

dining

meet. dine. community.

Meal Plan & Dining Guidelines and Procedures

Johns Hopkins Dining's vision is to provide food offerings that are of the best quality, freshness and sourced responsibly. We continue to operate in a sustainable manner and look for means to improve regularly. We value, you, our guest and ask that you help us attain our vision. Please abide by the following rules and tips to ensure we can keep our operating costs low in order to minimize increases to your meal plan:

Dine Responsibly:

- Love food, not waste. Celebrate a clean plate.
- Not sure you will like it? Ask for a sample.
- Take what you want, but kindly eat what you take.
- In consideration of your fellow diners, please use a new plate if you return for a second portion.
- If you have a question about a food item being served, ask a chef or manager. We are able to accommodate most allergy and dietary needs.
- Sharing your meal plan with a friend by "passing back" your card is not permitted. Abuse of the meal plan will be referred to the campus student judiciary process.

Food To-Go:

- To-Go Boxes are offered as a convenience for a meal replacement when time does not allow for a dine-in meal.
- When using To-Go Boxes, please package a balanced meal.
- To-Go utensils are available at the cashier station.
- Guests are restricted to 3 To-Go Boxes a day, one at each meal period. This option is not available for late night or special events.
- You are permitted to leave the dining hall with one hand held item. Examples include an ice cream cone, a cookie or an apple.
- Food may not be removed from the dining hall in personal containers or book bags.
- We, on average, use three large trees worth of napkins a week at FFC, please think twice about taking more than you need.

Dining Room Community:

- Share a table and meet someone new. A new person today could be your best friend tomorrow.
- Please return all of your dishes, cups and silverware to the dish return area.
- Please leave your dining space clean.
- Please inform a dining staff member immediately of a spill or injury in the dining room.
- By bringing your plate closer to the serving container. This small act reduces spills and waste in addition to keeping the serving area cleaner.
- Can't reach something? Ask a staff member for assistance.
- Please use basic courtesy and manners when dining. Line jumpers make everyone angry.
- For the safety of guests with food allergies, we refrain from offering peanut and tree nuts, so please do not bring these items in from home. We want to make sure that everyone is safe to dine at FFC.
- Please engage with the staff in a considerate manner, everyone is working to provide you with a quality dining experience in the quickest way possible.

Johns Hopkins Dining
AMR II- Ground Level Offices (410) 516-3383
HopkinsDining@jhu.edu
Facebook: HopkinsDining Twitter: @HopkinsDining
Instagram: HopkinsDining