Dear Vassar College students:

We are very excited to be welcoming you back to campus in August! As you’d expect, we’re implementing some serious sanitation and service measures to ensure you can dine with us as safely and comfortably as possible. We’ll go into those in more detail later.

While COVID-19 safety is a key priority, it is not our only one. We still believe that food has an important role to play in individual wellness and in building culture and community here at Vassar our chefs will still be cooking from scratch, using fresh local and seasonal ingredients that meet our sustainability standards.

In addition, you will continue to find plant-forward, vegetarian, and vegan options as well as ones that are made without the 8 major allergens and gluten at the Oasis kitchen. The Kosher kitchen will continue to serve those that observe the Kosher Dietary Laws and we will continue to serve Halal chicken at all the other food platforms. If you have a food allergy or other dietary restrictions, please reach out to Daniele Rossner (Regional Registered Dietitian) and Stephen Scardina (Resident District Manager at Vassar) and we will work with The Office of Accessibility and you to make sure you can enjoy plenty of delicious food, safely, with us.

FAQS FOR VASSAR DINING

So basically, how is dining going to work?

Gordon Commons will open as a take-out program only when the dining plan begins. You’ll find directional signage on how to enter and exit the building prior to joining us inside. Please swipe or tap your meal card yourself, peruse the menu, and then choose a line to stand in (6 feet apart please!) — Grill, Global, Deli, Oasis, Home, Brick, or Kosher. Each line will have enough options, including side dishes, to make a complete meal.

We are setting up the food platforms for speed of service, with popular items individually wrapped for those who are on a tight schedule, and therefore reduce everyone's time in line, and crowding. There is also the option of customizing your meal based on our menu selection at the platform you visit. We are not decreasing our variety, just doing things a little different to reduce density in the café.

At The Retreat, it will clearly be marked that there will be only 1 entrance and 1 exit to enter the serving area. Students can participate in a meal exchange take-out program that is a pick 3 with sushi or a pick 4 without sushi. We are diligently working on menus to accommodate everyone's favorites.

At The Bridge Café, we will continue to serve to-go sandwiches, breakfast pastries, and your favorites. Don’t forget to order your favorite coffee drink when visiting!

What's the deal with masks and seating?

We’ll be wearing masks while serving you. Vassar College is requiring students to wear face masks while waiting in line and walking around the café — and to remove them only while eating.

In Gordon Commons, initially the program will be take-out only. As we all settle into our routine and follow CDC/NYS guidelines, we will have restrictive seating on all 3 floors at 30% of capacity. The College has purchased software which will allow students to reserve seating in Gordon Commons. Reservations are required when we are restricting the density for seating in the building. Please do not rearrange furniture when dining in. The remaining 20% capacity will be for those students who want to continue to take-out their selections. There will be strategically placed outdoor picnic tables near Gordon Commons and around campus under tents for those students who want to dine outside and practice social distancing.
What’s happening with the self-serve salad bar, condiment station, soda station, etc?
We’re happy to serve you! All self-service items are being reconfigured to be served by our staff.
- **Salad bars:** At Gordon Commons, we are moving the Farmer’s Station to the Global kitchen. We will offer popular combinations in take-out containers in addition to a fresh garden salad. We will use the Farmer’s platform for your all day favorites in quick grab n’ go containers. At the Retreat, all salads will be available in take-out containers offering some of your favorites in addition to small side salads as part of the meal exchange program.
- **Condiments:** Ketchup, mustard, hot sauce, soy sauce, etc. are moving behind their stations, ready to be given to you in packets.
- **Silverware:** Recyclable silverware will be provided with each meal.
- **Beverages:** At Gordon Commons hot beverages will be served from Street Eats each morning from 7am-1pm. All other beverages will be bottled, canned, or in recyclable containers. Sorry, no outside containers will be allowed.

Are meals being offered to meet special dietary needs? Where have packaged gluten-free items gone?
The Oasis kitchen offers meals prepared without any of the major 8 allergens and gluten. Our chefs have been specifically trained to work in this kitchen. If you have special dietary needs beyond what we offer please feel free to contact Daniele Rossner and Stephen Scardina as noted on the first page of this document.

We have available to be served gluten-free packaged items and dairy free yogurt at the Oasis kitchen. Please ask the chef or manager on duty for assistance.

Additionally, our Registered Dietitian is always available via email. Daniele.Rossner@cafebonappetit.com

I am vegan/vegetarian, where do I look for items?
We will have vegan and vegetarian options available throughout the cafés, always incorporating these into our regular menus for all stations. Additionally, the Home platform in Gordon Commons will have hot vegan entrees available for each meal period. We identified this platform as Root.

So … what’s going to be available where and when?
View all our cafes’ current hours of operation and menus at dining.vassar.edu

What other COVID-19 safety measures are Bon Appétit staff taking?
- All dining employees will wear masks and gloves at all times.
- All staff are going through COVID-19-specific training designed by sanitation experts and updated regularly as new issues emerge. Topics covered include proper disinfection, the use of personal protective equipment (PPE), physical distancing protocols, and more, and are integrated with food safety and sanitation protocols. A café supervisor will be designated to maintain physical distancing of guests during each meal period and will also ensure team members follow cleaning schedules.
- Amped-up cleaning and sanitation schedules with clearly detailed procedures that meet or exceed all local guidelines and national best practices. This includes frequent disinfection of high-touch surfaces, including wiping down tables and seats between guests, disinfecting all highly touched areas such as door handles every 20 minutes
- Pre-shift wellness screenings for employees in alignment with local regulations, which include no-contact temperature scans and daily interview questions.
- Decision tree and step-by-step protocol plan for unit managers who have employees who are sick or who may have had contact with someone diagnosed with COVID-19.

I have a question you didn’t answer. Who can I ask?
Stephen Scardina, Resident District Manager  
sscardina@vassar.edu  |  (845) 437-7507
Terry Quinn, Associate Dean of the College for Campus Activities  
tequinn@vassar.edu  |  (845) 437-5374

or use the Contact Us form on our dining website, dining.vassar.edu

We look forward to seeing you soon!