

# 2.4 CONCEPTS AND MENUS



# RESIDENTIAL

## curated personal experiences

Throughout our partnership, Bearcats Culinary Group's goal has always been to deliver a high-quality residential dining program that provides authentic flavors, numerous opportunities for customization, healthy options, and trending student favorites. As part of our revitalized residential vision, our residential dining halls will transform into three distinctive dining destinations with its own culinary focus, all available to dine-in or to take to go. With investment in culinary staff and resources, we look to continue our engagement with students. We are motivated to continue building and innovating to become a top-tier program through new culinary talents, student feedback, local partners, and the inclusion of food trends in Cincinnati and beyond.

Our team is passionate about delivering memorable experiences that contribute to developing a passion for food that lasts a lifetime. Let's celebrate Cincinnati's unique culture through food. We are committed to challenging ourselves daily to take our residential dining program to the next level. We are excited to share what we have in store for the future UC residential dining program—a program just the way our Bearcats like it!

*2.4.1. Provide a narrative description of proposed residential and retail concepts, including: • Location Name • Concept and/or brand • Hours of operation – Refer to the current university website that is noted in Attachment I • Meal exchange or equivalency program, if applicable at each dining location • Carryout meal program, if applicable • Description of services, such as a narrative of how and where the customer will place orders, make payment/swipes, and so forth. The University is interested in understanding the Bidder's model for efficiency and a positive customer experience. • Please indicate what concepts will be offered during each meal or time. Special Note: Submit Appendix G "Retail and All You Care To Eat" Response template.*

*2.4.2. Provide the following sample menus that represent your interpretation of the RFP requirements:*

*2.4.2.1. Sample residential food menus for Residential Dining that meet the objectives of the University and students.*







# CULINARY PHILOSOPHY

## High Quality

We strive to offer the best quality food and experience to your students. We do this by ensuring the focus is on our ingredients, recipes, and execution.

- Scratch-Made Soups
- Sauces and Dips
- Non-GMO Bread
- Freshly Sliced
- Meats
- Signature House-Made Items
- Cooked-to-Order Features

## Global & Local

We serve a consistent variety of global and local dishes, making sure that—in addition to traditional favorites—there is always something new and delicious on the menu.

- Chef-Curated Recipes
- Restaurant Rotations
- Themed Meals
- Local Partners
- Limited-Time Offers

## Healthy Options

We deliver menu items that fit a variety of lifestyle and dietary needs by using fresh, healthy ingredients that take advantage of the flavors each new season provides.

- Fresh, Healthy, Local Ingredients
- Vegan and Vegetarian Options
- True Balance
- Allergen Solution
- Nutrition and Wellness Education
- <500 Calorie Meals

# BEARCATS CULINARY GROUP— CULINARY FIRST

We believe delicious food is significant in enhancing the campus experience and empowers students to flourish. Our culinary professionals will work in concert to customize an evolving dining program focused on driving innovation through on-trend and seasonal menus. Our culinary leaders ensure the team on the ground is successful and provided with opportunities for career growth and development.



## **Danielle Gallaway**

### **DIRECTOR OF CULINARY**

"I am excited for the opportunity to continue my work with the University of Cincinnati. Aligning dining services with the University's commitment to local, sustainable, and community-based products is why I do this. Supporting communities on and off campus through food is my passion and I hope to continue this work by expanding and further developing these partnerships on campus."



## **Jeremy Pogan**

### **EXECUTIVE CHEF— RESIDENTIAL**

"The hospitality industry is the only thing that I have ever wanted to do and be a part of from an early age. I am committed to working at the University of Cincinnati in food service because of my passion for food, dedication to excellence, belief in teamwork, focus on student engagement, commitment to continuous improvement and the desire to contribute to a thriving campus community."



## **Bobbi Hammond**

### **PERFORMANCE CHEF— VARSITY CLUB**

"I'm excited to continue catering for the UC Athletics program. I have a good rapport with the nutritionist for athletics, and I really enjoy watching the students and knowing that I get to feed them healthy good food."

## SIGNATURE INGREDIENTS & PRODUCTS

Our chefs bring you high-quality, craveable menu items all day, every day, throughout our residential dining locations.



**ALL-NATURAL CHICKEN**



**SEASONAL FROM-SCRATCH  
SALAD DRESSING**



**BAKED-IN-HOUSE COOKIES  
& DESSERTS**



**SEASONED CHIPS &  
HOUSE-MADE DIPS**



**CAGE-FREE SHELL EGGS**



**HOUSE-MADE PIZZA DOUGH**



**HOUSE-MADE SOUP**



**MONTEREY BAY AQUARIUM  
SUSTAINABLE FISH**



**HOUSE-ROASTED MEATS**



Maggie Snider has been working on the University of Cincinnati's campus for over 11 years. Her passion for students and baking comes through in every product she makes. We are excited to expand Maggie's footprint on campus to our other dining locations and bring her goodies baked with love to all students!





**Siddall Hall**

# MarketPointe

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Connecting the residential communities, MarketPointe will continue to be the gathering place for exceptional food experiences, genuine connections fostered between each student and the community, local partnerships with Cincinnati-based artisans and entrepreneurs with a higher focus on well-being for both students and the planet. With a vibrant menu focused on local Cincinnati ingredients, plant-forward and more sustainable proteins like seafood and lean meats, students will give high praise to this hyperlocal cuisine curated for only their taste buds. At MarketPointe, we strive to support local brands like Graeter's Ice Cream and partners with purpose like 80 Acres Farms and will use their foods to support building a food system that supports not only campus, but the city at large.

Giving back to the community is not only delivered in the foods we purchase. We have also created a robust calendar of events that support activities where students can give back too. For example, we will have late-night breakfast events, where students can use their meal swipe and a percentage of their swipe supports a local charity, or attend an 80 Acres-sponsored Farmers Talk, where students meet and connect with a local farmer through an on-campus engagement session as they educate students on farming and what it means to purchase local so students can be introduced to new ways they can support not only today but for tomorrow and the future.

# MARKETPOINTE

## Culinary Stations



### TRUE BALANCE

True Balance is a game-changing dining option for those with food allergies. Here, you can enjoy delicious food that's free from the top nine allergens, including peanuts, tree nuts, dairy, and gluten. The made-to-order pasta bar is a standout feature, where you can customize your pasta dish with a range of fresh and flavorful ingredients. With a commitment to quality, safety, and taste, this food station is a must-visit for anyone with dietary restrictions or looking for a healthier meal option. Available: B, L, D.



### BAEHR'S GRILL

Baehr's Grill is a must-try for anyone who loves delicious food. They specialize in mouth-watering burgers that are sure to satisfy any craving. But that's not all they offer their menu also features a variety of other delectable dishes, such as creamy mac 'n' cheese, and crispy fries that are the perfect side to any meal. Available: B, L, D.



### THE CHICKEN COOP

Specifically named in honor of UC's dedication to Co-Ops, The Chicken COOP is the place for you, if you love fried chicken sandwiches and wings. Their crispy, juicy sandwiches and flavorful wings come boneless or bone-in, mild or spicy. Plus, they offer delicious sides like French fries and tater tots. Come to the Coop for a satisfying meal that will have you coming back for more. Available: B, L, D.



### HEARTH

Home is not just a place, it is a feeling. And what better way to evoke that feeling than with comfort food? At our station, we serve up a variety of dishes that will transport you back to your childhood. From macaroni and cheese to pot roast and mashed potatoes, our menu is full of classic favorites that will make you feel warm and cozy inside. So come on in, grab a seat, and let us take care of the cooking. At our Hearth station, you are always welcome. Available: L, D.



### FLEXITARIAN

The Flexitarian bar is a trendy and innovative eatery that caters to the growing number of health-conscious and environmentally-aware consumers. As the name suggests, this bar focuses on flexitarianism, which is a plant-forward diet that allows for occasional meat or dairy consumption. The Flex bar proudly serves ingredients from 80 Acres Farms! Available: L, D.

*Legend: (B) Breakfast, (L) Lunch, (D) Dinner  
To-Go is available at MarketPointe.*



### SIMMER & THYME

The ultimate comfort food, whether hot or cold, a brimming bowl of soup hits the spot when students are under the weather or on top of the world. Available: L, D.



### TRATTORIA

Trattoria is a one-of-a-kind pasta bar that takes the concept of made-to-order to a whole new level. Allowing customers to build their own pasta dish from scratch, Trattoria offers a personalized culinary experience that is both fun and delicious. Why settle for pre-made pasta dishes when you can create your own masterpiece at Trattoria? Available: L, D.



### FARM & FORAGE

Local, seasonal, and sustainable, this concept brings delicious market items and ingredients from the local area right to campus. Available: L, D.



### MAGGIE'S BAKERY

Maggie's Bakery is the perfect destination for anyone with a sweet tooth. This station offers a wide variety of fresh-baked goods that are sure to satisfy your cravings. From classic chocolate chip cookies to carrot cake, every item is made with the finest ingredients and baked to perfection. Stop by Maggie's Bakery station and treat yourself to something sweet! Available: B, L, D.



### UPPER CRUST

Upper Crust is a must-visit for anyone who loves fresh and delicious sandwiches. With a wide variety of meats and toppings, you can customize your sandwich to your heart's content. From classic turkey and ham to roast beef and salami, there's something for everyone. And don't forget about the toppings! Choose from lettuce, tomato, onion, pickles, and more to add some extra flavor and crunch. Available: L, D.

[CLICK HERE FOR  
MARKETPOINTE MENUS](#)

## Hours of Operation

■ Monday-Sunday: 7 AM-8 PM



**Campus Recreation Center**

# Home Table

**(Formerly Center Court)**

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Home Table has the perfect name! This chef-led dining experience will offer seven culinary-driven food concepts with in-house and from-scratch recipes whenever possible. This dining destination proves that elevated meals can be part of the student experience. With our all-new Ohio River Smokehouse station, where custom barbecue sauces and traditional favorites from home are the star; Cincy Crafted, with smash burgers and sustainable fish; Culinary Canvas, dedicated to rotating chefs previewing new recipes to gain student feedback; and guest chef experiences that will boost variety, Home Table will become a home away from home for students.



# HOME TABLE

## Culinary Stations



### OHIO RIVER SMOKEHOUSE

Indulge in delicious flavors at our Ohio River station at Home Table. Here, we take you on a culinary journey with a mouthwatering menu inspired by the rich traditions of the Ohio region. From savory fried chicken and fluffy cornbread, our comfort food offerings capture the essence of home-cooked meals that warm the soul. Available: B, L, D.

### FARM TABLE

#### FARM TABLE

At Farm Table, we're redefining freshness with our vibrant salad bar, hearty soups, and irresistible baked goods. Dive into a world of crisp, locally sourced greens and an array of toppings that transform salads into culinary masterpieces. Our steaming soups, simmered to perfection, provide comfort in every spoonful. And don't forget to treat yourself to our delectable baked goods, crafted with love and served with a smile. Join us for a wholesome dining experience that celebrates the goodness of farm-fresh ingredients in every bite. Available: L, D.



### CINCY CRAFTED

Cincy Crafted sizzles with flavor and creativity. Our chefs are grill masters, using locally sourced ingredients to craft mouthwatering dishes that redefine classic barbecue. From perfectly charred steaks to smoky, tender ribs, each bite is a symphony of flavors. Join us at Cincy Crafted for an unforgettable dining experience where tradition meets innovation, and your taste buds are in for a treat. Available: L, D.



### MEZZE

Experience the Mediterranean's vibrant flavors at Mezze. Dive into a world of freshness and authenticity, where each dish is a delicious journey through the sun-kissed flavors of the region. From creamy hummus and aromatic falafel to colorful tabbouleh and succulent kabobs, our menu captures the essence of Mediterranean cuisine. Join us for a culinary adventure that transports you to the shores of the Mediterranean, right here in our dining hall. Available: L, D.



### ROOT

We have at least three plant-based entrées, made-to-order, and dessert options every service, such as vegan Belgian waffles, vegan Thai curry, and baked penne casserole. Available: L, D.



### CULINARY CANVAS

Culinary Canvas is where innovation meets the plate. Step into our scratch kitchen concept, where culinary artistry comes to life. Here, our talented chefs test their latest creations daily, giving you a sneak peek into next semester's culinary innovations. Our rotating menu items and specials are a canvas of flavors, colors, and textures, ensuring every visit is a unique dining experience. Join us at Culinary Canvas and savor the taste of tomorrow, one chef's masterpiece at a time. Available: L, D.



### LA CASA

Welcome to La Casa, where the vibrant flavors of Mexico come alive. At this Mexican concept station, we're serving up a fiesta for your taste buds. From sizzling fajitas and cheesy enchiladas to zesty tacos and fresh guacamole, our menu is a celebration of Mexican culinary traditions. Join us at La Casa and experience the warmth and richness of Mexican cuisine, right here in our dining hall. Available: L, D.



### MAGGIE'S BAKERY

Maggie's Bakery is the perfect destination for anyone with a sweet tooth. This station offers a wide variety of fresh-baked goods that are sure to satisfy your cravings. From classic chocolate chip cookies to carrot cake, every item is made with the finest ingredients and baked to perfection. Stop by Maggie's Bakery station and treat yourself to something sweet! Available: B, L, D.

[CLICK HERE FOR HOME TABLE MENUS](#)

### Hours of Operation

- Monday-Friday: 7 AM-8 PM
- Saturday & Sunday: Closed

*Legend: (B) Breakfast, (L) Lunch, (D) Dinner  
To-Go is available at Home Table.*



## Campus Recreation Center

# Stadium View Café

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Focused on high-quality food, Stadium View Café will be converted into a culinary masterpiece featuring a pub with an elevated restaurant menu and an Italian-style kitchen serving everything from a variety of pastas to piping hot pizzas that just happen to be halal. With a new rebranding of food concepts, new culinary equipment to facilitate scratch cooking, guest chef appearances, and expanded hours of operation at the pub for late-night dining, Stadium View Café will quickly become a UC student favorite, driving student participation and satisfaction.

# STADIUM VIEW CAFÉ

## Culinary Stations



### 1819 GASTRO PUB

1819 Gastro Pub delivers with mouthwatering daily features and burger staples! Our next-level menu feature classic Angus and Cowboy burgers, bulgogi tacos, loaded BLT, and crispy fish 'n' chips, just to name a few of the offerings. Plus, who can forget about Wing Wednesdays! With plenty of options, 1819 Gastro Pub is the right option for you! Available: L, D.

### TRATTORIA

Trattoria is a one-of-a-kind pasta bar that takes the concept of made-to-order to a whole new level. Allowing customers to build their own pasta dish from scratch, Trattoria offers a personalized culinary experience that is both fun and delicious. Why settle for pre-made pasta dishes when you can create your own masterpiece at Trattoria? Eiffel brings halal pizza to Stadium View as part of the Trattoria Kitchen. All meats are made with beef, including bacon, sausage, and pepperoni, with no pork products. Available: L, D.



### MAGGIE'S BAKERY

Maggie's Bakery is the perfect destination for anyone with a sweet tooth. This station offers a wide variety of fresh-baked goods that are sure to satisfy your cravings. From classic chocolate chip cookies to carrot cake, every item is made with the finest ingredients and baked to perfection. Stop by Maggie's Bakery station and treat yourself to something sweet! Each station at Stadium View will feature Maggie's Bakery. Available: L, D.



### TRUE BALANCE FOOD LOCKERS

True Balance is a game-changing dining option for those with food allergies. Here, you can enjoy delicious food that's free from the top nine allergens, including peanuts, tree nuts, dairy, and gluten. At Stadium View Café, True Balance will be delivered in the form of food lockers. Students will be able to safely order allergen-friendly meals for pickup. With a commitment to quality, safety, and taste, this to-go food station is a must-visit for anyone with dietary restrictions or looking for a healthier meal option. Available: B, L, D.

[CLICK HERE FOR STADIUM VIEW CAFÉ MENUS](#)

### Hours of Operation

- Monday–Friday: 11 AM–12 AM
- Saturday & Sunday: Closed

*Legend: (B) Breakfast, (L) Lunch, (D) Dinner  
To-Go is available at Stadium View Café.*







**Marian Spencer Hall**

# On the Green

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On the Green will be the destination known for authenticity with a new menu lineup specializing in vegan, vegetarian, allergen-friendly, kosher, and halal. With vegan and vegetarian options available at every station every day, there will truly be a dish for everyone! We have even carved out space within OTG for a self-contained allergen kitchen to ensure a safe dining experience for those who need to be mindful of all ingredients.

Now, let's talk authentic and ethnic cuisine. We will provide savory and rich flavors with a continued partnership with Zen at our wok station as well as introducing Indian cuisine with a new collaboration with Choolaah, self-proclaimed as unconventionally authentic.

The new OTG will have expanded seating and a private dining space for meetings, engagement opportunities, and studying. In addition, we have created OTG Express, where students can easily grab food from an Automated Eats solution or mobile order and pick up their meal when it best serves them.

# ON THE GREEN

## Culinary Stations



### TRUE BALANCE

True Balance is a game-changing dining option for those with food allergies. Here, you can enjoy delicious food that's free from the top nine allergens, including peanuts, tree nuts, dairy, and gluten. The made-to-order pasta bar is a standout feature, where you can customize your pasta dish with a range of fresh and flavorful ingredients. With a commitment to quality, safety, and taste, this food station is a must-visit for anyone with dietary restrictions or looking for a healthier meal option. Available: L, D.



### UPPER CRUST

Upper Crust is a must-visit for anyone who loves fresh and delicious sandwiches. With a wide variety of meats and toppings, you can customize your sandwich to your heart's content. From classic turkey and ham to roast beef and salami, there's something for everyone. And don't forget about the toppings! Choose from lettuce, tomato, onion, pickles, and more to add some extra flavor and crunch. Available: L, D.



### ATHENIAN GRILL

Looking for a tasty and healthy meal option at your campus dining hall? Look no further than Athenian Grill! This popular station offers a variety of delicious Mediterranean-inspired dishes that are sure to satisfy your cravings while also providing plenty of nutrients to fuel your busy day. Next time you're looking for a satisfying and healthy meal option on campus, be sure to check out the Athenian Grill station at On the Green! Available: B, L, D.



### CHOO LA AH

Choolaah specializes in delicious Indian cuisine. With its authentic and mouth-watering dishes, Choolaah offers a unique dining experience that is hard to forget. From traditional Indian dishes like biryani and curry to modern fusion dishes, Choolaah has something for everyone. With a commitment to using only the freshest and highest quality ingredients, Choolaah is the perfect place to indulge in authentic Indian flavors. Available: L, D.



### FLEXITARIAN

The Flexitarian bar is a trendy and innovative eatery that caters to the growing number of health-conscious and environmentally-aware consumers. As the name suggests, this bar focuses on flexitarianism, which is a plant-forward diet that allows for occasional meat or dairy consumption. The Flex bar proudly serves ingredients from 80 Acres Farms! Available: L, D.



### ZEN WOK

Zen is a perfect place to indulge in delicious stir-fry meals. This popular food station offers a variety of fresh ingredients that are cooked to perfection. Whether you are a vegetarian or a meat lover, you will find something to satisfy your cravings at Zen. Available: L, D.



### MAGGIE'S BAKERY

Maggie's Bakery is the perfect destination for anyone with a sweet tooth. This station offers a wide variety of fresh-baked goods that are sure to satisfy your cravings. From classic chocolate chip cookies to carrot cake, every item is made with the finest ingredients and baked to perfection. Stop by Maggie's Bakery station and treat yourself to something sweet! Available: L, D.



### OTG EXPRESS

Strategically located near the entrance of On the Green, OTG Express will be one of the new homes for our Automated Eats program to provide full meal solutions 24/7! Want a bowl of hot ramen or pho, an espresso beverage, or pizza that can bake in minutes? OTG Express will provide a wide variety of vending solutions with state-of-the-art-technology that will create hot meals in a matter of minutes. We will also use this dedicated space for mobile pickup from the On the Green daily serve menu. Now, that's convenience on the go!

[CLICK HERE FOR ON THE GREEN MENUS](#)

### Hours of Operation

■ Monday-Sunday: 7 AM-8 PM

*Legend: (B) Breakfast, (L) Lunch, (D) Dinner  
To-Go is available at On the Green.*

# YOUR COMPREHENSIVE DINING PROGRAM

We have a responsibility and strong commitment to create healthier environments, build healthier communities, and deliver healthier outcomes to all campus constituents. It's at the core of our mission to help campuses thrive. Our services go beyond the provision of foods and concepts to create individualized nutrition counseling and prevention-based education, including:



## ALLERGENS

Dining employees and customers feel safe with Aramark's Allergen Management Plan, training tools, and customer signage. Students with food allergies work directly with our residential dining directors and registered dietitian to help identify the foods they can safely consume.



## DIETARY NEEDS & OBSERVANCES

For some students, special dietary considerations play an important role in their decision to live on campus or not. We are responsive to various special dietary needs, whether they're connected to health-related issues, such as diabetes or high blood pressure, or if students need gluten-free, low fat, calorie, sodium or cholesterol-specific menus. Additionally, we provide menu options that adhere to various religious traditions, such as halal, kosher or other observances your diverse student population may follow.



## VEGAN & VEGETARIAN

For our vegetarian and vegan diners, we provide a wide variety of menu offerings, including desserts, on a four week menu cycle. Additionally, all dining halls have plant-based milk options, fresh fruits, and vegetables. By adding these menu offerings to our dining portfolio, we have improved customer satisfaction significantly with our vegan and vegetarian guests.



## Allergen Captains!

We will continue our Allergen Captain program within our residential dining program. What do allergen captains do? They provide assistance to students with food allergies and/or dietary restrictions. Trained by the on-site registered dietitian, allergen captains are hourly dining associates trained on top allergens and available to quickly assist students with their questions or concerns. These captains will wear specific chef hats and badges that make them easy to find.



# Allergen Solutions Station

Our allergen solutions station provides a wide array of residential dining meal options for students with food allergies and those who simply choose to avoid one or more of these ingredients. The menu is composed of breakfast, lunch, dinner, and dessert selections using ingredients that have been specially chosen because they do not contain the top nine most common food allergens.<sup>1</sup>

By providing this robust solution for students with food allergies, we help attract and retain students who might not otherwise choose to attend university, or who might be forced to live in nontraditional housing so that they can cook their own meals. Additionally, the allergen solutions station provides meal options for students who might otherwise be exempted from purchasing a meal plan and missing out on the social aspects of dining with classmates.

<sup>1</sup> Nine foods account for 90% of all reactions: milk, eggs, peanuts, tree nuts, soy, wheat, fish, sesame, and shellfish.

<sup>2</sup> Although Aramark takes great lengths to accommodate students with allergies, we prepare food in open kitchens where cross-contact with foods containing allergens may occur and Aramark relies on our suppliers ingredient listings and may not be aware of ingredients contained in the food, but not listed on the container or packaging. As such, Aramark cannot guarantee a completely allergen-free environment. Each student is ultimately responsible for managing any allergy or food-related condition.

## Seamless Communication

Our **culinary and menu enablement team** works closely with our suppliers to identify only those products and ingredients that meet our strict criteria for inclusion at this station.

Our **production managers** are trained to know that if that specified product is not available on a particular day, then the menu at the station has to change to an alternate allergen solutions entrée to comply with our safety standards.

Our **chefs and employees** at the allergen solutions station receive additional food allergen training each semester. Employees are taught about the dangers of cross-contamination and incorrect product usage, the importance of strictly following recipes, and practice role playing sample interactions with students to ensure station standards are communicated clearly and that questions are referred to our managers.

The allergen solutions station is typically backed by the support of a **registered dietitian** and benefits from software that provides nutritional, ingredient, and allergen transparency for the customer—online and in-person—via station signage<sup>2</sup>. The program is also monitored by an annual site inspection and audit performed by Steritech, a third-party expert in food safety standards.



The UC campus community will have access to our registered dietitian, Samantha Krutka, who provides allergen and food safety training to our associates and supports students' dietary needs through dining tours, one-on-one and group consultations, and engagement events to promote health and wellness on campus.

2.4.2.2. Submit sample summer menus for camps and conferences.

# SUMMER CAMPS AND CONFERENCES

An important business segment to UC is summer camp and conference business, which is also an exciting growth opportunity. These important functions help the University optimize the use of its buildings and resources as well as realize year-round revenue. They also support full-time employment for many of our dining staff who would otherwise have to take summer layoff. Aramark is well-versed in managing UC’s summer camp and conference activities. Currently, our dining services team collaborates with UC’s Conference and Event Services (CES) on the most effective and efficient way to serve our camp and conference guests and we are happy to continuing our partnership with CES on strategies to further promote and grow this business segment.

## OUR APPROACH

One of the aspects that enables a campus dining program to be so diverse is the Summer Camp and Conference Program. A strong dining program is vital to attracting this business, and our intention is that our summer operations continue with the same quality and service that we provide throughout the normal academic year. Of course, the numbers of students, camps, or conferences will determine our dining and catering solutions, but even with smaller group sizes, we will never sacrifice the quality of food or menu variety within a concept. We serve groups of all sizes like Bearcat Bound Orientation, Upward Bound, and DAAP Camps. Our standards are the same, no matter what time of year. We understand that the quality of the program offered during these months is a reflection of the University, and without a thriving food service environment, your summer program cannot flourish.

We promise to provide fiscal responsibility when it comes to a pricing model that ensures the best quality and service, dovetailing with the vision of UC and the camp or conference group. Collaboration and customization is key, that is why dining events and conferences are developed specifically focused on the number of attendees, the length of stay, budget, and the unique needs of each. We also have the resources to create custom-tailored packages for diverse audiences, including day meeting packages, complete meal packages, or menus that are generationally focused.

We recognize that it is essential that the menus and services offered to campers and conference-goers are tailored to their individualized needs. We serve pizza, chicken tenders, burgers, fruits, and vegetables for camps hosting K-12 age groups, while simultaneously preparing special feasts for adult groups such as flatbreads, grilled salmon, and stir-fried vegetables. Our expertise serving large to small groups will support the University’s summer camps and conference program.

### BOXED HOT MEALS All meals contain 20 boxes

AUGUST

Monday, August 21	4:30pm	BBQ Grilled Chicken, Mashed Potatoes, Sautéed Broccoli
Tuesday, August 22	4:30pm	Chicken Quesadilla, Side of Mixed Berry Fruit Cup
Thursday, August 24	4:30pm	Chicken Burrito, Tortilla Chips and Salsa, Side of Mixed Berry Fruit Cup
Monday, August 28	4:30pm	Fajita Chicken Boxes (Chicken, Mexican Rice, Mixed Fajita Veggies)
Tuesday, August 29	4:30pm	Grilled Tortilla Wraps (half Buffalo Chicken, half Steak and Cheese), Side of Mixed Berry Fruit Cup
Thursday, August 31	4:30pm	BBQ Ribs, Seasoned Baked Potato Wedges, Green Beans

SEPTEMBER

Saturday, September 2	12:00pm	(15) Large Pepperoni Pizzas, (5) Large Cheese Pizzas
Tuesday, September 5	4:30pm	Double Smash Burger, Side of Mixed Berry Fruit Cup
Thursday, September 7	4:30pm	BBQ Grilled Chicken, Mashed Potatoes, Sautéed Broccoli
Friday, September 8	4:30pm	Chicken Quesadilla, Side of Mixed Berry Fruit Cup
Monday, September 11	4:30pm	Chicken Burrito, Tortilla Chips and Salsa, Side of Mixed Berry Fruit Cup
Wednesday, September 13	4:30pm	Fajita Chicken Boxes (Chicken, Mexican Rice, Mixed Fajita Veggies)
Saturday, September 16	4:00pm	(15) Large Pepperoni Pizzas, (5) Large Cheese Pizzas
Monday, September 18	4:30pm	Grilled Tortilla Wraps (half Buffalo Chicken, half Steak and Cheese), Side of Mixed Berry Fruit Cup
Wednesday, September 20	4:30pm	BBQ Ribs, Seasoned Baked Potato Wedges, Green Beans
Saturday, September 23	11:00am	(15) Large Pepperoni Pizzas, (5) Large Cheese Pizzas

### BOXED LUNCHES All prices are per person and available for 12 guests or more.

CLASSIC BOX LUNCH \$14.59

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Crave-worthy Cookies and Choice of Beverage.

Choice of One (1) Classic Sandwich:

Bavarian Ham and Swiss on a Pretzel Roll	580 Cal each
Roast Beef and Cheddar Sandwich	400 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	510 Cal each
Chicken Caesar Wrap	640 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese	280 Cal each

Choice of Beverage:

Bottled Water	0 Cal each
Substitute Soda (Additional charge may apply)	0-150 Cal each
Assortment of Bottled Water and Soda (Additional charge may apply)	0-150 Cal each

PREMIUM BOX LUNCH

**Spicy Salmon and Arugula Wrap** 000 Cal each | \$15.49 per person  
Grilled Salmon, Jalapeño Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap served with Mustard, Mayo, Sweet Chili Cucumber Salad, Chips, Freshly Baked Brownie and Bottled Water

**Steakhouse Chop Salad** 000 Cal each | \$16.99 per person  
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette served with a Bakery Roll, Fresh Fruit Cup, a Lemon Cheesecake Dessert Bar and Bottled Water

**Peach BBQ Chicken Salad** 000 Cal each | \$15.49 per person  
Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa topped with a BBQ Vinaigrette served with a Bakery Roll, Fresh Fruit Cup, Lemon Cheesecake Dessert Bar and Bottled Water

2000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*2.4.2.3. List any national, regional or company brands that Bidder is proposing. List the specific site(s) for which brands are proposed and the outcomes expected from the implementation of the brand.*

*2.4.3. Sample menus and concepts for any other proposed on-site services.*

*2.4.6. The Subway at Steger Student Life Center is currently operated by a Third - Party vendor, please provide your thoughts on the current concept and any other that may work in that space.*

*2.4.7. The new Freshens location has a potential space for a second concept, please provide your ideas.*

# RETAIL

## energizing campus connections

We know that we must listen and learn, innovate, evolve, and continuously improve to provide students with a first-class dining experience. To that end, our retail plan is to bring together authentic and ethnic foods and full meal, snack, and beverage solutions through a collection of national, local, and proprietary brands, in the right locations to best serve our diverse campus community.

We've done our homework. We are excited to officially share our plans with you and the broader campus community as you review our proposal. With that said, as UC evolves each year, we will evolve with you to meet and exceed the ever-changing expectations of successive generations of students. Our program will offer the flexibility to dine in or take out, activation of outdoor spaces for collaboration and engagement, as well as mobile order capabilities for students on the go. Based on student feedback and to continue to provide value and affordability for all students, we have expanded our meal exchange options at various locations throughout the retail program to encourage all students to stay on campus to dine.





## FOUR STEPS OF OUR RETAIL METHODOLOGY

Our systematic approach to developing, refreshing, and adjusting the campus-wide retail footprint is based on keen consumer understanding, in-depth industry knowledge, and comprehensive measurement and analysis of Key Performance Indicators across our portfolio of operating locations:

### 1 COMPLETE CAMPUS MODELING

Depending on factors such as resident versus commuter populations and student socioeconomic standings, our campus retail plans are crafted to coordinate with and complement your residential meal plan offerings.

### 2 STUDENT ETHNOGRAPHY

Keen understanding of students' preferences and purchasing behaviors is one of Aramark's most critical keys to success in the higher education market. Through extensive industry research coupled with the application of our proprietary DiningStyles survey and analysis, we are able to intimately understand your students and their lifestyles.

### 3 CAMPUS FOOTPRINT MAXIMIZATION

By compiling extensive data from our years of providing dynamic retail footprints on university campuses, Aramark applies a proprietary process called footprint maximization to your campus, identifying the ideal layout of the retail model that optimizes retail performance, while satisfying students' dining needs.

### 4 RETAIL PORTFOLIO MANAGEMENT

Once your campus needs have been determined, our retail channel management team produces a portfolio category analysis report, which assesses the state of the food service industry, creates a gap analysis of our retail portfolio, and keeps us abreast of new and emerging brands and categories.

Aramark's BrandNet serves as our platform for engaging, onboarding, and maintaining partnerships with the latest and greatest retail brands to meet the needs of your students and campus.

# The Right Mix

Providing the right menus with the right brands in the right locations that are open at the right times fosters campus community, delivers incredible dining experiences, and maximizes performance. For UC, we have created a customized retail program that aligns with your students' needs and wants, attracts prospective students, and creates excitement within your dining program.



[Click Here for Retail Menus](#)



**Aramark was able to improve nine dining facilities within 60 days. That's practically unprecedented in higher education."**

—Eric Monday,  
Executive Vice President for Finance and Administration,  
University of Kentucky

# Tangeman University Center

## YEAR ONE

### Aatish

Aatish, our new halal contemporary kitchen replacing Cincy Grill, boasts robust flavors and savory seasonings that takes personalization to the next level. Students will start with a base of basmati rice, lettuce, or pita, select their protein of chicken tikka, beef shish kabob, falafel or lamb and beef shawarma, and pick their toppings from a variety of sauces and fresh vegetables. At Aatish, authentic and ethnic cuisine will be front and center for our Bearcats!



### Panda Express

As one of the largest chains of Chinese restaurants in the United States, Panda Express continues to deliver high satisfaction from Cincinnati students. The menu provides something for everyone, from traditional Chinese favorites to fresh, new taste creations.



### Chick-fil-A

For more than 30 years, Chick-fil-A invented the reason to “eat mor chikn”—the world’s first boneless breast of chicken sandwich. This industry giant offers fast service and portable food for on-the-go students and remains the ultimate catalyst for high student satisfaction scores.



### Main Street Express Market

In today’s fast-paced, multitasking world, students constantly seek convenient dining solutions that fit their lifestyles. Our research also tells us that students no longer eat three square meals a day, but instead opt for smaller meals and snacks. Main Street Express Market is designed to do just that: Give students what they want, when they want it. Main Street Express Market offers a full convenience store experience. Ranging from a variety of fresh food, deliciously prepared meals including an 80 Acres express cooler with healthy salad kits, snacks, and everyday essentials that deliver quality, selection, and value.





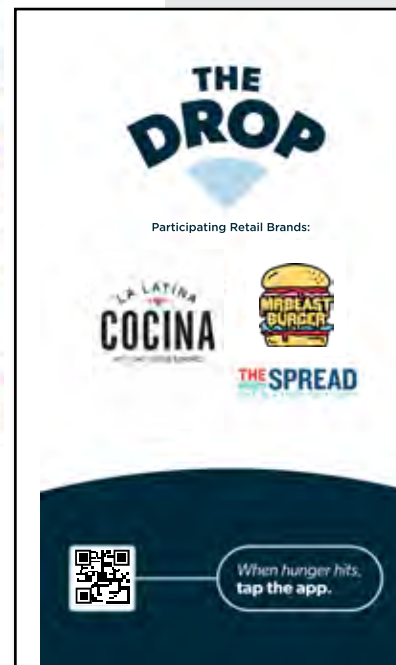
## Bearcat Café

In summer 2024, Bearcat Café is going virtual. Pulling an all-nighter for tomorrow's final exams? Putting the finishing touches on that 15-page term paper? The Drop provides a virtual dining solution that can operate at any hour while providing a robust menu from multiple brands, all from one retail location.

Students simply order and pay from their phone and pick it up. Menus offer a variety of classic faves and bold new flavors to satisfy any craving, any time of day or night. The Drop will also provide enhanced community seating and gaming so Bearcats can have a revamped destination where they can socialize.

### MRBEAST BURGER

Tasty burgers are on the menu! From the signature Beast Style Burger to Nashville Hot Chicken Tender Sandwich to Beast Style Fries, delicious flavors are on the way to you with MrBeast Burgers!



### LA LATINA COCINA

La Latina Cocina, our partnership with world-renowned Chef Grace Ramirez, will feature the diverse flavors of Latin cuisine.

### THE SPREAD

At The Spread, we believe a sub should be more than just good. It should be bold, fierce, **simplewicked** good. We are for those who aspire to something different.

## Catskellar

To complement Freshens, we propose to introduce Zen, a Japanese-inspired retail brand that features Asian-inspired salads, a variety of flavorful bowls and sushi. Meal exchange will be accepted.

### ZEN

East meets Southwest at Zen, where the mission is simple: to make Japanese cuisine affordable, healthy, and fun. Their promise is to source great ingredients and to help bring health and wellness initiatives to your community.





## YEAR TWO

### Twisted Taco

Twisted Taco's mantra is to provide the freshest ingredients that are sourced locally, and to be a leader in living and working "green". Tacos are always on the menu, but there are plenty of other delicious options such as burritos, burrito bowls, salads, and more!

We know without a doubt that college students universally love Mexican cuisine. Who doesn't like tacos and burritos for dinner after cramming for exams, especially if you can pay with meal exchange.

**Twisted Taco is replacing Qdoba.**

# TWISTED TACO<sup>®</sup>

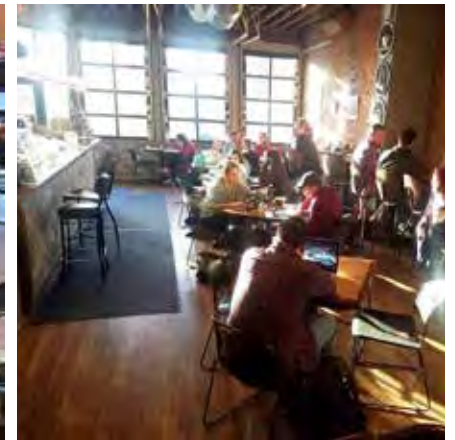


## Mary Emery Hall

### YEAR ONE

#### The 86 Coffee Bar

Making a positive impact on the community, The 86 Coffee Bar is an exciting addition to the Bearcats Culinary Group retail program. Starting in January 2024, The 86 Coffee Bar will replace Starbucks and will begin serving our Bearcats. This nonprofit, mission-minded, student volunteer-operated coffee shop will provide a great place for students to hang out for coffee, creativity, and community.



## Developing the Next Generation of Entrepreneurs



### EXPERIENTIAL LEARNING PLATFORM



As a relevant, student-led brand, social impact company, and certified B-corp, students love working for Saxbys.



The Saxbys E.L.P. is built on three pillars: Financial Management, Team Development, & Community Leadership.



As a national education company, Saxbys is focused on student success and advancing access to on-campus, paid experiential learning opportunities.

# Steger Student Life Center

## YEAR ONE



### The Saxbys Experiential Learning Platform (E.L.P.)

A Revolution in Education, Fueled by Coffee.

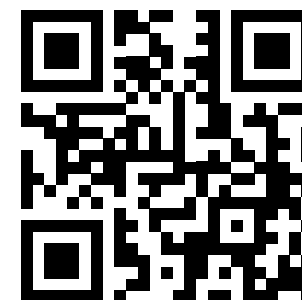
Our Mission Is to MAKE LIFE BETTER.

**The Saxbys Experiential Learning Platform (E.L.P.)** is founded on the belief that young people today should be empowered to mold the business movement of the future.

Helmed by a student café executive officer (Student CEO) and student leadership team, Saxbys E.L.P. cafés are exclusively **designed for and run by students** who earn full academic credit, full wages, and have full responsibility for the business' profit and loss statement. University of Cincinnati students will develop transferable, industry-agnostic power skills and real, tangible stories of leadership, while educators have the opportunity to access a living, breathing entrepreneurship lab for case studies, projects, and distinctive learning experiences.

**We Are a Community Serving Our Community.** Built to be a lasting campus cornerstone, Saxbys cafés are social hubs that bring unmatched energy to the campus community and provide a sense of place and belonging.

Saxbys will replace Subway.  **Accepted here.**



Learn more about  
the Saxbys E.L.P. at  
[HelloSaxbys.com](https://HelloSaxbys.com)

## FUTURE LEADERS



Saxbys alumni go on to do some pretty amazing things.



Half of the Fall 2023 Student CEOs are the first in their families to attend college. With a 100% college completion rate, the Saxbys E.L.P. offers historically underserved students an important springboard for retention, college completion, career placement, and in turn, economic mobility.



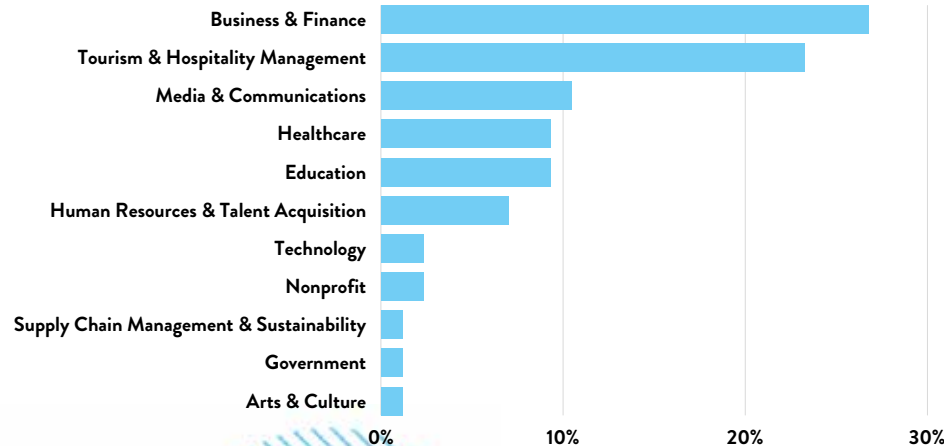
According to the Harvard Business Review, it takes the average college graduate seven years to achieve a leadership position. Student CEO graduates who have taken on leadership positions have on average done so within one year of graduation.



# SAXBYS POWER SKILLS PREPARE STUDENTS FOR SUCCESSFUL CAREERS IN ANY INDUSTRY.

## INDUSTRY PLACEMENT

Classes of 2015 - 2023



## WHERE STUDENT CEO ALUMNI HAVE GONE

Classes of 2015 - 2023



"Through this six-month internship, I have gained invaluable real-world experience running a business, managing a team, and following a budget. I was able to play a huge role in increasing revenue by over 60% from the same period last year, successfully ran eight community activations on campus, brought on four new hires, and most of all strengthened my soft skills. I can walk away from this position knowing that I have bettered myself as a leader, a friend, and a human."

**Dylan Minnick**

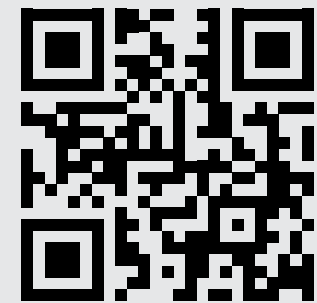
Marketing and Supply Chain Major  
Fall 2022 SCEO, University of Pittsburgh



"The Student CEO position was my first real taste at applying some of the business knowledge from my classes in the real world. I learned valuable life and business skills that I have on my resume and speak about at any opportunity. I'm forever grateful for the experience."

**Tauheed Baukman**

Lending Associate, J.P. Morgan & Chase  
Fall 2017 SCEO, Drexel University



Learn more about  
The Saxbys E.L.P. at  
[HelloSaxbys.com](https://HelloSaxbys.com)

# Carl H. Lindner Hall

## Starbucks

Starbucks created the concept of the third space and is the world's largest specialty coffee chain, offering more than 30 blends and single-origin coffees as well as bakery goods, sandwiches, and merchandise. Starbucks created the destination area that students crave to gather, study, and socialize with one another.



# University Hall

## Campus View Café <sup>ME</sup>

Campus View Café offers a wide variety of grab-and-go sandwiches, salads, and snacks. If you need a pick-me-up, we also serve gourmet local Rooted Ground Coffee and espresso drinks!





# Lindner Center

## YEAR ONE

### Varsity Club

## The Student Athlete Experience

UC Athletics is on the move and ensuring each student athlete reaches their full potential is essential for today, tomorrow, and the future. The training table is a crucial component of any Big 12 sports team. We understand the University is building out a new space in the future, but we feel it is important to invest in the current program now. We have a vision to provide a new environment with modern seating and tables with elevated branding to bring home the athletics feel student athletes deserve.



While we understand the importance of having the best fan experience in the Big 12, it is essential to focus on the care of your student athletes, so they can be at their peak performance in the classroom and while competing.



To meet your Big 12 athletes' unique nutritional requirements, we have enhanced our current fueling program. It is our commitment to include your team members in all development, implementation, and post-service analysis of menus. We see this relationship as critical in meeting the overall needs of the athletic department and teams. This collaboration aids in creating a menu that meets daily performance requirements and is well-presented, flavorful, and satisfying. We emphasize the importance of high-quality ingredients in every recipe with lean, whole muscle protein to assist growth and recovery, carbohydrates for energy, and fats for immune support as well as menus that cater to those with food allergies, religious preferences, and other specific dietary needs.

### FUELING STATIONS

Our chef and dietitian will collaborate with UC's dietitians and entire coaching staff throughout the year to align offerings we can provide to contribute to your fueling program. We have new offerings from dried fruit, yogurts, and energy bites along with smoothies, electrolyte replacement beverages, fresh squeezed juices, and milk. These new offerings have been carefully selected to provide a wide range of nutritious options that cater to different dietary needs and preferences.

In addition to new menu development, we will continue and build upon our partnership with UC Athletics to energize the student athlete hospitality experience by:

- Staying connected with Athletics through established points of contact between Gary Gornowicz, General Manager of Athletics, and Danielle Gallaway, Director of Culinary, providing a direct line for flexibility if a practice runs late or if additional needs arise.
- Cooking classes that support building life skills, sustainable and community impacts, and mentorship led by Bearcats Culinary Group chefs and leaders.
- Continuing our one-team approach to drive success with Aramark's Collegiate Hospitality and Sports + Entertainment teams.





## TECHNOLOGY TO MAKE DINING EASY

We are excited to partner with Red Card for additional meal options and amenities to make the student athlete dining experience more convenient, faster, and accessible while ensuring the proper calorie consumption and nutrition. We are ready to integrate Red Card when the University says go!

### Red Card Athletics

Red Card Athletics can provide your student athletes a seamless way to fuel, have access to monetary funds for on- and off-campus dining locations with a technology enhanced payment method, and the ability to track their nutrition. Highlights of Red Card include:

- **PREPAID DEBIT FOR TRAVEL**—A debit card can be given to your athletes that can be loaded in real time with balances and transactions viewable within the app
- **LOCAL RESTAURANT PAYMENTS**—Allow your athletes to eat at the restaurants your staff chooses. The app-based platform not only handles payment but also allows for education on optimal food choices as well as prohibited items.
- **TEAM MEAL CHECK-INS**—Track attendance at training table and other team meals via the check-in platform
- **IN-HOUSE ORDERING PLATFORM**—Let your athletes and staff order ahead from the internal facilities
- **FUELING STATION TRACKING**—Control inventory and costs, and track where and what your athletes consume every day



### Automated Eats

Vending is about convenience, product selection, and variety. Most importantly, vending is about your athlete's needs. Smart vending kiosks allow us to sell food 24 hours a day in food desired areas on campus and will take Red Card. Offerings include salads, sandwiches, wraps, parfaits, protein packs, fresh-cut fruits and veggies, and a wide variety of snacks and beverages. This technology tracks each item as it enters and leaves the kiosk providing a frictionless shopping experience. With the swipe or tap of a card, the kiosk unlocks. Once a product leaves the kiosk and the kiosk door is closed, the kiosk automatically knows what was taken and the price of the purchase is deducted from the student's account.

Providing excellent services, variety, and creating lifelong memories is what grows and retains your fan base. We look forward to continuing our partnership with UC Athletics and our Sports + Entertainment partners to build upon our current program for your student athletes that provides convenience, access, and flexibility, and, most importantly, one that puts nutrition and education first.

# LIMITLESS POSSIBILITIES: Future of Bearcats Training Table



**Properly managed  
nutrition programs yield  
many measurable benefits.”**

*—The Collegiate and Professional Sports  
Dietitians Association (CPSDA)*

We acknowledge the University is building a new training table in the future. We are excited to work hand in hand with the Athletics department and our Sports + Entertainment teams to bring the best training table in the Big 12. As UC recruits a new era of athletes, we will continue to provide a food-forward solution catered to your student athletes with foods that fuels their lifestyles and performance needs. Director of Culinary Innovation Marty Burton and our Performance Chef Bobbi Hammond will serve as culinary architect and ambassador for the new training table, partnering with our Sports + Entertainment teams and registered dietitians, and supported by Bearcats Culinary Group as well as a team of interns, that will gain real life experiences with your Big 12 athletes.

Working in partnership with your team, including your sports registered dietitian the main entrées will be geared toward high acceptability, keeping in mind the demographics and palates of young collegiate athletes. With a focus on rebuilding and repairing the body, the menu will concentrate on lean protein with complementary sides, fresh fruits and vegetables, and healthy carbohydrates. We will curate clean menus that support wellness beyond the physical to focus on the whole student, with foods that are rich in omega-3 fatty acids and nuts, seeds, and legumes, such as beans and lentils to support mental health and super foods that support immunity through practices and games. And with a daily registered dietitian feature, a chef-inspired pizza and pasta bar, and traditional favorites like salad, soup, and deli items, your student athletes will have a plethora of menu offerings to select from.



# Rieveschl Hall, Chemistry, Clifton Court Hall

## Automated Eats

Convenience is all about product selection and variety. Most importantly, convenience is about our campus community's needs. Automated Eats provides fresh, delicious offerings 24/7. Our Automated Eats program includes on-demand, contactless, stand-alone food machines with prepared meals and a self-checkout. Offerings include salads, sandwiches, wraps, parfaits, protein packs, freshly cut fruits and veggies, and a wide variety of snacks and beverages.

With only an outlet and cellular service needed, this technology tracks each product as it enters and leaves the kiosk providing a frictionless shopping experience for students. With the swipe or tap of a card, the kiosk unlocks. Once a product leaves the kiosk and the kiosk door is closed, the kiosk automatically knows what was taken and the price of the purchase is deducted from the student's account.

This smart, self-operated service makes it easy to meet the fluctuating desires and demands of our Cincinnati students by tracking popular foods and meeting an untapped demand.



4.31

# Campus Green District

## YEAR TWO

## Market On Main <sup>ME</sup>

### QUICK EATS

Quick Eats provides walk-in, walk-out convenience! This AI-driven, no wait, checkout-free retail store offers easy access to a variety of high-quality foods, beverages and essentials at all hours of the day.





# Campus Green District

## YEAR THREE

The Campus Green District will be the social hub for late-night activity until midnight in front of Market on Main. This revamped district will fuel student engagement in support of UC's growth by providing additional dining space for lunch and dinner. Students will be able to order their meal from new table technology from our virtual kitchen that provides a robust menu from multiple restaurants and retail brands, all from one location, boosting variety from day to night. Duck Donuts is a restaurant partner that we are excited to have join us for this exciting new offering. We look forward to collaborating with students on an additional option for late-night favorites. We understand Wings and Rings is a current student favorite and will reach out to this business for a future partnership.



create  
KITCHEN  
LEARN + EAT + MAKE

### CREATE KITCHEN

We will also add Create Kitchen, our teaching kitchen, to provide students a series of hands-on events specifically designed for UC students who are keen to explore new culinary skills and connect with fellow food enthusiasts. [Click here to learn about what Create Kitchen has in store for students.](#)





# Langsam Library

## YEAR THREE

### Starbucks/Revive Lounge

Starbucks created the concept of the third space and is the world's largest specialty coffee chain, offering more than 30 blends and single-origin coffees as well as bakery goods, sandwiches, and merchandise. Starbucks created the destination area that students crave to gather, study, and socialize with one another.

To further enhance this space in the library mezzanine area, we will create a hip, relaxing environment to take a break throughout the day with new comfortable lounge seating as a place to unwind and connect. To boost convenience, elements of our Automated Eats program will be added here with Byte Smart Fridge vending where students can quickly find freshly made, healthy, wellness-focused grab-and-go items as well as the expanded Maggie's Bakery scratch-made baked goods. If a student is having a hard day or just needs to take 15 minutes to recharge, our new Revive Lounge will be open 24/7 and will serve as a haven for relaxation.



# Teachers-Dyer Complex

## YEAR THREE

### Teachers Café

Teachers Café offers a wide variety of grab-and-go sandwiches, salads, and snacks. If you need a pick-me-up, we will introduce Costa Coffee. Costa Coffee has been crafting the finest quality coffee for 50 years. With their easy-to-use touch screen, Costa Express coffee bars, freshly grind their Signature Blend beans and combine real milk to create a variety of barista quality coffees, from lattes and cappuccinos to espressos and cortados, that delivers an authentic coffee shop experience at the touch of a button.

We would like to collaborate with the UC Marketing department to rebrand the Teachers Café as we continue to elevate menu offerings with a locally sourced 80 Acres salad bar, artisan sandwiches and pizzas, and improved menu signage to support customers making healthier choices throughout their day.



# Medical Sciences Building

## YEAR THREE

In Year Three, Starbucks will receive a refresh to match brand standards. To complement Starbucks, we look forward to providing students, faculty, and staff the opportunity to tell us what local restaurant partner they would like to see at this location. Through surveys and focus groups, the Medical Science Building will be the home of a student-favored Cincinnati-based restaurant.



Our Provision On Demand (P.O.D.) solution will be a great addition to the Medical Sciences building. We propose adding a convenience solution in Year Three. Our research says 91% of consumers snack multiple times per day. The P.O.D. solution will provide the ability for students and consumers to find a quick meal solution or snack throughout their busy day.



# Aronoff Center

## YEAR THREE

### DAAP: The Artisan Café

Located in the Aronoff Center, The Artisan Café will offer an expanded signature bakery café menu providing a wide variety of grab-and-go sandwiches, salads, and snacks. To improve the flow of the café and enhance the seating area, we propose expanding the restaurant into the current art store.



# Clifton North District

## YEAR FOUR

### Zimmer Rooftop Garden

Providing an additional space for residents and commuters to engage on campus, the Zimmer Rooftop Garden will be a new and unique destination for connection. Putting a spin on a modern outdoor restaurant, we will repurpose a shipping container to solve students' culinary cravings in this part of campus. Our team will curate an array of menu options to support the activation of this space that features a rotation of local artisans. **With new outdoor seating, we envision the Zimmer Rooftop Garden to become another social hub on campus.**





# UC Clermont

## YEAR ONE

### Cougar Café

At Cougar Café, it is important for us to ensure we propose meal solutions that are convenient for students, faculty, and staff and solve for beverage, snack, and full meals on the go. With innovative vending from our Automated Eats solutions, we ensure customers can get their meals on their time whenever they need it. We can provide solutions like Yo-Kai Express, Costa Coffee, and Byte smart fridge vending.

#### YO-KAI EXPRESS

Today, students are forced to choose between quality and speed when it comes to their meals. Quality restaurants take time and gourmet meals take energy—two things most students lack outside of their already busy schedules. They aren't forced to choose anymore with Yo-Kai Express, an autonomous restaurant serving delicately prepared meals. Yo-Kai Express is the best solution for a famished soul, with its hot bowl of delicious food! This automated robot integrates the talents of their Michelin Chef to create recipes and an ever-expanding menu, featuring delicious ramen and pho in just 45 seconds!



#### COSTA COFFEE

Costa Coffee has been crafting the finest quality coffee for 50 years. With its easy-to-use touch screen, Costa Express coffee bars, freshly grind their Signature Blend beans and combine real milk to create a variety of barista quality coffees, from lattes and cappuccinos to espressos and cortados, that delivers an authentic coffee shop experience at the touch of a button.



#### JUST BAKED

Just Baked is a state-of-the-art food technology that can provide a wide variety of hot foods that will keep students, faculty, and staff fed and happy. With ready-to-load foods like cinnamon rolls, cheeseburgers, bao buns, pizza calzones, breakfast sandwiches, and more, the menu offerings are endless to what this perfectly baked kiosk can offer.



# Blue Ash Campus

## YEAR TWO

### Blue Ash Café ☺

Find chef-inspired sandwiches and pizzas, gourmet salads, and a delicious assortment of fresh baked goods and sweets at Blue Ash Café. In Year Two, we will refresh the location to provide a modern dining experience.





# Retail Hours of Operation

## Tangeman University Center

### AATISH

Monday–Thursday: 10:30 AM–6 PM  
Friday: 10 AM–5 PM  
Saturday–Sunday: Closed

### CHICK-FIL-A

Monday–Friday: 10 AM–5 PM  
Saturday: 11 AM–3 PM  
Sunday: Closed

### FRESHËNS

Monday–Friday: 10 AM–7 PM  
Saturday–Sunday: Closed

### MAIN STREET EXPRESS MARKET

Monday–Thursday: 8 AM–6 PM  
Friday: 8 AM–5 PM  
Saturday–Sunday: Closed

### PANDA EXPRESS

Monday–Thursday: 10:30 AM–6 PM  
Friday: 10 AM–5 PM  
Saturday–Sunday: Closed

### TWISTED TACO

Monday–Thursday: 10:30 AM–6 PM  
Friday: 10 AM–5 PM  
Saturday–Sunday: Closed

### ZEN

Monday–Friday: 10 AM–7 PM  
Saturday–Sunday: Closed

## Lindner Center

### Varsity Club

Monday–Friday: 7 AM - 10:30 AM; 11:30 AM - 2 PM  
Saturday–Sunday: Closed

## Mary Emery Hall

### THE 86 COFFEE BAR

Monday–Sunday: 7 AM–7 PM

## Steger Student Life Center

### BEARCATS CAFÉ

Monday–Sunday: 10 AM–10 PM

### SAXBYS

Monday–Friday: 7:30 AM–9 PM  
Saturday: 7:30 AM–3 PM  
Sunday: Closed

## Carl H. Lindner Hall

### STARBUCKS

Monday–Thursday: 7:30 AM–8 PM  
Friday: 7:30 AM–5 PM  
Saturday: 9 AM–5 PM  
Sunday: Closed

## University Hall

### CAMPUS VIEW CAFÉ

Monday–Friday: 7:30 AM–2:30 PM  
Saturday–Sunday: Closed

## Rieveschl Hall, Chemistry Building, Clifton Court Hall

Automated Eats: 24 hours/7 days per week

## Campus Green District

### HAMMOCK PARK

Monday–Sunday: 12 PM–12 AM

### MARKET ON MAIN—QUICK EATS

Monday–Sunday: 24 Hours/7 Days per Week

## Langsam Library

### STARBUCKS

Monday–Thursday: 8 AM–9 PM  
Friday: 8 AM–5 PM  
Saturday: Closed  
Sunday: 12 PM–9 PM

## Teachers-Dyer Complex

### TEACHERS CAFÉ

Monday–Friday: 7:30 AM–3 PM  
Saturday–Sunday: Closed

## Medical Science Building

### STARBUCKS

Monday–Friday: 6 AM–4 PM  
Saturday–Sunday: Closed

## Aronoff Center

### ARTISAN CAFÉ

Monday–Thursday: 7:30 AM–9 PM  
Friday: 7:30 AM–7 PM  
Saturday–Sunday: Closed

## UC Clermont Campus

### COUGAR CAFÉ—AUTOMATED EATS

Monday–Sunday: 24 hours /7 Days per Week

## Blue Ash Campus

### BLUE ASH CAFÉ

Monday–Friday: 7:30 AM–3 PM  
Saturday–Sunday: Closed

*2.4.4. The University has a large international student attendance who have strict dietary needs such as vegetarian, vegan, Kosher, and Halal, please provide your ideas and concepts to address these needs.*

*2.4.5. The current Dining Services Contractor utilizes third party vendors at OTG, please provide your plans and locations that you will utilize third party vendors? 2.4.5.1. If 3rd parties will not be used, how will the bidder recruit and hire staff to fill all of the required positions?*

We have had the pleasure of serving Bearcats from all over the country and world. With that being said, as we transition into the next phase of our dining program, we have made continued efforts, partnerships, and strategies to solve the needs of all students, especially those with specific dietary needs, whether it's vegetarian, vegan, or halal. We will continue to work with partners like Choolaah, Zen, Athenian Grill, and Aatish to provide international flavors, as well as continue the evolution of our residential menus to include a diverse set of offerings at the dining halls. In addition, our third-party partners at OTG are looking forward to continuing serving students and have maintained their commitment to help hire and staff employees for this partnership. To hear directly from our partners, please view the videos linked below.



**Video screenshot/clickable to video**



**Video screenshot/clickable to video**