



The Scoop - Fall 2010

The Fall Semester of 2010 saw the Grand Opening of the Marsh Hall Dining Hall and Conference Center. The new dining facility has brought an exciting new dimension to dining to the Salem State campus. The new hall has many new features such as Woodstone fired pizza oven, Menutainment sauté station featuring stir-fry cooked to order, gnocchi sautés, and omelets made to order, and an expanded salad bar. Also located with the residence hall is our Outtakes convenience store. Open seven days a week Outtakes offers everything a student could need for their dorm room. From bottled beverages, to prepared sandwiches and salads, to fresh and frozen entrees, to various snacks and sundries the students have many enticing items to choose from.



EAT. LEARN. LIVE.

Coming Real Soon!!!!



Chartwells was pleased to take part in the University Day celebration. Not only did we provide the ceremonial cake seen here being cut by President Meservey and former President Harrington but “free” cake was served at all Chartwells’ locations during the lunch period.

It’s great to be the dining service provider at :



Project Clean Plate introduced at Salem State University

The **Project Clean Plate** initiative is a program that is required at all Chartwells Higher Education accounts (over 200 accounts) but can be easily used in our world.

The concept behind Project Clean Plate is to create awareness among students about unnecessary food waste at each meal and to encourage students to significantly reduce the amount of food waste at their campus. Students could take as much food as they like, but ideally should only take what they will eat to prevent unnecessary waste. Returning a “clean plate” is the basis of this program to educate students about how much of the food they put on their plate ends up being thrown out in the garbage. Students who return their plate empty and have not wasted food receive a small reward such as a coupon for retail redemption or a prize raffle. The program also promotes healthy eating by educating students about over consumption and portion control.

Involved staff and students measure food waste at each meal on a daily, weekly and monthly basis for three consecutive months on average. Disposed food is weighed and an estimate of wasted food is recorded and posted in graph form showing week-by-week results inside the dining hall.

When the Project Clean Plate program is first introduced on a campus, organizers set a goal of reducing food waste by at least 10% during the first week. Each week thereafter, the percentage goal is increased incrementally. Campuses have been successful reducing food waste over 60% after the initial introduction and throughout the 3 month period. Results are realized after the first few weigh-ins because the information is recorded and posted in view of students and staff.

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Can You Do This?

Wednesday December 8th

At 12 pm at Marsh Hall



The Biggest Ice Cream Cone Contest

Sponsored by:

Chartwells and Hershey Ice Cream

Sign-up Before December 3rd

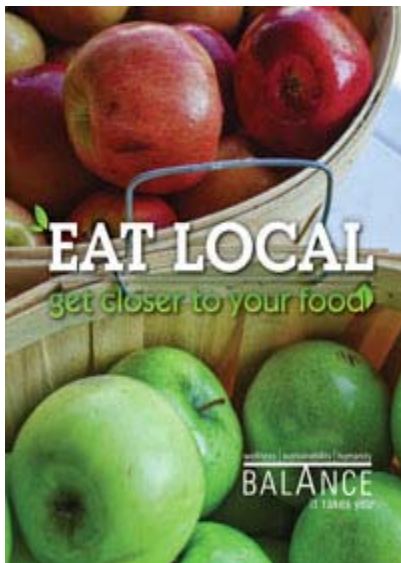
(Limited number of spaces available)

Luau Night at Marsh Hall

As part of the ramp up to the U-Night celebration Chartwells sponsored a special Luau night menu and celebration at Marsh Hall. Students enjoyed a special menu for dinner and danced to a Caribbean band.



Chartwells commitment to Local Farmers



“It Takes You – Eat Local” Is a campaign implemented during the **month of September** and beyond. The goal of this campaign is to support the viability of the mid-sized American family farmer and local communities by promoting local produce and creating awareness of its many benefits.



Halloween meets Project Clean Plate

As part of our Halloween celebration at Marsh Hall students were treated to a special menu, pumpkin decorating and to promote **Project Clean Plate** awareness a raffle was held with t-shirt prizes awarded to students who returned a **“Clean Plate.”**

