

# Catering & Dining Orillia Campus



Lakehead  
UNIVERSITY

Food and  
Conference Services

## Dining Hall Hours

**Welcome  
2021!**

### Monday - Friday

Breakfast 9:00am-10:30am

Lunch 11:30am-2:30pm

Dinner 4:30pm-7:00pm

Grill & All Day Dining 11:30am-7:00pm

### Saturday - Sunday & Holidays

Brunch 11:00am-3:00pm

Dinner 4:00pm-6:00pm

Grill & All Day Dining 11:00am-6:00pm

**DURING LOCKDOWN - TAKE OUT ONLY**

#### Message from our Food Services Team

*Hello and Happy New Year to our Staff, Students and Faculty, who have been supporting us through the unique and ever-changing challenges of COVID-19. We at Food Services have been working to balance nutritious meal options with a fiscally responsible service for our meal plan community. With that understanding, we have heard your concerns and have arranged for pick ups, special dietary requests, or just a one-on-one conversation to explain the changes and new service structure. We hope that you continue to reach out, so we can make the most of these service changes and you feel you are receiving the very best service we can provide during this unprecedented time. We hear you and see you, we are all in this together!*

*Christine, Lynn, Caitlin, Heleena, Thomas, Brandon  
and the Imperial Coffee Services Team*

## Hot Coffee - Buy 9 get the 10th FREE!

## Students, Faculty and Staff

### Did you know?

We can add 'flexible dollars' directly to your ID card! Flex Dollars can be used in the Dining Hall for all menu items and snacks throughout the day. No more having to remember your wallet or look for loose change !

To purchase Flex Dollars, please contact [lfortney@lakeheadu.ca](mailto:lfortney@lakeheadu.ca)

## Environment & Sustainability



On September 3rd 2020, we launched our composting pilot project. This project has greatly cut down on garbage waste within the dining hall we're excited to track it's progress!



In this take-out culture we're in the middle of, we've made sure that all dining takeout products are bio-degradable or compostable.

### Best Foods Before Bedtime



Bananas



Kiwi



Nuts



Hot milk



Honey



Lemon tea

### Worst Foods Before Bedtime



Spicy food



Alcohol



Cheese



Coffee



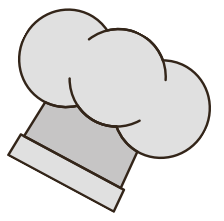
Chocolate



Fatty food

**THUNDERWOLVES  
TIPS TO LEADING  
A HEALTHY  
LIFESTYLE**

# 5 minutes with Chef Brandon



**What inspired you to become a chef?** As a teenager I was always working in kitchens. My first job was washing dishes at a Conference Centre in Innisfil Ontario. I was always interested in what the chefs were creating and I took an interest in cooking from then on. I had a great Mentor/Chef who explained to me that it's not just about cooking ingredients, it's about pleasing your customers, knowing where your ingredients come from, and constantly researching new ideas.

**Where did you train?** I started my apprenticeship at the Kempenfelt Conference Centre, then worked with many catering companies around the Barrie/Orillia area. I studied at George Brown College in Toronto.

**What is your all time favourite dish to eat?** Braised beef short ribs.

**What are the most important cooking tools one should have in their kitchen?** A sharp knife, a good quality peeler, and an imagination.

**Tell us about how you spent time during lockdown?** I spent my time with my wife and our two year old son Lucas digging for worms, gardening, catching up on house work that I have been putting off. We also welcomed our baby girl Maeve into this crazy world in late July.



## Catering during COVID-19

Once lock down is lifted - You can contact Conference Services for your food or beverage service needs. Although we have limits to the number of attendees and the types of services we can provide, if you have a meeting or event that requires catering, you can reach out to us to make those arrangements safely and efficiently to ensure your guests are comfortable.

**To organize your catered event or beverage service, contact Conference Services at extension 3002 or [conference.services@lakeheadu.ca](mailto:conference.services@lakeheadu.ca).**

*Due to Covid-19 restrictions on all catering orders, a minimum of 1 server is required for the duration of all catered events.*

## COVID-19 Protocols

**Provincial Guidelines have continued to dictate the style of service we provide based on the current Public Health Zone on campus (Dine In, Take Out, or Delivery). In the event of a quarantine or self-isolation, we provide pre-arranged meal delivery for Breakfast, Lunch and Dinner. Be assured that the Residence Services team is significantly involved in both menu development and portions offered for all food service models. Should you have any questions regarding your Meal Plan, please reach out to your RA or contact Lynn Fortney at [lfortney@lakeheadu.ca](mailto:lfortney@lakeheadu.ca) / 705-330-4010, ext 3002.**

**To ensure workplace safety & to maintain a safe environment for customers, we have implemented the following safety protocols at our location:**

### Health & Safety

**We ask that you follow these protocols while in the Dining Hall:**

- Upon entry we request your first name, last name and phone number for our Patron Log, this will be kept on file for 30 days;
- Facial coverings are required by staff and patrons unless consuming meals;
- Plexiglass barriers have been installed between the guest and cook for extra protection.
- Follow physical distancing of a minimum 2 metres;
- Follow hand hygiene: hand sanitizer is available in the Dining Hall.

### Staff Monitoring

- Staff members self evaluate before the start of each shift.
- Staff complete weekly covid-19 training modules.
- We will be monitoring our staff for any symptoms of Covid-19 or if they have been in contact with a confirmed case in the past 14 days.

### Cleaning & Sanitizing

- Enhanced cleaning takes place twice daily.
- All tables are cleared, cleaned and disinfected between customers.
- High contact areas are frequently cleaned during service (door handles, countertops, handles, etc.)



### Dining Space

- 2-meter distance between each table and a limit of one patron per table.
- Signage is posted to reflect the requirements of the Simcoe Muskoka District health unit.



**Tell us about your food services experience on campus.**

1. Use your mobile device to scan the QR code.
2. Complete a 2 minute survey

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