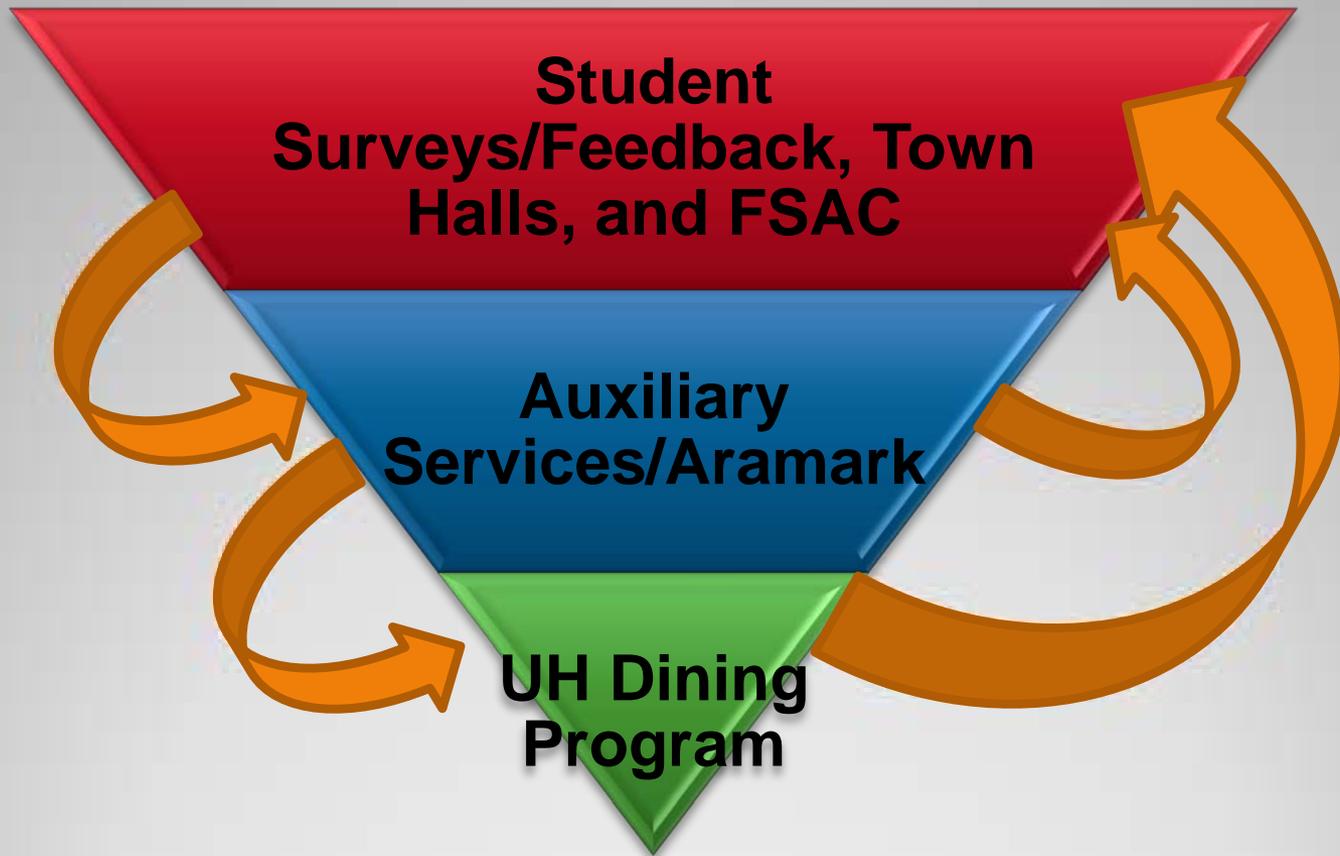


UH Dining: Past, Present, and Future

An Overview of **YOUR** Dining Vision



The Process: Introduction

Customer Service **Vegetarian Selections**
Food Quality **Hours of Operation** **Food Variety**

**Residential Dining
Concerns and SGA\FSAC
Resolutions**

**Auxiliary
Services/Aramark**

**Revised
Residential
Program**

Fresh Food Company

New RFoC @ OB

Moody and OB Refresh

The Process: Residential Dining

Meal Plan Costs

Cougar Cash Flexibility Meal Plan Structure

Meal Plan Concerns and
FSAC Lifestyle Plan
Recommendation

Auxiliary
Services/Aramark

New Meal
Plans

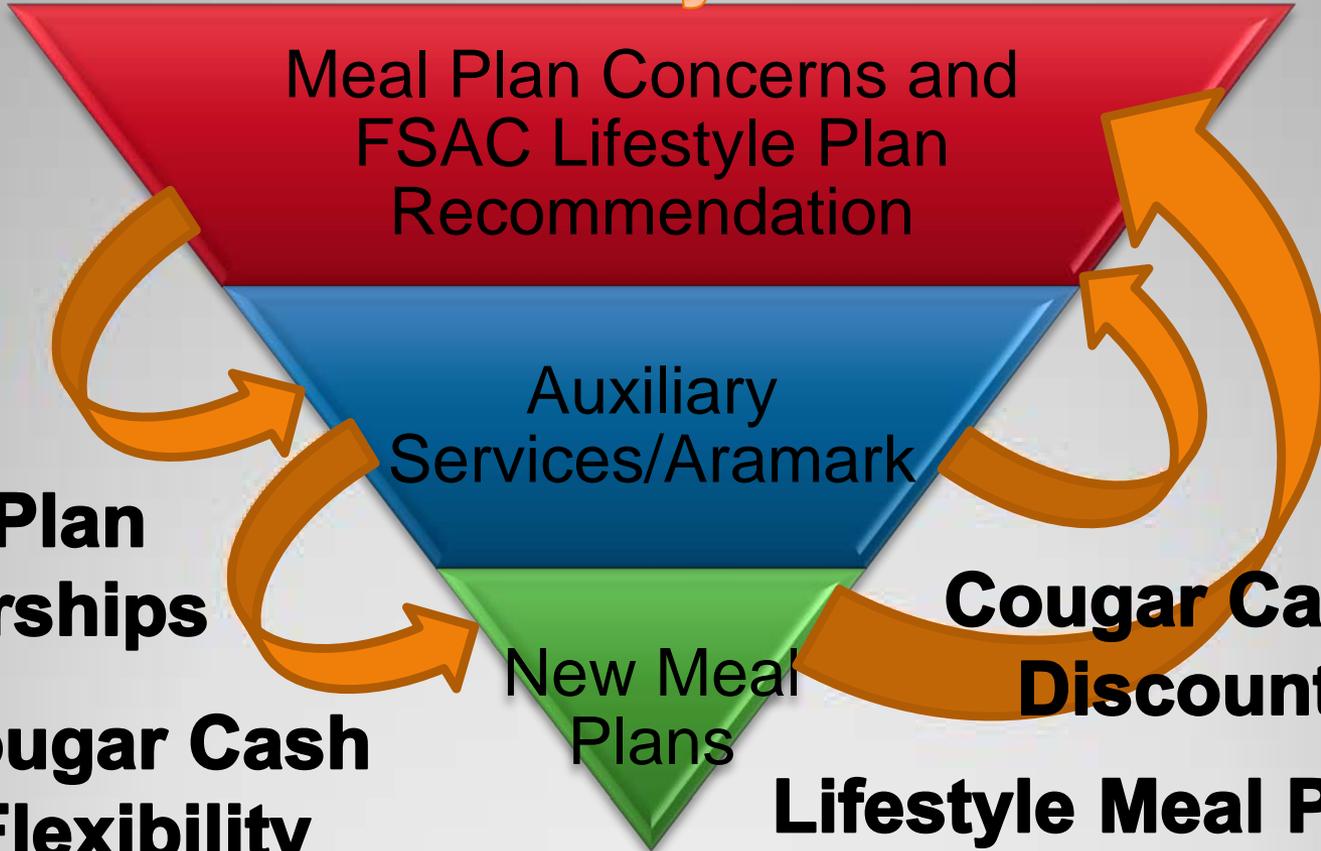
**Meal Plan
Scholarships**

**Cougar Cash
Discount**

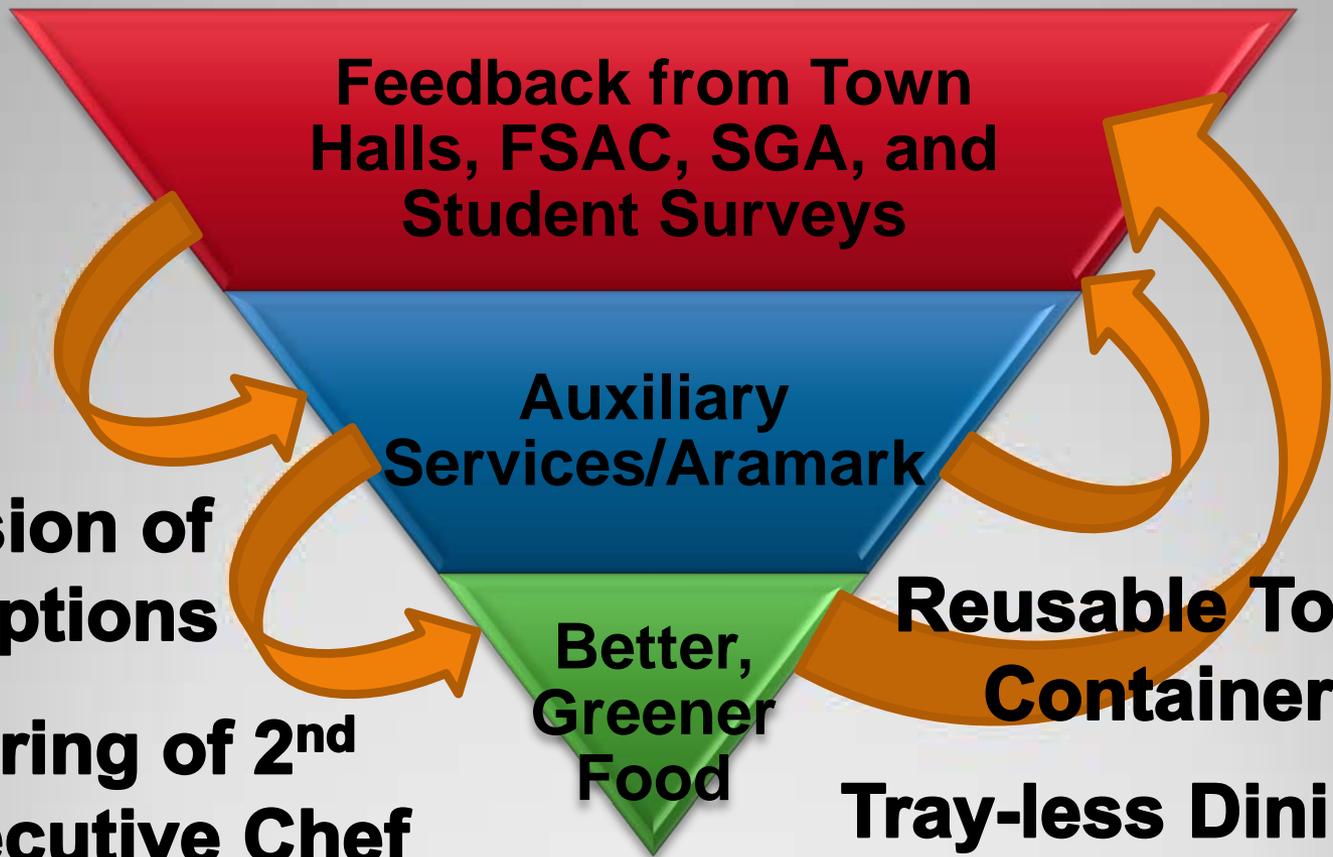
**Cougar Cash
Flexibility**

Lifestyle Meal Plans

The Process: Meal Plans



Sustainability in Dining Overall Quality of Food Consistency and Presentation



Expansion of Food Options

Hiring of 2nd Executive Chef

Reusable To-Go Containers

Tray-less Dining

The Process: Quality and Sustainability

- Fall 2010
 - The Fresh Food Company @ Moody
 - Reusable To-Go Containers
 - OB Renovation Project- Fall 2011
 - Burger Studio (Tentative)
 - Benchmarking and Trend Analysis

What's next....