

# JULY/AUGUST 2019

# MONTH AT A GLANCE



## Food trucks take NCCU by storm

As construction continues on campus this semester, Eagle Dining Services made up for the loss of World of Wings and Pizza Hut Express in the Eagle's Nest over the summer by holding a food truck rodeo every weekday at the Brant Street Plaza. Since its start at the beginning of the semester, the program has welcomed more than 15 unique mobile vendors. A full-service Chick-fil-A is set to open in the Eagle's Nest retail space later this fall.



## UPCOMING DINING EVENTS

- **Seafood Night** (September 12): pick 2 out of the 3 seafood options of crab legs, sautéed shrimp, and fried clam strips with premium sides during dinner for \$13 Flex Dollars/cash/card + 1 meal swipe
- **#SpiceUpYourLife** (September 23): join us in W.G. Pearson Dining Hall during lunch to celebrate autumn with a '90s-themed party and pumpkin-spiced desserts and hot drinks
- **Breakfast for Dinner** (September 26): if you can eat pancakes, eggs, and bacon any time of day, this event is for you! Join us at dinner for all of your morning favorites
- **Mindful Monday** (September 30): come meet our new dietetic interns and sample Mindful menu items during lunch at our monthly Mindful event

## Eagle Dining partners with Durham Cooperative Extension for Farm to Fork Camp

Eagle Dining Services partnered with the Durham County Cooperative Extension for the extension's fifth annual Farm to Fork Camp from July 15-19. Twelve teens between the ages of 10 and 16 had the opportunity to spend a week learning about farm-to-table practices while also promoting Mindful meal choices.

Over the course of five days, the participants visited three standalone farms and the State Farmers' Market to harvest and purchase items they would go on to use later

in the week (along with their practiced knife skills) to compete in Friday's Battle of the Chefs.

Each of the four teams--led by an Eagle Dining Services professional--created a Mindful main dish, seasonal side dish, and dessert for over 50 attendees. All of the main dishes were Mindful



recipes developed by Sodexo and chosen to be appropriate culinary options for different dietary restrictions.

"It's always wonderful to work with Eagle Dining Services to bring events to the greater Durham area," said extension area agent Cheralyn Schmidt Berry. "Both the teens at the camp and we staff members greatly appreciated all of their hard work this week."



## Jazzman's Brew & Bakery shows off summer upgrade

Over the summer, Jazzman's Brew and Bakery underwent a stylistic and branding revamp to attract more customers with an eclectic, cool vibe.

The Mary Townes Science Building staple changed its entire exterior design, added

a new breakfast bar and hand-off area on the location's left side, and upgraded café features like a full glass bakery case.

Despite its new look, Jazzman's has maintained its pre-upgrade hours: 8:00 a.m. to 3:00 p.m. every weekday.