

UVA Dine *hoosletter*

RESIDENTIAL

Locally-sourced ingredients & limited-time offers dominated dining rooms this semester

85

**VOC SUBMISSIONS FOR
OUR THANKSGIVING
FEASTS**

RETAIL

Food trucks across Grounds & Meal Exchange additions add variety to life on Grounds

Our annual Thanksgiving feasts were held in tandem on Nov. 18 at O'Hill (pictured), Fresh Food Company, and Runk Dining Rooms.

RESIDENTIAL: THANKSGIVING FEASTS



In order to not crowd our residential dining rooms three nights in a row, the Thanksgiving Throw-down concept was retooled so all dining rooms served their feasts on Wednesday, November 18. However, that didn't stop our chefs from pulling together show-stopping menus with comfort food favorites like cornbread dressing and pumpkin pie paired with new twists on classics like Fresh Food Company's sweet potato pizza pie and Runk's ham-topped pimento macaroni and cheese!



Local and regional producers played a major role in bringing Thanksgiving to Grounds all at once. Over 20 producers supplied ingredients like whole turkeys, Bloody Butcher grits, and apples for our kitchens to turn into holiday delights with O'Hill taking the crown for most "local" menu with 17 different producers' products utilized.



STUDENT FEEDBACK

"Chef Jeff & Glenda (at Fresh Food Company) are awesome!"

"Where do I start? The turkey melts in my mouth — the mac & cheese, spoonbread, lamb, and turkey burger — I won't eat for a week! You all outdid yourselves."

"Very good meal tonight. Thank you O'Hill staff."

"It was worth the wait; the food was delicious."

HOOSGIVING




For those who could not be with family or friends on Thanksgiving Day, UVADine and UVA's Food Insecurity Resource Group hosted their second-annual Hoosgiving Feast on November 26.

The meal was especially important to international students like Robert Chen Bao, a first-year student from China who did not return home during the short break.

"[The meal] gives the atmosphere of friendship and family — extended family — here at UVA," Chen Bao told NBC29's Max Marcilla.

Like our across-Grounds Thanksgiving dinners the week before, local and regional producers were featured in big ways. 11 producers in a 220-mile radius provided Thanksgiving staples including turkeys and both plain and sweet potatoes.

FARM-TO-FORK DINNER @ RUNK



All items listed as “local” were sourced within 200 miles of Grounds — the most distant ingredient was cheese from Meadow Creek Dairy (202 miles), while the closest ingredient was pumpkin-spiced granola from Gaona Granola (9 miles)!

Part of our commitment to sustainability means limiting our carbon footprint by getting quality food into our dining rooms from as close to the university as possible. Keeping that and supporting our local producers in mind, we hosted a Farm-to-Fork Dinner at Runk on October 27 with menu items made from sustainable, locally-sourced ingredients across several stations.

Some student favorites included the marinated grilled chicken with country ham, baby Swiss, and herb cream sauce, the pork and pimento burger and hushpuppies, and pumpkin-spiced granola stuffed squash. More eclectic ingredients from the 20 Virginian producers like pea tendrils from Phantom Hill Farm (32 miles from Grounds) and buckwheat biscuits made with Wade’s Mill (54 miles) seeds also gave diners the opportunity to expand their palates and get flavors from across the state on their plate.



POP-UPS & LTOs

While there's nothing like grabbing your usual slice or pizza or burger and fries from the dining room after a long day, UVADine is constantly innovating and mixing up their menu offerings to get diners to eat outside of their comfort zone.

This semester, students got the opportunity to stamp their culinary passports with cultural pop-up stations like sushi night at Fresh Food Company and O'Hill's pho and banh mi bar (above). We held our first C-ville Pop-Up event of the academic year in November, hosting the city's own Pearl Island on the 19th at dinner and filling Fresh Food Company with Caribbean flavor. Week-long LTOs like Bistro Biscuits (left) and Max & Cheese featured multiple twists on the comfort classics while providing the same delicious quality UVA students expect from their dining program.

RETAIL: STREET EATS

Just because classes are online this semester doesn't mean that students aren't looking for on-the-go dining options anymore! Our Street Eats program, which brings mobile food vendors right to Grounds, continued its success while increasing its presence at different locations around UVA.

While the trucks' central hub remained at the Amphitheatre on weekdays from 11 a.m. to 3 p.m., established Hoo favorites like El Tako Nako and Got Dumplings made appearances at Scott Stadium and Bond & Bice houses. Near the end of the semester, one food truck from the line-up traveled to the Lambeth Field apartment-style housing and catered to the predominantly-upperclassman residents of the area every Friday from 4 to 7 p.m.

Customers were expected to follow all of the required social distancing protocol, but some of our vendors went the extra mile in providing items like hand sanitizer alongside their condiments in front of their trucks. Going the extra mile for our students during these unprecedented times is why we love working with our Street Eats partners!





Reinvigorating our menus is something we not only do in our dining rooms, but also within our Meal Exchange program. This semester, we added new items to location menus like the Crispy Chicken Sandwich combo at West Range Cafe and the Turkey Bacon Avocado Wrap at Rising Roll. In addition to our new menu items, we also extended Meal Exchange availability at Einstein's Bros. Bagels at Rice Hall for five more hours so students can get their bagel and shmear fix during all operating hours. We look to student feedback to guide our decisions and hope to continue that process going forward as students join us for the spring semester.

MEAL EXCHANGE ADDITIONS

"Been coming to Runk for 4 years and this year is the *very best*. Thanks!"

"I just wanted to say how sweet *Ms. Linda* is! The coffee shop (at Sidley Austin) is my first stop after class and she is always waiting with my coffee — she knows what I drink without asking. Just wanted to say thank you for her."

"The staff is friendly and always seems to go out of their way to make sure the place is *clean!*"

"I love the *seafood nachos*. It's as good as being at the beach."

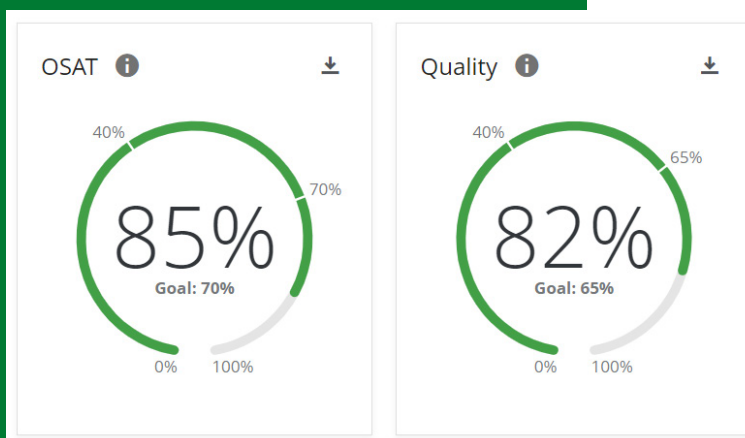
"The *C3* store at Lambeth is extremely useful for all the students who live near it, especially during COVID when most of the other dining options have closed or are too far away to walk to at night. *Helped me get through a lot of late-night studying.*"

"*Rikko* (at the bakery) is very nice and helpful!"

"The *vegan food* has been amazing! I especially loved the *crispy tofu triangles* and *stir-fries* you've been doing."

"The *broccoli cheddar soup* was the best I have eaten!"

VOICE of the CONSUMER



195

VOC SUBMISSIONS
FROM OCT 19 TO
NOV 23

STUDENT EXPERIENCE

ARE YOU FALL-OWING US?

The fall semester created a new and interesting set of challenges when it came to building a first-year following base, maintaining a high level of program engagement, and encouraging students to explore all of our on-Grounds dining locations. Our solution? Planting (digital) pumpkins!

The pumpkin decals, emblazoned with our social media handle and a QR code, were put up five different times across Grounds to drive attendance at lower-traffic locations or residential events like the Runk Chef Expo or National Pumpkin Day. Attendees who scanned the QR code with their phone were taken to a Google form where they put in their social media handle and contact information and instructed to post a picture of the pumpkin on social media after filling out the form to be entered in a participatory \$20 Flex raffle for that event or location's decal.

Overall, more than 120 unique QR code scans were recorded with at least 20 new followers adding us on Instagram between September and October as a result of the campaign.



P2P Q&As

With social distancing guidelines making in-person tabling and engagement opportunities more challenging, our Peer-to-Peer Ambassadors took to Instagram for weekly question-and-answer sessions about themselves and what it's like working for UVADine. The sessions were featured on our stories every Tuesday for five weeks and also served as recruitment tools as we open the application process for new workers next semester.



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Liked by sarah.eli.g and 179 others

uvadine Rt if you feel like the noodle barely hanging on to the edge of the plate trying to finish up the semester 😭. We're thankful for all of the wonderful comfort food from last night's Thanksgiving celebrations! Swipe to view some wholesome content from the evening → 🦃🍽️.

uvadine
Newcomb Hall

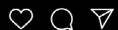


STAYING SOCIAL

OUR MOST-LIKED CONTENT THIS MONTH

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Liked by sarah.eli.g and 130 others

uvadine It's sushi night @ FFC! Roll by & enjoy 🍣

View 1 comment



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uvadine Morven Kitchen Garden has been growing and using student-grown produce to our dining halls since 2017. The garden, located 12 miles from Grounds, is a place for students to learn about and directly participate in sustainable agriculture thanks to the passion and



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uvadine We're so excited for the Thanksgiving feasts in all of the dining halls tonight during dinner! Throwback to last year's Thanksgiving celebrations 🦃. Traditionally, each dining hall hosts one Thanksgiving dinner across 3 nights, however this year all of the dinners are going to be held all on the same night to help reduce crowding. All of the dining halls are going to be serving fantastic menus & we



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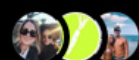


Liked by sarah.eli.g and 165 others



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green dining



CECILIA BARBER

Cecilia is a third-year student majoring in Global Studies - Middle East and South Asia and has worked with Green Dining for a year and a half. While the majority of her current workload involves education, outreach, and graphic design, she has enjoyed organizing events like Weigh the Waste. Her interests are in food waste reduction and plant-based eating. She will be graduating in Spring 2021 with hopes of pursuing a Master's degree in Social Work.

Farmers' Market In a Bag

Bringing the harvest home

In an effort to continue supporting our local providers and offer a diverse array of sustainable dining options, Green Dining gave students the opportunity to receive a bag of eight dorm-friendly locally-sourced items for \$30 of their Flex balance.

Items varied between the three allergen-friendly bag types (standard, dairy-free, and vegan and nut-free), but were all provided by 4P Foods. 32 bags were distributed at the end of October.



Look for our next issue in
MARCH 2021!