



CAMPUS DINING

CULINARY VALUES

- **Scratch Cooking**- House-roasted meats, hand-rolled dough, fresh-baked pastries, house-made salsa, and more.
- **Produce Centric**- Focus on fresh and seasonal fruits and vegetables, including lots of leafy greens, and combinations of colorful fruits.
- **Whole Foods**- Whole, minimally processed foods, including fruits, vegetables, and whole and intact grains.
- **Sustainable Solutions**- Cage-free eggs, non-GMO dairy, antibiotic-free chicken, sustainable seafood, local/organic produce (when available), and fair trade coffee.
- **A la Minute Cooking Techniques**- Fresh, small batch cooking, just before service to ensure the best quality and eating experience.
- **Food Safety**- The highest standards of food safety through stringent safety and sanitation procedures, regular employee training, and HACCP compliance.
- **Cultural Diversity**- Celebrate culinary heritage through traditional cooking techniques as well as modified healthier adaptations.
- **Dietary Preferences**- Meal options accommodate a wide range of tastes and dietary needs including vegan, vegetarian, kosher, halal, gluten-sensitive, etc.
- **Culinary Certification**- Training our staff to master their techniques and crafts through regular learning and development initiatives.
- **Local Vendors**- Reducing our carbon footprint through primary vendor purchases from the tri-state area.

For more information visit
stonybrook.edu/dining

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