

ASK US!

Here is a sampling of some of the questions students have asked. As you can see, all requests and questions are considered. Feel free to talk to any of our employees, fill out a comment card, or write to us at mealtalk@syr.edu.

General Questions

Question: Do you serve Kosher and Halal meals?

Answer: Shaw Dining Center provides Kosher and Halal meals to students under the current meal plan. If you are interested in these meals, we encourage you to contact management at Shaw Dining Center for more information.

Question: I have a diet that has special needs. What can I do to make sure these needs are met?

Answer: Contact our dietitian Ruth Sullivan. Her phone number is: 315-443-9884; email is: resulliv@syr.edu. It is best if you contact Ruth before the start of school so she can make arrangements for you with the dining center staff. However, Ruth is always available to help with your nutrition concerns when it comes to our food services department.

Question: How do I put money on my Supercard FOOD account?

Answer: Based on your meal plan, you already have money added to your Supercard FOOD account. Look on the "Vending Services" pages of this site to find out how much. To add cash value to your account, go to the Housing, Meal Plan and ID Card Services website at: <http://housingmealplans.syr.edu>

Question: Do I have to eat all my meals at the dining center closest to my residence hall?

Answer: No, you can eat at any of the five dining centers: Brockway, Graham, Haven, Sadler or Shaw, for any meal that you would like. In fact, we encourage you to try all of them. All the dining centers serve the same food, however, they all have their unique personality.

Question: Where can I use my Supercard FOOD account?

Answer: Supercard FOOD is used for all food purchases above and beyond your meal plan. You may use it at any of the student centers: Schine Dining, Kimmel Food Court, Goldstein Dining; at the Goldstein Alumni and Faculty Center Restaurant, for Campus Delivery, in the vending machines, at Food Works Grocery in Watson and DellPlain Halls, for food at Dome Concessions during SU games, and at any of the Snack Bars on campus.

Specific Questions from Mealtalk or Comment Cards

Question: Could you please put grits back on the brunch menu for the weekends? That was one item I truly looked forward to each weekend. I know you have those microwavable kinds but they are awful. I know others also enjoyed those grits.

Answer: No Problem, grits will be on the weekend menu.

Question: There are not as many cereal choices offered in Haven's dining hall-such as Frosted Mini Wheats.

Answer: Space on the counters at Haven is limited so you will see fewer cereal choices at any one time. Instead, Haven rotates brands in and out. Let me know what you would like to see added to the rotation and we will make it happen. Thank you for your feedback.

Question: I am a resident at Flint Hall and primarily eat at Graham Dining Hall. I was wondering if I could make a few requests for additions at the eatery. I would like to put in a request for: a fat-free honey mustard

Answer: Look for Dijon mustard in the grill area with the other specialty mustards. Generally, it is in a tall plastic squeeze bottle. I will look into the fat free honey mustard dressing. We don't serve it currently but I'm sure we can... Look for it soon.

Question: Sometimes there is Kashi organic cereal but I was wondering if this could be available more often, such as Kashi "Go Lean Crunch".

Answer: You should see the Kashi "Go Lean" regularly at Graham. We've had several requests.

Question: In concern of utensils, steak knives would be a helpful addition, I know that both Sadler/Lawrinson Dining Hall and Shaw have these available for students, could they be added at Graham?

Answer: Great idea on the steak knives. Look for them near the grilled chicken on the grill line.

Question: I found a dish at a couple of the other dining halls that consists of a strawberry-banana mixture and was wondering if it could be served at Graham. Thank you for considering my requests.

Answer: The strawberry-banana is a great little dish that we serve on the salad bar. We will add it a couple of times this week. If there is a day that you would like to see it just let me know and we will make it.

Question: Every week, the dining hall menu says that chocolate chip pancakes will be served. But no matter what dining hall I go to, I have never seen them. Will there ever be chocolate chip pancakes? Thank you.

Answer: Thank you for sending us your comments. I will speak to the dining center managers today. In the future if you don't see chocolate chip pancakes feel free to ask; they could easily make them for you anytime they are making pancakes.

Question: Last year Brockway dining hall offered cheese blintzes occasionally at weekend brunches. What happened to this delicious pastry?

Answer: Blintzes will be on the menu for the Spring semester. We try to rotate some products in and out to add to our menu variety. We will, however, add them to the menu since you enjoy them so much. Look for them this semester at Brockway, but it will take a few weeks for them to be delivered to us.

Question: Every week on the menu you list the Sbarro pizza Veg/Tomato as vegan. However, it is never present or vegan at Brockway. I have been to Sadler and they have vegan pizza, why not share the fun with all of the dining halls, especially Brockway. Also, vegan muffins would be great.

Answer: We have run the vegan tomato pizza, and very few people ate it. It must have been on days you weren't here. We will have it tonight, and will serve it daily from now on. Please ask for it any time you don't see it. It would only take a few minutes to prepare and cook. We would be happy to make a special pizza for you with any ingredients if you get bored with tomato - just let us know what you want on it.

Thanks for the comments.

We are still searching for vegan muffin recipes. If you have a favorite muffin recipe, we could try to adapt it for our production - send it along - we could also enter it in our recipes from home contest. We will be featuring winning recipes at a dinner next semester in April. I also wanted to remind you that we have three vegan breads that we alternate on our menu: applesauce cake (bread), banana, and zucchini. We also offer the vegan cinnamon rolls every weekend.

I hope this helps you.

Question: Can you please get Kellogg's Frosted Flakes in the Sadler dining hall? All of my friends including me want it. Thank You

Answer: We recently added new cereal dispensers and in the process forgot about Frosted Flakes. We will work on getting another dispenser ASAP. In the meantime just ask for a manager. We have Frosted Flakes in the dining center's storage room and would be glad to get them for you and your friends.

Thank you for taking the time to send in your request!

Question: I have a suggestion: There should be romaine lettuce in Brockway Dining Hall.
Thank you

Answer: Thank you for your comments and feel free to keep them coming. There will be romaine at Brockway ASAP. If you do not see it please do not hesitate to ask a manager.

Question: I've gone into the dining hall a couple of times during breakfast and I've noticed that the Deli isn't out yet. I would really like it if the Deli were open as long as the dining hall was. My schedule is very tight and I don't have time to sit down and eat during lunch. I would love it if I could come in the morning and be able to make a sandwich to take with me.

Answer: Where do you usually eat? I will speak to them about getting things ready earlier. What time do you come in?

Question: You should have the egg, sausage, and muffin sandwiches everyday for breakfast. They are very good.

Answer: Thank you for your positive comments regarding our breakfast sandwiches. Unfortunately we can not make them everyday. They are popular with our customers but not enough to offer them daily. All of the ingredients are available daily if you would like to make your own sandwich with the exception of sausage patties. When sausage is not available bacon, turkey bacon, etc are there. Try them on a bagel too. (That's what I often do.) I hope my suggestion helps. Thanks again for your input.

Question: If I could I would just like to make a suggestion concerning the pizza. Is it possible to have maybe one pizza that is done a bit crispier than the others?

Answer: Feel free to ask our pizza maker to crisp it up for you. It just takes a couple minutes. I also like my pizza extra crispy, so we do it all the time.

Thanks for your input, and keep the suggestions coming!

Question: I just thought I'd make a suggestion for breakfast. It would be Really nice if there were a variety of granola bars like Nature Valley Bars and Nutri-Grain bars that would be easy if you needed breakfast to go.

Answer: Great idea. We will have them by the end of the week. Feel free to ask for a supervisor if you can't find them.

Question: I was eating in Sadler last week and I saw the new yogurts so I wanted to thank you. However I mainly eat in Graham and I noticed we still haven't gotten the flavors yet. I was just wondering if it would be any trouble to ask if we could get some there too since I don't get to go down to Sadler often.

Thanks very much. I appreciate you going through the trouble of ordering them.

Answer: Graham has had the new flavors too. They have been very popular; maybe they have run out before you got to them. I will let the management staff at Graham know you are looking for them. Feel free to ask at Graham or contact me if you don't see them.

Thanks for the feedback and suggestion!

Question: Please update me as to any progress you have made in the ongoing issue of the turkey breakfast sausage being pink in the middle. My committee and I look forward to hearing from you soon, as we feel this is an issue deserving of attention.

Thank you.

Answer: With some of the dining center managers I looked at the turkey breakfast sausage, a fully, pre-cooked product from Purdue. We cooked (heated) the product and compared it's taste to a few other brands and found the Purdue product to be the best. We also have not been able to find a pinkish color as you mentioned-though we do know that over the years with various cooked turkey products we have noticed a pink hue a few times. Each time we have been reassured from our suppliers that the product is fine.

As a result we decided that the current turkey sausage is a good product. Is there another brand that you or anyone on your committee would prefer us to serve? Also, if you notice the pink color again feel free to talk to the manager in charge about it.