

Dining Halls
Closing too Early

Provide better
benefits to student
employees to keep
dining halls open later
at night

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Better Small
Meal/Snack
Options

Vending Machines that
work directly with
meal plans

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More Efficient
Serving

Pre-prepare food to
make serving easier for
staff

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Program Ideas

Have local small
business come to
campus for training
and to promote their
food

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Student Led
Initiatives

Have student
programs or culinary
clubs that can get
valuable experience
cooking while serving
food at nights

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Keep cafeterias
stocked with snack
foods that are easy to
keep operational

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rent out kitchens to
local small cafes

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Make food lockers that
students can use to
order food from and
pick up later at nights
when hungry

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Encourage food trucks
to stop at certain
places around campus

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Have a student led
delivery program
where students can
get certified to deliver
food on campus

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Prepare food to be
already cooked so less
staffing is required at
night

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Allow students to
bring more meals
home to eat at nights
or during studying

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Alert system for
students if a dining
hall has a lot of left
over food

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Utilize the grubhub
robots more

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encourage safe and
effective cooking in
communal dorm
kitchens

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A takeout option that
provides meals that
are accessible through
a normal cafeteria
meal swipe

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More resident events
with snack options

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24 hour food areas
that have common
easy to make foods

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Some school officials
get extra benefits to
host a cooking night
once a week to help
provide food but also
get the opportunity to
connect with students
better

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Give students some
sort of incentive to
volunteer or work at
dining halls later into
the night

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