DINING PROPOSAL

May 25, 2018
Background

- Why we decided to look at a different Dining model
- Improving the student experience through a new Dining partnership
- The top vendors in this space
- What our peers are doing
- Insights from hospitality consultant and student input
Process We Followed

- RFP with pre-qualification criteria
- Separate evaluation on qualifications and financials
- Evaluation team
- RFP results
Impact to Students

- Increased options
- Better options (fresh, healthy, current)
- Create social environments where food is served vs. dining halls
- Using technology to enhance the experience (mobile ordering apps, reduced wait times, pop-up and food trucks)
Impact to Students

- 250,000 annual student hours available for those wishing to work
- Provider will match and support all current programs (i.e.; Up All Night, Move-In Week, RA Meal Plans, ROTC Scholarship Meal Plans)
- Paid study time and book scholarships for student workers
Impact to Employees

- No staff reductions (significant growth projection)
- Match employee wages
- Employees with 3+ years have the option to stay on WVU or provider payroll
- Ability to grow within the industry they are working in
- Provider working to ensure that benefits plan aligns with current plans
Impact to Faculty and Staff

- More attractive food offerings for faculty and staff
- Ability to create employee meal plans (Florida State model)
Impact to University and State

- Provides WVU with needed capital to invest in Dining Operations and enhance student experience
- Provides guaranteed revenue stream that exceeds current revenues
- Provider will reimburse WVU for all labor costs (labor + fringe) for all employees electing to stay on WVU payroll
- New provider will support local farms, sourcing local, West Virginia Forward and other key initiatives
- New provider has a solid understanding of and is aligned with our overall mission
Proposed Summer Renovation Schedule

/ Mountainlair
  • Chick-Fil-A expansion
  • Blue Tomato
  • Tres Habaneros
  • BurgerShop

/ Evansdale Café remodel

/ Summit remodel

/ Health Sciences Center
PHASE 1

- FOOD COURT
- HATFIELD’S
SUMMIT CAFE

EAT. PLAY. LEARN.
Proposed Spring Renovation Schedule

/ Hatfields
  • Jazzman’s Bakery
  • Hatfields Market

/ Life Sciences
  • Au Bon Pain
Vested Heirs
Kale
Stewart’s Farm & Greenhouse
Garlic
The Vegetable Garden
White potatoes
Jackson’s Mill
Cornmeal
Micro Genesis
Microgreens
The Charm Farm
Onions
Ordinary Evelyn’s
Pickled Beets
Sickler Farm
Eggs
au bon pain.
the bakery café
Proposed Fall 2019 Renovation Schedule

- Evansdale Café remodel
- Engineering
  - Starbucks
- Beckley Bears Den
- Keyser Commons
EVANSDALE & HEALTH SCIENCES
10% Vegan items, 30% Mindful, 15% Vegetarian

**Breakfast**
- Apple Cinnamon Oatmeal
  Tart sweetness of apples and subtle spice of cinnamon

**Lunch**
- Chipotle Lime Turkey Sandwich
  Roasted turkey piled high on ciabatta bun topped with a chipotle lime drizzle.

**Dinner**
- Global Taco Bar
  From guacamole to queso and shredded chicken to grilled tofu...get creative topping your tacos.
- Chicken and Corn Chowder
  Creamy and cheesy, the chicken and corn create a kick of flavor.

**Soup**

**Dessert!!!!**
- S'moreo Pudding
  Oreo crunch, chocolate, graham crackers and gooey goodness!
Keyser Commons

Breakfast
Avocado Egg White Omelet on Flatbread
Kick-off your day healthy and full of flavor with this classic pairing

Lunch
Pizza Burger
Too good to be true? Not when your two favorite classics come together in this mouth-watering selection!

Dinner
Tandoori Chicken Flatbread Pizza
This slice is sure to indulge your spicier side!

Soup
Homestyle Chicken and Rice
A perfect selection for heart and soul, we dare you not to smile as you explore these familiar, yet exciting tastes.

Dessert!
Irish Cream Bar
A golden opportunity to pamper your sweet tooth! No worries, no regrets!
QUESTIONS