
NOVEMBER EVENTS

Holiday Catering Menu

www.iupuifoodworks.catertrax.com

A Note from Your Management Team

The semester is nearing an end and holiday breaks are in sight. IUPUI Food Service has adjusted hours during November, December and January, please check our website for the most up-to-date information regarding the service hours for food locations on campus.

FourCourse Catering has developed new menus to consider when planning for events. Our new Holiday Menu 2009 features many traditional holiday options as well as some fun and interesting food combinations.



** NOTICE **

Due to the Thanksgiving Holiday, adjusted hours of service will be in effect.

November 24: The Docket 8a-1:30p (grab & go only); all other IUPUI food locations will be open regular hours.

November 25: Outtakes 8a-2p; Mondo 10:30a-2p; all other concepts will be closed.

November 26—29: All locations will be closed.

Enjoy a safe Thanksgiving!



How the 4-Tier Menu Structure Works



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- The “No Frills” Menu
- The Foodworks Menu
- The Campus Specialty Menu
- The Food Art Menu

The Campus Specialty Menu

The Campus Specialty Menu is the third tier of the FourCourse Catering structure and available through the IUPUI Catertrax website. An easy way to order food service for your events at IUPUI, the Campus Specialty Menu offers menu items to enhance any event, for under \$20 per person and most entrees can be served as a buffet or plated meal. By ordering online 24 hours a day through Catertrax, you have access to place an order from the comfort of a home or office computer without making a single phone call!

Our creative Catering Director, Deana Mitchell is always available to discuss your options when ordering from the Campus Specialty Menu. Call her at 317-274-7566 and she will assist you with placing your order, managing your Catertrax Account or helping with menu suggestions.

Culinary Corner

The IUPUI Food Service culinary team is working on several projects for the Spring 2010 semester. Watch for new recipes and products for:

FourCourse Catering: Feature Menus, Budget Friendly options and more Ethnic varieties to choose from for your events.

Retail Food on Campus: Promotions and Limited Time Offers to break away from the ordinary.

Taste of... Series calendar for your desktop! - Never miss an opportunity to see Chef David in action!

Food

On-Campus

November News

Caribou Coffee: Raises the Chocolate Bar

Get ready to melt: Caribou Coffee’s chocolate drinks are now made with Guittard® Chocolate steamed into milk—no more chocolate syrup or artificial flavorings. Stop by either of the IUPUI locations: in the Campus Center and in Walther Research III to get your hands on one of these great drinks.



GET READY TO MELT.
Our chocolate drinks are now handcrafted with real pieces of all-natural Guittard® chocolate steamed into milk. Because real is better.

Sustainability Updates on web

We have recently updated our website with Sustainability initiatives and links to other campus programs. Check back often as we continually update the site.

Taste of... continues

The “Taste of...” Series continues with delicious entrees such as French Omelets, a Thanksgiving Feast and Native American Lamb Stew. Remember to stop by every Friday at the Campus Center Food Court from 11a-1p. Quite possibly the best part of the event is watching Executive Chef, David Bradley prepare the food right before your eyes. His demeanor matches his cooking skills—a chef with a smile!

Semester Recap

Fall 2009 rounds out to an end.

** NOTICE **

Due to the Final Exam Schedule and Winter Break, adjusted service hours are in effect. Available at <http://food.iupui.edu>. Enjoy a safe Winter Break!

A Note from Your Management Team

The end of the Fall 2009 semester brings with it something we've been hearing about for a while. Floor work. On December 14, the IUPUI Campus Center began floor renovation starting on the 2nd floor and moving down to the 1st floor food court at the end of business on December 18.

How does this effect food service? Normally during the winter break, most of our operations are open with reduced operating hours. This year, however, construction schedules have mandated that we close many operations early until January.

On December 21 we will offer a Festive Italian Buffet on the first floor by the escalators from 11am-1pm. Read more about the buffet and our winter break hours of operation on our website. The website is updated daily so check back often in case of changes.



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- The "No Frills" Menu
- The Foodworks Menu
- The Campus Specialty Menu
- The Food Art Menu

The Food Art Menu

The Food Art Menu is the fourth and final tier of the FourCourse Catering structure and is available to view on the IUPUI Catertrax website. Our Catering Director, Deana Mitchell, is on hand to talk you through your order and make sure all your needs are met. It is an easy way to order food service for your events at IUPUI. You must call the Catering Department to place an order from the Food Art Menu.

Many of our Food Art options are custom menus, created especially for your event. The available menu is only a guide and we look forward to working with you to create a menu that will reflect the mood of your event.

Our creative Catering Director, Deana Mitchell is always available to discuss your options when ordering from the Food Art Menu. Call her at 317-274-7566 and she will assist you with placing your order or helping with menu suggestions.

FOOD

On-Campus

December News

Taste of... Series

The "Taste of..." Series was a very successful weekly event this semester and we look forward to its continued success next semester (beginning January 15). Chef David Bradley has become the "Brand" of this idea and showcases his talent by offering a fun destination for guests featuring a variety of foods. Look for the Balanced Choices offerings to be highlighted throughout the semester at the Taste of... table in the IUPUI Food Court.



Sustainability Updates on web

We have recently updated our website with Sustainability initiatives and links to other campus programs. Check back often as we continually update the site.

International Menus

Catering, culinary and marketing have joined forces to create an International Menu to choose from for your events. This menu will be available in January 2010.

Social Networking

If you do not currently follow us on Twitter, you should! It's a great way to find out about weekly and daily specials. Watch for giveaways and free food during the Spring 2010 semester.

Be A Star

Be A Star is a Compass Group Program to bring teams together to work on projects and themes. Star 1 focused on the importance of utilizing local farmers for food and to encourage our customers to eat local. After an October submission date, it was announced in mid-December that IUPUI won 3rd place in the Chartwells division for our efforts to showcase the importance of eating local. This is a proud moment for our team!

Culinary Corner



Over the winter break, IUPUI Food Service Executive Chef, David Bradley, will work through a training program called Balanced Choices.

Balanced Choices is a Compass Group program to enhance the healthy dining options for our guests. This program will provide access to special, dietary specific and healthful recipes that we can label as a "Balanced Choice". In many cases the nutrition information is included with these recipes. Watch for the Balanced Choices logo in the IUPUI Campus Center next semester.