



Tigers Gotta Eat

Select your Meal Plan

Our Approach to Food: Convenient. Fresh. Variety.

We are RIT Tigers too. We recognize our students' diverse needs and strive to provide dependable service, flexible meal options, and distinct culinary experiences. Our experienced chefs' culinary talents give students opportunities to explore new flavors and find comfort in food. We foster cuisine innovation and teach students essential life skills through culinary arts.

Reasons to Choose a Meal Plan:

Convenience

Accepted at all RIT Dining locations, including the RIT Inn and 175 Jefferson

Easy to Use

Funds are loaded onto RIT ID card

Simple

One card to swipe for food, recreation, and building access

Save Time

Checkout takes less than 7 seconds with an RIT ID card

Save Money

Save on 8% NY State sales tax

Flexible

Designed to fit various eating habits

Learn Money Management

Plans are on a declining balance system and teaches budgeting

Food Diversity

Enjoy a wide variety of local and diverse foods

We're always on to something delicious.

Welcome

RIT Dining is committed to delivering legendary service with a customer-centric focus, superior food quality, and food safety. We pride ourselves as one of the few self-operated college dining programs in the country, which gives us the ability to meet the needs of the RIT community.

Our talented staff is personable and dedicated to serving your needs and providing a positive and comfortable environment. We offer diverse cuisines and partner with local farmers and restaurants to offer fresh and great tasting meals. Sustainable elements are incorporated into our processes, operations, and training.

As one of the largest employers of students, we provide a learning laboratory for students and our campus partners. Our students learn lifelong skills in many areas, including culinary, teamwork, and leadership.

We look forward to introducing you to an innovative and engaging dining experience.

Don LaFlam, Executive Director



Dining Currency

Meal Plans

Our meal plans are designed to meet the diverse dining needs and eating habits of RIT students. Each plan provides flexibility, convenience, and cost savings, and all have been developed using feedback from students. Meal plans are composed of Gracie's Meals and Dining Dollars, a declining balance system, and options that vary based on housing assignments.

Meal plans are used to purchase perishable and non-perishable food items only. Purchases are tax-exempt, and if funds run low, Dining Dollars or an additional meal plan may be added. Unused meal plan Dining Dollars roll over from fall to spring semester. If there are leftover funds from the spring, up to \$1,000 will rollover into the next academic semester.

Students living in the residence halls, the RIT Inn, and 175 Jefferson are required to have a meal plan.

Meal plans are selected on the housing and dining application in the myLife.rit.edu portal.

We offer 7 meal plan options:

Residents of Residence Halls, RIT Inn, 175 Jefferson, RIT Housing apartments, or off-campus housing

Orange	Tiger	Roar	Roar Plus

Residents of RIT Housing apartments, or off-campus housing may also choose the three options below.

Spirit	Claws	Stripes
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*Any Dining Dollars amount rolled over are not considered part of a meal plan, do not satisfy the required meal plan policy, and are not subject to the refund schedule. View our term & conditions for details.

Gracie's Meals

Gracie's Meals are fixed all-you-care-to-eat meal swipes valid only at Gracie's. There is no limit to the number of meals that can be used in a day. These meals may be purchased in bundles of five or ten. Any unused Gracie's Meals are forfeited at the end of the semester and will not carry over.

Dining Dollars

Dining Dollars are used to purchase perishable and non-perishable food items. Purchases are tax-exempt. Use Dining Dollars in conjunction with or in place of a meal plan**. You may add additional Dining Dollars at any time and in any denomination. Dining Dollars roll over from fall to spring semester. If there are leftover funds from the spring, up to \$1,000 will rollover into the next academic semester. RIT Dining locations, Nathan's Soup & Salad, Petals at the RIT Inn, Market at 175 Jefferson, and all campus vending machines accept Dining Dollars.

**Students living in the residence halls, the RIT Inn, or 175 Jefferson are required to have a meal plan.

Tiger Bucks

Tiger Bucks are used to purchase food and non food items. Over 25 services on campus accept Tiger Bucks, including dining locations, RIT Campus Store, parking & transportation, labs, and print shops. Purchases may be subject to sales tax, and balances will roll over until graduation or departure from the university.

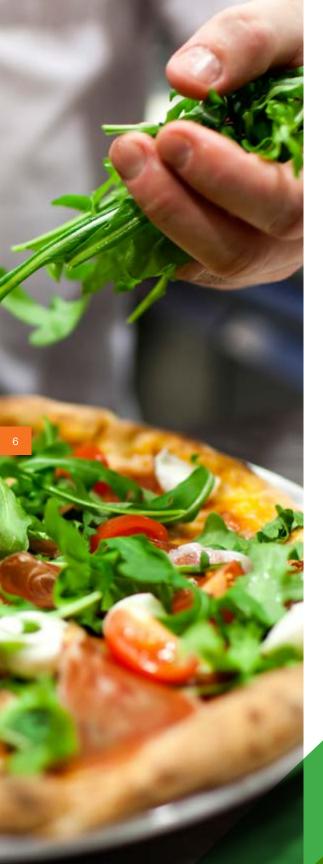
There are 4 types of dining funds:

- 1. Meal Plans
- 2. Dining Dollars
- 3. Tiger Bucks
- 4. Gracie's Meals

Dining Funds Comparison

Chart	MealPlar	Dining Do	Tiger Buc
Campus Dining Locations ¹	•	•	•
Vending machines	•	•	•
Food purchases allowed	•	•	•
Non-food purchases allowed			•
Charged NY state tax			•
Requirement based on housing ²	•		
Campus retail locations ³			•
Lab fees			•
Printing fees			•

¹Java Wally's does not accept Dining Dollars ². A meal plan is required for all students living in the residence halls, RIT Inn, and 175 Jefferson 3 Campus retail may include but is not limited to RIT Campus Store, Shop One, Digital Den (computer store), Hub Express (print shop), bike shop, hearing aid shop, Shear Global (hair salon), concerts, and sporting events.



Meal Plans

How to Select a Meal Plan

A meal plan can be added at myLife.rit.edu.

For students who live in housing that requires a meal plan, you must select a meal plan at the beginning of each semester or your account will default to the Tiger or Roar meal plan, depending on your housing. Students who live in RIT apartments or off-campus, may add a meal plan at any point in the semester. Learn more at rit.edu/fa/diningservices/meal-plans.

Once the myLife portal is closed for the semester, you may add a meal plan by using the Dining General Request form at help.rit.edu.

Instructions

Residence Halls, RIT Inn, and 175 Jefferson residents:

Step 1

Log into myLife.rit.edu. Select Housing and Dining Application.

Step 2

Select the upcoming academic year.

Step 3

Under Application Type, Select 'Housing and Dining' Save & Continue.

Step 4

Select fall and spring semester meal plan options.
Save & Continue.

RIT apartments or off-campus residents:

Step 1

Log into myLife.rit.edu. Select Housing and Dining Application.

Step 2

Select the upcoming academic year.

Step 3

Select 'Commuter Meal Plans'. Save & Continue.

Step 4

Under Application Type,
Select fall and spring semester
meal plan options.
Enter RIT username.
Save & Continue.

Log into myLife.rit.edu to select your meal plan.

Add Funds



Add funds using Tiger Spend

Online tigerspend.rit.edu

Log in online to view and add dining funds.

- Generate an email to send to family and friends to request funds. They must enter your RIT ID number under 'make the deposit' to deposit funds successfully.
- ☑ View balances and transaction history.
- ☑ Set low balance alerts.
- ☑ Schedule automatic deposits.

On Campus Reload Stations

Reload stations provide access to add Dining Dollars or Tiger Bucks to an existing RIT ID card using a credit card or cash. Guests and visitors may purchase a reload card. There are multiple stations on campus.

Use Tiger Pay to pay for meals from your smartphone.

Tiger Pay utilizes mobile payment technology for in-person payments using your smartphone. Log into Tiger Spend to scan the unique barcode at all dining locations and select retail partners.





Food Allergies, Intolerances, and Nutrition

"All of the vegan options added have been amazing. I am lactose intolerant so I can eat a lot more on campus."

Student's safety is a top priority. We will work with students to:

- ☑ Document special dietary needs with the Disability Services Office.
- ☑ Create a plan for safe eating with the RIT Dining registered dietitian.
- ☑ Connect with crucial RIT Dining staff.
- ☑ Provide ingredient and nutrition information at rit.edu/mealplanner

We have tools to inform customers of allergens and processes to assist with special dietary needs or preferences. These tools are helpful, yet you must make us aware of any particular dietary requirement.

Registered Dietitian

Our registered dietitian is dedicated to assisting students with specific dietary needs, meal preferences, and learning to mindfully eat on campus. We recommend students to schedule an appointment for help with navigating special dietary needs while eating on campus or general nutrition questions.

Schedule an appointment: **bit.ly/meetwithrd**

Nutrition Labeling

Our nutrition labels allow for easy identification of specific food choices, including foods that comply with certain dietary restrictions. Printed labels highlight nutrition facts, ingredients, and allergens.











Disability Services Office

The Disability Services Office is dedicated to facilitating equitable access for the whole RIT experience for students with disabilities. It is critical to discuss dietary needs with the Disability Services Office using the food allergy form.

The food allergy form captures details on food allergies so a plan may be made with the RIT Dining registered dietitian and the RIT Disability Services Office. This form is only available to RIT students. Scan the code to access the form.





Food Allergy Form









Places to Eat

Tigers Gotta Eat. Fuel your body and mind with our diverse menu, from international cuisine and in-house-made specials to unique dietary offerings and freshly baked desserts. Our build-your-own-menus provide customization just the way you want it. Our convenience stores have everything you need, including fresh fruits, high-quality meats, health care, laundry, and toiletry items. Everything is steps from your classroom, on-campus housing, recreation facilities, and lounge areas.

Coffee, Bakeries, and Treats, oh my!

Artesano Bakery & Café

A patisserie offering delicious home-made delicacies, desserts, pastries, breakfast sandwiches, gluten-free and vegan options. Serves blended frozen drinks, espressos, lattes and cappuccinos from Peet's Coffee®.

Beanz

This bakery and coffee shop has good tastings: Finger Lakes Coffee Roasters®, freshly baked goodies, milkshakes, pastries, salads, sandwiches, and smoothies.

Ben & Jerry's®

Dive into a variety of euphoric flavors of Vermont's best ice cream. Get a scoop of traditional, non-dairy ice cream or sorbet, or treat yourself to a sundae or cookie.

College Grind

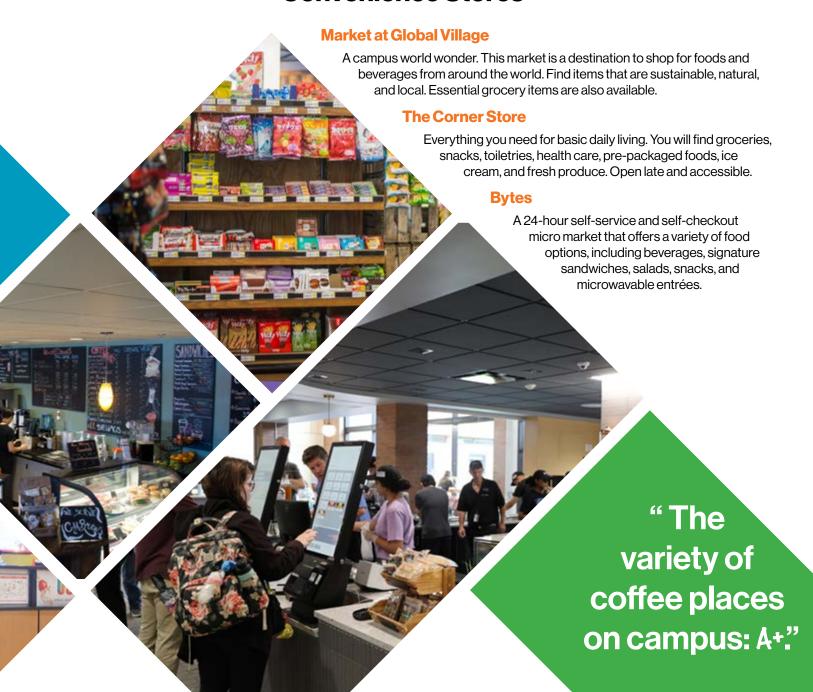
Starbucks®, smoothies, pastries, and everything you need to begin your daily grind. This café is close to the residence halls, Dyer Arts Center, and Panera theater.

Midnight Oil

Open late and tastes great. This Starbucks® café offers a refreshing take on coffees, teas, and specialty crafted drinks. The artisan sandwiches, desserts, and pastries are made to enjoy while studying or catching up with friends.



Convenience Stores



Restaurants

Kitchen at Brick City

Enjoy made-to-order omelets, home fries, and sandwiches for breakfast. Lunch features vegetarian and plant-based specials, a dedicated vegan station, subs, salads, housemade soups, and rotating visiting chefs.

Café at the Crossroads

A food court style with stations serving Asian cuisine, daily chef specials, grill, pizza, sandwiches, salads, and hand-made sushi rolled to order. Local visiting chefs rotate daily for lunch and dinner.

Crtl Alt DELi

Take control and design your sandwich, pizza, panini, or wrap. Signature sandwiches are popular, and you can pair it with soup, salad, fresh fruit, or baked goods.

Cantina & Grille at Global Village

A destination for international cuisines. Fresh Mexican is served daily and then there is a monthly rotation of Mediterranean, Asian noodles, and Indian. There is also a bar for guests 21 and over.







Gracie's

An all-you-care-to-eat dining facility that is peanut and tree nut-free, except coconut. Find the largest selection of plant-based choices, brick oven pizza, weekend brunch, BBQ, a dessert bar and daily specials. The Simply Eats station does not contain 8 of the top 9 allergens: peanuts, tree nuts (except coconut), wheat, gluten, egg, milk, shellfish, fish, and sesame.

Loaded Latke

Star K® certified Kosher deli serving premium deli sandwiches and hand crafted sides such as latkes, pickles, chips, matzo ball soup, and potato salad.

Nathan's Soup and Salad

A local Rochester favorite created by an RIT alum. Warm up with hearty home-style soups, sandwiches, and wraps.

RITZ

Home of the famous mascot panini and pasta bake, find a variety of options in the heart of campus, including burgers, sandwiches, salads, pizza, subs, visiting chefs, desserts and fruit.

The Commons

Dine with one of the best views of campus while eating from the popular stone oven pizza station. Try the specials, grill, subs, salads, and a variety of grab & go options like sushi and desserts.

Food Trucks and Visiting Chefs

RIT Dining partners with food trucks and local chefs in the Rochester area to bring local favorites, authentic flavors, and international cuisines to campus.

Order Online rit.edu/OnDemand

Place order online. Pay in advance. Pick up in-store.



RIT CARE PACKAGES

RIT Care Packages

rit.edu/carepackages

We help families celebrate special occasions and send a little love. We prepare cookies, cupcakes, and cakes with gluten free and vegan options. We offer unique packages of pizza and fruit baskets.

We partner with Campus Cube to provide care packages directly shipped to students. Gluten free and vegan options are available.



I would always encourage students to apply to RIT Dining. Especially those who may not have as much or any prior work experience. It is an excellent way to gain and learn communication and team skills from fellow employees and managers. These skills translate well to other jobs that rely on teamwork."

> Andre Grinshpun Computer Software Engineering Class of 2022

Student Employment

RIT Dining is one of the largest student employers on campus. We offer flexible schedules, leadership development, competitive wages, and convenient work locations. Learn, develop, and expand your work experience that future employers will respect. Scan the QR code or apply at bit.ly/RITdiningpositions.



bit.ly/RITdiningpositions

Learn about the forms and documents you need to work on campus at <u>rit.edu/seo.</u>



Dining Experience

Our dining experiences transcend mere sustenance—they're vibrant, interactive journeys that **foster community and celebrate diversity.**

We believe that every meal should be an adventure, and we curate dining experiences to reflect this philosophy. From gourmet pop-ups hosted by RIT Catering and culturally rich events at Gracie's that highlight international cuisines to plant-based events that offer unique and flavorful specials and free samples at The Market at Global Village--there's always something exciting happening in our dining locations.

Our dining experiences are opportunities to connect, learn, and grow. Here, dining isn't just about filling our plates—it's about nourishing our minds, fostering connections, and celebrating our diversity, making each person a valued part of our community.









We are a learning laboratory of environmental stewardship and sustainability. We actively pursue dining sustainable practices as part of our everyday culture by purchasing local, reducing waste, conserving energy, and donating leftovers.



Food Sourcing

We carefully consider where we source our ingredients. Our proteins—meats, eggs, cheese—are carefully chosen with animal welfare in mind, and we respect diverse dietary needs, including Halal options. We strive to use local produce whenever possible. By supporting nearby farmers, we reduce transportation emissions and promote community resilience.

Support Local

11 vendors are sourced for produce, coffee, beverages, spices, protein, ice cream, dairy, eggs, and paper products.

90% of dining purchases are from locally operated businesses

Waste Reduction

We aim to minimize our ecological footprint by five measures: food sourcing, menu design, plant-based offerings, plastic reduction, and net zero goal.

321,300 pounds of pre-consumer and post-consumer waste composted

75,000 containers eliminated from the waste streams annually with reusable containers

Community Education

We educate our campus to become integral partners in our mission to become a greener campus community.

Over 30% of food options on campus are plant-based. We committed to making 50% of restaurant menus plant-based by 2025.

Reduce single-use plastic waste and promoting reusable alternatives through our reusable mug program, takeout containers, and washable dishware

Learn more at

www.rit.edu/dining/ sustainability



RIT Dining







@RITDining help.rit.edu | 585-475-5000 rit.edu/dining

