

Catering & Dining On Campus



WELCOME 2021!



STARBUCKS HOURS

Mon - Fri 8:30am to 2:30pm
Hours of Operation will change on
Saturday, January 16th

Mon - Fri 8:00am to 3:30pm



RESIDENCE CAFETERIA

Reopening: Saturday, January 16th

Monday to Thursday 10:30am to 7:00pm

Friday 10:30am to 6:00pm

Saturday 11:00am to 6:00pm

Sunday 11:00am to 7:00pm

Closed For Cleaning: 3:00pm - 4:00pm

Message From Our Service 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 and a fiscally responsible service for our meal plan community. With that understanding, we have heard your concerns and have arranged for early/late 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 still feel you are receiving the very best service we can provide during this unprecedented time. We hear you and see you, and we are all in this together!

Christine, James, Kelly, Graham, Marco, Heleena and Caitlin
[Conference Services Aramark](#)

CATERTRAX FOR THE NEW YEAR

MEALS 2 GO

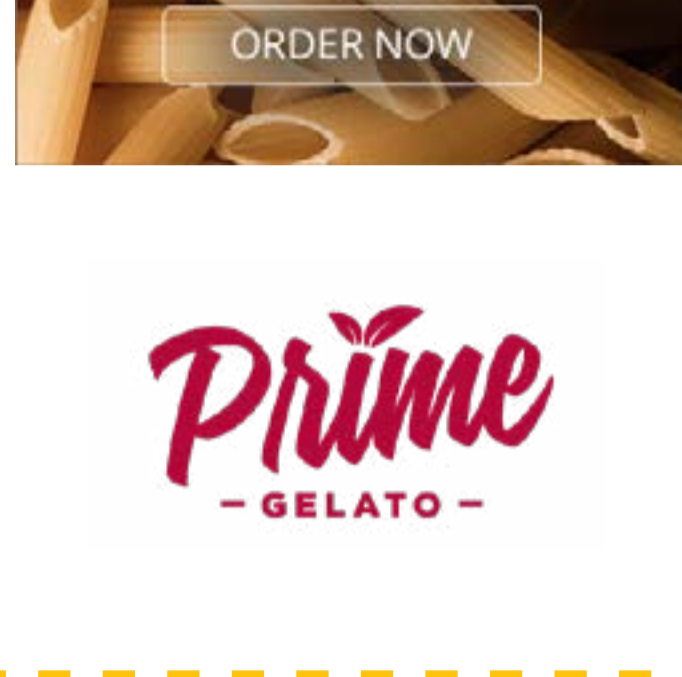
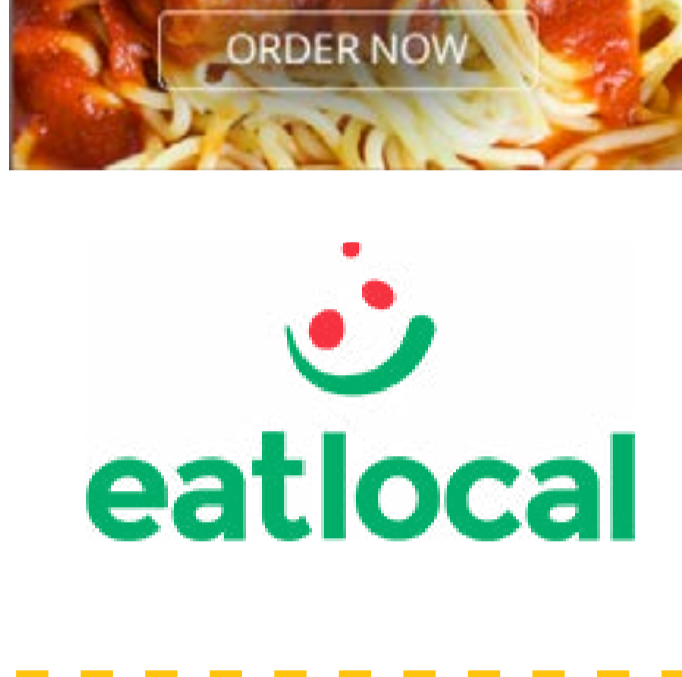
The Grocery and Meals-2-Go program provides employees and students with a convenient on-line ordering system to purchase essential grocery items, ready-to-eat, and re-heat-able meal solutions that they can easily pick-up from campus.

Check out the new website: Lakeheadu.Catertrax.com

[How to order grocery program](#)

GROCERY PROGRAM WELCOMES

Our grocery program will now feature frozen pizzas and pastas from Eat Local & Gelato from Prime Gelato to order straight to your door. [Click Here](#)



Faculty and Staff

DID YOU KNOW?

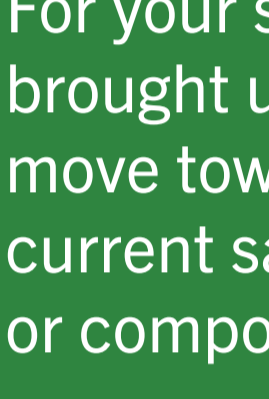
We can add 'declining balance' dollars directly to your staff card! You can use this at Starbucks and in the Residence Cafeteria, so you can stop worrying about carrying your card or change.

Easy top-up online by creating a profile.

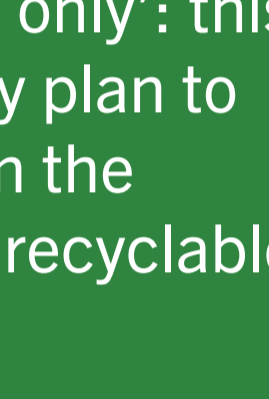
Find out more information: [Catertrax](#)

We have flexible MEAL PLANS FOR EVERYONE!

[Check Out Our Meal Plans](#)



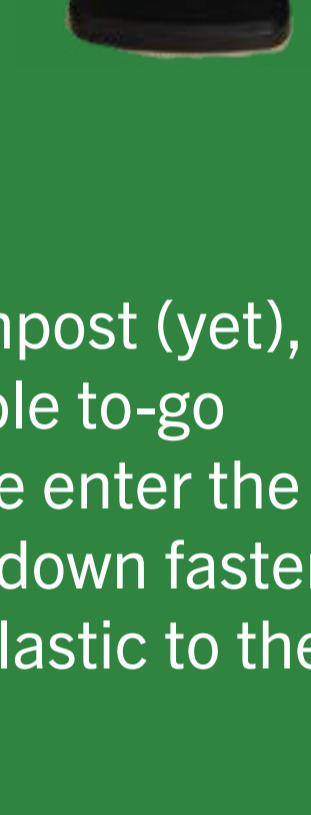
SUSTAINABILITY MEASURES



For your safety, we have shifted our services to 'take out only': this brought us back a few steps from our initial sustainability plan to move towards re-usable containers. While keeping within the current safety guidelines, we have sourced out as much recyclable or compostable material as possible!

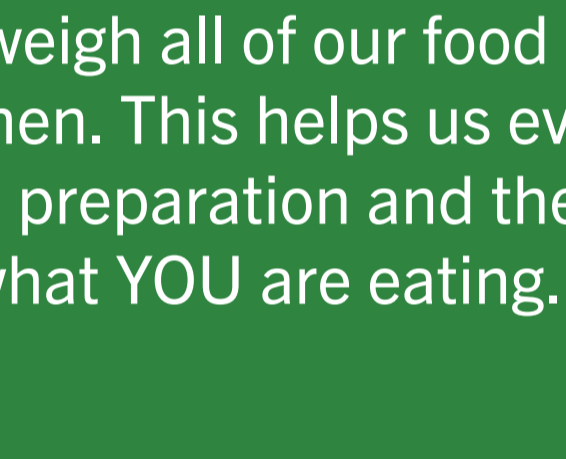
HAVE YOU NOTICED OUR NEW CUTLERY DISPENSERS?

These dispensers reduce up to 49% of cutlery that enters the landfill. This is one small way that we are trying to reduce our waste in this 'take out' culture we are in the middle of.



[CLICK HERE FOR INFO ON DIXIE SMART DISPENSER](#)

Our to-go container breakdown



Although we don't compost (yet), we do have compostable to-go containers. When these enter the landfill, they will breakdown faster without adding more plastic to the environment.

SUSTAINABILITY BEHIND THE SCENES:

We weigh all of our food 'waste' in the kitchen. This helps us evaluate and reduce our food preparation and therefore waste, based on what YOU are eating.

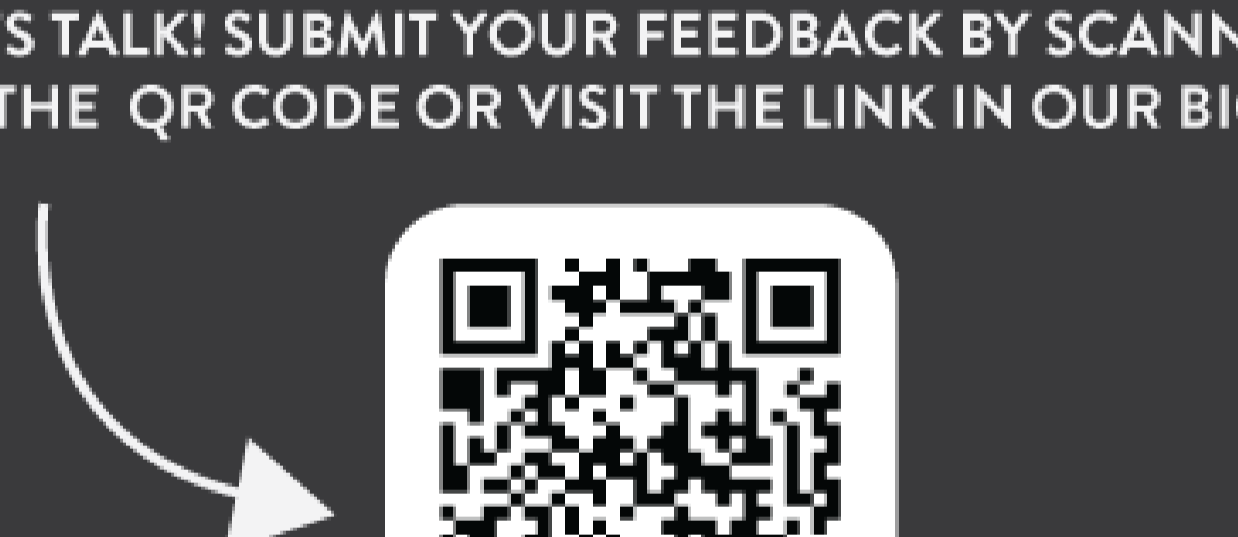


SUPPORT LOCAL

We purchase local, seasonal and responsibly raised, grown and sourced products whenever possible. We firmly believe responsible sourcing has a direct impact on our local and global economies, our health and wellness, and the environment. With every purchase we engage suppliers and partners in an effort to source environmentally and socially responsible products.

[SEE EVERYTHING ELSE WE ARE DOING TO HELP THE ENVIRONMENT BY CLICKING HERE!](#)

WHATS NEW IN THE CAFETERIA!



LET'S TALK! SUBMIT YOUR FEEDBACK BY SCANNING THE QR CODE OR VISIT THE LINK IN OUR BIO



We want your feedback! We will respond to your feedback through our Napkin Talk Stories @LakeheadDining

CAFETERIA CAPACITY CHANGE

To maintain a safe environment, we have reduced the number of occupants in the Residence Cafeteria to 25.

Please wait in the designated circles until instructed to enter.

Thank you for your cooperation.

COVID-19 PROTOCOL

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). Within our quarantine and isolation units, we provide pre-arranged meal delivery for Breakfast, Lunch and Dinner. Be assured that we work closely with our Residence Life team in the development of the menu selection and amount of food being offered for all food service models. Should you have any questions regarding your Meal Plan, please start by contacting your Residence Assistant (RA) for support.

Health and Safety

We ask that you follow these protocols while in our facilities:

- Facial coverings are required at Starbucks & Residence Cafeteria.
- Follow physical distancing of a minimum 2 metres.
- Follow hand hygiene: we have hand sanitizer available.



Staff Monitoring

• 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.

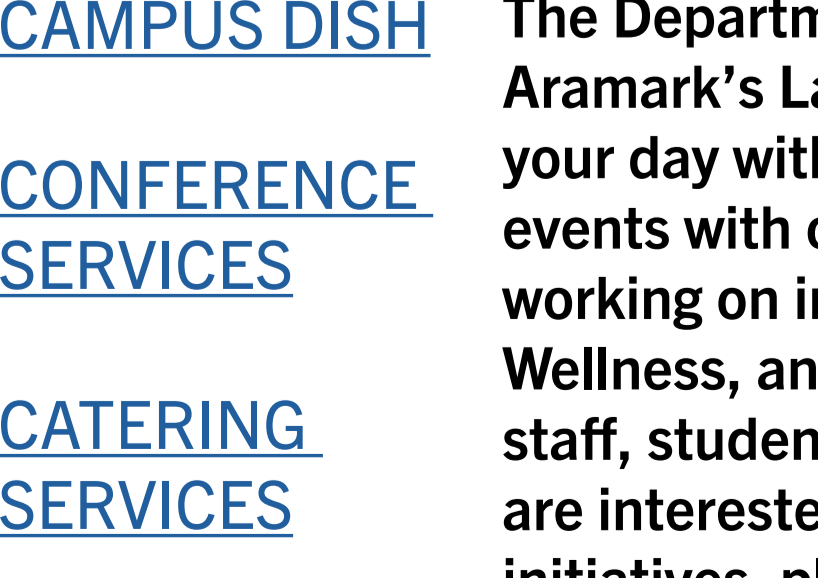
Cleaning and sanitizing:

- High-Touch Food surfaces and High-Touch Hand contact surfaces will be frequently cleaned & sanitized during service (door handles, countertops, sneeze guard, dispensers, light switches, chairs, card machine)
- Residence Cafeteria will be closed daily between meal Services for enhanced cleaning (3pm to 4pm)



Signage

• Signage will be posted to reflect these requirements and protocols when using our facilities.



We are always looking to hear back on your experience! Use our Voice of the Customer form to tell us about your food services experience on campus.

CAMPUS DISH

The Department of Food & Conference Services and Aramark's Lakehead Dining Services strive to enhance your day with our various dining options and your events with our catering services. We are always working on initiatives for Food Security, Health & Wellness, and Sustainability to improve the way faculty, staff, students & guests access meals on campus. If you are interested in discussing or joining one of our initiatives, please reach out; if we don't have the answer for you, we can find out who does!

CONFERENCE SERVICES

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CATERING SERVICES

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Follow us on Instagram for News & Updates

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