Coppin State University

Prepare Yourself For A New Dining Experience
While your dining program may not look like it did when you toured the campus, our team is going above and beyond to create a dining experience you can truly value and appreciate.

Our Student Dining Experience includes a laser focus on three cohesive areas:

- **SAFETY FIRST**
- **CULINARY EXCELLENCE**
- **PRESERVING THE STUDENT EXPERIENCE**
SAFETY FIRST

As you return to our dining facilities, safety is our first priority. We are closely following and complying with CDC recommendations as well as Baltimore City, State of Maryland, and health department requirements to ensure your campus dining program remains safe.

Campus Dining in the Fall 2020 semester will be to-go dining only. There will be no seating available in the Talon Center dining hall.

Safety Snapshot

- Masks Required For Entry
- Guest Sanitizing Stations
- Directional Signage To Maintain Social Distancing
- Increased Sanitization & Cleaning Protocols
- More Robust Take Out Programs in Dining Halls
- Eliminated Dine-In Seating
- Minimized Contact With Campus Dining Associates

CLICK HERE: Guest Safety Video

CLICK HERE: Employee Safety Video

CLICK HERE: To-Go Dining Food Safety Video
The total number of students permitted in the dining hall area at one time will be limited to a maximum of number of students based on current guidelines. A member of Thompson Hospitality will be at the entrance to the hall to ensure adherence to this limit. Masks are required for entry.

Students will need to have their ID scanned in order to enter the dining hall service lines.

Faculty and Staff not on a meal plan may use a credit card for payment. The costs are; Breakfast $5.00, Lunch $6.00, Dinner $7.50.

Stanchions will be utilized to direct the flow of student traffic into and out of the serving area along with floor signage for social distancing and foot traffic flow.

A campus dining employee will be in the food service area to help direct students to the appropriate station and assist with social distancing and traffic flow.

A campus dining employee will direct students as they exit the dining hall area and help to maintain the student headcount within the area.

Need to Quarantine?
Meals will be delivered to the residence halls for any students who are required to quarantine themselves.
SAFETY FIRST
Campus Dining Safety & Sanitation Procedures

☐ All staff will be temperature checked upon their arrival to campus

☐ All staff are required to wear appropriate PPE

Sanitizing of the dining hall area will occur every 30 minutes

☐ Deep cleaning and sanitation will occur at the end of each shift

Social Distancing will take place in dining locations as well as “back of the house” areas such as kitchens, walk in refrigerators and freezers and storage areas

☐ Hand sanitizer will be available in the dining hall as well as other dining areas
Food is STILL the hero in our dining programs. Our culinary team is working around the clock to curate culinary experiences just for you.

- **Timeless Traditions**
  - Soul Food Wednesdays
  - Fish Fridays
  - Birthday Celebrations

- **Diverse Menus to Minimize Menu Fatigue**

- **To-Go Dining Only to Support Social Distancing**

- **Virtual Dining Experiences to Support Social Distancing**

- **Take & Enjoy! Themed Meals Events**

- **Restaurant Station Take-overs**

- **Online Convenience Store with Same Day Pick-up (Tues-Sat)**
Where To Eat On Campus

CULINARY EXCELLENCE

Talon Center Food Service Weekly Hours of Operation
August 14, 2020 through December 22, 2020

Breakfast – 7:00 a.m. thru 10:00 a.m.
Lunch – 11:30 a.m. thru 2:00 p.m.
Dinner – 4:30 p.m. thru 9:00 p.m.

Out of an abundance of caution for the safety and well being our students and staff and to help reduce wait times in the food service lines, Coppin State has developed the following general guidelines for residential students:

Daley Hall – Breakfast 7:00 a.m. – 8:30 a.m., Lunch 11:30 a.m. – 12:45 p.m., Dinner 4:30 p.m. – 6:30 p.m.
Dedmond Hall – 8:30 a.m. – 10:00 a.m., 12:45 p.m. – 2:00 p.m., Dinner 6:30 p.m. – 9:00 p.m.

Please note, if students have classes that conflict with these guidelines, they are able to visit the dining hall outside of the times listed above.

NEED TO QUARANTINE?
Meals will be delivered to the residence halls for any students who are required to quarantine themselves.
CULINARY EXCELLENCE

There will be three hot food lines serving the same menu options to help reduce the wait time for students.

The following stations will also be available: pizza, grill, dessert, and beverages.

All food will be served by campus dining team members. No self-service dining will be available.

CLICK HERE To See What’s On The Menu
Other On-Campus Dining Options

During the Fall 2020 semester the Talon Café, Tawes Diner and Einstein Bagels will remain closed. Employees of the university may utilize the dining hall food service for breakfast, lunch, and dinner.

To support social distancing on campus Essentials on Demand will be available for pick-up at Tawes Dining Tuesday – Saturday 4:00pm – 6:00pm. Prepared to-go menu options will be available during this time as well.
Essentials On Demand allows students and the campus community to order essentials for their dorms and campus apartments such as snacks, household goods and toiletries without ever leaving campus.

Available Tuesday - Saturday, Essentials On Demand saves you time, effort and encourages social distancing.

Launches Monday, August 31

1. Visit the website to choose your essentials
2. Place your order by 1:00pm local time
3. Pick up your essentials package at Tawes Diner pick up location between 4:00pm – 6:00pm local time the same day Tuesday - Saturday

Note: Orders placed on or after 1:00pm local time or Sunday-Monday will be ready the following business day
Preserving the Student Experience

With so many elements of the student experience changing to adapt to new safety measures, preserving the student experience was a key factor in creating a brand new dining experiences. While everything in the world is changing, one thing will remain—building college memories over meals.

Our team members are developing shared virtual experiences through thTV—a virtual space just for parents to stay updated about what’s going on in campus dining and new and updated social media channels. We’ll use these virtual spaces to bridge the gap as we navigate our new normal post COVID-19.

NEW! Guest Communications: thTV

thTV is our new digital media platform. It will introduce video broadcasts highlighting the safety, innovation and engagement highlights for campus dining. Featuring segments like Stop At The Dot, How To Maximize Take Away Meals From The Dining Hall, and Chef Talk, our video communications strategy allows us to connect with campus communities virtually and bridges the gap between their in-restaurant and online experience.

Chef Talk—Featuring national culinarians and hospitality professionals sharing insight, experience and innovation dialogue about food and the hospitality industry

thTeaches—Featuring our corporate executive chef teaching your how to create your own culinary masterpieces right in your dorm room or campus apartment

FYU! on Demand—Featuring a new approach to wellness using functional foods such as herbs and spices that help support the lifestyle goals of college students

NEW! Guest Communications: thParent Portal

While the college experience is one centered on students spreading their wings, we anticipate parents having more concerns post COVID-19. To ease their anxiety and build confidence in our new dining programs, thParent Portal will become an online community for thParents. Here we will answer frequently asked questions about safety, menus and the overall dining program. We will feature online Q&A sessions with Food Service Directors and Executive Chefs, and will share photo highlights of what is happening (or has happened) around the Thompson Hospitality family of campus dining partners.

NEW! Virtual Game Nights with Campus Dining Directors
Meet new friends and get to know the directors that make our dining programs thrive. Our virtual game nights give you an opportunity to build relationships in a fun and engaging way.
At THTV, TH Parent Portal and our TH Cares Facebook and Instagram channels, you’ll find an array of content curated for college students interested in campus dining, all things FOOD and the hospitality industry.
Keeping You Happy, Healthy & Safe