

USD Dining Services... Our Dream

Our dream is to be the premier college dining services known for its culinary expertise and commitment to socially responsible practices.



Where We are Going

- We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well being of our guests, communities and the environment
- At USD Dining Services we believe dining services serve a much larger purpose than simply sustenance. Our facilities are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our position on campus. We show this passion in our operations every day by:
 - Cooking from scratch using fresh seasonal ingredients.
 - Taking our role in the community seriously and making socially responsible purchasing decisions in regards to produce, seafood, meat, coffee and disposable plates and service ware.
 - Serving great tasting, authentic and nutritious food that exceeds the expectations of our guest including vegan, vegetarian, special diet and international diners.
 - Providing opportunities for all employees, including student workers, to develop their potential and abilities.
 - Recognizing that every guest we serve is unique and creating tailored food programs for each one. Viewing our operations as on-site restaurants, never resting on the idea of a “captive audience”
- We believe that if we live these tenets, USD Dining Services will indeed be a very unique organization and we will reach our dream. We have the conviction that today can be a little more fulfilling than yesterday. We have the will to achieve excellence through a wealth of dedicated staff talent. And, we have the courage to look closely at ourselves, so that we are always striving to improve

Seeing is Believing

- We will conduct our business with the higher ethical standards and believe the following are fundamental to our success:
 - Food sustains us, nourishing our bodies, mind and souls. It is precious to be celebrated and not wasted.
 - Buying local and sustainable ingredients preserves flavors and regional diversity while investing in the community.
 - By taking a leadership position in the University dining services, we can be a mechanism in re-inventing the food supply chain.
 - Educating our employees and guests about food can open their mind to new culture, healthful practices and appreciation of the global impact made by their individual choices. A culture created around a common passion will inspire people to do the right things and deliver our promises to our customers.
 - Providing opportunities for all employees to develop their potential ensures their long-term growth as well as our own.
 - Listening to our employee’s specific needs and finding solutions recognizes their individuality and importance.
 - Making sound fiscal and business decisions at all levels of the organization will contribute to the realization of our culinary dreams.

- Embracing technology allows us to better meet the needs of our clients and guests. Innovation and risk taking are necessary to our success with the understanding that sometimes we may fall short.
- Having fun towards our dream keeps us grounded.

The Ring of Responsibility

- To communicate Dining Services efforts in the area of social responsibility, we have created a program called Ring of Responsibility. It is designated to give guests information about our kitchen principles and how they affect the environment, the community and individual well being. A newsletter is published quarterly; the letter includes topical information such as assessing you diet, fueling an active body, and how to eat a balanced vegan/vegetarian diet.
- Another aspect of the Ring of Responsibility program is the labeling of certain foods in the restaurant. Icons have been developed to indicate which dishes are low fat, vegetarian, vegan, organic, gluten-free, etc. Definitions of what each icon stands for are included in each unit.
- With the Ring of Responsibility, guests are able to make informed dietary choices that fit their goals and values.

The Environment

- At USD Dining Services, we take responsibility for doing our part to support the health of our environment. We do this by:
 - Offering options for fair trade, shade grown and organic coffees.
 - Recycling aluminum, glass, and green products wherever possible.
 - Making responsible purchasing decisions that preserve healthy fish supplies.

The Community

- AT USD Dining Services, we take responsibility for doing our part to support the health of our regional community. We do this by:
 - Purchasing from regional food producers and artisans.
 - Encouraging internships from local schools.
 - Hiring diverse local culinary talents.
 - Sharing our knowledge with the community

Well Being

- At USD Dining Services, we take responsibility for doing our part to support the well being of our guests. We do this by:
 - Purchasing produce that is seasonal and minimally processed.
 - Creating menus that include an abundance of fruits, vegetables, legumes and grains.
 - Training our staff in techniques that ensure we are serving a safe product.
 - Using food that is fresh, whole and prepared in a way that is healthy and nutritious.
 - Seeking meat producers and fish farms that use a minimal amount of human antibiotics.
 - Working towards serving milk that is bovine growth hormone free.

The Principle Hold in the Kitchen

- Our kitchen philosophy is simple. We cook from scratch using fresh, authentic ingredients. We start with food in its simple, most natural form. We purchase local and seasonal products. We make our food alive with flavors and nutrition. Our freezers are small and our intention to serve great food is big.
- We care about our guests. We care about what they like and we care about their health. Fresh ingredients used in our kitchens are completed with cooking techniques that preserve nutrition and produce healthy dishes. We thrive on diversity. Our ethnics

- programs were crafted using “hand on” research with real people in real kitchens. The flavors are real and authentic.
- We have a sincere passion for great foods at all employee levels – from the part time student worker, to the experienced grill person, to our service staff, to our manager. It is all about food.
 - The following standards have been created to assure the highest level of food quality for USD Dining Services:
 - Menus are written based on seasonality and availability of regional fresh products. Whenever possible, these are produced using sustainable and organic practices.
 - Chickens purchased free of non-therapeutic human antibiotics.
 - Beef and other meats are free of antibiotics as a first preference.
 - Milk is free of antibiotic and bovine growth hormone as available.
 - A minimum of one vegan/vegetarian entrée is available at each meal period.
 - Salsa, pizza, marinara and other sauces are made from scratch.
 - Stocks are made from scratch, the day before, to ensure the removal of fats.
 - The following standards have been created to assure the highest level of food quality for USD Dining Services:
 - Tuna dolphin-safe, packed water.
 - Hamburgers are made with fresh ground chuck, not frozen.
 - Olive and canola oils are used every day salad dressing, specialty oils for other purposes (i.e. walnut oil or chili oil). Low-calories and non fat dressing may be purchased as necessary.
 - We only used non-hydrogenated canola oil in our fryers to minimize the presence of trans-fatty acids in our foods.
 - Seasonal vegetables and fruits are utilized as first choice and are purchased fresh.
 - Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches.
 - The following standards have been created to assure the highest level of food quality for USD Dining Services.
 - Seafood should be purchased fresh when available. Salmon is wild caught.
 - The use of MSG is never allowed in the preparation of our foods.
 - Mashed potatoes are made from scratch and from fresh potatoes.
 - Cookies, muffins and breads (when possible) are baked fresh daily.
 - Fresh squeezed lemon is used for cooking and sauce.