

NACUFS (2025)

Residential Dining Facility of the Year

The Bishop Dougherty Dining Hall

Seton Hall University

Introduction:

As a food service provider, our marketing efforts are designed to engage all segments of our diverse student body by meeting their unique needs and preferences. We ensure that our marketing materials are creative, polished, and descriptive, which is essential for capturing the attention of our customers. Every campaign is crafted to resonate with our audience, using inclusive strategies that reflect their varied tastes and expectations. We also prioritize student involvement in our marketing efforts, creating a more personalized experience that strengthens our connection with students and aligns our offerings to better serve them.

Essay:

We prioritize informational signage to ensure a seamless dining experience for our students. Our goal is to make navigation through the dining hall as smooth as possible. To achieve this, each station is equipped with TV screens that clearly display the stations offerings, while daily menus are updated through flyers to keep guests informed of meal options available. Our signage also highlights important details such as food allergens and our "waste not" initiatives, ensuring our students have all the information they need for an enjoyable and safe dining experience.

In addition to physical signage, we actively engage with students through social media, particularly Instagram. We regularly survey students to involve them in menu decisions, product evaluations, and to gather feedback on how we can improve as a food service provider.

Our marketing team is also dedicated to creating a vibrant atmosphere by transforming the dining hall for special events and holidays like St. Patrick's day, Christmas, Mardi Gras, and much more! We take pride in making these occasions memorable, while ensuring student involvement at every opportunity. For us, marketing is not just about promoting food, its about engaging our community and making them feel part of our experience.

Introduction:

Our Chefs ensure that all stations offer meals with high nutritional value, while catering to diverse dietary needs such as vegetarian, vegan, and halal options. To further support students, our registered Dietitian is available on campus four days a week for one-on-one consultations. Our Dietitian assists students with food sensitivities or restrictions, helping them navigate the dining hall to ensure they make safe and nutritious choices. Nutritional counseling is offered four days a week, providing flexible scheduling so students can easily find a time that fits their needs, enabling them to take full advantage of personalized guidance and support.

Essay:

Nutritional information is readably accessible to everyone on the Dine on Campus website, with clear labels indicating options such as Vegan, Vegetarian, and more. We provide special dietary accommodations for allergies, personal diets, or religious needs, available every day from open to close. Our "Delicious Without:" station is allergen friendly, excluding the top 9 allergens, while our Vegan station offers dairy and animal product free meals. We also provide a Halal station for students with specific dietary restrictions.

Nutritional counseling is available four days a week, offering flexibility for students to schedule free one-on-one sessions with our Campus Dietitian. These private consultations help students navigate the dining options based on individual needs, whether related to allergies or dietary restrictions.

Additionally, our Dietitian hosts "Tabling Tuesdays" where students can engage with the Dietitian directly and sample new, exciting foods, such as plant-based protein shakes, apple tastings, and allergy-friendly treats. These events provide a welcoming opportunity for students to ask questions, familiarize themselves with the Dietitian, and gain valuable information about safe and healthy eating. By offering these services and resources, we ensure that all students have access to safe, nutritious, and enjoyable dining experiences.

Introduction:

Gourmet Dining Services at Seton Hall University takes pride in offering an extensive variety of daily dining options. With 24 different food stations to choose from, we ensure our menus are always evolving, based on valuable student feedback throughout the year. Our Executive Chef carefully curates the daily selections, focusing on nutritional balance while introducing new items to appeal to all tastes. We are also committed to supporting small businesses on a monthly basis and regularly featuring locally sourced ingredients to enhance both the quality and community connection in our offerings.

Essay:

At Gourmet Dining Services at Seton Hall University, our Executive Chef carefully crafts menus that reflect the tastes and preferences of our guests. With 24 diverse food stations, including G9 (Allergen friendly), Chefs table (Chef's pick based on guest favorites), and Vegan and Halal options, we ensure there's something for everyone. Our menus, available on Dine on Campus, rotate on a four-week cycle, incorporating feedback from guests surveys to keep offerings fresh and satisfying.

The Feature station stands out as a crowd favorite, with weekly themes like Meatless Mondays, Taco Tuesdays, as well as specials like cheesesteaks and chicken gyros. We also partner with local suppliers, such as Northeast Beef Promotion, to bring in high-quality, locally sourced products to our diners, featured in special events at the Feature Station.

We love keeping things exciting with monthly station takeovers, where we reinvent one of our food stations to introduce new options. A crowd favorite is our Poke bowl takeovers, which brings fresh, trendy offerings to the dining hall.

Our managers conduct daily checks, and temperature logs are maintained to ensure food is kept at the correct temperatures, guaranteeing the safety and well being of all our guests.

Introduction:

We proudly offer 24 uniquely designed food stations, each tailored to reflect the specific cuisine it serves. This careful planning maximizes safety while enhancing the visual appeal of our offerings. Our dining hall layout is strategically designed to facilitate smooth movement and accessibility, ensuring that guests can enjoy their meals in a welcoming atmosphere. Each food station not only attracts customers with its vibrant presentation but also allows ample space for easy navigation. Our commitment to creating an inviting dining experience is evident in every aspect, from the design of that stations to the overall ambience of the hall.

Essay:

Recognizing the importance of presentation in attracting diners, we prioritize the use of vibrant colors, textures, and flavors in all our dishes. Our aim is to create meals that are not only visually appealing but also provide a memorable tasting experience, enhanced by thoughtfully selected garnishes and arrangements.

At the Chefs table, our Chefs can display their culinary expertise, consistently preparing dished that attract large crowds. The carving station introduces an interactive aspect, allowing guests to witness employee slice fresh turkey, steak, or ham, which builds anticipation and excitement as they watch their meal being crafted.

The Feature Station is particularly memorable, presenting beautifully plated meals that showcase the day's special dish. Guests have the opportunity to observe the Chef in action through a glass enclosure, enhancing their dining experience. This setup not only showcases the Chef's talent but also guarantees that each dish is presented appealingly, encouraging students to return for more.

The layout of the Bishop Dougherty Dining Hall facilitates easy access to all food stations, creating a spacious and inviting atmosphere. This thoughtful design minimizes congestion, allowing guests to enjoy their meals comfortable, and contributing to the overall positive ambiance of the dining experience.

Introduction:

In the competitive food service industry, we stand out by prioritizing our students and their busy lives, offering flexible dining options that fit their schedules. Student organizations play a crucial role in promoting events, sustainability efforts, and new initiatives, helping us create a strong campus connection. We're committed to supporting the environment and local economies through our "Waste Not" program and eco-friendly choices. To keep the dining experience exciting, we offer unique and unexpected elements that keep our guests satisfied. Our goal is to create a vibrant, sustainable, and engaging dining community that makes every student feel at home.

Essay:

At Bishop Dougherty Dining Hall, we pride ourselves on offering flexible dining options to suit the busy lives of our students. Open from 7AM to 11PM, our hall provides a convenient 16-hour window for students to enjoy a meal between classes or commitments. For those unable to dine in due to scheduling conflicts or illness, we offer a Chattback service. Through this system, students can send anonymous messages requesting a meal for pick up, ensuring they're never without a meal.

We also prioritize sustainability through our "Waste Not" program, which involves weighing food waste from each station to track and minimize waste. We educate students via social media and signage on reducing waste and making more sustainable choices.

Each month, we host "Taste of South Orange," inviting local businesses to showcase their offerings to students, helping them discover dining options in the heart of the town. Additionally, our Regional Dining Director joins our Feature Station once a month and cooks alongside out Chefs, offering students the opportunity to engage, ask questions, and feel more connected

to our dining community. Our goals is to make every student feel at home, creating a welcoming and engaging environment for all.

Log in to nacufs.awardsplatform.com to see complete entry attachments.



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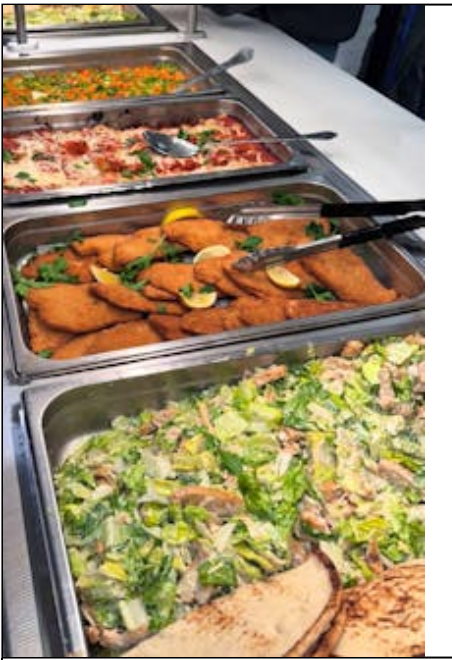
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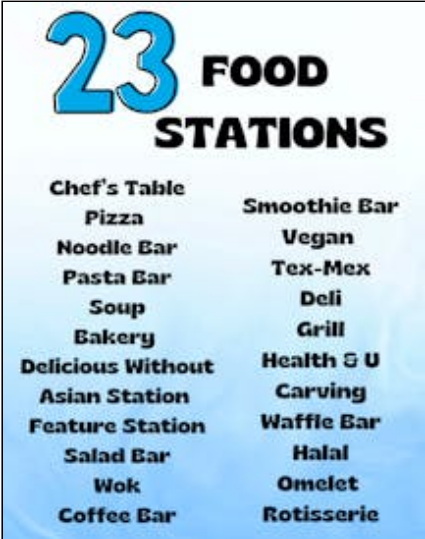
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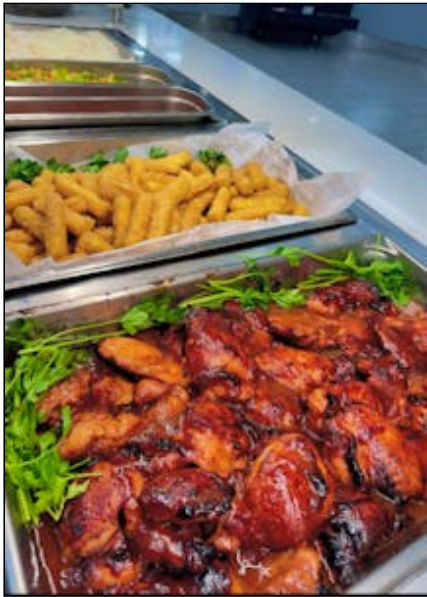
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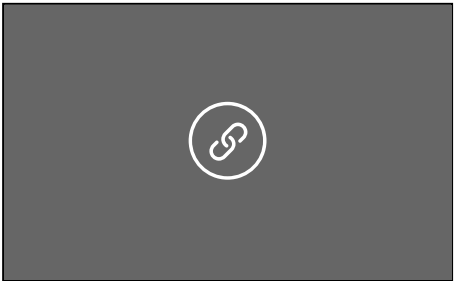
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Christmas Extravaganza

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