

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

Item J.1. **Grambling State University's** request for approval to modify the Student Insurance Fee to support the University Health Center.

EXECUTIVE SUMMARY

Grambling State University is requesting permission to modify an existing university-assessed fee. The current insurance fee was established in 2005 and was implemented to provide student health insurance. The current fee collected is \$18 per full-time student each fall and spring semester and \$8 per student each summer. The fee generates approximately \$220,000 on an annual basis.

Recognizing the recent shift in the healthcare market and increased cost of providing health insurance for students, Grambling shifted to providing accidental injury coverage for all students. With the recent low utilization of the accidental injury insurance plan along with its limited coverage, Grambling can better serve and provide additional services to students by redirecting the existing fee to the University Assessed Health Center Fee. The Health Center offers immediate care, medical advice, health counseling, assessment and treatment of maladies, referrals, and wellness education with nurses and nurse practitioners. The cost of providing adequate services for students at the Health Center has increased significantly in the past five years.

Grambling is extremely mindful of the impact of the cost of attendance on students' ability to attend the University. This fee modification does not change the cost of attendance and will increase the services offered to students. Grambling will continue to have the lowest tuition and fees in the University of Louisiana System.

RECOMMENDATION

It is recommended that the following resolution be adopted.

NOW, THEREFORE, BE IT RESOLVED, that the Board of Supervisors for the University of Louisiana System hereby approves Grambling State University's request to modify the Student Insurance Fee to support the Student Health Center.

J.1.



Office of the President

August 13, 2024

**MEMORANDUM TO THE BOARD OF SUPERVISORS OF THE
UNIVERSITY OF LOUISIANA SYSTEM**

**SUBJECT: REQUEST FOR APPROVAL TO MODIFY THE STUDENT INSURANCE FEE,
AN EXISTING UNIVERSITY-ASSESSED FEE, TO SUPPORT THE UNIVERSITY
HEALTH CENTER**

Grambling State University is requesting permission to modify an existing university-assessed fee. The current insurance fee was established in 2005 and was implemented to provide student health insurance. The current fee collected is \$18 per full time student each fall and spring semester and \$8 per student each summer. The fee generates approximately \$220,000 on an annual basis.

Your favorable consideration of this request is greatly appreciated.

Sincerely,

A handwritten signature in blue ink that reads "Martin Lemelle, Jr." with a stylized flourish at the end.

Martin Lemelle, Jr., DBA
President

ML:kds

Foster-Johnson Health Center

The Foster-Johnson Health Center is an ambulatory medical facility. It is the student's advocate for health promotion, disease prevention and early intervention of illness. The health center provides basic health care services to the Grambling State University student body by offering immediate care, medical advice, health counseling, assessment and treatment of maladies, referrals, and wellness education.

SERVICES OFFERED

- Assessment and treatment of minor illness and injury
- Care and Referral For Orthopedic Sprains, Strains, Fractures
(recuperative items, crutches and heating pads, are available for loan)
- Depo-Provera
(student supplies medication, documentation of previous injections, and a pap smear within the past year)
- Dipstick Urinalysis
- Free Condoms
- Free Over-The-Counter Medications
- General First-Aid
- Health Counseling
- Health Insurance Information
- HIV Testing
- Minor Lab Tests (CLIA waived)
- Referrals
- Sutures/Staples Removal
- STI Clinic
- TB Skin Test (PPD) - \$15.00
- Urine Pregnancy Test
- Weight and Blood Pressure Checks
- Wound Care

ROUTINE ASSESSMENTS

- Assessment of ears, nose, throat, eyes, skin
- Check vital signs (temperature, pulse, respiration, blood pressure)
- Collect samples for laboratory test (such as urine and blood)
- Communicable diseases evaluation (chicken pox, mumps, measles, etc.)
- Respiratory check for allergies, asthma, bronchitis, cold, flu, sinus, etc.

MEDICATION

Non-prescription medications are kept in stock at the health center and are available to the students. However, when the nurse practitioner writes a prescription, the student is responsible for purchasing the prescription from an area pharmacy of their choice.

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

- Item J.2.** **Grambling State University's** request for approval of an amendment to the lease agreement for the year six extension for the University's foodservice operations and facilities with SODEXO MAGIC, LLC.

EXECUTIVE SUMMARY

Grambling State University is requesting approval of an amendment to the lease agreement for year six with SODEXO MAGIC, LLC. The general financial terms of the foodservices agreement are listed below with more detail on meal plan rates and commissions on retail sales, concessions, catering, etc. shown in the attached amendment.

Dining service programs to be provided by SODEXO MAGIC includes a residential dining hall, various retail dining establishments with both branded and non-branded venues, convenience store(s), and concession areas.

- SODEXO MAGIC will pay the following commissions on all operations in accordance with the percentages below:

Residential Operations:	15%
Retail Operations:	15%
Catering and Conferences:	15%
Concessions:	15%

The modifications in the amendment include adjustments in dining and retail hours of operation, semester/annual mandatory board day reduction, commuter plan modifications, modifications and deletion of retail operations, the establishment of a daily usage audit, modification of minimum specified meal menus, adjustment to holiday and non-academic hours and menus.

RECOMMENDATION

It is recommended that the following resolutions be adopted:

NOW, THEREFORE BE IT RESOLVED, that the Board of Supervisors for the University of Louisiana System hereby approves Grambling State University's request for approval of an amendment to the lease agreement for the year six extension for the University's foodservice operations and facilities with SODEXO MAGIC, LLC.

BE IT FURTHER RESOLVED, that Grambling State University shall obtain final review from UL System staff, legal counsel, and shall secure all other appropriate approvals from agencies/parties of processes, documents and administrative requirements prior to execution of documents.

BE IT FURTHER RESOLVED, that Martin Lemelle, Jr., President of Grambling State University, is hereby designated and authorized to execute any and all documents necessary to execute this agreement.

AND FURTHER, that Grambling State University will provide the System Office with copies of all final executed documents for Board files.



Office of the President

August 13, 2024

**MEMORANDUM TO THE BOARD OF SUPERVISORS OF THE
UNIVERSITY OF LOUISIANA SYSTEM**

**SUBJECT: REQUEST FOR APPROVAL OF AN AMENDMENT TO THE LEASE
AGREEMENT FOR THE YEAR SIX EXTENSION FOR THE UNIVERSITY'S FOOD
SERVICE OPERATIONS AND FACILITIES WITH SODEXO MAGIC, LLC.**

Grambling State University is requesting approval of an amendment to the lease agreement for year six with SODEXO MAGIC, LLC. The general financial terms of the food services agreement are listed on the executive summary with more detail on meal plan rates and commissions on retail sales, concessions, catering, etc. shown in the attached amendment.

Your favorable consideration of this request is greatly appreciated.

Sincerely,

A handwritten signature in blue ink that reads "Martin Lemelle, Jr.".

Martin Lemelle, Jr., DBA
President

ML:kds

AMENDMENT NUMBER THREE TO LEASE AGREEMENT

This Amendment Number Three to Lease Agreement, by and between GRAMBLING STATE UNIVERSITY (hereinafter referred to as "Client"), and SODEXOMAGIC, LLC., a corporation, with principal offices at 9100 Wilshire Blvd, Beverly Hills, California, 90212, by and through its SodexoMagic (hereinafter referred to as "SodexoMagic") (collectively the "Parties").

WHEREAS, Client and SodexoMagic are parties to that certain Lease Agreement made effective as of July 1st, 2019, as amended by that certain Amendment Number One to Lease Agreement effective July 24th, 2019, by that certain Amendment Number Two to lease Agreement effective January 1st, 2020 and continuing through April 30th, 2020, and May 1st, 2020 continuing through July 1st, 2020, by that certain Amendment Number Three to Lease Agreement, (collectively, the "Agreement", and

WHEREAS, the Parties now desire to further amend the aforesaid Agreement;

NOW, THEREFORE, in consideration of the promises contained herein and for other good and valuable consideration, the Parties agree as follows:

1. Page 11 of the Lease Agreement, Article 2 Scope of Services – Section 2.6 McCall Anytime Dining/Student Engagement Commons; is deleted the following is substituted therefor:

Please see Appendix 1: McCall Dining Center Menus

Please see Appendix 2: McCall Dining Center Menu Concepts and Profile

Please see Appendix 3: McCall Dining Center Equipment List and Schematic Planograms

Please see Appendix 4: McCall Dining Center Health and Wellness Initiatives

Please see Appendix 5: McCall Dining Center Hours of Operation

2. Page 19 of the Lease Agreement, Article 2 Scope of Services – Section 2.7 Retail Operations, Section 2.8 Tiger Express, Section 2.9 Jacob T. Stewart C-Store, Section 2.10 Starbucks, 2.11 Steak n' Shake Food Truck: is deleted and replaced with:

The following section describes the retail facilities and hours of operation as the University requires each to be managed by SodexoMagic. The Steak n' Shake Food Truck shall be discontinued starting in 2024 and Food Truck service shall be offered for "Special Events" only.

Chick-fil-A and G Wingz will be open during the following dates and to provide coverage during the following games:

- ◆ September 7th, 2024: To Be Announced.
- ◆ September 21st, 2024: 6:00 p.m. CST
- ◆ October 12th, 2024: 2:00 p.m. CST
- ◆ November 9th, 2024: 2:00 p.m. CST

All retail locations shall be fully operational annually starting on October 19th, 2024 and thereafter during the University's Homecoming festivities on campus.

Please see Appendix 6: Retail Hours of Operation

1. Page 20 Article 2 Scope of Services – Section 2.12 Concessions: is deleted and replaced with:

"Concessions shall be offered at all sporting events for the entirety of the event.

SodexoMagic must itemize and track all game day sales including but not limited to any and all sub-contracted vendors that are contracted to provide coverage at concessions events and provide detailed reporting at the end of each event. Monthly sales should be reported along with monthly reporting to the University.

Contractor will be required to offer multiple digital payment types during events and be cashless for concession related events. The methods of payments shall include:

- ◆ Tiger Bucks
- ◆ Bonus Tiger Bucks
- ◆ Debit and / or Credit cards (MasterCard, Visa, American Express and Discover Card)
- ◆ Apple/Samsung Pay
- ◆ G-Flex
- ◆ Cash”

2. Page 20 Article 2 Scope of Services – Section 2.13 Camps and Conferences: is deleted and replaced with:

“Catering Order Request

SodexoMagic shall use McCall Dining Center to provide catered meals to a select number of students provided by the University annually in January. The participation rate shall be calculated based on the days that are stipulated as “Catering Request Only” in Appendix 10: Board Day Calendar. SodexoMagic agrees to provide two (2) meals per day that follow the minimum menu requirements stipulated in 2.1.8 (Lunch and Dinner) during the specified hours of operation below:

- ◆ Lunch: 11:00 a.m. – 2:00 p.m.
- ◆ Dinner: 5:00 p.m. – 7:00 p.m.

Students shall have the option to pick-up their meals and take them to-go or eat within McCall Dining Center during these times.”

Please See Appendix 7: Catering Request Sliding Scale

3. Page 38 Article 3 Responsibilities of the Contractor – Section 3.11 Menus and Prices – Last Bullet Point: is deleted and replaced with:

“Retail and Board Plan increases will be mutually agree upon between Grambling State University and SodexoMagic. These adjustments will be no more than the greater of 3.0% or the CPI food away from home over 12 months. National brand retail pricing will be in accordance with the franchise agreement.”

4. Page 42 Article 3 Responsibilities of the Contractor – Section 3.20 Reporting and Monitoring Mechanisms: is deleted and replaced with:

“Compliance Audits and Enforcement Requirements

Compliance Audits

Compliance requirements include the successful execution and delivery of the minimum menu profile for each day part for each day of the week, on a daily basis.

The University will complete compliance audits with the “My Field Audits” application; a mobile tool designed to streamline the process of conducting on-site audits. The application allows the University to easily collect data, including photos and notes, and to submit their findings in real-time. The tool is customizable to accommodate a variety of audit types and includes features such as automatic report generation and data analytics. With the application, the University and the SodexoMagic will efficiently and effectively manage their food service program, saving time and resources while ensuring compliance with the agreed upon terms of the contract.

Sodexomagic will be required to conduct and submit daily audits, using the “My Field Audits” application, for each meal period (Breakfast, Lunch, & Dinner) in McCall Dining Center. Requirements for using the application include but will not be limited to:

- A Residential Dining Manager and/or shift supervisor with a mobile device with the application installed.
- Access to the internet to conduct and audit and submit/upload the audit data in real-time for each meal period.
- Training on how to use the application and conduct on-site audits.
- Knowledge of the specific audit type.
- The requirement, using the app, to take photos and videos and notes during each audit of each meal period in each location to confirm compliance for each menu category being offered that has been stipulated in the food service management agreement.
- Understanding of how to generate reports and analyze data using the application.

Enforcement

SodexoMagic will calculate and invoice the University using the primary mechanism of the agreed upon cost per student per day, for each meal plan times the number of students on each meal plan times the number of days in a given billing period. For example, if there are 2,000 students on a seven day a week unlimited meal plan, multiplied by the cost per student per day \$14.37 that equals \$28,740 per day. If the billing period is thirty days, then The Contractor will invoice the University \$862,200. This cost per student per day will be established by The Contractor to generate the revenue required to successfully execute, in its entirety for The McCall Dining Center, 100 percent of the menu variety and selection, by meal period (Breakfast, Lunch, and Dinner, for the agreed upon hours of operation and operating (board) days.

If the successful execution of the program in the McCall Dining Center falls below 80% execution, the following enforcement protocol and penalties shall apply and be subtracted from the billing/contractor invoice for the billing period in which the violation/penalty is sited.

See the table below for enforcement criteria by meal period at The McCall Dining Center:

Meal Period	Percentage Value
Breakfast (7:00 a.m. – 11:00 a.m.)	20%
Lunch (11:00 a.m. – 5:00 p.m.)	40%
Dinner (5:00 p.m. – 12:00 a.m.)	40%

Therefore, using the daily billing example above of \$28,740 the daily meal periods would have the following dollar value at McCall Dining Center:

Meal Period	Dollar Value
Breakfast (7:00 a.m. – 11:00 a.m.)	\$5,748
Lunch (11:00 a.m. – 5:00 p.m.)	\$11,496
Dinner (5:00 p.m. – 12:00 a.m.)	\$11,496

The Financial Penalty

If for any meal period the MyFieldAudits produces a score of eighty (80) percent or less (20 percent of menu items are not being served or being made available to students), the operator shall be penalized ten (10) percent of the billed meal plan revenue for said meal period. Therefore, using the table above, if the dinner meal period (\$11,496) operates at 80 percent or less of what has been stipulated in the contract, SodexoMagic shall be assessed a 10 percent penalty of \$1,149.60 subtracting said amount from the current billing invoice from the operator."

5. Page 43 Article 3 Responsibilities of the Contractor – Section 3.21 General Accounting: is revised and replaced with:

"SodexoMagic will bill the University monthly including catering and meal plan operations. Payment from the University of these invoices shall be made within thirty (30) days of the receipt of invoice. Invoices shall include substantiated reports for compensation of Tiger Bucks and G-Flex transactions in Contractor operated facilities.

All unspent Declining Balance will be retained by Grambling State University. Grambling State University will only be billed by SodexoMagic for the Declining Balance that has been spent."

6. Page 43 Article 3 Responsibilities of the Contractor, add "Faculty and Staff Meal Plans" within Section 3.21 General Accounting add:

"SodexoMagic shall not invoice the University for faculty and staff meal plans or associated declining balances. Instead, SodexoMagic will receive those funds directly through the University's payroll deduction process."

7. Page 52 Article 6 General Terms – Section 6.0 Term of the Contract: is deleted and replaced with:

"Term of Agreement. This Agreement between Grambling State University ("University") and SodexoMagic ("Contractor") commencing on July 1st, 2024, shall continue for one (1) year with four (4) 1-year extensions through June 30th, 2029."

8. Page 52 Article 6 General Terms – Section 6.5 Termination of the Contract: is deleted and replaced with:

"Termination for Convenience

The University may terminate this agreement without cause upon no less than one hundred twenty (120) calendar days' written notice to Contractor. The Contractor may terminate this agreement without cause upon no less than one hundred twenty (120) calendar days' written notice to University, so that it is effective at the end of the Spring semester. Alternatively, Contractor may terminate this Contract without cause upon no less than one hundred eighty (180) calendar days' written notice, so that it is effective at the end of the Fall semester. The University shall have up to fifteen (15) calendar days from Contractor's last day of services at the Premises to pay to Contractor the unamortized portion of the Investments."

9. Page 60 Article 7 Financial Arrangement – Section 7.2.3 Commissions: is deleted and replaced with:

"The following commission rates will be applied to top line cash (i.e., G-Flex, credit/debit, etc.) sales:

- Residential Operations: 15%
- Retail Operations: 15%
- Catering and Conferences: 15%
- Concessions: 15%

10. Page 60 Article 7 Financial Arrangement – Section 7.3 Board Plans: is deleted and replaced with:

“All students living on campus will be required to enroll in an Unlimited Meal Plan. If students do not select a meal plan at time of their housing application, they will automatically be defaulted to an Unlimited plan. “

Please see Appendix 8: Meal Plans

Please see Appendix 9: Sliding Scale for the Meal Plans

Please see Appendix 10: Board Day Calendar

11. Page 63 Article 7 Financial Arrangement – Section 7.8 Responsibilities of Each Party: is deleted and replaced with:

Item/Service	Provided By	Paid for By
Food Service Facilities, Major Equipment, Furnishings and Finishes	University	University
Furnishings and Finishes Associated with Renovation	University	Contractor (Through \$75,000 annual fund)
Utilities: Heating, Ventilation, Air Conditioning, Water, Sewer, Gas, and electric services.	University	University
Disposable paper goods (i.e. utensils, plates, etc.) short of the event of a mechanical/electrical breakdown of the dish machine or the water supply.	Contractor	Contractor
Equipment Replacement and Depreciation	University	University
Exterior Building Maintenance	University	Contractor
Equipment Maintenance and Service Contracts	University	University
Initial Inventory of Small wares, as Jointly Approved. University will hold title.	University	University
Replacements to Small wares Inventory (title to be held by the University)	Contractor	Contractor
Office Furniture	Contractor	Contractor
Office Equipment (Computer, Copy Machine, etc.)	University	Contractor
Major Repair of Ceilings, Light Fixtures, and Carpeting	University	University
Extermination	University	Contractor
Trash Removal Services	University	University
Grease and Exhaust Duct cleaning Unclogging of Grease/Food from Wastewater Lines	University	Contractor
Regular, Daily Cleaning (floors, walls, and all equipment, grease traps, hoods/ventilation in kitchens and serveries, dining room tables and chairs, offices, entrances)	Contractor	Contractor
Management Information System Point-of-Sale	University	University
Inventory, and production management hardware/software	Contractor	Contractor
All Food, Beverages, Labor Costs, Operating Supplies	Contractor	Contractor
Telephone Line Access, Computer/Data Lines	University	Contractor
Signage and Decorations for Food Service Facilities	Contractor	Contractor
Parking*	University	Contractor
Daily Cleaning of Dining Room Carpeting and Floor Areas	Contractor	Contractor
Periodic Major Cleaning of Floors (stripping, waxing, carpet shampooing)	University	University
Insurance Coverage as Specified by University	Contractor	Contractor
Banking Services	Contractor	Contractor
Transportation (trucks, vans)*	Contractor	Contractor
Credit Card and all bank Service Fees	Contractor	Contractor
Dining Card Access System Maintenance Fee	University	Contractor
Emergency Equipment (e.g. generator)	Contractor	Contractor

Item/Service	Provided By	Paid for By
Small Expendable Equipment	Contractor	Contractor
All Applicable State Taxes	Contractor	Contractor
PII Compliance	Contractor	Contractor
PCI DSS Compliance	Contractor	Contractor
Management Information System Point-of-Sale Contractor Employee Training (Transact)	Contractor	Contractor

12. Page 24 of the Lease Agreement, add "Customer Service" after "3.2 Personnel" hereto:

"Customer Service"

SodexoMagic shall be responsible for notifying the University and reconciling any complaints received from students, parents, faculty members or other customers within 24 hours of the stated complaint.

SodexoMagic shall conduct regular customer service training sessions for all employees, scheduled at least once per month, with the training curriculum covering effective communication, conflict resolution, food safety, professional behavior, customer needs, and company policies.

Training sessions shall be led by qualified personnel, and detailed records including session dates, attendee names, and training materials used shall be maintained. Monthly reports summarizing training activities and evaluations, including attendee feedback and satisfaction assessments, shall be submitted to the Client. SodexoMagic agrees to continuously improve the training program based on evaluation results and comply with all provisions outlined herein. Non-compliance may result in financial penalties or contract termination. The University reserves the right to review and approve training materials and may attend sessions for compliance verification."

13. Page 57 of the Lease Agreement, add "Contributions and Investments Chart", "Contract Compliance Fund", "Impact Fund", and "Furnishings and Finishes Fund" within "7.2 Capital Investment and Compensation" hereto:

SodexoMagic Contributions and Investments						
Total Investments (5 year roll-up)						
Category	1	2	3	4	5	Total
Amortization of Capital Investments	\$ 1,038,229.00	\$ 1,038,229.00	\$ 1,038,229.00	\$ 1,038,229.00	\$ 1,038,229.00	\$ 5,191,215.00
Annual Equipment Funds	\$ 925,000.00	\$ 925,000.00	\$ 925,000.00	\$ 925,000.00	\$ 925,000.00	\$ 4,625,000.00
Impact Funds	\$ 600,000.00	\$ 600,000.00	\$ 600,000.00	\$ 600,000.00	\$ 600,000.00	\$ 3,000,000.00
Annual Equipment Replacement Fund	\$ 200,000.00	\$ 200,000.00	\$ 200,000.00	\$ 200,000.00	\$ 200,000.00	\$ 1,000,000.00
Annual Equipment Repair Fund	\$ 50,000.00	\$ 50,000.00	\$ 50,000.00	\$ 50,000.00	\$ 50,000.00	\$ 250,000.00
Furnishings and Finishes Fund	\$ 75,000.00	\$ 75,000.00	\$ 75,000.00	\$ 75,000.00	\$ 75,000.00	\$ 375,000.00
Annual Support Funds	\$ 177,512.00	\$ 128,787.00	\$ 130,101.00	\$ 131,454.00	\$ 132,847.00	\$ 700,701.00
President's Recognition Fund	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 100,000.00
Presidential Catering	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 100,000.00
Student Food Insecurity Fund	\$ 25,000.00	\$ 25,000.00	\$ 25,000.00	\$ 25,000.00	\$ 25,000.00	\$ 125,000.00
Civil Employee Reimbursement	\$ 42,512.00	\$ 43,787.00	\$ 45,101.00	\$ 46,454.00	\$ 47,847.00	\$ 225,701.00
Contract Compliance Fund	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 20,000.00	\$ 100,000.00
Inauguration Sponsorship	\$ 50,000.00	\$ -	\$ -	\$ -	\$ -	\$ 50,000.00
Total	\$ 2,140,741.00	\$ 2,092,086.00	\$ 2,093,330.00	\$ 2,094,683.00	\$ 2,096,076.00	\$ 10,516,916.00

Contract Compliance Fund

SodexoMagic shall pay to University \$20,000 per year to be deposited into the University compliance fund, totaling \$100,000 over the remaining term of this contract.

"Impact Fund"

The Impact Fund should be spent upon mutual agreement with Grambling State University and SodexoMagic.

Furnishings and Finishes Fund

The Furnishings and Finishes Fund should be paid toward necessary equipment as well as refreshing retail concepts and smallwares, through \$75,000 annually.

14. Page 52 of the Lease Agreement, add "Right to Offset" after "6.0 Term of the Contract" hereto:

"Right to Offset"

At any time when SodexoMagic is over fifteen (15) days past due on any payment obligations to the University, the University shall have the right to offset from any sums owed by the University to SodexoMagic, all, or any portion of such outstanding receivables."

15. The following additional enhancements and proposed retail changes will be implemented upon mutual agreement between Grambling State University and SodexoMagic at the conclusion of the Spring 2025 semester:

- Slim & Husky's Replacement of Pizza Hut
- Starbucks Implementation
- Cinnabon Implementation
- Rapid Fueling Station(s)

APPENDIX 1: McCall Dining Center Menus

Please use this link to access the sample menus for the McCall Dining Center:

<https://sodexo.app.box.com/s/x8i5aa40fjlgaygrxmi0opky8j0e4maq>

APPENDIX 2: McCall Dining Center Menu Concepts and Profile

	Made-to-Order	Build-Your-Own*	From Scratch	Food Theater
Breakfast				
Comfort/Traditional Foods	X	X	X	X
Grill/Fry	X	X	X	X
Continental Breakfast	X		X	
Lunch, Dinner, Brunch, Early Close				
Soups		X	X	
Chef's Table/ Exhibition/Showcase		X	X	X
Burger Bar/Grill/Fry (Sizzle)	X	X	X	
Salad Bar		X	X	
Allergen-Friendly Station (Simply3, Formerly Simple Servings)	X	X	X	X
Bistro (Hot Entree/Southern Favorites/Tiger Fuel)	X	X	X	X
Pizza/Pasta	X	X	X	X
Deli	X			
Custom Mex	X	X	X	X
Stir Fry	X	X	X	X
Dessert		X	X	
Smoothies/Milkshakes/ Soft Serve	X	X		X

**Many build-your-own items will be customized by the student and prepared by a station attendant.*

The following stations are self-serve and are not included in the above table:

- ◆ Ripe Fruit
- ◆ Condiments
- ◆ Starbucks self-serve Coffee
- ◆ Beverages
- ◆ Prepackaged grab n' go items

The offerings for brunch, early close and requested catering days will follow the ITN outline unless otherwise agreed upon. For these days, the cycle menu rotation is subject to change.

Methods of Payment Accepted for Door Rates in McCall Dining Center:

- ◆ Apple/Samsung Pay
- ◆ Tiger Bucks
- ◆ Bonus Tiger Bucks
- ◆ G-Flex
- ◆ Cash
- ◆ Debit and/or Credit Card (Visa, American Express, Discover and MasterCard)

Students enrolled in the unlimited meal plan are entitled to choose between dining-in or receiving a take-out container upon each entry. If students elect for a take-out container, access to the McCall Dining Center will reset after one hour. The take-out container is included within the unlimited meal plan, with no additional charges incurred by the

student for its use. At the end of the 2024 Fall Semester, Grambling State University and SodexoMagic shall conduct a financial audit to assess the policy's effectiveness and mutual benefit, and both parties will jointly determine whether to continue or amend the policy based on the audit's findings.

Minimum Menu Profile

Breakfast 7:00 a.m. – 11:00 a.m.

Comfort/Traditional Foods (Daily) (Staff-Served)

- ◆ Cage-free Eggs - Any Style with a Variety of Vegetables, Cheeses and Meats
- ◆ Breakfast Style Potatoes (i.e., hash browns, hearty fried)
- ◆ Tater Tots
- ◆ Daily Bacon, Ham, Turkey/Pork Sausage
- ◆ Plant-Based Breakfast Sausage, Daily
- ◆ Hot Carbs - Oatmeal, Cream of Wheat, Congee
- ◆ Daily Rotation of Waffles, Pancakes, Biscuits, or French Toast
- ◆ Whole Grain Breads
- ◆ Daily Low Fat, High Fiber, Minimal Added Salt and Sugar, Freshly Prepared/made In House Options (minimum of four (4))
- ◆ Make Your Own Belgium Waffles (minimum of three (3) units with an **alternating** variety of fruits for toppings)
- ◆ Make Your Own Gluten-Free Belgium Waffles

Grill/Fry (Rotating) (Staff-Served)

- ◆ Daily Rotation of Breakfast Sandwiches: Made-to-Order
- ◆ Sandwiches Available on a Bagel, Biscuit or Muffin or Gluten-free Bread (with whole grain options):
- ◆ Vegetarian and Vegan Options
- ◆ Made-to-Order Daily Omelets with a Variety of Vegetables, Cheeses and Meats

Continental Breakfast (Daily) (Self-Serve)

- ◆ Bagels (four [4] varieties) – One (1) Whole Grain – One (1) Gluten Free
- ◆ Bread (four [4] varieties) – One (1) Whole Grain – One (1) Gluten Free
- ◆ English Muffins – One (1) Whole Grain – One (1) Gluten Free
- ◆ Cereal (Minimum Twelve (12) Varieties) at least four (4) high fiber, low fat, low sugar options
- ◆ In-house Baked Muffins with Whole Grain, High Fiber, Low Fat Options, One (1) Gluten Free
- ◆ Sweet Rolls
- ◆ Cream Cheese (two (2) Varieties): Plain and Flavored (e.g. Salmon, Strawberry, etc.)
- ◆ Powdered Sugar, Whipped Butter & Margarine - Soft, non-hydrogenated
- ◆ Jelly and Preserves (two (2) varieties each)
- ◆ Peanut Butter, Smooth & Chunky
- ◆ Cheese Spread
- ◆ Nutella (only the name brand)
- ◆ Honey

Lunch 11:00 a.m. – 5:00 p.m./Dinner 5:00 p.m. – 12:00 a.m.

Soups (Rotating) (Self-Serve)

- ◆ Two (2) Homemade Soups Daily (One (1) Must be Vegetarian)
- ◆ Variety of Cream and Broth Based Soups must be Rotated Between Lunch and Dinner (i.e. Chicken Noodle, Broccoli Cheddar, Gumbo)
- ◆ One Homemade Chili or Stew Daily

Exhibition/Carving/Specialty Stations (Rotating) (Staff-Served)

- ◆ Rotating Choices of Daily Features (Minimum of Three (3) Required)

Burger Bar (Daily) (Self-Serve)

- ◆ Self-Serve
- ◆ All ground beef shall be fresh, not frozen.
 - ◆ Student Assembles Burger
 - ◆ Student Selects Toppings
 - = Variety of Cheese(s) (e.g., pepperjack, swiss, cheddar, provolone, gouda, etc.)
 - = Bacon
 - = Mushrooms
 - = Lettuce
 - = Tomato
 - = Grilled Onions
 - = Pickles
 - = Fried Eggs (CTO)
 - = Condiments
 - ◆ Self-Serve French Fries
 - ◆ Customer Can Request Custom Cooked-to-Order Hamburgers, Cheeseburgers and Vegetarian Burgers Daily. Specialty Burgers (Bacon Blue Cheese, Blackened, BBQ, etc.)

Grill/Fry (Daily) (Self-Serve)

- ◆ Chicken Sandwich
- ◆ Chicken Tender/Finger Option (Variety of Two (2) Daily)
- ◆ Chicken Breast
- ◆ Fish Sandwich or Fillets Available Daily
- ◆ Hot Dog and Selection of Variety Dog Daily (Italian sausage, Kielbasa)
- ◆ Rotating Variety French Fries including Crinkle, Waffle, Steak, Shoestring, etc.
- ◆ Onion Rings
- ◆ Tater Tots
- ◆ Two (2) Cheese Sauce Varieties Available Daily for Toppings (one (1) plain and one spiced)
- ◆ Choose-your-own Ingredients Stir-fry Station
- ◆ Panini Options
- ◆ Daily bone-less and traditional bone-in chicken wings with three (3) varieties of sauces (Buffalo, Teriyaki, BBQ, etc.). There will be no additional charge for extra wings.
- ◆ Grilled Cheese

Salad Bar (Daily) (Self-Serve)

- ◆ Focus on High Quality and Abundant Variety
- ◆ Two (2) Garden Greens Bowl - Iceberg Lettuce Shall Not be the Dominant Lettuce Variety.
- ◆ One (1) Specialty Green Salad from Caesar, Greek, Spinach, California Greens
- ◆ Six (6) or More Marinated Vegetable or Fruit Salads
- ◆ One (1) or More Starch Salads from Varieties of Potato, Rice, Pasta
- ◆ Cheddar, Swiss, Mozzarella, Cottage Cheese, Feta, Bleu Cheese
- ◆ Daily One (1) or More Plant-Based Protein Toppings from Chickpeas, Lentils, Beans, Cage-free Egg
- ◆ Daily One (1) or More Meat Protein Toppings from Ham, Shrimp, Bacon, Chicken
- ◆ Daily Vegetable Toppings – Carrots, Tomatoes, Celery, Cucumber, Broccoli, Mushrooms. Red/Green Peppers, Red/Green Onion, Radishes, Red Cabbage

- ◆ Rotation of Two (2) or More Vegetable Toppings, e.g.: Pickled Beets, Dill Pickles, Sweet Pickled Onions, Olives, All Daily:
- ◆ Other Toppings Including Croutons, Bacon Bits, Parmesan Cheese, Pepper Mill, Sunflower Seeds, Chopped Walnuts, Raisins, Craisins
- ◆ Daily Rotation from: Pretzels, Nacho Chips, Chow Mein Noodles, Granola
- ◆ Daily Rotation of Fourteen (14) Dressings from: Ranch (Light), Caesar (Light), Italian (Light), French (Light), Balsamic, Creamy Italian, Catalina French, Sun Dried Tomato Pesto, Creamy Garlic, Greek, Honey Dijon, Mandarin Orange and Kiwi, Grapefruit Ginger Splash, Oriental, Blue Cheese, etc.

Allergen Friendly Station (Daily) (Staff-Served)

- ◆ Daily Low-Carb Options minimum of two (2). If oil is used in cooking/preparation, coconut oil, olive oil, macadamia oil, avocado oil or butter must be used.
- ◆ Wellness Focused Options
- ◆ Gluten-free Options
- ◆ Nut-free Options
- ◆ Rotating Plant-Based Vegan Options
- ◆ One (1) Hot Vegetarian Entree Daily
- ◆ One (1) Hot Vegan Entree Daily
- ◆ Vegan Alternative Cheese
- ◆ Plant-based Meats (Burgers, Chicken Wings, etc.)
- ◆ Vegetarian Salads
- ◆ Vegetarian Pastas
- ◆ One Vegan Protein Option Daily
- ◆ Baked Potatoes and Sweet Potatoes
- ◆ Tofu
- ◆ Hummus

Hot Entrees (Rotating) (Staff-Served)

- ◆ Includes: Two (2) Entrees, two (2) Vegetables (one (1) Must be Fresh and Not Canned or Frozen), two (2) Starches

Gourmet Pizza / Pasta (Daily) (Self-Serve)

- ◆ Cheese Pizza, Daily
- ◆ Pepperoni Pizza, Daily
- ◆ Vegetable Pizza - One (1) Daily, Rotating
- ◆ Meat - Two (2) Daily, Rotating
- ◆ Cooked-to-Order Pasta (Three (3) Varieties Available at all Times)
 - ◆ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
- ◆ Self-Serve Pasta Bar
 - ◆ Two (2) Varieties Available
 - ◆ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
 - ◆ Variety of At Least Four (4) Vegetable Toppings (Broccoli, Onions, Mushrooms, Bell Pepper, Spinach, Mixed Garlic, Asparagus etc.)
 - ◆ Variety of Two (2) Meats (Meatballs, Chicken, Shrimp, Italian Sausage etc.)
- ◆ Bread variety of two (2) (Garlic Bread, Cheese Stix,)

Southern Favorites (Rotating) (Staff-Serve)

- ◆ Fried Chicken
- ◆ Catfish
- ◆ Collard Greens

- ◆ Corn Bread
- ◆ Sweet Potato Pie
- ◆ Macaroni and Cheese
- ◆ Peach Cobbler
- ◆ Pork Ribs
- ◆ Black-Eyed Peas

Deli (Daily) (Staff-Serve)

- ◆ Whole Grain Breads, House-Baked Rolls, Croissants, and Variety Healthy Focused Breads
- ◆ Sliced Meats: Turkey, Ham, Roast Beef, Chicken, Salami, Bologna, etc.
- ◆ Cheese Slices: Mozzarella, Cheddar, Swiss
- ◆ Tuna, Chicken, and Egg Salad, and Other Salad Mixes on Rotation
- ◆ Vegetable Toppings: Tomato, Lettuce, Sprouts, Cucumber, Pickles, Red Onions, Olives, Sliced Green Peppers, Hot Peppers
- ◆ Turbo Chef Oven
- ◆ Hot & Cold Wrap Sandwiches
 - ◆ Chicken Chipotle Wrap
 - ◆ Roasted Vegetable Wrap
 - ◆ Avocado Turkey Wrap
 - ◆ Tuna Wrap
 - ◆ Grilled Salmon Wrap
 - ◆ Eggplant Parmesan Wrap
 - ◆ Mediterranean Chicken Wrap
- ◆ Hot Sub Sandwiches:
 - ◆ Philly Cheese Steak
 - ◆ Chicken Parmesan
 - ◆ Meatball
 - ◆ Buffalo Chicken
 - ◆ Veggie Melt
- ◆ Bagged Chips
- ◆ Fresh Baked Chocolate Chip Cookies (Daily) with two additional varieties

Custo-Mex Build-Your-Own Bowl/Burrito/Taco concept (Daily) (Self-Serve)

- ◆ Brown Rice
- ◆ White Rice
- ◆ Romaine Lettuce
- ◆ Four (4) Meats (Steak, Chicken, Pork, Carnitas, etc.)
- ◆ Vegan or Plant-Based Protein (similar to Sofritas/Beyond Burger Crumbles)
- ◆ White Cheddar Cheese
- ◆ Guacamole
- ◆ Four (4) Varieties of Salsa (Hot, Mild, Chunky, Corn, etc.)
- ◆ Two (2) Varieties of Beans (Black, Pinto, etc.)
- ◆ Fajita Mix (Grilled Onions and Peppers)
- ◆ Queso
- ◆ Sour Cream
- ◆ Lime Salted Chips Made from Scratch Served in Branded Brown Paper Bags

Desserts (Daily) (Self-Serve)

- ◆ Freshly Prepared High-Quality Cakes, Brownies, Bars, Squares (three (3) varieties)
- ◆ Cookies (two (2) varieties)

- ◆ Daily Plant-Based Hard Scoop Ice Cream
- ◆ Pudding (one (1) type)
- ◆ Crisps (one (1) variety)
- ◆ Do-It-Yourself Milkshakes
- ◆ Scoop Ice Cream
- ◆ Jello
- ◆ Two (2) Feature Daily Desserts (Lunch and Dinner per Menu)
- ◆ Daily, Two (2) Vegan Options

All Operating Hours 7:00a.m. – 12:00 a.m.

Freshens or Similar Smoothie & Soft Serve Station (Daily) (Self-Serve)

- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Fruit Selection (Minimum of Four (4) Daily): Banana, Strawberries, Kiwi, Blueberries, Raspberries, Cantaloupe, etc.
- ◆ Avocado (Daily)
- ◆ Vegetable Selection (Minimum of Four (4) Daily): Kale, Spinach, Cucumber, Beets, Carrots, etc.
- ◆ Yogurt Selection: Traditional, Greek, Goat Milk, Soy, Almond, etc.
- ◆ Scoop Ice Cream
- ◆ Flavorings: Sugar, Cinnamon, Nutmeg, Honey, Syrups, etc.
- ◆ Nut Selection: Almonds, Cashews, etc.
- ◆ Selection of Four (4) Flavors of Soft-Serve Ice Cream

Self-Serve Properly Ripe Fruit (Daily) (Self-Serve)

- ◆ Daily Seasonal Whole Fruit (Minimum of Three (3) Daily): i.e., Apples, Oranges, Bananas, Pears, Peaches, Plums, Grapefruit, Assorted Berries
- ◆ Daily Seasonal Cut Fruit (Minimum of Three (3) Daily): i.e.: Grapefruit, Cantaloupe, Pineapple, Watermelon, Citrus Sections, Assorted berries
- ◆ Yogurt (two (2) Varieties, Non-fat and Regular)
- ◆ Granola, Nuts, Seeds
- ◆ Dried fruits (Minimum of Four (4) daily) i.e: Cranberries, Raisins, Apricots, Prunes, Pineapple, Apples, Oranges, Kiwis
- ◆ Daily Avocado

Condiment Station (Daily) (Self-Serve)

- ◆ Salt
- ◆ Seasoned Salt (Tony Chachere's)
- ◆ Pepper
- ◆ Mustard
- ◆ Mayo
- ◆ Ketchup
- ◆ Ranch
- ◆ Hot Sauce
- ◆ BBQ Sauce
- ◆ Honey Mustard
- ◆ Honey

Starbucks Coffee Self-Serve Station (Daily) (Self-Serve)

- ◆ Starbucks Brand Coffees
- ◆ Tea, Herbal Teas, Hot Chocolate

- ◆ Starbucks Automated Barista Machine

Beverages (Daily) (Self-Serve)

- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Juices (at Minimum Orange, Apple, Cranberry)
- ◆ Iced Tea, Lemonade Juice
- ◆ Fountain Soda (Variety of Eight (8) per Machine, Minimum of two (2) Machines) Including Flavored Waters
- ◆ Flavored Waters (e.g. Cucumber, Mint, Berry, etc.)
- ◆ Selection Of Specialty Coffee Offerings
- ◆ Daily ICEE Machine (One (1) Machine Available at Each Beverage Station, Total of Three (3) Machines)

Pre-Packaged Grab n' Go Station (Self-Serve)

- ◆ Yogurt Parfait
- ◆ Hummus & Veggies
- ◆ Granola Bars
- ◆ Bagged Chips

Brunch & Early Closure: Minimum Menu Requirements

The following minimum menu requirements will apply during Brunch and Early Closure service days as stipulated in Appendix 10: Board Day Calendar:

Breakfast (Brunch 11:00 a.m. – 5:00p.m. & Early Closure 7:00 a.m. – 11:00 a.m.):

Hot Breakfast:

- ◆ Bacon, Ham, Turkey/Pork Sausage
- ◆ Plant-Based Breakfast Sausage
- ◆ Hot Carbs - Oatmeal, Cream of Wheat, Grits
- ◆ Cage-free Eggs - Any Style with a Variety of Vegetables, Cheeses and Meats
- ◆ Breakfast Style Potatoes (i.e., hash browns, hearty fried)
- ◆ Waffles, Pancakes, Biscuits, or French Toast

Continental Breakfast (Self-Serve)

- ◆ Bagels (four [4] varieties) – One (1) Whole Grain – One (1) Gluten Free
- ◆ Bread (four [4] varieties) – One (1) Whole Grain – One (1) Gluten Free
- ◆ English Muffins – One (1) Whole Grain – One (1) Gluten Free
- ◆ Cereal (Minimum Twelve (12) Varieties) at least four (4) high fiber, low fat, low sugar options
- ◆ In-house Baked Muffins with Whole Grain, High Fiber, Low Fat Options, One (1) Gluten Free
- ◆ Sweet Rolls
- ◆ Cream Cheese (two (2) Varieties): Plain and Flavored (e.g. Salmon, Strawberry, etc.)
- ◆ Powdered Sugar, Whipped Butter & Margarine - Soft, non-hydrogenated
- ◆ Jelly and Preserves (two (2) varieties each)
- ◆ Peanut Butter, Smooth & Chunky
- ◆ Cheese Spread
- ◆ Nutella (only the name brand)
- ◆ Honey

Lunch/Dinner (Brunch & Early Closure 11:00 a.m. – 7:00 p.m.):

Hot Entrees (Staff-Served)

- ◆ Includes: Two (2) Entrees, two (2) Vegetables (one (1) Must be Fresh and Not Canned or Frozen), two (2) Starches

Soups (Self-Serve)

- ◆ Two (2) Homemade Soups Daily (One (1) Must be Vegetarian)
- ◆ Variety of Cream and Broth Based Soups must be Rotated Between Lunch and Dinner (i.e. Chicken Noodle, Broccoli Cheddar, Gumbo)
- ◆ One Homemade Chili or Stew Daily

Deli (Staff-Serve)

- ◆ Whole Grain Breads, House-Baked Rolls, Croissants, and Variety Healthy Focused Breads
- ◆ Sliced Meats: Turkey, Ham, Roast Beef, Chicken, Salami, Bologna, etc.
- ◆ Cheese Slices: Mozzarella, Cheddar, Swiss
- ◆ Tuna, Chicken, and Egg Salad, and Other Salad Mixes on Rotation
- ◆ Vegetable Toppings: Tomato, Lettuce, Sprouts, Cucumber, Pickles, Red Onions, Olives, Sliced Green Peppers, Hot Peppers
- ◆ Turbo Chef Oven
- ◆ Hot & Cold Wrap Sandwiches
 - ◆ Chicken Chipotle Wrap
 - ◆ Roasted Vegetable Wrap
 - ◆ Avocado Turkey Wrap
 - ◆ Tuna Wrap
 - ◆ Grilled Salmon Wrap
 - ◆ Eggplant Parmesan Wrap
 - ◆ Mediterranean Chicken Wrap
- ◆ Hot Sub Sandwiches:
 - ◆ Philly Cheese Steak
 - ◆ Chicken Parmesan
 - ◆ Meatball
 - ◆ Buffalo Chicken
 - ◆ Veggie Melt
- ◆ Bagged Chips
- ◆ Fresh Baked Chocolate Chip Cookies with two additional varieties

Gourmet Pizza / Pasta (Self-Serve)

- ◆ Minimum of three (3) Pizzas (i.e. Cheese, Pepperoni, Veggie, Meatlover, etc.)
- ◆ Cooked-to-Order Pasta (Three (3) Varieties Available at all Times)
 - ◆ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
- ◆ Self-Serve Pasta Bar
 - ◆ Two (2) Varieties Available
 - ◆ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
 - ◆ Variety of At Least Four (4) Vegetable Toppings (Broccoli, Onions, Mushrooms, Bell Pepper, Spinach, Mixed Garlic, Asparagus etc.)
 - ◆ Variety of Two (2) Meats (Meatballs, Chicken, Shrimp, Italian Sausage etc.)
- ◆ Bread variety of two (2) (Garlic Bread, Cheese Stix,)

Burger Bar (Daily) (Self-Serve)

- ◆ Self-Serve
- ◆ All ground beef shall be fresh, not frozen.
 - ◆ Student Assembles Burger
 - ◆ Student Selects Toppings
 - = Variety of Cheese(s) (e.g., pepperjack, swiss, cheddar, provolone, gouda, etc.)
 - = Bacon
 - = Mushrooms
 - = Lettuce
 - = Tomato
 - = Grilled Onions
 - = Pickles
 - = Fried Eggs (CTO)
 - = Condiments
 - ◆ Self-Serve French Fries
 - ◆ Customer Can Request Custom Cooked-to-Order Hamburgers, Cheeseburgers and Vegetarian Burgers Daily. Specialty Burgers (Bacon Blue Cheese, Blackened, BBQ, etc.)

Grill/Fry (Daily) (Self-Serve)

- ◆ Chicken Sandwich
- ◆ Chicken Tender/Finger Option (Variety of Two (2))
- ◆ Chicken Breast
- ◆ Fish Sandwich or Fillets
- ◆ Hot Dog and Selection of Variety Dog (Italian sausage, Kielbasa)
- ◆ Variety French Fries including Crinkle, Waffle, Steak, Shoestring, etc.
- ◆ Onion Rings
- ◆ Tater Tots
- ◆ Two (2) Cheese Sauce Varieties Available for Toppings (one (1) plain and one spiced)
- ◆ Choose-your-own Ingredients Stir-fry Station
- ◆ Panini Options
- ◆ Bone-less and traditional bone-in chicken wings with three (3) varieties of sauces (Buffalo, Teriyaki, BBQ, etc.). There will be no additional charge for extra wings.
- ◆ Grilled Cheese

Salad Bar (Daily) (Self-Serve)

- ◆ Focus on High Quality and Abundant Variety
- ◆ Two (2) Garden Greens Bowl - Iceberg Lettuce Shall Not be the Dominant Lettuce Variety.
- ◆ One (1) Specialty Green Salad from Caesar, Greek, Spinach, California Greens
- ◆ Six (6) or More Marinated Vegetable or Fruit Salads
- ◆ One (1) or More Starch Salads from Varieties of Potato, Rice, Pasta
- ◆ Cheddar, Swiss, Mozzarella, Cottage Cheese, Feta, Bleu Cheese
- ◆ One (1) or More Plant-Based Protein Toppings from Chickpeas, Lentils, Beans, Cage-free Egg
- ◆ One (1) or More Meat Protein Toppings from Ham, Shrimp, Bacon, Chicken
- ◆ Vegetable Toppings – Carrots, Tomatoes, Celery, Cucumber, Broccoli, Mushrooms. Red/Green Peppers, Red/Green Onion, Radishes, Red Cabbage
- ◆ Two (2) or More Vegetable Toppings, e.g.: Pickled Beets, Dill Pickles, Sweet Pickled Onions, Olives, All Daily:

- ◆ Other Toppings Including Croutons, Bacon Bits, Parmesan Cheese, Pepper Mill, Sunflower Seeds, Chopped Walnuts, Raisins, Craisins
- ◆ Rotation from: Pretzels, Nacho Chips, Chow Mein Noodles, Granola
- ◆ Rotation of Fourteen (14) Dressings from: Ranch (Light), Caesar (Light), Italian (Light), French (Light), Balsamic, Creamy Italian, Catalina French, Sun Dried Tomato Pesto, Creamy Garlic, Greek, Honey Dijon, Mandarin Orange and Kiwi, Grapefruit Ginger Splash, Oriental, Blue Cheese, etc.

Desserts (Daily) (Self-Serve)

- ◆ Freshly Prepared High-Quality Cakes, Brownies, Bars, Squares (three (3) varieties)
- ◆ Cookies (two (2) varieties)
- ◆ Daily Plant-Based Hard Scoop Ice Cream
- ◆ Pudding (one (1) type)
- ◆ Crisps (one (1) variety)
- ◆ Do-It-Yourself Milkshakes
- ◆ Scoop Ice Cream
- ◆ Jello
- ◆ Two (2) Feature Daily Desserts (Lunch and Dinner per Menu)
- ◆ Daily, Two (2) Vegan Options

All Operating Hours (Brunch 11:00 a.m. – 7:00 p.m. & Early Closure 7:00 a.m. – 7:00 p.m.):

Freshens or Similar Smoothie & Soft Serve Station (Daily) (Self-Serve)

- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Fruit Selection (Minimum of Four (4) Daily): Banana, Strawberries, Kiwi, Blueberries, Raspberries, Cantaloupe, etc.
- ◆ Avocado
- ◆ Vegetable Selection (Minimum of Four (4) Daily): Kale, Spinach, Cucumber, Beets, Carrots, etc.
- ◆ Yogurt Selection: Traditional, Greek, Goat Milk, Soy, Almond, etc.
- ◆ Scoop Ice Cream
- ◆ Flavorings: Sugar, Cinnamon, Nutmeg, Honey, Syrups, etc.
- ◆ Nut Selection: Almonds, Cashews, etc.
- ◆ Selection of Four (4) Flavors of Soft-Serve Ice Cream

Self-Serve Properly Ripe Fruit (Daily) (Self-Serve)

- ◆ Seasonal Whole Fruit (Minimum of Three (3) Daily): i.e., Apples, Oranges, Bananas, Pears, Peaches, Plums, Grapefruit, Assorted Berries
- ◆ Seasonal Cut Fruit (Minimum of Three (3) Daily): i.e.: Grapefruit, Cantaloupe, Pineapple, Watermelon, Citrus Sections, Assorted berries
- ◆ Yogurt (two (2) Varieties, Non-fat and Regular)
- ◆ Granola, Nuts, Seeds
- ◆ Dried fruits (Minimum of Four (4) daily) i.e: Cranberries, Raisins, Apricots, Prunes, Pineapple, Apples, Oranges, Kiwis

Condiment Station (Daily) (Self-Serve)

- ◆ Salt
- ◆ Seasoned Salt (Tony Chachere's)
- ◆ Pepper
- ◆ Mustard
- ◆ Mayo
- ◆ Ketchup

- ◆ Ranch
- ◆ Hot Sauce
- ◆ BBQ Sauce
- ◆ Honey Mustard
- ◆ Honey

Starbucks Coffee Self-Serve Station (Daily) (Self-Serve)

- ◆ Starbucks Brand Coffees
- ◆ Tea, Herbal Teas, Hot Chocolate
- ◆ Starbucks Automated Barista Machine

Beverages (Daily) (Self-Serve)

- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Juices (at Minimum Orange, Apple, Cranberry)
- ◆ Iced Tea, Lemonade Juice
- ◆ Fountain Soda (Variety of Eight (8) per Machine, Minimum of two (2) Machines) Including Flavored Waters
- ◆ Flavored Waters (e.g., Cucumber, Mint, Berry, etc.)
- ◆ Selection Of Specialty Coffee Offerings
- ◆ ICEE Machine (One (1) Machine Available at Each Beverage Station, Total of Three (3) Machines)

Catering Request Only: Minimum Menu Requirements

The following minimum menu requirements will apply during “Catering Request Only” days as stipulated in Appendix 10: Board Day Calendar:

Lunch (11:00 a.m. – 2:00 p.m.)/Dinner (5:00 p.m. – 7:00 p.m.):

Hot Entrees (Staff-Served)

- ◆ Includes: Two (2) Entrees, two (2) Vegetables (one (1) Must be Fresh and Not Canned or Frozen), two (2) Starches

Soups (Self-Serve)

- ◆ Two (2) Homemade Soups Daily (One (1) Must be Vegetarian)
- ◆ Variety of Cream and Broth Based Soups must be Rotated Between Lunch and Dinner (i.e. Chicken Noodle, Broccoli Cheddar, Gumbo)
- ◆ One Homemade Chili or Stew Daily

Deli (Staff-Serve)

- ◆ Whole Grain Breads, House-Baked Rolls, Croissants, and Variety Healthy Focused Breads
- ◆ Sliced Meats: Turkey, Ham, Roast Beef, Chicken, Salami, Bologna, etc.
- ◆ Cheese Slices: Mozzarella, Cheddar, Swiss
- ◆ Tuna, Chicken, and Egg Salad, and Other Salad Mixes on Rotation
- ◆ Vegetable Toppings: Tomato, Lettuce, Sprouts, Cucumber, Pickles, Red Onions, Olives, Sliced Green Peppers, Hot Peppers
- ◆ Turbo Chef Oven
- ◆ Hot & Cold Wrap Sandwiches
 - ◆ Chicken Chipotle Wrap
 - ◆ Roasted Vegetable Wrap
 - ◆ Avocado Turkey Wrap
 - ◆ Tuna Wrap

- ♦ Grilled Salmon Wrap
- ♦ Eggplant Parmesan Wrap
- ♦ Mediterranean Chicken Wrap
- ◆ Hot Sub Sandwiches:
 - ♦ Philly Cheese Steak
 - ♦ Chicken Parmesan
 - ♦ Meatball
 - ♦ Buffalo Chicken
 - ♦ Veggie Melt
- ◆ Bagged Chips
- ◆ Fresh Baked Chocolate Chip Cookies with two additional varieties

Gourmet Pizza / Pasta (Self-Serve)

- ◆ Minimum of three (3) Pizzas (i.e. Cheese, Pepperoni, Veggie, Meatlover, etc.)
- ◆ Cooked-to-Order Pasta (Three (3) Varieties Available at all Times)
 - ♦ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
- ◆ Self-Serve Pasta Bar
 - ♦ Two (2) Varieties Available
 - ♦ Varieties of Sauce (One Vegetarian, One Meat, and One Other than Red)
 - ♦ Variety of At Least Four (4) Vegetable Toppings (Broccoli, Onions, Mushrooms, Bell Pepper, Spinach, Mixed Garlic, Asparagus etc.)
 - ♦ Variety of Two (2) Meats (Meatballs, Chicken, Shrimp, Italian Sausage etc.)
- ◆ Bread variety of two (2) (Garlic Bread, Cheese Stix,)

Burger Bar (Self-Serve)

- ◆ Self-Serve
- ◆ All ground beef shall be fresh, not frozen.
 - ♦ Student Assembles Burger
 - ♦ Student Selects Toppings
 - = Variety of Cheese(s) (e.g., pepperjack, swiss, cheddar, provolone, gouda, etc.)
 - = Bacon
 - = Mushrooms
 - = Lettuce
 - = Tomato
 - = Grilled Onions
 - = Pickles
 - = Fried Eggs (CTO)
 - = Condiments
 - ♦ Self-Serve French Fries
 - ♦ Customer Can Request Custom Cooked-to-Order Hamburgers, Cheeseburgers and Vegetarian Burgers Daily. Specialty Burgers (Bacon Blue Cheese, Blackened, BBQ, etc.)

Grill/Fry (Self-Serve)

- ◆ Chicken Sandwich
- ◆ Chicken Tender/Finger Option (Variety of Two (2))
- ◆ Chicken Breast
- ◆ Fish Sandwich or Fillets
- ◆ Hot Dog and Selection of Variety Dog (Italian sausage, Kielbasa)

- ◆ Variety French Fries including Crinkle, Waffle, Steak, Shoestring, etc.
- ◆ Onion Rings
- ◆ Tater Tots
- ◆ Two (2) Cheese Sauce Varieties Available for Toppings (one (1) plain and one spiced)
- ◆ Choose-your-own Ingredients Stir-fry Station
- ◆ Panini Options
- ◆ Bone-less and traditional bone-in chicken wings with three (3) varieties of sauces (Buffalo, Teriyaki, BBQ, etc.). There will be no additional charge for extra wings.
- ◆ Grilled Cheese

Salad Bar (Self-Serve)

- ◆ Focus on High Quality and Abundant Variety
- ◆ Two (2) Garden Greens Bowl - Iceberg Lettuce Shall Not be the Dominant Lettuce Variety.
- ◆ One (1) Specialty Green Salad from Caesar, Greek, Spinach, California Greens
- ◆ Six (6) or More Marinated Vegetable or Fruit Salads
- ◆ One (1) or More Starch Salads from Varieties of Potato, Rice, Pasta
- ◆ Cheddar, Swiss, Mozzarella, Cottage Cheese, Feta, Bleu Cheese
- ◆ One (1) or More Plant-Based Protein Toppings from Chickpeas, Lentils, Beans, Cage-free Egg
- ◆ One (1) or More Meat Protein Toppings from Ham, Shrimp, Bacon, Chicken
- ◆ Vegetable Toppings – Carrots, Tomatoes, Celery, Cucumber, Broccoli, Mushrooms. Red/Green Peppers, Red/Green Onion, Radishes, Red Cabbage
- ◆ Two (2) or More Vegetable Toppings, e.g.: Pickled Beets, Dill Pickles, Sweet Pickled Onions, Olives, All Daily:
- ◆ Other Toppings Including Croutons, Bacon Bits, Parmesan Cheese, Pepper Mill, Sunflower Seeds, Chopped Walnuts, Raisins, Craisins
- ◆ Rotation from: Pretzels, Nacho Chips, Chow Mein Noodles, Granola
- ◆ Rotation of Fourteen (14) Dressings from: Ranch (Light), Caesar (Light), Italian (Light), French (Light), Balsamic, Creamy Italian, Catalina French, Sun Dried Tomato Pesto, Creamy Garlic, Greek, Honey Dijon, Mandarin Orange and Kiwi, Grapefruit Ginger Splash, Oriental, Blue Cheese, etc.

Desserts (Self-Serve)

- ◆ Freshly Prepared High-Quality Cakes, Brownies, Bars, Squares (three (3) varieties)
- ◆ Cookies (two (2) varieties)
- ◆ Daily Plant-Based Hard Scoop Ice Cream
- ◆ Pudding (one (1) type)
- ◆ Crisps (one (1) variety)
- ◆ Do-It-Yourself Milkshakes
- ◆ Scoop Ice Cream
- ◆ Jello
- ◆ Two (2) Feature Daily Desserts (Lunch and Dinner per Menu)
- ◆ Daily, Two (2) Vegan Options

All Operating Hours (Lunch 11:00 a.m. – 2:00 p.m. & Dinner 5:00 p.m. – 7:00 p.m.):

Freshens or Similar Smoothie & Soft Serve Station (Self-Serve)

- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Fruit Selection (Minimum of Four (4) Daily): Banana, Strawberries, Kiwi, Blueberries, Raspberries, Cantaloupe, etc.
- ◆ Avocado

- ◆ Vegetable Selection (Minimum of Four (4) Daily): Kale, Spinach, Cucumber, Beets, Carrots, etc.
- ◆ Yogurt Selection: Traditional, Greek, Goat Milk, Soy, Almond, etc.
- ◆ Scoop Ice Cream
- ◆ Flavorings: Sugar, Cinnamon, Nutmeg, Honey, Syrups, etc.
- ◆ Nut Selection: Almonds, Cashews, etc.
- ◆ Selection of Four (4) Flavors of Soft-Serve Ice Cream

Self-Serve Properly Ripe Fruit (Self-Serve)

- ◆ Seasonal Whole Fruit (Minimum of Three (3) Daily): i.e., Apples, Oranges, Bananas, Pears, Peaches, Plums, Grapefruit, Assorted Berries
- ◆ Seasonal Cut Fruit (Minimum of Three (3) Daily): i.e.: Grapefruit, Cantaloupe, Pineapple, Watermelon, Citrus Sections, Assorted berries
- ◆ Yogurt (two (2) Varieties, Non-fat and Regular)
- ◆ Granola, Nuts, Seeds
- ◆ Dried fruits (Minimum of Four (4) daily) i.e: Cranberries, Raisins, Apricots, Prunes, Pineapple, Apples, Oranges, Kiwis

Condiment Station (Self-Serve)

- ◆ Salt
- ◆ Seasoned Salt (Tony Chachere's)
- ◆ Pepper
- ◆ Mustard
- ◆ Mayo
- ◆ Ketchup
- ◆ Ranch
- ◆ Hot Sauce
- ◆ BBQ Sauce
- ◆ Honey Mustard
- ◆ Honey

Starbucks Coffee Self-Serve Station (Self-Serve)

- ◆ Starbucks Brand Coffees
- ◆ Tea, Herbal Teas, Hot Chocolate
- ◆ Starbucks Automated Barista Machine

Beverages (Self-Serve)

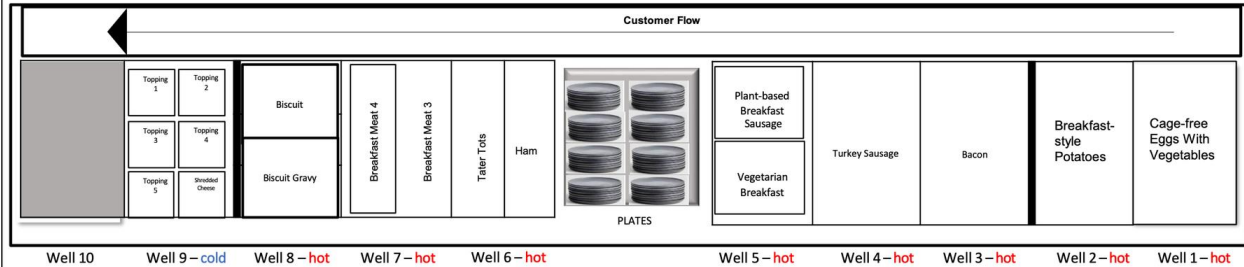
- ◆ Milk – Whole, 2% Low Fat, Skim, Chocolate, Lactose Free Option (Soy, Almond, Coconut, etc.)
- ◆ Juices (at Minimum Orange, Apple, Cranberry)
- ◆ Iced Tea, Lemonade Juice
- ◆ Fountain Soda (Variety of Eight (8) per Machine, Minimum of two (2) Machines) Including Flavored Waters
- ◆ Flavored Waters (e.g. Cucumber, Mint, Berry, etc.)
- ◆ Selection Of Specialty Coffee Offerings
- ◆ ICEE Machine (One (1) Machine Available at Each Beverage Station, Total of Three (3) Machines)

APPENDIX 3: McCall Dining Center Equipment List and Schematic Planograms

Station	Equipment Name	Quantity	Approximate Individual Price**	Approximate Total Cost**	Electric Needed (Site survey power requirements)	Lead Time
Smoothie Station	Industrial Milkshake Machine	2	\$1,039.32	\$2,078.64	120v/60/1-ph, 900 watts	2 weeks
Smoothie Station	Ice Cream Chest (Dipping Station)	1	\$5,298.60	\$5,298.60	120v	4 weeks
Smoothie Station	Soft Serve Machine	1	\$35,065	\$35,064	220v	6 – 8 weeks
Smoothie/ Beverage	ICEE Machine	TBD	N/C	\$2,500.00	230v/20 amps; needs dedicated plug installed	4 – 6 weeks
Beverage	Serenade Machine	1	\$8,000	\$8,000	120v	Done/ Installed
Desserts	Ice Cream Chest (Dipping Station)	1	\$5,298.60	\$5,298.60	120v	4 weeks
Dining Hall	Shotgun Pans	15	\$180	\$2,700	N/A	
Grab n' Go	Small Countertop Refrigerator	1	\$600	\$600	120v	6 – 8 weeks
Grill	French Fry Holding Station	2	\$396.55	\$793.10	120v	2 – 3 weeks
Grill	Four-well Hot Unit	1	\$4,695	\$4,695	120v	
Mex Station	Seven Hot/Cold Freestanding Units	1	\$5,495.11	\$5,495.11	120v	
Stir Fry	Four-well Hot Unit	1	\$4,695	\$4,695	120v	
Deli	Panini Grill	2	\$478.27	\$956.54	(2)x120v/60/1-ph	2 weeks
Pasta	One Additional Hot Well	1	\$1,500	\$1,500	120v	
Salad Bar	Cold Well to Hold Six Additional Dressings	1	\$2,995	\$2,995	120v	
Salad Bar	Four Rolling Cold Stations for Fruit Bar	1	\$2,995	\$2,995	120v	
Grown	Two Additional Wells	1	\$2,995	\$2,995	120v	
Simple Zone	Pop-up Toaster	1	\$135	\$135	1.75kW, 120v/60/1-ph	
Simple Zone	Microwave	1	\$292.95	\$292.95	120v/60/1-ph, 13.4 amps	
Simple Zone	Counter Fridge	1	\$2,110.92	\$2,110.92	1/5 HP	
Simple Zone	Toaster/Oven/Broiler	1	\$515.38	\$515.38	208/240v/60/1-ph, 7.0/9.0 amps	
Simple Zone	Golden Malted Waffle Maker/Dispenser	TBD	N/C	N/C	120v	
Simple Zone	Countertop Shelving Unit	1	\$5,670.20	\$5,670.20	N/A	
Simple Zone	Rice/Grain Cooker	1	\$126.95	\$126.95	120v/60/1-ph, 13 amps, 1550	
Simple Zone	Counter Freezer	1	\$2,489.42	\$2,489.42	115v/60/1-ph, 4.0 amps	
Concessions	Clover Machines	TBD*	N/C	N/C	120v	



Comfort/Traditional Foods

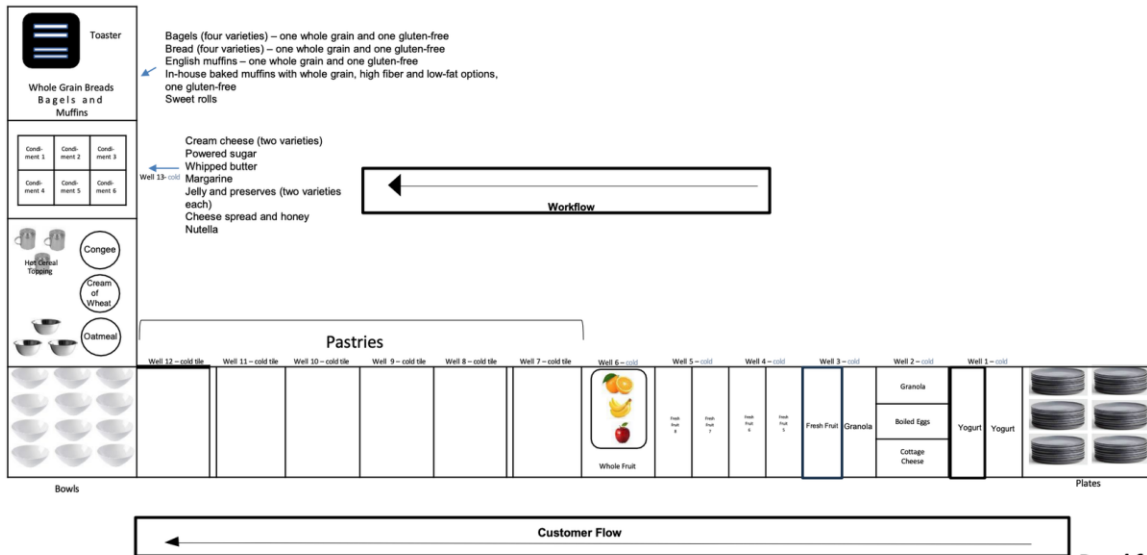


Breakfast items:
Cage-free eggs, any style with a variety of vegetables
Breakfast-style potatoes (i.e., hash browns, hearty fried)
Tater tots
Daily bacon, ham, turkey/pork sausage
Plant-based breakfast sausage

Breakfast

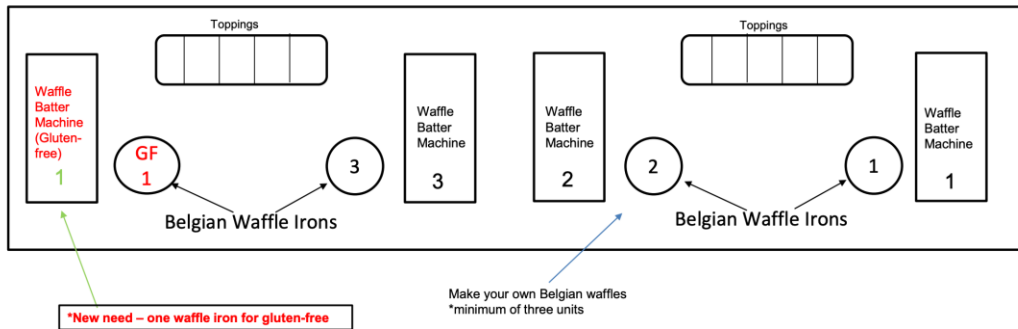


Comfort/Traditional Foods – Fruit and Bread Bar





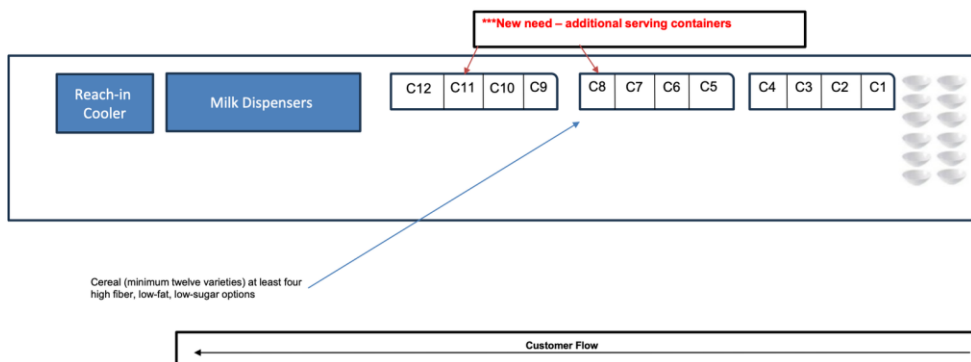
Comfort/Traditional Foods – Waffle Station



Breakfast

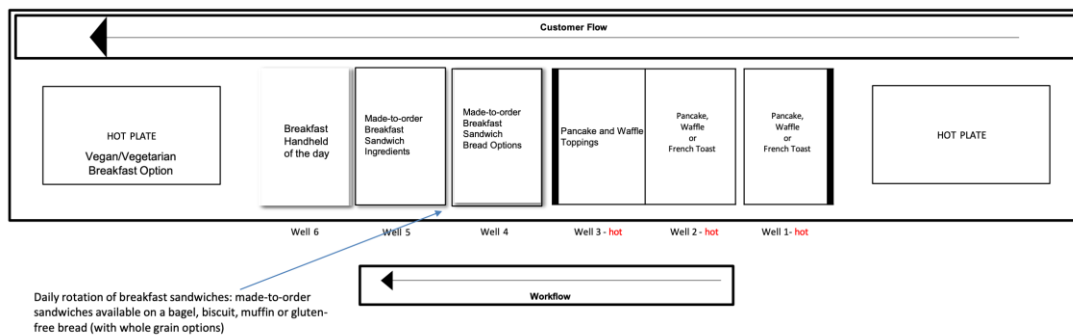


Comfort/Traditional Foods – Cereal Bar



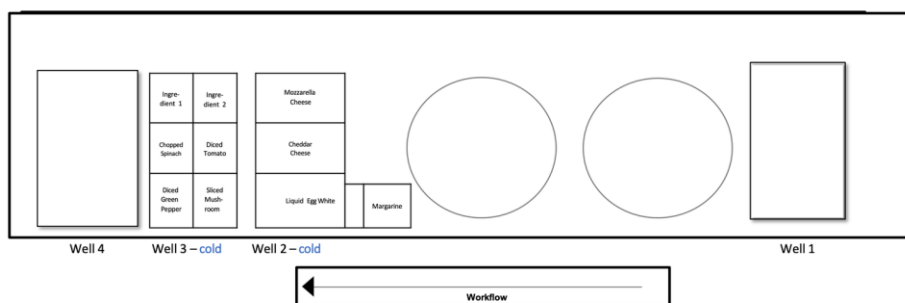
Breakfast

Comfort/Traditional Foods – Grill



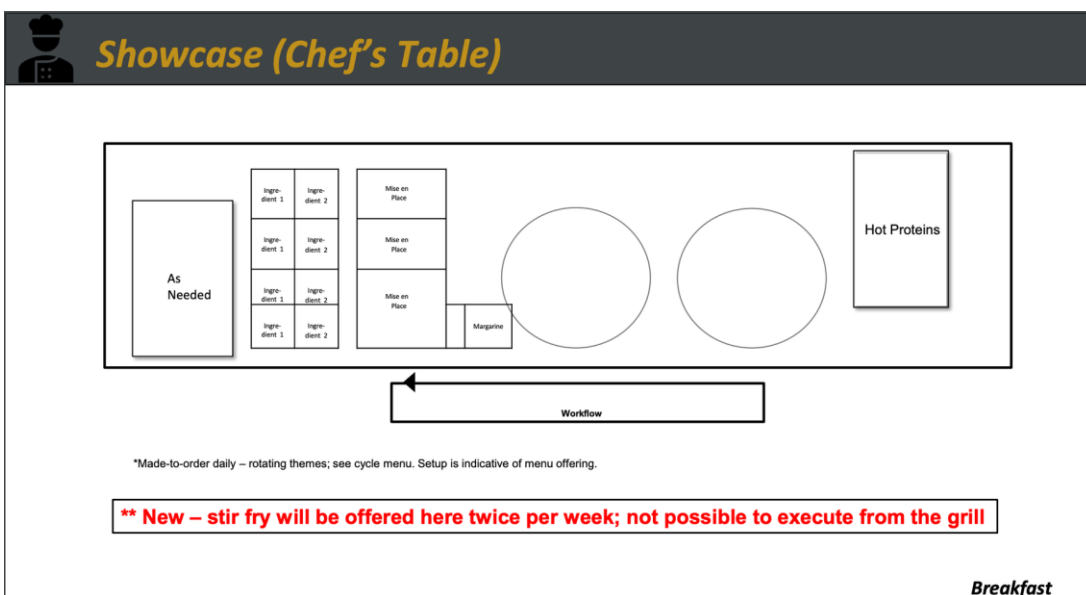
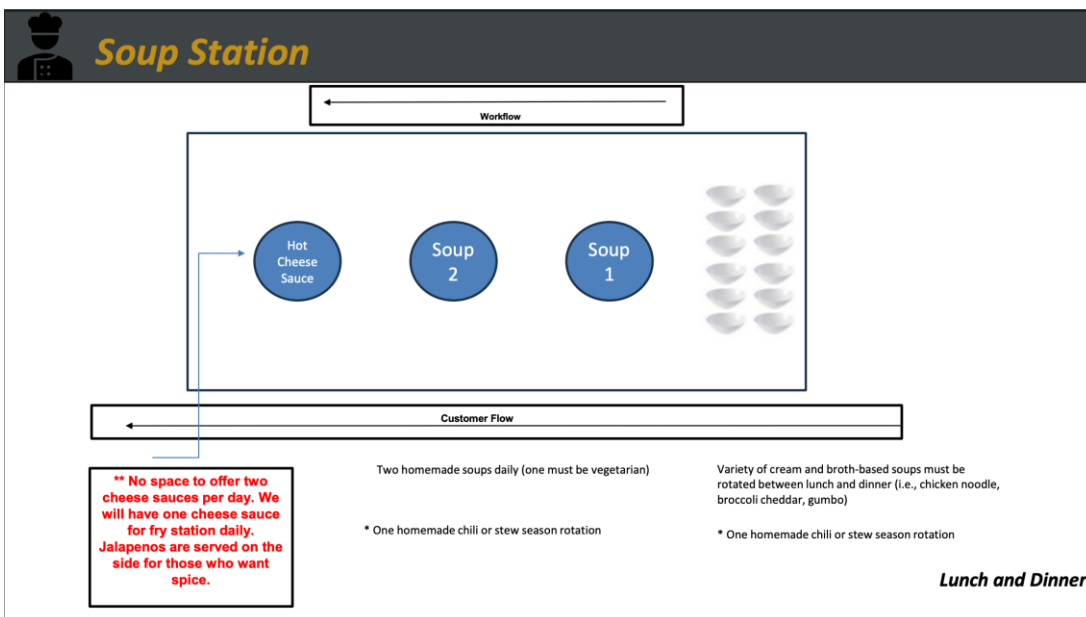
Breakfast

Comfort/Traditional Foods – Omelets – Chef's Table

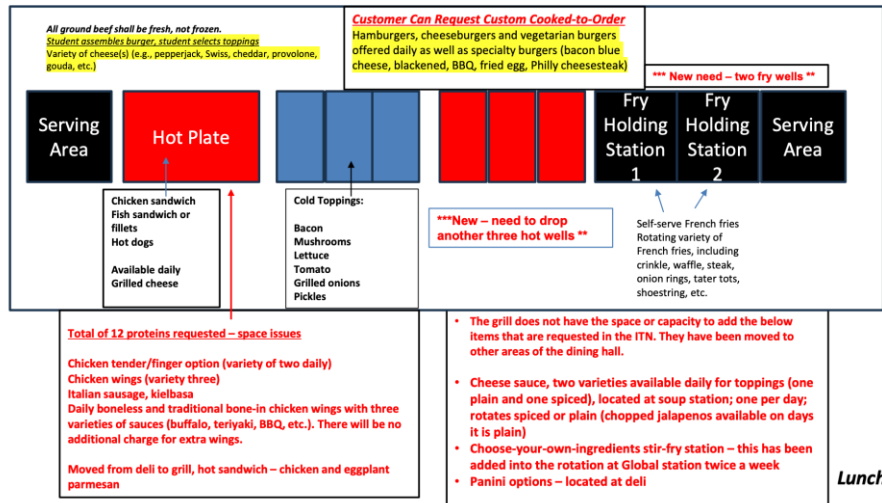


*Made-to-order daily omelets with a variety of vegetables, cheeses and meats

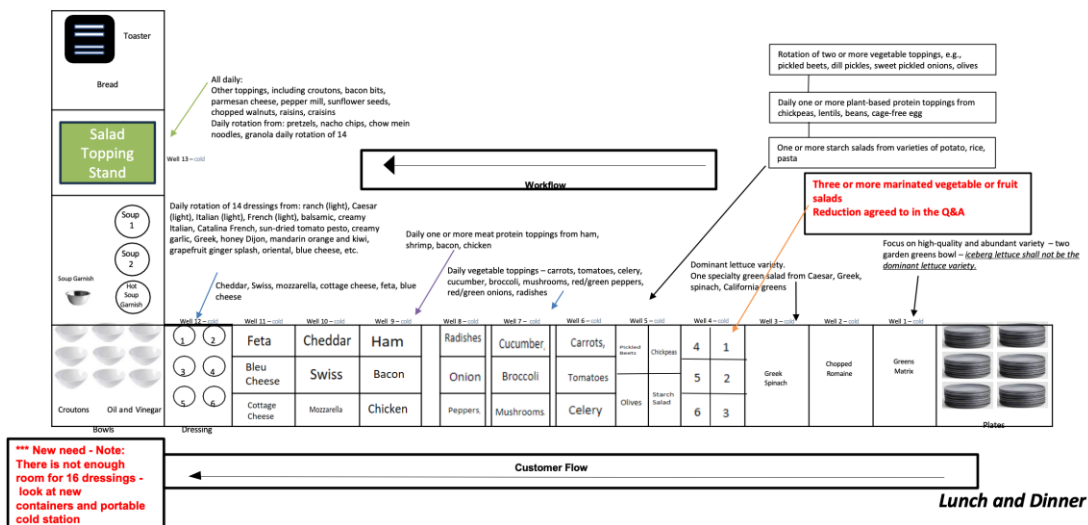
Breakfast



Burger Bar – Grill/Fry

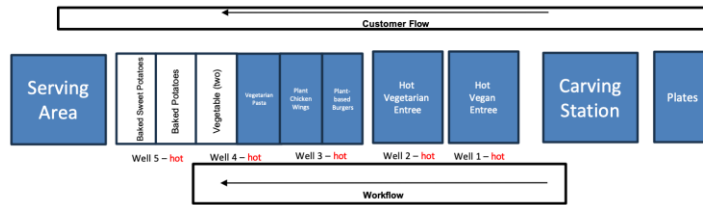


Salad Bar





Allergy-Friendly Station – Simply3 (Simple Servings Station)



*Daily low-carb options, minimum of two. If oil is used in cooking/preparation, coconut oil, olive oil, macadamia oil, avocado oil or butter must be used. Wellness-focused options, gluten-free options, nut-free options

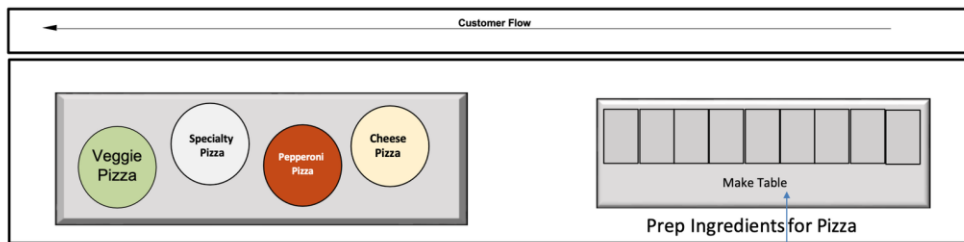
Rotating plant-based vegan options
One hot vegetarian entree daily
One hot vegan entree daily
Vegan alternative cheese
Plant-based meats (burgers, chicken wings, etc.)

***** New need: cold pan back counter for served**
Tofu
Hummus
Vegetarian Salads

Lunch and Dinner



Gourmet Pizza



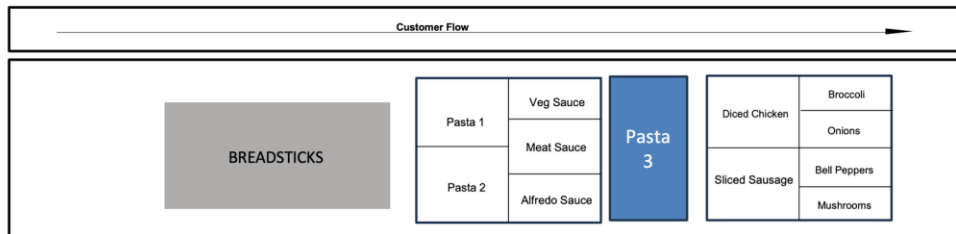
Cheese pizza – daily
Pepperoni pizza – daily
Vegetable pizza – daily, rotating
Meat – two daily, rotating

Pizza toppings: Pepperoni, Mozzarella, Sausage, Mushrooms, Bacon, Ham, Onions, Green peppers, Tomatoes, Olives, Chicken

Pizza sauces rotation: Marinara, Arrabbiata, Pesto, Alfredo, Garlic parmesan, Cream, BBQ

Lunch and Dinner

Pasta



Well 4 – hot

Well 3 – hot

Well 2 – hot

Well 1 – hot

Cooked-to-order pasta (three varieties available at all times)
Varieties of sauce (one vegetarian, one meat and one other than red)

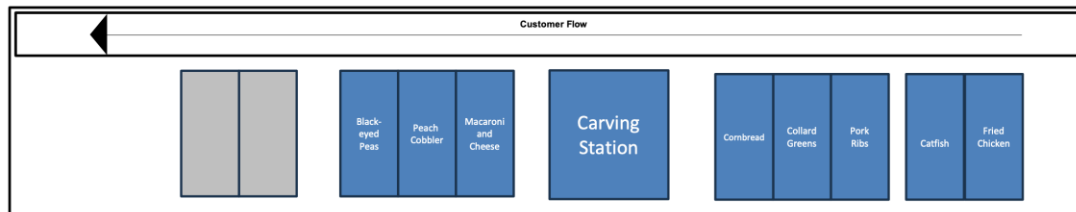


*** New need - hot plate or well for third pasta

Lunch and Dinner

Southern Favorites Rotate Wednesday – Friday

***This is an example; we will not offer all three proteins on the same day



Well 6 – cold

Well 6 – cold

Well 6 – cold

Well 6 – cold

Well 6 – cold

Hot Plate

Well 5 – cold

Well 4 – cold

Well 3 – hot

Well 2 – hot

Well 1 – hot

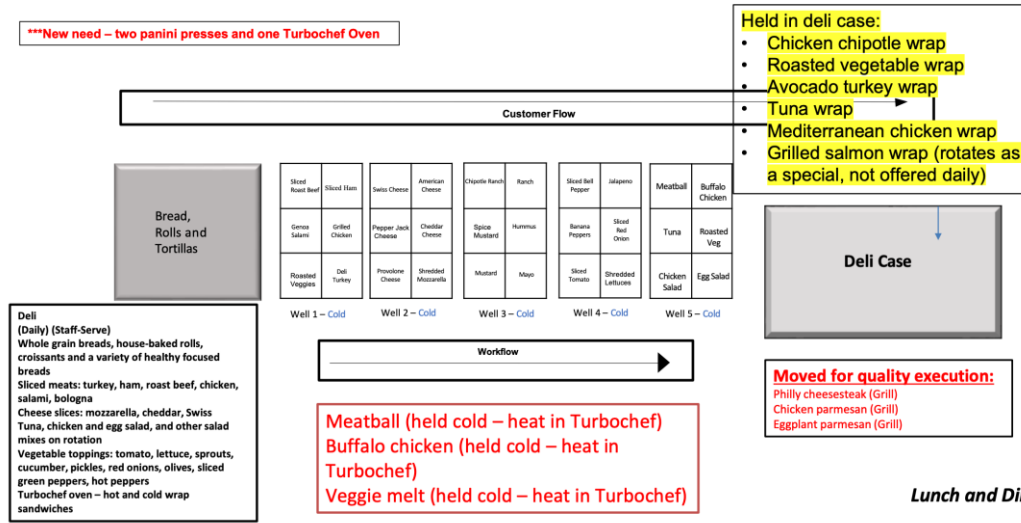
Southern Favorites
(Rotating) (Staff-Serve)
Fried chicken
Catfish
Collard greens
Cornbread
Sweet potato pie
Macaroni and cheese
Peach cobbler
Pork ribs
Black-eyed peas



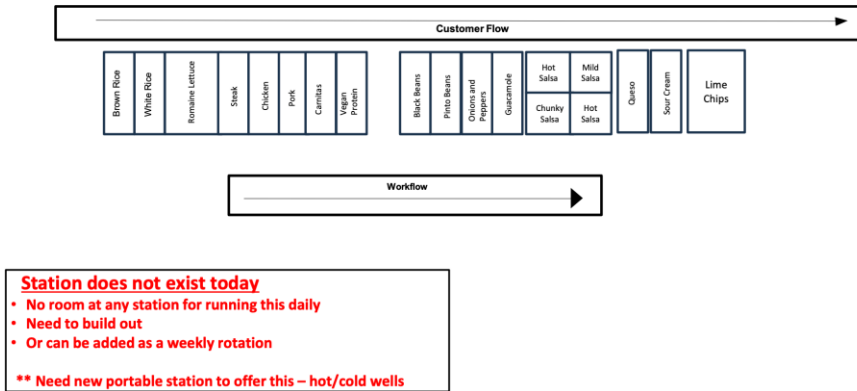
Weekly Rotation

Deli

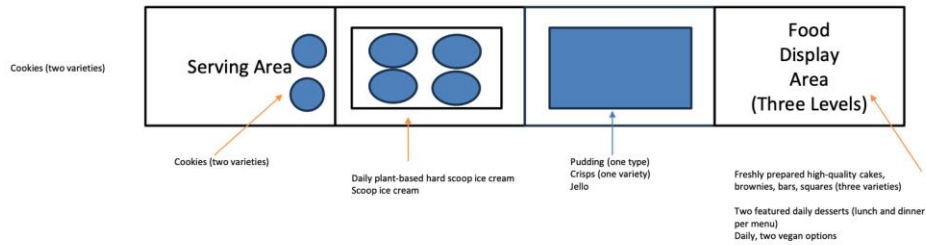
***New need – two panini presses and one Turbochef Oven



Mex Build-Your-Own Bowl/Burrito/Taco Concept



Desserts

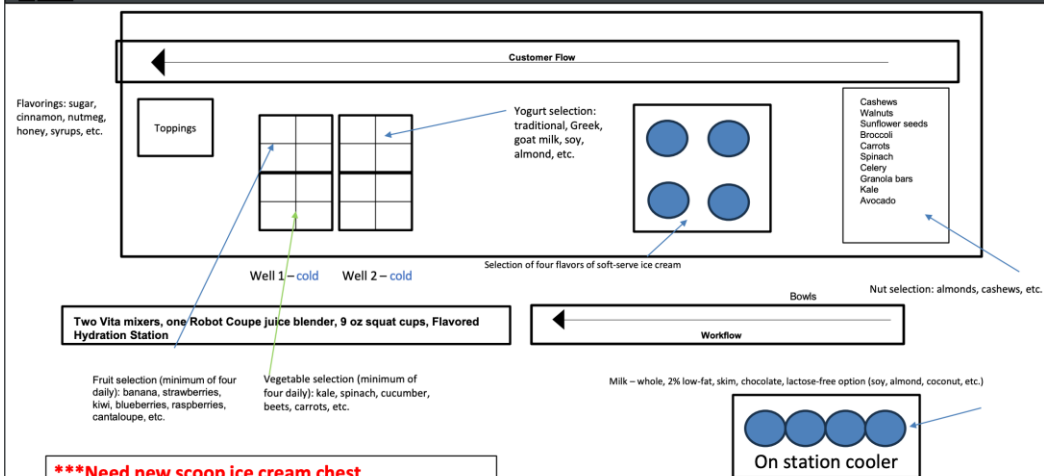


***Milkshakes served from the smoothie bar area**

- No power
- Congested area
- Slip hazard

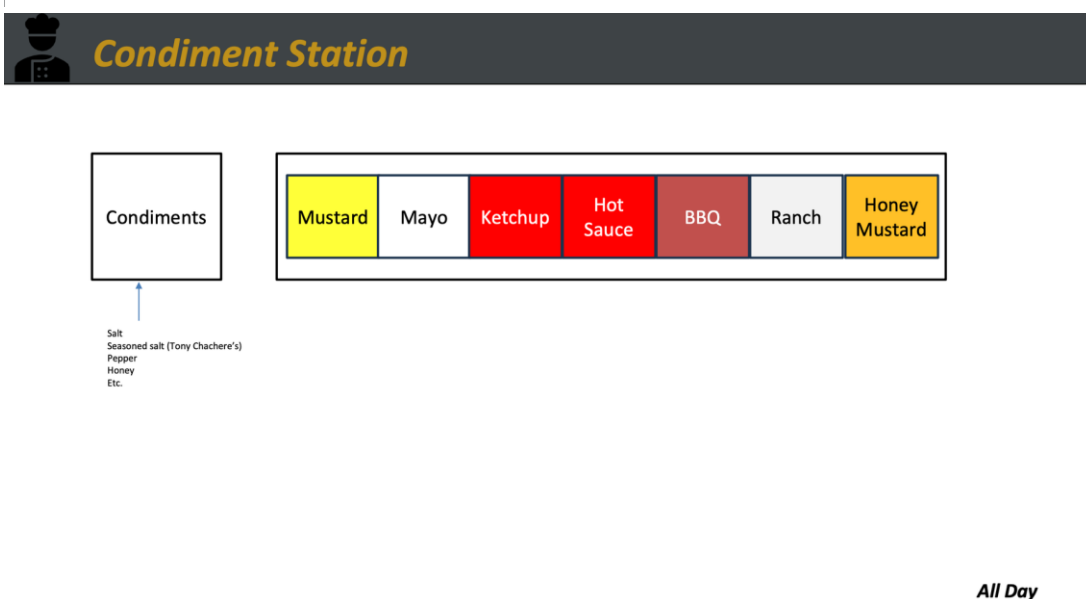
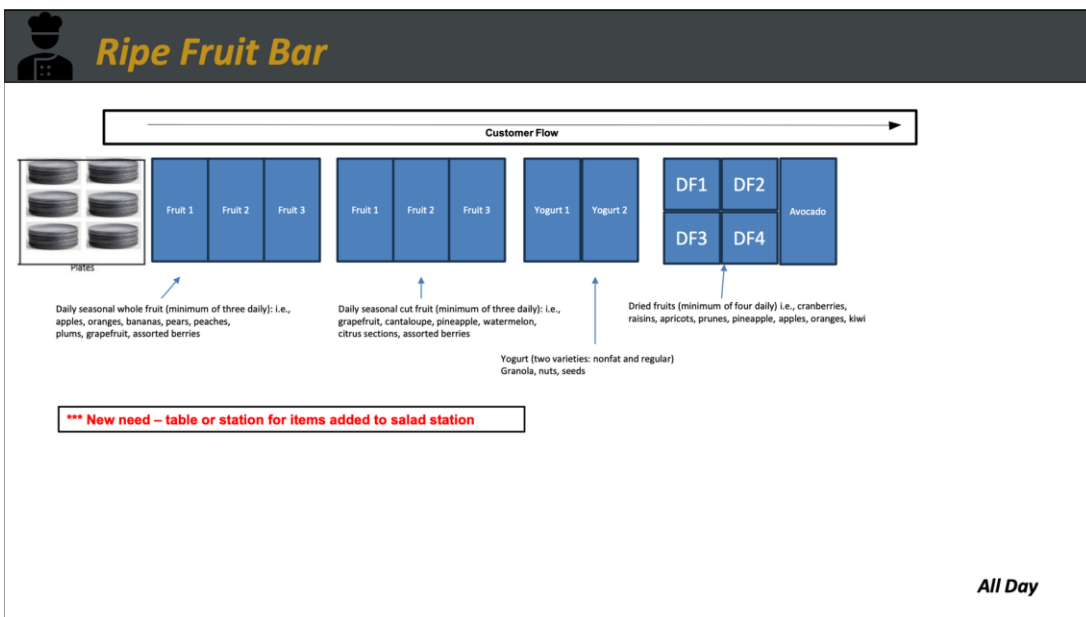
Lunch and Dinner

Smoothie/Milkshake Bar and Soft-serve Station



*****Need new scoop ice cream chest**
*****Need two milkshake machines**

All Day



Starbucks Coffee (One)

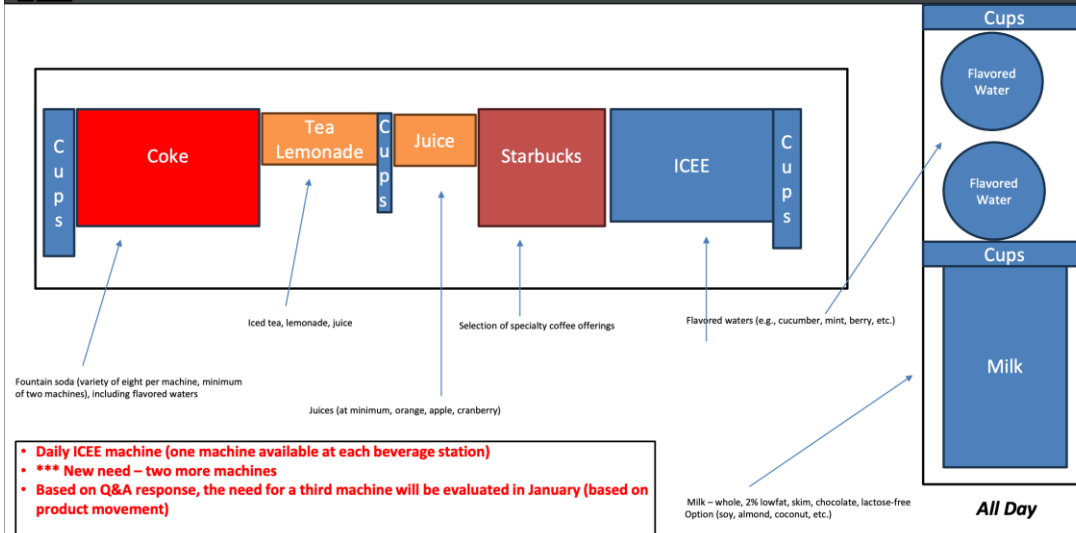


Starbucks brand coffees
Teas, herbal teas, hot chocolate
Starbucks automated barista machine

* Found at the beverage station

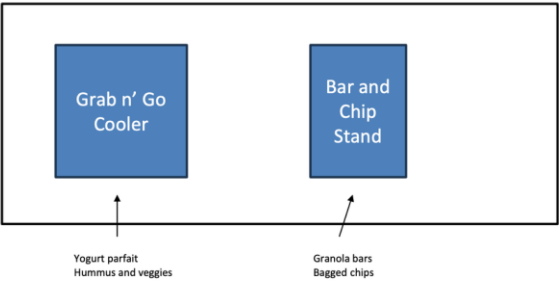
All Day

Beverage Stations (Three)



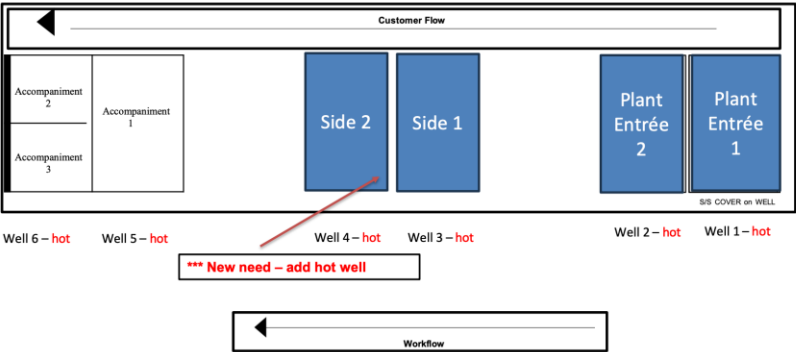


Grab n' Go Station

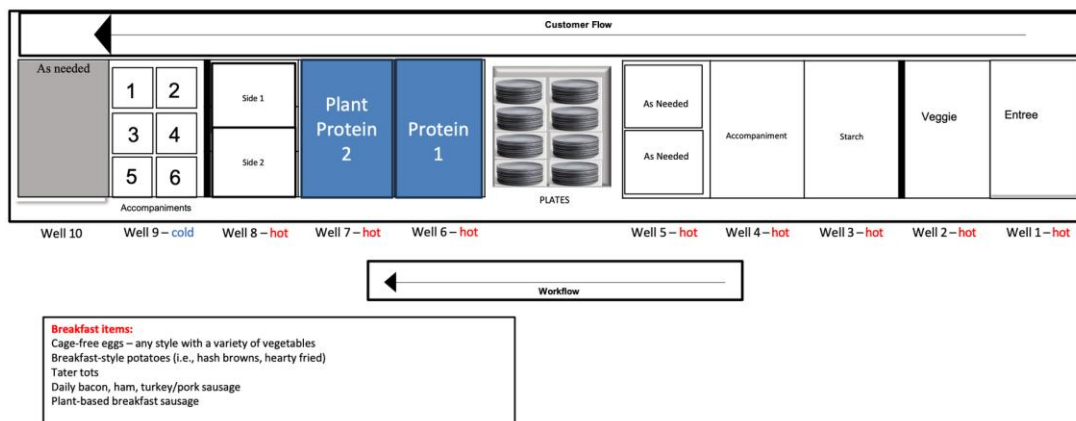




Grown (Incorporated Into Vegan/Vegetarian)



Tiger Fuel and Hot Entree (Offered at Savory)



APPENDIX 4: McCall Dining Center Health and Wellness Initiatives

Simply3

Simply3 is a destination allergen-free station that focuses on recipes without milk, nuts or gluten. Simply3 avoids the three core allergens to provide students with both safe meals and the opportunity for increased variety at lunch and dinner.

Students with food allergies also crave the same comfort foods as their peers without allergies. Simply3 can provide this variety of comfort food traditionally found at other stations in the dining hall, like baked french fries and gluten-free chicken nuggets. This helps students with food allergies feel included and reduces their temptation to stray to unsafe stations for their favorite comforting meals.

Simple Zone

Today's generation of college students wants to be included in their meal preparation more than ever before, whether by making a recipe on their own or having the opportunity to customize a dish on the menu to their liking. Simple Zone offers a convenient, customizable pantry-style station that gives food-allergic students the resources they need to customize their own safe meals within the dining hall.

Simple Zone is a self-serve pantry-style station where students with food allergies or celiac disease can select items free of gluten, nuts and peanuts to augment their breakfast, lunch or dinner. Gluten-free and nut-free versions of condiments, cereals, bread, bagels, tortillas, pastries, desserts and nondairy milk are some of the staples students have access to in Simple Zone. Dedicated Simple Zone appliances, like a toaster and microwave, reduce the risk of cross-contact during food preparation.



Through Mindful, we can offer events such as:

- ◆ September: Meet Your Campus Dietitian (Social Media Takeover)
 - ◆ We meet students where they are with the Meet Your Campus Dietitian Social Media Takeover. Students can tune in to @gram1901dining to ask a campus dietitian nutrition questions, get tips on eating healthy in McCall Dining Center and more!
- ◆ October: Food Allergy Awareness With the Teal Pumpkin Project
 - ◆ The Teal Pumpkin Project is a simple way to make trick-or-treating safer and more inclusive for students and guests with food allergies, food intolerances and other conditions. Traditionally on Halloween, houses will put a teal pumpkin on their porches to indicate they are offering nonfood treats. We'll bring this concept to our Simply3 station, displaying a teal pumpkin and handing out nonfood treats like glow sticks, stickers and more!
- ◆ November: Benefits of Gratitude
 - ◆ Practicing gratitude can decrease anxiety, boost your mood and make you happier overall. During this event, we'll invite students to write and share what they're grateful for on our gratitude wall.
- ◆ December: Functional Foods to Reduce Stress
 - ◆ Students repeatedly cite finals week as being the most stressful time of year. During this event, we'll highlight food in McCall Dining Center that can reduce stress and fuel their brains during finals week.
- ◆ January: Mindful Mocktail Sampling
 - ◆ During this event, Tigers will be able to sample fun and interesting mocktails, like a lemon, pineapple and ginger spritz. This event can be used to promote overall wellness or can be a collaboration with University partners to raise awareness about the risks of alcohol consumption.
- ◆ February: Heart Health With a Dark Chocolate Fruit Bar

- ♦ Dark chocolate is filled with antioxidants and flavanols that can improve blood flow and lower blood pressure. To celebrate Heart Month and learn about other heart-healthy foods, students will select their favorite fruit, dip it into delicious dark chocolate and enjoy!
- ◆ March: National Nutrition Month
 - ♦ Held annually in March, National Nutrition Month focuses on the importance of making informed food choices and developing sound eating and physical activity habits. This event is tailored to follow the Academy of Nutrition and Dietetics National Nutrition Month theme released each January.
- ◆ April: Reduce Food Waste With Move For Hunger
 - ♦ According to Second Harvest Food Bank of Louisiana, one in seven people in the state are food insecure. SodexoMagic has partnered with Move For Hunger to allow students the opportunity to donate their leftover food items before they move off campus for the summer.
- ◆ May: Get Smart With Study Snack
 - ♦ During finals weeks, it's important for students to fuel their bodies and – more importantly – their brains? This event will highlight C-Store items that will help students focus while they study.

Accessing Information:

- ◆ Students can find all the menus through the dining website or the everyday app.
- ◆ All menus will have nutritional icons.
- ◆ Digital signage and kiosk-ordering screens to display nutritional information.
- ◆ UPshow digital technology to engage students through videos, trivia and surveys on a variety of wellness education topics.
- ◆ Below are the allergen identifiers:



APPENDIX 5: McCall Dining Center Hours of Operation

Academic Year Residential Dining Meal Hours							
Facility	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
McCall Dining Center	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.	7:00 a.m. – 12:00 a.m.

McCall Dining Center Meal Periods Times:

- Breakfast: 7:00 a.m. – 11:00 a.m.
- Lunch: 11:00 a.m. – 5:00 p.m.
- Dinner: 5:00 p.m. – 12:00 a.m.

APPENDIX 6: Retail Hours of Operation

Academic Year Retail Dining Meal Hours							
Facility	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
The Grid	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	Closed	Closed
Pizza Hut	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	Closed	Closed
Firehouse Subs	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	Closed	Closed
Chick-fil-A	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	Closed (Except for 9/7, 9/21, 10/12, 10/19, 11/9)	Closed
G Wingz	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	11:00 a.m. – 9:00 p.m.	Closed (Except for 9/7, 9/21, 10/12, 10/19, 11/9)	Closed
Food Truck	Special Events Only	Special Events Only	Special Events Only	Special Events Only	Special Events Only	Special Events Only	Special Events Only

APPENDIX 7: Catering Request Sliding Scale

TO	FROM	DAILY RATE
250	274	\$44.00
275	299	\$41.20
300	324	\$38.90
325	349	\$36.80
350	374	\$35.10
375	399	\$33.60
400	424	\$32.30
425	449	\$31.10
450	474	\$30.00
475	499	\$29.10

APPENDIX 8: Meal Plans

	Tiger Silver Plan	Tiger Gold Plan	Tiger Platinum Plan	Summer Meal Plan
Semester Rate	\$2,025	\$2,135	\$2,245	\$550
Entries	Unlimited	Unlimited	Unlimited	3 meals/day
Tiger Bucks	\$100	\$200	\$300	0

	Tiger Silver Plan	Tiger Gold Plan	Tiger Platinum Plan	Summer Meal Plan
Guest Meals	2	4	6	0

	Block 100	Block 50	Block 25	Block 10	Tiger Plan
Semester Rate	\$551	\$330	\$193	\$88	\$2,025
Entries	100/ Semester Monday – Friday	50/ Semester Monday – Friday	25/ Semester Monday – Friday	10/ Semester Monday – Friday	Unlimited Monday – Friday
Tiger Bucks	0	0	0	0	\$300
Guest Meals	0	0	0	0	3

Door-Rates:

<u>Day Part</u>	<u>Door-Rate for Guests, Faculty, and Staff</u>
Breakfast	\$6.38
Lunch	\$9.38
Dinner	\$11.48
Brunch	\$13.32

Day Pass – e.g., \$19.95 per day (Provide Adjusted Rate)

The day passes vary from traditional guest passes in that they would allow non-meal plan holders unlimited access during all operating hours to McCall Dining Center.

APPENDIX 9: Meal Plan Sliding Scale

RATES BELOW EXCLUDE DB Flex dollars will not be included in the Board Plan rate.

Cost per Student per Day									
Amount of Meal Plan Holders	Tiger 24/7 Platinum	Tiger 24/7 Gold	Tiger 24/7 Silver	Block 100	Block 50	Block 25	Block 10	Tiger 24/5	Summer Meal Plan
Less Than 2353	To Be Negotiated	To Be Negotiated	To Be Negotiated	No Scale	No Scale	No Scale	No Scale	To Be Negotiated	No Scale
2353 - 2376	\$ 15.31	\$ 15.31	\$ 15.31					\$ 18.60	
2329 - 2352	\$ 15.41	\$ 15.41	\$ 15.41					\$ 18.73	
2305 - 2328	\$ 15.50	\$ 15.50	\$ 15.50					\$ 18.86	
2281 - 2304	\$ 15.60	\$ 15.60	\$ 15.60					\$ 18.99	
2257 - 2280	\$ 15.70	\$ 15.70	\$ 15.70					\$ 19.12	
2233 - 2256	\$ 15.80	\$ 15.80	\$ 15.80					\$ 19.26	
2209 - 2232	\$ 15.91	\$ 15.91	\$ 15.91					\$ 19.39	
2185 - 2208	\$ 16.02	\$ 16.02	\$ 16.02					\$ 19.54	
2161 - 2184	\$ 16.12	\$ 16.12	\$ 16.12					\$ 19.68	
2137 - 2160	\$ 16.24	\$ 16.24	\$ 16.24					\$ 19.83	
2113 - 2136	\$ 16.35	\$ 16.35	\$ 16.35					\$ 19.98	
2089 - 2112	\$ 16.47	\$ 16.47	\$ 16.47					\$ 20.13	
2065 - 2088	\$ 16.59	\$ 16.59	\$ 16.59					\$ 20.29	
2041 - 2064	\$ 16.71	\$ 16.71	\$ 16.71					\$ 20.46	
2017 - 2040	\$ 16.83	\$ 16.83	\$ 16.83					\$ 20.62	
1993 - 2016	\$ 16.96	\$ 16.96	\$ 16.96					\$ 20.79	
1969 - 1992	\$ 17.09	\$ 17.09	\$ 17.09					\$ 20.97	
1945 - 1968	\$ 17.23	\$ 17.23	\$ 17.23					\$ 21.14	
1921 - 1944	\$ 17.37	\$ 17.37	\$ 17.37					\$ 21.33	
1897 - 1920	\$ 17.51	\$ 17.51	\$ 17.51					\$ 21.51	
1873 - 1896	\$ 17.65	\$ 17.65	\$ 17.65					\$ 21.71	
Greater than 1896	To Be Negotiated	To Be Negotiated	To Be Negotiated					To Be Negotiated	

APPENDIX 10: Board Day Calendar

2024 August Monthly Board Days 16.2							
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
				0% No Service	0% No Service	0% No Service	3
4	5	\$ -	6				10
0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	17
50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	24
50% Brunch (11am-7pm)	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	31
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	70% Early Closure (7a-7p)	50% Brunch (11am-7pm)	
2024 September Monthly Board Days 28.5							
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
50% Brunch (11am-7pm)	0% Catering Request Only	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	1	\$ -	\$ -			
100% Full Day	100% Full Day						
2024 October Monthly Board Days 31							
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
		100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day			

2024				November		Monthly Board Days		26.7							
Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
												1			
										100%		Full Day			
										100%		Full Day			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
								1		2		3			
100%		Full Day		100%		Full Day		70%		Early Closure (7a-7p)		0%		Catering Request Only	

2024				December		Monthly Board Days		11.2							
Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
												1			
50%		Brunch (11am-7pm)		100%		Full Day		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		70%		Early Closure (7a-7p)		50%		Brunch (11am-7pm)	
												50%		Brunch (11am-7pm)	
0%		No Service		0%		No Service		0%		No Service		0%		No Service	
												1			
0%		No Service		0%		No Service		0%		No Service		0%		No Service	
						\$									
0%		No Service		0%		No Service									

2025				January		Monthly Board Days		25.2							
Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
						0%		No Service		50%		Brunch (11am-7pm)			
												1			
50%		Brunch (11am-7pm)		100%		Full Day		100%		Full Day		100%		Full Day	
100%		Full Day		100%		Full Day		100%		Full Day		70%		Early Closure (7a-7p)	
												0%		Catering Request Only	
0%		Catering Request Only		50%		Brunch (11am-7pm)		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	

2025				February		Monthly Board Days		27.7							
Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
												100%			
												Full Day			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		70%		Early Closure (7a-7p)	

2025				March		Monthly Board Days		25.2							
Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
												50%			
												Brunch (11am-7pm)			
												1			
50%		Brunch (11am-7pm)		0%		Catering Request Only		0%		Catering Request Only		100%		Full Day	
												100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
												1			
100%		Full Day		100%		Full Day		100%		Full Day		100%		Full Day	
100%		Full Day		100%		Full Day		100%		Full Day		70%		Early Closure (7a-7p)	
												50%		Brunch (11am-7pm)	
50%		Brunch (11am-7pm)		50%		Brunch (11am-7pm)									

2025		April				Monthly Board Days		23
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
		50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	1
50% Brunch (11am-7pm)	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	1
100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	0% Catering Request Only	0% Catering Request Only	0% Catering Request Only	1
0% Catering Request Only	0% Catering Request Only	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	100% Full Day	
100% Full Day	100% Full Day	100% Full Day	100% Full Day					

2025		May				Monthly Board Days		5.2
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
				100% Full Day	70% Early Closure (7a-7p)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	1
50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	50% Brunch (11am-7pm)	0% No Service	0% No Service	1
0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	1
0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	
0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	
0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	0% No Service	

Total Academic Year Board Days	219.9
Fall Semester Board Days	113.6
Spring Semester Board Days	106.3

Unless otherwise stated herein, this Amendment is effective **XX**, and thereafter, unless amended. All other terms and conditions contained in the Agreement shall remain unchanged and in full force and effect, except by necessary implication.

IN WITNESS WHEREOF, the duly authorized officers of the parties have executed this Amendment, as of the date indicated in the first paragraph of this Amendment.

IN WITNESS WHEREOF, the parties hereto have entered into the Amendment as of the date indicated.

Grambling State University

By: _____

Its: _____

Date: _____

SodexoMagic LLC.,

By: _____

Its: _____

Date: _____

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

Item J.3. **Louisiana Tech University's** request for approval of an amendment to the current foodservice lease agreement with Aramark.

EXECUTIVE SUMMARY

Louisiana Tech is seeking approval of the amendment to the current foodservice lease agreement with Aramark. The University re-negotiated the terms of the current foodservice agreement for Aramark to provide an additional \$75,000 annual payment to the University, recognizing the recent increase in enrollment, students living on campus, and meal plans.

RECOMMENDATION

It is recommended that the following resolution be adopted:

NOW, THEREFORE BE IT RESOLVED, that the Board of Supervisors for the University of Louisiana System hereby approves Louisiana Tech University's request for approval of an amendment to the lease agreement with Aramark.

BE IT FURTHER RESOLVED, that Dr. James Henderson, President of Louisiana Tech University, is hereby designated and authorized to execute any and all documents necessary to execute this amendment.

AND FURTHER, that Louisiana Tech University will provide the System Office with copies of all final executed documents for Board files.



J.3.

LOUISIANA TECH UNIVERSITY

Office of the President

July 26, 2024

LADIES AND GENTLEMEN OF THE BOARD OF SUPERVISORS FOR THE UNIVERSITY OF LOUISIANA SYSTEM:

Louisiana Tech is seeking approval of the amendment to the current food service lease agreement with Aramark. Louisiana Tech University renegotiated the terms of the current food service lease agreement with Aramark due to the recent increase in enrollment, students living on campus, and meal plans. The proposed amendment would allow the Aramark contract to provide an additional \$75,00 per year to Louisiana Tech University.

Sincerely,

A handwritten signature in blue ink, appearing to read "James B. Henderson", followed by a long horizontal flourish.

Dr. James B. Henderson
President



2400 Market Street
Philadelphia, PA 19103

July , 2024

Dr. Jim Henderson
President
Louisiana Tech University
100 Wisteria
Ruston, LA 71272

Dear Dr. Crawford:

This Letter Amendment will confirm the understanding between you and our representatives that, effective as of February 5th, 2024, the Lease between **LOUISIANA TECH UNIVERSITY** ("University") and **ARAMARK EDUCATIONAL SERVICES, LLC** ("Aramark," and together with the University, the "Parties"), dated as of April 26, 2021 (the "Agreement"), shall be amended as follows:

1. **Schedule 15.B-1** shall be deleted and replaced in its entirety with the following:

Schedule 15.B-1

Resident Board Plans and Rates

(Rates do not include any state or local sales tax)

2021-2022

Meal Plan Name	Price (with DB)	DB per Quarter
All Access Plan	\$1,525	\$225
All Access Premium	\$1,690	\$400
All Access Super Premium	\$1,835	\$550
Weekly 12	\$1,525	\$375

Upperclassman Board Plans and Rates

(Rates do not include any state or local sales tax)

2021-2022

Meal Plan Name	Price (with DB)	DB per Quarter
All DB 500	\$500	\$500
40 Block 500 DB	\$835	\$500
60 Block 350 DB	\$800	\$350
80 Block 500 DB	\$1,050	\$500



2400 Market Street
Philadelphia, PA 19103

Commuter	Proposed
Commuter A	\$260
Commuter B -	\$260
Commuter C	

Door Rates	Proposed
Breakfast	\$8.50
Lunch	\$10.00
Dinner	\$10.00

Faculty / Staff	Average per meal
Breakfast	\$6.25
Lunch	\$6.25
Dinner	\$6.25

2. Addition of **Section 15. F. 11: Campus Beautification Fund**

11) Campus Beautification Fund: Aramark shall provide University with a Campus Beautification fund in the amount of Seventy-Five Thousand Dollars (\$75,000). Such fund shall be maintained by Aramark and shall be disbursed to University upon request. In the event any balance remains in such fund at the end of an Operating Year, such balance shall be available in succeeding Operating Years. Upon the expiration or termination of this Agreement, any balance remaining in this fund shall be paid to University.

[SIGNATURE PAGE FOLLOWS]



2400 Market Street
Philadelphia, PA 19103

In all other respects the Agreement shall remain in full force and effect. This Letter Amendment shall be attached to, and become part of, the Agreement.

If the foregoing is in accordance with your understanding, please sign and date a copy of this Letter Amendment and return it to Aramark at your earliest convenience.

ARAMARK EDUCATIONAL SERVICES, LLC

By: _____

Alisdair MacLean
Vice President

The foregoing is accepted this 5 day of August, 2024.

WITNESSES:

Harry O. Lyons
Carrie M. Lyons

LOUISIANA TECH UNIVERSITY

By: _____

Dr. Jim Henderson
President

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

Item J.4. **McNeese State University's** request for approval to charge certain contract tuition and fee rates for its Teach for Impact post-baccalaureate initial certification programs.

EXECUTIVE SUMMARY

Local, state, and national challenges persist in recruiting into the field of education professions. This proposal is intended to directly address the challenge of financial cost barriers for prospective candidates entering the McNeese Teach for Impact post-baccalaureate initial certification programs. McNeese State University's current cost of a post-baccalaureate initial certification program is above \$12,000. Non-IHE post-baccalaureate initial certification programs offered within Louisiana cost as low as \$4,500.

Addressing the challenge of financial cost barriers and becoming more marketable within the post-baccalaureate initial certification program offerings within Louisiana can be achieved by expanding the 2023-24 Teach for Impact MOU between McNeese State University and Calcasieu Parish School Board to all individuals. The approved MOU flat rate cost for the post-baccalaureate initial certification programs was \$5,400.

This collaborative agreement eliminated some of the financial barriers that may discourage prospective teachers from entering the field of education, supported recruitment of teachers that reflect the population of students they serve, and is helping to build educators that are effective in advancing student outcomes within their first year of employment.

Based on the success of the previous partnership, McNeese State University proposes to expand the flat rate price offer to all Teach for Impact post-baccalaureate initial certification program participants regardless whether they have a district affiliation. For any participants with a district affiliation, a MOU will be submitted to the Board for approval.

The proposed flat rate charge is \$5,400 in university tuition for 33 hours of coursework (billed as \$1,800 in semesters one and two, and any residency semester(s) – if a residency semester must be repeated for any reason, the \$1,800 fee will be charged again). Additional student costs include Praxis exam fees, Louisiana teacher certification fees, Watermark Insights, LLC ePortfolio fees, withdrawal fee for each course withdrawal, and any late fee accrual.

RECOMMENDATION

It is recommended that the following resolution be adopted:

***NOW, THEREFORE, BE IT RESOLVED,** that the Board of Supervisors for the University of Louisiana System hereby approves McNeese State University's request for approval to charge a flat program rate of \$1,800 in tuition for semester one, semester two, and any residency semester(s) for individual students enrolled in the Teach for Impact post-baccalaureate initial certification programs.*



OFFICE OF THE PRESIDENT
MCNEESE STATE UNIVERSITY
WADE ROUSSE, PhD

J.4.

Via Electronic Transmittal Only

July 31, 2024

President Richard J. Gallot, Jr.
University of Louisiana System
1201 North Third Street, Suite 7-300
Baton Rouge, LA 70802

Dear President Gallot:

McNeese State University requests consideration and approval of the following to be placed on the agenda for the August 22, 2024 meeting of the Board of Supervisors:

Teach for Impact Flat Rate Tuition

Thank you for your assistance in this matter.

Sincerely,

Wade Rousse, PhD
President

Attachment

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

Item J.5. **University of Louisiana at Lafayette's** request for approval of a student housing rate for students residing in hotel rooms.

EXECUTIVE SUMMARY

The University of Louisiana at Lafayette is requesting approval for the University to charge a different student housing rate for students who will be residing in local hotels, which is a different rate from student housing rates previously approved by the Board for students residing in on-campus housing.

By July of this year, the ULL Office of University Housing had over 600 students on the student housing waitlist. To address this issue and retain students, the University decided to partner with off-campus hotels to accommodate most of those on the waitlist. As a result, the University entered into master lease agreements with two hotels. The agreed-upon rate is \$71 per hotel room from August 17, 2024 to May 18, 2025. Each room is designated for double occupancy, resulting in a student rate of \$35.50 per student. To cover additional operational costs, an extra \$49.75 per semester has been added to the room charge. Therefore, the total cost per student per semester is \$4,931.

RECOMMENDATION

It is recommended that the following resolution be adopted:

NOW, THEREFORE, BE IT RESOLVED, that the Board of Supervisors for the University of Louisiana System hereby approves University of Louisiana at Lafayette's request for approval of a student housing rate of \$4,931 for the period from August 17, 2024 to May 18, 2025 for students residing in off-campus hotel rooms leased by the University of Louisiana at Lafayette.



August 1, 2024

Mr. Richard J. "Rick" Gallot, Jr. J.D.
President and CEO
University of Louisiana System
1201 North Third Street, Suite 7-300
Baton Rouge, LA 70802

Dear President Gallot:

By July of this year, University Housing had over 600 students on a waitlist. To address this issue and retain students, the University partnered with off-campus hotels to accommodate most students on the waitlist. As a result, the University entered into master lease agreements with two hotels. The agreements are from August 17, 2024, to May 18, 2025. Each room is designated for double occupancy, resulting in a student rate of \$4,931 per semester. The University is hereby requesting approval of this per semester rate.

Please place this item on the agenda for the August 2024 meeting of the Board of Supervisors. Thank you for your consideration.

Sincerely,

A handwritten signature in blue ink, appearing to be "E. Joseph Savoie".

E. Joseph Savoie
President

svc
Attachment

**BOARD OF SUPERVISORS FOR THE
UNIVERSITY OF LOUISIANA SYSTEM**

FINANCE COMMITTEE

August 22, 2024

- Item J.6.** **University of Louisiana System's** request for approval of Fiscal Year 2024-25 Operating Budgets, including organizational charts, undergraduate/graduate mandatory attendance fees, and scholarships.

EXECUTIVE SUMMARY

The 2024-25 Operating Budgets were prepared in accordance with instructions received from the System Office, the Division of Administration Office of Planning and Budget, and the Louisiana Board of Regents.

System staff has prepared a comparative Operating Budget Summary for the System including Revenues by Source, Expenditures by Function and Object, and other summary data on Mandatory Attendance Fees, Organizational Charts, Employees, Scholarships, and Athletic Budgets.

Informational items are included in each institution's full operating budget document that will be available at the Board meeting.

RECOMMENDATION

It is recommended that the following resolution be adopted:

NOW, THEREFORE, BE IT RESOLVED, *that the Board of Supervisors for the University of Louisiana System hereby approves Fiscal Year 2024-25 Operating Budgets, including organizational charts, undergraduate/graduate mandatory attendance fees, and scholarships.*