



University of California, Riverside

Dining Services Master Planning Study

Appendices

April 30, 2011

ENVISION STRATEGIES
5325 South Valentia Way
Greenwood Village, Colorado 80111
Phone: 303-221-0500
Fax: 303-221-0600
www.envstrategies.com



ENVISION
strategies
Hospitality Solutions

University of California, Riverside
Dining Services Master Planning Study
Appendices – April 30, 2011

TABLE OF CONTENTS

Appendix A Market Research Report and Appendices
Issued May 29, 2009

Appendix B Competitive Market Assessment

Appendix C Meal Plan Benchmarking Survey

Appendix D Dining Facility Assessment Appendix

Appendix E Space Programs for Recommended Facilities Development

Appendix F West Campus Future Retail Planning Metrics



Appendix A: Market Research Report



University of California, Riverside
Dining Services Master Planning Study
Market Research Study

May 21, 2009

ENVISION STRATEGIES
5325 South Valentia Way
Greenwood Village, Colorado 80111
Phone: 303-221-0500
Fax: 303-221-0600
www.envstrategies.com



ENVISION
strategies
Hospitality Solutions

University of California, Riverside
Dining Services Master Planning Study
Market Research Study – May 21, 2009

TABLE OF CONTENTS

Section 1	Summary Report of Findings
Section 2	Quantitative Research Findings
Section 3	Survey Instrument
Section 4	Data Tables
Section 5	Verbatim Comments



Section 1: Summary Report of Findings

SECTION 1: SUMMARY REPORT OF FINDINGS

Introduction

University of California, Riverside engaged Envision Strategies to conduct a market research study to investigate the food service needs, preferences, perceptions and buying behavior of the campus community for use in developing a master plan for its Dining Services. A web-based, quantitative survey was issued to the UCR campus community, yielding 1,737 responses.

The research summary presented in this section of the report highlights key findings from the survey. In addition, the reader is encouraged to review Section 2 – Quantitative Survey Results, where responses to each survey question are presented in chart form, including the responses of relevant demographic sub-samples.

Additional information from the quantitative survey is included in the appendix to this report. Appendix A provides a copy of the survey instrument used, while Appendix B contains the complete set of tabulated survey data. Several of the survey questions allowed respondents to write in responses. These “verbatim” comments can be found in Appendix C.

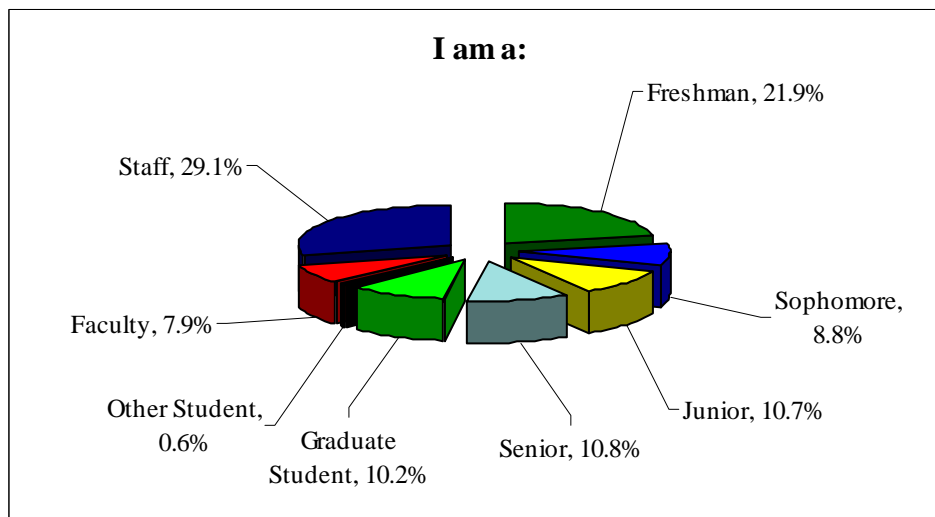
Demographics

1,737 respondents completed the survey, resulting in a Confidence Interval of 2.4% at the 95% Confidence Level, a high degree of statistical accuracy. Following is a breakdown of the number of respondents by academic category.

Undergraduate Students Living On Campus	454
Undergraduate Students Living Off Campus	452
Graduate Student	178
Other Student	10
Faculty	137
Staff	506
Total	1,737

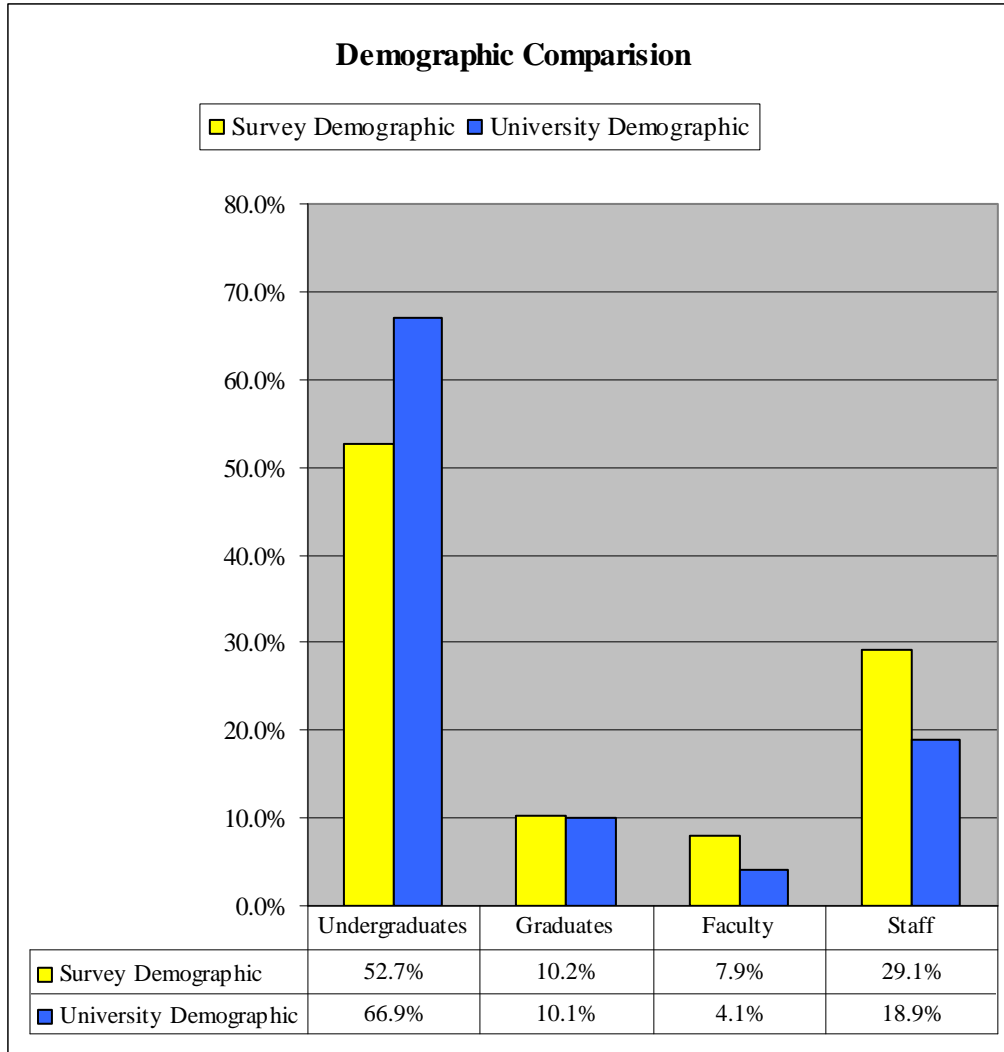
Chart 1 portrays the academic classifications of the respondent group.

CHART 1: RESPONDENT CLASSIFICATION



This breakdown generally mirrors that of the campus population based on statistical data found in the *UCR Faculty & Staff Unduplicated Headcounts 11-2008 & UCR Enrollment Facts Fall 2008*. Faculty and Staff respondents are somewhat over-represented, as highlighted in Chart 2 that follows.

CHART 2: SURVEY DEMOGRAPHIC COMPARISON



Population Density

Survey respondents were asked to indicate where they typically are located just prior to breakfast, lunch, dinner and late evening (7:30pm or later). Based on the zone map below, the tables that follow provide a summary of the predominant responses for each meal.

Breakfast and Lunch

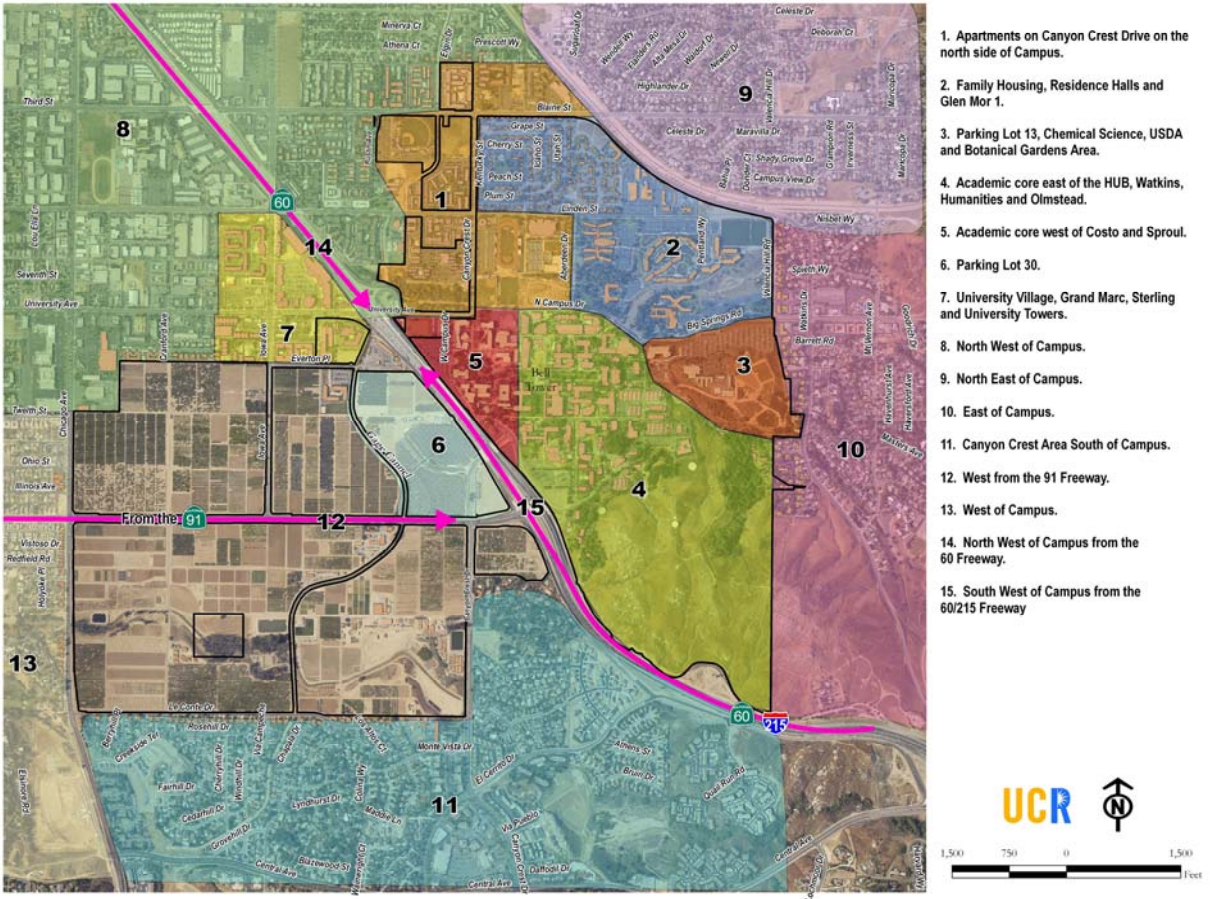
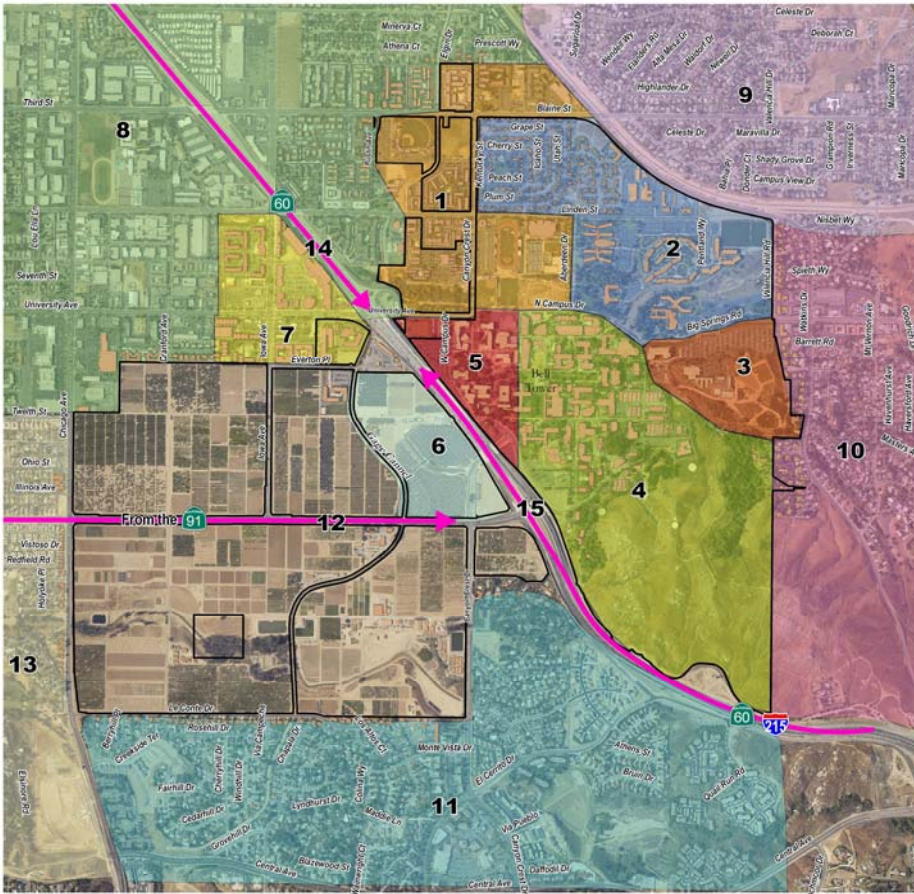


TABLE 1: POPULATION DENSITY AT MEAL TIMES

Population Density at Meal Periods – Top Zones	Total Respondents	Undergrad On <i>B</i>	Undergrad Off <i>C</i>	Graduate Students <i>D</i>	Faculty <i>F</i>	Staff <i>G</i>
(Sample Size)	(1,737)	(454)	(452)	(178)	(82)	(506)
Breakfast						
Off Campus	23.4%	10.1%	39.2%B G	33.7%B G	40.2%B E	14.2%
Zone 1	7.2%	10.1%CF	5.5%	6.7%	0.0%	7.5%F
Zone 2	19.3%	55.7%CD F	1.8%	4.5%	2.4%	10.3%CF
Zone 3	2.5%	2.6%	1.1%	4.5% <i>C</i>	0.0%	3.4%CF
Zone 4	22.5%	13.2%	20.8%B	22.5%B	25.6%B	31.8%BCD
Zone 5	11.7%	5.7%	10.8%B	7.3%	17.1%BD	18.2%BCD
Zone 6	1.1%	0.0%	3.3%BDF	0.0%	0.0%	0.6%
Zone 7	4.0%	1.3%F	6.9%BF	3.4%F	0.0%	4.9%BF
Zone 8	1.2%	0.0%	1.8%B	2.8%B	2.4%	1.0%B
Zone 9	1.5%	0.2%	2.2%B	4.5%BEG	2.4%	0.8%
Zone 10	1.5%	0.0%	1.3%B	2.2%B	1.2%	2.8%B
Zone 11	2.1%	0.4%	2.2%B	5.1%B	6.1%B	2.0%B
Zone 12	0.7%	0.4%	0.7%	1.1%	0.0%	1.0%F
Zone 13	0.7%	0.0%	1.1%B	0.6%	2.4%	0.6%
Zone 14	0.3%	0.0%	0.4%	0.6%	0.0%	0.4%
Zone 15	0.5%	0.0%	0.9%BF	0.6%	0.0%	0.6%
Lunch						
Off Campus	5.6%	1.8%	10.2%B	7.3%B	7.3%	4.0%B
Zone 1	6.2%	4.4%	5.8%	3.4%	3.7%	9.7%BCDF
Zone 2	12.7%	30.0%CD	3.1%F	2.8%F	0.0%	11.5%CDF
Zone 3	2.7%	2.0%F	1.8%F	5.6%BCF	0.0%	3.6%F
Zone 4	47.3%	50.7%EG	46.9%G	59.0%CEG	58.5%EG	38.3%
Zone 5	17.6%	8.1%	21.2%B	19.1%B	30.5%B	20.4%B
Zone 6	0.5%	0.4%	1.1%DF	0.0%	0.0%	0.4%
Zone 7	3.4%	0.7%	5.1%BDF	0.6%	0.0%	6.1%BDF
Zone 8	0.7%	0.4%	1.5%F	0.6%	0.0%	0.4%
Zone 9	0.5%	0.2%	0.7%	0.6%	0.0%	0.6%
Zone 10	0.5%	0.4%	0.2%	0.6%	0.0%	1.0%F
Zone 11	1.0%	0.2%	1.1%F	0.6%	0.0%	1.8%BF
Zone 12	0.4%	0.2%	0.2%	0.0%	0.0%	1.0%DF
Zone 13	0.5%	0.2%	0.7%	0.0%	0.0%	0.8%DF
Zone 14	0.3%	0.2%	0.2%	0.0%	0.0%	0.6%
Zone 15	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%

Unsurprisingly, at Breakfast, the greatest concentration of Undergraduates On Campus is in Zone 2, the residence zone. The other demographic sub-samples are either off-campus or primarily concentrated in Zones 4 and 5, the academic core. At Lunch, all of the demographic sub-samples are primarily in Zone 4, and secondarily in Zone 5. The exception is Undergraduates On Campus, who are concentrated primarily in Zone 4, but with 30% indicating that they are in the Zone 2 residence zone.

Dinner and Late Evening



1. Apartments on Canyon Crest Drive on the north side of Campus.
2. Family Housing, Residence Halls and Glen Mor 1.
3. Parking Lot 13, Chemical Science, USDA and Botanical Gardens Area.
4. Academic core east of the HUB, Watkins, Humanities and Olmstead.
5. Academic core west of Costo and Sproul.
6. Parking Lot 30.
7. University Village, Grand Marc, Sterling and University Towers.
8. North West of Campus.
9. North East of Campus.
10. East of Campus.
11. Canyon Crest Area South of Campus.
12. West from the 91 Freeway.
13. West of Campus.
14. North West of Campus from the 60 Freeway.
15. South West of Campus from the 60/215 Freeway



TABLE 1 (CONT.): POPULATION DENSITY AT MEAL TIMES

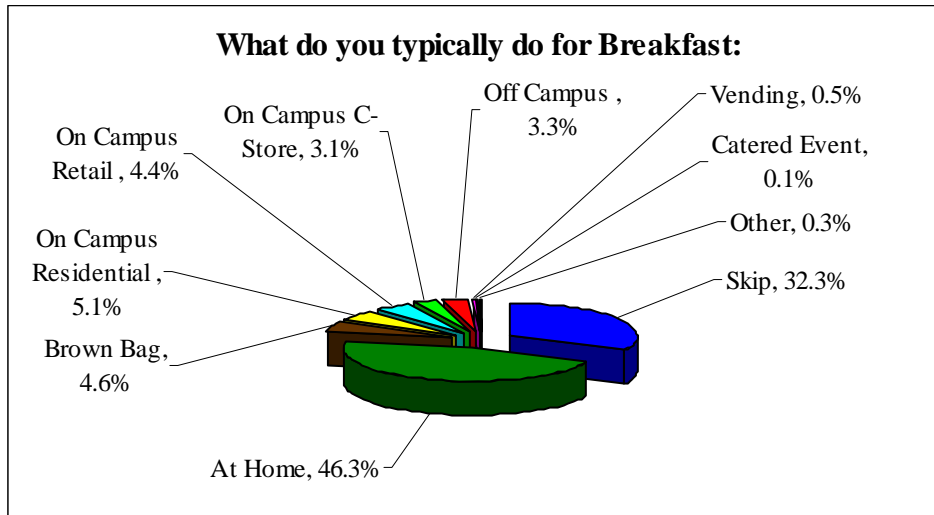
Population Density at Meal Periods – Top Zones	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
(Sample Size)	(1,737)	(454)	(452)	(178)	(82)	(506)
Dinner						
Off Campus	23.6%	7.0%	31.2%BD	16.9%B	30.5%BD	32.4%BD
Zone 1	5.7%	6.2%D	6.9%DF	2.2%	2.4%	6.1%D
Zone 2	16.7%	50.0%CDFG	2.7%F	4.5%F	0.0%	6.5%CF
Zone 3	2.4%	2.9%F	1.8%F	5.1%F	0.0%	2.0%F
Zone 4	26.5%	22.0%	27.2%G	44.9%BCG	37.8%BG	21.3%
Zone 5	10.6%	7.5%	11.5%B	14.6%B	24.4%BCG	9.1%
Zone 6	0.8%	0.4%	1.1%F	0.6%	0.0%	1.0%F
Zone 7	3.4%	1.3%	7.3%BDFG	1.7%	0.0%	3.0%F
Zone 8	1.7%	0.2%	2.2%B	2.2%	1.2%	2.6%B
Zone 9	1.3%	0.4%	1.5%	2.2%	1.2%	1.6%
Zone 10	1.6%	0.2%	1.8%BF	2.2%F	0.0%	2.8%BF
Zone 11	1.9%	0.2%	0.9%	2.2%	1.2%	4.3%BCF
Zone 12	1.2%	0.9%	1.3%	0.6%	1.2%	1.8%
Zone 13	1.1%	0.7%	0.9%DF	0.0%	0.0%	2.2%BDF
Zone 14	0.3%	0.0%	0.7%	0.0%	0.0%	0.4%
Zone 15	1.2%	0.0%	1.1%BDF	0.0%	0.0%	3.0%BCDF
Late Evening						
Off Campus	46.6%	15.2%	55.8%BD	42.1%B	69.5%BCD	63.8%BCD
Zone 1	5.0%	8.1%FG	6.0%FG	6.7%FG	0.0%	1.6%F
Zone 2	18.9%	61.5%CDFG	1.5%	5.6%CF	1.2%	4.0%C
Zone 3	1.1%	1.8%FG	0.7%	2.8%F	0.0%	0.4%
Zone 4	5.5%	3.7%	7.7%BFG	13.5%BCFG	1.2%	2.8%
Zone 5	2.9%	2.6%G	3.8%G	6.2%G	4.9%	0.8%
Zone 6	0.6%	0.4%	1.3%DG	0.0%	0.0%	0.4%
Zone 7	3.7%	2.6%FG	9.1%BDFG	33.4%FG	0.0%	0.6%
Zone 8	2.9%	0.9%	3.8%B	3.4%	2.4%	3.8%B
Zone 9	2.1%	0.4%	1.5%	5.6%BC	2.4%	2.8%B
Zone 10	2.4%	0.4%	1.5%	3.4%B	2.4%	4.5%BC
Zone 11	3.4%	0.4%	2.2%B	5.1%B	7.3%B	6.1%BC
Zone 12	1.4%	0.9%	1.3%	0.6%	1.2%	2.2%
Zone 13	1.5%	0.7%	0.9%	0.6%	7.3%BCD	2.4%BD
Zone 14	0.5%	0.2%	1.1%	0.6%	0.0%	0.4%
Zone 15	1.6%	0.0%	1.8%BF	0.6%	0.0%	3.6%BDF

At Dinner and Late Evening, the population of Undergraduates On Campus shifts markedly to Zone 2, the residence zone, although 22.0% indicate that they are still in the academic core at Dinner. 31.2% of Undergraduates Off Campus have left campus by the Dinner meal, increasing to 55.8% by Late Evening. The pattern for Faculty/Staff is similar. 44.9% of Graduate students indicate that they are still in the academic core at Dinner, and this population begins to shift off campus by Late Evening as well.

Dining Patterns

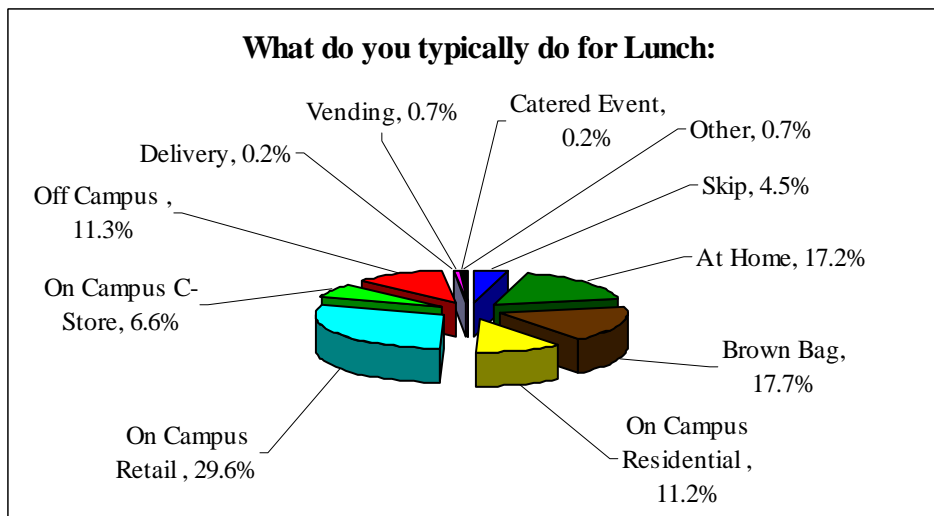
Survey respondents were asked to indicate what they did for meal service for each meal period (breakfast, lunch, dinner and late evening) on a particular test day. The days of the week were rotated, Monday through Sunday for resident students and Monday through Friday for all other demographic sub-samples. Findings for the Total Respondent group are highlighted in the charts that follow. Findings for each demographic sub-sample can be found in Section 2 of this report.

CHART 3: DINING PATTERNS - BREAKFAST



78.6% of the Total Respondent group indicated that they either skipped breakfast or ate the meal at home. The highest percentage of the population skipping Breakfast was the Undergraduates On Campus sub-sample (52.0%). Only 13.2% indicated eating breakfast on campus, split primarily between residential restaurants, retail restaurants and the convenience stores.

CHART 4: DINING PATTERNS - LUNCH

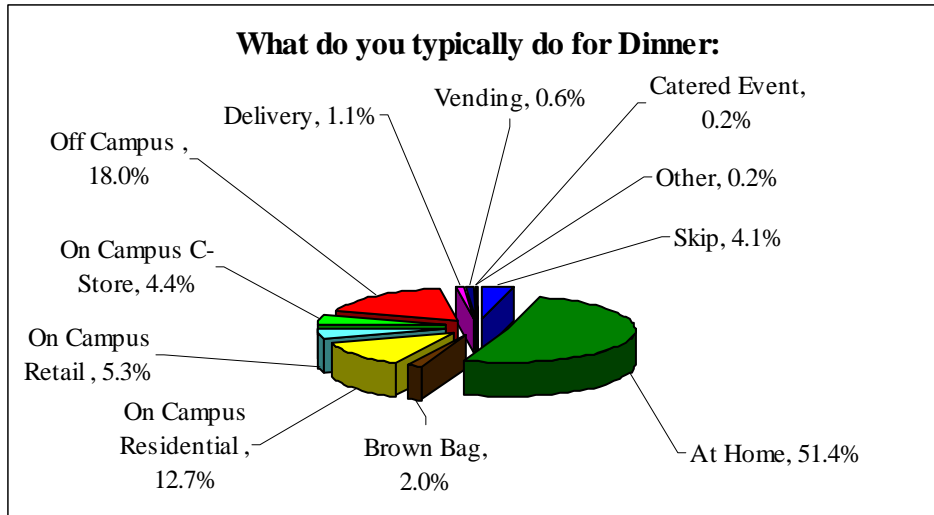


In total, 48.5% of the Total Respondent group obtained Lunch on-campus, versus 11.3% who purchased Lunch off-campus, and 17.7% who brown bagged this meal. Only 4.5% skipped this meal. The demographic

breakdown of those participants that made an on-campus retail or on-campus convenience store purchase is as follows:

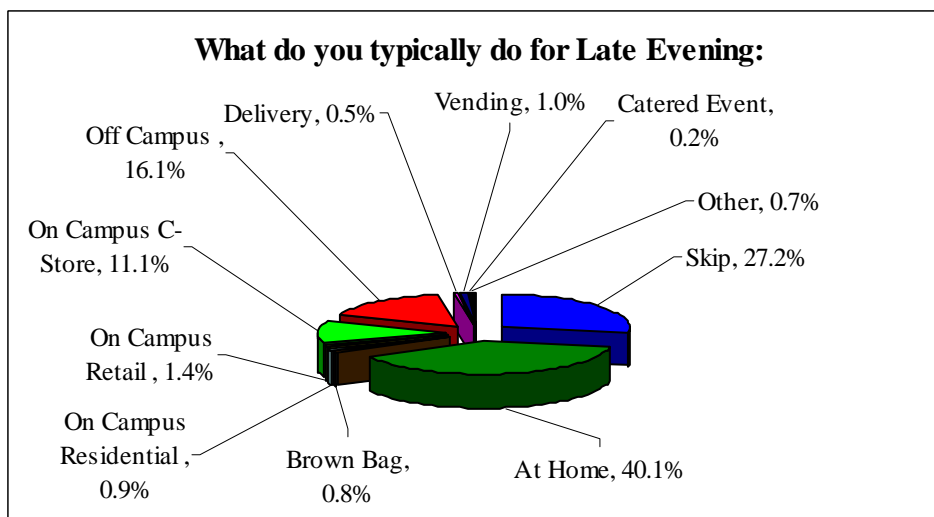
	On-Campus Retail Restaurant	Off-Campus Convenience Store
Undergraduates On Campus	29.3%	6.2%
Undergraduates Off Campus	33.2%	10.8%
Graduate Students	27.5%	9.0%
Faculty/Staff	27.8%	3.3%

CHART 5: DINING PATTERNS - DINNER



For Dinner, the largest percentage of respondents indicated that they prepared and ate their meal at home (51.4%). Of the 23.2% of the Total Respondent group that ate Dinner on-campus, the largest sub-sample is Undergraduates On Campus (58.3%) who mostly ate at the residential restaurants, followed by Undergraduates Off Campus (19.1%). Only a small portion of Graduate Students and Faculty/Staff ate Dinner on-campus.

CHART 6: DINING HABITS – LATE EVENING



67.3% of the Total Respondent group indicated that they either skipped the late evening meal or ate it at home. For Undergraduates Living On Campus, 41.4% purchased a late night meal on campus, with 20.3% (almost half the total) making this purchase at Scotty’s at Glen Mor. In comparison, 18.7% of this sub-sample purchased a Late Evening meal off-campus.

Market Capture

A summary of on-campus market capture by demographic sub-sample is depicted in Table 2. Table 3 captures off-campus market capture.

TABLE 2: TOTAL ON-CAMPUS MARKET CAPTURE

Meal	Total Respondents	Undergrad On Campus <i>B</i>	Undergrad Off Campus <i>C</i>	Graduate Students <i>D</i>	Faculty <i>F</i>	Staff <i>G</i>
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Breakfast	9.5%	17.6% CDFG	6.0%F	5.6%	2.2%	8.9%F
Lunch	40.8%	64.1% CDFG	34.3%	28.7%	38.0%	30.8%
Dinner	18.0%	50.0% CDFG	10.6% DFG	5.6%	4.4%	4.2%
Late Evening	2.3%	3.1%G	3.1%G	2.2%	1.5%	1.2%

TABLE 3: TOTAL OFF-CAMPUS MARKET CAPTURE

Meal	Total Respondents	Undergrad On Campus <i>B</i>	Undergrad Off Campus <i>C</i>	Graduate Students <i>D</i>	Faculty <i>F</i>	Staff <i>G</i>
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Breakfast	3.3%	0.9%	4.0%BD	0.6%	1.5%	6.3%BDF
Lunch	11.3%	4.0%	13.7%BD	7.3%	10.2%B	17.2%BDF
Dinner	18.0%	14.1%	24.8%BFG	24.7%BFG	12.4%	14.6%
Late Evening	16.1%	18.7%FG	22.8%FG	16.3%FG	6.6%	10.1%

The results indicate that across all demographic sub-samples, on-campus dining is capturing significantly more Breakfast and Lunch meal transaction volume than off-campus dining. At Dinner and Late Night, this pattern is reversed except for Undergraduates On Campus, who eat Dinner on-campus to a much greater degree than they do off-campus.

Table 4 below compares total on-campus market capture by day-part to the percentage of respondents who purchased a meal off-campus or brown bagged.

TABLE 4: ON CAMPUS VS. OFF CAMPUS VS. BROWN BAG COMPARISON

Meal	Purchased On-Campus	Purchased Off-Campus	Brown Bagged
Breakfast	9.5%	3.3%	4.6%
Lunch	40.8%	11.3%	17.7%
Dinner	18.0%	18.0%	2.0%
Late Evening	2.3%	16.1%	0.8%

The results indicate that at Breakfast and Lunch, brown bagging is stronger competition for on-campus dining than is off-campus dining. At Dinner and Late Evening, the off-campus marketplace is the primary competitor to campus dining.

Those respondents who indicated that they purchased their Lunch meal on-campus were asked to select up to two reasons why they made this decision. Findings for on-campus restaurants with 50 responses or more are reported in Table 5.

TABLE 5: REASONS FOR MAKING AN ON-CAMPUS LUNCH PURCHASE

Primary Reasons	Aberdeen-Inverness	Lothian	Honor Roll	La Fiamma	Panda Express	Taco Fresco	The Barn
<i>(Sample Size)</i>	<i>(70)</i>	<i>(124)</i>	<i>(67)</i>	<i>(89)</i>	<i>(105)</i>	<i>(62)</i>	<i>(81)</i>
Convenient Location	75.7%	58.1%		30.3%	34.3%	51.6%	45.7%
Ability to Use Meal Plan	50.0%	61.3%					
Food Quality/Preparation			44.8%	50.6%	35.2%	56.5%	51.9%
Price/Value			29.9%				
Quick Service/Short Wait					35.2%		

Clearly, Convenience and Food Quality are the predominant drivers of on-campus utilization, a finding that is true across all demographic sub-samples (for further information, see the relevant charts in Section 2 of this report). Price/Value is a less significant driver than may be supposed, although this factor is more important to Undergraduates Off Campus and Faculty/Staff than it is to the other demographic sub-samples.

Respondents who indicated that they brown bagged their Lunch meal received a follow-up question that asked them to select up to two reasons why they made this choice. The following table depicts the top responses by demographic sub-sample.

TABLE 6: REASONS FOR BROWN BAGGING LUNCH

Primary Reasons	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty/Staff E
<i>(Sample Size)</i>	<i>(306)</i>	<i>(9)</i>	<i>(47)</i>	<i>(51)</i>	<i>(197)</i>
Control Diet/Healthier	42.2%			45.1%	46.7%
On Campus Prices Too High	39.9%	55.6%	48.9%	51.0%	33.5%
More Convenient than On Campus	26.5%		29.8%		27.9%
Wait Too Long for On Campus		33.3%	25.5%	25.5%	
Work/Study at Lunch		44.4%			

For Faculty/Staff (the predominant brown-bagging sub-sample) the most important drivers appear to be diet control, the cost of purchasing on-campus and convenience. For students, the cost of purchasing food on-campus is the most dominant driver of brown-bagging.

Respondents who indicated that they purchased their Lunch off-campus were asked to select up to two reasons why they made this choice. The table that follows depicts the top responses by sub-sample.

TABLE 7: REASONS PURCHASED LUNCH OFF CAMPUS

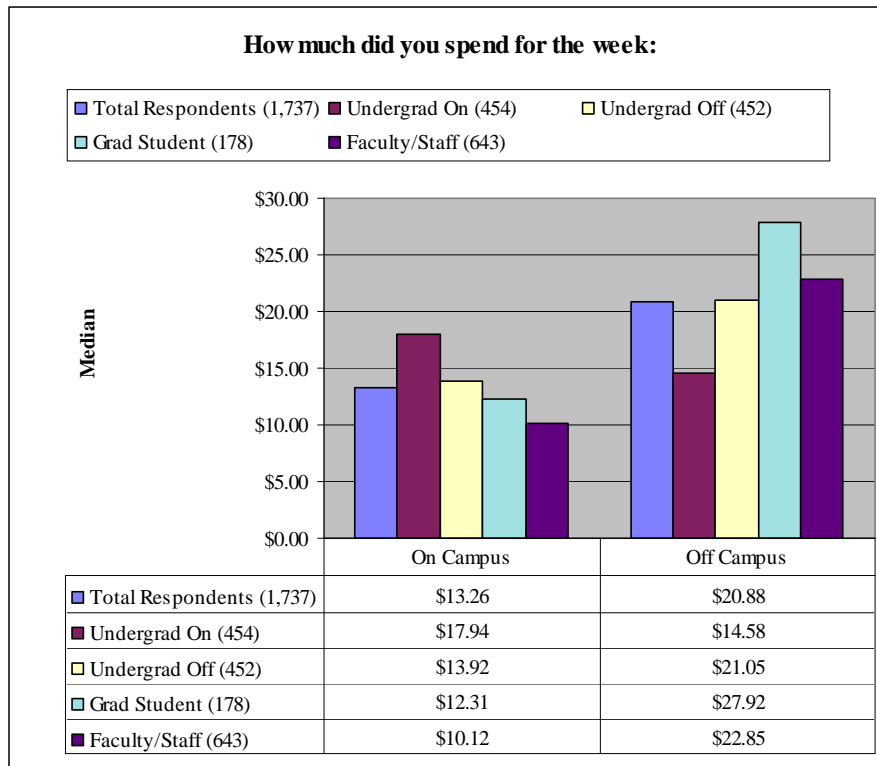
Primary Reasons	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty/Staff E
(Sample Size)	(192)	(17)	(60)	(13)	(99)
Like Food Off-Campus Better	32.8%	47.1%	38.3%	30.8%	27.3%
Other	32.8%	23.5%	31.7%	23.1%	35.4%
Less Expensive	22.4%	23.5%	33.3%E	46.2%E	13.1%
Take a Break from Campus	19.3%	29.4%	11.7%	7.7%	23.2%
Dietary Preferences Easier	17.2%	29.4%	16.7%	23.1%	14.1%

The major drivers of off-campus purchase behavior appear to be a preference for the foods available off-campus in comparison to on-campus, along with perceived lower cost off-campus. The majority of the ‘Other’ responses indicated that the respondent was not on-campus at Lunch.

Share of Spend

Survey respondents were asked to indicate how much they spent the previous week for on-campus meal purchases versus off-campus meal purchases, not including groceries. The chart below summarizes the responses.

CHART 7: ON-CAMPUS VERSUS OFF-CAMPUS SPENDING



Undergraduates On Campus is the only sub-sample that spends more on-campus than off-campus, with a median spend of \$17.94 per week. Graduate Students spend the most off-campus, at \$27.92 for the test week.

For the Total Respondent group and each of the demographic sub-samples, Dining Services’ share of overall spend calculates as follows:

TABLE 8: SHARE OF SPEND

	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty/Staff E
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(643)</i>
Total Spend	\$34.14	\$32.52	\$34.97	\$40.23	\$32.97
Spent On-Campus	38.8%	55.2%	39.8%	30.6%	30.7%
Spent Off-Campus	61.2%	44.8%	60.2%	69.4%	69.3%

Food Preferences

Survey respondents were asked to indicate how frequently they would purchase a variety of different foods in a typical academic week, if conveniently available on-campus. Table 9 highlights the Total Respondent group’s mean purchase response for each food tested.

TABLE 9: FOOD PREFERENCES

Food	Mean Rating Total Respondents	Number of Respondents
Fresh Fruit	2.78	742
Health Oriented Entrees	2.14	692
Natural Foods	2.04	675
Specialty Coffees& Espresso	1.89	679
Organic Foods	1.83	687
Mexican Food	1.83	741
Asian Food	1.81	737
Pasta & Italian Food	1.64	746
Fruit/Vegetable Juice Health Drink	1.58	662
Grilled Chicken	1.58	650
Smoothies	1.55	701
Traditional American Entrees	1.52	626
Hamburgers & Other Grilled Sandwiches	1.51	729
Ice Cream/Frozen Yogurt	1.48	721
Salad Bar	1.48	673
Vegetarian Entrees	1.45	680
Hot & Cold Sub Sandwiches	1.43	727
Made to Order Salads	1.40	673
Baked Desserts	1.35	664
Made to Order Deli Style Sandwiches	1.28	690
Freshly Prepared Pre-Packaged Salads & Sandwiches	1.26	624
Grilled Chicken Sandwiches	1.22	672
Specialty Sandwiches	1.22	666
Pizza	1.19	725
Bagels & Pastries	1.17	667
Latin/Caribbean Food	1.14	645
Sushi	1.14	748
Grilled Seafood	1.09	674

TABLE 9: FOOD PREFERENCES (CONT.)

Food	Mean Rating Total Respondents	Number of Respondents
Soup	1.09	663
Mediterranean Foods	1.08	712
Chicken Strips/Fingers	1.00	625
Indian Food	0.95	716
Wraps	0.93	688
Fried Chicken	0.69	637
Fried Seafood	0.62	666

Table 10 reports the top seven foods, based on purchase frequency, for each of the demographic sub-samples.

TABLE 10: TOP SEVEN FOODS BY SUB-SAMPLE

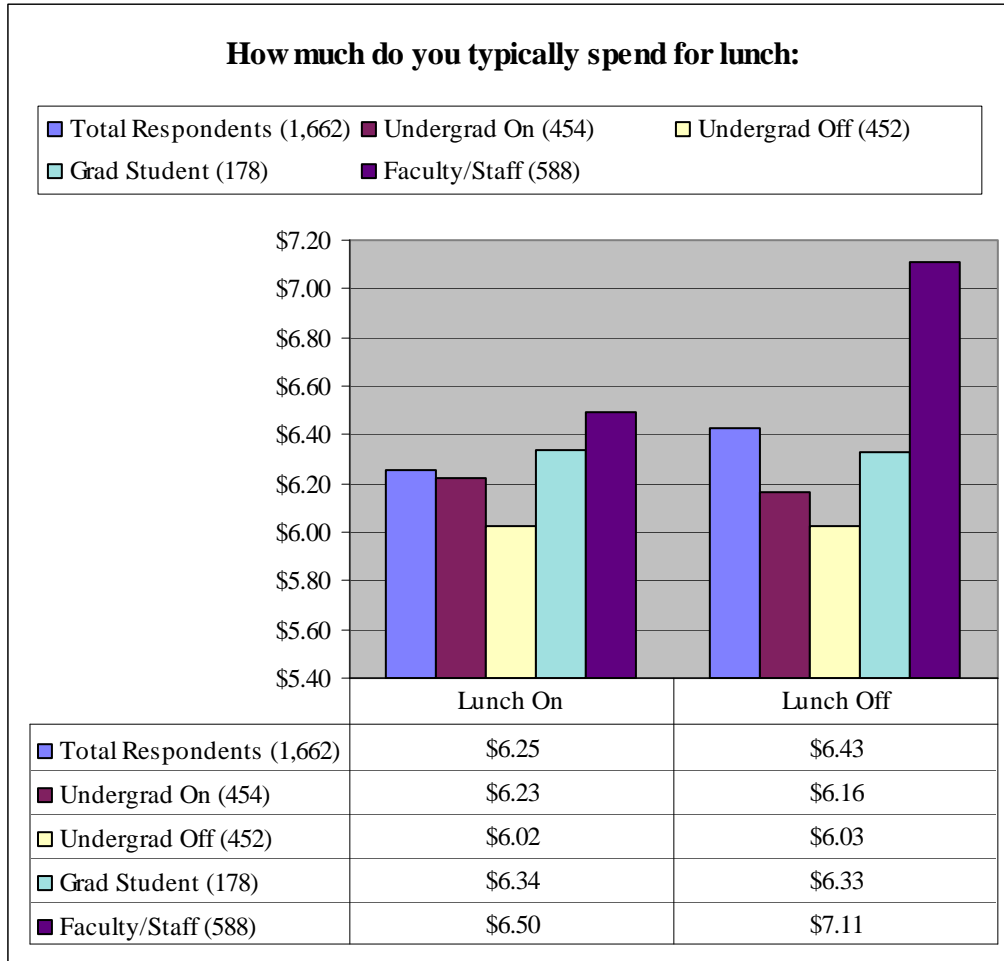
Top Seven Foods	Undergrad On	Undergrad Off	Graduate Students	Faculty/ Staff	Lunch Brown Baggers
<i>(Sample Size)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(643)</i>	<i>(307)</i>
Fresh Fruit	3.29	2.87	2.79	2.35	2.65
Health Oriented Entrees	2.41	2.28	2.16	1.84	1.79
Natural Foods	2.36	2.17	1.90	1.77	1.95
Asian Foods	2.33	2.01	1.62		
Pasta & Italian Food	2.30	2.02			
Mexican Food	2.22			1.60	1.31
Traditional American Entrees	2.11				
Smoothies		2.26			
Organic Foods		2.05	1.92	1.63	1.66
Specialty Coffees & Espresso			2.43	2.23	1.82
Indian Food			1.61		
Grilled Chicken				1.45	
Vegetarian Entrees					1.53

It is interesting to note that respondents indicate a strong orientation toward healthful offerings, and exhibit a moderately stronger preference for Natural Foods than for Organic Foods. This may be a reaction to the typically higher pricing structure of Organic products.

Lunch Spend

Survey respondents were asked to indicate how much they typically spend for Lunch when they purchase on-campus as well as when they purchase off-campus. The chart that follows depicts the findings.

CHART 8: LUNCH SPEND

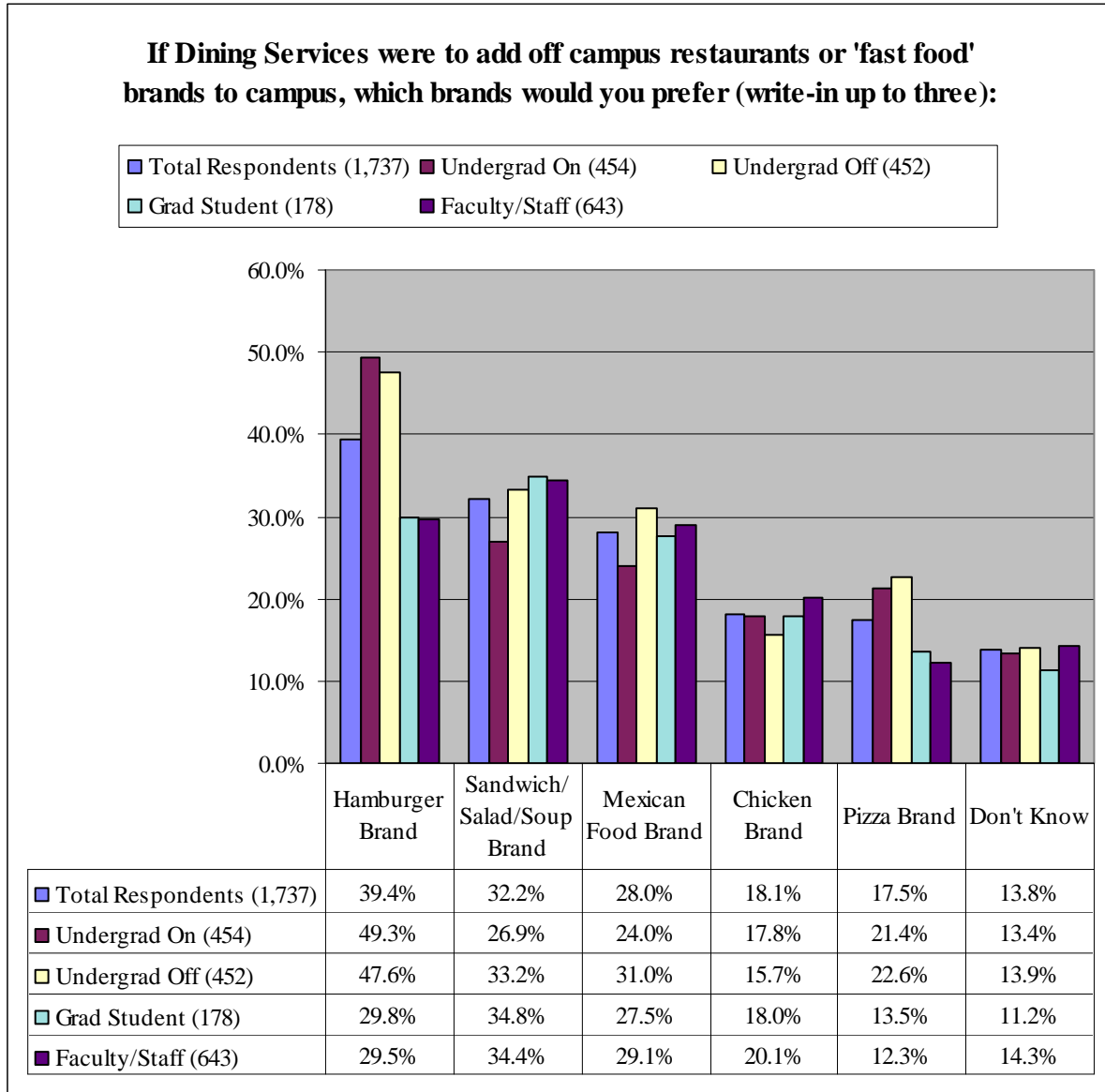


The results indicate that on-campus and off-campus spends by demographic sub-sample are quite similar, with the exception that Faculty/Staff spend approximately 10% more when purchasing Lunch off campus.

Branded Food Concepts

Survey respondents were asked if Dining Services were to add off-campus restaurants or ‘fast food’ brands to campus which brands they would prefer. The respondents first were asked to select up to three brand categories they would prefer. The following chart highlights the responses to this question.

CHART 9: BRAND CATEGORIES



After selecting a brand category, respondents were asked to write-in a specific brand for each of the categories selected. For the most popular brand categories, Table 11 that follows identifies the most mentioned brands in each category. Respondents were then asked to indicate how many times per week they would visit the brands they selected if conveniently located on-campus, and how much they would expect to pay for a meal. Table 12 multiplies the number of respondents selecting each brand by the reported mean weekly purchase frequency and reported average spend to compare relative transaction and revenue potential of the most mentioned brands.

TABLE 11: MOST REQUESTED NEW BRANDS FOR CAMPUS

Branded Food Concepts	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty/ Staff E
Hamburger Brand	(681)	(223)	(213)	(53)	(189)
In & Out	57.3%	67.3% CDE	57.7%	45.3%	48.1%
Carl's Jr.	10.9%	6.7%	10.8%	11.3%	15.3% B
McDonald's	8.4%	6.7%	9.9%	7.5%	9.0%
Sandwich/Salad/Soup Brand	(557)	(122)	(149)	(62)	(220)
Subway	47.6%	55.7% DE	53.0% DE	37.1%	41.8%
Panera Bread	12.9%	11.5%	12.1%	14.5%	14.1%
Quizno's	9.7%	9.8%	10.7%	14.5%	7.7%
Mexican Brand	(484)	(108)	(138)	(49)	(187)
Chipotle	22.9%	38.0% CDE	25.4% E	20.4%	12.8%
Taco Bell	19.0%	19.4%	23.3%	20.4%	15.0%
Del Taco	9.7%	3.7%	8.0%	2.0%	16.6% BCD
Chicken Brand	(313)	(80)	(70)	(32)	(129)
Chick-fil-A	28.4%	15.0%	25.7%	43.8% B	33.3% B
KFC	24.0%	35.0% DE	22.9%	15.6%	20.2%
El Pollo Loco	20.1%	10.0%	18.6%	21.9%	27.1% B
Pizza Brand	(302)	(97)	(101)	(24)	(78)
Pizza Hut	38.4%	39.2%	44.6%	25.0%	32.1%
Papa John's	11.6%	15.5%	6.9%	25.0%	9.0%
Round Table	9.3%	3.1%	6.9%	25.0% B	15.4% B

TABLE 12: BRAND REVENUE POTENTIAL

Brand	Total Respondents	Frequency of Choice		Mean Weekly Patronage	Transactions per Week	Mean Check	Weekly Revenue
		Total Respondents	Respondents Choice				
Hamburger Brand							
In & Out (390)	1,278	30.4%	389	2.39	929	\$6.24	\$5,794
Carl's Jr. (74)	1,278	5.7%	73	2.03	148	\$5.64	\$834
McDonald's (57)	1,278	4.4%	56	2.25	127	\$7.09	\$897
Sandwich/Salad/Soup							
Subway (265)	1,278	20.6%	263	2.41	634	\$6.87	\$4,359
Panera Bread (72)	1,278	5.6%	72	2.39	171	\$7.56	\$1,293
Quizno's (54)	1,278	4.2%	54	2.28	122	\$8.83	\$1,081
Mexican Food							
Chipotle (111)	1,278	8.6%	110	2.50	275	\$7.81	\$2,146
Taco Bell (92)	1,278	7.2%	92	2.41	222	\$5.66	\$1,255
Del Taco (47)	1,278	3.7%	47	1.91	90	\$6.01	\$543
Chicken							
Chick-fil-A (89)	1,278	6.9%	88	2.13	188	\$6.68	\$1,255
KFC (75)	1,278	5.8%	74	1.99	148	\$6.14	\$906
El Pollo Loco (63)	1,278	4.9%	63	1.90	119	\$7.34	\$873
Pizza							
Pizza Hut (116)	1,278	9.0%	115	2.01	231	\$7.59	\$1,755
Papa John's (35)	1,278	2.7%	35	1.94	67	\$8.06	\$540
Round Table (28)	1,278	2.2%	28	1.79	50	\$7.47	\$376

As can be seen, In & Out Burger has the potential to generate the most revenue followed closely by Subway. Chipotle and Pizza Hut round out the top four.

Preferred New Dining Locations

Survey respondents were asked to indicate a specific location on-campus that would be the most convenient to add new dining. *Zone 4 – Academic Core east of the HUB, Watkins, Humanities & Olmstead* received the majority of votes (49.1% of the Total Respondent group). Within Zone 4, the following buildings received the most mentions:

Commons	10.0%
Commons Expansion	7.5%
Science Library	2.5%

Residential Dining and the Meal Plan

Survey participants were asked if they had a meal plan. 25.5% of the Total Respondent group indicated that they were meal plan holders, of which 80.6% were Undergraduates On Campus. Chart 10 below depicts the breakdown of meal plans owned by these respondents.

CHART 10: MEAL PLAN TYPE

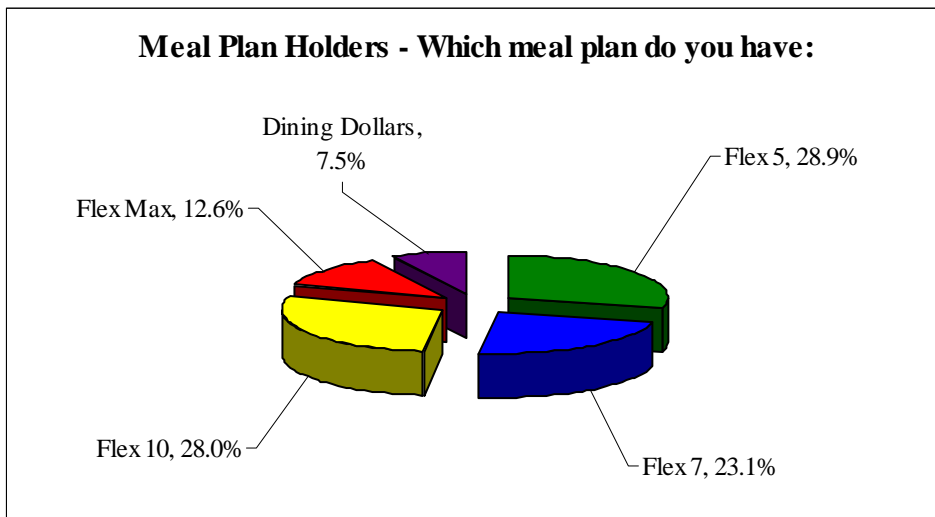
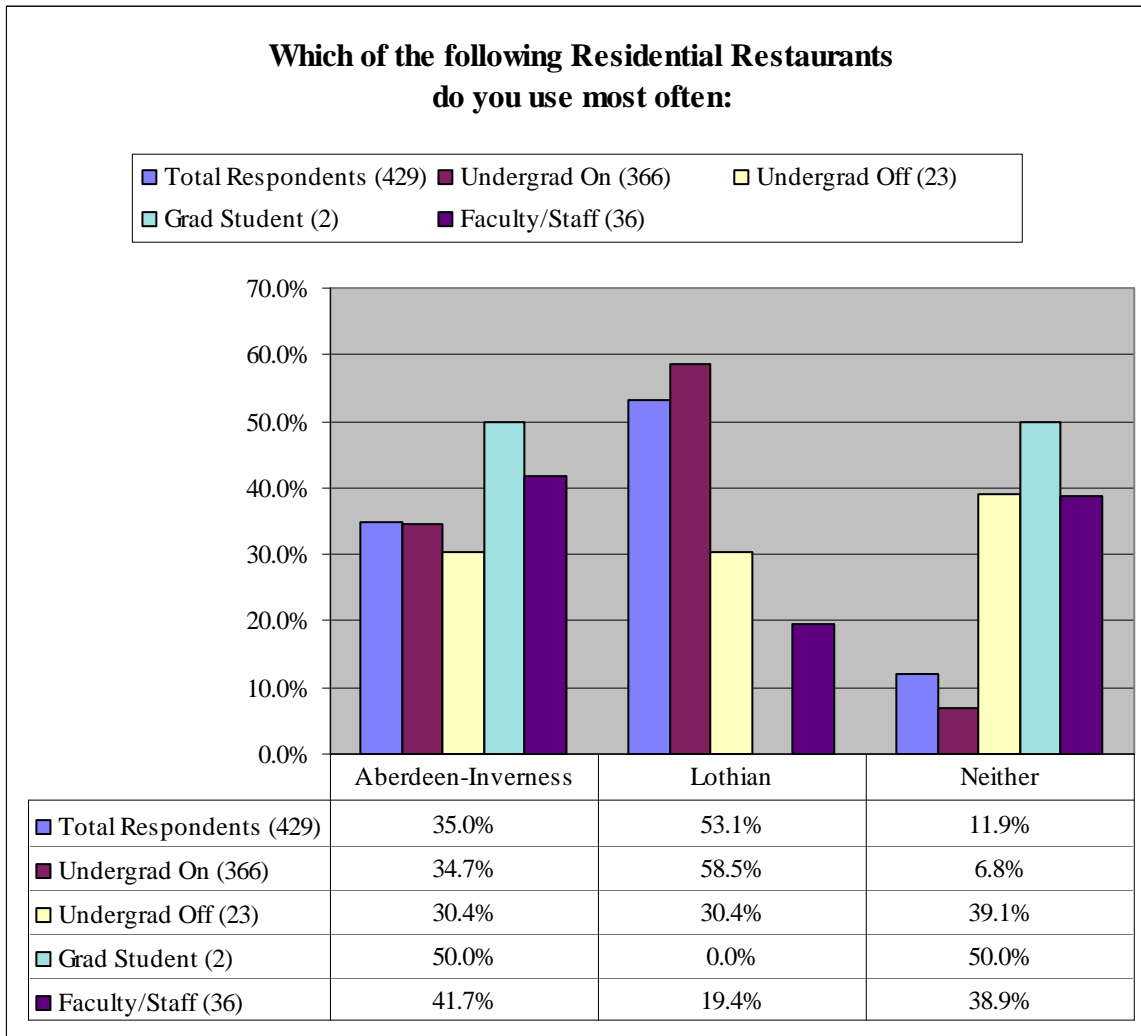


Chart 11 summarizes which residential restaurant that these meal plan holders eat at most often.

CHART 11: MOST UTILIZED RESIDENTIAL RESTAURANT



Lothian Residential Restaurant was utilized most often by the Total Respondent group and Undergraduates On Campus. After running a cross tab, the data indicates that 67.2% of Aberdeen-Inverness diners live at Aberdeen-Inverness. The next largest percentage of Aberdeen-Inverness diners (28.1%) live at Pentland Hills. 52.6% of Lothian diners live at Lothian, while 44.0% of Lothian diners live at Pentland Hills. The results indicate that most A-I and Lothian residents are eating at the residential restaurant associated with their residence complex. Pentland Hills residents are using both residential restaurants.

Meal Plan Holders were asked to use a 1-10 scale (with 10 equaling total agreement) to rate their level of agreement with a series of statements regarding the residential restaurant they eat at most often. Their responses are highlighted in the table that follows.

TABLE 13: MEAL PLAN HOLDER RATINGS

Meal Plan Holders Scale 1-10	All	Use Aberdeen- Inverness Most	Use Lothian Most
<i>(Sample Size)</i>	<i>(378)</i>	<i>(150)</i>	<i>(228)</i>
The dining environment at ____ is enjoyable and comfortable to hand out in for extended periods	6.74	6.51	6.89
My meal plan generally allows me to obtain food at the locations that I want to	6.67	5.73	6.85
The current dining hours at ____ generally allow me to obtain meals at the times I want	6.26	5.75	6.60
My meal plan generally meets my lifestyle needs	5.82	6.47	5.79
Overall, my meal plan provides good value	5.74	5.74	5.68
The variety of food available at ____ is generally adequate to meet my needs	4.91	5.00	4.86
The quality of food available at ____ is generally good	4.88	4.99	4.81

Meal Plan Holders indicate a moderate level of satisfaction with the dining environments, convenience and service hours offered at the residential restaurants. . They indicate a low level of satisfaction with food variety and food quality at these locations

Voluntary Meal Plans

Non-Meal Plan Holders were asked what plan features might influence their decision to purchase a voluntary meal plan using a rating scale of 1-7, with 7 being most influential. The following table highlights the responses.

TABLE 14: VOLUNTARY MEAL PLAN PURCHASE INFLUENCERS

Potential Meal Plan Features Scale 1-7	Total Respon dents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty/ Staff E
<i>(Sample Size)</i>	<i>(1,253)</i>	<i>(88)</i>	<i>(429)</i>	<i>(176)</i>	<i>(552)</i>
Offer pricing discounts at register	5.25	5.64DE	5.64DE	5.13	4.93
Unused portion is fully refundable	5.08	5.92DE	5.60DE	4.86	4.61
Bonus at time of purchase	4.90	5.63CDE	5.25DE	4.49	4.65
Coupons or bonus meals	4.68	5.47DE	5.15DE	4.31	4.30
Parents willing to purchase	2.66	4.06DE	3.97DE	1.96	1.65
Other	3.47	4.67E	4.12E	3.70	2.89

With 3.5 being the midpoint of the response scale, pricing discounts at the register, refundability, and bonuses at the time of purchase would be most influential in enticing Non-Meal Plan Holders to purchase a voluntary meal plan.

Purchase Influencers

Survey respondents were asked to rate 23 factors with regard to how much they influence the decision of where to purchase a meal, utilizing a rating scale of 1-10, with 1 = This never influences my decision of where to purchase a meal and 10 = This always influences my decision of where to purchase a meal. Results are recapped in the table that follows. Highly influential factors (those with ratings of 8.0 or higher) are highlighted in **bold**. Least influential factors (those with ratings 5.0 or below) are highlighted in **red**.

TABLE 15: PURCHASE INFLUENCERS

Importance Factors	Total
<i>(Sample Size)</i>	<i>(1,737)</i>
It serves freshly prepared, quality food that I like to eat	8.72
The pricing is fair and provides good value for the money	8.69
I am able to order, receive and pay for food quickly	8.34
The hours of operation are convenient	8.32
It is within walking distance at meal time	7.88
I can purchase food “to go” if I desire	7.80
It serves a wide variety of food offerings	7.52
It is located on campus	7.50
It meets my dietary preferences and/or requirements	6.85
It is a place that offers a comfortable dining environment where I can meet and socialize with my friends/colleagues	6.74
It offers adequate seating so that I can dine in if I choose	6.70
It serves authentically prepared ethnic foods	6.49
It offers “combo meals” or “value meals”	5.93
It is a place that serves natural foods	5.74
It is a national or regional chain restaurant	5.52
It offers a loyalty card program	5.35
It serves locally grown products	5.35
I can call/fax my order in for delivery/pick-up	4.56
I can use my Meal Plan/Dining Dollars	4.41
I can use my UCR Card/Bear Bucks there	4.32
It is a place that brings my meal to my table	4.30
It is located off campus so that I can take a break from being on campus	4.14
It serves a good selection of vegetarian foods	4.14

The primary factors that are important to the UCR campus community when making decisions where to eat appear to be *freshly prepared quality food* and *fair pricing*. Other important influencers include *speed of service* and *hours of operation*. In general, factors associated with various aspects of convenience appear to be influential. The strongest purchase influencers vary somewhat by sub-sample, as shown below:

<u>Undergraduates On Campus</u>		<u>Undergraduates Off Campus</u>	
<i>Fair pricing, good value</i>	8.49	<i>Fair pricing, good value</i>	8.83
<i>Freshly prepared quality food</i>	8.47	<i>Freshly prepared quality food</i>	8.70
<i>Convenient Hours of Operation</i>	8.45	<i>Convenient Hours of Operation</i>	8.29
<i>Within walking distance at meal time</i>	8.31	<i>Order, Receive, Pay Quickly</i>	8.23
<i>Order, Receive, Pay Quickly</i>	8.26		
<i>Purchase Food ‘To Go’</i>	8.15		
<i>Use Meal Plan/Dining Dollars</i>	8.12		
<i>Wide Variety of Food Offerings</i>	8.11		
<i>Located On Campus</i>	8.10		

Graduate Students

<i>Fair pricing, good value</i>	8.95
<i>Freshly prepared quality food</i>	8.95
<i>Convenient Hours of Operation</i>	8.51
<i>Order, Receive, Pay Quickly</i>	8.26

Faculty/Staff

<i>Freshly prepared quality food</i>	8.86
<i>Fair pricing, good value</i>	8.65
<i>Order, Receive, Pay Quickly</i>	8.49
<i>Convenient Hours of Operation</i>	8.16

Brown Baggers

<i>Fair pricing, good value</i>	8.81
<i>Freshly prepared quality food</i>	8.72
<i>Order, Receive, Pay Quickly</i>	8.30
<i>Convenient Hours of Operation</i>	8.11

Theoretical Potential to Increase Market Share

Survey participants were asked to indicate the number of times in a typical week they currently use on-campus dining operations for meals, as well as the number of times they would utilize them if Dining Services implemented the changes they desired. The first part of the question asked survey participants to identify the number of times per week they obtained meals (Breakfast, Lunch, Dinner and Late Evening) on-campus. The second part of the question asked respondents to identify how many times per week they would purchase these meal types on-campus if the campus dining program was completely reconfigured to perfectly meet their dining needs. The variance between the current and future number of times per week is the resulting increase in average transactions that could be realized in an “ideal” world. The results illustrated in Table 16 below suggest that the Lunch meal offers the greatest opportunity for additional transaction capture.

TABLE 16: POTENTIAL MARKET SHARE INCREASE

Day Part	Weekly Use Now	Weekly Use After Improvement	Weekly Increase	Percentage Increase
<i>Sample Size (1,737)</i>				
Breakfast	0.58	1.74	1.16	200.0%
Lunch	2.23	3.73	1.50	67.3%
Dinner	0.99	2.10	1.11	112.1%
Late Evening Meal/Snack	0.62	1.39	.77	124.2%

Table 17 focuses on the lunch meal to calculate the potential per capita revenue increase by respondent sub-sample. This is accomplished by multiplying the increase in average weekly transactions by the median amount that respondents currently spend for lunch, multiplied by 32 academic weeks for students and 45 weeks for faculty and staff.

TABLE 17: LUNCH WEEKLY AVERAGE

Lunch	Current Times/Week	Future Times/Week	Times/Week Increase	Current Cash Median Spend	Actual Change	Academic Weeks	Per Capita Increase
Undergrad On	3.26	4.60	1.34	\$6.23	\$8.35	32	\$267.20
Undergrad Off	2.25	3.77	1.52	\$6.02	\$9.15	32	\$292.80
Graduate Students	1.78	3.44	1.66	\$6.34	\$10.52	32	\$336.64
Faculty/Staff	1.61	3.17	1.56	\$6.50	\$10.14	45	\$456.30
				Totals:	\$38.16		\$1,352.94

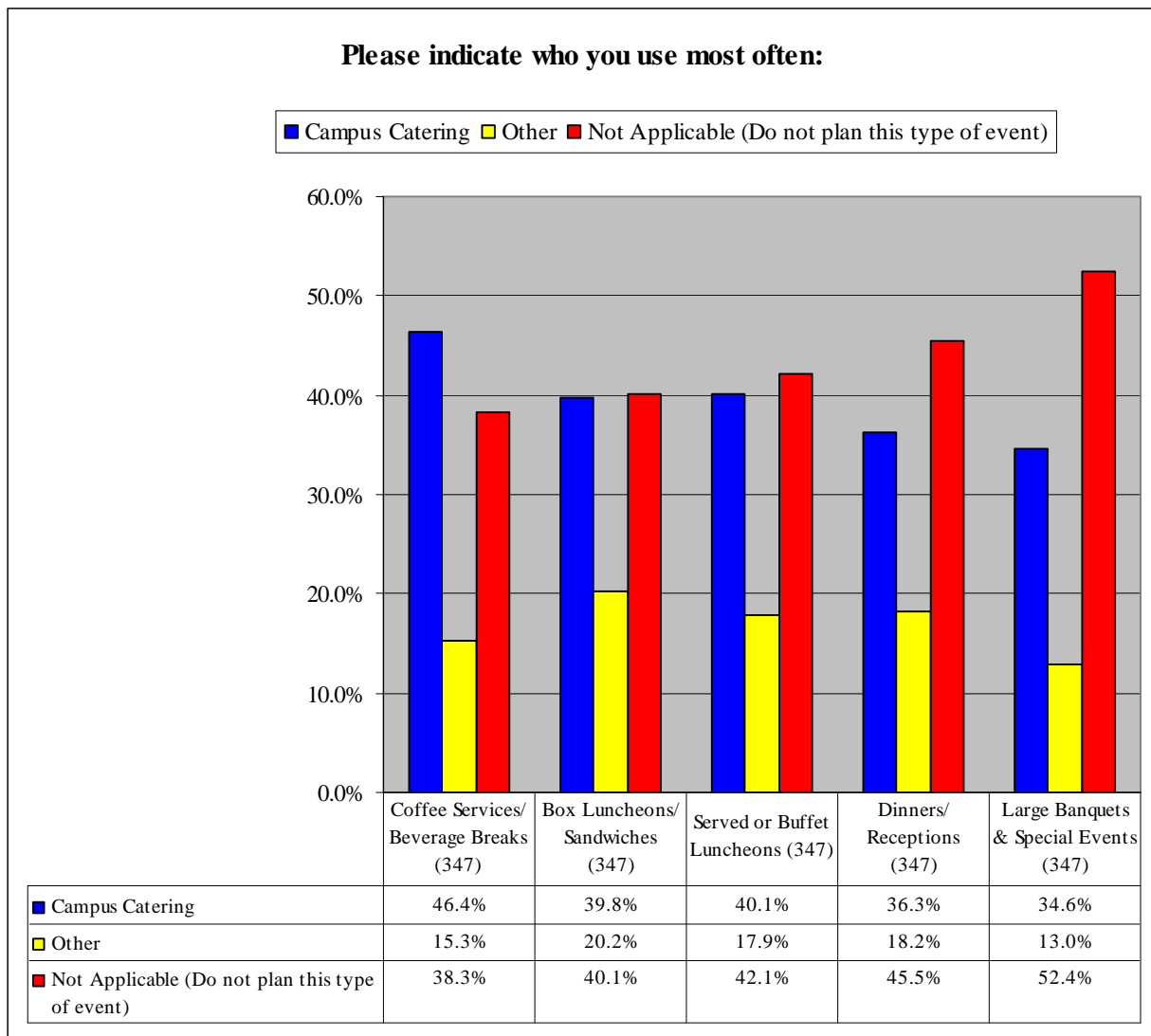
The above analysis should be considered theoretical, as the results are representative of each respondent’s

individual ideals for on-campus dining. The analysis indicates that Graduate Students and Faculty/Staff are the sub-samples that offer the most upside potential for increased per capita spend at lunch. Having said this, the undergraduate student population represents the largest segment of the market and thus, although per cap potential is lower, revenue potential is highest with this group.

Catering

20.6% of the Total Respondent group (1,682) indicated they had planned a catering event in the past year. These catering arrangers were asked to indicate which types of events they planned and if they used On-Campus Catering or Off-Campus Catering. The chart that follows depicts the responses.

CHART 12: CATERING EVENT TYPES



Based on the survey results, On-Campus Catering has the most market share for all catering event types tested. Catering arrangers were then asked to rate On-Campus Catering in comparison to Off-Campus Caterers based on a series of statements, using a scale of 1-10, with 1 = I completely disagree with the statement and 10 = I completely agree with the statement. Ratings are recapped in the table that follows. Areas of greatest negative variance in the responses for On-Campus Catering in comparison to Off-Campus Catering are highlighted in red.

TABLE 18: CATERING STATEMENTS

Agree or Disagree Statements Scale 1-10	On Campus Catering (226)	Off Campus Provider (140)	Variance
The on-site staff is professional in appearance and conduct	8.06	8.17	-0.11
Service occurs efficiently without disruption to our meeting/event	7.90	7.95	-0.05
The caterer cleans up promptly after events and leaves the facility in good condition	7.82	7.39	0.43
The full cost of the event is clearly understandable at the time of booking	7.77	8.27	-0.50
I will continue to use this caterer for future events	7.70	8.56	-0.86
The caterer provides exactly what I ordered	7.61	8.39	-0.78
The events are always delivered/set up on time	7.54	8.03	-0.49
The quantity of the food/beverage provided meets my expectations	7.41	8.50	-1.09
Billing is timely and accurate	7.36	8.50	-1.14
The quality of the food/beverage meets my expectations	7.35	8.53	-1.18
The campus facilities I use for catered events are adequate to meet my needs	7.03	6.91	0.12
The menu options available for me to select from are appropriate and offer enough variety for my catered event	6.81	7.81	-1.00
The catering service is flexible in working with my changing needs	6.78	7.91	-1.13
It is easy to get in touch with the right person when placing orders	6.67	8.36	-1.69
A good value is received for the price paid	5.95	7.98	-2.03
I can make all of my arrangements with a single phone call	5.93	7.70	-1.77

The results indicate that in order to compete more effectively with off-campus caterers and improve the value perception of its services, on-campus catering should focus on *providing a good value, ease of making arrangements with one phone call and getting in touch with the right person when placing orders.*

Improvements

Survey respondents were asked what Dining Services could do or improve to compare more favorably with off-campus options. Respondents were allowed to select up to two response categories out of fourteen. The response categories with the highest response rates are as follows:

TABLE 19: IMPROVEMENTS

Desired Improvements – (Two Selections)	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Student D	Faculty/Staff E
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(643)</i>
Price/Value Relationship	37.1%	29.3%	56.4%BDE	41.0%BE	28.0%
Food Variety & Selection	29.8%	33.9%D	28.5%	25.3%	29.1%
Food Quality & Preparation	29.4%	43.4%CDE	25.3%	29.8%E	21.9%
Hours of Operation	25.4%	35.0%E	29.2%E	36.0%E	12.9%
More/More Convenient Locations	20.4%	9.0%	14.2%B	25.8%BC	31.4%BC
Service Speed	14.9%	9.0%	12.2%	16.9%B	20.4%BC
Brand Choices	10.6%	11.2%D	13.9%DE	6.2%	8.9%
Meal Plans	4.8%	14.1%CDE	1.3%	1.1%	1.9%

For the Total Respondent group, Undergraduates Off Campus and Graduate Students, the most desired improvement is to the *Price/Value Relationship*. Undergraduates On Campus would most like to see improvements in *Food Quality & Preparation*, followed by *Hours of Operation* and *Food Variety & Selection*. For Faculty/Staff, the most desired improvement is *More/More Convenient Locations*, followed by *Food Variety & Selection* and the *Price/Value Relationship*.

The reader is encouraged to review the actual Verbatim responses to this question, which can be found in Appendix C.

Next Steps

A presentation of the Market Research results will be given at the June 4, 2009 Steering Committee meeting.



Section 2: Quantitative Research Findings

SECTION 2: QUANTITATIVE RESEARCH FINDINGS

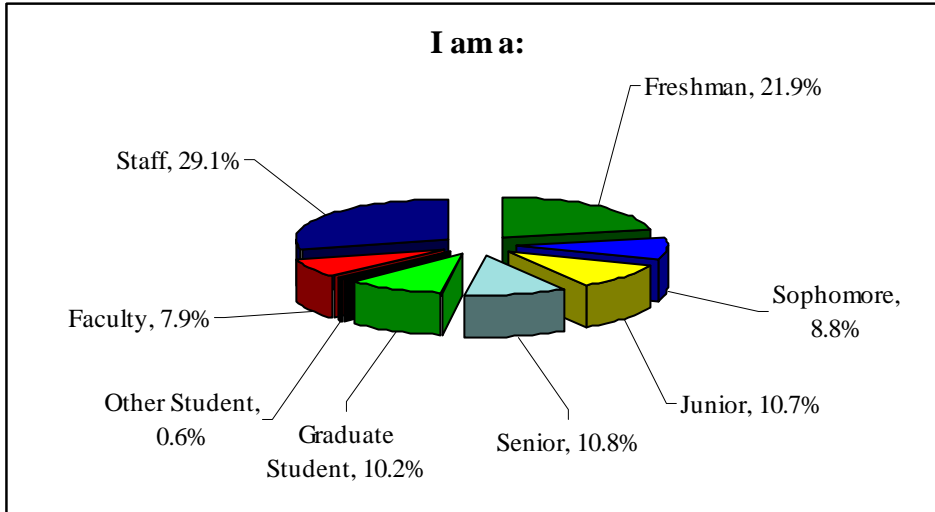
Quantitative Survey Methodology

Survey Type:	Web-based
Time to Complete:	Approximately 15 minutes - Overall, the amount and quality of information supplied by the respondents was very good and allowed for a thorough analysis of the collected data. Faculty was given the option to complete an “express” survey comprised of selected questions from the full survey. 40.1% of faculty respondents elected to take the express survey.
Invitation:	Broadcast email sent by University of California, Riverside containing a hot link to survey site
Survey Available:	April 24 – May 1, 2009
Total Respondents:	1,737
Sub-Samples Reported:	Total Students – 1,094 Undergraduates Living On Campus – 454 Undergraduates Living Off Campus – 452 Graduate Students – 178 Other Students - 10 Total Faculty/Staff – 643 Faculty – 137 Staff/Administrators - 506 Student Living On Campus Residence Hall – 352 Student Living On Campus Apartment/Family Housing – 146 Student Living Off Campus with Parents – 168 Student Living Off Campus On Own – 446 Freshman – 381 Sophomore - 153 Junior - 185 Senior - 187 Meal Plan Holder – 429 Non Meal Plan Holder – 1,253 Catering Arranger – 347 Non Catering Arranger – 1,335 Male – 594 Female – 1,100 Lunch Brown Baggers - 307
Confidence Interval:	2.4% at the 95% Confidence Level - That is, if the same question is asked 100 times out of 100, the new answer will fall within a range of +/-2.4% of the answer presented in this report. The independent data research firm IDE Associates of Whitman, Massachusetts tabulated survey results and provided statistical testing.
Support Documentation:	A copy of the survey instrument used for the research can be found in Appendix A of this report. Data tables of tabulated results are provided in Appendix B. In reviewing these data tables (as well as the tabulated results presented in this section), the reader will note that each demographic sub-sample is identified by a different capital letter. When a capital letter is noted beneath a particular sub-sample response, it signifies that the response for that sub-sample is significantly different than the response of the sub-sample denoted by the capital letter, at the 95% confidence level. Several survey questions encouraged the respondent to write in a comment; these “Verbatim” responses are presented in Appendix C.
Statistical Significance:	Generally speaking, Faculty and Staff sub-samples are reported as one respondent group. Faculty findings are reported separately only when there is a statistically significant variance between Faculty and Staff responses.

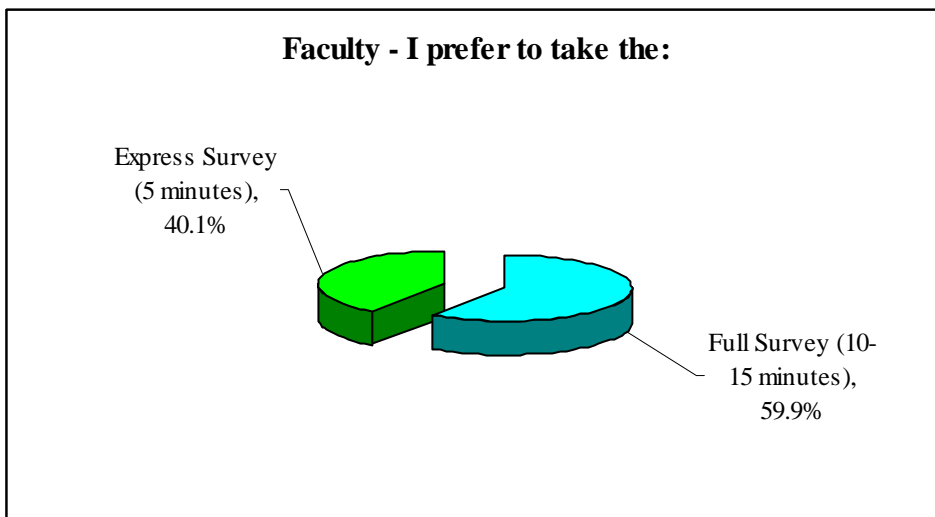
Tabulated Results

Data is presented in the approximate order the respondents received the questions. Beneath each chart is a reference to the location of the corresponding data tables in Appendix B of this report.

1. Demographics

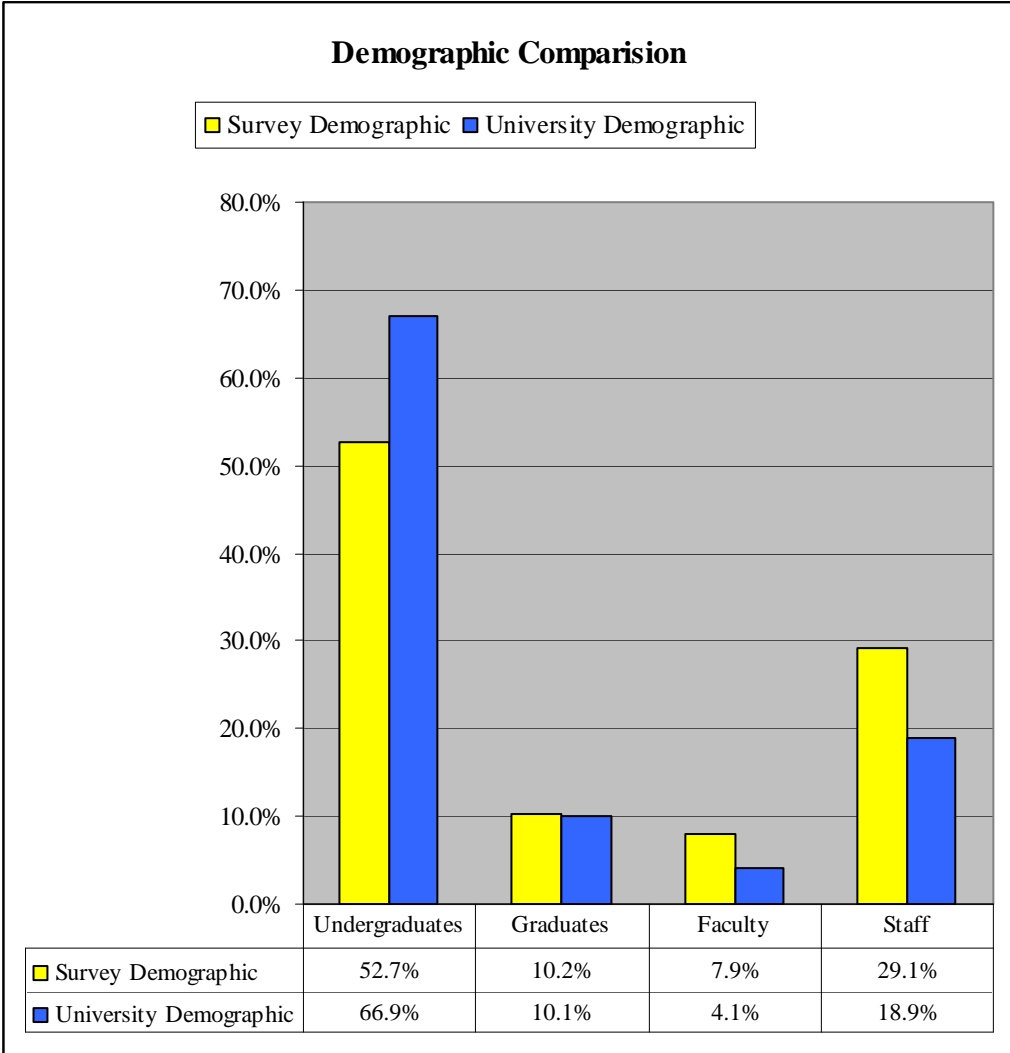


(Data Tables; pages 1&3)



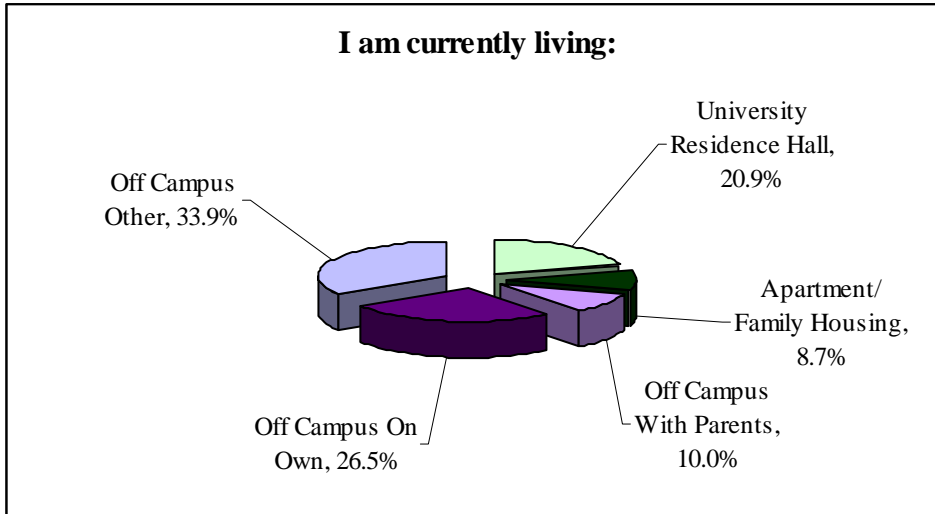
(Data Tables; page 2)

1. Demographics

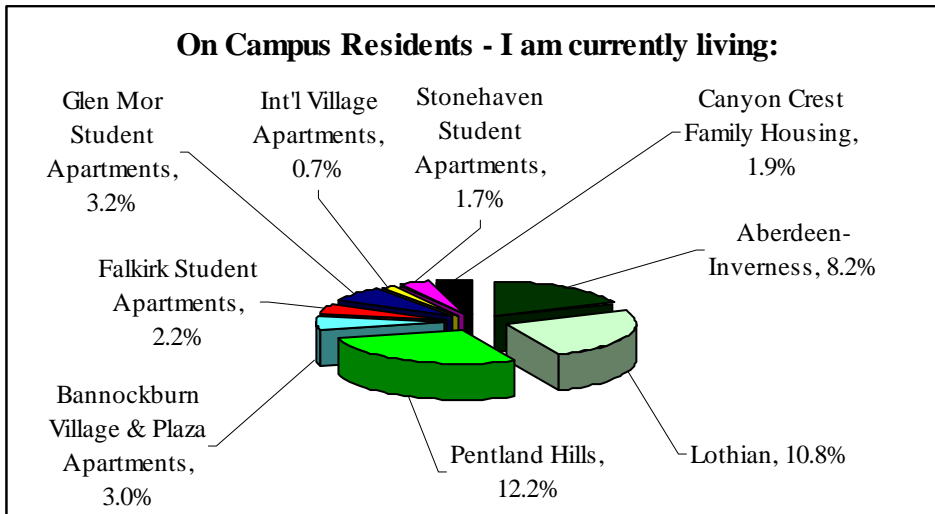


(Data Tables; page 1- & UCR Faculty & Staff Unduplicated Headcounts 11-2008 & UCR Enrollment Facts Fall 2008)

1. Demographics

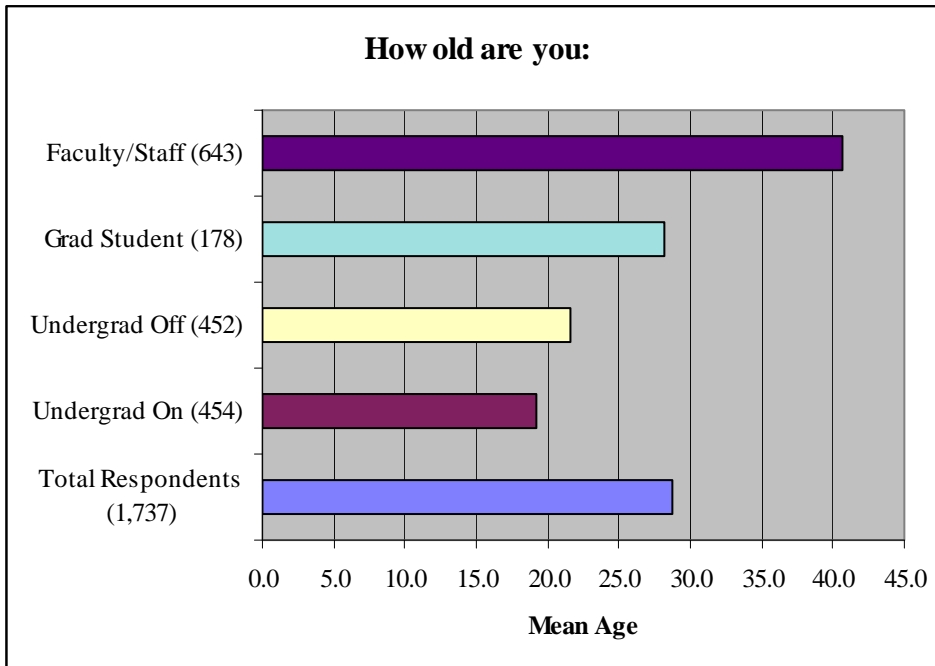


(Data Tables; pages 5-9)

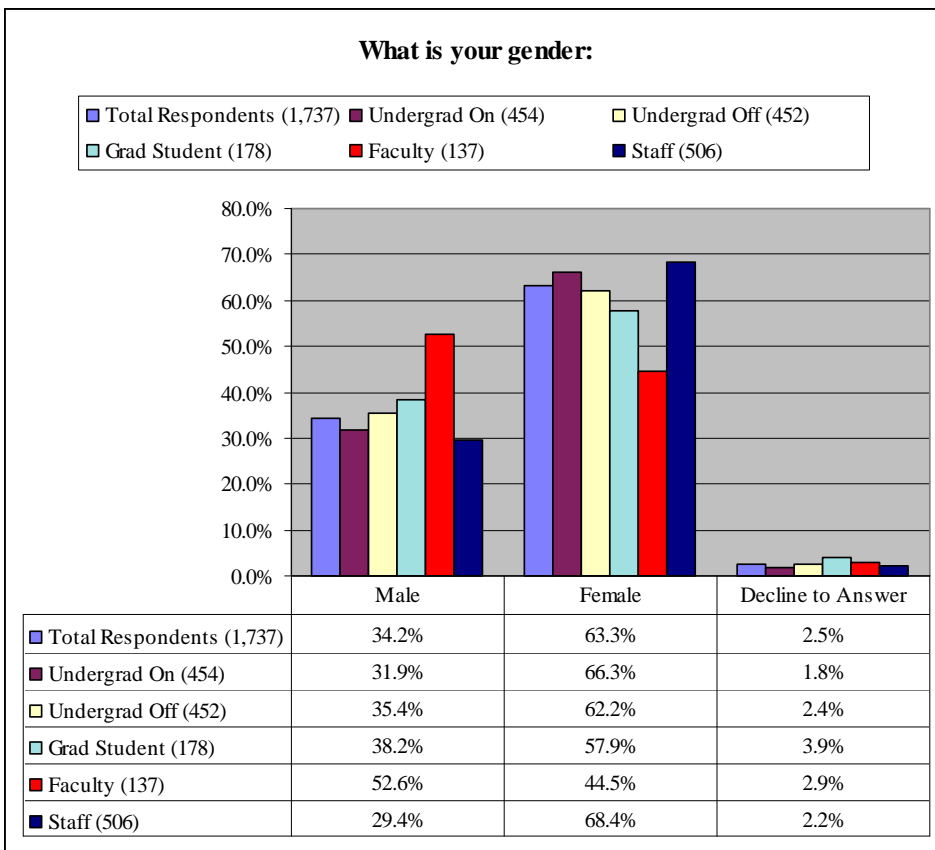


(Data Tables; pages 5-9)

1. Demographics



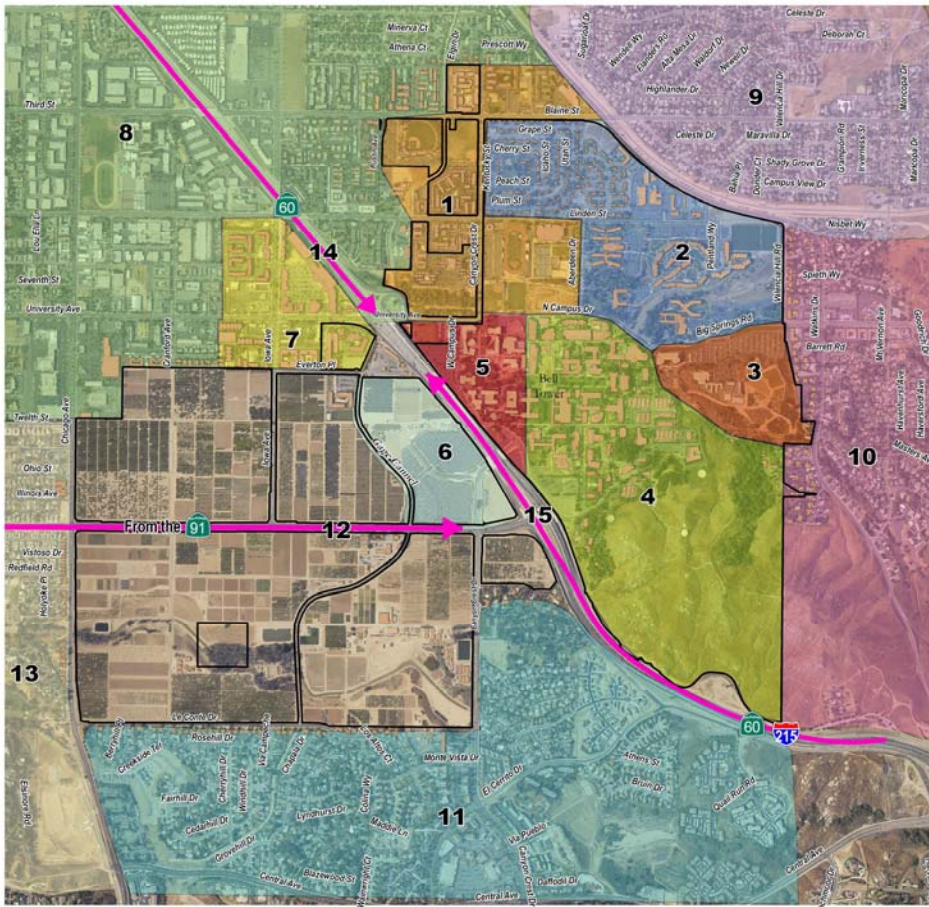
(Data Tables; pages 243-244)



(Data Tables; page 245)

2. Population Density

Zone Map



1. Apartments on Canyon Crest Drive on the north side of Campus.
2. Family Housing, Residence Halls and Glen Mor 1.
3. Parking Lot 13, Chemical Science, USDA and Botanical Gardens Area.
4. Academic core east of the HUB, Watkins, Humanities and Olmstead.
5. Academic core west of Costo and Sproul.
6. Parking Lot 30.
7. University Village, Grand Marc, Sterling and University Towers.
8. North West of Campus.
9. North East of Campus.
10. East of Campus.
11. Canyon Crest Area South of Campus.
12. West from the 91 Freeway.
13. West of Campus.
14. North West of Campus from the 60 Freeway.
15. South West of Campus from the 60/215 Freeway.

UCR



Population Density at Meal Periods – Top Zones	Total Respondents	Undergrad On <i>B</i>	Undergrad Off <i>C</i>	Graduate Students <i>D</i>	Faculty <i>F</i>	Staff <i>G</i>
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(82)</i>	<i>(506)</i>
Breakfast						
Off Campus	23.4%	10.1%	39.2%B G	33.7%B G	40.2%B E G	14.2%
Zone 1	7.2%	10.1% C F	5.5%	6.7%	0.0%	7.5% F
Zone 2	19.3%	55.7% C D F G	1.8%	4.5%	2.4%	10.3% C D F
Zone 3	2.5%	2.6%	1.1%	4.5% C	0.0%	3.4% C F
Zone 4	22.5%	13.2%	20.8% B	22.5% B	25.6% B	31.8% B C D
Zone 5	11.7%	5.7%	10.8% B	7.3%	17.1% B D	18.2% B C D
Zone 6	1.1%	0.0%	3.3% B D F G	0.0%	0.0%	0.6%
Zone 7	4.0%	1.3% F	6.9% B F	3.4% F	0.0%	4.9% B F
Zone 8	1.2%	0.0%	1.8% B	2.8% B	2.4%	1.0% B
Zone 9	1.5%	0.2%	2.2% B	4.5% B E G	2.4%	0.8%
Zone 10	1.5%	0.0%	1.3% B	2.2% B	1.2%	2.8% B
Zone 11	2.1%	0.4%	2.2% B	5.1% B	6.1% B	2.0% B
Zone 12	0.7%	0.4%	0.7%	1.1%	0.0%	1.0% F
Zone 13	0.7%	0.0%	1.1% B	0.6%	2.4%	0.6%
Zone 14	0.3%	0.0%	0.4%	0.6%	0.0%	0.4%
Zone 15	0.5%	0.0%	0.9% B F	0.6%	0.0%	0.6%
Lunch						
Off Campus	5.6%	1.8%	10.2% B G	7.3% B	7.3%	4.0% B
Zone 1	6.2%	4.4%	5.8%	3.4%	3.7%	9.7% B C D F
Zone 2	12.7%	30.0% C D F G	3.1% F	2.8% F	0.0%	11.5% C D F
Zone 3	2.7%	2.0% F	1.8% F	5.6% B C F	0.0%	3.6% F
Zone 4	47.3%	50.7% E G	46.9% G	59.0% C E G	58.5% E G	38.3%
Zone 5	17.6%	8.1%	21.2% B	19.1% B	30.5% B	20.4% B
Zone 6	0.5%	0.4%	1.1% D F	0.0%	0.0%	0.4%
Zone 7	3.4%	0.7%	5.1% B D F	0.6%	0.0%	6.1% B D F
Zone 8	0.7%	0.4%	1.5% F	0.6%	0.0%	0.4%
Zone 9	0.5%	0.2%	0.7%	0.6%	0.0%	0.6%
Zone 10	0.5%	0.4%	0.2%	0.6%	0.0%	1.0% F
Zone 11	1.0%	0.2%	1.1% F	0.6%	0.0%	1.8% B F
Zone 12	0.4%	0.2%	0.2%	0.0%	0.0%	1.0% D F
Zone 13	0.5%	0.2%	0.7%	0.0%	0.0%	0.8% D F
Zone 14	0.3%	0.2%	0.2%	0.0%	0.0%	0.6%
Zone 15	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%

(Data Tables; pages 9-14)

2. Population Density

Population Density at Meal Periods – Top Zones	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(82)</i>	<i>(506)</i>
Dinner						
Off Campus	23.6%	7.0%	31.2%BD	16.9%B	30.5%BD	32.4%BD
Zone 1	5.7%	6.2%D	6.9%DF	2.2%	2.4%	6.1%D
Zone 2	16.7%	50.0%CD	2.7%F	4.5%F	0.0%	6.5%CF
Zone 3	2.4%	2.9%F	1.8%F	5.1%F	0.0%	2.0%F
Zone 4	26.5%	22.0%	27.2%G	44.9%BCG	37.8%BG	21.3%
Zone 5	10.6%	7.5%	11.5%B	14.6%B	24.4%BCG	9.1%
Zone 6	0.8%	0.4%	1.1%F	0.6%	0.0%	1.0%F
Zone 7	3.4%	1.3%	7.3%BDFG	1.7%	0.0%	3.0%F
Zone 8	1.7%	0.2%	2.2%B	2.2%	1.2%	2.6%B
Zone 9	1.3%	0.4%	1.5%	2.2%	1.2%	1.6%
Zone 10	1.6%	0.2%	1.8%BF	2.2%F	0.0%	2.8%BF
Zone 11	1.9%	0.2%	0.9%	2.2%	1.2%	4.3%BCF
Zone 12	1.2%	0.9%	1.3%	0.6%	1.2%	1.8%
Zone 13	1.1%	0.7%	0.9%DF	0.0%	0.0%	2.2%BDF
Zone 14	0.3%	0.0%	0.7%	0.0%	0.0%	0.4%
Zone 15	1.2%	0.0%	1.1%BDF	0.0%	0.0%	3.0%BCDF
Late Evening						
Off Campus	46.6%	15.2%	55.8%BD	42.1%B	69.5%BCD	63.8%BCD
Zone 1	5.0%	8.1%FG	6.0%FG	6.7%FG	0.0%	1.6%F
Zone 2	18.9%	61.5%CD	1.5%	5.6%CF	1.2%	4.0%C
Zone 3	1.1%	1.8%FG	0.7%	2.8%F	0.0%	0.4%
Zone 4	5.5%	3.7%	7.7%BFG	13.5%BCFG	1.2%	2.8%
Zone 5	2.9%	2.6%G	3.8%G	6.2%G	4.9%	0.8%
Zone 6	0.6%	0.4%	1.3%DG	0.0%	0.0%	0.4%
Zone 7	3.7%	2.6%FG	9.1%BDFG	33.4%FG	0.0%	0.6%
Zone 8	2.9%	0.9%	3.8%B	3.4%	2.4%	3.8%B
Zone 9	2.1%	0.4%	1.5%	5.6%BC	2.4%	2.8%B
Zone 10	2.4%	0.4%	1.5%	3.4%B	2.4%	4.5%BC
Zone 11	3.4%	0.4%	2.2%B	5.1%B	7.3%B	6.1%BC
Zone 12	1.4%	0.9%	1.3%	0.6%	1.2%	2.2%
Zone 13	1.5%	0.7%	0.9%	0.6%	7.3%BCD	2.4%BD
Zone 14	0.5%	0.2%	1.1%	0.6%	0.0%	0.4%
Zone 15	1.6%	0.0%	1.8%BF	0.6%	0.0%	3.6%BDF

(Data Tables; pages 15-20)

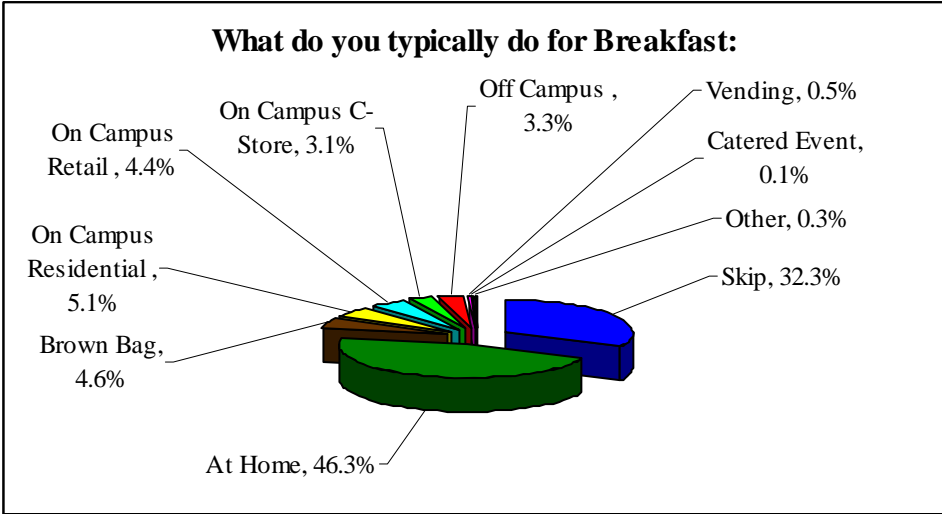
3. Dining Patterns

Breakfast	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Skip	32.3%	52.0% CDFG	38.9% DFG	21.9%F	9.5%	18.4%F
Prepared & Ate at Home/Room	46.3%	22.9%	43.8%B	68.5%BCG	81.8%CDG	52.0%BC
Brown Bag	4.6%	2.0%	2.0%	0.6%	4.4%D	10.9%BCDF
Ate at Off Campus Restaurant/Fast Food	2.5%	0.7%	2.9%BD	0.0%	1.5%	4.7%BDF
Ate at Off Campus C-Store/ Grocery	0.9%	0.2%	1.1%F	0.6%	0.0%	1.6%BF
Obtained at Residential Restaurant (net)	5.1%	15.2% CDFG	1.5%D	0.0%	0.0%	2.4%DF
Aberdeen-Inverness	2.4%	7.7% CDFG	0.4%	0.0%	0.0%	0.8%DF
Lothian	2.7%	7.5% CDFG	1.1%DF	0.0%	0.0%	1.6%DF
Obtained at Campus Retail Restaurant	4.4%	2.4%	4.4%	5.6%	2.2%	6.5%BF
The Hub	1.8%	1.3%	2.0%	1.7%	0.7%	2.4%
Honor Roll	0.1%	0.2%	0.2%	0.0%	0.0%	0.0%
El Sol	1.3%	0.7%	1.5%F	1.1%	0.0%	2.2%BF
Stacked Deli	0.1%	0.2%	0.0%	0.0%	0.0%	0.0%
La Fiamma	0.3%	0.2%	0.2%	0.6%	0.7%	0.2%
Panda Express	0.0%	0.0%	0.0%	0.0%		
Taco Fresco	0.9%	0.2%	0.2%	2.2%F	0.0%	1.8%BCF
Arroyo Vista Café	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%
The Barn	0.1%	0.4%	0.0%	0.0%	0.0%	0.0%
Ivan's at Hinderaker	1.2%	0.4%	1.1%	1.1%	1.5%	2.0%B
Grecian Gyros Cart @ CHASS	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%
Hot Diggity Dawgs Cart	0.1%	0.0%	0.2%	0.0%	0.2%	0.0%
Bear Tracks Mobile Truck	0.3%	0.0%	0.4%	0.6%	0.0%	0.4%
Obtained at Campus C-Store (net)	3.1%	4.0%F	4.4%DF	1.7%	0.7%	2.2%
Bear Necessities at Commons	2.6%	2.9%F	4.2%DF	1.1%	0.7%	2.2%
Bears Den at Aberdeen-Inverness	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Scotty's at Glen Mor	0.2%	0.4%	0.0%	0.6%	0.0%	0.0%
Bear Essentials at Lothian	0.2%	0.7%	0.2%	0.0%	0.0%	0.0%
Obtained by Delivery	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Obtained from Vending	0.5%	0.7%	0.7%	0.0%	0.0%	0.4%
Ate at Catered Event	0.1%	0.0%	0.2%	0.6%	0.0%	0.0%
Other	0.3%	0.0%	0.0%	0.6%	0.0%	1.0%BCF

(Data Tables; pages 21-25)

'Other' responses can be found in the *Market Research Study Appendix Section C*.

3. Dining Patterns



(Data Tables; pages 21-25)

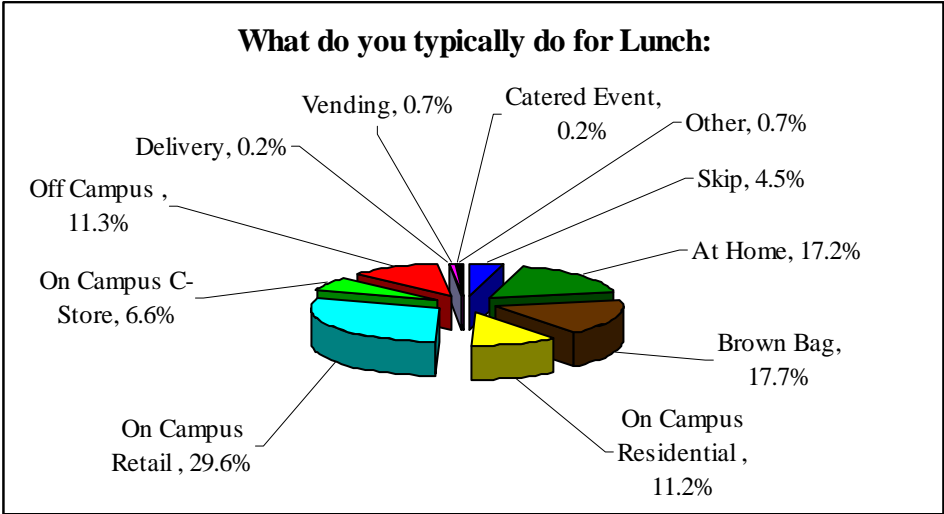
3. Dining Patterns

Lunch	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Skip	4.5%	6.8%E	4.4%	5.1%	1.5%	3.0%
Prepared & Ate at Home/Room	17.2%	16.3%G	23.2%B	18.5%G	20.4%G	11.7%
Brown Bag	17.7%	2.0%	10.4%B	28.7%BC	25.5%BC	32.2%BC
Ate at Off Campus Restaurant/Fast Food	10.3%	3.5%	11.9%BD	6.7%	9.5%B	16.0%BDF
Ate at Off Campus C-Store/ Grocery	1.0%	0.4%	1.8%	0.6%	0.7%	1.2%
Obtained at Residential Restaurant (net)	11.2%	34.8% CDFG	1.1%	1.1%	0.7%	5.5%CDF
Aberdeen-Inverness	4.0%	10.4% CDFG	1.1%	0.6%	0.7%	3.2%CDF
Lothian	7.1%	24.4% CDFG	0.0%	0.6%	0.0%	2.4%CDF
Obtained at Campus Retail Restaurant (net)	29.6%	29.3%	33.2%G	27.5%	37.2%G	25.3%
The Hub	19.0%	23.3%DFG	26.8%DFG	15.2%	13.1%	11.1%
Honor Roll	3.9%	6.2%G	4.0%G	3.4%	5.1%	1.6%
El Sol	2.3%	3.3%F	2.7%	2.2%	0.7%	1.6%
Stacked Deli	1.7%	1.3%	2.7%	1.7%	0.7%	1.4%
La Fiamma	5.1%	4.8%DG	11.1% BDFG	1.7%	2.2%	2.2%
Panda Express	6.0%	7.7%G	6.4%	6.2%	4.4%	4.3%
Taco Fresco	3.6%	2.4%	1.8%	5.1%	5.8%	4.9%BC
Arroyo Vista Café	0.7%	0.0%	0.0%	0.6%	2.2%	1.8%BC
The Barn	4.7%	2.0%	3.5%	5.6%B	10.2%BC	6.3%BC
Ivan's at Hinderaker	0.9%	0.9%	0.2%	0.6%	5.1% BCDG	0.6%
Grecian Gyros Cart @ CHASS	0.1%	0.0%	0.2%	0.0%	0.7%	0.0%
Hot Diggity Dawgs Cart	0.5%	0.7%	0.7%	0.6%	0.0%	0.2%
Bear Tracks Mobile Truck	0.1%	0.0%	0.0%	0.0%	0.0%	0.4%
Obtained at Campus C-Store	6.6%	6.2%F	10.8%FG	9.0%FG	1.5%	3.8%
Bear Necessities at Commons	5.8%	4.6%	10.0%BFG	8.4%FG	1.5%	3.4%
Bears Den at Aberdeen-Inverness	0.2%	0.4%	0.4%	0.0%	0.0%	0.0%
Scotty's at Glen Mor	0.2%	0.7%	0.0%	0.0%	0.0%	0.2%
Bear Essentials at Lothian	0.3%	0.4%	0.4%	0.6%	0.0%	0.2%
Obtained by Delivery	0.2%	0.0%	0.2%	0.6%	0.7%	0.2%
Obtained from Vending	0.7%	0.4%	1.8%E	1.1%	0.0%	0.2%
Ate at Catered Event	0.2%	0.0%	0.7%	0.0%	0.7%	0.0%
Other	0.7%	0.2%	0.4%	1.1%	1.5%	1.0%

(Data Tables; pages 26-30)

'Other' responses can be found in the *Market Research Study Appendix Section C*.

3. Dining Patterns



(Data Tables; pages 26-30)

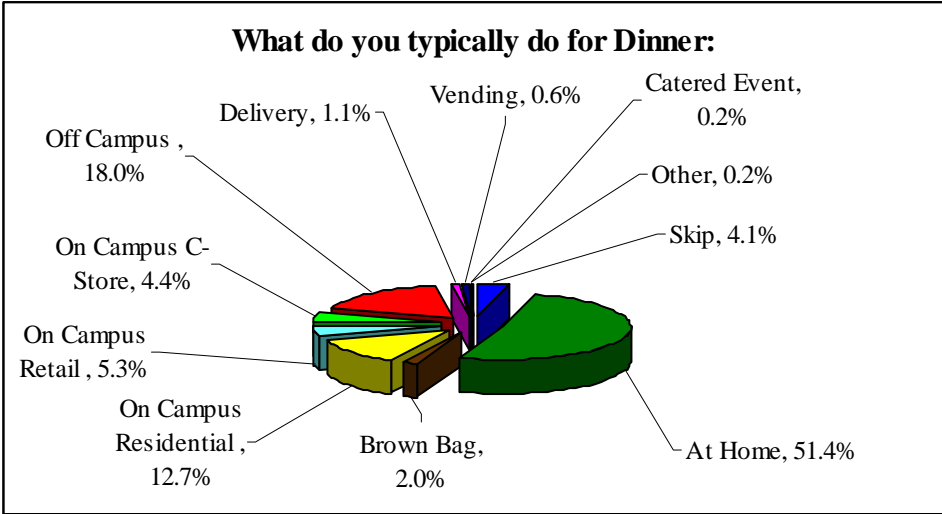
3. Dining Patterns

Dinner	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Skip	4.1%	4.2%	4.6%	5.6%	5.1%	2.4%
Prepared & Ate at Home/Room	51.4%	20.5%	49.6%B	52.2%B	74.5%BCD	74.3%BCD
Brown Bag	2.0%	0.9%	1.3%	7.9%BCFG	2.9%	1.4%
Ate at Off Campus Restaurant/Fast Food	14.4%	11.0%	19.9%BFG	21.3%BFG	10.9%	11.1%
Ate at Off Campus C-Store/ Grocery	3.6%	3.1%	4.9%F	3.4%	1.5%	3.6%
Obtained at Residential Restaurant (net)	12.7%	43.6% CDFG	2.4%D	0.6%	0.7%	2.0%
Aberdeen-Inverness	3.9%	12.8% CDFG	0.9%DF	0.0%	0.0%	1.2%DF
Lothian	8.8%	30.8% CDFG	1.5%	0.6%	0.7%	0.8%
Obtained at Campus Retail Restaurant (net)	5.3%	6.4%G	8.2%FG	5.1%	3.6%	2.2%
The Hub	3.9%	5.5%FG	6.0%FG	3.9%	1.5%	1.2%
Honor Roll	0.2%	0.4%	0.0%	0.0%	0.0%	0.2%
El Sol	0.2%	0.2%	0.7%	0.0%	0.0%	0.0%
Stacked Deli	0.3%	0.4%	0.7%	0.0%	0.0%	0.0%
La Fiamma	0.8%	1.3%D	1.1%D	0.0%	0.7%	0.4%
Panda Express	2.4%	3.1%FG	3.5%FG	3.9%G	0.7%	0.6%
Taco Fresco	0.1%	0.0%	0.2%	0.0%	0.7%	0.0%
Arroyo Vista Café	0.2%	0.2%	0.0%	0.0%	0.7%	0.4%
The Barn	0.8%	0.4%	1.5%	1.1%	0.7%	0.4%
Ivan's at Hinderaker	0.1%	0.0%	0.2%	0.0%	0.0%	0.2%
Grecian Gyros Cart @ CHASS	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Hot Diggity Dawgs Cart	0.1%	0.2%	0.0%	0.0%	0.0%	0.0%
Bear Tracks Mobile Truck	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%
Obtained at Campus C-Store	4.4%	8.1%DFG	5.5%FG	3.4%F	0.0%	1.6%F
Bear Necessities at Commons	2.3%	1.3%	5.1%BFG	2.8%F	0.0%	1.0%F
Bears Den at Aberdeen-Inverness	0.2%	0.7%	0.0%	0.0%	0.0%	0.0%
Scotty's at Glen Mor	1.8%	5.7% CDF G	0.4%	0.6%	0.0%	0.4%
Bear Essentials at Lothian	0.2%	0.4%	0.0%	0.0%	0.0%	0.2%
Obtained by Delivery	1.1%	1.8%DF	1.5%DF	0.0%	0.0%	0.8%DF
Obtained from Vending	0.6%	0.2%	1.8%BDFG	0.0%	0.0%	0.2%
Ate at Catered Event	0.2%	0.0%	0.2%	0.0%	0.7%	0.2%
Other	0.2%	0.2%	0.0%	0.6%	0.0%	0.4%

(Data Tables; pages 31-35)

'Other' responses can be found in the *Market Research Study Appendix Section C*.

3. Dining Patterns



(Data Tables; pages 31-35)

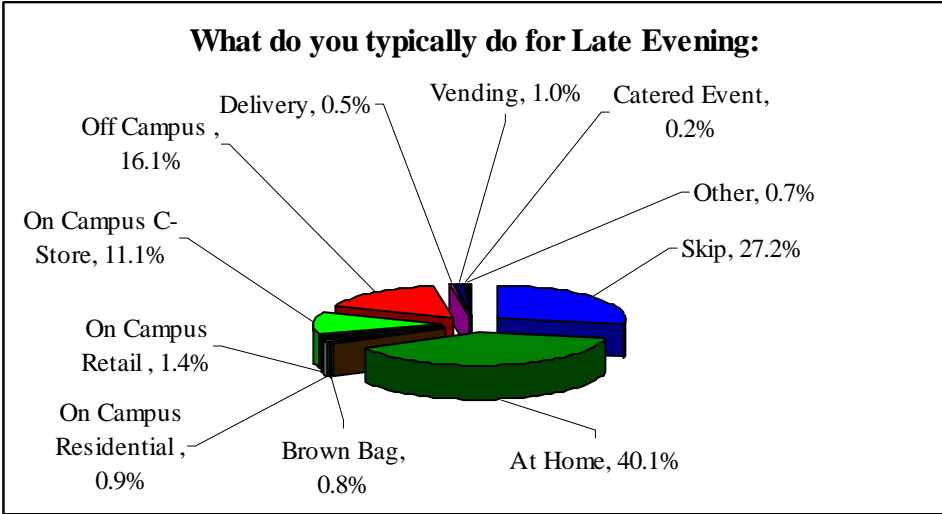
3. Dining Patterns

Late Evening (after 7:30pm)	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Skip	27.2%	15.6%	22.8%B	25.3%B	40.1%BCD	38.3%BCD
Prepared & Ate at Home/Room	40.1%	20.9%	46.2%B	52.2%B	47.4%B	45.8%B
Brown Bag	0.8%	0.7%	0.4%	1.7%	0.7%	1.0%
Ate at Off Campus Restaurant/Fast Food	10.2%	10.8%FG	16.2% BDFG	9.6%	5.8%	5.5%
Ate at Off Campus C-Store/ Grocery	5.9%	7.9%FG	6.6%F	6.7%	0.7%	4.5%F
Obtained at Residential Restaurant (net)	0.9%	1.3%	0.4%	1.1%	0.0%	1.0%F
Aberdeen-Inverness	0.2%	0.2%	0.0%	0.0%	0.0%	0.6%
Lothian	0.6%	1.1%	0.4%	1.1%	0.0%	0.4%
Obtained at Campus Retail Restaurant (net)	1.4%	1.8%	2.7%G	1.1%	1.5%	0.2%
The Hub	1.0%	1.3%G	1.8%G	1.1%	0.7%	0.0%
Honor Roll	0.1%	0.0%	0.2%	0.0%	0.0%	0.0%
El Sol	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Stacked Deli	0.1%	0.2%	0.0%	0.0%	0.0%	0.0%
La Fiamma	0.2%	0.2%	0.2%	0.6%	0.7%	0.0%
Panda Express	0.6%	0.9%FG	1.3%FG	0.6%	0.0%	0.0%
Taco Fresco	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Arroyo Vista Café	0.1%	0.0%	0.0%	0.0%	0.7%	0.0%
The Barn	0.3%	0.2%	0.9%D	0.0%	0.0%	0.2%
Ivan's at Hinderaker	0.1%	0.2%	0.0%	0.0%	0.0%	0.0%
Grecian Gyros Cart @ CHASS	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Hot Diggity Dawgs Cart	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Bear Tracks Mobile Truck	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%
Obtained at Campus C-Store	11.1%	38.3% CDFG	2.0%	1.7%	0.0%	1.2%F
Bear Necessities at Commons	1.2%	2.2%FG	1.3%FG	1.7%	0.0%	0.2%
Bears Den at Aberdeen-Inverness	2.1%	7.5% CDFG	0.0%	0.0%	0.0%	0.4%
Scotty's at Glen Mor	5.6%	20.3% CDFG	0.4%	0.0%	0.0%	0.6%
Bear Essentials at Lothian	2.2%	8.4% CDFG	0.2%	0.0%	0.0%	0.0%
Obtained by Delivery	0.5%	0.2%	0.9%D	0.0%	0.7%	0.4%
Obtained from Vending	1.0%	1.5%	1.3%	0.6%	0.0%	0.6%
Ate at Catered Event	0.2%	0.7%	0.0%	0.0%	0.0%	0.2%
Other	0.7%	0.2%	0.4%	0.0%	2.9%D	1.2%D

(Data Tables; pages 36-39)

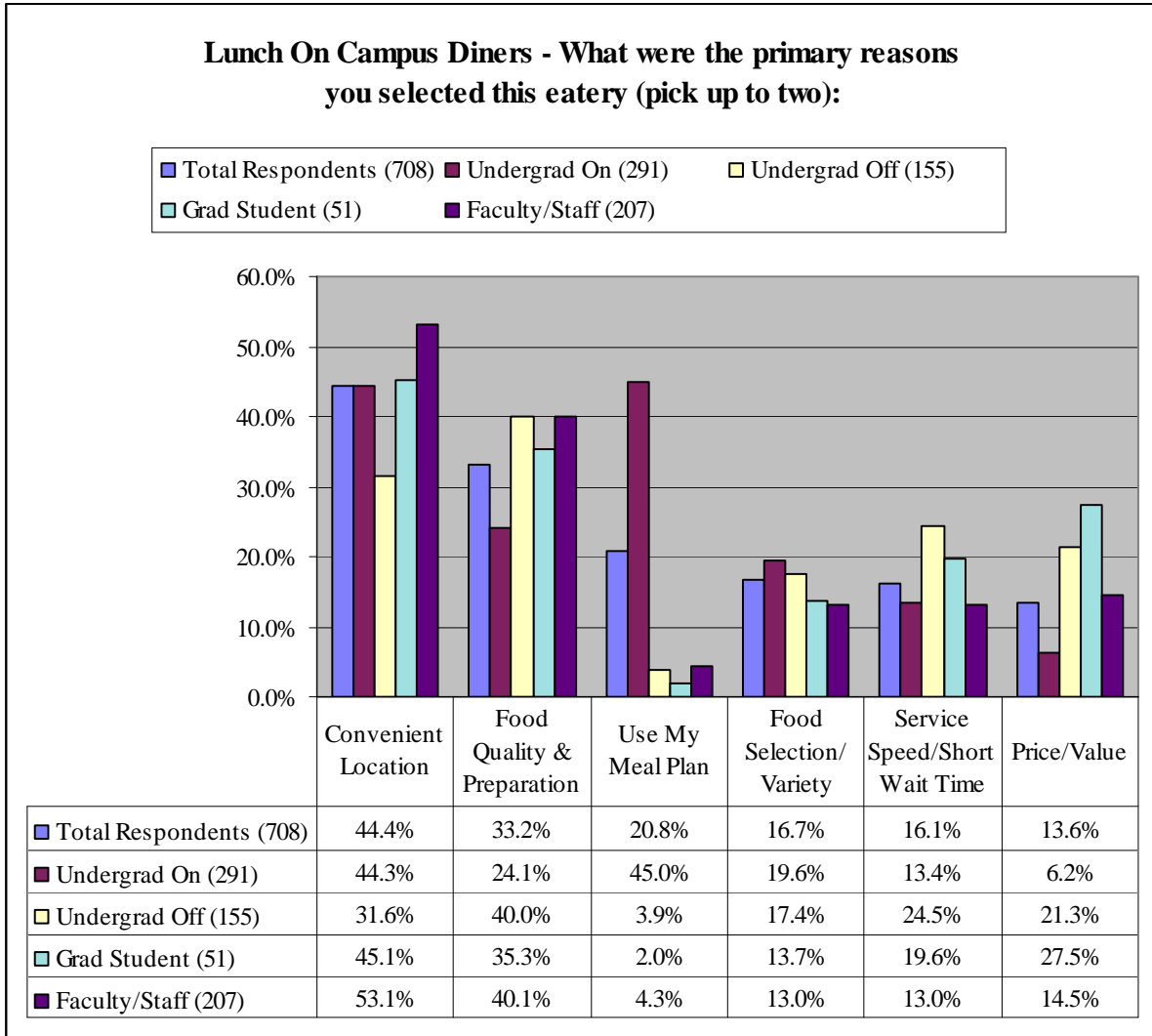
'Other' responses can be found in the *Market Research Study Appendix Section C*.

3. Dining Patterns



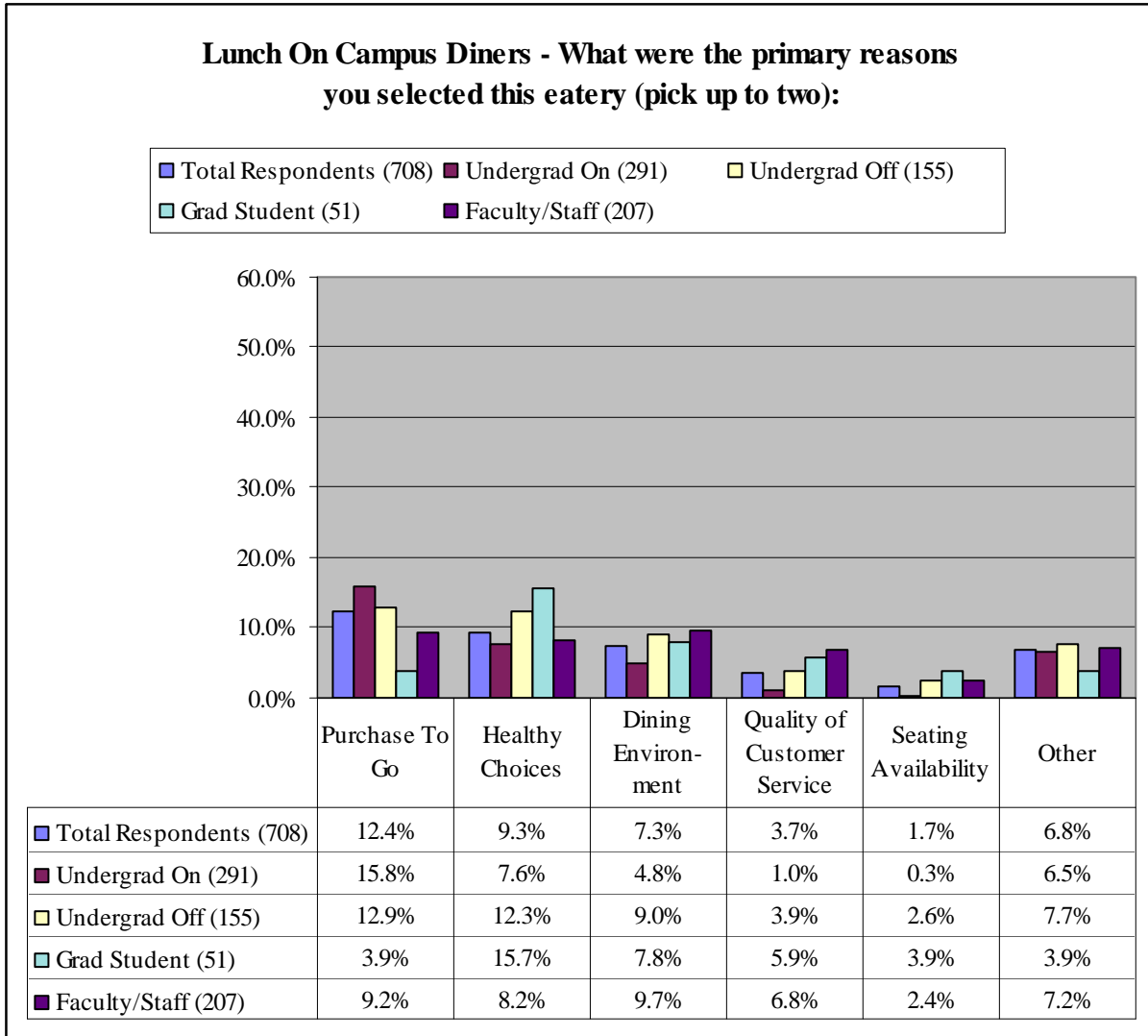
(Data Tables; pages 36-39)

3. Dining Patterns



(Data Tables; pages 40-41)

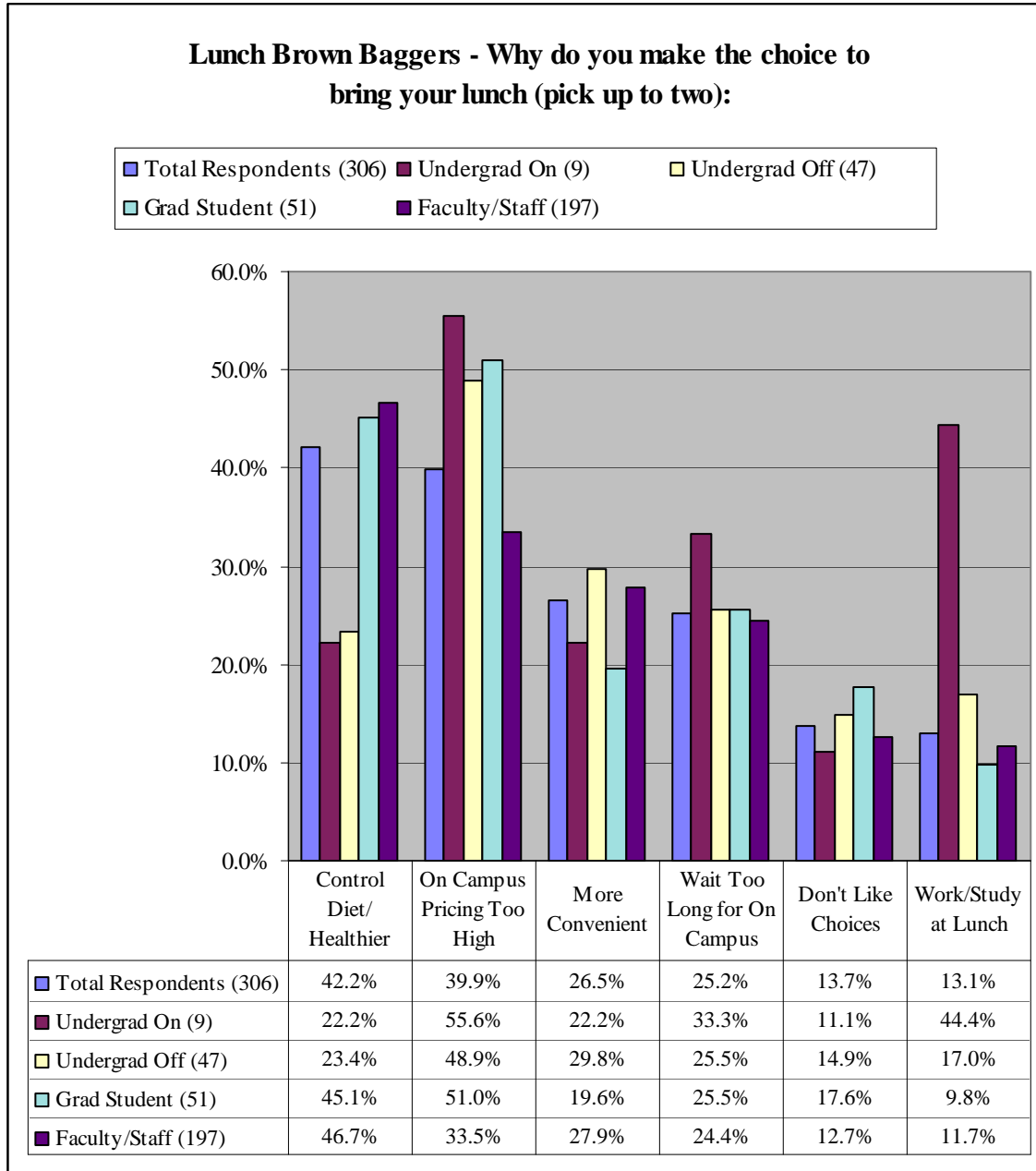
3. Dining Patterns



(Data Tables; pages 40-41)

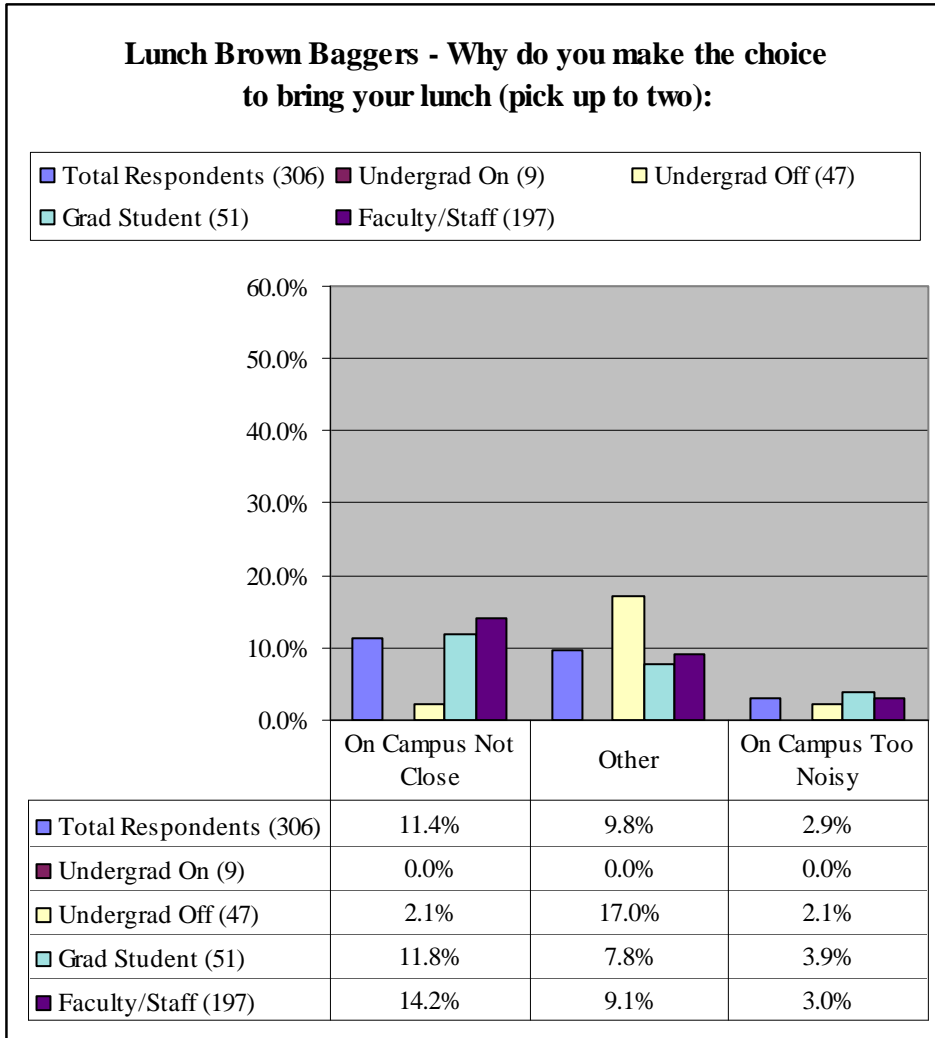
‘Other’ responses can be found in the *Market Research Study Appendix Section C*.

3. Dining Patterns



(Data Tables; pages 56-57)

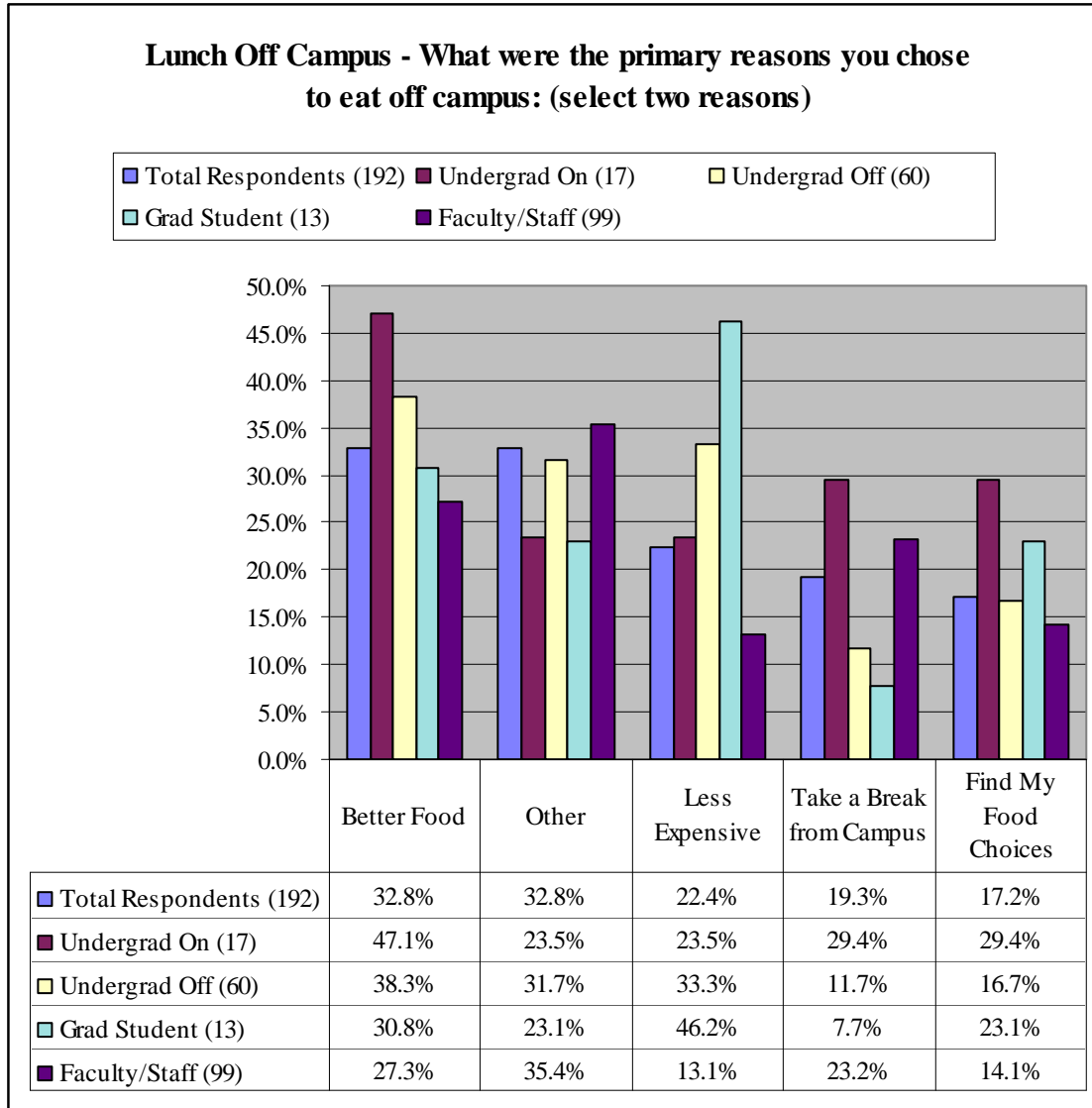
3. Dining Patterns



(Data Tables; pages 56-57)

‘Other’ responses can be found in the *Market Research Study Appendix Section C*.

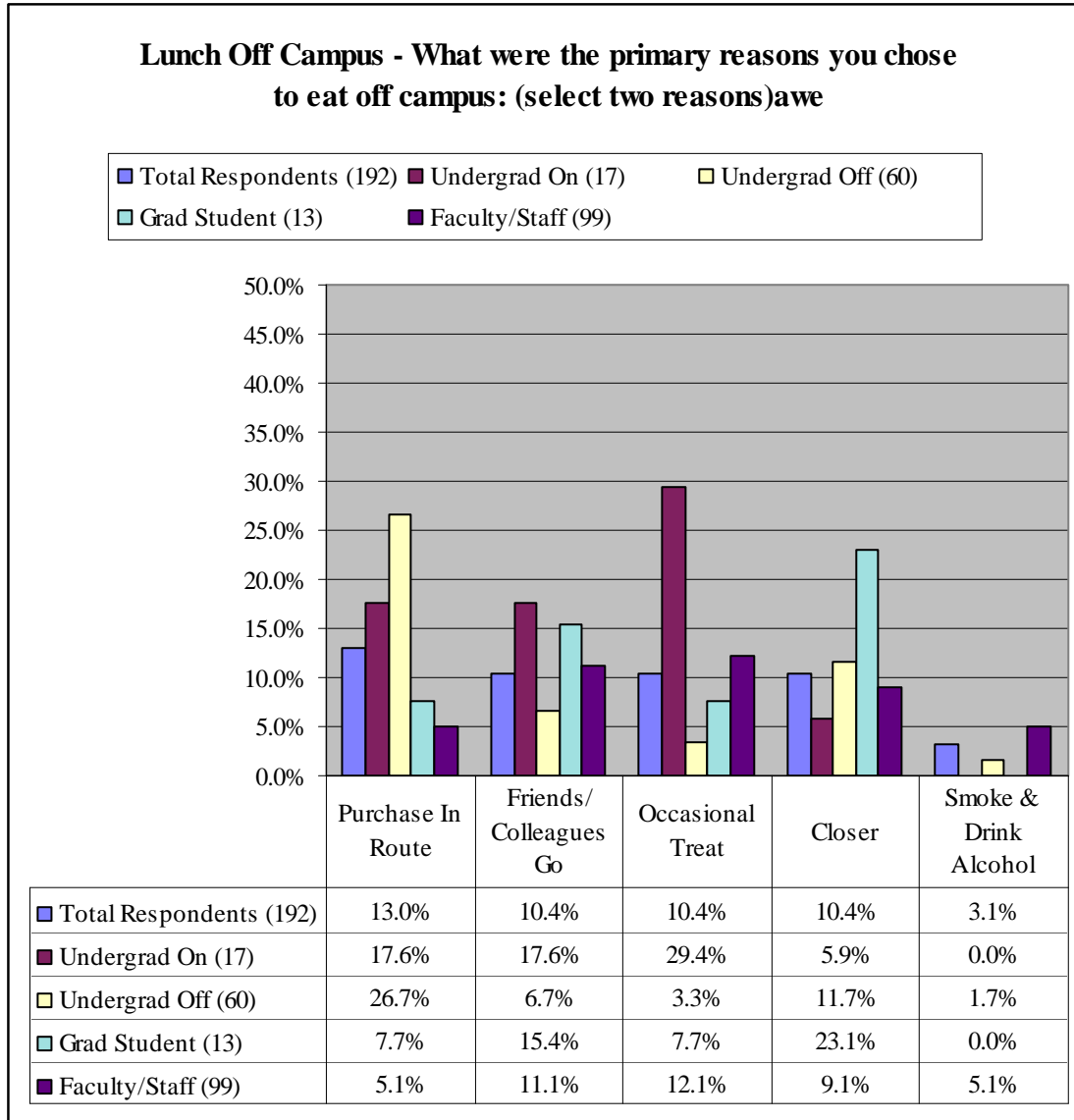
3. Dining Patterns



(Data Tables; pages 56-57)

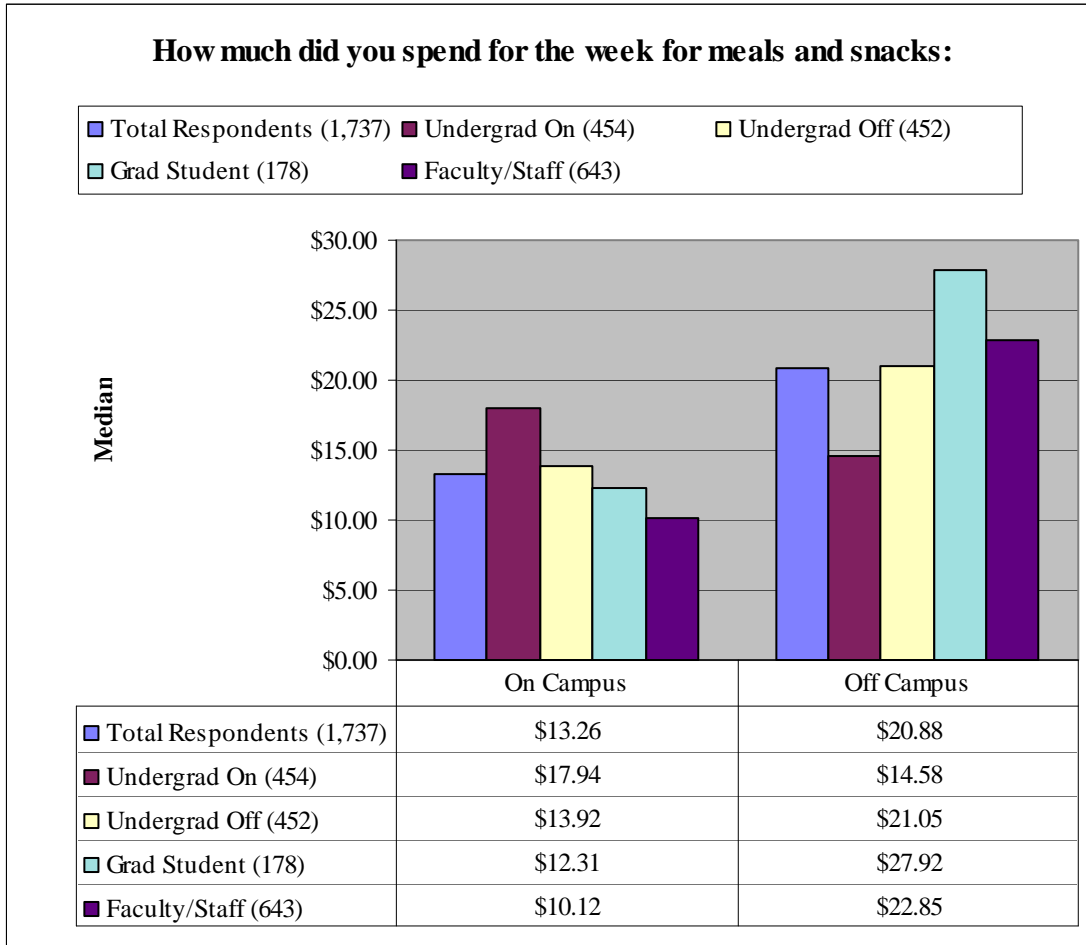
The majority of the ‘Other’ responses indicated that the respondent was not on campus at lunch.

3. Dining Patterns



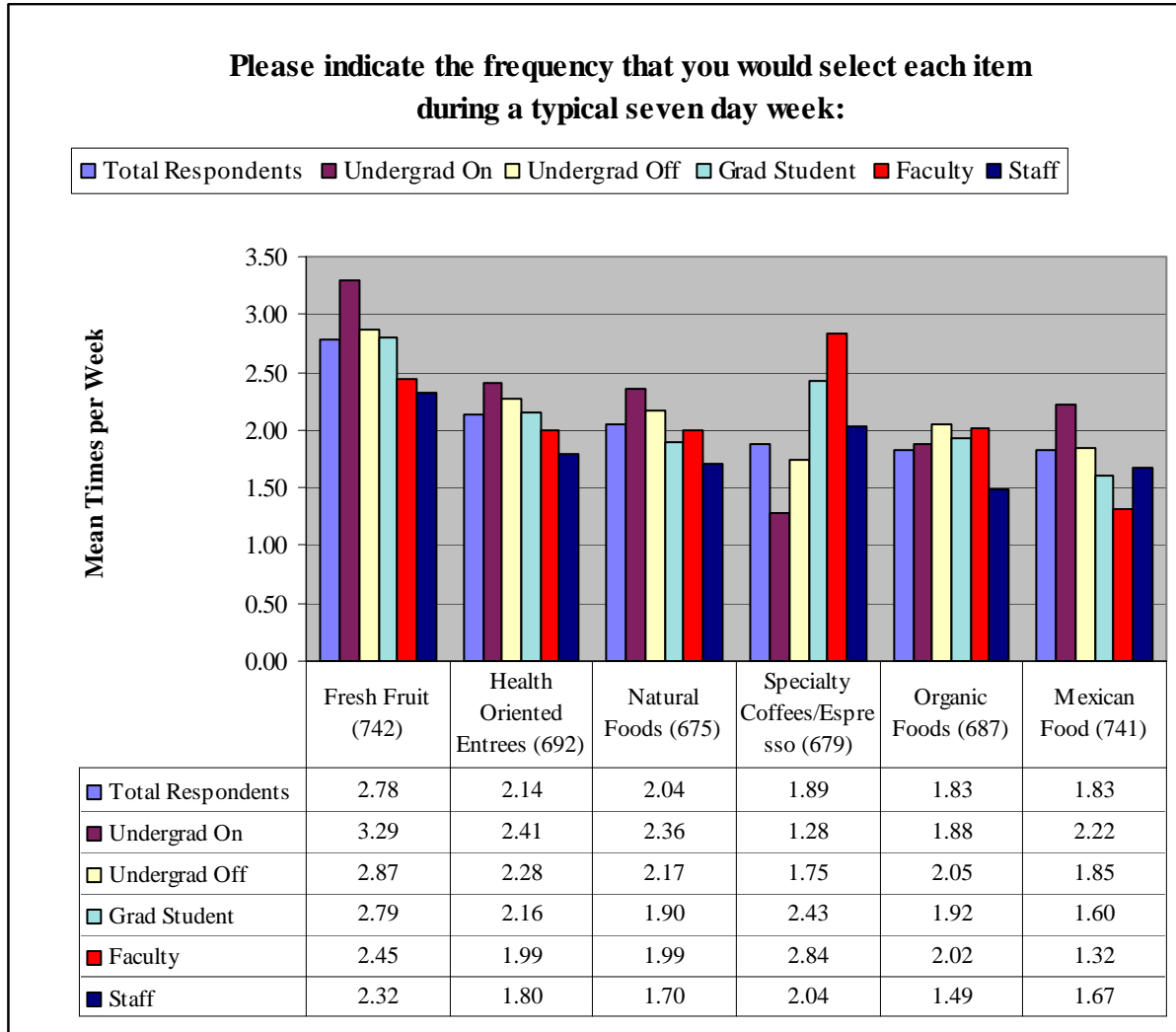
(Data Tables; pages 56-57)

4. Mean Weekly Spending for Meals and Snacks



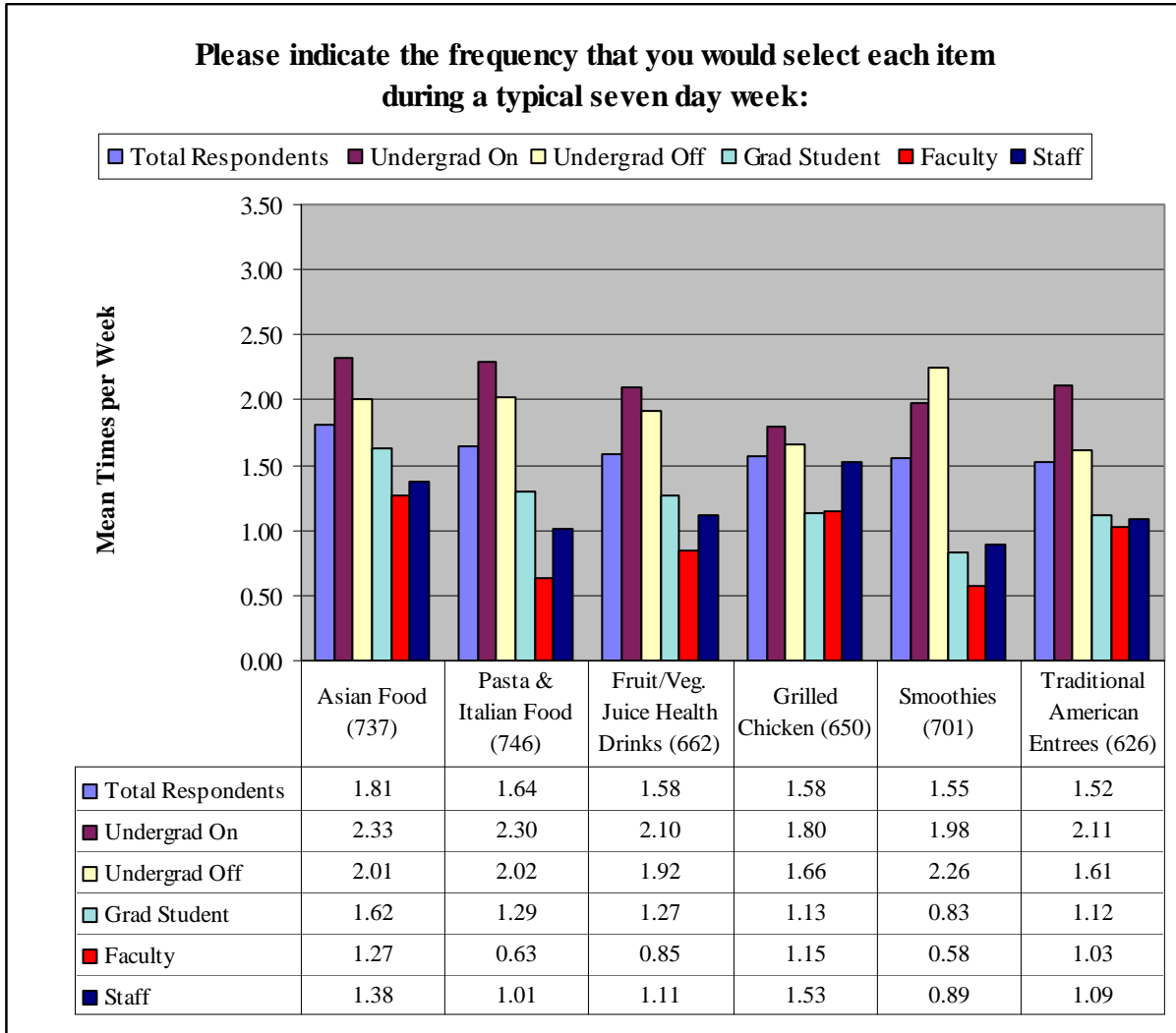
(Data Tables; pages 58-65)

5. Food Preferences



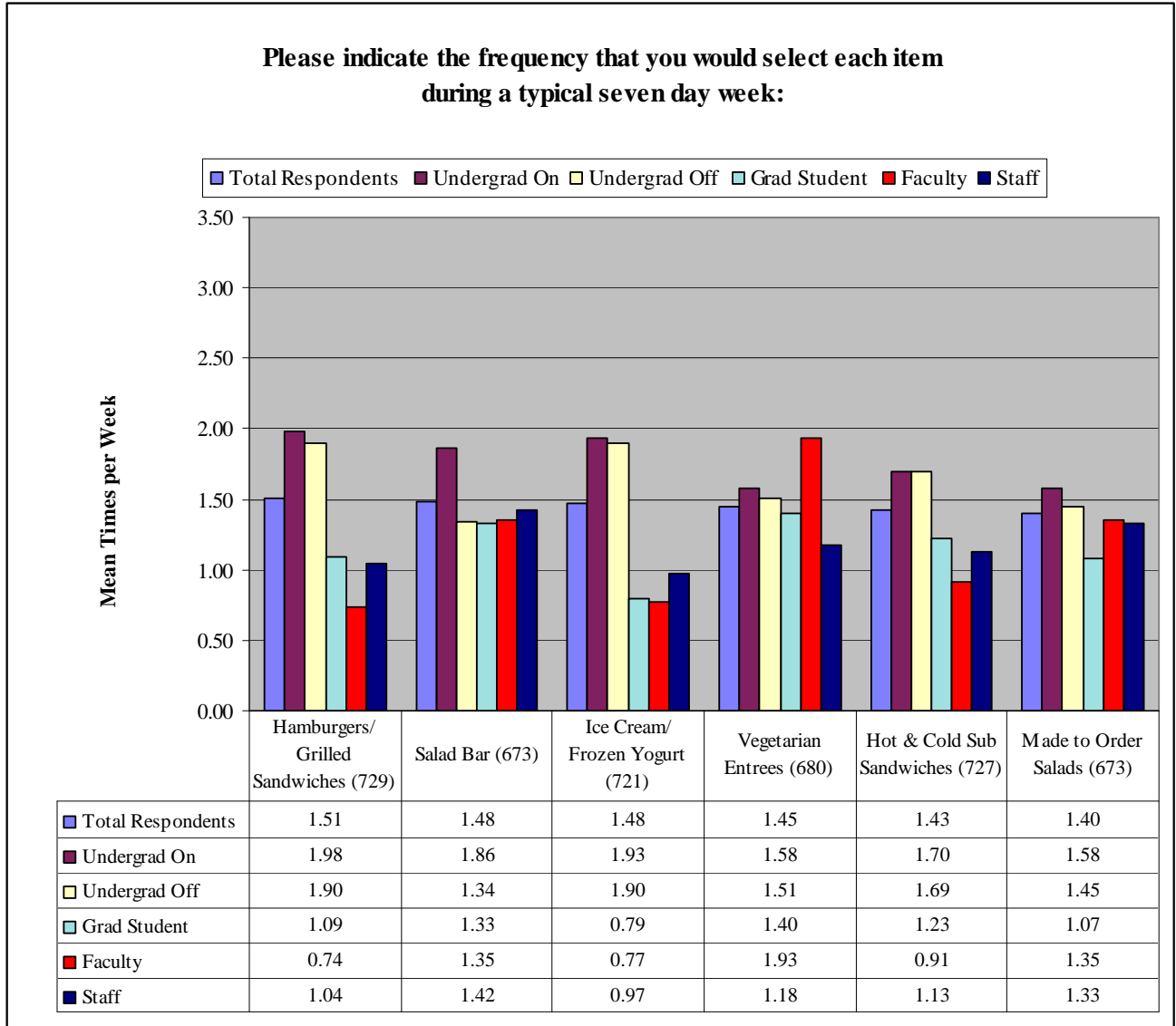
(Data Tables; pages 66-78)

5. Food Preferences



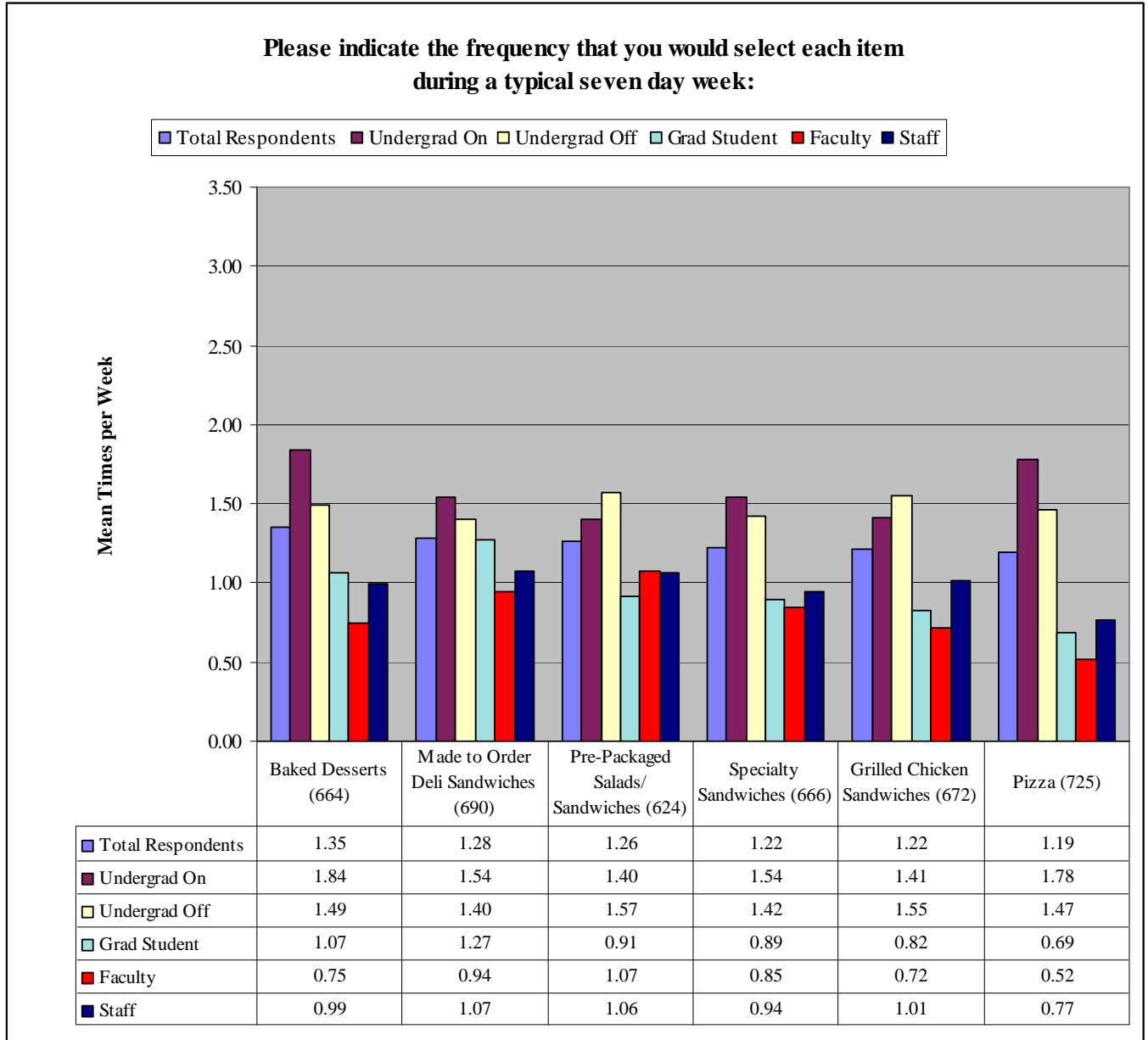
(Data Tables; pages 66-78)

5. Food Preferences



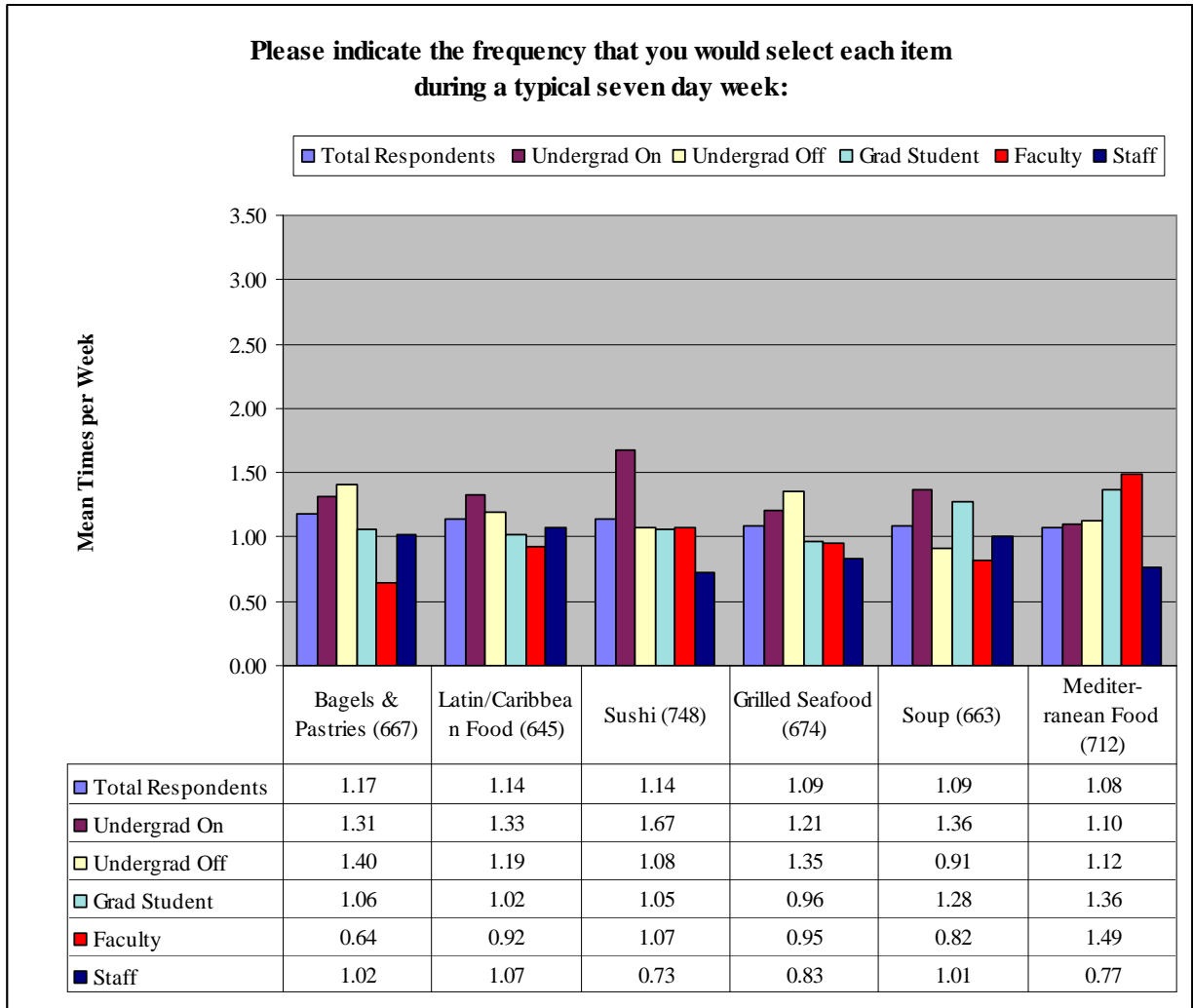
(Data Tables; pages 66-78)

5. Food Preferences



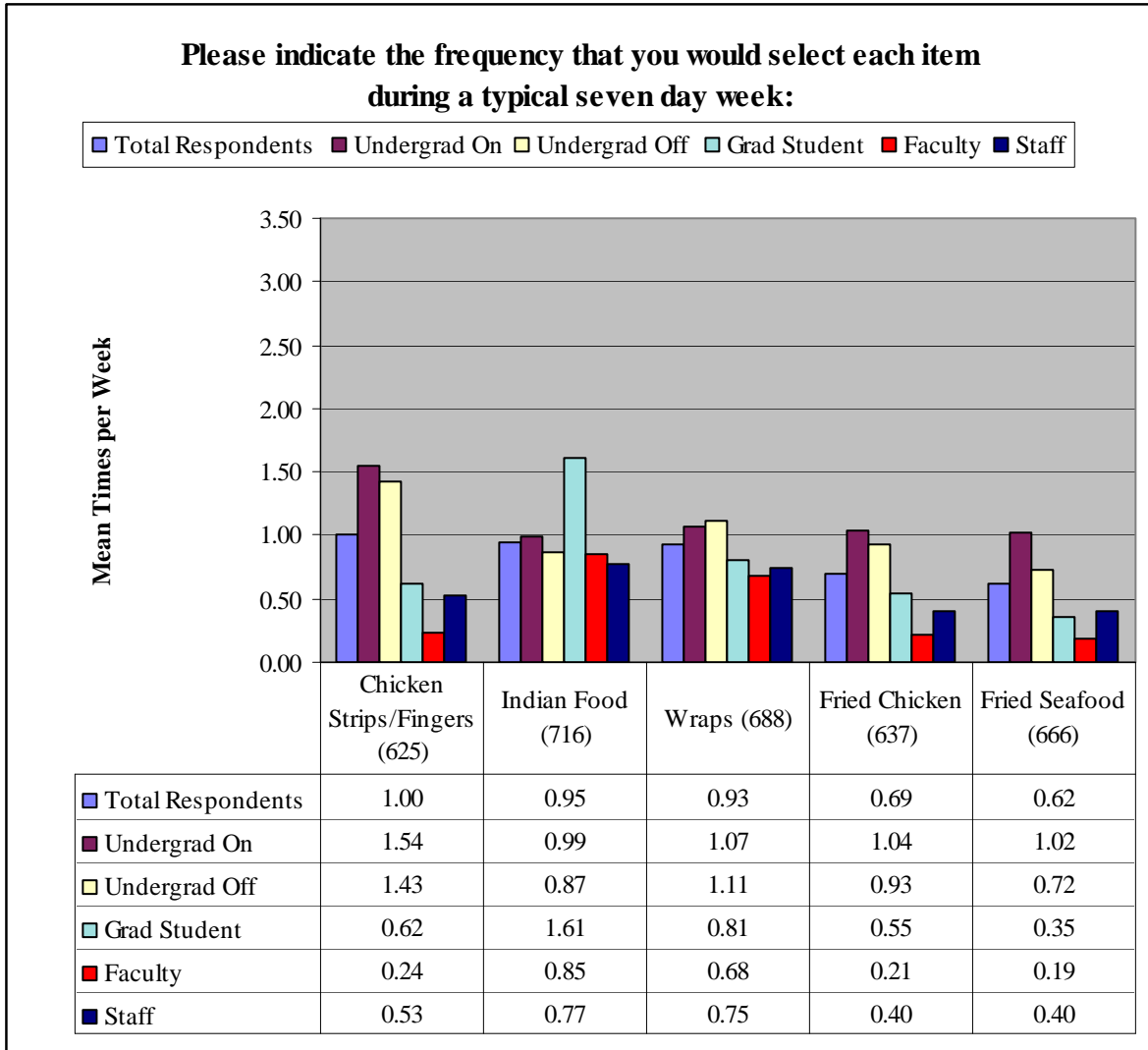
(Data Tables; pages 66-78)

5. Food Preferences



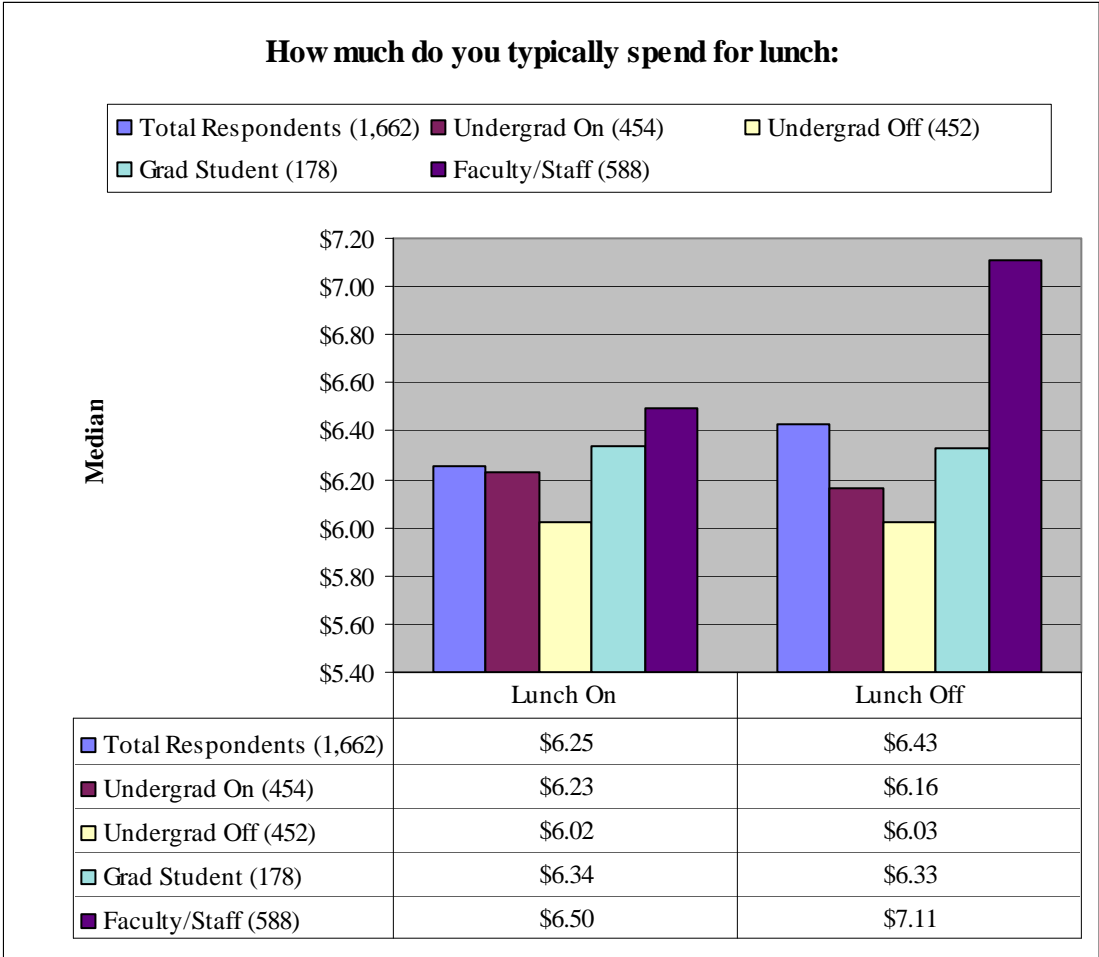
(Data Tables; pages 66-78)

5. Food Preferences



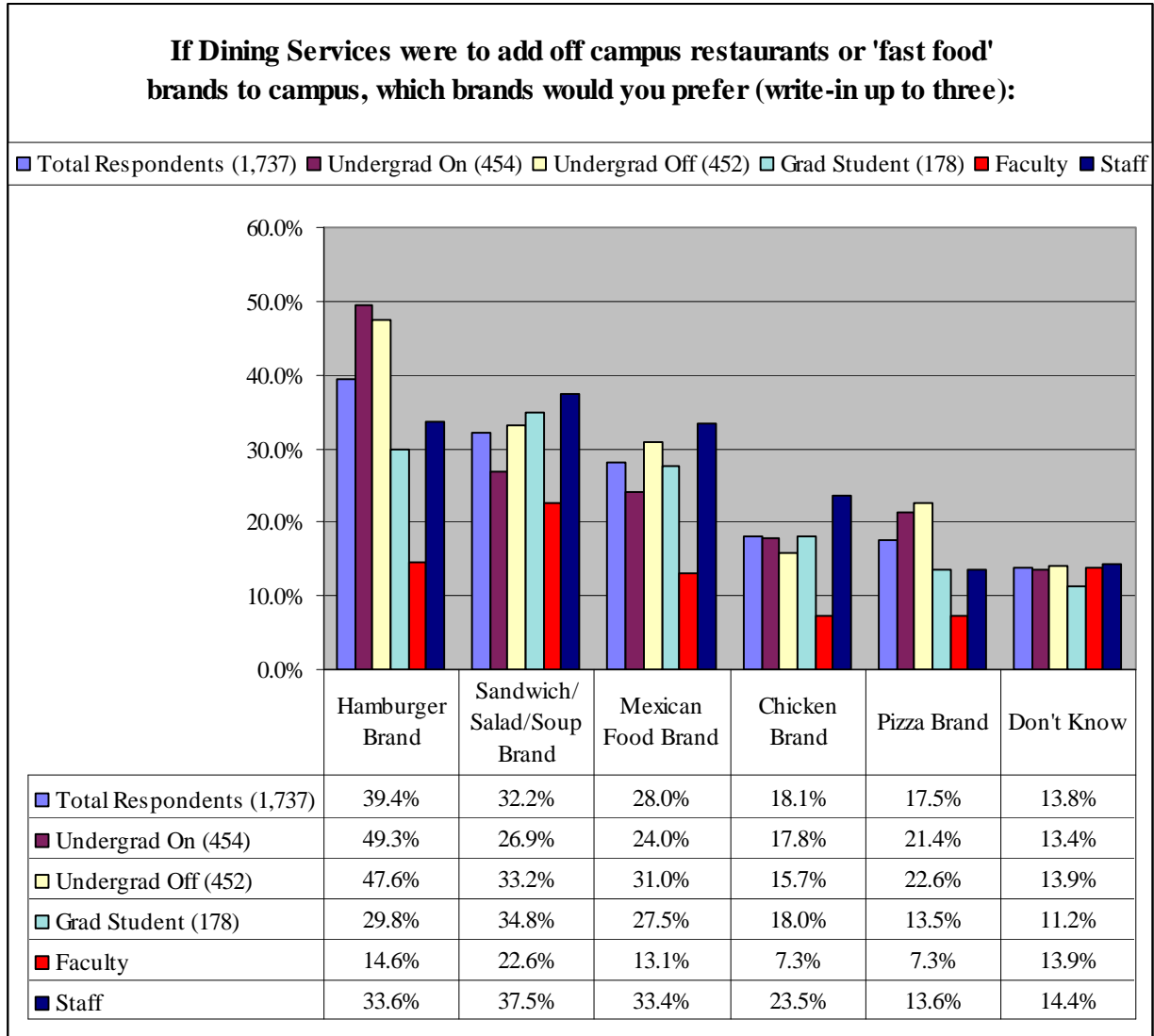
(Data Tables; pages 66-78)

6. Lunch Spend



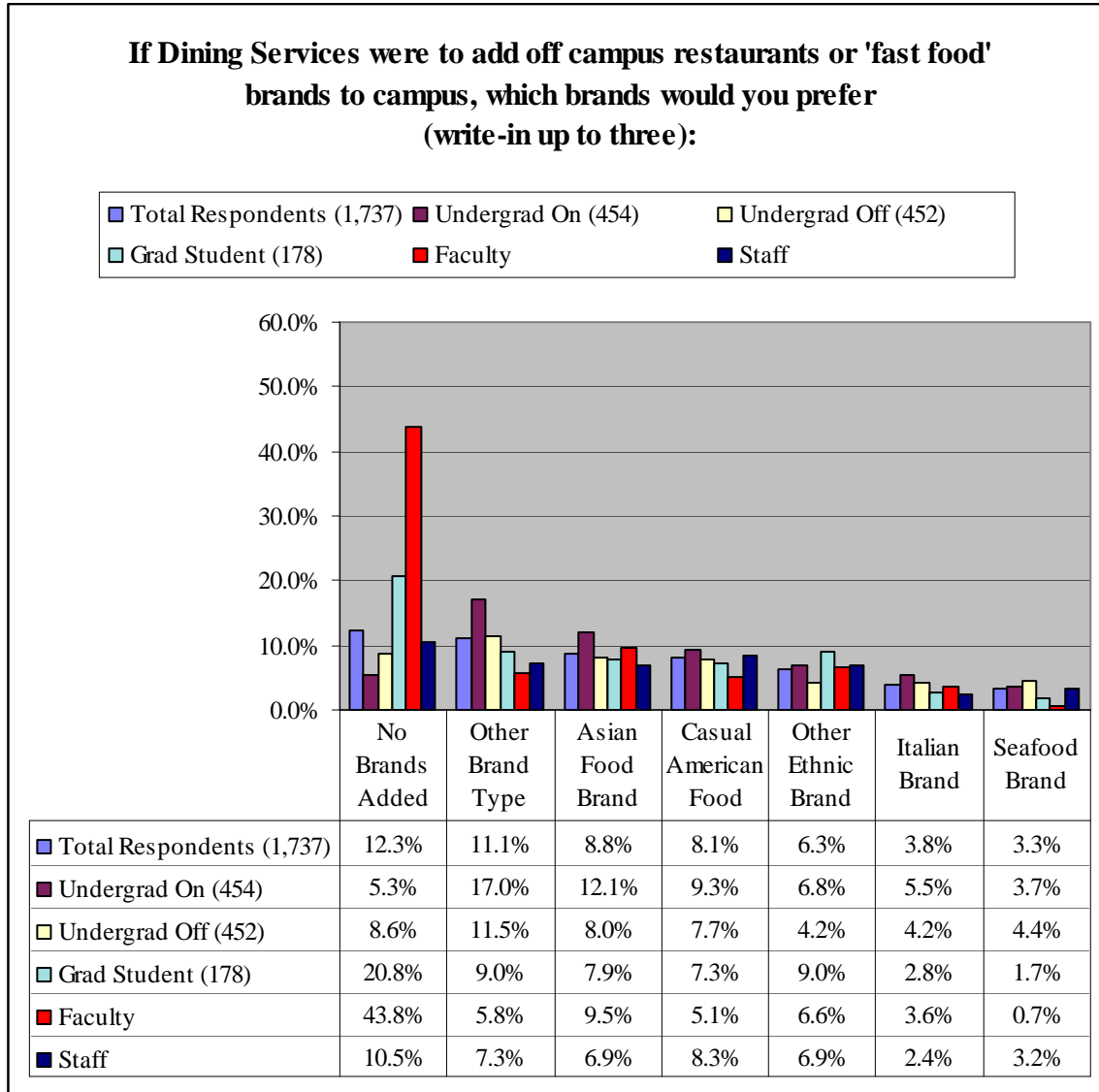
(Data Tables; pages 79-82 & 176-179)

7. Branded Food Concepts – Brand Category Preferences



(Data Tables; pages 83-84)

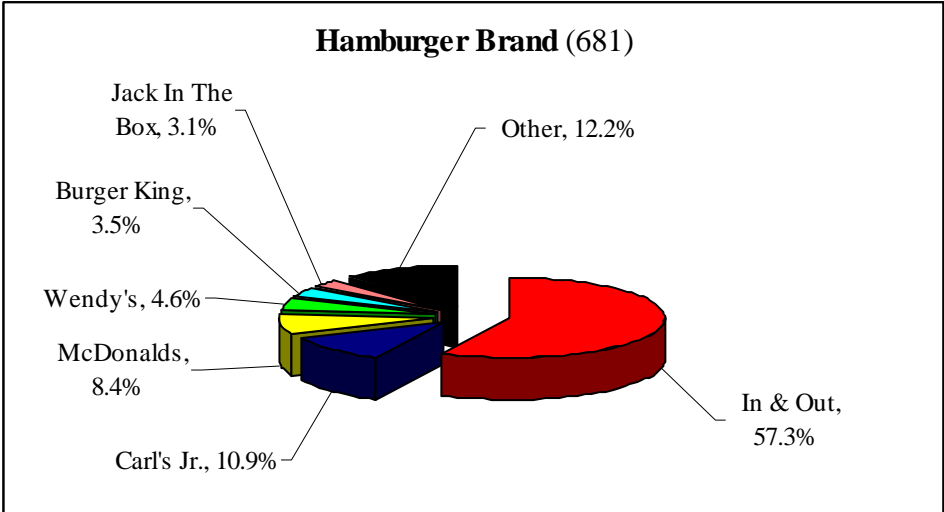
7. Branded Food Concepts – Brand Category Preferences



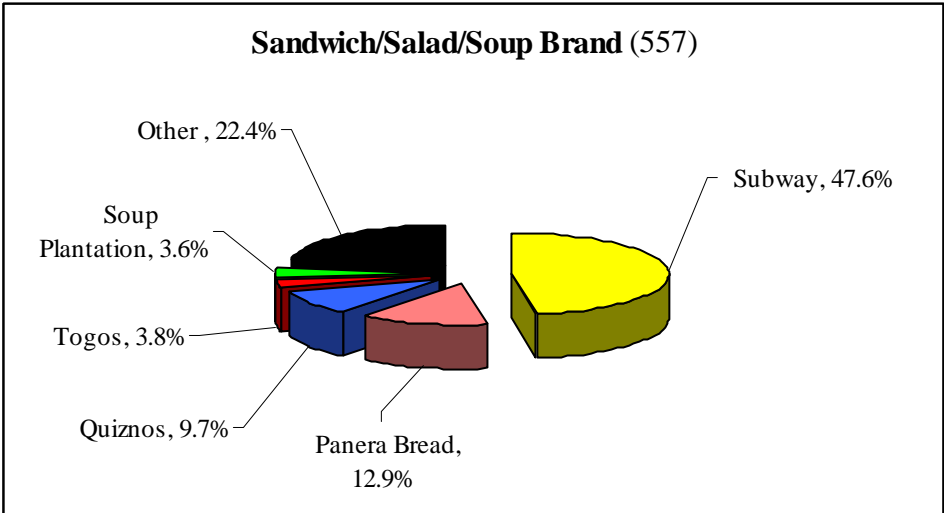
(Data Tables; pages 83-84)

‘Other’ responses can be found in the *Market Research Study Appendix Section C*.

7. Branded Food Concepts – Brand Preferences by Brand Category

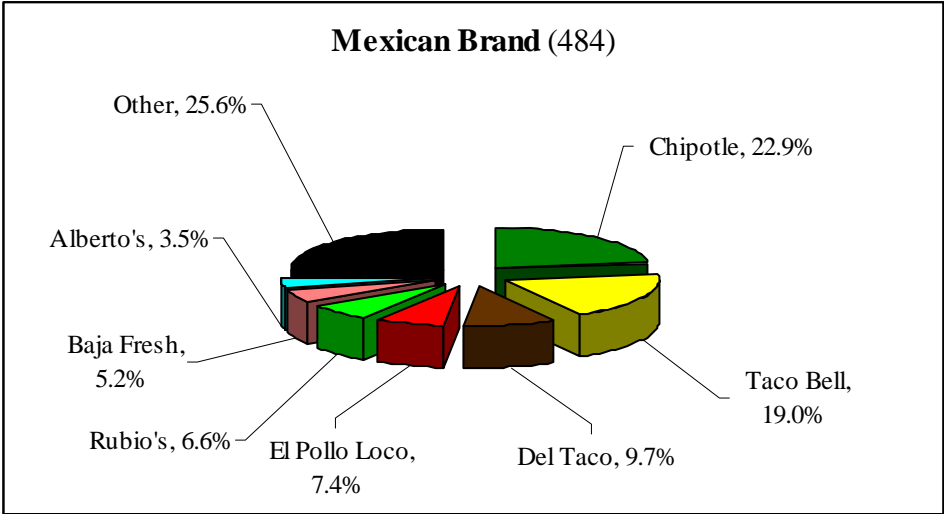


(Data Tables; pages 88-90)

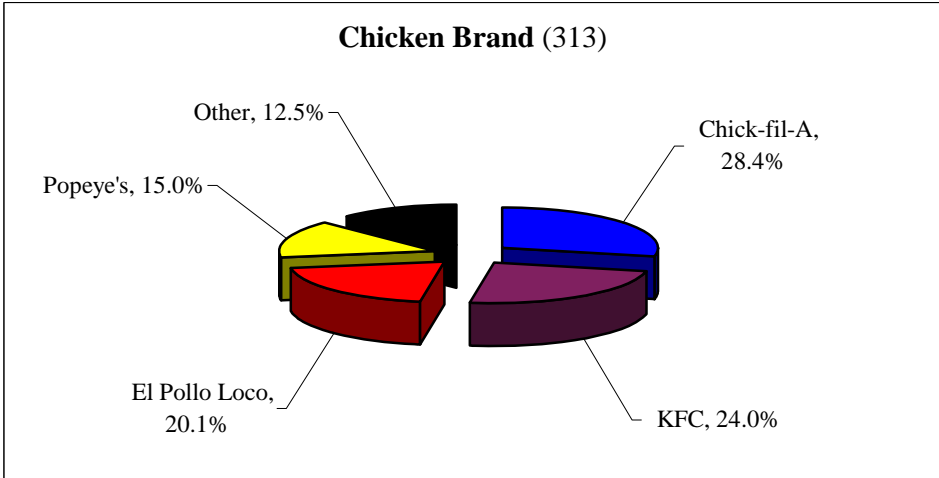


(Data Tables; pages 85-86)

7. Branded Food Concepts – Brand Preferences by Brand Category

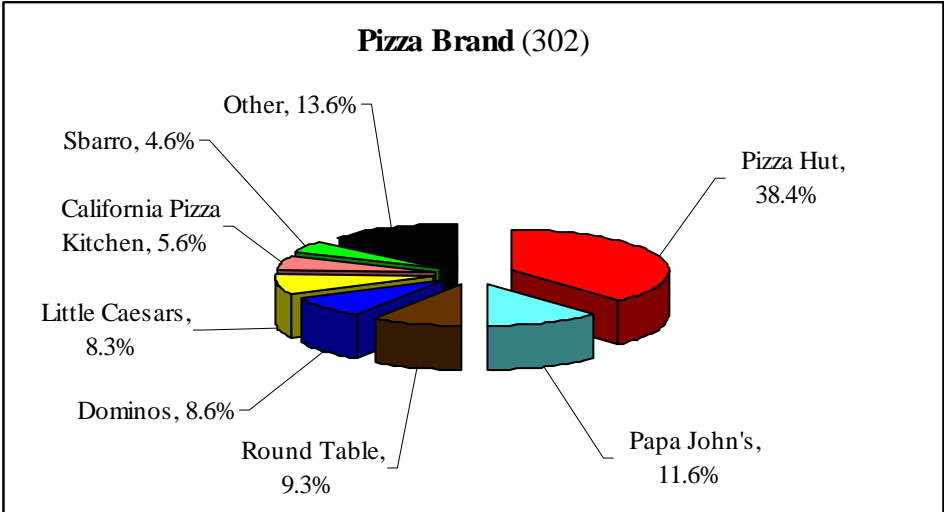


(Data Tables; pages 90-91)



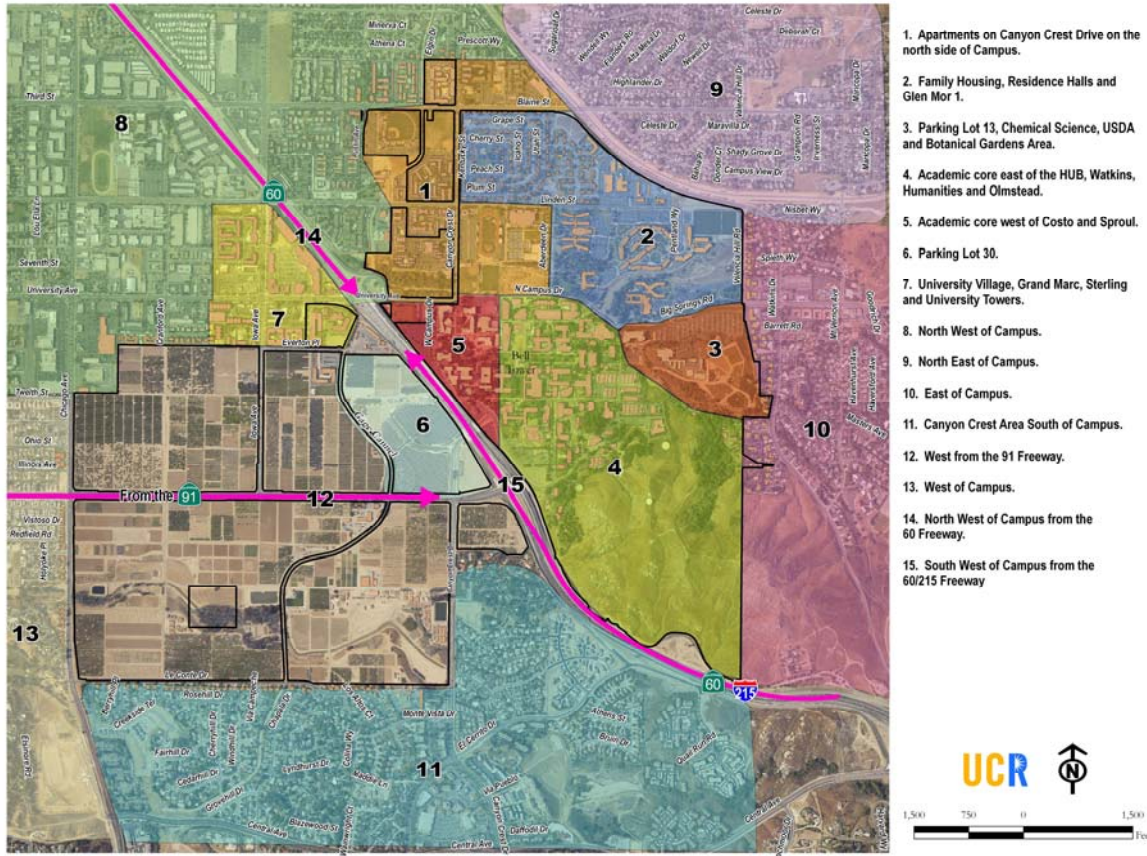
(Data Tables; pages 95-96)

7. Branded Food Concepts – Brand Preferences by Brand Category



(Data Tables; pages 93-94)

8. Location Preferences for New Campus Dining



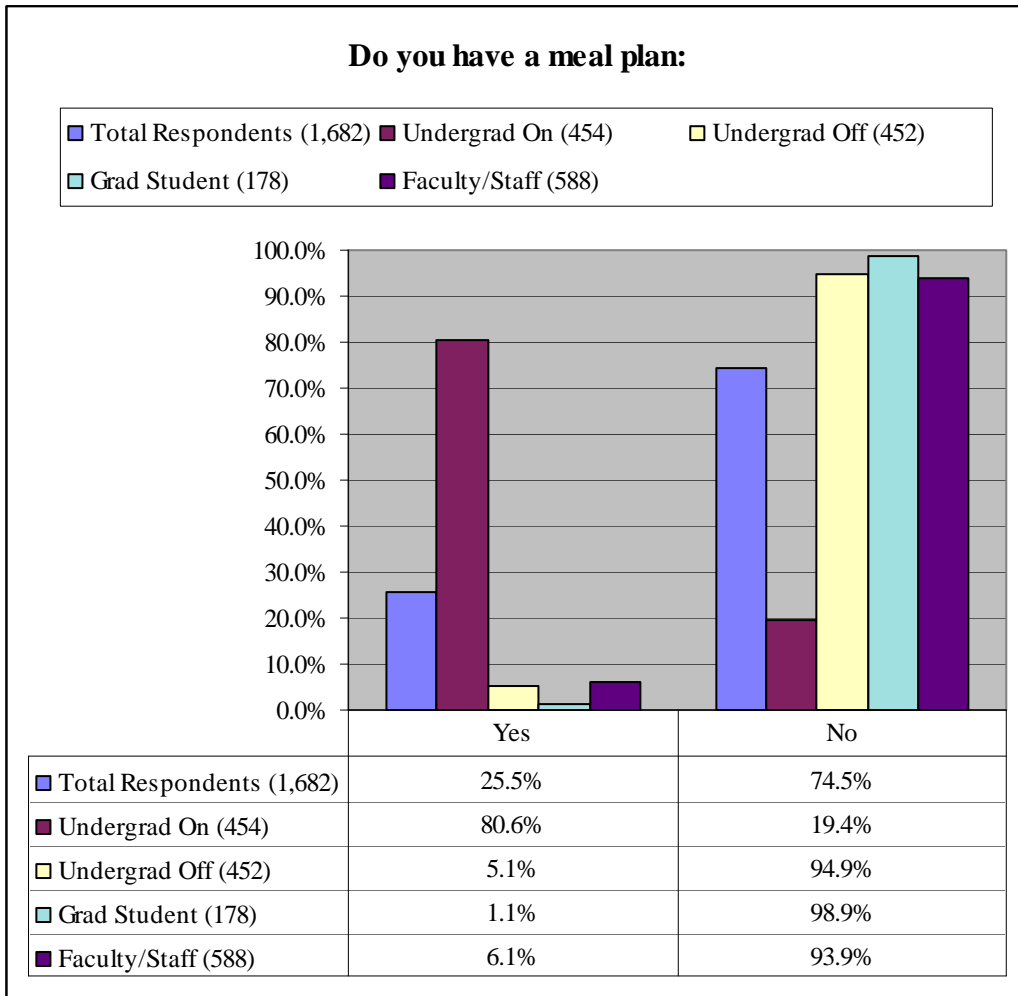
New Location	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
(Sample Size)	(1,737)	(454)	(452)	(178)	(137)	(506)
Zone						
Zone 1	9.2%	14.1% CDF	6.2%	3.9%	5.1%	10.7% CDF
Zone 2	11.2%	27.5% CDFG	1.1%	3.4%	0.7%	10.9% CDF
Zone 3	2.8%	0.2%	2.7% B	6.7% BCF	1.5%	4.2% BF
Zone 4	49.1%	40.1%	55.3% BG	63.5% BG	58.4% BG	43.9%
Zone 5	14.2%	5.3%	14.2% B	16.9% B	31.4% BCDG	17.0% B
Zone 6	1.0%	0.2%	3.3% BDFG	0.0%	0.0%	0.2%
Zone 7	4.0%	2.9% D	5.8% BD	0.6%	0.0%	5.9% BDF
Zone 12	1.2%	1.5% F	1.3% F	0.6%	0.0%	1.2% F
Don't Know	7.4%	8.1% F	10.2% DFG	4.5%	2.9%	6.1%

8. Location Preferences for New Campus Dining

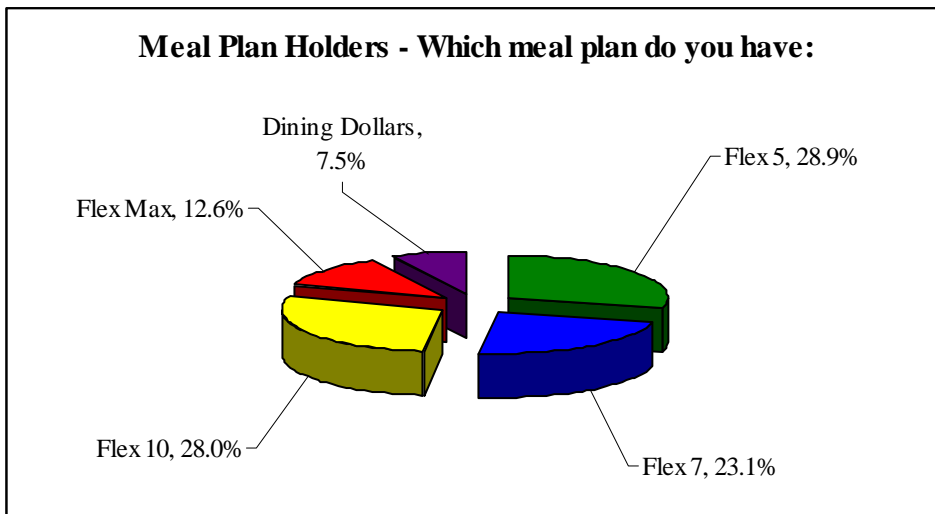
New Location	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Students D	Faculty F	Staff G
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(137)</i>	<i>(506)</i>
Zone 4 Buildings						
Commons	10.0%	12.3%DFG	16.6%DFG	6.2%	2.2%	5.7%F
Commons Expansion	7.5%	11.7%DFG	10.4%DFG	1.7%	2.9%	4.5%D
Science Library	2.5%	1.8%F	3.3%DF	0.6%	0.0%	3.8%DF
Bell Tower	1.8%	3.1%FG	2.7%FG	1.1%	0.0%	0.6%
Engineering 2	1.7%	1.3%	1.3%	5.1%BCG	2.9%	0.8%
Zone 5 Buildings						
Humanities & Social Sciences	3.9%	0.9%	2.4%	10.7%BCG	14.6%BCG	2.6%
Arts Building	2.1%	0.4%	3.1%B	2.8%	5.1%B	1.8%B
Sproul Hall	1.7%	0.7%	1.8%	1.1%	5.1%B	1.8%
Hinderaker Hall	1.3%	0.4%	2.7%BD	0.0%	0.7%	1.4%D
Student Services	1.3%	0.4%	0.9%DF	0.0%	0.0%	3.2%BCDF

(Data Tables; pages 164-175)

9. Meal Plan Holders

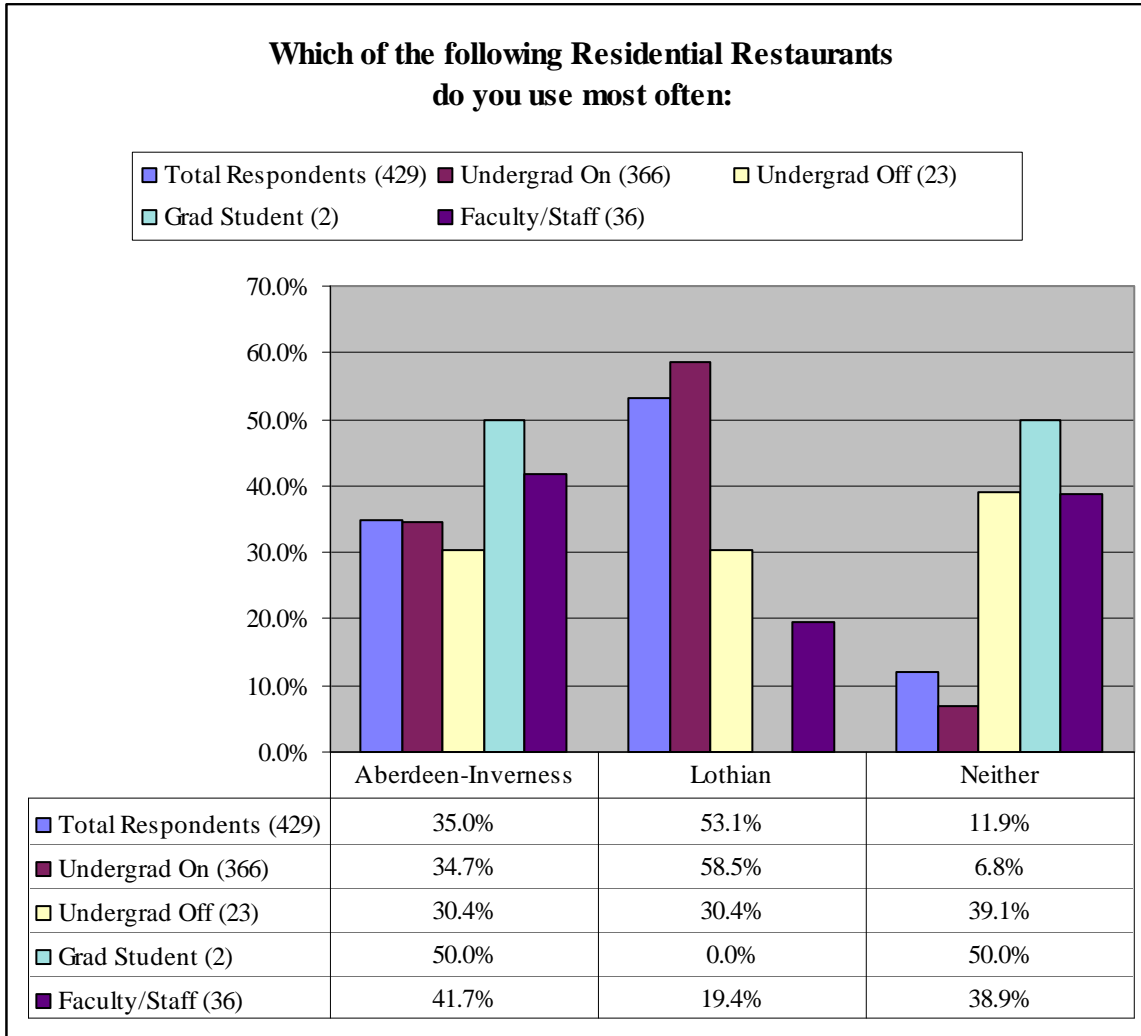


(Data Tables; page 180)



(Data Tables; page 181)

9. Residential Restaurant Use



(Data Tables; page 182)

After running a cross tab, the data indicates that 67.2% of Aberdeen-Inverness diners live at Aberdeen-Inverness. The next largest percentage of Aberdeen-Inverness diners (28.1%) live at Pentland Hills. 52.6% of Lothian diners live at Lothian, while 44.0% of Lothian diners live at Pentland Hills. The vast majority of residential diners eat at the residential restaurant closest to their residence hall.

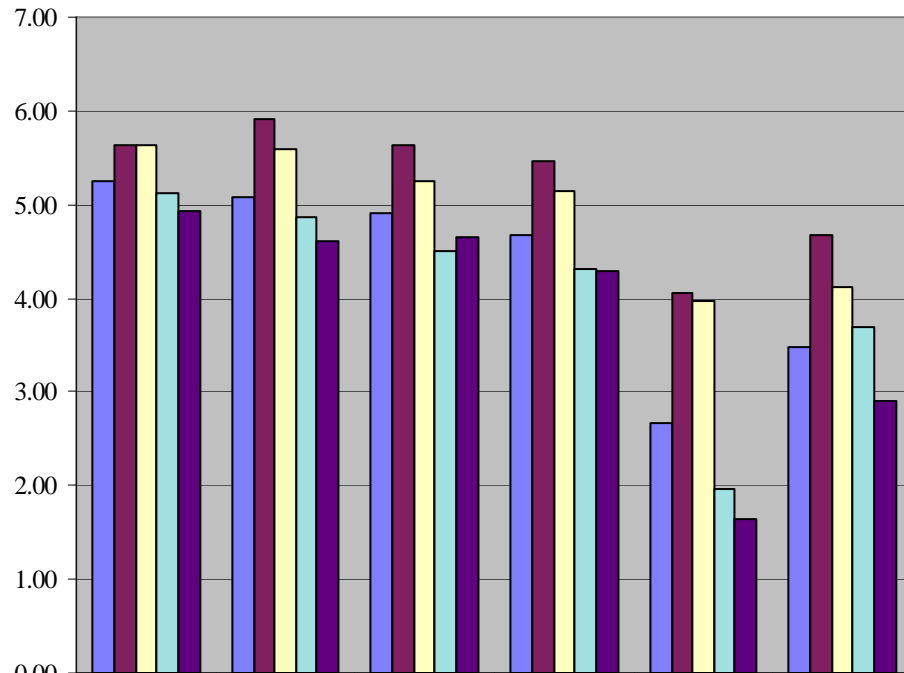
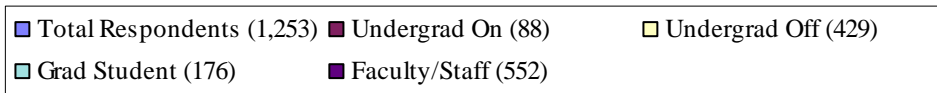
9. Meal Plan / Residential Dining Satisfaction

Meal Plan Holder Satisfaction Scale 1-10	All	Use Aberdeen- Inverness the Most	Use Lothian the Most
<i>(Sample Size)</i>	<i>(378)</i>	<i>(150)</i>	<i>(228)</i>
The dining environment at ____ is enjoyable and comfortable to hand out in for extended periods	6.74	6.51	6.89
My meal plan generally allows me to obtain food at the locations that I want to	6.67	5.73	6.85
The current dining hours at ____ generally allow me to obtain meals at the times I want	6.26	5.75	6.60
My meal plan generally meets my lifestyle needs	5.82	6.47	5.79
Overall, my meal plan provides good value	5.74	5.74	5.68
The variety of food available at ____ is generally adequate to meet my needs	4.91	5.00	4.86
The quality of food available at ____ is generally good	4.88	4.99	4.81

(Data Tables; page 183-194)

9. Voluntary Meal Plan Purchase Influencers

Non Meal Plan Holders - Please rate the following potential features with regard to how much they might influence you to purchase a small prepaid meal plan or meal card:
 (Scale 1=completely disagree, 7=agree completely)



	Discounts at Register	Fully Refundable	Bonus at Register	Frequent Buyer Reward	Parents Buy Plan	Other
Total Respondents (1,253)	5.25	5.08	4.90	4.68	2.66	3.47
Undergrad On (88)	5.64	5.92	5.63	5.47	4.05	4.67
Undergrad Off (429)	5.64	5.60	5.25	5.15	3.97	4.12
Grad Student (176)	5.13	4.86	4.49	4.31	1.96	3.70
Faculty/Staff (552)	4.93	4.61	4.65	4.30	1.65	2.89

(Data Tables; page 195-196)

‘Other’ responses can be found in the *Market Research Study Appendix Section C*.

10. Purchase Influencers

Factors of Potential Influence in Purchasing Decisions Influences Decision of Where to Eat Using Scale 1-10 (Areas of disagreement highlighted in red)	Total Respondents	Under-grad On B	Under-grad Off C	Grad Student E	Faculty/ Staff E	Brown Baggers V
<i>(Sample Size)</i>	<i>(1,682)</i>	<i>(454)</i>	<i>(452)</i>	<i>(80)</i>	<i>(588)</i>	<i>(290)</i>
It serves freshly prepared, quality food that I like to eat	8.72	8.47	8.70	8.95B	8.86B	8.72
The pricing is fair and provides good value for the money	8.69	8.49	8.83B	8.95BE	8.65	8.81
I am able to order, receive and pay for food quickly	8.34	8.26	8.23	8.26	8.49BC	8.30
The hours of operation are convenient	8.32	8.45E	8.29	8.51	8.16	8.11
It is within walking distance at meal time	7.88	8.31CDE	7.78	7.85	7.65	7.73
I can purchase food “to go” if I desire	7.80	8.15CDE	7.84D	7.30	7.64	7.54
It serves a wide variety of food offerings	7.52	8.11CDE	7.68DE	7.24	7.04	6.98
It is located on campus	7.50	8.10CDE	7.45E	7.54E	7.08	7.05
It meets my dietary preferences and/or requirements	6.85	6.98	6.65	6.97	6.89	7.15
It is a place that offers a comfortable dining environment where I can meet and socialize with my friends/colleagues	6.74	7.33CDE	6.85DE	6.13	6.36	6.16
It offers adequate seating so that I can dine in if I choose	6.70	7.37CDE	6.99DE	5.85	6.21	5.96
It serves authentically prepared ethnic foods	6.49	7.06CDE	6.63E	6.49E	5.96	5.98
It offers “combo meals” or “value meals”	5.93	6.74DE	6.70DE	5.08	4.98	4.87
It is a place that serves natural foods	5.74	6.42CDE	5.87E	5.70E	5.13	5.52
It is a national or regional chain restaurant	5.52	6.82CDE	6.22DE	3.77	4.51D	4.34
It offers a loyalty card program	5.35	6.38CDE	5.81	4.42	4.50	4.63
It serves locally grown products	5.35	5.87CE	4.99	5.44	5.20	5.42
I can call/fax my order in for delivery/pick-up	4.56	5.04CD	4.17	3.65	4.77CD	4.52
I can use my Meal Plan/Dining Dollars there	4.41	8.12CDE	3.50DE	2.44	2.84	2.54
I can use my UCR Card/Bear Bucks there	4.32	7.43CDE	3.92DE	2.34	2.83D	2.64
It is a place that brings my meal to my table	4.30	5.16CDE	4.37DE	3.43	3.83	3.48
It is located off campus so that I can take a break from being on campus	4.14	5.06CDE	4.18DE	2.92	3.77D	3.68
It serves a good selection of vegetarian foods	4.14	4.38	3.97	4.49	3.99	4.20

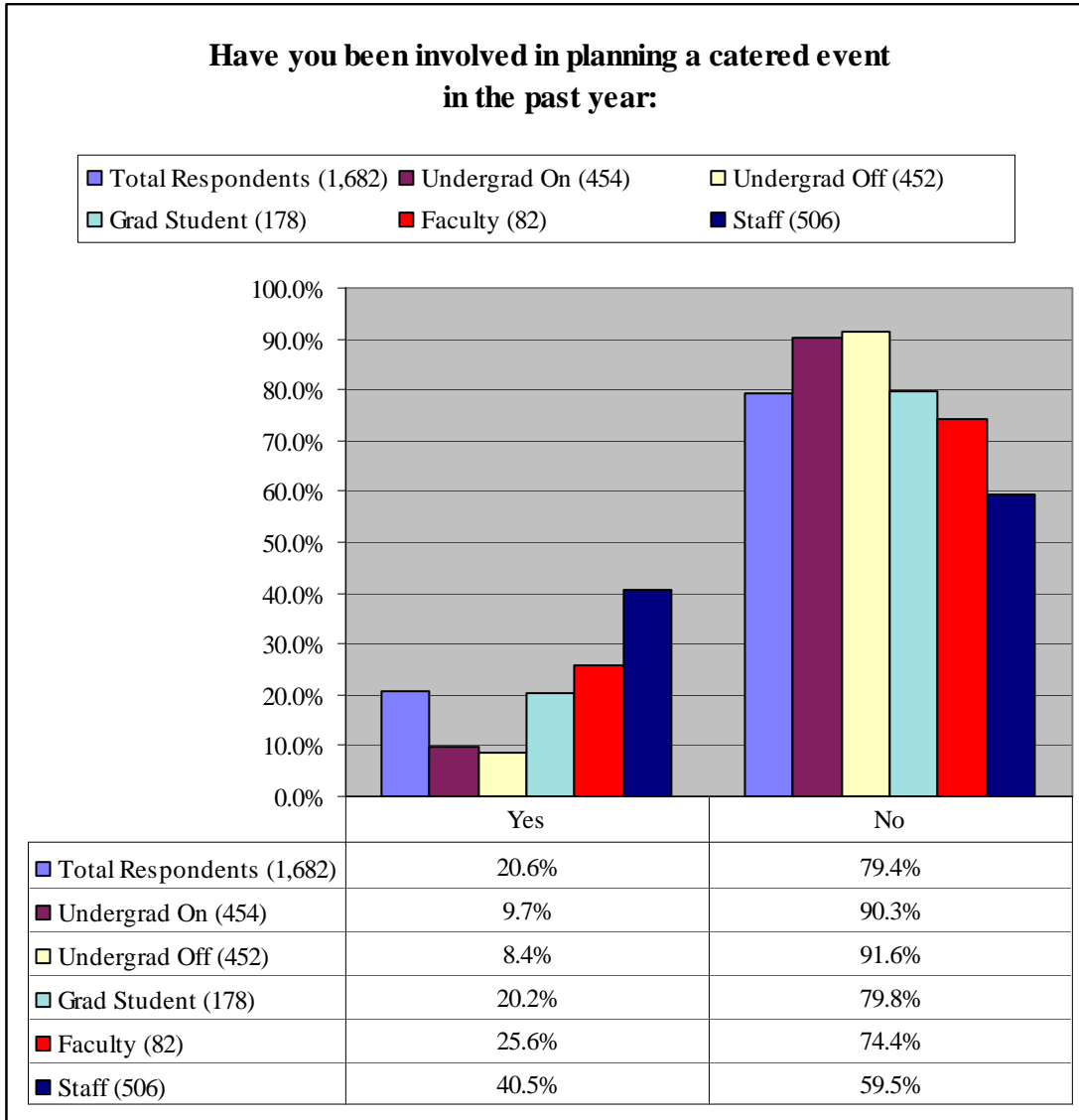
(Data Tables; pages 197-204)

11. Potential for Increased Campus Dining Utilization

Day Part	Weekly Use Now	Weekly Use After Improvement	Percentage Increase
<i>Sample Size (1,737)</i>			
Breakfast	0.58	1.74	200.0%
Lunch	2.23	3.73	67.3%
Dinner	0.99	2.10	112.1%
Late Evening Meal/Snack	0.62	1.39	124.2%

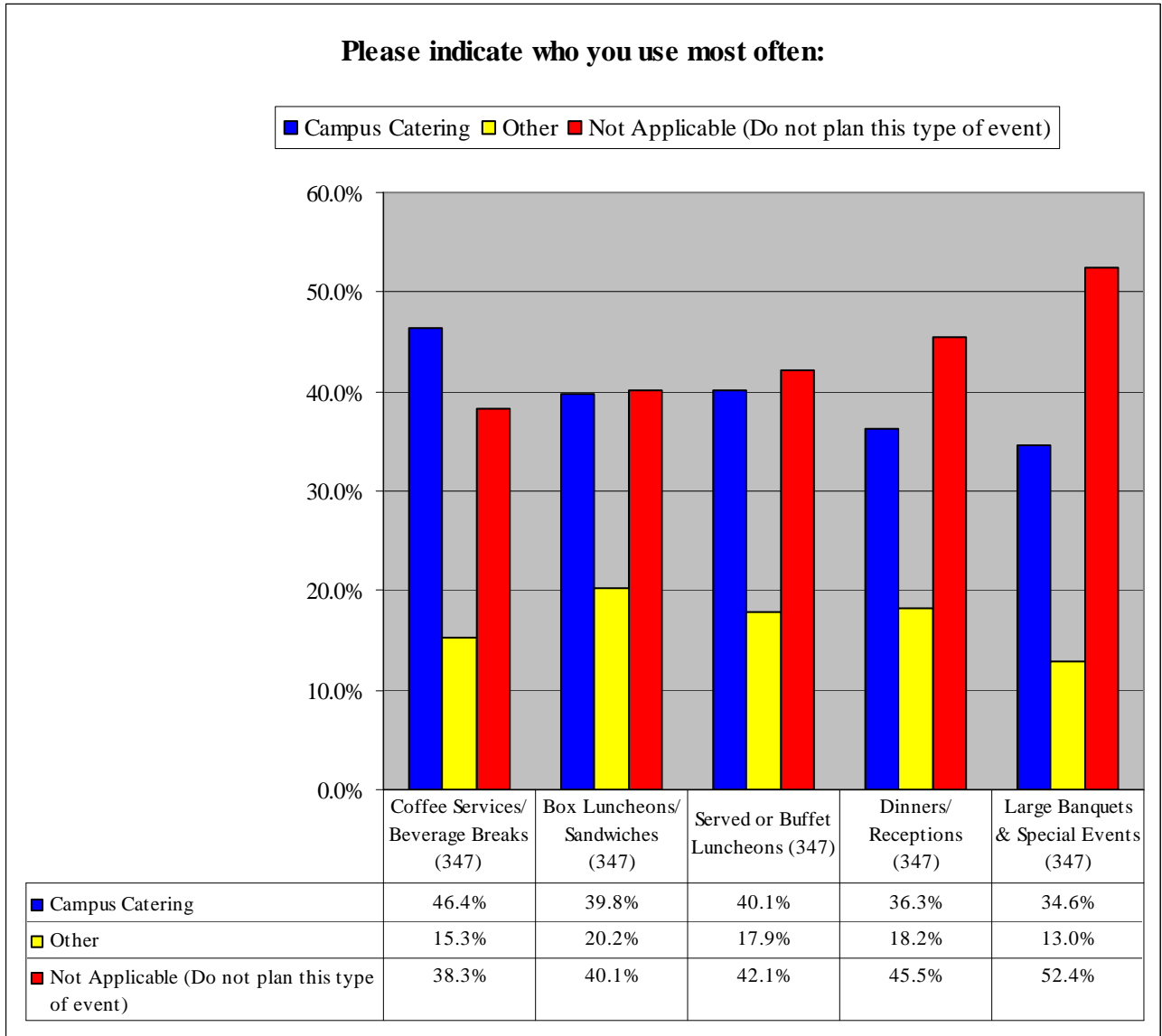
(Data Tables; pages 205-223)

12. Catering Arrangers



(Data Tables; page 224)

12. On-Campus vs. Off-Campus Catering Purchases



(Data Tables; pages 225-228)

12. Catering Satisfaction – On-campus vs. Off-campus Caterers

Agree or Disagree Statements Scale 1-10	On Campus Catering (226)	Off Campus Provider (140)	Variance
The on-site staff is professional in appearance and conduct	8.06	8.17	-0.11
Service occurs efficiently without disruption to our meeting/event	7.90	7.95	-0.05
The caterer cleans up promptly after events and leaves the facility in good condition	7.82	7.39	0.43
The full cost of the event is clearly understandable at the time of booking	7.77	8.27	-0.50
I will continue to use this caterer for future events	7.70	8.56	-0.86
The caterer provides exactly what I ordered	7.61	8.39	-0.78
The events are always delivered/set up on time	7.54	8.03	-0.49
The quantity of the food/beverage provided meets my expectations	7.41	8.50	-1.09
Billing is timely and accurate	7.36	8.50	-1.14
The quality of the food/beverage meets my expectations	7.35	8.53	-1.18
The campus facilities I use for catered events are adequate to meet my needs	7.03	6.91	0.12
The menu options available for me to select from are appropriate and offer enough variety for my catered event	6.81	7.81	-1.00
The catering service is flexible in working with my changing needs	6.78	7.91	-1.13
It is easy to get in touch with the right person when placing orders	6.67	8.36	-1.69
A good value is received for the price paid	5.95	7.98	-2.03
I can make all of my arrangements with a single phone call	5.93	7.70	-1.77

(Data Tables; pages 229-240)

13. Desired Improvements to Campus Dining

Desired Improvements – (Two Selections)	Total Respondents	Undergrad On B	Undergrad Off C	Graduate Student D	Faculty/ Staff E
<i>(Sample Size)</i>	<i>(1,737)</i>	<i>(454)</i>	<i>(452)</i>	<i>(178)</i>	<i>(643)</i>
Price/Value Relationship	37.1%	29.3%	56.4%BDE	41.0%BE	28.0%
Food Variety & Selection	29.8%	33.9%D	28.5%	25.3%	29.1%
Food Quality & Preparation	29.4%	43.4%CDE	25.3%	29.8%E	21.9%
Hours of Operation	25.4%	35.0%E	29.2%E	36.0%E	12.9%
More/More Convenient Locations	20.4%	9.0%	14.2%B	25.8%BC	31.4%BC
Service Speed	14.9%	9.0%	12.2%	16.9%B	20.4%BC
Brand Choices	10.6%	11.2%D	13.9%DE	6.2%	8.9%
Meal Plans	4.8%	14.1%CDE	1.3%	1.1%	1.9%

(Data Tables; pages 241-242)

‘Other’ responses can be found in the *Market Research Study Appendix Section C*.



Section 3: Survey Instrument

**UC Riverside
Market Research Survey**

Programming Notes are in Bold

Faculty will have the option of taking the full survey or an Express version, comprised only of those questions highlighted in Red

All Other Respondents will take the full survey

A Completion Status Bar will be Provided

Programming Notes in Blue

Note questions are numbered to facilitate review – question numbers will be eliminated from the final survey.

1. I am a: Student
 Faculty Member
 Staff Member

Those who answer “Faculty” will be asked the following question.

I prefer to take the:

- Full Survey (10-15 minutes)
 Express Survey (5 minutes)

Those who answer “Student” receive the following question. All others skip to Q3.

2. I am a: Freshman
 Sophomore
 Junior
 Senior
 Graduate Student
 Other

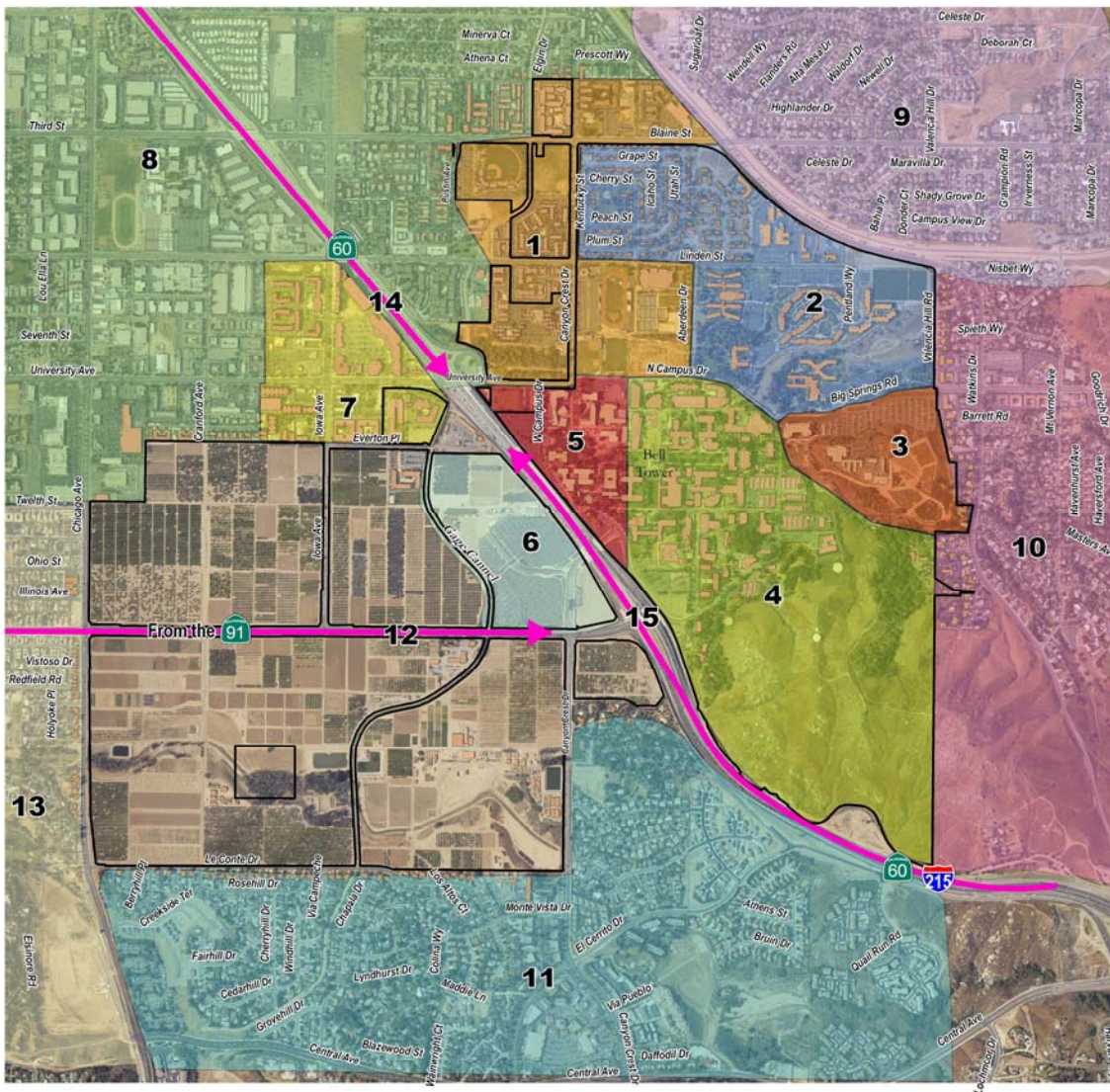
3. I am currently living: **On campus in a University Residence Hall**
 Aberdeen-Inverness
 Lothian
 Pentland Hills
- On campus in an apartment or in family housing**
 Bannockburn Village & Plaza Apartments
 Falkirk Student Apartments
 Glen Mor Student Apartments
 International Village Apartments
 Stonehaven Student Apartments
 Canyon Crest Family Housing
- Off campus with my parents**
 Less than 1 mile 1-2 miles 3-5 miles 6-10 miles
 More than 10 miles **from campus**
- Off campus on my own,**
 Less than 1 mile 1-2 miles 3-5 miles 6-10 miles
 More than 10 miles **from campus**

4. On a typical _____ (Rotate Monday-Friday) when you are on campus, where are you just prior to the following meal periods?

- Breakfast (9:30am or Earlier)
- Lunch (11:30am – 2:00pm)
- Dinner (4:30pm-7:30pm)
- Late Evening (after 7:30pm)

Pull down: Zone 1, Zone 2, Zone 3, Zone 4, Zone 5, Zone 6, Zone 7, Zone 8, Zone 9, Zone 10, Zone 11, 12 – On the Road from 91 Freeway, Zone 13, Zone 14, Zone 15, Off Campus

Use the map below to determine the zones of campus



1. Apartments on Canyon Crest Drive on the north side of Campus.
2. Family Housing, Residence Halls and Glen Mor 1.
3. Parking Lot 13, Chemical Science, USDA and Botanical Gardens Area.
4. Academic core east of the HUB, Watkins, Humanities and Olmstead.
5. Academic core west of Costo and Sproul.
6. Parking Lot 30.
7. University Village, Grand Marc, Sterling and University Towers.
8. North West of Campus.
9. North East of Campus.
10. East of Campus.
11. Canyon Crest Area South of Campus.
12. West from the 91 Freeway.
13. West of Campus.
14. North West of Campus from the 60 Freeway.
15. South West of Campus from the 60/215 Freeway



5. On a typical _____. (Rotate Monday through Sunday for resident students, so that the first respondent gets Monday, the second Tuesday, the third Wednesday, etc.) What have you done for each of the following meals?
(Rotate Monday-Friday for faculty, staff, & off campus students)

	Breakfast	Lunch	Dinner	Late Evening (after 7:30pm)
Skipped eating this meal				
Prepared and ate this meal at home/in my room				
Brown bagged for this meal				
Bought this meal at an off campus restaurant or fast food outlet				
Bought this meal at an off campus convenience store or grocery				
Obtained this meal at a Residential Restaurant: Aberdeen-Inverness Restaurants Lothian Restaurants				
Obtained this meal at a Campus Retail Restaurant: <u>The Hub</u> Honor Roll El Sol Stacked Deli La Fiamma Panda Express Taco Fresco Arroyo Vista Café The Barn Ivan's at Hinderaker Grecian Gyros Cart @ CHASS Courtyard Hot Diggity Dawgs Cart Bear Tracks Mobile Truck				
Obtained this meal at a campus Convenience Store: Bear Necessities at Commons Bears Den at Aberdeen-Inverness Scotty's at Glen Mor Bear Essentials at Lothian				
Obtained this meal by delivery				
Obtained this meal from a vending machine				
Ate this meal at a catered event				
Other _____(please specify)				

For those respondents who indicated that they purchased their lunch at an on-campus dining venue (Residential Restaurant or Campus Retail Restaurant), the following question will be asked.

6a. You indicated that you have eaten lunch at _____ on a typical _____ (Pop in answer for the on-campus dining venue and day of the week from Q5). What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

- Food Quality and Preparation
- Convenient Location
- Quick Service Speed/Short Wait Time
- Food Selection Available and/or Variety
- Enjoyable Dining Environment
- Seating Availability
- Healthfulness of Menu Choices
- Quality of Customer Service
- Ability to Quickly Purchase Food "To Go"
- Price/Value
- Ability to Purchase with My Meal Plan
- Other (please specify) _____

For those respondents who indicated that they brown bagged their lunch, the following question will be asked.

6b. You indicated that you have brought your lunch from home on a typical _____ (Pop-in day from Q5). Why do you make the choice to bring your lunch? Pick up to two reasons from the list below.

- It is more convenient than making an on-campus purchase
- I need to work or study over my lunch break
- On-campus pricing is generally too high for my budget
- To better control my diet/It is healthier than the foods available on campus
- The queues and wait times are too long at the eateries on campus
- On-campus eateries are not geographically convenient for me
- On-campus dining environments are too noisy/crowded
- I don't like the quality/taste of the on-campus food choices
- Other (please specify) _____

For those respondents who indicated that they ate their lunch at an off campus dining venue, the following question will be asked.

6c. You indicated that you have purchased your lunch off campus on a typical _____ (Pop in day from Q5). What were the primary reasons you chose to eat off campus? (choose a maximum of two categories)

- I like the food at this restaurant better than the food conveniently available to me on campus
- To take a break from being on campus
- It's where my friends/colleagues go
- It's less expensive than conveniently available eateries on campus
- It's easier to purchase food on my way to campus or after I leave campus
- I can smoke or drink alcohol
- It's easier to find my dietary preferences/healthy choices
- For an occasional treat
- It is more convenient for me to walk to the off-campus options than the on-campus options
- Other (please specify) _____

7. Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on-campus and how much did you spend for the week off-campus?

Total Weekly Spend for On-Campus Meal and Snack Purchases \$ _____
 Total Weekly Spend for Off-Campus Meal and Snack Purchases \$ _____

Pull down response options: Does not apply, Less than \$5.00, \$5.00-\$9.99, \$10.00-\$14.99, \$15.00-\$19.99, \$20.00-\$24.99, \$25.00-\$29.99, \$30.00-\$34.99, \$35.00-\$39.99, \$40.00-\$44.99, \$45.00-\$49.99, \$50.00-\$54.99, \$55.00-\$59.99, \$60.00-\$64.99, \$65.00-\$69.99, \$70.00-\$74.99, \$75.00-\$79.99, \$80.00-\$84.99, \$85.00-\$89.99, \$90.00-\$94.99, \$95.00-\$99.99, \$100.00 or More

8. Think about the foods you like to eat. For each item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you. Please answer each item.

This question is designed with a “modified block” approach so that not every respondent has to respond to every food type. There are 28 blocks with 9 items per block plus “Other”. Thus, for every 28 people (a complete block), there will be 9 ratings. Thus, 560 completed surveys will yield 180 ratings per item, enough for statistical accuracy. We take this approach to cut down the length of the survey.

	Never	Less Than Once Per Week	Once Per Week	2-3 Times Per Week	4-5 Times Per Week	6 or More Times per Week	Unsure/ I Don't Know
<u>Food Type</u>	[]	[]	[]	[]	[]	[]	[]
Hamburgers & Other Grilled Sandwiches							
Grilled Chicken Sandwiches							
Fresh Fruit							
Hot and Cold Sub Sandwiches							
Mediterranean Food							
Made to Order Deli Sandwiches							
Vegetarian Entrees							
Made to Order Salads							
Fried Chicken							
Grilled Seafood							
Pasta and Italian Food							
Traditional American Entrees							
Specialty Coffees/Espresso							
Natural Foods							
Grilled Chicken							
Asian Food							
Freshly Prepared Pre-Packaged Salads and Sandwiches							
Wraps							
Made to Order Fruit/Vegetable Juice Health Drinks							
Bagels and Pastries							
Health Oriented Entrees							
Ice Cream/Frozen Yogurt							
Fried Seafood							
Chicken Strips/Fingers							
Mexican Food							
Salad Bar							
Pizza							
Soup							
Specialty Sandwiches (Panini, Focaccia, etc.)							
Baked Desserts (cookies, pie, etc.)							
Smoothies							

Question 8 Continued

Food Type	Never	Less Than Once Per Week	Once Per Week	2-3 Times Per Week	4-5 Times Per Week	6 or More Times per Week	Unsure/ I Don't Know
Indian Food	[]	[]	[]	[]	[]	[]	[]
Organic Foods	[]	[]	[]	[]	[]	[]	[]
Latin/Caribbean Food	[]	[]	[]	[]	[]	[]	[]
Sushi	[]	[]	[]	[]	[]	[]	[]
Other _____ (please specify)	[]	[]	[]	[]	[]	[]	[]

9. Now, thinking about meals you purchase **on** campus, how much do you typically spend for **lunch** when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?

Pull down response options: Does not apply, Less than \$1.00, \$1.00-\$1.49, \$1.50-\$1.99, \$2.00-\$2.49, \$2.50-\$2.99, \$3.00-\$3.59, \$3.50-\$3.99, \$4.00-\$4.49, \$4.50-\$4.99, \$5.00-\$5.49, \$5.50-\$5.99, \$6.00-\$6.49, \$6.50-\$6.99, \$7.00-\$7.49, \$7.50-\$7.99, \$8.00-\$8.49, \$8.50-\$8.99, \$9.00-\$9.49, \$9.50-\$9.99, \$10.00-\$10.49, \$10.50-\$10.99, \$11.00-\$11.49, \$11.50-\$11.99, \$12.00 or More

10. Think carefully about the restaurants and “fast food” brands you like best. If Dining Services were to add off-campus restaurants or “fast food” brands to campus, which brands would you most prefer? Pick a brand category and then write in your brand selection. You may do this for up to three brands.

- [] Sandwich/Salad/Soup Brand Brand Selection: _____ (write in)
- [] Casual American Food Brand Brand Selection: _____ (write in)
- [] Hamburger Brand Brand Selection: _____ (write in)
- [] Mexican Food Brand Brand Selection: _____ (write in)
- [] Asian Food Brand Brand Selection: _____ (write in)
- [] Pizza Brand Brand Selection: _____ (write in)
- [] Italian Brand Brand Selection: _____ (write in)
- [] Chicken Brand Brand Selection: _____ (write in)
- [] Seafood Brand Brand Selection: _____ (write in)
- [] Other Ethnic Type of Brand Brand Selection: _____ (write in)
- [] Other Brand Brand Selection: _____ (write in)
- [] I do not think brand should be added to campus
- [] Don't know/Not applicable

Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus:

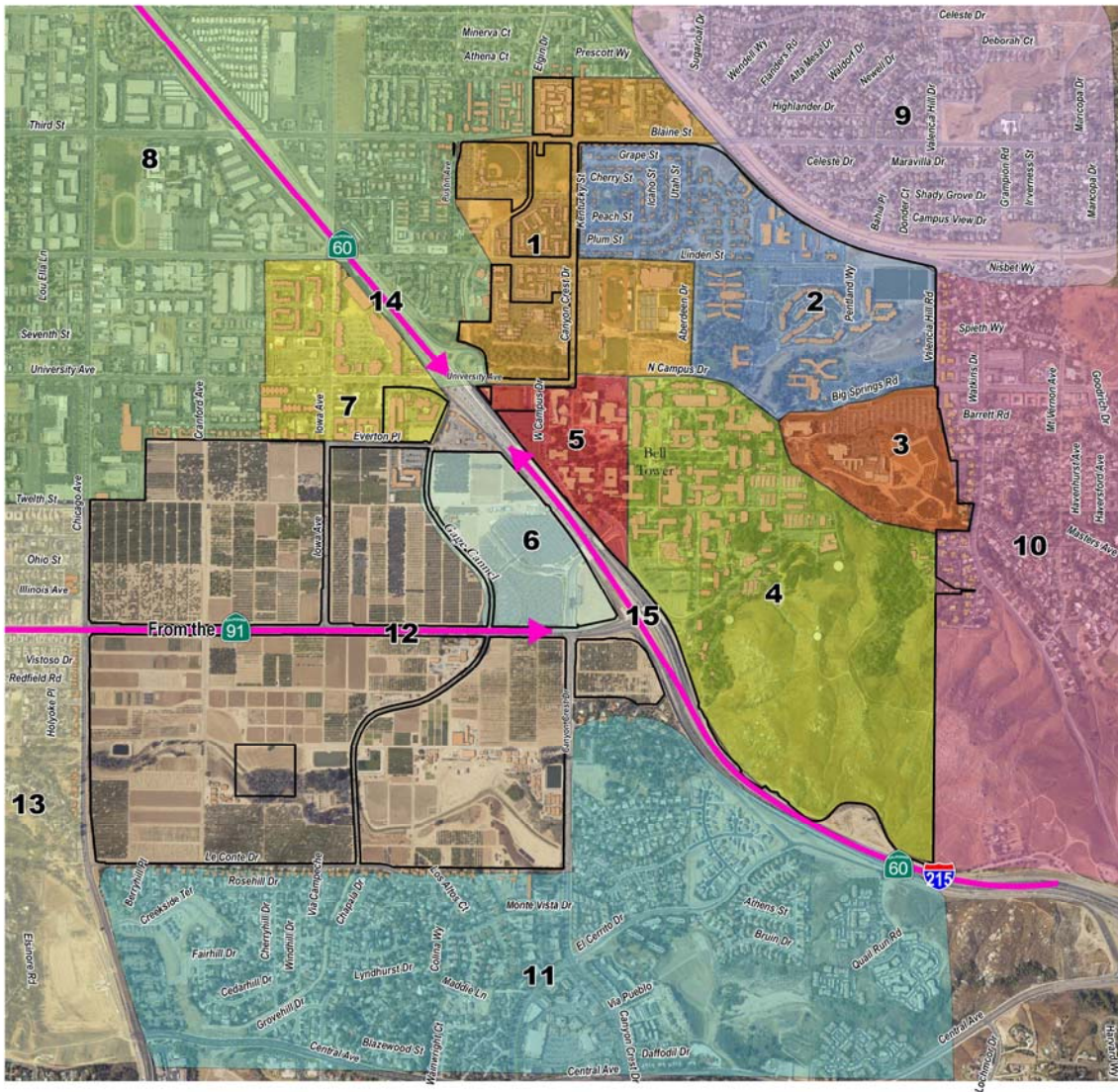
	Less Than Once Per Week	Once Per Week	2-3 Times Per Week	4-5 Times Per Week	6 or More Times per Week
(Pop in write-in answers from above) _____	[]	[]	[]	[]	[]
(Pop in write-in answers from above) _____	[]	[]	[]	[]	[]
(Pop in write-in answers from above) _____	[]	[]	[]	[]	[]

10. Continued

Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

_____ (Pop in write-in answers from above)	How Much I Would Typically Pay for a Meal
_____ (Pop in write-in answers from above)	\$ _____.00
_____ (Pop in write-in answers from above)	\$ _____.00
_____ (Pop in write-in answers from above)	\$ _____.00

11. If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.



1. Apartments on Canyon Crest Drive on the north side of Campus.
2. Family Housing, Residence Halls and Glen Mor 1.
3. Parking Lot 13, Chemical Science, USDA and Botanical Gardens Area.
4. Academic core east of the HUB, Watkins, Humanities and Olmstead.
5. Academic core west of Costo and Sproul.
6. Parking Lot 30.
7. University Village, Grand Marc, Sterling and University Towers.
8. North West of Campus.
9. North East of Campus.
10. East of Campus.
11. Canyon Crest Area South of Campus.
12. West from the 91 Freeway.
13. West of Campus.
14. North West of Campus from the 60 Freeway.
15. South West of Campus from the 60/215 Freeway

- Zone 1** – Drop down: Alumni & Visitors Center, Bannockburn Village, Falkirk Apartments, Housing Administration, Material Sciences & Engineering Building (under construction), Police Facility, Riverside Sports Complex, Stonehaven Apartments, Student Recreation Center, University Plaza Apartments, Do not know
- Zone 2** – Drop down: Aberdeen-Inverness Residence Hall, Canyon Crest Family Housing, Child Development Center, Corporation Yard, Glen Mor, KUCR Radio , Lothian Residence Hall, Parking Services , Pentland Hills, Veitch Student Center, Do not know
- Zone 3** – Drop down: Chemical Sciences Unit 1, USDA Salinity Laboratory, Parking Lot 13, Do not know
- Zone 4** – Drop down: Anderson Hall, Batchelor Hall, Bell Tower, Biological Sciences, Biomedical Teaching Complex, Botanic Gardens, Bourns Hall, Boyce Hall, Boyden Laboratories, Campus Store, Chapman Hall, College Building North, College Building South, Commons, Commons Expansion, Computing & Communications, Engineering 2 Entomology, Entomology Research Museum, Environmental Health & Safety, Fawcett Laboratory, Genomics, Geology Building, Greenhouses, Headhouse, Herbarium, Humanities , Humanities 400/University Theatre, Insectary & Quarantine Facility, Keen Hall, Life Science Building, Life Sciences 1500, Olmsted Hall, Physics Building, Physics 2000, Pierce Hall, Psychology, Rivera Library, Satellite Chiller Plant, Science Laboratory 1, Science Library, Spieth Hall, Statistics Building, Steam Plant, Surge Facility, University Laboratory Building, University Lecture Hall, University Office Building, University Theatre , Watkins 1000, Watkins Hall, Webber Hall, Do not know
- Zone 5** – Drop down: Arts Building, Arts 113 Studio Theatre, Arts 166 Performance Lab, Barn Group, HASS I & R, Costo Hall, Hinderaker Hall, Humanities & Social Sciences, Humanities 1500, PE Building, Sproul Hall, Student Services, Telephone Building, University Cottage, Do not know
- Zone 6** – Drop down: Parking Lot 30, Do not know
- Zone 7** – Drop down: Highlander Hall, Human Resources, Service Plus Credit Union , UCR Extension Center, University Village, University Village Theatre, Do not know
- Zone 12** – Drop down: Agricultural Operations, International Village, Do not know
- Don't know/Unsure**

12. Thinking about meals you purchase **off** campus, how much do you typically spend for **lunch**?

Pull down response options: Does not apply, Less than \$1.00, \$1.00-\$1.49, \$1.50-\$1.99, \$2.00-\$2.49, \$2.50-\$2.99, \$3.00-\$3.59, \$3.50-\$3.99, \$4.00-\$4.49, \$4.50-\$4.99, \$5.00-\$5.49, \$5.50-\$5.99, \$6.00-\$6.49, \$6.50-\$6.99, \$7.00-\$7.49, \$7.50-\$7.99, \$8.00-\$8.49, \$8.50-\$8.99, \$9.00-\$9.49, \$9.50-\$9.99, \$10.00-\$10.49, \$10.50-\$10.99, \$11.00-\$11.49, \$11.50-\$11.99, \$12.00 or More

13. Do you have a meal plan? Yes No
 “Yes” respondents receive Questions 14-15 and then skip to Question 17. All “No” responses skip to Question 16.

14. Which meal plan do you have?

- Flex 5
- Flex 7
- Flex 10
- Flex Max
- Dining Dollars

15. Which of the following residential restaurants do you use most often?

- Aberdeen-Inverness
- Lothian
- Neither

For each statement identified below, please indicate how strongly you agree or disagree with the statement. Use a scale of 1 to 10, as follows:

- 1 = I completely disagree with the statement
- 10 = I agree completely with the statement

You may use any number on the scale.

- My meal plan generally allows me to obtain food at the locations that I want to.
- The current dining hours at (Pop in facility name from above) generally allow me to obtain meals at the times I want.
- The quality of food available at (Pop in facility name from above) is generally good.
- The variety of food available at (Pop in facility name from above) is generally adequate to meet my needs.
- The dining environment at (Pop in facility name from above) is enjoyable and comfortable to hang out in for extended periods.
- My meal plan generally meets my lifestyle needs.
- Overall, my meal plan provides good value.

16. Using a scale of 1 to 7, please rate all of the the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card.

- 1 = Would not influence my decision to purchase a voluntary meal plan or meal card
- 7 = Definitely would influence my decision to purchase a voluntary meal plan or meal caard

- If it offered pricing discounts at the cash register
- If the unused portion was fully refundable
- If it offered a bonus at the time of purchase (such as buy 10 meals and get the 11th meal free)
- If I were rewarded with coupons or bonus meals the more I used the plan
- If my parents were willing to purchase the plan for me
- Other (please specify) _____

17. Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus -- regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you. Use a scale from 1 to 10 (1 equaling "Never Influences" and 10 equaling "Always Influences") to rate each attribute with regard to its importance to you when deciding where to go for a meal or snack. You may use any number on the scale.

1 = This never influences my decision of where I eat
 10 = This always influences my decision of where I eat

- It serves freshly prepared, quality food that I like to eat
- The hours of operation are convenient
- I am able to order, receive, and pay for food quickly
- I can purchase food "to go" if I desire
- The pricing is fair and provides good value for the money
- It is located on campus
- It is a place that offers a comfortable dining environment where I can meet and socialize with my friends/colleagues
- I can call/fax my order for delivery or pick-up
- I can use my Meal Plan/Dining Dollars there
- It is located off campus so that I can take a break from campus
- It serves a good selection of vegetarian foods
- It offers "combo meals" or "value meals"
- It meets my dietary preferences and/or requirements
- It offers a loyalty card program (i.e. purchase ten get the eleventh one free)
- It is a national or regional chain restaurant (like In-N-Out or Applebee's)
- It offers adequate seating so that I can dine in if I choose
- I can use my UCR Card/Bear Bucks there
- It is within walking distance at meal time
- It serves a wide variety of food offerings
- It serves locally grown products
- It serves authentically prepared ethnic foods
- It is a place that that brings my meal to my table
- It is a place that serves natural foods

18. Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

	Number of Meals I Purchase On Campus in a <u>Typical</u> Week <u>Now</u>	Number of Meals I <u>Would</u> Purchase if Dining Services Better Met My Needs
Breakfast		
Lunch		
Dinner		
Late Evening Meal/Snack		

Pull down: 0, 1, 2, 3, 4, 5, 6, 7, Prefer not to answer

19. Have you been involved in planning a catered event in the past year?
 Yes No

"Yes" respondents receive Q20 and Q21. All "No" respondents skip to Question 22.

20. Please indicate who you use most often for:

Coffee Services / Beverage Breaks	<input type="checkbox"/>	On-Campus Catering	<input type="checkbox"/>	Off-Campus Caterer (specify) _____	N/A
Box Luncheons / Sandwiches	<input type="checkbox"/>	On-Campus Catering	<input type="checkbox"/>	Off-Campus Caterer (specify) _____	N/A
Served or Buffet Luncheons	<input type="checkbox"/>	On-Campus Catering	<input type="checkbox"/>	Off-Campus Caterer (specify) _____	N/A
Dinners / Receptions	<input type="checkbox"/>	On-Campus Catering	<input type="checkbox"/>	Off-Campus Caterer (specify) _____	N/A
Large Banquets and Special Events	<input type="checkbox"/>	On-Campus Catering	<input type="checkbox"/>	Off-Campus Caterer (specify) _____	N/A

21. We'd like to know how you feel about the quality of On-Campus Catering Services in comparison to the off campus caterer you use most often _____ (pop in from previous question). For each statement below, please indicate how strongly you agree or disagree with the statement. Use the following scale:

1 = I completely disagree with the statement
 10 = I agree completely with the statement

<u>Statement</u>	<u>On-Campus Catering</u>	<u>Off-Campus Caterer</u>
It is easy to get in touch with the right person when placing orders	[]	[]
I can make all of my arrangements with a single phone call	[]	[]
The catering service is flexible in working with my changing needs	[]	[]
The events are always delivered / set up on time	[]	[]
The caterer provides exactly what I ordered	[]	[]
The on-site staff is professional in appearance and conduct	[]	[]
The quality of the food / beverage meets my expectations	[]	[]
The quantity of the food / beverage provided meets my expectations	[]	[]
Service occurs efficiently without disruption to our meeting / event	[]	[]
The caterer cleans up promptly after events and leaves the facility in good condition	[]	[]
A good value is received for the price paid	[]	[]
Billing is timely and accurate	[]	[]
The full cost of the event is clearly understandable at the time of booking	[]	[]
The campus facilities I use for catered events are adequate to meet my needs	[]	[]
I will continue to use this caterer for future events	[]	[]
The menu options available for me to select from are appropriate and offer enough variety for my catered event	[]	[]

YOU'RE ALMOST DONE - Only three more questions before you are entered into the drawing for a prize!

22. Please think for a moment about the dining options available on-campus compared to the options you have off-campus which are close enough to consider for meals and snacks. In your opinion, what can Dining Services do or improve to compare more favorably with other food options available to you? Please select up to two categories, and you will then be asked for your comments.

- Hours of Operation
- Food Quality and Preparation
- More/More Convenient Dining Locations
- Service Speed
- Food Variety and Selection
- Dining Environment
- Seating Availability
- Quality of Customer Service
- Offer Payroll Deduction (This response seen by Faculty/Staff respondents only)
- Price/Value
- Brand Choices
- Meal Plans
- New Access Options (on-line ordering, delivery, etc.)
- Other (please specify) _____

22a. Please use the space below to comment further on how Dining Services can improve relative to _____ (pop in from Q22)

23. How old are you?

- 17 or under
- 18-19
- 20-21
- 22-25
- 26-30
- 31-40
- 41-50
- 51 and older

24. What is your gender?

- Female
- Male
- Decline to Answer

Submit Responses



Section 4: Data Tables

Table 1, Q.1 I am a:.....	1
Table 2, Q.1a I prefer to take the:BASE: Faculty	2
Table 3, Q.2 I am a:BASE: Students.....	3
Table 4, Q.3 I am currently living:.....	4
Table 5, Q.4a On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?*** Breakfast ***	9
Table 6, Q.4b On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?*** Lunch ***	12
Table 7, Q.4c On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?*** Dinner ***	15
Table 8, Q.4d On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?*** Late Evening ***	18
Table 9, Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?*** Breakfast ***	21
Table 10, Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?*** Lunch ***	26
Table 11, Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?*** Dinner ***	31
Table 12, Q.5d On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?*** Late Evening (after 7:30pm) ***	36
Table 13, Q.6a You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*	40
Table 213, Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*	42
Table 14, Q.6b You indicated that you have brought your lunch from home on a typical *(DAY OF WEEK)*. Why do you make the choice to bring your lunch? Pick up to two reasons from the list below: Brought lunch from home on a typical *(DAY OF WEEK)*	54
Table 15, Q.6c You indicated that you have purchased your lunch off campus on a typical *(DAY OF WEEK)*. What were the primary reasons you chose to eat off campus? (choose a maximum of two reasons)BASE: Bought lunch off campus on a typical *(DAY OF WEEK)*	56
Table 16, Q.7a Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?*** ON-CAMPUS ***	58
Table 17, Q.7b Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?*** OFF-CAMPUS ***	62
Table 18, Q.8-1 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	66
Table 19, Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***	70
Table 20, Q.8-3 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.*** SUMMARY OF MEAN VISITS PER WEEK ***** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***	75
Table 21, Q.9 Now, thinking about meals you purchase on campus, how much do you typically spend for lunch when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?.....	79
Table 22, Q.10a Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T	83
Table 23, Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T	85
Table 24, Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	101
Table 25, Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***	113
Table 26, Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus*** SUMMARY OF MEAN VISITS PER WEEK ***** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***	128
Table 27, Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	140

Table 28, Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.*** SUMMARY OF MEAN DOLLARS ***	152
Table 29, Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.	164
Table 30, Q.12 Thinking about meals you purchase off campus, how much do you typically spend for lunch?	176
Table 31, Q.13 Do you have a meal plan?	180
Table 32, Q.14 Which meal plan do you have?.....	181
Table 33, Q.15 Which of the following residential restaurants do you use most often?	182
Table 34, Q.15a-1 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	183
Table 35, Q.15a-2 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** SUMMARY OF MEAN RATINGS ***	185
Table 36, Q.15a-3 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	187
Table 37, Q.15a-4 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** SUMMARY OF MEAN RATINGS ***	189
Table 38, Q.15a-5 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	191
Table 39, Q.15a-6 For each statement identified below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)*** SUMMARY OF MEAN RATINGS ***	193
Table 40, Q.16-1 Using a scale of 1 to 7, please rate all of the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card.(Scale: "1" = Would not influence my decision to purchase a voluntary meal plan or meal card "7" = Definitely would influence my decision to purchase a voluntary meal plan or meal card)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	195
Table 41, Q.16-2 Using a scale of 1 to 7, please rate all of the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card.(Scale: "1" = Would not influence my decision to purchase a voluntary meal plan or meal card "7" = Definitely would influence my decision to purchase a voluntary meal plan or meal card)*** SUMMARY OF MEAN RATINGS ***	196
Table 42, Q.17-1 Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus--regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you.(Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***	197
Table 43, Q.17-2 Use a scale from 1 to 10 to rate each attribute with regard to its influence on you when deciding where to go for a meal or snack.(Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)*** SUMMARY OF MEAN RATINGS ***	201
Table 44, Q.13a/b(1) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?*** Breakfast ***	205
Table 45, Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?*** Lunch ***	209
Table 46, Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?*** Dinner ***	214
Table 47, Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?*** Late night meal/Snack ***	219
Table 48, Q.19 Have you been involved in planning a catered event in the past year?.....	224
Table 49, Q.20 Please indicate who you use most often for.....	225
Table 50, Q.21a-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- ON	

CAMPUS CATERING ***	229
Table 51, Q.21a-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)*** SUMMARY OF MEAN RATINGS -- ON CAMPUS CATERING ***.	
Table 52, Q.21b-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- OFF CAMPUS CATERING ***	232
Table 53, Q.21b-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.(Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)*** SUMMARY OF MEAN RATINGS -- OFF CAMPUS CATERING ***	238
Table 54, Q.22 Please think for a moment about the dining options available on-campus compared to the options you have off-campus which are close enough to consider for meals and snacks. In your opinion, what can Dining Services do or improve to compare more favorably with other food options available to you? Please select up to two categories, and you will then be asked for your comments.	241
Table 55, Q.23 How old are you?	243
Table 56, Q.24 What is your gender?	245
Table 57, Day of Week used in Q.4	246
Table 58, Day of Week used in Q.5	247

Table 1-1
Q.1 I am a:

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Student	1094 63.0%	1094 100.0%	454 100.0%	452 100.0%	178 100.0%	-	-	-	341 96.9%	140 95.9%	168 100.0%	229 51.3%	381 100.0%	153 100.0%	185 100.0%	187 100.0%	393 91.6%	701 55.9%	121 34.9%	973 72.9%	373 62.8%	693 63.0%	109 35.5%
		EFG	EFG	EFG					K	K	HIK						Q			R			
<u>(NET) Faculty/ Staff/Member</u>	643 37.0%	-	-	-	643 100.0%	137 100.0%	506 100.0%	11 3.1%	6 4.1%	-	-	217 48.7%	-	-	-	-	36 8.4%	552 44.1%	226 65.1%	362 27.1%	221 37.2%	407 37.0%	198 64.5%
					ABCD	ABCDE	ABCD	J	J			HIJ					P	S					
Faculty Member	137 7.9%	-	-	-	137 21.3%	137 100.0%	-	-	1 0.7%	-	-	36 8.1%	-	-	-	-	82 6.5%	21 6.1%	61 4.6%	72 12.1%	61 5.5%	35 11.4%	
					ABCD	ABCDE	G	G				HIJ					P		U				
Staff Member	506 29.1%	-	-	-	506 78.7%	-	506 100.0%	11 3.1%	5 3.4%	-	-	181 40.6%	-	-	-	-	36 8.4%	470 37.5%	205 59.1%	301 22.5%	149 25.1%	346 31.5%	163 53.1%
					ABCD	F	ABCDE	J	J			HIJ					P	S				T	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 2-1
Q.1a I prefer to take the:

BASE: Faculty

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total (A)	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Total	137	-	-	-	137	137	-	-	1	-	36	-	-	-	-	-	82	21	61	72	61	35
Full Survey (10-15 minutes)	82 59.9%	-	-	-	82 59.9%	82 59.9%	-	-	1 100.0%	-	36 100.0%	-	-	-	-	-	82 100.0%	21 100.0%	61 100.0%	48 66.7%	30 49.2%	18 51.4%
Express Survey (5 minutes)	55 40.1%	-	-	-	55 40.1%	55 40.1%	-	-	-	-	-	-	-	-	-	-	-	-	-	24 33.3%	31 50.8%	17 48.6%

Table 3-1
Q.2 I am a:

BASE: Students

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Freshman (K)	Sophomore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Total	1094	1094	454	452	178	-	-	-	341	140	168	229	381	153	185	187	393	701	121	973	373	693	109
(NET) Undergrad	906	906	454	452	-	-	-	-	341	113	155	148	381	153	185	187	389	517	82	824	305	582	56
	82.8%	82.8%	100.0%	100.0%					100.0%	80.7%	92.3%	64.6%	100.0%	100.0%	100.0%	100.0%	99.0%	73.8%	67.8%	84.7%	81.8%	84.0%	51.4%
			D	AD					IJK	K	IK						Q			R			
Freshman	381	381	313	68	-	-	-	-	308	5	41	11	381	-	-	-	317	64	19	362	126	249	7
	34.8%	34.8%	68.9%	15.0%					90.3%	3.6%	24.4%	4.8%	100.0%				80.7%	9.1%	15.7%	37.2%	33.8%	35.9%	6.4%
			CD	ACD					IJK		IK		MNO				Q			R			
Sophomore	153	153	63	90	-	-	-	-	14	49	35	16	-	153	-	-	22	131	12	141	44	104	15
	14.0%	14.0%	13.9%	19.9%					4.1%	35.0%	20.8%	7.0%		100.0%			5.6%	18.7%	9.9%	14.5%	11.8%	15.0%	13.8%
			D	ABD						HJK	HK			LMO				P					
Junior	185	185	48	137	-	-	-	-	11	37	41	56	-	-	185	-	30	155	19	166	66	111	14
	16.9%	16.9%	10.6%	30.3%					3.2%	26.4%	24.4%	24.5%			100.0%		7.6%	22.1%	15.7%	17.1%	17.7%	16.0%	12.8%
			BD	ABD						H	H	H			LNO			P					
Senior	187	187	30	157	-	-	-	-	8	22	38	65	-	-	-	187	20	167	32	155	69	118	20
	17.1%	17.1%	6.6%	34.7%					2.3%	15.7%	22.6%	28.4%				100.0%	5.1%	23.8%	26.4%	15.9%	18.5%	17.0%	18.3%
			BD	ABD						H	H	HI				LMN		P	S				
Graduate Student	178	178	-	-	178	-	-	-	-	25	10	79	-	-	-	-	2	176	36	142	68	103	51
	16.3%	16.3%			100.0%					17.9%	6.0%	34.5%					0.5%	25.1%	29.8%	14.6%	18.2%	14.9%	46.8%
					ABC					HJ	H	HIJ						P	S				
Other	10	10	-	-	-	-	-	-	-	2	3	2	-	-	-	-	2	8	3	7	-	8	2
	0.9%	0.9%								1.4%	1.8%	0.9%					0.5%	1.1%	2.5%	0.7%		1.2%	1.8%
																						T	

Table 4-1
Q.3 I am currently living:

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	454	452				178	352	146	168												446
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
(NET) On Campus	498 29.6%	481 44.0%	454 100.0%	-	25 14.0%	17 2.9%	1 1.2%	16 3.2%	352 100.0%	146 100.0%	-	-	313 82.2%	63 41.2%	48 25.9%	30 16.0%	380 88.6%	118 9.4%	58 16.7%	440 33.0%	159 27.9%	330 30.9%	16 5.5%
		CDEF	ACDEFG		CEFG	C		C	JK	JK			MNO	MO	O		Q			R			
(SUB NET) University Residence Hall	352 20.9%	341 31.2%	341 75.1%	-	-	11 1.9%	-	11 2.2%	352 100.0%	-	-	-	308 80.8%	14 9.2%	11 5.9%	8 4.3%	349 81.4%	3 0.2%	32 9.2%	320 24.0%	121 21.2%	226 21.1%	5 1.7%
		CDEF	ACDEFG			CDF		CDF	IJK				MNO				Q			R			
Aberdeen-Inverness	96 5.7%	90 8.2%	90 19.8%	-	-	6 1.0%	-	6 1.2%	96 27.3%	-	-	-	77 20.2%	7 4.6%	3 1.6%	3 1.6%	94 21.9%	2 0.2%	14 4.0%	82 6.1%	30 5.3%	64 6.0%	1 0.3%
		CDEF	ACDEFG			CDF		CDF	IJK				MNO				Q						
Lothian	121 7.2%	118 10.8%	118 26.0%	-	-	3 0.5%	-	3 0.6%	121 34.4%	-	-	-	109 28.6%	4 2.6%	3 1.6%	2 1.1%	120 28.0%	1 0.1%	7 2.0%	114 8.5%	42 7.4%	78 7.3%	1 0.3%
		CDEF	ACDEFG			G			IJK				MNO				Q			R			
Pentland Hills	135 8.0%	133 12.2%	133 29.3%	-	-	2 0.3%	-	2 0.4%	135 38.4%	-	-	-	122 32.0%	3 2.0%	5 2.7%	3 1.6%	135 31.5%	-	11 3.2%	124 9.3%	49 8.6%	84 7.9%	3 1.0%
		CDEF	ACDEFG			G			IJK				MNO				Q			R			
(SUB NET) Apartment or in family housing	146 8.7%	140 12.8%	113 24.9%	-	25 14.0%	6 1.0%	1 1.2%	5 1.0%	-	146 100.0%	-	-	5 1.3%	49 32.0%	37 20.0%	22 11.8%	31 7.2%	115 9.2%	26 7.5%	120 9.0%	38 6.7%	104 9.7%	11 3.8%
		CEFG	ACDEFG		CEFG	C		C		HJK			LMO	LMO	LO	L							T

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 4-1
Q.3 I am currently living:

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Bannockburn Village & Plaza Apartments	34 2.0%	33 3.0% CEFG	21 4.6% CEFG	- 6.7% CEFG	12 0.2%	1 0.2%	- 0.2%	1	34 23.3% HJK	-	-	-	8 5.2% L	7 3.8% L	6 3.2% L	2 0.5%	32 2.6% P	6 1.7%	28 2.1%	6 1.1%	26 2.4% T	3 1.0%	
Falkirk Student Apartments	29 1.7%	24 2.2% CDEG	23 5.1% ACDEFG	- 0.6%	1 0.9%	5 1.2% C	1 0.8% C	4	29 19.9% HJK	-	-	4 1.0%	12 7.8% LMO	5 2.7%	2 1.1%	6 1.4%	23 1.8%	5 1.4%	24 1.8%	4 0.7%	23 2.2% T	2 0.7%	
Glen Mor Student Apartments	35 2.1%	35 3.2% CDEFG	35 7.7% ACDEFG	- G	-	-	-	-	35 24.0% HJK	-	-	-	15 9.8% LO	17 9.2% LO	3 1.6%	19 4.4% Q	16 1.3%	6 1.7%	29 2.2%	14 2.5%	21 2.0%	-	
International Village Apartments	8 0.5%	8 0.7% CDEF	8 1.8% CDEFG	- G	-	-	-	-	8 5.5% HJK	-	-	-	6 3.9% LMO	1 0.5%	1 0.5%	1 0.2%	7 0.6%	1 0.3%	7 0.5%	1 0.2%	7 0.7%	1 0.3%	
Stonehaven Student Apartments	19 1.1%	19 1.7% CEFG	17 3.7% ACDEFG	-	2 1.1%	-	-	-	19 13.0% HJK	-	-	-	8 5.2% L	5 2.7% L	4 2.1% L	-	19 1.5% P	2 0.6%	17 1.3%	7 1.2%	12 1.1%	1 0.3%	
Canyon Crest Family Housing	21 1.2%	21 1.9% CEFG	9 2.0% CEFG	- 5.6% ABCEFG	10 5.6% G	-	-	-	21 14.4% HJK	-	-	1 0.3%	-	2 1.1%	6 3.2% LN	3 0.7%	18 1.4%	6 1.7%	15 1.1%	6 1.1%	15 1.4%	4 1.4%	
(NET) Off Campus	1184 70.4%	613 56.0% B	-	452 100.0% ABDEG	153 86.0% AB	571 97.1% ABD	81 98.8% ABD	490 96.8% ABD	-	-	168 100.0% HI	446 100.0% HI	68 17.8%	90 58.8% L	137 74.1% LN	157 84.0% LMN	49 11.4%	1135 90.6% P	289 83.3% S	895 67.0%	411 72.1%	739 69.1%	274 94.5%
(SUB NET) With parents	168 10.0%	168 15.4% BDEF	-	155 34.3% ABDEFG	10 5.6% BEFG	-	-	-	-	-	168 100.0% HIK	-	41 10.8% L	35 22.9% L	41 22.2% L	38 20.3% L	5 1.2%	163 13.0% P	16 4.6%	152 11.4%	60 10.5%	104 9.7%	28 9.7% R

Table 4-1
Q.3 I am currently living:

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Less than 1 mile	7 0.4%	7 0.6%	- 1.5%	7 1.5%	-	-	-	-	-	7 4.2%	-	1 0.3%	-	4 2.2%	2 1.1%	1 0.2%	6 0.5%	1 0.3%	6 0.4%	2 0.4%	5 0.5%	2 0.7%	
		BDEFG	BDEFG	BDEFG						HIK				N									
1-2 miles	6 0.4%	6 0.5%	- 1.3%	6 1.3%	-	-	-	-	-	6 3.6%	-	1 0.3%	1 0.7%	3 1.6%	1 0.5%	- 0.5%	6 0.3%	1 0.3%	5 0.4%	2 0.4%	4 0.4%	1 0.3%	
		BDEFG	BDEFG	BDEFG						HIK						P							
3-5 miles	12 0.7%	12 1.1%	- 2.7%	12 2.7%	-	-	-	-	-	12 7.1%	-	5 1.3%	1 0.7%	3 1.6%	3 1.6%	1 0.2%	11 0.9%	2 0.6%	10 0.7%	7 1.2%	5 0.5%	3 1.0%	
		BDEFG	BDEFG	BDEFG						HIK													
6-10 miles	24 1.4%	24 2.2%	- 4.9%	22 4.9%	2 1.1%	-	-	-	-	24 14.3%	-	4 1.0%	6 3.9%	8 4.3%	4 2.1%	2 0.5%	22 1.8%	-	24 1.8%	7 1.2%	17 1.6%	6 2.1%	
		BEFG	ABDEFG	ABDEFG						HIK				L		P			R				
More than 10 miles	119 7.1%	119 10.9%	- 23.9%	108 23.9%	8 4.5%	-	-	-	-	119 70.8%	-	30 7.9%	27 17.6%	23 12.4%	28 15.0%	1 0.2%	118 9.4%	12 3.5%	107 8.0%	42 7.4%	73 6.8%	16 5.5%	
		BDEFG	ABDEFG	ABDEFG	BEFG					HIK			L	L		P			R				
<u>(SUB NET) On own</u>	446 26.5%	229 20.9%	-	148 32.7%	79 44.4%	217 36.9%	36 43.9%	181 35.8%	-	-	-	446 100.0%	11 2.9%	16 10.5%	56 30.3%	65 34.8%	15 3.5%	431 34.4%	111 32.0%	335 25.1%	162 28.4%	267 25.0%	101 34.8%
		B		AB	ABCG	AB	AB	AB				HIJ		L	LN	LN		P	S				
Less than 1 mile	127 7.6%	112 10.2%	- 18.8%	85 18.8%	27 15.2%	15 2.6%	1 1.2%	14 2.8%	-	-	-	127 28.5%	5 1.3%	10 6.5%	35 18.9%	35 18.7%	2 0.5%	125 10.0%	16 4.6%	111 8.3%	48 8.4%	76 7.1%	16 5.5%
		BEFG	ABEFG	ABEFG	BEFG	B		B				HIJ		L	LN	LN		P		R			
1-2 miles	83 4.9%	49 4.5%	- 4.4%	20 4.4%	29 16.3%	34 5.8%	12 14.6%	22 4.3%	-	-	-	83 18.6%	3 0.8%	2 1.3%	3 1.6%	12 6.4%	1 0.2%	82 6.5%	18 5.2%	65 4.9%	40 7.0%	38 3.6%	22 7.6%
		B		B	ABCEG	B	ABCEG	B				HIJ			LMN		P			U			

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 4-1
Q.3 I am currently living:

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
3-5 miles	69 4.1%	23 2.1%	-	15 3.3%	8 4.5%	46 7.8%	10 12.2%	36 7.1%	-	-	-	69 15.5%	1 0.3%	2 1.3%	4 2.2%	8 4.3%	4 0.9%	65 5.2%	17 4.9%	52 3.9%	22 3.9%	45 4.2%	17 5.9%
		B		B	B	ABC	ABC	ABC				HIJ				L		P					
6-10 miles	58 3.4%	15 1.4%	-	8 1.8%	6 3.4%	43 7.3%	4 4.9%	39 7.7%	-	-	-	58 13.0%	1 0.3%	2 1.3%	3 1.6%	2 1.1%	3 0.7%	55 4.4%	19 5.5%	39 2.9%	10 1.8%	45 4.2%	12 4.1%
		B		B	B	ABCD	B	ABCD				HIJ						P				T	
More than 10 miles	109 6.5%	30 2.7%	-	20 4.4%	9 5.1%	79 13.4%	9 11.0%	70 13.8%	-	-	-	109 24.4%	1 0.3%	-	11 5.9%	8 4.3%	5 1.2%	104 8.3%	41 11.8%	68 5.1%	42 7.4%	63 5.9%	34 11.7%
		B		B	B	ABCD	AB	ABCD				HIJ			LN	LN		P	S				
(SUB NET) Other	570 33.9%	216 19.7%	-	149 33.0%	64 36.0%	354 60.2%	45 54.9%	309 61.1%	-	-	-	-	16 4.2%	39 25.5%	40 21.6%	54 28.9%	29 6.8%	541 43.2%	162 46.7%	408 30.6%	189 33.2%	368 34.4%	145 50.0%
		B		AB	AB	ABCD	ABCD	ABCD						L	L	L		P	S				
Less than 1 mile	93 5.5%	82 7.5%	-	65 14.4%	17 9.6%	11 1.9%	2 2.4%	9 1.8%	-	-	-	-	9 2.4%	19 12.4%	17 9.2%	20 10.7%	11 2.6%	82 6.5%	9 2.6%	84 6.3%	42 7.4%	47 4.4%	11 3.8%
		BEFG		ABEFG	BEFG	B		B						L	L	L		P		R	U		
1-2 miles	86 5.1%	48 4.4%	-	31 6.9%	17 9.6%	38 6.5%	5 6.1%	33 6.5%	-	-	-	-	2 0.5%	6 3.9%	9 4.9%	14 7.5%	2 0.5%	84 6.7%	16 4.6%	70 5.2%	35 6.1%	50 4.7%	19 6.6%
		B		B	AB	B	B	B						L	L	L		P					
3-5 miles	92 5.5%	24 2.2%	-	14 3.1%	10 5.6%	68 11.6%	15 18.3%	53 10.5%	-	-	-	-	-	4 2.6%	4 2.2%	6 3.2%	2 0.5%	90 7.2%	40 11.5%	52 3.9%	30 5.3%	61 5.7%	30 10.3%
		B		B	B	ABCD	ABCD	ABCD						L	L	L		P	S				
6-10 miles	88 5.2%	11 1.0%	-	8 1.8%	3 1.7%	77 13.1%	5 6.1%	72 14.2%	-	-	-	-	1 0.3%	3 2.0%	2 1.1%	2 1.1%	4 0.9%	84 6.7%	34 9.8%	54 4.0%	28 4.9%	58 5.4%	29 10.0%
		B		B		ABCD	B	ABCDF										P	S				

Table 4-1
Q.3 I am currently living:

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
More than 10 miles	211 12.5%	51 4.7%	-	31 9.6%	17 9.6%	160 27.2%	18 22.0%	142 28.1%	-	-	-	4 1.0%	7 4.6%	8 4.3%	12 6.4%	10 2.3%	201 16.0%	63 18.2%	148 11.1%	54 9.5%	152 14.2%	56 19.3%
		B		B	AB	ABCD	ABCD	ABCD					L	L	L		P	S			T	

Table 5-1
 Q.4a On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Breakfast ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Off campus	393 23.4%	288 26.3%	46 10.1%	177 39.2%	60 33.7%	105 17.9%	33 40.2%	72 14.2%	30 8.5%	21 14.4%	71 42.3%	124 27.8%	54 14.2%	40 26.1%	55 29.7%	74 39.6%	45 10.5%	348 27.8%	60 17.3%	333 24.9%	133 23.3%	247 23.1%	63 21.7%
(NET) On Campus	1289 76.6%	806 73.7%	408 89.9%	275 60.8%	118 66.3%	483 82.1%	49 59.8%	434 85.8%	322 91.5%	125 85.6%	97 57.7%	322 72.2%	327 85.8%	113 73.9%	130 70.3%	113 60.4%	384 89.5%	905 72.2%	287 82.7%	1002 75.1%	437 76.7%	822 76.9%	227 78.3%
Zone 1	121 7.2%	83 7.6%	46 10.1%	25 5.5%	12 6.7%	38 6.5%	-	38 7.5%	14 4.0%	41 28.1%	2 1.2%	27 6.1%	20 5.2%	22 14.4%	13 7.0%	16 8.6%	22 5.1%	99 7.9%	26 7.5%	95 7.1%	45 7.9%	72 6.7%	16 5.5%
Zone 2	324 19.3%	270 24.7%	253 55.7%	8 1.8%	8 4.5%	54 9.2%	2 2.4%	52 10.3%	231 65.6%	40 27.4%	3 1.8%	15 3.4%	203 53.3%	22 14.4%	24 13.0%	12 6.4%	254 59.2%	70 5.6%	46 13.3%	278 20.8%	121 21.2%	199 18.6%	20 6.9%
Zone 3	42 2.5%	25 2.3%	12 2.6%	5 1.1%	8 4.5%	17 2.9%	-	17 3.4%	9 2.6%	4 2.7%	2 1.2%	17 3.8%	10 2.6%	2 1.3%	4 2.2%	1 0.5%	11 2.6%	31 2.5%	12 3.5%	30 2.2%	12 2.1%	27 2.5%	8 2.8%
Zone 4	378 22.5%	196 17.9%	60 13.2%	94 20.8%	40 22.5%	182 31.0%	21 25.6%	161 31.8%	45 12.8%	21 14.4%	44 26.2%	112 25.1%	57 15.0%	29 19.0%	37 20.0%	31 16.6%	56 13.1%	322 25.7%	95 27.4%	283 21.2%	127 22.3%	244 22.8%	96 33.1%
Zone 5	196 11.7%	90 8.2%	26 5.7%	49 10.8%	13 7.3%	106 18.0%	14 17.1%	92 18.2%	17 4.8%	11 7.5%	23 13.7%	64 14.3%	26 6.8%	12 7.8%	17 9.2%	20 10.7%	25 5.8%	171 13.6%	57 16.4%	139 10.4%	53 9.3%	138 12.9%	39 13.4%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 5-1
 Q.4a On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 6	18 1.1%	15 1.4% BDF	- 3.3% ABDEFG	15 -	3 0.5%	-	3 0.6%	-	-	7 4.2% HI	7 1.6% HI	1 0.3%	4 2.6%	6 3.2% L	4 2.1%	1 0.2%	17 1.4% P	1 0.3%	17 1.3% R	3 0.5%	15 1.4%	6 2.1%	
Zone 7	68 4.0%	43 3.9% BF	6 1.3% F	31 6.9% ABF	6 3.4% F	25 4.3% BF	-	25 4.9% BF	4 1.1%	5 3.4%	1 0.6%	27 6.1% HJ	4 1.0%	14 9.2% L	11 5.9% L	8 4.3% L	9 2.1%	59 4.7% P	18 5.2%	50 3.7%	19 3.3%	47 4.4%	13 4.5%
Zone 8	20 1.2%	13 1.2% B	-	8 1.8% B	5 2.8% B	7 1.2% B	2 2.4%	5 1.0% B	-	-	2 1.2%	9 2.0% HI	-	2 1.3%	1 0.5%	5 2.7% L	-	20 1.6% P	6 1.7%	14 1.0%	12 2.1% U	7 0.7%	2 0.7%
Zone 9	25 1.5%	19 1.7% B	1 0.2%	10 2.2% B	8 4.5% BEG	6 1.0%	2 2.4%	4 0.8%	1 0.3%	-	3 1.8%	8 1.8% HI	2 0.5%	2 1.3%	2 1.1%	5 2.7%	1 0.2%	24 1.9% P	4 1.2%	21 1.6%	10 1.8%	14 1.3%	7 2.4%
Zone 10	25 1.5%	10 0.9% B	-	6 1.3% B	4 2.2% B	15 2.6% AB	1 1.2%	14 2.8% AB	-	-	2 1.2%	9 2.0% HI	1 0.3%	-	2 1.1%	3 1.6%	1 0.2%	24 1.9% P	7 2.0%	18 1.3%	8 1.4%	16 1.5%	6 2.1%
Zone 11	36 2.1%	21 1.9% B	2 0.4%	10 2.2% B	9 5.1% B	15 2.6% B	5 6.1% B	10 2.0% B	-	2 1.4%	1 0.6%	14 3.1% HJ	1 0.3%	1 0.7%	6 3.2% L	4 2.1%	1 0.2%	35 2.8% P	6 1.7%	30 2.2%	17 3.0%	18 1.7%	9 3.1%
Zone 12	12 0.7%	7 0.6% F	2 0.4%	3 0.7% F	2 1.1% F	5 0.9% F	-	5 1.0% F	1 0.3%	1 0.7%	1 0.6%	3 0.7% F	1 0.3%	1 0.7%	3 1.6%	-	2 0.5%	10 0.8% P	1 0.3%	11 0.8%	2 0.4%	10 0.9%	3 1.0%
Zone 13	11 0.7%	6 0.5% B	-	5 1.1% B	1 0.6% B	5 0.9% B	2 2.4%	3 0.6%	-	-	2 1.2%	4 0.9% HI	-	1 0.7%	2 1.1%	2 1.1%	-	11 0.9% P	4 1.2%	7 0.5%	4 0.7%	6 0.6%	2 0.7%
Zone 14	5 0.3%	3 0.3%	-	2 0.4% F	1 0.6% F	2 0.3%	-	2 0.4%	-	-	2 1.2%	1 0.2%	-	1 0.7%	1 0.5%	-	1 0.2%	4 0.3% P	1 0.3%	4 0.3%	2 0.4%	3 0.3%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 5-1
 Q.4a On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 15	8	5	-	4	1	3	-	3	-	-	2	5	1	-	1	2	-	8	3	5	2	6	-
	0.5%	0.5% BF		0.9% BF	0.6%	0.5%		0.6%			1.2%	1.1% HI	0.3%		0.5%	1.1%		0.6% P	0.9%	0.4%	0.4%	0.6%	

Table 6-1
 Q.4b On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Off campus	95 5.6%	69 6.3% BG	8 1.8%	46 10.2% ABEG	13 7.3% B	26 4.4% B	6 7.3%	20 4.0% B	5 1.4%	5 3.4%	18 10.7% HI	34 7.6% HI	12 3.1%	10 6.5%	14 7.6% L	18 9.6% L	10 2.3%	85 6.8% P	18 5.2%	77 5.8%	24 4.2%	67 6.3%	14 4.8%
(NET) On Campus	1587 94.4%	1025 93.7% C	446 98.2% ACDEG	406 89.8%	165 92.7%	562 95.6% C	76 92.7%	486 96.0% AC	347 98.6% JK	141 96.6% JK	150 89.3%	412 92.4%	369 96.9% MO	143 93.5%	171 92.4%	169 90.4%	419 97.7% Q	1168 93.2%	329 94.8%	1258 94.2%	546 95.8%	1002 93.7%	276 95.2%
Zone 1	104 6.2%	52 4.8%	20 4.4%	26 5.8%	6 3.4%	52 8.8% ABDF	3 3.7%	49 9.7% ABCDF	8 2.3%	17 11.6% HJ	6 3.6%	29 6.5% H	11 2.9%	9 5.9%	13 7.0% L	13 7.0% L	11 2.6%	93 7.4% P	28 8.1%	76 5.7%	40 7.0%	61 5.7%	14 4.8%
Zone 2	213 12.7%	155 14.2% CDEF	136 30.0% ACDEFG	14 3.1% F	5 2.8% F	58 9.9% CDF	-	58 11.5% CDF	127 36.1% IJK	16 11.0% J	4 2.4%	28 6.3% J	120 31.5% MNO	9 5.9%	12 6.5%	9 4.8%	150 35.0% Q	63 5.0%	33 9.5%	180 13.5% R	81 14.2%	128 12.0%	18 6.2%
Zone 3	45 2.7%	27 2.5% F	9 2.0% F	8 1.8% F	10 5.6% BCF	18 3.1% F	-	18 3.6% F	7 2.0%	5 3.4%	3 1.8%	18 4.0%	8 2.1%	2 1.3%	4 2.2%	3 1.6%	9 2.1%	36 2.9%	12 3.5%	33 2.5%	13 2.3%	30 2.8%	15 5.2%
Zone 4	796 47.3%	554 50.6% EG	230 50.7% EG	212 46.9% G	105 59.0% ACEG	242 41.2%	48 58.5% EG	194 38.3%	169 48.0%	79 54.1%	86 51.2%	205 46.0%	175 45.9%	80 52.3%	93 50.3%	94 50.3%	197 45.9%	599 47.8%	151 43.5%	645 48.3%	273 47.9%	505 47.2%	147 50.7%
Zone 5	296 17.6%	168 15.4% B	37 8.1%	96 21.2% AB	34 19.1% B	128 21.8% AB	25 30.5% AB	103 20.4% AB	25 7.1%	18 12.3%	39 23.2% HI	91 20.4% HI	36 9.4%	26 17.0% L	35 18.9% L	36 19.3% L	34 7.9%	262 20.9% P	72 20.7%	224 16.8%	101 17.7%	186 17.4%	55 19.0%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 6-1
 Q.4b On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 6	9 0.5%	7 0.6% DF	2 0.4%	5 1.1% DF	-	2 0.3%	-	2 0.4%	2 0.6%	-	1 0.6%	3 0.7%	1 0.3%	1 0.7%	1 0.5%	4 2.1%	2 0.5%	7 0.6%	1 0.3%	8 0.6%	1 0.2%	8 0.7%	1 0.3%
Zone 7	58 3.4%	27 2.5% BDF	3 0.7%	23 5.1% ABDF	1 0.6%	31 5.3% ABDF	-	31 6.1% ABDF	4 1.1%	2 1.4%	4 2.4%	16 3.6% H	6 1.6%	11 7.2% LO	6 3.2%	3 1.6%	8 1.9%	50 4.0% P	16 4.6%	42 3.1%	16 2.8%	40 3.7%	11 3.8%
Zone 8	12 0.7%	10 0.9% F	2 0.4%	7 1.5% F	1 0.6%	2 0.3%	-	2 0.4%	1 0.3%	1 0.7%	2 1.2%	4 0.9%	1 0.3%	2 1.3%	4 2.2%	2 1.1%	1 0.2%	11 0.9%	2 0.6%	10 0.7%	5 0.9%	6 0.6%	4 1.4%
Zone 9	8 0.5%	5 0.5% F	1 0.2%	3 0.7%	1 0.6%	3 0.5%	-	3 0.6%	1 0.3%	-	1 0.6%	2 0.4%	2 0.5%	-	2 1.1%	-	1 0.2%	7 0.6%	-	8 0.6% R	3 0.5%	5 0.5%	1 0.3%
Zone 10	9 0.5%	4 0.4% F	2 0.4%	1 0.2%	1 0.6%	5 0.9% F	-	5 1.0% F	-	2 1.4%	-	5 1.1% HJ	-	1 0.7%	-	2 1.1%	-	9 0.7% P	3 0.9%	6 0.4%	2 0.4%	7 0.7%	-
Zone 11	16 1.0%	7 0.6% F	1 0.2%	5 1.1% F	1 0.6%	9 1.5% BF	-	9 1.8% BF	-	1 0.7%	1 0.6%	6 1.3% H	3 0.8%	-	1 0.5%	2 1.1%	1 0.2%	15 1.2% P	7 2.0%	9 0.7%	5 0.9%	11 1.0%	5 1.7%
Zone 12	7 0.4%	2 0.2%	1 0.2%	1 0.2%	-	5 0.9% DF	-	5 1.0% DF	1 0.3%	-	1 0.6%	2 0.4%	2 0.5%	-	-	-	2 0.5%	5 0.4%	-	7 0.5% R	3 0.5%	4 0.4%	4 1.4%
Zone 13	8 0.5%	4 0.4% DF	1 0.2%	3 0.7%	-	4 0.7% DF	-	4 0.8% DF	1 0.3%	-	2 1.2%	1 0.2%	1 0.3%	2 1.3%	-	1 0.5%	1 0.2%	7 0.6%	3 0.9%	5 0.4%	3 0.5%	5 0.5%	1 0.3%

Table 6-1
 Q.4b On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 14	5 0.3%	2 0.2%	1 0.2%	1 0.2%	- 0.5%	3 0.6%	- 0.6%	3 0.3%	1	-	-	1 0.2%	2 0.5%	-	-	-	2 0.5%	3 0.2%	1 0.3%	4 0.3%	-	5 0.5%	-
Zone 15	1 0.1%	1 0.1%	-	1 0.2%	-	-	-	-	-	-	-	1 0.2%	1 0.3%	-	-	-	-	1 0.1%	-	1 0.1%	-	1 0.1%	-

Table 7-1
 Q.4c On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Off campus	397 23.6%	208 19.0%	32 7.0%	141 31.2%	30 16.9%	189 32.1%	25 30.5%	164 32.4%	17 4.8%	18 12.3%	61 36.3%	122 27.4%	48 12.6%	24 15.7%	45 24.3%	56 29.9%	32 7.5%	365 29.1%	92 26.5%	305 22.8%	108 18.9%	280 26.2%	89 30.7%
(NET) On Campus	1285 76.4%	886 81.0%	422 93.0%	311 68.8%	148 83.1%	399 67.9%	57 69.5%	342 67.6%	335 95.2%	128 87.7%	107 63.7%	324 72.6%	333 87.4%	129 84.3%	140 75.7%	131 70.1%	397 92.5%	888 70.9%	255 73.5%	1030 77.2%	462 81.1%	789 73.8%	201 69.3%
Zone 1	96 5.7%	63 5.8%	28 6.2%	31 6.9%	4 2.2%	33 5.6%	2 2.4%	31 6.1%	12 3.4%	18 12.3%	6 3.6%	24 5.4%	17 4.5%	7 4.6%	14 7.6%	21 11.2%	22 5.1%	74 5.9%	22 6.3%	74 5.5%	37 6.5%	57 5.3%	10 3.4%
Zone 2	281 16.7%	248 22.7%	227 50.0%	12 2.7%	8 4.5%	33 5.6%	-	33 6.5%	209 59.4%	32 21.9%	3 1.8%	15 3.4%	190 49.9%	23 15.0%	15 8.1%	11 5.9%	227 52.9%	54 4.3%	36 10.4%	245 18.4%	94 16.5%	185 17.3%	9 3.1%
Zone 3	40 2.4%	30 2.7%	13 2.9%	8 1.8%	9 5.1%	10 1.7%	-	10 2.0%	11 3.1%	3 2.1%	5 3.0%	9 2.0%	12 3.1%	2 1.3%	4 2.2%	3 1.6%	11 2.6%	29 2.3%	8 2.3%	32 2.4%	17 3.0%	22 2.1%	8 2.8%
Zone 4	446 26.5%	307 28.1%	100 22.0%	123 27.2%	80 44.9%	139 23.6%	31 37.8%	108 21.3%	66 18.8%	50 34.2%	45 26.8%	138 30.9%	64 16.8%	51 33.3%	52 28.1%	56 29.9%	84 19.6%	362 28.9%	89 25.6%	357 26.7%	182 31.9%	247 23.1%	93 32.1%
Zone 5	178 10.6%	112 10.2%	34 7.5%	52 11.5%	26 14.6%	66 11.2%	20 24.4%	46 9.1%	26 7.4%	14 9.6%	24 14.3%	55 12.3%	25 6.6%	17 11.1%	22 11.9%	22 11.8%	33 7.7%	145 11.6%	38 11.0%	140 10.5%	54 9.5%	119 11.1%	27 9.3%

Table 7-1
 Q.4c On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 6	13 0.8%	8 0.7% F	2 0.4%	5 1.1% F	1 0.6%	5 0.9% F	- 1.0% F	5	-	2 1.4%	1 0.6%	7 1.6% H	1 0.3%	3 2.0%	2 1.1%	1 0.5%	2 0.9%	11	-	13 1.0% R	3 0.5%	8 0.7%	3 1.0%
Zone 7	57 3.4%	42 3.8% BF	6 1.3%	33 7.3% F ABDEFG	3 1.7%	15 2.6% F	- 3.0% F	15	2 0.6%	5 3.4%	4 2.4%	21 4.7% H	8 2.1%	18 11.8% LMO	10 5.4% O	3 1.6%	4 0.9%	53 4.2% P	13 3.7%	44 3.3%	17 3.0%	37 3.5%	8 2.8%
Zone 8	29 1.7%	15 1.4% B	1 0.2%	10 2.2% B	4 2.2%	14 2.4% B	1 1.2%	13 2.6% B	1 0.3%	1 0.7%	4 2.4%	11 2.5% H	2 0.5%	2 1.3%	2 1.1%	5 2.7%	1 0.2%	28 2.2% P	11 3.2%	18 1.3%	14 2.5%	13 1.2%	3 1.0%
Zone 9	22 1.3%	13 1.2%	2 0.4%	7 1.5%	4 2.2%	9 1.5%	1 1.2%	8 1.6%	2 0.6%	-	3 1.8%	7 1.6% I	3 0.8%	1 0.7%	3 1.6%	2 1.1%	2 0.5%	20 1.6% P	2 0.6%	20 1.5%	9 1.6%	13 1.2%	7 2.4%
Zone 10	27 1.6%	13 1.2% BF	1 0.2%	8 1.8% BF	4 2.2% F	14 2.4% BF	- 2.8% ABF	14	1 0.3%	-	2 1.2%	9 2.0% HI	2 0.5%	-	4 2.2% N	3 1.6%	1 0.2%	26 2.1% P	5 1.4%	22 1.6%	10 1.8%	17 1.6%	5 1.7%
Zone 11	32 1.9%	9 0.8%	1 0.2%	4 0.9%	4 2.2%	23 3.9% ABC	1 1.2%	22 4.3% ABCF	-	1 0.7%	2 1.2%	13 2.9% HI	1 0.3%	-	3 1.6%	1 0.5%	-	32 2.6% P	9 2.6%	23 1.7%	11 1.9%	21 2.0%	14 4.8%
Zone 12	21 1.2%	11 1.0%	4 0.9%	6 1.3% DF	1 0.6%	10 1.7% ADF	1 1.2%	9 1.8% ABDF	2 0.6%	2 1.4%	3 1.8%	7 1.6% H	3 0.8%	2 1.3%	5 2.7% O	-	4 0.9%	17 1.4% P	3 0.9%	18 1.3%	4 0.7%	17 1.6%	5 1.7%
Zone 13	18 1.1%	7 0.6% DF	3 0.7%	4 0.9% DF	-	11 1.9% ADF	- 2.2% ABDF	11	3 0.9%	-	2 1.2%	2 0.4%	3 0.8%	2 1.3%	1 0.5%	1 0.5%	3 0.7%	15 1.2% P	6 1.7%	12 0.9%	7 1.2%	11 1.0%	5 1.7%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 7-1
 Q.4c On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 14	5 0.3%	3 0.3%	-	3 0.7%	-	2 0.3%	-	2 0.4%	-	-	1 0.6%	-	1 0.3%	1 0.7%	1 0.5%	-	-	5 0.4% P	2 0.6%	3 0.2%	2 0.4%	3 0.3%	-
Zone 15	20 1.2%	5 0.5% BDF	-	5 1.1% BDF	-	15 2.6% ABDF	-	15 3.0% ABCDF	-	-	2 1.2%	6 1.3% HI	1 0.3%	-	2 1.1%	2 1.1%	3 0.7%	17 1.4%	11 3.2% S	9 0.7%	1 0.2%	19 1.8% T	4 1.4%

Table 8-1
 Q.4d On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Late Evening ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Off campus	783 46.6%	403 36.8%	69 15.2%	252 55.8%	75 42.1%	380 64.6%	57 6.9%	323 63.8%	43 12.2%	29 19.9%	119 70.8%	258 57.8%	84 22.0%	50 32.7%	82 44.3%	105 56.1%	72 16.8%	711 56.7%	191 55.0%	592 44.3%	236 41.4%	524 49.0%	180 62.1%
(NET) On Campus	899 53.4%	691 63.2%	385 84.8%	200 44.2%	103 57.9%	208 35.4%	25 30.5%	183 36.2%	309 87.8%	117 80.1%	49 29.2%	188 42.2%	297 78.0%	103 67.3%	103 55.7%	82 43.9%	357 83.2%	542 43.3%	156 45.0%	743 55.7%	334 58.6%	545 51.0%	110 37.9%
Zone 1	84 5.0%	76 6.9%	37 8.1%	27 6.0%	12 6.7%	8 1.4%	- -	8 1.6%	8 2.3%	39 26.7%	3 1.8%	15 3.4%	12 3.1%	20 13.1%	16 8.6%	16 8.6%	18 4.2%	66 5.3%	13 3.7%	71 5.3%	30 5.3%	49 4.6%	11 3.8%
Zone 2	318 18.9%	297 27.1%	279 61.5%	7 1.5%	10 5.6%	21 3.6%	1 1.2%	20 4.0%	256 72.7%	46 31.5%	3 1.8%	4 0.9%	226 59.3%	28 18.3%	23 12.4%	9 4.8%	271 63.2%	47 3.8%	34 9.8%	284 21.3%	105 18.4%	210 19.6%	8 2.8%
Zone 3	18 1.1%	16 1.5%	8 1.8%	3 0.7%	5 2.8%	2 0.3%	- -	2 0.4%	6 1.7%	3 2.1%	1 0.6%	6 1.3%	5 1.3%	2 1.3%	4 2.2%	- -	6 1.4%	12 1.0%	4 1.2%	14 1.0%	10 1.8%	8 0.7%	2 0.7%
Zone 4	93 5.5%	78 7.1%	17 3.7%	35 7.7%	24 13.5%	15 2.6%	1 1.2%	14 2.8%	9 2.6%	11 7.5%	12 7.1%	26 5.8%	13 3.4%	10 6.5%	17 9.2%	12 6.4%	16 3.7%	77 6.1%	21 6.1%	72 5.4%	50 8.8%	40 3.7%	17 5.9%
Zone 5	48 2.9%	40 3.7%	12 2.6%	17 3.8%	11 6.2%	8 1.4%	4 4.9%	4 0.8%	6 1.7%	9 6.2%	8 4.8%	13 2.9%	6 1.6%	8 5.2%	4 2.2%	11 5.9%	10 2.3%	38 3.0%	3 0.9%	45 3.4%	16 2.8%	31 2.9%	4 1.4%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U
 Page 18

Table 8-1
 Q.4d On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Late Evening ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 6	10 0.6%	8 0.7% DF	2 0.4%	6 1.3% DF	-	2 0.3%	-	2 0.4%	1 0.3%	1 0.7%	1 0.6%	5 1.1%	1 0.3%	3 2.0%	1 0.5%	3 1.6%	3 0.7%	7 0.6%	1 0.3%	9 0.7%	2 0.4%	7 0.7%	1 0.3%
Zone 7	62 3.7%	59 5.4% BEFG	12 2.6% EFG	41 9.1% ABDEFG	6 3.4% EFG	3 0.5%	-	3 0.6%	10 2.8% J	2 1.4%	1 0.6%	26 5.8% HIJ	14 3.7%	18 11.8% LO	12 6.5%	9 4.8%	13 3.0%	49 3.9%	9 2.6%	53 4.0%	21 3.7%	39 3.6%	3 1.0%
Zone 8	48 2.9%	27 2.5% B	4 0.9%	17 3.8% B	6 3.4%	21 3.6% B	2 2.4%	19 3.8% B	4 1.1%	1 0.7%	4 2.4%	23 5.2% HI	6 1.6%	3 2.0%	4 2.2%	8 4.3%	4 0.9%	44 3.5% P	13 3.7%	35 2.6%	24 4.2% U	22 2.1%	4 1.4%
Zone 9	35 2.1%	19 1.7% B	2 0.4%	7 1.5%	10 5.6% ABC	16 2.7% B	2 2.4%	14 2.8% B	1 0.3%	1 0.7%	-	14 3.1% HIJ	1 0.3%	1 0.7%	4 2.2%	3 1.6%	1 0.2%	34 2.7% P	6 1.7%	29 2.2%	18 3.2%	17 1.6%	12 4.1%
Zone 10	40 2.4%	15 1.4% B	2 0.4%	7 1.5%	6 3.4% B	25 4.3% ABC	2 2.4%	23 4.5% ABC	2 0.6%	-	2 1.2%	14 3.1% HI	3 0.8%	-	3 1.6%	3 1.6%	4 0.9%	36 2.9% P	11 3.2%	29 2.2%	15 2.6%	24 2.2%	12 4.1%
Zone 11	58 3.4%	21 1.9% B	2 0.4%	10 2.2% B	9 5.1% B	37 6.3% ABC	6 7.3% B	31 6.1% ABC	-	2 1.4%	1 0.6%	25 5.6% HIJ	1 0.3%	2 1.3%	3 1.6%	6 3.2% L	-	58 4.6% P	12 3.5%	46 3.4%	19 3.3%	38 3.6%	18 6.2%
Zone 12	23 1.4%	11 1.0%	4 0.9%	6 1.3%	1 0.6%	12 2.0%	1 1.2%	11 2.2%	2 0.6%	2 1.4%	3 1.8%	5 1.1%	2 0.5%	3 2.0%	5 2.7% O	-	3 0.7%	20 1.6%	5 1.4%	18 1.3%	4 0.7%	19 1.8% T	4 1.4%
Zone 13	26 1.5%	8 0.7%	3 0.7%	4 0.9%	1 0.6%	18 3.1% ABCD	6 7.3% ABCD	12 2.4% ABD	3 0.9%	-	3 1.8%	6 1.3% I	3 0.8%	3 2.0%	1 0.5%	-	3 0.7%	23 1.8% P	10 2.9%	16 1.2%	11 1.9%	14 1.3%	7 2.4%

Table 8-1
 Q.4d On a typical *(DAY OF WEEK)* when you are on campus, where are you just prior to the following meal periods?
 *** Late Evening ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Zone 14	9 0.5%	7 0.6% F	1 0.2%	5 1.1% F	1 0.6%	2 0.3%	- 0.4%	2 0.3%	1 0.3%	-	1 0.6%	1 0.2%	2 0.5%	2 1.3%	2 1.1%	-	1 0.2%	8 0.6%	2 0.6%	7 0.5%	4 0.7%	5 0.5%	-
Zone 15	27 1.6%	9 0.8% BF	-	8 1.8% BF	1 0.6%	18 3.1% ABDF	- 3.6% ABDF	18	-	-	6 3.6% HI	5 1.1% HI	2 0.5%	-	4 2.2% N	2 1.1%	4 0.9%	23 1.8%	12 3.5% S	15 1.1%	5 0.9%	22 2.1% T	7 2.4%

Table 9-1
Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Skipped eating this meal	561 32.3%	455 41.6%	236 52.0%	176 38.9%	39 21.9%	106 16.5%	13 9.5%	93 18.4%	203 57.7%	50 34.2%	65 38.7%	108 24.2%	207 54.3%	65 42.5%	67 36.2%	73 39.0%	220 51.3%	337 26.9%	83 23.9%	474 35.5%	201 33.8%	346 31.5%	49 16.0%
		DEFG	ACDEFG	DEFG	F	F	F	IJK	K	K	MNO	Q	R										
<u>(NET) Ate this meal</u>	1176 67.7%	639 58.4%	218 48.0%	276 61.1%	139 78.1%	537 83.5%	124 90.5%	413 81.6%	149 42.3%	96 65.8%	103 61.3%	338 75.8%	174 45.7%	88 57.5%	118 63.8%	114 61.0%	209 48.7%	916 73.1%	264 76.1%	861 64.5%	393 66.2%	754 68.5%	258 84.0%
		B	B	ABC	ABC	ABCDE	ABC	G	H	H	HIJ	L	L	L	L	L	P	S					
Prepared and ate this meal at home/in my room	804 46.3%	429 39.2%	104 22.9%	198 43.8%	122 68.5%	375 58.3%	112 81.8%	263 52.0%	56 15.9%	67 45.9%	83 49.4%	242 54.3%	80 21.0%	57 37.3%	76 41.1%	89 47.6%	88 20.5%	668 53.3%	177 51.0%	579 43.4%	291 49.0%	494 44.9%	206 67.1%
		B	B	ABCEG	ABCG	ABCDE	ABC	G	H	H	H	H	L	L	L	L	P	S					
<u>(SUB NET) On Campus Dining Venue</u>	165 9.5%	117 10.7%	80 17.6%	27 6.0%	10 5.6%	48 7.5%	3 2.2%	45 8.9%	75 21.3%	10 6.8%	6 3.6%	23 5.2%	69 18.1%	9 5.9%	16 8.6%	13 7.0%	88 20.5%	77 6.1%	36 10.4%	129 9.7%	49 8.2%	112 10.2%	10 3.3%
		CDEF	ACDEFG	F	F	F	F	F	IJK	IJK	J	Q	MNO	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q
<u>(SUB-SUB NET) Residential Restaurant</u>	88 5.1%	76 6.9%	69 15.2%	7 1.5%	-	12 1.9%	-	12 2.4%	67 19.0%	6 4.1%	1 0.6%	4 0.9%	60 15.7%	5 3.3%	6 3.2%	5 2.7%	77 17.9%	11 0.9%	15 4.3%	73 5.5%	28 4.7%	59 5.4%	1 0.3%
		CDEF	ACDEFG	DF	DF	DF	DF	DF	IJK	J	J	Q	MNO	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q
Lothian Restaurants	47 2.7%	39 3.6%	34 7.5%	5 1.1%	-	8 1.2%	-	8 1.6%	35 9.9%	2 1.4%	-	2 0.4%	33 8.7%	2 1.3%	3 1.6%	1 0.5%	41 9.6%	6 0.5%	7 2.0%	40 3.0%	13 2.2%	34 3.1%	-
		CDEF	ACDEFG	DF	DF	DF	DF	DF	IJK	IJK	IJK	Q	MNO	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 9-1
Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Aberdeen-Inverness Restaurants	41 2.4%	37 3.4%	35 7.7%	2 0.4%	- 0.6%	4 DF	- 0.8%	4 DF	32 9.1%	4 2.7%	1 0.6%	2 0.4%	27 7.1%	3 2.0%	3 1.6%	4 2.1%	36 8.4%	5 0.4%	8 2.3%	33 2.5%	15 2.5%	25 2.3%	1 0.3%
<u>(SUB-SUB NET) Campus Retail Restaurant</u>	77 4.4%	41 3.7%	11 2.4%	20 4.4%	10 5.6%	36 5.6%	3 2.2%	33 6.5%	8 2.3%	4 2.7%	5 3.0%	19 4.3%	9 2.4%	4 2.6%	10 5.4%	8 4.3%	11 2.6%	66 5.3%	21 6.1%	56 4.2%	21 3.5%	53 4.8%	9 2.9%
<u>(SUB-SUB-SUB NET) The Hub</u>	31 1.8%	18 1.6%	6 1.3%	9 2.0%	3 1.7%	13 2.0%	1 0.7%	12 2.4%	4 1.1%	3 2.1%	3 1.8%	7 1.6%	5 1.3%	2 1.3%	6 3.2%	2 1.1%	7 1.6%	24 1.9%	10 2.9%	21 1.6%	12 2.0%	17 1.5%	1 0.3%
EI Sol (The Hub)	23 1.3%	12 1.1%	3 0.7%	7 1.5%	2 1.1%	11 1.7%	- 0.0%	11 2.2%	2 0.6%	1 0.7%	2 1.2%	5 1.1%	3 0.8%	1 0.7%	4 2.2%	2 1.1%	4 0.9%	19 1.5%	8 2.3%	15 1.1%	8 1.3%	13 1.2%	1 0.3%
La Fiamma (The Hub)	5 0.3%	3 0.3%	1 0.2%	1 0.2%	1 0.6%	2 0.3%	1 0.7%	1 0.2%	1 0.3%	1 0.7%	1 0.6%	2 0.4%	1 0.3%	- 0.0%	1 0.5%	- 0.0%	2 0.5%	3 0.2%	2 0.6%	3 0.2%	2 0.3%	3 0.3%	- 0.0%
Honor Roll (The Hub)	2 0.1%	2 0.2%	1 0.2%	1 0.2%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	1 0.7%	- 0.0%	- 0.0%	- 0.0%	1 0.7%	1 0.5%	- 0.0%	- 0.0%	2 0.2%	- 0.0%	2 0.1%	1 0.2%	1 0.1%	- 0.0%
Stacked Deli (The Hub)	1 0.1%	1 0.1%	1 0.2%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	1 0.3%	- 0.0%	- 0.0%	- 0.0%	1 0.3%	- 0.0%	- 0.0%	- 0.0%	1 0.2%	- 0.0%	- 0.0%	1 0.1%	1 0.2%	- 0.0%	- 0.0%
Ivan's at Hinderaker	21 1.2%	9 0.8%	2 0.4%	5 1.1%	2 1.1%	12 1.9%	2 1.5%	10 2.0%	1 0.3%	1 0.7%	- 0.0%	5 1.1%	1 0.3%	1 0.7%	3 1.6%	2 1.1%	1 0.2%	20 1.6%	7 2.0%	14 1.0%	4 0.7%	16 1.5%	3 1.0%

Table 9-1
Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Taco Fresco	15 0.9%	6 0.5%	1 0.2%	1 0.2%	4 2.2%	9 1.4%	- BCF	9 1.8%	1 0.3%	-	1 0.6%	3 0.7%	1 0.3%	1 0.7%	-	-	1 0.2%	14 1.1%	3 0.9%	12 0.9%	4 0.7%	11 1.0%	4 1.3%
Bear Tracks Mobile Truck	5 0.3%	3 0.3%	-	2 0.4%	1 0.6%	2 0.3%	- BCF	2 0.4%	-	-	1 0.6%	2 0.4%	-	-	1 0.5%	1 0.5%	- P	5 0.4%	1 0.3%	4 0.3%	-	5 0.5%	1 0.3%
The Barn	2 0.1%	2 0.2%	2 0.4%	-	-	-	-	2 0.6%	-	-	-	2 0.5%	-	-	-	-	2 0.5%	-	-	2 0.1%	-	2 0.2%	-
Arroyo Vista Café:	1 0.1%	1 0.1%	-	1 0.2%	-	-	-	-	-	-	1 0.2%	-	-	-	1 0.5%	-	1 0.1%	-	1 0.1%	-	1 0.1%	-	1 0.1%
Grecian Gyros Cart @ CHASS Courtyard	1 0.1%	1 0.1%	-	1 0.2%	-	-	-	-	-	-	1 0.2%	-	-	-	1 0.5%	-	1 0.1%	-	1 0.1%	1 0.1%	1 0.2%	-	-
Hot Diggity Dawgs Cart	1 0.1%	1 0.1%	-	1 0.2%	-	-	-	-	-	-	-	-	-	-	1 0.5%	-	1 0.1%	-	1 0.1%	-	1 0.1%	-	1 0.1%
<u>Campus Convenience Store</u>	53 3.1%	41 3.7%	18 4.0%	20 4.4%	3 1.7%	12 1.9%	1 0.7%	11 2.2%	10 2.8%	8 5.5%	6 3.6%	15 3.4%	12 3.1%	11 7.2%	8 4.3%	7 3.7%	13 3.0%	40 3.2%	8 2.3%	45 3.4%	16 2.7%	36 3.3%	1 0.3%
Bear Necessities at Commons	46 2.6%	34 3.1%	13 2.9%	19 4.2%	2 1.1%	12 1.9%	1 0.7%	11 2.2%	7 2.0%	6 4.1%	6 3.6%	15 3.4%	9 2.4%	9 5.9%	7 3.8%	7 3.7%	8 1.9%	38 3.0%	8 2.3%	38 2.8%	12 2.0%	33 3.0%	1 0.3%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 9-1
Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Breakfast ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Bear Essentials at Lothian	4 0.2%	4 0.4%	3 0.7%	1 0.2%	-	-	-	3 0.9%	-	-	-	3 0.8%	1 0.7%	-	-	4 0.9%	-	-	4 0.3%	3 0.5%	1 0.1%	-	
Scotty's at Glen Mor	3 0.2%	3 0.3%	2 0.4%	-	1 0.6%	-	-	-	2 1.4%	-	-	-	1 0.7%	1 0.5%	-	1 0.2%	2 0.2%	-	3 0.2%	1 0.2%	2 0.2%	-	
Brown bagged for this meal	80 4.6%	19 1.7%	9 2.0%	9 2.0%	1 0.6%	61 9.5%	6 4.4%	55 10.9%	3 0.9%	7 4.8%	2 1.2%	30 6.7%	5 1.3%	7 4.6%	5 2.7%	1 0.5%	8 1.9%	70 5.6%	26 7.5%	52 3.9%	12 2.0%	65 5.9%	33 10.7%
<u>(SUB NET) Off Campus Restaurant</u>	58 3.3%	24 2.2%	4 0.9%	18 4.0%	1 0.6%	34 5.3%	2 1.5%	32 6.3%	3 0.9%	1 0.7%	4 2.4%	25 5.6%	4 1.0%	3 2.0%	12 6.5%	3 1.6%	9 2.1%	48 3.8%	14 4.0%	43 3.2%	20 3.4%	37 3.4%	8 2.6%
Bought this meal at an off campus restaurant or fast food outlet	43 2.5%	17 1.6%	3 0.7%	13 2.9%	-	26 4.0%	2 1.5%	24 4.7%	3 0.9%	-	4 2.4%	18 4.0%	3 0.8%	2 1.3%	9 4.9%	2 1.1%	7 1.6%	35 2.8%	13 3.7%	29 2.2%	16 2.7%	26 2.4%	7 2.3%
Bought this meal at an off campus convenience store or grocery	15 0.9%	7 0.6%	1 0.2%	5 1.1%	1 0.6%	8 1.2%	-	8 1.6%	-	1 0.7%	-	7 1.6%	1 0.3%	1 0.7%	3 1.6%	1 0.5%	2 0.5%	13 1.0%	1 0.3%	14 1.0%	4 0.7%	11 1.0%	1 0.3%
Obtained this meal from a vending machine	8 0.5%	6 0.5%	3 0.7%	3 0.7%	-	2 0.3%	-	2 0.4%	2 0.6%	2 1.4%	2 1.2%	1 0.2%	3 0.8%	1 0.7%	1 0.5%	1 0.5%	3 0.7%	5 0.4%	2 0.6%	6 0.4%	3 0.5%	5 0.5%	-

Table 9-1
 Q.5a On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Ate this meal at a catered event	2 0.1%	2 0.2%	-	1 0.2%	1 0.6%	-	-	-	-	-	1 0.2%	1 0.3%	-	-	-	-	2 0.2%	-	2 0.1%	-	1 0.1%	-
Other	6 0.3%	1 0.1%	-	-	1 0.6%	5 0.8% BCF	-	5 1.0% ABCF	-	1 0.7%	-	1 0.2%	-	-	-	-	6 0.5% P	1 0.3%	5 0.4%	2 0.3%	4 0.4%	-

Table 10-1
Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Skipped eating this meal	78 4.5%	61 5.6%	31 6.8%	20 4.4%	9 5.1%	17 2.6%	2 1.5%	15 3.0%	29 8.2%	3 2.1%	7 4.2%	19 4.3%	26 6.8%	11 7.2%	7 3.8%	7 3.7%	30 7.0%	47 3.8%	13 3.7%	64 4.8%	26 4.4%	51 4.6%	-
			EFG	F		AB	ABC	AB	IK								Q						
<u>(NET) Ate this meal</u>	1659 95.5%	1033 94.4%	423 93.2%	432 95.6%	169 94.9%	626 97.4%	135 98.5%	491 97.0%	323 91.8%	143 97.9%	161 95.8%	427 95.7%	355 93.2%	142 92.8%	178 96.2%	180 96.3%	399 93.0%	1206 96.2%	334 96.3%	1271 95.2%	568 95.6%	1049 95.4%	307 100.0%
										H		H					P						
<u>(SUB NET) On Campus Dining Venue</u>	709 40.8%	501 45.8%	291 64.1%	155 34.3%	51 28.7%	208 32.3%	52 38.0%	156 30.8%	241 68.5%	73 50.0%	43 25.6%	155 34.8%	234 61.4%	59 38.6%	80 43.2%	73 39.0%	285 66.4%	407 32.5%	133 38.3%	559 41.9%	262 44.1%	428 38.9%	-
			ACDEFG						IJK	JK		J	MNO				Q				U		
<u>(SUB-SUB NET) Campus Retail Restaurant</u>	515 29.6%	336 30.7%	133 29.3%	150 33.2%	49 27.5%	179 27.8%	51 37.2%	128 25.3%	85 24.1%	61 41.8%	42 25.0%	144 32.3%	98 25.7%	51 33.3%	67 36.2%	67 35.8%	114 26.6%	385 30.7%	105 30.3%	394 29.5%	189 31.8%	311 28.3%	-
		G		G			EG			HJK		H		L	L								
<u>(SUB-SUB-SUB NET) The Hub</u>	330 19.0%	256 23.4%	106 23.3%	121 26.8%	27 15.2%	74 11.5%	18 13.1%	56 11.1%	69 19.6%	44 30.1%	38 22.6%	87 19.5%	84 22.0%	40 26.1%	53 28.6%	50 26.7%	91 21.2%	238 19.0%	59 17.0%	270 20.2%	126 21.2%	196 17.8%	-
		DEFG	DEFG	DEFG						HK													
Panda Express (The Hub)	105 6.0%	77 7.0%	35 7.7%	29 6.4%	11 6.2%	28 4.4%	6 4.4%	22 4.3%	27 7.7%	13 8.9%	10 6.0%	25 5.6%	32 8.4%	12 7.8%	10 5.4%	10 5.3%	32 7.5%	73 5.8%	24 6.9%	81 6.1%	44 7.4%	60 5.5%	-
		EG	EG																				
La Fiamma (The Hub)	89 5.1%	75 6.9%	22 4.8%	50 11.1%	3 1.7%	14 2.2%	3 2.2%	11 2.2%	16 4.5%	6 4.1%	15 8.9%	28 6.3%	25 6.6%	9 5.9%	17 9.2%	21 11.2%	23 5.4%	66 5.3%	11 3.2%	78 5.8%	35 5.9%	52 4.7%	-
		DEFG	DEG	ABDEFG																R			

Table 10-1
Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Honor Roll (The Hub)	67 3.9%	52 4.8% EG	28 6.2% EG	18 4.0% G	6 3.4%	15 2.3%	7 5.1%	8 1.6%	12 3.4%	17 11.6% HJK	3 1.8%	12 2.7%	11 2.9%	13 8.5% L	13 7.0% L	9 4.8%	16 3.7%	50 4.0%	6 1.7%	60 4.5% R	27 4.5%	38 3.5%	-
El Sol (The Hub)	40 2.3%	31 2.8% EF	15 3.3% EF	12 2.7%	4 2.2%	9 1.4%	1 0.7%	8 1.6%	9 2.6%	7 4.8%	4 2.4%	13 2.9%	9 2.4%	3 2.0%	9 4.9%	6 3.2%	13 3.0%	27 2.2%	9 2.6%	31 2.3%	12 2.0%	27 2.5%	-
Stacked Deli (The Hub)	29 1.7%	21 1.9%	6 1.3%	12 2.7%	3 1.7%	8 1.2%	1 0.7%	7 1.4%	5 1.4%	1 0.7%	6 3.6%	9 2.0%	7 1.8%	3 2.0%	4 2.2%	4 2.1%	7 1.6%	22 1.8%	9 2.6%	20 1.5%	8 1.3%	19 1.7%	-
The Barn	81 4.7%	35 3.2%	9 2.0%	16 3.5%	10 5.6% B	46 7.2% ABC	14 10.2% ABC	32 6.3% ABC	7 2.0%	5 3.4%	3 1.8%	24 5.4% HJ	6 1.6%	5 3.3%	6 3.2%	8 4.3%	8 1.9%	67 5.3% P	15 4.3%	60 4.5%	24 4.0%	53 4.8%	-
Taco Fresco	62 3.6%	29 2.7%	11 2.4%	8 1.8%	9 5.1%	33 5.1% ABC	8 5.8%	25 4.9% ABC	6 1.7% J	7 4.8% J	-	21 4.7% HJ	6 1.6%	2 1.3%	6 3.2%	5 2.7%	10 2.3%	47 3.8%	16 4.6%	41 3.1%	24 4.0%	36 3.3%	-
Ivan's at Hinderaker	16 0.9%	6 0.5%	4 0.9%	1 0.2%	1 0.6%	10 1.6% C ABCD	7 5.1% G	3 0.6%	3 0.9%	1 0.7%	-	6 1.3% J	2 0.5%	1 0.7%	-	2 1.1%	3 0.7%	11 0.9%	5 1.4%	9 0.7%	5 0.8%	11 1.0%	-
Arroyo Vista Café:	13 0.7%	1 0.1%	-	-	1 0.6%	12 1.9% ABC	3 2.2%	9 1.8% ABC	-	-	-	2 0.4%	-	-	-	-	-	11 0.9% P	7 2.0% S	4 0.3%	4 0.7%	9 0.8%	-
Hot Diggity Dawgs Cart	9 0.5%	8 0.7% F	3 0.7%	3 0.7%	1 0.6%	1 0.2%	-	1 0.2%	-	4 2.7% H	1 0.6%	3 0.7%	-	3 2.0%	1 0.5%	2 1.1%	2 0.5%	7 0.6%	2 0.6%	7 0.5%	4 0.7%	4 0.4%	-

Table 10-1
Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Grecian Gyros Cart @ CHASS Courtyard	2 0.1%	1 0.1%	-	1 0.2%	-	1 0.2%	1 0.7%	-	-	-	-	1 0.2%	-	-	1 0.5%	-	-	2 0.2%	-	2 0.1%	1 0.2%	1 0.1%	-
Bear Tracks Mobile Truck	2 0.1%	-	-	-	-	2 0.3%	-	2 0.4%	-	-	-	-	-	-	-	-	-	2 0.2%	1 0.3%	1 0.1%	1 0.2%	1 0.1%	-
<u>(SUB-SUB NET) Residential Restaurant</u>	194 11.2%	165 15.1%	158 34.8%	5 1.1%	2 1.1%	29 4.5%	1 0.7%	28 5.5%	156 44.3%	12 8.2%	1 0.6%	11 2.5%	136 35.7%	8 5.2%	13 7.0%	6 3.2%	171 39.9%	22 1.8%	28 8.1%	165 12.4%	73 12.3%	117 10.6%	-
Lothian Restaurants	124 7.1%	112 10.2%	111 24.4%	-	1 0.6%	12 1.9%	-	12 2.4%	109 31.0%	6 4.1%	-	7 1.6%	98 25.7%	5 3.3%	5 2.7%	3 1.6%	114 26.6%	10 0.8%	14 4.0%	110 8.2%	43 7.2%	80 7.3%	-
Aberdeen-Inverness Restaurants	70 4.0%	53 4.8%	47 10.4%	5 1.1%	1 0.6%	17 2.6%	1 0.7%	16 3.2%	47 13.4%	6 4.1%	1 0.6%	4 0.9%	38 10.0%	3 2.0%	8 4.3%	3 1.6%	57 13.3%	12 1.0%	14 4.0%	55 4.1%	30 5.1%	37 3.4%	-
<u>Campus Convenience Store</u>	114 6.6%	93 8.5%	28 6.2%	49 10.8%	16 9.0%	21 3.3%	2 1.5%	19 3.8%	18 5.1%	12 8.2%	21 12.5%	29 6.5%	31 8.1%	11 7.2%	18 9.7%	17 9.1%	24 5.6%	88 7.0%	11 3.2%	101 7.6%	34 5.7%	79 7.2%	-
Bear Necessities at Commons	100 5.8%	81 7.4%	21 4.6%	45 10.0%	15 8.4%	19 3.0%	2 1.5%	17 3.4%	14 4.0%	9 6.2%	21 12.5%	25 5.6%	25 6.6%	9 5.9%	16 8.6%	16 8.6%	17 4.0%	81 6.5%	8 2.3%	90 6.7%	29 4.9%	71 6.5%	-

Table 10-1
Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Lunch ***

	Students					Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Bear Essentials at Lothian	6 0.3%	5 0.5%	2 0.4%	2 0.4%	1 0.6%	1 0.2%	-	1 0.2%	1 0.3%	1 0.7%	-	2 0.4%	2 0.5%	2 1.3%	-	-	3 0.7%	3 0.2%	2 0.6%	4 0.3%	3 0.5%	3 0.3%	-	
Bears Den at Aberdeen-Inverness	4 0.2%	4 0.4%	2 0.4%	2 0.4%	-	-	-	-	1 0.3%	1 0.7%	-	2 0.4%	2 0.5%	-	1 0.5%	1 0.5%	1 0.2%	3 0.2%	-	4 0.3%	1 0.2%	2 0.2%	-	
Scotty's at Glen Mor	4 0.2%	3 0.3%	3 0.7%	-	-	1 0.2%	-	1 0.2%	2 0.6%	1 0.7%	-	-	2 0.5%	-	1 0.5%	-	3 0.7%	1 0.1%	1 0.3%	3 0.2%	1 0.2%	3 0.3%	-	
Brown bagged for this meal	307 17.7%	109 10.0%	9 2.0%	47 10.4%	51 28.7%	198 30.8%	35 25.5%	163 32.2%	5 1.4%	11 7.5%	28 16.7%	101 22.6%	7 1.8%	15 9.8%	14 7.6%	20 10.7%	13 3.0%	277 22.1%	94 27.1%	196 14.7%	85 14.3%	216 19.6%	307 100.0%	
Prepared and ate this meal at home/in my room	299 17.2%	212 19.4%	74 16.3%	105 23.2%	33 18.5%	87 13.5%	28 20.4%	59 11.7%	44 12.5%	34 23.3%	40 23.8%	75 16.8%	61 16.0%	37 24.2%	38 20.5%	43 23.0%	53 12.4%	235 18.8%	44 12.7%	244 18.3%	105 17.7%	184 16.7%	-	
<u>(SUB NET) Off Campus Restaurant</u>	197 11.3%	96 8.8%	18 4.0%	62 13.7%	13 7.3%	101 15.7%	14 10.2%	87 17.2%	13 3.7%	8 5.5%	23 13.7%	60 13.5%	19 5.0%	16 10.5%	21 11.4%	24 12.8%	21 4.9%	170 13.6%	48 13.8%	143 10.7%	74 12.5%	119 10.8%	-	
Bought this meal at an off campus restaurant or fast food outlet	179 10.3%	85 7.8%	16 3.5%	54 11.9%	12 6.7%	94 14.6%	13 9.5%	81 16.0%	12 3.4%	6 4.1%	21 12.5%	58 13.0%	18 4.7%	14 9.2%	16 8.6%	22 11.8%	20 4.7%	154 12.3%	44 12.7%	130 9.7%	69 11.6%	106 9.6%	-	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 10-1
Q.5b On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Bought this meal at an off campus convenience store or grocery	18 1.0%	11 1.0%	2 0.4%	8 1.8%	1 0.6%	7 1.1%	1 0.7%	6 1.2%	1 0.3%	2 1.4%	2 1.2%	2 0.4%	1 0.3%	2 1.3%	5 2.7%	2 1.1%	1 0.2%	16 1.3%	4 1.2%	13 1.0%	5 0.8%	13 1.2%	-
Obtained this meal from a vending machine	13 0.7%	12 1.1% EFG	2 0.4%	8 1.8% EFG	2 1.1%	1 0.2%	- 0.2%	1 0.3%	3 2.1%	6 3.6% HK	2 0.4%	2 0.5%	2 1.3%	5 2.7%	1 0.5%	1 0.2%	12 1.0% P	1 0.3%	12 0.9%	1 0.2%	1 0.2%	11 1.0% T	-
Obtained this meal by delivery	4 0.2%	2 0.2%	-	1 0.2%	1 0.6%	2 0.3%	1 0.7%	1 0.2%	-	-	-	3 0.7%	-	-	1 0.5%	-	-	4 0.3% P	1 0.3%	3 0.2%	1 0.2%	2 0.2%	-
Ate this meal at a catered event	4 0.2%	3 0.3%	-	3 0.7%	-	1 0.2%	1 0.7%	-	-	-	-	-	2 1.3%	1 0.5%	-	1 0.2%	3 0.2%	1 0.3%	3 0.2%	1 0.2%	3 0.2%	3 0.3%	-
Other	12 0.7%	5 0.5%	1 0.2%	2 0.4%	2 1.1%	7 1.1%	2 1.5%	5 1.0%	1 0.3%	2 1.4%	-	2 0.4%	1 0.3%	-	-	2 1.1%	1 0.2%	10 0.8%	1 0.3%	10 0.7%	5 0.8%	7 0.6%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 11-1
Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Skipped eating this meal	71 4.1%	52 4.8%	19 4.2%	21 4.6%	10 5.6%	19 3.0%	7 5.1%	12 2.4%	17 4.8%	2 1.4%	9 5.4%	20 4.5%	20 5.2%	8 5.2%	9 4.9%	3 1.6%	21 4.9%	46 3.7%	12 3.5%	55 4.1%	16 2.7%	53 4.8%	6 2.0%
<u>(NET) Ate this meal</u>	1666 95.9%	1042 95.2%	435 95.8%	431 95.4%	168 94.4%	624 97.0%	130 94.9%	494 97.6%	335 95.2%	144 98.6%	159 94.6%	426 95.5%	361 94.8%	145 94.8%	176 95.1%	184 98.4%	408 95.1%	1207 96.3%	335 96.5%	1280 95.9%	578 97.3%	1047 95.2%	301 98.0%
Prepared and ate this meal at home/in my room	893 51.4%	415 37.9%	93 20.5%	224 49.6%	93 52.2%	478 74.3%	102 74.5%	376 74.3%	41 11.6%	73 50.0%	92 54.8%	264 59.2%	76 19.9%	71 46.4%	88 47.6%	82 43.9%	79 18.4%	771 61.5%	216 62.2%	634 47.5%	292 49.2%	580 52.7%	225 73.3%
<u>(SUB NET) On Campus Dining Venue</u>	313 18.0%	286 26.1%	227 50.0%	48 10.6%	10 5.6%	27 4.2%	6 4.4%	21 4.2%	214 60.8%	21 14.4%	13 7.7%	35 7.8%	199 52.2%	26 17.0%	25 13.5%	25 13.4%	228 53.1%	83 6.6%	29 8.4%	282 21.1%	115 19.4%	188 17.1%	9 2.9%
<u>(SUB-SUB NET) Residential Restaurant</u>	221 12.7%	210 19.2%	198 43.6%	11 2.4%	1 0.6%	11 1.7%	1 0.7%	10 2.0%	194 55.1%	8 5.5%	1 0.6%	9 2.0%	177 46.5%	10 6.5%	15 8.1%	7 3.7%	205 47.8%	16 1.3%	18 5.2%	203 15.2%	82 13.8%	135 12.3%	3 1.0%
Lothian Restaurants	153 8.8%	148 13.5%	140 30.8%	7 1.5%	1 0.6%	5 0.8%	1 0.7%	4 0.8%	138 39.2%	3 2.1%	-	5 1.1%	128 33.6%	6 3.9%	9 4.9%	4 2.1%	143 33.3%	10 0.8%	11 3.2%	142 10.6%	59 9.9%	93 8.5%	1 0.3%

Table 11-1
Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Aberdeen-Inverness Restaurants	68 3.9%	62 5.7%	58 12.8%	4 0.9%	-	6 0.9%	-	6 1.2%	56 15.9%	5 3.4%	1 0.6%	4 0.9%	49 12.9%	4 2.6%	6 3.2%	3 1.6%	62 14.5%	6 0.5%	7 2.0%	61 4.6%	23 3.9%	42 3.8%	2 0.7%
		CDEF	ACDEFG	DF		DF		DF	IJK				MNO				Q			R			
(SUB-SUB NET) Campus Retail Restaurant	92 5.3%	76 6.9%	29 6.4%	37 8.2%	9 5.1%	16 2.5%	5 3.6%	11 2.2%	20 5.7%	13 8.9%	12 7.1%	26 5.8%	22 5.8%	16 10.5%	10 5.4%	18 9.6%	23 5.4%	67 5.3%	11 3.2%	79 5.9%	33 5.6%	53 4.8%	6 2.0%
		EG	EG	EFG										M						R			
(SUB-SUB NET) The Hub	68 3.9%	60 5.5%	25 5.5%	27 6.0%	7 3.9%	8 1.2%	2 1.5%	6 1.2%	18 5.1%	8 5.5%	11 6.5%	18 4.0%	19 5.0%	13 8.5%	6 3.2%	14 7.5%	19 4.4%	49 3.9%	7 2.0%	61 4.6%	23 3.9%	40 3.6%	5 1.6%
		EFG	EFG	EFG										M						R			
Panda Express (The Hub)	42 2.4%	38 3.5%	14 3.1%	16 3.5%	7 3.9%	4 0.6%	1 0.7%	3 0.6%	10 2.8%	5 3.4%	6 3.6%	11 2.5%	11 2.9%	5 3.3%	3 1.6%	11 5.9%	11 2.6%	31 2.5%	6 1.7%	36 2.7%	15 2.5%	24 2.2%	4 1.3%
		EFG	EFG	EFG	EG											M							
La Fiamma (The Hub)	14 0.8%	11 1.0%	6 1.3%	5 1.1%	-	3 0.5%	1 0.7%	2 0.4%	4 1.1%	2 1.4%	3 1.8%	3 0.7%	4 1.0%	5 3.3%	1 0.5%	1 0.5%	4 0.9%	10 0.8%	1 0.3%	13 1.0%	4 0.7%	8 0.7%	1 0.3%
		D	D	D																			
Stacked Deli (The Hub)	5 0.3%	5 0.5%	2 0.4%	3 0.7%	-	-	-	-	2 0.6%	-	1 0.6%	2 0.4%	2 0.5%	1 0.7%	1 0.5%	1 0.5%	2 0.5%	3 0.2%	-	5 0.4%	2 0.3%	3 0.3%	-
		DEFG																		R			
El Sol (The Hub)	4 0.2%	4 0.4%	1 0.2%	3 0.7%	-	-	-	-	1 0.3%	-	1 0.6%	2 0.4%	1 0.3%	1 0.7%	1 0.5%	1 0.5%	1 0.2%	3 0.2%	-	4 0.3%	1 0.2%	3 0.3%	-
		DEFG																		R			
Honor Roll (The Hub)	3 0.2%	2 0.2%	2 0.4%	-	-	1 0.2%	-	1 0.2%	1 0.3%	1 0.7%	-	-	1 0.3%	1 0.7%	-	-	1 0.2%	2 0.2%	-	3 0.2%	1 0.2%	2 0.2%	-

Table 11-1
 Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Dinner ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
The Barn	14 0.8%	11 1.0%	2 0.4%	7 1.5%	2 1.1%	3 0.5%	1 0.7%	2 0.4%	-	4 2.7% HJ	-	5 1.1% HJ	-	2 1.3%	3 1.6%	4 2.1% L	-	13 1.0% P	1 0.3%	12 0.9%	4 0.7%	10 0.9%	1 0.3%
Arroyo Vista Café:	4 0.2%	1 0.1%	1 0.2%	-	-	3 0.5%	1 0.7%	2 0.4%	1 0.3%	-	-	1 0.2%	1 0.3%	-	-	-	1 0.2%	2 0.2%	2 0.6%	1 0.1%	3 0.5%	1 0.1%	-
Taco Fresco	2 0.1%	1 0.1%	-	1 0.2%	-	1 0.2%	1 0.7%	-	-	1 0.7%	-	1 0.2%	-	1 0.7%	-	-	-	2 0.2%	-	2 0.1%	2 0.3%	-	-
Ivan's at Hinderaker	2 0.1%	1 0.1%	-	1 0.2%	-	1 0.2%	-	1 0.2%	-	-	-	1 0.2%	1 0.3%	-	-	-	1 0.2%	1 0.1%	-	2 0.1%	-	1 0.1%	-
Hot Diggity Dawgs Cart	1 0.1%	1 0.1%	1 0.2%	-	-	-	-	-	1 0.3%	-	-	-	1 0.3%	-	-	-	1 0.2%	-	-	1 0.1%	-	1 0.1%	-
Bear Tracks Mobile Truck	1 0.1%	1 0.1%	-	1 0.2%	-	-	-	-	-	-	1 0.6%	-	-	-	1 0.5%	-	1 0.2%	-	1 0.3%	-	1 0.2%	-	-
<u>Campus Convenience Store</u>	77 4.4%	69 6.3% EFG	37 8.1% DEFG	25 5.5% EFG	6 3.4% F	8 1.2% F	-	8 1.6% F	24 6.8% K	13 8.9% K	9 5.4%	13 2.9%	26 6.8% O	15 9.8% O	15 8.1% O	6 3.2% O	33 7.7% Q	44 3.5%	8 2.3%	69 5.2% R	29 4.9%	46 4.2%	3 1.0%
Bear Necessities at Commons	40 2.3%	35 3.2% BEFG	6 1.3% F	23 5.1% BEFG	5 2.8% F	5 0.8% F	-	5 1.0% F	3 0.9%	3 2.1%	9 5.4% H	11 2.5%	6 1.6%	9 5.9% L	9 4.9%	5 2.7%	8 1.9%	32 2.6%	5 1.4%	35 2.6%	14 2.4%	26 2.4%	3 1.0%
Scotty's at Glen Mor	31 1.8%	29 2.7% CDEF	26 5.7% ACDEFG	2 0.4% G	1 0.6%	2 0.3%	-	2 0.4%	18 5.1% JK	8 5.5% JK	-	2 0.4%	17 4.5% O	4 2.6%	6 3.2%	1 0.5%	21 4.9% Q	10 0.8%	2 0.6%	29 2.2% R	12 2.0%	17 1.5%	-

Table 11-1
Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Dinner ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Bears Den at Aberdeen-Inverness	3 0.2%	3 0.3%	3 0.7%	-	-	-	-	2 0.6%	1 0.7%	-	-	2 0.5%	1 0.7%	-	-	2 0.5%	1 0.1%	-	3 0.2%	1 0.2%	2 0.2%	-	
Bear Essentials at Lothian	3 0.2%	2 0.2%	2 0.4%	-	-	1 0.2%	-	1 0.2%	1 0.3%	1 0.7%	-	-	1 0.3%	1 0.7%	-	-	2 0.5%	1 0.1%	1 0.3%	2 0.1%	2 0.3%	1 0.1%	-
<u>(SUB NET) Off Campus Restaurant</u>	312 18.0%	221 20.2%	64 14.1%	112 24.8%	44 24.7%	91 14.2%	17 12.4%	74 14.6%	47 13.4%	30 20.5%	40 23.8%	91 20.4%	50 13.1%	29 19.0%	36 19.5%	61 32.6%	56 13.1%	251 20.0%	67 19.3%	240 18.0%	112 18.9%	193 17.5%	50 16.3%
Bought this meal at an off campus restaurant or fast food outlet	250 14.4%	179 16.4%	50 11.0%	90 19.9%	38 21.3%	71 11.0%	15 10.9%	56 11.1%	37 10.5%	22 15.1%	32 19.0%	74 16.6%	38 10.0%	21 13.7%	30 16.2%	51 27.3%	43 10.0%	202 16.1%	54 15.6%	191 14.3%	90 15.2%	153 13.9%	37 12.1%
Bought this meal at an off campus convenience store or grocery	62 3.6%	42 3.8%	14 3.1%	22 4.9%	6 3.4%	20 3.1%	2 1.5%	18 3.6%	10 2.8%	8 5.5%	8 4.8%	17 3.8%	12 3.1%	8 5.2%	6 3.2%	10 5.3%	13 3.0%	49 3.9%	13 3.7%	49 3.7%	22 3.7%	40 3.6%	13 4.2%
Brown bagged for this meal	35 2.0%	24 2.2%	4 0.9%	6 1.3%	14 7.9%	11 1.7%	4 2.9%	7 1.4%	1 0.3%	4 2.7%	2 1.2%	14 3.1%	2 0.5%	2 1.3%	3 1.6%	3 1.6%	2 0.5%	33 2.6%	10 2.9%	25 1.9%	17 2.9%	17 1.5%	13 4.2%
Obtained this meal by delivery	19 1.1%	15 1.4%	8 1.8%	7 1.5%	-	4 0.6%	-	4 0.8%	8 2.3%	1 0.7%	-	6 1.3%	7 1.8%	-	5 2.7%	3 1.6%	9 2.1%	10 0.8%	4 1.2%	15 1.1%	6 1.0%	13 1.2%	1 0.3%

Table 11-1
 Q.5c On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Obtained this meal from a vending machine	10 0.6%	9 0.8%	1 0.2%	8 1.8%	- 0.2%	1 0.2%	- 0.2%	1 -	1 0.7%	3 1.8%	3 0.7%	- -	2 1.3%	3 1.6%	4 2.1%	- 0.8%	10 0.3%	1 0.7%	9 0.7%	4 0.7%	6 0.5%	-
Ate this meal at a catered event	3 0.2%	1 0.1%	-	1 0.2%	- 0.3%	2 0.7%	1 0.2%	1 -	-	-	-	1 0.3%	-	-	-	-	2 0.2%	-	2 0.1%	1 0.2%	2 0.2%	-
Other	4 0.2%	2 0.2%	1 0.2%	-	1 0.6%	2 0.3%	-	2 0.4%	-	1 0.7%	-	-	-	1 0.5%	-	1 0.2%	3 0.2%	-	4 0.3%	2 0.3%	2 0.2%	-

Table 12-1
Q.5d On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Late Evening (after 7:30pm) ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Skipped eating this meal	473 27.2%	224 20.5%	71 15.6%	103 22.8%	45 25.3%	249 38.7%	55 40.1%	194 38.3%	51 14.5%	30 20.5%	48 28.6%	136 30.5%	63 16.5%	33 21.6%	40 21.6%	38 20.3%	66 15.4%	387 30.9%	113 32.6%	340 25.5%	141 23.7%	318 28.9%	134 43.6%
		B		B	B	ABCD	ABCD	ABCD			H	HI						P	S			T	
<u>(NET) Ate this meal</u>	1264 72.8%	870 79.5%	383 84.4%	349 77.2%	133 74.7%	394 61.3%	82 59.9%	312 61.7%	301 85.5%	116 79.5%	120 71.4%	310 69.5%	318 83.5%	120 78.4%	145 78.4%	149 79.7%	363 84.6%	866 69.1%	234 67.4%	995 74.5%	453 76.3%	782 71.1%	173 56.4%
		EFG	ACDEFG	EFG	EFG				JK	K							Q			R	U		
Prepared and ate this meal at home/in my room	697 40.1%	400 36.6%	95 20.9%	209 46.2%	93 52.2%	297 46.2%	65 47.4%	232 45.8%	52 14.8%	64 43.8%	78 46.4%	209 46.9%	78 20.5%	56 36.6%	88 47.6%	82 43.9%	79 18.4%	590 47.1%	139 40.1%	530 39.7%	237 39.9%	441 40.1%	128 41.7%
		B		AB	AB	AB	AB	AB		H	H	H		L	LN	L		P					
<u>(SUB NET) Off Campus Restaurant</u>	279 16.1%	219 20.0%	85 18.7%	103 22.8%	29 16.3%	60 9.3%	9 6.6%	51 10.1%	67 19.0%	24 16.4%	28 16.7%	73 16.4%	71 18.6%	36 23.5%	33 17.8%	48 25.7%	83 19.3%	193 15.4%	61 17.6%	215 16.1%	112 18.9%	161 14.6%	32 10.4%
		EFG	EFG	EFG	EFG																U		
Bought this meal at an off campus restaurant or fast food outlet	177 10.2%	141 12.9%	49 10.8%	73 16.2%	17 9.6%	36 5.6%	8 5.8%	28 5.5%	38 10.8%	15 10.3%	18 10.7%	49 11.0%	36 9.4%	25 16.3%	24 13.0%	37 19.8%	48 11.2%	127 10.1%	38 11.0%	137 10.3%	75 12.6%	98 8.9%	14 4.6%
		EFG	EFG	BDEFG										L		L					U		
Bought this meal at an off campus convenience store or grocery	102 5.9%	78 7.1%	36 7.9%	30 6.6%	12 6.7%	24 3.7%	1 0.7%	23 4.5%	29 8.2%	9 6.2%	10 6.0%	24 5.4%	35 9.2%	11 7.2%	9 4.9%	11 5.9%	35 8.2%	66 5.3%	23 6.6%	78 5.8%	37 6.2%	63 5.7%	18 5.9%
		EFG	EFG	EF	F	F		F					M				Q						

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 12-1
Q.5d On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Late Evening (after 7:30pm) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Campus Convenience Store</u>	192 11.1%	186 17.0%	174 38.3%	9 2.0%	3 1.7%	6 0.9%	- -	6 1.2%	158 44.9%	19 13.0%	3 1.8%	3 0.7%	142 37.3%	19 12.4%	11 5.9%	11 5.9%	171 39.9%	21 1.7%	22 6.3%	170 12.7%	63 10.6%	127 11.5%	2 0.7%
		CDEF	ACDEFG	F		F		F	IJK	JK			MNO	MO		Q				R			
Scotty's at Glen Mor	97 5.6%	94 8.6%	92 20.3%	2 0.4%	- -	3 0.5%	- -	3 0.6%	79 22.4%	14 9.6%	- -	1 0.2%	72 18.9%	9 5.9%	9 4.9%	4 2.1%	90 21.0%	7 0.6%	12 3.5%	85 6.4%	34 5.7%	63 5.7%	- -
		CDEF	ACDEFG	G					IJK	JK			MNO			Q				R			
Bear Essentials at Lothian	39 2.2%	39 3.6%	38 8.4%	1 0.2%	- -	- -	- -	- -	38 10.8%	- -	- -	- -	37 9.7%	1 0.7%	- -	1 0.5%	39 9.1%	- -	- -	39 2.9%	15 2.5%	23 2.1%	- -
		CDEF	ACDEFG	G					IJK				MNO			Q				R			
Bears Den at Aberdeen-Inverness	36 2.1%	34 3.1%	34 7.5%	- -	- -	2 0.3%	- -	2 0.4%	36 10.2%	- -	- -	- -	27 7.1%	5 3.3%	1 0.5%	1 0.5%	35 8.2%	1 0.1%	7 2.0%	29 2.2%	6 1.0%	29 2.6%	- -
		CDEF	ACDEFG	G					IJK				MO			Q						T	
Bear Necessities at Commons	20 1.2%	19 1.7%	10 2.2%	6 1.3%	3 1.7%	1 0.2%	- -	1 0.2%	5 1.4%	5 3.4%	3 1.8%	2 0.4%	6 1.6%	4 2.6%	1 0.5%	5 2.7%	7 1.6%	13 1.0%	3 0.9%	17 1.3%	8 1.3%	12 1.1%	2 0.7%
		EFG	EFG	EFG																			
<u>(SUB NET) On Campus Dining Venue</u>	40 2.3%	32 2.9%	14 3.1%	14 3.1%	4 2.2%	8 1.2%	2 1.5%	6 1.2%	14 4.0%	2 1.4%	5 3.0%	9 2.0%	16 4.2%	4 2.6%	5 2.7%	3 1.6%	16 3.7%	22 1.8%	2 0.6%	36 2.7%	15 2.5%	24 2.2%	1 0.3%
		EG	EG	EG													Q				R		
<u>(SUB-SUB NET) Campus Retail Restaurant</u>	25 1.4%	22 2.0%	8 1.8%	12 2.7%	2 1.1%	3 0.5%	2 1.5%	1 0.2%	7 2.0%	2 1.4%	5 3.0%	5 1.1%	11 2.9%	4 2.6%	3 1.6%	2 1.1%	9 2.1%	14 1.1%	- -	23 1.7%	7 1.2%	17 1.5%	1 0.3%
		EG	G	EG																R			

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 12-1
Q.5d On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Late Evening (after 7:30pm) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>(SUB-SUB-SUB NET) The Hub</u>	17	16	6	8	2	1	1	-	5	2	4	4	8	3	2	1	5	11	-	16	5	11	1
	1.0%	1.5%	1.3%	1.8%	1.1%	0.2%	0.7%		1.4%	1.4%	2.4%	0.9%	2.1%	2.0%	1.1%	0.5%	1.2%	0.9%		1.2%	0.8%	1.0%	0.3%
		EG	EG	EG																R			
Panda Express (The Hub)	11	11	4	6	1	-	-	-	3	1	3	3	4	3	2	1	3	8	-	11	3	8	1
	0.6%	1.0%	0.9%	1.3%	0.6%				0.9%	0.7%	1.8%	0.7%	1.0%	2.0%	1.1%	0.5%	0.7%	0.6%		0.8%	0.5%	0.7%	0.3%
		EFG	EFG	EFG																R			
La Fiamma (The Hub)	4	3	1	1	1	1	1	-	1	1	1	-	2	-	-	-	1	2	-	3	2	2	-
	0.2%	0.3%	0.2%	0.2%	0.6%	0.2%	0.7%		0.3%	0.7%	0.6%		0.5%				0.2%	0.2%		0.2%	0.3%	0.2%	
Honor Roll (The Hub)	1	1	-	1	-	-	-	-	-	-	-	1	1	-	-	-	-	1	-	1	-	-	-
	0.1%	0.1%		0.2%								0.2%	0.3%				0.1%		0.1%				
Stacked Deli (The Hub)	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
	0.1%	0.1%	0.2%						0.3%				0.3%				0.2%			0.1%		0.1%	
The Barn	6	5	1	4	-	1	-	1	1	-	1	1	2	1	1	1	3	3	-	6	1	5	-
	0.3%	0.5%	0.2%	0.9%		0.2%		0.2%	0.3%		0.6%	0.2%	0.5%	0.7%	0.5%	0.5%	0.7%	0.2%		0.4%	0.2%	0.5%	
		DF		DF																R			
Arroyo Vista Café:	1	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
	0.1%					0.2%	0.7%															0.1%	
Ivan's at Hinderaker	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	1	-	-
	0.1%	0.1%	0.2%						0.3%				0.3%				0.2%			0.1%	0.2%		
<u>(SUB-SUB NET) Residential Restaurant</u>	15	10	6	2	2	5	-	5	7	-	-	4	5	-	2	1	7	8	2	13	8	7	-
	0.9%	0.9%	1.3%	0.4%	1.1%	0.8%		1.0%	2.0%			0.9%	1.3%		1.1%	0.5%	1.6%	0.6%	0.6%	1.0%	1.3%	0.6%	
		F	F			F		F	IJ			IJ	N										

Table 12-1
Q.5d On a typical *(DAY OF WEEK)*, what have you done for each of the following meals?

*** Late Evening (after 7:30pm) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Lothian Restaurants	11 0.6%	9 0.8% F	5 1.1% F	2 0.4%	2 1.1%	2 0.3%	- 0.4%	2 1.4% IJ	5 1.4%	-	-	3 0.7%	4 1.0% N	-	2 1.1%	1 0.5%	5 1.2%	6 0.5%	1 0.3%	10 0.7%	5 0.8%	6 0.5%	-
Aberdeen-Inverness Restaurants	4 0.2%	1 0.1%	1 0.2%	-	-	3 0.5%	-	3 0.6%	2 0.6%	-	-	1 0.2%	1 0.3%	-	-	-	2 0.5%	2 0.2%	1 0.3%	3 0.2%	3 0.5%	1 0.1%	-
Obtained this meal from a vending machine	17 1.0%	14 1.3% F	7 1.5% F	6 1.3% F	1 0.6%	3 0.5%	-	3 0.6%	6 1.7%	1 0.7%	4 2.4%	3 0.7%	6 1.6% N	-	6 3.2% N	1 0.5%	6 1.4%	11 0.9%	3 0.9%	14 1.0%	3 0.5%	14 1.3%	1 0.3%
Brown bagged for this meal	14 0.8%	8 0.7%	3 0.7%	2 0.4%	3 1.7%	6 0.9%	1 0.7%	5 1.0%	2 0.6%	3 2.1%	2 1.2%	3 0.7%	3 0.8%	-	1 0.5%	1 0.5%	4 0.9%	10 0.8%	1 0.3%	13 1.0%	9 1.5% U	5 0.5%	6 2.0%
Obtained this meal by delivery	8 0.5%	5 0.5% D	1 0.2%	4 0.9% D	-	3 0.5%	1 0.7%	2 0.4%	-	1 0.7%	-	4 0.9% HJ	-	2 1.3%	-	3 1.6%	-	8 0.6% P	1 0.3%	7 0.5%	4 0.7%	3 0.3%	1 0.3%
Ate this meal at a catered event	4 0.2%	3 0.3%	3 0.7%	-	-	1 0.2%	-	1 0.2%	2 0.6%	1 0.7%	-	-	2 0.5%	1 0.7%	-	-	3 0.7%	1 0.1%	-	4 0.3% R	2 0.3%	2 0.2%	-
Other	13 0.7%	3 0.3%	1 0.2%	2 0.4%	-	10 1.6% ABD	4 2.9% D	6 1.2% D	-	1 0.7%	-	6 1.3% HJ	-	2 1.3%	1 0.5%	-	1 0.2%	10 0.8%	5 1.4%	6 0.4%	8 1.3%	5 0.5%	2 0.7%

Table 13-1
 Q.6a You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad (E)	Total (F)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Total	708	501	291	155	51	207	52	155	241	73	43	155	234	59	80	73	285	406	133	558	262	427	-
Convenient Location	314 44.4%	204 40.7% C	129 44.3% C	49 31.6%	23 45.1%	110 53.1% AC	26 50.0% C	84 54.2% ABC	120 49.8% IJ	23 31.5%	11 25.6%	75 48.4% IJ	107 45.7% O	21 35.6%	29 36.3%	21 28.8%	138 48.4%	167 41.1%	67 50.4%	238 42.7%	116 44.3%	189 44.3%	-
Food Quality and Preparation	235 33.2%	152 30.3%	70 24.1%	62 40.0% AB	18 35.3%	83 40.1% AB	26 50.0% AB	57 36.8% B	51 21.2%	24 32.9%	18 41.9% H	55 35.5% H	59 25.2%	19 32.2%	25 31.3%	29 39.7% L	66 23.2%	162 39.9% P	43 32.3%	185 33.2%	92 35.1%	135 31.6%	-
Ability to Purchase with My Meal Plan	147 20.8%	138 27.5% CDEF G	131 45.0% ACDEFG	6 3.9% F	1 2.0%	9 4.3% F	-	9 5.8% F	119 49.4% IJK	18 24.7% JK	-	5 3.2% J	105 44.9% MNO	10 16.9%	16 20.0% O	6 8.2%	141 49.5% Q	6 1.5%	19 14.3%	128 22.9% R	51 19.5%	95 22.2%	-
Food Selection Available and/or Variety	118 16.7%	91 18.2% G	57 19.6% EG	27 17.4%	7 13.7%	27 13.0%	9 17.3%	18 11.6%	39 16.2%	18 24.7%	9 20.9%	23 14.8%	37 15.8%	15 25.4%	17 21.3%	15 20.5%	45 15.8%	69 17.0%	13 9.8%	101 18.1% R	49 18.7%	68 15.9%	-
Quick Service Speed/Short Wait Time	114 16.1%	87 17.4% F	39 13.4%	38 24.5% BEFG	10 19.6%	27 13.0%	4 7.7%	23 14.8%	31 12.9%	13 17.8%	10 23.3%	36 23.2% H	35 15.0%	10 16.9%	18 22.5%	14 19.2%	38 13.3%	76 18.7%	23 17.3%	91 16.3%	44 16.8%	67 15.7%	-
Price/Value	96 13.6%	66 13.2% B	18 6.2%	33 21.3% ABF	14 27.5% ABF	30 14.5% B	5 9.6%	25 16.1% B	11 4.6%	11 15.1% H	11 25.6% H	32 20.6% H	16 6.8%	10 16.9%	13 16.3% L	12 16.4% L	14 4.9%	81 20.0% P	23 17.3%	72 12.9%	46 17.6% U	45 10.5%	-
Ability to Quickly Purchase Food To Go	88 12.4%	69 13.8% DF	46 15.8% DEF	20 12.9% D	2 3.9%	19 9.2%	3 5.8%	16 10.3%	37 15.4%	11 15.1%	6 14.0%	18 11.6%	38 16.2%	9 15.3%	8 10.0%	11 15.1%	43 15.1%	44 10.8%	16 12.0%	71 12.7%	23 8.8%	63 14.8% T	-

Table 13-1
 Q.6a You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
Healthfulness of Menu Choices	66 9.3%	49 9.8%	22 7.6%	19 12.3%	8 15.7%	17 8.2%	6 11.5%	11 7.1%	12 5.0%	10 13.7%	6 14.0%	20 12.9%	11 4.7%	10 16.9%	13 16.3%	7 9.6%	17 6.0%	49 12.1%	11 8.3%	55 9.9%	27 10.3%	38 8.9%	-
Enjoyable Dining Environment	52 7.3%	32 6.4%	14 4.8%	14 9.0%	4 7.8%	20 9.7%	5 9.6%	15 9.7%	13 5.4%	1 1.4%	4 9.3%	10 6.5%	12 5.1%	2 3.4%	6 7.5%	8 11.0%	14 4.9%	37 9.1%	9 6.8%	42 7.5%	15 5.7%	36 8.4%	-
Quality of Customer Service	26 3.7%	12 2.4%	3 1.0%	6 3.9%	3 5.9%	14 6.8%	1 1.9%	13 8.4%	3 1.2%	1 1.4%	2 4.7%	6 3.9%	5 2.1%	- N	3 3.8%	1 1.4%	3 1.1%	22 5.4%	10 7.5%	15 2.7%	7 2.7%	17 4.0%	-
Seating Availability	12 1.7%	7 1.4%	1 0.3%	4 2.6%	2 3.9%	5 2.4%	3 5.8%	2 1.3%	1 0.4%	2 2.7%	1 2.3%	1 0.6%	1 0.4%	2 3.4%	1 1.3%	1 1.4%	2 0.7%	7 1.7%	- R	9 1.6%	3 1.1%	7 1.6%	-
Other	48 6.8%	33 6.6%	19 6.5%	12 7.7%	2 3.9%	15 7.2%	3 5.8%	12 7.7%	16 6.6%	4 5.5%	3 7.0%	7 4.5%	15 6.4%	4 6.8%	4 5.0%	8 11.0%	19 6.7%	28 6.9%	10 7.5%	37 6.6%	18 6.9%	29 6.8%	-

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Aberdeen-Inverness Restaurants</u>	70 100.0%	53 100.0%	47 100.0%	5 100.0%	1 100.0%	17 100.0%	1 100.0%	16 100.0%	47 100.0%	6 100.0%	1 100.0%	4 100.0%	38 100.0%	3 100.0%	8 100.0%	3 100.0%	57 100.0%	12 100.0%	14 100.0%	55 100.0%	30 100.0%	37 100.0%	-
Convenient Location	53 75.7%	40 75.5%	35 74.5%	4 80.0%	1 100.0%	13 76.5%	1 100.0%	12 75.0%	36 76.6%	5 83.3%	-	2 50.0%	26 68.4%	3 100.0%	7 87.5%	3 100.0%	43 75.4%	9 75.0%	11 78.6%	41 74.5%	22 73.3%	28 75.7%	-
Ability to Purchase with My Meal Plan	35 50.0%	30 56.6%	28 59.6%	1 20.0%	1 100.0%	5 29.4%	-	5 31.3%	27 57.4%	5 83.3%	-	1 25.0%	22 57.9%	2 66.7%	5 62.5%	-	35 61.4%	-	5 35.7%	30 54.5%	11 36.7%	23 62.2%	-
Quick Service Speed/Short Wait Time	8 11.4%	7 13.2%	7 14.9%	-	-	1 5.9%	-	1 6.3%	6 12.8%	1 16.7%	-	-	6 15.8%	-	1 12.5%	-	6 10.5%	2 16.7%	2 14.3%	6 10.9%	2 6.7%	5 13.5%	-
Food Quality and Preparation	7 10.0%	6 11.3%	6 12.8%	-	-	1 5.9%	-	1 6.3%	6 12.8%	-	-	-	6 15.8%	-	-	-	6 10.5%	1 8.3%	1 7.1%	6 10.9%	3 10.0%	4 10.8%	-
Price/Value	5 7.1%	-	-	-	-	5 29.4%	-	5 31.3%	-	-	-	1 25.0%	-	-	-	-	-	5 41.7%	1 7.1%	4 7.3%	4 13.3%	-	-
Food Selection Available and/or Variety	4 5.7%	4 7.5%	3 6.4%	1 20.0%	-	-	-	-	3 6.4%	-	-	-	3 7.9%	-	1 12.5%	-	3 5.3%	1 8.3%	-	4 7.3%	3 10.0%	1 2.7%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Bagggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Healthfulness of Menu Choices	3 4.3%	2 3.8%	1 2.1%	1 20.0%	- 5.9%	1 6.3%	-	1 16.7%	-	1 100.0%	-	1 2.6%	-	1 12.5%	-	2 3.5%	1 8.3%	1 7.1%	2 3.6%	1 3.3%	2 5.4%	-	
Enjoyable Dining Environment	2 2.9%	1 1.9%	1 2.1%	-	- 5.9%	1 6.3%	-	1 2.1%	-	-	-	1 2.6%	-	-	-	1 1.8%	1 8.3%	-	2 3.6%	1 3.3%	1 2.7%	-	
Seating Availability	1 1.4%	1 1.9%	1 2.1%	-	-	-	-	1 2.1%	-	-	-	1 2.6%	-	-	-	1 1.8%	-	-	1 1.8%	1 3.3%	-	-	
Other	6 8.6%	4 7.5%	3 6.4%	1 20.0%	- 11.8%	2 12.5%	-	2 8.5%	4 8.5%	-	1 25.0%	2 5.3%	1 33.3%	-	1 33.3%	5 8.8%	1 8.3%	2 14.3%	4 7.3%	3 10.0%	3 8.1%	-	
<u>Lothian Restaurants</u>	124 100.0%	112 100.0%	111 100.0%	- 100.0%	1 100.0%	12 100.0%	-	12 100.0%	109 100.0%	6 100.0%	-	7 100.0%	98 100.0%	5 100.0%	5 100.0%	3 100.0%	114 100.0%	10 100.0%	14 100.0%	110 100.0%	43 100.0%	80 100.0%	-
Ability to Purchase with My Meal Plan	76 61.3%	72 64.3%	72 64.9%	-	- 33.3%	4 33.3%	-	4 65.1%	3 50.0%	-	2 28.6%	62 63.3%	3 60.0%	4 80.0%	3 100.0%	75 65.8%	1 10.0%	9 64.3%	67 60.9%	26 60.5%	50 62.5%	-	
Convenient Location	72 58.1%	62 55.4%	61 55.0%	- 100.0%	1 83.3%	10 83.3%	-	10 83.3%	63 57.8%	2 33.3%	-	5 71.4%	56 57.1%	2 40.0%	2 40.0%	1 33.3%	66 57.9%	6 60.0%	9 64.3%	63 57.3%	26 60.5%	45 56.3%	-
Ability to Quickly Purchase Food To Go	29 23.4%	28 25.0%	28 25.2%	-	- 8.3%	1 8.3%	-	1 8.3%	27 24.8%	1 16.7%	-	1 14.3%	24 24.5%	3 60.0%	-	1 33.3%	27 23.7%	2 20.0%	2 14.3%	27 24.5%	7 16.3%	21 26.3%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Quick Service Speed/Short Wait Time	18 14.5%	16 14.3% D	16 14.4% D	-	2 16.7%	-	2 16.7%	14 12.8%	3 50.0%	-	1 14.3%	14 14.3% O	1 20.0%	1 20.0%	-	17 14.9%	1 10.0%	4 28.6%	14 12.7%	5 11.6%	13 16.3%	-
Food Selection Available and/or Variety	14 11.3%	13 11.6% D	13 11.7% D	-	1 8.3%	-	1 8.3%	13 11.9% I	-	-	1 14.3%	12 12.2% MO	1 20.0%	-	-	13 11.4%	1 10.0%	1 7.1%	13 11.8%	5 11.6%	9 11.3%	-
Food Quality and Preparation	7 5.6%	7 6.3% DEG	7 6.3% DEG	-	-	-	-	7 6.4% IK	-	-	-	7 7.1% MNO	-	-	-	7 6.1% Q	-	-	7 6.4% R	5 11.6%	2 2.5%	-
Enjoyable Dining Environment	4 3.2%	2 1.8%	2 1.8%	-	2 16.7%	-	2 16.7%	2 1.8%	-	-	1 14.3%	2 2.0%	-	-	-	2 1.8%	2 20.0%	-	4 3.6% R	-	4 5.0% T	-
Price/Value	4 3.2%	2 1.8%	2 1.8%	-	2 16.7%	-	2 16.7%	2 1.8%	-	-	1 14.3%	2 2.0%	-	-	-	2 1.8%	2 20.0%	2 14.3%	2 1.8%	2 4.7%	2 2.5%	-
Healthfulness of Menu Choices	3 2.4%	3 2.7%	3 2.7%	-	-	-	-	3 2.8%	-	-	-	3 3.1%	-	-	-	3 2.6%	-	-	3 2.7%	2 4.7%	1 1.3%	-
Seating Availability	1 0.8%	-	-	-	1 8.3%	-	1 8.3%	-	-	-	1 14.3%	-	-	-	-	1 10.0%	-	1 0.9%	1 2.3%	-	-	-
Other	7 5.6%	7 6.3% DEG	7 6.3% DEG	-	-	-	-	6 5.5% K	1 16.7%	-	-	6 6.1% NO	-	1 20.0%	-	6 5.3%	1 10.0%	-	7 6.4% R	2 4.7%	5 6.3%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Honor Roll (The Hub)</u>	67 100.0 %	52 100.0 %	28 100.0%	18 100.0%	6 100.0%	15 100.0%	7 100.0%	8 100.0%	12 100.0%	17 100.0%	3 100.0%	12 100.0%	11 100.0%	13 100.0%	13 100.0%	9 100.0%	16 100.0%	50 100.0%	6 100.0%	60 100.0%	27 100.0%	38 100.0%	-
Food Quality and Preparation	30 44.8%	20 38.5%	12 42.9%	6 33.3%	2 33.3%	10 66.7% A	5 71.4%	5 62.5%	6 50.0%	7 41.2%	2 66.7%	4 33.3%	7 63.6% N	3 23.1%	4 30.8%	4 44.4%	7 43.8%	22 44.0%	3 50.0%	26 43.3%	12 44.4%	17 44.7%	-
Price/Value	20 29.9%	13 25.0%	3 10.7%	6 33.3%	4 66.7% AB	7 46.7% B	2 28.6%	5 62.5% AB	2 16.7%	2 11.8%	1 33.3%	6 50.0% I	3 27.3%	2 15.4%	3 23.1%	1 11.1%	2 12.5%	18 36.0% P	3 50.0%	17 28.3%	10 37.0%	8 21.1%	-
Healthfulness of Menu Choices	18 26.9%	16 30.8%	9 32.1%	5 27.8%	2 33.3%	2 13.3%	1 14.3%	1 12.5%	2 16.7%	7 41.2% J	-	3 25.0%	1 9.1%	4 30.8%	7 53.8% L	2 22.2%	4 25.0%	14 28.0%	1 16.7%	17 28.3%	8 29.6%	10 26.3%	-
Convenient Location	17 25.4%	12 23.1%	6 21.4%	5 27.8%	1 16.7%	5 33.3%	3 42.9%	2 25.0%	2 16.7%	4 23.5%	1 33.3%	5 41.7%	2 18.2%	5 38.5%	2 15.4%	2 22.2%	2 12.5%	15 30.0%	2 33.3%	15 25.0%	6 22.2%	11 28.9%	-
Food Selection Available and/or Variety	17 25.4%	13 25.0%	8 28.6%	3 16.7%	2 33.3%	4 26.7%	2 28.6%	2 25.0%	4 33.3% J	4 23.5% J	-	3 25.0%	2 18.2%	4 30.8%	3 23.1%	2 22.2%	5 31.3%	11 22.0%	-	16 26.7% R	7 25.9%	10 26.3%	-
Ability to Purchase with My Meal Plan	9 13.4%	9 17.3% DEFG	8 28.6% CDEFG	1 5.6%	-	-	-	-	3 25.0%	5 29.4% JK	-	-	2 18.2%	2 15.4%	3 23.1%	2 22.2%	6 37.5% Q	3 6.0%	1 16.7%	8 13.3%	3 11.1%	6 15.8%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Enjoyable Dining Environment	4 6.0%	4 7.7%	3 10.7%	1 5.6%	-	-	-	2 16.7%	1 5.9%	-	-	2 18.2%	-	2 15.4%	-	3 18.8%	1 2.0%	1 16.7%	3 5.0%	1 3.7%	3 7.9%	-	
Ability to Quickly Purchase Food To Go	4 6.0%	4 7.7%	2 7.1%	2 11.1%	-	-	-	1 8.3%	1 5.9%	1 33.3%	1 8.3%	1 9.1%	1 7.7%	-	2 22.2%	1 6.3%	3 6.0%	-	4 6.7%	2 7.4%	2 5.3%	-	
Quick Service Speed/Short Wait Time	2 3.0%	2 3.8%	-	2 11.1%	-	-	-	-	-	-	1 8.3%	-	1 7.7%	1 7.7%	-	-	2 4.0%	-	2 3.3%	1 3.7%	1 2.6%	-	
Quality of Customer Service	1 1.5%	-	-	-	-	1 6.7%	-	1 12.5%	-	-	-	-	-	-	-	-	1 2.0%	-	1 1.7%	1 3.7%	-	-	
Other	4 6.0%	4 7.7%	2 7.1%	1 5.6%	1 16.7%	-	-	-	1 8.3%	1 5.9%	-	-	1 9.1%	1 7.7%	-	1 11.1%	1 6.3%	3 6.0%	1 16.7%	3 5.0%	-	3 7.9%	-
<u>La Fiamma (The Hub)</u>	89 100.0%	75 100.0%	22 100.0%	50 100.0%	3 100.0%	14 100.0%	3 100.0%	11 100.0%	16 100.0%	6 100.0%	15 100.0%	28 100.0%	25 100.0%	9 100.0%	17 100.0%	21 100.0%	23 100.0%	66 100.0%	11 100.0%	78 100.0%	35 100.0%	52 100.0%	-
Food Quality and Preparation	45 50.6%	39 52.0%	12 54.5%	25 50.0%	2 66.7%	6 42.9%	1 33.3%	5 45.5%	8 50.0%	4 66.7%	8 53.3%	12 42.9%	13 52.0%	6 66.7%	8 47.1%	10 47.6%	13 56.5%	32 48.5%	5 45.5%	40 51.3%	14 40.0%	29 55.8%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Convenient Location	27 30.3%	22 29.3% D	5 22.7% D	17 34.0% D	- 35.7% D	5 33.3%	1 36.4% D	4 25.0%	1 16.7%	4 26.7%	8 28.6%	9 36.0%	1 11.1%	5 29.4%	7 33.3%	20 30.4%	20 30.3%	5 45.5%	22 28.2%	11 31.4%	15 28.8%	-	
Price/Value	24 27.0%	21 28.0% BDF	2 9.1%	19 38.0% BDF	- 21.4%	3	- 27.3%	3 12.5%	-	6 40.0% I	11 39.3% HI	6 24.0%	3 33.3%	6 35.3%	6 28.6%	2 8.7%	22 33.3% P	3 27.3%	21 26.9%	10 28.6%	14 26.9%	-	
Food Selection Available and/or Variety	19 21.3%	18 24.0% EG	7 31.8% EG	9 18.0% G	2 66.7% G	1 7.1%	1 33.3%	- 18.8%	3 66.7% HK	4 26.7%	6 21.4%	3 12.0%	3 33.3%	2 11.8%	8 38.1% L	4 17.4%	15 22.7%	1 9.1%	18 23.1%	8 22.9%	11 21.2%	-	
Quick Service Speed/Short Wait Time	16 18.0%	13 17.3%	2 9.1%	10 20.0%	1 33.3%	3 21.4%	1 33.3%	2 18.2%	2 12.5%	- 26.7% I	4 28.6% I	8 20.0%	5 11.1%	1 23.5%	4 9.5%	2 8.7%	2 21.2%	14 9.1%	1 19.2%	15 20.0%	7 17.3%	9 17.3%	-
Healthfulness of Menu Choices	10 11.2%	9 12.0% F	2 9.1%	6 12.0% F	1 33.3%	1 7.1%	- 33.3%	1 9.1%	2 12.5%	- 13.3%	2 10.7%	3 8.0%	2 33.3%	3 11.8%	2 4.8%	1 13.0%	3 10.6%	7 9.1%	1 11.5%	9 11.4%	4 9.6%	5 9.6%	-
Ability to Quickly Purchase Food To Go	9 10.1%	7 9.3% DF	2 9.1%	5 10.0% DF	- 14.3%	2	- 18.2%	2 12.5%	-	-	3 10.7%	3 12.0%	-	2 11.8%	2 9.5%	2 8.7%	7 10.6%	2 18.2%	7 9.0%	3 8.6%	6 11.5%	-	
Ability to Purchase with My Meal Plan	9 10.1%	9 12.0% CDEF G	8 36.4% ACDEFG	1 2.0%	-	-	-	-	6 37.5% JK	2 33.3%	-	6 24.0% N	-	2 11.8%	1 4.8%	9 39.1% Q	-	3 27.3%	6 7.7%	3 8.6%	6 11.5%	-	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	(B)	(C)				(D)	Residence Hall (H)	Apartment/ Family Housing (I)													Off Campus With Parents (J)
Quality of Customer Service	2 2.2%	1 1.3%	1 4.5%	-	1 7.1%	-	1 9.1%	1 6.3%	-	-	1 3.6%	1 4.0%	-	-	-	1 4.3%	1 1.5%	1 9.1%	1 1.3%	1 2.9%	1 1.9%	-	
Enjoyable Dining Environment	1 1.1%	1 1.3%	-	1 2.0%	-	-	-	-	-	-	1 3.6%	-	-	-	1 4.8%	-	1 1.5%	-	1 1.3%	-	1 1.9%	-	
Other	7 7.9%	4 5.3% BD	-	4 8.0% BD	3 21.4%	1 33.3%	2 18.2%	-	-	1 6.7%	2 7.1%	-	1 11.1%	2 11.8%	1 4.8%	1 4.3%	6 9.1%	-	7 9.0% R	5 14.3%	2 3.8%	-	
<u>Panda Express (The Hub)</u>	105 100.0%	77 100.0%	35 100.0%	29 100.0%	11 100.0%	28 100.0%	6 100.0%	22 100.0%	27 100.0%	13 100.0%	10 100.0%	25 100.0%	32 100.0%	12 100.0%	10 100.0%	10 100.0%	32 100.0%	73 100.0%	24 100.0%	81 100.0%	44 100.0%	60 100.0%	-
Food Quality and Preparation	37 35.2%	23 29.9%	10 28.6%	10 34.5%	2 18.2%	14 50.0% D	4 66.7% D	10 45.5%	9 33.3%	3 23.1%	3 30.0%	10 40.0%	11 34.4%	4 33.3%	3 30.0%	2 20.0%	11 34.4%	26 35.6%	13 54.2% S	24 29.6%	18 40.9%	18 30.0%	-
Quick Service Speed/Short Wait Time	37 35.2%	25 32.5%	7 20.0%	14 48.3% B	4 36.4%	12 42.9%	3 50.0%	9 40.9%	4 14.8%	3 23.1%	3 30.0%	13 52.0% H	6 18.8%	4 33.3%	6 60.0% L	5 50.0%	5 15.6%	32 43.8% P	8 33.3%	29 35.8%	15 34.1%	22 36.7%	-
Convenient Location	36 34.3%	26 33.8%	12 34.3%	7 24.1%	6 54.5%	10 35.7%	1 16.7%	9 40.9%	9 33.3%	5 38.5%	3 30.0%	9 36.0%	7 21.9%	5 41.7%	6 60.0% LO	1 10.0%	10 31.3%	26 35.6%	8 33.3%	28 34.6%	18 40.9%	17 28.3%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Food Selection Available and/or Variety	28 26.7%	23 29.9%	16 45.7%	6 20.7%	1 9.1%	5 17.9%	2 33.3%	3 13.6%	10 37.0%	6 46.2%	2 20.0%	6 24.0%	11 34.4%	6 50.0%	2 20.0%	3 30.0%	12 37.5%	16 21.9%	4 16.7%	24 29.6%	12 27.3%	16 26.7%	-
Ability to Quickly Purchase Food To Go	19 18.1%	16 20.8%	7 20.0%	7 24.1%	1 9.1%	3 10.7%	-	3 13.6%	5 18.5%	4 30.8%	3 30.0%	4 16.0%	7 21.9%	1 8.3%	2 20.0%	4 40.0%	8 25.0%	11 15.1%	4 16.7%	15 18.5%	5 11.4%	14 23.3%	-
Ability to Purchase with My Meal Plan	11 10.5%	11 14.3%	10 28.6%	1 3.4%	-	-	-	-	9 33.3%	1 7.7%	-	1 4.0%	10 31.3%	1 8.3%	-	-	10 31.3%	1 1.4%	-	11 13.6%	5 11.4%	6 10.0%	-
Price/Value	9 8.6%	4 5.2%	2 5.7%	-	2 18.2%	5 17.9%	1 16.7%	4 18.2%	2 7.4%	1 7.7%	-	2 8.0%	1 3.1%	1 8.3%	-	-	2 6.3%	7 9.6%	2 8.3%	7 8.6%	6 13.6%	3 5.0%	-
Quality of Customer Service	4 3.8%	4 5.2%	-	2 6.9%	2 18.2%	-	-	-	-	-	1 10.0%	2 8.0%	1 3.1%	-	-	1 10.0%	-	4 5.5%	1 4.2%	3 3.7%	2 4.5%	2 3.3%	-
Seating Availability	3 2.9%	3 3.9%	-	2 6.9%	1 9.1%	-	-	-	-	1 7.7%	1 10.0%	-	-	1 8.3%	-	1 10.0%	-	3 4.1%	-	3 3.7%	-	3 5.0%	-
Enjoyable Dining Environment	1 1.0%	1 1.3%	1 2.9%	-	-	-	-	-	1 3.7%	-	-	-	1 3.1%	-	-	-	1 3.1%	-	-	1 1.2%	-	1 1.7%	-
Healthfulness of Menu Choices	1 1.0%	1 1.3%	-	-	1 9.1%	-	-	-	-	-	-	1 4.0%	-	-	-	-	-	1 1.4%	-	1 1.2%	1 2.3%	-	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	10 9.5%	7 9.1%	3 8.6%	4 13.8%	- 10.7%	3 16.7%	1 9.1%	2 11.1%	-	2 20.0%	1 4.0%	4 12.5%	1 8.3%	-	2 20.0%	3 9.4%	7 9.6%	3 12.5%	7 8.6%	4 9.1%	6 10.0%	-	
Taco Fresco	62 100.0%	29 100.0%	11 100.0%	8 100.0%	9 100.0%	33 100.0%	8 100.0%	25 100.0%	6 100.0%	7 100.0%	-	21 100.0%	6 100.0%	2 100.0%	6 100.0%	5 100.0%	10 100.0%	47 100.0%	16 100.0%	41 100.0%	24 100.0%	36 100.0%	-
Food Quality and Preparation	35 56.5%	19 65.5%	9 81.8%	5 62.5%	4 44.4%	16 48.5%	6 75.0%	10 40.0%	4 66.7%	5 71.4%	-	9 42.9%	3 50.0%	2 100.0%	4 66.7%	5 100.0%	9 90.0%	23 48.9%	7 43.8%	25 61.0%	16 66.7%	19 52.8%	-
Convenient Location	32 51.6%	10 34.5%	2 18.2%	3 37.5%	4 44.4%	22 66.7%	4 50.0%	18 72.0%	1 16.7%	2 28.6%	-	15 71.4%	2 33.3%	1 50.0%	1 16.7%	1 20.0%	1 10.0%	28 59.6%	10 62.5%	19 46.3%	9 37.5%	22 61.1%	-
Price/Value	10 16.1%	7 24.1%	2 18.2%	1 12.5%	4 44.4%	3 9.1%	-	3 12.0%	2 33.3%	-	-	5 23.8%	1 16.7%	-	1 16.7%	1 20.0%	2 20.0%	8 17.0%	5 31.3%	5 12.2%	5 20.8%	4 11.1%	-
Food Selection Available and/or Variety	7 11.3%	2 6.9%	1 9.1%	-	1 11.1%	5 15.2%	2 25.0%	3 12.0%	-	1 14.3%	-	2 9.5%	-	-	1 16.7%	-	1 10.0%	5 10.6%	1 6.3%	5 12.2%	4 16.7%	3 8.3%	-
Quality of Customer Service	6 9.7%	2 6.9%	-	2 25.0%	-	4 12.1%	-	4 16.0%	-	-	-	1 4.8%	-	-	2 33.3%	-	-	6 12.8%	2 12.5%	4 9.8%	2 8.3%	3 8.3%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Ability to Quickly Purchase Food To Go	6 9.7%	3 10.3%	1 9.1%	2 25.0%	- 9.1%	3 12.0%	-	3 14.3%	1 14.3%	-	3 16.7%	1 33.3%	-	2 10.0%	-	1 10.6%	5 6.3%	1 12.2%	5 8.3%	2 8.3%	4 11.1%	-	
Quick Service Speed/Short Wait Time	5 8.1%	4 13.8%	1 9.1%	1 12.5%	2 22.2%	1 3.0%	-	1 4.0%	3 42.9%	-	1 4.8%	-	-	-	2 40.0%	1 10.0%	4 8.5%	-	5 12.2%	3 12.5%	2 5.6%	-	
Healthfulness of Menu Choices	4 6.5%	2 6.9%	1 9.1%	-	1 11.1%	2 6.1%	1 12.5%	1 4.0%	1 16.7%	-	1 4.8%	1 16.7%	-	-	-	-	4 8.5%	2 12.5%	2 4.9%	2 8.3%	2 5.6%	-	
Enjoyable Dining Environment	2 3.2%	2 6.9%	1 9.1%	1 12.5%	-	-	-	-	1 16.7%	-	-	1 16.7%	-	-	1 20.0%	1 10.0%	1 2.1%	-	2 4.9%	-	2 5.6%	-	
Ability to Purchase with My Meal Plan	2 3.2%	2 6.9%	1 9.1%	1 12.5%	-	-	-	-	1 16.7%	-	-	1 16.7%	1 50.0%	-	-	2 20.0%	-	-	2 4.9%	1 4.2%	1 2.8%	-	
Seating Availability	1 1.6%	-	-	-	-	1 3.0%	1 12.5%	-	-	-	-	-	-	-	-	-	-	-	-	-	1 2.8%	-	
Other	4 6.5%	2 6.9%	1 9.1%	-	1 11.1%	2 6.1%	-	2 8.0%	1 14.3%	-	1 4.8%	-	-	1 16.7%	-	1 10.0%	3 6.4%	2 12.5%	2 4.9%	2 8.3%	2 5.6%	-	
<u>The Barn</u>	81 100.0%	35 100.0%	9 100.0%	16 100.0%	10 100.0%	46 100.0%	14 100.0%	32 100.0%	7 100.0%	5 100.0%	3 100.0%	24 100.0%	6 100.0%	5 100.0%	6 100.0%	8 100.0%	8 100.0%	67 100.0%	15 100.0%	60 100.0%	24 100.0%	53 100.0%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students		Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)			
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)		Male (T)	Female (U)	
Food Quality and Preparation	42 51.9%	18 51.4%	5 55.6%	8 50.0%	5 50.0%	24 52.2%	8 57.1%	16 50.0%	4 57.1%	3 60.0%	2 66.7%	13 54.2%	3 50.0%	3 60.0%	3 50.0%	4 50.0%	5 62.5%	35 52.2%	5 33.3%	35 58.3%	15 62.5%	24 45.3%	-
Convenient Location	37 45.7%	10 28.6%	-	4 25.0%	6 60.0%	27 58.7%	9 64.3%	18 56.3%	-	1 20.0%	1 33.3%	13 54.2%	-	-	2 33.3%	2 25.0%	1 12.5%	32 47.8%	9 60.0%	24 40.0%	9 37.5%	27 50.9%	-
Enjoyable Dining Environment	28 34.6%	18 51.4%	4 44.4%	10 62.5%	4 40.0%	10 21.7%	3 21.4%	7 21.9%	4 57.1%	-	3 100.0%	6 25.0%	4 66.7%	2 40.0%	4 66.7%	4 50.0%	4 50.0%	23 34.3%	4 26.7%	23 38.3%	8 33.3%	19 35.8%	-
Food Selection Available and/or Variety	14 17.3%	7 20.0%	4 44.4%	3 18.8%	-	7 15.2%	1 7.1%	6 18.8%	3 42.9%	1 20.0%	-	3 12.5%	3 50.0%	1 20.0%	3 50.0%	-	3 37.5%	10 14.9%	3 20.0%	10 16.7%	5 20.8%	8 15.1%	-
Healthfulness of Menu Choices	8 9.9%	3 8.6%	1 11.1%	1 6.3%	1 10.0%	5 10.9%	2 14.3%	3 9.4%	1 14.3%	-	-	5 20.8%	-	1 20.0%	-	1 12.5%	1 12.5%	7 10.4%	2 13.3%	6 10.0%	4 16.7%	4 7.5%	-
Seating Availability	4 4.9%	2 5.7%	-	1 6.3%	1 10.0%	2 4.3%	1 7.1%	1 3.1%	-	1 20.0%	-	-	-	1 20.0%	-	-	-	3 4.5%	-	3 5.0%	1 4.2%	1 1.9%	-
Price/Value	4 4.9%	2 5.7%	1 11.1%	1 6.3%	-	2 4.3%	-	2 6.3%	1 14.3%	1 20.0%	-	1 4.2%	1 16.7%	1 20.0%	-	-	1 12.5%	3 4.5%	1 6.7%	3 5.0%	2 8.3%	2 3.8%	-
Quality of Customer Service	3 3.7%	1 2.9%	-	-	1 10.0%	2 4.3%	-	2 6.3%	-	1 20.0%	-	-	-	-	-	-	3 4.5%	1 6.7%	2 3.3%	-	3 5.7%	-	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 213-1

Q.6a-1 You indicated that you have eaten lunch at *(CAMPUS DINING VENUE)* on a typical *(DAY OF WEEK)*. What were the primary reasons you selected this eatery? Pick up to two reasons from the list below.

*** BY RESTAURANT (PERCENTAGED ON ANSWERED FOR THAT RESTAURANT) ***

BASE: Eat lunch at an on-campus dining venue on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Quick Service Speed/Short Wait Time	2 2.5%	-	-	-	2 4.3%	-	2 6.3%	-	-	1 4.2%	-	-	-	-	-	-	2 3.0%	1 6.7%	1 1.7%	1 4.2%	1 1.9%	-
Ability to Quickly Purchase Food To Go	1 1.2%	-	-	-	1 2.2%	-	1 3.1%	-	-	1 4.2%	-	-	-	-	-	-	1 1.5%	-	1 1.7%	-	1 1.9%	-
Other	5 6.2%	2 5.7%	1 11.1%	1 6.3%	3 6.5%	-	3 9.4%	-	1 20.0%	1 4.2%	-	-	-	2 25.0%	-	5 7.5%	1 6.7%	4 6.7%	1 4.2%	4 7.5%	-	

Table 14-1
 Q.6b You indicated that you have brought your lunch from home on a typical *(DAY OF WEEK)*. Why do you make the choice to bring your lunch? Pick up to two reasons from the list below

BASE: Brought lunch from home on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	306	109	9	47	51	197	34	163	5	11	28	101	7	15	14	20	13	276	94	195	85	215	306
It is more convenient than making an on-campus purchase	81	26	2	14	10	55	11	44	1	2	8	28	2	5	2	7	2	74	23	53	29	52	81
	26.5%	23.9%	22.2%	29.8%	19.6%	27.9%	32.4%	27.0%	20.0%	18.2%	28.6%	27.7%	28.6%	33.3%	14.3%	35.0%	15.4%	26.8%	24.5%	27.2%	34.1%	24.2%	26.5%
I need to work or study over my lunch break	40	17	4	8	5	23	7	16	4	4	5	8	4	5	2	1	4	32	10	26	12	27	40
	13.1%	15.6%	44.4% DG	17.0%	9.8%	11.7%	20.6%	9.8%	80.0% JK	36.4%	17.9%	7.9%	57.1% O	33.3% O	14.3%	5.0%	30.8%	11.6%	10.6%	13.3%	14.1%	12.6%	13.1%
On-campus pricing is generally too high for my budget	122	56	5	23	26	66	6	60	1	7	16	44	3	4	9	12	6	114	34	86	28	91	122
	39.9%	51.4% EFG	55.6% F	48.9% F	51.0% EF	33.5% F	17.6% F	36.8% F	20.0%	63.6%	57.1%	43.6%	42.9%	26.7%	64.3% N	60.0% N	46.2%	41.3%	36.2%	44.1%	32.9%	42.3%	39.9%
To better control my diet/It is healthier than the foods available on campus	129	37	2	11	23	92	16	76	1	1	7	51	2	3	4	4	5	114	41	78	31	97	129
	42.2%	33.9%	22.2%	23.4%	45.1% C	46.7% AC	47.1% C	46.6% AC	20.0%	9.1%	25.0%	50.5% IJ	28.6%	20.0%	28.6%	20.0%	38.5%	41.3%	43.6%	40.0%	36.5%	45.1%	42.2%
The queues and wait times are too long at the eateries on campus	77	29	3	12	13	48	7	41	2	4	5	24	2	4	6	3	4	70	28	46	14	58	77
	25.2%	26.6%	33.3%	25.5%	25.5%	24.4%	20.6%	25.2%	40.0%	36.4%	17.9%	23.8%	28.6%	26.7%	42.9%	15.0%	30.8%	25.4%	29.8%	23.6%	16.5%	27.0% T	25.2%

Table 14-1
 Q.6b You indicated that you have brought your lunch from home on a typical *(DAY OF WEEK)*. Why do you make the choice to bring your lunch? Pick up to two reasons from the list below

BASE: Brought lunch from home on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
On-campus eateries are not geographically convenient for me	35 11.4%	7 6.4% B	-	1 2.1%	6 11.8%	28 14.2%	3 8.8%	25 15.3%	-	-	3 10.7%	9 8.9%	-	-	-	1 5.0%	-	34 12.3%	15 16.0%	19 9.7%	12 14.1%	23 10.7%	35 11.4%
On-campus dining environments are too noisy/crowded	9 2.9%	3 2.8%	-	1 2.1%	2 3.9%	6 3.0%	-	6 3.7%	-	-	-	5 5.0%	-	-	-	1 5.0%	-	9 3.3%	1 1.1%	8 4.1%	3 3.5%	5 2.3%	9 2.9%
I don't like the quality/taste of the on-campus food choices	42 13.7%	17 15.6%	1 11.1%	7 14.9%	9 17.6%	25 12.7%	8 23.5%	17 10.4%	-	2 18.2%	3 10.7%	10 9.9%	-	2 13.3%	2 14.3%	4 20.0%	1 7.7%	36 13.0%	10 10.6%	27 13.8%	16 18.8%	26 12.1%	42 13.7%
Other	30 9.8%	12 11.0%	-	8 17.0%	4 7.8%	18 9.1%	4 11.8%	14 8.6%	-	-	5 17.9%	11 10.9%	1 14.3%	3 20.0%	2 14.3%	2 10.0%	1 7.7%	27 9.8%	9 9.6%	19 9.7%	10 11.8%	20 9.3%	30 9.8%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 15-1
 Q.6c You indicated that you have purchased your lunch off campus on a typical *(DAY OF WEEK)*. What were the primary reasons you chose to eat off campus? (choose a maximum of two reasons)

BASE: Bought lunch off campus on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	192	93	17	60	13	99	14	85	12	8	21	59	18	15	21	23	19	167	47	139	73	115	-
I like the food at this restaurant better than the food conveniently available to me on campus	63 32.8%	36 38.7%	8 47.1%	23 38.3%	4 30.8%	27 27.3%	4 28.6%	23 27.1%	7 58.3%	2 25.0%	8 38.1%	24 40.7%	8 44.4%	7 46.7%	7 33.3%	9 39.1%	10 52.6%	51 30.5%	13 27.7%	48 34.5%	19 26.0%	41 35.7%	-
To take a break from being on campus	37 19.3%	14 15.1%	5 29.4%	7 11.7%	1 7.7%	23 23.2%	3 21.4%	20 23.5%	4 33.3%	2 25.0%	2 9.5%	13 22.0%	6 33.3% M	2 13.3%	1 4.8%	3 13.0%	6 31.6%	29 17.4%	14 29.8% S	21 15.1%	14 19.2%	22 19.1%	-
It's where my friends/colleagues go	20 10.4%	9 9.7%	3 17.6%	4 6.7%	2 15.4%	11 11.1%	1 7.1%	10 11.8%	2 16.7%	1 12.5%	2 9.5%	8 13.6%	2 11.1%	2 13.3%	-	3 13.0%	2 10.5%	18 10.8%	6 12.8%	14 10.1%	7 9.6%	12 10.4%	-
It's less expensive than conveniently available eateries on campus	43 22.4%	30 32.3% EFG	4 23.5%	20 33.3% EFG	6 46.2% EFG	13 13.1%	1 7.1%	12 14.1%	1 8.3%	4 50.0% H	5 23.8%	15 25.4%	4 22.2%	7 46.7%	5 23.8%	8 34.8%	3 15.8%	40 24.0%	9 19.1%	34 24.5%	16 21.9%	27 23.5%	-
It's easier to purchase food on my way to campus or after I leave campus	25 13.0%	20 21.5% EG	3 17.6%	16 26.7% DEFG	1 7.7%	5 5.1%	1 7.1%	4 4.7%	2 16.7%	1 12.5%	8 38.1%	9 15.3%	5 27.8%	4 26.7%	7 33.3%	3 13.0%	4 21.1%	21 12.6%	4 8.5%	21 15.1%	7 9.6%	18 15.7%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 15-1
 Q.6c You indicated that you have purchased your lunch off campus on a typical *(DAY OF WEEK)*. What were the primary reasons you chose to eat off campus? (choose a maximum of two reasons)

BASE: Bought lunch off campus on a typical *(DAY OF WEEK)*

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
I can smoke or drink alcohol	6 3.1%	1 1.1%	-	1 1.7%	-	5 5.1% BDF	-	5 5.9% BDF	-	-	-	4 6.8% HIJ	-	-	-	1 4.3%	-	6 3.6% P	2 4.3%	4 2.9%	4 5.5%	2 1.7%	-
It's easier to find my dietary preferences/ healthy choices	33 17.2%	19 20.4%	5 29.4%	10 16.7%	3 23.1%	14 14.1%	2 14.3%	12 14.1%	4 33.3%	3 37.5%	2 9.5%	12 20.3%	4 22.2%	3 20.0%	2 9.5%	6 26.1%	7 36.8%	25 15.0%	5 10.6%	27 19.4%	11 15.1%	22 19.1%	-
For an occasional treat	20 10.4%	8 8.6%	5 29.4% C	2 3.3%	1 7.7%	12 12.1% C	1 7.1%	11 12.9% C	3 25.0%	2 25.0%	-	5 8.5% J	2 11.1%	2 13.3%	3 14.3%	-	4 21.1%	16 9.6%	10 21.3% S	10 7.2%	5 6.8%	14 12.2%	-
It is more convenient for me to walk to the off-campus options than the on-campus options	20 10.4%	11 11.8%	1 5.9%	7 11.7%	3 23.1%	9 9.1%	2 14.3%	7 8.2%	-	2 25.0%	-	10 16.9% HJ	1 5.6%	2 13.3%	2 9.5%	3 13.0%	1 5.3%	18 10.8%	2 4.3%	17 12.2%	9 12.3%	10 8.7%	-
Other	63 32.8%	28 30.1%	4 23.5%	19 31.7%	3 23.1%	35 35.4%	7 50.0%	28 32.9%	2 16.7%	2 25.0%	9 42.9%	14 23.7%	4 22.2%	3 20.0%	8 38.1%	8 34.8%	4 21.1%	56 33.5%	15 31.9%	45 32.4%	24 32.9%	38 33.0%	-

Table 16-1
 Q.7a Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** ON-CAMPUS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Does not apply	111 6.4%	47 4.3%	20 4.4%	19 4.2%	6 3.4%	64 10.0% ABCD F	6 4.4%	58 11.5% ABCDF	10 2.8%	11 7.5% H	10 6.0%	24 5.4%	15 3.9%	4 2.6%	8 4.3%	12 6.4%	21 4.9%	86 6.9%	30 8.6%	77 5.8%	29 4.9%	80 7.3% T	38 12.4%
(NET) Gave an amount	1626 93.6%	1047 95.7% EG	434 95.6% EG	433 95.8% EG	172 96.6% EG	579 90.0% ABC	131 95.6% EG	448 88.5% ABC	342 97.2% I	135 92.5%	158 94.0%	422 94.6%	366 96.1%	149 97.4%	177 95.7%	175 93.6%	408 95.1%	1167 93.1%	317 91.4%	1258 94.2%	565 95.1% U	1020 92.7%	269 87.6%
Less than \$5.00 (3.5)	266 15.3%	125 11.4%	39 8.6%	54 11.9%	32 18.0% AB	141 21.9% ABC	27 19.7% ABC	114 22.5% ABC	29 8.2%	17 11.6%	19 11.3%	77 17.3% HJ	30 7.9%	24 15.7% L	20 10.8%	19 10.2%	41 9.6%	214 17.1% P	68 19.6% S	187 14.0%	80 13.5%	176 16.0%	102 33.2%
\$5.00-\$9.99	347 20.0%	201 18.4%	75 16.5%	88 19.5%	36 20.2% AB	146 22.7% AB	27 19.7% AB	119 23.5% AB	54 15.3%	24 16.4%	33 19.6%	107 24.0% HI	61 16.0%	36 23.5%	32 17.3%	34 18.2%	64 14.9%	270 21.5% P	78 22.5% P	256 19.2%	102 17.2%	239 21.7% T	72 23.5%
\$10.00-\$14.99	307 17.7%	203 18.6% B	66 14.5%	95 21.0% BEG	39 21.9% B	104 16.2% B	25 18.2%	79 15.6%	48 13.6%	30 20.5%	39 23.2% H	82 18.4%	53 13.9%	28 18.3%	41 22.2% L	39 20.9% L	57 13.3%	240 19.2% P	50 14.4%	247 18.5%	100 16.8%	200 18.2%	56 18.2%
\$15.00-\$19.99	203 11.7%	141 12.9% EF	63 13.9% EF	61 13.5% F	17 9.6%	62 9.6%	8 5.8%	54 10.7% F	48 13.6%	20 13.7%	22 13.1%	49 11.0%	50 13.1%	21 13.7%	23 12.4%	30 16.0%	53 12.4%	147 11.7%	46 13.3%	154 11.5%	69 11.6%	128 11.6%	16 5.2%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 16-1
 Q.7a Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** ON-CAMPUS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$20.00-\$24.99	165 9.5%	125 11.4% EG	44 9.7% EG	65 14.4% BDEG	15 8.4%	40 6.2%	12 8.8%	28 5.5%	40 11.4%	10 6.8%	24 14.3% I	38 8.5%	43 11.3%	14 9.2%	27 14.6%	25 13.4%	50 11.7%	109 8.7%	25 7.2%	134 10.0%	64 10.8%	99 9.0%	9 2.9%
\$25.00-\$29.99	93 5.4%	61 5.6%	33 7.3% CG	18 4.0%	10 5.6%	32 5.0%	11 8.0%	21 4.2%	25 7.1%	10 6.8%	7 4.2%	20 4.5%	25 6.6%	7 4.6%	7 3.8%	12 6.4%	28 6.5%	62 4.9%	15 4.3%	75 5.6%	40 6.7%	51 4.6%	7 2.3%
\$30.00-\$34.99	64 3.7%	40 3.7%	22 4.8% C	9 2.0%	8 4.5%	24 3.7%	9 6.6% C	15 3.0%	16 4.5%	9 6.2%	4 2.4%	15 3.4%	17 4.5% O	8 5.2% O	4 2.2%	2 1.1%	21 4.9%	41 3.3%	14 4.0%	48 3.6%	25 4.2%	35 3.2%	4 1.3%
\$35.00-\$39.99	38 2.2%	32 2.9% EG	13 2.9% EG	13 2.9% EG	6 3.4%	6 0.9%	2 1.5%	4 0.8%	11 3.1%	5 3.4%	2 1.2%	8 1.8%	13 3.4%	3 2.0%	8 4.3%	2 1.1%	14 3.3%	23 1.8%	4 1.2%	33 2.5%	21 3.5% U	16 1.5%	-
\$40.00-\$44.99	32 1.8%	26 2.4% EG	13 2.9% EG	11 2.4% G	2 1.1%	6 0.9%	3 2.2%	3 0.6%	8 2.3%	5 3.4%	3 1.8%	6 1.3%	11 2.9%	2 1.3%	7 3.8%	4 2.1%	12 2.8%	20 1.6%	5 1.4%	27 2.0%	17 2.9%	15 1.4%	1 0.3%
\$45.00-\$49.99	15 0.9%	11 1.0%	4 0.9%	5 1.1%	2 1.1%	4 0.6%	2 1.5%	2 0.4%	4 1.1% I	-	1 0.6%	8 1.8% I	6 1.6% N	-	1 0.5%	2 1.1%	5 1.2%	9 0.7%	2 0.6%	12 0.9%	8 1.3%	6 0.5%	-
\$50.00-\$54.99	26 1.5%	18 1.6%	12 2.6% D	5 1.1%	1 0.6%	8 1.2%	1 0.7%	7 1.4%	11 3.1% J	2 1.4%	1 0.6%	5 1.1%	11 2.9% M	2 1.3%	1 0.5%	3 1.6%	12 2.8% Q	14 1.1%	5 1.4%	21 1.6%	12 2.0%	14 1.3%	2 0.7%
\$55.00-\$59.99	8 0.5%	6 0.5% D	4 0.9% D	2 0.4%	-	2 0.3%	1 0.7%	1 0.2%	4 1.1% IJ	-	-	2 0.4%	4 1.0% MN	-	-	2 1.1%	4 0.9%	4 0.3%	1 0.3%	7 0.5%	2 0.3%	6 0.5%	-

Table 16-1
 Q.7a Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** ON-CAMPUS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	0.8%	1.0%				1.3%	0.7%	1.1%													0.5%
\$60.00-\$64.99	14 0.8%	11 1.0% G	6 1.3% G	3 0.7%	2 1.1%	3 0.5%	2 1.5%	1 0.2%	6 1.7% I	-	2 1.2%	2 0.4%	7 1.8% MO	2 1.3%	-	-	6 1.4%	7 0.6%	-	13 1.0% R	8 1.3%	6 0.5%	-
\$65.00-\$69.99	6 0.3%	5 0.5% DG	4 0.9% DG	1 0.2%	-	1 0.2%	1 0.7%	-	3 0.9%	1 0.7%	-	2 0.4%	1 0.3%	-	3 1.6%	1 0.5%	5 1.2% Q	1 0.1%	2 0.6%	4 0.3%	1 0.2%	5 0.5%	-
\$70.00-\$74.99	5 0.3%	5 0.5% DEFG	4 0.9% DEFG	1 0.2%	-	-	-	-	3 0.9%	1 0.7%	-	-	3 0.8%	-	2 1.1%	-	3 0.7%	2 0.2%	-	5 0.4% R	1 0.2%	4 0.4%	-
\$75.00-\$79.99	7 0.4%	7 0.6% CEFG	6 1.3% CEFG	-	1 0.6%	-	-	-	6 1.7% IJK	-	-	1 0.2%	6 1.6% MNO	-	-	-	6 1.4% Q	1 0.1%	-	7 0.5% R	2 0.3%	4 0.4%	-
\$80.00-\$84.99	2 0.1%	2 0.2%	2 0.4%	-	-	-	-	-	2 0.6%	-	-	-	2 0.5%	-	-	-	2 0.5%	-	-	2 0.1%	-	2 0.2%	-
\$85.00-\$89.99	6 0.3%	6 0.5% CDEF	6 1.3% CDEFG	-	-	-	-	-	6 1.7% IJK	-	-	-	6 1.6% MNO	-	-	-	6 1.4% Q	-	-	6 0.4% R	1 0.2%	5 0.5%	-
\$90.00-\$94.99	4 0.2%	4 0.4% CDEF	4 0.9% CDEFG	-	-	-	-	-	4 1.1% IJK	-	-	-	4 1.0% MNO	-	-	-	4 0.9% Q	-	-	4 0.3% R	2 0.3%	2 0.2%	-

Table 16-1
 Q.7a Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** ON-CAMPUS ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$95.00-\$99.99	5 0.3%	5 0.5%	3 0.7%	1 0.2%	1 0.6%	-	-	-	3 0.9%	1 0.7%	-	-	2 0.5%	1 0.7%	1 0.5%	-	3 0.7%	2 0.2%	-	5 0.4%	3 0.5%	2 0.2%	-
\$100.00 or more (105)	13 0.7%	13 1.2%	11 2.4%	1 0.2%	-	-	-	-	11 3.1%	-	1 0.6%	-	11 2.9%	1 0.7%	-	-	12 2.8%	1 0.1%	2 0.6%	11 0.8%	7 1.2%	5 0.5%	-
Mean	\$ 18.26	\$ 20.73	\$ 25.89	\$ 17.21	\$ 16.26	\$ 16.90	\$ 12.90	\$ 27.99	\$ 18.51	\$ 16.34	\$ 15.40	\$ 27.19	\$ 16.57	\$ 18.63	\$ 16.98	\$ 26.91	\$ 15.40	\$ 15.16	\$ 19.19	\$ 20.50	\$ 17.00	\$ 9.48	
Median	\$ 13.26	\$ 14.86	\$ 17.94	\$ 13.92	\$ 12.31	\$ 12.30	\$ 9.62	\$ 19.17	\$ 14.42	\$ 13.46	\$ 11.65	\$ 18.90	\$ 12.59	\$ 14.45	\$ 14.42	\$ 18.96	\$ 12.07	\$ 11.25	\$ 13.77	\$ 15.04	\$ 12.38	\$ 7.26	
Standard Error	\$ 0.43	\$ 0.60	\$ 1.16	\$ 0.65	\$ 1.08	\$ 0.48	\$ 1.23	\$ 0.50	\$ 1.40	\$ 1.26	\$ 1.03	\$ 0.62	\$ 1.31	\$ 1.25	\$ 1.13	\$ 0.90	\$ 1.24	\$ 0.37	\$ 0.78	\$ 0.51	\$ 0.78	\$ 0.51	\$ 0.47

Table 17-1
 Q.7b Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** OFF-CAMPUS ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	90.2%	90.5%				83.7%	94.5%	97.8%												89.6%	
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Does not apply	171	104	74	25	4	67	8	59	60	16	17	25	64	13	12	10	72	95	29	138	52	114	29
	9.8%	9.5%	16.3%	5.5%	2.2%	10.4%	5.8%	11.7%	17.0%	11.0%	10.1%	5.6%	16.8%	8.5%	6.5%	5.3%	16.8%	7.6%	8.4%	10.3%	8.8%	10.4%	9.4%
		CD	ACDEFG	D		CD		CDF	JK				MNO				Q						
(NET) Gave an amount	1566	990	380	427	174	576	129	447	292	130	151	421	317	140	173	177	357	1158	318	1197	542	986	278
	90.2%	90.5%	83.7%	94.5%	97.8%	89.6%	94.2%	88.3%	83.0%	89.0%	89.9%	94.4%	83.2%	91.5%	93.5%	94.7%	83.2%	92.4%	91.6%	89.7%	91.2%	89.6%	90.6%
		B		ABEG	ABCEG	B	BG	B			H	H		L	L	L		P					
Less than \$5.00 (3.5)	125	85	53	26	6	40	7	33	46	7	15	17	50	11	7	11	51	68	22	97	38	86	30
	7.2%	7.8%	11.7%	5.8%	3.4%	6.2%	5.1%	6.5%	13.1%	4.8%	8.9%	3.8%	13.1%	7.2%	3.8%	5.9%	11.9%	5.4%	6.3%	7.3%	6.4%	7.8%	9.8%
			D ACDEFG						IK		K		MNO				Q						
\$5.00-\$9.99	210	137	72	53	12	73	9	64	55	20	23	38	60	24	25	16	67	136	44	159	53	151	39
	12.1%	12.5%	15.9%	11.7%	6.7%	11.4%	6.6%	12.6%	15.6%	13.7%	13.7%	8.5%	15.7%	15.7%	13.5%	8.6%	15.6%	10.9%	12.7%	11.9%	8.9%	13.7%	12.7%
		DF	DEF	DF		D		DF	K				O	O			Q					T	
\$10.00-\$14.99	236	160	71	66	22	76	8	68	64	17	26	56	68	21	22	26	75	157	52	180	75	154	44
	13.6%	14.6%	15.6%	14.6%	12.4%	11.8%	5.8%	13.4%	18.2%	11.6%	15.5%	12.6%	17.8%	13.7%	11.9%	13.9%	17.5%	12.5%	15.0%	13.5%	12.6%	14.0%	14.3%
		F	F	F	F	F		F	K								Q						
\$15.00-\$19.99	174	120	43	54	20	54	7	47	34	13	23	50	36	16	22	23	43	130	38	135	50	122	29
	10.0%	11.0%	9.5%	11.9%	11.2%	8.4%	5.1%	9.3%	9.7%	8.9%	13.7%	11.2%	9.4%	10.5%	11.9%	12.3%	10.0%	10.4%	11.0%	10.1%	8.4%	11.1%	9.4%
		F		F	F																		
\$20.00-\$24.99	217	138	48	69	20	79	14	65	37	16	21	64	38	17	32	30	48	164	41	171	73	139	37
	12.5%	12.6%	10.6%	15.3%	11.2%	12.3%	10.2%	12.8%	10.5%	11.0%	12.5%	14.3%	10.0%	11.1%	17.3%	16.0%	11.2%	13.1%	11.8%	12.8%	12.3%	12.6%	12.1%
				B											L								

Table 17-1
 Q.7b Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** OFF-CAMPUS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$25.00-\$29.99	122 7.0%	76 6.9%	27 5.9%	37 8.2%	12 6.7%	46 7.2%	9 6.6%	37 7.3%	18 5.1%	14 9.6%	9 5.4%	38 8.5%	18 4.7%	13 8.5%	16 8.6%	17 9.1%	23 5.4%	95 7.6%	20 5.8%	98 7.3%	41 6.9%	78 7.1%	18 5.9%
\$30.00-\$34.99	104 6.0%	71 6.5%	21 4.6%	33 7.3%	16 9.0%	33 5.1%	10 7.3%	23 4.5%	13 3.7%	11 7.5%	13 7.7%	29 6.5%	12 3.1%	14 9.2% L	14 7.6% L	14 7.5% L	15 3.5%	87 6.9% P	17 4.9%	85 6.4%	38 6.4%	61 5.5%	15 4.9%
\$35.00-\$39.99	48 2.8%	30 2.7% F	6 1.3%	14 3.1% F	10 5.6% BF	18 2.8% F	1 0.7%	17 3.4% BF	3 0.9%	5 3.4%	6 3.6%	20 4.5% H	4 1.0%	4 2.6%	5 2.7%	7 3.7%	5 1.2%	43 3.4% P	16 4.6%	32 2.4%	24 4.0% U	22 2.0%	4 1.3%
\$40.00-\$44.99	62 3.6%	35 3.2%	9 2.0%	17 3.8%	8 4.5%	27 4.2% B	8 5.8%	19 3.8%	7 2.0%	5 3.4%	4 2.4%	15 3.4%	7 1.8%	3 2.0%	6 3.2%	10 5.3% L	8 1.9%	50 4.0% P	15 4.3%	43 3.2%	23 3.9%	38 3.5%	9 2.9%
\$45.00-\$49.99	34 2.0%	23 2.1%	7 1.5%	10 2.2%	6 3.4%	11 1.7%	3 2.2%	8 1.6%	5 1.4%	2 1.4%	2 1.2%	10 2.2%	7 1.8%	3 2.0%	5 2.7%	2 1.1%	7 1.6%	26 2.1%	4 1.2%	29 2.2%	11 1.9%	21 1.9%	2 0.7%
\$50.00-\$54.99	76 4.4%	43 3.9% B	9 2.0%	14 3.1%	19 10.7% ABCEG	33 5.1% B	14 10.2% ABCG	19 3.8%	6 1.7%	5 3.4%	5 3.0%	27 6.1% H	9 2.4%	2 1.3%	5 2.7%	7 3.7%	8 1.9%	64 5.1% P	19 5.5%	53 4.0%	32 5.4%	42 3.8%	18 5.9%
\$55.00-\$59.99	18 1.0%	11 1.0%	3 0.7%	5 1.1%	2 1.1%	7 1.1%	3 2.2%	4 0.8%	-	3 2.1%	1 0.6%	5 1.1% H	2 0.5%	3 2.0%	2 1.1%	1 0.5%	-	16 1.3% P	4 1.2%	12 0.9%	7 1.2%	9 0.8%	2 0.7%
\$60.00-\$64.99	19 1.1%	6 0.5%	1 0.2%	4 0.9%	1 0.6%	13 2.0% AB	4 2.9%	9 1.8% B	-	1 0.7%	-	5 1.1% HJ	-	2 1.3%	1 0.5%	2 1.1%	1 0.2%	14 1.1% P	2 0.6%	13 1.0%	12 2.0%	7 0.6% U	4 1.3%

Table 17-1
 Q.7b Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** OFF-CAMPUS ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)			
\$65.00-\$69.99	7 0.4%	5 0.5% B	-	3 0.7%	2 1.1%	2 0.3%	1 0.7%	1 0.2%	-	2 1.4%	-	3 0.7%	1 0.3%	-	-	2 1.1%	-	6 0.5% P	-	6 0.4% R	4 0.7%	3 0.3%	2 0.7%	
\$70.00-\$74.99	20 1.2%	14 1.3%	3 0.7%	8 1.8%	3 1.7%	6 0.9%	2 1.5%	4 0.8%	1 0.3%	2 1.4%	-	9 2.0% HJ	1 0.3%	3 2.0%	4 2.2%	3 1.6%	1 0.2%	17 1.4% P	3 0.9%	15 1.1%	9 1.5%	11 1.0%	2 0.7%	
\$75.00-\$79.99	11 0.6%	7 0.6%	1 0.2%	4 0.9%	2 1.1%	4 0.6%	1 0.7%	3 0.6%	-	1 0.7%	2 1.2%	4 0.9% H	-	1 0.7%	1 0.5%	3 1.6%	-	11 0.9% P	-	11 0.8% R	5 0.8%	6 0.5%	2 0.7%	
\$80.00-\$84.99	3 0.2%	2 0.2%	-	-	2 1.1%	1 0.2%	-	1 0.2%	-	-	-	2 0.4%	-	-	-	-	-	3 0.2%	1 0.3%	2 0.1%	1 0.2%	2 0.2%	1 0.3%	
\$85.00-\$89.99	11 0.6%	6 0.5%	2 0.4%	1 0.2%	3 1.7%	5 0.8%	2 1.5%	3 0.6%	-	3 2.1%	-	4 0.9% HJ	-	1 0.7%	1 0.5%	1 0.5%	-	11 0.9% P	3 0.9%	8 0.6%	6 1.0%	5 0.5%	2 0.7%	
\$90.00-\$94.99	3 0.2%	1 0.1%	-	1 0.2%	-	2 0.3%	2 1.5%	-	-	-	-	2 0.4%	-	1 0.7%	-	-	-	2 0.2%	-	2 0.1%	-	3 0.3%	-	
\$95.00-\$99.99	8 0.5%	1 0.1%	-	-	1 0.6%	7 1.1% ABC	4 2.9% ABC	3 0.6%	-	-	-	3 0.7%	-	-	-	-	-	1 0.2%	6 0.5%	2 0.6%	5 0.4%	3 0.5%	5 0.5%	4 1.3%
\$100.00 or more (105)	58 3.3%	19 1.7%	4 0.9%	8 1.8%	7 3.9% B	39 6.1% ABC	20 14.6% ABCDE	19 3.8% AB	3 0.9%	3 2.1%	1 0.6%	20 4.5% HJ	4 1.0%	1 0.7%	5 2.7%	2 1.1%	4 0.9%	52 4.2% P	15 4.3%	41 3.1%	37 6.2%	21 1.9%	14 4.6% U	

Table 17-1
 Q.7b Think about the meals and snacks you purchased last week. For purchases made using cash, debit/credit card and/or the UCR Card/Bear Bucks, approximately how much did you spend for the week on campus and how much did you spend for the week off campus?

*** OFF-CAMPUS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Mean	\$ 27.47	\$ 19.49	\$ 25.78	\$ 34.36	\$ 46.66	\$ 27.59	\$ 17.36	\$ 28.03	\$ 20.96	\$ 32.03	\$ 18.21	\$ 23.99	\$ 26.51	\$ 26.55	\$ 18.22	\$ 29.95	\$ 27.86	\$ 27.01	\$ 32.61	\$ 24.73	\$ 27.91	
		B	B	ABCG	31.86	ABCDE	AB	HJ	H	HJ		L	L	L	P					U		
Median	\$ 20.88	\$ 14.58	\$ 21.05	\$ 27.92	\$ 37.50	\$ 20.88	\$ 13.52	\$ 22.50	\$ 17.50	\$ 23.87	\$ 13.57	\$ 19.38	\$ 21.64	\$ 22.08	\$ 14.03	\$ 22.68	\$ 20.37	\$ 20.80	\$ 23.77	\$ 19.18	\$ 19.48	
	19.71			22.85		G																
Standard Error	\$ 0.60	\$ 0.65	\$ 0.88	\$ 0.97	\$ 1.16	\$ 2.97	\$ 1.15	\$ 0.87	\$ 1.97	\$ 1.29	\$ 1.23	\$ 0.92	\$ 1.63	\$ 1.60	\$ 1.45	\$ 0.84	\$ 0.73	\$ 1.38	\$ 0.67	\$ 1.17	\$ 0.68	\$ 1.59

Table 18-1
 Q.8-1 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Hamburgers & Other Grilled Sandwiches	729	465	192	200	66	264	52	212	141	66	80	192	161	68	86	77	174	537	142	569	262	450	122
Grilled Chicken Sandwiches	672	427	175	184	65	245	59	186	130	63	73	162	145	64	80	70	157	497	120	534	236	423	111
Fresh Fruit	742	473	192	203	73	269	60	209	141	65	67	206	152	67	91 L	85	176	542	142	576	246	477	121
Hot and Cold Sub Sandwiches	727	465	199	190	72	262	55	207	154	62	77	170	165	64	88	72	178	524	137	565	260	452	118
Mediterranean Food	712	458	181	194	76	254	64	190	140	59	72	177	154	64	80	77	171	512	132	551	234	460	132
Made to Order Deli Sandwiches	690	424	178	166	76	266	53	213	128	68 HJ	59	178	137	63	62	82 M	162	505	130	537	246	433	127
Vegetarian Entrees	680	422	166	179	76	258	55	203	133	53	72	170	139	51	70	85 LN	160	495	148	507	227	433	125
Made to Order Salads	673	405	166	169	67	268	56	212	125	52	64	199 H	127	58	74	76	153	500	136	517	228	431	127
Fried Chicken	637	386	151	170	63	251 B	63 AB	188	122	48	66	174	136	50	68	67	149	466	145 S	470	224	395	112
Grilled Seafood	674	430	186	166	73	244	56	188	145 J	55	51	178 J	156	56	67	73	177	472	143	506	234	418	135

Table 18-1
 Q.8-1 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Pasta and Italian Food	746	489	212 EG	195	80	257	55	202	170 K	67	72	169	175	62	85	85	204 Q	519	143	580	256	469	130
Traditional American Entrees	626	411 F	175 F	174 F	60	215	40	175	134	55	56	161	152	58	64	75	166	443	132	477	191	413 T	109
Specialty Coffees/ Espresso	679	424	176	168	75	255	59	196	141	47	59	179	147	60	68	69	167	491	136	522	232	434	120
Natural Foods	675	428	171	185	70	247	52	195	134	47	71	158	151	62	69	74	163	487	132	518	243	415	115
Grilled Chicken	650	431 E	178	178	72	219	44	175	137	59	77 K	150	159	55	74	68	163	465	125	503	216	421	109
Asian Food	737	462	194	182	80	275	61	214	148	64	63	183	156	50	88 N	82 N	184	528	156	556	271 U	444	129
Freshly Prepared Pre-Packaged Salads and Sandwiches	624	383	162	154	64	241	48	193	130	47	49	174 J	138	52	54	72	155	453	133	475	198	412	119
Wraps	688	438	183	173	78	250	60	190	142	58	61	184	145	68	69	74	175	487	145	517	248	427	102
Made to Order Fruit/Vegetable Juice Health Drinks	662	422	168	180	69	240	49	191	131	55	78 H	172	138	60	83	67	162	482	126	518	223	426	127
Bagels and Pastries	667	413	181	160	70	254	49	205	152 J	54	55	182	156 M	58	60	67	184 Q	463	128	519	236	418	119

Table 18-1
 Q.8-1 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Health Oriented Entrees	692	424	183	173	66	268	52	216	138	60	65	187	152	58	79	67	174	497	135	536	238	430	115
Ice Cream/Frozen Yogurt	721	482 EFG	191	211 EFG	75	239	48	191	151	58	73	175	157	78 L	81	86	185	519	129	575 R	233	470	133
Fried Seafood	666	401	177 D	168	53	265 D	63 AD	202 D	139	54	62	163	145	68	64	68	161	485	143	503	221	432	119
Chicken Strips/ Fingers	625	389	145	173 B	66	236	51	185	111	51	79 HIK	162	132	53	71	62	135	472 P	111	496	201	403	106
Mexican Food	741	460	192	189	76	281	52	229	145	64	69	198	166	68	74	73	188	528	154	562	257	462	136
Salad Bar	673	415	164	170	77	258	57	201	128	53	64	173	142	59	64	69	158	488	125	521	227	427	126
Pizza	725	453	204	176	70	272	66	206	163	54	71	192	175	58	76	71	195	507	137	565	262	448	107
Soup	663	420	173	177	66	243	49	194	135	63	68	165	151	59	68	72	165	481	130	516	215	432	132
Specialty Sandwiches (Panini, Focaccia, etc.)	666	419	183	164	69	247	47	200	146	59	61	161	156	50	69	72	178	469	153 S	494	212	435	113
Baked Desserts (cookies, pie, etc.)	664	429	187	174	62	235	48	187	135	63	68	165	152	63	72	74	166	479	121	524	234	415	130
Smoothies	701	457	194	193	65	244	55	189	145	70	67	187	158	70	77	82	174	506	135	545	237	447	113
Indian Food	716	440	168	190	79	276 B	48	228 BF	131	57	62	208 HJ	147	58	79	74	164	534	156	542	252	449	128

Table 18-1
 Q.8-1 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Organic Foods	687	434	178	174	76	253	61	192	145	50	65	173	152	59	66	75	168	489	139	518	223	443	115
Latin/Caribbean Food	645	400	161	166	67	245	55	190	122	61	67	155	127	61	71	68	149	473	141	481	234	397	128
Sushi	748	476	200	197	75	272	49	223	158	60	67	203	173	61	79	84	196	535	158	573	250	481	127

Table 19-1
 Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Hamburgers & Other Grilled Sandwiches	247	199	91	91	15	48	6	42	73	25	36	49	82	29	42	29	84	162	35	211	106	132	18
	33.9%	42.8%	47.4%	45.5%	22.7%	18.2%	11.5%	19.8%	51.8%	37.9%	45.0%	25.5%	50.9%	42.6%	48.8%	37.7%	48.3%	30.2%	24.6%	37.1%	40.5%	29.3%	14.8%
		DEFG	DEFG	DEFG					K		K						Q			R	U		
Grilled Chicken Sandwiches	162	121	57	54	10	41	9	32	44	17	26	33	48	17	26	20	53	106	29	130	67	95	13
	24.1%	28.3%	32.6%	29.3%	15.4%	16.7%	15.3%	17.2%	33.8%	27.0%	35.6%	20.4%	33.1%	26.6%	32.5%	28.6%	33.8%	21.3%	24.2%	24.3%	28.4%	22.5%	11.7%
		DEFG	DEFG	DEFG					K		K						Q						
Fresh Fruit	441	305	132	126	45	136	29	107	102	42	41	119	110	41	60	47	130	300	78	352	138	292	67
	59.4%	64.5%	68.8%	62.1%	61.6%	50.6%	48.3%	51.2%	72.3%	64.6%	61.2%	57.8%	72.4%	61.2%	65.9%	55.3%	73.9%	55.4%	54.9%	61.1%	56.1%	61.2%	55.4%
		EFG	EFG	EG					K				O				Q						
Hot and Cold Sub Sandwiches	223	170	75	77	17	53	8	45	64	16	31	50	74	20	33	25	76	143	43	176	96	122	23
	30.7%	36.6%	37.7%	40.5%	23.6%	20.2%	14.5%	21.7%	41.6%	25.8%	40.3%	29.4%	44.8%	31.3%	37.5%	34.7%	42.7%	27.3%	31.4%	31.2%	36.9%	27.0%	19.5%
		DEFG	DEFG	DEFG					IK								Q				U		
Mediterranean Food	146	104	38	45	20	42	18	24	32	9	15	40	37	14	16	16	43	96	30	109	53	87	28
	20.5%	22.7%	21.0%	23.2%	26.3%	16.5%	28.1%	12.6%	22.9%	15.3%	20.8%	22.6%	24.0%	21.9%	20.0%	20.8%	25.1%	18.8%	22.7%	19.8%	22.6%	18.9%	21.2%
		EG	G	G	G		G																
Made to Order Deli Sandwiches	179	131	64	48	18	48	9	39	52	18	17	38	50	23	16	23	63	114	35	142	71	105	24
	25.9%	30.9%	36.0%	28.9%	23.7%	18.0%	17.0%	18.3%	40.6%	26.5%	28.8%	21.3%	36.5%	36.5%	25.8%	28.0%	38.9%	22.6%	26.9%	26.4%	28.9%	24.2%	18.9%
		EFG	DEFG	EG					IK								Q						
Vegetarian Entrees	190	122	46	57	19	68	24	44	35	15	23	55	32	13	30	28	45	133	39	139	60	123	39
	27.9%	28.9%	27.7%	31.8%	25.0%	26.4%	43.6%	21.7%	26.3%	28.3%	31.9%	32.4%	23.0%	25.5%	42.9%	32.9%	28.1%	26.9%	26.4%	27.4%	26.4%	28.4%	31.2%
		G	G	G		ABDEG									LN								
Made to Order Salads	200	122	57	52	12	78	17	61	49	12	14	62	44	16	22	27	60	134	51	143	47	148	31
	29.7%	30.1%	34.3%	30.8%	17.9%	29.1%	30.4%	28.8%	39.2%	23.1%	21.9%	31.2%	34.6%	27.6%	29.7%	35.5%	39.2%	26.8%	37.5%	27.7%	20.6%	34.3%	24.4%
		D	D	D		D			IJ								Q		S			T	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 19-1
 Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Fried Chicken	76 11.9%	68 17.6% EFG	29 19.2% DEFG	33 19.4% DEFG	6 9.5%	8 3.2%	2 3.2%	6 3.2%	28 23.0% K	7 14.6%	13 19.7% K	12 6.9%	32 23.5% M	12 24.0% M	5 7.4%	13 19.4% M	31 20.8% Q	44 9.4%	13 9.0%	62 13.2%	31 13.8%	40 10.1%	6 5.4%
Grilled Seafood	145 21.5%	113 26.3% EFG	46 24.7% EG	50 30.1% EFG	15 20.5%	32 13.1%	8 14.3%	24 12.8%	37 25.5%	11 20.0%	15 29.4%	39 21.9%	45 28.8%	12 21.4%	19 28.4%	20 27.4%	44 24.9%	98 20.8%	29 20.3%	113 22.3%	54 23.1%	86 20.6%	21 15.6%
Pasta and Italian Food	272 36.5%	229 46.8% DEFG	122 57.5% ACDEFG	91 46.7% DEFG	15 18.8%	43 16.7%	5 9.1%	38 18.8% F	109 64.1% IJK	23 34.3%	33 45.8% K	48 28.4%	113 64.6% MNO	28 45.2%	35 41.2%	37 43.5%	122 59.8% Q	146 28.1%	39 27.3%	229 39.5% R	93 36.3%	172 36.7%	30 23.1%
Traditional American Entrees	207 33.1%	160 38.9% DEFG	88 50.3% ACDEFG	57 32.8% EG	14 23.3%	47 21.9%	9 22.5%	38 21.7%	77 57.5% IJK	16 29.1%	21 37.5%	43 26.7%	82 53.9% MNO	19 32.8%	17 26.6%	27 36.0%	90 54.2% Q	113 25.5%	35 26.5%	168 35.2% R	70 36.6%	128 31.0%	19 17.4%
Specialty Coffees/ Espresso	277 40.8%	151 35.6% B	46 26.1%	60 35.7%	43 57.3% ABC	126 49.4% ABC	34 57.6% ABC	92 46.9% ABC	34 24.1%	17 36.2%	19 32.2%	84 46.9% HJ	36 24.5%	20 33.3%	22 32.4%	28 40.6% L	46 27.5% L	220 44.8% P	74 54.4% S	192 36.8%	85 36.6%	184 42.4%	52 43.3%
Natural Foods	284 42.1%	202 47.2% EG	88 51.5% DEG	88 47.6% EG	26 37.1%	82 33.2%	21 40.4%	61 31.3%	70 52.2%	20 42.6%	30 42.3%	66 41.8%	77 51.0%	26 41.9%	37 53.6%	36 48.6%	84 51.5% Q	189 38.8%	53 40.2%	220 42.5%	97 39.9%	179 43.1%	40 34.8%
Grilled Chicken	224 34.5%	151 35.0% D	72 40.4% DF	64 36.0% D	13 18.1%	73 33.3% D	10 22.7%	63 36.0% D	56 40.9%	25 42.4%	22 28.6%	49 32.7%	62 39.0% N	13 23.6%	29 39.2%	32 47.1% N	62 38.0% N	157 33.8%	52 41.6%	167 33.2%	75 34.7%	145 34.4%	26 23.9%
Asian Food	285 38.7%	211 45.7% DEFG	103 53.1% DEFG	81 44.5% DEFG	25 31.3%	74 26.9%	17 27.9%	57 26.6%	79 53.4% JK	31 48.4% J	19 30.2%	63 34.4%	79 50.6%	27 54.0%	35 39.8%	43 52.4%	96 52.2% Q	182 34.5%	49 31.4%	229 41.2% R	127 46.9% U	153 34.5%	24 18.6%

Table 19-1
 Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Freshly Prepared Pre-Packaged Salads and Sandwiches	172	119	53	52	14	53	10	43	43	16	21	39	46	16	20	23	52	115	30	137	40	130	26
	27.6%	31.1%	32.7%	33.8%	21.9%	22.0%	20.8%	22.3%	33.1%	34.0%	42.9%	22.4%	33.3%	30.8%	37.0%	31.9%	33.5%	25.4%	22.6%	28.8%	20.2%	31.6%	21.8%
		EG	EG	EG					K		K											T	
Wraps	117	90	45	37	8	27	6	21	37	11	10	26	36	7	18	21	42	73	24	91	40	76	13
	17.0%	20.5%	24.6%	21.4%	10.3%	10.8%	10.0%	11.1%	26.1%	19.0%	16.4%	14.1%	24.8%	10.3%	26.1%	28.4%	24.0%	15.0%	16.6%	17.6%	16.1%	17.8%	12.7%
		DEFG	DEFG	DEFG					K				N		N	N	Q						
Made to Order Fruit/Vegetable Juice Health Drinks	218	168	78	74	14	50	9	41	67	19	32	49	65	25	39	23	78	135	28	185	66	145	22
	32.9%	39.8%	46.4%	41.1%	20.3%	20.8%	18.4%	21.5%	51.1%	34.5%	41.0%	28.5%	47.1%	41.7%	47.0%	34.3%	48.1%	28.0%	22.2%	35.7%	29.6%	34.0%	17.3%
		DEFG	DEFG	DEFG					IK								Q			R			
Bagels and Pastries	161	115	52	46	16	46	4	42	46	14	18	43	47	13	16	22	57	102	33	126	49	108	18
	24.1%	27.8%	28.7%	28.8%	22.9%	18.1%	8.2%	20.5%	30.3%	25.9%	32.7%	23.6%	30.1%	22.4%	26.7%	32.8%	31.0%	22.0%	25.8%	24.3%	20.8%	25.8%	15.1%
		EFG	EF	EF	F	F		F									Q						
Health Oriented Entrees	319	217	105	83	28	102	20	82	84	27	27	86	86	30	45	27	98	215	58	255	100	202	41
	46.1%	51.2%	57.4%	48.0%	42.4%	38.1%	38.5%	38.0%	60.9%	45.0%	41.5%	46.0%	56.6%	51.7%	57.0%	40.3%	56.3%	43.3%	43.0%	47.6%	42.0%	47.0%	35.7%
		EG	DEFG	EG					IJK				O		O		Q						
Ice Cream/Frozen Yogurt	229	189	89	89	8	40	6	34	78	17	28	50	84	38	32	24	87	141	25	203	61	158	21
	31.8%	39.2%	46.6%	42.2%	10.7%	16.7%	12.5%	17.8%	51.7%	29.3%	38.4%	28.6%	53.5%	48.7%	39.5%	27.9%	47.0%	27.2%	19.4%	35.3%	26.2%	33.6%	15.8%
		DEFG	DEFG	DEFG					IK				MO	O			Q			R		T	
Fried Seafood	68	58	36	20	2	10	1	9	31	6	5	9	31	11	6	8	33	35	12	56	21	46	11
	10.2%	14.5%	20.3%	11.9%	3.8%	3.8%	1.6%	4.5%	22.3%	11.1%	8.1%	5.5%	21.4%	16.2%	9.4%	11.8%	20.5%	7.2%	8.4%	11.1%	9.5%	10.6%	9.2%
		DEFG	CDEFG	DEFG					IJK				M				Q						

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 19-1
 Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Chicken Strips/ Fingers	119	103	48	50	4	16	1	15	38	14	24	19	41	17	19	21	41	78	16	103	38	79	11
	19.0%	26.5%	33.1%	28.9%	6.1%	6.8%	2.0%	8.1%	34.2%	27.5%	30.4%	11.7%	31.1%	32.1%	26.8%	33.9%	30.4%	16.5%	14.4%	20.8%	18.9%	19.6%	10.4%
		DEFG	DEFG	DEFG				F	K	K	K						Q						
Mexican Food	316	216	102	84	29	100	16	84	81	26	35	75	89	26	34	37	101	209	68	242	128	177	35
	42.6%	47.0%	53.1%	44.4%	38.2%	35.6%	30.8%	36.7%	55.9%	40.6%	50.7%	37.9%	53.6%	38.2%	45.9%	50.7%	53.7%	39.6%	44.2%	43.1%	49.8%	38.3%	25.7%
		EFG	DEFG						IK				N				Q				U		
Salad Bar	218	137	67	50	20	81	18	63	59	16	16	49	60	20	18	19	73	137	46	164	55	157	31
	32.4%	33.0%	40.9%	29.4%	26.0%	31.4%	31.6%	31.3%	46.1%	30.2%	25.0%	28.3%	42.3%	33.9%	28.1%	27.5%	46.2%	28.1%	36.8%	31.5%	24.2%	36.8%	24.6%
			CDE						IJK				MO				Q					T	
Pizza	170	150	87	57	6	20	5	15	82	9	21	42	88	11	30	15	87	82	13	156	72	95	6
	23.4%	33.1%	42.6%	32.4%	8.6%	7.4%	7.6%	7.3%	50.3%	16.7%	29.6%	21.9%	50.3%	19.0%	39.5%	21.1%	44.6%	16.2%	9.5%	27.6%	27.5%	21.2%	5.6%
		DEFG	ACDEFG	DEFG					IJK				NO		NO		Q				R		
Soup	142	94	48	28	17	48	8	40	43	15	9	34	39	8	11	18	47	91	28	110	45	92	22
	21.4%	22.4%	27.7%	15.8%	25.8%	19.8%	16.3%	20.6%	31.9%	23.8%	13.2%	20.6%	25.8%	13.6%	16.2%	25.0%	28.5%	18.9%	21.5%	21.3%	20.9%	21.3%	16.7%
			C						JK				N				Q						
Specialty Sandwiches (Panini, Focaccia, etc.)	155	121	64	46	9	34	6	28	55	11	21	27	58	16	18	18	64	88	27	125	48	99	16
	23.3%	28.9%	35.0%	28.0%	13.0%	13.8%	12.8%	14.0%	37.7%	18.6%	34.4%	16.8%	37.2%	32.0%	26.1%	25.0%	36.0%	18.8%	17.6%	25.3%	22.6%	22.8%	14.2%
		DEFG	DEFG	DEFG					IK		IK						Q				R		
Baked Desserts (cookies, pie, etc.)	184	144	78	53	11	40	6	34	67	15	22	35	72	17	26	16	74	107	24	157	54	122	13
	27.7%	33.6%	41.7%	30.5%	17.7%	17.0%	12.5%	18.2%	49.6%	23.8%	32.4%	21.2%	47.4%	27.0%	36.1%	21.6%	44.6%	22.3%	19.8%	30.0%	23.1%	29.4%	10.0%
		DEFG	CDEFG	DEFG					IJK				NO				Q				R		
Smoothies	221	188	83	94	10	33	5	28	68	17	37	44	70	34	39	34	77	141	41	177	67	147	20
	31.5%	41.1%	42.8%	48.7%	15.4%	13.5%	9.1%	14.8%	46.9%	24.3%	55.2%	23.5%	44.3%	48.6%	50.6%	41.5%	44.3%	27.9%	30.4%	32.5%	28.3%	32.9%	17.7%
		DEFG	DEFG	DEFG					IK		IK						Q						

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 19-1
 Q.8-2 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON ANSWERED FOOD ITEM) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Indian Food	126 17.6%	90 20.5%	33 19.6%	32 16.8%	25 31.6%	36 13.0%	6 12.5%	30 13.2%	26 19.8%	11 19.3%	10 16.1%	43 20.7%	26 17.7%	10 17.2%	16 20.3%	13 17.6%	29 17.7%	96 18.0%	29 18.6%	96 17.7%	43 17.1%	78 17.4%	16 12.5%
		EG		ABCEFG																			
Organic Foods	242 35.2%	161 37.1%	60 33.7%	71 40.8%	28 36.8%	81 32.0%	26 42.6%	55 28.6%	53 36.6%	14 28.0%	23 35.4%	61 35.3%	53 34.9%	21 35.6%	28 42.4%	29 38.7%	66 39.3%	164 33.5%	49 35.3%	181 34.9%	67 30.0%	164 37.0%	34 29.6%
		G		G																			
Latin/Caribbean Food	147 22.8%	103 25.8%	46 28.6%	43 25.9%	13 19.4%	44 18.0%	7 12.7%	37 19.5%	35 28.7%	18 29.5%	15 22.4%	34 21.9%	34 26.8%	15 24.6%	21 29.6%	19 27.9%	44 29.5%	101 21.4%	33 23.4%	112 23.3%	54 23.1%	88 22.2%	13 10.2%
		EF	EFG	F																			
Sushi	162 21.7%	127 26.7%	72 36.0%	39 19.8%	14 18.7%	35 12.9%	8 16.3%	27 12.1%	56 35.4%	19 31.7%	17 25.4%	28 13.8%	57 32.9%	16 26.2%	17 21.5%	21 25.0%	69 35.2%	91 17.0%	31 19.6%	129 22.5%	52 20.8%	106 22.0%	14 11.0%
		CEG	ACDEFG	EG					K	K	K						Q						

Table 20-1
 Q.8-3 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Hamburgers & Other Grilled Sandwiches	1.51	1.81 DEFG	1.98 DEFG	1.90 DEFG	1.09	0.98	0.74	1.04	2.10 K	1.63 K	1.87 K	1.19	2.08	1.86	1.88	1.77	1.99 Q	1.38	1.26	1.60 R	1.80 U	1.32	0.93
Grilled Chicken Sandwiches	1.22	1.38 DEFG	1.41 DEFG	1.55 DEFG	0.82	0.94	0.72	1.01 F	1.46	1.26	1.82 K	1.14	1.51	1.41	1.56	1.41	1.48 Q	1.15	1.23	1.23	1.33	1.18	0.83
Fresh Fruit	2.78	3.02 EG	3.29 EFG	2.87 EG	2.79	2.35	2.45	2.32	3.40 K	3.18	2.77	2.61	3.45 NO	2.78	3.04	2.67	3.45 Q	2.58	2.54	2.85	2.52	2.92 T	2.65
Hot and Cold Sub Sandwiches	1.43	1.63 DEFG	1.70 DEFG	1.69 DEFG	1.23	1.08	0.91	1.13	1.82 IK	1.33	1.73 K	1.31	1.87 O	1.58	1.68	1.41	1.86 Q	1.30	1.36	1.46	1.57 U	1.33	1.15
Mediterranean Food	1.08	1.15 G	1.10 G	1.12 G	1.36 EG	0.96	1.49 EG	0.77	1.14	1.02	1.15	1.14	1.19	1.08	1.06	1.03	1.20	1.03	1.16	1.05	1.09	1.05	1.09
Made to Order Deli Sandwiches	1.28	1.43 EFG	1.54 EFG	1.40 EFG	1.27	1.05	0.94	1.07	1.73 IK	1.23	1.35	1.15	1.59	1.57	1.30	1.33	1.67 Q	1.18	1.33	1.29	1.35	1.24	1.12
Vegetarian Entrees	1.45	1.52 G	1.58 G	1.51	1.40	1.34	1.93 EG	1.18	1.61	1.30	1.44	1.51	1.44	1.15	2.11 LN	1.47	1.63	1.36	1.42	1.43	1.25	1.52	1.53
Made to Order Salads	1.40	1.44 D	1.58 D	1.45	1.07	1.34	1.35	1.33	1.75 J	1.25	1.10	1.42	1.54	1.34	1.42	1.71	1.76 Q	1.28	1.68 S	1.32	1.07	1.56 T	1.22
Fried Chicken	0.69	0.91 DEFG	1.04 DEFG	0.93 DEFG	0.55 F	0.36	0.21	0.40 F	1.14 K	0.96 K	0.90 K	0.48	1.13 M	1.14 M	0.63	0.92	1.07 Q	0.60	0.54	0.76 R	0.82 U	0.61	0.36

Table 20-1
 Q.8-3 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Grilled Seafood	1.09	1.22 EG	1.21 EG	1.35 EG	0.96	0.86	0.95	0.83	1.23	1.02	1.37	1.07	1.34	1.07	1.30	1.27	1.19	1.06	1.16	1.08	1.16	1.06	0.88
Pasta and Italian Food	1.64	2.02 DEFG	2.30 ADEFG	2.02 DEFG	1.29 EF	0.93 F	0.63	1.01 F	2.48 IK	1.59	2.06 K	1.41	2.52 MO	2.00	1.83	1.88	2.40 Q	1.39	1.26	1.78 R	1.67	1.64	1.18
Traditional American Entrees	1.52	1.75 DEFG	2.11 ACDEFG	1.61 DEG	1.12	1.07	1.03	1.09	2.40 IJK	1.25	1.72	1.28	2.32 MO	1.76	1.36	1.42	2.29 Q	1.25	1.28	1.61 R	1.61	1.47	0.97
Specialty Coffees/ Espresso	1.89	1.68 B	1.28	1.75 B	2.43 ABC	2.23 ABC	2.84 ABCG	2.04 AB	1.22	1.83	1.79	2.06 H	1.25	1.58	1.53	2.00 L	1.39	2.02 P	2.42 S	1.72	1.68	1.99	1.82
Natural Foods	2.04	2.20 EG	2.36 EG	2.17 EG	1.90	1.77	1.99	1.70	2.42	2.02	1.94	2.00	2.34	2.09	2.25	2.26	2.34 Q	1.95	2.19	2.01	1.86	2.14	1.95
Grilled Chicken	1.58	1.64 D	1.80 DEF	1.66 D	1.13	1.45	1.15	1.53	1.93 K	1.76	1.45	1.51	1.76	1.41	1.69	1.98	1.76	1.53	1.80	1.54	1.67	1.53	1.24
Asian Food	1.81	2.07 DEFG	2.33 DEFG	2.01 EFG	1.62	1.36	1.27	1.38	2.28 JK	2.36 JK	1.60	1.60	2.19	2.29	1.99	2.27	2.26 Q	1.68	1.57	1.90 R	2.02 U	1.68	1.19
Freshly Prepared Pre-Packaged Salads and Sandwiches	1.26	1.38 DEG	1.40 DEG	1.57 DEFG	0.91	1.06	1.07	1.06	1.48 K	1.30	1.85 K	1.10	1.48	1.39	1.74	1.37	1.46 Q	1.18	1.06	1.31 R	1.03	1.38 T	1.15
Wraps	0.93	1.04 EFG	1.07 EFG	1.11 EFG	0.81	0.73	0.68	0.75	1.14 K	0.94	0.97	0.83	1.15 N	0.74	1.18 N	1.23 N	1.08	0.88	0.95	0.93	0.86	0.97	0.83

Table 20-1
 Q.8-3 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence Hall (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Made to Order Fruit/Vegetable Juice Health Drinks	1.58	1.87 DEFG	2.10 DEFG	1.92 DEFG	1.27	1.06	0.85	1.11	2.28 JK	1.82	1.71	1.37	2.02	2.15	2.13	1.69	2.19 Q	1.39	1.29	1.67 R	1.43	1.65	1.13
Bagels and Pastries	1.17	1.31 EFG	1.31 EFG	1.40 EFG	1.06 F	0.95 F	0.64	1.02 F	1.38	1.22	1.59	1.16	1.39	1.28	1.25	1.43	1.41 Q	1.10	1.24	1.18	1.09	1.22	0.85
Health Oriented Entrees	2.14	2.32 EG	2.41 EG	2.28 EG	2.16	1.84	1.99	1.80	2.54	2.11	2.04	2.13	2.39	2.46	2.45	2.04	2.39 Q	2.05	2.02	2.17	1.94	2.24	1.79
Ice Cream/Frozen Yogurt	1.48	1.75 DEFG	1.93 DEFG	1.90 DEFG	0.79	0.93	0.77	0.97	2.14 IK	1.30	1.71	1.28	2.15 O	2.17 O	1.78	1.38	1.99 Q	1.32	1.06	1.59 R	1.21	1.58 T	0.98
Fried Seafood	0.62	0.80 DEFG	1.02 CDEFG	0.72 DEFG	0.35	0.35 F	0.19	0.40 F	1.11 IJK	0.66	0.58	0.40	1.05 MO	0.97	0.58	0.69	1.05 Q	0.50	0.49	0.68 R	0.62	0.62	0.53
Chicken Strips/ Fingers	1.00	1.33 DEFG	1.54 DEFG	1.43 DEFG	0.62 F	0.47 F	0.24	0.53 F	1.59 K	1.29 K	1.46 K	0.72	1.57	1.46	1.30	1.52	1.50 Q	0.90	0.80	1.08	1.00	1.03	0.64
Mexican Food	1.83	1.96 DEFG	2.22 CDEFG	1.85 F	1.60	1.60	1.32	1.67	2.36 IK	1.69	2.11 K	1.63	2.32 MN	1.63	1.75	2.05	2.26 Q	1.70	1.84	1.85	2.02 U	1.71	1.31
Salad Bar	1.48	1.54 ACDEFG	1.86 ACDEFG	1.34	1.33	1.40	1.35	1.42	2.08 IJK	1.43	1.11	1.31	1.98 MO	1.45	1.20	1.30	2.05 Q	1.30	1.58	1.46	1.18	1.64 T	1.09
Pizza	1.19	1.48 DEFG	1.78 ADEFG	1.47 DEFG	0.69	0.71	0.52	0.77 F	2.04 IJK	0.93	1.48 I	1.11	2.04 NO	1.03	1.66 NO	1.10	1.86 Q	0.97	0.75	1.33 R	1.37 U	1.09	0.54

Table 20-1
 Q.8-3 For each food item listed below, please indicate the frequency that you would select the item during a typical seven day school week, if these foods were available on campus in a location convenient to you.

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Soup	1.09	1.16 CF	1.36 CEFG	0.91	1.28	0.97	0.82	1.01	1.51 JK	1.21	0.83	0.96	1.33 N	0.74	1.04	1.12	1.37 Q	1.00	1.04	1.11	0.99	1.13	0.97
Specialty Sandwiches (Panini, Focaccia, etc.)	1.22	1.40 DEFG	1.54 DEFG	1.42 DEFG	0.89	0.92	0.85	0.94	1.66 IK	1.02	1.53	1.07	1.65 O	1.52	1.41	1.18	1.62 Q	1.08	0.97	1.31 R	1.20	1.20	0.94
Baked Desserts (cookies, pie, etc.)	1.35	1.58 DEFG	1.84 DEFG	1.49 EFG	1.07	0.94	0.75	0.99	2.15 IJK	1.20	1.47	1.07	2.09 MNO	1.18	1.52	1.37	2.03 Q	1.14	1.10	1.43	1.19	1.42	0.74
Smoothies	1.55	1.93 DEFG	1.98 DEFG	2.26 DEFG	0.83	0.82	0.58	0.89 F	2.16 IK	1.23	2.51 IK	1.17	2.16	2.33	2.25	1.72	2.03 Q	1.41	1.51	1.59	1.42	1.59	0.97
Indian Food	0.95	1.05 EG	0.99	0.87	1.61 ABCEFG	0.78	0.85	0.77	0.96	1.18	0.86	1.09	0.86	1.01	1.03	0.91	0.90	0.98	1.04	0.93	0.92	0.94	0.79
Organic Foods	1.83	1.95 G	1.88	2.05 EG	1.92	1.63	2.02	1.49	2.00	1.68	1.80	1.79	1.92	1.90	1.98	2.09	2.11 Q	1.73	1.96	1.79	1.61	1.90	1.66
Latin/Caribbean Food	1.14	1.21	1.33 E	1.19	1.02	1.04	0.92	1.07	1.38	1.36	1.13	1.08	1.27	1.12	1.48	1.12	1.38 Q	1.08	1.13	1.16	1.10	1.15	0.79
Sushi	1.14	1.34 CEG	1.67 ACDEFG	1.08 EG	1.05 G	0.79	1.07	0.73	1.67 JK	1.43 K	1.15	0.87	1.52	1.33	1.11	1.37	1.66 Q	0.94	1.10	1.14	1.06	1.17	0.69

Table 21-1
 Q.9 Now, thinking about meals you purchase on campus, how much do you typically spend for lunch when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?

	Students					Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)			
		(A)	(B)	(C)				(D)	(H)	(I)												(J)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290	
(NET) Gave an amount	1569 93.3%	1030 94.1%	423 93.2%	436 96.5%	162 91.0%	539 91.7%	78 95.1%	461 91.1%	326 92.6%	139 95.2%	159 94.6%	414 92.8%	355 93.2%	147 96.1%	176 95.1%	181 96.8%	392 91.4%	1177 93.9%	324 93.4%	1245 93.3%	534 93.7%	996 93.2%	265 91.4%	
		G	ABDEG						I			M			L			P		R				
Less than \$1.00 (.75)	14 0.8%	10 0.9%	5 1.1%	5 1.1%	- 0.7%	4 0.7%	- 0.8%	4 0.8%	5 1.4%	- 1.8%	3 1.8%	1 0.2%	6 1.6%	2 1.3%	- 1.1%	2 1.1%	6 1.4%	8 0.6%	2 0.6%	12 0.9%	8 1.4%	6 0.6%	1 0.3%	
\$1.00-\$1.49	6 0.4%	5 0.5%	- 1.1%	5 1.1%	- 0.2%	1 0.2%	- 0.2%	1 0.2%	- 0.6%	- 0.6%	1 0.6%	1 0.2%	3 0.3%	1 2.0%	1 0.5%	- 0.5%	- 0.5%	6 0.5%	- 0.4%	6 0.4%	1 0.2%	5 0.5%	- 0.5%	
\$1.50-\$1.99	10 0.6%	10 0.9%	2 0.4%	7 1.5%	1 0.6%	- 0.6%	- 0.6%	- 0.6%	1 0.3%	2 1.4%	4 2.4%	3 0.7%	3 0.8%	- 2.2%	4 2.2%	2 1.1%	2 0.5%	8 0.6%	1 0.3%	9 0.7%	3 0.5%	6 0.6%	1 0.3%	
\$2.00-\$2.49	18 1.1%	17 1.6%	9 2.0%	6 1.3%	1 0.6%	1 0.2%	- 0.2%	1 0.2%	8 2.3%	1 0.7%	2 1.2%	3 0.7%	8 2.1%	1 0.7%	3 1.6%	3 1.6%	8 1.9%	10 0.8%	3 0.9%	15 1.1%	8 1.4%	9 0.8%	2 0.7%	
\$2.50-\$2.99	19 1.1%	17 1.6%	8 1.8%	8 1.8%	1 0.6%	2 0.3%	- 0.4%	2 0.4%	6 1.7%	2 1.4%	4 2.4%	4 0.9%	6 1.6%	2 1.3%	2 1.1%	6 3.2%	7 1.6%	12 1.0%	2 0.6%	17 1.3%	5 0.9%	14 1.3%	3 1.0%	
\$3.00-\$3.49	42 2.5%	22 2.0%	7 1.5%	15 3.3%	- 3.4%	20 3.4%	2 2.4%	18 3.6%	5 1.4%	2 1.4%	2 1.2%	10 2.2%	7 1.8%	5 3.3%	5 2.7%	5 2.7%	7 1.6%	35 2.8%	6 1.7%	36 2.7%	15 2.6%	25 2.3%	6 2.1%	
\$3.50-\$3.99	30 1.8%	20 1.8%	7 1.5%	11 2.4%	2 1.1%	10 1.7%	1 1.2%	9 1.8%	4 1.1%	3 2.1%	4 2.4%	10 2.2%	6 1.6%	5 3.3%	5 2.7%	2 1.1%	4 0.9%	26 2.1%	7 2.0%	23 1.7%	7 1.2%	23 2.2%	7 2.4%	

Table 21-1
 Q.9 Now, thinking about meals you purchase on campus, how much do you typically spend for lunch when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$4.00-\$4.49	46 2.7%	33 3.0%	11 2.4%	17 3.8%	5 2.8%	13 2.2%	4 4.9%	9 1.8%	8 2.3%	4 2.7%	9 5.4%	8 1.8%	8 2.1%	6 3.9%	9 4.9%	5 2.7%	10 2.3%	36 2.9%	10 2.9%	36 2.7%	13 2.3%	32 3.0%	11 3.8%
\$4.50-\$4.99	89 5.3%	56 5.1%	19 4.2%	26 5.8%	11 6.2%	33 5.6%	3 3.7%	30 5.9%	14 4.0%	7 4.8%	11 6.5%	21 4.7%	13 3.4%	9 5.9%	15 8.1%	8 4.3%	15 3.5%	74 5.9%	22 6.3%	67 5.0%	24 4.2%	64 6.0%	23 7.9%
\$5.00-\$5.49	208 12.4%	141 12.9%	51 11.2%	59 13.1%	28 15.7%	67 11.4%	9 11.0%	58 11.5%	34 9.7%	24 16.4% H	25 14.9%	61 13.7%	38 10.0%	20 13.1%	25 13.5%	27 14.4%	44 10.3%	164 13.1%	49 14.1%	159 11.9%	64 11.2%	139 13.0%	42 14.5%
\$5.50-\$5.99	191 11.4%	137 12.5% EF	65 14.3% DEF	56 12.4% F	15 8.4% F	54 9.2% F	1 1.2%	53 10.5% F	50 14.2%	17 11.6%	24 14.3%	44 9.9%	56 14.7%	20 13.1%	20 10.8%	25 13.4%	58 13.5%	133 10.6%	33 9.5%	158 11.8%	77 13.5% U	108 10.1%	34 11.7%
\$6.00-\$6.49	219 13.0%	154 14.1%	61 13.4%	67 14.8%	25 14.0%	65 11.1%	9 11.0%	56 11.1%	50 14.2%	20 13.7%	17 10.1%	55 12.3%	52 13.6%	23 15.0%	27 14.6%	26 13.9%	65 15.2%	154 12.3%	39 11.2%	180 13.5%	76 13.3%	139 13.0%	29 10.0%
\$6.50-\$6.99	164 9.8%	116 10.6%	55 12.1% E	43 9.5%	17 9.6%	48 8.2%	6 7.3%	42 8.3%	43 12.2%	16 11.0%	15 8.9%	40 9.0%	42 11.0%	13 8.5%	20 10.8%	23 12.3%	49 11.4%	115 9.2%	32 9.2%	132 9.9%	48 8.4%	112 10.5%	25 8.6%
\$7.00-\$7.49	148 8.8%	88 8.0%	41 9.0%	33 7.3%	14 7.9%	60 10.2%	10 12.2%	50 9.9%	31 8.8%	16 11.0%	15 8.9%	37 8.3%	34 8.9%	12 7.8%	13 7.0%	15 8.0%	38 8.9%	110 8.8%	36 10.4%	112 8.4%	58 10.2%	86 8.0%	27 9.3%
\$7.50-\$7.99	102 6.1%	59 5.4%	19 4.2%	24 5.3%	15 8.4%	43 7.3% B	5 6.1%	38 7.5% B	15 4.3%	9 6.2%	4 2.4%	34 7.6% HJ	17 4.5%	8 5.2%	11 5.9%	7 3.7%	17 4.0%	85 6.8% P	21 6.1%	81 6.1%	39 6.8%	61 5.7%	14 4.8%
\$8.00-\$8.49	84 5.0%	43 3.9%	16 3.5%	14 3.1%	13 7.3% C	41 7.0% ABC	9 11.0% ABC	32 6.3% BC	14 4.0%	5 3.4%	4 2.4%	28 6.3% J	15 3.9%	4 2.6%	7 3.8%	4 2.1%	16 3.7%	68 5.4%	18 5.2%	66 4.9%	28 4.9%	55 5.1%	15 5.2%

Table 21-1
 Q.9 Now, thinking about meals you purchase on campus, how much do you typically spend for lunch when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$8.50-\$8.99	45 2.7%	23 2.1%	10 2.2%	7 1.5%	6 3.4%	22 3.7% C	7 8.5% ABC	15 3.0%	10 2.8% J	1 0.7%	-	15 3.4% IJ	13 3.4% MN	1 0.7%	-	3 1.6%	13 3.0%	32 2.6%	11 3.2%	34 2.5%	16 2.8%	28 2.6%	12 4.1%
\$9.00-\$9.49	28 1.7%	13 1.2%	5 1.1%	6 1.3%	2 1.1%	15 2.6%	4 4.9%	11 2.2%	3 0.9%	2 1.4%	3 1.8%	11 2.5%	4 1.0%	2 1.3%	2 1.1%	3 1.6%	3 0.7%	25 2.0% P	9 2.6%	19 1.4%	11 1.9%	17 1.6%	6 2.1%
\$9.50-\$9.99	17 1.0%	6 0.5% D	3 0.7%	3 0.7%	-	11 1.9% AD	2 2.4%	9 1.8% D	3 0.9%	-	1 0.6%	6 1.3% I	3 0.8%	2 1.3%	1 0.5%	-	4 0.9%	13 1.0%	6 1.7%	11 0.8%	3 0.5%	13 1.2%	2 0.7%
\$10.00-\$10.49	34 2.0%	25 2.3%	13 2.9%	10 2.2%	2 1.1%	9 1.5%	3 3.7%	6 1.2%	6 1.7%	7 4.8%	3 1.8%	9 2.0%	6 1.6%	7 4.6%	4 2.2%	6 3.2%	6 1.4%	28 2.2%	5 1.4%	29 2.2%	12 2.1%	21 2.0%	3 1.0%
\$10.50-\$10.99	8 0.5%	6 0.5% D	3 0.7%	3 0.7%	-	2 0.3%	1 1.2%	1 0.2%	3 0.9%	-	2 1.2%	1 0.2%	4 1.0% MN	-	-	2 1.1%	4 0.9%	4 0.3%	3 0.9%	5 0.4%	3 0.5%	4 0.4%	-
\$11.00-\$11.49	5 0.3%	3 0.3%	-	2 0.4%	1 0.6%	2 0.3%	1 1.2%	1 0.2%	-	-	1 0.6%	3 0.7%	-	-	-	2 1.1%	-	5 0.4% P	-	5 0.4% R	1 0.2%	3 0.3%	-
\$11.50-\$11.99	3 0.2%	2 0.2%	2 0.4%	-	-	1 0.2%	-	1 0.2%	2 0.6%	-	-	-	2 0.5%	-	-	-	2 0.5%	1 0.1%	1 0.3%	2 0.1%	-	3 0.3%	-
\$12.00 or more (12.5)	39 2.3%	24 2.2%	11 2.4%	9 2.0%	3 1.7%	15 2.6%	1 1.2%	14 2.8%	11 3.1% I	1 0.7%	5 3.0%	9 2.0%	11 2.9%	2 1.3%	2 1.1%	5 2.7%	14 3.3%	25 2.0%	8 2.3%	31 2.3%	14 2.5%	23 2.2%	2 0.7%
Mean	\$ 6.41	\$ 6.26	\$ 6.37 C	\$ 6.06	\$ 6.53 C	\$ 6.68 ABC	\$ 7.18 ABCDE G	\$ 6.59 AC	\$ 6.43 J	\$ 6.29	\$ 5.98	\$ 6.57 J	\$ 6.38 M	\$ 6.08	\$ 5.95	\$ 6.26	\$ 6.43	\$ 6.40	\$ 6.54	\$ 6.37	\$ 6.43	\$ 6.38	\$ 6.21
Median	\$ 6.25	\$ 6.15	\$ 6.23	\$ 6.02	\$ 6.34	\$ 6.50	\$ 7.20	\$ 6.41	\$ 6.28	\$ 6.19	\$ 5.80	\$ 6.37	\$ 6.25	\$ 6.01	\$ 5.97	\$ 6.11	\$ 6.27	\$ 6.25	\$ 6.35	\$ 6.23	\$ 6.28	\$ 6.24	\$ 6.04

Table 21-1
 Q.9 Now, thinking about meals you purchase on campus, how much do you typically spend for lunch when you pay with cash, debit/credit card, Dining Dollars or the UCR Card/Bear Bucks?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Standard Error	\$ 0.05	\$ 0.06	\$ 0.10	\$ 0.10	\$ 0.13	\$ 0.09	\$ 0.22	\$ 0.09	\$ 0.12	\$ 0.15	\$ 0.18	\$ 0.10	\$ 0.11	\$ 0.17	\$ 0.14	\$ 0.16	\$ 0.11	\$ 0.06	\$ 0.11	\$ 0.06	\$ 0.09	\$ 0.06	\$ 0.10
Does not apply	113 6.7%	64 5.9%	31 6.8%	16 3.5%	16 9.0%	49 8.3%	4 4.9%	45 8.9%	26 7.4%	7 4.8%	9 5.4%	32 7.2%	26 6.8%	6 3.9%	9 4.9%	6 3.2%	37 8.6%	76 6.1%	23 6.6%	90 6.7%	36 6.3%	73 6.8%	25 8.6%
		C	C	C	C	C	AC						O										

Table 22-1
 Q.10a Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND CATEGORY ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus		Off Campus	Freshman	Sophomore	Junior	Senior	Yes	No	Yes	No	Male	Female			
		(A)	(B)	(C)				(D)	Residence Hall												Apartment/ Family Housing		With Parents
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
(NET) Any of these	1284	846	369	350	121	438	58	380	295	108	128	324	309	125	143	142	353	907	259	1001	427	828	196
	73.9%	77.3%	81.3%	77.4%	68.0%	68.1%	42.3%	75.1%	83.8%	74.0%	76.2%	72.6%	81.1%	81.7%	77.3%	75.9%	82.3%	72.4%	74.6%	75.0%	71.9%	75.3%	63.8%
		DEF	DEFG	DEF	F	F		EF	IJK								Q						
Sandwich/Salad/Soup Brand	559	338	122	150	62	221	31	190	92	47	55	146	100	47	71	54	126	415	123	418	165	377	102
	32.2%	30.9%	26.9%	33.2%	34.8%	34.4%	22.6%	37.5%	26.1%	32.2%	32.7%	32.7%	26.2%	30.7%	38.4%	28.9%	29.4%	33.1%	35.4%	31.3%	27.8%	34.3%	33.2%
		F		BF	F	BF		ABF				H			L							T	
Casual American Food Brand	140	91	42	35	13	49	7	42	33	12	16	37	32	11	14	20	36	100	27	109	43	95	18
	8.1%	8.3%	9.3%	7.7%	7.3%	7.6%	5.1%	8.3%	9.4%	8.2%	9.5%	8.3%	8.4%	7.2%	7.6%	10.7%	8.4%	8.0%	7.8%	8.2%	7.2%	8.6%	5.9%
Hamburger Brand	685	495	224	215	53	190	20	170	179	59	71	163	185	79	85	90	208	470	127	551	248	419	92
	39.4%	45.2%	49.3%	47.6%	29.8%	29.5%	14.6%	33.6%	50.9%	40.4%	42.3%	36.5%	48.6%	51.6%	45.9%	48.1%	48.5%	37.5%	36.6%	41.3%	41.8%	38.1%	30.0%
		DEFG	DEFG	DEFG	F	F		F	IK								Q						
Mexican Food Brand	487	300	109	140	49	187	18	169	86	32	59	130	94	46	58	51	101	381	113	369	161	315	89
	28.0%	27.4%	24.0%	31.0%	27.5%	29.1%	13.1%	33.4%	24.4%	21.9%	35.1%	29.1%	24.7%	30.1%	31.4%	27.3%	23.5%	30.4%	32.6%	27.6%	27.1%	28.6%	29.0%
		F	F	BF	F	F		ABF			HI							P					
Asian Food Brand	153	105	55	36	14	48	13	35	46	15	9	28	48	15	17	11	54	95	32	117	47	101	12
	8.8%	9.6%	12.1%	8.0%	7.9%	7.5%	9.5%	6.9%	13.1%	10.3%	5.4%	6.3%	12.6%	9.8%	9.2%	5.9%	12.6%	7.6%	9.2%	8.8%	7.9%	9.2%	3.9%
			CEG						JK				O				Q						
Pizza Brand	304	225	97	102	24	79	10	69	76	26	35	76	93	30	37	39	90	210	51	249	113	182	41
	17.5%	20.6%	21.4%	22.6%	13.5%	12.3%	7.3%	13.6%	21.6%	17.8%	20.8%	17.0%	24.4%	19.6%	20.0%	20.9%	21.0%	16.8%	14.7%	18.7%	19.0%	16.5%	13.4%
		DEFG	DEFG	DEFG				F															

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 22-1
 Q.10a Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND CATEGORY ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Italian Brand	66 3.8%	49 4.5% EG	25 5.5% EG	19 4.2%	5 2.8%	17 2.6%	5 3.6%	12 2.4%	21 6.0%	5 3.4%	13 7.7%	15 3.4%	23 6.0% O	9 5.9%	7 3.8%	5 2.7%	22 5.1%	42 3.4%	9 2.6%	55 4.1%	20 3.4%	46 4.2%	5 1.6%
Chicken Brand	315 18.1%	186 17.0% F	81 17.8% F	71 15.7% F	32 18.0% F	129 20.1% F	10 7.3%	119 23.5% ABCF	61 17.3%	30 20.5%	29 17.3%	80 17.9%	63 16.5%	31 20.3%	23 12.4%	35 18.7%	79 18.4%	233 18.6%	66 19.0%	246 18.4%	113 19.0%	197 17.9%	54 17.6%
Seafood Brand	57 3.3%	40 3.7% F	17 3.7% F	20 4.4% DF	3 1.7%	17 2.6% F	1 0.7%	16 3.2% F	15 4.3%	6 4.1%	11 6.5%	12 2.7%	17 4.5%	5 3.3%	7 3.8%	8 4.3%	17 4.0%	39 3.1%	10 2.9%	46 3.4%	18 3.0%	39 3.5%	7 2.3%
Other Ethnic Type of Brand	110 6.3%	66 6.0%	31 6.8%	19 4.2%	16 9.0% C	44 6.8%	9 6.6%	35 6.9%	26 7.4%	10 6.8%	6 3.6%	32 7.2%	25 6.6% M	6 3.9%	5 2.7%	14 7.5% M	33 7.7%	72 5.7%	30 8.6%	75 5.6%	29 4.9%	80 7.3% T	22 7.2%
Other Brand Type	193 11.1%	148 13.5% EFG	77 17.0% CDEFG	52 11.5% EFG	16 9.0%	45 7.0%	8 5.8%	37 7.3%	64 18.2% JK	18 12.3%	17 10.1%	47 10.5%	64 16.8%	22 14.4%	22 11.9%	21 11.2%	76 17.7% Q	116 9.3%	38 11.0%	154 11.5%	50 8.4%	140 12.7% T	27 8.8%
I do not think brands should be added to campus	214 12.3%	101 9.2% B	24 5.3%	39 8.6% B	37 20.8% ABCG	113 17.6% ABCG	60 43.8% ABCDE	53 10.5% B	16 4.5%	13 8.9%	13 7.7%	70 15.7% HIJ	20 5.2%	6 3.9%	16 8.6%	21 11.2% LN	22 5.1% P	171 13.6% P	54 15.6% S	139 10.4%	85 14.3% U	119 10.8%	65 21.2%
Don't know/Not applicable	239 13.8%	147 13.4%	61 13.4%	63 13.9%	20 11.2%	92 14.3%	19 13.9%	73 14.4%	41 11.6%	25 17.1%	27 16.1%	52 11.7%	52 13.6%	22 14.4%	26 14.1%	24 12.8%	54 12.6%	175 14.0%	34 9.8%	195 14.6%	82 13.8%	153 13.9%	46 15.0% R

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/ Soup Brand</u>	557	337	122	149	62	220	31	189	92	47	54	145	99	47	71	54	126	413	123	416	164	376	101
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
Subway	265	173	68	79	23	92	13	79	51	23	31	65	59	23	43	22	70	188	45	213	80	172	42
	47.6%	51.3%	55.7%	53.0%	37.1%	41.8%	41.9%	41.8%	55.4%	48.9%	57.4%	44.8%	59.6%	48.9%	60.6%	40.7%	55.6%	45.5%	36.6%	51.2%	48.8%	45.7%	41.6%
		DEG	DEG	DEG									O		O		Q			R			
Panera Bread	72	41	14	18	9	31	1	30	10	7	7	19	12	6	6	8	13	58	21	50	16	54	14
	12.9%	12.2%	11.5%	12.1%	14.5%	14.1%	3.2%	15.9%	10.9%	14.9%	13.0%	13.1%	12.1%	12.8%	8.5%	14.8%	10.3%	14.0%	17.1%	12.0%	9.8%	14.4%	13.9%
		F		F	F	F		F															
Quiznos	54	37	12	16	9	17	3	14	7	7	4	12	5	7	9	7	13	40	10	43	18	35	13
	9.7%	11.0%	9.8%	10.7%	14.5%	7.7%	9.7%	7.4%	7.6%	14.9%	7.4%	8.3%	5.1%	14.9%	12.7%	13.0%	10.3%	9.7%	8.1%	10.3%	11.0%	9.3%	12.9%
Togos	21	8	-	4	4	13	2	11	-	-	1	9	-	1	1	2	-	21	7	14	10	11	7
	3.8%	2.4%		2.7%	6.5%	5.9%	6.5%	5.8%			1.9%	6.2%		2.1%	1.4%	3.7%		5.1%	5.7%	3.4%	6.1%	2.9%	6.9%
		B		B	B	AB		B				HI						P					
Soup Plantation	20	13	6	6	-	7	-	7	5	2	-	9	4	2	3	3	5	15	4	16	6	14	3
	3.6%	3.9%	4.9%	4.0%		3.2%		3.7%	5.4%	4.3%		6.2%	4.0%	4.3%	4.2%	5.6%	4.0%	3.6%	3.3%	3.8%	3.7%	3.7%	3.0%
		DF	DF	DF		DF		DF	J			J											
Corner Bakery	6	4	2	2	-	2	2	-	2	-	-	2	2	2	-	-	2	3	1	4	-	5	2
	1.1%	1.2%	1.6%	1.3%		0.9%	6.5%		2.2%			1.4%	2.0%	4.3%			1.6%	0.7%	0.8%	1.0%		1.3%	2.0%
		DG																				T	
Chic-Fil-A	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-
	0.2%					0.5%		0.5%				0.7%						0.2%		0.2%		0.3%	
Chipotle	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
	0.2%	0.3%	0.8%						1.1%				1.0%				0.8%			0.2%		0.3%	

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Olive Garden	1 0.2%	1 0.3%	1 0.8%	-	-	-	-	-	1 2.1%	-	-	-	-	-	1 1.9%	-	1 0.2%	-	1 0.2%	-	1 0.3%	1 1.0%	
Wendy's	1 0.2%	-	-	-	1 0.5%	-	1 0.5%	-	-	-	-	-	-	-	-	-	1 0.2%	1 0.8%	-	-	1 0.3%	-	
Other	74 13.3%	31 9.2%	11 9.0%	11 7.4%	9 14.5%	43 19.5% ABC	7 22.6%	36 19.0% ABC	11 12.0%	4 8.5%	7 13.0%	16 11.0%	11 11.1% M	4 8.5%	1 1.4%	6 11.1% M	13 10.3%	55 13.3%	23 18.7% S	45 10.8%	21 12.8%	53 14.1%	9 8.9%
Multi-mentions	36 6.5%	25 7.4%	6 4.9%	13 8.7%	6 9.7%	11 5.0%	1 3.2%	10 5.3%	4 4.3%	2 4.3%	4 7.4%	10 6.9%	4 4.0%	2 4.3%	8 11.3%	5 9.3%	8 6.3%	27 6.5%	9 7.3%	26 6.3%	9 5.5%	27 7.2%	8 7.9%
Non-specific mentions	5 0.9%	3 0.9%	1 0.8%	-	2 3.2%	2 0.9%	2 6.5%	-	1 1.1%	1 2.1%	-	2 1.4%	1 1.0%	-	-	-	1 0.8%	3 0.7%	2 1.6%	2 0.5%	4 2.4%	1 0.3%	2 2.0%
<u>Casual American Food Brand</u>	140 100.0% %	91 100.0% %	42 100.0% %	35 100.0% %	13 100.0% %	49 100.0% %	7 100.0% %	42 100.0% %	33 100.0% %	12 100.0% %	16 100.0% %	37 100.0% %	32 100.0% %	11 100.0% %	14 100.0% %	20 100.0% %	36 100.0% %	100 100.0% %	27 100.0% %	109 100.0% %	43 100.0% %	95 100.0% %	18 100.0% %
McDonalds	13 9.3%	10 11.0% DF	7 16.7% DF	3 8.6%	-	3 6.1%	-	3 7.1%	6 18.2%	1 8.3%	2 12.5%	2 5.4%	6 18.8%	1 9.1%	2 14.3%	1 5.0%	6 16.7%	7 7.0%	2 7.4%	11 10.1%	3 7.0%	10 10.5%	2 11.1%
In & Out	12 8.6%	10 11.0% F	3 7.1%	5 14.3% F	2 15.4%	2 4.1%	-	2 4.8%	2 6.1%	1 8.3%	4 25.0%	4 10.8%	4 12.5%	1 9.1%	1 7.1%	2 10.0%	3 8.3%	9 9.0%	3 11.1%	9 8.3%	6 14.0%	5 5.3%	2 11.1%
Jack In The Box	10 7.1%	8 8.8% DF	1 2.4%	7 20.0% BDEFG	-	2 4.1%	-	2 4.8%	1 3.0%	-	4 25.0% I	2 5.4%	1 3.1%	-	3 21.4%	4 20.0% N	1 2.8%	9 9.0%	2 7.4%	8 7.3%	-	10 10.5% T	1 5.6%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	(B)	(C)				(D)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)													With Parents (J)
Baker's	8 5.7%	4 4.4% F	1 2.4%	1 2.9%	1 7.7%	4 8.2% F	-	4 9.5% F	1 3.0%	-	2 12.5%	2 5.4%	1 3.1%	-	1 7.1%	-	1 2.8%	7 7.0%	2 7.4%	6 5.5%	1 2.3%	6 6.3%	3 16.7%
Wendy's	8 5.7%	5 5.5%	2 4.8%	2 5.7%	1 7.7%	3 6.1%	1 14.3%	2 4.8%	1 3.0%	1 8.3%	-	1 2.7%	-	1 9.1%	2 14.3%	1 5.0%	2 5.6%	5 5.0%	1 3.7%	6 5.5%	1 2.3%	7 7.4%	-
Carl's Jr.	5 3.6%	4 4.4% F	2 4.8%	1 2.9%	1 7.7%	1 2.0%	-	1 2.4%	2 6.1%	1 8.3%	1 6.3%	1 2.7%	3 9.4%	-	-	-	2 5.6%	3 3.0%	-	5 4.6% R	3 7.0%	2 2.1%	-
California Pizza Kitchen	3 2.1%	1 1.1%	-	-	1 7.7%	2 4.1%	-	2 4.8%	-	-	-	2 5.4%	-	-	-	-	-	3 3.0%	1 3.7%	2 1.8%	2 4.7%	1 1.1%	1 5.6%
Chic-Fil-A	3 2.1%	2 2.2%	-	1 2.9%	1 7.7%	1 2.0%	-	1 2.4%	-	-	-	1 2.7%	-	-	-	1 5.0%	-	3 3.0%	-	3 2.8%	1 2.3%	2 2.1%	1 5.6%
Del Taco	3 2.1%	2 2.2%	2 4.8%	-	-	1 2.0%	-	1 2.4%	2 6.1%	-	-	1 2.7%	1 3.1%	1 9.1%	-	-	2 5.6%	1 1.0%	1 3.7%	2 1.8%	2 4.7%	1 1.1%	-
Panera Bread	3 2.1%	1 1.1%	-	-	1 7.7%	2 4.1%	1 14.3%	1 2.4%	-	-	-	-	-	-	-	-	-	2 2.0%	1 3.7%	1 0.9%	1 2.3%	2 2.1%	1 5.6%
Taco Bell	3 2.1%	2 2.2%	1 2.4%	1 2.9%	-	1 2.0%	-	1 2.4%	-	1 8.3%	1 6.3%	1 2.7%	-	1 9.1%	1 7.1%	-	-	3 3.0%	2 7.4%	1 0.9%	-	3 3.2%	1 5.6%
Chipotle	2 1.4%	2 2.2%	2 4.8%	-	-	-	-	-	1 3.0%	1 8.3%	-	-	1 3.1%	-	-	1 5.0%	1 2.8%	1 1.0%	-	2 1.8%	1 2.3%	1 1.1%	-
Jamba Juice	2 1.4%	1 1.1%	1 2.4%	-	-	1 2.0%	1 14.3%	-	1 3.0%	-	-	1 2.7%	1 3.1%	-	-	-	1 2.8%	1 1.0%	-	2 1.8%	-	2 2.1%	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Quiznos	2 1.4%	2 2.2%	-	2 5.7%	-	-	-	-	-	-	1 2.7%	-	-	1 7.1%	1 5.0%	-	2 2.0%	1 3.7%	1 0.9%	-	2 2.1%	-	
Subway	2 1.4%	1 1.1%	1 2.4%	-	-	1 2.0%	-	1 2.4%	-	-	-	1 3.1%	-	-	-	1 2.8%	1 1.0%	-	2 1.8%	2 4.7%	-	-	
Burger King	1 0.7%	1 1.1%	1 2.4%	-	-	-	-	1 3.0%	-	-	-	1 3.1%	-	-	-	1 2.8%	-	-	1 0.9%	1 2.3%	-	-	
El Pollo Loco	1 0.7%	-	-	-	1 2.0%	-	1 2.4%	-	-	-	1 2.7%	-	-	-	-	-	1 1.0%	-	1 0.9%	-	1 1.1%	-	
Corner Bakery	1 0.7%	1 1.1%	-	1 2.9%	-	-	-	-	-	-	1 2.7%	-	1 9.1%	-	-	-	1 1.0%	-	1 0.9%	-	1 1.1%	-	
Togos	1 0.7%	-	-	-	1 2.0%	-	1 2.4%	-	-	-	1 2.7%	-	-	-	-	-	1 1.0%	-	1 0.9%	-	1 1.1%	-	
Other	49 35.0%	30 33.0%	15 35.7%	11 31.4%	4 30.8%	19 38.8%	3 42.9%	16 38.1%	11 33.3%	6 50.0% J	2 12.5%	14 37.8% J	9 28.1%	5 45.5%	3 21.4%	9 45.0%	12 33.3%	36 36.0%	11 40.7%	37 33.9%	18 41.9%	31 32.6%	5 27.8%
Multi-mentions	3 2.1%	1 1.1%	-	-	1 7.7%	2 4.1%	-	2 4.8%	-	-	-	1 2.7%	-	-	-	-	3 3.0%	-	3 2.8%	-	3 3.2%	1 5.6%	
Non-specific mentions	5 3.6%	3 3.3%	3 7.1%	-	-	2 4.1%	1 14.3%	1 2.4%	3 9.1%	-	-	-	3 9.4%	-	-	-	3 8.3%	1 1.0%	-	4 3.7%	1 2.3%	4 4.2%	-
<u>Hamburger Brand</u>	681 100.0% %	492 100.0% %	223 100.0%	213 100.0%	53 100.0%	189 100.0%	20 100.0%	169 100.0%	178 100.0%	59 100.0%	69 100.0%	162 100.0%	184 100.0%	78 100.0%	84 100.0%	90 100.0%	207 100.0% %	467 100.0% %	127 100.0% %	547 100.0% %	247 100.0% %	416 100.0% %	91 100.0%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
In & Out	390 57.3%	299 60.8% DEG	150 67.3% CDEG	123 57.7% G	24 45.3%	91 48.1% DEG	15 45.0%	76 66.3% K	35 59.3%	45 65.2% K	80 49.4%	122 66.3%	50 64.1%	47 56.0%	54 60.0%	133 64.3%	252 54.0%	71 55.9%	314 57.4%	139 56.3%	238 57.2%	44 48.4%	
Carl's Jr.	74 10.9%	45 9.1%	15 6.7%	23 10.8%	6 11.3%	29 15.3% AB	2 10.0% AB	27 16.0% AB	15 8.4%	3 5.1%	9 13.0%	14 8.6%	14 7.6%	7 9.0%	9 10.7%	8 8.9%	18 8.7%	55 11.8%	12 9.4%	61 11.2%	35 14.2%	39 9.4%	14 15.4%
McDonalds	57 8.4%	40 8.1%	15 6.7%	21 9.9%	4 7.5%	17 9.0%	1 5.0%	16 9.5%	14 7.9%	4 6.8%	5 7.2%	15 9.3%	14 7.6%	10 12.8%	6 7.1%	6 6.7%	15 7.2%	42 9.0%	10 7.9%	47 8.6%	14 5.7%	41 9.9% T	7 7.7%
Wendy's	31 4.6%	16 3.3%	5 2.2%	9 4.2%	2 3.8%	15 7.9% AB	1 5.0% AB	14 8.3% AB	3 1.7%	2 3.4%	3 4.3%	12 7.4% H	3 1.6%	1 1.3%	3 3.6%	7 7.8% LN	5 2.4% P	26 5.6%	9 7.1%	22 4.0%	13 5.3%	18 4.3%	7 7.7%
Burger King	24 3.5%	20 4.1%	7 3.1%	9 4.2%	4 7.5%	4 2.1%	1 5.0%	3 1.8%	4 2.2%	4 6.8%	2 2.9%	7 4.3%	6 3.3%	2 2.6%	3 3.6%	5 5.6%	6 2.9%	17 3.6%	6 4.7%	17 3.1%	10 4.0%	14 3.4%	3 3.3%
Jack In The Box	21 3.1%	17 3.5% F	5 2.2% F	7 3.3% F	5 9.4% F	4 2.1% F	-	4 2.4% F	3 1.7%	4 6.8% J	-	4 2.5% J	4 2.2%	4 5.1%	3 3.6%	1 1.1%	4 1.9%	17 3.6%	2 1.6%	19 3.5%	4 1.6%	17 4.1%	4 4.4%
Baker's	8 1.2%	4 0.8% BF	-	1 0.5%	3 5.7%	4 2.1% BF	-	4 2.4% BF	-	-	1 1.4%	5 3.1% HI	1 0.5%	-	-	-	-	8 1.7% P	3 2.4%	5 0.9%	2 0.8%	6 1.4%	-
Chic-Fil-A	1 0.1%	1 0.2%	1 0.4%	-	-	-	-	-	1 0.6%	-	-	-	1 0.5%	-	-	-	1 0.5%	-	-	1 0.2%	-	1 0.2%	-
Other	37 5.4%	23 4.7% F	13 5.8% F	6 2.8% F	4 7.5% F	14 7.4% CF	-	14 8.3% CF	9 5.1% J	6 10.2% J	-	14 8.6% J	8 4.3%	1 1.3%	7 8.3% N	3 3.3%	13 6.3%	24 5.1%	6 4.7%	31 5.7%	13 5.3%	22 5.3%	8 8.8%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	34 5.0%	23 4.7% F	9 4.0% F	13 6.1% F	1 1.9%	11 5.8% F	-	11 6.5% F	8 4.5%	1 1.7%	4 5.8%	11 6.8%	8 4.3%	2 2.6%	6 7.1%	6 6.7%	8 3.9%	26 5.6%	8 6.3%	26 4.8%	14 5.7%	19 4.6%	4 4.4%
Non-specific mentions	4 0.6%	4 0.8% DEFG	3 1.3%	1 0.5%	-	-	-	-	3 1.7%	-	-	-	3 1.6%	1 1.3%	-	-	4 1.9% Q	-	-	4 0.7% R	3 1.2%	1 0.2%	-
<u>Mexican Food Brand</u>	484 100.0% %	297 100.0% %	108 100.0%	138 100.0%	49 100.0%	187 100.0% %	18 100.0%	169 100.0%	85 100.0%	32 100.0%	57 100.0%	130 100.0%	91 100.0%	46 100.0%	58 100.0%	51 100.0%	100 100.0% %	379 100.0% %	112 100.0% %	367 100.0% %	160 100.0% %	313 100.0% %	89 100.0%
Chipotle	111 22.9%	87 29.3% EG	41 38.0% CDEFG	35 25.4% EG	10 20.4%	24 12.8%	3 16.7%	21 12.4%	32 37.6% JK	11 34.4%	11 19.3%	30 23.1%	34 37.4% O	14 30.4%	18 31.0%	10 19.6%	36 36.0% Q	74 19.5%	18 16.1%	92 25.1% R	47 29.4% U	60 19.2%	11 12.4%
Taco Bell	92 19.0%	64 21.5% F	21 19.4% F	32 23.2% F	10 20.4%	28 15.0%	1 5.6%	27 16.0%	17 20.0%	7 21.9%	12 21.1%	26 20.0%	22 24.2%	7 15.2%	12 20.7%	12 23.5%	20 20.0%	71 18.7%	22 19.6%	69 18.8%	30 18.8%	58 18.5%	17 19.1%
Del Taco	47 9.7%	16 5.4%	4 3.7%	11 8.0%	1 2.0%	31 16.6% ABCD	1 5.6%	30 17.8% ABCDF	4 4.7% I	-	7 12.3% I	15 11.5% I	3 3.3%	3 6.5%	5 8.6%	4 7.8%	5 5.0%	42 11.1% P	13 11.6%	34 9.3%	10 6.3%	37 11.8% T	16 18.0%
El Pollo Loco	36 7.4%	21 7.1%	7 6.5%	10 7.2%	4 8.2%	15 8.0%	1 5.6%	14 8.3%	5 5.9%	2 6.3%	4 7.0%	14 10.8%	6 6.6%	2 4.3%	2 3.4%	7 13.7%	5 5.0%	31 8.2%	7 6.3%	29 7.9%	6 3.8%	30 9.6% T	6 6.7%
Rubio's	32 6.6%	15 5.1%	4 3.7%	6 4.3%	5 10.2%	17 9.1%	1 5.6%	16 9.5% B	4 4.7% I	-	3 5.3%	8 6.2% I	4 4.4%	2 4.3%	2 3.4%	2 3.9%	4 4.0%	28 7.4%	9 8.0%	23 6.3%	7 4.4%	25 8.0%	9 10.1%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
Baja Fresh	25 5.2%	13 4.4%	4 3.7%	5 3.6%	4 8.2%	12 6.4%	2 11.1%	10 5.9%	1 1.2%	3 9.4%	-	4 3.1%	-	6 13.0%	1 1.7%	2 3.9%	2 2.0%	22 5.8%	11 9.8%	13 3.5%	9 5.6%	16 5.1%	7 7.9%
Alberto's	17 3.5%	11 3.7%	3 2.8%	6 4.3%	2 4.1%	6 3.2%	1 5.6%	5 3.0%	1 1.2%	2 6.3%	4 7.0%	3 2.3%	2 2.2%	1 2.2%	4 6.9%	2 3.9%	1 1.0%	16 4.2%	4 3.6%	13 3.5%	6 3.8%	11 3.5%	5 5.6%
King Taco	14 2.9%	9 3.0%	5 4.6%	3 2.2%	1 2.0%	5 2.7%	-	5 3.0%	5 5.9%	1 3.1%	1 1.8%	2 1.5%	3 3.3%	2 4.3%	1 1.7%	2 3.9%	5 5.0%	9 2.4%	4 3.6%	10 2.7%	8 5.0%	5 1.6%	1 1.1%
Miguel's Jr.	9 1.9%	4 1.3%	-	4 2.9%	-	5 2.7%	-	5 3.0%	-	-	4 7.0%	1 0.8%	-	2 4.3%	1 1.7%	1 2.0%	-	9 2.4%	1 0.9%	8 2.2%	2 1.3%	7 2.2%	1 1.1%
Baker's	7 1.4%	3 1.0%	-	1 0.7%	2 4.1%	4 2.1%	-	4 2.4%	-	-	1 1.8%	2 1.5%	1 1.1%	-	-	-	-	7 1.8%	1 0.9%	6 1.6%	2 1.3%	5 1.6%	1 1.1%
Carl's Jr.	1 0.2%	-	-	-	-	1 0.5%	-	1 0.6%	-	-	-	-	-	-	-	-	-	1 0.3%	-	1 0.3%	-	1 0.3%	1 1.1%
Other	68 14.0%	44 14.8%	15 13.9%	20 14.5%	9 18.4%	24 12.8%	4 22.2%	20 11.8%	13 15.3%	4 12.5%	8 14.0%	20 15.4%	13 14.3%	7 15.2%	9 15.5%	6 11.8%	19 19.0%	48 12.7%	14 12.5%	53 14.4%	26 16.3%	40 12.8%	7 7.9%
Multi-mentions	16 3.3%	7 2.4%	2 1.9%	5 3.6%	-	9 4.8%	1 5.6%	8 4.7%	1 1.2%	1 3.1%	2 3.5%	4 3.1%	1 1.1%	-	3 5.2%	3 5.9%	1 1.0%	15 4.0%	4 3.6%	12 3.3%	4 2.5%	12 3.8%	4 4.5%
Non-specific mentions	9 1.9%	3 1.0%	2 1.9%	-	1 2.0%	6 3.2%	3 16.7%	3 1.8%	2 2.4%	1 3.1%	-	1 0.8%	2 2.2%	-	-	-	2 2.0%	6 1.6%	4 3.6%	4 1.1%	4 1.9%	3 1.9%	6 3.4%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Asian Food Brand	152 100.0%	104 100.0%	55 100.0%	35 100.0%	14 100.0%	48 100.0%	13 100.0%	35 100.0%	46 100.0%	15 100.0%	8 100.0%	28 100.0%	47 100.0%	15 100.0%	17 100.0%	11 100.0%	54 100.0%	94 100.0%	31 100.0%	117 100.0%	46 100.0%	101 100.0%	12 100.0%
Pick Up Stix	28 18.4%	14 13.5%	9 16.4%	3 8.6%	2 14.3%	14 29.2% AC	3 23.1% AC	11 31.4% AC	7 15.2%	2 13.3%	2 25.0%	8 28.6%	6 12.8% O	1 6.7% O	5 29.4% O	-	7 13.0%	21 22.3%	9 29.0%	19 16.2%	5 10.9%	21 20.8%	3 25.0%
Panda Express	12 7.9%	7 6.7% CD	7 12.7% CD	-	-	5 10.4% CD	3 23.1%	2 5.7%	6 13.0% J	1 6.7%	-	1 3.6%	6 12.8% MO	1 6.7%	-	-	7 13.0% Q	3 3.2%	-	10 8.5% R	3 6.5%	9 8.9%	-
Thai	8 5.3%	4 3.8%	1 1.8%	2 5.7%	1 7.1%	4 8.3%	1 7.7%	3 8.6%	2 4.3%	-	1 12.5%	1 3.6%	1 2.1%	1 6.7%	-	1 9.1%	3 5.6%	5 5.3%	2 6.5%	6 5.1%	5 10.9%	3 3.0%	3 25.0%
PHO	7 4.6%	6 5.8% G	2 3.6%	3 8.6%	1 7.1%	1 2.1%	1 7.7%	-	2 4.3%	1 6.7%	-	3 10.7%	3 6.4%	-	-	2 18.2%	3 5.6%	4 4.3%	-	7 6.0% R	4 8.7%	3 3.0%	-
Ono's Hawaiian BBQ	3 2.0%	3 2.9%	1 1.8%	2 5.7%	-	-	-	-	-	1 6.7%	1 12.5%	-	-	1 6.7%	-	2 18.2%	-	3 3.2%	-	3 2.6%	1 2.2%	2 2.0%	-
Indian food	2 1.3%	1 1.0%	-	-	1 7.1%	1 2.1%	-	1 2.9%	-	1 6.7%	-	1 3.6%	-	-	-	-	-	2 2.1%	-	2 1.7%	-	2 2.0%	-
Chipotle	1 0.7%	-	-	-	-	1 2.1%	1 7.7%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1 1.0%	-
Other	87 57.2%	66 63.5% EF	34 61.8% F	24 68.6% EF	8 57.1%	21 43.8%	3 23.1%	18 51.4%	28 60.9%	9 60.0%	4 50.0%	13 46.4%	30 63.8%	11 73.3%	11 64.7%	6 54.5%	33 61.1%	53 56.4%	18 58.1%	68 58.1%	27 58.7%	58 57.4%	6 50.0%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	1 0.7%	1 1.0%	-	-	1 7.1%	-	-	-	-	-	-	-	-	-	-	-	1 1.1%	-	1 0.9%	-	1 1.0%	-	
Non-specific mentions	3 2.0%	2 1.9%	1 1.8%	1 2.9%	-	1 2.1%	1 7.7%	-	1 2.2%	-	-	1 3.6%	1 2.1%	-	1 5.9%	-	1 1.9%	2 2.1%	2 6.5%	1 0.9%	1 2.2%	1 1.0%	-
Pizza Brand	302 100.0%	224 100.0%	97 100.0%	101 100.0%	24 100.0%	78 100.0%	10 100.0%	68 100.0%	76 100.0%	26 100.0%	34 100.0%	75 100.0%	92 100.0%	30 100.0%	37 100.0%	39 100.0%	90 100.0%	208 100.0%	50 100.0%	248 100.0%	111 100.0%	182 100.0%	40 100.0%
Pizza Hut	116 38.4%	91 40.6% F	38 39.2% F	45 44.6% F	6 25.0%	25 32.1% F	1 10.0%	24 35.3% F	28 36.8%	13 50.0%	18 52.9%	30 40.0%	35 38.0%	14 46.7%	14 37.8%	20 51.3%	32 35.6%	84 40.4%	22 44.0%	94 37.9%	40 36.0%	71 39.0%	13 32.5%
Papa John's	35 11.6%	28 12.5%	15 15.5%	7 6.9%	6 25.0%	7 9.0%	1 10.0%	6 8.8%	11 14.5% J	6 23.1% J	-	10 13.3% J	9 9.8%	2 6.7%	7 18.9%	4 10.3%	13 14.4%	22 10.6%	5 10.0%	30 12.1%	15 13.5%	20 11.0%	1 2.5%
Round Table	28 9.3%	16 7.1%	3 3.1%	7 6.9%	6 25.0% AB	12 15.4% B	1 10.0%	11 16.2% B	3 3.9%	-	2 5.9%	11 14.7% HI	3 3.3%	1 3.3%	3 8.1%	3 7.7%	3 3.3%	25 12.0% P	7 14.0%	21 8.5%	13 11.7%	14 7.7%	10 25.0%
Dominos	26 8.6%	23 10.3% EF	11 11.3% F	9 8.9% F	3 12.5%	3 3.8%	-	3 4.4%	9 11.8%	2 7.7%	4 11.8%	5 6.7%	8 8.7%	6 20.0%	3 8.1%	3 7.7%	11 12.2%	15 7.2%	-	26 10.5% R	7 6.3%	18 9.9%	2 5.0%
Little Caesars	25 8.3%	22 9.8% EF	8 8.2% F	13 12.9% EFG	1 4.2%	3 3.8%	-	3 4.4%	6 7.9%	2 7.7%	4 11.8%	6 8.0%	12 13.0%	2 6.7%	4 10.8%	3 7.7%	9 10.0%	16 7.7%	3 6.0%	22 8.9%	8 7.2%	16 8.8%	3 7.5%
California Pizza Kitchen	17 5.6%	9 4.0% D	6 6.2% D	3 3.0%	-	8 10.3% D	3 30.0% D	5 7.4% D	5 6.6%	1 3.8%	1 2.9%	1 1.3%	5 5.4%	2 6.7%	1 2.7%	1 2.6%	6 6.7%	9 4.3%	6 12.0%	9 3.6%	6 5.4%	11 6.0%	2 5.0%

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus		Off Campus	Fresh-man	Soph-omore	Junior	Senior	Yes	No	Yes	No	Male	Female			
		(A)	(B)	(C)				(D)	Residence Hall												Apartment/ Family Housing		With Parents
Sbarro	14 4.6%	12 5.4% DF	8 8.2% DF	4 4.0% DF	-	2 2.6%	-	2 2.9%	7 9.2%	1 3.8%	1 2.9%	4 5.3%	9 9.8% N	-	1 2.7%	2 5.1%	7 7.8%	7 3.4%	1 2.0%	13 5.2%	5 4.5%	8 4.4%	1 2.5%
Other	33 10.9%	17 7.6%	7 7.2%	8 7.9%	2 8.3%	16 20.5% ABC	4 40.0% ABC	12 17.6% A	6 7.9%	1 3.8%	2 5.9%	8 10.7%	8 8.7%	3 10.0%	3 8.1%	1 2.6%	8 8.9%	23 11.1%	4 8.0%	27 10.9%	14 12.6%	19 10.4%	8 20.0%
Multi-mentions	5 1.7%	5 2.2% BDEFG	-	5 5.0% BDEFG	-	-	-	-	-	-	2 5.9%	-	2 2.2%	-	1 2.7%	2 5.1%	-	5 2.4% P	2 4.0%	3 1.2%	3 2.7%	2 1.1%	-
Non-specific mentions	3 1.0%	1 0.4%	1 1.0%	-	-	2 2.6%	-	2 2.9%	1 1.3%	-	-	-	1 1.1%	-	-	-	1 1.1%	2 1.0%	-	3 1.2%	-	3 1.6%	-
<u>Italian Brand</u>	66 100.0% %	49 100.0% %	25 100.0%	19 100.0%	5 100.0%	17 100.0% %	5 100.0%	12 100.0%	21 100.0%	5 100.0%	13 100.0%	15 100.0%	23 100.0%	9 100.0%	7 100.0%	5 100.0%	22 100.0% %	42 100.0% %	9 100.0% %	55 100.0% %	20 100.0% %	46 100.0% %	5 100.0% %
Olive Garden	22 33.3%	16 32.7%	8 32.0%	6 31.6%	2 40.0%	6 35.3%	2 40.0%	4 33.3%	6 28.6%	3 60.0%	5 38.5%	4 26.7%	6 26.1%	5 55.6%	2 28.6%	1 20.0%	6 27.3%	16 38.1%	1 11.1%	21 38.2%	6 30.0%	16 34.8%	-
Sbarro	15 22.7%	14 28.6% EF	10 40.0% EFG	3 15.8%	1 20.0%	1 5.9%	-	1 8.3%	9 42.9% J	1 20.0%	-	4 26.7% J	9 39.1%	2 22.2%	1 14.3%	1 20.0%	10 45.5%	5 11.9% Q	2 22.2%	13 23.6%	5 25.0%	10 21.7%	1 20.0%
Dominos	1 1.5%	1 2.0%	-	1 5.3%	-	-	-	-	-	-	1 7.7%	-	-	-	1 14.3%	-	-	1 2.4%	-	1 1.8%	-	1 2.2%	-
Pizza Hut	1 1.5%	1 2.0%	-	1 5.3%	-	-	-	-	-	-	1 7.7%	-	-	1 11.1%	-	-	-	1 2.4%	-	1 1.8%	-	1 2.2%	1 20.0%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	21 31.8%	15 30.6%	5 20.0%	8 42.1%	2 40.0%	6 35.3%	1 20.0%	5 41.7%	4 19.0%	1 20.0%	6 46.2%	6 40.0%	6 26.1%	1 11.1%	3 42.9%	3 60.0%	4 18.2%	16 38.1%	4 44.4%	16 29.1%	6 30.0%	15 32.6%	3 60.0%
Non-specific mentions	6 9.1%	2 4.1%	2 8.0%	-	-	4 23.5%	2 40.0%	2 16.7%	2 9.5%	-	-	1 6.7%	2 8.7%	-	-	-	2 9.1%	3 7.1%	2 22.2%	3 5.5%	3 15.0%	3 6.5%	-
<u>Chicken Brand</u>	313 100.0%	184 100.0%	80 100.0%	70 100.0%	32 100.0%	129 100.0%	10 100.0%	119 100.0%	60 100.0%	30 100.0%	28 100.0%	80 100.0%	62 100.0%	30 100.0%	23 100.0%	35 100.0%	78 100.0%	232 100.0%	66 100.0%	244 100.0%	113 100.0%	195 100.0%	54 100.0%
Chic-Fil-A	89 28.4%	46 25.0%	12 15.0%	18 25.7%	14 43.8%	43 33.3%	3 30.0%	40 33.6%	10 16.7%	5 16.7%	9 32.1%	24 30.0%	11 17.7%	4 13.3%	4 17.4%	11 31.4%	14 17.9%	74 31.9%	21 31.8%	67 27.5%	32 28.3%	54 27.7%	21 38.9%
Kentucky Fried Chicken (KFC)	75 24.0%	49 26.6%	28 35.0%	16 22.9%	5 15.6%	26 20.2%	-	26 21.8%	23 38.3%	6 20.0%	8 28.6%	20 25.0%	21 33.9%	6 20.0%	8 34.8%	9 25.7%	27 34.6%	48 20.7%	15 22.7%	60 24.6%	26 23.0%	48 24.6%	9 16.7%
El Pollo Loco	63 20.1%	28 15.2%	8 10.0%	13 18.6%	7 21.9%	35 27.1%	4 40.0%	31 26.1%	4 6.7%	5 16.7%	4 14.3%	22 27.5%	5 8.1%	7 23.3%	5 21.7%	4 11.4%	8 10.3%	53 22.8%	11 16.7%	50 20.5%	15 13.3%	48 24.6%	19 35.2%
Popeye's	47 15.0%	33 17.9%	19 23.8%	12 17.1%	2 6.3%	14 10.9%	-	14 11.8%	14 23.3%	7 23.3%	4 14.3%	7 8.8%	14 22.6%	9 30.0%	3 13.0%	5 14.3%	17 21.8%	30 12.9%	11 16.7%	36 14.8%	24 21.2%	22 11.3%	4 7.4%
Jack In The Box	2 0.6%	1 0.5%	1 1.3%	-	-	1 0.8%	-	1 0.8%	-	1 3.3%	-	-	-	1 3.3%	-	-	-	2 0.9%	1 1.5%	1 0.4%	-	2 1.0%	-
Burger King	1 0.3%	1 0.5%	-	-	1 3.1%	-	-	-	-	1 3.3%	-	-	-	-	-	-	-	1 0.4%	-	1 0.4%	1 0.9%	-	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Carl's Jr.	1 0.3%	-	-	-	1 0.8%	-	1 0.8%	-	-	-	-	-	-	-	-	-	1 0.4%	-	1 0.4%	-	1 0.5%	-	
McDonalds	1 0.3%	-	-	-	1 0.8%	1 10.0%	-	-	1 3.3%	-	-	-	-	-	-	-	1 0.4%	-	1 0.4%	1 0.9%	-	-	
Ono's Hawaiian BBQ	1 0.3%	1 0.5%	-	1 1.4%	-	-	-	-	-	-	1 1.3%	-	-	1 4.3%	-	-	1 0.4%	-	1 0.4%	-	1 0.5%	-	
Wendy's	1 0.3%	1 0.5%	-	1 1.4%	-	-	-	-	-	-	1 1.6%	-	-	-	-	-	1 0.4%	-	1 0.4%	1 0.9%	-	-	
Other	26 8.3%	19 10.3%	9 11.3%	8 11.4%	2 6.3%	7 5.4%	2 20.0%	5 4.2%	6 10.0%	4 13.3%	3 10.7%	4 5.0%	8 12.9%	3 10.0%	2 8.7%	4 11.4%	9 11.5%	17 7.3%	4 6.1%	22 9.0%	12 10.6%	14 7.2%	1 1.9%
Multi-mentions	4 1.3%	3 1.6%	1 1.3%	1 1.4%	1 3.1%	1 0.8%	-	1 0.8%	1 1.7%	-	-	2 2.5%	-	-	-	2 5.7%	1 1.3%	3 1.3%	3 4.5%	1 0.4%	1 0.9%	3 1.5%	-
Non-specific mentions	2 0.6%	2 1.1%	2 2.5%	-	-	-	-	-	2 3.3%	-	-	-	2 3.2%	-	-	-	2 2.6%	-	-	2 0.8%	-	2 1.0%	-
Seafood Brand	57 100.0%	40 100.0%	17 100.0%	20 100.0%	3 100.0%	17 100.0%	1 100.0%	16 100.0%	15 100.0%	6 100.0%	11 100.0%	12 100.0%	17 100.0%	5 100.0%	7 100.0%	8 100.0%	17 100.0%	39 100.0%	10 100.0%	46 100.0%	18 100.0%	39 100.0%	7 100.0%
Long John Silver's	14 24.6%	12 30.0%	3 17.6%	8 40.0%	1 33.3%	2 11.8%	-	2 12.5%	2 13.3%	2 33.3%	5 45.5%	2 16.7%	3 17.6%	-	4 57.1%	4 50.0%	3 17.6%	11 28.2%	1 10.0%	13 28.3%	5 27.8%	9 23.1%	3 42.9%
Rubio's	2 3.5%	1 2.5%	-	1 5.0%	-	1 5.9%	-	1 6.3%	-	-	-	1 8.3%	1 5.9%	-	-	-	-	2 5.1%	-	2 4.3%	1 5.6%	1 2.6%	-

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Popeye's	1 1.8%	-	-	-	1 5.9%	-	1 6.3%	-	-	-	1 8.3%	-	-	-	-	-	1 2.6%	1 10.0%	-	-	1 2.6%	-	
Other	36 63.2%	23 57.5%	12 70.6%	9 45.0%	2 66.7%	13 76.5%	1 100.0%	12 75.0%	11 73.3%	4 66.7%	5 45.5%	7 58.3%	11 64.7%	5 100.0%	3 42.9%	2 25.0%	11 64.7%	24 61.5%	7 70.0%	28 60.9%	10 55.6%	26 66.7%	4 57.1%
Multi-mentions	2 3.5%	2 5.0%	-	2 10.0%	-	-	-	-	-	-	1 9.1%	1 8.3%	-	-	-	2 25.0%	1 5.9%	1 2.6%	1 10.0%	1 2.2%	1 5.6%	1 2.6%	-
Non-specific mentions	2 3.5%	2 5.0%	2 11.8%	-	-	-	-	-	2 13.3%	-	-	-	2 11.8%	-	-	-	2 11.8%	-	-	2 4.3%	1 5.6%	1 2.6%	-
<u>Other Ethnic Type of Brand</u>	109 100.0%	66 100.0%	31 100.0%	19 100.0%	16 100.0%	43 100.0%	9 100.0%	34 100.0%	26 100.0%	10 100.0%	6 100.0%	32 100.0%	25 100.0%	6 100.0%	5 100.0%	14 100.0%	33 100.0%	71 100.0%	30 100.0%	74 100.0%	29 100.0%	79 100.0%	22 100.0%
Indian food	22 20.2%	11 16.7%	3 9.7%	2 10.5%	6 37.5%	11 25.6%	3 33.3%	8 23.5%	2 7.7%	3 30.0%	-	10 31.3%	2 8.0%	-	-	3 21.4%	5 15.2%	16 22.5%	3 10.0%	18 24.3%	7 24.1%	15 19.0%	5 22.7%
Daphne's	15 13.8%	5 7.6%	3 9.7%	1 5.3%	1 6.3%	10 23.3%	3 33.3%	7 20.6%	3 11.5%	-	-	5 15.6%	3 12.0%	-	1 20.0%	-	4 12.1%	9 12.7%	6 20.0%	7 9.5%	3 10.3%	12 15.2%	3 13.6%
Thai	10 9.2%	9 13.6%	4 12.9%	1 5.3%	4 25.0%	1 2.3%	-	1 2.9%	3 11.5%	1 10.0%	1 16.7%	1 3.1%	3 12.0%	1 16.7%	1 20.0%	-	4 12.1%	6 8.5%	4 13.3%	6 8.1%	4 13.8%	6 7.6%	4 18.2%
Ono's Hawaiian BBQ	5 4.6%	3 4.5%	1 3.2%	1 5.3%	1 6.3%	2 4.7%	-	2 5.9%	1 3.8%	-	-	2 6.3%	1 4.0%	-	-	1 7.1%	1 3.0%	4 5.6%	1 3.3%	4 5.4%	1 3.4%	4 5.1%	-

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
PHO	4 3.7%	2 3.0%	1 3.2%	1 5.3%	-	2 4.7%	1 11.1%	1 2.9%	1 3.8%	-	-	-	-	-	2 14.3%	1 3.0%	2 2.8%	2 6.7%	1 1.4%	1 3.4%	3 3.8%	-	
El Pollo Loco	1 0.9%	1 1.5%	1 3.2%	-	-	-	-	-	1 3.8%	-	-	-	1 4.0%	-	-	-	1 3.0%	-	-	1 1.4%	-	1 1.3%	-
Jamba Juice	1 0.9%	1 1.5%	1 3.2%	-	-	-	-	-	1 3.8%	-	-	-	1 4.0%	-	-	-	1 3.0%	-	-	1 1.4%	-	1 1.3%	-
Popeye's	1 0.9%	1 1.5%	-	1 5.3%	-	-	-	-	-	-	-	-	1 16.7%	-	-	-	1 1.4%	-	1 1.4%	-	1 1.3%	-	
Soup Plantation	1 0.9%	1 1.5%	-	1 5.3%	-	-	-	-	-	-	1 3.1%	-	1 16.7%	-	-	-	1 1.4%	-	1 1.4%	-	1 1.3%	1 4.5%	
Starbucks	1 0.9%	1 1.5%	1 3.2%	-	-	-	-	-	1 3.8%	-	-	-	1 4.0%	-	-	-	1 3.0%	-	-	1 1.4%	-	1 1.3%	-
Other	45 41.3%	30 45.5% F	15 48.4% F	11 57.9% DF	4 25.0%	15 34.9%	1 11.1%	14 41.2% F	13 50.0%	4 40.0%	5 83.3% K	12 37.5%	13 52.0%	2 33.3%	3 60.0%	8 57.1%	15 45.5%	29 40.8%	13 43.3%	31 41.9%	12 41.4%	32 40.5%	9 40.9%
Multi-mentions	2 1.8%	-	-	-	-	2 4.7%	1 11.1%	1 2.9%	-	1 10.0%	-	1 3.1%	-	-	-	-	2 2.8%	-	2 2.7%	1 3.4%	1 1.3%	-	
Non-specific mentions	1 0.9%	1 1.5%	1 3.2%	-	-	-	-	-	-	1 10.0%	-	-	1 16.7%	-	-	-	1 1.4%	1 3.3%	-	-	1 1.3%	-	
<u>Other Brand Type</u>	193 100.0% %	148 100.0% %	77 100.0%	52 100.0%	16 100.0%	45 100.0%	8 100.0%	37 100.0%	64 100.0%	18 100.0%	17 100.0%	47 100.0%	64 100.0%	22 100.0%	22 100.0%	21 100.0%	76 100.0% %	116 100.0% %	38 100.0% %	154 100.0% %	50 100.0% %	140 100.0% %	27 100.0%

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jamba Juice	76 39.4%	71 48.0%	43 55.8%	25 48.1%	2 12.5%	5 11.1%	1 12.5%	4 10.8%	37 57.8%	6 33.3%	6 35.3%	17 36.2%	33 51.6%	12 54.5%	13 59.1%	10 47.6%	38 50.0%	38 32.8%	9 23.7%	67 43.5%	18 36.0%	58 41.4%	7 25.9%
Starbucks	25 13.0%	14 9.5%	7 9.1%	4 7.7%	3 18.8%	11 24.4%	1 12.5%	10 27.0%	5 7.8%	3 16.7%	1 5.9%	8 17.0%	6 9.4%	2 9.1%	2 9.1%	1 4.8%	7 9.2%	18 15.5%	8 21.1%	17 11.0%	6 12.0%	19 13.6%	4 14.8%
Taco Bell	4 2.1%	4 2.7%	1 1.3%	2 3.8%	1 6.3%	-	-	-	1 1.6%	-	1 5.9%	1 2.1%	2 3.1%	-	-	1 4.8%	1 1.3%	3 2.6%	1 2.6%	3 1.9%	-	4 2.9%	-
Subway	3 1.6%	2 1.4%	1 1.3%	1 1.9%	-	1 2.2%	-	1 2.7%	1 1.6%	-	1 5.9%	-	1 1.6%	-	1 4.5%	-	1 1.3%	2 1.7%	2 5.3%	1 0.6%	-	3 2.1%	-
Chipotle	2 1.0%	1 0.7%	-	1 1.9%	-	1 2.2%	-	1 2.7%	-	-	1 5.9%	-	1 1.6%	-	-	-	-	2 1.7%	-	2 1.3%	1 2.0%	1 0.7%	1 3.7%
Ono's Hawaiian BBQ	2 1.0%	2 1.4%	1 1.3%	1 1.9%	-	-	-	-	1 1.6%	-	-	-	-	-	-	2 9.5%	1 1.3%	1 0.9%	1 2.6%	1 0.6%	-	2 1.4%	-
Panera Bread	2 1.0%	2 1.4%	1 1.3%	1 1.9%	-	-	-	-	1 1.6%	-	1 5.9%	-	1 1.6%	-	1 4.5%	-	1 1.3%	1 0.9%	-	2 1.3%	1 2.0%	1 0.7%	1 3.7%
Chic-Fil-A	1 0.5%	1 0.7%	-	-	1 6.3%	-	-	-	-	-	-	-	-	-	-	-	-	1 0.9%	-	1 0.6%	-	1 0.7%	-
Daphne's	1 0.5%	1 0.7%	-	1 1.9%	-	-	-	-	-	-	-	1 2.1%	-	-	1 4.5%	-	-	1 0.9%	-	1 0.6%	1 2.0%	-	-
In & Out	1 0.5%	1 0.7%	1 1.3%	-	-	-	-	-	1 1.6%	-	-	-	1 1.6%	-	-	-	1 1.3%	-	-	1 0.6%	1 2.0%	-	-

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 23-1
 Q.10a-1 Think carefully about the restaurants and "fast food" brands you like best. If Dining Services were to add off-campus restaurants or "fast food" brands to campus, which brands would you most prefer? T

*** BRAND SELECTION (PERCENTAGED ON CATEGORY) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Indian food	1 0.5%	-	-	-	1 2.2%	-	1 2.7%	-	-	-	-	-	-	-	-	-	1 0.9%	1 2.6%	-	-	1 0.7%	-	
Soup Plantation	1 0.5%	1 0.7%	1 1.3%	-	-	-	-	1 1.6%	-	-	-	1 1.6%	-	-	-	1 1.3%	-	-	1 0.6%	-	1 0.7%	-	
Other	61 31.6%	41 27.7%	19 24.7%	13 25.0%	8 50.0%	20 44.4% ABC	5 62.5% ABC	15 40.5%	13 20.3%	9 50.0% H	4 23.5%	16 34.0%	16 25.0%	8 36.4%	4 18.2%	4 19.0%	21 27.6%	39 33.6%	13 34.2%	47 30.5%	19 38.0%	39 27.9%	10 37.0%
Multi-mentions	6 3.1%	3 2.0%	-	2 3.8%	-	3 6.7%	-	3 8.1%	1 1.6%	-	1 5.9%	2 4.3%	-	-	-	2 9.5%	2 2.6%	4 3.4%	2 5.3%	4 2.6%	1 2.0%	5 3.6%	2 7.4%
Non-specific mentions	7 3.6%	4 2.7%	2 2.6%	1 1.9%	1 6.3%	3 6.7%	1 12.5%	2 5.4%	2 3.1%	-	1 5.9%	2 4.3%	2 3.1%	-	-	1 4.8%	2 2.6%	5 4.3%	1 2.6%	6 3.9%	2 4.0%	5 3.6%	2 7.4%

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/Soup Brand</u>	557	337 B	122	149 B	62 AB	220 ABC	31 AB	189 AB	92	47 H	54 H	145 H	99	47	71 LNO	54	126	413 P	123	416	164	376 T	101
Chic-Fil-A	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	1	-	1	-	1	-	
Chipotle	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Olive Garden	1	1	1	-	-	-	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-	1	1
Panera Bread	72	41	14	18	9	31 BF	1	30 BF	10	7	7	19	12	6	6	8	13	58 P	21	50	16	54 T	14
Quiznos	54	37	12	16	9	17	3	14	7	7	4	12	5	7	9 L	7	13	40	10	43	18	35	13
Corner Bakery	6	4 DG	2	2	-	2	2	-	2	-	-	2	2	2	-	-	2	3	1	4	-	5 T	2
Soup Plantation	20	13 DF	6 DF	6 DF	-	7 DF	-	7 DF	5 J	2	-	9 J	4	2	3	3	5	15	4	16	6	14	3
Subway	265	173	68	79	23	92	13	79	51	23	31	65	59	23	43 LNO	22	70	188	45	213	80	172	42
Togos	21	8 B	-	4 B	4 B	13 AB	2	11 AB	-	-	1	9 HI	-	1	1	2	-	21 P	7	14	10	11	7
Wendy's	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	1	-	-	1	-
Other	74	31	11	11	9	43 ABC	7 BC	36 ABC	11	4	7	16	11 M	4	1	6	13	55	23 S	45	21	53	9

Table 24-1
 Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	36	25	6	13	6	11	1	10	4	2	4	10	4	2	8	5	8	27	9	26	9	27	8
Non-specific mentions	5	3	1	-	2	2	2	-	1	1	-	2	1	-	-	-	1	3	2	2	4	1	2
<u>Casual American Food Brand</u>	140	91	42	35	13	49	7	42	33	12	16	37	32	11	14	20	36	100	27	109	43	95	18
Baker's	8	4 F	1	1	1	4 F	-	4 F	1	-	2	2	1	-	1	-	1	7	2	6	1	6	3
Burger King	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	1	-	-
California Pizza Kitchen	3	1	-	-	1	2	-	2	-	-	-	2	-	-	-	-	3	1	2	2	1	1	
Carl's Jr.	5	4 F	2	1	1	1	-	1	2	1	1	1	3	-	-	-	2	3	-	5 R	3	2	-
Chic-Fil-A	3	2	-	1	1	1	-	1	-	-	-	1	-	-	-	1	-	3	-	3	1	2	1
Chipotle	2	2	2	-	-	-	-	-	1	1	-	-	1	-	-	1	1	1	-	2	1	1	-
Del Taco	3	2	2	-	-	1	-	1	2	-	-	1	1	1	-	-	2	1	1	2	2	1	-
El Pollo Loco	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	1	-	1	-	1	-	-
In & Out	12	10 F	3	5 F	2	2	-	2	2	1	4	4	4	1	1	2	3	9	3	9	6	5	2

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jack In The Box	10	8 DF	1	7 BDF	-	2	-	2	1	-	4 I	2	1	-	3	4 N	1	9	2	8	-	10 T	1
Jamba Juice	2	1	1	-	-	1	1	-	1	-	-	1	1	-	-	-	1	1	-	2	-	2	-
McDonalds	13	10 DF	7 DF	3	-	3	-	3	6	1	2	2	6	1	2	1	6	7	2	11	3	10	2
Panera Bread	3	1	-	-	1	2	1	1	-	-	-	-	-	-	-	-	-	2	1	1	1	2	1
Quiznos	2	2	-	2	-	-	-	-	-	-	-	1	-	-	1	1	-	2	1	1	-	2	-
Corner Bakery	1	1	-	1	-	-	-	-	-	-	-	1	-	1	-	-	-	1	-	1	-	1	-
Subway	2	1	1	-	-	1	-	1	1	-	-	-	1	-	-	-	1	1	-	2	2	-	-
Taco Bell	3	2	1	1	-	1	-	1	-	1	1	1	-	1	1	-	-	3	2	1	-	3	1
Togos	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-
Wendy's	8	5	2	2	1	3	1	2	1	1	-	1	-	1	2	1	2	5	1	6	1	7	-
Other	49	30	15	11	4	19	3	16	11	6	2	14	9	5	3	9	12	36	11	37	18	31	5
Multi-mentions	3	1	-	-	1	2	-	2	-	-	-	1	-	-	-	-	-	3	-	3	-	3	1
Non-specific mentions	5	3	3	-	-	2	1	1	3	-	-	-	3	-	-	-	3	1	-	4 R	1	4	-
Hamburger Brand	681	492 DEFG	223 DEFG	213 DEFG	53	189	20	169	178 K	59	69	162	184	78	84	90	207 Q	467	127	547	247 U	416	91

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Baker's	8	4 BF	-	1	3	4 BF	-	4 BF	-	-	1	5 HI	1	-	-	-	-	8 P	3	5	2	6	-
Burger King	24	20 EG	7	9	4	4	1	3	4	4	2	7	6	2	3	5	6	17	6	17	10	14	3
Carl's Jr.	74	45	15	23	6	29	2	27	15	3	9	14	14	7	9	8	18	55	12	61	35 U	39	14
Chic-Fil-A	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
In & Out	390	299 DEG	150 DEFG	123 DEG	24	91	15	76	118 K	35	45 K	80	122	50	47	54	133 Q	252	71	314	139	238	44
Jack In The Box	21	17 F	5 F	7 F	5 F	4 F	-	4 F	3	4 J	-	4 J	4	4	3	1	4	17	2	19	4	17	4
McDonalds	57	40	15	21 F	4	17	1	16	14	4	5	15	14	10	6	6	15	42	10	47	14	41	7
Wendy's	31	16	5	9	2	15	1	14 B	3	2	3	12 H	3	1	3	7 LN	5	26	9	22	13	18	7
Other	37	23 F	13 F	6 F	4 F	14 F	-	14 F	9 J	6 J	-	14 J	8	1	7 N	3	13	24	6	31	13	22	8
Multi-mentions	34	23 F	9 F	13 DF	1	11 F	-	11 F	8	1	4	11	8	2	6	6	8	26	8	26	14	19	4
Non-specific mentions	4	4 DEFG	3	1	-	-	-	-	3	-	-	-	3	1	-	-	4 Q	-	-	4 R	3	1	-

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Mexican Food Brand</u>	484	297 B	108	138 B	49 B	187 AB	18	169 ABF	85	32	57 HI	130 HI	91	46	58 L	51	100	379 P	112	367	160	313	89
Alberto's	17	11	3	6	2	6	1	5	1	2	4	3	2	1	4	2	1	16 P	4	13	6	11	5
Baja Fresh	25	13	4	5	4	12	2	10	1	3	-	4 J	-	6 LM	1	2	2	22 P	11 S	13	9	16	7
Baker's	7	3	-	1	2	4 BF	-	4 BF	-	-	1	2	1	-	-	-	-	7 P	1	6	2	5	1
Carl's Jr.	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	-	1	-	1	1
Chipotle	111	87 EG	41 EG	35 EG	10	24	3	21	32	11	11	30	34	14	18	10	36	74	18	92	47 U	60	11
Del Taco	47	16	4	11	1	31 ABCD F	1	30 ABCDF	4	-	7 I	15 HI	3	3	5	4	5	42 P	13	34	10	37 T	16
El Pollo Loco	36	21	7	10	4	15	1	14	5	2	4	14	6	2	2	7	5	31 P	7	29	6	30 T	6
King Taco	14	9 F	5 F	3	1	5 F	-	5 F	5	1	1	2	3	2	1	2	5	9	4	10	8	5	1
Miguel's Jr.	9	4 BDF	-	4 BDF	-	5 BDF	-	5 BDF	-	-	4 HI	1	-	2	1	1	-	9 P	1	8	2	7	1
Rubio's	32	15	4	6	5	17 AB	1	16 ABC	4	-	3	8 I	4	2	2	2	4	28 P	9	23	7	25	9

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Taco Bell	92	64 F	21	32 F	10 F	28 F	1	27 F	17	7	12	26	22	7	12	12	20	71	22	69	30	58	17
Other	68	44	15	20	9	24	4	20	13	4	8	20	13	7	9	6	19	48	14	53	26	40	7
Multi-mentions	16	7 D	2	5 D	-	9 D	1	8 D	1	1	2	4	1	-	3	3	1	15 P	4	12	4	12	4
Non-specific mentions	9	3	2	-	1	6 C	3	3	2	1	-	1	2	-	-	-	2	6	4	4	3	6	3
<u>Asian Food Brand</u>	152	104	55 CG	35	14	48	13 CEG	35	46 JK	15	8	28	47 O	15	17	11	54 Q	94	31	117	46	101	12
Chipotle	1	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
Indian food	2	1	-	-	1	1	-	1	-	1	-	1	-	-	-	-	-	2	-	2	-	2	-
Ono's Hawaiian BBQ	3	3	1	2	-	-	-	-	-	1	1	-	-	1	-	2	-	3	-	3	1	2	-
Panda Express	12	7 CD	7 CD	-	-	5 CD	3	2	6 JK	1	-	1	6 MO	1	-	-	7 Q	3	-	10 R	3	9	-
PHO	7	6 G	2	3	1	1	1	-	2	1	-	3	3	-	-	2	3	4	-	7 R	4	3	-
Pick Up Stix	28	14	9	3	2	14 C	3	11 C	7	2	2	8	6 O	1	5 O	-	7	21	9	19	5	21	3
Thai	8	4	1	2	1	4	1	3	2	-	1	1	1	1	-	1	3	5	2	6	5	3	3

Table 24-1
 Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	87	66 EG	34 EG	24	8	21	3	18	28 JK	9	4	13	30 O	11	11	6	33 Q	53	18	68	27	58	6
Multi-mentions	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	1	-
Non-specific mentions	3	2	1	1	-	1	1	-	1	-	-	1	1	-	1	-	1	2	2	1	1	1	-
<u>Pizza Brand</u>	302	224 EG	97 EG	101 DEFG	24	78	10	68	76	26	34	75	92	30	37	39	90	208	50	248	111	182	40
California Pizza Kitchen	17	9 D	6 D	3	-	8 D	3	5 D	5	1	1	1	5	2	1	1	6	9	6	9	6	11	2
Dominos	26	23 EFG	11 EFG	9 EF	3	3	-	3	9	2	4	5	8	6	3	3	11	15	-	26 R	7	18	2
Little Caesars	25	22 EFG	8 F	13 DEFG	1	3	-	3	6	2	4	6	12	2	4	3	9	16	3	22	8	16	3
Papa John's	35	28 E	15 EG	7	6	7	1	6	11 J	6 J	-	10 J	9	2	7	4	13	22	5	30	15	20	1
Pizza Hut	116	91 DEFG	38 DEFG	45 DEFG	6	25 F	1	24 F	28	13	18	30	35	14	14	20	32	84	22	94	40	71	13
Round Table	28	16	3	7	6 B	12 B	1	11 B	3	-	2	11 HI	3	1	3	3	3	25 P	7	21	13	14	10
Sbarro	14	12 DF	8 DEF	4 DF	-	2	-	2	7	1	1	4	9 N	-	1	2	7	7	1	13	5	8	1

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	33	17	7	8	2	16	4	12	6	1	2	8	8	3	3	1	8	23	4	27	14	19	8
Multi-mentions	5	5 BDEFG	-	5 BDEFG	-	-	-	-	-	-	2	-	2	-	1	2	-	5 P	2	3	3	2	-
Non-specific mentions	3	1	1	-	-	2	-	2	1	-	-	-	1	-	-	-	1	2	-	3	-	3	-
<u>Italian Brand</u>	66	49 G	25 G	19	5	17	5	12	21	5	13	15	23	9	7	5	22	42	9	55	20	46	5
Dominos	1	1	-	1	-	-	-	-	-	-	1	-	-	-	1	-	-	1	-	1	-	1	-
Olive Garden	22	16	8	6	2	6	2	4	6	3	5	4	6	5	2	1	6	16	1	21 R	6	16	-
Pizza Hut	1	1	-	1	-	-	-	-	-	-	1	-	-	1	-	-	-	1	-	1	-	1	1
Sbarro	15	14 EFG	10 EFG	3	1	1	-	1	9 J	1	-	4 J	9	2	1	1	10 Q	5	2	13	5	10	1
Other	21	15	5	8	2	6	1	5	4	1	6	6	6	1	3	3	4	16	4	16	6	15	3
Non-specific mentions	6	2	2	-	-	4 CD	2	2	2	-	-	1	2	-	-	-	2	3	2	3	3	3	-
<u>Chicken Brand</u>	313	184	80	70	32	129 ABCF	10	119 ABCF	60	30	28	80	62	30	23	35	78	232	66	244	113	195	54
Burger King	1	1	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	1	-	1	1	-	-

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Carl's Jr.	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	1	-	1	-	1	-	
Chic-Fil-A	89	46	12	18	14 ABC	43 ABC	3	40 ABC	10	5	9	24 H	11	4	4	11	14	74 P	21	67	32	54	21
El Pollo Loco	63	28	8	13	7 ABC	35 ABC	4	31 ABC	4	5	4	22 H	5	7	5	4	8	53 P	11	50	15	48	19
Jack In The Box	2	1	1	-	-	1	-	1	-	1	-	-	-	1	-	-	-	2	1	1	-	2	-
Kentucky Fried Chicken (KFC)	75	49 F	28 F	16 F	5 F	26 F	-	26 F	23	6	8	20	21	6	8	9	27	48	15	60	26	48	9
McDonalds	1	-	-	-	-	1	1	-	-	1	-	-	-	-	-	-	-	1	-	1	1	-	-
Ono's Hawaiian BBQ	1	1	-	1	-	-	-	-	-	-	-	1	-	-	1	-	-	1	-	1	-	1	-
Popeye's	47	33 F	19 DF	12 F	2	14 F	-	14 F	14	7	4	7	14	9	3	5	17	30	11	36	24 U	22	4
Wendy's	1	1	-	1	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	1	1	-	-
Other	26	19	9	8	2	7	2	5	6	4	3	4	8	3	2	4	9	17	4	22	12	14	1
Multi-mentions	4	3	1	1	1	1	-	1	1	-	-	2	-	-	-	2	1	3	3	1	1	3	-
Non-specific mentions	2	2	2	-	-	-	-	-	2	-	-	-	2	-	-	-	2	-	-	2	-	2	-
<u>Seafood Brand</u>	57	40	17	20	3	17	1	16	15	6	11	12	17	5	7	8	17	39	10	46	18	39	7

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Long John Silver's	14	12 F	3	8 EFG	1	2	-	2	2	2	5	2	3	-	4 N	4 N	3	11	1	13	5	9	3
Popeye's	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	1	-	-	1	-
Rubio's	2	1	-	1	-	1	-	1	-	-	-	1	1	-	-	-	-	2	-	2	1	1	-
Other	36	23	12	9	2	13	1	12	11	4	5	7	11	5	3	2	11	24	7	28	10	26	4
Multi-mentions	2	2	-	2	-	-	-	-	-	-	1	1	-	-	-	2	1	1	1	1	1	1	-
Non-specific mentions	2	2	2	-	-	-	-	-	2	-	-	-	2	-	-	-	2	-	-	2	1	1	-
<u>Other Ethnic Type of Brand</u>	109	66	31	19	16 C	43 C	9 C	34	26	10	6	32 J	25 M	6	5	14 M	33	71	30	74	29	79	22
Daphne's	15	5	3	1	1	10 AC	3	7 C	3	-	-	5 IJ	3	-	1	-	4	9	6	7	3	12	3
El Pollo Loco	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Indian food	22	11	3	2	6 BC	11 C	3	8	2	3	-	10 HJ	2	-	-	3	5	16	3	18	7	15	5
Jamba Juice	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Ono's Hawaiian BBQ	5	3	1	1	1	2	-	2	1	-	-	2	1	-	-	1	1	4	1	4	1	4	-
PHO	4	2	1	1	-	2	1	1	1	-	-	-	-	-	-	2	1	2	2	1	1	3	-

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Popeye's	1	1	-	1	-	-	-	-	-	-	-	-	1	-	-	-	1	-	1	-	1	-	
Soup Plantation	1	1	-	1	-	-	-	-	-	-	1	-	1	-	-	-	1	-	1	-	1	1	
Starbucks	1	1	1	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-	
Thai	10	9 EF	4 F	1	4 F	1	-	1	3	1	1	1	3	1	1	-	4	6	4	6	4	6	4
Other	45	30	15	11	4	15	1	14	13	4	5	12	13	2	3	8	15	29	13	31	12	32	9
Multi-mentions	2	-	-	-	-	2	1	1	-	1	-	1	-	-	-	-	-	2	-	2	1	1	-
Non-specific mentions	1	1	1	-	-	-	-	-	-	1	-	-	-	1	-	-	-	1	1	-	-	1	-
<u>Other Brand Type</u>	193	148 EG	77 CDEG	52 G	16	45	8	37	64 JK	18	17	47	64	22	22	21	76 Q	116	38	154	50	140 T	27
Chic-Fil-A	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	1	-
Chipotle	2	1	-	1	-	1	-	1	-	-	1	-	1	-	-	-	-	2	-	2	1	1	1
Daphne's	1	1	-	1	-	-	-	-	-	-	-	1	-	-	1	-	-	1	-	1	1	-	-
In & Out	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	1	-	-
Indian food	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	1	-	-	1	-
Jamba Juice	76	71 DEFG	43 CDEFG	25 DEFG	2	5	1	4	37 IJK	6	6	17	33	12	13	10	38 Q	38	9	67 R	18	58 T	7

Table 24-1
Q.10b-1 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Ono's Hawaiian BBQ	2	2	1	1	-	-	-	1	-	-	-	-	-	-	2	1	1	1	1	-	2	-	
Panera Bread	2	2	1	1	-	-	-	1	-	1	-	1	-	1	-	1	1	-	2	1	1	1	
Soup Plantation	1	1	1	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-	
Starbucks	25	14	7	4	3	11	1	10	5	3	1	8	6	2	2	1	7	18	8	17	6	19	4
Subway	3	2	1	1	-	1	-	1	1	-	1	-	1	-	1	-	1	2	2	1	-	3	-
Taco Bell	4	4	1	2	1	-	-	1	-	1	1	2	-	-	1	1	3	1	3	-	4	-	
		EFG																			T		
Other	61	41	19	13	8	20	5	15	13	9	4	16	16	8	4	4	21	39	13	47	19	39	10
Multi-mentions	6	3	-	2	-	3	-	3	1	-	1	2	-	-	-	2	2	4	2	4	1	5	2
Non-specific mentions	7	4	2	1	1	3	1	2	2	-	1	2	2	-	-	1	2	5	1	6	2	5	2

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students					Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad (E)	Total (F)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/ Soup Brand</u>	370	259	95	124	37	111	21	90	74	33	42	90	78	42	62	37	99	260	68	291	104	253	41	
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	
Chic-Fil-A	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-	
	0.3%					0.9%		1.1%				1.1%						0.4%		0.3%		0.4%		
Chipotle	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-	
	0.3%	0.4%	1.1%						1.4%				1.3%				1.0%			0.3%		0.4%		
Olive Garden	1	1	1	-	-	-	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-	1	1	
	0.3%	0.4%	1.1%							3.0%						2.7%		0.4%		0.3%		0.4%	2.4%	
Panera Bread	48	30	13	13	4	18	1	17	9	5	4	13	8	6	6	6	12	35	13	34	14	32	6	
	13.0%	11.6%	13.7%	10.5%	10.8%	16.2%	4.8%	18.9%	12.2%	15.2%	9.5%	14.4%	10.3%	14.3%	9.7%	16.2%	12.1%	13.5%	19.1%	11.7%	13.5%	12.6%	14.6%	
Quiznos	35	27	9	12	6	8	2	6	5	4	3	7	3	7	8	3	9	25	4	30	11	23	7	
	9.5%	10.4%	9.5%	9.7%	16.2%	7.2%	9.5%	6.7%	6.8%	12.1%	7.1%	7.8%	3.8%	16.7%	12.9%	8.1%	9.1%	9.6%	5.9%	10.3%	10.6%	9.1%	17.1%	
Corner Bakery	5	4	2	2	-	1	1	-	2	-	-	2	2	2	-	-	2	2	1	3	-	4	1	
	1.4%	1.5%	2.1%	1.6%		0.9%	4.8%		2.7%			2.2%	2.6%	4.8%			2.0%	0.8%	1.5%	1.0%		1.6%	2.4%	
Soup Plantation	16	12	5	6	-	4	-	4	5	1	-	7	4	2	2	3	5	11	3	13	4	12	1	
	4.3%	4.6%	5.3%	4.8%		3.6%		4.4%	6.8%	3.0%		7.8%	5.1%	4.8%	3.2%	8.1%	5.1%	4.2%	4.4%	4.5%	3.8%	4.7%	2.4%	
Subway	176	136	49	70	15	40	8	32	38	16	26	41	46	20	38	15	51	122	25	148	49	118	15	
	47.6%	52.5%	51.6%	56.5%	40.5%	36.0%	38.1%	35.6%	51.4%	48.5%	61.9%	45.6%	59.0%	47.6%	61.3%	40.5%	51.5%	46.9%	36.8%	50.9%	47.1%	46.6%	36.6%	

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Togos	11 3.0%	6 2.3% B	-	3 8.1%	3 4.5% B	5 9.5%	2 3.3%	3	-	-	1 2.4%	4 4.4% HI	-	1 2.4%	1 1.6%	1 2.7%	-	11 4.2% P	2 2.9%	9 3.1%	5 4.8%	6 2.4%	2 4.9%
Other	49 13.2%	22 8.5%	9 9.5%	8 6.5%	5 13.5%	27 24.3% ABC	5 23.8%	22 24.4% ABC	10 13.5%	3 9.1%	6 14.3%	7 7.8%	10 12.8% M	2 4.8%	1 1.6%	4 10.8%	12 12.1%	33 12.7%	14 20.6%	31 10.7%	13 12.5%	36 14.2%	4 9.8%
Multi-mentions	24 6.5%	19 7.3% F	6 6.3% F	10 8.1% F	3 8.1%	5 4.5% F	-	5 5.6% F	4 5.4%	2 6.1%	2 4.8%	7 7.8%	4 5.1%	2 4.8%	6 9.7%	4 10.8%	7 7.1%	17 6.5%	5 7.4%	19 6.5%	6 5.8%	18 7.1%	2 4.9%
Non-specific mentions	3 0.8%	1 0.4%	-	-	1 2.7%	2 1.8%	2 9.5%	-	-	1 3.0%	-	1 1.1%	-	-	-	-	-	2 0.8%	1 1.5%	1 0.3%	2 1.9%	1 0.4%	2 4.9%
<u>Casual American Food Brand</u>	80 100.0% %	57 100.0% %	31 100.0%	20 100.0%	6 100.0%	23 100.0% %	3 100.0%	20 100.0%	24 100.0%	9 100.0%	9 100.0%	14 100.0%	21 100.0%	9 100.0%	7 100.0%	14 100.0%	26 100.0% %	53 100.0% %	13 100.0% %	66 100.0% %	23 100.0% %	55 100.0% %	4 100.0%
Baker's	3 3.8%	1 1.8%	1 3.2%	-	-	2 8.7%	-	2 10.0%	1 4.2%	-	-	-	1 4.8%	-	-	-	1 3.8%	2 3.8%	-	3 4.5%	-	2 3.6%	-
Burger King	1 1.3%	1 1.8%	1 3.2%	-	-	-	-	-	1 4.2%	-	-	-	1 4.8%	-	-	-	1 3.8%	-	-	1 1.5%	1 4.3%	-	-
California Pizza Kitchen	3 3.8%	1 1.8%	-	-	1 16.7%	2 8.7%	-	2 10.0%	-	-	-	2 14.3%	-	-	-	-	-	3 5.7%	1 7.7%	2 3.0%	2 8.7%	1 1.8%	1 25.0%
Carl's Jr.	4 5.0%	4 7.0% EFG	2 6.5%	1 5.0%	1 16.7%	-	-	-	2 8.3%	1 11.1%	1 11.1%	-	3 14.3%	-	-	-	2 7.7%	2 3.8%	-	4 6.1% R	2 8.7%	2 3.6%	-

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Chipotle	1 1.3%	1 1.8%	1 3.2%	-	-	-	-	-	1 11.1%	-	-	-	-	-	1 7.1%	-	1 1.9%	-	1 1.5%	1 4.3%	-	-	
Del Taco	2 2.5%	2 3.5%	2 6.5%	-	-	-	-	2 8.3%	-	-	-	1 4.8%	1 11.1%	-	-	2 7.7%	-	1 7.7%	1 1.5%	1 4.3%	1 4.3%	1 1.8%	-
El Pollo Loco	1 1.3%	-	-	-	1 4.3%	-	1 5.0%	-	-	-	1 7.1%	-	-	-	-	-	1 1.9%	-	1 1.5%	-	1 1.8%	-	
In & Out	6 7.5%	5 8.8%	2 6.5%	2 10.0%	1 16.7%	1 4.3%	-	1 5.0%	1 4.2%	1 11.1%	2 22.2%	1 7.1%	2 9.5%	1 11.1%	-	1 7.1%	1 3.8%	5 9.4%	1 7.7%	5 7.6%	1 4.3%	4 7.3%	1 25.0%
Jack In The Box	7 8.8%	6 10.5%	1 3.2%	5 25.0%	-	1 4.3%	-	1 5.0%	1 4.2%	-	2 22.2%	1 7.1%	1 4.8%	-	1 14.3%	4 28.6%	1 3.8%	6 11.3%	1 7.7%	6 9.1%	-	7 12.7%	-
Jamba Juice	1 1.3%	-	-	-	1 4.3%	1 33.3%	-	-	-	-	-	1 7.1%	-	-	-	-	1 1.9%	-	1 1.5%	-	1 1.8%	-	
McDonalds	8 10.0%	6 10.5%	4 12.9%	2 10.0%	-	2 8.7%	-	2 10.0%	4 16.7%	-	2 22.2%	1 7.1%	4 19.0%	1 11.1%	-	1 7.1%	4 15.4%	4 7.5%	-	8 12.1%	3 13.0%	5 9.1%	2 50.0%
Panera Bread	2 2.5%	1 1.8%	-	-	1 16.7%	1 4.3%	1 33.3%	-	-	-	-	-	-	-	-	-	1 1.9%	-	1 1.5%	1 4.3%	1 1.8%	-	
Quiznos	1 1.3%	1 1.8%	-	1 5.0%	-	-	-	-	-	-	-	-	-	-	1 14.3%	-	1 1.9%	-	1 1.5%	-	1 1.8%	-	
Subway	2 2.5%	1 1.8%	1 3.2%	-	-	1 4.3%	-	1 5.0%	1 4.2%	-	-	-	1 4.8%	-	-	-	1 3.8%	1 1.9%	-	2 3.0%	2 8.7%	-	-

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Taco Bell	2 2.5%	2 3.5%	1 3.2%	1 5.0%	-	-	-	-	1 11.1%	1 11.1%	-	-	1 11.1%	1 14.3%	-	-	2 3.8%	1 7.7%	1 1.5%	-	2 3.6%	-	
Wendy's	5 6.3%	4 7.0%	2 6.5%	1 5.0%	1 16.7%	1 4.3%	- 5.0%	1 4.2%	1 11.1%	-	1 7.1%	-	1 11.1%	1 14.3%	1 7.1%	2 7.7%	3 5.7%	1 7.7%	4 6.1%	-	5 9.1%	-	
Other	27 33.8%	19 33.3%	11 35.5%	7 35.0%	1 16.7%	8 34.8%	1 33.3%	7 35.0%	8 33.3%	4 44.4%	1 11.1%	6 42.9%	5 23.8%	4 44.4%	3 42.9%	6 42.9%	9 34.6%	18 34.0%	7 53.8%	20 30.3%	8 34.8%	19 34.5%	-
Multi-mentions	1 1.3%	-	-	-	1 4.3%	-	1 5.0%	-	-	-	-	-	-	-	-	-	1 1.9%	-	1 1.5%	-	1 1.8%	-	
Non-specific mentions	3 3.8%	2 3.5%	2 6.5%	-	1 4.3%	-	1 5.0%	2 8.3%	-	-	-	2 9.5%	-	-	-	2 7.7%	1 1.9%	-	3 4.5%	1 4.3%	2 3.6%	-	
<u>Hamburger Brand</u>	385 100.0%	321 100.0%	141 100.0%	157 100.0%	20 100.0%	64 100.0%	8 100.0%	56 100.0%	119 100.0%	29 100.0%	52 100.0%	83 100.0%	124 100.0%	50 100.0%	62 100.0%	62 100.0%	131 100.0%	253 100.0%	59 100.0%	325 100.0%	154 100.0%	219 100.0%	30 100.0%
Baker's	2 0.5%	2 0.6%	-	-	2 10.0%	-	-	-	-	-	-	1 1.2%	-	-	-	-	2 0.8%	2 3.4%	-	-	2 0.9%	-	
Burger King	10 2.6%	9 2.8%	4 2.8%	4 2.5%	1 5.0%	1 1.6%	- 1.8%	1 1.8%	3 2.5%	1 3.4%	2 3.8%	2 2.4%	5 4.0%	-	1 1.6%	2 3.2%	4 3.1%	6 2.4%	2 3.4%	8 2.5%	3 1.9%	7 3.2%	2 6.7%
Carl's Jr.	41 10.6%	33 10.3%	11 7.8%	18 11.5%	3 15.0%	8 12.5%	1 12.5%	7 12.5%	12 10.1%	2 6.9%	6 11.5%	8 9.6%	10 8.1%	5 10.0%	8 12.9%	6 9.7%	13 9.9%	28 11.1%	6 10.2%	35 10.8%	21 13.6%	20 9.1%	4 13.3%
Chic-Fil-A	1 0.3%	1 0.3%	1 0.7%	-	-	-	-	-	1 0.8%	-	-	-	1 0.8%	-	-	-	1 0.8%	-	-	1 0.3%	-	1 0.5%	-

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
In & Out	235 61.0%	204 63.6% DEG	100 70.9% CDEG	94 59.9% G	8 40.0%	31 48.4% ACDEG	7 42.9%	24 68.9% K	82 68.9% K	19 65.5%	35 67.3% K	41 49.4%	86 69.4%	33 66.0%	34 54.8%	41 66.1%	88 67.2%	146 57.7%	35 59.3%	199 61.2%	97 63.0%	129 58.9%	14 46.7%
Jack In The Box	9 2.3%	8 2.5% F	2 1.4%	5 3.2% F	1 5.0%	1 1.6%	- 1.8%	1 0.8%	1 3.4%	-	-	3 3.6%	2 1.6%	3 6.0%	1 1.6%	1 1.6%	2 1.5%	7 2.8%	1 1.7%	8 2.5%	1 0.6%	8 3.7% T	2 6.7%
McDonalds	30 7.8%	21 6.5% DF	7 5.0% DF	14 8.9% DF	- 14.1% DF	9 16.1% BDF	- 16.1% BDF	9 5.9% BDF	7 3.4%	1 5.8%	3 5.8%	10 12.0%	7 5.6%	6 12.0%	5 8.1%	3 4.8%	7 5.3%	23 9.1%	5 8.5%	25 7.7%	5 3.2%	24 11.0% T	3 10.0%
Wendy's	12 3.1%	6 1.9% BDF	-	6 3.8% BDF	- 9.4% ABDF	6 10.7% ABDF	- 10.7% ABDF	6 5.9% ABDF	-	-	3 5.8%	6 7.2% HI	-	-	1 1.6%	5 8.1% LN	- 4.7% P	12 5.1% P	3 2.8%	9 4.5%	7 2.3%	5 2.3%	2 6.7%
Other	19 4.9%	15 4.7% F	7 5.0% F	4 2.5% F	4 20.0% F	4 6.3% F	- 7.1% F	4 3.4% J	4 17.2% J	5 17.2% J	-	7 8.4% J	4 3.2% O	1 2.0%	6 9.7% O	- 4.6% P	6 5.1% P	13 5.1% P	3 4.9%	16 4.9%	6 3.9%	12 5.5%	2 6.7%
Multi-mentions	23 6.0%	19 5.9% F	7 5.0% F	11 7.0% F	1 5.0% F	4 6.3% F	- 7.1% F	4 5.9% I	7 5.9% I	-	3 5.8%	5 6.0% I	7 5.6%	1 2.0%	6 9.7%	4 6.5%	7 5.3%	16 6.3%	2 3.4%	21 6.5%	11 7.1%	11 5.0%	1 3.3%
Non-specific mentions	3 0.8%	3 0.9%	2 1.4%	1 0.6%	-	-	-	-	2 1.7%	-	-	-	2 1.6%	1 2.0%	-	-	3 2.3%	-	-	3 0.9%	3 1.9%	-	-
<u>Mexican Food Brand</u>	291 100.0% %	206 100.0% %	75 100.0%	98 100.0%	33 100.0%	85 100.0% %	5 100.0%	80 100.0%	61 100.0%	22 100.0%	43 100.0%	73 100.0%	65 100.0%	31 100.0%	38 100.0%	39 100.0%	70 100.0% %	220 100.0% %	69 100.0% %	221 100.0% %	104 100.0% %	177 100.0% %	37 100.0% %

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad (E)	Total (F)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
Alberto's	13 4.5%	8 3.9% F	3 4.0%	3 3.1%	2 6.1%	5 5.9% F	-	5 6.3% F	1 1.6%	2 9.1%	3 7.0%	2 2.7%	2 3.1%	1 3.2%	3 7.9%	-	1 1.4%	12 5.5%	3 4.3%	10 4.5%	5 4.8%	8 4.5%	3 8.1%
Baja Fresh	12 4.1%	7 3.4% F	3 4.0%	2 2.0%	2 6.1%	5 5.9% F	-	5 6.3% F	1 1.6%	2 9.1%	-	2 2.7%	-	4 12.9% LM	-	1 2.6%	1 1.4%	11 5.0%	5 7.2%	7 3.2%	7 6.7%	5 2.8%	4 10.8%
Baker's	2 0.7%	2 1.0%	-	1 1.0%	1 3.0%	-	-	-	-	-	1 2.3%	-	1 1.5%	-	-	-	-	2 0.9%	-	2 0.9%	1 1.0%	1 0.6%	-
Chipotle	70 24.1%	59 28.6% EFG	26 34.7% EFG	24 24.5% EF	9 27.3% F	11 12.9% F	-	11 13.8% F	20 32.8%	8 36.4%	9 20.9%	17 23.3%	23 35.4% O	10 32.3%	10 26.3%	7 17.9%	21 30.0%	49 22.3%	13 18.8%	57 25.8%	29 27.9%	38 21.5%	5 13.5%
Del Taco	25 8.6%	11 5.3% F	2 2.7%	8 8.2% F	1 3.0%	14 16.5% ABDF	-	14 17.5% ABDF	2 3.3%	-	5 11.6% I	7 9.6% I	1 1.5%	2 6.5%	4 10.5%	3 7.7%	3 4.3%	22 10.0%	4 5.8%	21 9.5%	6 5.8%	19 10.7%	7 18.9%
El Pollo Loco	24 8.2%	18 8.7% F	5 6.7% F	9 9.2% F	4 12.1% F	6 7.1% F	-	6 7.5% F	5 8.2% I	-	4 9.3% I	8 11.0% I	6 9.2%	1 3.2%	2 5.3%	5 12.8%	5 7.1%	19 8.6%	5 7.2%	19 8.6%	4 3.8%	20 11.3% T	3 8.1%
King Taco	9 3.1%	7 3.4% F	4 5.3% F	2 2.0%	1 3.0%	2 2.4%	-	2 2.5%	4 6.6% K	1 4.5%	1 2.3%	-	2 3.1%	1 3.2%	1 2.6%	2 5.1%	4 5.7%	5 2.3%	3 4.3%	6 2.7%	4 3.8%	4 2.3%	1 2.7%
Miguel's Jr.	5 1.7%	2 1.0%	-	2 2.0%	-	3 3.5%	-	3 3.8%	-	-	2 4.7%	1 1.4%	-	1 3.2%	1 2.6%	-	-	5 2.3% P	1 1.4%	4 1.8%	1 1.0%	4 2.3%	-

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Rubio's	11 3.8%	6 2.9% F	2 2.7%	3 3.1%	1 3.0%	5 5.9% F	- 6.3% F	5 3.3%	2 3.3%	- 2.3%	1 4.1%	3 3.1%	2 3.2%	1 5.1%	- 2.9%	2 4.1%	2 4.3%	9 3.6%	3 4.8%	8 4.8%	5 3.4%	6 2.7%	1 2.7%
Taco Bell	56 19.2%	44 21.4% F	15 20.0% F	24 24.5% F	5 15.2% F	12 14.1% F	- 15.0% F	12 21.3%	4 18.2%	8 18.6%	14 19.2%	16 24.6%	5 16.1%	7 18.4%	11 28.2%	15 21.4%	41 18.6%	15 21.7%	41 18.6%	20 19.2%	32 18.1%	4 10.8%	
Other	47 16.2%	33 16.0%	11 14.7%	16 16.3%	6 18.2%	14 16.5%	3 60.0% ABG	11 13.8%	10 16.4%	3 13.6%	7 16.3%	16 21.9%	9 13.8%	5 16.1%	8 21.1%	5 12.8%	15 21.4%	31 14.1%	13 18.8%	33 14.9%	16 15.4%	29 16.4%	3 8.1%
Multi-mentions	12 4.1%	6 2.9% D	2 2.7%	4 4.1% D	- 7.1% D	6 20.0% D	1 6.3% D	5 1.6%	1 4.5%	2 4.7%	2 2.7%	1 1.5%	- 5.3%	2 7.7%	3 1.4%	1 5.0%	11 4.3%	3 4.1%	9 3.8%	4 3.8%	4 4.5%	8 10.8%	4 10.8%
Non-specific mentions	5 1.7%	3 1.5%	2 2.7%	- 3.0%	1 2.4%	2 20.0%	1 1.3%	1 3.3%	2 4.5%	1 4.5%	- 1.4%	1 3.1%	2 3.1%	- -	- -	- 2.9%	2 1.4%	3 1.4%	1 1.4%	4 1.8%	2 1.9%	3 1.7%	2 5.4%
<u>Asian Food Brand</u>	98 100.0% %	78 100.0% %	40 100.0%	28 100.0%	10 100.0%	20 100.0% %	4 100.0%	16 100.0%	34 100.0%	11 100.0%	5 100.0%	17 100.0%	33 100.0%	12 100.0%	12 100.0%	11 100.0%	41 100.0% %	56 100.0% %	19 100.0% %	78 100.0% %	31 100.0% %	63 100.0% %	7 100.0%
Indian food	1 1.0%	1 1.3%	-	- 10.0%	1	-	-	-	-	1 9.1%	-	-	-	-	-	-	1 1.8%	-	1 1.3%	-	1 1.6%	-	-
Ono's Hawaiian BBQ	3 3.1%	3 3.8%	1 2.5%	2 7.1%	-	-	-	-	-	1 9.1%	1 20.0%	-	-	1 8.3%	-	2 18.2%	-	3 5.4%	-	3 3.8%	1 3.2%	2 3.2%	-
Panda Express	7 7.1%	5 6.4% CDG	5 12.5% CDG	-	- 10.0%	2 50.0%	2 50.0%	-	4 11.8%	1 9.1%	-	1 5.9%	4 12.1% MO	1 8.3%	-	-	5 12.2%	1 1.8%	-	6 7.7% R	3 9.7%	4 6.3%	-

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
PHO	5 5.1%	5 6.4% DEFG	2 5.0%	3 10.7%	-	-	-	2 5.9%	-	-	2 11.8%	3 9.1%	-	-	2 18.2%	3 7.3%	2 3.6%	-	5 6.4% R	2 6.5%	3 4.8%	-	
Pick Up Stix	8 8.2%	5 6.4% CDF	5 12.5% CDF	-	-	3 15.0%	-	3 11.8%	4 9.1% J	1	-	3 17.6%	4 12.1% NO	-	1 8.3%	-	4 9.8%	4 7.1%	2 10.5%	6 7.7%	1 3.2%	6 9.5%	1 14.3%
Thai	7 7.1%	4 5.1%	1 2.5%	2 7.1%	1 10.0%	3 15.0%	1 25.0%	2 12.5%	2 5.9%	-	1 20.0%	-	1 3.0%	1 8.3%	-	1 9.1%	2 4.9%	5 8.9%	2 10.5%	5 6.4%	4 12.9%	3 4.8%	2 28.6%
Other	65 66.3%	53 67.9%	25 62.5%	20 71.4%	8 80.0%	12 60.0%	1 25.0%	11 68.8%	21 61.8%	7 63.6%	3 60.0%	10 58.8%	20 60.6%	9 75.0%	10 83.3%	6 54.5%	26 63.4%	39 69.6%	14 73.7%	51 65.4%	20 64.5%	43 68.3%	4 57.1%
Non-specific mentions	2 2.0%	2 2.6%	1 2.5%	1 3.6%	-	-	-	-	1 2.9%	-	-	1 5.9%	1 3.0%	-	1 8.3%	-	1 2.4%	1 1.8%	1 5.3%	1 1.3%	-	1 1.6%	-
<u>Pizza Brand</u>	146 100.0%	130 100.0%	57 100.0%	61 100.0%	10 100.0%	16 100.0%	4 100.0%	12 100.0%	45 100.0%	16 100.0%	20 100.0%	29 100.0%	56 100.0%	18 100.0%	20 100.0%	24 100.0%	52 100.0%	93 100.0%	16 100.0%	129 100.0%	55 100.0%	86 100.0%	7 100.0%
California Pizza Kitchen	8 5.5%	6 4.6% DG	5 8.8% DG	1 1.6%	-	2 12.5%	2 50.0%	-	4 8.9% JK	1 6.3%	-	-	4 7.1% M	1 5.6%	-	1 4.2%	4 7.7%	3 3.2%	1 6.3%	6 4.7%	4 7.3%	4 4.7%	-
Dominos	11 7.5%	10 7.7% F	4 7.0% F	5 8.2% F	1 10.0%	1 6.3%	-	1 8.3%	4 8.9% I	-	2 10.0%	2 6.9%	3 5.4%	3 16.7%	2 10.0%	1 4.2%	5 9.6%	6 6.5%	-	11 8.5% R	4 7.3%	7 8.1%	2 28.6%

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Little Caesars	14 9.6%	14 10.8% DEFG	4 7.0% DEFG	10 16.4% DEFG	-	-	-	3 6.7%	1 6.3%	2 10.0%	4 13.8%	8 14.3%	2 11.1%	2 10.0%	2 8.3%	5 9.6%	9 9.7%	-	14 10.9% R	3 5.5%	10 11.6%	1 14.3%	
Papa John's	16 11.0%	14 10.8%	7 12.3%	4 6.6%	3 30.0%	2 12.5%	1 25.0%	1 8.3%	6 13.3% J	3 18.8%	-	4 13.8% J	5 8.9%	1 5.6%	2 10.0%	3 12.5%	7 13.5%	9 9.7%	1 6.3%	15 11.6%	6 10.9%	10 11.6%	-
Pizza Hut	59 40.4%	54 41.5% F	24 42.1% F	26 42.6% F	2 20.0%	5 31.3% F	-	5 41.7% F	17 37.8%	9 56.3%	12 60.0%	11 37.9%	21 37.5%	9 50.0%	7 35.0%	13 54.2%	19 36.5%	40 43.0%	11 68.8% S	48 37.2%	18 32.7%	37 43.0%	1 14.3%
Round Table	9 6.2%	9 6.9% EFG	2 3.5%	5 8.2% EFG	2 20.0%	-	-	-	2 4.4%	-	1 5.0%	5 17.2% I	2 3.6%	-	2 10.0%	3 12.5%	2 3.8%	7 7.5%	-	9 7.0% R	6 10.9%	3 3.5%	2 28.6%
Sbarro	9 6.2%	8 6.2% DF	7 12.3% CDF	1 1.6%	-	1 6.3%	-	1 8.3%	6 13.3%	1 6.3%	1 5.0%	1 3.4%	7 12.5% NO	-	1 5.0%	-	6 11.5%	3 3.2%	-	9 7.0% R	3 5.5%	6 7.0%	-
Other	15 10.3%	11 8.5%	4 7.0%	5 8.2%	2 20.0%	4 25.0%	1 25.0%	3 25.0%	3 6.7%	1 6.3%	1 5.0%	2 6.9%	4 7.1% O	2 11.1%	3 15.0%	-	4 7.7%	11 11.8%	1 6.3%	14 10.9%	8 14.5%	7 8.1%	1 14.3%
Multi-mentions	4 2.7%	4 3.1% BDEF G	-	4 6.6% BDEFG	-	-	-	-	-	-	1 5.0%	-	2 3.6%	-	1 5.0%	1 4.2%	-	4 4.3% P	2 12.5%	2 1.6%	3 5.5%	1 1.2%	-
Non-specific mentions	1 0.7%	-	-	-	-	1 6.3%	-	1 8.3%	-	-	-	-	-	-	-	-	1 1.1%	-	1 0.8%	-	1 1.2%	-	

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Italian Brand</u>	39	32	14	13	5	7	2	5	13	1	11	8	14	6	5	2	13	25	4	34	14	25	3
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
Dominos	1	1	-	1	-	-	-	-	-	-	1	-	-	-	1	-	-	1	-	1	-	1	-
	2.6%	3.1%		7.7%							9.1%				20.0%		4.0%		2.9%		4.0%		
Olive Garden	12	11	4	5	2	1	-	1	4	-	5	2	4	3	2	-	4	8	1	11	3	9	-
	30.8%	34.4%	28.6%	38.5%	40.0%	14.3%		20.0%	30.8%		45.5%	25.0%	28.6%	50.0%	40.0%		30.8%	32.0%	25.0%	32.4%	21.4%	36.0%	
		F	F	F					I		I		O	O									
Pizza Hut	1	1	-	1	-	-	-	-	-	-	1	-	-	1	-	-	-	1	-	1	-	1	1
	2.6%	3.1%		7.7%							9.1%			16.7%			4.0%		2.9%		4.0%	33.3%	
Sbarro	8	8	5	2	1	-	-	-	4	1	-	3	4	2	1	-	4	4	-	8	3	5	-
	20.5%	25.0%	35.7%	15.4%	20.0%				30.8%	100.0%		37.5%	28.6%	33.3%	20.0%		30.8%	16.0%		23.5%	21.4%	20.0%	
		EFG	EFG						J	HJK		J	O							R			
Other	13	9	3	4	2	4	1	3	3	-	4	3	4	-	1	2	3	9	2	10	6	7	2
	33.3%	28.1%	21.4%	30.8%	40.0%	57.1%	50.0%	60.0%	23.1%		36.4%	37.5%	28.6%		20.0%	100.0%	23.1%	36.0%	50.0%	29.4%	42.9%	28.0%	66.7%
											I		N		LMN								
Non-specific mentions	4	2	2	-	-	2	1	1	2	-	-	-	2	-	-	-	2	2	1	3	2	2	-
	10.3%	6.3%	14.3%			28.6%	50.0%	20.0%	15.4%				14.3%				15.4%	8.0%	25.0%	8.8%	14.3%	8.0%	
<u>Chicken Brand</u>	166	120	59	44	16	46	6	40	44	21	17	34	46	23	15	19	52	112	25	139	62	99	17
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
Chic-Fil-A	48	31	10	12	8	17	2	15	8	4	6	13	9	4	2	7	9	38	10	37	15	30	6
	28.9%	25.8%	16.9%	27.3%	50.0%	37.0%	33.3%	37.5%	18.2%	19.0%	35.3%	38.2%	19.6%	17.4%	13.3%	36.8%	17.3%	33.9%	40.0%	26.6%	24.2%	30.3%	35.3%
					B	B		B										P					

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
El Pollo Loco	32 19.3%	16 13.3%	6 10.2%	8 18.2%	2 12.5%	16 34.8% ABD	1 16.7%	15 37.5% ABCD	3 6.8%	4 19.0%	1 5.9%	9 26.5% HJ	2 4.3%	4 17.4%	5 33.3% L	3 15.8%	5 9.6%	26 23.2% P	6 24.0%	25 18.0%	6 9.7%	26 26.3% T	8 47.1%
Jack In The Box	2 1.2%	1 0.8%	1 1.7%	-	-	1 2.2%	-	1 2.5%	-	1 4.8%	-	-	-	1 4.3%	-	-	-	2 1.8%	1 4.0%	1 0.7%	-	2 2.0%	-
Kentucky Fried Chicken (KFC)	34 20.5%	29 24.2% EF	18 30.5% EFG	9 20.5% F	2 12.5%	5 10.9% F	-	5 12.5% F	14 31.8%	4 19.0%	4 23.5%	7 20.6%	13 28.3%	5 21.7%	5 33.3%	4 21.1%	16 30.8% Q	18 16.1%	4 16.0%	30 21.6%	13 21.0%	20 20.2%	1 5.9%
McDonalds	1 0.6%	-	-	-	-	1 2.2%	1 16.7%	-	-	1 4.8%	-	-	-	-	-	-	-	1 0.9%	-	1 0.7%	1 1.6%	-	-
Ono's Hawaiian BBQ	1 0.6%	1 0.8%	-	1 2.3%	-	-	-	-	-	-	-	1 2.9%	-	-	1 6.7%	-	-	1 0.9%	-	1 0.7%	-	1 1.0%	-
Popeye's	27 16.3%	24 20.0% EFG	15 25.4% EFG	7 15.9% F	2 12.5%	3 6.5%	-	3 7.5%	11 25.0% K	5 23.8%	3 17.6%	2 5.9%	12 26.1% M	7 30.4% M	1 6.7%	2 10.5%	11 21.2%	16 14.3%	3 12.0%	24 17.3%	17 27.4% U	9 9.1%	2 11.8%
Wendy's	1 0.6%	1 0.8%	-	1 2.3%	-	-	-	-	-	-	-	-	1 2.2%	-	-	-	-	1 0.9%	-	1 0.7%	1 1.6%	-	-
Other	17 10.2%	14 11.7% G	6 10.2%	6 13.6%	2 12.5%	3 6.5%	2 33.3%	1 2.5%	5 11.4%	2 9.5%	3 17.6%	2 5.9%	7 15.2%	2 8.7%	1 6.7%	2 10.5%	8 15.4%	9 8.0%	-	17 12.2% R	8 12.9%	9 9.1%	-
Multi-mentions	1 0.6%	1 0.8%	1 1.7%	-	-	-	-	-	1 2.3%	-	-	-	-	-	-	1 5.3%	1 1.9%	-	1 4.0%	-	1 1.6%	-	-

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
Non-specific mentions	2 1.2%	2 1.7%	2 3.4%	-	-	-	-	2 4.5%	-	-	-	2 4.3%	-	-	-	2 3.8%	-	-	2 1.4%	-	2 2.0%	-	
<u>Seafood Brand</u>	35 100.0%	28 100.0%	9 100.0%	17 100.0%	2 100.0%	7 100.0%	-	7 100.0%	8 100.0%	3 100.0%	9 100.0%	8 100.0%	11 100.0%	3 100.0%	5 100.0%	7 100.0%	10 100.0%	25 100.0%	5 100.0%	30 100.0%	11 100.0%	24 100.0%	2 100.0%
Long John Silver's	9 25.7%	8 28.6%	2 22.2%	6 35.3%	-	1 14.3%	-	1 14.3%	1 12.5%	1 33.3%	3 33.3%	1 12.5%	2 18.2%	-	3 60.0%	3 42.9%	2 20.0%	7 28.0%	-	9 30.0%	2 18.2%	7 29.2%	1 50.0%
Rubio's	2 5.7%	1 3.6%	-	1 5.9%	-	1 14.3%	-	1 14.3%	-	-	-	1 12.5%	1 9.1%	-	-	-	-	2 8.0%	-	2 6.7%	1 9.1%	1 4.2%	-
Other	21 60.0%	16 57.1%	6 66.7%	8 47.1%	2 100.0%	5 71.4%	-	5 71.4%	6 75.0%	2 66.7%	5 55.6%	5 62.5%	7 63.6%	3 100.0%	2 40.0%	2 28.6%	6 60.0%	15 60.0%	4 80.0%	17 56.7%	6 54.5%	15 62.5%	1 50.0%
Multi-mentions	2 5.7%	2 7.1%	-	2 11.8%	-	-	-	-	-	-	1 11.1%	1 12.5%	-	-	-	2 28.6%	1 10.0%	1 4.0%	1 20.0%	1 3.3%	1 9.1%	1 4.2%	-
Non-specific mentions	1 2.9%	1 3.6%	1 11.1%	-	-	-	-	1 12.5%	-	-	-	1 9.1%	-	-	-	1 10.0%	-	-	1 3.3%	1 9.1%	-	-	
<u>Other Ethnic Type of Brand</u>	71 100.0%	49 100.0%	28 100.0%	11 100.0%	10 100.0%	22 100.0%	4 100.0%	18 100.0%	24 100.0%	8 100.0%	2 100.0%	21 100.0%	24 100.0%	3 100.0%	2 100.0%	10 100.0%	29 100.0%	41 100.0%	20 100.0%	50 100.0%	16 100.0%	55 100.0%	10 100.0%
Daphne's	9 12.7%	3 6.1%	2 7.1%	-	1 10.0%	6 27.3%	1 25.0%	5 27.8%	2 8.3%	-	-	4 19.0%	2 8.3%	-	-	-	2 6.9%	7 17.1%	3 15.0%	6 12.0%	2 12.5%	7 12.7%	1 10.0%

Table 25-1
 Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	
El Pollo Loco	1 1.4%	1 2.0%	1 3.6%	-	-	-	-	-	1 4.2%	-	-	-	1 4.2%	-	-	-	1 3.4%	-	-	1 2.0%	-	1 1.8%	-
Indian food	15 21.1%	9 18.4%	3 10.7%	1 9.1%	5 50.0%	6 27.3%	2 50.0%	4 22.2%	2 8.3%	3 37.5%	-	7 33.3%	2 8.3%	-	-	2 20.0%	5 17.2%	9 22.0%	3 15.0%	11 22.0%	4 25.0%	11 20.0%	3 30.0%
					BC							HJ											
Jamba Juice	1 1.4%	1 2.0%	1 3.6%	-	-	-	-	-	1 4.2%	-	-	-	1 4.2%	-	-	-	1 3.4%	-	-	1 2.0%	-	1 1.8%	-
Ono's Hawaiian BBQ	3 4.2%	3 6.1%	1 3.6%	1 9.1%	1 10.0%	-	-	-	1 4.2%	-	-	2 9.5%	1 4.2%	-	-	1 10.0%	1 3.4%	2 4.9%	1 5.0%	2 4.0%	1 6.3%	2 3.6%	-
PHO	3 4.2%	2 4.1%	1 3.6%	1 9.1%	-	1 4.5%	-	1 5.6%	1 4.2%	-	-	-	-	-	-	2 20.0%	1 3.4%	2 4.9%	2 10.0%	1 2.0%	1 6.3%	2 3.6%	-
Popeye's	1 1.4%	1 2.0%	-	1 9.1%	-	-	-	-	-	-	-	-	-	1 33.3%	-	-	-	1 2.4%	-	1 2.0%	-	1 1.8%	-
Soup Plantation	1 1.4%	1 2.0%	-	1 9.1%	-	-	-	-	-	-	-	1 4.8%	-	1 33.3%	-	-	-	1 2.4%	-	1 2.0%	-	1 1.8%	1 10.0%
Starbucks	1 1.4%	1 2.0%	1 3.6%	-	-	-	-	-	1 4.2%	-	-	-	1 4.2%	-	-	-	1 3.4%	-	-	1 2.0%	-	1 1.8%	-
Thai	5 7.0%	5 10.2%	4 14.3%	-	1 10.0%	-	-	-	3 12.5%	1 12.5%	-	-	3 12.5%	-	1 50.0%	-	4 13.8%	1 2.4%	2 10.0%	3 6.0%	1 6.3%	4 7.3%	1 10.0%
			CEFG																				
Other	30 42.3%	22 44.9%	14 50.0%	6 54.5%	2 20.0%	8 36.4%	-	8 44.4%	12 50.0%	4 50.0%	2 100.0%	6 28.6%	13 54.2%	1 33.3%	1 50.0%	5 50.0%	13 44.8%	17 41.5%	9 45.0%	21 42.0%	6 37.5%	24 43.6%	4 40.0%
		F	F	F	F	F		F															
											HIK												

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	1 1.4%	-	-	-	1 4.5%	1 25.0%	-	-	-	-	1 4.8%	-	-	-	-	-	1 2.4%	-	1 2.0%	1 6.3%	-	-	
<u>Other Brand Type</u>	173 100.0%	135 100.0%	70 100.0%	49 100.0%	13 100.0%	38 100.0%	6 100.0%	32 100.0%	58 100.0%	16 100.0%	17 100.0%	44 100.0%	58 100.0%	21 100.0%	20 100.0%	20 100.0%	69 100.0%	103 100.0%	32 100.0%	140 100.0%	46 100.0%	124 100.0%	21 100.0%
Chipotle	1 0.6%	1 0.7%	-	1 2.0%	-	-	-	-	-	-	1 5.9%	-	1 1.7%	-	-	-	-	1 1.0%	-	1 0.7%	-	1 0.8%	-
Daphne's	1 0.6%	1 0.7%	-	1 2.0%	-	-	-	-	-	-	-	1 2.3%	-	-	1 5.0%	-	-	1 1.0%	-	1 0.7%	1 2.2%	-	-
In & Out	1 0.6%	1 0.7%	1 1.4%	-	-	-	-	-	1 1.7%	-	-	-	1 1.7%	-	-	-	1 1.4%	-	-	1 0.7%	1 2.2%	-	-
Indian food	1 0.6%	-	-	-	1 2.6%	-	1 3.1%	-	-	-	-	-	-	-	-	-	-	1 1.0%	1 3.1%	-	-	1 0.8%	-
Jamba Juice	68 39.3%	64 47.4%	38 54.3%	24 49.0%	1 7.7%	4 10.5%	-	4 12.5%	32 55.2%	6 37.5%	6 35.3%	16 36.4%	28 48.3%	12 57.1%	12 60.0%	10 50.0%	33 47.8%	35 34.0%	9 28.1%	59 42.1%	18 39.1%	50 40.3%	5 23.8%
Ono's Hawaiian BBQ	2 1.2%	2 1.5%	1 1.4%	1 2.0%	-	-	-	-	1 1.7%	-	-	-	-	-	-	2 10.0%	1 1.4%	1 1.0%	1 3.1%	1 0.7%	-	2 1.6%	-
Panera Bread	2 1.2%	2 1.5%	1 1.4%	1 2.0%	-	-	-	-	1 1.7%	-	1 5.9%	-	1 1.7%	-	1 5.0%	-	1 1.4%	1 1.0%	-	2 1.4%	1 2.2%	1 0.8%	1 4.8%
Soup Plantation	1 0.6%	1 0.7%	1 1.4%	-	-	-	-	-	1 1.7%	-	-	-	1 1.7%	-	-	-	1 1.4%	-	-	1 0.7%	-	1 0.8%	-

Table 25-1
Q.10b-2 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** WOULD PURCHASE TWO OR MORE TIMES PER WEEK (PERCENTAGED ON MENTIONED FOOD BRAND) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Starbucks	24 13.9%	13 9.6%	6 8.6%	4 8.2%	3 23.1%	11 28.9% ABC	1 16.7% ABC	10 31.3% ABC	5 8.6%	2 12.5%	1 5.9%	8 18.2%	6 10.3%	2 9.5%	1 5.0%	1 5.0%	6 8.7%	18 17.5%	7 21.9%	17 12.1%	6 13.0%	18 14.5%	4 19.0%
Subway	2 1.2%	2 1.5%	1 1.4%	1 2.0%	-	-	-	-	1 1.7%	-	1 5.9%	-	1 1.7%	-	1 5.0%	-	1 1.4%	1 1.0%	1 3.1%	1 0.7%	-	2 1.6%	-
Taco Bell	3 1.7%	3 2.2%	1 1.4%	1 2.0%	1 7.7%	-	-	-	1 1.7%	-	1 5.9%	1 2.3%	2 3.4%	-	-	-	1 1.4%	2 1.9%	-	3 2.1%	-	3 2.4%	-
Other	56 32.4%	38 28.1%	18 25.7%	12 24.5%	7 53.8%	18 47.4% ABC	5 83.3% ABCEG	13 40.6%	12 20.7%	8 50.0% H	4 23.5%	14 31.8%	15 25.9%	7 33.3%	4 20.0%	4 20.0%	20 29.0%	35 34.0%	11 34.4%	44 31.4%	17 37.0%	36 29.0%	8 38.1%
Multi-mentions	6 3.5%	3 2.2%	-	2 4.1%	-	3 7.9%	-	3 9.4%	1 1.7%	-	1 5.9%	2 4.5%	-	-	-	2 10.0%	2 2.9%	4 3.9%	2 6.3%	4 2.9%	1 2.2%	5 4.0%	2 9.5%
Non-specific mentions	5 2.9%	4 3.0% F	2 2.9%	1 2.0%	1 7.7%	1 2.6%	-	1 3.1%	2 3.4%	-	1 5.9%	2 4.5%	2 3.4%	-	-	1 5.0%	2 2.9%	3 2.9%	-	5 3.6% R	1 2.2%	4 3.2%	1 4.8%

Table 26-1
Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/Soup Brand</u>	557	337 B	122	149 B	62 AB	220 ABC	31 AB	189 AB	92	47 H	54 H	145 H	99	47 LNO	71	54	126	413 P	123	416	164	376 T	101
Chic-Fil-A	2.50	-	-	-	-	2.50	-	2.50	-	-	-	2.50	-	-	-	-	2.50	-	2.50	-	2.50	-	
Chipotle	2.50	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-
Olive Garden	6.50	6.50	6.50	-	-	-	-	-	-	6.50	-	-	-	-	-	6.50	-	6.50	-	6.50	-	6.50	6.50
Panera Bread	2.39	2.62 D	3.25 DEG	2.64 D	1.61	2.08	2.50	2.07	3.75 IK	2.29	2.43	2.34	2.83	3.17	3.50	2.38	3.62 Q	2.11	2.33	2.41	2.81	2.26	1.71
Quiznos	2.28	2.46	2.92	2.38	2.00	1.88	2.00	1.86	2.57	2.71	2.63	1.83	2.20	3.07	3.00	1.93	2.31	2.26	1.75	2.40	1.97	2.43	1.92
Corner Bakery	2.92	3.50	3.50	3.50	-	1.75	1.75	-	3.50	-	-	3.50	3.50	3.50	-	-	3.50	2.67	2.50	3.13	-	2.60	1.75
Soup Plantation	2.98	3.15	3.58	2.83	-	2.64	-	2.64	4.50	1.75	-	2.39	4.50	2.50	2.67	2.50	4.50	2.47	3.50	2.84	2.33	3.25	1.33
Subway	2.41	2.78 EG	2.73 EG	2.89 EFG	2.50 EG	1.72	2.04	1.66	2.86 K	2.48	2.74	2.25	2.87	2.57	3.12 O	2.34	2.77 Q	2.31	1.90	2.55 R	2.43	2.41	1.76
Togos	1.95	2.63 EG	-	3.13 G	2.13	1.54	2.50	1.36	-	-	2.50	1.83	-	4.50	2.50	2.75	-	1.95	1.36	2.25	1.75	2.14	1.71
Wendy's	1.00	-	-	-	-	1.00	-	1.00	-	-	-	-	-	-	-	-	-	1.00	1.00	-	-	1.00	-
Other	2.45	2.73	2.91	3.00	2.17	2.26	2.07	2.29	3.23 K	3.63 K	3.43 K	1.88	3.05	2.75	4.50	2.67	3.42 Q	2.27	2.50	2.49	2.48	2.44	1.61

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	2.60	2.74	4.17 CD	2.58	1.67	2.27	0.50	2.45	5.00 JK	2.50	1.63	2.40	4.50 M	3.50 M	2.13	3.30	4.31 Q	2.17	2.67	2.65	2.00	2.80	1.69
Non-specific mentions	1.90	1.50	1.00	-	1.75	2.50	2.50	-	1.00	2.50	-	1.75	1.00	-	-	-	1.00	2.00	1.75	1.75	1.75	2.50	2.50
<u>Casual American Food Brand</u>	140	91	42	35	13	49	7	42	33	12	16	37	32	11	14	20	36	100	27	109	43	95	18
Baker's	1.50	1.38	2.50	1.00	1.00	1.63	-	1.63	2.50	-	1.00	0.75	2.50	-	1.00	-	2.50	1.36	0.75	1.75	1.00	1.42	0.83
Burger King	2.50	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	2.50	-	-
California Pizza Kitchen	2.50	2.50	-	-	2.50	2.50	-	2.50	-	-	-	2.50	-	-	-	-	-	2.50	2.50	2.50	2.50	2.50	2.50
Carl's Jr.	2.20	2.50	2.50	2.50	2.50	1.00	-	1.00	2.50	2.50	2.50	1.00	2.50	-	-	-	2.50	2.00	-	2.20	2.00	2.50	-
Chic-Fil-A	1.00	1.00	-	1.00	1.00	1.00	-	1.00	-	-	-	1.00	-	-	-	1.00	-	1.00	-	1.00	1.00	1.00	1.00
Chipotle	1.75	1.75	1.75	-	-	-	-	-	1.00	2.50	-	-	1.00	-	-	2.50	1.00	2.50	-	1.75	2.50	1.00	-
Del Taco	1.83	2.50	2.50	-	-	0.50	-	0.50	2.50	-	-	0.50	2.50	2.50	-	-	2.50	0.50	2.50	1.50	1.50	2.50	-
El Pollo Loco	2.50	-	-	-	-	2.50	-	2.50	-	-	-	2.50	-	-	-	-	-	2.50	-	2.50	-	2.50	-
In & Out	2.33	2.05	2.67	1.80	1.75	3.75	-	3.75	1.75	4.50	2.00	1.38	2.13	4.50	0.50	1.75	1.50	2.61	1.33	2.67	1.17	3.30	1.75
Jack In The Box	2.65	2.88	2.50	2.93	-	1.75	-	1.75	2.50	-	2.25	1.75	2.50	-	1.50	4.00	2.50	2.67	1.75	2.88	-	2.65	1.00

Table 26-1
Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jamba Juice	2.50	0.50	0.50	-	-	4.50	4.50	-	0.50	-	-	4.50	0.50	-	-	-	0.50	4.50	-	2.50	-	2.50	-
McDonalds	2.19	2.25	2.07	2.67	-	2.00	-	2.00	2.25	1.00	3.50	1.75	2.25	2.50	1.00	4.50	2.25	2.14	1.00	2.41	3.17	1.90	2.50
Panera Bread	2.50	4.50	-	-	4.50	1.50	2.50	0.50	-	-	-	-	-	-	-	-	2.50	0.50	4.50	2.50	2.50	2.50	0.50
Quiznos	2.75	2.75	-	2.75	-	-	-	-	-	-	-	1.00	-	-	4.50	1.00	-	2.75	1.00	4.50	-	2.75	-
Corner Bakery	0.50	0.50	-	0.50	-	-	-	-	-	-	-	0.50	-	0.50	-	-	-	0.50	-	0.50	-	0.50	-
Subway	2.50	2.50	2.50	-	-	2.50	-	2.50	2.50	-	-	-	2.50	-	-	-	2.50	2.50	-	2.50	2.50	-	-
Taco Bell	2.67	3.50	4.50	2.50	-	1.00	-	1.00	-	4.50	2.50	1.00	-	4.50	2.50	-	-	2.67	2.75	2.50	-	2.67	1.00
Togos	1.00	-	-	-	-	1.00	-	1.00	-	-	-	1.00	-	-	-	-	-	1.00	-	1.00	-	1.00	-
Wendy's	2.44	3.00	4.50	1.75	2.50	1.50	1.00	1.75	4.50	4.50	-	2.50	-	4.50	1.75	4.50	3.50	2.30	4.50	2.33	1.00	2.64	-
Other	2.46	2.85 E	2.87	3.00	2.38	1.84	1.50	1.91	2.95	2.67	3.75	2.04	2.00	4.20 L	3.83	2.83	3.25	2.24	3.00	2.34	2.44	2.47	0.90
Multi-mentions	2.67	0.50	-	-	0.50	3.75	-	3.75	-	-	-	1.00	-	-	-	-	-	2.67	-	2.67	-	2.67	0.50
Non-specific mentions	1.90	2.00	2.00	-	-	1.75	1.00	2.50	2.00	-	-	-	2.00	-	-	-	2.00	2.50	-	2.13	2.50	1.75	-
<u>Hamburger Brand</u>	681	492 DEFG	223 DEFG	213 DEFG	53	189	20	169	178 K	59	69	162	184	78	84	90	207 Q	467	127	547	247 U	416	91

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Baker's	1.38	1.75	-	1.00	2.00	1.00	-	1.00	-	-	1.00	1.30	1.00	-	-	-	-	1.38	2.00	1.00	1.00	1.50	-
Burger King	2.04	2.08	1.86	2.56	1.38	1.88	1.00	2.17	2.13	1.38	4.50 K	1.71	3.58	1.00	1.50	1.60	2.33	2.00	1.83	2.18	1.85	2.18	2.00
Carl's Jr.	2.03	2.49 EG	3.00 DEG	2.35 EG	1.75	1.31	1.75	1.28	3.10 K	2.00	2.22	1.82	2.89	2.36	2.78	2.13	2.94 Q	1.75	1.71	2.11	2.20	1.87	1.32
Chic-Fil-A	2.50	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-
In & Out	2.39	2.63 DEFG	2.61 DEFG	2.81 DEFG	1.58	1.58	1.77	1.54	2.63 K	2.51	2.93 K	2.06	2.62	2.67	2.57	3.03	2.55	2.32	1.96	2.50 R	2.69 U	2.20	1.78
Jack In The Box	1.81	1.91	2.00	2.36	1.20	1.38	-	1.38	2.17	1.38	-	2.00	2.75	2.13	1.50	2.50	2.75	1.59	1.50	1.84	1.25	1.94	1.63
McDonalds	2.25	2.39 D	2.20 D	2.81 D	0.88	1.94 D	1.00	2.00 D	2.25	1.88	3.00	2.40	2.29	2.65	2.92	2.67	2.17	2.29	1.70	2.37	2.18	2.30	1.86
Wendy's	1.74	1.81	1.00	2.44	1.00	1.67	1.00	1.71	1.00	1.00	3.17	1.92	1.00	1.00	1.50	2.64	1.00	1.88	1.89	1.68	1.96	1.58	1.29
Other	2.18	2.46	2.08	2.92	3.00	1.71	-	1.71	1.61	3.25 H	-	2.54	1.94 O	4.50	3.14 O	0.83	1.96	2.29	2.08	2.19	2.04	2.20	1.94
Multi-mentions	2.99	3.43 EG	3.67	3.35	2.50	2.05	-	2.05	4.06 K	0.50	3.13	2.05	3.81	2.50	4.50 O	2.33	4.06	2.65	1.56	3.42 R	3.14	2.89	1.38
Non-specific mentions	2.13	2.13	2.00	2.50	-	-	-	-	2.00	-	-	-	2.00	2.50	-	-	2.13	-	-	2.13	2.50	1.00	-

Table 26-1
Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Mexican Food Brand</u>	484	297 B	108	138 B	49 B	187 AB	18 ABF	85	32	57 HI	130 HI	91	46	58 L	51	100	379 P	112	367	160	313	89	
Alberto's	2.35	2.41	3.17	2.00	2.50	2.25	1.00	2.50	2.50	3.50	2.63	1.83	2.50	4.50	2.63	0.75	2.50	2.34	2.00	2.46	2.25	2.41	2.20
Baja Fresh	1.94	2.12	3.63	1.40	1.50	1.75	0.75	1.95	6.50	2.67	-	2.13	-	2.92	0.50	1.75	3.75	1.82	1.82	2.12	2.72	1.50	1.71
Baker's	1.36	2.00 EG	-	2.50	1.75	0.88	-	0.88	-	-	2.50	0.75	2.50	-	-	-	-	1.36	1.00	1.42	1.75	1.20	1.00
Carl's Jr.	1.00	-	-	-	-	1.00	-	1.00	-	-	-	-	-	-	-	-	-	1.00	-	1.00	-	1.00	1.00
Chipotle	2.50	2.67 E	2.61	2.71 E	2.95 E	1.85	1.00	1.98	2.67	2.41	2.59	2.62	2.59	2.89	2.72	2.45	2.53	2.50	2.64	2.48	2.63	2.38	1.95
Del Taco	1.91	2.28	1.75	2.45	2.50	1.73	1.00	1.75	1.75	-	2.64	1.87	1.50	2.67	2.20	2.63	1.90	1.92	1.35	2.13 R	2.20	1.84	1.63
El Pollo Loco	2.36	2.95 EG	3.21 EG	2.95 EG	2.50	1.53	1.00	1.57	4.10 K	1.00	3.00	1.96	3.83	2.75	2.50	2.64	4.10 Q	2.08	2.57	2.31	2.33	2.37	2.00
King Taco	2.50	2.83	3.00	2.67	2.50	1.90	-	1.90	3.00	4.50	2.50	1.00	2.00	1.75	4.50	4.50	3.00	2.22	3.13	2.25	2.19	3.00	2.50
Miguel's Jr.	2.06	2.25	-	2.25	-	1.90	-	1.90	-	-	2.25	2.50	-	2.75	2.50	1.00	-	2.06	2.50	2.00	2.75	1.86	1.00
Rubio's	1.64	1.87	2.13	2.42	1.00	1.44	1.00	1.47	2.13	-	2.83	1.50	2.13	1.75	1.00	4.50	2.13	1.57	1.50	1.70	2.07	1.52	1.11
Taco Bell	2.41	2.64 DEG	2.90 DEG	2.81 DEG	1.70	1.89	1.00	1.93	3.21 IJK	1.79	2.00	2.17	3.09 M	2.36	1.83	3.71 M	3.00	2.27	2.45	2.42	2.20	2.41	1.41

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	2.49	2.60	2.33	3.00	2.17	2.29	2.63	2.23	2.42	2.13	3.81	2.48	2.15	2.64	3.22	3.25	2.47	2.50	2.96	2.37	2.37	2.58	1.57
Multi-mentions	2.63	3.43	4.50	3.00	-	2.00	2.50	1.94	2.50	6.50	3.50	1.75	2.50	-	2.67	4.50	2.50	2.63	3.13	2.46	4.00 U	2.17	3.50
Non-specific mentions	2.67	3.83	4.50	-	2.50	2.08	2.17	2.00	4.50	2.50	-	4.50	4.50	-	-	-	4.50	2.33	1.75	4.00 R	2.67	2.67	2.50
<u>Asian Food Brand</u>	152	104	55 CG	35	14	48	13 CEG	35	46 JK	15	8	28	47 O	15	17	11	54 Q	94	31	117	46	101	12
Chipotle	1.00	-	-	-	-	1.00	1.00	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.00	-
Indian food	1.75	2.50	-	-	2.50	1.00	-	1.00	-	2.50	-	1.00	-	-	-	-	-	1.75	-	1.75	-	1.75	-
Ono's Hawiian BBQ	4.50	4.50	6.50	3.50	-	-	-	-	-	6.50	4.50	-	-	6.50	-	3.50	-	4.50	-	4.50	4.50	4.50	-
Panda Express	2.21	2.64	2.64	-	-	1.60	2.00	1.00	2.67	2.50	-	2.50	2.67	2.50	-	-	2.64	1.50	-	2.30	3.17	1.89	-
PHO	3.50	3.92	4.50	4.50	1.00	1.00	1.00	-	4.50	1.00	-	2.67	4.50	-	-	4.50	5.17	2.25	-	3.50	3.25	3.83	-
Pick Up Stix	1.68	1.93	2.44	1.00	1.00	1.43	1.00	1.55	2.36	2.75	1.00	1.75	2.58	1.00	1.70	-	2.36	1.45	1.56	1.74	1.70	1.57	1.50
Thai	3.06	3.50	4.50	3.50	2.50	2.63	2.50	2.67	4.50	-	2.50	1.00	4.50	2.50	-	4.50	3.33	2.90	3.50	2.92	3.00	3.17	2.00
Other	2.97	3.17	3.38	3.08	2.50	2.36	1.33	2.53	3.25	3.50	3.13	2.92	3.12	2.95	3.64	3.83	3.38	2.76	3.28	2.93	2.69	3.05	1.92
Multi-mentions	1.00	1.00	-	-	1.00	-	-	-	-	-	-	-	-	-	-	-	-	1.00	-	1.00	-	1.00	-

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus			Off Campus On Own	Freshman	Sophomore	Junior	Senior	Yes	No	Yes	No	Male	Female		
		(A)	(B)	(C)				(D)	(E)	(F)													(G)
Non-specific mentions	2.67	3.50	2.50	4.50	-	1.00	1.00	-	2.50	-	-	4.50	2.50	-	4.50	-	2.50	2.75	1.75	4.50	1.00	2.50	-
<u>Pizza Brand</u>	302	224 EG	97 EG	101 DEFG	24	78	10	68	76	26	34	75	92	30	37	39	90	208	50	248	111	182	40
California Pizza Kitchen	2.15	2.89 EG	3.58 EG	1.50	-	1.31	2.00 G	0.90	3.40	4.50	1.00	1.00	3.40	1.75	1.00	4.50	3.00	1.67	1.17	2.89 R	2.67	1.86	1.00
Dominos	1.73	1.78	1.68	2.00	1.50	1.33	-	1.33	1.83	1.00	1.75	1.50	1.50	2.33	2.00	1.50	2.00	1.53	-	1.73	2.07	1.67	2.50
Little Caesars	2.26	2.43	2.69	2.42	0.50	1.00	-	1.00	3.08	1.50	1.75	2.25	2.83	3.50	1.63	1.83	2.72	2.00	0.83	2.45 R	2.56	2.09	1.50
Papa John's	1.94	2.13	2.03	2.43	2.00	1.21	2.50	1.00	2.14	2.00	-	1.75	2.28	1.50	1.64	3.13	2.23	1.77	1.50	2.02	2.00	1.90	0.50
Pizza Hut	2.01	2.19 EG	2.18 EG	2.22 EG	1.83	1.36	1.00	1.38	2.23	2.19	2.19	1.77	2.20	2.21	1.86	2.45	2.22	1.93	1.89	2.04	1.77	2.10	0.85
Round Table	1.79	2.41 EG	3.33	2.86 EG	1.42	0.96	1.00	0.95	3.33	-	2.75	2.05	3.33	1.00	2.50	3.83	3.33	1.60	1.00	2.05	2.42 U	1.25	1.35
Sbarro	2.68	2.83	3.31	1.88	-	1.75	-	1.75	2.86 K	6.50	4.50	1.38	2.83	-	6.50	1.00	2.86	2.50	1.00	2.81	2.30	3.13	1.00
Other	1.98	2.50 E	2.29	2.19	4.50 E	1.44	1.38	1.46	2.25	2.50	1.75	1.56	2.38	2.00	2.50	1.00	2.38	1.93	1.25	2.17	2.54	1.58	1.06
Multi-mentions	2.60	2.60	-	2.60	-	-	-	-	-	-	1.75	-	3.50	-	2.50	1.75	-	2.60	2.50	2.67	3.17	1.75	-

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Browsers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Non-specific mentions	2.00	1.00	1.00	-	-	2.50	-	2.50	1.00	-	-	-	1.00	-	-	-	1.00	2.50	-	2.00	-	2.00	-
<u>Italian Brand</u>	66	49 G	25 G	19	5	17	5	12	21	5	13	15	23	9	7	5	22	42	9	55	20	46	5
Dominos	2.50	2.50	-	2.50	-	-	-	-	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-	2.50	-
Olive Garden	2.05	2.38 E	1.94	2.92 E	2.50	1.17	0.75	1.38	2.33 I	0.83	3.30 I	1.75	2.33	1.80	4.50	1.00	2.33	1.94	2.50	2.02	1.67	2.19	-
Pizza Hut	2.50	2.50	-	2.50	-	-	-	-	-	-	2.50	-	-	2.50	-	-	-	2.50	-	2.50	-	2.50	2.50
Sbarro	2.60	2.71	2.75	2.67	2.50	1.00	-	1.00	2.33	6.50	-	2.63	2.33	4.50	4.50	1.00	2.20	3.40	1.00	2.85	3.10	2.35	1.00
Other	2.40	2.57	2.30	2.50	3.50	2.00	2.50	1.90	2.63	1.00	2.33	2.42	2.67	1.00	2.83	2.00	2.63	2.34	1.75	2.56	3.50 U	1.97	2.00
Non-specific mentions	2.00	2.50	2.50	-	-	1.75	1.75	1.75	2.50	-	-	1.00	2.50	-	-	-	2.50	2.00	1.75	2.50	2.00	2.00	-
<u>Chicken Brand</u>	313	184	80	70	32	129 ABCF	10	119 ABCF	60	30	28	80	62	30	23	35	78	232	66	244	113	195	54
Burger King	1.00	1.00	-	-	1.00	-	-	-	-	1.00	-	-	-	-	-	-	-	1.00	-	1.00	1.00	-	-
Carl's Jr.	1.00	-	-	-	-	1.00	-	1.00	-	-	-	-	-	-	-	-	-	1.00	-	1.00	-	1.00	-

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Chic-Fil-A	2.13	2.52 EG	3.08 DEG	2.64 EG	2.00	1.72	2.00	1.70	2.60	3.40	2.44	1.96	2.77	5.00 LMO	1.75	2.45	2.50	2.06	1.86	2.22	1.92	2.24	1.57
El Pollo Loco	1.90	2.09	2.25	2.38	1.36	1.76	1.38	1.81	2.50	2.10	1.38	1.64	1.90	1.79	3.30	2.63	2.38	1.84	1.86	1.92	1.93	1.90	1.82
Jack In The Box	3.50	4.50	4.50	-	-	2.50	-	2.50	-	4.50	-	-	-	4.50	-	-	-	3.50	2.50	4.50	-	3.50	-
Kentucky Fried Chicken (KFC)	1.99	2.38 EG	2.52 EG	2.38 EG	1.60	1.27	-	1.27	2.33	2.92	1.94	1.90	2.40	3.58 O	2.56	1.78	2.30	1.82	1.60	2.09	2.25	1.84	0.94
McDonalds	2.50	-	-	-	-	2.50	2.50	-	-	2.50	-	-	-	-	-	-	-	2.50	-	2.50	2.50	-	-
Ono's Hawaiian BBQ	4.50	4.50	-	4.50	-	-	-	-	-	-	-	4.50	-	-	4.50	-	-	4.50	-	4.50	-	4.50	-
Popeye's	2.33	2.76 EG	2.92 EG	2.21 EG	4.50	1.32	-	1.32	3.18	2.36	3.13	1.71	3.43	2.39	1.50	1.60	2.79	2.07	1.41	2.61 R	2.81 U	1.80	1.75
Wendy's	2.50	2.50	-	2.50	-	-	-	-	-	-	-	-	2.50	-	-	-	-	2.50	-	2.50	2.50	-	-
Other	2.50	2.61	2.39	2.88 G	2.50	2.21	4.50	1.30	2.92	1.63	4.50 IK	1.75	3.06	3.17	1.75	1.75	2.78	2.35	1.00	2.77	2.50	2.50	1.00
Multi-mentions	1.88	2.17	4.50	1.00	1.00	1.00	-	1.00	4.50	-	-	1.00	-	-	-	2.75	4.50	1.00	2.17	1.00	4.50	1.00	-
Non-specific mentions	2.50	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-
Seafood Brand	57	40	17	20	3	17	1	16	15	6	11	12	17	5	7	8	17	39	10	46	18	39	7

Table 26-1
Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Long John Silver's	2.68	2.83	2.00	3.38	1.00	1.75	-	1.75	1.75	1.75	2.70	1.75	2.00	-	3.13	3.63	3.33	2.50	1.00	2.81	2.40	2.83	1.50
Popeye's	1.00	-	-	-	-	1.00	-	1.00	-	-	-	1.00	-	-	-	-	-	1.00	1.00	-	-	1.00	-
Rubio's	2.50	2.50	-	2.50	-	2.50	-	2.50	-	-	-	2.50	2.50	-	-	-	-	2.50	-	2.50	2.50	2.50	-
Other	2.29	2.54	2.21	3.00	2.50	1.85	0.50	1.96	2.32	1.75	3.70	2.36	2.09	2.70	2.00	5.50 LM	2.32	2.35	2.71	2.25	2.30	2.29	1.38
Multi-mentions	3.50	3.50	-	3.50	-	-	-	-	-	-	4.50	2.50	-	-	-	3.50	2.50	4.50	2.50	4.50	4.50	2.50	-
Non-specific mentions	1.75	1.75	1.75	-	-	-	-	-	1.75	-	-	-	1.75	-	-	-	1.75	-	-	1.75	2.50	1.00	-
<u>Other Ethnic Type of Brand</u>	109	66	31	19	16 C	43 C	9 C	34	26	10	6	32 J	25 M	6	5	14 M	33	71	30	74	29	79	22
Daphne's	2.13	2.70	3.33	1.00	2.50	1.85	1.33	2.07	3.33	-	-	2.20	3.33	-	1.00	-	2.75	2.17	1.75	2.86	2.00	2.17	1.33
El Pollo Loco	2.50	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-
Indian food	2.89	3.45	5.17 EG	1.75	3.17	2.32	2.00	2.44	6.50	3.17	-	2.65	6.50	-	-	2.00	4.90 Q	2.28	3.83	2.75	2.71	2.97	3.00
Jamba Juice	4.50	4.50	4.50	-	-	-	-	-	4.50	-	-	-	4.50	-	-	-	4.50	-	-	4.50	-	4.50	-
Ono's Hawaiian BBQ	1.70	2.50	2.50	2.50	2.50	0.50	-	0.50	2.50	-	-	2.50	2.50	-	-	2.50	2.50	1.50	2.50	1.50	2.50	1.50	-

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
PHO	3.13	4.50	2.50	-	2.75	1.00	4.50	4.50	-	-	-	-	-	-	3.50	4.50	3.50	4.50	2.50	4.50	2.67	-	
Popeye's	2.50	-	2.50	-	-	-	-	-	-	-	-	2.50	-	-	-	2.50	-	2.50	-	2.50	-	2.50	-
Soup Plantation	4.50	-	4.50	-	-	-	-	-	-	4.50	-	4.50	-	-	-	4.50	-	4.50	-	4.50	-	4.50	4.50
Starbucks	2.50	2.50	-	-	-	-	-	2.50	-	-	2.50	-	-	-	2.50	-	-	2.50	-	2.50	-	2.50	-
Thai	1.90	3.00 D	1.00	1.25	1.00	-	1.00	3.17	2.50	1.00	0.50	3.17	1.00	2.50	-	3.00 Q	1.17	1.75	2.00	1.75	2.00	1.25	
Other	2.82	3.28 EG	4.27 CDEG	2.50	1.75	1.90	1.00	1.96	4.08 JK	4.50 J	1.50	2.42	4.19	3.50	2.17	2.94	3.90 Q	2.33	2.50	3.02	2.50	3.00	2.33
Multi-mentions	1.75	-	-	-	1.75	2.50	1.00	-	1.00	-	2.50	-	-	-	-	-	1.75	-	1.75	2.50	1.00	-	
Non-specific mentions	1.00	1.00	1.00	-	-	-	-	-	-	1.00	-	-	-	1.00	-	-	1.00	1.00	-	-	1.00	-	
<u>Other Brand Type</u>	193	148 EG	77 CDEG	52 G	16	45	8	37	64 JK	18	17	47	64	22	22	21	76 Q	116	38	154	50	140 T	27
Chic-Fil-A	1.00	-	-	1.00	-	-	-	-	-	-	-	-	-	-	-	-	1.00	-	1.00	-	1.00	-	
Chipotle	2.75	-	4.50	-	1.00	-	1.00	-	-	4.50	-	4.50	-	-	-	-	2.75	-	2.75	1.00	4.50	1.00	
Daphne's	2.50	-	2.50	-	-	-	-	-	-	-	2.50	-	-	2.50	-	-	2.50	-	2.50	2.50	-	-	
In & Out	2.50	2.50	-	-	-	-	-	2.50	-	-	-	2.50	-	-	-	2.50	-	-	2.50	2.50	-	-	

Table 26-1
 Q.10b-3 Now, using the following scale, tell us how often you would visit each of the brands you selected if located conveniently on campus

*** SUMMARY OF MEAN VISITS PER WEEK ***

*** NOTE: "6 TIMES OR MORE PER WEEK" GETS A VALUE OF 6.5 FOR CALCULATING MEANS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Indian food	2.50	-	-	-	2.50	-	2.50	-	-	-	-	-	-	-	-	-	2.50	2.50	-	-	2.50	-	
Jamba Juice	3.65	3.67	3.76	3.56	2.75	3.40	1.00	4.00	3.53	5.17 HK	4.50	3.47	3.59	3.67	3.92	3.70	3.55	3.75	4.50	3.54	4.39 U	3.42	2.93
Ono's Hawaiian BBQ	2.50	2.50	2.50	2.50	-	-	-	-	2.50	-	-	-	-	-	-	2.50	2.50	2.50	2.50	2.50	-	2.50	-
Panera Bread	2.50	2.50	2.50	2.50	-	-	-	-	2.50	-	2.50	-	2.50	-	2.50	-	2.50	2.50	-	2.50	2.50	2.50	2.50
Soup Plantation	4.50	4.50	4.50	-	-	-	-	-	4.50	-	-	-	4.50	-	-	-	4.50	-	-	4.50	-	4.50	-
Starbucks	4.12	3.54	3.71	2.50	4.50	4.86 A	6.50	4.70	4.10	4.00	2.50	4.00	3.83	3.50	1.75	2.50	4.00	4.17	4.06	4.15	3.83	4.21	5.00
Subway	3.17	4.50	6.50	2.50	-	0.50	-	0.50	6.50	-	2.50	-	6.50	-	2.50	-	6.50	1.50	3.50	2.50	-	3.17	-
Taco Bell	2.63	2.63	4.50	1.75	2.50	-	-	-	4.50	-	2.50	2.50	3.50	-	-	1.00	4.50	2.00	1.00	3.17	-	2.63	-
Other	3.85	4.05 D	4.21 DG	4.85 DEG	2.31	3.45 D	4.50 D	3.10	3.92	3.89	4.50	3.81	4.03	4.31	5.00	6.00 L	4.14	3.73	3.19	4.06	4.03	3.72	4.00
Multi-mentions	4.17	3.83	-	4.50	-	4.50	-	4.50	4.50	-	2.50	6.50	-	-	-	4.50	5.50	3.50	6.50	3.00	2.50	4.50	4.50
Non-specific mentions	4.00	5.00	5.50	4.50	4.50	2.67	1.00	3.50	5.50	-	4.50	5.50	5.50	-	-	4.50	5.50	3.40	0.50	4.58	2.75	4.50	2.75

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/Soup Brand</u>	557	337 B	122	149 B	62 AB	220 ABC	31 AB	189 AB	92	47 H	54 H	145 H	99	47	71 LNO	54	126	413 P	123	416	164	376 T	101
Chic-Fil-A	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	1	-	1	-	1	-	
Chipotle	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Olive Garden	1	1	1	-	-	-	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-	1	1
Panera Bread	72	41	14	18	9	31 BF	1	30 BF	10	7	7	19	12	6	6	8	13	58 P	21	50	16	54 T	14
Quiznos	54	37	12	16	9	17	3	14	7	7	4	12	5	7	9 L	7	13	40	10	43	18	35	13
Corner Bakery	6	4 DG	2	2	-	2	2	-	2	-	-	2	2	2	-	-	2	3	1	4	-	5 T	2
Soup Plantation	20	13 DF	6 DF	6 DF	-	7 DF	-	7 DF	5 J	2	-	9 J	4	2	3	3	5	15	4	16	6	14	3
Subway	265	173	68	79	23	92	13	79	51	23	31	65	59	23	43 LNO	22	70	188	45	213	80	172	42
Togos	21	8 B	-	4 B	4 B	13 AB	2	11 AB	-	-	1	9 HI	-	1	1	2	-	21 P	7	14	10	11	7
Wendy's	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	1	-	-	1	-
Other	74	31	11	11	9	43 ABC	7 BC	36 ABC	11	4	7	16	11 M	4	1	6	13	55	23 S	45	21	53	9

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Multi-mentions	36	25	6	13	6	11	1	10	4	2	4	10	4	2	8	5	8	27	9	26	9	27	8
Non-specific mentions	5	3	1	-	2	2	2	-	1	1	-	2	1	-	-	-	1	3	2	2	4	1	2
<u>Casual American Food Brand</u>	140	91	42	35	13	49	7	42	33	12	16	37	32	11	14	20	36	100	27	109	43	95	18
Baker's	8	4 F	1	1	1	4 F	-	4 F	1	-	2	2	1	-	1	-	1	7	2	6	1	6	3
Burger King	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	1	-	-
California Pizza Kitchen	3	1	-	-	1	2	-	2	-	-	-	2	-	-	-	-	3	1	2	2	1	1	
Carl's Jr.	5	4 F	2	1	1	1	-	1	2	1	1	1	3	-	-	-	2	3	-	5 R	3	2	-
Chic-Fil-A	3	2	-	1	1	1	-	1	-	-	-	1	-	-	-	1	-	3	-	3	1	2	1
Chipotle	2	2	2	-	-	-	-	-	1	1	-	-	1	-	-	1	1	1	-	2	1	1	-
Del Taco	3	2	2	-	-	1	-	1	2	-	-	1	1	1	-	-	2	1	1	2	2	1	-
El Pollo Loco	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	1	-	1	-	1	-	-
In & Out	12	10 F	3	5 F	2	2	-	2	2	1	4	4	4	1	1	2	3	9	3	9	6	5	2

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jack In The Box	10	8 DF	1	7 BDF	-	2	-	2	1	-	4 I	2	1	-	3	4 N	1	9	2	8	-	10 T	1
Jamba Juice	2	1	1	-	-	1	1	-	1	-	-	1	1	-	-	-	1	1	-	2	-	2	-
McDonalds	13	10 DF	7 DF	3	-	3	-	3	6	1	2	2	6	1	2	1	6	7	2	11	3	10	2
Panera Bread	3	1	-	-	1	2	1	1	-	-	-	-	-	-	-	-	-	2	1	1	1	2	1
Quiznos	2	2	-	2	-	-	-	-	-	-	-	1	-	-	1	1	-	2	1	1	-	2	-
Corner Bakery	1	1	-	1	-	-	-	-	-	-	-	1	-	1	-	-	-	1	-	1	-	1	-
Subway	2	1	1	-	-	1	-	1	1	-	-	-	1	-	-	-	1	1	-	2	2	-	-
Taco Bell	3	2	1	1	-	1	-	1	-	1	1	1	-	1	1	-	-	3	2	1	-	3	1
Togos	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	-	1	-	1	-
Wendy's	8	5	2	2	1	3	1	2	1	1	-	1	-	1	2	1	2	5	1	6	1	7	-
Other	49	30	15	11	4	19	3	16	11	6	2	14	9	5	3	9	12	36	11	37	18	31	5
Multi-mentions	3	1	-	-	1	2	-	2	-	-	-	1	-	-	-	-	-	3	-	3	-	3	1
Non-specific mentions	5	3	3	-	-	2	1	1	3	-	-	-	3	-	-	-	3	1	-	4 R	1	4	-
<u>Hamburger Brand</u>	681	492 DEFG	223 DEFG	213 DEFG	53	189	20	169	178 K	59	69	162	184	78	84	90	207 Q	467	127	547	247 U	416	91

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Baker's	8	4 BF	-	1	3	4 BF	-	4 BF	-	-	1	5 HI	1	-	-	-	-	8 P	3	5	2	6	-
Burger King	24	20 EG	7	9	4	4	1	3	4	4	2	7	6	2	3	5	6	17	6	17	10	14	3
Carl's Jr.	74	45	15	23	6	29	2	27	15	3	9	14	14	7	9	8	18	55	12	61	35 U	39	14
Chic-Fil-A	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
In & Out	390	299 DEG	150 DEFG	123 DEG	24	91	15	76	118 K	35	45 K	80	122	50	47	54	133 Q	252	71	314	139	238	44
Jack In The Box	21	17 F	5 F	7 F	5 F	4 F	-	4 F	3	4 J	-	4 J	4	4	3	1	4	17	2	19	4	17	4
McDonalds	57	40	15	21 F	4	17	1	16	14	4	5	15	14	10	6	6	15	42	10	47	14	41	7
Wendy's	31	16	5	9	2	15	1	14 B	3	2	3	12 H	3	1	3	7 LN	5	26	9	22	13	18	7
Other	37	23 F	13 F	6 F	4 F	14 F	-	14 F	9 J	6 J	-	14 J	8	1	7 N	3	13	24	6	31	13	22	8
Multi-mentions	34	23 F	9 F	13 DF	1	11 F	-	11 F	8	1	4	11	8	2	6	6	8	26	8	26	14	19	4
Non-specific mentions	4	4 DEFG	3	1	-	-	-	-	3	-	-	-	3	1	-	-	4 Q	-	-	4 R	3	1	-

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Mexican Food Brand</u>	484	297 B	108	138 B	49 B	187 AB	18	169 ABF	85	32	57 HI	130 HI	91	46	58 L	51	100	379 P	112	367	160	313	89
Alberto's	17	11	3	6	2	6	1	5	1	2	4	3	2	1	4	2	1	16 P	4	13	6	11	5
Baja Fresh	25	13	4	5	4	12	2	10	1	3	-	4 J	-	6 LM	1	2	2	22 P	11 S	13	9	16	7
Baker's	7	3	-	1	2	4 BF	-	4 BF	-	-	1	2	1	-	-	-	-	7 P	1	6	2	5	1
Carl's Jr.	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	-	1	-	1	1
Chipotle	111	87 EG	41 EG	35 EG	10	24	3	21	32	11	11	30	34	14	18	10	36	74	18	92	47 U	60	11
Del Taco	47	16	4	11	1	31 ABCD F	1	30 ABCDF	4	-	7 I	15 HI	3	3	5	4	5	42 P	13	34	10	37 T	16
El Pollo Loco	36	21	7	10	4	15	1	14	5	2	4	14	6	2	2	7	5	31 P	7	29	6	30 T	6
King Taco	14	9 F	5 F	3	1	5 F	-	5 F	5	1	1	2	3	2	1	2	5	9	4	10	8	5	1
Miguel's Jr.	9	4 BDF	-	4 BDF	-	5 BDF	-	5 BDF	-	-	4 HI	1	-	2	1	1	-	9 P	1	8	2	7	1
Rubio's	32	15	4	6	5	17 AB	1	16 ABC	4	-	3	8 I	4	2	2	2	4	28 P	9	23	7	25	9

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Taco Bell	92	64 F	21	32 F	10 F	28 F	1	27 F	17	7	12	26	22	7	12	12	20	71	22	69	30	58	17
Other	68	44	15	20	9	24	4	20	13	4	8	20	13	7	9	6	19	48	14	53	26	40	7
Multi-mentions	16	7 D	2	5 D	-	9 D	1	8 D	1	1	2	4	1	-	3	3	1	15 P	4	12	4	12	4
Non-specific mentions	9	3	2	-	1	6 C	3	3	2	1	-	1	2	-	-	-	2	6	4	4	3	6	3
<u>Asian Food Brand</u>	152	104	55 CG	35	14	48	13 CEG	35	46 JK	15	8	28	47 O	15	17	11	54 Q	94	31	117	46	101	12
Chipotle	1	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
Indian food	2	1	-	-	1	1	-	1	-	1	-	1	-	-	-	-	-	2	-	2	-	2	-
Ono's Hawiian BBQ	3	3	1	2	-	-	-	-	-	1	1	-	-	1	-	2	-	3	-	3	1	2	-
Panda Express	12	7 CD	7 CD	-	-	5 CD	3	2	6 JK	1	-	1	6 MO	1	-	-	7 Q	3	-	10 R	3	9	-
PHO	7	6 G	2	3	1	1	1	-	2	1	-	3	3	-	-	2	3	4	-	7 R	4	3	-
Pick Up Stix	28	14	9	3	2	14 C	3	11 C	7	2	2	8	6 O	1	5 O	-	7	21	9	19	5	21	3
Thai	8	4	1	2	1	4	1	3	2	-	1	1	1	1	-	1	3	5	2	6	5	3	3

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	87	66 EG	34 EG	24	8	21	3	18	28 JK	9	4	13	30 O	11	11	6	33 Q	53	18	68	27	58	6
Multi-mentions	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	1	-
Non-specific mentions	3	2	1	1	-	1	1	-	1	-	-	1	1	-	1	-	1	2	2	1	1	1	-
<u>Pizza Brand</u>	302	224 EG	97 EG	101 DEFG	24	78	10	68	76	26	34	75	92	30	37	39	90	208	50	248	111	182	40
California Pizza Kitchen	17	9 D	6 D	3	-	8 D	3	5 D	5	1	1	1	5	2	1	1	6	9	6	9	6	11	2
Dominos	26	23 EFG	11 EFG	9 EF	3	3	-	3	9	2	4	5	8	6	3	3	11	15	-	26 R	7	18	2
Little Caesars	25	22 EFG	8 F	13 DEFG	1	3	-	3	6	2	4	6	12	2	4	3	9	16	3	22	8	16	3
Papa John's	35	28 E	15 EG	7	6	7	1	6	11 J	6 J	-	10 J	9	2	7	4	13	22	5	30	15	20	1
Pizza Hut	116	91 DEFG	38 DEFG	45 DEFG	6	25 F	1	24 F	28	13	18	30	35	14	14	20	32	84	22	94	40	71	13
Round Table	28	16	3	7	6 B	12 B	1	11 B	3	-	2	11 HI	3	1	3	3	3	25 P	7	21	13	14	10
Sbarro	14	12 DF	8 DEF	4 DF	-	2	-	2	7	1	1	4	9 N	-	1	2	7	7	1	13	5	8	1

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	33	17	7	8	2	16	4	12	6	1	2	8	8	3	3	1	8	23	4	27	14	19	8
Multi-mentions	5	5 BDEFG	-	5 BDEFG	-	-	-	-	-	-	2	-	2	-	1	2	-	5 P	2	3	3	2	-
Non-specific mentions	3	1	1	-	-	2	-	2	1	-	-	-	1	-	-	-	1	2	-	3	-	3	-
<u>Italian Brand</u>	66	49 G	25 G	19	5	17	5	12	21	5	13	15	23	9	7	5	22	42	9	55	20	46	5
Dominos	1	1	-	1	-	-	-	-	-	-	1	-	-	-	1	-	-	1	-	1	-	1	-
Olive Garden	22	16	8	6	2	6	2	4	6	3	5	4	6	5	2	1	6	16	1	21 R	6	16	-
Pizza Hut	1	1	-	1	-	-	-	-	-	-	1	-	-	1	-	-	-	1	-	1	-	1	1
Sbarro	15	14 EFG	10 EFG	3	1	1	-	1	9 J	1	-	4 J	9	2	1	1	10 Q	5	2	13	5	10	1
Other	21	15	5	8	2	6	1	5	4	1	6	6	6	1	3	3	4	16	4	16	6	15	3
Non-specific mentions	6	2	2	-	-	4 CD	2	2	2	-	-	1	2	-	-	-	2	3	2	3	3	3	-
<u>Chicken Brand</u>	313	184	80	70	32	129 ABCF	10	119 ABCF	60	30	28	80	62	30	23	35	78	232	66	244	113	195	54
Burger King	1	1	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	1	-	1	1	-	-

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Carl's Jr.	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	1	-	1	-	1	-	
Chic-Fil-A	89	46	12	18	14 ABC	43 ABC	3	40 ABC	10	5	9	24 H	11	4	4	11	14	74 P	21	67	32	54	21
El Pollo Loco	63	28	8	13	7 ABC	35 ABC	4	31 ABC	4	5	4	22 H	5	7	5	4	8	53 P	11	50	15	48	19
Jack In The Box	2	1	1	-	-	1	-	1	-	1	-	-	-	1	-	-	-	2	1	1	-	2	-
Kentucky Fried Chicken (KFC)	75	49 F	28 F	16 F	5 F	26 F	-	26 F	23	6	8	20	21	6	8	9	27	48	15	60	26	48	9
McDonalds	1	-	-	-	-	1	1	-	-	1	-	-	-	-	-	-	-	1	-	1	1	-	-
Ono's Hawaiian BBQ	1	1	-	1	-	-	-	-	-	-	-	1	-	-	1	-	-	1	-	1	-	1	-
Popeye's	47	33 F	19 DF	12 F	2	14 F	-	14 F	14	7	4	7	14	9	3	5	17	30	11	36	24 U	22	4
Wendy's	1	1	-	1	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	1	1	-	-
Other	26	19	9	8	2	7	2	5	6	4	3	4	8	3	2	4	9	17	4	22	12	14	1
Multi-mentions	4	3	1	1	1	1	-	1	1	-	-	2	-	-	-	2	1	3	3	1	1	3	-
Non-specific mentions	2	2	2	-	-	-	-	-	2	-	-	-	2	-	-	-	2	-	-	2	-	2	-
<u>Seafood Brand</u>	57	40	17	20	3	17	1	16	15	6	11	12	17	5	7	8	17	39	10	46	18	39	7

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Long John Silver's	14	12 F	3	8 EFG	1	2	-	2	2	2	5	2	3	-	4 N	4 N	3	11	1	13	5	9	3
Popeye's	1	-	-	-	-	1	-	1	-	-	-	1	-	-	-	-	-	1	1	-	-	1	-
Rubio's	2	1	-	1	-	1	-	1	-	-	-	1	1	-	-	-	-	2	-	2	1	1	-
Other	36	23	12	9	2	13	1	12	11	4	5	7	11	5	3	2	11	24	7	28	10	26	4
Multi-mentions	2	2	-	2	-	-	-	-	-	-	1	1	-	-	-	2	1	1	1	1	1	1	-
Non-specific mentions	2	2	2	-	-	-	-	-	2	-	-	-	2	-	-	-	2	-	-	2	1	1	-
<u>Other Ethnic Type of Brand</u>	109	66	31	19	16 C	43 C	9 C	34	26	10	6	32 J	25 M	6	5	14 M	33	71	30	74	29	79	22
Daphne's	15	5	3	1	1	10 AC	3	7 C	3	-	-	5 IJ	3	-	1	-	4	9	6	7	3	12	3
El Pollo Loco	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Indian food	22	11	3	2	6 BC	11 C	3	8	2	3	-	10 HJ	2	-	-	3	5	16	3	18	7	15	5
Jamba Juice	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-
Ono's Hawaiian BBQ	5	3	1	1	1	2	-	2	1	-	-	2	1	-	-	1	1	4	1	4	1	4	-
PHO	4	2	1	1	-	2	1	1	1	-	-	-	-	-	-	2	1	2	2	1	1	3	-

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Popeye's	1	1	-	1	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	1	-	1	-
Soup Plantation	1	1	-	1	-	-	-	-	-	-	1	-	1	-	-	-	1	-	1	-	1	-	1
Starbucks	1	1	1	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-	-
Thai	10	9 EF	4 F	1 F	4	1	-	1	3	1	1	1	3	1	1	-	4	6	4	6	4	6	4
Other	45	30	15	11	4	15	1	14	13	4	5	12	13	2	3	8	15	29	13	31	12	32	9
Multi-mentions	2	-	-	-	-	2	1	1	-	1	-	1	-	-	-	-	-	2	-	2	1	1	-
Non-specific mentions	1	1	1	-	-	-	-	-	-	1	-	-	-	1	-	-	-	1	1	-	-	1	-
<u>Other Brand Type</u>	193	148 EG	77 CDEG	52 G	16	45	8	37	64 JK	18	17	47	64	22	22	21	76 Q	116	38	154	50	140 T	27
Chic-Fil-A	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	1	-
Chipotle	2	1	-	1	-	1	-	1	-	-	1	-	1	-	-	-	-	2	-	2	1	1	1
Daphne's	1	1	-	1	-	-	-	-	-	-	-	1	-	-	1	-	-	1	-	1	1	-	-
In & Out	1	1	1	-	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	1	-	-
Indian food	1	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	1	-	-	1	-
Jamba Juice	76	71 DEFG	43 CDEFG	25 DEFG	2	5	1	4	37 IJK	6	6	17	33	12	13	10	38 Q	38	9	67 R	18	58 T	7

Table 27-1
Q.10c-1 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Ono's Hawaiian BBQ	2	2	1	1	-	-	-	1	-	-	-	-	-	-	2	1	1	1	1	-	2	-	
Panera Bread	2	2	1	1	-	-	-	1	-	1	-	1	-	1	-	1	1	-	2	1	1	1	
Soup Plantation	1	1	1	-	-	-	-	1	-	-	-	1	-	-	-	1	-	-	1	-	1	-	
Starbucks	25	14	7	4	3	11	1	10	5	3	1	8	6	2	2	1	7	18	8	17	6	19	4
Subway	3	2	1	1	-	1	-	1	1	-	1	-	1	-	1	-	1	2	2	1	-	3	-
Taco Bell	4	4	1	2	1	-	-	-	1	-	1	1	2	-	-	1	1	3	1	3	-	4	-
		EFG																				T	
Other	61	41	19	13	8	20	5	15	13	9	4	16	16	8	4	4	21	39	13	47	19	39	10
Multi-mentions	6	3	-	2	-	3	-	3	1	-	1	2	-	-	-	2	2	4	2	4	1	5	2
Non-specific mentions	7	4	2	1	1	3	1	2	2	-	1	2	2	-	-	1	2	5	1	6	2	5	2

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
<u>Sandwich/Salad/Soup Brand</u>	557	337	122	149	62	220	31	189	92	47	54	145	99	47	71	54	126	413	123	416	164	376	101
		B		B	AB	ABC	AB	AB		H	H	H			LNO		P				T		
Chic-Fil-A	\$ 10.00	-	-	-	-	\$ 10.00	-	\$ 10.00	-	-	-	\$ 10.00	-	-	-	-	-	\$ 10.00	-	\$ 10.00	-	\$ 10.00	-
Chipotle	\$ 6.00	\$ 6.00	\$ 6.00	-	-	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	\$ 6.00	-	\$ 6.00	-
Olive Garden	\$ 15.00	\$ 15.00	\$ 15.00	-	-	-	-	-	-	\$ 15.00	-	-	-	-	-	\$ 15.00	-	\$ 15.00	-	\$ 15.00	-	\$ 15.00	\$ 15.00
Panera Bread	\$ 7.56	\$ 7.46	\$ 7.29	\$ 7.67	\$ 7.33	\$ 7.70	\$ 7.00	\$ 7.72	\$ 6.90	\$ 7.86	\$ 8.21	\$ 7.34	\$ 7.00	\$ 7.33	\$ 9.42	\$ 6.94	\$ 7.31	\$ 7.63	\$ 7.86	\$ 7.45	\$ 7.91	\$ 7.41	\$ 6.89
Quiznos	\$ 8.83	\$ 5.73	\$ 5.49	\$ 5.72	\$ 6.06	\$ 15.59	\$ 8.67	\$ 17.07	\$ 5.07	\$ 5.91	\$ 5.25	\$ 10.33	\$ 5.30	\$ 5.12	\$ 6.11	\$ 5.71	\$ 9.08	\$ 8.75	\$ 12.70	\$ 7.93	\$ 6.92	\$ 9.92	\$ 14.23
					ABC	ABC	ABCD	ABC															
Corner Bakery	\$ 6.79	\$ 6.19	\$ 7.00	\$ 5.38	-	\$ 8.00	\$ 8.00	-	\$ 7.00	-	-	\$ 5.38	\$ 7.00	\$ 5.38	-	-	\$ 7.00	\$ 6.25	\$ 6.75	\$ 6.50	-	\$ 7.35	\$ 7.38
Soup Plantation	\$ 8.05	\$ 8.08	\$ 8.00	\$ 8.00	-	\$ 8.00	-	\$ 8.00	\$ 7.20	\$ 9.50	-	\$ 8.22	\$ 7.25	\$ 10.75	\$ 7.67	\$ 7.50	\$ 7.20	\$ 8.33	\$ 7.75	\$ 8.13	\$ 9.17	\$ 7.57	\$ 8.00
														M							U		
Subway	\$ 6.87	\$ 7.01	\$ 5.67	\$ 6.78	\$ 12.13	\$ 6.60	\$ 6.08	\$ 6.68	\$ 5.73	\$ 5.30	\$ 6.90	\$ 8.38	\$ 6.39	\$ 5.93	\$ 5.72	\$ 7.31	\$ 6.34	\$ 7.11	\$ 8.49	\$ 6.57	\$ 7.47	\$ 6.35	\$ 6.86
		B										I											
Togos	\$ 6.69	\$ 6.56	-	\$ 5.75	\$ 7.37	\$ 6.77	\$ 8.50	\$ 6.45	-	-	\$ 6.00	\$ 6.83	-	\$ 5.00	\$ 6.00	\$ 6.00	-	\$ 6.69	\$ 6.57	\$ 6.75	\$ 6.85	\$ 6.55	\$ 5.86
							CG																
Wendy's	\$ 6.00	-	-	-	-	\$ 6.00	-	\$ 6.00	-	-	-	-	-	-	-	-	\$ 6.00	\$ 6.00	-	-	\$ 6.00	-	
Other	\$ 8.25	\$ 7.88	\$ 9.73	\$ 7.26	\$ 6.39	\$ 8.51	\$ 6.57	\$ 8.89	\$ 10.18	\$ 4.75	\$ 6.27	\$ 6.84	\$ 10.17	\$ 5.50	\$ 9.00	\$ 7.33	\$ 6.38	\$ 8.88	\$ 9.84	\$ 7.67	\$ 6.61	\$ 8.90	\$ 7.33

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad (E)	Total (F)	Faculty (G)	Staff (H)	On Campus Residence (I)	On Campus Apartment/ Family Housing (J)	Off Campus With Parents (K)	Off Campus On Own (L)	Fresh-man (M)	Soph-omore (N)	Junior (O)	Senior (P)	Yes (Q)	No (R)	Yes (S)	No (T)	Male (U)	Female (V)	
Multi-mentions	\$ 6.54	\$ 6.64	\$ 5.50	\$ 6.62	\$ 7.83	\$ 6.32	\$ 9.00	\$ 6.05	\$ 5.50	\$ 5.50	\$ 7.00	\$ 7.25	\$ 5.25	\$ 5.50	\$ 6.88	\$ 6.40	\$ 5.75	\$ 6.69	\$ 6.06	\$ 6.62	\$ 7.44	\$ 6.24	\$ 5.31
Non-specific mentions	\$ 17.40	\$ 6.67	\$ 2.00	\$ 9.00	\$ 33.50	\$ 33.50	\$ -	\$ 2.00	\$ 11.00	\$ -	\$ 33.50	\$ 2.00	\$ -	\$ -	\$ -	\$ 2.00	\$ 26.00	\$ 31.00	\$ 9.00	\$ 20.00	\$ 7.00	\$ 35.50	\$ -
<u>Casual American Food Brand</u>	140	91	42	35	13	49	7	42	33	12	16	37	32	11	14	20	36	100	27	109	43	95	18
Baker's	\$ 5.50	\$ 5.75	\$ 7.00	\$ 6.00	\$ 5.00	\$ 5.25	\$ -	\$ 5.25	\$ 7.00	\$ -	\$ 5.50	\$ 5.50	\$ 7.00	\$ -	\$ 6.00	\$ -	\$ 7.00	\$ 5.29	\$ 6.00	\$ 5.33	\$ 6.00	\$ 5.17	\$ 5.67
Burger King	\$ 5.00	\$ 5.00	\$ 5.00	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 5.00	\$ -	\$ -	\$ -	\$ 5.00	\$ -	\$ -	\$ 5.00	\$ -	\$ -	\$ 5.00	\$ 5.00	\$ -	\$ -	\$ -
California Pizza Kitchen	\$ 10.33	\$ 10.00	\$ -	\$ -	\$ 10.00	\$ 10.50	\$ -	\$ 10.50	\$ -	\$ -	\$ -	\$ 9.50	\$ -	\$ -	\$ -	\$ -	\$ 9.00	\$ 10.33	\$ 11.00	\$ 11.00	\$ 9.00	\$ 9.00	\$ 9.00
Carl's Jr.	\$ 6.30	\$ 6.38	\$ 7.50	\$ 4.00	\$ 6.50	\$ 6.00	\$ -	\$ 6.00	\$ 7.50	\$ 6.50	\$ 4.00	\$ 6.00	\$ 6.33	\$ -	\$ -	\$ 7.50	\$ 5.50	\$ -	\$ 6.30	\$ 6.83	\$ 5.50	\$ -	
Chic-Fil-A	\$ 23.33	\$ 32.50	\$ -	\$ 5.00	\$ 60.00	\$ 5.00	\$ -	\$ 5.00	\$ -	\$ -	\$ -	\$ 60.00	\$ -	\$ -	\$ -	\$ 5.00	\$ 23.33	\$ 23.33	\$ 60.00	\$ 5.00	\$ 60.00	\$ -	
Chipotle	\$ 6.75	\$ 6.75	\$ 6.75	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 6.50	\$ 7.00	\$ -	\$ -	\$ 6.50	\$ -	\$ -	\$ 7.00	\$ 6.50	\$ 7.00	\$ -	\$ 6.75	\$ 7.00	\$ 6.50	\$ -
Del Taco	\$ 6.00	\$ 5.50	\$ 5.50	\$ -	\$ -	\$ 7.00	\$ -	\$ 7.00	\$ 5.50	\$ -	\$ -	\$ 7.00	\$ 5.00	\$ 6.00	\$ -	\$ 5.50	\$ 7.00	\$ 6.00	\$ 6.00	\$ 6.50	\$ 5.00	\$ -	
El Pollo Loco	\$ 10.00	\$ -	\$ -	\$ -	\$ -	\$ 10.00	\$ -	\$ 10.00	\$ -	\$ -	\$ -	\$ 10.00	\$ -	\$ -	\$ -	\$ -	\$ 10.00	\$ -	\$ 10.00	\$ -	\$ 10.00	\$ -	
In & Out	\$ 5.79	\$ 5.90	\$ 5.17	\$ 5.70	\$ 7.50	\$ 5.25	\$ -	\$ 5.25	\$ 5.25	\$ 5.00	\$ 5.50	\$ 6.63	\$ 5.63	\$ 5.00	\$ 5.00	\$ 5.75	\$ 5.17	\$ 6.00	\$ 6.67	\$ 5.50	\$ 6.17	\$ 5.50	\$ 5.00
Jack In The Box	\$ 5.20	\$ 5.13	\$ 4.00	\$ 5.29	\$ -	\$ 5.50	\$ -	\$ 5.50	\$ 4.00	\$ -	\$ 5.25	\$ 5.00	\$ 4.00	\$ -	\$ 4.67	\$ 5.75	\$ 4.00	\$ 5.33	\$ 5.00	\$ 5.25	\$ -	\$ 5.20	\$ 2.00

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jamba Juice	\$ 5.00	\$ 4.00	\$ 4.00	-	\$ 6.00	\$ 6.00	-	\$ 4.00	-	-	\$ 6.00	\$ 4.00	-	-	-	\$ 4.00	\$ 6.00	-	\$ 5.00	-	\$ 5.00	-	
McDonalds	\$ 5.15	\$ 5.00	\$ 5.29	\$ 4.33	\$ 5.67	-	\$ 5.67	\$ 5.50	\$ 4.00	\$ 4.00	\$ 5.00	\$ 5.50	\$ 3.00	\$ 4.50	\$ 5.00	\$ 5.50	\$ 4.86	\$ 5.00	\$ 5.18	\$ 4.67	\$ 5.30	\$ 5.50	
Panera Bread	\$ 8.67	\$ 10.00	-	\$ 10.00	\$ 8.00	\$ 12.00	\$ 4.00	-	-	-	-	-	-	-	-	\$ 7.00	\$ 4.00	\$ 10.00	\$ 12.00	\$ 7.00	\$ 4.00	\$ 4.00	
Quiznos	\$ 7.00	\$ 7.00	-	\$ 7.00	-	-	-	-	-	-	\$ 7.00	-	-	\$ 7.00	\$ 7.00	-	\$ 7.00	\$ 7.00	\$ 7.00	-	\$ 7.00	-	
Corner Bakery	\$ 10.00	\$ 10.00	-	\$ 10.00	-	-	-	-	-	-	\$ 10.00	-	\$ 10.00	-	-	\$ 10.00	-	\$ 10.00	-	\$ 10.00	-	\$ 10.00	
Subway	\$ 5.50	\$ 6.00	\$ 6.00	-	\$ 5.00	-	\$ 5.00	\$ 6.00	-	-	-	\$ 6.00	-	-	-	\$ 6.00	\$ 5.00	-	\$ 5.50	\$ 5.50	-	-	
Taco Bell	\$ 4.16	\$ 4.75	\$ 4.00	\$ 5.49	\$ 3.00	-	\$ 3.00	-	\$ 4.00	\$ 5.49	\$ 3.00	-	\$ 4.00	\$ 5.49	-	\$ 4.16	\$ 3.50	\$ 5.49	-	\$ 4.16	\$ 3.00	\$ 3.00	
Togos	\$ 8.00	-	-	-	\$ 8.00	-	\$ 8.00	-	-	-	\$ 8.00	-	-	-	-	\$ 8.00	-	\$ 8.00	-	\$ 8.00	-	\$ 8.00	
Wendy's	\$ 9.88	\$ 12.60	\$ 24.00	\$ 5.00	\$ 5.00	\$ 5.33	\$ 5.00	\$ 5.50	\$ 40.00	\$ 8.00	-	\$ 5.00	-	\$ 8.00	\$ 5.00	\$ 40.00	\$ 6.20	\$ 21.50	\$ 40.00	\$ 5.67	\$ 8.00	\$ 10.14	-
Other	\$ 9.96	\$ 11.00	\$ 9.43	\$ 14.00	\$ 8.63	\$ 8.32	\$ 8.33	\$ 8.31	\$ 9.68	\$ 9.50	\$ 24.50	\$ 10.36	\$ 8.06	\$ 19.40	\$ 7.00	\$ 11.67	\$ 9.71	\$ 10.18	\$ 6.95	\$ 10.99	\$ 12.11	\$ 8.71	\$ 6.30
Multi-mentions	\$ 4.33	\$ 3.00	-	-	\$ 3.00	\$ 5.00	-	\$ 5.00	-	-	-	\$ 6.00	-	-	-	\$ 4.33	-	\$ 4.33	-	\$ 4.33	\$ 3.00	\$ 3.00	
Non-specific mentions	\$ 6.20	\$ 6.33	\$ 6.33	-	\$ 6.00	\$ 7.00	\$ 5.00	\$ 6.33	-	-	-	\$ 6.33	-	-	-	\$ 6.33	\$ 5.00	-	\$ 6.00	\$ 12.00	\$ 4.75	-	
<u>Hamburger Brand</u>	681	492	223	213	53	189	20	169	178	59	69	162	184	78	84	90	207	467	127	547	247	416	91
		DEFG	DEFG	DEFG					K							Q					U		

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Baker's	\$ 5.00	\$ 5.00	-	\$ 4.00	\$ 5.33	\$ 5.00	-	\$ 5.00	-	-	\$ 4.00	\$ 5.05	\$ 4.00	-	-	-	-	\$ 5.00	\$ 4.67	\$ 5.20	\$ 5.00	\$ 5.00	-
Burger King	\$ 5.34	\$ 5.41	\$ 5.03	\$ 5.67	\$ 5.50	\$ 5.00	\$ 3.00	\$ 5.67	\$ 5.00	\$ 5.04	\$ 5.50	\$ 5.86	\$ 5.33	\$ 6.50 M	\$ 4.06	\$ 5.80 M	\$ 5.33	\$ 5.48	\$ 5.67	\$ 5.36	\$ 5.12	\$ 5.50	\$ 6.33
Carl's Jr.	\$ 5.64	\$ 5.65	\$ 5.49	\$ 5.83	\$ 5.67	\$ 5.61	\$ 6.00	\$ 5.58	\$ 5.89 I	\$ 2.33	\$ 5.89 I	\$ 6.18 I	\$ 5.96	\$ 4.71	\$ 6.17 N	\$ 5.56	\$ 5.97	\$ 5.54	\$ 5.52	\$ 5.67	\$ 6.00	\$ 5.31	\$ 5.64
Chic-Fil-A	\$ 6.00	\$ 6.00	\$ 6.00	-	-	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	\$ 6.00	-	\$ 6.00	-
In & Out	\$ 6.24	\$ 6.18	\$ 5.69	\$ 6.43	\$ 7.71	\$ 6.43	\$ 6.20	\$ 6.48	\$ 5.73	\$ 5.45	\$ 6.51	\$ 6.34	\$ 5.78	\$ 5.45	\$ 6.48	\$ 6.70	\$ 5.99	\$ 6.39	\$ 6.35	\$ 6.23	\$ 6.67	\$ 6.02	\$ 7.32
Jack In The Box	\$ 5.69	\$ 5.62	\$ 5.40	\$ 5.50	\$ 6.00	\$ 6.00	-	\$ 6.00	\$ 6.33 K	\$ 5.75	-	\$ 4.38	\$ 6.75 M	\$ 5.25	\$ 4.67	\$ 3.50	\$ 6.75	\$ 5.44	\$ 4.50	\$ 5.82	\$ 5.75	\$ 5.68	\$ 5.63
McDonalds	\$ 7.09	\$ 7.83	\$ 7.87	\$ 8.26	\$ 5.50	\$ 5.35	\$ 5.00	\$ 5.38	\$ 8.00	\$ 5.75	\$ 9.18	\$ 5.50	\$ 8.14	\$ 11.65	\$ 4.65	\$ 5.50	\$ 7.80	\$ 6.84	\$ 5.70	\$ 7.39	\$ 9.29	\$ 6.33	\$ 4.57
Wendy's	\$ 5.31	\$ 5.10	\$ 4.40	\$ 5.28	\$ 6.00	\$ 5.53	\$ 6.00	\$ 5.50	\$ 4.33	\$ 4.50	\$ 5.27	\$ 5.73	\$ 4.33	\$ 4.00	\$ 4.67	\$ 5.51	\$ 4.80	\$ 5.41	\$ 5.42	\$ 5.26	\$ 5.60	\$ 5.10	\$ 4.71
Other	\$ 7.00	\$ 5.63	\$ 5.65	\$ 5.33	\$ 6.00	\$ 9.25	-	\$ 9.25	\$ 6.39	\$ 5.00	-	\$ 9.18	\$ 6.06	\$ 5.00	\$ 5.71	\$ 4.00	\$ 9.19	\$ 5.81	\$ 6.25	\$ 7.14	\$ 6.92	\$ 7.23	\$ 11.63
Multi-mentions	\$ 5.63	\$ 5.52	\$ 4.78	\$ 6.00	\$ 6.00	\$ 5.86	-	\$ 5.86	\$ 4.88	\$ 4.00	\$ 5.50	\$ 5.23	\$ 6.13	\$ 5.00	\$ 5.33	\$ 5.00	\$ 4.88	\$ 5.87	\$ 5.88	\$ 5.56	\$ 6.71 U	\$ 4.87	\$ 5.13
Non-specific mentions	\$ 7.00	\$ 7.00	\$ 7.00	\$ 7.00	-	-	-	-	\$ 7.00	-	-	-	\$ 7.00	\$ 7.00	-	-	\$ 7.00	-	-	\$ 7.00	\$ 7.67	\$ 5.00	-
<u>Mexican Food Brand</u>	484	297 B	108	138 B	49 B	187 AB	18	169 ABF	85	32	57 HI	130 HI	91	46	58 L	51	100	379 P	112	367	160	313	89
Alberto's	\$ 6.06	\$ 6.00	\$ 8.67 CEG	\$ 5.00	\$ 5.00	\$ 6.17	\$ 7.00	\$ 6.00	\$ 10.00	\$ 8.00	\$ 5.00	\$ 5.33	\$ 8.00	\$ 4.00	\$ 6.50	\$ 5.00	\$ 5.81 10.00	\$ 5.75	\$ 6.15	\$ 6.67	\$ 5.73	\$ 5.00	\$ 5.00

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Baja Fresh	\$ 6.94	\$ 6.88	\$ 7.13	\$ 5.60	\$ 8.25	\$ 7.00	\$ 7.50	\$ 6.90	\$ 10.00	\$ 6.17	-	\$ 7.25	-	\$ 6.08	\$ 4.00	\$ 8.00	\$ 7.00	\$ 6.89	\$ 6.50	\$ 7.23	\$ 6.78	\$ 7.03	\$ 6.86
Baker's	\$ 6.43	\$ 5.00	-	\$ 4.00	\$ 5.50	\$ 7.50	-	\$ 7.50	-	-	\$ 4.00	\$ 6.50	\$ 4.00	-	-	-	-	\$ 6.43	\$ 4.00	\$ 6.83	\$ 9.50	\$ 5.20	\$ 4.00
Carl's Jr.	\$ 4.00	-	-	-	\$ 4.00	-	\$ 4.00	-	-	-	-	-	-	-	-	-	-	\$ 4.00	-	\$ 4.00	-	\$ 4.00	\$ 4.00
Chipotle	\$ 7.81	\$ 7.40	\$ 6.65	\$ 8.53	\$ 6.65	\$ 9.28	\$ 7.33	\$ 9.56	\$ 6.68	\$ 6.48	\$ 6.36	\$ 8.92	\$ 6.55	\$ 6.93	\$ 10.50	\$ 6.25	\$ 8.12	\$ 7.68	\$ 6.71	\$ 8.04	\$ 7.11	\$ 8.46	\$ 6.52
Del Taco	\$ 6.01	\$ 5.44	\$ 4.75	\$ 5.73	\$ 5.00	\$ 6.31	\$ 5.00	\$ 6.35	\$ 4.75	-	\$ 6.00	\$ 4.90	\$ 5.33	\$ 6.33	\$ 5.60	\$ 4.75	\$ 4.80	\$ 6.15	\$ 4.77	\$ 6.49	\$ 6.30	\$ 5.93	\$ 7.47
El Pollo Loco	\$ 6.65	\$ 6.11	\$ 6.07	\$ 6.08	\$ 6.25	\$ 7.40	\$ 7.00	\$ 7.43	\$ 6.30	\$ 5.50	\$ 5.25	\$ 7.49	\$ 6.25	\$ 7.00	\$ 6.00	\$ 5.69	\$ 6.30	\$ 6.70	\$ 8.57	\$ 6.18	\$ 7.33	\$ 6.51	\$ 8.75
King Taco	\$ 10.00	\$ 10.94	\$ 16.30	\$ 4.00	\$ 5.00	\$ 8.30	-	\$ 8.30	\$ 16.80	\$ 5.00	\$ 4.00	\$ 6.00	\$ 5.50	\$ 4.50	\$ 5.00	\$ 31.50	\$ 6.22	\$ 6.10	\$ 6.50	\$ 16.70	\$ 4.00	\$ 4.00	
					C			C									16.80	19.75					
Miguel's Jr.	\$ 5.00	\$ 4.75	-	\$ 4.75	-	\$ 5.20	-	\$ 5.20	-	-	\$ 4.75	\$ 3.00	-	\$ 6.50	\$ 3.00	\$ 3.00	-	\$ 5.00	\$ 7.00	\$ 4.75	\$ 6.50	\$ 4.57	\$ 5.00
Rubio's	\$ 8.23	\$ 9.47	\$ 5.25	\$ 5.92	\$ 17.10	\$ 7.15	\$ 7.00	\$ 7.16	\$ 5.25	-	\$ 4.67	\$ 13.75	\$ 5.25	\$ 5.50	\$ 5.50	\$ 6.75	\$ 5.25	\$ 8.66	\$ 7.89	\$ 8.37	\$ 7.64	\$ 8.40	\$ 7.78
Taco Bell	\$ 5.66	\$ 5.91	\$ 5.10	\$ 5.69	\$ 8.40	\$ 5.11	\$ 6.00	\$ 5.08	\$ 5.65	\$ 4.00	\$ 5.08	\$ 4.79	\$ 5.34	\$ 3.57	\$ 4.79	\$ 7.42	\$ 5.50	\$ 5.71	\$ 5.57	\$ 5.69	\$ 5.37	\$ 5.85	\$ 4.21
									I				N		N								
Other	\$ 6.98	\$ 6.67	\$ 5.40	\$ 7.43	\$ 7.11	\$ 7.54	\$ 8.25	\$ 7.40	\$ 5.62	\$ 6.25	\$ 8.94	\$ 6.27	\$ 6.92	\$ 8.21	\$ 4.93	\$ 6.29	\$ 5.67	\$ 7.50	\$ 6.73	\$ 7.04	\$ 7.63	\$ 6.65	\$ 5.79
				B	B	B	B	B							M	P							
Multi-mentions	\$ 5.94	\$ 4.93	\$ 5.50	\$ 4.70	-	\$ 6.72	\$ 7.00	\$ 6.69	\$ 5.00	\$ 6.00	\$ 4.00	\$ 4.88	\$ 5.00	-	\$ 4.67	\$ 5.17	\$ 5.00	\$ 6.00	\$ 6.25	\$ 5.83	\$ 5.88	\$ 5.96	\$ 6.38
					AC	AC	AC	AC															
Non-specific mentions	\$ 7.05	\$ 8.00	\$ 7.00	-	\$ 10.00	\$ 6.58	\$ 7.32	\$ 5.83	\$ 7.00	\$ 10.00	-	-	\$ 7.00	-	-	-	\$ 7.00	\$ 7.08	\$ 7.88	\$ 6.24	\$ 5.33	\$ 7.91	\$ 8.82

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)			
<u>Asian Food Brand</u>	152	104	55 CG	35	14	48	13 CEG	35	46 JK	15	8	28	47 O	15	17	11	54 Q	94	31	117	46	101	12	
Chipotle	\$ 6.00	-	-	-	-	\$ 6.00	\$ 6.00	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	\$ 6.00	-
Indian food	\$ 7.00	\$ 5.00	-	-	\$ 5.00	\$ 9.00	-	\$ 9.00	-	\$ 5.00	-	\$ 9.00	-	-	-	-	-	\$ 7.00	-	\$ 7.00	-	\$ 7.00	-	
Ono's Hawaiian BBQ	\$ 8.33	\$ 8.33	\$ 10.00	\$ 7.50	-	-	-	-	-	\$ 10.00	\$ 7.00	-	-	\$ 10.00	-	\$ 7.50	-	\$ 8.33	-	\$ 8.33	\$ 7.00	\$ 9.00	-	
Panda Express	\$ 6.67	\$ 7.57 E	\$ 7.57 E	-	-	\$ 5.40	\$ 5.33	\$ 5.50	\$ 8.00	\$ 5.00	-	\$ 6.00	\$ 8.00	\$ 5.00	-	-	\$ 7.57	\$ 5.67	-	\$ 7.00	\$ 7.00	\$ 6.56	-	
PHO	\$ 6.96	\$ 7.29	\$ 7.88	\$ 6.67	\$ 8.00	\$ 5.00	\$ 5.00	-	\$ 7.88	\$ 5.00	-	\$ 6.33	\$ 6.92	-	-	\$ 7.50	\$ 8.25	\$ 6.00	-	\$ 6.96	\$ 7.00	\$ 6.92	-	
Pick Up Stix	\$ 7.39	\$ 7.00	\$ 7.44	\$ 6.67	\$ 5.50	\$ 7.79	\$ 7.67	\$ 7.82	\$ 7.14	\$ 8.50	\$ 6.50	\$ 7.63	\$ 7.17	\$ 9.00	\$ 7.00	-	\$ 7.14	\$ 7.48	\$ 7.11	\$ 7.53	\$ 6.40	\$ 7.62 T	\$ 6.33	
Thai	\$ 9.19	\$ 8.13	\$ 8.00	\$ 8.25	\$ 8.00	\$ 14.00 10.25	\$ 9.00	\$ 9.00	\$ 8.00	-	\$ 10.00	\$ 10.00	\$ 8.00	\$ 10.00	-	\$ 6.50	\$ 8.67	\$ 9.50	\$ 8.50	\$ 9.42	\$ 9.30	\$ 9.00	\$ 9.33	
Other	\$ 7.22	\$ 6.86	\$ 6.56	\$ 7.15	\$ 7.31	\$ 8.33 F	\$ 6.00	\$ 8.72 F	\$ 7.00 K	\$ 5.44	\$ 8.00 K	\$ 5.65	\$ 6.67	\$ 8.82	\$ 5.32	\$ 6.50	\$ 6.88	\$ 7.47	\$ 7.75	\$ 7.11	\$ 7.63	\$ 6.76	\$ 6.92	
Multi-mentions	\$ 8.00	\$ 8.00	-	-	\$ 8.00	-	-	-	-	-	-	-	-	-	-	-	-	\$ 8.00	-	\$ 8.00	-	\$ 8.00	-	
Non-specific mentions	\$ 5.67	\$ 5.50	\$ 5.00	\$ 6.00	-	\$ 6.00	\$ 6.00	-	\$ 5.00	-	-	\$ 6.00	\$ 5.00	-	\$ 6.00	-	\$ 5.00	\$ 6.00	\$ 5.50	\$ 6.00	\$ 6.00	\$ 5.00	-	
<u>Pizza Brand</u>	302	224 EG	97 EG	101 DEFG	24	78	10	68	76	26	34	75	92	30	37	39	90	208	50	248	111	182	40	

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
California Pizza Kitchen	\$ 10.53	\$ 8.83	\$ 12.67	-	\$ 11.00	\$ 8.67	\$ 12.40	\$ 9.00	\$ 8.00	\$ 15.00	\$ 5.00	\$ 9.00	\$ 12.50	\$ 13.00	\$ 8.00	\$ 8.83	\$ 11.89	\$ 11.50	\$ 10.11	\$ 7.67	\$ 12.09	\$ 6.00	
Dominos	\$ 7.75	\$ 7.72	\$ 8.86	\$ 6.11	\$ 8.33	\$ 8.00	-	\$ 8.00	\$ 9.44	\$ 6.25	\$ 6.00	\$ 7.00	\$ 9.13	\$ 6.67	\$ 5.33	\$ 7.83	\$ 9.36	\$ 6.57	-	\$ 7.75	\$ 10.57	\$ 6.53	\$ 7.50
Little Caesars	\$ 5.06	\$ 4.97	\$ 5.13	\$ 4.88	\$ 5.00	\$ 5.67	-	\$ 5.67	\$ 5.33	\$ 4.50	\$ 4.50	\$ 5.17	\$ 5.25	\$ 4.50	\$ 4.50	\$ 4.81	\$ 5.22	\$ 4.96	\$ 5.67	\$ 4.97	\$ 5.13	\$ 5.03	\$ 5.33
Papa John's	\$ 8.06	\$ 7.71	\$ 8.37	\$ 8.21	\$ 5.50	\$ 9.43	\$ 14.00	\$ 8.67	\$ 8.95	\$ 6.67	-	\$ 6.85	\$ 7.17	\$ 12.00	\$ 9.79	\$ 6.50	\$ 8.27	\$ 7.93	\$ 7.60	\$ 8.13	\$ 8.40	\$ 7.80	\$ 5.00
Pizza Hut	\$ 7.59	\$ 7.81	\$ 8.18	\$ 7.86	\$ 5.17	\$ 6.80	\$ 6.00	\$ 6.83	\$ 7.11	\$ 9.77	\$ 9.06	\$ 6.95	\$ 7.49	\$ 8.50	\$ 9.21	\$ 7.72	\$ 6.94	\$ 7.84	\$ 7.23	\$ 7.68	\$ 6.55	\$ 8.09	\$ 8.08
Round Table	\$ 7.47	\$ 8.07	\$ 4.67	\$ 9.44	\$ 8.17	\$ 6.67	\$ 7.00	\$ 6.64	\$ 4.67	-	\$ 14.50	\$ 8.36	\$ 5.33	\$ 4.00	\$ 5.37	\$ 14.67	\$ 4.67	\$ 7.80	\$ 6.29	\$ 7.86	\$ 8.92	\$ 6.29	\$ 8.11
Sbarro	\$ 5.46	\$ 5.37	\$ 5.25	\$ 5.60	-	\$ 6.00	-	\$ 6.00	\$ 5.29	\$ 5.00	\$ 6.00	\$ 5.60	\$ 5.52	-	\$ 5.00	\$ 4.88	\$ 5.29	\$ 5.63	\$ 6.75	\$ 5.36	\$ 6.55	\$ 4.71	\$ 6.00
Other	\$ 8.56	\$ 9.21	\$ 9.86	\$ 8.69	\$ 9.00	\$ 7.88	\$ 10.75	\$ 6.92	\$ 10.50	\$ 6.00	\$ 12.00	\$ 6.00	\$ 10.38	\$ 7.67	\$ 7.83	\$ 9.00	\$ 7.54	\$ 7.75	\$ 8.35	\$ 9.21	\$ 8.08	\$ 8.75	
Multi-mentions	\$ 12.10	\$ 12.10	-	\$ 12.10	-	-	-	-	-	-	\$ 4.75	-	\$ 22.75	-	\$ 6.00	\$ 4.50	-	\$ 5.25	\$ 12.10	\$ 16.67	\$ 17.17	\$ 4.50	-
Non-specific mentions	\$ 8.00	\$ 5.00	\$ 5.00	-	-	\$ 9.50	-	\$ 9.50	\$ 5.00	-	-	-	\$ 5.00	-	-	-	\$ 5.00	\$ 9.50	-	\$ 8.00	-	\$ 8.00	-

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Italian Brand	66	49 G	25 G	19	5	17	5	12	21	5	13	15	23	9	7	5	22	42	9	55	20	46	5
Dominos	\$ 4.00	\$ 4.00	-	\$ 4.00	-	-	-	-	-	-	\$ 4.00	-	-	-	\$ 4.00	-	-	\$ 4.00	-	\$ 4.00	-	\$ 4.00	-
Olive Garden	\$ 11.23	\$ 10.50	\$ 11.13	\$ 9.17	\$ 12.00	\$ 16.50	\$ 11.50	\$ 12.00	\$ 9.67	\$ 10.20	\$ 10.75	\$ 12.00	\$ 8.80	\$ 9.00	\$ 10.00	\$ 12.00	\$ 10.94	\$ 10.00	\$ 11.29	\$ 12.67	\$ 10.69	-	
Pizza Hut	\$ 6.00	\$ 6.00	-	\$ 6.00	-	-	-	-	-	-	\$ 6.00	-	-	\$ 6.00	-	-	\$ 6.00	-	\$ 6.00	-	\$ 6.00	\$ 6.00	
Sbarro	\$ 7.03	\$ 6.89	\$ 7.30	\$ 5.83	\$ 6.00	\$ 9.00	-	\$ 9.00	\$ 5.89	\$ 20.00	-	\$ 6.38	\$ 5.89	\$ 12.50	\$ 5.50	\$ 7.00	\$ 6.20	\$ 8.70	\$ 7.50	\$ 6.96	\$ 7.20	\$ 6.95	\$ 7.00
Other	\$ 10.06	\$ 11.15	\$ 8.30	\$ 12.47	\$ 13.00	\$ 7.33	\$ 9.00	\$ 7.00	\$ 8.38	\$ 8.00	\$ 14.80	\$ 7.17	\$ 9.21	\$ 8.00	\$ 5.67	\$ 20.33	\$ 8.38	\$ 7.75	\$ 10.55	\$ 10.71	\$ 15.80	\$ 7.77	\$ 18.67
Non-specific mentions	\$ 8.17	\$ 6.50	\$ 6.50	-	\$ 9.00	\$ 10.50	\$ 7.50	\$ 6.50	-	-	\$ 10.00	\$ 6.50	-	-	-	\$ 6.50	\$ 9.67	\$ 7.50	\$ 9.00	\$ 9.67	\$ 6.67	-	
Chicken Brand	313	184	80	70	32	129	10	119	60	30	28	80	62	30	23	35	78	232	66	244	113	195	54
Burger King	\$ 5.00	\$ 5.00	-	-	\$ 5.00	-	-	-	-	\$ 5.00	-	-	-	-	-	-	\$ 5.00	-	\$ 5.00	\$ 5.00	-	-	
Carl's Jr.	\$ 50.00	-	-	-	\$ 50.00	-	\$ 50.00	-	-	-	-	-	-	-	-	-	\$ 50.00	-	\$ 50.00	-	\$ 50.00	-	
Chic-Fil-A	\$ 6.68	\$ 5.99	\$ 5.42	\$ 6.03	\$ 6.29	\$ 7.42	\$ 8.00	\$ 7.38	\$ 5.50	\$ 5.40	\$ 5.78	\$ 6.56	\$ 5.55	\$ 5.75	\$ 5.75	\$ 6.05	\$ 9.43	\$ 6.17	\$ 6.29	\$ 6.82	\$ 6.28	\$ 6.94	\$ 5.69
El Pollo Loco	\$ 7.34	\$ 7.61	\$ 5.88	\$ 9.46	\$ 6.14	\$ 7.13	\$ 5.75	\$ 7.31	\$ 6.00	\$ 6.20	\$ 6.25	\$ 7.57	\$ 4.80	\$ 11.29	\$ 6.90	\$ 8.13	\$ 6.13	\$ 7.58	\$ 6.19	\$ 7.65	\$ 6.60	\$ 7.57	\$ 10.18

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Jack In The Box	\$ 7.00	\$ 8.00	\$ 8.00	-	-	\$ 6.00	-	\$ 6.00	-	\$ 8.00	-	-	-	\$ 8.00	-	-	-	\$ 7.00	\$ 6.00	\$ 8.00	-	\$ 7.00	-
Kentucky Fried Chicken (KFC)	\$ 6.14	\$ 6.17	\$ 6.45	\$ 5.50	\$ 6.80	\$ 6.08	-	\$ 6.08	\$ 6.35	\$ 6.92 J	\$ 5.25	\$ 6.15	\$ 6.29 M	\$ 6.83 M	\$ 4.81	\$ 6.33 M	\$ 6.24	\$ 6.08	\$ 5.77	\$ 6.23	\$ 6.60	\$ 5.90	\$ 6.78
McDonalds	\$ 5.00	-	-	-	\$ 5.00	\$ 5.00	-	-	\$ 5.00	-	-	-	-	-	-	-	\$ 5.00	-	\$ 5.00	\$ 5.00	-	-	
Ono's Hawaiian BBQ	\$ 8.50	\$ 8.50	-	\$ 8.50	-	-	-	-	-	-	-	\$ 8.50	-	-	\$ 8.50	-	-	\$ 8.50	-	\$ 8.50	-	\$ 8.50	-
Popeye's	\$ 5.93	\$ 5.94	\$ 6.16	\$ 5.72	\$ 5.25	\$ 5.89	-	\$ 5.89	\$ 6.71 I	\$ 4.86	\$ 6.17	\$ 5.71	\$ 6.66 N	\$ 4.89	\$ 6.33	\$ 5.90	\$ 6.47	\$ 5.62	\$ 5.50	\$ 6.06	\$ 6.17	\$ 5.61	\$ 5.75
Wendy's	\$ 7.00	\$ 7.00	-	\$ 7.00	-	-	-	-	-	-	-	-	\$ 7.00	-	-	-	\$ 7.00	-	\$ 7.00	\$ 7.00	-	-	
Other	\$ 7.73	\$ 7.95	\$ 7.72	\$ 8.94	\$ 5.00	\$ 7.14	\$ 6.00	\$ 7.60	\$ 8.00	\$ 6.88	\$ 14.67	\$ 5.63	\$ 8.50	\$ 13.00	\$ 7.00	\$ 5.00	\$ 7.78	\$ 7.71	\$ 7.00	\$ 7.86	\$ 6.38	\$ 8.89	\$ 10.00
Multi-mentions	\$ 5.75	\$ 5.33	\$ 5.00	\$ 6.00	\$ 5.00	\$ 7.00	-	\$ 7.00	\$ 5.00	-	-	\$ 6.50	-	-	-	\$ 5.50	\$ 5.00	\$ 6.00	\$ 6.00	\$ 5.00	\$ 5.00	\$ 6.00	-
Non-specific mentions	\$ 6.00	\$ 6.00	\$ 6.00	-	-	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	-	\$ 6.00	-	-	\$ 6.00	-	\$ 6.00	-
<u>Seafood Brand</u>	57	40	17	20	3	17	1	16	15	6	11	12	17	5	7	8	17	39	10	46	18	39	7
Long John Silver's	\$ 6.11	\$ 5.79	\$ 6.17	\$ 5.50	\$ 7.00	\$ 8.00	-	\$ 8.00	\$ 6.00	\$ 6.75	\$ 5.40	\$ 6.50	\$ 5.67	-	\$ 5.50	\$ 5.88	\$ 5.67	\$ 6.23	\$ 7.00	\$ 6.04	\$ 6.40	\$ 5.94	\$ 7.33
Popeye's	\$ 4.00	-	-	-	\$ 4.00	-	\$ 4.00	-	-	-	-	\$ 4.00	-	-	-	-	\$ 4.00	\$ 4.00	-	-	\$ 4.00	-	
Rubio's	\$ 7.50	\$ 6.00	-	\$ 6.00	\$ 9.00	-	\$ 9.00	-	-	-	-	\$ 9.00	\$ 6.00	-	-	-	\$ 7.50	-	\$ 7.50	\$ 9.00	\$ 6.00	-	

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Other	\$ 11.31	\$ 11.39	\$ 9.67	\$ 14.56	\$ 7.50	\$ 8.00	\$ 11.42	\$ 9.82	\$ 10.75	\$ 21.00	\$ 11.57	\$ 9.09	\$ 19.00	\$ 10.00	\$ 11.00	\$ 9.82	\$ 12.13	\$ 11.71	\$ 11.32	\$ 10.80	\$ 11.50	\$ 7.50	
Multi-mentions	\$ 9.00	\$ 9.00	-	\$ 9.00	-	-	-	-	-	\$ 10.00	\$ 8.00	-	-	-	\$ 9.00	\$ 8.00	\$ 10.00	\$ 8.00	\$ 10.00	\$ 10.00	\$ 8.00	-	
Non-specific mentions	\$ 8.50	\$ 8.50	\$ 8.50	-	-	-	-	\$ 8.50	-	-	-	\$ 8.50	-	-	-	\$ 8.50	-	-	\$ 8.50	12.00	\$ 5.00	-	
<u>Other Ethnic Type of Brand</u>	109	66	31	19	16 C	43 C	9 C	34	26	10	6	32 J	25 M	6	5	14 M	33	71	30	74	29	79	22
Daphne's	\$ 7.53	\$ 8.60	\$ 9.67	\$ 6.00	\$ 8.00	\$ 7.00	\$ 6.67	\$ 7.14	\$ 9.67	-	-	\$ 6.80	\$ 9.67	-	\$ 6.00	-	\$ 8.75	\$ 7.44	\$ 8.00	\$ 7.71	\$ 7.33	\$ 7.58	\$ 6.67
El Pollo Loco	\$ 5.50	\$ 5.50	\$ 5.50	-	-	-	-	-	\$ 5.50	-	-	-	\$ 5.50	-	-	-	\$ 5.50	-	-	\$ 5.50	-	\$ 5.50	-
Indian food	\$ 12.45	\$ 5.73	\$ 6.33	\$ 7.50	\$ 4.83	\$ 6.00	\$ 24.13	\$ 6.00	\$ 5.00	-	\$ 20.60	\$ 6.00	-	-	\$ 7.33	\$ 19.20	\$ 10.69	\$ 7.00	\$ 13.67	\$ 5.29	\$ 15.80	\$ 19.20	
Jamba Juice	\$ 5.00	\$ 5.00	\$ 5.00	-	-	-	-	-	\$ 5.00	-	-	-	\$ 5.00	-	-	-	\$ 5.00	-	-	\$ 5.00	-	\$ 5.00	-
Ono's Hawaiian BBQ	\$ 6.70	\$ 7.17	\$ 5.00	\$ 8.50	\$ 8.00	\$ 6.00	-	\$ 6.00	\$ 5.00	-	-	\$ 8.25	\$ 5.00	-	-	\$ 8.50	\$ 5.00	\$ 7.13	\$ 8.00	\$ 6.38	\$ 8.00	\$ 6.38	-
PHO	\$ 6.00	\$ 6.50	\$ 7.00	\$ 6.00	-	\$ 5.50	\$ 5.00	\$ 6.00	\$ 7.00	-	-	-	-	-	-	\$ 6.50	\$ 7.00	\$ 6.00	\$ 6.50	\$ 6.00	\$ 6.00	\$ 6.00	-
Popeye's	\$ 5.00	\$ 5.00	-	\$ 5.00	-	-	-	-	-	-	-	-	-	\$ 5.00	-	-	-	\$ 5.00	-	\$ 5.00	-	\$ 5.00	-
Soup Plantation	\$ 5.00	\$ 5.00	-	\$ 5.00	-	-	-	-	-	-	-	\$ 5.00	-	\$ 5.00	-	-	-	\$ 5.00	-	\$ 5.00	-	\$ 5.00	\$ 5.00
Starbucks	\$ 4.00	\$ 4.00	\$ 4.00	-	-	-	-	-	\$ 4.00	-	-	-	\$ 4.00	-	-	-	\$ 4.00	-	-	\$ 4.00	-	\$ 4.00	-

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Thai	\$ 6.00	\$ 6.00	\$ 5.25	\$ 8.00	\$ 6.25	\$ 6.00	-	\$ 6.00	\$ 5.00	\$ 6.00	\$ 7.00	\$ 6.00	\$ 5.00	\$ 8.00	\$ 6.00	-	\$ 5.25	\$ 6.50	\$ 6.50	\$ 5.67	\$ 5.50	\$ 6.33	\$ 6.25
Other	\$ 7.03	\$ 7.02	\$ 7.20	\$ 6.86	\$ 6.75	\$ 7.07	\$ 8.00	\$ 7.00	\$ 7.31	\$ 7.25	\$ 7.60	\$ 7.00	\$ 7.54	\$ 4.50	\$ 7.33	\$ 6.81	\$ 7.33	\$ 6.84	\$ 6.85	\$ 7.08	\$ 8.21	\$ 6.66	\$ 6.33
Multi-mentions	\$ 10.00	-	-	-	\$ 10.00	\$ 8.00	\$ 12.00	-	\$ 12.00	-	\$ 8.00	-	-	-	-	-	\$ 10.00	-	\$ 10.00	\$ 8.00	\$ 12.00	-	
Non-specific mentions	\$ 5.00	\$ 5.00	\$ 5.00	-	-	-	-	-	\$ 5.00	-	-	-	\$ 5.00	-	-	-	\$ 5.00	\$ 5.00	-	-	\$ 5.00	-	
<u>Other Brand Type</u>	193	148 EG	77 CDEG	52 G	16	45	8	37	64 JK	18	17	47	64	22	22	21	76 Q	116	38	154	50	140 T	27
Chic-Fil-A	\$ 7.00	\$ 7.00	-	-	\$ 7.00	-	-	-	-	-	-	-	-	-	-	-	\$ 7.00	-	\$ 7.00	-	\$ 7.00	-	
Chipotle	\$ 7.50	\$ 8.00	-	\$ 8.00	-	\$ 7.00	-	\$ 7.00	-	-	\$ 8.00	-	\$ 8.00	-	-	-	\$ 7.50	-	\$ 7.50	\$ 7.00	\$ 8.00	\$ 7.00	
Daphne's	\$ 10.00	\$ 10.00	-	\$ 10.00	-	-	-	-	-	-	-	\$ 10.00	-	\$ 10.00	-	-	\$ 10.00	-	\$ 10.00	\$ 10.00	\$ 10.00	-	
In & Out	\$ 10.00	\$ 10.00	\$ 10.00	-	-	-	-	-	\$ 10.00	-	-	-	\$ 10.00	-	-	-	\$ 10.00	-	-	\$ 10.00	\$ 10.00	-	
Indian food	\$ 7.00	-	-	-	\$ 7.00	-	\$ 7.00	-	-	-	-	-	-	-	-	-	\$ 7.00	\$ 7.00	-	-	\$ 7.00	-	
Jamba Juice	\$ 4.54	\$ 4.51	\$ 4.05	\$ 5.48	\$ 3.00	\$ 5.00 BD	\$ 6.00	\$ 4.75 D	\$ 4.00	\$ 4.33	\$ 4.33	\$ 4.00	\$ 4.02	\$ 7.03	\$ 4.08	\$ 4.10	\$ 4.03	\$ 5.05	\$ 4.52	\$ 4.54	\$ 4.06	\$ 4.69	\$ 4.00
Ono's Hawaiian BBQ	\$ 5.75	\$ 5.75	\$ 7.00	\$ 4.50	-	-	-	-	\$ 7.00	-	-	-	-	-	-	\$ 5.75	\$ 7.00	\$ 4.50	\$ 7.00	\$ 4.50	-	\$ 5.75	-
Panera Bread	\$ 6.50	\$ 6.50	\$ 5.00	\$ 8.00	-	-	-	-	\$ 5.00	-	\$ 8.00	-	\$ 5.00	-	\$ 8.00	-	\$ 5.00	\$ 8.00	-	\$ 6.50	\$ 8.00	\$ 5.00	\$ 8.00

Table 28-1
Q.10c-2 Now, for each of the brands you selected, tell us how much you would expect to pay for a meal.

*** SUMMARY OF MEAN DOLLARS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Soup Plantation	\$ 8.00	\$ 8.00	\$ 8.00	-	-	-	-	\$ 8.00	-	-	-	\$ 8.00	-	-	-	\$ 8.00	-	-	\$ 8.00	-	\$ 8.00	-	
Starbucks	\$ 4.57	\$ 3.82	\$ 3.93	\$ 4.00	\$ 3.33	\$ 5.51	\$ 3.00	\$ 5.76	\$ 4.10	\$ 3.83	\$ 5.00	\$ 3.63	\$ 4.25	\$ 3.50	\$ 4.00	\$ 3.00	\$ 6.21	\$ 3.92	\$ 3.58	\$ 5.03	\$ 3.67	\$ 4.85	\$ 7.63
Subway	\$ 6.50 27.67	\$ 8.00	\$ 5.00	-	\$ 70.00	-	\$ 70.00	\$ 8.00	-	\$ 5.00	-	\$ 8.00	-	\$ 5.00	-	\$ 8.00	\$ 37.50	\$ 39.00	\$ 5.00	-	\$ 27.67	-	
Taco Bell	\$ 4.75	\$ 4.75	\$ 8.00	\$ 3.50	\$ 4.00	-	-	\$ 8.00	-	\$ 3.00	\$ 4.00	\$ 5.50	-	-	\$ 4.00	\$ 8.00	\$ 3.67	\$ 4.00	\$ 5.00	-	\$ 4.75	-	
Other	\$ 5.97	\$ 6.60 F	\$ 7.26	\$ 5.96	\$ 5.75	\$ 4.67	\$ 4.40	\$ 4.77	\$ 7.46	\$ 6.78	\$ 7.25	\$ 5.13	\$ 7.47	\$ 6.75	\$ 4.75	\$ 5.75	\$ 6.71	\$ 5.62	\$ 5.00	\$ 6.28	\$ 5.53	\$ 5.27	\$ 4.90
Multi-mentions	\$ 5.50	\$ 4.33	-	\$ 4.50	-	\$ 6.67	-	\$ 6.67	\$ 6.00	-	\$ 3.00	\$ 7.00	-	-	-	\$ 4.50	\$ 6.00	\$ 5.25	\$ 7.00	\$ 4.75	\$ 3.00	\$ 6.00	\$ 5.50
Non-specific mentions	\$ 6.71	\$ 5.25	\$ 4.50	\$ 5.00	\$ 7.00	\$ 8.67 AB	\$ 9.00	\$ 8.50	\$ 4.50	-	\$ 5.00	\$ 7.00	\$ 4.50	-	-	\$ 5.00	\$ 4.50	\$ 7.60	\$ 10.00	\$ 6.17	\$ 7.00	\$ 6.60	\$ 8.00

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus (B)	Off Campus (C)				Residence (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)													
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
(NET) Zone 1	160 9.2%	99 9.0%	64 14.1%	28 6.2%	7 3.9%	61 9.5%	7 5.1%	54 10.7%	34 9.7%	36 24.7%	6 3.6%	31 7.0%	35 9.2%	18 11.8%	24 13.0%	15 8.0%	43 10.0%	114 9.1%	38 11.0%	119 8.9%	49 8.2%	104 9.5%	19 6.2%
Bannockburn Village	56 3.2%	22 2.0%	15 3.3%	3 0.7%	4 2.2%	34 5.3%	1 0.7%	33 6.5%	7 2.0%	13 8.9%	-	11 2.5%	6 1.6%	4 2.6%	5 2.7%	3 1.6%	9 2.1%	46 3.7%	15 4.3%	40 3.0%	17 2.9%	36 3.3%	6 2.0%
Falkirk Apartments	19 1.1%	17 1.6%	14 3.1%	2 0.4%	1 0.6%	2 0.3%	-	2 0.4%	6 1.7%	8 5.5%	1 0.6%	1 0.2%	8 2.1%	4 2.6%	1 0.5%	3 1.6%	11 2.6%	8 0.6%	3 0.9%	16 1.2%	6 1.0%	13 1.2%	2 0.7%
Material Sciences & Engineering Building (under construction)	12 0.7%	6 0.5%	6 1.3%	-	-	6 0.9%	3 2.2%	3 0.6%	3 0.9%	3 2.1%	-	4 0.9%	1 0.3%	1 0.7%	2 1.1%	2 1.1%	4 0.9%	8 0.6%	3 0.9%	9 0.7%	6 1.0%	5 0.5%	3 1.0%
Stonehaven Apartments	12 0.7%	11 1.0%	9 2.0%	2 0.4%	-	1 0.2%	1 0.7%	-	5 1.4%	4 2.7%	1 0.6%	-	5 1.3%	4 2.6%	1 0.5%	1 0.5%	5 1.2%	6 0.5%	1 0.3%	10 0.7%	3 0.5%	9 0.8%	-
Student Recreation Center	11 0.6%	9 0.8%	6 1.3%	2 0.4%	1 0.6%	2 0.3%	1 0.7%	1 0.2%	5 1.4%	2 1.4%	-	1 0.2%	5 1.3%	1 0.7%	1 0.5%	1 0.5%	5 1.2%	6 0.5%	2 0.6%	9 0.7%	4 0.7%	6 0.5%	2 0.7%
Alumni & Visitors Center	9 0.5%	3 0.3%	-	3 0.7%	-	6 0.9%	1 0.7%	5 1.0%	-	-	1 0.6%	2 0.4%	-	-	2 1.1%	1 0.5%	-	8 0.6%	4 1.2%	4 0.3%	3 0.5%	6 0.5%	2 0.7%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Housing Administration	9 0.5%	4 0.4% DF	2 0.4%	2 0.4%	- 0.8% DF	5 1.0% DF	- 1.0% DF	5	-	2	-	1 0.2%	-	1 0.7%	1 0.5%	2 1.1%	- 0.7% P	9 1.2%	4 0.4%	5 0.2%	1 0.2%	8 0.7%	3 1.0%
Riverside Sports Complex	9 0.5%	7 0.6% F	1 0.2%	5 1.1% F	1 0.6%	2 0.3%	- 0.4%	2	-	1	1	5 1.1% H	1 0.3%	1 0.7%	3 1.6%	1 0.5%	- 0.7% P	9 0.6%	2 0.5%	7 0.3%	2 0.3%	6 0.5%	1 0.3%
University Plaza Apartments	8 0.5%	8 0.7% DEFG	6 1.3% DEFG	2 0.4%	-	-	-	-	3 0.9%	3 2.1%	-	1 0.2%	4 1.0% O	2 1.3%	2 1.1%	- 0.7%	3 0.4%	5 0.3%	1 0.5%	7 0.3%	2 0.3%	6 0.5%	-
Police Facility	4 0.2%	3 0.3%	1 0.2%	2 0.4%	- 0.2%	1 0.2%	- 0.2%	1	1 0.3%	-	1 0.6%	1 0.2%	1 0.3%	-	2 1.1%	- 0.5%	2 0.2%	2 0.6%	2 0.1%	2 0.3%	2 0.2%	2 0.2%	-
Do not know	11 0.6%	9 0.8% DF	4 0.9% DF	5 1.1% DF	- 0.3%	2 0.4%	- 0.4%	2	4 1.1% I	-	1 0.6%	4 0.9% I	4 1.0% N	-	4 2.2% N	1 0.5%	4 0.9%	7 0.6%	1 0.3%	10 0.7%	3 0.5%	7 0.6%	-
(NET) Zone 2	194 11.2%	138 12.6% CDEF	125 27.5% ACDEFG	5 1.1%	6 3.4%	56 8.7% CDF	1 0.7%	55 10.9% CDF	120 34.1% IJK	18 12.3% JK	1 0.6%	21 4.7% J	107 28.1% MNO	9 5.9%	8 4.3%	6 3.2%	134 31.2% Q	59 4.7%	35 10.1%	158 11.8%	72 12.1%	120 10.9%	24 7.8%
Pentland Hills	67 3.9%	56 5.1% CDEF	55 12.1% ACDEFG	1 0.2%	-	11 1.7% CDF	- 2.2% CDF	11	56 15.9% IJK	1 0.7%	-	3 0.7%	51 13.4% MNO	3 2.0%	2 1.1%	- 14.0% Q	60 0.6%	7 2.0%	7 4.5%	60 4.4%	26 3.7%	41 3.7%	2 0.7%
Glen Mor	29 1.7%	25 2.3% CDEF	25 5.5% ACDEFG	-	-	4 0.6% CDF	- 0.8% CDF	4	15 4.3% JK	10 6.8% JK	-	2 0.4%	15 3.9% O	4 2.6%	4 2.2%	2 1.1%	18 4.2% Q	11 0.9%	3 0.9%	26 1.9%	12 2.0%	17 1.5%	4 1.3%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	(B)	(C)	(D)	(E)	(F)	(G)	(H)	(I)	(J)	(K)	(L)	(M)	(N)	(O)	(P)	(Q)	(R)	(S)	(T)		(U)
Lothian Residence Hall	28 1.6%	23 2.1%	21 4.6%	- 0.6%	1 0.8%	5 0.8%	- 1.0%	5 6.0%	21 6.0%	2 1.4%	1 0.6%	3 0.7%	19 5.0%	- 0.5%	1 0.5%	1 5.6%	24 0.3%	4 1.2%	4 1.8%	24 1.7%	10 1.7%	17 1.5%	-
Aberdeen-Inverness Residence Hall	27 1.6%	17 1.6%	16 3.5%	- 0.6%	1 1.6%	10 1.6%	1 0.7%	9 1.8%	22 6.3%	- 0.0%	- 0.0%	3 0.7%	14 3.7%	2 1.3%	- 0.0%	- 0.0%	23 5.4%	3 0.2%	6 1.7%	20 1.5%	8 1.3%	19 1.7%	2 0.7%
Veitch Student Center	12 0.7%	1 0.1%	- 0.0%	1 0.2%	- 1.7%	11 1.7%	- 2.2%	11 2.2%	- 0.0%	- 0.0%	- 0.0%	4 0.9%	- 0.0%	- 0.0%	- 0.0%	1 0.5%	1 0.2%	11 0.9%	4 1.2%	8 0.6%	1 0.2%	11 1.0%	8 2.6%
Canyon Crest Family Housing	10 0.6%	8 0.7%	3 0.7%	1 0.2%	3 1.7%	2 0.3%	- 0.4%	2 0.4%	1 0.3%	5 3.4%	- 0.0%	1 0.2%	2 0.5%	- 0.0%	- 0.0%	2 1.1%	1 0.2%	9 0.7%	2 0.6%	8 0.6%	6 1.0%	4 0.4%	1 0.3%
Corporation Yard	9 0.5%	1 0.1%	1 0.2%	- 0.0%	- 1.2%	8 1.2%	- 1.6%	8 1.6%	1 0.3%	- 0.0%	- 0.0%	1 0.2%	1 0.3%	- 0.0%	- 0.0%	- 0.0%	2 0.5%	7 0.6%	4 1.2%	5 0.4%	4 0.7%	5 0.5%	3 1.0%
Child Development Center	3 0.2%	1 0.1%	- 0.0%	1 0.2%	- 0.3%	2 0.3%	- 0.4%	2 0.4%	- 0.0%	- 0.0%	- 0.0%	2 0.4%	1 0.3%	- 0.0%	- 0.0%	- 0.0%	3 0.2%	2 0.6%	1 0.1%	- 0.0%	2 0.2%	- 0.0%	- 0.0%
Parking Services	3 0.2%	1 0.1%	- 0.0%	1 0.2%	- 0.3%	2 0.3%	- 0.4%	2 0.4%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	1 0.5%	- 0.0%	3 0.2%	1 0.3%	2 0.1%	1 0.2%	1 0.2%	2 0.2%	2 0.7%
KUCR Radio	2 0.1%	2 0.2%	2 0.4%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	- 0.0%	2 0.6%	- 0.0%	- 0.0%	- 0.0%	2 0.5%	- 0.0%	- 0.0%	2 0.5%	- 0.0%	- 0.0%	2 0.1%	1 0.2%	1 0.2%	1 0.1%	1 0.3%
Do not know	4 0.2%	3 0.3%	2 0.4%	- 0.0%	1 0.6%	1 0.2%	- 0.2%	1 0.2%	2 0.6%	- 0.0%	- 0.0%	2 0.4%	2 0.5%	- 0.0%	- 0.0%	3 0.7%	1 0.1%	2 0.6%	2 0.1%	2 0.5%	3 0.1%	1 0.1%	1 0.3%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	2.8%	2.4%																		0.2%	
(NET) Zone 3	49	26	1	12	12	23	2	21	-	3	5	19	3	3	4	3	2	45	9	38	15	33	15
	2.8%	2.4%	0.2%	2.7%	6.7%	3.6%	1.5%	4.2%		2.1%	3.0%	4.3%	0.8%	2.0%	2.2%	1.6%	0.5%	3.6%	2.6%	2.8%	2.5%	3.0%	4.9%
		B		B	ABCF	B		BF		H	H						P						
Chemical Sciences Unit 1	30	18	1	7	9	12	2	10	-	2	4	11	2	2	3	1	-	28	4	24	12	17	8
	1.7%	1.6%	0.2%	1.5%	5.1%	1.9%	1.5%	2.0%		1.4%	2.4%	2.5%	0.5%	1.3%	1.6%	0.5%		2.2%	1.2%	1.8%	2.0%	1.5%	2.6%
		B		B	ABC	B		B		H	H						P						
Parking Lot 13	13	4	-	3	1	9	-	9	-	-	1	4	-	1	1	1	2	11	3	10	2	11	5
	0.7%	0.4%		0.7%	0.6%	1.4%		1.8%			0.6%	0.9%		0.7%	0.5%	0.5%	0.5%	0.9%	0.9%	0.7%	0.3%	1.0%	1.6%
		BF		ABF	ABF	ABF		ABF			HI												
USDA Salinity Laboratory	2	1	-	-	1	1	-	1	-	1	-	-	-	-	-	-	-	2	1	1	-	2	1
	0.1%	0.1%			0.6%	0.2%		0.2%		0.7%								0.2%	0.3%	0.1%		0.2%	0.3%
Do not know	4	3	-	2	1	1	-	1	-	-	-	4	1	-	-	1	-	4	1	3	1	3	1
	0.2%	0.3%		0.4%	0.6%	0.2%		0.2%				0.9%	0.3%			0.5%		0.3%	0.3%	0.2%	0.2%	0.3%	0.3%
												HIJ						P					
(NET) Zone 4	852	550	182	250	113	302	80	222	134	66	100	224	146	78	107	101	163	653	158	658	308	526	178
	49.1%	50.3%	40.1%	55.3%	63.5%	47.0%	58.4%	43.9%	38.1%	45.2%	59.5%	50.2%	38.3%	51.0%	57.8%	54.0%	38.0%	52.1%	45.5%	49.3%	51.9%	47.8%	58.0%
		BG		BEG	ABEG	B	BEG			HIK	H		L	L	L		P						
Commons	174	142	56	75	11	32	3	29	49	8	35	36	59	22	26	24	57	116	29	144	70	101	19
	10.0%	13.0%	12.3%	16.6%	6.2%	5.0%	2.2%	5.7%	13.9%	5.5%	20.8%	8.1%	15.5%	14.4%	14.1%	12.8%	13.3%	9.3%	8.4%	10.8%	11.8%	9.2%	6.2%
		DEFG	DEFG	DEFG				F	IK	IK							Q						
Commons Expansion	130	103	53	47	3	27	4	23	40	14	18	24	38	19	28	15	44	86	16	114	50	75	16
	7.5%	9.4%	11.7%	10.4%	1.7%	4.2%	2.9%	4.5%	11.4%	9.6%	10.7%	5.4%	10.0%	12.4%	15.1%	8.0%	10.3%	6.9%	4.6%	8.5%	8.4%	6.8%	5.2%
		DEFG	DEFG	DEFG		D		D	K	K					O		Q				R		
Science Library	44	25	8	15	1	19	-	19	3	5	2	15	3	5	7	8	4	40	10	34	14	29	16
	2.5%	2.3%	1.8%	3.3%	0.6%	3.0%		3.8%	0.9%	3.4%	1.2%	3.4%	0.8%	3.3%	3.8%	4.3%	0.9%	3.2%	2.9%	2.5%	2.4%	2.6%	5.2%
		DF	F	DF		DF		DF				H			L	L		P					

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus		Off Campus (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus (B)	Off Campus (C)				Residence Hall (H)	Apartment/ Family Housing (I)														
Bell Tower	31 1.8%	28 2.6% EFG	14 3.1% EFG	12 2.7% EFG	2 1.1%	3 0.5%	- 0.6%	3 3.7% K	13 3.7% K	2 1.4%	6 3.6% K	2 0.4%	14 3.7% O	3 2.0%	7 3.8%	2 1.1%	13 3.0%	18 1.4%	3 0.9%	28 2.1%	10 1.7%	20 1.8%	3 1.0%
Engineering 2	30 1.7%	22 2.0% G	6 1.3%	6 1.3%	9 5.1% BCEG	8 1.2%	4 2.9%	4 0.8%	1 0.3%	7 4.8% H	5 3.0% H	7 1.6% H	1 0.3%	1 0.7%	8 4.3% LN	2 1.1%	4 0.9%	23 1.8%	7 2.0%	20 1.5%	20 3.4% U	8 0.7%	5 1.6%
Olmsted Hall	30 1.7%	23 2.1% F	5 1.1% F	14 3.1% BEF	4 2.2% F	7 1.1% F	- 1.4%	7 1.4% F	1 0.3%	4 2.7%	3 1.8%	7 1.6% H	1 0.3%	4 2.6%	4 2.2%	10 5.3% L	1 0.2%	29 2.3% P	8 2.3%	22 1.6%	5 0.8%	25 2.3% T	7 2.3%
Rivera Library	25 1.4%	19 1.7% B	1 0.2%	17 3.8% ABDEFG	1 0.6%	6 0.9%	1 0.7%	5 1.0%	1 0.3%	-	6 3.6% HI	6 1.3% I	2 0.5%	6 3.9% L	6 3.2% L	4 2.1%	2 0.5%	23 1.8% P	3 0.9%	22 1.6%	3 0.5%	21 1.9% T	6 2.0%
Watkins Hall	24 1.4%	12 1.1% B	-	3 0.7%	9 5.1% ABCG	12 1.9% B	6 4.4% BC	6 1.2% B	-	-	1 0.6%	12 2.7% HIJ	-	1 0.7%	1 0.5%	1 0.5%	1 0.5%	22 1.8% P	5 1.4%	17 1.3%	8 1.3%	16 1.5%	5 1.6%
Humanities	23 1.3%	14 1.3%	4 0.9%	7 1.5%	3 1.7%	9 1.4%	5 3.6%	4 0.8%	3 0.9%	1 0.7%	-	6 1.3% J	2 0.5%	2 1.3%	2 1.1%	5 2.7%	4 0.9%	18 1.4%	6 1.7%	16 1.2%	3 0.5%	20 1.8% T	4 1.3%
Batchelor Hall	22 1.3%	4 0.4% B	-	1 0.2%	3 1.7%	18 2.8% ABC	6 4.4% ABC	12 2.4% ABC	-	-	1 0.6%	5 1.1% HI	-	-	1 0.5%	-	-	19 1.5% P	8 2.3%	11 0.8%	6 1.0%	16 1.5%	5 1.6%
Bourns Hall	22 1.3%	16 1.5%	3 0.7%	5 1.1%	8 4.5% BCEG	6 0.9%	3 2.2%	3 0.6%	2 0.6%	2 1.4%	3 1.8%	4 0.9%	3 0.8%	1 0.7%	-	4 2.1% M	2 0.5%	18 1.4% P	1 0.3%	19 1.4% R	10 1.7%	12 1.1%	4 1.3%
Psychology	22 1.3%	15 1.4% B	1 0.2%	7 1.5% B	6 3.4% BG	7 1.1%	4 2.9%	3 0.6%	1 0.3%	1 0.7%	2 1.2%	8 1.8% H	1 0.3%	1 0.7%	1 0.5%	5 2.7% L	2 0.5%	18 1.4% P	3 0.9%	17 1.3%	8 1.3%	13 1.2%	7 2.3%

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U
 Page 168

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Residence Hall (H)	Family Housing (I)	With Parents (J)																			
Spieth Hall	21 1.2%	4 0.4%	1 0.2%	1 0.2%	2 1.1%	17 2.6% ABC	8 5.8% ABCD	9 1.8% ABC	-	2 1.4%	-	6 1.3% HJ	-	-	1 0.5%	1 0.5%	-	16 1.3% P	1 0.3%	15 1.1% R	7 1.2%	14 1.3%	11 3.6%
Entomology	17 1.0%	5 0.5% BC	-	-	5 2.8% BC	12 1.9% ABC	2 1.5%	10 2.0% ABC	-	2 1.4%	-	3 0.7%	-	-	-	-	3 0.7%	12 1.0%	4 1.2%	11 0.8%	4 0.7%	12 1.1%	8 2.6%
Biological Sciences	16 0.9%	9 0.8%	1 0.2%	1 0.2%	6 3.4% BCG	7 1.1%	4 2.9%	3 0.6%	1 0.3%	1 0.7%	1 0.6%	5 1.1%	1 0.3%	-	-	1 0.5%	1 0.2%	13 1.0% P	3 0.9%	11 0.8%	5 0.8%	11 1.0%	4 1.3%
Anderson Hall	14 0.8%	6 0.5% C	2 0.4%	-	4 2.2% C	8 1.2% C	2 1.5%	6 1.2% C	1 0.3%	1 0.7%	-	7 1.6% HJ	1 0.3%	1 0.7%	-	-	2 0.5%	12 1.0%	5 1.4%	9 0.7%	8 1.3%	6 0.5%	4 1.3%
Boyce Hall	14 0.8%	5 0.5%	1 0.2%	2 0.4%	2 1.1%	9 1.4% B	2 1.5%	7 1.4% B	-	4 2.7% H	1 0.6%	4 0.9% H	-	1 0.7%	1 0.5%	1 0.5%	-	13 1.0% P	1 0.3%	12 0.9%	4 0.7%	10 0.9%	3 1.0%
Campus Store	14 0.8%	11 1.0% DF	5 1.1% DF	6 1.3% DF	-	3 0.5%	-	3 0.6%	3 0.9%	2 1.4%	5 3.0%	2 0.4%	5 1.3%	2 1.3%	1 0.5%	3 1.6%	4 0.9%	10 0.8%	1 0.3%	13 1.0%	3 0.5%	10 0.9%	2 0.7%
Computing & Communications	14 0.8%	-	-	-	-	14 2.2% ABCD F	-	14 2.8% ABCDF	-	-	-	6 1.3% HIJ	-	-	-	-	-	14 1.1% P	4 1.2%	10 0.7%	6 1.0%	8 0.7%	4 1.3%
Geology Building	14 0.8%	6 0.5% C	1 0.2%	-	5 2.8% BC	8 1.2% BC	4 2.9% C	4 0.8% C	-	1 0.7%	-	9 2.0% HJ	-	-	1 0.5%	-	1 0.2%	12 1.0% P	5 1.4%	8 0.6%	5 0.8%	9 0.8%	4 1.3%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus (B)	Off Campus (C)				Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)													
Genomics	13 0.7%	7 0.6%	-	1 0.2%	6 3.4%	6 0.9%	4 2.9%	2 0.4%	-	-	-	6 1.3%	-	-	-	1 0.5%	-	10 0.8%	3 0.9%	7 0.5%	5 0.8%	8 0.7%	8 2.6%
Surge Facility	13 0.7%	5 0.5%	1 0.2%	2 0.4%	2 1.1%	8 1.2%	2 1.5%	6 1.2%	-	1 0.7%	-	6 1.3%	-	1 0.7%	-	2 1.1%	1 0.2%	11 0.9%	4 1.2%	8 0.6%	6 1.0%	7 0.6%	2 0.7%
Statistics Building	11 0.6%	4 0.4%	1 0.2%	1 0.2%	1 0.6%	7 1.1%	4 2.9%	3 0.6%	1 0.3%	-	1 0.6%	1 0.2%	1 0.3%	1 0.7%	-	-	1 0.2%	8 0.6%	3 0.9%	6 0.4%	8 1.3%	2 0.2%	2 0.7%
Pierce Hall	10 0.6%	3 0.3%	-	2 0.4%	1 0.6%	7 1.1%	2 1.5%	5 1.0%	-	-	-	4 0.9%	-	-	1 0.5%	1 0.5%	-	10 0.8%	5 1.4%	5 0.4%	4 0.7%	6 0.5%	3 1.0%
Physics Building	9 0.5%	4 0.4%	1 0.2%	1 0.2%	2 1.1%	5 0.8%	3 2.2%	2 0.4%	1 0.3%	1 0.7%	-	3 0.7%	-	-	2 1.1%	-	1 0.2%	7 0.6%	-	8 0.6%	6 1.0%	3 0.3%	3 1.0%
Physics 2000	7 0.4%	7 0.6%	1 0.2%	5 1.1%	1 0.6%	-	-	-	-	1 0.7%	2 1.2%	1 0.2%	-	2 1.3%	2 1.1%	2 1.1%	1 0.2%	6 0.5%	-	7 0.5%	2 0.3%	5 0.5%	1 0.3%
Science Laboratory 1	7 0.4%	4 0.4%	-	-	4 2.2%	3 0.5%	2 1.5%	1 0.2%	-	1 0.7%	-	2 0.4%	-	-	-	-	-	5 0.4%	1 0.3%	4 0.3%	2 0.3%	5 0.5%	3 1.0%
University Office Building	7 0.4%	-	-	-	-	7 1.1%	1 0.7%	6 1.2%	-	-	-	4 0.9%	-	-	-	-	-	7 0.6%	3 0.9%	4 0.3%	1 0.2%	6 0.5%	3 1.0%
Watkins 1000	7 0.4%	7 0.6%	1 0.2%	3 0.7%	3 1.7%	-	-	-	-	2 1.4%	-	2 0.4%	-	2 1.3%	-	2 1.1%	-	7 0.6%	1 0.3%	6 0.4%	1 0.2%	6 0.5%	1 0.3%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Webber Hall	7 0.4%	-	-	-	-	7 1.1% ABCD	3 2.2%	4 0.8% ABCD	-	-	-	4 0.9% HIJ	-	-	-	-	6 0.5% P	2 0.6%	4 0.3%	2 0.3%	4 0.4%	2 0.7%	
University Lecture Hall	6 0.3%	6 0.5% DEFG	4 0.9% DEFG	2 0.4%	-	-	-	-	4 1.1% IK	-	1 0.6%	-	6 1.6% MNO	-	-	-	4 0.9%	2 0.2%	2 0.6%	4 0.3%	1 0.2%	5 0.5%	-
College Building North	5 0.3%	1 0.1%	1 0.2%	-	-	4 0.6% CD	1 0.7%	3 0.6%	1 0.3%	-	-	-	1 0.3%	-	-	-	1 0.2%	3 0.2%	1 0.3%	3 0.2%	1 0.2%	4 0.4%	2 0.7%
Humanities 400/ University Theatre	5 0.3%	5 0.5% BDEFG	-	5 1.1% BDEFG	-	-	-	-	-	-	3 1.8%	-	-	-	2 1.1%	3 1.6%	1 0.2%	4 0.3%	1 0.3%	4 0.3%	4 0.7%	1 0.1%	-
Biomedical Teaching Complex	4 0.2%	2 0.2%	1 0.2%	-	1 0.6%	2 0.3%	-	2 0.4%	-	1 0.7%	-	2 0.4%	-	1 0.7%	-	-	-	4 0.3% P	2 0.6%	2 0.1%	-	4 0.4% T	-
Botanic Gardens	4 0.2%	3 0.3%	1 0.2%	1 0.2%	1 0.6%	1 0.2%	-	1 0.2%	1 0.3%	-	-	-	1 0.3%	-	-	1 0.5%	1 0.2%	3 0.2%	-	4 0.3% R	1 0.2%	3 0.3%	3 1.0%
Life Science Building	4 0.2%	3 0.3%	1 0.2%	1 0.2%	1 0.6%	1 0.2%	-	1 0.2%	1 0.3%	-	-	3 0.7%	1 0.3%	-	-	1 0.5%	1 0.2%	3 0.2%	1 0.3%	3 0.2%	1 0.2%	3 0.3%	1 0.3%
Fawcett Laboratory	3 0.2%	1 0.1%	-	-	1 0.6%	2 0.3%	-	2 0.4%	-	-	-	1 0.2%	-	-	-	-	-	3 0.2%	-	3 0.2%	1 0.2%	2 0.2%	2 0.7%
University Laboratory Building	3 0.2%	3 0.3%	-	-	3 1.7%	-	-	-	-	-	1 0.6%	1 0.2%	-	-	-	-	-	3 0.2%	-	3 0.2%	1 0.2%	2 0.2%	2 0.7%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)				Off Campus With Parents (J)															
Entomology Research Museum	2 0.1%	-	-	-	2 0.3%	-	2 0.4%	-	-	-	2 0.4%	-	-	-	-	-	2 0.2%	-	2 0.1%	2 0.3%	-	-	
Greenhouses	2 0.1%	-	-	-	2 0.3%	-	2 0.4%	-	-	-	1 0.2%	-	-	-	-	1 0.2%	1 0.1%	-	2 0.1%	2 0.3%	-	1 0.3%	
Life Sciences 1500	2 0.1%	2 0.2%	-	1 0.2%	1 0.6%	-	-	-	-	1 0.7%	1 0.6%	-	-	-	1 0.5%	-	2 0.2%	1 0.3%	1 0.1%	-	2 0.2%	-	
College Building South	1 0.1%	-	-	-	1 0.2%	-	1 0.2%	-	-	-	1 0.2%	-	-	-	-	-	1 0.1%	1 0.3%	-	-	1 0.1%	-	
Environmental Health & Safety	1 0.1%	-	-	-	1 0.2%	-	1 0.2%	-	-	-	-	-	-	-	-	-	1 0.1%	1 0.3%	-	1 0.2%	-	1 0.3%	
Keen Hall	1 0.1%	-	-	-	1 0.2%	-	1 0.2%	-	-	-	-	-	-	-	-	-	1 0.1%	-	1 0.1%	1 0.2%	-	-	
Do not know	17 1.0%	14 1.3% F	7 1.5% F	6 1.3% F	1 0.6%	3 0.5%	-	3 0.6%	6 1.7%	1 0.7%	2 1.2%	6 1.3%	5 1.3%	2 1.3%	5 2.7%	1 0.5%	6 1.4%	11 0.9%	3 0.9%	14 1.0%	6 1.0%	11 1.0%	1 0.3%
(NET) Zone 5	247 14.2%	118 10.8% B	24 5.3% B	64 14.2% B	30 16.9% AB	129 20.1% ABC	43 31.4% ABCDE	86 17.0% AB	17 4.8%	10 6.8%	29 17.3% HI	88 19.7% HI	26 6.8%	14 9.2%	20 10.8%	28 15.0%	24 5.6%	211 16.8% P	62 17.9% S	173 13.0%	72 12.1%	166 15.1%	40 13.0%
Humanities & Social Sciences	67 3.9%	34 3.1% B	4 0.9%	11 2.4%	19 10.7% ABCEG	33 5.1% ABCG	20 14.6% ABCEG	13 2.6% B	3 0.9%	4 2.7%	9 5.4% H	27 6.1% H	6 1.6%	1 0.7%	3 1.6%	5 2.7%	4 0.9%	57 4.5% P	11 3.2%	50 3.7%	19 3.2%	44 4.0%	12 3.9%
Arts Building	37 2.1%	21 1.9% B	2 0.4%	14 3.1% B	5 2.8%	16 2.5% B	7 5.1% B	9 1.8% B	2 0.6%	-	1 0.6%	17 3.8% HIJ	2 0.5%	2 1.3%	5 2.7%	7 3.7% L	4 0.9%	32 2.6% P	7 2.0%	29 2.2%	10 1.7%	27 2.5%	5 1.6%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus Residence (H)	Apartment/ Family Housing (I)				Off Campus With Parents (J)															
Sproul Hall	29 1.7%	13 1.2%	3 0.7%	8 1.8%	2 1.1%	16 2.5% B	7 5.1% AB	9 1.8%	1 0.3%	2 1.4%	5 3.0% H	5 1.1%	1 0.3%	3 2.0%	1 0.5%	6 3.2% L	4 0.9%	22 1.8%	8 2.3%	18 1.3%	8 1.3%	21 1.9%	3 1.0%
Hinderaker Hall	22 1.3%	14 1.3% D	2 0.4%	12 2.7% BD	-	8 1.2% D	1 0.7%	7 1.4% D	2 0.6%	-	4 2.4% I	9 2.0% I	7 1.8%	2 1.3%	1 0.5%	4 2.1%	2 0.5%	20 1.6% P	6 1.7%	16 1.2%	4 0.7%	16 1.5%	3 1.0%
Student Services	22 1.3%	6 0.5% DF	2 0.4%	4 0.9% DF	-	16 2.5% ABCD F	-	16 3.2% ABCDF	1 0.3%	1 0.7%	3 1.8%	6 1.3%	1 0.3%	1 0.7%	2 1.1%	2 1.1%	1 0.2%	21 1.7% P	7 2.0%	15 1.1%	8 1.3%	14 1.3%	3 1.0%
Costo Hall	21 1.2%	7 0.6% F	5 1.1% F	1 0.2%	1 0.6%	14 2.2% ACDF	-	14 2.8% ACDF	3 0.9%	2 1.4%	2 1.2%	6 1.3%	3 0.8%	2 1.3%	1 0.5%	-	3 0.7%	18 1.4%	10 2.9% S	11 0.8%	5 0.8%	14 1.3%	8 2.6%
Barn Group	9 0.5%	5 0.5% D	3 0.7%	2 0.4%	-	4 0.6% D	1 0.7%	3 0.6%	3 0.9%	-	1 0.6%	3 0.7%	3 0.8%	-	2 1.1%	-	3 0.7%	6 0.5%	1 0.3%	8 0.6%	6 1.0%	3 0.3%	-
HASS I & R	8 0.5%	2 0.2%	-	2 0.4%	-	6 0.9% BD	5 3.6% ABCDG	1 0.2%	-	-	1 0.6%	2 0.4%	-	1 0.7%	-	1 0.5%	-	6 0.5% P	2 0.6%	4 0.3%	3 0.5%	5 0.5%	2 0.7%
PE Building	8 0.5%	3 0.3%	-	1 0.2%	2 1.1%	5 0.8% BF	-	5 1.0% BF	-	-	1 0.6%	3 0.7%	1 0.3%	-	-	-	-	8 0.6% P	4 1.2%	4 0.3%	2 0.3%	6 0.5%	1 0.3%
Humanities 1500	5 0.3%	1 0.1%	-	-	1 0.6%	4 0.6% BC	2 1.5%	2 0.4%	-	-	-	3 0.7%	-	-	-	-	-	5 0.4% P	1 0.3%	4 0.3%	2 0.3%	3 0.3%	-
Telephone Building	3 0.2%	-	-	-	-	3 0.5%	-	3 0.6%	-	-	-	1 0.2%	-	-	-	-	-	3 0.2%	1 0.3%	2 0.1%	2 0.3%	1 0.1%	2 0.7%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		Total (A)	On Campus (B)	Off Campus (C)				Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)													
Arts 113 Studio Theatre	2 0.1%	2 0.2%	1 0.2%	1 0.2%	-	-	-	1 0.3%	-	-	1 0.2%	-	-	1 0.5%	1 0.5%	1 0.2%	1 0.1%	-	2 0.1%	2 0.3%	-	-	
Arts 166 Performance Lab	2 0.1%	2 0.2%	-	2 0.4%	-	-	-	-	-	-	1 0.2%	-	-	1 0.5%	1 0.5%	-	2 0.2%	1 0.3%	1 0.1%	-	2 0.2%	-	
Do not know	12 0.7%	8 0.7% DF	2 0.4% DF	6 1.3% DF	-	4 0.6% DF	-	4 0.8% DF	1 0.3%	1 0.7%	2 1.2%	4 0.9%	2 0.5%	2 1.3%	3 1.6%	1 0.5%	2 0.5%	10 0.8%	3 0.9%	9 0.7%	1 0.2%	10 0.9% T	1 0.3%
<u>(NET) Zone 6</u>	17 1.0%	16 1.5% BDEF G	1 0.2%	15 3.3% ABDEFG	-	1 0.2%	-	1 0.2%	1 0.3%	-	8 4.8% HIK	3 0.7%	6 1.6%	2 1.3%	3 1.6%	5 2.7%	2 0.5%	15 1.2%	4 1.2%	13 1.0%	4 0.7%	13 1.2%	1 0.3%
Parking Lot 30	17 1.0%	16 1.5% BDEF G	1 0.2%	15 3.3% ABDEFG	-	1 0.2%	-	1 0.2%	1 0.3%	-	8 4.8% HIK	3 0.7%	6 1.6%	2 1.3%	3 1.6%	5 2.7%	2 0.5%	15 1.2%	4 1.2%	13 1.0%	4 0.7%	13 1.2%	1 0.3%
<u>(NET) Zone 7</u>	70 4.0%	40 3.7% DF	13 2.9% DF	26 5.8% BDF	1 0.6%	30 4.7% DF	-	30 5.9% BDF	13 3.7% I	1 0.7%	2 1.2%	24 5.4% IJ	18 4.7%	11 7.2%	5 2.7%	5 2.7%	20 4.7%	50 4.0%	17 4.9%	53 4.0%	23 3.9%	45 4.1%	10 3.3%
University Village	46 2.6%	33 3.0% DF	10 2.2% F	22 4.9% BDEF	1 0.6%	13 2.0% F	-	13 2.6% DF	10 2.8% I	-	2 1.2%	16 3.6% IJ	15 3.9%	8 5.2%	4 2.2%	5 2.7%	15 3.5%	31 2.5%	8 2.3%	38 2.8%	17 2.9%	27 2.5%	4 1.3%
UCR Extension Center	7 0.4%	2 0.2%	-	2 0.4%	-	5 0.8% BDF	-	5 1.0% BDF	-	-	-	3 0.7%	-	2 1.3%	-	-	-	7 0.6% P	3 0.9%	4 0.3%	3 0.5%	4 0.4%	2 0.7%
Highlander Hall	6 0.3%	1 0.1%	1 0.2%	-	-	5 0.8% CDF	-	5 1.0% ACDF	1 0.3%	-	-	2 0.4%	1 0.3%	-	-	-	1 0.2%	5 0.4%	2 0.6%	4 0.3%	1 0.2%	5 0.5%	1 0.3%

Table 29-1
 Q.11 If Dining Services were to add new dining locations on campus, which zone of campus would be most convenient for you? Please select the zone and then the campus building within that zone.

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	(B)	(C)				(D)	(H)	(I)	(J)	(K)	(L)	(M)	(N)	(O)	(P)	(Q)	(R)	(S)	(T)	(U)	
Human Resources	6 0.3%	-	-	-	6 0.9% ABCD F	-	6 1.2% ABCDF	-	1 0.7%	-	2 0.4%	-	-	-	-	1 0.2%	5 0.4%	3 0.9%	3 0.2%	-	6 0.5% T	3 1.0%	
University Village Theatre	3 0.2%	2 0.2%	-	2 0.4%	1 0.2%	-	1 0.2%	-	-	-	1 0.2%	-	1 0.7%	1 0.5%	-	1 0.2%	2 0.2%	1 0.3%	2 0.1%	-	3 0.3%	-	
Service Plus Credit Union	1 0.1%	1 0.1%	1 0.2%	-	-	-	-	1 0.3%	-	-	-	1 0.3%	-	-	-	1 0.2%	-	-	1 0.1%	1 0.2%	-	-	
Do not know	1 0.1%	1 0.1%	1 0.2%	-	-	-	-	1 0.3%	-	-	-	1 0.3%	-	-	-	1 0.2%	-	-	1 0.1%	1 0.2%	-	-	
(NET) Zone 12	20 1.2%	14 1.3% F	7 1.5% F	6 1.3% F	1 0.6%	6 0.9% F	-	6 1.2% F	4 1.1%	3 2.1%	1 0.6%	3 0.7%	4 1.0% M	7 4.6% LM	-	2 1.1%	6 1.4%	14 1.1%	3 0.9%	17 1.3%	5 0.8%	15 1.4%	2 0.7%
International Village	12 0.7%	10 0.9% DF	5 1.1% DF	5 1.1% DF	-	2 0.3%	-	2 0.4%	2 0.6%	3 2.1%	1 0.6%	1 0.2%	3 0.8%	6 3.9% MO	-	1 0.5%	4 0.9%	8 0.6%	-	12 0.9% R	3 0.5%	9 0.8%	2 0.7%
Agricultural Operations	2 0.1%	2 0.2%	1 0.2%	-	1 0.6%	-	-	-	1 0.3%	-	-	-	-	1 0.7%	-	-	1 0.2%	1 0.1%	-	2 0.1%	2 0.3%	-	-
Do not know	6 0.3%	2 0.2%	1 0.2%	1 0.2%	-	4 0.6% DF	-	4 0.8% DF	1 0.3%	-	-	2 0.4%	1 0.3%	-	-	1 0.5%	1 0.2%	5 0.4%	3 0.9%	3 0.2%	-	6 0.5% T	-
Don't know	128 7.4%	93 8.5% DEF	37 8.1% F	46 10.2% DEFG	8 4.5%	35 5.4%	4 2.9%	31 6.1%	29 8.2%	9 6.2%	16 9.5%	33 7.4%	36 9.4%	11 7.2%	14 7.6%	22 11.8%	35 8.2%	92 7.3%	21 6.1%	106 7.9%	46 7.7%	78 7.1%	18 5.9%

Table 30-1
Q.12 Thinking about meals you purchase off campus, how much do you typically spend for lunch?

	Students																						Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad		Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)																			
		(A)	On Campus (B)					Off Campus (C)	Residence Hall (H)	Apartment/ Family Housing (I)												Off Campus With Parents (J)																		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290																	
(NET) Gave an amount	1514	964	371	419	166	550	73	477	282	132	153	417	307	136	171	176	348	1166	330	1184	514	963	263																	
	90.0%	88.1%	81.7%	92.7%	93.3%	93.5%	89.0%	94.3%	80.1%	90.4%	91.1%	93.5%	80.6%	88.9%	92.4%	94.1%	81.1%	93.1%	95.1%	88.7%	90.2%	90.1%	90.7%																	
		B		AB	AB	AB		AB		H	H	H		L	L	L		P	S																					
Less than \$1.00 (.75)	12	10	6	3	1	2	1	1	6	-	1	2	7	2	-	-	6	6	2	10	4	8	3																	
	0.7%	0.9%	1.3%	0.7%	0.6%	0.3%	1.2%	0.2%	1.7%		0.6%	0.4%	1.8%	1.3%			1.4%	0.5%	0.6%	0.7%	0.7%	1.0%																		
		G	G						I				MO																											
\$1.00-\$1.49	6	5	1	2	1	1	1	-	1	-	2	1	1	2	-	-	1	5	1	5	1	4	2																	
	0.4%	0.5%	0.2%	0.4%	0.6%	0.2%	1.2%		0.3%		1.2%	0.2%	0.3%	1.3%			0.2%	0.4%	0.3%	0.4%	0.2%	0.4%	0.7%																	
		G																																						
\$1.50-\$1.99	12	9	3	5	1	3	-	3	-	3	-	4	-	3	1	4	1	11	1	11	2	10	4																	
	0.7%	0.8%	0.7%	1.1%	0.6%	0.5%		0.6%		2.1%		0.9%		2.0%	0.5%	2.1%	0.2%	0.9%	0.3%	0.8%	0.4%	0.9%	1.4%																	
		F		F								HJ				L																								
\$2.00-\$2.49	11	10	4	5	1	1	-	1	3	1	2	4	4	1	2	2	3	8	3	8	4	7	4																	
	0.7%	0.9%	0.9%	1.1%	0.6%	0.2%		0.2%	0.9%	0.7%	1.2%	0.9%	1.0%	0.7%	1.1%	1.1%	0.7%	0.6%	0.9%	0.6%	0.7%	0.7%	1.4%																	
		EFG	F	F																																				
\$2.50-\$2.99	19	17	4	11	2	2	-	2	3	2	5	3	3	3	6	3	3	16	2	17	4	15	4																	
	1.1%	1.6%	0.9%	2.4%	1.1%	0.3%		0.4%	0.9%	1.4%	3.0%	0.7%	0.8%	2.0%	3.2%	1.6%	0.7%	1.3%	0.6%	1.3%	0.7%	1.4%																		
		EFG	F	EFG																																				
\$3.00-\$3.49	34	30	14	14	2	4	2	2	10	4	3	8	10	5	7	6	10	24	5	29	11	23	7																	
	2.0%	2.7%	3.1%	3.1%	1.1%	0.7%	2.4%	0.4%	2.8%	2.7%	1.8%	1.8%	2.6%	3.3%	3.8%	3.2%	2.3%	1.9%	1.4%	2.2%	1.9%	2.2%	2.4%																	
		EG	EG	EG																																				
\$3.50-\$3.99	37	28	8	17	3	9	1	8	5	4	10	6	6	7	9	3	7	30	10	27	14	20	10																	
	2.2%	2.6%	1.8%	3.8%	1.7%	1.5%	1.2%	1.6%	1.4%	2.7%	6.0%	1.3%	1.6%	4.6%	4.9%	1.6%	1.6%	2.4%	2.9%	2.0%	2.5%	1.9%	3.4%																	
				EG							HK																													

Table 30-1
Q.12 Thinking about meals you purchase off campus, how much do you typically spend for lunch?

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$4.00-\$4.49	55 3.3%	42 3.8%	16 3.5%	19 4.2%	7 3.9%	13 2.2%	1 1.2%	12 2.4%	10 2.8%	7 4.8%	11 6.5%	10 2.2%	15 3.9%	6 3.9%	10 5.4%	4 2.1%	11 2.6%	44 3.5%	8 2.3%	47 3.5%	11 1.9%	43 4.0%	12 4.1%
\$4.50-\$4.99	77 4.6%	62 5.7%	25 5.5%	27 6.0%	10 5.6%	15 2.6%	2 2.4%	13 2.6%	15 4.3%	16 11.0%	12 7.1%	15 3.4%	17 4.5%	11 7.2%	11 5.9%	13 7.0%	24 5.6%	53 4.2%	13 3.7%	64 4.8%	21 3.7%	55 5.1%	17 5.9%
\$5.00-\$5.49	200 11.9%	140 12.8%	50 11.0%	66 14.6%	24 13.5%	60 10.2%	3 3.7%	57 11.3%	40 11.4%	14 9.6%	26 15.5%	58 13.0%	43 11.3%	20 13.1%	26 14.1%	27 14.4%	55 12.8%	145 11.6%	31 8.9%	169 12.7%	68 11.9%	128 12.0%	34 11.7%
\$5.50-\$5.99	137 8.1%	91 8.3%	41 9.0%	38 8.4%	12 6.7%	46 7.8%	1 1.2%	45 8.9%	30 8.5%	12 8.2%	11 6.5%	35 7.8%	31 8.1%	12 7.8%	14 7.6%	22 11.8%	35 8.2%	102 8.1%	29 8.4%	108 8.1%	36 6.3%	96 9.0%	28 9.7%
\$6.00-\$6.49	182 10.8%	119 10.9%	41 9.0%	48 10.6%	29 16.3%	63 10.7%	3 3.7%	60 11.9%	37 10.5%	13 8.9%	15 8.9%	61 13.7%	37 9.7%	15 9.8%	14 7.6%	23 12.3%	45 10.5%	137 10.9%	39 11.2%	143 10.7%	64 11.2%	115 10.8%	29 10.0%
\$6.50-\$6.99	117 7.0%	77 7.0%	37 8.1%	30 6.6%	9 5.1%	40 6.8%	4 4.9%	36 7.1%	28 8.0%	11 7.5%	7 4.2%	36 8.1%	28 7.3%	8 5.2%	14 7.6%	17 9.1%	32 7.5%	85 6.8%	24 6.9%	93 7.0%	35 6.1%	79 7.4%	13 4.5%
\$7.00-\$7.49	183 10.9%	110 10.1%	45 9.9%	46 10.2%	18 10.1%	73 12.4%	10 12.2%	63 12.5%	33 9.4%	19 13.0%	14 8.3%	45 10.1%	37 9.7%	14 9.2%	21 11.4%	19 10.2%	38 8.9%	145 11.6%	44 12.7%	139 10.4%	79 13.9%	100 9.4%	20 6.9%
\$7.50-\$7.99	66 3.9%	35 3.2%	12 2.6%	16 3.5%	6 3.4%	31 5.3%	4 4.9%	27 5.3%	9 2.6%	7 4.8%	5 3.0%	20 4.5%	8 2.1%	7 4.6%	8 4.3%	5 2.7%	10 2.3%	56 4.5%	19 5.5%	47 3.5%	17 3.0%	46 4.3%	9 3.1%
\$8.00-\$8.49	98 5.8%	43 3.9%	12 2.6%	16 3.5%	14 7.9%	55 9.4%	11 13.4%	44 8.7%	11 3.1%	1 0.7%	3 1.8%	34 7.6%	15 3.9%	4 2.6%	3 1.6%	6 3.2%	13 3.0%	85 6.8%	25 7.2%	73 5.5%	45 7.9%	53 5.0%	21 7.2%

Table 30-1
Q.12 Thinking about meals you purchase off campus, how much do you typically spend for lunch?

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
\$8.50-\$8.99	46 2.7%	27 2.5%	7 1.5%	15 3.3%	4 2.2%	19 3.2%	2 2.4%	17 3.4%	2 0.6%	5 3.4%	5 3.0%	17 3.8% H	4 1.0%	6 3.9%	7 3.8%	5 2.7%	4 0.9%	42 3.4% P	7 2.0%	39 2.9%	19 3.3%	26 2.4%	6 2.1%
\$9.00-\$9.49	42 2.5%	27 2.5%	13 2.9%	7 1.5%	7 3.9%	15 2.6%	5 6.1%	10 2.0%	13 3.7%	3 2.1%	5 3.0%	10 2.2%	11 2.9%	3 2.0%	2 1.1%	4 2.1%	15 3.5%	27 2.2%	16 4.6% S	26 1.9%	13 2.3%	28 2.6%	8 2.8%
\$9.50-\$9.99	31 1.8%	14 1.3%	6 1.3%	3 0.7%	5 2.8%	17 2.9% AC	5 6.1% C	12 2.4% C	5 1.4%	2 1.4%	2 1.2%	6 1.3%	4 1.0% O	2 1.3%	3 1.6%	-	7 1.6%	24 1.9%	9 2.6%	22 1.6%	16 2.8%	15 1.4%	12 4.1%
\$10.00-\$10.49	79 4.7%	38 3.5%	16 3.5%	16 3.5%	6 3.4%	41 7.0% ABCD	6 7.3%	35 6.9% ABCD	14 4.0%	4 2.7%	6 3.6%	20 4.5%	16 4.2% N	2 1.3%	8 4.3%	6 3.2%	18 4.2%	61 4.9%	23 6.6%	56 4.2%	24 4.2%	53 5.0%	10 3.4%
\$10.50-\$10.99	7 0.4%	2 0.2%	-	1 0.2%	1 0.6%	5 0.9% B	1 1.2%	4 0.8% B	-	-	2 1.2%	3 0.7%	1 0.3%	-	-	-	-	7 0.6% P	1 0.3%	6 0.4%	3 0.5%	4 0.4%	1 0.3%
\$11.00-\$11.49	12 0.7%	3 0.3%	-	1 0.2%	2 1.1%	9 1.5% ABC	5 6.1% ABCG	4 0.8% B	-	1 0.7%	-	5 1.1% HJ	-	-	-	1 0.5%	-	12 1.0% P	4 1.2%	8 0.6%	6 1.1%	6 0.6%	3 1.0%
\$11.50-\$11.99	7 0.4%	2 0.2%	1 0.2%	1 0.2%	-	5 0.9% D	2 2.4%	3 0.6%	-	1 0.7%	-	4 0.9% HJ	-	1 0.7%	1 0.5%	-	-	7 0.6% P	2 0.6%	5 0.4%	3 0.5%	4 0.4%	2 0.7%
\$12.00 or more (12.5)	44 2.6%	23 2.1% D	9 2.0%	12 2.7% D	1 0.6%	21 3.6% D	3 3.7%	18 3.6% D	7 2.0%	2 1.4%	6 3.6%	10 2.2%	9 2.4%	2 1.3%	4 2.2%	6 3.2%	10 2.3%	34 2.7%	12 3.5%	32 2.4%	14 2.5%	25 2.3%	4 1.4%
Mean	\$ 6.68	\$ 6.33	\$ 6.32	\$ 6.21	\$ 6.58	\$ 7.31 ABCD	\$ 8.08 ABCDE	\$ 7.20 ABCD	\$ 6.40	\$ 6.25	\$ 6.18	\$ 6.83 HIJ	\$ 6.40 N	\$ 5.94	\$ 6.23	\$ 6.31	\$ 6.44	\$ 6.76 P	\$ 7.08 S	\$ 6.57	\$ 6.88 U	\$ 6.56	\$ 6.40

Table 30-1
 Q.12 Thinking about meals you purchase off campus, how much do you typically spend for lunch?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Median	\$ 6.43	\$ 6.16	\$ 6.16	\$ 6.03	\$ 6.33	\$ 7.11	\$ 8.16	\$ 6.98	\$ 6.24	\$ 6.12	\$ 5.70	\$ 6.52	\$ 6.22	\$ 5.83	\$ 5.98	\$ 6.09	\$ 6.20	\$ 6.51	\$ 6.94	\$ 6.34	\$ 6.74	\$ 6.32	\$ 6.11
Standard Error	\$ 0.06	\$ 0.07	\$ 0.11	\$ 0.11	\$ 0.15	\$ 0.09	\$ 0.29	\$ 0.10	\$ 0.13	\$ 0.18	\$ 0.19	\$ 0.10	\$ 0.13	\$ 0.19	\$ 0.17	\$ 0.16	\$ 0.12	\$ 0.07	\$ 0.12	\$ 0.06	\$ 0.10	\$ 0.07	\$ 0.14
Does not apply	168 10.0%	130 11.9%	83 18.3%	33 7.3%	12 6.7%	38 6.5%	9 11.0%	29 5.7%	70 19.9%	14 9.6%	15 8.9%	29 6.5%	74 19.4%	17 11.1%	14 7.6%	11 5.9%	81 18.9%	87 6.9%	17 4.9%	151 11.3%	56 9.8%	106 9.9%	27 9.3%
		CDEG	ACDEG						IJK				MNO			Q			R				

Table 31-1
Q.13 Do you have a meal plan?

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Yes	429 25.5%	393 35.9%	366 80.6%	23 5.1%	2 1.1%	36 6.1%	-	36 7.1%	349 99.1%	31 21.2%	5 3.0%	15 3.4%	317 83.2%	22 14.4%	30 16.2%	20 10.7%	429 100.0%	-	55 15.9%	374 28.0%	150 26.3%	272 25.4%	13 4.5%
		CDEF	ACDEFG	DF	DF	DF		DF	IJK	JK			MNO				Q			R			
No	1253 74.5%	701 64.1%	88 19.4%	429 94.9%	176 98.9%	552 93.9%	82 100.0%	470 92.9%	3 0.9%	115 78.8%	163 97.0%	431 96.6%	64 16.8%	131 85.6%	155 83.8%	167 89.3%	-	1253 100.0%	292 84.1%	961 72.0%	420 73.7%	797 74.6%	277 95.5%
		B		AB	ABCEG	AB	ABCEG	AB		H	HI	HI		L	L	L		P		S			

Table 32-1
Q.14 Which meal plan do you have?

BASE: Respondents who have a meal plan

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	429	393	366	23	2	36	-	36	349	31	5	15	317	22	30	20	429	-	55	374	150	272	13
Flex 5	124 28.9%	115 29.3%	105 28.7%	8 34.8%	2 100.0%	9 25.0%	-	9 25.0%	106 30.4%	3 9.7%	1 20.0%	6 40.0%	101 31.9%	5 22.7%	2 6.7%	5 25.0%	124 28.9%	-	9 16.4%	115 30.7%	34 22.7%	87 32.0%	6 46.2%
				ABCEG				I				I	M							R	T		
Flex 7	99 23.1%	99 25.2%	94 25.7%	4 17.4%	-	-	-	-	94 26.9%	-	1 20.0%	1 6.7%	92 29.0%	4 18.2%	2 6.7%	-	99 23.1%	-	7 12.7%	92 24.6%	31 20.7%	66 24.3%	-
		DEG	DEG	DEG					IK				MO	O						R			
Flex 10	120 28.0%	109 27.7%	107 29.2%	2 8.7%	-	11 30.6%	-	11 30.6%	105 30.1%	10 32.3%	1 20.0%	1 6.7%	82 25.9%	8 36.4%	14 46.7%	5 25.0%	120 28.0%	-	24 43.6%	96 25.7%	49 32.7%	70 25.7%	1 7.7%
		CD	CD			CD		CD	K	K					L					S			
Flex Max	54 12.6%	49 12.5%	46 12.6%	3 13.0%	-	5 13.9%	-	5 13.9%	43 12.3%	3 9.7%	-	3 20.0%	40 12.6%	3 13.6%	2 6.7%	4 20.0%	54 12.6%	-	6 10.9%	48 12.8%	23 15.3%	31 11.4%	1 7.7%
		D	D			D		D	J														
Dining Dollars	32 7.5%	21 5.3%	14 3.8%	6 26.1%	-	11 30.6%	-	11 30.6%	1 0.3%	15 48.4%	2 40.0%	4 26.7%	2 0.6%	2 9.1%	10 33.3%	6 30.0%	32 7.5%	-	9 16.4%	23 6.1%	13 8.7%	18 6.6%	5 38.5%
		D	D	ABD		ABD		ABD		H		H			LN	L			S				

Table 33-1
Q.15 Which of the following residential restaurants do you use most often?

BASE: Respondents who have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	429	393	366	23	2	36	-	36	349	31	5	15	317	22	30	20	429	-	55	374	150	272	13
Aberdeen-Inverness	150 35.0%	135 34.4%	127 34.7%	7 30.4%	1 50.0%	15 41.7%	-	15 41.7%	128 36.7% JK	8 25.8% J	-	2 13.3%	112 35.3%	9 40.9%	9 30.0%	4 20.0%	150 35.0%	-	20 36.4%	130 34.8%	48 32.0%	100 36.8%	3 23.1%
Lothian	228 53.1%	221 56.2% CDEG	214 58.5% CDEG	7 30.4% D	- 19.4% D	7 19.4% D	-	7 19.4% D	209 59.9% IJK	9 29.0%	1 20.0%	3 20.0%	194 61.2% MO	11 50.0%	11 36.7%	5 25.0%	228 53.1%	-	21 38.2%	207 55.3%	83 55.3% R	142 52.2%	4 30.8%
Neither	51 11.9%	37 9.4%	25 6.8%	9 39.1% AB	1 50.0% AB	14 38.9% AB	-	14 38.9% AB	12 3.4%	14 45.2% H	4 80.0% H	10 66.7% H	11 3.5%	2 9.1%	10 33.3% LN	11 55.0% LN	51 11.9%	-	14 25.5% S	37 9.9%	19 12.7%	30 11.0%	6 46.2%

Table 34-1
 Q.15a-1 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
My meal plan generally allows me to obtain food at the locations that I want to	429	393	366	23	2	36	-	36	349	31	5	15	317	22	30	20	429	-	55	374	150	272	13
The current dining hours at *(RESTAURANT)* generally allow me to obtain meals at the times I want	378	356 CEG	341 CEG	14	1	22	-	22	337 IJK	17	1	5	306 MO	20 MO	20	9	378	-	41	337 R	131	242	7
The quality of food available at *(RESTAURANT)* is generally good	378	356 CEG	341 CEG	14	1	22	-	22	337 IJK	17	1	5	306 MO	20 MO	20	9	378	-	41	337 R	131	242	7
The variety of food available at *(RESTAURANT)* is generally adequate to meet my needs	378	356 CEG	341 CEG	14	1	22	-	22	337 IJK	17	1	5	306 MO	20 MO	20	9	378	-	41	337 R	131	242	7

Table 34-1
 Q.15a-1 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The dining environment at *(RESTAURANT)* is enjoyable and comfortable to hang out in for extended periods	378	356 CEG	341 CEG	14	1	22	-	22	337 IJK	17	1	5	306 MO	20 MO	20	9	378	-	41	337 R	131	242	7
My meal plan generally meets my lifestyle needs	429	393	366	23	2	36	-	36	349	31	5	15	317	22	30	20	429	-	55	374	150	272	13
Overall, my meal plan provides good value	429	393	366	23	2	36	-	36	349	31	5	15	317	22	30	20	429	-	55	374	150	272	13

Table 35-1
 Q.15a-2 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
My meal plan generally allows me to obtain food at the locations that I want to	6.67	6.75 D	6.73 D	7.61 DEG	3.00	5.89	-	5.89	6.64	7.00	7.60	6.60	6.72	7.50	7.23	6.35	6.67	-	6.20	6.74	6.84	6.55	4.85
The current dining hours at *(RESTAURANT)* generally allow me to obtain meals at the times I want	6.26	6.20	6.19	6.57	3.00	7.27	-	7.27	6.10	8.00 H	9.00	9.20 H	6.07	6.95 L	7.75 L	5.89	6.26	-	6.00	6.29	6.24	6.24	6.71
The quality of food available at *(RESTAURANT)* is generally good	4.88	4.83	4.80	5.50	5.00	5.64	-	5.64	4.78	5.88 H	9.00	6.00	4.74	5.40	5.75	4.67	4.88	-	4.71	4.90	4.87	4.90	4.43
The variety of food available at *(RESTAURANT)* is generally adequate to meet my needs	4.91	4.90	4.86	6.00	2.00	5.18	-	5.18	4.83	5.47	9.00	7.00 H	4.80	5.30	6.40 LO	4.22	4.91	-	4.93	4.91	5.12	4.80	4.43

Table 35-1
 Q.15a-2 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The dining environment at *(RESTAURANT)* is enjoyable and comfortable to hang out in for extended periods	6.74	6.75	6.72	7.93 B	2.00	6.55	-	6.55	6.70	7.00	9.00	7.60	6.67	7.40	7.85 L	6.11	6.74	-	6.51	6.77	6.55	6.81	6.43
My meal plan generally meets my lifestyle needs	5.82	5.82	5.82	6.00	7.00	5.75	-	5.75	5.76	6.19	7.60	7.20 H	5.81	5.77	6.40	5.40	5.82	-	5.65	5.84	5.92	5.77	5.69
Overall, my meal plan provides good value	5.74	5.67	5.63	6.48	6.00	6.53	-	6.53	5.58	6.29	7.80	7.13 H	5.62	6.05	5.97	5.75	5.74	-	5.65	5.75	5.75	5.73	5.38

Table 36-1
 Q.15a-3 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan and use Aberdeen-Inverness most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Freshman (L)	Sophomore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
My meal plan generally allows me to obtain food at the locations that I want to	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3
The current dining hours at Aberdeen-Inverness generally allow me to obtain meals at the times I want	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3
The quality of food available at Aberdeen-Inverness is generally good	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3
The variety of food available at Aberdeen-Inverness is generally adequate to meet my needs	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3

Table 36-1
 Q.15a-3 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan and use Aberdeen-Inverness most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The dining environment at Aberdeen-Inverness is enjoyable and comfortable to hang out in for extended periods	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3
My meal plan generally meets my lifestyle needs	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3
Overall, my meal plan provides good value	150	135	127	7	1	15	-	15	128	8	-	2	112	9	9	4	150	-	20	130	48	100	3

Table 37-1
 Q.15a-4 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan and use Aberdeen-Inverness most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
My meal plan generally allows me to obtain food at the locations that I want to	6.47	6.47	6.47	7.14	1.00	6.53	-	6.53	6.43	5.88	-	6.50	6.56 O	7.11 O	6.22 O	4.25	6.47	-	6.45	6.48	7.15 U	6.18	6.33
The current dining hours at Aberdeen-Inverness generally allow me to obtain meals at the times I want	5.75	5.56	5.59	5.43	3.00	7.40 AB	-	7.40 AB	5.55	7.00	-	10.00	5.44	6.33	7.00	4.75	5.75	-	5.80	5.74	6.27	5.47	7.67
The quality of food available at Aberdeen-Inverness is generally good	4.99	4.91	4.90	5.14	5.00	5.67	-	5.67	4.92	5.63	-	6.00	4.87	4.89	5.78	4.25	4.99	-	5.10	4.97	4.73	5.16	4.67
The variety of food available at Aberdeen-Inverness is generally adequate to meet my needs	5.00	5.01	5.01	5.43	2.00	4.93	-	4.93	5.00	5.38	-	6.50	4.94	5.11	6.33	4.50	5.00	-	4.75	5.04	4.92	5.12	3.67

Table 37-1
 Q.15a-4 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan and use Aberdeen-Inverness most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
The dining environment at Aberdeen-Inverness is enjoyable and comfortable to hang out in for extended periods	6.51	6.59	6.54	8.00 EG	2.00	5.80	-	5.80	6.48	6.38	-	8.00	6.49	7.78	7.44	5.75	6.51	-	5.70	6.63	6.21	6.61	4.33
My meal plan generally meets my lifestyle needs	5.73	5.72	5.77	4.71	6.00	5.80	-	5.80	5.74	6.00	-	8.00	5.75 O	6.00 O	6.67 O	2.00	5.73	-	5.50	5.76	5.94	5.66	6.00
Overall, my meal plan provides good value	5.74	5.58	5.58	5.57	5.00	7.20 AB	-	7.20 AB	5.60	6.13	-	8.00	5.58 O	6.11 O	6.67 O	2.00	5.74	-	5.60	5.76	6.08	5.64	4.67

Table 38-1
 Q.15a-5 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan and use Lothian most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
My meal plan generally allows me to obtain food at the locations that I want to	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4
The current dining hours at Lothian generally allow me to obtain meals at the times I want	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4
The quality of food available at Lothian is generally good	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4
The variety of food available at Lothian is generally adequate to meet my needs	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4

Table 38-1
 Q.15a-5 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Have a meal plan and use Lothian most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The dining environment at Lothian is enjoyable and comfortable to hang out in for extended periods	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4
My meal plan generally meets my lifestyle needs	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4
Overall, my meal plan provides good value	228	221	214	7	-	7	-	7	209	9	1	3	194	11	11	5	228	-	21	207	83	142	4

Table 39-1
 Q.15a-6 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan and use Lothian most often

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (C)	Total (D)	Faculty (E)	Staff (F)	On Campus Residence (G)	On Campus Apartment/ Family Housing (H)	Off Campus With Parents (I)	Off Campus On Own (J)	Fresh-man (K)	Soph-omore (L)	Junior (M)	Senior (N)	Yes (O)	No (P)	Yes (Q)	No (R)	Male (S)	Female (T)		
My meal plan generally allows me to obtain food at the locations that I want to	6.85	6.86	6.85	7.14	-	6.71	-	6.71	6.79	7.44	9.00	8.67	6.78	8.00	7.64	5.40	6.85	-	5.57	6.98 R	6.73	6.85	5.25
The current dining hours at Lothian generally allow me to obtain meals at the times I want	6.60	6.59	6.55	7.71	-	7.00	-	7.00	6.44	8.89 H	9.00	8.67	6.43	7.45 L	8.36 L	6.80	6.60	-	6.19	6.64	6.22	6.77	6.00
The quality of food available at Lothian is generally good	4.81	4.78	4.75	5.86	-	5.57	-	5.57	4.70	6.11	9.00	6.00	4.66	5.82 L	5.73	5.00	4.81	-	4.33	4.86	4.95	4.73	4.25
The variety of food available at Lothian is generally adequate to meet my needs	4.86	4.83	4.77	6.57 B	-	5.71	-	5.71	4.73	5.56	9.00	7.33	4.72	5.45	6.45 LO	4.00	4.86	-	5.10	4.83	5.24 U	4.57	5.00

Table 39-1
 Q.15a-6 For each statement identified below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement, "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS ***

BASE: Have a meal plan and use Lothian most often

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The dining environment at Lothian is enjoyable and comfortable to hang out in for extended periods	6.89	6.86	6.82	7.86	-	8.14	-	8.14	6.83	7.56	9.00	7.33	6.78	7.09	8.18	6.40	6.89	-	7.29	6.86	6.75	6.95	8.00
															LO								
My meal plan generally meets my lifestyle needs	5.79	5.77	5.78	5.43	-	6.57	-	6.57	5.75	6.00	9.00	9.00	5.77	5.91	6.45	4.00	5.79	-	5.38	5.84	5.86	5.77	6.25
												HI			O								
Overall, my meal plan provides good value	5.68	5.62	5.62	5.71	-	7.43	-	7.43	5.58	6.67	9.00	9.00	5.59	6.09	6.09	4.80	5.68	-	5.62	5.68	5.54	5.72	6.25
												H											

Table 40-1

Q.16-1 Using a scale of 1 to 7, please rate all of the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card.
 (Scale: "1" = Would not influence my decision to purchase a voluntary meal plan or meal card "7" = Definitely would influence my decision to purchase a voluntary meal plan or meal card)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

BASE: Do not have a meal plan

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
If it offered pricing discounts at the cash register	1253	701	88	429	176	552	82	470	3	115	163	431	64	131	155	167	-	1253	292	961	420	797	277
If the unused portion was fully refundable	1253	701	88	429	176	552	82	470	3	115	163	431	64	131	155	167	-	1253	292	961	420	797	277
If it offered a bonus at the time of purchase (such as buy 10 meals and get the 11th meal free)	1253	701	88	429	176	552	82	470	3	115	163	431	64	131	155	167	-	1253	292	961	420	797	277
If I were rewarded with coupons or bonus meals the more I used the plan	1253	701	88	429	176	552	82	470	3	115	163	431	64	131	155	167	-	1253	292	961	420	797	277
If my parents were willing to purchase the plan for me	1253	701	88	429	176	552	82	470	3	115	163	431	64	131	155	167	-	1253	292	961	420	797	277
Other	230	119	12	69	37	111	27	84	1	20	17	90	9	19	20	33	-	230	70	160	73	144	49

Table 41-1

Q.16-2 Using a scale of 1 to 7, please rate all of the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card.
 (Scale: "1" = Would not influence my decision to purchase a voluntary meal plan or meal card "7" = Definitely would influence my decision to purchase a voluntary meal plan or meal card)

*** SUMMARY OF MEAN RATINGS ***

BASE: Do not have a meal plan

	Students				Faculty/Staff			Student Living				Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
If it offered pricing discounts at the cash register	5.25	5.51 DEFG	5.64 DEFG	5.64 DEFG	5.13 F	4.93 F	3.80	5.12 F	5.33	5.58 K	5.74 K	5.06	5.45	5.59	5.65	5.75	-	5.25	5.24	5.25	5.19	5.30	4.90
If the unused portion was fully refundable	5.08	5.46 DEFG	5.92 ADEFG	5.60 DEFG	4.86 F	4.61 F	3.59	4.78 F	5.67	5.74 K	5.38 K	4.96	5.42	5.64	5.65	5.75	-	5.08	4.84	5.16 R	5.02	5.11	4.62
If it offered a bonus at the time of purchase (such as buy 10 meals and get the 11th meal free)	4.90	5.10 DEFG	5.63 ACDEFG	5.25 DEFG	4.49 F	4.65 F	3.59	4.83 F	4.67	5.50 K	5.11 K	4.74	4.92	5.23	5.36	5.49 L	-	4.90	4.94	4.89	4.84	4.94	4.37
If I were rewarded with coupons or bonus meals the more I used the plan	4.68	4.97 DEFG	5.47 ADEFG	5.15 DEFG	4.31 F	4.30 F	3.27	4.48 F	3.67	5.31 K	5.09 K	4.50	4.86	5.15	5.29	5.29	-	4.68	4.61	4.70	4.43	4.81 T	4.10
If my parents were willing to purchase the plan for me	2.66	3.46 DEFG	4.05 ADEFG	3.97 ADEFG	1.96 F	1.65	1.37	1.70	2.00	3.71 K	3.98 K	2.46	4.52 O	4.31 O	3.95	3.54	-	2.66	2.14	2.82 R	2.66	2.68	1.89
Other	3.47	4.02 EFG	4.67 EFG	4.12 EFG	3.70 F	2.89	2.41	3.05	3.00	4.50 K	4.59 K	3.31	4.89	4.47	4.30	3.79	-	3.47	3.97 S	3.26	3.85	3.28	2.63

Table 42-1
 Q.17-1 Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus--regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total (A)	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It serves freshly prepared, quality food that I like to eat	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
The hours of operation are convenient	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
I am able to order, receive, and pay for food quickly	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
I can purchase food "to go" if I desire	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
The pricing is fair and provides good value for the money	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is located on campus	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290

Table 42-1
 Q.17-1 Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus--regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total (A)	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It is a place that offers a comfortable dining environment where I can meet and socialize with my friends/colleagues	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
I can call/fax my order for delivery or pick-up	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
I can use my Meal Plan/Dining Dollars there	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is located off campus so that I can take a break from campus	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It serves a good selection of vegetarian foods	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It offers "combo meals" or "value meals"	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290

Table 42-1
 Q.17-1 Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus--regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total (A)	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It meets my dietary preferences and/ or requirements	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It offers a loyalty card program (i.e. purchase ten get the eleventh one free)	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is a national or regional chain restaurant (like In-N-Out or Applebee's)	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It offers adequate seating so that I can dine in if I choose	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
I can use my UCR Card/Bear Bucks there	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is within walking distance at meal time	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290

Table 42-1
 Q.17-1 Please think about the factors which may or may not be important to you when deciding where you will get a particular meal or snack on days when you are on campus--regardless of whether you actually eat on campus or go off campus for that meal or snack. For each attribute listed below please indicate how important that attribute is to you.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It serves a wide variety of food offerings	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It serves locally grown products	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It serves authentically prepared ethnic foods	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is a place that that brings my meal to my table	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
It is a place that serves natural foods	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 43-1
 Q.17-2 Use a scale from 1 to 10 to rate each attribute with regard to its influence on you when deciding where to go for a meal or snack.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** SUMMARY OF MEAN RATINGS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It serves freshly prepared, quality food that I like to eat	8.72	8.65	8.47	8.70	8.95 AB	9.11 ABC	8.82 B	8.41	8.78 H	8.74 H	8.80 H	8.38	8.61	8.76 L	8.81 L	8.46	8.82 P	8.98 S	8.66	8.55	8.82 T	8.72	
The hours of operation are convenient	8.32	8.40 EG	8.45 EG	8.29	8.51 EG	8.16	8.43	8.12	8.38	8.77 HJK	8.26	8.21	8.28	8.44	8.27	8.59	8.38	8.29	8.45	8.28	8.09	8.44 T	8.11
I am able to order, receive, and pay for food quickly	8.34	8.25	8.26	8.23	8.26	8.49 ABC	8.39	8.51 ABC	8.13	8.57 H	8.24	8.39 H	8.09	8.39	8.29	8.40	8.19	8.39	8.59 S	8.27	8.13	8.44 T	8.30
I can purchase food "to go" if I desire	7.80	7.88 DEF	8.15 ACDEFG	7.84 DF	7.30	7.64 F	7.00	7.75 DF	8.02 K	8.34 JK	7.80	7.68	7.92	7.92	8.05	8.16	8.08 Q	7.70	7.98	7.75	7.39	8.01 T	7.54
The pricing is fair and provides good value for the money	8.69	8.71 BF	8.49 F	8.83 BF	8.95 BEF	8.65 F	7.84	8.78 BF	8.36	8.99 H	9.01 H	8.75 H	8.36	8.89 L	8.70 L	9.05 LM	8.41	8.79 P	8.89 S	8.64	8.40	8.85 T	8.81
It is located on campus	7.50	7.73 CEG	8.10 ACDEG	7.45 EG	7.54 EG	7.08	7.87 EG	6.95	8.14 JK	8.08 K	7.62	7.19	7.95	7.60	7.65	7.68	8.10 Q	7.29	7.20	7.58 R	7.25	7.64 T	7.05

Table 43-1
 Q.17-2 Use a scale from 1 to 10 to rate each attribute with regard to its influence on you when deciding where to go for a meal or snack.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** SUMMARY OF MEAN RATINGS ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It is a place that offers a comfortable dining environment where I can meet and socialize with my friends/ colleagues	6.74	6.94 DEG	7.33 ACDEG	6.85 DEG	6.13	6.36	7.24 DEG	6.22	7.34 JK	7.25 K	6.73	6.35	7.26 M	7.22	6.79	6.95	7.29 Q	6.55	6.72	6.74	6.60	6.81	6.16
I can call/fax my order for delivery or pick-up	4.56	4.45 DF	5.04 ACDF	4.17 DF	3.65 ACDF	4.77	3.22	5.02 ACDF	4.97 JK	5.16 JK	3.85	4.26	4.78	4.69	4.36	4.43	4.94 Q	4.43	4.80	4.50	4.15	4.77 T	4.52
I can use my Meal Plan/Dining Dollars there	4.41	5.25 CDEFG	8.12 ACDEFG	3.50 DEFG	2.44 F	2.84 F	1.41	3.07 DF	8.67 IJK	5.91 JK	3.10	2.61	7.76 MNO	5.07 MO	4.28	3.99	8.49 Q	3.01	3.60	4.62 R	4.30	4.49	2.54
It is located off campus so that I can take a break from campus	4.14	4.34 DEFG	5.06 ACDEFG	4.18 DEF	2.92	3.77 DF	2.49	3.97 DF	5.18 IJK	4.40 JK	3.70	3.61	5.01 MNO	4.30	4.28	4.43	5.07 Q	3.82	4.06	4.16	4.02	4.20	3.68
It serves a good selection of vegetarian foods	4.14	4.22 G	4.38 G	3.97	4.49 G	3.99	5.07 ACEG	3.81	4.32 J	4.39 J	3.58	4.20 J	4.14	4.03	4.31	4.22	4.38	4.06	4.23	4.12	3.84	4.27 T	4.20
It offers "combo meals" or "value meals"	5.93	6.45 DEFG	6.74 ADEFG	6.70 DEFG	5.08 F	4.98 F	2.76	5.34 F	6.67 K	6.67 K	6.61 K	5.40	6.67	6.80	6.55	6.93	6.72 Q	5.67	5.58	6.02 R	5.78	6.02	4.87

Table 43-1
 Q.17-2 Use a scale from 1 to 10 to rate each attribute with regard to its influence on you when deciding where to go for a meal or snack.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** SUMMARY OF MEAN RATINGS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It meets my dietary preferences and/or requirements	6.85	6.83	6.98	6.65	6.97	6.89	7.35 C	6.81	7.04 J	6.84	6.44	6.85	6.82	6.58	6.89	6.95	7.10 Q	6.77	6.99	6.81	6.58	6.97 T	7.15
It offers a loyalty card program (i.e. purchase ten get the eleventh one free)	5.35	5.80 DEFG	6.38 ACDEFG	5.81 DEFG	4.42 F	4.50 F	2.46	4.83 F	6.29 JK	6.30 K	5.73 K	4.78	6.21	6.14	5.84	6.09	6.14 Q	5.08	4.89	5.47 R	4.88	5.61 T	4.63
It is a national or regional chain restaurant (like In-N-Out or Applebee's)	5.52	6.06 DEFG	6.82 ACDEFG	6.22 DEFG	3.77 F	4.51 DF	2.04	4.91 DEF	6.85 JK	6.34 K	6.20 K	4.63	6.94 MO	6.45	6.03	6.19	6.68 Q	5.12	4.86	5.69 R	5.46	5.59	4.34
It offers adequate seating so that I can dine in if I choose	6.70	6.96 DEG	7.37 ACDEFG	6.99 DEG	5.85	6.21	6.37	6.19	7.35 JK	7.34 K	6.86 K	6.28	7.33	7.06	6.94	7.20	7.29 Q	6.49	6.51	6.74	6.64	6.73	5.96
I can use my UCR Card/Bear Bucks there	4.32	5.12 CDEF	7.43 ACDEFG	3.92 DEFG	2.34	2.83 DF	1.85	2.98 DF	7.82 IJK	5.75 JK	3.50 K	2.83	7.21 MNO	4.88	4.47	4.40	7.67 Q	3.17	3.50	4.53 R	4.20	4.41	2.64
It is within walking distance at meal time	7.88	8.00 EG	8.31 ACDEG	7.78	7.85	7.65	8.37 CEG	7.53	8.36 JK	8.31 JK	7.60	7.68	8.22 N	7.73	7.86	8.15	8.37 Q	7.71	7.57	7.96 R	7.54	8.06 T	7.73

Table 43-1
 Q.17-2 Use a scale from 1 to 10 to rate each attribute with regard to its influence on you when deciding where to go for a meal or snack.
 (Scale: "1" = This never influences my decision of where I eat, "10" = This always influences my decision of where I eat)

*** SUMMARY OF MEAN RATINGS ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It serves a wide variety of food offerings	7.52	7.78 DEFG	8.11 ACDEFG	7.68 DEFG	7.24	7.04	6.77	7.08	8.08 JK	8.18 JK	7.46	7.22	8.01	7.76	7.72	7.93	8.10 Q	7.32	7.39	7.56	7.06	7.79 T	6.98
It serves locally grown products	5.35	5.43 CG	5.87 ACEG	4.99	5.44	5.20	6.10 CEG	5.06	5.86 JK	5.59 J	4.83	5.22	5.71 N	5.03	5.36	5.27	5.86 Q	5.17	5.30	5.36	4.94	5.53 T	5.42
It serves authentically prepared ethnic foods	6.49	6.78 EG	7.06 CDEG	6.63 EG	6.49 EG	5.96	6.82 EG	5.82	6.98 JK	7.18 JK	6.23	6.24	6.82	6.90	6.69	6.98	7.01 Q	6.32	6.34	6.53	6.38	6.54	5.98
It is a place that that brings my meal to my table	4.30	4.55 DEG	5.16 ACDEFG	4.37 DEG	3.43	3.83	4.07	3.79	5.31 IJK	4.62 K	4.02	3.74	5.28 MNO	4.67 M	3.96	4.61 M	5.16 Q	4.00	4.07	4.36	4.23	4.34	3.48
It is a place that serves natural foods	5.74	6.07 EG	6.42 ACDEG	5.87 EG	5.70 EG	5.13	6.40 EG	4.93	6.47 JK	6.08 K	5.71	5.46	6.37	5.97	6.03	5.94	6.38 Q	5.52	5.36	5.84 R	5.50	5.84 T	5.52

Table 44-1
 Q.13a/b(1) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Breakfast ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
NUMBER OF MEALS PURCHASE IN A TYPICAL WEEK NOW																							
0	1205 69.4%	722 66.0%	251 55.3%	328 72.6%	136 76.4%	483 75.1%	120 87.6%	363 71.7%	180 51.1%	100 68.5%	133 79.2%	319 71.5%	208 54.6%	114 74.5%	119 64.3%	138 73.8%	221 51.5%	931 74.3%	246 70.9%	906 67.9%	423 71.2%	756 68.7%	259 84.4%
		B		AB	AB	AB	ABCDE	AB		H	HIK	H		LM	L	LM		P					
(NET) 1 or more	519 29.9%	364 33.3%	199 43.8%	122 27.0%	42 23.6%	155 24.1%	16 11.7%	139 27.5%	169 48.0%	45 30.8%	32 19.0%	126 28.3%	170 44.6%	38 24.8%	66 35.7%	47 25.1%	201 46.9%	316 25.2%	97 28.0%	420 31.5%	168 28.3%	337 30.6%	44 14.3%
		CDEF	ACDEFG	F	F	F		F	IJK	J		J	MNO		NO		Q						
1	248 14.3%	173 15.8%	75 16.5%	71 15.7%	27 15.2%	75 11.7%	10 7.3%	65 12.8%	61 17.3%	17 11.6%	19 11.3%	73 16.4%	69 18.1%	21 13.7%	29 15.7%	27 14.4%	73 17.0%	173 13.8%	38 11.0%	208 15.6%	78 13.1%	162 14.7%	27 8.8%
		EF	EF	F	F			F													R		
2	150 8.6%	107 9.8%	67 14.8%	31 6.9%	8 4.5%	43 6.7%	6 4.4%	37 7.3%	55 15.6%	17 11.6%	10 6.0%	31 7.0%	55 14.4%	8 5.2%	22 11.9%	13 7.0%	63 14.7%	87 6.9%	27 7.8%	123 9.2%	53 8.9%	95 8.6%	12 3.9%
		DEF	ACDEFG						JK				NO		N		Q						
3	73 4.2%	52 4.8%	31 6.8%	15 3.3%	6 3.4%	21 3.3%	-	21 4.2%	28 8.0%	7 4.8%	2 1.2%	15 3.4%	26 6.8%	6 3.9%	9 4.9%	5 2.7%	35 8.2%	38 3.0%	19 5.5%	54 4.0%	24 4.0%	46 4.2%	4 1.3%
		F	CEF	F	F	F		F	JK				O				Q						
4	20 1.2%	15 1.4%	12 2.6%	2 0.4%	1 0.6%	5 0.8%	-	5 1.0%	12 3.4%	1 0.7%	1 0.6%	3 0.7%	11 2.9%	-	3 1.6%	-	11 2.6%	9 0.7%	3 0.9%	17 1.3%	3 0.5%	16 1.5%	1 0.3%
		CF	CDEF			F		F	IJK				NO				Q						T

Table 44-1
 Q.13a/b(1) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Breakfast ***

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
5	25 1.4%	14 1.3% DF	11 2.4% CDF	3 0.7%	-	11 1.7% DF	-	11 2.2% CDF	11 3.1% JK	2 1.4%	-	4 0.9% J	8 2.1%	2 1.3%	2 1.1%	2 1.1%	17 4.0% Q	8 0.6%	10 2.9%	15 1.1%	10 1.7%	15 1.4%	-
6	1 0.1%	1 0.1%	1 0.2%	-	-	-	-	-	-	1 0.7%	-	-	-	-	1 0.5%	-	-	1 0.1%	-	1 0.1%	-	1 0.1%	-
7	2 0.1%	2 0.2%	2 0.4%	-	-	-	-	-	2 0.6%	-	-	-	1 0.3%	1 0.7%	-	-	2 0.5%	-	-	2 0.1%	-	2 0.2%	-
Prefer not to answer	13 0.7%	8 0.7% D	4 0.9% D	2 0.4%	-	5 0.8% D	1 0.7%	4 0.8% D	3 0.9%	1 0.7%	3 1.8%	1 0.2%	3 0.8%	1 0.7%	-	2 1.1%	7 1.6%	6 0.5%	4 1.2%	9 0.7%	3 0.5%	7 0.6%	4 1.3%
Mean	0.58	0.64 CDEF	0.94 ACDEFG	0.45 F	0.37 F	0.47 F	0.16	0.55 DF	1.07 IJK	0.63 J	0.30	0.48 J	0.92 MNO	0.47	0.69 O	0.42	1.06 Q	0.44	0.62	0.59	0.54	0.59	0.22
Standard Error	0.03	0.03	0.06	0.04	0.06	0.04	0.04	0.05	0.08	0.10	0.05	0.04	0.07	0.09	0.08	0.06	0.07	0.03	0.06	0.03	0.04	0.03	0.03
Mean (EXCLUDING 0)	1.91	1.90 CDF	2.14 ACDF	1.65	1.55	1.93 CDF	1.38	1.99 CDF	2.20 JK	2.04 JK	1.53	1.68	2.05 O	1.89	1.94	1.66	2.22 Q	1.72	2.18 S	1.85	1.89	1.93	1.52
Median (EXCLUDING 0)	2.00	2.00	2.00	1.00	1.00	2.00	1.00	2.00	2.00	2.00	1.00	1.00	2.00	1.00	2.00	1.00	2.00	1.00	2.00	2.00	2.00	2.00	1.00
Standard Error (EXCLUDING 0)	0.05	0.06	0.09	0.08	0.13	0.09	0.12	0.10	0.10	0.17	0.13	0.09	0.09	0.22	0.14	0.14	0.09	0.06	0.13	0.05	0.08	0.06	0.11

NUMBER OF MEALS WOULD PURCHASE IF NEEDS WERE BETTER MET

Table 44-1
 Q.13a/b(1) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Breakfast ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
0	604 34.8%	338 30.9%	101 22.2%	157 34.7%	77 43.3%	266 41.4%	83 60.6%	183 36.2%	69 19.6%	46 31.5%	62 36.9%	164 36.8%	87 22.8%	57 37.3%	58 31.4%	56 29.9%	89 20.7%	477 38.1%	114 32.9%	452 33.9%	214 36.0%	375 34.1%	151 49.2%
		B		B	ABC	ABC	ABCDE	AB		H	H	H		L	L			P					
<u>(NET) 1 or more</u>	1107 63.7%	735 67.2%	340 74.9%	289 63.9%	101 56.7%	372 57.9%	54 39.4%	318 62.8%	275 78.1%	95 65.1%	100 59.5%	277 62.1%	283 74.3%	95 62.1%	123 66.5%	128 68.4%	328 76.5%	762 60.8%	229 66.0%	861 64.5%	373 62.8%	708 64.4%	153 49.8%
		DEF	ACDEFG	EF	F	F		F	IJK				N				Q						
1	307 17.7%	182 16.6%	62 13.7%	80 17.7%	38 21.3%	125 19.4%	16 11.7%	109 21.5%	46 13.1%	25 17.1%	31 18.5%	82 18.4%	49 12.9%	25 16.3%	28 15.1%	40 21.4%	52 12.1%	249 19.9%	61 17.6%	240 18.0%	103 17.3%	192 17.5%	71 23.1%
				BF	BF		ABF					H			L		P						
2	285 16.4%	195 17.8%	73 16.1%	93 20.6%	28 15.7%	90 14.0%	21 15.3%	69 13.6%	54 15.3%	23 15.8%	38 22.6%	75 16.8%	63 16.5%	32 20.9%	38 20.5%	33 17.6%	62 14.5%	216 17.2%	55 15.9%	223 16.7%	98 16.5%	182 16.5%	40 13.0%
		EG		EG																			
3	232 13.4%	151 13.8%	73 16.1%	61 13.5%	16 9.0%	81 12.6%	11 8.0%	70 13.8%	60 17.0%	19 13.0%	19 11.3%	59 13.2%	66 17.3%	19 12.4%	25 13.5%	24 12.8%	74 17.2%	155 12.4%	54 15.6%	175 13.1%	72 12.1%	156 14.2%	27 8.8%
		DF	DF					F									Q						
4	90 5.2%	69 6.3%	42 9.3%	20 4.4%	7 3.9%	21 3.3%	4 2.9%	17 3.4%	31 8.8%	12 8.2%	4 2.4%	24 5.4%	28 7.3%	5 3.3%	17 9.2%	12 6.4%	34 7.9%	55 4.4%	16 4.6%	73 5.5%	30 5.1%	57 5.2%	6 2.0%
		EF	CDEFG						J	J			N		N		Q						
5	144 8.3%	94 8.6%	60 13.2%	22 4.9%	11 6.2%	50 7.8%	2 1.5%	48 9.5%	56 15.9%	11 7.5%	5 3.0%	31 7.0%	50 13.1%	9 5.9%	10 5.4%	13 7.0%	73 17.0%	71 5.7%	35 10.1%	109 8.2%	49 8.2%	94 8.5%	7 2.3%
		CF	ACDEF	F	F	CF		CF	IJK			J	MNO				Q						

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 44-1
 Q.13a/b(1) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Breakfast ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
6	16 0.9%	12 1.1% DF	8 1.8% DF	4 0.9% DF	- 0.6% DF	4 0.8% DF	- 0.8% DF	4 2.6% JK	9 1.4%	2 1.4%	- 0.4%	2 1.8%	7 0.7%	1 1.1%	2 1.1%	2 2.6% Q	11 0.4%	5 1.4%	5 0.8%	11 1.5%	9 1.5%	6 0.5%	-
7	33 1.9%	32 2.9% DEFG	22 4.8% CDEFG	9 2.0% EFG	1 0.6%	1 0.2%	- 0.2%	1 5.4% IJK	19 2.1%	3 2.1%	3 1.8%	4 0.9%	20 5.2% MO	4 2.6%	3 1.6%	4 2.1%	22 5.1% Q	11 0.9%	3 0.9%	30 2.2% R	12 2.0%	21 1.9%	2 0.7%
Prefer not to answer	26 1.5%	21 1.9% DEF	13 2.9% DEFG	6 1.3% DF	- 0.8% DF	5 1.0% DF	- 1.0% DF	5 2.3%	8 3.4%	5 3.4%	6 3.6%	5 1.1%	11 2.9% N	1 0.7%	4 2.2%	3 1.6%	12 2.8% Q	14 1.1%	4 1.2%	22 1.6%	7 1.2%	17 1.5%	3 1.0%
Mean	1.74	1.93 CDEF G	2.49 ACDEFG	1.63 DF	1.30 F	1.43 F	0.85	1.59 DF	2.69 IJK	1.87 J	1.40	1.59	2.48 MNO	1.61	1.82	1.80	2.68 Q	1.48	1.82	1.77	1.73	1.76	1.00
Median	1.00	2.00	2.00	1.00	1.00	1.00	-	1.00	3.00	1.00	1.00	1.00	2.00	1.00	2.00	1.00	3.00	1.00	1.00	1.00	1.00	1.00	1.00
Standard Error	0.04	0.06	0.10	0.08	0.12	0.06	0.11	0.08	0.11	0.16	0.12	0.08	0.11	0.14	0.13	0.13	0.10	0.05	0.10	0.05	0.08	0.05	0.08
Mean (EXCLUDING 0)	2.69	2.81 CDEF G	3.23 ACDEFG	2.51 F	2.30	2.45	2.17	2.50 F	3.36 IJK	2.78 J	2.26	2.53	3.24 MNO	2.58	2.68	2.59	3.41 Q	2.40	2.72	2.70	2.73	2.69	1.99
Median (EXCLUDING 0)	2.00	2.00	3.00	2.00	2.00	2.00	2.00	2.00	3.00	2.00	2.00	2.00	3.00	2.00	2.00	2.00	3.00	2.00	2.00	2.00	2.00	2.00	2.00
Standard Error (EXCLUDING 0)	0.05	0.06	0.09	0.09	0.14	0.07	0.14	0.08	0.11	0.16	0.13	0.09	0.10	0.16	0.13	0.14	0.10	0.05	0.10	0.05	0.08	0.06	0.10

Table 45-1
 Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Lunch ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307

NUMBER OF MEALS PURCHASE IN A TYPICAL WEEK NOW

0	249 14.3%	92 8.4%	16 3.5%	41 9.1%	34 19.1%	157 24.4%	32 23.4%	125 24.7%	9 2.6%	10 6.8%	17 10.1%	84 18.8%	13 3.4%	13 8.5%	12 6.5%	19 10.2%	16 3.7%	217 17.3%	62 17.9%	171 12.8%	81 13.6%	165 15.0%	112 36.5%
		B		B	ABC	ABC	ABC	ABC			H	HIJ		L		L		P	S				
(NET) 1 or more	1475 84.9%	993 90.8%	433 95.4%	409 90.5%	144 80.9%	482 75.0%	104 75.9%	378 74.7%	339 96.3%	135 92.5%	149 88.7%	361 80.9%	364 95.5%	138 90.2%	172 93.0%	168 89.8%	407 94.9%	1029 82.1%	283 81.6%	1153 86.4%	509 85.7%	930 84.5%	192 62.5%
		DEFG	ACDEFG	DEFG		G			JK	K	K		NO				Q		R				
1	394 22.7%	181 16.5%	46 10.1%	83 18.4%	50 28.1%	213 33.1%	45 32.8%	168 33.2%	28 8.0%	24 16.4%	33 19.6%	123 27.6%	38 10.0%	29 19.0%	26 14.1%	36 19.3%	37 8.6%	337 26.9%	100 28.8%	274 20.5%	108 18.2%	278 25.3%	119 38.8%
		B		B	ABC	ABC	ABC	ABC		H	H	HIJ		L		L		P	S			T	
2	380 21.9%	269 24.6%	80 17.6%	144 31.9%	43 24.2%	111 17.3%	28 20.4%	83 16.4%	50 14.2%	40 27.4%	51 30.4%	105 23.5%	67 17.6%	47 30.7%	63 34.1%	47 25.1%	60 14.0%	311 24.8%	62 17.9%	309 23.1%	120 20.2%	246 22.4%	51 16.6%
		BEG		ABDEFG		G			H	H	H	H		L	L	L		P		R			
3	353 20.3%	271 24.8%	119 26.2%	119 26.3%	32 18.0%	82 12.8%	16 11.7%	66 13.0%	96 27.3%	35 24.0%	46 27.4%	75 16.8%	102 26.8%	37 24.2%	46 24.9%	53 28.3%	113 26.3%	236 18.8%	62 17.9%	287 21.5%	133 22.4%	213 19.4%	18 5.9%
		DEFG	DEFG	DEFG					K		K						Q						
4	151 8.7%	118 10.8%	72 15.9%	34 7.5%	12 6.7%	33 5.1%	8 5.8%	25 4.9%	64 18.2%	12 8.2%	8 4.8%	37 8.3%	60 15.7%	13 8.5%	18 9.7%	15 8.0%	71 16.6%	77 6.1%	22 6.3%	126 9.4%	64 10.8%	82 7.5%	4 1.3%
		CEFG	ACDEFG						IJK				MNO				Q		R	U			

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 45-1
 Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Lunch ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
5	171 9.8%	130 11.9%	95 20.9%	27 6.0%	6 3.4%	41 6.4%	7 5.1%	34 6.7%	84 23.9%	20 13.7%	10 6.0%	20 4.5%	80 21.0%	10 6.5%	15 8.1%	17 9.1%	106 24.7%	62 4.9%	33 9.5%	135 10.1%	75 12.6%	94 8.5%	-
		CDEF	ACDEFG						IJK	JK			MNO				Q				U		
6	14 0.8%	13 1.2%	11 2.4%	2 0.4%	-	1 0.2%	-	1 0.2%	8 2.3%	3 2.1%	1 0.6%	1 0.2%	9 2.4%	1 0.7%	3 1.6%	-	11 2.6%	3 0.2%	3 0.9%	11 0.8%	4 0.7%	10 0.9%	-
		DEFG	CDEFG						K				O				Q						
7	12 0.7%	11 1.0%	10 2.2%	-	1 0.6%	1 0.2%	-	1 0.2%	9 2.6%	1 0.7%	-	-	8 2.1%	1 0.7%	1 0.5%	-	9 2.1%	3 0.2%	1 0.3%	11 0.8%	5 0.8%	7 0.6%	-
		CEFG	CEFG						JK				O				Q						
Prefer not to answer	13 0.7%	9 0.8%	5 1.1%	2 0.4%	-	4 0.6%	1 0.7%	3 0.6%	4 1.1%	1 0.7%	2 1.2%	1 0.2%	4 1.0%	2 1.3%	1 0.5%	-	6 1.4%	7 0.6%	2 0.6%	11 0.8%	4 0.7%	5 0.5%	3 1.0%
		D	D			D							O										
Mean	2.23	2.59	3.26	2.25	1.78	1.61	1.59	1.62	3.46	2.63	2.17	1.82	3.26	2.31	2.51	2.32	3.40	1.87	1.99	2.32	2.44	2.12	0.96
		CDEF	ACDEFG	DEFG					IJK	JK	K		MNO				Q			R	U		
Median	2.00	3.00	3.00	2.00	2.00	1.00	1.00	1.00	3.00	2.00	2.00	2.00	3.00	2.00	2.00	2.00	3.00	2.00	2.00	2.00	2.00	2.00	1.00
Standard Error	0.04	0.05	0.07	0.06	0.10	0.06	0.12	0.07	0.08	0.13	0.10	0.07	0.08	0.11	0.10	0.10	0.08	0.04	0.09	0.04	0.07	0.05	0.05
Mean (EXCLUDING 0)	2.60	2.83	3.38	2.47	2.20	2.14	2.08	2.16	3.55	2.83	2.42	2.25	3.37	2.53	2.69	2.58	3.54	2.26	2.43	2.67	2.82	2.49	1.52
		CDEF	ACDEFG	DEFG					IJK	JK			MNO				Q			R	U		
Median (EXCLUDING 0)	2.00	3.00	3.00	2.00	2.00	2.00	2.00	2.00	3.00	3.00	2.00	2.00	3.00	2.00	2.00	3.00	3.00	2.00	2.00	2.00	3.00	2.00	1.00

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 45-1
 Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Lunch ***

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
Standard Error (EXCLUDING 0)	0.04	0.04	0.07	0.06	0.10	0.06	0.12	0.07	0.08	0.12	0.09	0.06	0.08	0.11	0.10	0.09	0.07	0.04	0.08	0.04	0.06	0.05	0.05
NUMBER OF MEALS WOULD PURCHASE IF NEEDS WERE BETTER MET																							
0	29	14	3	7	4	15	-	15	1	2	2	14	2	3	1	4	2	27	9	20	9	19	8
	1.7%	1.3%	0.7%	1.5%	2.2%	2.3%		3.0%	0.3%	1.4%	1.2%	3.1%	0.5%	2.0%	0.5%	2.1%	0.5%	2.2%	2.6%	1.5%	1.5%	1.7%	2.6%
		F		F	F	BF		ABF				H						P					
(NET) 1 or more	1686	1063	442	439	174	623	137	486	343	143	162	428	369	149	182	181	418	1213	337	1294	578	1070	297
	97.1%	97.2%	97.4%	97.1%	97.8%	96.9%	100.0%	96.0%	97.4%	97.9%	96.4%	96.0%	96.9%	97.4%	98.4%	96.8%	97.4%	96.8%	97.1%	96.9%	97.3%	97.3%	96.7%
						ABCDE	G																
1	134	59	22	23	14	75	14	61	15	11	13	45	17	12	8	8	20	110	26	104	40	92	54
	7.7%	5.4%	4.8%	5.1%	7.9%	11.7%	10.2%	12.1%	4.3%	7.5%	7.7%	10.1%	4.5%	7.8%	4.3%	4.3%	4.7%	8.8%	7.5%	7.8%	6.7%	8.4%	17.6%
						ABC		ABC				H						P					
2	231	106	21	45	38	125	31	94	15	9	19	70	18	12	13	23	21	193	55	159	65	162	81
	13.3%	9.7%	4.6%	10.0%	21.3%	19.4%	22.6%	18.6%	4.3%	6.2%	11.3%	15.7%	4.7%	7.8%	7.0%	12.3%	4.9%	15.4%	15.9%	11.9%	10.9%	14.7%	26.4%
		B		B	ABC	ABC	ABC	ABC			H	HI				L		P				T	
3	395	223	66	117	37	172	42	130	40	33	36	109	57	37	43	46	49	329	83	295	122	257	97
	22.7%	20.4%	14.5%	25.9%	20.8%	26.7%	30.7%	25.7%	11.4%	22.6%	21.4%	24.4%	15.0%	24.2%	23.2%	24.6%	11.4%	26.3%	23.9%	22.1%	20.5%	23.4%	31.6%
		B		AB		AB	ABD	AB		H	H	H		L	L	L		P					
4	298	207	66	106	35	91	16	75	49	24	43	85	54	35	45	38	59	232	58	233	98	191	27
	17.2%	18.9%	14.5%	23.5%	19.7%	14.2%	11.7%	14.8%	13.9%	16.4%	25.6%	19.1%	14.2%	22.9%	24.3%	20.3%	13.8%	18.5%	16.7%	17.5%	16.5%	17.4%	8.8%
		BEFG		BEFG		F					HI			L	L			P					

Table 45-1
 Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Lunch ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
5	462 26.6%	312 28.5%	155 34.1%	116 25.7%	38 21.3%	150 23.3%	34 24.8%	116 22.9%	123 34.9%	48 32.9%	42 25.0%	104 23.3%	119 31.2%	41 26.8%	57 30.8%	54 28.9%	155 36.1%	297 23.7%	93 26.8%	359 26.9%	177 29.8%	280 25.5%	35 11.4%
		DEG	ACDEFG						JK	K							Q						
6	55 3.2%	53 4.8%	38 8.4%	12 2.7%	3 1.7%	2 0.3%	-	2 0.4%	35 9.9%	6 4.1%	4 2.4%	1 0.2%	38 10.0%	5 3.3%	4 2.2%	3 1.6%	39 9.1%	16 1.3%	7 2.0%	48 3.6%	24 4.0%	30 2.7%	2 0.7%
		CDEF	ACDEFG	EFG					IJK	K			MNO				Q						
7	111 6.4%	103 9.4%	74 16.3%	20 4.4%	9 5.1%	8 1.2%	-	8 1.6%	66 18.8%	12 8.2%	5 3.0%	14 3.1%	66 17.3%	7 4.6%	12 6.5%	9 4.8%	75 17.5%	36 2.9%	15 4.3%	96 7.2%	52 8.8%	58 5.3%	1 0.3%
		CDEF	ACDEFG	EFG	EFG	F		F	IJK	JK			MNO				Q			R	U		
Prefer not to answer	22 1.3%	17 1.6%	9 2.0%	6 1.3%	-	5 0.8%	-	5 1.0%	8 2.3%	1 0.7%	4 2.4%	4 0.9%	10 2.6%	1 0.7%	2 1.1%	2 1.1%	9 2.1%	13 1.0%	1 0.3%	21 1.6%	7 1.2%	11 1.0%	2 0.7%
		DF	DF	DF		DF		DF												R			
Mean	3.73	4.05	4.60	3.77	3.44	3.17	3.18	3.17	4.79	4.03	3.66	3.34	4.65	3.76	4.02	3.76	4.71	3.42	3.55	3.80	3.95	3.62	2.65
		CDEF	ACDEFG	DEFG	EG				IJK	JK	K		MNO				Q			R	U		
Median	4.00	4.00	5.00	4.00	3.00	3.00	3.00	3.00	5.00	4.00	4.00	3.00	5.00	4.00	4.00	4.00	5.00	3.00	3.50	4.00	4.00	4.00	3.00
Standard Error	0.04	0.05	0.08	0.07	0.12	0.06	0.11	0.07	0.09	0.13	0.11	0.07	0.09	0.12	0.10	0.11	0.08	0.04	0.09	0.05	0.07	0.05	0.08
Mean (EXCLUDING 0)	3.79	4.11	4.63	3.83	3.52	3.25	3.18	3.27	4.80	4.08	3.70	3.45	4.67	3.83	4.04	3.84	4.73	3.50	3.65	3.86	4.02	3.68	2.72
		CDEF	ACDEFG	DEFG	EF				IJK	JK			MNO				Q			R	U		

Table 45-1
 Q.13a/b(2) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Lunch ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Median (EXCLUDING 0)	4.00	4.00	5.00	4.00	3.00	3.00	3.00	5.00	4.00	4.00	3.00	5.00	4.00	4.00	4.00	4.00	5.00	3.00	4.00	4.00	4.00	4.00	3.00
Standard Error (EXCLUDING 0)	0.04	0.05	0.08	0.07	0.12	0.06	0.11	0.06	0.09	0.13	0.11	0.07	0.08	0.12	0.10	0.10	0.08	0.04	0.08	0.04	0.07	0.05	0.07

Table 46-1
 Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Dinner ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307

NUMBER OF MEALS PURCHASE IN A TYPICAL WEEK NOW

0	1057	481	89	267	117	576	125	451	34	82	107	327	72	75	102	107	69	937	257	749	316	719	265
	60.9%	44.0%	19.6%	59.1%	65.7%	89.6%	91.2%	89.1%	9.7%	56.2%	63.7%	73.3%	18.9%	49.0%	55.1%	57.2%	16.1%	74.8%	74.1%	56.1%	53.2%	65.4%	86.3%
		B		AB	AB	ABCD	ABCD	ABCD		H	H	HIJ		L	L	L		P	S			T	
(NET) 1 or more	656	598	358	179	61	58	11	47	313	62	58	117	304	74	82	77	351	301	85	567	272	368	36
	37.8%	54.7%	78.9%	39.6%	34.3%	9.0%	8.0%	9.3%	88.9%	42.5%	34.5%	26.2%	79.8%	48.4%	44.3%	41.2%	81.8%	24.0%	24.5%	42.5%	45.8%	33.5%	11.7%
		CDEF	ACDEFG	EFG	EFG				IJK	K	K		MNO				Q			R	U		
1	212	183	58	95	30	29	8	21	33	31	34	59	37	39	38	39	46	164	34	176	91	116	20
	12.2%	16.7%	12.8%	21.0%	16.9%	4.5%	5.8%	4.2%	9.4%	21.2%	20.2%	13.2%	9.7%	25.5%	20.5%	20.9%	10.7%	13.1%	9.8%	13.2%	15.3%	10.5%	6.5%
		BEFG	EFG	BEFG	EFG					HK	HK			L	L	L					U		
2	159	145	69	51	25	14	2	12	61	11	16	40	62	15	19	24	72	85	26	131	63	91	11
	9.2%	13.3%	15.2%	11.3%	14.0%	2.2%	1.5%	2.4%	17.3%	7.5%	9.5%	9.0%	16.3%	9.8%	10.3%	12.8%	16.8%	6.8%	7.5%	9.8%	10.6%	8.3%	3.6%
		EFG	EFG	EFG	EFG				IJK				MN				Q						
3	114	107	84	20	3	7	1	6	77	9	7	8	75	9	12	8	85	29	11	103	49	64	1
	6.6%	9.8%	18.5%	4.4%	1.7%	1.1%	0.7%	1.2%	21.9%	6.2%	4.2%	1.8%	19.7%	5.9%	6.5%	4.3%	19.8%	2.3%	3.2%	7.7%	8.2%	5.8%	0.3%
		CDEF	ACDEFG	DEFG					IJK	K			MNO				Q			R			
4	78	77	71	6	-	1	-	1	64	8	1	2	60	9	6	2	68	10	4	74	28	46	2
	4.5%	7.0%	15.6%	1.3%		0.2%		0.2%	18.2%	5.5%	0.6%	0.4%	15.7%	5.9%	3.2%	1.1%	15.9%	0.8%	1.2%	5.5%	4.7%	4.2%	0.7%
		CDEF	ACDEFG	DEFG					IJK	JK			MNO	O			Q			R			

Table 46-1
 Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Dinner ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
5	58 3.3%	52 4.8%	47 10.4%	4 0.9%	1 0.6%	6 0.9%	-	6 1.2%	49 13.9%	2 1.4%	-	5 1.1%	43 11.3%	2 1.3%	3 1.6%	3 1.6%	51 11.9%	7 0.6%	6 1.7%	52 3.9%	26 4.4%	31 2.8%	-
		CDEF G	ACDEFG	F		F		F	IJK			J	MNO				Q			R			
6	20 1.2%	19 1.7%	15 3.3%	2 0.4%	2 1.1%	1 0.2%	-	1 0.2%	15 4.3%	1 0.7%	-	2 0.4%	14 3.7%	-	3 1.6%	-	15 3.5%	5 0.4%	2 0.6%	18 1.3%	7 1.2%	13 1.2%	1 0.3%
		CEFG	CEFG						IJK				NO				Q						
7	15 0.9%	15 1.4%	14 3.1%	1 0.2%	-	-	-	-	14 4.0%	-	-	1 0.2%	13 3.4%	-	1 0.5%	1 0.5%	14 3.3%	1 0.1%	2 0.6%	13 1.0%	8 1.3%	7 0.6%	1 0.3%
		CDEF G	CDEFG						IJK				MNO				Q						
Prefer not to answer	24 1.4%	15 1.4%	7 1.5%	6 1.3%	-	9 1.4%	1 0.7%	8 1.6%	5 1.4%	2 1.4%	3 1.8%	2 0.4%	5 1.3%	4 2.6%	1 0.5%	3 1.6%	9 2.1%	15 1.2%	5 1.4%	19 1.4%	6 1.0%	13 1.2%	6 2.0%
		D	D	D		D		D															
Mean	0.99	1.47 CDEF G	2.58 ACDEFG	0.72 EFG	0.60 EFG	0.19	0.11	0.21	3.10 IJK	0.89 JK	0.55	0.48	2.70 MNO	0.95	0.96	0.77	2.76 Q	0.43	0.56	1.14 R	1.20 U	0.88	0.22
Median	-	1.00	3.00	-	-	-	-	-	3.00	-	-	-	3.00	-	-	-	3.00	-	-	-	-	-	-
Standard Error	0.04	0.05	0.09	0.05	0.08	0.03	0.04	0.03	0.10	0.11	0.07	0.05	0.10	0.10	0.11	0.09	0.09	0.03	0.07	0.05	0.07	0.05	0.04
Mean (EXCLUDING 0)	2.59	2.64 CDEF	3.23 ACDEFG	1.79 F	1.74	2.03 F	1.36	2.19 F	3.43 IJK	2.06 J	1.57	1.84	3.34 MNO	1.92	2.15	1.83	3.30 Q	1.77	2.25	2.65 R	2.59	2.60	1.83
Median (EXCLUDING 0)	2.00	2.00	3.00	1.00	2.00	1.50	1.00	2.00	3.00	1.50	1.00	1.00	3.00	1.00	2.00	1.00	3.00	1.00	2.00	2.00	2.00	2.00	1.00

Table 46-1
 Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Dinner ***

	Students					Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad (E)	Total (F)	Faculty (G)	Staff (H)	On Campus Residence (I)	On Campus Apartment/ Housing (J)	Off Campus With Parents (K)	Off Campus On Own (L)	Fresh-man (M)	Soph-omore (N)	Junior (O)	Senior (P)	Yes (Q)	No (R)	Yes (S)	No (T)	Male (U)	Female (V)	
Standard Error (EXCLUDING 0)	0.06	0.06	0.08	0.08	0.14	0.18	0.19	0.21	0.09	0.17	0.10	0.11	0.09	0.14	0.16	0.13	0.08	0.07	0.16	0.07	0.10	0.08	0.23
NUMBER OF MEALS WOULD PURCHASE IF NEEDS WERE BETTER MET																							
0	619	185	20	109	52	434	72	362	4	28	50	191	24	23	37	45	19	567	170	416	167	441	199
	35.6%	16.9%	4.4%	24.1%	29.2%	67.5%	52.6%	71.5%	1.1%	19.2%	29.8%	42.8%	6.3%	15.0%	20.0%	24.1%	4.4%	45.3%	49.0%	31.2%	28.1%	40.1%	64.8%
		B		AB	AB	ABCD	ABCD	ABCDF		H	HI	HIJ		L	L	LN		P	S		T		
(NET) 1 or more	1085	887	425	332	126	198	65	133	341	116	114	249	349	128	145	135	398	665	171	892	418	640	103
	62.5%	81.1%	93.6%	73.5%	70.8%	30.8%	47.4%	26.3%	96.9%	79.5%	67.9%	55.8%	91.6%	83.7%	78.4%	72.2%	92.8%	53.1%	49.3%	66.8%	70.4%	58.2%	33.6%
		CDEF	ACDEFG	EFG	EFG		EG		IJK	JK	K		MNO	O			Q			R	U		
1	227	144	31	90	22	83	34	49	16	20	46	63	24	31	38	28	24	192	42	174	85	136	44
	13.1%	13.2%	6.8%	19.9%	12.4%	12.9%	24.8%	9.7%	4.5%	13.7%	27.4%	14.1%	6.3%	20.3%	20.5%	15.0%	5.6%	15.3%	12.1%	13.0%	14.3%	12.4%	14.3%
		BG		ABDEG	B	B	ABDEG			H	HIK	H		L	L	L		P					
2	241	192	49	102	40	49	16	33	25	29	33	77	32	39	38	42	31	204	41	194	86	148	25
	13.9%	17.6%	10.8%	22.6%	22.5%	7.6%	11.7%	6.5%	7.1%	19.9%	19.6%	17.3%	8.4%	25.5%	20.5%	22.5%	7.2%	16.3%	11.8%	14.5%	14.5%	13.5%	8.1%
		BEFG	G	ABEFG	BEFG					H	H	H		L	L	L		P					
3	169	138	48	59	31	31	11	20	28	27	14	48	32	19	29	27	40	126	30	136	64	100	23
	9.7%	12.6%	10.6%	13.1%	17.4%	4.8%	8.0%	4.0%	8.0%	18.5%	8.3%	10.8%	8.4%	12.4%	15.7%	14.4%	9.3%	10.1%	8.6%	10.2%	10.8%	9.1%	7.5%
		EG	EG	EG	BEFG					HJK					L	L							
4	126	111	64	33	14	15	3	12	52	13	11	26	58	13	13	13	60	64	15	109	59	63	4
	7.3%	10.1%	14.1%	7.3%	7.9%	2.3%	2.2%	2.4%	14.8%	8.9%	6.5%	5.8%	15.2%	8.5%	7.0%	7.0%	14.0%	5.1%	4.3%	8.2%	9.9%	5.7%	1.3%
		EFG	ACDEFG	EFG	EFG				JK				MNO				Q			R	U		

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U
 Page 216

Table 46-1
 Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Dinner ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
5	170 9.8%	157 14.4%	106 23.3%	35 7.7%	14 7.9%	13 2.0%	1 0.7%	12 2.4%	100 28.4%	14 9.6%	8 4.8%	27 6.1%	91 23.9%	17 11.1%	15 8.1%	18 9.6%	115 26.8%	55 4.4%	25 7.2%	145 10.9%	57 9.6%	110 10.0%	5 1.6%
		CDEF G	ACDEFG	EFG EFG				IJK				MNO				Q			R				
6	50 2.9%	47 4.3%	41 9.0%	5 1.1%	1 0.6%	3 0.5%	-	3 0.6%	39 11.1%	4 2.7%	-	3 0.7%	33 8.7%	5 3.3%	4 2.2%	4 2.1%	43 10.0%	7 0.6%	6 1.7%	44 3.3%	25 4.2%	23 2.1%	-
		CDEF G	ACDEFG	F				IJK	J			MNO				Q				U			
7	102 5.9%	98 9.0%	86 18.9%	8 1.8%	4 2.2%	4 0.6%	-	4 0.8%	81 23.0%	9 6.2%	2 1.2%	5 1.1%	79 20.7%	4 2.6%	8 4.3%	3 1.6%	85 19.8%	17 1.4%	12 3.5%	90 6.7%	42 7.1%	60 5.5%	2 0.7%
		CDEF G	ACDEFG	F F	F F	F F		F F	IJK JK			MNO				Q			R				
Prefer not to answer	33 1.9%	22 2.0%	9 2.0%	11 2.4%	-	11 1.7%	-	11 2.2%	7 2.0%	2 1.4%	4 2.4%	6 1.3%	8 2.1%	2 1.3%	3 1.6%	7 3.7%	12 2.8%	21 1.7%	6 1.7%	27 2.0%	9 1.5%	19 1.7%	5 1.6%
		DF	DF	DF		DF		DF															
Mean	2.10	2.93 CDEF G	4.29 ACDEFG	1.96 EFG	1.99 EFG	0.70	0.85	0.66	4.81 IJK	2.56 JK	1.54	1.48	4.35 MNO	2.39	2.24	2.11	4.49 Q	1.36	1.52	2.31 R	2.42 U	1.94	0.72
Median	2.00	3.00	5.00	2.00	2.00	-	-	-	5.00	2.00	1.00	1.00	5.00	2.00	2.00	2.00	5.00	1.00	1.00	2.00	2.00	1.00	-
Standard Error	0.05	0.07	0.10	0.08	0.13	0.05	0.10	0.06	0.10	0.17	0.12	0.08	0.11	0.15	0.14	0.13	0.10	0.05	0.11	0.06	0.09	0.07	0.07
Mean (EXCLUDING 0)	3.30	3.54 CDEF G	4.49 ACDEFG	2.60 EF	2.82 EF	2.25 F	1.78	2.47 F	4.87 IJK	3.17 JK	2.21	2.62 J	4.65 MNO	2.82	2.81	2.81	4.71 Q	2.51	3.04	3.39 R	3.38	3.27	2.12

Table 46-1
 Q.13a/b(3) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Dinner ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus Residence Hall	On Campus Apartment/ Family Housing	Off Campus With Parents	Off Campus On Own	Fresh-man	Soph-omore	Junior	Senior	Yes	No	Yes	No	Male	Female		
	(A)	(B)	(C)	(D)	(E)	(F)	(G)	(H)	(I)	(J)	(K)	(L)	(M)	(N)	(O)	(P)	(Q)	(R)	(S)	(T)	(U)	(V)	
Median (EXCLUDING 0)	3.00	3.00	5.00	2.00	3.00	2.00	1.00	2.00	5.00	3.00	2.00	2.00	5.00	2.00	2.00	2.00	5.00	2.00	3.00	3.00	3.00	3.00	2.00
Standard Error (EXCLUDING 0)	0.06	0.06	0.09	0.08	0.13	0.10	0.12	0.14	0.09	0.16	0.13	0.09	0.10	0.15	0.14	0.13	0.09	0.06	0.14	0.06	0.09	0.08	0.13

Table 47-1
 Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Late night meal/Snack ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307

NUMBER OF MEALS PURCHASE IN A TYPICAL WEEK NOW

0	1247 71.8%	656 60.0%	168 37.0%	339 75.0%	145 81.5%	591 91.9%	132 96.4%	459 90.7%	94 26.7%	107 73.3%	123 73.2%	379 85.0%	128 33.6%	98 64.1%	138 74.6%	143 76.5%	142 33.1%	1052 84.0%	275 79.3%	919 68.8%	422 71.0%	798 72.5%	270 87.9%
		B		AB	AB	ABCD	ABCDE	ABCD		H	H	HIJ		L	LN	LN		P	S				
(NET) 1 or more	456 26.3%	415 37.9%	273 60.1%	106 23.5%	33 18.5%	41 6.4%	5 3.6%	36 7.1%	249 70.7%	34 23.3%	40 23.8%	64 14.3%	242 63.5%	50 32.7%	44 23.8%	43 23.0%	270 62.9%	184 14.7%	66 19.0%	388 29.1%	161 27.1%	284 25.8%	32 10.4%
		CDEF	ACDEFG	EFG	EFG				IJK	K	K		MNO	O			Q			R			
1	163 9.4%	146 13.3%	81 17.8%	48 10.6%	17 9.6%	17 2.6%	3 2.2%	14 2.8%	73 20.7%	11 7.5%	18 10.7%	30 6.7%	74 19.4%	19 12.4%	14 7.6%	22 11.8%	84 19.6%	77 6.1%	29 8.4%	132 9.9%	69 11.6%	92 8.4%	16 5.2%
		EFG	ACDEFG	EFG	EFG				IJK				MNO				Q				U		
2	144 8.3%	132 12.1%	82 18.1%	35 7.7%	12 6.7%	12 1.9%	1 0.7%	11 2.2%	73 20.7%	13 8.9%	16 9.5%	21 4.7%	68 17.8%	16 10.5%	19 10.3%	14 7.5%	81 18.9%	63 5.0%	25 7.2%	119 8.9%	49 8.2%	88 8.0%	8 2.6%
		CDEF	ACDEFG	EFG	EFG				IJK				MNO				Q						
3	78 4.5%	69 6.3%	53 11.7%	13 2.9%	3 1.7%	9 1.4%	1 0.7%	8 1.6%	49 13.9%	6 4.1%	4 2.4%	8 1.8%	47 12.3%	9 5.9%	4 2.2%	6 3.2%	51 11.9%	27 2.2%	9 2.6%	69 5.2%	20 3.4%	57 5.2%	6 2.0%
		CDEF	ACDEFG	F					IJK				MNO				Q			R			

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U

Table 47-1
 Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Late night meal/Snack ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
4	29 1.7%	26 2.4%	23 5.1%	2 0.4%	1 0.6%	3 0.5%	- 0.6%	3 6.5%	1 0.7%	1 0.6%	1 0.2%	21 5.5%	1 0.7%	3 1.6%	-	23 5.4%	6 0.5%	2 0.6%	27 2.0%	12 2.0%	17 1.5%	-	
		CDEFG						IJK				MNO			Q				R				
5	17 1.0%	17 1.6%	14 3.1%	3 0.7%	-	-	-	13 3.7%	1 0.7%	1 0.6%	1 0.2%	15 3.9%	-	2 1.1%	-	14 3.3%	3 0.2%	1 0.3%	16 1.2%	5 0.8%	12 1.1%	1 0.3%	
		DEFG		CDEFG				IJK				MNO			Q				R				
6	9 0.5%	9 0.8%	5 1.1%	4 0.9%	-	-	-	4 1.1%	1 0.7%	-	2 0.4%	4 1.0%	3 2.0%	2 1.1%	-	4 0.9%	5 0.4%	-	9 0.7%	1 0.2%	8 0.7%	-	
		DEFG		DEFG				J				O							R				
7	16 0.9%	16 1.5%	15 3.3%	1 0.2%	-	-	-	14 4.0%	1 0.7%	-	1 0.2%	13 3.4%	2 1.3%	-	1 0.5%	13 3.0%	3 0.2%	-	16 1.2%	5 0.8%	10 0.9%	1 0.3%	
		CDEFG						IJK				MO			Q				R				
Prefer not to answer	34 2.0%	23 2.1%	13 2.9%	7 1.5%	-	11 1.7%	-	11 2.2%	9 2.6%	5 3.4%	5 3.0%	3 0.7%	11 2.9%	5 3.3%	3 1.6%	1 0.5%	17 4.0%	17 1.4%	6 1.7%	28 2.1%	11 1.9%	18 1.6%	5 1.6%
		DF		DF		DF		DF	K			O				Q							
Mean	0.62	0.91	1.59	0.47	0.30	0.13	0.06	0.15	1.88	0.55	0.44	0.28	1.69	0.77	0.54	0.40	1.64	0.30	0.35	0.71	0.58	0.63	0.21
		CDEFG			DEFG	EFG		F	IJK	K	K		MNO	O		Q			R				
Median	-	-	1.00	-	-	-	-	-	2.00	-	-	-	1.00	-	-	-	1.00	-	-	-	-	-	-
Standard Error	0.03	0.05	0.08	0.05	0.05	0.02	0.03	0.03	0.10	0.10	0.07	0.04	0.09	0.12	0.09	0.07	0.09	0.03	0.04	0.04	0.05	0.04	0.04

Table 47-1
 Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Late night meal/Snack ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Mean (EXCLUDING 0)	2.31	2.34 CDE	2.57 CDEG	1.99	1.64	1.95	1.60	2.00	2.59 JK	2.26	1.77	1.94	2.58 O	2.28	2.23	1.74	2.50 Q	2.03	1.80	2.40 R	2.12	2.41 T	1.94
Median (EXCLUDING 0)	2.00	2.00	2.00	2.00	1.00	2.00	1.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	1.00	2.00	2.00	2.00	2.00	2.00	2.00	1.50
Standard Error (EXCLUDING 0)	0.07	0.07	0.10	0.13	0.13	0.15	0.36	0.16	0.10	0.24	0.14	0.16	0.11	0.22	0.20	0.16	0.10	0.10	0.11	0.08	0.11	0.09	0.23

NUMBER OF MEALS WOULD PURCHASE IF NEEDS WERE BETTER MET

0	938 54.0%	412 37.7%	80 17.6%	232 51.3%	98 55.1%	526 81.8%	102 74.5%	424 83.8%	45 12.8%	54 37.0%	89 53.0%	290 65.0%	74 19.4%	57 37.3%	93 50.3%	88 47.1%	73 17.0%	821 65.5%	224 64.6%	670 50.2%	315 53.0%	600 54.5%	232 75.6%
	B		AB		AB	ABCD	ABCD	ABCDF	H		HI	HIJ	L		LN	L	P		S				
(NET) 1 or more	753 43.4%	650 59.4%	358 78.9%	207 45.8%	80 44.9%	103 16.0%	35 25.5%	68 13.4%	296 84.1%	86 58.9%	71 42.3%	149 33.4%	291 76.4%	91 59.5%	87 47.0%	96 51.3%	337 78.6%	405 32.3%	116 33.4%	626 46.9%	265 44.6%	473 43.0%	70 22.8%
	CDEF		ACDEFG	EFG	EFG		EG		IJK	JK	K	MNO	M	Q		R							
1	156 9.0%	116 10.6%	39 8.6%	53 11.7%	24 13.5%	40 6.2%	22 16.1%	18 3.6%	26 7.4%	19 13.0%	23 13.7%	47 10.5%	30 7.9%	22 14.4%	16 8.6%	24 12.8%	36 8.4%	115 9.2%	27 7.8%	124 9.3%	60 10.1%	94 8.5%	25 8.1%
	EG		G	EG	EG	G	BEG	H		L													
2	183 10.5%	160 14.6%	77 17.0%	56 12.4%	25 14.0%	23 3.6%	7 5.1%	16 3.2%	57 16.2%	25 17.1%	17 10.1%	42 9.4%	55 14.4%	20 13.1%	30 16.2%	28 15.0%	69 16.1%	111 8.9%	34 9.8%	146 10.9%	59 9.9%	117 10.6%	23 7.5%
	EFG		EFG	EFG	EFG				JK	K							Q						

Table 47-1
 Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Late night meal/Snack ***

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
3	148 8.5%	127 11.6%	71 15.6%	41 9.1%	13 7.3%	21 3.3%	4 2.9%	17 3.4%	61 17.3%	14 9.6%	15 8.9%	29 6.5%	57 15.0%	23 15.0%	13 7.0%	19 10.2%	69 16.1%	77 6.1%	25 7.2%	121 9.1%	38 6.4%	110 10.0%	15 4.9%
		DEFG	ACDEFG	EFG					IJK				M	M			Q					T	
4	81 4.7%	73 6.7%	44 9.7%	23 5.1%	6 3.4%	8 1.2%	2 1.5%	6 1.2%	41 11.6%	7 4.8%	9 5.4%	11 2.5%	40 10.5%	8 5.2%	10 5.4%	9 4.8%	43 10.0%	37 3.0%	8 2.3%	72 5.4%	35 5.9%	43 3.9%	3 1.0%
		DEFG	CDEFG	EFG					IJK				MNO				Q			R			
5	110 6.3%	100 9.1%	70 15.4%	18 4.0%	11 6.2%	10 1.6%	-	10 2.0%	63 17.9%	11 7.5%	4 2.4%	13 2.9%	61 16.0%	7 4.6%	9 4.9%	11 5.9%	70 16.3%	40 3.2%	13 3.7%	97 7.3%	42 7.1%	66 6.0%	4 1.3%
		CEFG	ACDEFG	EF	EFG	F		F	IJK	JK			MNO				Q			R			
6	15 0.9%	14 1.3%	11 2.4%	3 0.7%	-	1 0.2%	-	1 0.2%	10 2.8%	2 1.4%	1 0.6%	1 0.2%	8 2.1%	2 1.3%	3 1.6%	1 0.5%	11 2.6%	4 0.3%	5 1.4%	10 0.7%	5 0.8%	9 0.8%	-
		DEFG	CDEFG						JK								Q						
7	60 3.5%	60 5.5%	46 10.1%	13 2.9%	1 0.6%	-	-	-	38 10.8%	8 5.5%	2 1.2%	6 1.3%	40 10.5%	9 5.9%	6 3.2%	4 2.1%	39 9.1%	21 1.7%	4 1.2%	56 4.2%	26 4.4%	34 3.1%	-
		CDEF	ACDEFG	DEFG					IJK	JK			MO				Q			R			
Prefer not to answer	46 2.6%	32 2.9%	16 3.5%	13 2.9%	-	14 2.2%	-	14 2.8%	11 3.1%	6 4.1%	8 4.8%	7 1.6%	16 4.2%	5 3.3%	5 2.7%	3 1.6%	19 4.4%	27 2.2%	7 2.0%	39 2.9%	14 2.4%	27 2.5%	5 1.6%
		DF	DF	DF		DF		DF									Q						
Mean	1.39	1.99	3.01	1.32	1.12	0.38	0.41	0.37	3.31	1.87	1.11	0.85	3.02	1.84	1.44	1.42	3.03	0.89	0.96	1.55	1.47	1.35	0.49
		CDEF	ACDEFG	EFG	EFG				IJK	JK			MNO	O			Q			R			
Median	-	2.00	3.00	-	-	-	-	-	3.00	1.00	-	-	3.00	1.00	-	1.00	3.00	-	-	-	-	-	-

Table 47-1
 Q.13a/b(4) Consider all the issues that influence you when choosing where to purchase a meal, including such things as quality, location, price and scheduling considerations. If Dining Services were to implement changes to its dining services to more closely align with your preferences, would you purchase food on campus more often?

*** Late night meal/Snack ***

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Standard Error	0.05	0.07	0.10	0.09	0.12	0.04	0.07	0.05	0.11	0.18	0.13	0.07	0.12	0.17	0.14	0.13	0.11	0.05	0.09	0.06	0.09	0.06	0.06
Mean (EXCLUDING 0)	3.12	3.25	3.69	2.80	2.49	2.30	1.60	2.66	3.81	3.05	2.51	2.52	3.79	3.00	2.99	2.73	3.69	2.68	2.80	3.20	3.22	3.07	2.11
Median (EXCLUDING 0)	3.00	3.00	3.00	2.00	2.00	2.00	1.00	2.50	4.00	2.00	2.00	2.00	4.00	3.00	2.00	2.00	3.00	2.00	2.00	3.00	3.00	3.00	2.00
Standard Error (EXCLUDING 0)	0.07	0.07	0.10	0.12	0.16	0.13	0.15	0.17	0.10	0.20	0.18	0.13	0.11	0.19	0.19	0.16	0.10	0.08	0.15	0.07	0.12	0.08	0.13

Table 48-1
Q.19 Have you been involved in planning a catered event in the past year?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Yes	347 20.6%	121 11.1%	44 9.7%	38 8.4%	36 20.2%	226 38.4%	21 25.6%	205 40.5%	32 9.1%	26 17.8%	16 9.5%	111 24.9%	19 5.0%	12 7.8%	19 10.3%	32 17.1%	55 12.8%	292 23.3%	347 100.0%	-	101 17.7%	231 21.6%	94 32.4%
No	1335 79.4%	973 88.9%	410 90.3%	414 91.6%	142 79.8%	362 61.6%	61 74.4%	301 59.5%	320 90.9%	120 82.2%	152 90.5%	335 75.1%	362 95.0%	141 92.2%	166 89.7%	155 82.9%	374 87.2%	961 76.7%	-	1335 100.0%	469 82.3%	838 78.4%	196 67.6%

Table 49-1
Q.20 Please indicate who you use most often for...

BASE: Have been involved in planning a catered event in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
Coffee Services/ Beverage Breaks	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
(NET) Involved	214	45	13	13	19	169	15	154	10	9	6	71	7	4	6	9	20	194	214	-	54	152	61
	61.7%	37.2%	29.5%	34.2%	52.8%	74.8%	71.4%	75.1%	31.3%	34.6%	37.5%	64.0%	36.8%	33.3%	31.6%	28.1%	36.4%	66.4%	61.7%	53.5%	65.8%	64.9%	
					B	ABCD	ABC	ABCD				HIJ						P			T		
On-Campus catering	161	25	8	7	10	136	12	124	7	7	3	53	4	4	5	2	15	146	161	-	42	111	48
	46.4%	20.7%	18.2%	18.4%	27.8%	60.2%	57.1%	60.5%	21.9%	26.9%	18.8%	47.7%	21.1%	33.3%	26.3%	6.3%	27.3%	50.0%	46.4%	41.6%	48.1%	51.1%	
					ABCD	ABCD	ABCD	ABCD				HIJ						P					
Off-Campus Caterer	53	20	5	6	9	33	3	30	3	2	3	18	3	-	1	7	5	48	53	-	12	41	13
	15.3%	16.5%	11.4%	15.8%	25.0%	14.6%	14.3%	14.6%	9.4%	7.7%	18.8%	16.2%	15.8%		5.3%	21.9%	9.1%	16.4%	15.3%	11.9%	17.7%	13.8%	
																N							
Not applicable	133	76	31	25	17	57	6	51	22	17	10	40	12	8	13	23	35	98	133	-	47	79	33
	38.3%	62.8%	70.5%	65.8%	47.2%	25.2%	28.6%	24.9%	68.8%	65.4%	62.5%	36.0%	63.2%	66.7%	68.4%	71.9%	63.6%	33.6%	38.3%	46.5%	34.2%	35.1%	
		EFG	DEFG	EFG	EG				K	K	K						Q				U		
Box Luncheons/ Sandwiches	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
(NET) Involved	208	47	20	10	16	161	13	148	14	12	6	61	8	8	6	8	25	183	208	-	51	148	61
	59.9%	38.8%	45.5%	26.3%	44.4%	71.2%	61.9%	72.2%	43.8%	46.2%	37.5%	55.0%	42.1%	66.7%	31.6%	25.0%	45.5%	62.7%	59.9%	50.5%	64.1%	64.9%	
					ABCD	ABCD	AC	ABCD							O			P			T		

Table 49-1
Q.20 Please indicate who you use most often for...

BASE: Have been involved in planning a catered event in the past year

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad Student (E)	Total (F)	Faculty (G)	Staff (H)	On Campus Residence (I)	On Campus Apartment/ Family Housing (J)	Off Campus With Parents (K)	Off Campus On Own (L)	Fresh-man (M)	Soph-omore (N)	Junior (O)	Senior (P)	Yes (Q)	No (R)	Yes (S)	No (T)	Male (U)	Female (V)	
On-Campus catering	138	26	14	6	5	112	9	103	10	8	5	35	6	6	5	3	20	118	138	-	36	96	39
	39.8%	21.5%	31.8%	15.8%	13.9%	49.6%	42.9%	50.2%	31.3%	30.8%	31.3%	31.5%	31.6%	50.0%	26.3%	9.4%	36.4%	40.4%	39.8%		35.6%	41.6%	41.5%
					ABCD		CD	ABCD						O									
Off-Campus Caterer	70	21	6	4	11	49	4	45	4	4	1	26	2	2	1	5	5	65	70	-	15	52	22
	20.2%	17.4%	13.6%	10.5%	30.6%	21.7%	19.0%	22.0%	12.5%	15.4%	6.3%	23.4%	10.5%	16.7%	5.3%	15.6%	9.1%	22.3%	20.2%		14.9%	22.5%	23.4%
				C			C			J							P						
Not applicable	139	74	24	28	20	65	8	57	18	14	10	50	11	4	13	24	30	109	139	-	50	83	33
	40.1%	61.2%	54.5%	73.7%	55.6%	28.8%	38.1%	27.8%	56.3%	53.8%	62.5%	45.0%	57.9%	33.3%	68.4%	75.0%	54.5%	37.3%	40.1%		49.5%	35.9%	35.1%
		EFG	EG	EFG	EG											N	Q				U		
<u>Served or Buffet Luncheons</u>	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%		100.0%	100.0%	100.0%
		%	%	%	%	%											%	%	%		%	%	%
<u>(NET) Involved</u>	201	42	18	8	16	159	12	147	13	10	4	63	8	4	7	7	24	177	201	-	53	144	60
	57.9%	34.7%	40.9%	21.1%	44.4%	70.4%	57.1%	71.7%	40.6%	38.5%	25.0%	56.8%	42.1%	33.3%	36.8%	21.9%	43.6%	60.6%	57.9%		52.5%	62.3%	63.8%
			C		C	ABCD	C	ABCD				J					P						
On-Campus catering	139	23	10	5	8	116	9	107	7	6	3	40	5	4	4	2	16	123	139	-	39	98	42
	40.1%	19.0%	22.7%	13.2%	22.2%	51.3%	42.9%	52.2%	21.9%	23.1%	18.8%	36.0%	26.3%	33.3%	21.1%	6.3%	29.1%	42.1%	40.1%		38.6%	42.4%	44.7%
					ABCD		AC	ABCD															
Off-Campus Caterer	62	19	8	3	8	43	3	40	6	4	1	23	3	-	3	5	8	54	62	-	14	46	18
	17.9%	15.7%	18.2%	7.9%	22.2%	19.0%	14.3%	19.5%	18.8%	15.4%	6.3%	20.7%	15.8%		15.8%	15.6%	14.5%	18.5%	17.9%		13.9%	19.9%	19.1%
					C		C					J			N								
Not applicable	146	79	26	30	20	67	9	58	19	16	12	48	11	8	12	25	31	115	146	-	48	87	34
	42.1%	65.3%	59.1%	78.9%	55.6%	29.6%	42.9%	28.3%	59.4%	61.5%	75.0%	43.2%	57.9%	66.7%	63.2%	78.1%	56.4%	39.4%	42.1%		47.5%	37.7%	36.2%
		EG	EG	BDEFG	EG						K						Q						

Table 49-1
Q.20 Please indicate who you use most often for...

BASE: Have been involved in planning a catered event in the past year

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Grad Student (E)	Total (F)	Faculty (F)	Staff (G)	On Campus Residence (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)	Lunch Brown Baggers (V)
<u>Dinners/Receptions</u>	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
<u>(NET) Involved</u>	189	61	26	14	21	128	11	117	19	13	7	58	11	7	7	15	31	158	189	-	47	138	48
	54.5%	50.4%	59.1% C	36.8%	58.3%	56.6% C	52.4%	57.1% C	59.4%	50.0%	43.8%	52.3%	57.9%	58.3%	36.8%	46.9%	56.4%	54.1%	54.5%	46.5%	59.7% T	51.1%	
On-Campus catering	126	33	17	7	9	93	4	89	13	8	4	34	6	5	5	8	22	104	126	-	31	93	32
	36.3%	27.3%	38.6% C	18.4%	25.0%	41.2% ACDF	19.0%	43.4% ACDF	40.6%	30.8%	25.0%	30.6%	31.6%	41.7%	26.3%	25.0%	40.0%	35.6%	36.3%	30.7%	40.3%	34.0%	
Off-Campus Caterer	63	28	9	7	12	35	7	28	6	5	3	24	5	2	2	7	9	54	63	-	16	45	16
	18.2%	23.1% G	20.5%	18.4%	33.3% EG	15.5%	33.3%	13.7%	18.8%	19.2%	18.8%	21.6%	26.3%	16.7%	10.5%	21.9%	16.4%	18.5%	18.2%	15.8%	19.5%	17.0%	
Not applicable	158	60	18	24	15	98	10	88	13	13	9	53	8	5	12	17	24	134	158	-	54	93	46
	45.5%	49.6%	40.9%	63.2% BEG	41.7%	43.4%	47.6%	42.9%	40.6%	50.0%	56.3%	47.7%	42.1%	41.7%	63.2%	53.1%	43.6%	45.9%	45.5%	53.5% U	40.3%	48.9%	
<u>Large Banquets and Special Events</u>	347	121	44	38	36	226	21	205	32	26	16	111	19	12	19	32	55	292	347	-	101	231	94
	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%
<u>(NET) Involved</u>	165	49	21	13	14	116	6	110	12	14	7	48	7	7	7	13	26	139	165	-	39	122	36
	47.6%	40.5%	47.7%	34.2%	38.9%	51.3% CF	28.6%	53.7% ACF	37.5%	53.8%	43.8%	43.2%	36.8%	58.3%	36.8%	40.6%	47.3%	47.6%	47.6%	38.6%	52.8% T	38.3%	
On-Campus catering	120	29	14	7	7	91	3	88	8	11	4	30	4	5	5	7	19	101	120	-	29	88	28
	34.6%	24.0%	31.8%	18.4%	19.4%	40.3% ACDF	14.3%	42.9% ACDF	25.0%	42.3%	25.0%	27.0%	21.1%	41.7%	26.3%	21.9%	34.5%	34.6%	34.6%	28.7%	38.1%	29.8%	

Table 49-1
Q.20 Please indicate who you use most often for...

BASE: Have been involved in planning a catered event in the past year

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Off-Campus Caterer	45 13.0%	20 16.5%	7 15.9%	6 15.8%	7 19.4%	25 11.1%	3 14.3%	22 10.7%	4 12.5%	3 11.5%	3 18.8%	18 16.2%	3 15.8%	2 16.7%	2 10.5%	6 18.8%	7 12.7%	38 13.0%	45 13.0%	-	10 9.9%	34 14.7%	8 8.5%
Not applicable	182 52.4%	72 59.5%	23 52.3%	25 65.8%	22 61.1%	110 48.7%	15 71.4%	95 46.3%	20 62.5%	12 46.2%	9 56.3%	63 56.8%	12 63.2%	5 41.7%	12 63.2%	19 59.4%	29 52.7%	153 52.4%	182 52.4%	-	62 61.4%	109 47.2%	58 61.7%
		G		EG			EG														U		
<u>(NET) On-Campus Catering</u>	226 65.1%	53 43.8%	23 52.3%	13 34.2%	15 41.7%	173 76.5%	16 76.2%	157 76.6%	18 56.3%	14 53.8%	5 31.3%	68 61.3%	8 42.1%	7 58.3%	10 52.6%	11 34.4%	33 60.0%	193 66.1%	226 65.1%	-	61 60.4%	157 68.0%	63 67.0%
					ABCD	ABCD	ABCD					J											
<u>(NET) Off-Campus Caterer</u>	140 40.3%	51 42.1%	15 34.1%	14 36.8%	22 61.1%	89 39.4%	10 47.6%	79 38.5%	10 31.3%	10 38.5%	5 31.3%	55 49.5%	7 36.8%	5 41.7%	4 21.1%	13 40.6%	16 29.1%	124 42.5%	140 40.3%	-	34 33.7%	100 43.3%	44 46.8%
				ABCEG														P					

Table 50-1
 Q.21a-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It is easy to get in touch with the right person when placing orders	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
I can make all of my arrangements with a single phone call	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The catering service is flexible in working with my changing needs	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The events are always delivered/ set up on time	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The caterer provides exactly what I ordered	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The on-site staff is professional in appearance and conduct	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63

Table 50-1
 Q.21a-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus Residence Hall	On Campus Apartment/Family Housing	Off Campus With Parents	Off Campus On Own	Freshman	Sophomore	Junior	Senior	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	(B)	(C)				(D)	(E)	(F)													(G)
The quality of the food/beverage meets my expectations	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The quantity of the food/beverage provided meets my expectations	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
Service occurs efficiently without disruption to our meeting/event	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The caterer cleans up promptly after events and leaves the facility in good condition	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
A good value is received for the price paid	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
Billing is timely and accurate	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63

Table 50-1
 Q.21a-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus Residence Hall	On Campus Apartment/Family Housing	Off Campus With Parents	Off Campus On Own	Freshman	Sophomore	Junior	Senior	Yes	No	Yes	No	Male	Female		
		(A)	(B)	(C)				(D)	(E)	(F)													(G)
The full cost of the event is clearly understandable at the time of booking	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The campus facilities I use for catered events are adequate to meet my needs	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
I will continue to use this caterer for future events	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63
The menu options available for me to select from are appropriate and offer enough variety for my catered event	226	53	23	13	15	173	16	157	18	14	5	68	8	7	10	11	33	193	226	-	61	157	63

Table 51-1
 Q.21a-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
It is easy to get in touch with the right person when placing orders	6.67	5.89	5.91	6.00	5.67	6.91 A	6.88	6.92 AD	5.06	7.50 HK	6.00	6.34 H	3.75	6.29 L	6.70 L	6.64 L	6.00	6.79	6.67	-	6.90	6.58	7.02
I can make all of my arrangements with a single phone call	5.93	4.98	4.61	5.69	4.87	6.23 AB	6.44 AB	6.20 AB	4.28	5.57	6.00	5.71 H	3.63	5.43	5.40	5.36	5.03	6.09 P	5.93	-	6.00	5.96	6.27
The catering service is flexible in working with my changing needs	6.78	5.75	5.22	6.08	6.33	7.09 ABF	5.56	7.25 ABDF	5.06	6.79 H	7.60 HK	6.54 H	4.13	5.71	5.90	6.09	5.88	6.93 P	6.78	-	6.56	6.85	6.94
The events are always delivered/ set up on time	7.54	6.75	6.39	6.54	7.47	7.77 AB	7.06	7.85 AB	6.06	7.50	7.40	7.63 H	5.50	6.00	6.50	7.36	6.58	7.70 P	7.54	-	7.41	7.57	7.68
The caterer provides exactly what I ordered	7.61	7.04	6.57	7.15	7.73	7.78 AB	7.31	7.83 AB	6.56	7.64	6.80	7.72 H	5.13	7.00 L	7.30 L	7.36 L	7.12	7.69	7.61	-	7.70	7.52	7.49
The on-site staff is professional in appearance and conduct	8.06	6.94	6.65	7.38	7.00	8.40 ABD	7.69	8.48 ABCD	6.50	7.71	8.20	7.94 H	5.63	6.86	7.00	7.82 L	7.27	8.20 P	8.06	-	7.66	8.18	8.32

Table 51-1
 Q.21a-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
The quality of the food/beverage meets my expectations	7.35	6.32	6.00	6.85	6.27	7.66 ABDF	5.69	7.86 ABDF	5.61	7.14 H	7.00	7.06 H	5.13	6.00	7.00 L	6.73	6.76	7.45	7.35	-	7.00	7.47	7.60
The quantity of the food/beverage provided meets my expectations	7.41	6.64	6.09	7.15	6.93	7.65 ABF	6.44	7.77 ABF	5.94	7.07	8.20 H	7.06	5.25	6.57	7.10	6.73	6.85	7.51	7.41	-	6.93	7.62	7.76
Service occurs efficiently without disruption to our meeting/event	7.90	7.09	6.65	7.46	7.47	8.15 AB	7.44	8.22 AB	6.44	7.71	8.20	7.72 H	5.25	7.29	7.10 L	7.82 L	7.18	8.03 P	7.90	-	7.77	7.94	8.24
The caterer cleans up promptly after events and leaves the facility in good condition	7.82	7.36	7.17	7.54	7.47	7.97	7.56	8.01	7.11	8.00	8.60	7.47	6.13	7.57	7.00	8.27 L	7.52	7.88	7.82	-	7.77	7.87	8.03
A good value is received for the price paid	5.95	5.85	5.78	6.15	5.47	5.98	4.81	6.10	6.00	5.64	6.80	5.63	6.25	6.14	5.30	6.09	6.03	5.94	5.95	-	6.00	5.99	6.11
Billing is timely and accurate	7.36	6.70	6.22	7.54 B	6.80	7.56 AB	7.63 B	7.55 AB	6.11	7.43	7.80	7.35 H	5.38	6.00	7.20 L	7.64 LN	6.67	7.48 P	7.36	-	7.39	7.36	7.49

Table 51-1
 Q.21a-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- ON CAMPUS CATERING ***

BASE: Total faculty/staff who have used ON Campus Catering in the past year

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Freshman (L)	Sophomore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The full cost of the event is clearly understandable at the time of booking	7.77	7.11	6.52	8.00 B	7.20	7.98 ABF	6.81	8.10 ABF	6.17	7.50 H	8.40 H	7.78 H	5.75	6.71	7.00	8.27 L	6.94	7.92 P	7.77	-	7.51	7.84	7.90
The campus facilities I use for catered events are adequate to meet my needs	7.03	6.74	6.52	7.31	6.47	7.12	5.81	7.25 F	6.33	7.14	7.60	6.50	5.38	7.00 L	7.10 L	7.45 L	6.88	7.05	7.03	-	7.23	7.04	7.22
I will continue to use this caterer for future events	7.70	6.55	6.22	6.92	6.67	8.06 ABD	7.38	8.13 ABCD	6.33	7.00	7.00	7.69 H	5.38	6.43	6.30	7.45	7.03	7.82	7.70	-	7.57	7.73	7.70
The menu options available for me to select from are appropriate and offer enough variety for my catered event	6.81	6.30	6.22	6.62	6.20	6.96	5.75	7.08 AF	6.00	7.29	6.40	6.41	5.00	6.57	6.80	6.82	6.67	6.83	6.81	-	6.84	6.84	6.70

Table 52-1
 Q.21b-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
It is easy to get in touch with the right person when placing orders	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
I can make all of my arrangements with a single phone call	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The catering service is flexible in working with my changing needs	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The events are always delivered/ set up on time	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The caterer provides exactly what I ordered	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The on-site staff is professional in appearance and conduct	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44

Table 52-1
 Q.21b-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus Residence Hall	On Campus Apartment/Family Housing	Off Campus With Parents	Off Campus On Own	Freshman	Sophomore	Junior	Senior	Yes	No	Yes	No	Male	Female		
		(A)	(B)	(C)				(D)	(E)	(F)													(G)
The quality of the food/beverage meets my expectations	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The quantity of the food/beverage provided meets my expectations	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
Service occurs efficiently without disruption to our meeting/event	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The caterer cleans up promptly after events and leaves the facility in good condition	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
A good value is received for the price paid	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
Billing is timely and accurate	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44

Table 52-1
 Q.21b-1 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** BASE SIZES -- FREQUENCIES (NO PERCENTAGES) -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus	Under-grad Off Campus	Grad Student	Total	Faculty	Staff	On Campus Residence Hall	On Campus Apartment/Family Housing	Off Campus With Parents	Off Campus On Own	Freshman (L)	Sophomore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
		(A)	(B)	(C)				(D)	(E)	(F)													(G)
The full cost of the event is clearly understandable at the time of booking	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The campus facilities I use for catered events are adequate to meet my needs	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
I will continue to use this caterer for future events	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44
The menu options available for me to select from are appropriate and offer enough variety for my catered event	140	51	15	14	22	89	10	79	10	10	5	55	7	5	4	13	16	124	140	-	34	100	44

Table 53-1
 Q.21b-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
It is easy to get in touch with the right person when placing orders	8.36	8.29	8.33	8.21	8.32	8.40	7.70	8.49	8.00	8.50	8.60	8.40	8.00	8.00	8.25	8.54	8.00	8.41	8.36	-	8.47	8.30	8.27
I can make all of my arrangements with a single phone call	7.70	7.63	7.87	6.86	7.95	7.74	6.60	7.89	7.20	8.90	5.60	7.42	6.57	8.60	6.50	7.62	7.75	7.69	7.70	-	8.00	7.58	7.39
The catering service is flexible in working with my changing needs	7.91	7.73	8.07	7.86	7.41	8.01	7.30	8.10	7.60	8.20	6.80	8.00	7.14	8.40	7.25	8.46	7.81	7.92	7.91	-	8.15	7.81	7.64
The events are always delivered/ set up on time	8.03	8.02	8.13	8.29	7.77	8.03	6.50	8.23	6.80	8.40	7.40	8.24	6.86	8.20	7.75	9.08 L	7.38	8.11	8.03	-	8.29	8.03	8.09
The caterer provides exactly what I ordered	8.39	8.43	8.33	8.57	8.41	8.36	7.80	8.43	7.80	9.10	7.60	8.53	7.86	8.00	7.25	9.31 M	8.13	8.42	8.39	-	8.32	8.34	8.27
The on-site staff is professional in appearance and conduct	8.17	7.90	8.00	8.29	7.59	8.33	8.50	8.30	7.40	8.10	7.60	8.20	7.29	8.60	7.25	8.69 L	7.63	8.24	8.17	-	8.18	8.12	7.77

Table 53-1
 Q.21b-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living			Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)		
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Freshman (L)	Sophomore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)		Female (U)	
The quality of the food/beverage meets my expectations	8.53	8.27	8.40	8.43	8.09	8.67	8.20	8.73	8.00	8.60	7.60	8.49	8.00	8.20	7.00	9.15 M	7.94	8.60	8.53	-	8.47	8.53	8.36
The quantity of the food/beverage provided meets my expectations	8.50	8.35	8.40	8.36	8.32	8.58	8.30	8.62	7.90	8.80	8.00	8.44	7.86	8.00	7.75	9.00	7.94	8.57	8.50	-	8.15	8.62	8.43
Service occurs efficiently without disruption to our meeting/event	7.95	7.75	7.60	7.86	7.77	8.07	7.60	8.13	7.10	8.50	7.80	8.18	7.43	7.00	7.50	8.23	7.63	7.99	7.95	-	7.79	7.92	8.00
The caterer cleans up promptly after events and leaves the facility in good condition	7.39	7.22	7.33	8.07	6.59	7.48	8.70 D	7.33	7.10	6.40	7.60	7.36	7.14	7.40	7.75	8.08	7.13	7.42	7.39	-	7.56	7.38	7.36
A good value is received for the price paid	7.98	7.76	7.53	7.71	7.95	8.10	8.20	8.09	7.40	6.60	7.20	8.27 I	7.14	7.20	7.25	8.15	7.00	8.10 P	7.98	-	7.71	8.07	7.89
Billing is timely and accurate	8.50	8.59	7.80	8.64	9.09 BEG	8.45	8.20	8.48	7.30	8.70 H	8.20	8.80 H	7.00	8.40	7.75	8.92 L	7.69	8.60 P	8.50	-	8.68	8.40	8.57

Table 53-1
 Q.21b-2 We'd like to know how you feel about the quality of the On-Campus Catering in comparison to off-campus providers you have used. For each statement below, please indicate how strongly you agree or disagree with the statement.
 (Scale: "1" = I completely disagree with the statement and "10" = I agree completely with the statement)

*** SUMMARY OF MEAN RATINGS -- OFF CAMPUS CATERING ***

BASE: Total faculty/staff who have used OFF Campus Catering in the past year

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Bagggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
The full cost of the event is clearly understandable at the time of booking	8.27	7.86	7.53	8.14	7.91	8.51 B	8.51 B	7.00	7.80	7.40	8.73 H	7.00	8.00	7.50	8.31	7.06	8.43 P	8.27	-	8.44	8.13	8.39	
The campus facilities I use for catered events are adequate to meet my needs	6.91	6.47	6.60	6.64	6.27	7.17	7.70	7.10	7.20	6.00	7.20	6.95	6.43	5.80	7.00	6.92	6.94	6.91	6.91	-	7.38	6.78	6.95
I will continue to use this caterer for future events	8.56	8.37	8.07	8.36	8.59	8.66	8.40	8.70	6.80	7.80	7.80	8.93 H	7.57	7.60	7.50	9.00	7.00	8.76 P	8.56	-	8.50	8.55	8.20
The menu options available for me to select from are appropriate and offer enough variety for my catered event	7.81	7.78	7.07	8.50 B	7.82	7.82	7.70	7.84	6.80	6.90	8.20	7.91	7.00	9.00 M	6.25	8.15 M	6.69	7.95 P	7.81	-	7.56	7.91	7.75

Table 54-1
 Q.22 Please think for a moment about the dining options available on-campus compared to the options you have off-campus which are close enough to consider for meals and snacks. In your opinion, what can Dining Services do or improve to compare more favorably with other food options available to you? Please select up to two categories, and you will then be asked for your comments.

	Students				Faculty/Staff			Student Living			Student Classification					Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Price/Value	644 37.1%	464 42.4%	133 29.3%	255 56.4%	73 41.0%	180 28.0%	14 10.2%	166 32.8%	83 23.6%	58 39.7%	104 61.9%	173 38.8%	109 28.6%	80 52.3%	104 56.2%	95 50.8%	101 23.5%	532 42.5%	108 31.1%	525 39.3%	221 37.2%	410 37.3%	125 40.7%
		BEFG	F	ABDEFG	BEF	F	F	F		H	HIK	H		L	L	L		P		R			
Food Variety and Selection	518 29.8%	331 30.3%	154 33.9%	129 28.5%	45 25.3%	187 29.1%	46 33.6%	141 27.9%	125 35.5%	43 29.5%	49 29.2%	119 26.7%	138 36.2%	41 26.8%	50 27.0%	54 28.9%	157 36.6%	341 27.2%	96 27.7%	402 30.1%	167 28.1%	340 30.9%	90 29.3%
			DG						K				MN				Q						
Food Quality and Preparation	510 29.4%	369 33.7%	197 43.4%	115 25.4%	53 29.8%	141 21.9%	40 29.2%	101 20.0%	168 47.7%	42 28.8%	41 24.4%	114 25.6%	162 42.5%	41 26.8%	61 33.0%	48 25.7%	199 46.4%	296 23.6%	70 20.2%	425 31.8%	194 32.7%	303 27.5%	77 25.1%
		CEG	ACDEFG	G	EG		G		IJK				MNO				Q			R	U		
Hours of Operation	442 25.4%	359 32.8%	159 35.0%	132 29.2%	64 36.0%	83 12.9%	29 21.2%	54 10.7%	125 35.5%	50 34.2%	37 22.0%	105 23.5%	127 33.3%	44 28.8%	57 30.8%	63 33.7%	147 34.3%	289 23.1%	69 19.9%	367 27.5%	156 26.3%	274 24.9%	47 15.3%
		EFG	EFG	EG	EFG		EG		JK	JK							Q			R			
More/More Convenient Dining Locations	354 20.4%	152 13.9%	41 9.0%	64 14.2%	46 25.8%	202 31.4%	45 32.8%	157 31.0%	27 7.7%	27 18.5%	21 12.5%	128 28.7%	33 8.7%	23 15.0%	19 10.3%	30 16.0%	44 10.3%	293 23.4%	94 27.1%	243 18.2%	115 19.4%	231 21.0%	89 29.0%
		B		B	ABC	ABC	ABC	ABC		H		HIJ		L		L		P	S				
Service Speed	258 14.9%	127 11.6%	41 9.0%	55 12.2%	30 16.9%	131 20.4%	31 22.6%	100 19.8%	29 8.2%	17 11.6%	25 14.9%	70 15.7%	31 8.1%	20 13.1%	18 9.7%	27 14.4%	37 8.6%	209 16.7%	69 19.9%	177 13.3%	85 14.3%	161 14.6%	57 18.6%
					B	ABC	ABC	ABC			H	H				L		P	S				
Brand Choices	184 10.6%	127 11.6%	51 11.2%	63 13.9%	11 6.2%	57 8.9%	3 2.2%	54 10.7%	34 9.7%	20 13.7%	20 11.9%	47 10.5%	46 12.1%	22 14.4%	23 12.4%	23 12.3%	42 9.8%	142 11.3%	38 11.0%	146 10.9%	67 11.3%	115 10.5%	26 8.5%
		DF	DF	DEF		F		DF															

Significance tested at the 95% confidence level. Columns tested: A/B/C/D/E/F/G, H/I/J/K, L/M/N/O, P/Q, R/S, T/U
 Page 241

Table 54-1
 Q.22 Please think for a moment about the dining options available on-campus compared to the options you have off-campus which are close enough to consider for meals and snacks. In your opinion, what can Dining Services do or improve to compare more favorably with other food options available to you? Please select up to two categories, and you will then be asked for your comments.

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Meal Plans	84 4.8%	72 6.6% CDEF G	64 14.1% ACDEFG	6 1.3%	2 1.1%	12 1.9%	1 0.7%	11 2.2%	62 17.6% IJK	6 4.1% J	-	7 1.6% J	54 14.2% MNO	7 4.6%	6 3.2%	3 1.6%	67 15.6% Q	17 1.4%	11 3.2%	73 5.5% R	26 4.4%	58 5.3%	4 1.3%
New Access Options (on-line ordering, delivery, etc.)	81 4.7%	22 2.0% D	13 2.9% D	7 1.5%	1 0.6%	59 9.2% ABCD F	6 4.4% D	53 10.5% ABCDF	10 2.8%	5 3.4%	2 1.2%	26 5.8% HJ	9 2.4%	4 2.6%	2 1.1%	5 2.7%	13 3.0%	63 5.0%	31 8.9% S	45 3.4%	20 3.4%	60 5.5% T	19 6.2%
Dining Environment	75 4.3%	26 2.4%	8 1.8%	13 2.9%	5 2.8%	49 7.6% ABCD	19 13.9% ABCDE G	30 5.9% ABC	7 2.0%	3 2.1%	7 4.2%	17 3.8%	10 2.6%	4 2.6%	4 2.2%	3 1.6%	8 1.9%	61 4.9% P	14 4.0%	55 4.1%	27 4.5%	47 4.3%	17 5.5%
Seating Availability	50 2.9%	19 1.7% D	6 1.3% D	13 2.9% D	-	31 4.8% ABD	8 5.8% ABD	23 4.5% ABD	4 1.1%	2 1.4%	6 3.6%	14 3.1% H	7 1.8%	3 2.0%	3 1.6%	6 3.2%	4 0.9%	43 3.4% P	13 3.7%	34 2.5%	17 2.9%	32 2.9%	7 2.3%
Quality of Customer Service	42 2.4%	21 1.9%	6 1.3%	13 2.9% F	2 1.1%	21 3.3% BDF	1 0.7% ABDF	20 4.0% ABDF	4 1.1%	2 1.4%	6 3.6%	8 1.8%	8 2.1%	4 2.6%	2 1.1%	5 2.7%	5 1.2%	37 3.0% P	16 4.6% S	26 1.9%	16 2.7%	24 2.2%	4 1.3%
Offer Payroll Deduction	22 1.3%	-	-	-	-	22 3.4% ABCD	2 1.5% ABCD	20 4.0% ABCD	-	-	-	8 1.8% HIJ	-	-	-	-	-	22 1.8% P	10 2.9% S	12 0.9%	4 0.7%	17 1.5%	4 1.3%
Other	99 5.7%	44 4.0%	16 3.5%	13 2.9%	15 8.4% ABC	55 8.6% ABC	19 13.9% ABCG	36 7.1% ABC	11 3.1%	8 5.5%	5 3.0%	27 6.1% H	7 1.8%	6 3.9%	10 5.4% L	6 3.2%	16 3.7%	74 5.9% S	30 8.6%	60 4.5%	32 5.4%	61 5.5%	21 6.8%

Table 55-1
Q.23 How old are you?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
17 or under (16)	6 0.3%	6 0.5%	4 0.9%	1 0.2%	-	-	-	-	4 1.1%	-	2 1.2%	-	5 1.3%	-	-	-	5 1.2%	1 0.1%	1 0.3%	5 0.4%	1 0.2%	4 0.4%	1 0.3%
18-19	468 26.9%	465 42.5%	340 74.9%	125 27.7%	-	3 0.5%	-	3 0.6%	314 89.2%	29 19.9%	69 41.1%	20 4.5%	373 97.9%	84 54.9%	7 3.8%	1 0.5%	325 75.8%	143 11.4%	26 7.5%	442 33.1%	150 25.3%	307 27.9%	15 4.9%
20-21	278 16.0%	271 24.8%	83 18.3%	186 41.2%	2 1.1%	7 1.1%	-	7 1.4%	25 7.1%	61 41.8%	58 34.5%	72 16.1%	3 0.8%	65 42.5%	135 73.0%	66 35.3%	50 11.7%	228 18.2%	40 11.5%	238 17.8%	96 16.2%	175 15.9%	28 9.1%
22-25	232 13.4%	194 17.7%	21 4.6%	103 22.8%	65 36.5%	38 5.9%	-	38 7.5%	7 2.0%	27 18.5%	29 17.3%	88 19.7%	-	2 1.3%	27 14.6%	95 50.8%	18 4.2%	214 17.1%	43 12.4%	189 14.2%	86 14.5%	142 12.9%	32 10.4%
26-30	191 11.0%	105 9.6%	3 0.7%	26 5.8%	74 41.6%	86 13.4%	8 5.8%	78 15.4%	2 0.6%	15 10.3%	10 6.0%	74 16.6%	-	1 0.7%	13 7.0%	15 8.0%	7 1.6%	181 14.4%	52 15.0%	136 10.2%	61 10.3%	124 11.3%	57 18.6%
31-40	213 12.3%	42 3.8%	2 0.4%	6 1.3%	32 18.0%	171 26.6%	43 31.4%	128 25.3%	-	12 8.2%	-	81 18.2%	-	1 0.7%	3 1.6%	4 2.1%	15 3.5%	179 14.3%	62 17.9%	132 9.9%	85 14.3%	120 10.9%	53 17.3%
41-50	164 9.4%	9 0.8%	1 0.2%	5 1.1%	3 1.7%	155 24.1%	34 24.8%	121 23.9%	-	2 1.4%	-	51 11.4%	-	-	-	6 3.2%	6 1.4%	146 11.7%	58 16.7%	94 7.0%	60 10.1%	100 9.1%	52 16.9%

Table 55-1
Q.23 How old are you?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (A)	Under-grad Off Campus (B)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
51 and older (52)	185 10.7%	2 0.2%	-	-	2 1.1%	183 28.5%	52 38.0%	131 25.9%	-	-	-	60 13.5%	-	-	-	-	3 0.7%	161 12.8%	65 18.7%	99 7.4%	55 9.3%	128 11.6%	69 22.5%
Mean	28.73	21.72 B	19.27	21.53 B	28.19 ABC	40.65 ABCD	43.81 ABCDE G	39.80 ABCD	18.77	23.00 HJ	20.59 H	32.07 HIJ	18.48	19.59 L	21.63 LN	23.74 LMN	20.28	30.97 P	34.59 S	26.59	28.78	28.73	36.00
Median	23.51	20.28	18.66	20.54	27.19	41.96	45.63	39.93	18.55	20.72	20.22	28.32	18.50	18.91	20.63	22.84	18.64	26.90	32.67	20.93	23.74	23.35	34.48
Standard Error	0.28	0.14	0.10	0.18	0.41	0.38	0.68	0.45	0.06	0.45	0.20	0.53	0.02	0.15	0.21	0.35	0.26	0.33	0.64	0.29	0.46	0.35	0.67

Table 56-1
Q.24 What is your gender?

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Male	594 34.2%	373 34.1%	145 31.9%	160 35.4%	68 38.2%	221 34.4%	72 52.6%	149 29.4%	121 34.4%	38 26.0%	60 35.7%	162 36.3%	126 33.1%	44 28.8%	66 35.7%	69 36.9%	150 35.0%	420 33.5%	101 29.1%	469 35.1%	594 100.0%	-	85 27.7%
Female	1100 63.3%	693 63.3%	301 66.3%	281 62.2%	103 57.9%	407 63.3%	61 44.5%	346 68.4%	226 64.2%	104 71.2%	104 61.9%	267 59.9%	249 65.4%	104 68.0%	111 60.0%	118 63.1%	272 63.4%	797 63.6%	231 66.6%	838 62.8%	-	1100 100.0%	216 70.4%
Decline to answer	43 2.5%	28 2.6%	8 1.8%	11 2.4%	7 3.9%	15 2.3%	4 2.9%	11 2.2%	5 1.4%	4 2.7%	4 2.4%	17 3.8%	6 1.6%	5 3.3%	8 4.3%	-	7 1.6%	36 2.9%	15 4.3%	28 2.1%	-	-	6 2.0%

Table 57-1
Day of Week used in Q.4

	Students					Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus			Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
		(A)	Residence Hall (H)	Family Housing (I)				With Parents (J)															
Total	1682	1094	454	452	178	588	82	506	352	146	168	446	381	153	185	187	429	1253	347	1335	570	1069	290
Monday	326 19.4%	207 18.9%	87 19.2%	82 18.1%	34 19.1%	119 20.2%	17 20.7%	102 20.2%	66 18.8%	28 19.2%	33 19.6%	95 21.3%	71 18.6%	28 18.3%	33 17.8%	37 19.8%	78 18.2%	248 19.8%	73 21.0%	253 19.0%	94 16.5%	224 21.0%	51 17.6%
Tuesday	331 19.7%	215 19.7%	92 20.3%	86 19.0%	36 20.2%	116 19.7%	12 14.6%	104 20.6%	71 20.2%	31 21.2%	31 18.5%	93 20.9%	81 21.3%	29 19.0%	41 22.2%	27 14.4%	87 20.3%	244 19.5%	57 16.4%	274 20.5%	104 18.2%	214 20.0%	53 18.3%
Wednesday	336 20.0%	219 20.0%	92 20.3%	91 20.1%	36 20.2%	117 19.9%	17 20.7%	100 19.8%	72 20.5%	29 19.9%	39 23.2%	75 16.8%	79 20.7%	29 19.0%	34 18.4%	41 21.9%	90 21.0%	246 19.6%	65 18.7%	271 20.3%	127 22.3%	201 18.8%	63 21.7%
Thursday	348 20.7%	231 21.1%	98 21.6%	92 20.4%	38 21.3%	117 19.9%	19 23.2%	98 19.4%	75 21.3%	32 21.9%	28 16.7%	88 19.7%	76 19.9%	39 25.5%	29 15.7%	46 24.6%	97 22.6%	251 20.0%	80 23.1%	268 20.1%	128 22.5%	211 19.7%	59 20.3%
Friday	341 20.3%	222 20.3%	85 18.7%	101 22.3%	34 19.1%	119 20.2%	17 20.7%	102 20.2%	68 19.3%	26 17.8%	37 22.0%	95 21.3%	74 19.4%	28 18.3%	48 25.9%	36 19.3%	77 17.9%	264 21.1%	72 20.7%	269 20.1%	117 20.5%	219 20.5%	64 22.1%

Table 58-1
Day of Week used in Q.5

	Students				Faculty/Staff			Student Living				Student Classification				Meal Plan Holder		Catering Arrangers		Gender		Lunch Brown Baggers (V)	
	Total	Under-grad On Campus (B)	Under-grad Off Campus (C)	Grad Student (D)	Total (E)	Faculty (F)	Staff (G)	On Campus Residence Hall (H)	On Campus Apartment/ Family Housing (I)	Off Campus With Parents (J)	Off Campus On Own (K)	Fresh-man (L)	Soph-omore (M)	Junior (N)	Senior (O)	Yes (P)	No (Q)	Yes (R)	No (S)	Male (T)	Female (U)		
Total	1737	1094	454	452	178	643	137	506	352	146	168	446	381	153	185	187	429	1253	347	1335	594	1100	307
Monday	277 15.9%	132 12.1%	44 9.7%	57 12.6%	29 16.3% B	145 22.6% ABC	25 18.2% B	120 23.7% ABCD	36 10.2%	15 10.3%	22 13.1%	77 17.3% HI	42 11.0%	15 9.8%	24 13.0%	20 10.7%	46 10.7%	219 17.5% P	78 22.5% S	187 14.0%	92 15.5%	182 16.5%	73 23.8%
Tuesday	263 15.1%	155 14.2%	69 15.2%	53 11.7%	32 18.0%	108 16.8% C	25 18.2%	83 16.4% C	55 15.6%	19 13.0%	19 11.3%	76 17.0%	56 14.7%	21 13.7%	21 11.4%	24 12.8%	69 16.1%	187 14.9%	46 13.3%	210 15.7%	84 14.1%	173 15.7%	65 21.2%
Wednesday	264 15.2%	163 14.9%	73 16.1%	64 14.2%	23 12.9%	101 15.7%	24 17.5%	77 15.2%	57 16.2%	21 14.4%	29 17.3%	75 16.8%	58 15.2%	24 15.7%	27 14.6%	28 15.0%	65 15.2%	190 15.2%	55 15.9%	200 15.0%	102 17.2%	150 13.6%	59 19.2%
Thursday	267 15.4%	171 15.6%	66 14.5%	74 16.4%	30 16.9%	96 14.9%	20 14.6%	76 15.0%	53 15.1%	22 15.1%	27 16.1%	69 15.5%	57 15.0%	26 17.0%	36 19.5% O	21 11.2%	61 14.2%	199 15.9%	51 14.7%	209 15.7%	79 13.3%	181 16.5%	55 17.9%
Friday	270 15.5%	170 15.5%	57 12.6%	77 17.0%	34 19.1% BF	100 15.6%	15 10.9%	85 16.8%	40 11.4%	26 17.8%	28 16.7%	73 16.4% H	47 12.3%	22 14.4%	30 16.2%	35 18.7%	61 14.2%	200 16.0%	54 15.6%	207 15.5%	98 16.5%	166 15.1%	41 13.4%
Saturday	235 13.5%	142 13.0%	73 16.1% D	53 11.7%	16 9.0%	93 14.5% D	28 20.4% ACDG	65 12.8%	55 15.6%	24 16.4%	22 13.1%	53 11.9%	61 16.0%	18 11.8%	24 13.0%	23 12.3%	63 14.7%	161 12.8%	44 12.7%	180 13.5%	77 13.0%	152 13.8%	7 2.3%
Sunday	161 9.3%	161 14.7% DEFG	72 15.9% DEFG	74 16.4% DEFG	14 7.9% EFG	-	-	-	56 15.9% K	19 13.0% K	21 12.5% K	23 5.2%	60 15.7%	27 17.6%	23 12.4%	36 19.3%	64 14.9% Q	97 7.7%	19 5.5%	142 10.6% R	62 10.4%	96 8.7%	7 2.3%



Section 5: Verbatim Comments

SECTION 5: VERBATIM COMMENTS

Question 5: On a typical day, what do you typically do for breakfast?

Faculty Member

Eat at home

brought this meal to work

Other Student type

home

Staff Member

no food available

UNEX

Staff

Starbuck's

Extension Cafe

Home

occasionally will eat at taco fresco

Undergrad Off Campus

Home

Home

Jack in the box

off campus

home

Undergrad On Campus

usually not on campus on sundays

went home.

n/a

Question 5: On a typical day, what do you typically do for lunch?

Faculty Member

Eat at home

GOODWIN'S

varies a bit sometimes at the Barn

brought this meal to work

Graduate Student

sometimes I buy on campus for lunch

stacked

Staff Member

UNEX

depends on who I'm meeting for lunch

Del Taco

UNEX

coffee at Bear Tracks

home

At at home or office at work

off campus restaurant

occasionally at various places at commons

Staff

Undergrad Off Campus

Lattitude 55

Home

Home

off campus

the C-store

various on campus restaurant

grandmother/home

Undergrad On Campus

usually not on campus on sundays

Spinellis

went home.

LO'Gos

Question 5: On a typical day, what do you typically do for dinner?

Faculty Member

home
home
Eat at home
cooked
off campus

Graduate Student

GetAway Cafe
sometimes i get things for dinner

Staff Member

home
At at home
home off campus
Home
home
NA
go home
home
home
Don't eat on campus
Ate at home.
Cooked at home
home
Staff
at home

Question 5: On a typical day, what do you typically do for dinner?

Undergrad Off Campus

home

ate at home

Home

Home

Home

off campus

home

Flame Broiler

at home

fastfood

Undergrad On Campus

del taco

mcdonalds

Accounting Society Meeting Food

Eat at Home

usually not on campus on sundays

went home.

del taco

Question 5: On a typical day, what do you typically do for late evening?

Faculty Member

home

off campus

Eat at home

none

home

Graduate Student

lattidue 55

Staff Member

I don't eat later

At at home

home

none

home

Latitude 55

Don't eat on campus

NA

Don't eat after 7:30pm

don't eat after 7:30pm

Staff

Off campus Restaurant

home

home off campus

na

dont eat late night

Home

Off Campus

go home

home

Question 5: On a typical day, what do you typically do for late evening?

Undergrad Off Campus

Nothing, because you offer nothing after 8.

don't eat after 7pm

Home

off campus

at home

I don't eat after 7pm

at home

Off-campus

home

At home

at home

Home

Undergrad On Campus

UV

home

in room made meal

Eat at Home

usually not on campus on sundays

Santanas

went home.

I don't eat any meals after this time.

Question 6a: Lunch On Campus – What were the primary reasons you selected this eatery?

Faculty Member

The head lady there is wonderful, she makes me feel like I am a local place, not something that is institutional. She is a large reason I go.

Not a better choice

vegetarian dishes

the other on-campus choices are pathetic

Graduate Student

I want food quickly...

vegetarian roll

Staff Member

free chips salsa

Less Students

meet friends there

Free Meal Plan

shortest line

No good vegetarian options available at resident restruants.

Price and value of the food/non meat options

I work for Dining at the Crest

didn't bring lunch/change of pace

the only place I can tolerate

ONLY close food

My chance to have Chinese food

I Love Rita and wonderful woman who preps food!

Undergrad Off Campus

open a little earlier than 10:30 am, so i can study sooner

It is the only food there that tastes good

pizza a dolla a slice (or almost)

The only good place to eat besides Panda Express, and that is not saying much.

break (work)

use more sustainable food resources

Taste

There is nothing else better to eat

good vegetarian choices

pizza

the smell

Question 6a: Lunch On Campus – What were the primary reasons you selected this eatery?

Undergrad On Campus

All I Can Eat

JK not on saturday but other weekdays and it won't let me go back

Doesnt make me sick like residential food

Employee for dining services

I live in A-I and always eat lunch in the residential restaurant

dinning dollars

the love for sushi

To eat with friends.

Only Good thing for a typical Friday

Only Residential Restaurnt open on Sundays

this is for typical tuesday and thursday

to lazy to walk

The Dining restaurants are tasteless, and this is just a bit better

its the only place on campus open

Quantity of food available to eat

I work in Dining

Only on campus place open on weekends

the food is good

Good food

This is my only option to get food

Question 6b: Lunch Brown Bag – What were the primary reasons you brought your lunch from home?

Faculty Member

Check all except the first 3

I don't normally come in on M W F !! hence eat at home

all of the above (except taste is OK)

Insufficient vegan alternatives

Graduate Student

also 4,5,8

Save money

I m a vegetarian, and I dont have as many choices on campus!

food not healthy on campus

Staff Member

Making my own lunch saves money.

bring lunch to get rid of leftovers from home

I am vegetarian and there are limited choices

it's cheaper

It saves money. I generally don't eat out very much at all.

I don't like Res-Hall food and Commons are too far to walk and eat in one hour.

Cheaper

They prices are too high for ANY budget!

There are NO healthy choices on campus, nor foods that you can customize based on your nutrition needs. It's also cheaper, faster, and healthier to bring my own lunch. Please consider selling fruit salads, veggies salads, whole grain bagel, frozen yogurt machines and other healthy items for a less expensive price.

need more choices - asian (Indian, Thai, Vietnamese) food, bakery items etc

when I do eat on-campus, I tend to pick less than healthy choices. Therefore, I try to bring my meals to control my diet.

I usually brown bag to save money but I do eat out a few times a month

I have seen too much behind the prep counters

eating out is too expensive on a daily basis regardless of the location

Question 6b: Lunch Brown Bag – What were the primary reasons you brought your lunch from home?

Undergrad Off Campus

I enjoy my own cooking

I am a vegan (no animal productsùmeat, dairy, etc.)

Campus Food Prices are TOO high

No breaks between classes

I think prices are reasonable, I just prefer to save the money

it is a short day so I dont need to spend money at the HUB

Vegan

I am a vegetarian

Question 6c: Lunch Off Campus – What were the primary reasons you chose to eat off campus?

Faculty Member

Less crowded and less noisy. Ideal to talk to colleagues during lunch
campus food is awful, overpriced, and it takes forever to stand in line to get food
I'm not on campus Wednesday
I live in the Palm Springs area
No reasonably priced, healthy alternative on campus
I'm not on campus
There is nothing available on campus

Graduate Student

More variety of restaurants off campus
i refuse to pay for service that is bad and prices that keep going up while portions smaller
I live 50 miles from campus, so there's no reason I'd take the train into Riverside just to eat on campus.

Other Student type

The eateries on campus are always closed when i go to them :-(
not usually on campus at these times on Sunday

Staff Member

It is more convenient for me to drive to the off-campus options than the on-campus options
I'm located off campus.
Our department is located far off campus
On-campus dining options usually have a long wait.
Lines are too long at the HUB: faster to go off campus
day off not on campus
It's faster to obtain food off campus than on campus
I'm not on campus.
better prices
Poor value of on campus food, long lines on campus
The lines are too long at the HUB
I live off campus, and travel weekends.
Less crowded
As a staff member, I am not typically on campus on Saturdays
campus food option = overcrowding, students, bad access
I'm in UNEX. It's easier to not go onto campus
My office is located in University Village
@ noon, it is quicker to drive to fast food than walk and stand in a long line at the HUB

Question 6c: Lunch Off Campus – What were the primary reasons you chose to eat off campus?

Staff Member

work in University Village
easier to drive from my location to off campus location
I do not work on Saturdays
Less crowded-shorter wait time
takes too long to walk to campus options
too far to walk - no parking
The dorms and center of campus are too far from my office and there is no parking.
I don't have good choices of food at Bannockburn Village
I live off campus
I live 30 mi from campus

Undergrad Off Campus

Lines are too long at the Hub
not on campus on sundays
I live off campus 40 miles from UCR and do not attend classes on Sunday.
It's faster since campus dining is usually too busy
im done with school by 12 so i eat off campus
only 1 class in the late afternoon on Fridays
I rarely come on campus on a Saturday
I'm not on campus on Sunday. I live in Fontana... so I have no reason to eat on campus and bilke 20+ miles to school just to eat in the Commons... and yes... I
I am rarely on campus on saturday.
I kive nowhere near campus, and am not on campus on Saturdays
The portions on campus are poor or the places on campus are closed.
i live with my parents
I have no classes on Sunday, hence I'm not on or near campus for meals.
I am not on campus during a typical saturday
I'm not on campus on Sunday.
i do not live on campus
not a lot of food choices available on campus (tired of ordering pizza, chinese, mexican, & sandwich)

i live off campus
im not on campus on sundays
I'm at home an hour away on Sundays.

Question 6c: Lunch Off Campus – What were the primary reasons you chose to eat off campus?

Undergrad On Campus

i thought the commons was closed on saturdays

I've ran out of dining dollars so it doesn't matter where I eat, I'm still spending money.

I go home for the weekend.

It is on my way home from a morning activity.

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Faculty Member

x

None

don't want a meal plan

I am faculty and would not use a meal card

location

discount, special offer

none

none

i'm faculty. would not buy a meal plan

I am a faculty member

location

n/a

NA

I'm not going to buy meal plan

faculty meal plan

N/A

I just don't think of these being offered to faculty.

I have no interest in purchasing a meal plan.

I'm faculty, you already asked this.

none

if it could be refilled on-line

availability at places other than student housing

whatever

Easily accessible and renewable

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Graduate Student

allows to go

less expensive food

Extra incentives for Graduate Students (free meals, free coffee in limited quantity)

meat only

If the food was better than current options

If the food was good

IF THERE WERE MORE HEALTHY OPTIONS!

the number of people waiting in line

N/A

time

hkjkh

if it will help me get my food faster

something like ATM card

0

no

don't know

If I could purchase card at register

LOCATION

If HUB eateries stayed open later

meal plan mascot

food quality

Being informed that I could have meal plan as an apartment resident

nothing

If the student card can be used for this purpose

If these establishments were open till dinner

available everywhere, not just dining halls

none

food variety

nothing

Not interested in meal plan, don't eat often enough on campus

I would never buy a meal plan.

Does not matter

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Graduate Student

N/A

If the meal plan was available to purchase EASILY online.

Other Student type

Accidental click

Must I specify an other question if I have none?

Staff Member

N/A

N/A

lower prices

If I was able to use an 'express' checkout!

better food

LET US SWIPE MORE THAN ONCE DURING EACH MEAL PERIOD! I end up wasting meals I don't use and end up using my dining dollars (which I use all the time on campus) when I want to bring in a friend!

more venue in remote areas of campus

Daily specials

If there were more hours of operation

N/A

Staff discount plan

NA

none

If it were available to staff as an add-on discounted feature

ability to earn points for UCR merchandise

If plans/cards were available to staff

I am a staff memeber

N/A

NA

NA

better access, ahead of cash lines

If able to purchase or add monieson-line or quickly at register

*

As a staff member it would be cool to have a similar program to many universities faculty clubs...where i might have credits i can buy, and one credit equals a meal plan at any location (or if each credit = \$1 since pricing varies so much, but can once in awhile take a student to lunch for free

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Staff Member

Depends on the taste and variety of food available.

NA

If campus dining weren't prohibitively crowded

If I were a student

Not a student

laskdjf

none

available to staff

I'm not a student

na

k

wouldn't purchase meal plan - staff

Staff discount

not sure what to say!

Does not apply

no

n/a staff

Not a student, do not have a pre-paid meal plan

none

have no interest or need to purchase meal card

nothing

Does not increase cost of food

nothing

don't want a meal card

work provide a few meals

no other

Meal Plan

healthy choices

Not too likely for Staff/Faculty to purchase

don't know

N/A

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Staff Member

food was delivered

No expiration date

I am not a student, so this does not apply

Staff Incentives to purchase a meal plan

n/a

A Staff discount would be nice

not a student so doesn't matter to me

no other

Coupons for specials

na

n/a

uality and health concerns were addressed

Use off campus

n/a

Free

close location

Monthly Meal Plans for employees and a discount rate available for direct withdraw from paycheck

none

special combined meals

na

none

donated portion of proceeds to students and charities

Staff

If they offer their own seating.

Staff, not student

none

boobs

if un-used meals could roll over

if you could allocate a certain amount from your paycheck each month to the prepaid meal plan

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Staff Member

location is everything--right now Zone 4 has a long walk to the commons

not really applicable to me.

N/A

if the cost per meal price for the plan is significantly lower than the out of plan price

More dining dollars with the meal plan.

error

none

Meal cards are a nuisance with time limits and restrictions. I would never buy one.

Staff discounts

don't eat out for healthy choices and cost

Undergrad Off Campus

none

nothing

i don't buy meal plans

How long the card is good for.

Healthier Food Options

none

if I lived on campus

3

If prices were a little more reasonable

could use on school vending machines

1

Lived on campus

none

If it could be used all over campus, for everything

if it was REALLY affordable

none

If coupons were available

NO ANSWER

cheap

If made combo with small drink and chips

im easily influenced =)

i dont know

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Undergrad Off Campus

if it was free for off campus students

n/a

parents pay

Easy to load

If there were better food selection and quality of food on campus.

Free to taste

discounts

If it magically made the purchase of food quicker

If it allowed for faster food service

ff

When incentives are offered prices are usually higher for the initial purchase so there is really no savings

VEGETARIAN OPTIONS

If academic excellence added additional bonuses or discounts

If there were a promotion for commuter students.

If there were more healthful options available.

I made mistake here - disregard this row

discounts

Rewards System

If they had meals that were less than \$7!

na

value

nvm

BETTER CUSTOMER SERVICE (e.g., polite people who work ON CAMPUS eateries!!!)

take to go

If the food quality is good

Quite irrelevant for me.

wings

If meals on campus were cheaper

if prices in general were cheaper

None

cheese

Where the card could be used

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Undergrad Off Campus

if there were more choices on campus

I do not know

Meal card can be used anywhere.

If the on campus food choices stayed the way they are now. (not that cheap, not that delicious, not that filling)

if they waste less paper on receipts

nothing

If meals were cheaper

If they offered good meal plans

Price overall

If the plans offered were flexible & offered variety

none

Lama

Advertising

easy online payment account

Undergrad On Campus

Type of food

If 'meals' could be used at all on campus locations not just lothians and ai

good food

none

better food choices

Food was not worth the money

Was available to use at certain off campus locations

roll-over meals

If I were able to use the meal plan at the Hub

If I could use it at the University Village

if I couple use more than 1 meal plan during a meal time

If there were special benefits

nothing

N/a

taste

If I had a better system of tracking my number of meals and dollars to avoid losing either

if it was offer to student family housing

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Undergrad On Campus

If there were rollover meal points

discounts

If it were all dining dollars

prepaid meal plans only serve to limit your options.

If you could get meal plans living off campus

food was reasonably priced

refillable

Use 2 meals at a time

cheaper

should be cheaper

if I could get unused dining dollars back

If AI was open longer and Lothian had better food

Roll-over meal plans(i.e. If I don't use all of my plans one week, I get to add those to this week.)

refund

If I could use for other things for living such as laundry ect

If the food didn't taste like turd

n/a

If there were a set amount of meals a year, and people could purchase extra MEALS from residential restaurants when needed.

more money

drawings for free meal

If I got more money for getting prepaid meal plan

na

I could use it anywhere

Clicked accidentally

friends

Healthy Food

If there were better food options

flexibility in use of meal plan

Make dining dollars and meals the same

we were allowed to view meal swips used during the week on card.ucr.edu

s

na

Question 16: Please rate the following potential features with regard to how much they might influence you to purchase a small, prepaid meal plan or meal card?

Undergrad On Campus

if the meal times were convenient

if it was cheaper

none

Refund Bear Bucks

if I were provided with more money when I'm out of my Dining Dollars

convenience of using the plan instead of dealing with cash and/or credit cards

n/a

n/a

If it could be used at commons places as well as dining halls

1

family

n/a

If unused meals rolled over to the next week

If the food wasn't repulsive and not recycled

if we could use more than one meal at one sitting. for example, we can get lunch twice while using the plan

Availability of Places to use the card

On-campus food wasn't so expensive

my cousin

n/a

n/a

aaaaaaaaaaa

Food Variety

No this is wrong, we just need more dining

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Brand Choices

Staff Member

Would like to have healthier options. There have been times when I wanted a beverage and the only choices (other than going to the convenience store, which isn't convenient!) was a soda or sugary drink. Would like fresh-brewed ice tea (the Barn serves a nice tropical tea, yea!), smoothies or water. Also, would like a Smoothie Bar or Smoothie Station, I would use this QUITE A BIT.

The school brand food isn't bad. The quality is just slightly sub-par when compared to more popular franchises. I don't particularly eat a lot of fast food but better food choices on campus would increase the chances of me purchasing meals on campus.

Undergrad Off Campus

I think possibly bringing in brand name foods or other 'restaurants' may help bring in more customers and quality names people like to eat at. People are comfortable with the names they like so bringing them here would be nice and would be a change from what we have.

There are so many brands out there that provide good nutrition and taste great. Having another fast food chain like Panda Express would create more choices on campus. The thing I like most about Panda Express is that is IS express. It's fast and efficient. The people work fast. Even having something like Dominos or and In-N-Out on campus would get a lot of business.

Undergrad On Campus

I feel UCR should get more brand name franchises such as In-N-out or Applebee's as that would increase the number of people eating at the HUB.

Get more brand name choices spread throughout campus.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Dining Environment

Faculty Member

We need a dining area for the grownups - not the well-heeled alumni - the grad students, staff, and non-Seante faculty who cannot afford to eat at the Alumni Center.

Need a nice evening meeting place for graduate students and faculty to bring community together. A place to meet after graduate seminars, junior faculty association (which currently meets at Ciao Bella's happy hour), faculty get-togethers, etc. I spend a lot of money at happy hours at Ciao Bella and Mario's visiting with colleagues who I know will be there. They have become meeting places with regular faculty clientele. I'd love to see a place like that on campus with good happy hour food and fine wines and a nice atmosphere. Should not feel like just another campus eatery.

Graduate Student

more light

More seating options to allow customers to spread out, reducing the overall noise and stress of the eating environment.

Staff Member

quite place

Not enough sitting areas. Too much noise. Lines are too long. What's happening about the University Club?

Most of the time I am sitting outside for lunch as this is the only meal I have on campus. I think we should have more places with shade, as these tables get full on a nice day. Plants are still the best shade.

The dining environment needs to be quieter - the bussle over at The Commons area is offputting. The Taco stand by the science library is a better environment, but not enough selection (ie. only Mexican food which is unhealthy to eat regularly). It would also help to have more locations around campus.

When I go to lunch I usually like to remove myself from campus, give myself a break from students.

The HUB is cramped/noisy and the Alumni Center is expensive.

My ideal environment would be a garden-like setting - lots of plants, outdoors, maybe even some misters for the hot days or heat lamps for winter evenings - with healthy, organic meals. People, I think, want a place of relaxation and nurture to eat and meet colleagues/other students. I think a place like this would become a campus favorite!

Undergrad Off Campus

It would be nice if the school has a restaurant on campus that is more convenient. The Barns is a good restaurant but it is not convenient to walk to. It would be hard to recieve a meal on time before my next class starts.

The commons has a nice dining environment, but more area to just hang out while eating would be nice.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Dining Environment

Undergrad Off Campus

Most dining locations are tacky and gives an 'industrial' feel. I believe that I should NEVER feel like I'm eating at a cafeteria in the new commons, but that is exactly what it is like. The cluster issue has improved since the second phase of the commons opened, but the inside is still inadequate and worn.

Many people have problems with the pricing, but I don't think that is the main problem. It is the fact that the environment feels like a cafeteria and so it seems expensive to buy anything there.

I feel that UCR should lift the 'Dry Campus' deal and open up a bar along with a restaurant. It should limit the amount of drinks one person should have and offer dinners with a happy hour. The environment would have soft lighting and comfortable chair.

Dining environment is important to me, especially in a stressful college environment; since I commute the stress is further emphasized by everyone running around. A dining environment should be clean, uncluttered, and free of noise. It is understandable that the commons is noisy but it would be nice not to see everyone running around during a meal, a time of relaxation and quiet. More intimate environments, with reduced harsh lighting, more quiet zones, and less rushing about should be created. The commons feels too rushed and because of this I never want to eat there but end up doing it anyway because there are only so many locations. Meals, even in a rushed environment like college, should be made to feel calm.

cleaner tables

Undergrad On Campus

make the ambiance as nice as lothians.

Possibly add more tables near the commons outside with umbrellas since the weather should be warming up soon.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Faculty Member

Arroyo Vista is as good as any restaurant between here and LA and I try to go as often as possible.

The preparation is fine, the food quality overall is poor. Very little of it seems fresh.

Too crowded, not enough space Quality of food is poor Price

More natural and healthy foods

I would prefer a lot more fresh foods - like decent salad bars and vegetarian options. I find the food here for the most part to be over-processed, contains too much fat and is not very healthy. It would be great if there was more fresh fruit available on campus and healthy choices.

Poor choice. A lot of unhealthy food, no choice for those who likes fresh and healthy food.

The food on campus is not bad, but it could be better, especially for the non-chains (e.g., the Barn). I have eaten at the Alumni Center a few times. Once the fish was over salted, but the food was very good the other times. I would like to see more variety at the Barn. If there was an up-scale dining option, I would consider it for diner with my family.

The two major shortcomings of campus dining are: 1) the lack of a permanent location for coffee and breakfast items and 2) the very, very low quality of the Mexican food offerings. I love Mexican food, but I can barely make myself order it on campus. the location in the HUB is especially poor. Food is cooked well ahead of time and is served luke warm. the portions are stingy and the workers are for the most part unfriendly. On any given day, you can see long lines during lunch at all of the other HUB dining locations, but the Mexican restaurant is empty. The satellite Mexican restaurant by the Science Library is slightly better, but again the service is disorganized, unfriendly and I question the overall hygiene of the restaurant.

Offer organic + local-sustainable food.

more fresh salads, fruits. the salad bar inside the campus store is tiny, and the lines are always extremely long. it discourages me from buying lunch there.

More fresh and organic salads and entrees. And better coffee

Most of the on campus Dining Services Restaurants seem to be prepared by chefs without good taste. Many chain restaurants prepare food that tastes a lot better. I think this has to do with the quality of ingredients, the choice of spices, some variety of preparation, and so on. The Barn is generally good, and so is the restaurant in the Alumni center. But the Mexican restaurant, for example, is especially subpar. We live in Southern California, and the Mexican restaurant on campus is worse than those in New York.

Start by serving FOOD not barely edible stuff. I stopped eating that food after too many food poisoning incidents in a few months!

The food on campus is horrible. It tastes as though it were produced by a huge corporation off campus, frozen, shipped and re-heated. Just try a local outfit, using fresh food, preparing it simply. The current outfit can't even make a decent burrito. Brands are not the solution, quality is. And if it were good, you could charge more for it. I currently will not even go to the 'hub' because the food is so bad. UCLA can do it, call them up and ask how their North Campus food is ok and ours is not.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Faculty Member

The new food stores in the food court are pretty good in quality, but is very unwelcoming to faculty and staff. We need a place that also has good food that is welcoming to staff and faculty for atmosphere. I go to Ivans for the atmosphere, but the food is mediocre at best. The customer service is great though!!

Please expand the number of spaces for preparing sushi. The lines are always long and are self-limiting (people do not join them when they are so long). If there were twice as many sushi preparation spaces, twice as many people would be able to eat sushi every day and perhaps the lines would be a little shorter.

The restaurants are generally pretty bland and use fairly low-quality ingredients. For example, the mexican food options are not at all spicy. Panda Express deep fries everything to death. Etc.

Organic and natural will definitely attract me

Healthy, natural organic choices. Simple fresh foods. Salads, fruits.

I love the Alumni Center restaurant - exceptional variety and a huge addition to the campus - I dine there frequently and the price is very reasonable. Great job!

I would like quality food without MSG and preservative-free. Hygeine in preparing and serving food is important. The food handlers (including cashiers) should wear gloves, caps, uniforms, etc. Cashiers should not stick their fingers in the paper caps when handing them to customers. Water in plastic bottles should be available for purchase in all places. Plastic forks and knives should be individually dispensed (in plastic wrap if possible). They should not be placed in dirty containers with ther ends up, where everyone who takes a plasticware touches all the rest. This is of great importance during the swine flu season. The food handlers who wear gloves they should not sneeze in them or handle trash bags or any other item and use the same gloves to dispense food. Good training of employees and training of the trainers is important.

More freshly made, and authentic, ethnic food.

The food is generally poor quality, its expensive for what you get and it tastes awful. There isnt a single decent place to eat on campus except the mexican place across from the science library.

Focus on what is working and what the customers actually like to eat. It is pretty clear that the El Sol, Arroyo Vista Cafe, Honor Roll, La Faimma, Taco Fresco, and the Barn are popular eating destinations. The rest of the non-dorm locations are poor quality and/or replaceable with brand name options.

At the Barn, less salt on chips; less grease generally.

we don't have many choices.

The new commons dining has a bad odor of used grease. Getting a cup of coffee is a bit difficult much of the time.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Graduate Student

Fresh Organic Cheap Food

By making food tasty and not boring

The lack of quality of the dining services food and preparation is the BIGGEST issue by far. Dining services has provided a variety of food options. However, service tends to be slow, customer service is mediocre on average (staff hardly looks happy, and can be very rude), and price/value declines due to poor quality/preparation. If the quality was excellent, and the food taste reflected the freshness/quality, then students would feel like they were getting a good price/value. Branded choices would not be needed if dining services quality was much improved. From undercooked pizza to dried out/overcooked meat, served with bad customer service, there is a lack of value amongst dining services options. Panda Express is frequented because their food taste better and service is consistent, not because its a brand name.

A lot of the food that you get here has that processed taste to it. The Barn is pretty good, but over priced.

If more foods were offered that are not of 'fast-food' type, such as Panda Express or pizza, and healthier, perhaps locally grown, I think I might consider eating on-campus more. I tend to cook more at home because I don't want to introduce too many preservatives or unnecessary things in my diet, and greatly enjoy eating fresh produce.

Provide more diversity in food options

Food tends to lack flavor. It smells good but when you eat it, it is disappointing. Herbs and spices and salt do not cost that much so I am not sure why some of the food is so bland

Food should be served fresh every day, and some food should be kept in appropriate temperature for its best taste.

The food quality is so low that I regularly go without lunch if I can't get off campus. (I've even passed up the use of free-food vouchers that accompany some school events.) Better ingredients would be a big start toward improvement. Using white-meat chicken in the pasta bowls, better bread at the sandwich shop and better seasoned meats and rice at the Mexican place would all make a big difference. There is, however, no saving the pizza...it's probably the worst I've ever tasted.

The only Italian place on campus makes horrible pizza, and the pasta is not that appealing. Then again, I am Italian, so I am quite picky when it comes to our food. I typically eat at El Sol for breakfast because the Italian place does not offer a capuccino / croissant breakfast. El Sol it alright, but sometimes the burritos are a bit dry, and the lunch burritos are quite nasty. Otherwise the people at El Sol are very nice, and prep. the food in the morning well.

more new and delicious things, hot,not charred, more vegetables with meats, less dry rice

I would prefer less greasy and unhealthy foods. I nice salad bar with lots of options would be nice. There is not a lot of healthy food on this campus which often forces me to bring my own lunch. The food often does not taste all that good and is often not as warm as it should be.

My general opinion is that the food offered on campus is so boring and bland.

The current food is terrible and expensive.

Buy better, fresher ingredients

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Graduate Student

A lot of the restaurants have bad ingredients that aren't healthy. It really makes me feel like the school does not care about the quality of student's lives. Also it makes the decision of where to eat one that I always dread.

Quality of food is poor. Use fresh ingredients.

Food ingredients are often sub-par. Examples: pasta overcooked, pre-cooked chicken flavorless, sushi rice is mushy and doesn't have proper density, sushi fish quality varies greatly.

Offer healthy fresh local solutions. Salads, fresh deli sandwiches, fruit. post all nutritional value. No more chain restaurants that serve efficient grease!

Need better quality control.

Most of the food available on campus is really unhealthy. I think that the quality is low overall compared to what I am used to at other universities. Also, the highest quality foods are difficult to find or sell out quickly. For example, the orange juice produced by the campus. It always sells out so quickly at Taco Fresco that I can hardly ever get it. If more were available I would buy one every day.

I don't like any of the food current food options. The food tends to be too greasy (Panda, Costa Sol, and the Pizza) or not taste very good (sandwich place). If there was a grill-type place where I could get a variety of good tasting food, I would eat on campus a lot more.

I do not eat foods with more than five ingredients, so most of the dining options at UCR don't fit into my diet. I sometimes use the salad bar at the convenience store in the student union, and would LOVE an expanded salad bar that offered grilled chicken or fish. I have used the sushi restaurant on a couple of occasions, but the line is always very long, and I would also like to see nutrition information and ingredients available.

The food quality for me is related to the number of dining facilities available to me as a consumer. The options available to me do not good food quality. If more options were available with a variety of quality foods than I am more likely to eat on campus.

With the new commons the Mexican food got worse for some reason and the prices went up. Why did that happen?

Options aren't healthy or well-balanced. Local ingredients not used, local businesses not supported.

Have more healthy foods available such as salads. The only late night options in my area are pizza and greasy Chinese food. I would like to have better options

Campus food can not even compare with non-campus food. Examples: Taco stand bean burrito is very runny, does not taste very good, and there is no option to include veggies in one of the very few vegetarian options. The Sandwich stand at the HUB rolls are almost always hard and gross, substitutions are not allowed, and there is a limit to the number of vegetables. Compare these examples to off campus equivalents (Santana's and Subway), and you'll see that campus food quality, options and preparation are definitely below par. You need to figure out a way to give us better quality food, with more care in preparation without increasing your already ridiculously high prices!

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Graduate Student

There is not too many choices, and most of the food we get there for lunch taste bland. We only purchase food from the commons because it's the nearest place to get food. If we have the time and energy to get off-campus food, we will not suffer nor pay the over-priced hospital cafeteria tasting food at the commons. And Panda express is not a better nor an adequate alternative.

Please bring Subway or Some other good brands who are cheap in price also. Then we will have good food and cheap price

Bring in better quality restaurants. Panda Express is not remotely close to actual Chinese/Asian food. Nor does the 'mexican' place next to it resemble any mexican food.

Probably not possible while decreasing the price:value ratio, but good luck

Other Student type

I would prefer a wider variety of healthy options such as a place that would make chopped salads when ordered instead of so much greasy food. Even though some healthy options are currently available on campus, most are pre-made and I would prefer something that is fresh when you order it.

Staff Member

Have heard negative things about quality of food preparers and how food preparation is handled. Witnessed a student service person at a coffee stand use a cloth that he had used to wipe a spill on the ground then used it to wipe the counter. Yuck! Never went back to get coffee there again.

Freshly made with options

Improving the taste, using fresh ingredients, best quality of the ingredients, trying about which the foods taste more similar to original recipe.

More fresh ingredients and cooking food for appropriate amounts of time.

I would love to see fresh, whole foods provided that are designed for more grown-up pallets and less of the hot-dog-on-a-stick fare that is probably cheaper for you to churn out. The quick and fried foods aren't particularly elegant nor are they appetizing.

Prepared salads are often wilted or otherwise 'off'. The pasta is usually overcooked. The grab and go sandwiches used to be a good value and there was a good variety but I don't like them now. The Mexican food at the commons is terrible - they should learn from Taco Fresca which is always excellent. I've recently had many good lunches that were catered for Human Resources - why can't that quality be duplicated elsewhere?

Often the food is very good, but I find the consistency lacking. If I went to the same on campus restaurant 5 times in one week. I would find that the quality of the same meal would vary greatly. Mostly due to the time I eat at that restaurant. If I go to an off campus restaurant the food is usually the same quality no matter what time I arrive.

Better variety of healthier options at the Residential Restaurants.

The Barn has the highest quality food due to it's flavors and preparation methods. Most other venues do not pay attention to flavor. The residential restaurants have no flavor.

Hot food should be hot, not lukewarm. Cold food should be cold not room temp. Consistent quality-training of food preparers.

National chains tend to offer high calorie, high fat, high salt foods. I am trying to eat healthy foods. ie

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Staff Member

salads, grilled chicken and low calorie foods. Calorie counts are helpful. Salad bars are great but lines are long.

Sometimes the hot foods prepared in advance to serving are received somewhat dry. Is there a way to maintain moisture in items such as meats?

better quality and preparation as compared to off-campus restaurants

Sometimes the food does not taste or authentic as I would like.

More healthy based foods.

fresh made to order food

Offer more healthy food that are low in sodium and saturated fats. University village has a lot of restaurants but none of their meals are healthy. I find myself going to Subways most of the time

More Healthy choices and quick preparation

Better tasting food and selection

It is sometime overcrowded and I really think a better sandwich shop would be utilized by students and staff.

The food quality at the Mexican Restaurant is terrible. It is usually dry with no flavor. All the other dining services are pretty good.

Food is usually too greasy. Too few condiments.

I had pizza at the HUB a week or two ago, and it was almost inedible. I would probably get pizza once every week or two if the crust and sauce were better. The Italian food is usually good. I think Taco Fresco's carne asada tacos are the best food on campus, but I don't want to eat them every day. The Barn is usually good, but a little far from where I work.

The mexican food offered on campus in both the commons and Taco Fresca are very lacking in quality. The commons food is dried out and unappetizing, also the people who prepare it lack any kind of food expertise. At Taco Fresca there are flies and while the food tastes better there it is overly salted. The pizza place at time burns their pizzas and the sushi place, while good, is too slow for a quick lunch. At Panda the food should not be served in non-biodegradable containers, nor with plastic utensils. The other food service places on campus has gone somewhat 'green' why not Panda?

Better quality eggs for breakfast. Also, there is NO fresh brewed Iced Tea available unless you go to the small store, should be available in main dining area!!

Freshly prepared is always great.

More organic, natural foods, vegetarian option. Get rid of something like Panda Express which seems like it has vegetarian options, but when you ask, you find out that none of their selections are actually vegetarian.

more veggie options, perhaps some good vegan ones too. I would also like more sustainable options - locally grown and prepared.

Healthy and hygenic ingredients, freshly cut vegetables

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Staff Member

The food is not bad all around, but there is a distinct difference in food quality amongst the barn, commons, and the res-raunts. The Barn has top-quality food during normal hours (happy hours are subpar) I would spend regular money there often commons is generally good, but would not normally spend non-dining dollars on it. res-raunt is very convenient, decent, but not something I would spend real money on normally. UCLA's dining services was the first I tried and it is known to be one of the best. their res-raunts are very high quality and restaurant quality. Maybe our res-raunts can be of that standard, but it is fine if the purpose is to feed the mass. Normally when people go to restaurants, they expect good food, but the res-raunts have a sub-par standard to the majority of all residents

I know all the places make the food when you order but I see the stuff sitting out there and i would liket it to be fresh not just 'fresh from a hot lamp'

I have recently been to the new Latitude 55 restaurant 3 times and the most recent time I had lunch there I ended up with a very upset stomach after eating a pub burger w/cheese.

Fresh food is preferred

Not sure.

none

The food tends to be the same all too often and although hard to cook for thousands of people the flavor is bland sometimes

1)Always have the UCR orange juice available for purchase by 7:45am and 2)have more vegetarian options and 3) have more exotic fruit options (mango, papaya, etc.)

I like customer service and do not like to wait in lines for more than 5 minutes. If a place on campus is popular there are long lines.

I would like to be able to buy lunches on campuses that are as good as the catered food I have eaten at events provided for by Dining Services.

It will be convenient to have the nutritionist information of the food we are eating. Natural products, no/or low fat, no trans fat food.

Higher quality meats and breads in your Commons deli sandwiches.

put the same portions in the to go boxes as if you were dining in

Consistency of taste. The cilantro dressing varies in taste - sometimes intense flavor and sometimes bland. Chicken on salad sometimes juicy, sometimes dry and overcooked.

i rarely eat at a campus location

The food on campus feels very much like bad fast food. The quality of some items isn't good, and most of the time the food is cold or only slightly warm when served.

I'd like to see a lot more organic or sustainably raised food choices at the Barn, in particular. I'd also want to see them showcased in order to know for certain which items meet these criteria.

Haven't eaten on campus since new service area was added.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Staff Member

Staff show they care about the preparation and being clean. Food maintain a consistent appearance, taste, etc. One sandwich I really like has gone from great to terrible in just a few weeks.

the flavor if the food prepared on campus just doesn't appeal to me. i was excited when lat 55 opened. tried the burgers-was same old stuff. just nothing exciting about them. same old bon, meat wasn't that great. just tasted cafeteria!! why can't you put together more of a fresh taste? actual grilled burger? actual hand breaded chicken patty? mexican food in both places_not authentic at all!!! sorry_but don't like the flavor if the food we are getting. best place to eat is the c-store where i can get a fresh tossed salad and soup at least.

1. The breakfast sandwiches at El Sol are very greasy and the breakfast burrito is unhealthy. The easiest fix might be to offer the 'Sunrise sandwich', which is available at the UCR Extension Center and is quite nice. 2. Offer higher quality pastries at Ivan's Hinderaker, perhaps charging a bit more for them. 3. On items involving cheese (pizza, quesadilla, etc), let the head chefs decide on the 'ideal' amount and instruct the staff to always use that amount or *less*, i.e. always err on the lower side.

I would buy the yogurt and cottage cheese packages if they did not have the lettuce. The yogurt and cottage cheese sticks to the lettuce and is a pain to try to eat. Not pleasant so I stopped buying these two products.

I would like the staff actually serving the food in the dining hall to be more prudent of health concerns. I have noticed some unsanitary practices on behalf of the young workers serving the food.

Healthier options should be available on-campus.

I have seen student workers walk from behind the service line change a trash liner , clean the counter and return to the service line without changing their gloves.

Less 'fast food', more healthy options.

Fresh, and freshly prepared ingredients are super important. Fresh and freshly prepared almost always equals better quality and healthier...while maintaining diversity of food choice options.

Must have great tasting food, and cut down on the size of the portions. Alot of food gets thrown away because the serving sizes are too big! Or make available a smaller size option, with a equitable smaller price (i.e., 50% smaller size, 50% less cost)

I have been to a couple restaurants here on campus, two they I really don't like don't have much flavor. I would improve the italian/mexican restaurants by adding more spice, less bland. Not to say that others aren't very good. I love the salad bar at the C-store. Good stuff.

Less fast food

Some of the cultural food dining services offers is not truly authentic. I think there could be improvement in the quality of the sushi choices and mexican food offered.

The fresh sushi is not great. the new miditeranean food cart in the Chass courtyard could be good, if the quality of the food was better. (hot meat, not cold plastic-y)

Use suggestion boxes

Fresh ingredients, not rewarmed potatoes in the breakfast burritos, for example.

The quality of Dining Services food could better prepared for more flavor and appeal.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Staff Member

fresh food

most campus dining options still remind me of high school cafeteria food. it's not bad but it doesn't taste like off campus restaurants. the quality is acceptable and preparation is good. taco fresco is probably your best representation of quality and preparation.

I often eat at the Indian food restaurant on Blaine, because it is delicious fresh food for very cheap. The food on campus is not as good and more expensive... Better flavor, gourmet spices, fresh produce and products could make for better end results.

I haven't tried all the new choices, so this may not be entirely fair, but the food strikes me as having that institutional cafeteria quality to it. This may be related to buying so many of the ingredients from Sysco, so the food will taste much like that of any other place that buys from Sysco. The only solution I can think of is bring in restaurants/vendors that buy their own ingredients/use their own recipes.

The Alumni & Visitor Center offers a great lunch concept for Faculty & Staff who are interested in a more refined dining experience on occasion. However, the consistency of the food is poor and some of the menu items are badly executed.

It would be nice to have more affordable vegetarian options, more variety of vegetarian foods would be great too.

Food Quality has gotten alot better over the years, make sure all things are stocked at the Res hall Rest. Mexican food is the best there, but the rest is not so great.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad Off Campus

Sometimes because students make some of the food, they try to assemble it too fast and can come out looking kinda sloppy.

There is no freshness to our food, or acutually ethnic food. Panda Express is not chinese food. Plus you have to pay for a water cup at Panda Express, thats pretty stupid. We're poor college students surviving on ramen, the quality needs to improve.

The lines are too long. It needs to be faster.

More authentic and better tasting food.

I assume that better training needs to be implemented at the restaurant in Latitude 55. I've eaten there twice and had bad experiences with the food preparation both times, and I won't be spending my money there because of it.

I was excited to try the newest burger place in the new commons, but when I did, I was disappointed. The fries tasted very 'cheap' and did not have a very good flavor or texture, and the burger wasn't very much more pleasant. Compared to fast-food restaurants with better-tasting food for lower prices, many of the menu items seemed priced unfairly.

I would love to be able to buy fruits other than bananas and apples or a fruit cup. Fresh juices would be nice. Also a variety of salads that do not include chicken in them would be great. Also more authenticity in the ethnic foods. Fast food isn't ethnic it all taste like garbage.

lothian etc need better food/more weekly variety

Better food, not like the nasty MSG Panda Express use.

I want to eat food that has not been sitting out for hours.

offer better quality food and improve the preparation of food

Keep hot and give good portion sizes so people keep going back knowing that they will get full for what they pay.

It would be nice if there was one place (other than the C-store) that provided organic or natural foods for sale.

Freshly prepared food that is prepared properly.

I feel like Panda Express is too fake. The Honor Roll food tastes cheap. The only place i really eat is at La Fiamma and El Sol. However, I feel like its really stingy. For example, at El Sol, when i order carne asada nachos, they give you a bunch of chips but only like a scoop of meat and little dinky scoop of guacamole. At La fiamma, the scoops for the food portions are so little too. And they dilute the sauce with milk.

Use quality ingredients.

I would like to see more healthy food options on campus. College students already have a hard time balancing school and all other obligations and unhealthy food can be very hurtful to a person's body

By adding variety and the use of natural ingredients.

Fresher ingredients and healthier alternatives.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad Off Campus

less greasy food full of fat, more healthy foods

All of the food offered by Dining tastes pretty bland, despite having to pay so much for it. I can go somewhere else, pay less, and get a better meal.

Get fresh food, we can tell if we're being served something that's old. Hire more workers so that it's not so difficult to prepare food in a timely manner and get the lines moving.

I would not want to eat something that has been in a freezer for over two weeks. I believe it would be best if the food was fresher, so it can be prepared in such a way that all the taste is still there.

The ingredients used tend to be chemical-laden and unhealthy. I'd like more organic and vegetarian options. In addition, the food preparers will often allow cooking utensils to touch certain products (e.g. chicken) and then another item (e.g. pasta) which is gross.

The food is often cold and tastes very boring and routine. I feel as if the Dining locations know I have no other choice so they will have a low quality for a high price.

Food is warm and has not been sitting around. The preparation areas are clean. It would be nice to see some of the stuff being prepared and cooked not just taken out of warmers.

Serving authentic foods would improve the dining experience. For example, the 'Mexican' food restaurant in the Commons does not taste like Mexican food.

More freshly prepared food....

The food on campus starts to taste the same after you eat them all the time day after day, week after week. The flavor of the foods tend to be bland on campus. Maybe this is due to trying to prepare food fast for students when it becomes busy. More flavor and thought and time should be put into the preparation of foods so it will taste more homemade rather than commercially made. More variety will also be good too.

Sometimes the food's like fruit cups or salads don't look too healthy enough to eat, fresher food would be highly appreciated.

sometimes, the packaged sandwiches are soggy and undesirable. I have also bought salads which were literally frozen. However, I have never had any trouble in bringing in the undesirable food to exchange it.

There is really only junk food on campus, I want meals that will give me energy and keep me healthy.

Make sure all the food is prepared the same way everyday, quality not always consistent

use more fresh locally grown vegetables and produce.

fresher

You need to add healthy food. Food that comes from famous food chains like JAMBA JUICE!

Use sustainable foods, don't give out everyone 10 napkins, allow them to pick them up if they want them

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad Off Campus

Some of the places on campus food quality is really not that great. That is one of the main reasons why I don't dine on campus. I'd rather wait and be a little hungry till I get home for better tasting food than waste money here.

If the food tasted better, I would go to the food service more often.

most of the food in the c store and in the cafeteria is below the standards of all other UC's. By far we have the worst variety of vegetarian and organic foods. We should have a satellite Goodwin's store that serves organic food and juices.

Most of the food prepared at school really doesn't taste that good.

food does not taste good at all, not even the pizza. how hard is that? i'd rather eat little cesar's. mexican food is not mexican. over panda express and don't eat sushi

Create more authentic style food preparation, like the pizza kitchen in the commons which uses a real pizza oven. For example, the Honor Roll sushi place could use some better ingredients, as it tastes mediocre despite good preparation. Same goes for the sandwich shop Stacked.

quality and variety.

I would like a place where they serve good healthy sandwiches and salads that are fresh and not kept in refrigeration for a long time. Example-Panera Bread

In the Commons I'm not too hot on the type of food. I go to the mexican food but the variety is not too hot.

The Mexican food isn't all that great

Most food is sloppily prepared

Sometimes the quality of the foods offered isn't so good. Coffee is stale, lettuce is wilted, too much grease at the Panda Express, etc.

Well prepared, fresh and healthy. Get money's worth

Get better cooks, or at least people that know the basics about the food being made.

Several meals I purchased seemed like poor quality ingredients for the price I had paid.

more vegan options

Based on the prices given for food items, it seems logical that the dining cooks could use better, more high quality ingredients in their recipe's, especially when it comes to meat quality.

Stacks does not even come close to a subway or quizno's which not only exceeds Stacks in quality, but also in the amount of content on the subs. I think a buffet would be cool but probably not feasible.

Make the food taste better.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad Off Campus

The quality of the food is rather low for on-campus dining. The current availability of healthy foods is practically non-existent. The food tends to be greasy and sloppily put together by a staff of young people who don't seem to care; watching them work and listening to their job makes it seem like they take no pride in what they do and when you have a staff like that it hurts the end product. I would like to see healthier choices other than sushi; lean meat, brown rice, fresh fruit and vegetables, perhaps a custom salad bar with low-calorie dressing options. I simply don't want to eat greasy food and my only other choice is over-priced sandwiches or sushi.

The sandwiches in the store are not very good. The bread is tough and there wasn't enough lettuce and tomato.

the food that is served is okay not really that good i get sick of it really fast and some of it has actually made me sick. i would prefer food that is cooked to order.

I would like the best food quality standards, so I can eat without worry.

I just haven't liked the burgers at Latitude 55. If fast food places can make a respectable grilled burger, dining should be able to also.

Not being a chef I could not point with certainty. However, I know what tastes better as a customer. The Barn is the best example of Food Quality and Preparation. Every other location on campus has horrible food. In short, my recommendation for improvement is to replicate with you have at The Barn throughout campus. However, If I had to indicate one thing in particular. I would say stop using pre prepared foods. For example, pre cooked chicken/steak at the el sol and La Fammia or eggs out of a carton. I suggest you try the food and honestly ask your self if quality would improve if meals were prepared with fresh ingredients.

I'd really like quality and decent meals that can be offered in school. Even if it means that it costs more.

Quality of food is often low, I prefer to do my own cooking more often than to eat on-campus. I feel my choice of goods is far superior (and often cheaper) than what the school has to offer. Trader Joe's offers superior quality food for a fair price compared to what is sold at the school. The suppliers currently in use are far below par.

Everything on campus has the same ingredients just with different carbs. BORING

I think lunch at loathian is awesome. however i feel like they should know when the rush of people come by know and not wait just keep cooking the food. Because then there are long lines of people and then the food is cold and it is boring that they only change the menus ever quarter or every few weeks people can recite the menu...thats a little sad also we have pizza twice a week and thats a little too much

That mexican place on campus, De la Sol or whatever is a joke. The food is horrible and makes my stomach fell like crap. Get rid of it! Enough asian places already too, there's plenty of that on University ave. as it is. Why can't all the food places around 'the hub' be as good as the restaurant at The Barn across campus? That place has real quality food, and the ONLY place I really ever eat at now if I ever had to eat on campus. The food and service is fresh and outstanding.

Healthy Organic Natural Raw Food

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad Off Campus

I would like a better selection of vegetarian options, and more healthy drinks and snacks as well. There could be much profit in these brands, plus the concept of having healthy options looks great to outsiders who are considering the campus, whether they eat the healthy foods or not, it is a good notion to look forward to a healthy meal being available whenever you need it.

Change it a little, offer real meals, not corndogs or chili-fries or a mexican salad or beef birra tacos every week, students need to eat better.

my main complaint is a bout the sushi place at the commons. i love sushi. no, seriously. I LOVE SUSHI, but i can't stomach that shit you guys serve. it's gross, and chewy and cheap in a bad way, and everyone knows it. everytime i try to give it another try, i always wish i'd bought something else. decent sushi, please!!

Good ingredients, professional preparation i.e. In-N-Out

Offering more organic/locally grown options would be nice.

The food quality is over priced.

Tasty and authentic but above all HEALTHY options are extremely important to me.

Undergrad On Campus

more swiftness and better quality of foods presented regarding healthiness

It is extremely important that the food is not highly processed and as fresh as possible

I found a spider in my salad at the A-I dining hall.

I wish there were more options for healthy eating. Sometimes, the only way to be eat healthy on campus is to go with sandwiches or salads, and that gets to be boring.

Dining Services can completely improve their food quality and preparation by making sure that the meals that they serve to students are fully cooked. There have been times that the chicken may be a little raw and would need a little more of time to actually get cooked well.

The food is undercooked alot, especially the chicken. People keep getting sick from the food, especially at lothian I have noticed. Something should be done about that, that is the reason I stopped using my meal plan because I dont want to get food poisoning anymore.

I feel like everything's so buttered up and so salty. I heard that in UC Davis there are way more healthier options. my friends who work at dining hall tell me about how everything requires loads of butter. That's disgusting.

Sometimes the food is really salty, especially the mashed potatoes. Also, there are not quality vegetarian and vegan food served.

The best places to eat on campus are the Barn, Taco Fresco and Panda Express. This is because the food tastes the best. Latitude 55 has good fries, the burgers are okay, and the Pasta place is okay. El Sol is nothing compared to Taco Fresco. I am not saying to get name brand restaurants, but just make food that tastes really good. Why would I go to El Sol in the commons when Taco Fresco is about the same price, and tastes 10 times better?

The food that are served in dining halls are not bad and its not that great. There is too much grease whenever I finish my food, so I would suggest not using as much oil to cook the food.

Read below

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

The food tastes horrible and seems as if it wasn't even prepared on campus, in order to feel as if I'm getting the best of my money's worth I would want better quality food.

The food for the dining services are horrible. We pay so much money to live at UC Riverside, but in the end we are left with meat that don't look like or feel like meat, constant meals of pasta, and just the poor quality of the food. If the food looked better and actually tasted better, i believe UCR would have more people going to the dining halls. People only go to the dining halls because their hungry and have paid for meal plans. The quality of the food does not match the price I pay for a meal.

Sometimes the food does not taste good

Cook it efficiently. Back in the dorms, I always got sick, and my friend who worked in dining said the head chef doesn't give the food time to cook properly.

Just have a better selection for the meals that we want to eat and make them taste better so we want to come back

often, the food is overcooked or is dry or watery. the food doesnt usually taste as good as it looks.

I think that dining as of now, has a lot of options for students and thats great. I love the new opening of Lat. 55 i think it is good, but i would like to see the other places just go above and beyond. expecially in teh Residential Restaurants. I am student staff there, and i live on campus, so just to up the quality of hte food even if that means less options

Right now the food is not fresh. I think the food can be served a lot better than being scooped up and sitting on the plate until someone picks it up.

Tastier food. Think UCLA food :)

make certain foods authentic and make it taste like what it should taste like and mix things up a little bit instead of having the same meals twice a week every week. Don't reuse leftovers in random recipes.

n/a

There's a lot of the same food each week.

Some of the food prepared does not look very appetizing, sometimes it looks as though they are left overs. Just make the food fresh and people eat with their eyes first, make it look nice.

need to have better food and use better seasoning

The food at the dinning halls sucks!!! You make improvements on that.

It just needs to taste better.

Get a list of the top university cafeteria's, and start doing what they do.

It seems sometimes that the food at the dining halls are inadequately prepared.

Dining Services should focus on making regular,normal(conventional) items, such as pepperoni pizza, fried chicken, spagetti and meatballs, etc. instead of random dishes that are not very tasty. There are several instances where i would rather make a peanut butter and jelly sandwich instead of eating something Dining invented.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

The food is bland sometimes and not much variety to it. For example they reuse a lot of the food during the week. It gets too repetitive and it isn't that tasteful.

Make food that is fresh and not spoiled.

I do not like the food offered in the dining hall. Some of the options are very questionable. The preparation is also questionable because sometimes it is a bit undercooked or extremely overcooked.

The food I see at Logo's is always rotten. The fruits have either already gone bad, or they are in the process of going bad. The carrots are dry, and the foods are usually set out even PAST their expiration dates. Last time I got a pack of grapes that had been expired for over an entire WEEK. It is very disturbing and highly unsanitary..

The food sucks. There is very few choices and most of the time it's tasteless. sometimes it is undercooked and basically has no taste.

Use actual quality meats. Dining services food provides me with stomach aches immediately after I eat the food. Also the food has no type of flavor due to the low grade quality of the meat.

Hire real chefs and the dining halls and not incompetent students to cook the meals. Offer better food choices and not weird, absurd menus with selections unheard of like menudo manchego mullita.

Doesn't always taste great

Try not recycling food such as the fried chicken served in East Lothian and A.I. Perhaps not serving UC students microwavable 'chicken' strips and calling it dinner. My suggestion is that UCR should use the full potential of their skilled chefs and not have them waste their time and effort on food an average 7 year old can make. The gentleman (head chef I presume) who works at the pasta restaurant at the commons is a skilled chef that is used to literally flip pasta with a frying pan and add a scoop of sauce (with three, sometimes two, options). Put more blatantly, the UCR residential meals are disgusting and repulsive.

The food at commons is good. At the residence halls, it is bad.

Generally the food quality is fair and satisfying, but the preparation is poor. The food seems to be rushed when being made, and as a result doesn't always seem that appetizing.

Dining service can have fruits that are sweet instead of just fruits. Sometimes the food tastes very nasty.

Don't use false advertisement, because sometimes the food that is on the menu is not being served. Also use fresh ingredients.

The preparation is speedy here, however, the quality does not meet the standards. There are some days where the food is good, but then it disappears and we never see it again!

Offer organic goods at good values.

The dining hall food is generally pretty low-quality. Sometimes it seems like they aren't trying. I've found pieces of plastic in soup I was eating there. You should hear how much pretty much everybody hates their food.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

ensuring food is always served as it should (hot items hot and cold items cold).

If many food items cared more about healthiness and take out the greasiness. Healthier foods seemed to be set to the side as secondary items instead of the main items that students can pick from. Also, into the year, food at the cafeteria seemed to get worse. The noodles should be better prepared, and some food items seemed like they were never tasted before putting them out for the students or public to eat. Breakfast is the meal I can consistently eat at the dining hall; lunch and dinner sometimes seem to have items newly created and do not taste good (but some do come out really nice). Also, it would be nice if most food were thought of healthiness (like adding less oil, etc.)

Less oil and fried food, sometimes the bread is hard and if food was not re heated. Also if there was more healthier/vegetarian food

Have better food that are fresher and have a professional cook make up the menu.

I like my food fresh, so provide us with better 'to go' boxes or method to keep food fresh.

for the dining halls I would prefer a non-buffet system in exchange for better quality food. Also, there have been times where the dining hall has run out of the normal food and it starts serving meals that weren't originally on the menu.

it would be nice to have healthier foods prepared in the cafeterias. less greasy food.

Maybe try and flavor it a little better. It is good just a tad bland.

Overall, better quality in which I know that what I am eating is healthy and not old. I like my food to be fresh not make me wonder how old it is and if it will upset my stomach. I am vegetarian and the veggie options tasted REALLY BAD.

Maybe more time into making the food. Always having fresh ingredients.

They can have more varieties for each part of the kitchen. Also to have the food more freshly prepared.

Sometimes the food, particularly in the Residential Dining Halls, is quite inedible.

- Quality should match it's name on menus (ex: 'wings' should be wings and not chicken nuggets; 'steak' shouldn't be a hamburger patty) - Food is too high in sodium

Provide healthy, natural, organic, fresh, tasty food with a variety of spices/herbs/seasoning...simply food that has a distinct, complete, and enjoyable taste.

The food has to be decent to eat. And taste good. It can't just be plain fast food. Some people only have 10 min between classes and faster service and more cashiers would be helpful.

Decrease the disproportion calorie count in cafeteria food. A breadstick at dinner has 230 calories, almost the same as an McDonald hamburger, which has 250 calories. The school board needs to take action against such poor food serviced at cafeterias at UCR!

The food used in the dining restaurants looks like cafeteria food. It is extremely greasy and unattractive. Besides the salad bar, there are no nutritious food options available.

The quality of the food is not very appetizing. Food should be more fresh, a lot of the meat that is served in the Dining Halls (Lothian or A&I) is often dry or not cooked all the way. Many of the

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

sauces that are used to cook the meat are either too sweet or too salty.

The food sometime looks very fading and the flavor is not good.

Offer more variety towards what you can purchase at the resident halls. Limi the amount of pastas because they are usually not good.

Sometimes food is not properly cooked, especially meat. I'm pretty sensitive to undercooked meat, so this can be a big turnoff. There's nothing worse then cutting up a piece of meat to see it pink or purple on the inside.

Make the food better.

I believe that serving food that is of better quality will definitely help improve the dining services. For example, the beef in the beef and broccoli meal can be softer and of better quality choice, in addition to the garlic bread that comes with the pasta. I feel that using a bit more money in buying the ingredients that make the meals richer in taste will satisfy the people much more.

the food quality is not good and i feel sick after some meals. some food needs to be served hotter. sometimes the food gets soggy.

The food quality is not pleasing. Everything is bland especially the soups. We also get sick of the same food.

The food quality is not equivalent to the amount of money we are paying for it. The food, specially fruit is sometimes used for weeks or until it is used. That is completely unacceptable,we should always get fresh foods.

Use more natural foods and not preservatives. Need more taste.

i think there should be more variety of food to choose from not the same meals every week and a faster service if students can order online or call before hand

I think that dining services especially in the residential restaurants need to cook the food longer and use better seasoning, maybe take more cooking classes. and also we need a better variety of food, not just chicken and rice everyday. they serve the same thing every week.

Healthier food and drinks such as fruit smoothies or healthier prepared foods.

Sometimes the food isn't pleasant at all and I feel that my meal plan was wasted because I didn't even enjoy the meal it was used on. The salad is always good.

Please make the food taste better at the Dining Halls for the residents

More fresher foods. Foods closer to authentic ethnic taste. Meat choices could be better quality like for Honor Roll. Less refined and pre-made products.

Some of my friends have told me that they have gotten food poisoning from some of the foods served. If the quality of the food could be fresher and healthier (less grease and fat), then I would eat some of the food that are served. Because as of right now, the only things I eat at the dinning halls are salad and fruit.

Dining Halls food taste unauthentic and diplesing to the tastebuds.

Always use fresh ingredients. Stop using leftovers.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

The chinese food is inedible at times; rice used should not be mexican rice

the food isn't good... try to make it better.

Stop deep frying foods.

the food in the residential restaurants aren't the best tasting foods, perhaps if less grease and better quality foods were used it would be better

The rice has this weird taste to it that does not seem to be natural to me.

Although the food provided is not always palatable it is sometimes understandable due to the necessity of preparing the food before the diner opens and before rush hours. However, some nights there are multiple notoriously unsatisfactory entrees such as bland pasta or soggy bread. Some recipes that many complain about should be eliminated and replaced.

No 3 Ginger Beef!!!! Make sure your employee's know what they are serving.

The chicken that is served always seems to be dry like it cooked for too long and all the juices have evaporated. It would be cool to have real mashed potatoes too.

There have been weird mixing os food. Don't do it. Clean the utensils better

The food quality and the money does not go together most of the time, especially the dinner. The dinner at the dining halls are very unhealthy in terms of fat and grizzly. Less fat would be great, and cook the rice all the way please.

The food quality should, be better. especially in El sol

Being a freshman, i have to eat dinner at one of the dining halls. The meals are poorly cooked and sometimes a dish would be served 3 times in a row. I do not enjoy the food there, so my friends and I would dine out.

Food quality sucks

Prepare the food better and buy better food

Just like taste it before handing out. Sometimes you wonder if someone did taste it before serving it because it just taste bad. There are good days and bad days. Just be mindful of what you're serving. Why should we eat something if you wouldn't want to eat it.

I think the food is good but we should be able to have better food quality. My dad works for dining services at UCLA and it blows my mind how the food is not as good as theirs. I think we need to change our ways of cooking or something because it seems like everyone complains about the quality of food.

Improve the taste of places like Fiamma's italian grill

When i walk into the C-store or Ivans, I dont bother to look at the fruit cups, because they're always in bad condition. They look like they're rotting already. I think Dining Service needs to be more careful about what they're serving to the people.

fresher

A lot of the food is prepared with the same ingredients and would probably taste better is there was more variation.

There needs to be more vegetarian options.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

More variety and food that looks more appealing not just the same food every week.

I chose the food quality and preparation because not always the food grabs my attention to eat, especially in A-I or Lothian. I think that to improve the food service to the student is to change the food preparation differently that all the students and staff can enjoy what they're eating.

better food and more variety

Most dining halls have their food shipped in daily. They should try to make some of the meals in the kitchens. Also, the dining halls should implement a make-it- to order grill in the dining halls. More people would go to the dining halls more often.

the food is bland and tastes like shit

Just have fresh food and food that does not look like it came fresh out of the microwave. Also the chefs should taste what they are preparing not just feed it to us before tasting it. Or atleast make the food look good not like its dog or animal food.

I hope the dining services can use more organic food rather than frozen food or fried greasy food all the time.

I would like more selection since a variety of foods would cater to my taste and health.

The food is okay. It is what it is. Please stop serving the yucky fish. No one eats it, and it is such a waste. Serve cheeseburgers more often, everyone loves cheeseburger day. Also the fish taco day is good. It is actually my favorite.

Food doesnt taste that good. They serve same stuff. Got sick of the food, but still eat it because I'm hungry.

Can't be helped I guess. It is a good job for serving so many people.

I recommend making the food taste better please. For example when one makes spaghetti, use real sauce that is not watery. Also cook the cheese in the pasta, and macaroni, don't simply sprinkle a few pieces on top after its been cooked. I just want to eat food that taste good and prepared correctly.

The food seems bland sometimes or super buttery. The pizza is undercooked sometimes. I recommend adding flavor or at least a spice rack for us to use.

The majority of the time, food at the dinning hall tastes extremely oily, and I do not feel good after eating most of the meals. Often times, it feels like the food came from the frozen section of a supermarket, the food doesn't taste fresh and it feels extremely unhealthy to eat them.

The food can sometimes not be frozen before it is not cooked, and more time can be taken to prepare the food, to ensure quality.

The food quality is not only bad but the taste is always bland, salty or just plain disgusting.

Stop serving low-quality food that does not taste like it is supposed to. Along with the greasy looking food...even if it is 'healthy'.

The food from Dining Services is sometimes not cooked thoroughly, so this definitely must be improved.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Quality & Preparation

Undergrad On Campus

Make healthier fresher stuff in the dining halls. Since I can't use my meals anywhere else and nothing carries over can there at least be a healthy option.

Most food served is too greasy and makes me lose my appetite.

Have better quality foods in the cafeterias. For example UCLA has excellent cafeterias

Sometimes I find hair in my food.

Restaurant food is normally low quality. Higher-ups should actually have to taste it. Also, quality of ingredients can help with the end result taste.

Make sure that employees are properly trained in the way they prepare the food. Example, some people do not know how to fold burritos and this makes the experience frustrating and not as good as it could be. Sometimes food isn't very hot when served. Some students are not attentive to reading the receipts and making sure customers get exactly what they asked for.

The food preparation is excellent, but the food quality is very very low. Most of the time I would just skip the main entree and just eat fruit and soup.

Some of the food lacks of good taste and presentation. Food should be prepare using fresh ingredients to reduce the amount of fat and provide healthier food for customers.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Faculty Member

I eat at The Barn three days a week. While the menu offers a good selection of vegetarian fare, some items that I liked in the past are not now on the menu. A survey to see what items from the past that should be brought back and which items on the current menu that should be dropped would be nice. As it is now, the menu is fairly limited.

I suggest more ethnic alternatives using fresh ingredients. Falafal sandwiches, Thai, Indian, Mediterranean, all would be popular.

more spaces like arroyo cafe

I was sad when The Barn discontinued the original menu. There used to be a great pasta-and-vegetables, and also a citrus salad. These went away and were 'replaced' (at least in some sense) with meat-centric meals. Really a turn-off. (Yes, I'll admit that these changes occurred years ago, but they still leave a bad taste in my mouth.) My wife and I used to drive to campus to eat there, when those options were on the menu; now, I rarely consider eating here even when I'm already on campus.

As a faculty member who is particularly health-conscious, I eat most of my meals at home or eat brown-bag lunches because it suits my lifestyle and budget best. I would, though, be pleased to patronize a coffee shop or snack bar more frequently if there were more places on campus offering espresso drinks, teas, fresh fruit snacks, etc.

I would very much like to see an increase in the availability of these options: - Vegetarian - Ethnic - Whole wheat

I am getting bored with the vegetarian options. I am not a vegetarian but I would like to eat more vegetables than are usually included.

The food available is largely fast food oriented or else high in fat and sugar; the salad bar has relatively few choices and is not changed frequently.

Need more different, convenient, inexpensive lunch choices. I get tired of the same range of choices every day.

More/fresher salads. More vegetarian entrees. More fresh deli vegetarian sandwiches.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Graduate Student

More ethnic and vegetarian options

Add more ethnically diverse food locations, or more national chains. The UCR prepared food places in the commons are not that good for the price, with the exception of the sushi place.

You can carry more authentic ethnic cuisine. Also more healthy choices such as an expansion of the Barn menu. Giving the option of fruit as the side and items that are not fried or laden with grease.

add more options for food like healthier option ie. soup and sandwich place. if there was variety and healthier options, i may eat on campus more often.

There are not very many vegan options, particularly in the restaurants located in the Hub. I do buy the hummus sandwiches when they are available, but often when I go into Bear Necessities they are not ready. There also not very many vegan chip options; they used to carry the Sweet and Spicy Chili Doritos which were vegan, but they are no longer there.

Overall more variety. Different types of foods.

more authenticity and ethnicity in terms of food choices

Having more ethnic foods

I have a very limited diet. Affordable, vegetarian (and vegan) options would be nice.

The menus are too limited.

Have more variety in ethnic foods.

Other Student type

More of a variety of choices.

I really like a lot of choices and even the quality of food is very important to me. I don't like undercooked or overcooked food at times. It just makes me not want to eat there.

Staff Member

Add more choices for fast food or pre packaged meals for on the go.

More salad bars, more deli sandwich options

Same food everyday gets boring, if there was more of selection and new food items ever so often, then it eating on-campus may be more appealing

i think we need a bigger variety of food ucr has alot people from different backgrounds so should the food .

Dining have good services but they food is the same. mostly mexican and asian meals. They need more to get more.

Salad bar in the HUB with fruit AND veggies. Real salad dressing instead of the 'generic' kinds offered.

More vegetarian options. A salad bar with more options at the HUB.

More healthy food selection. I feel like a lot of the foods are deep fried, pre-prepared, and greasy. More pastas, sandwiches, and fresh food selection

Include more healthy choices and snacks.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Staff Member

Regarding Taco Fresco, would like to have a wider selection of foods such as sandwiches, wraps, salads.

I like vegetables, hot roast beef and chicken, great rolls, Home like cooking but with healthy choices like salads. I do not like everything being spicy.

A larger selection of comfort foods and American cuisine @ HUB and Barn. Salisbury steak, Philly sandwich, beef stew, or steak of any kind. Southern style, Creole or cajun, soul food, anything with dirty rice and seafood. Try tomatoe sauce on the Pizza.

Sometimes the choices are so bad their is no choice. But most of the time there is something that I can eat and enjoy. The staff is great and always works hard.

More vegetarian or vegan options would be wonderful (and I mean more than salads and soups):-)

I have worked on two other UC campuses -- UCLA and UCI, and I have visited many other universities. I have to say, UCR has the absolutely worst dining of any! I seriously think a person could STARVE TO DEATH here! We need better selection, better prices, more convenient locations -- and, if this is a year-round campus, how about the summer?! The ONLY worthwhile place to eat is Arroyo Vista Cafe, and it's the ONLY campus place that's fit to bring visitors.

Use name brands- name recognition is what sells

more ethnic choices, or more menu items at bigger places like the Barn

Food choices available to Corp Yard are limited. Fresh sandwiches and salads would be nice.

Please bring some BRAND NAME restaurants to campus, like the Carl's Jr truck. Also, a brand name ice cream place like Baskin Robbins, or even a Jamba Juice. The Freshens smoothies/ice cream that was here before was awful.

There are very few selections and no major chains.

I realize we are limited on space for food options, but there might be more of a variety in the daily specials so that we could get something 'different' at least one or two days per week. Sandwiches are a good thing...but daily specials are too odd and you can't make substitutions.

Need some Thai food, MUCH better Mexican food, and grilled fish/seafood. I try to eat whole grains, grilled meats, and vegetables and this is hard to find on campus.

Offer more than 'fast food' style...it can be fast, but does it have to be deep fried or on a bun? I go to the BARN and the variety seems minimal. I end up getting the same thing over and over and that's just boring.

wheat-free selections; locally grown produce; fresh food; ethnically diverse (middle eastern, central/south american, vietnamese, thai)

Asian (Thai, especially)

Sometimes at the cafeteria, they are serving boring stuff on the lines, like Cheese Quesadilas or Hamburgers. If I want a hamburger, I'm gonna go to Carls Jr or In and Out. But most of the time I like what they serve like pitas and shrimp burritos. I guess I like it when they serve something that I usually don't have at home when my wife cooks. I have alot of chicken at home so I usually don't eat at the Cafeteria when they serve chicken. Thank you

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Staff Member

more varied menus

salad bar @ mexican food service

Right now Panda provides the best choice for my diet. I can get low carb, low cholesterol choices, and the service is pretty quick albeit crowded. My second choice would be sushi bar but the wait is always very long no matter how short the line is. Maybe table or bar service would improve that. If I go to an off campus sushi place I can get my food a lot faster and the flavor is comparable. Sometimes I want a break from those two options. Not sure what you can do to improve that area except provide more low cal, low cholesterol choices in other vendors.

It would be great to see more ethnic diverse foods ie, indian, mediterranean, etc choices that are healthy and flavorful. Less fried, sugared sauces. A really great salad bar.

Fresh ingredients, made-to-order or packaged, that has a lot of flavor, and feels like it's homemade.

More healthy options.

Need a burger restaurant

Variety of raw vegetables or cooked without butter or oil; small bowls of fresh fruit; small, healthy cookies at reasonable price (oatmeal, etc.); grilled meat, chicken and fish; wheat bread.

I'd like to see more vegan and vegetarian options, especially healthful foods that have decent amounts of protein in them. The vegan hummus sandwich in the C Store is great. I'd like to see more of that type of thing in the 'grab and go' section.

There are less choices for vegetarian on-campus compared to off campus.

More vegetarian options and have all vegetarian foods prepared in a separate area/pans from meat items. Some places on campus do this well (Stacked/Barn) and others do not (pasta is cooked in same pans as meat orders, same spatula used to mix meat order as vegetarian order).

I prefer healthier choices most of the time and would like a close location for these

Offer more store choices

As a staff member, I am looking for healthier options. I want something that is more than a salad. Fruit/yogurt dishes. Salmon?

More healthier food

Barn menu could be changed more often. Bring back some healthy items like cottage cheese and sliced tomatoes.

Have more healthy selections for breakfast.

More vegetarian options.

I like taco fresco but it's a little pricey. The tacos don't give much for the price.

Prefer all variety and selection in one location

if their was more variety with good prices and healthy options that would be nice.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Staff Member

Fast food is fast food and is never good for you. Panda Express is not as good as the old in-house option we had. There is something wrong at the Barn because every time I eat there, although the food tastes good going down, my stomach always rejects it several hours later. I think it has to do with storage of salad and fruit and with changing of oil and use of too much oil because that is what my stomach gives back.

I try to eat healthy and have a hard time finding healthy food options.

More ethnic or specialty foods

UCR used to have more food chains on-campus when my mother was a student in the 90's and that was so nice. I like the mom and pop type of dining, however if we had more food chains on-campus that would make me want to less likely go off campus to eat my meals and spend my money toward the campus rather than fulfilling my needs elsewhere. I remember that when I was a child at the Student Store there were a variety of dried nuts, and baked trail mix with dried flavored noodles and other various dried goods. This was soooo good! It was healthy and the flavors of the trail mix (as I like to call it) was so good!!! PLEASE BRING THIS BACK...I WOULD EAT IT EVERY DAY AND BUY IN BULK TO TAKE HOME WITH ME TO SHARE WITH MY FAMILY!!! I miss that trail mix :(

Offer more variety in the types of cuisines, such as Indian, Thai, Caribbean, Latinamerican, etc.

Catering: offer more items that are less fancy. Simple items for student meetings ie. hot wings

Add true line of desserts beside cookies and doughnuts. Ice cream shop, smoothy, or and frozen yogurt

Undergrad Off Campus

I think that there needs to be more selection of food types to choose from apart from what there is now at the commons.

Offer different menu items. Maybe lunch or dinner specials that are the chef's creation. More food carts with around campus to add variety.

Needs more fast food which actually tastes good unlike panda express or super thin pizza. such places as innout would definately provide a lot more service.

more variety within each food service selection

During first quarter I got extremely tired of eating the same food, there should be more smoothies and sandwiches

Currently, I am very pleased with the variety of food and I think it is unnecessary to make and major changes.

Try to have one store that offers more than one type of food, the quality of which isn't questionable. Look at Panda Express for instance: It's like the McDonalds of chinese food. I'd buy lunch/dinner on campus at least 3 times as often if the chinese food was of higher quality.

I eat on campus a lot because I work and take classes there, something I really just get tired of every thing being served.

Add more flavorful foods in the dining hall. Most of the time the food is so bland that I would rather by food in the Hub or off-campus which is not the most convenient for me.

more healthy choices

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad Off Campus

There are some vegan options on campus, but the selection is rather limited, it gets boring after awhile. If there were pure fruit smoothie options that would be wonderful. The old commons had an ice cream/smoothie place. Ivan's smoothies are rather small. I think of places like Jamba Juice or Juice It Up style in health/size.

There isn't enough vegetarian food, and whatever they do have, it is not a tasty alternative at all.

Healthier options and more vairability.

It would be nice if dining services had a lot more options everyday instead of only 2 or 3 choices. They should have up to 5 choices of foods to chose from in the dining facilities. Or at least have 3 different kinds of foods at one facility and 3 other kinds of foods at another facility. It would be worth the walk to go to a place with the food I like. So then there is a wide wariety of food everyday.

More selections of fresh made salad, fruits and veggies. Also, more orangic and whole grain food options.

more finger foods like chilli cheese fries ,burgers chicken strips.

Have a constant variety as opposed to sporatic.

Better burritos

A limited variety of food selection gets boring. Especially when none of the foods are great.

I would really like to have more restaurants on campus, and especially if they were of ethnic foods. A real coffee shop is very important to me, as well as having some Indian, Mediterranean, and even Ethiopian food!

More ethnic foods such as Indian, Mexican, Italian. A legitemate Chinese restaurant (not panda express) and a decent hamburger restaurant (lat 55 is similar in quality to McDonald's and is too expensive considering the quality)

None

i guess i should have picked quality for this one, but i cant go back, so I was excited to hear about a burger point on campus but the first time I went there I was horribly disappointed with the food. Everything just tasted bland and uninteresting.

More variety instead of the same things

NEED MORE VEGETARIAN FOOD!!

I feel like right now, the food is made to provide fast meals for students. But there are times when students are waiting on campus for classes to start when interesting fun-food would be cool. If I don't have class for two hours, I would love to get some ice cream or frozen yogurt or a piece of pie or something like that. Something with the hip, fun quality of the new burger place with the triviality of cool desserts (or other snack foods).

The dining services should offer more items on their menu, and have more eating locations around campus at more convient times.

To better prepare food variety and selection, I think it's important to have more of a selection while they are all of good quality. Presentation ia also key.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad Off Campus

Bring more restaurants and well known eating places to the commons

Need to have more selection of food.

there needs to be a variety of healthier foods available to take to go for busy health concous people

Dining Services needs to provide an equal amount of vegetarian and vegan options as it offers non-vegetarian options.

I would like to have more known restaurants that serve large portions of food for a reasonable price.

We need more options and actual ethnic food. The 'Mexican food' currently offered is garbage and not Mexican food.

We need different types of food being served and new things on the menu at least once a month. We get tired of having the same options throughout the year.

It seems like there is a little bit of variety, but there could be way more food choices like different ethnic foods or even different brands of similar foods, like In-N-Out tastes way better than latitude 55. The burger place from the original Commons was the best-good burgers, zucchini and seasoned fries!

better choices for food

i think the more variety, i would be more liekly to go eat at that cetain place moreoften since it will have more options. I know that at certain places i get the same thing all the time because i sometimes do not like the other things on the menu.

I think that the campus needs a wider variety of healthy food selection. It's hard to eat on campus and not just get a sandwicheveryday when that is one of the few healthy things available. Improving selections of food would greatly be appreciated.

There are some vegetarian options, but more would be appreciated.

Mongolian BBQ would be a favorite for sure. Maybe get rid of the hot dog carts and install a Jodi Maronis inside the Commons.

desperate need for more vegetarian and vegan-friendly options!

If there was more variety, I would probably eat more frequently on campus.

definitely need to broaden it up

there are so many different, diverse cultures on campus, it would be great to have different kinds of food especially more Asian/Indian ethnic foods. Its for the students, should we cater to students? In additions we wouldn't have to eat the same thing all the time.

Create a bowl restaurant like the one that was in the old commons.

I feel that UCR should model their dinning after UCLA's. UCLA has a great dinning area and I was very please with their selection. My favorite part about it was that they had a big salad bar where you could make almost any kind of salad you like, the toppings were almost unlimited. That's one thing that I feel UCR dinning lacks. Most of the foods server here at UCR aren't really too healthy.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad Off Campus

New menu with more variety that appeals to everyone

It would be nice to have a few other options, like a smoothie bar or self serve salad bar.

Dining Services will attract more customers with the greater variety of food they serve. More ethnic restaurants will in fact attract a more diverse array of people.

It just gets tiring being offered the same foods day after day. It gets to a point when you are sick of eating the same thing.

Explore yogurt! It would be a huge hit on campus as it already is at UCSD.

(I just realized, I probably should've chosen 'Quality' instead of 'Variety', but I'll make it tie in..)
UCR seemingly has variety of dining selections with their Japanese food from Honor Roll to Mexican food at Taco Fresco, but in reality, these are just Americanized, 'wannabe' foods. The sushi at Honor Roll is the worst sushi I've ever eaten...the spicy tuna roll is just horrendous...really? you guys really think that tastes good? Spicy tuna can be made easily with tuna, green onion, Japanese mayonnaise, Sriracha Sauce, and a hint of sesame oil...(and please don't put too much mayonnaise)...
Next, the Mexican food at Taco Fresco...oh my god I really can't understand how you guys can go wrong with this when you guys have Mexican workers. I'm not asking for the food to be prepared by chefs from 5 star restaurants..I just wanted to make a point that this isn't even fast food...it's unbelievably lower than fast food. I think you guys are trying to provide variety of dining selections on campus..but it's not going the right way...please try harder.

More chain food restaurants that offer the same quality of food we have now, but with a better taste and price. (In-N-Out)

School makes it hard to keep fit and go to the gym. Also school schedules keep you busy and make it hard to work in extra-scholastic activities. Thusly Fatty, unhealthy foods and limited on campus choices do not help this problem of many students. More healthy choices, along with more variety of ethnic choices I think would be a welcome addition.

You guys used to have a Carl's Jr truck during lunch hours but not anymore.. So I suggest more fast food varieties (in-n-out, Jack in the Box, etc).

Self-explanatory, there are not enough popular choices. Panda Express seems to be the only place with long lines. I think students would buy more if there were other brand name chains on campus.

More variety by means of appealing to health-conscious patrons: offering fresh smoothie and health drinks in the Commons, built-in salad bar, etc.

Things like Boba Cafe and Berrysweet or Mumbles would be great additions to campus for getting people to buy snacks. As well as Chipotle and In & Out because those are delicious.

Offer other choices: American French Thai Italian Hawaiian Mediterranean Greek Coffee Cafe

I would order food on-campus more readily if entrees included more add-ons or side dishes, like a salad or chips.

Add beer to Latitude 55.

more selection...such as more ethnic variety

The variety is good but we've all been waiting for the Jamba Juice. Please don't get Juice It Up. The majority of us do not like it and hop on the free way just to get Jamba Juice. Just imagine how much money you guys will make. Besides there's already a Juice It Up at the UV.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad Off Campus

more selections like rather than have a common sandwich place you can have a subway and a quiznos.

Very few places that provide different selections in food. If there was an American burger place it would improve the Dining Services.

Undergrad On Campus

More healthy asian food please.

I think that there needs to be more variety at the dinning restaurants.

All too often the food in the resident dining halls is either bland or is of a taste quality I do not care to partake of. ut more effort into creating meals that taste good rather trying to create as many options as possible.

the dinning services can use more variety in the everyday operations, there are too many asian cuisines

More variety in food

We need more resturants on campus with different types of foods. Like a chipotle and In and Out.

Better selections and variety. The food starts repeating.

There should be more variety in the food.

By adding more universal foods. Now its only asian food and mexican food because they are the majority of the population on campus, but there are different ethnicities on campus as well that should be taken into consideration such as African-American food and Indian food.

Changing the menu every day or every week in order to raise appraisal to consumers.

There are too many of similar types of food. I wish that there was a little more variety. Where one thing could be comfort food, and the other thing could be totally exotic.

They can provide more healthy options.

more variety of ethnic foods

You can convince people to buy more stuff if it changes once in a while. If people always see the same food, they become tired of it.

To improve the food variety and selection, there can be more health foods besides the salad bar. Also, the menu's seem the same after two weeks, it kinda recycles the menu.

More name brand or sports/entertainment resturant

More restaurants should be built to offer more options

I believe there needs to be even more differentiation then there is now. Especially if these restaurants allowed for the usage of bear bucks/dining dollars. THE cards are virtually useless with the status quo.

Please add some Middle Eastern food, such as Babaghanoush, Humus, Tabouli, shishkabob, they taste great!!

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad On Campus

There's not much of a variety of things to eat in the Residential Restaurants. Also, I think that most of the restaurants in the commons close WAY too early and should be open for dinner.

It would be nice to have a frozen yogurt or Jamba Juice place. Basically, a place that's good for a light lunch and yet not too expensive. Or, a bagel/coffee shop would be nice... like a Coffee Bean. Most people don't like to eat too much for lunch/breakfast.... that's why they just go to the convenient store.

More variety such as drinks.

Many times all they have is both chicken and pasta prepared different ways. But it gets tiring after a while.

They need to have a wider variety of food items, not just that, but that type of foods. Very often do we have something like burritos or enchiladas, rarely hamburgers or hotdogs or something more versatile.

Dining Services serve the same food in the same week. For example, pasta.

Food variety in the dining halls has progressively gotten better over the past year, my main issue is with the convenience stores; the products favor more towards junk food and I would prefer more healthy snack options.

I would like more options with our drinks being prepared near the HUB, instead of purchasing them in bottles.

Include better food choices instead of nasty food that tastes like those instant meals you get for 10 for \$10 at the supermarket.

I would like to see more variety at the dining halls. The food tends to repeat itself.

Have more selections for each meal. Sometimes I wish it was self-serve.

There should be many selection where we can use our meal plan for the food.

I wish there were more vegetarian options; vegan options would also be nice! To know that food were organic and local would also be better.

More variety to eat. There are only one mexican, one japanese, one chinese, and one pasta/pizza place in the Hub. More selection brings more people.

more food Variety and selection so I can buy different kinds of food for everyday maybe add new stores on campus

The foods prepared in the residential restaurants are generally of inferior quality when it comes to both taste and nutrition. The foods are full of sodium and grease. There is an apparent need to more healthily prepared vegetables, and REAL meats. The food options on campus, such as in the commons provide better-tasting food, but still are largely unhealthful and greasy.

Don't serve the same item everyday every week.

just more options in the variety of food and how healthy it is

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Food Variety & Selection

Undergrad On Campus

I like to schedule and routinize my time, so I find myself always eating at the Lothian Restaurant for dinner. That being said, I often find myself eating at Lothian Restaurant even if I don't like the food that they are serving there. Having perhaps some pre-made sandwich type items or something like that would help on those days when they are serving something that I don't like.

Offer more than just the typical fare. Offer some authentic Asian, Mexican, Indian food. And offer another restaurant similar to the Barn.

with the food that is offered in the commons, one gets tired of having a small, limited amount of choices where to eat. There needs to be more available options. In the dorm restaurants, the food is very low in quality. the meat is very chewy all the time and the food lacks flavor. the dorm restaurants remind me of a high school cafeteria and that is not the most appealing.

The selection is good but more can be added to it.

Needs more selection, Kosher and maybe an international display of foods

less oily and more fresh foods

Dining Services could prepare other asian food besides sushi or ramen, and they could improve the way in which the food is prepared so that the food tastes like its supposed to.

Have real vegetarian options besides the meatless chicken, bacon, beef. Many people who don't eat beef is for religous purposes, so offering a 'meatless beef' option is not appealing and it seems like the dining is in a way making fun of the vegetarians.

Having more choices would be better

There should be more variety of foods, especially healthier althernatives.

Off-campus, I can select from a wider range of restaurants that serve different kinds of food. If dining services could offer more variety, I would eat on-campus more often.

MOre chain offerings.

i chose this because it is good to have a variety of choices

It seems to me that in Lothian it is generally the same food on a weekly basis. I would like it if some students could comment on the food after meals and decide which dishes could be repeated and which ones could be changed.

There's only Mexican, Chinese, Japanese and Italian in the Commons and it's always the same thing.

I know that the food is good and everything, but why can't we bring it to the dorms? I'd love to have some sushi for dinner at Lothian or some Panda-quality orange chicken. Latitude 55 is awesome!

By serving different things and not just two options.

KFC, EL Pollo Loco, MCDonalds

During a typical week, I feel that I'm eating the same type of food each day. Sure, I have the ability to switch it up everyday, by dining at El Sol on Monday, Latitude 55 on Tuesday, and so forth. But I always find myself eating at the same place such as Latitude 55 and the C-Store ('Bear Necessities'). I'm always cuaght up in long lines and I want to be able to get my food fast. I understand Dining Services has a task to serve over 10,000 people or so in any given day, but I feel variety and better selection will lower the wait.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Faculty Member

For example, service coffee & donuts at Taco Fresco during the 10 - 10:30am option; and extend hours post 3pm.

students and workers in research labs could be more flexible if food were available at more times

I would like more choices in the late afternoon or early evening - so that I can conveniently take a late lunch and work late

Stayed open later in the evening

The only restaurant that is both convenient and appealing to me closes too early (The Barn).

I often need to get something to eat btw 4 and 5:30pm, and fresh finger food that I can eat while commuting would consistently draw me to a campus food place.

Nothing is open when there are later events on campus, such as talks or colloquia. There should be a coffee bar or cafe, as well as some casual dining venues to encourage campus life in the late afternoons and early evenings.

Most things close by 3pm, that's not good enough for a lively campus. Students and profs stay often late till 10pm - 11pm.

This is a year round research university with many over 17,000 students. We need more dining establishments open in the evenings and weekends on the Main (Zone 4) part of campus to accommodate faculty and graduate students who are on campus for research purposes at non-teaching hours.

Fine now for my needs, minimal that they are.

Open later in the day.

Available on weekends

Open a little earlier for lunch ie. 10:30

Whether I would actually eat breakfast on campus depends largely on my teaching schedule in any given quarter....however if i want something more than a breakfast burrito i pretty much can't eat it on campus, can I? There's certainly no reason the Barn couldn't have a breakfast menu!

Please add more late night hours

There needs to be extended hours for lunch and dinner.

I wish there were healthier food options available on campus in the late afternoon, i.e., between 4pm and 7pm. I teach a late class on some days, and it is difficult to find something healthy to eat for dinner before my class. I am typically only able to find Pizza or Panda Express...both of which aren't the best options for me.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Faculty Member

The campus authorities apparently think that nobody is interested in eating here late or at weekends. Well, if you have that attitude, then nobody will - the place is completely dead in the evenings, Saturdays and Sundays, because there is no provision for food (and no, Panda Express does not qualify as food). Sometimes I work late, or come in at weekends, but I can't go out and grab a coffee or a snack without walking off-site, because there is nothing open. I especially feel sorry for students who live on campus, because at present nobody in administration seems to want to provide anything for them to do on the main site outside of office hours.

there has to be some after-hours dinign on the campus for people who teach and/or work after 5pm. the campus is running til about 9pm with evening classes. there should be something open at the hub or in a food stand that provides a safe, easy place in the middle of campus to get a snack or light meal.

I find that often I miss breakfast hours, slightly, or just want something different than the limited choices available. Same for late afternoon lunch.

Many of the options are closed around 3:30 pm and sometimes I eat lunch that late.

There is nowhere to eat on campus after - what - 4pm? 5pm? Just the Barn one night a week and the line is impossibly long. I would have checked dining environment - the dining environments are all noisy foodcourts. i wish we had something that felt more cafe style, where students could read and drink coffee, where students could study together, and where, for instance, i could hold office hours outside the office. there is nothing like that at UCR.

Most restaurants convenient to me (Barn and HUB) are not open past 3pm. Since I teach during the mid-day, noon through early afternoon, this is often the time when I am free to get something to eat.

There is no place to eat dinner on campus.

There is nothing available after 3.30!

Graduate Student

Longer hours, able to accomodate the late night crowd.

8pm on weekdays some dining services on weekends

Weekend hours and later weekday hours, particularly on fridays

It would be nice to have the convenience store on campus be open later on Fridays. I sometimes work late and wish I could grab a quick bite to eat instead of having to call for a pizza.

The hours should be extended later in the evening

I am often on campus very late, and there is a relative lack of places to eat after about 6 at night. I would eat on campus much more often if eating establishments were open later.

You should have more open later for grad students that are on campus a lot longer than undergrads. Right now, only Latitude 55 is open late and my experience with their food thus far has been negative. It seems like they aren't cleaning the grill often enough, their grilled cheese is not a grilled cheese sandwich, and the fries taste funny possibly due to dirty oil.

I would be happy to see longer/extended hours of operation (ex. later than 8:00 and weekends)

Stay open until at least 10 pm every night. Be open on the weekends for reasonable hours. Have a

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Graduate Student

decent coffee shop open late

Please have more food options for late night eating. Classes run until 9pm. There should be somewhere on campus to eat at that time.

stay open later.

I finish my last classes between 6 and 9pm, and panda express seems to be the only food vendor open. Having more options available to me would be much better. Also the location is not very convenient as I would have to walk about 10 minutes out of my way to eat there. I would just prefer to pick up something from a drive thru rather than walk to panda and wait.

I have late classes and so I need something that I can get at 6pm+

I do not like that several of the locations on campus, such as the Barn, cease service by 3PM. I would like to see these locations extended to 4 or possibly 5 PM

It would be great to have more options after 5pm.

Longer and more.

Longer hours

When classes run late, it would be nice to have some dinner option available at the HUB area after 8pm.

OPWN Later for after evening classes

Food are offered at any time.

Being a student never ends at 5 pm, and neither should the opening of dining locations. The more time we spend walking back to our apartments and/or to off-campus dining locations the more time we lose studying. If the hours of operation were open even earlier in the morning, say from 8 am to 10 pm, then students would stay in one location longer on campus and pay more attention to their studies without worrying how much time they're going to spend getting their next meal.

Ivan's at Hinderaker could stay open later than 4.

Some of the smaller places to eat close early including the Taco Stand and it is a close place for me to eat if I want to stay on campus for dinner.

I go to commons(HUB) regularly when i am on campus everyday in the evening when i am hungry and go there to have something all i have is that pizza and panda express, what i feel is it would be really great if you can have other food stall as well. Secondly for those who stay on campus late night, what i feel is there should be atleast one dining service that runs for 24hrs for all of those who stay on campus late nights.

Be open at later hours of the day such as in the evening till 10pm.

Be open on the weekends and later in the evenings for students who are on campus till late in the evening.

Taco Fresco should be open until 6:00 pm for dinner, rather than close at 3:00 pm after lunch.

There is no place where I can find what I want to eat after 7pm on campus. I have two evening classes and need to eat once a week. For dinner, I want to eat something different from lunch or fastfood.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Graduate Student

Having places stay open longer would be a high factor in increasing the amount of coffee or tea I would purchase; my seminars all take place 5-8pm.

There are no options for eating on the weekend! Also, if I have to stay late for a class or a review session, the only (ONLY) food available to me is Panda Express. There are no places open in the evening for a snack or coffee/tea.

make them open later at night.

I have always loved the taco fresco spot, but they only serve breakfast until 10 am and then you can't buy anything until 10:30 - not even coffee! This has been a problem for me more than once in the past. Also, it's very annoying that the Barn kicks people out at 7 or so for the Friday Happy Hour. 9 pm would be much better.

i hope the hrs could be longer

be open for longer than 8-3

The hours of operation are grossly inadequate. Classes are still in session through the evening, yet the Commons essentially shuts down at 3. Ridiculous.

Other than a convenience store a location on Campus that would provide late night hours in particular for Graduate Students who are here late can help not only build a campus community, but also assists in food options. It should not only be a place to grab something to eat but also a place to congregate to help relieve stress.

Many grad students spend most of their time on campus. This makes eating on campus a challenge on nights and weekends.

coffee specialties/espresso made fresh should be available after 6:30/7am and until 6:30pm per my needs

Around dinner time, most if not all of the choices on campus are closed. Also, nothing is open on weekends.

Being a graduate student, I am often on campus very late. There are no options for late night dining or snacks near the arts building and walking to the open options are inconvenient. It would be great to have a healthy, late night alternative to The Getaway, which is often the only restaurant open on my way home.

Coffee and sandwiches should be available later at more locations on campus - near Hinderaker and the sciences. It would also be nice to be able to get lunch on a Saturday or Sunday.

The only relatively healthy food available in the HUB is Sushi and it is only open until 3pm and usually has a extremely long line out the door. Either expand the hours and workers of Sushi place or open additional healthier options, such as natural/organic foods (NO GREASE, OIL, LARD, ETC.!).

Being open until 8 or 830 would be nice.

More hours of operation

While I don't regularly buy breakfast on campus, I do buy coffee throughout the day. The coffee cart is great, but it needs to be in a permanent location with longer hours (7 am - 6 pm, at least). I am unaware of the hours that most other locations are open in the evenings other than the C store. As

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Graduate Student

UCR moves towards being a place where students spend more time, dinner must be offered on campus.

The hours of operation of food services within the Hub are quite limited especially on Fridays. I realize that UCR is a commuter campus but there are still people here on Fridays who would like to be able to eat after 3pm. Even if only a smaller selection of food services were open after 3pm it would be a vast improvement over what's available now.

have variety of fast food available late night, preferably in areas closer to Sproul/Humanities. There are many late night classes there M-Th.

I would like more extended hours of operation. Many graduate students are on campus at late hours on week days and weekends and most if not all the dining locations are closed. If they were open, I would choose to go there, and not waste time going out of campus to get something to eat.

There should be a place that the science people can go to to get coffee in the afternoons and not have to trek down to the commons. The taco stand closes at 4:00 and most of the time they are out of snacks (donuts and bagels) by 10:00. It would be nice to have a coffee cart like the one by the commons that stays open until 6pm and is close to boyce and webber halls. You guys would get alot of business.

7 am to 10 pm

Places on campus can be open later in the evening.

When I'm attending an event and want dinner on campus, I'm frustrated that only the HUB pizza and Panda Express are open.

I would probably buy more if the restaurants were open late on the weekends.

We can't buy anything for late nights !!!

Longer hours - open later.

Whenever I have to eat on campus for dinner, it is hugely disappointing that Panda Express is the only option. I frequently feel ill after eating such greasy food. Also, the coffee/snack bar near Hinderaker Hall has very short hours. People in afternoon grad seminars frequently comment on how it would be so great if it were still open till 6 or 7, so that coffee or tea could be purchased during the break in the middle of class.

Not much offered after 8pm - We are always on campus late and for evening classes. More gourmet coffee (Coffee Bean) and healthy choices. Panda is ok but everyone is tired of it and its heavy.

It seems that most of the better quality food located on the main campus closes for most of the afternoon. Also, Fridays are almost impossible to enjoy on campus dining (happy hour at the Barn is very sparse in good food).

Other Student type

I want to be able to buy my midnight snacks whenever I wish it. But people shouldn't be required to work too late.

breakfast would be nice in the mornings, but with real food.... such as food that is offered throughout the day. The mexican grill breakfasts are yuck and the workers are rude in the morning.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Other Student type

Some of the foods I would be interested in eating later in the evening, such as sushi, close too early. Because of this, I am more likely to go off campus.

Staff Member

Open at 7:00, so if we want breakfast we have time before work starts.

Serve breakfast all day, serve food from 9am-6pm.

There is not much choice for a late afternoon lunch. Panda Express is open, but can get tiresome after a while and I think the sandwich place is open, too, but I'm not a fan.

I understand that Dining is open quite frequently, but the times of my classes are really random. I would come back from class at like 10:30AM and breakfast at Logo's is closed. Sometimes, I will be back after 3:30PM so I would go on without lunch for a day. It would be nice to have more hours of operation.

I think the hours of operation there very good in excellent

Longer hours and weekend availability

On the East End of campus, Taco Fresco is the only option and only open until 3:30 and closed between 10 and 10:30am. I don't buy snacks there because they are closed on my break times.

longer hours in the evening, most of everything in the HUB (besides Panda) closes at 6 or 7.

Panda is the only thing open later in the day, and Fridays are the worst. Everything is closed early and the campus community is still here.

I work nights and weekends sometimes and the commons seems to not offer meal choices

Open from 8:am - 10:pm

Extended hours offering more options

I wish there were more on-campus eateries open for dinner and the weekends

A lot of the dining places, both on-campus and residential restaurants, have more or less the same hours of operation. A lot of the on-campus locations do the typical 10am-5pm schedule, and it is sometimes inconvenient, as well as the residential restaurants that for lunch are open around 11-3pm. While there are very few locations that are open other than those hours, it is not always enough. Also, I think it would be nice and convenient if more dining places were open on the weekends, besides the residential restaurants.

Please have Scotty's open earlier! There are many staff members and students who would love to take advantage of eating there, but it is never open for us. This is one of the most common complaints I hear.

Earlier start works for me. I often purchase coffee and breakfast on my way to work because the operation has not started up yet.

Nothing available in the evenings and weekends - can't even get a cup of coffee on the weekends let alone a snack or meal! There are lots of people who work evenings and weekends - labs run 24/7; staff come in on weekends to catch up on office work. Students study at the library. AND THERE IS NOTHING!

open during spring breaks and summer hours

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Staff Member

I WOULD LIKE TO SEE SOME OF THE EATING PLACES OPEN AT 7:00 AM INSTEAD OF 7:30 AM

I arrive at work by 7 but there is no place near the Science Library to get even a cup of coffee that early.

More late night hours.

The hours of operation are not in keeping with other universities and colleges. I teach with a full class load from 4-7pm and sometimes from 7-10pm and there is never anywhere to get good fresh coffee or a snack except off campus after 5pm for me or my students or my fellow researchers.

no comment

The one time where I *might* eat on campus more often is dinner, and the only option on campus is the Barn, which has poor selection and is overpriced. I'd sooner skip dinner than go there (and I often *do* skip dinner).

early am

increase the hours during lunch time

Extend Operating hours.

limited food services offered for students who are on campus in the evening.

Open at 7am

I start work at 7:30 so I would like to be able to buy coffee/tea on my way in - open before 7:30am

I arrive on campus early (6:30) and would love a place near the Science Library (Taco Fresco) to get a cup of coffee!

I would say two things need major improvement... Something MUST be open on Friday night (until 8pm), Saturdays (9am-3pm), and Sundays (3pm- 11pm) AND YOU SHOULD HAVE A COFFEE PLACE OPEN 8AM until 11PM DAILY!

Several of the dining services appear to either cut hours or close during intersession, which is most frustrating for full time staff.

Honor Roll - should stay open longer

Fridays nights and weekends could be a good option for the dinning services to be opened, cause I could not find a near place to eat

Extend the time for lunch. Make it later.

It would be nice if the dining services were open at the very least during dining hours. There are time when I would like to meet someone on campus as well but everthing is shut down. I believe that if there were more option for longer periods it would also add to the feeling of community on campus over time.

More weekend hours and more hours for 'to go' meals.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Staff Member

More options available on weekends. Open the breakfast options earlier

Limited hours outside of the commons make it difficult to get a late lunch (at The Barn) for example. The Commons can be quite crazy at certain times and it's nice to have other options.

as a staff member hours usually begin by 7:30am, it would be nice to have an option beginning at 7:00 with hot cereal choices

Stay open later.

Current very good hours

more

Undergrad Off Campus

it should close @ 11:00 p.m.

No closing down between lunch and dinner

Many of the restaurants in the new HUB are only open till like 3pm. I want to be able to get food at all hours that classes are in session. If I have a night class it's nice to know that I can grab dinner on campus from more than one place. I'm a Theatre major and am on campus very late most nights and even on Saturdays and occasionally on Sundays. It is always a pain when there is nothing open on the weekends or late at night to be able to grab a snack or a meal.

I think that Dining Services as made a huge improvement with Hours of Operation because Latitude 55 is now open until 10. Unfortunately, last night when I wanted to get dinner on campus, that was the only option available. Don't get me wrong, the food there is delicious but I wanted something a bit healthier. I know that Latitude 55 had healthy options but none of them sounded appealing. I think I would be more satisfied if Honor Roll was opened longer so that students can have a more appealing healthy option.

have options for students studying in the library in the evening. Also have places like Taco Fresco open at least an hour longer.

Dining Services for main meals is never open early in the morning, late at night, or even on the weekends. I would definitely eat more on campus if the places were open later. Otherwise, I'm relegated to go to Boba Cafe or Carl's Jr.

Uh, keep places open longer! The only thing open towards dinner time is usually Panda Express and you can only have so much of it before the sight of it makes you gag and want to throw up.

There should be more options, other than Panda Express or the diner to eat at night.

Extend hours of operation of ALL THE DINING CHOICES to include dinner time. I do not want to have to just choose between pizza, Panda Express, or the C-store during dinner time.

Basically, improve the hours similarly to the hours we now have for Latitude 55. I LOVE the hours there and am eating there more often now. If El Sol or La Fiamma had hours past 3:30 or so, I'd eat there more often, but I tend to eat for dinner and they're closed by then.

Open later.

Make at least one placer 24 hours for those late night snack areas.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

Have the food place open later than 3 pm because there is really never any other place for me to eat other than panda after 3pm since I do not dorm on campus.

If more locations were open 24hours then I would be more inclined to dine on campus rather than off of campus.

Have the comons C-Store open later. A lot of students and staff stay later than 7 and the C-store has most of what people want to buy after they have a meal, a little snack to keep them awake when studying, doing paper work, grading etc.

Students stay on campus 7am until 10 pm and we always need food. The commons doesn't open until 9 or 10 making it inconvenient to buy food and would be better if the hours were longer

I think it's absolutely absurd how early everything closes. I think there are plenty of people that need to eat after 3pm but the only place you can grab quick food is the convenience store that seems to never be stocked as it is. the hours of operation need to be later there needs to be more available more often period.

I think the hours of operation for Aberdeen-Iverness and Lothian dining halls are incredibly inconvenient. They close at 7:30 which is usually about the time I start thinking about dinner. Too often I have to plan my schedule around when I can go get a meal rather than being able to get food at my convenience.

There are not much selection of restaurants during dinner time, only Panda opens late.

since the majority of the customers are college students, hours of operation should extend to at least midnight if not later.

Stay open later because students eat late.

Dining services should be open later for those students who have classes all day with no breaks until late at night.

it will be more convinient if there was at least 2 places opend to get food. Decrease line time as well as increase meal choices.

Some establishments close pretty early, around 3 and I often times have class through lunch until around 3-4. It would be nice to be able to have more options to eat around those times other than pizza and panda express.

They should have longer hours of operation since college students are always hungry and at odd times during a day. More students are out later at night on campus because there is still class around dinner time until 8pm.

Normally, I only use the C-store because it is available most of the time, and has quick service. Most other places do not have hours that are as convenient.

The Dining Services could extend their hours during the evening time, since sometimes when I have a break between classes, I would like to go the the Commons and get something to eat, without having some of the places close down.

we should have a late night operation because some people have back to back classes, which they would avoid eating in order to get to class.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

When everyone closes at 10:00 between the breakfast and lunch hours it is extremely inconvenient. They should close at maybe 10:30 because most classes get out at 10:00

it should be open past 3pm like all the restaraunts not just panda la fiamma and lattitude 55 because all of those arent the best for someone trying to watch what they eat

should open till at least 6pm

Open all hours that classes are in session and a little earlier too.

open later so that those who have finals can still get food

open after 3

A lot of places close too early. All that's left open is Panda Express and I don't always want to eat Chinese food.

Stay open later. Most dining services close by 3:30 and many students have no other choice but at Panda Express.

I dislike how most of the restaurants in the hub are closed for dinner. It would be nice if they were open a little later.

The hours of the dining halls now are ridiculous. I am most often free from 9-10:30, however the residential restaurants are closed from 9:30-11:30. Also, I am often available for lunch on or after 2p, and I am forced to either starve til 4:30, eat at other on campus venues (if i'm free before three - from three to 4:30 not a SINGLE THING is easily available to me on campus that's good), or forego a meal. Finally, the dinner hours end entirely too early, and there is NO sit down late night options available. This is absolutely ridiculous. Basically, the amount of hours needs to DOUBLE - I'd forego some of my selection just to have food more accessible during ALL of the hours of the day - if CLASSES are in session, there should be FOOD available - that's from 6:30a-11p. Get it?

To late night during finals weeks

Students cannot go to the commons no later than 3 o'clock as there are only a limited selection of restaurants open.

I want 24 hour dining services for those late night hunger moments.

commons closes too early

Extend the hours of operation at the dining halls. Students sometimes are never able to eat at the dining halls because they have class during hours they are open.

On weekends only two things are open Lothian and Commons Stacked. If i were to stay on campus on the weekend i would like to eat something different that i ususally dont get thoroughout the week.

open later because some student have class and eat lunch late

Open later but for longer hours because most students try to take classes in the afternoon as opposed to classes earlier in the morning. Whenever i go to the commons to get a meal, it is usually about to close and that sometimes discourages me from eating within the commons.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

Open for longer hours on Friday. As they are right now, I have had to go dine somewhere else because they close early

Open later for people staying on campus

In the mornings, the commons are never opened when I want them to be open... and to top that off, none of the good food places are open besides El Sol... and the store, which I don't like very much. (I'll never call it by the new name... it shall forever be known as the commons to me and my friends... the new name is stupid... and poor choice being that the students were not given the chance to vote on a name change...).

I think it would be very helpful if dining services could open more of its restaurants earlier and close later. Lunch hours are generally during class times, but around brunch time (9:30 to 10:30) there are less classes in session and students with early morning classes will have time to eat before their busy day starts. Most of the dining facilities also close quite early in terms of dinner services and I have to go elsewhere if I want to eat in between my evening classes.

Having the sushi place open late would be a great way to compete with Panda as it would appeal to those who enjoy Asian flavors. It's also lighter and healthier.

A bigger variety of hours so that I can eat when I have a break from classes instead of having to wait until they are open.

I think the restaurants on campus could stay open later and open earlier.

I find that many places close at 4 pm. I think they should be open later.

instead of closing at 3:30 they can stay open till at least 6/

Many students are on campus later in the evening and at night. Vending machine and convenience store foods are the only option and this often informs my decision to spend my evenings studying off campus where more healthful, fresh options are available, despite the convenience of using on campus study resources.

Dining services can try to open at earlier times and close at later!

When ever I am on campus after 3 it seems like my only option is Panda or cold C-store food. Now that latitude 55 is open there is another option, but it's big and crowded in there. There is no where that is open late, with healthy options, where there is a quiet and comfortable environment/ easy to go foods. Especially since the library is open so late- it would be nice to get a good cup of coffee on campus after 7pm.

I just wish the c-store didn't have to close so early, and maybe some restaurants within the commons, or the HUB, that's my only issue.

A lot of the food choices present on campus close too early for me to get there and buy something after my classes. A larger hours of operations would greatly increase the amount of time I buy food on campus.

Opening earlier would be an influence, but that is because I get on campus before 7am.

Longer breakfast and lunch hours. Del Sol is always closed once I get out of class.

The Dining services closes too early.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

Have larger ranges of hours of operation. For example, Panda Express is what is open the longest in the Commons, but the food isn't all that great. Logo's should be open for dinner, but it's not. Etc.

open later for students that have evening classes

There are NEVER any places open late when I have to stay on campus for my late classes, because I do commute. And even when I didn't commute last year, I still always wanted to eat super late meals or whenever convenient for me, because I felt like I missed out on eating a lot of the time last year because of the dining halls in the dorms and their hours. It NEVER worked for me and I was mad because I never got to eat, and my money went to waste for my meal plans.

The Hours of operation needs to be more flexible because although lunch hour is around noon, other students like me end or eat around 2-3 and nothing is open.

Stay open later on weekdays!

Allow restaurants to be available later. at the current time, only Panda is open when I walk in at 5 and I dont want Panda every day of the week.

After studying until after typical diner times in the science library, it would be nice to be able to pick up something fresh from a conveniently located restaurant.

When I was on campus after dark, there were never any places to eat at.

Dining services should be open later on weekdays, maybe until 8pm instead of 5pm. Also, if they opened earlier, like at 10am instead of 11am, so people won't have to wait for food, and there will be less crowded.

increase hours of operation. Everything closes at 4pm which makes it difficult to have a meal on campus (except for panda express and Latitude 55)

Keep restaurants opened later, within reason depending on the time of throughout a given quarter. For example, midterms, finals and so on. Of course, it is all within retrospect.

i usually have class all morning and eat in the afternoon, but most places close by 3:30, so i usually dont eat on campus.

have something open as last as the library if people chooses to stay on campus all day to study

I tend to eat late and there are limited outlets open beyond 6pm.

Many students have late classes and when they come out the commons are already closed so that influences people to buy off campus, so maybe if the commons closed later maybe like around 8 or 7:30 that will be good.

The restaurants on campus need to extend hours. In the evening, there are very few choices around campus and I think that more people would stay on campus for dinner if hours were extended later.

My classes often force me to eat a earlier lunch or dinner.

I really wish the places like the HUB were open later. I get out of class at 6:30 and many places are already just down. I think it's ridiculous that classes go until 10 on campus, yet some food places don't stay open past 4pm.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

open more later hours

it would be nice to have a place to go to during finals week, maybe 24 hour dining services, if there was a starbucks on campus this would work even better.

Convenient stores and other places should be open later. There should be more stores open later other than the ones that are open only around the housing areas.

Usually the only places to dine after 6pm is the Lat-55, Panda Express, or the C-store (which isn't really open that late anymore). These venues are alright--not above par, however. Panda Express is the best out of these three, but it gets old very quickly. If there was a larger variety of on-campus food joints that would be open later, then I could see myself eating on campus more. However, don't get me wrong, the new COMMONS (the name HUB is really lame) is way better than the old one, but there is still room to improve. I do enjoy the idea of having food service locations in other areas besides the COMMONS. There are many people who have class until very late on campus, and if there is an availability of many selections that were open late, then I could see more customers. And, what ever happened to offering discounts during finals week? That old practice seems to be no longer offered, and I think students would really enjoy seeing that come back.

Excluding Panda Express, the dining hall restaurants in the Student Business Services Building close before 8PM. It would be better if times were extended to 8PM for all restaurants. The convenience store hours are fair.

the last few quarters i have gotten out of class at 10 am and have had anywhere from 1 to 4 hour break which i use to study in the library. most places in the hub dont open until 10:30 which means i have to wait 30 minutes before getting food, to go to the library and study. so, i loose alot of study time to wait .

Stay open later and on weekends

UCR needs a damn night life. Dining services need to invest money into keeping dining options open later. The later the better

As an athlete we tend to be on campus longer then that of an ordinary student. We are here earlier, and stay much later in many cases. So if more than just Panda and Pizza would stay open...I would eat on campus more.

they should be open early in the morning

You should extend the Hours of operation for Sushi because there is always an extensive line and it closes so early at 3.30PM

stay open later

Longer hours of operation as classes start and finish throughout the day but most places are only open for a limited time

The hours of operation for many campus dining are horrible. They close too early, for example, at 5 or 6. You cannot have dinner on-campus. If you arrive 15 minutes before closing time, they have essentially closed down and are cleaning shop. You might as well advertise the closing time at 4:45 instead of misleading students.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

Dining services could extend some of the restaurants hours to accommodate those who still have class late.

Alot of the places in the commons close around 3:00. That is the time when I get out of class and it would be convenient for me to get something to eat.

Eateries close way too early. If you're going to close them all so early, then the C store needs a better selection of food. Breakfast needs to be served later than 10am. The only place on-campus serving it is El Sol, and if you have a class that doesn't get out until 10, you're not getting a hot breakfast. They need to serve until 10:30 at least.

there is nothing available to eat after 5 pm on campus. if places were open, then students could stay on campus longer. also when it is midterms/finals, students stay on campus longer. going off campus to eat and coming back is a waste of time.

Open longer.

In between classes I often run to Ivan's....after 2:30 or so they are pretty much shut down, and if not, they are out of many items. They are my fave morning stop, and have great and healthy smoothies.

The only food place open after 4pm is Panda Express. It is quite expensive and not very healthy overall. I would prefer more dining options that are open later in the day.

It would be better if there were a couple 24 hour dining services along with a 24 hour open commons.

More places to eat open later besides panda express.

The only places open for dinner hours are Panda Express and the Barn. It would be great if there was more options available for those of us who have to stay on campus during the dinner hours.

As a transfer from a state campus, at least 50% percent of eateries remain open until at least 5pm or later. Here, only about 25% are open past 3pm.

Don't stop serving breakfast at a certain time.

My favorite place to dine, Honor Roll Sushi, is only open from 10:30am to 3:30pm. If it were open later, I would be there later for dinner. Also, it seems as if everything at the HUB closes up considerably early, especially on Fridays. Extending hours of operation in most dining places, and making sure to advertise these time changes around campus would be a great idea.

Hours of operations are truly important because there have been times where I have wanted to buy food and most of the places were closed already.

If there were more of a 'dinner' time.

i understand that longer hours means higher wages. But, there are still students who have class from 7-10pm everyday. On top of that, students can be lazy and dont want to cook so late at night. There is still potential to cater to these students and it will allow for more student jobs at the commons

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad Off Campus

Since I like studying in the library till 12 am, I would like to see some dining services that are operational later. I'm sure others would like to see later hours of operation to hang out and eat for a study break. Perferably have closing times around 1 am.

Many times I have late classes nd there is no place to eat on campus so i leave and walk somewhere close.

At the time I am normally eating on campus, the only things remaining open are Panda Express and the sandwich shop at the other end of the Commons, which are therefore crowded. If more restaurants/services remained open later, I would use more of my meal budget in convenient on-campus locations.

It is always close

Open stores later

Longer hours

Stay open until at least seven on weekdays.

Keep some places open later so that there are more than two places to feed hundreds of hungry students.

I think if they were to open at 10 to 6 maybe it would create more time for people to actually eat on campus.

Longer hours

Often I have classes during lunch time and by the time I'm done, most of the restaurants at the Commons are already closed (3:30 PM). Later hours would be much more helpful.

Later hours, especially at the library so there are food options besides the vending machine.

Undergrad On Campus

I'd like it if dining services were open for longer each day- I am on campus in the evenings several times a week and it would be nice to be able to grab a convenient, healthy meal instead of having to rearrange my meal schedules to fit.

Open later, I went there at 6pm and the only thing open was Panda Express and Pizza, I don't really like either.

When I'm hungry at 10AM and El Sol is closed for breakfast and the other places are closed until at least 10:30 for lunch.

Breakfast is great, however it ends at 9:30am which is far too early for most students I know. If it ended even a bit later, I believe that many more people would go frequently.

most of the common closes early. too early. especially on fridays

make breakfast hours til like 1030! love breakfast but can't wake up sometimes

I know the campus is deserted on weekends, but extended weekend hours for more than one restaurant.

I like that there are still is still food available from the HUB after 3:30, but when students get out of class later...5...6...7...and want to grab dinner, they choose between Panda Express, Pizza and the C-Store. I would like to have more options for dinner.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

I want to be able to eat lunch later as I sometimes have class for most of lunch period, giving me about half an hour to eat or lunch period ends.

I believe that lunch and breakfast should have the hours extended at least 30 minutes longer. Dinner doesn't have to start so early.

be open longer

A-I should be open later or should offer an late night dining option.

Have lothian do actual breakfast.

i don't eat dinner on campus because i tend to eat dinner late and the commons is closed or closing at that time. however, if the commons and it's dining services were available, i would consider eating dinner on campus before going back to my apartment.

Open 24/7.

I would like to get dinner more often, but many of the eateries are closed at three and I get out of class at five.

Stay open late at night -- I have a class that gets out at 9 pm. Or if there are locations open at this time, advertise them more, because I am unaware of them.

Making the Commons' restaurants open on weekends.

have the c store and commons open later

Have the hours later on. People do have night classes.

Closing @ 8:30PM for Lothian and 7:30PM for A&I is inconvenient for students with late night classes. Both residential dining halls should close at a later time, such as 9 or 9:30PM.

A typical student stays up longer during the week and their should be convenient places to grab a healthy snack.

I feel like the hours of operation don't fit my schedule, it closes to early.

Dinning halls such as AI needs to stay open later for dinner because sometimes i have late classes and Lothian would be over crowded.

Breakfast should be served until 10am.

Having a on campus(not including housing) dining facility for breakfast in the morning would help especially if it is in the commons and operates around 6:30 am -10:00 am.

More hours!!!! Sometimes i cant make it for a meal

later hours

It would be nice if some places were open as long as the others because the ones that are open are not always as appealing.

more hours

For lunch, they should open at ten and stay open until four or later since most don't offer dinner.

Open later so that students who play intermerial sports can come eat after their games. I personally play intermerial sports twice a week and both of my games end later than the lothian restaurant is

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

open and I can't eat before because i have classes

should be open until 11 p.m.

I don't like how Lothian had more convenient hours of operation for me. Walking all the way to Lothian is inconvenient.

Increase hours, simple as that a convenience store and a buffet are two different things.

extend hours of operations for most places until after 8pm. And,for example,allowing meals like breakfast to be served all day long

change AI and Lothian hours

Make some late night options. Consider keeping somewhere open on campus till 2 a.m.

Make some of the more popular resturants open later, because student have class until like 9pm on campus but they have nothing to eat after

keep it open until 9 pm

The commons closes early and I usually have class later because I work. Sometimes I would want to buy something on campus but everything is closed, except for Panda Express (which is disgusting)

I often find that dining services is not open when I would like to go get a meal.

This quarter I have found it a bit hard to find places open after classes. One of my classes ends at 10am, conveniently located near the HUB. But since a lot of the stores, aside from Panda Express close at 10, I have to either wait for the dinning halls to open, or Spinellis/Logo's. Which don't open until 1030am or 1130am, which conflicts with my class schedule. Also, when I am at my friends student apartment, I noticed the closest food place is the Sub Station. Most of the restaurants close when I'm barely out of class. For instance I have noticed no dining hall or c store is open around the hours of 2-5pm. Only the c store on campus is, which is sometimes a hassle since I live at the dorms. I think that some stores near the dorms should be open when none of the dorms dining halls are serving food. In addition, I think that more stores should be added near Falkirk, Summer Ridge, Stonehaven, etc. to help the students there have easier access to food.

There needs to be more options open on the weekends

expanded hours in dining halls, especially serving breakfast and dinner later in the day

Make them open more often, especially on the weekends

They should open them a little later, for if people don't have time to make it, they can have a chance to eat.

have hub places close an hour latter like 430

Open later.

Residential restaurants close too early on weekends.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

I miss meals frequently because of conflicting classes and dining schedules, if the hours of operation were extended an hour or so later then it would be much more convenient. Late night dining would also be very appreciated because I often eat dinner early or miss it altogether and find myself starving around 9:00pm.

There are no options to eat a decent meal on campus after 8:30PM. As college students, we have a reputation of staying up into odd hours of the night. If Dining services had a skeleton crew operating part of a kitchen (ie. Spinelli's or Logo's) maybe until 4-5AM, I think that would be of best convenience to the students.

Always have a place to eat no matter what time it is so students can get full. :]

Sometimes we have later classes and the cafe is closed way too early.

if they had a store open 24 hours

For Students that have late classes-extend dining hall hours or start then later.

my labs dont end till 9 or 10pm so it would be better if they were to open later so i can still get food without having to go out

Be open later at night

for someone like myself who has a meal plan, the dining hall hours are not at all convenient. i would like to see longer, more flexible hours.

Keep dinner hours until 9:30pm or 10:00pm.

Please allow AI to be open until 8:30pm or extend Lothian's hours to 9pm. 90% of the time I miss dinner because of class.

i feel that dinner should close later

I want to have the hours of operation longer. I do not just want to have a meal before 3:30 p.m.. I am on campus and do not want to have the brand name food since it is the only restaurant open. Longer hours would favor the whole campus as students are on campus all day long and a majority do eat after 3:30 p.m. and would like the same choices students who eat at 12:00 p.m.

i wish breakfast started a little later and went a little longer, as well with dinner, it should run till around 9.

Prepare to be open all day so people can get food whenever it's convenient for them.

There should be dining services that are available 24/7 in order to accommodate every one. Dinner in the res halls should be served until 10pm at least.

More hours available to students. I always have class during lunch-time and would like to use my meal plan and not have to waste dining dollars or use cash/card. Even an hour extension for lunch and dinner would make a huge difference.

If places were open late, then I would be able to get food while I study late at night.

Having late classes does not allow me to get dinner sometimes late at night. The hours should be extended by at least half an hour.

Extend hours to all day 7 am -> 11 pm

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

have them open at different times, schedules at times get in the way.

Most restaurants close at 3:30, making it nearly impossible to get a decent dinner on campus. On Fridays, these hours are restricted even further, and on weekends there is only one option if a student wishes to eat on campus. Considering the large number of students living in the dorm, it would be nice if those students could get food in the hours that commuters are not on campus.

longer hours so that i have time to get my food

It's hard to plan your day around meal periods, but if there were something available similar to the C-store during the day, and on weekends, it would make it a little better.

AI closes too early and I am left with only Spinelli's for lunch if I want to use my meal plan

longer business hours

The lunch hours at A&I are slightly slim and it would be helpful for them to be extended.

Dining Services can improve the hours of operations by extending the hours of the dinning halls. A&i closes at 7:30pm and Lothian at 8:30. Some students have late classes and do not have the chance to eat a full dinner. The only option they have is to purchase chips and sodas at Scottys/Glen more. That type of snack is not healthy to eat at 11:00 pm. The hours of operation should be extended in order for everyone to eat a full plate of dinner.

I think that a residential hall should be open longer for dinner because it is hard a lot of the time to get dinner before seven thirty and opening at four thirty I think is generally too early because then one is hungry again before going to sleep.

Breakfast should last until later and there should be a late night on campus restaurant open other than Scottys

I think Lothian, A&I, and The Commons restaurants should be open later into the night because many times when my friends and I are still on campus, for example, and want to get pizza from La Fiamma or something from the C-store, we can't because they are closed by 8:30. Also, for the res-raunts, many times my friends and I don't get hungry until 8:00 or later because that is the time we eat at home. As a result, we often aren't able to eat at the res-raunts because by the time we get hungry, they are closed. And when there is a Lothian/A&I BBQ, for example, it usually closes at 7:30 and some people don't get out of class until later than 7:30 or later so they are forced to eat somewhere else. For BBQs I think hours of operation should be until 8:30 to give the maximum amount of people opportunity to eat.

More hours !

The commons should be open earlier... 8:00 AM.

lunch is only served for a limited time and i don't like that.

If the dinner and breakfast times were extended just by 30 minutes I would be able to get breakfast and lunch some of the times but I miss it just barely, I can make it to Logos for breakfast but it starts to get old, so it would be nice if AI hours were extended.

More hours so students can eat without missing breakfast, lunch, or dinner during class hours.

Breakfast served from 7:15-10:30

It would help me if they opened sooner and closed later.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

Later hours at least 4pm for the barn and 6pm for the HUB

Breakfast ends at 9:30, people usually get out of classes after that and want to eat breakfast but its not open.

i tend to have classes later in the day and the restaurants i like to eat at in the commons are the ones that close early (around 3:30) and i am left to find something to eat at the C store.

I think that every dining option should be open later. There have been many times when I would have gone to eat at the dining halls if only they were available when I am actually hungry. I definitely think the dinner times should be extended until at least 10pm.

Hours should be extended longer to accomodate students with nightly classes.

if commons opens till late

The hours should be longer. Rather than closing at 3 30, they should close at 5 when most people have gotten out of class.

The restaurants on campus and in the housing structures could have later closing hours so that students can eat around their schedule of classes.

I usually do not like the food that is offered for dinner at the residential halls so it would be nice if the restaurants in the Hub were open longer hours. Also i feel that breakfast should be open longer then 9:30!

Restaurant hours completely clash with my class schedule.

lothian and AI's dining hours are ridiculous. That dinner is stopped being served at 8:30pm isolates a huge section of students who eat later on and are also unable to leave campus easily. Also why doesn't Lothian open for breakfast? the grab and go breakfast offered at logos leaves lothian students in the cold, and strict AI dining hours make it hard to get a meal at all. Why on earth would breakfast at AI close at 9:30 am, when most students are just getting up and ready to eat breakfast? I can understand if AI opened at say, 7:30 am , and closed at 11:30 for to get ready for lunch, but 9:30?? Also having dinner served latest at 8:30 is just ridiculous, there needs to be late night dining of some type besides the C stores. In addition, this school caters too much to commuter students. Why should the C store close early on Friday night, and not be open on Saturday at all, the day when most students who stay here need it the most. Food should be open all day as long as possible, with more shifts of employees if necessary. College business hours shouldn't function like places in the real world. Food, libraries, and especially copy and fax centers should be open almost 24 hours.

The time when people eat shouldn't be restricted to hours of operation because that means there would be people who will not be satisfied depending on lifestyle.

Longer hours

the locations in the residence halls have very limited hours. a larger lunch hour in particular would be nice.

later at night!!!

I frequently eat late (after 8pm).

Please do not close the good restaurants at 6pm. Some of us spend all day and night on campus and need a convenient place to eat dinner after late classes.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

i think it will be better if a&i or lothian could extend their hours of operation because some students get out of class late

The Dining Services should better accomodate students who can't make it back for dinner by before 7:30.

Open HUB earlier and have more breakfast options

Be open on the weekends and later than 8PM

In the evening, A-I closes at 7:30pm and Lothian closes at 8:30 and after that, there is no place to get a meal of quality food using the meal plans. Often I have classes that completely take up the 5-8:30 window of opportunity for dinner and as such I am forced to make do with inferior quality food, such as the stuff available at the Convenience stores.

Longer lunch hours.

A-I dining hours should expand by one hour. I often find that classes would prevent me from eating since there are time slots where A-I is closed. I would then be forced to spend money in the commons for food.

open earlier and close later. alot of college students get hungry late at night and nothing is every open.

Expand the hours of operation to span the work day for those who are on campus later than current hours.

Simply by extending the hours would make a huge difference.

The hours of operation are not as fitting to those who have later classes and would like to eat something other than only Panda Express and Pizza. To have more restaurants open during later hours might help keep the students on campus more and study better.

Open during holidays and weekends at fewer hours.

Other UC's such as UC Santa Cruz has a dining hall that closes at midnight every other night. I found that to be very convenient as I am always forced to eat frozen dinner meals and cups of noodles late night because there is nothing else to eat.

Have the Bear's Den open more often, especially on weekends.

I believe that one dining hall could be open from the hours of 4-8 and the other can be open from 8-11 because everyone should have an opportunity to eat even if they have late classes.

Well it is unreasonable for students to go wake up at a specific time frame in order eat lunch or break feast. At other campus i have visit, their dining hall offer a 23/7 hrs. while ours just simply close and reopen at another time.

I often have to modify my scedule so that I could even eat. Keeping breakfast and dinner open longer are my biggest concerns.

Late-night places open on weekends would be nice for those living on campus

I think that AI needs to extend their hours of operation for all three meals of the day.

longer hours for late night food

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

Hours of Operation are good, but sometimes have back to back classes or crunched schedule.

lunch hours are always during class hours.. lunch is not between 1130 to 2 it should be 12-330 and dinner should not be served at 430

If there were places that were open late at night(around midnight) instead of just the convenience stores, I would go and get food from there. The only thing that is open is the convenience store, which doesn't necessarily offer the best hot foods that I'm looking for

There is very little choice for meals after the 3 o'clock hour. I typically have a class in the evening or work until the evening and it is nice to have something besides Panda available.

Hours later at night would be an improvement. During finals week this would be very helpful.

More available hours.

open the convenient stores on Saturdays.

Dining hall hours are short and not particularly convenient. My lifestyle had to change dramatically because the dining hall is not open when I would like to eat. Even the survey shows how out-of-the-loop dining is. The survey considers anything past 7:30pm late night; this is just plain wrong.

Assume that dinner is the last meal of the day, and that ideally we should sleep two hours after our last meal. This means that we would all be sleeping at 10pm. Not very likely for 17,000 college students. Also, the 'convenience' stores are not convenient for many people as the LATEST any of them are open for is 1am. College students are up way past 1am. Also, there ought to be a c-store near the campus apartments.

Sometimes early in the morning on weekends, I wake up early but is unable to eat because Lothian opens at 11. And for dinner time, they close semi-early...and I have late classes.

I think that the hours should be set for a later time.

the hours are hard to comply with because i work full time and go to school full time many nights i go without a meal simply because the dining hall is closed

Sometimes the services end early for me. Sometimes there are late bed-risers that cannot make the time. On weekends, the services close earlier than usual.

Make more hours available for students who may have a full day of classes with no time to go to Dining halls.

Classes go up until 10PM and most of the dining services are closed at 4PM. That is too early for people who are on campus during dinner time that need something to eat other than snacks from the C-Store.

It is hard to schedule a time to eat when you have scheduled classes, workouts, practices, and work already planned. Therefore, I think dining services would better benefit if the hours of operation were more flexible. Also, breakfast burritos should be served all day.

extended hours of operation because for those of use who work and go to school, we are unable to make it to a dining place on time. Also, it would be great to have locations opened on weekends for students who live in resident halls.

AI should make dinner hours longer. Closing at 7:30 is too early and conflicts with class schedule.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Hours of Operation

Undergrad On Campus

I am almost never able to get breakfast because they stop serving it at 9:30. I think they should extend their hours. Also two night a week, I have to eat dinner at 5:00 PM because I have night classes. I think dinner should be served until 9:00 PM.

The hours for dinner should be extended later so that those with classes later in the evening are still able to eat the dinner served in the residence halls as opposed to buying fast food to sate their hunger.

On the weekends, brunch opens at 11:30, yet I am an -early-riser and would like it to be opened earlier. Furthermore, the convenience store in Lothian opens at 8:00 pm (and is not opened on Saturday), which is too late. There is not many options for meals on the weekends on campus.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Meal Plans

Undergrad On Campus

More dining dollars

If residents in the Residence Halls were allowed to use their meal plan on campus (i.e. La Fiamma, El Sol, etc.) I think residents would be more satisfied with their meal plan. A lot of on campus restaurants already offer a combo meal, which is usually equal to the price of lunch at Aberdeen Inverness Residential Restaurant, or LoGos.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Faculty Member

more food and dining choices near HMSS buildings

The salad bar is good but is very inconveniently located in the store which often has extremely long lines.

Faculty need more lunch and snack opportunities. there is no where to eat on campus. It's very frustrating. the Barn takes way too long and isn't that good. the commons is awful food, too crowded and takes too long. alumni center is too far and takes too long. need more options. need quicker options. need healthier options. need options on the AGSM side of campus.

A coffee cart near Entomology would be a great benefit and I suspect would get significant use. Might do a trial run with a mobile unit.

I just don't tend to go to places like the food court, where everything is all crammed together- I'd rather eat in a location with a single food service.

At the current time everyone runs to a central location for lunch. This makes for long lines and a very noisy environment. I can't take that much time for lunch (waiting in lines) and I would like to eat with friends (and can't because it is too noisy.) If there were more, small locations the lines would be shorter and it would be less noisy.

There are virtually no services at the south end of campus where the Science faculty reside. We need a coffee service (not just a machine). The Mexican Grill is great but more diversity is needed. We just do not have the time to walk all the way across campus to deal with the floods of students.

We urgently need a food and coffee stand in the south precinct of the campus located in the entomology/genomics area to service all buildings in this area. Walking to commons or the Barn, with the resulting wait for service, can make the entire trip 30 to 45 minutes in duration, and even 20 minutes for just a coffee. A large number of faculty, staff and students are located in the south precinct and there is no service here at all. Indeed it is quicker to drive the Canyon Crest Town Center if one wants lunch between noon and 1:20 pm.

The Commons is very crowded and the lines are long.

The biggest impediment to me purchasing food on campus is the time I'd lose in going out to find/get some food. There are some decent choices on campus (the mexican kiosk), but I do avoid the new commons. I tried to figure out what was offered, see if anything seemed interesting/ worthwhile but was a bit turned off. If something was close, had good but inexpensive food, and was just easy, it would be much more appealing.

Better options...see below.

The Barn menu gets stale after a few visits; it should change more often. You should RAISE prices to chase students away and make service faster, less crowded.

ok

There is really nothing good over on the science side of campus - just a taco stand - we need a Starbux equivalent - even a cart would be good - and it can't close at 5, and it has to be open Saturday.

Just so the lines don't get so long. I don't know if this is practical...

There is nothing south and east of Ecalyptus and Citrus Drive.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Faculty Member

Nothing in south campus (Psychology Building/Olmsted) area yet its heavily populated -- not even coffee! At very least a coffee stand (like Hinderaker's) needs to be established over here

Well everything us pretty much in the commons so open some locations elsewhere doh

We desparately need a quality location close to Anderson Hall. MBA programs must be able to provide food service at night, that is not fast food but has reasonably fast service and good seating.

Lines for the food in the Commons area are too long at lunchtime, and it's pretty far to walk, so I never go there. When I buy lunch, it's at the Taco place near Boyce Hall for convenient location, but I'm not that crazy about Mexican food; I'd rather have more options, like salads and sandwiches and Asian food in the Boyce Webber area. Another suggestion: seating area outside taco place might be more pleasant in hot weather if it were possible to mount 'ceiling' fans under the shade cover, which does seem to have lights so must be wired for electricity, or else to set up floor-standing fans at side (which could be moved inside for security when taco place isn't open.)

If dining services had a location in HMNSS I might actually use it.

need lots of little sweet cafes to which we could all become attached, as 'fans.' the campus needs character and needs to exploit a sense of 'place'

The Barn is very slow during lunch - there should be better lunch options around the Humanities Building. Ivan's has limited options but is better than nothing. It would be wonderful to have them expand their food options and to have an indoor seating area.

I cannot leave my office in Psychology, make a purchase, and get back to my office, in under 20 minutes. Dining services could not be more inconvenient.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Graduate Student

The commons are currently way too crowded. More dining locations around campus would hopefully alleviate some of the overcrowding and reduce wait times for food.

more dinning locations should be there. It generally is far to walk from one part of campus to the HUB.

Offer more locations - increase variety of food choices

I work in the Entomology department, and it is quite a distance to any dining location. It would be nice to set up a new facility near our location.

If there could be just one more place to eat for graduate students on the east part of campus, that would be great. Even if the taco stand could sell pre-made sandwiches from the Sub place on campus.

The lines are always very long to get food in the HUB, if I could get food quickly I would be more likely to go there instead of bringing food from home. I am a busy grad student and don't have time to stand in lines.

I would like something near Bannockburn which is also open over the weekends.

The only places to get food on campus are either at the commons or the Barn, and both places get EXTREMELY crowded during meal times that I'd rather bring my own meals to avoid the chaos. So, if there were more places to get food, and there were spread throughout campus better (like some food places near the SOUTH end of campus), I'd be more likely to buy food, rather than bring it daily.

I would like to see a Taco Bell or recognized hamburger chain.

I would like to have some food closer to Olmsted Hall or the Psychology Building. The closest food now is in the Commons, but it generally takes a lot of time for me to get food there because of the lines, crowds, and limited selection of food (therefore, I tend to eat snacks during the day and then go off-campus for a large dinner).

Areas can be crowded, leaving little place to sit down and eat with multiple people. This influences me not to sit and eat on campus.

I think there should be more food choices near the Chemical sciences side of campus

I really feel that if you had another coffee stand closer to the science end of campus (your 'zones 3 and 4') you would make a great deal of money--as it is we need to walk all the way out to the center of campus to visit the coffee caravan (is that ever even going to be a permanent stand?).

During peak hours, I often cannot dine on campus because the lines are too long.

Closer to anderson hall or that side of campus

Even though there are carts around campus that offer a variety, they usually only take cash only. This keeps me from being able to buy different meals on campus

I work in a lab in EBU-2. There's no food services around the building. For example, a healthy sandwich station would be perfect.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Graduate Student

There are, on one hand, limited locations where freshly made food can be found on campus. On the other hand, the lines of people waiting to get food in the Commons or the Taco cart are often very long during the lunch hours. By increasing the number of dining locations and options, I think this problem, in part, might be addressed.

Sometimes when I'm in a hurry and don't have time to get to a part of campus that has 'to go' items for sale, I find myself frustrated.

Commons can be too crowded at times.

As for graduate students who have to stay in labs for most of the time, there should be more convenient dining locations nearby.

Other Student type

I'm in Olmsted/Psychology building area and the nearest coffee place is pretty far, I'd buy coffee/pastries more often if it were close.

Staff Member

People with mobility issues cannot always get to the current locations easily and within time constraints. It is simpler to drive to a restaurant off campus where one can park, get in and out in a timely manner and not have to wait in line for an extreme amount of time.

The Taco Stand is great near Batchelor Hall, but it would be nice to have another place to get fresh juices, fruits, veggies. Maybe another eatery venue where healthier items can be purchased such as a fruit stand you find at the corner of an urban city and maybe even purchase our veggies for dinner!

Other types of foods near Parking Lot 13

There are currently no locations on our side of campus. The Commons is rather far and we'd be more apt to stay on campus if there was a larger variety of food options (Taco Bell, Juice it Up, etc) and closer to our building.

I am a staff person in Highlander Hall so I don't have time to get onto campus and back for lunch.

Nothing available at south/southeast end of campus. Closest is taco stand which is delicious but not very healthy and certainly limited in range.

Engineering 2 is devoid of options. No coffee close by. No dining.

The coffee situation is still a mess. There should be an Espresso machine in Taco Fresco. Furthermore, Taco Fresco should stay open over the summer.

Add In & Out Hambergers

We have the Gyro cart in front of the HMNSS building, but they only take cash. I don't carry cash. The Gyro's are made with lunch meat, I will just walk over to Ivan's for a sandwich if I'm going to have lunch meat.

more places in zone 4... would provide a less crowded area.

More locations around campus. The Commons is always jammed with students, etc. during lunch and takes so long to get served. Having more venues around campus would help this.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member

Although the HUB is not terribly far to walk, it can take time from a lunch hour to walk there, wait in line (it's very busy at lunchtime), eat and walk back. A couple of 'satellite' dining spots, which I know could not carry all food choices, would be convenient.

Spread out dining location across campus. Add locations at University Village and UNEX.

I'm in Spieth Hall, and I usually take lunch in my office. The Commons are so crowded that it simply takes too much time for me to get lunch there, so I usually prepare lunch and bring it here.

Areas around the Commons are often overcrowded and can be quite slow during busy times. If more coffee/pastry places were available throughout the campus perhaps staff members would be more likely to use them.

While the number of eating places has grown, it is near impossible to get because of their close proximity. It would be better if there were other dining locations spread throughout UCR's massive land space.

Dining is great for those that work in the core, but for those of us over at Bannockburn there are no UCR options, cant even get a cup of coffee out here.

Staff need more opportunities for a quiet lunch for discussing business issues. Close, quick, space to sit down and have a conversation.

more options within walking distance.

Need more ATM machines. For the portable carts I do not have ability to buy unless you have cash.

locations should be spread out in sections of campus that don't already have dining facilities so students having class or staff/faculty working away from the HUB can access them

For an expanding campus there is only one area with a variety of food types or convenience store. Consequently the one area is very crowded all the time.

There are always really long lines at lunch time. I only have a 30 minute lunch and it is difficult to get food and eat it in such a short period of time. I wish there was another convenience store on campus, because the one at the commons is way too crowded at meal times. Also I love sushi but it often takes too long to get it at the Honor Roll, and the pre-made stuff just isn't as good.

I work in the Science Library and I don't find it at all convenient to have to walk to the Commons for lunch.

More facilities in the perimeter of campus, instead of in the middle. Especially near Bannockburn.

I work on the exterior of the campus. Hard to access commons. No food available. Used to go to barn, now too many students there, lines too long, spend all of my time in line. Raise prices. Create staff dining options. Aroyo Vista to high end for every day. I want a good fresh meal without waiting in a disneyland line. Like the barn was three years ago.

Since my lunch break is only an hour long it would be nice to have an eatery station close to my location where I could get a lunch in less than 15 minutes.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member Add a Convenient Store at Bannockburn Village

It takes too long to walk to dining locations and walk back to my office.

I think if the dining locations were spread out throughout the campus a little more it would make it more convenient for everyone. Not one place would be so impacted. If there were more student stores located on campus the one we have would not be so packed all the time, which discourages me from getting anything, because I don't want to wait in a line that is wrapped around the entire store.

Locations are too far away from Andersson Hall

more locations would make it easier to walk to in the limited amount of time available for lunch.

most of the days I don't have too much time to spend on getting/eating my lunch so location is very important.

I work in University Village, it takes too long to get to campus for a one hour lunch.

We are located on the outer perimeter of campus and do not have many options for dining. More options would be preferable

The one exception to 'more convenient' is Arroyo Vista - when I really want to celebrate or get away for a quiet and elegant lunch I love eating here.

more locations

It would be so helpful if there were facilities available very close to AGSM. Everything is down the hill or not close enough to walk to without using at least 15 minutes of your lunch hour for travel to the location(s).

For those of us located on the Southeast end of campus (Zone 3 and edge of 4) we only have the Taco Fresco available which usually has a long line and limited seating (and is only outside), using up valuable time during the lunch hour.

We need locations at the south end of campus

Close to Computing and Communications

As indicated I am staff working at University Village (UV). Many students have class over here. It might benefit students to have a facility at UV where they are able to use Dining dollars.

There is a decent variety now, but more variety is always good. I would like to see Indian food as an option, but don't know of a good quick serve option. The locations are good from my perspective. I walk to work and feel that I am able to get where I want and eat in a reasonable amount of time.

There are no food services anywhere near campus drive south -- I usually wind up skipping meals or if I get into my car, drive off campus

Pentland is the residence hall with the least available dining options. A dining area, with more service stations would be more convenient.

Campus population has outgrown the capacity of the food court.

Provide Delivery Service

Inconvenient to get to current food locations (I'm in College Building North).

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member

There are no food locations near the Ints Bldg. Help us out so we not have to go wait in line at the commons.

More locations on campus with more choices that make it a destination because you know that during cold weather for instance there will be hot soup and artisan breads or fresh salads on hotter days.

Close to Computing and Communications `

Zone4--esp. further to the end of campus--there are no options by the sciences-Batchellor Hall, UOB, Entomology, etc.

More options available in the southern region of campus besides the barn.

It would make it easier for me to eat on campus if they were a little closer. I wouldn't have to rush to eat lunch.

Additional eating hubs. Campus has grown but dining services has not grown proportionately. Should be dining hubs near Science Library and near School of Business- with Starbuck-type coffee kiosks.

Although the idea of having all dining options centralized in one place; it is not always convenient for staff to take advantage of eating on campus. Like other UC campuses there should be dining options in more areas of campus, especially if there are numerous staff and high student traffic in those areas.

more south campus locations

My office location is Bannockburn. If there was an on-campus option here, I would certainly utilize it. The Sub Station is good, however, too expensive.

There is nothing on the theater side of the bell tower for food selection.

Currently, if you want to buy food from Dining Services, the locations are currently on campus central to Commons or split amongst the Residence Hall Restaurants. It would be nice to add locations close to other locations where staff and students reside whether it is working or living. Bannockburn would be a prime location. The SubStation seems to be doing good business wise.

The facility at STAT/COMP should be expanded and offer a larger menu. I would prefer fresh made sandwiches, soups. There probably is space over by Olmstead Hall that could also be added. The HUB is just too crowded.

I am off the main campus, access is an issue.

More Dining locations by the Police Dept, Housing and/or Bannockburn.

Use Space in University Village (The empty bookstore for instance) to install a Dining Service restaurant outpost for students and staff.

Serve food all through the year around the campus.

more locations on the east side of campus need to be added in addition to taco fresco

I work in HR and am relatively far away from campus dining sites. A local option that serves ethnic foods would be nice.

To have more variety of food items on campus, especially at Ivan's.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member

I work in Highlander Hall, so right now University Extension is the only university-operated place close to me.

It would be nice to have a coffee station located next to the Science Library. Only one eating place in close to the Science Library, it would be nice to have more.

Closer to Bourns -- I hear we are getting our own food service.

Have another location or expand the existing one near the Science Library and keep it open during breaks so staff can use it.

If the dining choices were closer to where I work I'd probably utilize the facility more often

The HUB is too crowded for a nice 'quiet' lunch break and the carts have long waiting lines and limited access. More 'cart' type locations where there is some seating would be nice.

I work in C&C. It takes me longer to walk to the Commons & back (since there's no parking close by) than it does to drive to Canyon Crest or the UV and drive back.

More carts like the hot dog cart - where is it? - it seems to keep moving around. What about fruit or salads on a cart? what about a coffee and pastry cart in the mornings

Wish there were more than just hot dogs out here near Bourns

I am in Bannockburn and the off-campus options are closer; the one nearby Dining Services option is high-end that I don't choose to 'afford' more than occasionally.

I am at a location that only offers fast food across the street, and Sodexo next door, which I am not crazy about. If Dining Services offered more choices for us on this side of the freeway, I would be very happy.

I work off to the side of the campus - just physically walking to the Hub for breakfast or lunch takes 30 minutes and then when I get there the wait to receive/pay for food can take another 15-20 minutes. There goes my lunch hour and I haven't even eaten anything yet. I'm thin enough already - missing meals is not good for me.

The commons is a long way to walk when you have limited time. It would be nice to have something closer.

I love espresso coffee's and since the switch to Java City. I will not purchase on-campus because it is awful. We need another coffee option on campus.

soemthing in univresity village

Most of the time, my reason for not selecting on-campus dining options at lunch are due to the length of time I would have to spend waiting in line in order to obtain food. I think additional dining locations would help to alleviate this issue.

We just need more/better options!

Lines are usually too long during lunch times.

The HUB only offers a small amount of food in my opinion and as a staff member I wouldn't go to a dorm toe at.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member

There is only ONE vendor near Parking Lot 13. Not much choice in food. And it takes too long to walk to the Commons, wait in long lines, and then bring it back to the office. I'd just as soon go off campus.

Need to to more organized with food ordering and delivery. Do away with the school tours using space and time in dining area.

Provide more areas off campus but near enough to walk

The campus population has grown tremendously over the years and Dining Services has not grown to keep up with the increased population. There needs to be more dining locations simply to keep up.

Need more dining locations in the east area. Taco Fresco is visited quite often.

Even though The Hub has a variety of Venues to choose from, dining employees cannot eat from two of them, and Latitude 55 is always too crowded to get a meal from in a timely manner. So to add more dining options for employees would be great.

It would be nice to have more nicer sit down places to eat like the Barn.

In the Bourns area

We need more food options on the East side of campus

The only option for those of us near the Science Library is the Taco stand. The food is good, but the service is INCREDIBLY slow. We need more food choices and locations on our end of campus. For those of us with only a 1/2 hr. lunch, it is essential if we were to buy our food on campus.

There are no quick locations to get food except the dorms near veitch student center. If I don't have time to walk and eat then I usually just drive. It saves time. No place for a quick snack either.

I work in Zone three and all we have is the mexican cafe, near the science library. We can't have mexican everyday.

Logo has some snacks, but not too many varieties. So, it would be nice if one of the C Stores at the residence halls were open during the day. It is a long walk to the C store at the HUB which makes it inconvenient for grabbing snacks.

Dining services can improve by offering another dining option near the Science Library and/or Lot 13. This dining option should offer a variety of lunch or breakfast items of a better quality. The Taco Fresco stand takes too long to get a meal at lunch and their isn't much variety to their breakfast. The hours of operation are inconvenient. Also, the coffee and hot chocolate is watered down and has a bad flavor. The prepared foods are tasty yet they take too long to prepare and are rather expensive. It would be nice to have another option.

I work in College Building North and it takes 15 minutes to walk to the HUB. No chance to get coffee on a break and if I go during lunch hour, it only leaves me 30 minutes to order and eat. If it is busy, there is little time to actually eat.

More convenient locations in relation to parking.

U Village is most convenient for me

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Staff Member

Add more dining locations with a larger variety of food choices.

I usually pack my own food. The only thing that is likely to make me use dining services more often is to have something tempting up by Entomology/ life Sciences

I work in the Corporate Yard, and I cannot conveniently get to your venues in the time I have for lunch or when the weather does not cooperate (heat, rain, cold, wind).

I would like it if there was a dining option closer to Fawcett Lab

The majority of the Convenient dining locations are not close to my office. I would like to see at least a coffee shop that sells sandwiches, frozen yogurt and coffee.

I am located near the Science Lib. and we only have 1 choice in food options and it is ALWAYS packed!!! 90% of the time it takes my whole lunch break to wait in line...no time to eat...so why bother eating on campus?

More dining locations are needed to service the 'outskirts' of campus (i.e., south and east campus).

Undergrad Off Campus

I'd like it if dining services would add restaurants or food stands on areas where it would take a student a while to get there, because it usually takes me 5-10 minutes to get to my next class from the HUB. Also, they should add more food options, such as hamburgers or seafood items to the HUB

When compared to other UC's UCR has barely any noticeable/good dining locations aside from Panda Express. There needs to be more well known brands for Dining locations

Basically find a way to cater to the students by putting facilities in more convenient locations. As of right now the dining areas are 2 main spots, next to the science library and the HUB.

More variety is needed.

The majority of the Dining Locations are in the HUB. But when I'm across campus, sometimes I would rather just buy something in a vending machine than to walk all the way to the HUB and back.

EXPANDING LOCATION CHOICES OTHER THAN THE LIMITED LOCATIONS NEAR HOUSING AND COMMONS

Locations throughout the campus would make it more convenient to grab a quick bite when on a time constraint

It would be nice if there were more places where food could be purchased. It's quite a walk to Commons a lot of the time.

The Hub is great but it gets very crowded. It would be nice to have another location on campus with similar dining choices.

there are alot of commuters like myself who don't have time to sit but would like a snack or drink. i think if there was a c-store closer to lot 30 that would help

Every dining location should be randomly spread across campus. For example, by Physics 2000 we only have the Taco Fresco. Dining locations should be placed all over campus because when students have remote classes to that of the commons then students can easily stop by and grab something to go.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Undergrad Off Campus

Have dining locations not currently available. I bring my own lunch so I don't have to walk all the way across campus to get food.

The current commons dining area is very crowded at peak meal times, and there is little other choice on west campus. The hot dog cart doesn't take debit cards, so that's not an option for me.

As a science student, I spend most of my time at the top of campus. The only thing within jogging distance between classes is the taco place outside STAT, and they're slow.

I am usually near the psychology building, but have to go all over the place to get food on campus.

Its seems that all the places to eat are right near the bell tower, there are times that I do not go that way around lunch and there are not many options for me to go anywhere else

add more locations to eat around campus just not commons

More locations mean more choices, I don't always want the same thing everyday.

I am a Freshman and applied to UCR housing. They didn't have enough space for me on campus, so they placed me at University Village Towers. It's time consuming to walk/take the trolley to campus just to get lunch. It'd be extremely convenient if there was a location at University Village that accepts dining dollars.

Most are located in the commons, it would be nice to have more places like Taco Fresco spread around campus.

With such short breaks between classes and long lines, there need to be more food options in busier areas.

Most of the food places are located in the HUB, more are needed by olmstead.

There would be more options to choose from. Though I physically do not live on campus this is my second home and so we deserve more options because we get sick of eating the same 5 choses. Especially when some if the food available is not what we like and so narrowing our options further.

more main dining paces spread out through campus because nothing is open expect panda and gas station foon from the cstore in that 1 place on campus.people stay in the library late more dining places should be open late near science and rivera.

It would be nice if dining services were more spread out so I could have easier access to a snack or lunch (like the hot dog stand) between classes.

the art and humanities buildings have only ivan's and the gyro stand, another option around here would be nice

I think the location is quite convenient. For I usually go to zone 4 (Library, Common, Sproul, & bell tower), even though some class like Bourn has no dining location, but it has vending machine.

Just the fact of being on campus is convenient enough for me. The parking lot is too far away to walk to and from realistically for lunch unless you have a light course load. A central location like the HUB is perfect.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Undergrad Off Campus

In the commons most of the places to eat are right next to each other and it gets crowded. More space would be better.

More locations close to classrooms

provide more accessible locations when my classes are far from the hub and I don't have enough time to wait in the long lines

should have more on the East Side Campus

Sometimes the dining area is far away from my class, so it would be easier if there were more locations

There should be a greater variety of foods located at the HUB and at the University Village.

I am in cnas so most of my classes are by the science library and the physics building. It would be more convenient if there were more places to eat around there instead of only Taco Fresca

Having more variety for on-campus Dining would allow me to eat at different places without being tired of the food so quickly. Since I eat on campus at least once a day, the same 4 or 5 restaurants get tiresome after 2 quarters. Opening more shops, different from what we have now, would help me to balance my weekly meals more and I would be much mre satisfied in buying food.

you need to have more places open because lines are too long or find a way to improve the lines during peak hours.

It would be nice if there were dining locations near the apartments.

theres not many dining locations on campus.

Students have a various schedule of time. In between sessions, it is hard to grad food to go if the hours of operation is not available to students according to schedule. It'll be nice to be open during all open hours and have less closing time.

I think at least one dining location should be put by Olmstead and the theater.

More restaurants would make it easier for people to get food when they're in a rush to get to class. As it is now, the few dining locations available always have long lines that take 20 minutes or more wait time.

Dining Halls open later, and longer!

Off campus locations that accept dining dollars. An on campus in n out, jamba juice, chipotle, etc.

their lunch Menu for A-I is quite repetitive.. such as custom tacos for pretty much a whole month on mondays and tuesdays.. it would be nice.. to at least not be able to predict the menu...I understand that making meals in big portions is hard, but i can't ask too much about how good food taste, but perhaps more variety would be nice... i never saw pizza being served in the dining halls.

n/a

Have more places to eat and longer hours for dining locations. Near the ends of campus, especially near the library.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? More Convenient Dining Locations

Undergrad Off Campus

I think that more locations spread throughout campus is a good idea. Right now, the HUB serves as the only location that uses Dining Dollars, unless you include Taco Fresco. I think that a wider variety of locations throughout campus is a great idea.

I think there should be other places to eat besides like the HUB.

The Hub does have dining choices but there should be more variety and selection at each location.

If food were served faster and more central campus (and cheaper) I might eat at UCR spots more often.

Add more places to eat around campus.

Provide more dining locations scattered around campus. They wouldn't have to be full-on restaurants, they could be more like dining carts or beverage/snack stands. With more dining locations offered to students and faculty, UCR would increase in overall population and prosperity for all.

Everything is good it be a lot better if we had restaurants such as in-n-out or something like that on campus that way i would go almost everyday

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? New Access Options

Staff Member

Having a delivered lunch even if it required a minimum of more than one person would be very convenient.

would like to be able to purchase gift cards/certificates to give as gifts to students who work for us and employees' birthdays, etc. on a personal basis. Also, for recognition awards for staff using University funds.

Based on the answer below, delivery would be a good option for me.

I eat mostly at the barn. It would be nice to place a phone order and then have a separate line for pick up. The food and pricing there are good but the line to order is always long.

Since it can get really busy and crowded during lunch hours, if I could order my food online and pick it up when it is ready, it would save me a lot of time and that would make me dine on campus more.

It would be nice to have on line ordering and payment so you could just pick up your order.

I would use this service if it were available

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Offer Payroll Deduction

as long as affordable it may be something I would consider.

If payroll deduction was available, I wouldn't have to worry about carrying money around with me or have enough with me, I could simply use a card or ID #.

I did not mean to select this option and was unable to go back and deselect it.

It would definitely be intriguing if we could have a pre-tax payroll deduction to pay for our on campus dining. I would definitely appreciate that...and the funds roll over if unused....but of course if we ended up wanting to cash it out, then it would be taxable

creating a Meal plan to FTE base on payroll deduction

I think this would be a great idea.

I would be willing to eat on campus more if dining services offered payroll deduction

To be able to have money to get food toward the end of the month.

Decide on an amount for the year and to be used like a debit card, so it would automatically come out of my check before taxes.

offering it.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Faculty Member

I buy most of my food at 'food 4 less'. Why not have a small on-campus super market with fresh produce, a bakery etc. with competitive prices. Healthier and cheaper!

Graduate Student

I can get cheaper better vegetarian sandwiches off campus. That is basically the only thing I eat when I do not eat at home. So I never eat on campus.

Independent Indian food near campus = full meals under \$4 Independent Mexican food near campus = full meals under \$4 Keep corporate chains out!

Lower prices would make it a more attractive alternative to bringing my own lunch.

I think in general this the food at the barn is reasonably priced and there are some good options at the student store. However if I dont have time for these options I'd like some more low cost options around campus- the gyro cart is great, but before that you took away the hot dog stand on the way to lot 30 so i was bringing my own food. I guess that is to say price is as important as location and if i can get something reasonably priced (hot dogs, gyros) close to where I am (humanities) then I am more likely to buy

Lower prices. I have been here 5 years and every year food gets more expensive.

For what we have now: Compare to off campus restaurant, on campus dinning services has TOTALLY NO DIFFERENCE in pricing. OR EVEN MORE EXPENSIVE!!!

The 'Mexican' restaurant in the Commons is ridiculously priced for the awful food/small portions you get. Get rid of it. Overall, the best value is a pre-made tuna salad sandwich from the store and a drink, which is still expensive for what you get.

I'm looking for cheap food, so that's why I usually bring my own

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Staff Member

I honestly think you do a great job with price and value but those are things I consider. I don't like to eat out when I know I should bring my own lunch which will be less expensive.

I think daily specials at all your dining services might be appealing. By the way, Chef Robert Grider gave an excellent presentation on healthy grilled chicken wraps and smoothies through the Human Resource Center. He was great!

The food is all too expensive, when the cheapest meal is a slice of pizza and a drink for 5.00 it is a rip off to eat on campus! The latitude 55 is a joke, it was 9.00 for a burger and fries, I pay less than that at in n out and it is MUCH better!

getting the most for your dollar is always going to be important, but never more so than now. Discounts for continued patronage is the most attractive feature from my point of view.

I have seen prices rise on virtually every item every year for the past 6 years. There has been inconsistent combos (3 slices of pizza and a drink for 4.50, but two slices and a salad for 5.75?). The five dollar mark is important, so more meals/options with a drink for under five dollars would be appreciated. I would be willing to accept smaller portions if cheaper (as in the case of mama mia's or whatever its called now, which has a good portion but is now like..6.25? Used to be 4.25 with a drink when I started here.

Value meal combinations and discounted pricing.

I don't think you can. Overhead, etc. makes it unlikely that Dining Services could compete with the value of bringing my own lunch. Lunch is the only meal I eat on campus.

Make lunch combos more affordable

Maybe if prices were slightly lower than that of the competition, it would influence those of us who go off campus for breakfast and lunch to stay on campus.

Lower the prices a little. Give options so one can get a quick meal for \$3-4 like you can at Del Taco

Given my work schedule I am typically only on campus once a week. I went to Stacked the other day for lunch and paid over \$8 for a sandwich combo, and Panda isn't any cheaper! The prices seem high, for not that great quality of food, especially with Stacked.

My diet is focused to 'generally healthy' guidelines that venture into bad eating on special days only. I need a choice of 4-5 items that are not a salad, but still offer lean proteins, veggies, or sea food that is not Asian-based as I am not a sushi eater. My money is usually spent at Flame Broiler, Wahoo's, and on bad days, In-&-Out.

Prices are too high and the quality and quantity of the food is not the best.

cheaper price

The prices are absurdly high. Even for students and staff, this is a college campus, the prices should be low enough that people would not want to go off campus to eat.

I find food on-campus is a bit more expensive than at off-campus locations

We would gladly use dining services for our events if price compared favorably to off campus. We had a vegetarian packed lunch for \$6.50 each.

The price from UCR seems higher than its value

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Staff Member

The prices are higher than some surrounding fast-food places like rubios and some vietnamese restaurants where the food is inexpensive and good.

lower price.

Include more establishments that have 'dollar menus' - very difficult to find food on campus that costs less than \$5 unless you want to eat hot dogs everyday. The majority of the establishments on campus offer an entree starting at \$5 or \$6 and it does not include a drink...can get pricey. Would rather go off campus to get more for the money especially in this economy.

Lower the price on some items, offer more daily specials that include a drink

I think prices are very high and they could lower them.

Undergrad Off Campus

I like to buy snacks and chips. Recently hot fried has gone up to \$1.25. It's annoying to carry coins to buy my snacks. dollar chips would be better.

Cheaper

cheaper

More for less and better quality. The food is obviously terribly overpriced.

Most of the food on campus is very expensive, and they give you very little. This is why most of the time I drive off campus to eat and spend my money somewhere else.

Make items cheaper

I think the Commons should get rid of El Sol. It's expensive and the food is gross. That's why the line is always short. No one likes it. If there's a necessity for bad quality Mexican food, you might as well put in a taco bell -- i'm 100% positive there'd be a bounce in revenue, at the very least.

Price range is reasonable, but the amount of food and the value of food is somewhat questionable.

most things are overpriced and should be lowered a little bit.

Food seems a few dollars more than it should be

We need more affordable options

I don't know if the Dining Services can improve too much as far as price, and it is not too much of a priority for improvement as I have seen that the offerings by Dining Services are often a very good value compared with off-campus services. Price is often my biggest limitation for getting food though.

Make it cheaper.

I feel the food is a bit over priced for the portion of food that is given at times. Almost all the combos are over \$6.00 BEFORE taxes. For example, lets say I order a two taco combo from EL SOL and in this combo I get two tiny tacos with a small portion of food inside it along with two small sides(e.g. rice and beans). This combo will come out to be almost \$7.00 and barely satisfy the hunger.

Prices are too high especially for the portion size

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Undergrad Off Campus

Stop trying to gouge students.

4 bucks for a sandwich? cmon... Panda is the best value on campus and that stuff is terrible for you please provide more affordable food that is also not highly fattening

Make Stuff Cheaper! We're on a budget here!

The pricing of meal plans should be kept reasonably low, so students, who are on their own with no parental aid, are able to afford and purchase them.

Just because I'm on campus, it does not make it right to raise the price of everyday items.

More food for the money I spend.

Try to make every purchase, even at C-stores, a combo. I'm sure many would purchase and UCR Dining would gain from this investment.

lower price on the drinks

If the quality of the food as well as what kind of ingredients are implemented were to be improved, meaning that they are much more healthier, at a fair price then that would be a great improvement, many healthy options for a fair price.

Cheap tasty food that we can eat everyday without spending a lot of money overall. Having Dollar Menu like some of the fast food restaurants.

Have reasonable combo/value meals Offer a loyalty program

no sales tax and no crv tax

There should be a dollar menu or something, because the food is way to expensive in my opinion.

Lower prices, we are already paying about 10000 a year for school why do we need to pay that for food too?

Many off-campus fast food places offer a 99 cent menu, which is very affordable. I do not often eat on campus because everything is so expensive.

Make the prices cheaper and more reasonable.

a little over price.

Some of the food in the Dining Services are just too pricey and I can't afford to make a pit stop during classes or work so I have to bring my own lunch.

I think a little cheaper pricing or better combo deals and value menus should be added.

at the mexican place i feel that sometimes you get more food some day and others you barley get any. women tend to go lean on the meat and heavy on the rice and beans while men give a lot of meat and no rice

students are broke, try to be more reasonable with the pricing.

I think that they should have frequent buyer programs and give away free or discounted meals when you buy a certain amount.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Undergrad Off Campus

the food at school is a bit too expensive for me. i am a college student on a budget as most of us are. if there was a hamburger place, like carls jr, that offered \$1 burgers, i would definitely eat at school more often.

Cheaper meals or more combo/ value meals.

Undergrad On Campus

I think if it wasn't for the dining card, I wouldn't go to the dining halls at all because of the high prices. I do like the sushi prices at Honor Roll however the handmade rolls aren't comparable to the great pre-made, handmade rolls they make in the morning (CA rolls). That pasta place is overpriced.

I think food should not be as expensive. As college students we already spend a lot of money and then having to pay even more for food becomes a hassle.

Dinner is too expensive. It should be same as lunch.

Make it so that restaurants accept meal plans.

cheaper, like ask McDonalds to come so we can buy their value menus

Well, simply lower prices. Vending machine at UCR library sells a Rock Star for \$2.00, while Stater brothers sells it for \$1.60. Equally for other drinks and Panda Express. A small cup of capuccino in 'Ivan's' (UCR)is \$3.50!

Some food items are way more expensive than they should be.

Cheaper prices! Even if it does mean smaller portions, I will be willing to buy more often if the price is lower. Sometimes I can't finish a lot of food anyway!

I think the food is overpriced for its quality.

I think that the resident halls cafeterias are overpriced. To me, I do not think that i eat enough to pay \$8.25 or however much the meal is. Going off campus, for that money one would be able to receive more food. I understand that there are a lot of expenses but it does discourage students that do not have meal plans to go to those services.

No charge for water cups. No meal combos (i.e. burgers fries and a drink) over \$6.00

Well if the prices are cheaper to purchase meals studends would be more willing to spend money more often and buy food more often during the week. More often spending more business.

The only way to be able to do this is offer something like combo's so we get more food for our dollar. I mean, sonmetimes paying \$1.50 for a small bottle of water does get ridiculous, just offer better values for a satisfactory price.

Create value menus that allow for people to spend less on foods.

Just offer better deals. Many times it feels that the food is overpriced for the portions we get.

It would be nice if the prices were cheaper.

Dinners are too expensive. The Logo's lunch is most affordable and worth it. It comes with a lot without costing so much.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Price/Value

Undergrad On Campus

I realize that Dining Services needs to make a profit on their end, but some items are expensive and small in portion size. I don't mind so much about the portion size, but I want to get what I pay for. Anyone can go to taco tuesday at Del Taco and buy 3 tacos for a \$1.09, etc, etc, and I understand that that may not be feasible for Dining Services, but providing 'sale' opportunities that are actually appealing will increase your sales.

Give us more for our money.

Cheaper

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Quality of Customer Service

Graduate Student

Quality and varieties like Asian food, Korean has to be included ...

it is bad that every time a new restaurant is introduced to UCR commons is very nice, priced adequately and good portions, after 5 months or so, it become more expensive, less portions and it does not taste that good, it ALWAYS happens in 6 years of being there

Staff Member

The staff are not always the friendliest when explaining why prices are the way they are, or why the serving size is the way it is.

The key here is Time, Time is of the Essence for students, staff and faculty. We should receive quality customer service which includes taking time under consideration while distributing good tasting quality prepared food.

With the exception of The Barn, the employees always seem to mess up my order. Like if I order 3 chicken tacos with no cheese, I'll end up getting 2 carne asada tacos with cheese. Ridiculous! The student employees in particular need to pay more attention to detail.

Hire someone to run the food service that has some food service experience.

Get the order correct along with the time of delivery and pickup

I truly believe that Dining Services at The Barn should concentrate on their Customer Service. On two occasions when our office wanted to hold a meeting of six at a table, the server/cashier told that they were closed. The Barn was to close at 2:00 p.m. and it was 1:45 p.m. We could not even get chips! On the second time our staff of six wanted to meet, the soda machines was out of syrup. We told the cashier and were told that the Barn was going to close shortly and they could not add the syrup. Therefore, we had not soda.

I am never offered a bag or silverware at El Sol. When I ask for a bag it is handed to me.

Undergrad Off Campus

the service is good, but some of the cashiers at the convenient store is a little rude.

I don't think you can do much. If the person does not like being there the quality of service is not great. A smile would help.

For employees to be more interactive with the customer and maybe offer some discounts and loyalty cards.

Have more enthusiastic team workers. Most of the people working in the HUB don't even seem to want to be there, it makes it awkward when buying things.

PRESENTLY, AND SINCE 2007 THAT I KNOW, THE SERVICE LEVEL -- AT ALL ON-CAMPUS -- EATERIES IS ATROCIOUS, REVOLTING, RUDE, IMPOLITE, NEVER POLITE, NEVER MAKES ME HAPPY TO GO. RATHER, IT IS FOR THIS REASON, ALONE, THAT I WILL NOT EAT ON CAMPUS UNLESS I AM EMACIATED!!! I DOUBT THAT YOU WILL: A) TAKE ME SERIOUSLY --OR-- B) IF YOU DO TAKE ME SERIOUSLY, THAT YOU WILL NOT MODIFY YOUR SERVICE PROVIDED; PROBABLY BECAUSE IT REQUIRES WORK... WHICH YOU OBVIOUSLY HAVE NO REGARD FOR.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Seating Availability

Faculty Member

The Hub is always full from 11:30 until about 3:00PM. It can be a turn off.

Staff Member

more inside seating should be made available

This isn't a fair representation to you of someone who uses your services. I rarely go onto campus as my work location is not located close enough to want to walk over during lunch.

DURING THE LUNCH HOUR IT IS ALMOST IMPOSSIBLE TO FIND A SEAT. AND THERE ISN'T MUCH AVAILABILITY OUTSIDE. OVERALL SEATS ARE TOO LIMITED.

It would be nice to have a staff area where you can meet with other colleagues without being bombarded by the students, loud conversations and lack of space.

Add more tables around campus, near food service

More seating maybe outside

More of it.

It is often difficult to find seating during peak times. I actively avoid the noon to 1PM time because of the congestion in the main dining area. Also, in the new patio areas, there will be a lack of shade in the warmer months.

Impossible to find a seat sometimes during peak times. Need more single seating.

Undergrad Off Campus

Often when I go inside there is no place to sit. Especially during peak hours.

During lunch hours there tends to be little seating available indoors. Perhaps making sure the tables outside were shaded would keep more people outdoors and more seats would be available.

It is sometimes hard to find a place to sit. Single students often take up entire tables with 4 or more seats. If there was more of the bar-style seating like those by the windows there would be more seating available more often.

The common is just not big enough.

There should be a place one can sit eat and do some work. In other words have more outlets available.

Undergrad On Campus

More chairs and tables would help! Also, the lines get rather long so I'd just go to an offcampus store to get food during peak hours

more seats at the commons.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed

Faculty Member

As a faculty member my time available for lunch is limited. I find that I must adjust my daily schedule to get to a dining venue before it is so crowded that I need to wait on line for 15-20 minutes, particularly at the Barn. I would like to be able to go to lunch at my convenience, not when the crowds are gone.

I don't know how, but everywhere I go on campus the service is extremely slow. Perhaps training employees better or having more employees during busy periods?

Lines are way too long - I do not often buy food on campus because it would rather not eat than wait in a 50 person-long line

I eat the Sushi whenever I can, but often the line is too long.

Provide more options so no food service areas have excessive lines or waiting times.

As a faculty we have very little time to eat lunch. Having quick access to purchase and seating space is key to us.

The sushi line is too long.

More locations/shops would facilitate shorter line ups and speed up waiting times

Barn line is utterly unpredictable and sometimes slow. Staff seems harried, sometimes.

There are often long lines at the Commons, Barn, and Taco Stand, especially during peak lunch hours. It would be very helpful if this could be addressed somehow. The deli (Stacked) seems to be especially inefficient - often there is a long line of customers waiting to get their sandwiches started, and one or more employees standing around with nothing to do. The old Deli (before the Commons renovation) seemed much more efficient, with a single employee making only one sandwich at a time.

Some places, such as Honor Roll, take over 40 minutes to get a meal. They don't have a quick delivery system. I would eat there if the service wasn't so bad.

The Barn is too slow with long wait lines, and frequent register problems. I often cannot make it just because I don't have the time to wait in line, then have to gulp down my food and run to next meeting.

Graduate Student

during the lunch rush hour, i don't like to go buy food because i don't want to stand in line. otherwise, i would definitely be buying more burritos at the Taco Stand near the statistics building.

Can increase the number of the vendor and shorten the line

During peak meal times, it would help to have more than one register open.

I have noted (along with other people) that there is a sharp contrast between service at Panda Express and the student run services. Sometimes I select Panda - just on that basis alone.

Some on-campus eateries provide incredibly slow service. The staff are socializing and/or spacing-out rather than preparing the food. This can be very discouraging.

See my above comment. Service at Hub restaurant (excluding Panda) is /so/ slow and poor that I can't eat at them. Waiting through a 30 person line at Panda (which doesn't really the healthy fare I prefer) takes less time and frustration than waiting through a 5 person line at the Sub Shop.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed

Graduate Student

we have a limited amount of time between meetings and classes, the lines are so long that I have put down things I was planning on purchasing and had to leave.

Have more sushi rolls made before hand, by the cashier so we can just pick and pay quickly. Most of the time they run out by the time I get there, other times they don't have a variety to choose from so I have to waite in line.

Dining Services should hire more people to help cooks or preparers and help the staff speak clear English.

Other Student type

Need more places to eat lines can get far to long at peak hours.

Staff Member

Addition of new venues is likely to be required to address service speed. Current venues are impacted and beyond their capacity which results in long lines, slow service and restricts the menu to items that can be prepared in advance and served quickly.

Peak periods more Cash Registers pre take order while folks are in line

I don't have time or patience for the horrendous lines for food at the TUB. I don't even consider eating there. I don't recall it being such a problem in the old Commons.

noon service is too slow with long lines

set target ticket times for food delivery, most people don't mind waiting in line to order if their meal is delivered quickly

Lines are so long----

The C-store has been a considerable disappointment. I do not understand why we expanded the C-store yet failed to add addtional cash registers. In addtion, most cashiering stations are seldom fully staffed. The store becomes cramped and uncomfortable as a myriad of campus patrons wait in endless lines while frustrated cahsiers attempt to maintain quality customer service. The problem is also prevalent thourgh out dining venues. Most times it is faster to walk to your car, drive off campus, eat and come back then to walk to a dining venue, wait in line, order, pay and receive your food. The 'old' commons was far superior in speed, accuracy and customer service.

Lines are too long for an hour lunch. More registers please!

I would suggest more registers open during lunch time.

At times I bypass the on-campus options as I cannot stand in line for 15-30 mins to get a cup of coffee or 30 mins+ to get lunch. These service times may work for faculty and students, but not for staff. Open more lines, add venues, and pay attention to how national chains handles food production and sales to speed of service. For example, look at how Subway prepares sandwichs... that chain makes sandwichs must faster than the campus shop as one person takes your sandwich from start to finish... cuts down on the number of times preferences need to be relayed by either workers or the customers... these national chains have perfected their systems... use there knowlegde to improve yours.

The food was set up late at one event, and we had to for go some of the set up.

During Busy times, it would help if more than one cashier was made available to speed up the lines.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed Long lines always turn me away and I go elsewhere. Honor Roll has

Staff Member

great food, but it takes so long to get the food and get through the lines. Make the most popular orders available for 'pickup and go' - or have a weekly 'pickup and go' menu to let people know when you'll have certain items as pickup and go.

Schedule more staff and open more registers during the lunch hour rush.

Add more checkouts in the campus store in particular! In fact, make the store bigger...

Not sure how to improve this, dining services is going to be crowded during lunch no matter what you do.

Often, when places are listed as 'to go' the lines are longer than they should be. Perhaps space is an issue that impedes prompt service.

I know that the campus serves a large population, but it shouldn't take 30 minutes to get through a line to get a meal

Too many people not enough registers when you have .30 min lunch

More people operating at the rush hours

I like the food on campus, but with only an hour for lunch it can be frustrating if half that time is spent standing in line just to place an order or pay for food.

More efficient service lines, sense of urgency at lunch times

Lunch for staff members is usually one hour. Students and staff stand in the same line which on an average takes half of your lunch hour. That leaves me with 5 minutes to walk back to the office and 25 minutes to consume the food. I have no time to do anything else.

Food lines are not physically laid out well, services are under-staffed, std. items ie. hot dogs, scones, etc. are not stocked consistently or available at std. meal times!

For the most part, most places are prompt when ordering. However, Del Sol front counter people always seem to be lagging. Seems they are not comfortable doing what they are doing. It takes up to 7 minutes with nobody in front of you to get a burrito put together. Also - there seldom seems to be ice in the ice machines @ 7:30 in the morning. I like iced tea for breakfast, but ICE seems to be an issue. I notice that I find myself stopping at a fast food restaurant on the way in because so many times there is no ice available, so there is no point. Furthermore, if I stop in for iced tea, there is a greater chance that I will buy a bagel or something else there, so by not being prepared upon opening time, you do lose people due to the inconvenience.

Have more cash registers and cashiers.

This is partially due to the number of people on campus, so more locations would help somewhat. The staff could not be so leisurely in service, like I have experienced at times.

More premade hot items for grab and go - like breakfast burritos in the morning. Salad bar, pay by weight would be nice.

During the day time the lines at most food places on campus and the convenience store are long enough that it takes half the lunch hour to acquire food and moving through the dining and convenience store areas are uncomfortably cramped due to the number of people and, in the dining area, the layout of seating that provides only small walkways.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed Long lines always turn me away and I go elsewhere. Honor Roll has

Staff Member

Decrease the wait time to order/recieve meals--it is more than 15 minutes now

More cashiers and servers. Lines to order are often too long to wait when only have an hour for lunch.

As a staff member you spend all of your time standing in line.

Lines are way too long in the Commons, and especially in the convenience store. It is ridiculous.

Service at The Barn can be somewhat slow when ordering food 'to go'

Lines are too long during lunch!! Although the facilities have vastly improved on campus, it is obvious the campus has already outgrown the current eating venues.

The Panda Express is consistent in food quality, need more registers to check out the line. The food servers over power the cashier check out and backs up the line. Same for the Pizza line - servers outnumber the cashiers. The Barn Food quality has gone down. Service has always been slow/ and too costly.

Have more options in the HUB area during high peak times.

Have more then one line for all the food so it will be quicker and they dont have to wait in line for long.

more registers.

The Deli place needs to be bigger to handle the crowds better

Make sure enough employees are on duty during peak hours and they are trained efficiently.

The coffee cart at Hinderaker is frequently backed up in the early morning before an appropriate level of staff are able to meet the need or while the refrigerated section is being stocked...it would seem that someone outside of the customer service group could stock the refrigerated section in order to expedite the pace of the line.

More cashiers on register are needed. Spending 15-25 minutes in line is not how i want to spend my break/lunch time.

I understand that staffing is tough to gauge, but if the line is too long in the convenience store where I buy the salad bar, then I cut back on how often I go.

Understandably, at busy times food establishments are overrun with orders.

Reduce lines

I think the service is great. With everyone trying to eat at the noon hour I think Dining Services does the best they can - the lines may move slow, but that is due to the large number of folks. I don't know that Dining Services can do more than add more more register ins venues.

I am a staff member and have a limited amount of time to purchase and eat my lunch. The line to purchase food at Logo Sandwich shop at Lothian is usually to long for me otherwise I would eat there more and they don't accept cash. The line at AI Dining Facility is usually long also.

Have more cashies

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed

Staff Member

Long lines always turn me away and I go elsewhere. Honor Roll has

Some items on the menu are put together by foods that are already cooked and heated as opposed to other foods that need to be made. I would probably buy more often (and enjoy my food) if service speed was faster. Some employees have 30 minute breaks and having to wait almost 25 minutes doesn't leave a good impression. If I wasn't so rushed with the time I had left to eat my food, I'd have a better experience with UCR's dining. This is why sometimes I go to Panda Express because the service is faster.

Undergrad Off Campus

More locations over all to ease the amount of people in one area. The commons are near or over capacity during lunch hours. In fact i feel this maybe a fire hazard as well

keep food stocked. limit talking. especially from head cooks, student-workers actually are fine. the head cook (staff) usually day dream or make conversations and make things take longer.

The lines are what makes the service not so fast. I believe the staff works hard to try and get the line through as quickly as possible. I dont thing the speed of the service is impossible to fix. I would be nice to go in and out of a place however, it is understandable.

When I eat on campus I am usually in a hurry to get to the next class, so having a food place that is quick its really important to me.

Get more people to work at the different restaurants. I also believe that the staff should be more efficient.

Lines during lunch, especially for sushi, are ridiculously LONG. Also, when cashiers ring a person up, there are too many receipts and it takes a long time to ring. Maybe there are more streamlined approaches?

more cash registers

The lines are extremely long at most dining places at the commons and it seems like there aren't enough employees at the registers. For example, I see so many students walk into the C-Store in the commons and quickly turn around because the line is wrapping around the ENTIRE STORE! And part of that reason is because there are four registers and only two employees. And the rest of the employees are walking around looking like they need something to do or they are just talking. They need to be at the rest of the registers! Also, if the commons is low on employees then they should hire student workers and put out e-mail announcements for that. I'm sure that there are plenty of student's looking for a job.

There are just too few places and too many students. Sometimes it will take so long that a 1 hour break is not long enough to order, wait, and eat.

More Cashiers at Lothian Dining.

sometimes when the lines are long, I choose to eat at other places because I don't want to be late for class

Particularly apparent when comparing panda express cashiers to UCR Dining service cashiers, the Panda Express cashiers are much more efficient at moving students through the line whereas UCR Dining Service cashiers move students slowly regardless of the length of the line.

Today I had a stomach flu problem and for some reason, I just sharted all over the floor. My TA proceeded to blow chunks all over the place, and one of my classmates fainted.

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed

Staff Member

The C-Store lines take forever. Last week, I've been in line for about ten to fifteen minutes three days in a row.

More efficient workers like Panda Express.

be faster in case people need to get to class or are in a rush

Have more places to eat so that everyone isn't eating at the same places.

More workers, more dining equipment

Undergrad Off Campus

There never seems to be enough workers behind the counter when I come to get food. I often have to wait quite awhile to get my food, even when I have a small order. Either more staff or more efficiency in handing out meals would be helpful.

Panda Express usually does a good job at service speed even though the line is full almost all of the time. La Fiamma and Honor Roll take too long when serving food considering not much needs to be done to serve a guest. The speed of the student workers needs to be faster.

There are some cashiers that take a while to get the correct change. I suggest to have the cashiers be tested on how quickly then can return change.

They can use one or two more people during lunch since that is when a lot more people go to get food.

Workers should be constantly attending the cash register. So more employees would probably be preferable.

lines tend to be way too long that i never think i'll have time to eat and be on time to class

Faster service in the commons and more space.

The speed is usually great during off times, but when it is a break from class, there are loads of people. I understand the lines are long, but there must be some more efficient way to serve the food and be on our way. I usually only have a short lunch twice a week which means i need to grab my food and get to my next class. It is terrible when i try and i am late or i just skip lunch because the speed is so slow.

All employees need to be trained some other time, not during my lunch hour. Employees seem to be unenthusiastic, and sluggish during the one hour customers have to take a break. Food needs to be prepared in less than 10 minutes.

Often, I have very little time before my next class so even if I am hungry I don't have time to eat. Many places to eat need more people at registers so the line goes faster.

I understand that with the state of the economy, hiring extra labor in order to increase the service speed is not a viable option. A suggestion is not requiring signatures on credit card purchases under \$15.00 as long as customers show id.

the wait times can be minimized by increasing efficiency of the workers. The workers seem to be taking their time whether the line is 3 people or 20 people long. In-n-out does a better job of serving 100 people than dining does 20.

The only place I really like to eat at is La Fiamma and it takes forever for the pasta to be done and there is always a long line because here there are healthy foods.

U Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Service Speed

Undergrad On Campus

Many times it takes a while to get through the line at the c-store in the commons because the people who work behind the counter are often slow when you're buying your food.

Getting lunch on campus is a real pain, because the lines are insanely long. I usually have to stand in line for about 40 minutes to get sushi. That's ridiculous. The line at Panda Express is crazy too. I often have to leave the line halfway through, because my class is starting soon. The convenience store at Commons is also really busy all the time.

places such as panda or the dining halls take a long time, so id rather go somewhere else that lets me get my meal faster.

none

Sometimes the lines take way too long. I do realize that there are a lot of students on campus but waiting 20 minutes in line when students have to get to class is unaccepttable ..that's almost half of an hour. Spanellis in AI takes so long sometimes. The Pizza isn't ready and I just don't think the line is going as fast as it should. i know food service is hard but more efficiency in getting people in and out would make things so much better. Some of the workers seem bored and slacking. Although some work hard especially those stacking up the drinks, the people behind the counter are sometimes slow working. thanks.

be faster please

Open more registers.

Customer service should not suffer for speed.

Use better cash registers. They break down often, causing cashiers to write down every single customer's information.

Most students have classes during the day and does not have the time to wait in line to get food. However, every single food place have long line (approximately 15-20 minutes wait during meal periods). Dining should plan an effectively way to speed up lines.

The lines are too long during the peak hours. Need to have more than two registers and staff. This would speed up the service time.

I think that there can be a little bit more workers that work efficiently and are not spending their work time to talk to their friends, I think the line could go by so much faster if also there were a separation between cash and credit card.

I hate standing in lines out the doorway at places like Spinelli's because its suppose to be fast

The commons dining locations could be more efficient in how quickly they work through long lines, espically at peak times. For example, Honor Roll should have more people available to fill orders and someone seperate to set up the rice and/or fill non sushi orders durring peak times - espicall for about 20-30 min after classes get out

The lines are usually backed up every Monday, Wednesday and Friday for lunch.

I will not eat at a place if I have to wait in a really long line.

The service speed is not fast enough.

More cashiers

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Other

Faculty Member

Please offer some vegan foods regularly-- the mediterranean trolley at HUMSS is a great start, but we're all wishing it also offered felafel to go with the humous- or prepared tabouleh etc. There are very few vegan options in general, more would be welcome by all health-conscious people.

On-campus dining services are not competitive with, say, UV, because they are not readily accessible unless one is already on-campus.

Staff Member

Offer more salads for lunch.

I am basically satisfied with the dining servies.

It would be great if there was an option of ordering ziplock bags/containers so that could package our leftover food. I know there's an issue with making sure we have a refrigerator, so you could ask that question on the order form under the box that check for 'container's needed'. Other than that, Dining Services is GREAT! Thank you!

We are located off campus and either have functions at convention centers, local hotels or Sacramento area. UCR dining services are not used.,

Undergrad Off Campus

OFFER THEM at REASONABLE prices!

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Other

Faculty Member

We need a good coffee shop with comfortable seating!

healthy tasty options

decent coffee bar

Away from undergraduates and campus noise

Quality vegan food options

Availability of organic and/or locally grown food

there's no where to eat throughout the day

bar with happy hour to meet colleagues would be great. currently meet colleagues off campus many nights a week for dinner or appetizers and wine.

Cafe for coffee and snacks

BARN needs total menu makeover

Coffee. There is now no good coffee on campus. Why not bring back the Starbucks booth?

Vegetarian options!!! WE need GOOD vegetarian options!!!

more actual cooking (even if simple/fresh) instead of so much 'packaging' and 'arranging'

a more pleasant, less noisy environment for eating with friends

vegetarian and vegan foods

Access/Parking (I live off campus)

most of the on-campus food simply doesn't taste good.

fresh produce and super-market like options

Barn line slow and unpredictable

Graduate Student

something that is not Mexican or Asian

Offer Indian food.

More flavor

more and higher quality vegetarian and vegan options

The lines are too long.

Coffee on the East part of campus PLEASE!

Fire bad employees. Seriously. Why is the service at Panda 800% better than any other restaurant in the Hub? I like subway sandwiches. I don't want to have to go off campus to get them. But the sub shop in the Hub is terrible.

Allow beer

VEGETARIAN FOOD

I'd like to place emphasis on food QUALITY!!

offer more vegan options

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Other

Graduate Student

provide Milk at Taco Fresco in the morning

more soups, sandwiches

I would prefer healthier choices and shorter lines. A sandwich shop of some type would be quite popular if the lines were reasonable. I completely avoid the Commons between the hours of 11AM-2PM...

Charge less if someone orders an item without meat, rather than penalizing vegetarians.

not chain restaurants. Also treat employees well. Food from reputable sources.

Staff Member

Delivery

Fresh, organic, non-fried, non 'fast' food

vegetarian food

Offer Gift Cards

Healthier Choices and Nutrition Labels on them!

desserts

More options at commons for faster service

More organic and healthy prepared options

N/A

nachos at Taco Fresco

Need COFFEE -- Starbucks or Peete's PLEASE!!!!

All open during breaks and summer

grab and go meals

Organic, healthy and whole foods

Package up unused food for customer (at add't cost)

I would order sandwiches more, but the meat quality is poor

n/a,, most of our events are in Sac or at a hotel

Food Options at Bannockburn Village Location

valued/frequent customer discounts

healthy options

99 cent or value menus

Some place quiet.....

offer American hot breakfast items

b/c staff only have an hour lunch its hard to stand in line for half of you lunch hour and have to eat quickly. Should be a staff line open from 12-12:30

More entree salads

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Other

Staff Member

dining staff need to be more efficient, less personal socializing

Closer to Corporation Yard

LATE NITE COFFEE AND WEEKENDS!

Signage. Some times you are not even sure where the dining facilities are. A sign with an arrow or something would be nice.

I REALLY prefer my own food. I know what's in it and I can incorporate leftovers. Also I can make it just like I want it. Restaurants are torture. Even when I travel I try to get a kitchen or at least a frig or microwave in the room and shop at the grocery store. Restaurant food is usually oversalted and has too much fat. Desserts don't use whole wheat pastry flour and often use margarine or high fructose cory syrup. What's so hard about packing a lunch the night before when you're making dinner!

Coffee and Tea available after 5pm!

longer hours for breakfast, able to order breakfast during lunch hours.

offer vegetarian restaurant

coupons

realistic vegetarian options

More vegetarian options

Offer some natural food selections

Non chain restaurants

wheat-free options

Undergrad Off Campus

organic, locally grown, fresh juices, vegetarian

Health Conscience

ACCEPT DISCOVER CARD!!!!!!!!!!!!!!!!!!!!!!

food options

customizing my order

cheaper (as in price)

sustainability

service quality

2 for 1

more space for lines to go if the line is long, there's not enough space sometimes when it is busy and there are alot of people, especially in the student store at the commons

healthy, organic

loyalty programs

Question 22: What can Dining Services do or improve to compare more favorably with other food options available to you? Other

Undergrad Off Campus

VEGAN OPTIONS

more vegetarian/vegan options

Undergrad On Campus

have vegan options on campus

health

more healthy foods

Till now there is no smoothies or vegetarian places around bell tower

Vegetarian options

Sustainable/Local/Fair

Meal plans for family housing

more Vegan options, no eggs

I know deep fried unhealthy stuff is cheaper but if food was just fresher and healthier i would be happier

Vegetarian meals

Better tasting food, especially at the Dining Halls for the residents

real ethnic foods (authentic)

Off campus dining plans

Healthy, low fat food

ecologically sound and just food selection

MORE VEGETARIAN OPTIONS!!!!!!!!!!!!!!

Vegan/Vegetarian Options

breakfast should be open 30 mins longer



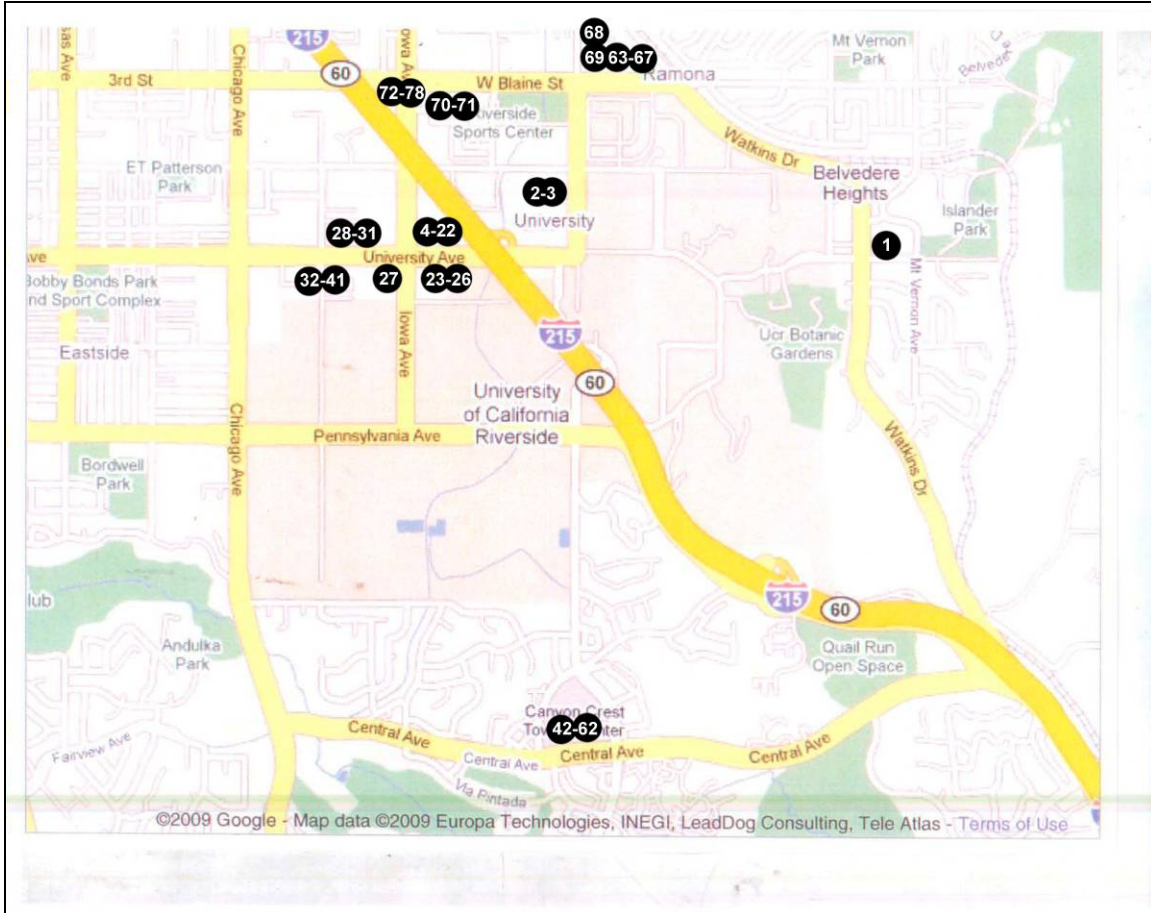
Appendix B: Competitive Market Assessment

SURVEY OVERVIEW

In June 2009, Envision Strategies performed a competitive survey of the restaurants in and around the UCR campus. The survey encompassed restaurants and other food service establishments located within a 5-7 minute walk of the perimeter of campus, as well as Goodwin's Organic Grocery and venues at the Canyon Crest Towne Center.

The areas surveyed resulted in 78 food service establishments. Figure 1 highlights the areas of the surveyed restaurants.

FIGURE 1: COMPETITIVE FOOD SERVICE ESTABLISHMENTS



Within the area surveyed there were:

- 21 quick service restaurants, of which 15 are associated with a national or regional chain;
- 31 casual dining restaurants, of which 19 provide table service and 7 are associated with a national brand;
- 1 organic grocery and 2 convenience stores;
- 2 fine dining establishments;
- 12 beverage and/or snack establishments serving specialty drinks, pastries and/or frozen snacks, 7 of which are associated with a national or prominent regional brand.

Table 1 below shows the breakdown of foodservice menu concepts by the area location identified in the survey.

TABLE 1: DISTRIBUTION OF MENU CONCEPTS BY AREA LOCATION

Cuisine	Goodwin's	Bannockburn	University Avenue	Canyon Crest Towne Center	W. Blaine Street & Iowa Avenue
Burger/Fast Food			3	2	1
Pizza		1	3	1	3
Sandwiches/Subs		1	2	5	3
Mexican			5	2	2
Asian			12	3	2
American Fare			4	2	
Ethnic, Other			3	1	
Bakery	1				
Beverage/Snack	1		4	5	4
Grocery/C-Store	1		1		2
Total Foodservice Locations*	1	2	38	21	16

*Locations may be counted in multiple categories

Goodwin's

Goodwin's is a 100% organic grocery store that features local products, prepared foods and natural beauty products. The store includes a fair trade and organic certified espresso and juice bar, a take out deli and a prepared food counter that serves four entrees daily. The prepared food counter also has a pizza oven and serves both baked entrees and pizzas on a daily basis. The store is well patronized by local residents and appears to be popular.

Bannockburn Village

The two locations in Bannockburn Village are the only restaurant outlets immediately adjacent to campus. As such, they appear to be primarily focused on the campus community and to be heavily patronized by University affiliates. Pricing at these two establishments appears to be somewhat higher than for similar UCR dining options, indicating a potential on-campus price advantage with respect to these geographically significant competitors.

University Avenue Corridor

The strongest concentration of restaurant competitors is along University Avenue between University Village and Cranford Street. This area includes 35 foodservice establishments that run the gamut from a self-serve snack bar to a fine dining steak house. The majority of the restaurants in this zone are either located in University Village or directly across from it on University Avenue. This area appears to enjoy heavy campus traffic, although there are a significant number of unoccupied storefronts, indicating that the area may be at or near capacity with regard to restaurant development. Figure 2 shows a more detailed map of the area.

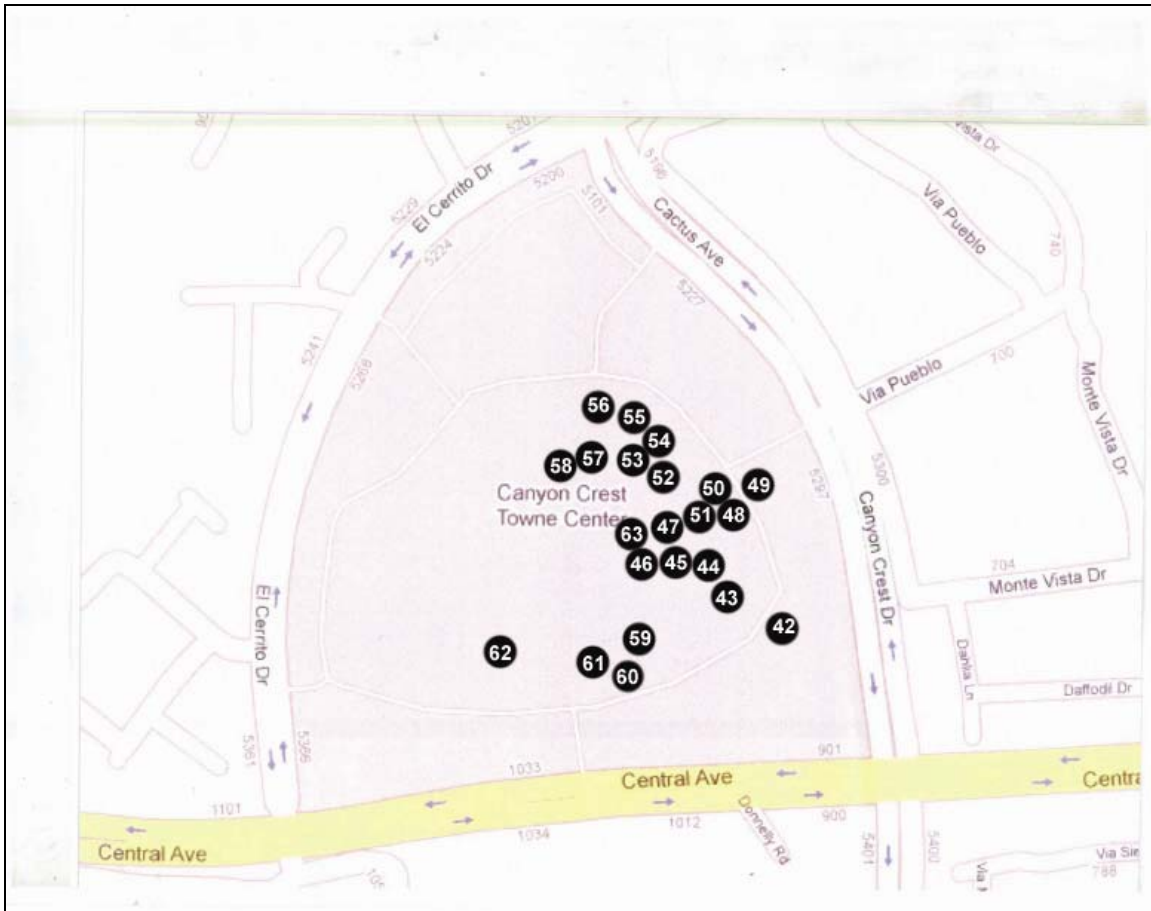
FIGURE 2: MAP OF UNIVERSITY AVENUE FOOD SERVICE LOCATIONS



Canyon Crest Towne Center

Another significant concentration of restaurants occurs at the Canyon Crest Towne Center. While this is outside of what is normally considered to be a convenient distance from campus, it is a relatively short drive from south edge of the University. The center contains 19 food service establishments of broad diversity, including a fine dining restaurant, a number of national brands, multiple ethnic restaurants and American Regional concepts. The overall price point seems slightly higher here than along the University Avenue corridor and the development has a more upscale and well-maintained appearance. Few vacancies were observed in this area, and the restaurants appear to be moderately prosperous. Figure 3 depicts a detailed map of these locations.

FIGURE 3 MAP OF CANYON CREST TOWNE CENTER FOOD SERVICE LOCATIONS

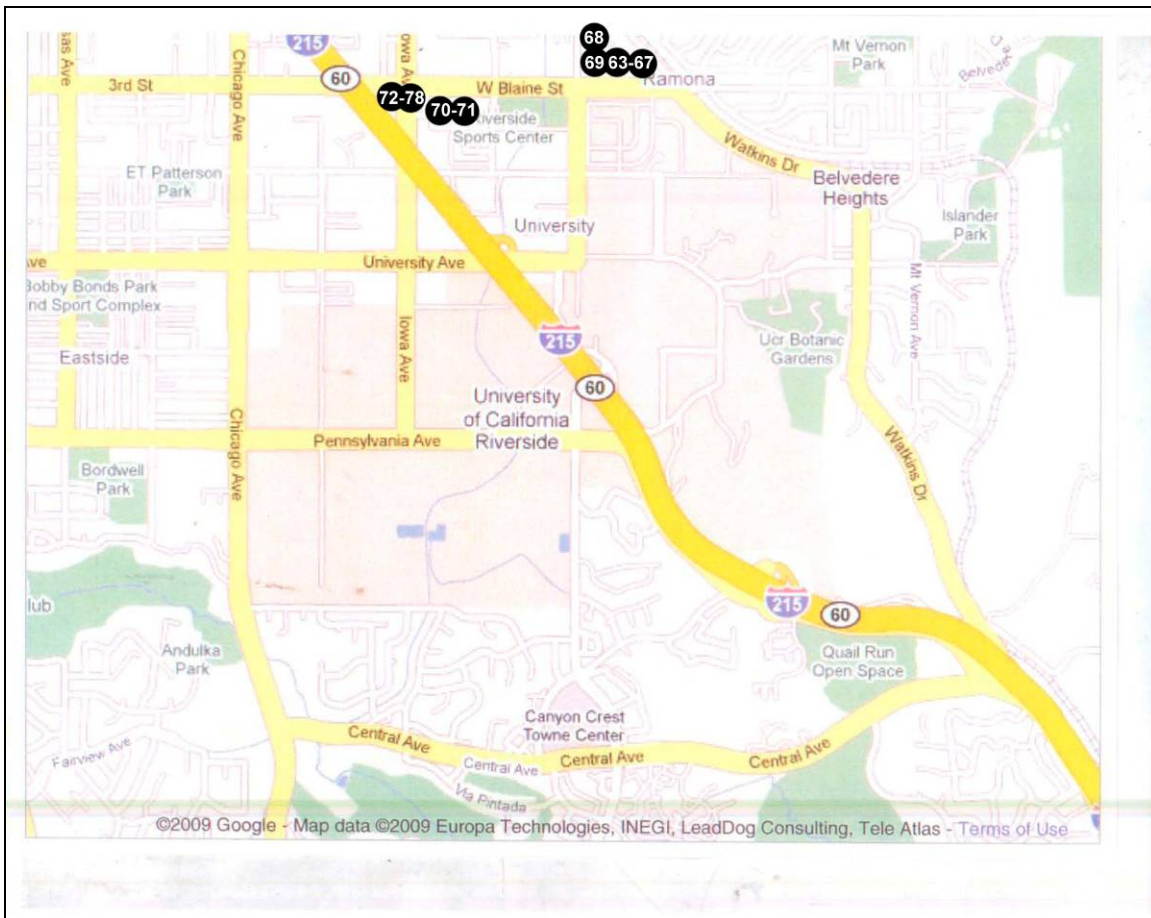


West Blaine Street and Iowa Avenue


This area of the survey contained only 3 national brands, all of which are located at the intersection of Blaine Street and Iowa Avenue. The remaining locations appeared to be individually operated and include a variety of concepts in including 3 Mexican concepts, three pizzerias and 3 Asian food concepts. The prices appear to be somewhat lower here than in other areas surveyed.


The 16 restaurants along West Blaine Street and on Iowa Avenue between West Blaine and Linden Street are technically within the zone of convenience from campus. However, our observations indicate that student traffic is light in these areas and that they have minimal impact on the campus food service environment. Figure 4 shows a detailed map of these locations.


FIGURE 4: MAP OF BLAINE STREET AND IOWA AVENUE FOOD SERVICE LOCATIONS





SURVEY DATA


ESTABLISHMENT # 1	Goodwin's															
LOCATION:	191 Big Springs Road															
DISTANCE FROM CAMPUS:	¾ mile															
SEATING:	15 Interior, 64 Exterior															
POINT OF SALE:	3 POS															
CONCEPT:	Organic Grocery Store Emporium															
PRODUCT LINE:	100% Organic Fresh and Processed Foods Meat, Dairy, Local Produce, Dry Goods, Prepared and Frozen Foods, Beauty Products, Bulk Dry Goods, Fresh Soups, 4 Entrees Daily, Deli															
SERVICE MODE:	Self Service Grocery with Take-out Counter and Espresso Bar															
OPERATING HOURS:	7:30 am – 9:30 pm (Mon – Sun)															
BEVERAGE INFO:																
MENU INFORMATION:	 <table> <tr> <td>Juice</td> <td>12 oz./ 16 oz./ 20 oz.</td> <td>\$1.75/ \$3.25/ \$3.95</td> </tr> <tr> <td>Espresso</td> <td></td> <td>\$2.50 - \$4.00</td> </tr> <tr> <td>Brewed Coffee</td> <td>16 oz./ 20 oz.</td> <td>\$2.00/ \$2.50</td> </tr> <tr> <td>Fresh OJ</td> <td>\$4.00/16 oz.</td> <td></td> </tr> <tr> <td>Take-Out</td> <td>\$7.98/lb.</td> <td></td> </tr> </table>	Juice	12 oz./ 16 oz./ 20 oz.	\$1.75/ \$3.25/ \$3.95	Espresso		\$2.50 - \$4.00	Brewed Coffee	16 oz./ 20 oz.	\$2.00/ \$2.50	Fresh OJ	\$4.00/16 oz.		Take-Out	\$7.98/lb.	
Juice	12 oz./ 16 oz./ 20 oz.	\$1.75/ \$3.25/ \$3.95														
Espresso		\$2.50 - \$4.00														
Brewed Coffee	16 oz./ 20 oz.	\$2.00/ \$2.50														
Fresh OJ	\$4.00/16 oz.															
Take-Out	\$7.98/lb.															

ESTABLISHMENT # 2	Sub Station																														
LOCATION:	3663 Canyon Crest Drive, Bannockburn Village																														
DISTANCE FROM CAMPUS:	Immediately Adjacent to Campus																														
SEATING:	108 Interior, 30 Exterior																														
POINT OF SALE:	1 POS																														
CONCEPT:	QSR																														
PRODUCT LINE:	Sub Sandwiches																														
SERVICE MODE:	Counter Service																														
OPERATING HOURS:	10:30 am – 7:45 pm (Mon – Sat); 11:00 am – 6:00 pm (Sun)																														
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.25/ \$1.55/ \$1.75																														
MENU INFORMATION:	 <table> <tr> <td colspan="3">(Sample Menu Included)</td> </tr> <tr> <td>7" Cold Subs</td> <td></td> <td>\$5.19 - \$5.89</td> </tr> <tr> <td>12" Cold Subs</td> <td></td> <td>\$7.99 - \$8.89</td> </tr> <tr> <td>7" Hot Subs</td> <td></td> <td>\$5.59</td> </tr> <tr> <td>12" Hot Subs</td> <td></td> <td>\$8.59</td> </tr> <tr> <td>7" Veggie Subs</td> <td></td> <td>\$4.89 - \$5.59</td> </tr> <tr> <td>12" Veggie Subs</td> <td></td> <td>\$7.59 - \$8.59</td> </tr> <tr> <td>Soup</td> <td></td> <td>\$3.59</td> </tr> <tr> <td>Soup/Salad</td> <td></td> <td>\$7.99</td> </tr> <tr> <td>Soup/Sub Combo</td> <td></td> <td>\$7.99</td> </tr> </table>	(Sample Menu Included)			7" Cold Subs		\$5.19 - \$5.89	12" Cold Subs		\$7.99 - \$8.89	7" Hot Subs		\$5.59	12" Hot Subs		\$8.59	7" Veggie Subs		\$4.89 - \$5.59	12" Veggie Subs		\$7.59 - \$8.59	Soup		\$3.59	Soup/Salad		\$7.99	Soup/Sub Combo		\$7.99
(Sample Menu Included)																															
7" Cold Subs		\$5.19 - \$5.89																													
12" Cold Subs		\$7.99 - \$8.89																													
7" Hot Subs		\$5.59																													
12" Hot Subs		\$8.59																													
7" Veggie Subs		\$4.89 - \$5.59																													
12" Veggie Subs		\$7.59 - \$8.59																													
Soup		\$3.59																													
Soup/Salad		\$7.99																													
Soup/Sub Combo		\$7.99																													

ESTABLISHMENT # 3	Getaway Cafe																																											
LOCATION:	3615 Canyon Crest Drive, Bannockburn Village																																											
DISTANCE FROM CAMPUS:	Adjacent to Campus																																											
SEATING:	Estimate 120																																											
POINT OF SALE:	2 POS																																											
CONCEPT:	Casual Dining and Bar																																											
PRODUCT LINE:	Pizzeria and Grill, Mexican																																											
SERVICE MODE:	Table Service + Bar																																											
OPERATING HOURS:	10:00 am – 1:00 am (Mon – Sun)																																											
BEVERAGE INFO:	NA																																											
MENU INFORMATION:	(Sample Menu Included) <u>Pizza</u>  <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Appetizers</td> <td style="width: 20%;">\$2.25 - \$5.50</td> <td style="width: 10%;">Small</td> <td style="width: 40%;">\$7.75 + \$0.95/topping</td> </tr> <tr> <td>Salads</td> <td>\$5.50 - \$7.25</td> <td>Medium</td> <td>\$9.75 + \$1.55/topping</td> </tr> <tr> <td>Fry Baskets</td> <td>\$5.50</td> <td>Large</td> <td>\$13.50 + \$1.85/topping</td> </tr> <tr> <td>Sandwiches</td> <td>\$4.95 - \$7.55</td> <td>Extra Large</td> <td>\$14.50 + \$2.35/topping</td> </tr> <tr> <td>Burgers</td> <td>\$6.00 - \$7.25</td> <td></td> <td></td> </tr> <tr> <td>Melts</td> <td>\$6.25</td> <td></td> <td></td> </tr> <tr> <td>Pasta Dinners</td> <td>\$8.95 - \$10.25</td> <td></td> <td></td> </tr> <tr> <td>Tacos</td> <td>\$4.50</td> <td></td> <td></td> </tr> <tr> <td>Burritos</td> <td>\$5.50</td> <td></td> <td></td> </tr> <tr> <td>Quesadillas</td> <td>\$4.50</td> <td></td> <td></td> </tr> </table>				Appetizers	\$2.25 - \$5.50	Small	\$7.75 + \$0.95/topping	Salads	\$5.50 - \$7.25	Medium	\$9.75 + \$1.55/topping	Fry Baskets	\$5.50	Large	\$13.50 + \$1.85/topping	Sandwiches	\$4.95 - \$7.55	Extra Large	\$14.50 + \$2.35/topping	Burgers	\$6.00 - \$7.25			Melts	\$6.25			Pasta Dinners	\$8.95 - \$10.25			Tacos	\$4.50			Burritos	\$5.50			Quesadillas	\$4.50		
Appetizers	\$2.25 - \$5.50	Small	\$7.75 + \$0.95/topping																																									
Salads	\$5.50 - \$7.25	Medium	\$9.75 + \$1.55/topping																																									
Fry Baskets	\$5.50	Large	\$13.50 + \$1.85/topping																																									
Sandwiches	\$4.95 - \$7.55	Extra Large	\$14.50 + \$2.35/topping																																									
Burgers	\$6.00 - \$7.25																																											
Melts	\$6.25																																											
Pasta Dinners	\$8.95 - \$10.25																																											
Tacos	\$4.50																																											
Burritos	\$5.50																																											
Quesadillas	\$4.50																																											

ESTABLISHMENT # 4	Starbucks																																											
LOCATION:	1201 University Avenue, #101 (University Village)																																											
DISTANCE FROM CAMPUS:	2 Blocks																																											
SEATING:	26 Interior, 48 Exterior (shared)																																											
POINT OF SALE:	2 POS																																											
CONCEPT:	National Chain Beverage Concept																																											
PRODUCT LINE:	Espresso, Specialty Coffee Drinks, Pastries, Grab-n-Go																																											
SERVICE MODE:	Counter Service																																											
OPERATING HOURS:	5:30 am – 12:30 am (Mon – Thurs); 5:30 am – 1:00 am (Fri – Sat); 6:00 am – 12:30 am (Sun)																																											
BEVERAGE INFO:																																												
MENU INFORMATION:	 <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;"><u>12 oz./</u></th> <th style="text-align: center;"><u>16 oz./</u></th> <th style="text-align: center;"><u>20 oz.</u></th> </tr> </thead> <tbody> <tr> <td>Latte</td> <td>\$2.70 - \$3.40</td> <td>\$3.25 - \$3.95</td> <td>\$3.55 - \$4.40</td> </tr> <tr> <td>Brewed Coffee</td> <td>\$1.60/</td> <td>\$1.85/</td> <td>\$1.95</td> </tr> <tr> <td>Frappuccino</td> <td>\$2.90 - \$3.45</td> <td>\$3.45 - \$3.85</td> <td>\$3.90 - \$4.30</td> </tr> <tr> <td>Pastries</td> <td colspan="3">\$1.75 - \$1.95</td> </tr> <tr> <td>Sandwiches</td> <td colspan="3">\$5.55 - \$5.95</td> </tr> <tr> <td>Yogurt Parfait</td> <td colspan="3">\$3.45</td> </tr> <tr> <td>Fruit and Cheese</td> <td colspan="3">\$5.55</td> </tr> <tr> <td>Naked Juice, 10 oz.</td> <td colspan="3">\$2.25</td> </tr> <tr> <td>Naked Juice, 15.2 oz.</td> <td colspan="3">\$3.25</td> </tr> </tbody> </table>					<u>12 oz./</u>	<u>16 oz./</u>	<u>20 oz.</u>	Latte	\$2.70 - \$3.40	\$3.25 - \$3.95	\$3.55 - \$4.40	Brewed Coffee	\$1.60/	\$1.85/	\$1.95	Frappuccino	\$2.90 - \$3.45	\$3.45 - \$3.85	\$3.90 - \$4.30	Pastries	\$1.75 - \$1.95			Sandwiches	\$5.55 - \$5.95			Yogurt Parfait	\$3.45			Fruit and Cheese	\$5.55			Naked Juice, 10 oz.	\$2.25			Naked Juice, 15.2 oz.	\$3.25		
	<u>12 oz./</u>	<u>16 oz./</u>	<u>20 oz.</u>																																									
Latte	\$2.70 - \$3.40	\$3.25 - \$3.95	\$3.55 - \$4.40																																									
Brewed Coffee	\$1.60/	\$1.85/	\$1.95																																									
Frappuccino	\$2.90 - \$3.45	\$3.45 - \$3.85	\$3.90 - \$4.30																																									
Pastries	\$1.75 - \$1.95																																											
Sandwiches	\$5.55 - \$5.95																																											
Yogurt Parfait	\$3.45																																											
Fruit and Cheese	\$5.55																																											
Naked Juice, 10 oz.	\$2.25																																											
Naked Juice, 15.2 oz.	\$3.25																																											

ESTABLISHMENT # 5	Rubio's
LOCATION:	1201 University Avenue, #102 (University Village)
DISTANCE FROM CAMPUS:	2 Blocks
SEATING:	44 Interior, 16 Exterior + 48 Exterior (shared)
POINT OF SALE:	4 POS
CONCEPT:	National Chain QSR
PRODUCT LINE:	Mexican Taqueria and Burritos
SERVICE MODE:	Counter
OPERATING HOURS:	10:00 am - 9:00 pm (Mon – Thurs); 10:00 am – 10:00 pm (Fri – Sat) 11:00 am – 9:00 pm (Sun)
BEVERAGE INFO:	16 oz./ 20 oz. \$1.49/ \$1.89 Bottled Water \$1.59
MENU INFORMATION:	(Sample Menu Included) Burrito \$5.69 - \$6.59 Tacos \$2.29 - \$3.29 ea. 2 Taco Plate \$5.49 - \$7.29 3 Taco Plate \$7.69 – \$8.29 Salad \$6.29 Taco Bowl \$6.59
	


ESTABLISHMENT # 6	Quizno's																								
LOCATION:	1201 University Avenue, #103 (University Village)																								
DISTANCE FROM CAMPUS:	2 Blocks																								
SEATING:	28 Interior, 6 Exterior + 48 Exterior (shared)																								
POINT OF SALE:	1 POS																								
CONCEPT:	National Chain QSR																								
PRODUCT LINE:	Sub Sandwiches																								
SERVICE MODE:	Counter Service																								
OPERATING HOURS:	10:00 am - 9:00 pm (Mon – Thurs); 10:00 am – 10:00 pm (Fri – Sat) 11:00 am – 9:00 pm (Sun)																								
BEVERAGE INFO:	20 oz./ 24 oz./ 32 oz. \$1.39/ \$1.49/ \$1.69																								
MENU INFORMATION:	(Sample Menus Included)																								
																									
	<table border="0" style="width: 100%;"> <thead> <tr> <th></th> <th></th> <th style="text-align: center;"><u>Sandwiches</u></th> <th style="text-align: center;"><u>Sm / Med /Lg</u></th> </tr> </thead> <tbody> <tr> <td>Sobe Beverages, 20 oz.</td> <td>\$1.99</td> <td>Deli</td> <td>\$3.69/\$5.49/\$7.69</td> </tr> <tr> <td>Dole Juices</td> <td>\$1.89</td> <td>Steak</td> <td>\$8.39/\$8.59/\$10.99</td> </tr> <tr> <td>20 oz. Soda</td> <td>\$1.89</td> <td>Chicken</td> <td>\$5.49/\$6.79/\$9.09</td> </tr> <tr> <td>Flatbread Sammies</td> <td>\$2.00 ea</td> <td>Turkey</td> <td>\$5.49/\$6.79/\$9.09</td> </tr> <tr> <td>Box Lunches</td> <td>\$5.99/\$8.19</td> <td>Signature</td> <td>\$5.49/\$6.79/\$9.09</td> </tr> </tbody> </table>			<u>Sandwiches</u>	<u>Sm / Med /Lg</u>	Sobe Beverages, 20 oz.	\$1.99	Deli	\$3.69/\$5.49/\$7.69	Dole Juices	\$1.89	Steak	\$8.39/\$8.59/\$10.99	20 oz. Soda	\$1.89	Chicken	\$5.49/\$6.79/\$9.09	Flatbread Sammies	\$2.00 ea	Turkey	\$5.49/\$6.79/\$9.09	Box Lunches	\$5.99/\$8.19	Signature	\$5.49/\$6.79/\$9.09
		<u>Sandwiches</u>	<u>Sm / Med /Lg</u>																						
Sobe Beverages, 20 oz.	\$1.99	Deli	\$3.69/\$5.49/\$7.69																						
Dole Juices	\$1.89	Steak	\$8.39/\$8.59/\$10.99																						
20 oz. Soda	\$1.89	Chicken	\$5.49/\$6.79/\$9.09																						
Flatbread Sammies	\$2.00 ea	Turkey	\$5.49/\$6.79/\$9.09																						
Box Lunches	\$5.99/\$8.19	Signature	\$5.49/\$6.79/\$9.09																						


ESTABLISHMENT # 7	Pho Vinam																																				
LOCATION:	1201 University Avenue, #107 (University Village)																																				
DISTANCE FROM CAMPUS:	2+ Blocks																																				
SEATING:	70 Interior, 16 Exterior																																				
POINT OF SALE:	NA																																				
CONCEPT:	Casual Dining																																				
PRODUCT LINE:	Vietnamese Cuisine																																				
SERVICE MODE:	Table Service + Take Out																																				
OPERATING HOURS:	10:15 am – 10:45 pm (Mon – Fri); 11:00 am – 10:45 pm (Sat – Sun)																																				
BEVERAGE INFO:	NA																																				
MENU INFORMATION:	<p>(Sample Menu Included)</p> <table border="0"> <tr> <td>Beverages</td> <td>\$1.25 - \$2.50</td> <td>Smoothies</td> <td>\$2.75</td> </tr> <tr> <td>Pho</td> <td>\$4.25 - \$6.75</td> <td>Desserts</td> <td>\$2.75</td> </tr> <tr> <td>Appetizers</td> <td>\$3.50 - \$3.75</td> <td></td> <td></td> </tr> <tr> <td>Salad</td> <td>\$6.25</td> <td></td> <td></td> </tr> <tr> <td>Bun (noodles)</td> <td>\$6.50 - \$7.50</td> <td></td> <td></td> </tr> <tr> <td>Broken Rice</td> <td>\$6.50 - \$8.50</td> <td></td> <td></td> </tr> <tr> <td>Stir-Fry</td> <td>\$6.50 - \$7.95</td> <td></td> <td></td> </tr> <tr> <td>Chow Fun</td> <td>\$7.25 - \$7.95</td> <td></td> <td></td> </tr> <tr> <td>Fried Rice</td> <td>\$6.50 - \$7.50</td> <td></td> <td></td> </tr> </table>	Beverages	\$1.25 - \$2.50	Smoothies	\$2.75	Pho	\$4.25 - \$6.75	Desserts	\$2.75	Appetizers	\$3.50 - \$3.75			Salad	\$6.25			Bun (noodles)	\$6.50 - \$7.50			Broken Rice	\$6.50 - \$8.50			Stir-Fry	\$6.50 - \$7.95			Chow Fun	\$7.25 - \$7.95			Fried Rice	\$6.50 - \$7.50		
Beverages	\$1.25 - \$2.50	Smoothies	\$2.75																																		
Pho	\$4.25 - \$6.75	Desserts	\$2.75																																		
Appetizers	\$3.50 - \$3.75																																				
Salad	\$6.25																																				
Bun (noodles)	\$6.50 - \$7.50																																				
Broken Rice	\$6.50 - \$8.50																																				
Stir-Fry	\$6.50 - \$7.95																																				
Chow Fun	\$7.25 - \$7.95																																				
Fried Rice	\$6.50 - \$7.50																																				





ESTABLISHMENT # 8	The Flame Broiler								
LOCATION:	1201 University Avenue, #109A								
DISTANCE FROM CAMPUS:	3 Blocks								
SEATING:	50 Interior, 50 Exterior (shared)								
POINT OF SALE:	1 POS								
CONCEPT:	QSR								
PRODUCT LINE:	Korean Influenced Asian Fare								
SERVICE MODE:	Counter Service								
OPERATING HOURS:	10:00 am – 9:00 pm (Sat – Thurs); 10:00 am – 11:00 pm (Fri)								
BEVERAGE INFO:	16 oz./ 24 oz. \$1.39/ \$1.59								
MENU INFORMATION:	<p>(Sample Menu Included)</p> <table border="0"> <tr> <td>Bowls</td> <td>\$5.35</td> </tr> <tr> <td>Plates</td> <td>\$6.99</td> </tr> <tr> <td>Sides</td> <td>\$2.75 - \$3.50</td> </tr> <tr> <td>Extra Meat</td> <td>\$1.99</td> </tr> </table>	Bowls	\$5.35	Plates	\$6.99	Sides	\$2.75 - \$3.50	Extra Meat	\$1.99
Bowls	\$5.35								
Plates	\$6.99								
Sides	\$2.75 - \$3.50								
Extra Meat	\$1.99								



ESTABLISHMENT # 9	Village Wok																		
LOCATION:	1201 University Avenue, #109A																		
DISTANCE FROM CAMPUS:	3 Blocks																		
SEATING:	50 Interior, 50 Exterior (shared)																		
POINT OF SALE:	1 POS																		
CONCEPT:	QSR																		
PRODUCT LINE:	Pan Asian Stir Fry																		
SERVICE MODE:	Counter Service																		
OPERATING HOURS:	10:00 am – 10:00 pm (Mon –Fri); 11:00 am – 10:00 pm (Sat – Sun)																		
BEVERAGE INFO:	NA																		
MENU INFORMATION:	(Sample Menu Included)  <table> <tr> <td>Noodle Soup</td> <td>\$5.50 - \$6.50</td> </tr> <tr> <td>Beef</td> <td>\$6.50 - \$6.95</td> </tr> <tr> <td>Chicken</td> <td>\$6.50 - \$6.95</td> </tr> <tr> <td>Veggie</td> <td>\$5.50</td> </tr> <tr> <td>Pork</td> <td>\$6.50 - \$6.95</td> </tr> <tr> <td>Seafood</td> <td>\$7.50 - \$9.95</td> </tr> <tr> <td>Fried Rice</td> <td>\$5.75 - \$6.50</td> </tr> <tr> <td>Rice Plate</td> <td>\$5.75 - \$6.25</td> </tr> <tr> <td>Noodles</td> <td>\$5.75 - \$6.75</td> </tr> </table>	Noodle Soup	\$5.50 - \$6.50	Beef	\$6.50 - \$6.95	Chicken	\$6.50 - \$6.95	Veggie	\$5.50	Pork	\$6.50 - \$6.95	Seafood	\$7.50 - \$9.95	Fried Rice	\$5.75 - \$6.50	Rice Plate	\$5.75 - \$6.25	Noodles	\$5.75 - \$6.75
Noodle Soup	\$5.50 - \$6.50																		
Beef	\$6.50 - \$6.95																		
Chicken	\$6.50 - \$6.95																		
Veggie	\$5.50																		
Pork	\$6.50 - \$6.95																		
Seafood	\$7.50 - \$9.95																		
Fried Rice	\$5.75 - \$6.50																		
Rice Plate	\$5.75 - \$6.25																		
Noodles	\$5.75 - \$6.75																		

ESTABLISHMENT # 10	Juice It Up												
LOCATION:	1201 University Avenue, #114												
DISTANCE FROM CAMPUS:	3 Blocks												
8	50 Interior, 8 Exterior + 50 Exterior (shared)												
POINT OF SALE:	1 POS												
CONCEPT:	National Chain Beverage Concept												
PRODUCT LINE:	Juices, Smoothies												
SERVICE MODE:	Counter Service												
OPERATING HOURS:	7:00 am – 9:00 pm (Mon –Fri); 8:00 am – 9:00 pm (Sat) 10:00 am – 7:00 pm (Sun)												
BEVERAGE INFO:													
MENU INFORMATION:	 <table> <tr> <td></td> <td><u>16 oz./ 24 oz./ 32 oz.</u></td> </tr> <tr> <td>Smoothies</td> <td>--- / \$4.15/ \$5.15</td> </tr> <tr> <td>Non-Dairy (20 oz.)</td> <td>\$3.45</td> </tr> <tr> <td>Brazilian Blends</td> <td>---/ \$5.25/ \$6.25</td> </tr> <tr> <td>Teas and Cocoas (16 oz.)</td> <td>\$2.75 + \$1.00</td> </tr> <tr> <td>Boosts</td> <td></td> </tr> </table>		<u>16 oz./ 24 oz./ 32 oz.</u>	Smoothies	--- / \$4.15/ \$5.15	Non-Dairy (20 oz.)	\$3.45	Brazilian Blends	---/ \$5.25/ \$6.25	Teas and Cocoas (16 oz.)	\$2.75 + \$1.00	Boosts	
	<u>16 oz./ 24 oz./ 32 oz.</u>												
Smoothies	--- / \$4.15/ \$5.15												
Non-Dairy (20 oz.)	\$3.45												
Brazilian Blends	---/ \$5.25/ \$6.25												
Teas and Cocoas (16 oz.)	\$2.75 + \$1.00												
Boosts													

ESTABLISHMENT # 11	Teriyaki Bowl
LOCATION:	1201 University Avenue, #115
DISTANCE FROM CAMPUS:	3 Blocks
SEATING:	50 Interior, 8 Exterior + 50 Exterior (shared)
POINT OF SALE:	1 POS
CONCEPT:	QSR
PRODUCT LINE:	Japanese Influenced Stir-Fry
SERVICE MODE:	Counter Service
OPERATING HOURS:	10:00 am – 10:00 pm (Mon – Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	(Sample Menu Included) Entrees \$3.99 - \$6.99 Specials \$5.49 - \$6.99 Daily Specials \$5.49 - \$6.99
	


ESTABLISHMENT # 12	Ray's Pizza												
LOCATION:	1201 University Avenue, #116												
DISTANCE FROM CAMPUS:	3 Blocks												
SEATING:	30 Interior, 4 Exterior												
POINT OF SALE:	1 POS												
CONCEPT:	Casual Dining												
PRODUCT LINE:	Pizza, Subs, Wings												
SERVICE MODE:	Counter Service and Slice Bar												
OPERATING HOURS:	11:00 am – 10:30 pm (Mon – Thurs); 11:00 am – 12:00 am (Fri – Sat) 11:00 am – 10:00 pm (Sun)												
BEVERAGE INFO:	21 oz./ 32 oz. \$1.89/ \$2.19												
MENU INFORMATION:	(Sample Menu Included) 10 Wings \$6.99 Subs \$5.99 Salads \$3.99 - \$7.89 Calzones \$7.49 Garlic Bread \$1.00 Desserts \$2.25 - \$3.99												
													
	<table> <tr> <td></td> <td><u>Pizzas</u></td> <td></td> </tr> <tr> <td></td> <td>12"</td> <td>\$7.99 + \$1.00/topping</td> </tr> <tr> <td></td> <td>14"</td> <td>\$9.99 + \$1.50/topping</td> </tr> <tr> <td></td> <td>18"</td> <td>\$11.99 + \$2.00/topping</td> </tr> </table>		<u>Pizzas</u>			12"	\$7.99 + \$1.00/topping		14"	\$9.99 + \$1.50/topping		18"	\$11.99 + \$2.00/topping
	<u>Pizzas</u>												
	12"	\$7.99 + \$1.00/topping											
	14"	\$9.99 + \$1.50/topping											
	18"	\$11.99 + \$2.00/topping											


ESTABLISHMENT # 13	Mediterranean Palace										
LOCATION:	1223 University, # 140										
DISTANCE FROM CAMPUS:	2 Blocks										
SEATING:	60 Interior, 32 Exterior										
POINT OF SALE:	1 POS										
CONCEPT:	Casual Dining										
PRODUCT LINE:	Middle Eastern/Mediterranean Fare										
SERVICE MODE:	Counter Order, Table Delivery										
OPERATING HOURS:	11:00 am – 2:00 am (Sun – Thurs); 11:30 am – 2:00 am (Fri – Sat)										
BEVERAGE INFO:	16 oz./ 20 oz. \$1.69/ \$1.99										
MENU INFORMATION:	(Sample Menu Included) <table border="0"> <tr> <td>Salad</td> <td>\$3.99 - \$4.99</td> </tr> <tr> <td>Grill w- Rice, Salad + Hommus</td> <td>\$11.99 - \$13.99</td> </tr> <tr> <td>Pita Sandwich</td> <td>\$3.99 - \$5.99</td> </tr> <tr> <td>Mezze</td> <td>\$4.99 - \$5.99</td> </tr> <tr> <td>Combo Plates (Salad, Hommus and Pita)</td> <td>\$5.99 – \$9.99</td> </tr> </table>	Salad	\$3.99 - \$4.99	Grill w- Rice, Salad + Hommus	\$11.99 - \$13.99	Pita Sandwich	\$3.99 - \$5.99	Mezze	\$4.99 - \$5.99	Combo Plates (Salad, Hommus and Pita)	\$5.99 – \$9.99
Salad	\$3.99 - \$4.99										
Grill w- Rice, Salad + Hommus	\$11.99 - \$13.99										
Pita Sandwich	\$3.99 - \$5.99										
Mezze	\$4.99 - \$5.99										
Combo Plates (Salad, Hommus and Pita)	\$5.99 – \$9.99										





ESTABLISHMENT # 14	Crêpe Shack										
LOCATION:	1223 University Avenue, #100										
DISTANCE FROM CAMPUS:	2+ Blocks										
SEATING:	12 Interior										
POINT OF SALE:	1 POS										
CONCEPT:	Casual Dining and Snack with Take- Out										
PRODUCT LINE:	Crêpes										
SERVICE MODE:	Counter Service										
OPERATING HOURS:	11:00 am – 11:00 pm (Mon – Sun)										
BEVERAGE INFO:	NA										
MENU INFORMATION:	<table border="0"> <tr> <td>Sweet Crêpes</td> <td>\$5.55 – \$6.95</td> </tr> <tr> <td>Savory Crêpes</td> <td>\$4.75 - \$5.95</td> </tr> <tr> <td>3 Toppings</td> <td>\$4.05</td> </tr> <tr> <td>With Ice Cream</td> <td>\$5.55</td> </tr> <tr> <td>Additional Toppings</td> <td>\$1.70 ea.</td> </tr> </table>	Sweet Crêpes	\$5.55 – \$6.95	Savory Crêpes	\$4.75 - \$5.95	3 Toppings	\$4.05	With Ice Cream	\$5.55	Additional Toppings	\$1.70 ea.
Sweet Crêpes	\$5.55 – \$6.95										
Savory Crêpes	\$4.75 - \$5.95										
3 Toppings	\$4.05										
With Ice Cream	\$5.55										
Additional Toppings	\$1.70 ea.										





ESTABLISHMENT # 15	Boba Cafe																		
LOCATION:	1223 University Avenue, # 110																		
DISTANCE FROM CAMPUS:	2+ Blocks																		
SEATING:	29 Interior																		
POINT OF SALE:	1 POS																		
CONCEPT:	Casual Dining																		
PRODUCT LINE:	Asian Specialty Beverages, Foods and Snacks																		
SERVICE MODE:	Counter Service																		
OPERATING HOURS:	11:00 am – 1:00 am (Mon – Sun)																		
BEVERAGE INFO:	16 oz./ 20 oz.																		
MENU INFORMATION:	 <table> <tr> <td>Tea Drinks</td> <td>\$1.85 - \$2.79</td> </tr> <tr> <td>Milk Drinks</td> <td>\$2.69</td> </tr> <tr> <td>Yogurt Slush</td> <td>\$2.49</td> </tr> <tr> <td>Specialty Drinks</td> <td>\$2.99</td> </tr> <tr> <td>Drink Add-ins</td> <td>+ \$0.40 - \$0.60</td> </tr> <tr> <td>Rice Plates</td> <td>\$4.99</td> </tr> <tr> <td>Soup/Noodles</td> <td>\$1.00 - \$4.49</td> </tr> <tr> <td>Teriyaki Combos</td> <td>\$5.99</td> </tr> <tr> <td>Fried Rice/Noodles</td> <td>\$1.69 - \$5.99</td> </tr> </table>	Tea Drinks	\$1.85 - \$2.79	Milk Drinks	\$2.69	Yogurt Slush	\$2.49	Specialty Drinks	\$2.99	Drink Add-ins	+ \$0.40 - \$0.60	Rice Plates	\$4.99	Soup/Noodles	\$1.00 - \$4.49	Teriyaki Combos	\$5.99	Fried Rice/Noodles	\$1.69 - \$5.99
Tea Drinks	\$1.85 - \$2.79																		
Milk Drinks	\$2.69																		
Yogurt Slush	\$2.49																		
Specialty Drinks	\$2.99																		
Drink Add-ins	+ \$0.40 - \$0.60																		
Rice Plates	\$4.99																		
Soup/Noodles	\$1.00 - \$4.49																		
Teriyaki Combos	\$5.99																		
Fried Rice/Noodles	\$1.69 - \$5.99																		



ESTABLISHMENT # 16	Fatburger																																				
LOCATION:	1223 University Avenue, #120																																				
DISTANCE FROM CAMPUS:	2+ Blocks																																				
SEATING:	29 Interior																																				
POINT OF SALE:	1 POS																																				
CONCEPT:	QSR																																				
PRODUCT LINE:	Burgers, Fries, Shakes																																				
SERVICE MODE:	Counter Service																																				
OPERATING HOURS:	11:00 am – 9:00 pm (Sun – Thurs); 11:00 am – 11:00 pm (Fri – Sat)																																				
BEVERAGE INFO:	24 oz./ 32 oz. \$1.99/ \$2.19 16 oz. Shakes: \$3.39 Bottled Water: \$1.29																																				
MENU INFORMATION:	 <p>(Sample Menu Included)</p> <table> <tr> <td>Fat Deal: 1/3 # Combo</td> <td>\$7.99</td> <td>Steak Fries</td> <td>\$2.29</td> </tr> <tr> <td>King Deal: 1/2 # Combo</td> <td>\$8.99</td> <td>Chili Cheese Fries</td> <td>\$4.69</td> </tr> <tr> <td>Chicken Deal</td> <td>\$8.99</td> <td>Side of Chili</td> <td>\$0.99</td> </tr> <tr> <td>Veggie Deal</td> <td>\$8.99</td> <td>Side of Cheese</td> <td>\$0.99</td> </tr> <tr> <td>1/3 # Turkey Deal</td> <td>\$8.99</td> <td>Bacon</td> <td>\$0.99</td> </tr> <tr> <td>Salad Wedge</td> <td>\$2.99</td> <td>Egg</td> <td>\$0.99</td> </tr> <tr> <td>Fatburger</td> <td>\$4.49</td> <td></td> <td></td> </tr> <tr> <td>King Burger</td> <td>\$5.49</td> <td></td> <td></td> </tr> <tr> <td>Fries</td> <td>\$2.29</td> <td></td> <td></td> </tr> </table>	Fat Deal: 1/3 # Combo	\$7.99	Steak Fries	\$2.29	King Deal: 1/2 # Combo	\$8.99	Chili Cheese Fries	\$4.69	Chicken Deal	\$8.99	Side of Chili	\$0.99	Veggie Deal	\$8.99	Side of Cheese	\$0.99	1/3 # Turkey Deal	\$8.99	Bacon	\$0.99	Salad Wedge	\$2.99	Egg	\$0.99	Fatburger	\$4.49			King Burger	\$5.49			Fries	\$2.29		
Fat Deal: 1/3 # Combo	\$7.99	Steak Fries	\$2.29																																		
King Deal: 1/2 # Combo	\$8.99	Chili Cheese Fries	\$4.69																																		
Chicken Deal	\$8.99	Side of Chili	\$0.99																																		
Veggie Deal	\$8.99	Side of Cheese	\$0.99																																		
1/3 # Turkey Deal	\$8.99	Bacon	\$0.99																																		
Salad Wedge	\$2.99	Egg	\$0.99																																		
Fatburger	\$4.49																																				
King Burger	\$5.49																																				
Fries	\$2.29																																				


ESTABLISHMENT # 17	Denny's																																
LOCATION:	1245 University Avenue																																
DISTANCE FROM CAMPUS:	3 Blocks																																
SEATING:	140 Interior																																
POINT OF SALE:	NA																																
CONCEPT:	National Chain Casual Dining																																
PRODUCT LINE:	American Diner																																
SERVICE MODE:	Table Service																																
OPERATING HOURS:	24/7																																
BEVERAGE INFO:	All You Can Drink (Coffee: \$1.99, Fountain Soda: \$2.19, Cocoa: \$2.10)																																
MENU INFORMATION:	 <table> <tr> <td>Omelets, Scrambles & Slams</td> <td>\$8.69 - \$8.99</td> <td>Burgers</td> <td>\$7.89 - \$9.49</td> </tr> <tr> <td>French Toast</td> <td>\$7.99</td> <td>Dinner Entrees</td> <td>\$9.49 - \$10.79</td> </tr> <tr> <td>Steak and Eggs</td> <td>\$9.49 - \$14.29</td> <td>Steaks/Seafood</td> <td>\$11.79 - \$16.89</td> </tr> <tr> <td>Breakfast Sides</td> <td>\$1.99 - \$2.49</td> <td></td> <td></td> </tr> <tr> <td>Grill Sides</td> <td>\$2.59 - \$3.09</td> <td></td> <td></td> </tr> <tr> <td>Eggs</td> <td>\$1.79 ea.</td> <td></td> <td></td> </tr> <tr> <td>Appetizers</td> <td>\$5.79 - \$8.49</td> <td></td> <td></td> </tr> <tr> <td>Sandwiches</td> <td>\$7.59 - \$8.99</td> <td></td> <td></td> </tr> </table>	Omelets, Scrambles & Slams	\$8.69 - \$8.99	Burgers	\$7.89 - \$9.49	French Toast	\$7.99	Dinner Entrees	\$9.49 - \$10.79	Steak and Eggs	\$9.49 - \$14.29	Steaks/Seafood	\$11.79 - \$16.89	Breakfast Sides	\$1.99 - \$2.49			Grill Sides	\$2.59 - \$3.09			Eggs	\$1.79 ea.			Appetizers	\$5.79 - \$8.49			Sandwiches	\$7.59 - \$8.99		
Omelets, Scrambles & Slams	\$8.69 - \$8.99	Burgers	\$7.89 - \$9.49																														
French Toast	\$7.99	Dinner Entrees	\$9.49 - \$10.79																														
Steak and Eggs	\$9.49 - \$14.29	Steaks/Seafood	\$11.79 - \$16.89																														
Breakfast Sides	\$1.99 - \$2.49																																
Grill Sides	\$2.59 - \$3.09																																
Eggs	\$1.79 ea.																																
Appetizers	\$5.79 - \$8.49																																
Sandwiches	\$7.59 - \$8.99																																


ESTABLISHMENT # 18	Del Taco																																				
LOCATION:	1285 University Avenue																																				
DISTANCE FROM CAMPUS:	3 Blocks																																				
SEATING:	60 Interior, 30 Exterior																																				
POINT OF SALE:	2 POS + Drive Thru Window																																				
CONCEPT:	National Chain QSR																																				
PRODUCT LINE:	Mexican Fast Food, Burgers																																				
SERVICE MODE:	Counter Service + Drive Thru																																				
OPERATING HOURS:	24/7																																				
BEVERAGE INFO:	12 oz./ 16 oz./ 24 oz.																																				
MENU INFORMATION:	 <p>(Combo: Add Small Fries and Beverage)</p> <table> <tr> <td>Triple Cheese Burger</td> <td>\$3.09</td> <td></td> <td></td> </tr> <tr> <td>Burger</td> <td>\$2.89</td> <td>Upsize: Medium</td> <td>+ \$0.49</td> </tr> <tr> <td>Burrito Combo</td> <td>\$4.99</td> <td></td> <td></td> </tr> <tr> <td>Tacos (2) Combo</td> <td>\$5.39</td> <td></td> <td></td> </tr> <tr> <td>Soft Tacos (2)</td> <td>\$4.49</td> <td></td> <td></td> </tr> <tr> <td>Big Fat Tacos (2)</td> <td>\$6.29</td> <td></td> <td></td> </tr> <tr> <td>Burger Combos</td> <td>\$5.19</td> <td></td> <td></td> </tr> <tr> <td>Fries</td> <td>\$1.39/\$1.79</td> <td></td> <td></td> </tr> <tr> <td>Chili Cheddar Fries</td> <td>\$2.59</td> <td></td> <td></td> </tr> </table>	Triple Cheese Burger	\$3.09			Burger	\$2.89	Upsize: Medium	+ \$0.49	Burrito Combo	\$4.99			Tacos (2) Combo	\$5.39			Soft Tacos (2)	\$4.49			Big Fat Tacos (2)	\$6.29			Burger Combos	\$5.19			Fries	\$1.39/\$1.79			Chili Cheddar Fries	\$2.59		
Triple Cheese Burger	\$3.09																																				
Burger	\$2.89	Upsize: Medium	+ \$0.49																																		
Burrito Combo	\$4.99																																				
Tacos (2) Combo	\$5.39																																				
Soft Tacos (2)	\$4.49																																				
Big Fat Tacos (2)	\$6.29																																				
Burger Combos	\$5.19																																				
Fries	\$1.39/\$1.79																																				
Chili Cheddar Fries	\$2.59																																				


ESTABLISHMENT # 19	Fugu's
LOCATION:	1299 University Avenue, #104
DISTANCE FROM CAMPUS:	3 Blocks
SEATING:	46 Interior, 12 Exterior
POINT OF SALE:	NA
CONCEPT:	Casual Dining
PRODUCT LINE:	Sushi and Japanese Cuisine
SERVICE MODE:	Table Service + Sushi Bar
OPERATING HOURS:	11:00 am – 10:00 pm (Mon – Thurs); 11:00 am – 10:30 pm (Fri) 12:00 pm – 10:30 pm (Sat); closed Sunday
BEVERAGE INFO:	NA
MENU INFORMATION:	(Sample Menu Included)
	Appetizers \$2.00 - \$6.95
	Fresh Rolls \$3.95 - \$12.95
	Fried Rolls \$7.95 - \$11.95
	Baked Rolls \$8.50 - \$11.95
	Combos \$11.95 - \$16.95
	Entrees \$8.95 - \$11.95
	Lunch Box \$8.95 - \$10.95
	Lunch Entrée \$7.95 - \$8.95


ESTABLISHMENT # 20	Pita Pit
LOCATION:	3740 Iowa Avenue, # 103
DISTANCE FROM CAMPUS:	4 Blocks
SEATING:	36 Interior, 16 Exterior
POINT OF SALE:	2 POS
CONCEPT:	National Chain QSR
PRODUCT LINE:	Pita Wraps and Sandwiches
SERVICE MODE:	Counter Service
OPERATING HOURS:	10:30 am – 8:00 pm (Mon – Fri); 11:30 am – 8:00 pm (Sat – Sun)
BEVERAGE INFO:	Unlimited Fountain Beverage \$1.50
MENU INFORMATION:	(Sample Menu Included)
	Pita \$5.75 - \$6.49
	Salads \$5.75 - \$6.49
	Veggie Pita \$4.99 - \$5.49


ESTABLISHMENT # 21	Berrysweet
LOCATION:	3740 Iowa Avenue, # 108
DISTANCE FROM CAMPUS:	4 Blocks
SEATING:	14 Interior, 16 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Local Regional Chain Snack Concept
PRODUCT LINE:	Frozen Yogurt Sundaes
SERVICE MODE:	Self-Service Yogurt with Topping Bar
OPERATING HOURS:	10:00 am – 11:00 pm (Mon – Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	<p>\$0.37 per oz.</p>
 	


ESTABLISHMENT # 22	7-11																				
LOCATION:	Iowa Avenue just off University																				
DISTANCE FROM CAMPUS:	4+ Blocks																				
SEATING:	NA																				
POINT OF SALE:	2 POS																				
CONCEPT:	National Chain Convenience Store																				
PRODUCT LINE:	Packaged Convenience Items, Limited Fast Food and Grab-n-Go																				
SERVICE MODE:	Self-Service																				
OPERATING HOURS:	24/7																				
BEVERAGE INFO:	20 oz./32 oz./44 oz./64 oz. \$1.19/ \$1.39/ \$1.59/ \$1.79																				
MENU INFORMATION:	 <table> <tr> <td>G-n-G Sandwiches</td> <td>\$2.99 - \$4.99</td> </tr> <tr> <td>G-n-G Salads</td> <td>\$4.99</td> </tr> <tr> <td>Fresh Fruit Cup</td> <td>\$3.49</td> </tr> <tr> <td>Dole Fruit Cup</td> <td>\$1.69</td> </tr> <tr> <td>Ice Cream Bars</td> <td>\$1.09 - \$2.99</td> </tr> <tr> <td>20 oz. Hot Beverage</td> <td>\$1.59</td> </tr> <tr> <td>Vitamin Water 32 oz.</td> <td>\$2.29</td> </tr> <tr> <td>Red Bull 8.4 oz.</td> <td>\$2.29</td> </tr> <tr> <td>Red Bull 16 oz.</td> <td>\$3.29</td> </tr> <tr> <td>RockStar</td> <td>\$2.00</td> </tr> </table>	G-n-G Sandwiches	\$2.99 - \$4.99	G-n-G Salads	\$4.99	Fresh Fruit Cup	\$3.49	Dole Fruit Cup	\$1.69	Ice Cream Bars	\$1.09 - \$2.99	20 oz. Hot Beverage	\$1.59	Vitamin Water 32 oz.	\$2.29	Red Bull 8.4 oz.	\$2.29	Red Bull 16 oz.	\$3.29	RockStar	\$2.00
G-n-G Sandwiches	\$2.99 - \$4.99																				
G-n-G Salads	\$4.99																				
Fresh Fruit Cup	\$3.49																				
Dole Fruit Cup	\$1.69																				
Ice Cream Bars	\$1.09 - \$2.99																				
20 oz. Hot Beverage	\$1.59																				
Vitamin Water 32 oz.	\$2.29																				
Red Bull 8.4 oz.	\$2.29																				
Red Bull 16 oz.	\$3.29																				
RockStar	\$2.00																				


ESTABLISHMENT # 23	Life Cafe
LOCATION:	1242 University Avenue, # 5
DISTANCE FROM CAMPUS:	2 Blocks
SEATING:	56 Interior, 4 Exterior
POINT OF SALE:	NA
CONCEPT:	Casual Dining
PRODUCT LINE:	Pan-Asian Cuisine
SERVICE MODE:	Table Service
OPERATING HOURS:	12:00 pm – 11:00 pm (Mon – Fri); 4:30 pm – 11:00 pm (Sat – Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	(Sample Menu Included)
	Icy Drink \$2.75
	Snow Ice Drink \$2.75
	Flavored Teas Drinks \$1.95
	Asian Drink Add-ins \$0.30 - \$0.50 ea
	Appetizers \$1.95 - \$4.95
	Sizzling Plates \$3.50 - \$8.95
	Shabu Shabu \$10.95 - \$13.95/pp
	Fried Rice w- Meat \$5.75
	Fried Rice w- Seafood \$6.25


ESTABLISHMENT # 24	Mongolian BBQ
LOCATION:	1242 University Avenue, #7
DISTANCE FROM CAMPUS:	2 Blocks
SEATING:	64 Interior, 4 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining
PRODUCT LINE:	Mongolian and Korean Grill, Asian Noodles
SERVICE MODE:	Counter Service
OPERATING HOURS:	11:00 am – 10:00 pm (Mon – Fri); 12:00 pm – 10:00 pm (Sat) 12:00 pm – 9:00 pm (Sun)
BEVERAGE INFO:	16 oz./ 24 oz. \$1.35/ \$1.65
MENU INFORMATION:	(Sample Menu Included)
	Grill \$6.49 - \$9.99
	Bulgogi Bowl \$4.99
	Bulgogi Bento \$6.99
	Bibimbap (Mixed Rice) \$6.49
	Potstickers (10) \$5.99
	Noodles \$4.99 - \$6.49
	Edamame \$3.99
	Rice or Soup \$1.00
	Mochi \$3.99


ESTABLISHMENT # 25	Wienerschnitzel/Tastee Freeze																
LOCATION:	1246 University Avenue																
DISTANCE FROM CAMPUS:	3 Blocks																
SEATING:	44 Interior, 24 Exterior																
POINT OF SALE:	2 POS + Drive Thru Window																
CONCEPT:	National Chain QSR																
PRODUCT LINE:	Hot Dogs, Burgers, Corn Dogs, Pastrami, Soft Serve Ice Cream																
SERVICE MODE:	Counter Service + Drive Thru																
OPERATING HOURS:	9:00 am – 10:00 am daily; (drive thru open until 12:00 am)																
BEVERAGE INFO:	16 oz./ 20 oz./ 24 oz./ 32 oz.																
MENU INFORMATION:	 <table> <tr> <td>Hot Dogs</td> <td>\$1.29 - \$2.29</td> </tr> <tr> <td>Angus Dogs</td> <td>\$2.29 - \$3.29</td> </tr> <tr> <td>Hot Dog Combos</td> <td>\$4.89 - \$7.20</td> </tr> <tr> <td>Burger Combos</td> <td>\$5.69 - \$6.59</td> </tr> <tr> <td>Fries</td> <td>\$1.49/\$1.79</td> </tr> <tr> <td>Shake</td> <td>\$2.69</td> </tr> <tr> <td>Sundae</td> <td>\$2.69</td> </tr> <tr> <td>Dipped Cone</td> <td>\$1.99</td> </tr> </table>	Hot Dogs	\$1.29 - \$2.29	Angus Dogs	\$2.29 - \$3.29	Hot Dog Combos	\$4.89 - \$7.20	Burger Combos	\$5.69 - \$6.59	Fries	\$1.49/\$1.79	Shake	\$2.69	Sundae	\$2.69	Dipped Cone	\$1.99
Hot Dogs	\$1.29 - \$2.29																
Angus Dogs	\$2.29 - \$3.29																
Hot Dog Combos	\$4.89 - \$7.20																
Burger Combos	\$5.69 - \$6.59																
Fries	\$1.49/\$1.79																
Shake	\$2.69																
Sundae	\$2.69																
Dipped Cone	\$1.99																

ESTABLISHMENT # 26	Carl's Jr.																																				
LOCATION:	1248 University Avenue																																				
DISTANCE FROM CAMPUS:	3 Blocks																																				
SEATING:	80 Interior																																				
POINT OF SALE:	2 POS + Drive Thru Window																																				
CONCEPT:	National Chain QSR																																				
PRODUCT LINE:	Burgers and Mexican Fast Food																																				
SERVICE MODE:	Counter + Drive Thru																																				
OPERATING HOURS:	24/7																																				
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.39/ \$1.69/ \$1.89 Bottled Water: \$1.49																																				
MENU INFORMATION:	 <table> <tr> <td>Burgers</td> <td>\$2.59 - \$4.19</td> <td>Tacos</td> <td></td> </tr> <tr> <td>Burgers Combos</td> <td>\$5.29 - \$6.79</td> <td>ea/combo</td> <td>\$1.79/\$5.59</td> </tr> <tr> <td>Angus Burgers</td> <td>\$4.19 - \$4.99</td> <td>Burritos</td> <td></td> </tr> <tr> <td>Angus Burger Combos</td> <td>\$6.99 - \$7.39</td> <td>ea/Combo</td> <td>\$5.39/\$7.59</td> </tr> <tr> <td>Chicken Sandwiches</td> <td>\$3.99 - \$4.89</td> <td>Fries</td> <td>\$1.49/\$1.79</td> </tr> <tr> <td>Chix Sandwich Combos</td> <td>\$6.19 - \$7.19</td> <td></td> <td>/\$1.99</td> </tr> <tr> <td>Breakfast</td> <td>\$4.59 - \$5.19</td> <td>Upsize med.</td> <td>+ \$0.69</td> </tr> <tr> <td>Hash Browns</td> <td>\$1.29</td> <td>Upsize lg.</td> <td>+ \$0.99</td> </tr> <tr> <td>Croissant ea/combo</td> <td>\$2.59/4.59</td> <td></td> <td></td> </tr> </table>	Burgers	\$2.59 - \$4.19	Tacos		Burgers Combos	\$5.29 - \$6.79	ea/combo	\$1.79/\$5.59	Angus Burgers	\$4.19 - \$4.99	Burritos		Angus Burger Combos	\$6.99 - \$7.39	ea/Combo	\$5.39/\$7.59	Chicken Sandwiches	\$3.99 - \$4.89	Fries	\$1.49/\$1.79	Chix Sandwich Combos	\$6.19 - \$7.19		/\$1.99	Breakfast	\$4.59 - \$5.19	Upsize med.	+ \$0.69	Hash Browns	\$1.29	Upsize lg.	+ \$0.99	Croissant ea/combo	\$2.59/4.59		
Burgers	\$2.59 - \$4.19	Tacos																																			
Burgers Combos	\$5.29 - \$6.79	ea/combo	\$1.79/\$5.59																																		
Angus Burgers	\$4.19 - \$4.99	Burritos																																			
Angus Burger Combos	\$6.99 - \$7.39	ea/Combo	\$5.39/\$7.59																																		
Chicken Sandwiches	\$3.99 - \$4.89	Fries	\$1.49/\$1.79																																		
Chix Sandwich Combos	\$6.19 - \$7.19		/\$1.99																																		
Breakfast	\$4.59 - \$5.19	Upsize med.	+ \$0.69																																		
Hash Browns	\$1.29	Upsize lg.	+ \$0.99																																		
Croissant ea/combo	\$2.59/4.59																																				


ESTABLISHMENT # 27	IHOP																																						
LOCATION:	1320 University Avenue																																						
DISTANCE FROM CAMPUS:	3-4 Blocks																																						
SEATING:	120 Interior																																						
POINT OF SALE:	NA																																						
CONCEPT:	National Chain Casual Dining																																						
PRODUCT LINE:	American Diner																																						
SERVICE MODE:	Table Service																																						
OPERATING HOURS:	7:00 am – 12:00 am (Mon – Sun)																																						
BEVERAGE INFO:	Unlimited Fountain: \$1.79 Iced Tea: \$1.99																																						
MENU INFORMATION:	 <table border="0"> <tr> <td>Pancakes</td> <td>\$5.29 - \$7.99</td> <td>Sandwiches</td> <td>\$8.39 - \$9.79</td> </tr> <tr> <td>Omelets</td> <td>\$7.99 + \$0.49/topping</td> <td>Fried Baskets</td> <td>\$6.48 - \$8.99</td> </tr> <tr> <td>Omelet Plates</td> <td>\$9.79 - \$10.99</td> <td>Onion Rings</td> <td>\$3.99</td> </tr> <tr> <td>Meat and Eggs</td> <td>\$8.79 - \$14.99</td> <td>Salad/Soup</td> <td>\$8.39 - \$9.79</td> </tr> <tr> <td>Classic Combos</td> <td>\$6.89 - \$13.99</td> <td>Entrees</td> <td>\$10.69 - \$12.99</td> </tr> <tr> <td>French Toast</td> <td>\$7.59 - \$8.99</td> <td>Dinners</td> <td>\$9.79 - \$10.99</td> </tr> <tr> <td>Waffles</td> <td>\$7.59 - \$8.99</td> <td>Desserts</td> <td>\$3.69 - \$5.99</td> </tr> <tr> <td>Crêpes</td> <td>\$7.49 - \$8.79</td> <td></td> <td></td> </tr> <tr> <td>Burgers</td> <td>\$8.39 - \$9.79</td> <td></td> <td></td> </tr> </table>			Pancakes	\$5.29 - \$7.99	Sandwiches	\$8.39 - \$9.79	Omelets	\$7.99 + \$0.49/topping	Fried Baskets	\$6.48 - \$8.99	Omelet Plates	\$9.79 - \$10.99	Onion Rings	\$3.99	Meat and Eggs	\$8.79 - \$14.99	Salad/Soup	\$8.39 - \$9.79	Classic Combos	\$6.89 - \$13.99	Entrees	\$10.69 - \$12.99	French Toast	\$7.59 - \$8.99	Dinners	\$9.79 - \$10.99	Waffles	\$7.59 - \$8.99	Desserts	\$3.69 - \$5.99	Crêpes	\$7.49 - \$8.79			Burgers	\$8.39 - \$9.79		
Pancakes	\$5.29 - \$7.99	Sandwiches	\$8.39 - \$9.79																																				
Omelets	\$7.99 + \$0.49/topping	Fried Baskets	\$6.48 - \$8.99																																				
Omelet Plates	\$9.79 - \$10.99	Onion Rings	\$3.99																																				
Meat and Eggs	\$8.79 - \$14.99	Salad/Soup	\$8.39 - \$9.79																																				
Classic Combos	\$6.89 - \$13.99	Entrees	\$10.69 - \$12.99																																				
French Toast	\$7.59 - \$8.99	Dinners	\$9.79 - \$10.99																																				
Waffles	\$7.59 - \$8.99	Desserts	\$3.69 - \$5.99																																				
Crêpes	\$7.49 - \$8.79																																						
Burgers	\$8.39 - \$9.79																																						


ESTABLISHMENT # 28	Coco's																																										
LOCATION:	1303 University Avenue																																										
DISTANCE FROM CAMPUS:	3-4 Blocks																																										
SEATING:	120 Interior																																										
POINT OF SALE:	NA																																										
CONCEPT:	Regional Chain Casual Dining																																										
PRODUCT LINE:	American Fare																																										
SERVICE MODE:	Table Service																																										
OPERATING HOURS:	6:30 am – 10:00 pm (Mon – Thurs); 6:30 am -12:00 am (Fri – Sat) 7:00 am – 10:00 pm (Sun)																																										
BEVERAGE INFO:	Unlimited Coffee/Tea: \$1.99 Cocoa/Juices: \$2.49																																										
MENU INFORMATION:	 <table border="0"> <tr> <td colspan="4">(Sample Menu Included)</td> </tr> <tr> <td>Soup/Salad</td> <td>\$3.99 - \$7.99</td> <td>Breakfast Specials</td> <td>\$8.69 - \$12.99</td> </tr> <tr> <td>Appetizers</td> <td>\$6.29 - \$9.99</td> <td>Classics</td> <td>\$7.69 - \$8.99</td> </tr> <tr> <td>Angus Burgers</td> <td>\$7.99 – \$9.29</td> <td>Breakfast (Under 500 cal)</td> <td>\$5.99 - \$8.99</td> </tr> <tr> <td>Sandwiches</td> <td>\$8.99 - \$9.29</td> <td>Lunch (Under 600 cal)</td> <td>\$7.99 - \$10.99</td> </tr> <tr> <td>Entrée Salads</td> <td>\$7.69 - \$9.69</td> <td></td> <td></td> </tr> <tr> <td>Seafood</td> <td>\$11.29 - \$13.29</td> <td></td> <td></td> </tr> <tr> <td>Chicken</td> <td>\$9.99 - \$11.69</td> <td></td> <td></td> </tr> <tr> <td>Steaks</td> <td>\$10.29 - \$14.69</td> <td></td> <td></td> </tr> <tr> <td>Pasta</td> <td>\$9.99 - \$10.99</td> <td></td> <td></td> </tr> </table>			(Sample Menu Included)				Soup/Salad	\$3.99 - \$7.99	Breakfast Specials	\$8.69 - \$12.99	Appetizers	\$6.29 - \$9.99	Classics	\$7.69 - \$8.99	Angus Burgers	\$7.99 – \$9.29	Breakfast (Under 500 cal)	\$5.99 - \$8.99	Sandwiches	\$8.99 - \$9.29	Lunch (Under 600 cal)	\$7.99 - \$10.99	Entrée Salads	\$7.69 - \$9.69			Seafood	\$11.29 - \$13.29			Chicken	\$9.99 - \$11.69			Steaks	\$10.29 - \$14.69			Pasta	\$9.99 - \$10.99		
(Sample Menu Included)																																											
Soup/Salad	\$3.99 - \$7.99	Breakfast Specials	\$8.69 - \$12.99																																								
Appetizers	\$6.29 - \$9.99	Classics	\$7.69 - \$8.99																																								
Angus Burgers	\$7.99 – \$9.29	Breakfast (Under 500 cal)	\$5.99 - \$8.99																																								
Sandwiches	\$8.99 - \$9.29	Lunch (Under 600 cal)	\$7.99 - \$10.99																																								
Entrée Salads	\$7.69 - \$9.69																																										
Seafood	\$11.29 - \$13.29																																										
Chicken	\$9.99 - \$11.69																																										
Steaks	\$10.29 - \$14.69																																										
Pasta	\$9.99 - \$10.99																																										


ESTABLISHMENT # 29	Shakey's Pizza Parlor
LOCATION:	Iowa Street
DISTANCE FROM CAMPUS:	3 + Blocks
SEATING:	198 Interior
POINT OF SALE:	NA
CONCEPT:	National Chain Casual Dining and Pick-up
PRODUCT LINE:	Pizza
SERVICE MODE:	Table Service and Pick-up
OPERATING HOURS:	11:00 am – 10:00 pm (Mon – Sun)
BEVERAGE INFO:	
MENU INFORMATION:	(No Access at time of Visit)
	


ESTABLISHMENT # 30	Cask and Cleaver														
LOCATION:	Off 1400 Block of University														
DISTANCE FROM CAMPUS:	3-4 Blocks														
SEATING:	Estimated at 200+ Interior with Banquet Facilities														
POINT OF SALE:	NA														
CONCEPT:	Fine Dining														
PRODUCT LINE:	Chain Steak House														
SERVICE MODE:	Table Service														
OPERATING HOURS:	11:30 am – 9:00 pm (Mon – Fri); 4:00 pm – 9:00 pm (Sat) 5:00 pm – 9:00 pm (Sun)														
BEVERAGE INFO:	NA														
MENU INFORMATION:	<table border="0"> <tr> <td>Salads</td> <td>\$10.95 - \$12.95</td> </tr> <tr> <td>Burgers</td> <td>\$10.95 - \$15.95</td> </tr> <tr> <td>Steaks</td> <td>\$17.95 - \$29.95</td> </tr> <tr> <td>Entrees</td> <td>\$12.95 - \$19.95</td> </tr> <tr> <td>Sides</td> <td>\$2.95 - \$4.95</td> </tr> <tr> <td>Add-ons</td> <td>\$2.95 - \$8.95</td> </tr> <tr> <td>Desserts</td> <td>\$4.49 - \$6.49</td> </tr> </table>	Salads	\$10.95 - \$12.95	Burgers	\$10.95 - \$15.95	Steaks	\$17.95 - \$29.95	Entrees	\$12.95 - \$19.95	Sides	\$2.95 - \$4.95	Add-ons	\$2.95 - \$8.95	Desserts	\$4.49 - \$6.49
Salads	\$10.95 - \$12.95														
Burgers	\$10.95 - \$15.95														
Steaks	\$17.95 - \$29.95														
Entrees	\$12.95 - \$19.95														
Sides	\$2.95 - \$4.95														
Add-ons	\$2.95 - \$8.95														
Desserts	\$4.49 - \$6.49														
															


ESTABLISHMENT # 31	Templo Del Sol			
LOCATION:	1365 University Avenue			
DISTANCE FROM CAMPUS:	4 Blocks			
SEATING:	64 Interior			
POINT OF SALE:	NA			
CONCEPT:	Casual Dining			
PRODUCT LINE:	Traditional Mexican Cuisine			
SERVICE MODE:	Table Service			
OPERATING HOURS:	10:00 am – 10:00 pm (Mon – Thurs); 10:00 am – 11:00 pm (Fri) 9:00 am – 11:00 pm (Sat); 9:00 am – 10:00 pm (Sun)			
BEVERAGE INFO:	NA			
MENU INFORMATION:	(Sample Menu Included)			
	Breakfast	\$5.59 - \$7.50	Specials	\$7.59 - \$12.59
	Omelets	\$5.99	Salads	\$3.50 - \$7.59
	Breakfast Sides	\$0.99 - \$1.60	Sides	\$1.25 - \$2.00
	Appetizers	\$4.25 - \$5.99	Beverages	\$1.99 - \$2.50
	Tacos (2)	\$2.99 - \$3.49	Desserts	\$2.50 - \$5.99
	Quesadillas	\$3.50 - \$7.25		
	Enchiladas	\$2.99 - \$6.25		
	Tostadas	\$4.99 - \$7.25		
	Burritos	\$4.99 - \$7.49		
	Mariscos	\$6.99 - \$12.49		


ESTABLISHMENT # 32	Ten Ren's Tea Time		
LOCATION:	1400 University Avenue, # A-103		
DISTANCE FROM CAMPUS:	4 Blocks		
SEATING:	48 Interior, 16 Exterior		
POINT OF SALE:	1 POS		
CONCEPT:	Snack/Beverage		
PRODUCT LINE:	Specialty Teas and Beverages		
SERVICE MODE:	Counter		
OPERATING HOURS:	11:00 am – 12:00 am (Mon – Sun)		
BEVERAGE INFO:			
MENU INFORMATION:	(No Access at time of Visit)		
			


ESTABLISHMENT # 33	Mumbles
LOCATION:	1400 University Avenue, # A-106
DISTANCE FROM CAMPUS:	4-5 Blocks
SEATING:	16 Interior, 22 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Snack
PRODUCT LINE:	Frozen Yogurt
SERVICE MODE:	Self-Serve
OPERATING HOURS:	11:00 am – 12:00 am (Mon – Thurs); 11:00 am – 12:30 am (Fri – Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	12 Flavors + \$0.37 per oz. Toppings Bar
	


ESTABLISHMENT # 34	University Cafe
LOCATION:	1400 University Avenue, # A-109
DISTANCE FROM CAMPUS:	5 Blocks
SEATING:	50 Interior, 14 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining
PRODUCT LINE:	Traditional Chinese Cuisine, Sandwiches
SERVICE MODE:	Counter Order/Table Delivery
OPERATING HOURS:	11:00 am – 11:00 pm (Mon – Fri); 11:00 am – 10:00 pm (Sat) 1:00 pm – 11:00 pm (Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	(No Access at Time of Visit)
	


ESTABLISHMENT # 35	Taco Bell														
LOCATION:	1420 University Avenue														
DISTANCE FROM CAMPUS:	5 Blocks														
SEATING:	108 Interior, 33 Exterior														
POINT OF SALE:	2 POS + Drive Thru														
CONCEPT:	National Chain QSR														
PRODUCT LINE:	Mexican Fast Food														
SERVICE MODE:	Counter Service + Drive Thru														
OPERATING HOURS:	8:00 am – 1:00 am (Mon – Thurs); 8:00 am – 2:00 am (Fri – Sat) 9:00 am – 12:00 am (Sun)														
BEVERAGE INFO:	16 oz./ 20 oz./ 24 oz./ 32 oz. \$1.39/\$1.59/ \$1.79/ \$1.99														
MENU INFORMATION:	 <table> <tr> <td>Tacos</td> <td>\$1.49 - \$1.79 ea.</td> </tr> <tr> <td>Nachos</td> <td>\$1.19 - \$2.89</td> </tr> <tr> <td>Salads</td> <td>\$4.29 - \$4.99</td> </tr> <tr> <td>Combos</td> <td>\$3.99 - \$6.79</td> </tr> <tr> <td>Burritos</td> <td>\$1.29 - \$3.69</td> </tr> <tr> <td>Chalupas/Gorditas</td> <td>\$1.79</td> </tr> <tr> <td>- with Meat</td> <td>\$2.39</td> </tr> </table>	Tacos	\$1.49 - \$1.79 ea.	Nachos	\$1.19 - \$2.89	Salads	\$4.29 - \$4.99	Combos	\$3.99 - \$6.79	Burritos	\$1.29 - \$3.69	Chalupas/Gorditas	\$1.79	- with Meat	\$2.39
Tacos	\$1.49 - \$1.79 ea.														
Nachos	\$1.19 - \$2.89														
Salads	\$4.29 - \$4.99														
Combos	\$3.99 - \$6.79														
Burritos	\$1.29 - \$3.69														
Chalupas/Gorditas	\$1.79														
- with Meat	\$2.39														

ESTABLISHMENT # 36	Pho Saigon				
LOCATION:	1450 University Avenue, # N				
DISTANCE FROM CAMPUS:	6 Blocks				
SEATING:	46 Interior				
POINT OF SALE:	1 POS				
CONCEPT:	Casual Dining				
PRODUCT LINE:	Vietnamese Soup and Sandwiches				
SERVICE MODE:	Counter Service				
OPERATING HOURS:	10:00 am – 9:00 pm (Mon – Sat); closed (Sun)				
BEVERAGE INFO:	NA				
MENU INFORMATION:	 <p>(No Access at Time of Visit)</p> <table> <tr> <td>All Pho</td> <td>< \$6.00</td> </tr> <tr> <td>Bahn Mi</td> <td></td> </tr> </table>	All Pho	< \$6.00	Bahn Mi	
All Pho	< \$6.00				
Bahn Mi					

ESTABLISHMENT # 37	Royal Orchid Thai																											
LOCATION:	1450 University Avenue, # M																											
DISTANCE FROM CAMPUS:	6 Blocks																											
SEATING:	32 Interior																											
POINT OF SALE:	NA																											
CONCEPT:	Casual Dining																											
PRODUCT LINE:	Thai Cuisine																											
SERVICE MODE:	Table Service																											
OPERATING HOURS:	11:00 am – 10:00 pm (Mon – Sun)																											
BEVERAGE INFO:	NA																											
MENU INFORMATION:	(Sample Menu Included)																											
	<table> <tr> <td>Appetizers</td> <td>\$6.95 - \$8.95</td> <td></td> </tr> <tr> <td>Soups</td> <td>\$7.95 - \$10.95</td> <td></td> </tr> <tr> <td>Salads</td> <td>\$7.95 - \$12.95</td> <td></td> </tr> <tr> <td>Curries</td> <td>\$7.95</td> <td></td> </tr> <tr> <td>Specialties</td> <td>\$8.95 - \$12.95</td> <td></td> </tr> <tr> <td>Entrees</td> <td>\$7.95</td> <td></td> </tr> <tr> <td>Rice</td> <td>\$6.95 - \$7.95</td> <td></td> </tr> <tr> <td>Noodles</td> <td>\$7.95 - \$10.95</td> <td></td> </tr> <tr> <td>Lunch Specials</td> <td>\$6.95</td> <td></td> </tr> </table>	Appetizers	\$6.95 - \$8.95		Soups	\$7.95 - \$10.95		Salads	\$7.95 - \$12.95		Curries	\$7.95		Specialties	\$8.95 - \$12.95		Entrees	\$7.95		Rice	\$6.95 - \$7.95		Noodles	\$7.95 - \$10.95		Lunch Specials	\$6.95	
Appetizers	\$6.95 - \$8.95																											
Soups	\$7.95 - \$10.95																											
Salads	\$7.95 - \$12.95																											
Curries	\$7.95																											
Specialties	\$8.95 - \$12.95																											
Entrees	\$7.95																											
Rice	\$6.95 - \$7.95																											
Noodles	\$7.95 - \$10.95																											
Lunch Specials	\$6.95																											

ESTABLISHMENT # 38	Santana's																																				
LOCATION:	1450 University Avenue																																				
DISTANCE FROM CAMPUS:	6 Blocks																																				
SEATING:	40 Interior, 36 Exterior																																				
POINT OF SALE:	2 POS + Window																																				
CONCEPT:	QSR, Local Chain																																				
PRODUCT LINE:	Mexican Taqueria and Mission Burritos																																				
SERVICE MODE:	Counter Service + Drive Thru																																				
OPERATING HOURS:	24/7																																				
BEVERAGE INFO:	24 oz./ 32 oz. \$1.30/ \$1.90																																				
MENU INFORMATION:	(Sample Menu Included)																																				
	<table> <tr> <td>Breakfast</td> <td>\$3.99 - \$5.99</td> <td>Carne Asada Fries</td> <td>\$6.50</td> </tr> <tr> <td>Combo Plates</td> <td>\$5.99 - \$6.99</td> <td></td> <td></td> </tr> <tr> <td>Tacos</td> <td>\$1.80 - \$2.20 ea.</td> <td></td> <td></td> </tr> <tr> <td>Burritos</td> <td>\$3.99 - \$5.50</td> <td></td> <td></td> </tr> <tr> <td>Quesadilla</td> <td>\$3.00</td> <td></td> <td></td> </tr> <tr> <td>- with Meat</td> <td>\$6.00 - \$7.00</td> <td></td> <td></td> </tr> <tr> <td>Rice/Beans</td> <td>\$2.10</td> <td></td> <td></td> </tr> <tr> <td>Guacamole</td> <td>\$2.75</td> <td></td> <td></td> </tr> <tr> <td>Add Chips</td> <td>+ \$1.00</td> <td></td> <td></td> </tr> </table>	Breakfast	\$3.99 - \$5.99	Carne Asada Fries	\$6.50	Combo Plates	\$5.99 - \$6.99			Tacos	\$1.80 - \$2.20 ea.			Burritos	\$3.99 - \$5.50			Quesadilla	\$3.00			- with Meat	\$6.00 - \$7.00			Rice/Beans	\$2.10			Guacamole	\$2.75			Add Chips	+ \$1.00		
Breakfast	\$3.99 - \$5.99	Carne Asada Fries	\$6.50																																		
Combo Plates	\$5.99 - \$6.99																																				
Tacos	\$1.80 - \$2.20 ea.																																				
Burritos	\$3.99 - \$5.50																																				
Quesadilla	\$3.00																																				
- with Meat	\$6.00 - \$7.00																																				
Rice/Beans	\$2.10																																				
Guacamole	\$2.75																																				
Add Chips	+ \$1.00																																				

ESTABLISHMENT # 39	Ho Ho Wok										
LOCATION:	1490 University Avenue, # 101										
DISTANCE FROM CAMPUS:	6 Blocks										
SEATING:	28 Interior, 4 Exterior										
POINT OF SALE:	1 POS										
CONCEPT:	Casual Dining										
PRODUCT LINE:	Asian Buffet										
SERVICE MODE:	Counter Service										
OPERATING HOURS:	(Phone is out of service, may be closed)										
BEVERAGE INFO:	24 oz./ 32 oz. \$1.45/ \$1.69										
MENU INFORMATION:	 <table> <tr> <td>Soup Bowl</td> <td>\$4.50 - \$6.95</td> </tr> <tr> <td>Teriyaki Bowl</td> <td>\$3.99</td> </tr> <tr> <td>1 Item Plate</td> <td>\$4.25</td> </tr> <tr> <td>2 Item Plate</td> <td>\$4.95</td> </tr> <tr> <td>3 Item Plate</td> <td>\$5.95</td> </tr> </table>	Soup Bowl	\$4.50 - \$6.95	Teriyaki Bowl	\$3.99	1 Item Plate	\$4.25	2 Item Plate	\$4.95	3 Item Plate	\$5.95
Soup Bowl	\$4.50 - \$6.95										
Teriyaki Bowl	\$3.99										
1 Item Plate	\$4.25										
2 Item Plate	\$4.95										
3 Item Plate	\$5.95										


ESTABLISHMENT # 40	Whata Lotta Pizza												
LOCATION:	1490 University Avenue, #102												
DISTANCE FROM CAMPUS:	6 Blocks												
SEATING:	NA												
POINT OF SALE:	1 POS												
CONCEPT:	QSR/Pick-Up												
PRODUCT LINE:	Take Out Pizza												
SERVICE MODE:	To-Go												
OPERATING HOURS:	11:00 am – 9:00 pm (Mon – Sun)												
BEVERAGE INFO:	NA												
MENU INFORMATION:	 <table> <tr> <td>Large Pizza</td> <td>\$6.99</td> </tr> <tr> <td>Toppings</td> <td>+ \$1.00 ea.</td> </tr> <tr> <td>Specialty Pizza</td> <td>\$8.99 - \$10.99</td> </tr> <tr> <td>Cinnamon Sticks</td> <td>\$3.99</td> </tr> <tr> <td>Bread Sticks</td> <td>\$6.99</td> </tr> <tr> <td>Wings (8)</td> <td>\$5.99</td> </tr> </table>	Large Pizza	\$6.99	Toppings	+ \$1.00 ea.	Specialty Pizza	\$8.99 - \$10.99	Cinnamon Sticks	\$3.99	Bread Sticks	\$6.99	Wings (8)	\$5.99
Large Pizza	\$6.99												
Toppings	+ \$1.00 ea.												
Specialty Pizza	\$8.99 - \$10.99												
Cinnamon Sticks	\$3.99												
Bread Sticks	\$6.99												
Wings (8)	\$5.99												


ESTABLISHMENT # 41	Riverside Kabob
LOCATION:	1490 University Avenue, # 103
DISTANCE FROM CAMPUS:	6 Blocks
SEATING:	36 Interior, 8 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining
PRODUCT LINE:	Persian Cuisine
SERVICE MODE:	Table Service
OPERATING HOURS:	11:00 am – 9:00 pm (Mon – Sun)
BEVERAGE INFO:	NA
MENU INFORMATION:	(Sample Menu Included) Lunch \$4.00 - \$10.00 Entrees \$10.00 - \$16.00 Sides \$2.00 - \$5.00 Salad \$2.00 - \$2.50 Chicken Salad \$7.00 Desserts \$1.00 - \$2.00





ESTABLISHMENT # 42	A & W
LOCATION:	Canyon Crest Towne Center, # 84
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	62 Interior, 14 Exterior
POINT OF SALE:	2 POS + 1 Drive-thru Window
CONCEPT:	National Chain QSR
PRODUCT LINE:	Burgers, Chicken and Signature Root Beer
SERVICE MODE:	Counter and Drive-thru
OPERATING HOURS:	9:00 am – 11:00 pm (Mon – Sun)
BEVERAGE INFO:	12oz./ 16 oz./ 24 oz. \$0.99/ \$1.49/ \$1.99
MENU INFORMATION:	Burger Combos \$3.79 - \$5.59 Root Beer \$1.69/\$1.99 Chicken Combos \$3.99 - \$6.99 Family Chicken \$12.99 - \$31.99 Sides \$1.49 - \$1.99





ESTABLISHMENT # 43	Smoky Canyon BBQ																										
LOCATION:	Canyon Crest Towne Center, # 9																										
DISTANCE FROM CAMPUS:	Approximately 1 Mile																										
SEATING:	78 Interior, 26 Exterior																										
POINT OF SALE:	1 POS + Bar																										
CONCEPT:	Casual Dining																										
PRODUCT LINE:	BBQ, Sandwiches, American Fare																										
SERVICE MODE:	Table Service + Bar Seating																										
OPERATING HOURS:	11:00 am – 9:00 pm (Tue – Sun); 11:00 am – 2:00 pm (Mon)																										
BEVERAGE INFO:	NA																										
MENU INFORMATION:	(Sample Menu Included) <table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">Appetizers</td> <td style="width: 33%;">\$5.25 - \$9.95</td> <td style="width: 33%;">Beverages</td> <td style="width: 33%;">\$1.95</td> </tr> <tr> <td>Sides</td> <td>\$2.25 - \$4.75</td> <td>Desserts</td> <td>\$5.95</td> </tr> <tr> <td>Salads</td> <td>\$4.50 - \$8.50</td> <td>Family BBQ</td> <td>\$10.95 - \$12.95/lb.</td> </tr> <tr> <td>Burgers</td> <td>\$6.75 - \$8.95</td> <td></td> <td></td> </tr> <tr> <td>Rib & Chicken</td> <td>\$8.95 - \$22.50</td> <td></td> <td></td> </tr> <tr> <td>Sandwiches</td> <td>\$7.95 - \$9.45</td> <td></td> <td></td> </tr> </table>			Appetizers	\$5.25 - \$9.95	Beverages	\$1.95	Sides	\$2.25 - \$4.75	Desserts	\$5.95	Salads	\$4.50 - \$8.50	Family BBQ	\$10.95 - \$12.95/lb.	Burgers	\$6.75 - \$8.95			Rib & Chicken	\$8.95 - \$22.50			Sandwiches	\$7.95 - \$9.45		
Appetizers	\$5.25 - \$9.95	Beverages	\$1.95																								
Sides	\$2.25 - \$4.75	Desserts	\$5.95																								
Salads	\$4.50 - \$8.50	Family BBQ	\$10.95 - \$12.95/lb.																								
Burgers	\$6.75 - \$8.95																										
Rib & Chicken	\$8.95 - \$22.50																										
Sandwiches	\$7.95 - \$9.45																										
																											


ESTABLISHMENT # 44	Coffee Roaster II																														
LOCATION:	Canyon Crest Towne Center, # 20																														
42	Approximately 1 Mile																														
42	28 Interior, 10 Exterior																														
POINT OF SALE:	1 POS																														
CONCEPT:	Snack/Specialty Beverage																														
PRODUCT LINE:	Espresso, Pastries																														
SERVICE MODE:	Counter Service																														
OPERATING HOURS:	6:30 am – 11:00 pm (Mon – Sat); 8:00 am – 10:00 pm (Sun)																														
BEVERAGE INFO:	12 oz./ 16 oz./ 20 oz.																														
MENU INFORMATION:	<table border="0" style="width: 100%;"> <tr> <td></td> <td style="text-align: center;"><u>12 oz. /16 oz. /20 oz.</u></td> <td></td> <td></td> </tr> <tr> <td>Brewed Coffee</td> <td>\$1.50/ \$2.00/ \$2.25</td> <td></td> <td></td> </tr> <tr> <td>Latte</td> <td>\$ -- / \$3.00/ \$4.00</td> <td></td> <td></td> </tr> <tr> <td>Mint Mocha</td> <td>\$ -- / \$4.00/ \$5.00</td> <td></td> <td></td> </tr> <tr> <td>Blended Drinks</td> <td>\$ -- /\$4.10 - \$4.50/\$4.90 - \$5.10</td> <td></td> <td></td> </tr> <tr> <td></td> <td>\$2.50 - \$3.75</td> <td></td> <td></td> </tr> <tr> <td>Cakes</td> <td></td> <td></td> <td></td> </tr> </table>				<u>12 oz. /16 oz. /20 oz.</u>			Brewed Coffee	\$1.50/ \$2.00/ \$2.25			Latte	\$ -- / \$3.00/ \$4.00			Mint Mocha	\$ -- / \$4.00/ \$5.00			Blended Drinks	\$ -- /\$4.10 - \$4.50/\$4.90 - \$5.10				\$2.50 - \$3.75			Cakes			
	<u>12 oz. /16 oz. /20 oz.</u>																														
Brewed Coffee	\$1.50/ \$2.00/ \$2.25																														
Latte	\$ -- / \$3.00/ \$4.00																														
Mint Mocha	\$ -- / \$4.00/ \$5.00																														
Blended Drinks	\$ -- /\$4.10 - \$4.50/\$4.90 - \$5.10																														
	\$2.50 - \$3.75																														
Cakes																															
																															


ESTABLISHMENT # 45	Subway
LOCATION:	Canyon Crest Towne Center, # 19
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	24 Interior, 8 Exterior
POINT OF SALE:	1 POS
CONCEPT:	National Chain QSR
PRODUCT LINE:	Sub Sandwiches
SERVICE MODE:	Counter
OPERATING HOURS:	7:00 am – 10:00 pm (Mon – Sun)
BEVERAGE INFO:	21 oz./ 32 oz./ 44 oz. \$1.49/ \$1.69/ \$1.89
MENU INFORMATION:	(Sample Menu Included) Breakfast \$2.75 - \$4.00 6” Premium \$4.75 - \$5.00 12” Premium \$7.00 - \$8.00 6” Classic \$3.25 - \$4.25 Note: \$5 Foot Long menu 12” Classic \$5.00 - \$6.25
	


ESTABLISHMENT # 46	Jammin’ Bread
LOCATION:	Canyon Crest Towne Center, # 19
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	18 Interior, 38 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining, Bakery Cafe
PRODUCT LINE:	Sandwiches, Soups, Pastries, Bread
SERVICE MODE:	Counter Order, Table Delivery
OPERATING HOURS:	8:00 am – 6:00 pm (Mon – Sat); closed Sun
BEVERAGE INFO:	NA, Coffee listed as “Single/Double”
MENU INFORMATION:	½ Sandwich \$6.95 - \$7.25 Whole Sandwich \$7.75 - \$8.75 Desserts \$3.35 - \$4.55 Bars \$1.50 - \$2.50 Grilled Pastrami \$9.25 Quiche \$7.95
	


ESTABLISHMENT # 47	East Coast Bagel																																		
LOCATION:	Canyon Crest Towne Center, # 19																																		
DISTANCE FROM CAMPUS:	Approximately 1 Mile																																		
SEATING:	28 Interior, 10 Exterior																																		
POINT OF SALE:	2 POS																																		
CONCEPT:	Casual Dining, Bakery Cafe																																		
PRODUCT LINE:	Bagels, Sandwiches																																		
SERVICE MODE:	Counter Service																																		
OPERATING HOURS:	6:00 am – 3:00 pm (Mon – Sat); 7:00 am – 3:00 pm (Sat)																																		
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.69/ \$1.79/ \$1.89																																		
MENU INFORMATION:	 <table> <tr> <td>Single Latte</td> <td>\$3.40 - \$3.80</td> <td>Melts</td> <td>\$5.30 - \$6.25</td> </tr> <tr> <td>Double Latte</td> <td>\$3.85 - \$4.25</td> <td></td> <td></td> </tr> <tr> <td>Bottomless Coffee</td> <td>\$1.75</td> <td></td> <td></td> </tr> <tr> <td>Subs</td> <td>\$6.25</td> <td></td> <td></td> </tr> <tr> <td>Salads</td> <td>\$6.75 - \$7.24</td> <td></td> <td></td> </tr> <tr> <td>Breakfast</td> <td>\$2.50 - \$6.41</td> <td></td> <td></td> </tr> <tr> <td>Hot Sandwiches</td> <td>\$6.25</td> <td></td> <td></td> </tr> <tr> <td>Cold Sandwiches</td> <td>\$6.25 - \$7.35</td> <td></td> <td></td> </tr> </table>			Single Latte	\$3.40 - \$3.80	Melts	\$5.30 - \$6.25	Double Latte	\$3.85 - \$4.25			Bottomless Coffee	\$1.75			Subs	\$6.25			Salads	\$6.75 - \$7.24			Breakfast	\$2.50 - \$6.41			Hot Sandwiches	\$6.25			Cold Sandwiches	\$6.25 - \$7.35		
Single Latte	\$3.40 - \$3.80	Melts	\$5.30 - \$6.25																																
Double Latte	\$3.85 - \$4.25																																		
Bottomless Coffee	\$1.75																																		
Subs	\$6.25																																		
Salads	\$6.75 - \$7.24																																		
Breakfast	\$2.50 - \$6.41																																		
Hot Sandwiches	\$6.25																																		
Cold Sandwiches	\$6.25 - \$7.35																																		


ESTABLISHMENT # 48	Cold Stone Creamery																										
LOCATION:	Canyon Crest Towne Center, # 90																										
DISTANCE FROM CAMPUS:	Approximately 1 Mile																										
SEATING:	16 Interior, 68 Exterior (shared)																										
POINT OF SALE:	2 POS																										
CONCEPT:	National Chain Snack Concept																										
PRODUCT LINE:	Ice Cream, Shakes																										
SERVICE MODE:	Counter Service																										
OPERATING HOURS:	11:30 am - 9:30 pm (Sun – Thurs); 11:30 am – 10:00 pm (Fri – Sat)																										
BEVERAGE INFO:	16 oz./24 oz./32 oz.																										
MENU INFORMATION:	 <table> <tr> <td>Lattes</td> <td>\$1.99/\$3.49/\$3.99</td> <td>Waffle Cone</td> <td>+ \$0.79</td> </tr> <tr> <td>Specialty Latte</td> <td>\$2.49/\$3.99/\$4.49</td> <td>Dipped Cone</td> <td>+ \$1.29</td> </tr> <tr> <td>Smoothies</td> <td>\$3.65/\$4.60/\$5.15</td> <td>Mix-In</td> <td>+ \$0.79</td> </tr> <tr> <td>Ice Cream</td> <td>\$2.99 - \$3.99</td> <td></td> <td></td> </tr> <tr> <td>Create Your Own</td> <td>\$3.49 - \$4.49</td> <td></td> <td></td> </tr> <tr> <td>Signature Mix-ins</td> <td>\$4.79 - \$5.79</td> <td></td> <td></td> </tr> </table>			Lattes	\$1.99/\$3.49/\$3.99	Waffle Cone	+ \$0.79	Specialty Latte	\$2.49/\$3.99/\$4.49	Dipped Cone	+ \$1.29	Smoothies	\$3.65/\$4.60/\$5.15	Mix-In	+ \$0.79	Ice Cream	\$2.99 - \$3.99			Create Your Own	\$3.49 - \$4.49			Signature Mix-ins	\$4.79 - \$5.79		
Lattes	\$1.99/\$3.49/\$3.99	Waffle Cone	+ \$0.79																								
Specialty Latte	\$2.49/\$3.99/\$4.49	Dipped Cone	+ \$1.29																								
Smoothies	\$3.65/\$4.60/\$5.15	Mix-In	+ \$0.79																								
Ice Cream	\$2.99 - \$3.99																										
Create Your Own	\$3.49 - \$4.49																										
Signature Mix-ins	\$4.79 - \$5.79																										


ESTABLISHMENT # 49	Starbucks																																																						
LOCATION:	Canyon Crest Towne Center																																																						
DISTANCE FROM CAMPUS:	Approximately 1 Mile																																																						
SEATING:	29 Interior, 68 Exterior (shared)																																																						
POINT OF SALE:	2 POS																																																						
CONCEPT:	National Chain Beverage Concept																																																						
PRODUCT LINE:	Espresso, Specialty Coffee Drinks, Pastries, Grab-n-Go																																																						
SERVICE MODE:	Counter Service																																																						
OPERATING HOURS:	4:30 am – 11:00 pm (Mon – Fri); 5:00 am – 11:00 pm (Sat); 5:30 am – 11:00 pm (Sun)																																																						
BEVERAGE INFO:																																																							
MENU INFORMATION:	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;"><u>12 oz.</u></th> <th style="text-align: center;"><u>/</u></th> <th style="text-align: center;"><u>16 oz.</u></th> <th style="text-align: center;"><u>/</u></th> <th style="text-align: center;"><u>20 oz.</u></th> </tr> </thead> <tbody> <tr> <td>Latte</td> <td>\$2.70</td> <td>-</td> <td>\$3.40</td> <td>/\$3.25</td> <td>- \$3.95/\$3.55 - \$4.40</td> </tr> <tr> <td>Brewed Coffee</td> <td>\$1.60</td> <td>-</td> <td>\$1.95</td> <td>/\$1.85</td> <td>- \$1.95/\$1.95 - \$2.65</td> </tr> <tr> <td>Frappuccino</td> <td>\$2.90</td> <td>-</td> <td>\$3.45</td> <td>/\$3.45</td> <td>- \$3.85/\$3.90 - \$4.30</td> </tr> <tr> <td>Snacks</td> <td colspan="5">\$1.25 - \$2.25</td> </tr> <tr> <td>Pastries</td> <td colspan="5">\$1.50 - \$1.95</td> </tr> <tr> <td>Sandwiches</td> <td colspan="5">\$4.95 - \$5.95</td> </tr> <tr> <td>Fruit and Cheese</td> <td colspan="5">\$5.55</td> </tr> <tr> <td>Naked Juice 15.2z</td> <td colspan="5">\$2.25</td> </tr> </tbody> </table>		<u>12 oz.</u>	<u>/</u>	<u>16 oz.</u>	<u>/</u>	<u>20 oz.</u>	Latte	\$2.70	-	\$3.40	/\$3.25	- \$3.95/\$3.55 - \$4.40	Brewed Coffee	\$1.60	-	\$1.95	/\$1.85	- \$1.95/\$1.95 - \$2.65	Frappuccino	\$2.90	-	\$3.45	/\$3.45	- \$3.85/\$3.90 - \$4.30	Snacks	\$1.25 - \$2.25					Pastries	\$1.50 - \$1.95					Sandwiches	\$4.95 - \$5.95					Fruit and Cheese	\$5.55					Naked Juice 15.2z	\$2.25				
	<u>12 oz.</u>	<u>/</u>	<u>16 oz.</u>	<u>/</u>	<u>20 oz.</u>																																																		
Latte	\$2.70	-	\$3.40	/\$3.25	- \$3.95/\$3.55 - \$4.40																																																		
Brewed Coffee	\$1.60	-	\$1.95	/\$1.85	- \$1.95/\$1.95 - \$2.65																																																		
Frappuccino	\$2.90	-	\$3.45	/\$3.45	- \$3.85/\$3.90 - \$4.30																																																		
Snacks	\$1.25 - \$2.25																																																						
Pastries	\$1.50 - \$1.95																																																						
Sandwiches	\$4.95 - \$5.95																																																						
Fruit and Cheese	\$5.55																																																						
Naked Juice 15.2z	\$2.25																																																						
																																																							


ESTABLISHMENT # 50	Pick Up Stix																																
LOCATION:	Canyon Crest Towne Center, # 90																																
DISTANCE FROM CAMPUS:	Approximately 1 Mile																																
SEATING:	68 Interior, 68 Exterior (shared)																																
POINT OF SALE:	3 POS																																
CONCEPT:	National Chain QSR																																
PRODUCT LINE:	Asian Stir-fry, Noodles																																
SERVICE MODE:	Counter Service																																
OPERATING HOURS:	11:00 am – 9:00 pm (Sun – Thurs); 11:00 am – 9:30 pm (Fri – Sat)																																
BEVERAGE INFO:	NA, (cups not displayed)																																
MENU INFORMATION:	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">(Sample Pick-up and Catering Menus Included)</th> </tr> </thead> <tbody> <tr> <td>Starters</td> <td>\$2.49 - \$6.79</td> <td>Chicken Bowl</td> <td>\$7.29</td> </tr> <tr> <td>6 Asian Wings</td> <td>\$5.99</td> <td>Shrimp Bowl</td> <td>\$8.99</td> </tr> <tr> <td>Salads</td> <td>\$6.99</td> <td>Noodles</td> <td>\$4.99 - \$7.29</td> </tr> <tr> <td>Chicken</td> <td>\$7.49</td> <td>Fried Rice</td> <td>\$4.79 – \$6.39</td> </tr> <tr> <td>Beef</td> <td>\$8.49</td> <td>Beverages</td> <td>\$1.49/ \$1.79</td> </tr> <tr> <td>Shrimp</td> <td>\$8.99</td> <td>Bottled Water</td> <td>\$1.79</td> </tr> <tr> <td>Veggies</td> <td>\$6.79</td> <td></td> <td></td> </tr> </tbody> </table>	(Sample Pick-up and Catering Menus Included)				Starters	\$2.49 - \$6.79	Chicken Bowl	\$7.29	6 Asian Wings	\$5.99	Shrimp Bowl	\$8.99	Salads	\$6.99	Noodles	\$4.99 - \$7.29	Chicken	\$7.49	Fried Rice	\$4.79 – \$6.39	Beef	\$8.49	Beverages	\$1.49/ \$1.79	Shrimp	\$8.99	Bottled Water	\$1.79	Veggies	\$6.79		
(Sample Pick-up and Catering Menus Included)																																	
Starters	\$2.49 - \$6.79	Chicken Bowl	\$7.29																														
6 Asian Wings	\$5.99	Shrimp Bowl	\$8.99																														
Salads	\$6.99	Noodles	\$4.99 - \$7.29																														
Chicken	\$7.49	Fried Rice	\$4.79 – \$6.39																														
Beef	\$8.49	Beverages	\$1.49/ \$1.79																														
Shrimp	\$8.99	Bottled Water	\$1.79																														
Veggies	\$6.79																																
																																	


ESTABLISHMENT # 51	Extreme Pita
LOCATION:	Canyon Crest Towne Center,
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	16 Interior, 68 Exterior (shared)
POINT OF SALE:	2 POS
CONCEPT:	National Chain QSR
PRODUCT LINE:	Pita Sandwiches
SERVICE MODE:	Counter Service
OPERATING HOURS:	10:30 am – 10:30 pm (Mon – Sat); 10:30 am – 9:00 pm (Sun)
BEVERAGE INFO:	NA, (not yet open for business)
MENU INFORMATION:	(Sample Menu Included) 6” Pita \$5.09 - \$5.49 9” Pita \$6.09 - \$6.89 Pizza Flatbread \$5.09 - \$6.49 Combo, (chips & beverage) + \$2.09
	


ESTABLISHMENT # 52	Crest Cafe																												
LOCATION:	Canyon Crest Towne Center																												
DISTANCE FROM CAMPUS:	Approximately 1 Mile																												
SEATING:	92 Interior, 42 Exterior (shared)																												
POINT OF SALE:	NA																												
CONCEPT:	Casual Dining																												
PRODUCT LINE:	American Grill																												
SERVICE MODE:	Table Service with Bar																												
OPERATING HOURS:	6:00 am – 9:00 pm (Mon – Fri); 6:00 am – 10:00 pm (Sat – Sun)																												
BEVERAGE INFO:	Unlimited Coffee \$1.99 Unlimited Fountain or Iced Tea \$2.49																												
MENU INFORMATION:	<table border="0"> <tr> <td>Breakfast</td> <td>\$5.59 – \$14.99</td> <td>Chicken Burgers</td> <td>\$8.89</td> </tr> <tr> <td>Omelets</td> <td>\$7.49 - \$8.99</td> <td>Pasta</td> <td>\$11.99 - \$14.99</td> </tr> <tr> <td>Waffles</td> <td>\$5.99 - \$8.99</td> <td>8 oz. Burger</td> <td>\$7.99 - \$9.29</td> </tr> <tr> <td>Pancakes</td> <td>\$5.49 - \$8.99</td> <td>Sandwiches</td> <td>\$7.29 - \$8.99</td> </tr> <tr> <td>Sides</td> <td>\$1.49 - \$3.79</td> <td>Entrees</td> <td>\$11.99 - \$18.99</td> </tr> <tr> <td>Appetizers</td> <td>\$7.89 - \$12.99</td> <td>Steaks/Seafood</td> <td>\$12.99 – \$16.99</td> </tr> <tr> <td>Salads</td> <td>\$7.79 - \$12.99</td> <td></td> <td></td> </tr> </table>	Breakfast	\$5.59 – \$14.99	Chicken Burgers	\$8.89	Omelets	\$7.49 - \$8.99	Pasta	\$11.99 - \$14.99	Waffles	\$5.99 - \$8.99	8 oz. Burger	\$7.99 - \$9.29	Pancakes	\$5.49 - \$8.99	Sandwiches	\$7.29 - \$8.99	Sides	\$1.49 - \$3.79	Entrees	\$11.99 - \$18.99	Appetizers	\$7.89 - \$12.99	Steaks/Seafood	\$12.99 – \$16.99	Salads	\$7.79 - \$12.99		
Breakfast	\$5.59 – \$14.99	Chicken Burgers	\$8.89																										
Omelets	\$7.49 - \$8.99	Pasta	\$11.99 - \$14.99																										
Waffles	\$5.99 - \$8.99	8 oz. Burger	\$7.99 - \$9.29																										
Pancakes	\$5.49 - \$8.99	Sandwiches	\$7.29 - \$8.99																										
Sides	\$1.49 - \$3.79	Entrees	\$11.99 - \$18.99																										
Appetizers	\$7.89 - \$12.99	Steaks/Seafood	\$12.99 – \$16.99																										
Salads	\$7.79 - \$12.99																												
																													


ESTABLISHMENT # 53	Tortilla Grille
LOCATION:	Canyon Crest Towne Center
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	100+ Interior, 64 Exterior (shared)
POINT OF SALE:	NA
CONCEPT:	Casual Dining with bar
PRODUCT LINE:	Traditional Mexican
SERVICE MODE:	Table Service with Bar
OPERATING HOURS:	
BEVERAGE INFO:	NA
MENU INFORMATION:	Access Denied by Manager, No Web Site
	


ESTABLISHMENT # 54	Romano's Italian Restaurant																				
LOCATION:	Canyon Crest Towne Center																				
DISTANCE FROM CAMPUS:	Approximately 1 Mile																				
SEATING:	64 Interior, 20 Exterior																				
POINT OF SALE:	NA																				
CONCEPT:	Fine Dining																				
PRODUCT LINE:	Traditional Italian Menu																				
SERVICE MODE:	Table Service																				
OPERATING HOURS:	11:00 am – 2:00 pm, 4:00 pm – 9:30 pm (Mon – Thurs); 11:00 am – 2:00 pm, 4:00 pm – 10:00 pm (Fri); 4:00 pm – 10:00 pm (Sat); 4:00 pm – 9:00 pm (Sun)																				
BEVERAGE INFO:	NA																				
MENU INFORMATION:	(Sample Menu Included)																				
																					
	<table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">Appetizers</td> <td style="width: 33%;">\$3.95 - \$10.95</td> <td style="width: 33%;">Pesce</td> <td style="width: 33%;">\$13.95 - \$19.95</td> </tr> <tr> <td>Soup</td> <td>\$2.95/\$3.95</td> <td>Carne</td> <td>\$17.95 - \$15.95</td> </tr> <tr> <td>Small Salad</td> <td>\$2.95 - \$7.95</td> <td>Pollo</td> <td>\$13.95 - \$15.95</td> </tr> <tr> <td>Large Salad</td> <td>\$4.95 - \$9.95</td> <td>Veal</td> <td>\$16.95</td> </tr> <tr> <td>Pasta</td> <td>\$8.95 - \$13.95</td> <td>Sandwiches</td> <td>\$7.95 - \$8.95</td> </tr> </table>	Appetizers	\$3.95 - \$10.95	Pesce	\$13.95 - \$19.95	Soup	\$2.95/\$3.95	Carne	\$17.95 - \$15.95	Small Salad	\$2.95 - \$7.95	Pollo	\$13.95 - \$15.95	Large Salad	\$4.95 - \$9.95	Veal	\$16.95	Pasta	\$8.95 - \$13.95	Sandwiches	\$7.95 - \$8.95
Appetizers	\$3.95 - \$10.95	Pesce	\$13.95 - \$19.95																		
Soup	\$2.95/\$3.95	Carne	\$17.95 - \$15.95																		
Small Salad	\$2.95 - \$7.95	Pollo	\$13.95 - \$15.95																		
Large Salad	\$4.95 - \$9.95	Veal	\$16.95																		
Pasta	\$8.95 - \$13.95	Sandwiches	\$7.95 - \$8.95																		


ESTABLISHMENT # 55	Romano's Chicago Pizzeria										
LOCATION:	Canyon Crest Towne Center										
DISTANCE FROM CAMPUS:	Approximately 1 Mile										
SEATING:	72 Interior										
POINT OF SALE:	NA										
CONCEPT:	Casual Dining										
PRODUCT LINE:	Pizza, Bar & Grill										
SERVICE MODE:	Table Service with Bar										
OPERATING HOURS:	11:00 am – 10:00 pm (Sun – Thurs); 11:00 am – 11:00 pm (Fri – Sat)										
BEVERAGE INFO:	Unlimited Fountain \$2.25										
MENU INFORMATION:	(Sample Menu Included) <table border="0"> <tr> <td>Appetizers</td> <td>\$4.95 - \$8.95</td> </tr> <tr> <td>Hot Dog</td> <td>\$4.95</td> </tr> <tr> <td>Sandwiches</td> <td>\$7.95</td> </tr> <tr> <td>Pasta</td> <td>\$9.95 - \$12.95</td> </tr> <tr> <td>Burgers</td> <td>\$7.95 - \$8.95</td> </tr> </table>	Appetizers	\$4.95 - \$8.95	Hot Dog	\$4.95	Sandwiches	\$7.95	Pasta	\$9.95 - \$12.95	Burgers	\$7.95 - \$8.95
Appetizers	\$4.95 - \$8.95										
Hot Dog	\$4.95										
Sandwiches	\$7.95										
Pasta	\$9.95 - \$12.95										
Burgers	\$7.95 - \$8.95										
											

ESTABLISHMENT # 56	Monark Asian Bistro																																				
LOCATION:	Canyon Crest Towne Center, # 64																																				
DISTANCE FROM CAMPUS:	Approximately 1 Mile																																				
SEATING:	96 Interior																																				
POINT OF SALE:	NA																																				
CONCEPT:	Casual Dining																																				
PRODUCT LINE:	Pan Asian Cuisine																																				
SERVICE MODE:	Table Service																																				
OPERATING HOURS:	11:30 am – 9:30 pm (Mon – Thurs); 11:30 am – 9:30 pm (Fri); 12:00 pm – 9:30 pm (Sat); 12:00 pm – 9:00 pm (Sun)																																				
BEVERAGE INFO:	NA																																				
MENU INFORMATION:	(Sample Menu Included) <table border="0"> <tr> <td>Lunch Specials</td> <td>\$8.25 - \$12.25</td> <td>Noodles</td> <td>\$9.95 - \$11.95</td> </tr> <tr> <td>Appetizers</td> <td>\$3.25 - \$8.25</td> <td>Rice</td> <td>\$7.25 - \$10.75</td> </tr> <tr> <td>Salads</td> <td>\$8.95 - \$10.95</td> <td>House Entrees</td> <td>\$10.95 - \$15.95</td> </tr> <tr> <td>Soup</td> <td>\$7.50 - \$9.50</td> <td></td> <td></td> </tr> <tr> <td>Beef</td> <td>\$10.95 - \$12.95</td> <td></td> <td></td> </tr> <tr> <td>Chicken</td> <td>\$10.95 - \$12.95</td> <td></td> <td></td> </tr> <tr> <td>Pork</td> <td>\$10.95</td> <td></td> <td></td> </tr> <tr> <td>Seafood</td> <td>\$12.95 - \$14.95</td> <td></td> <td></td> </tr> <tr> <td>Veggie</td> <td>\$8.50</td> <td></td> <td></td> </tr> </table>	Lunch Specials	\$8.25 - \$12.25	Noodles	\$9.95 - \$11.95	Appetizers	\$3.25 - \$8.25	Rice	\$7.25 - \$10.75	Salads	\$8.95 - \$10.95	House Entrees	\$10.95 - \$15.95	Soup	\$7.50 - \$9.50			Beef	\$10.95 - \$12.95			Chicken	\$10.95 - \$12.95			Pork	\$10.95			Seafood	\$12.95 - \$14.95			Veggie	\$8.50		
Lunch Specials	\$8.25 - \$12.25	Noodles	\$9.95 - \$11.95																																		
Appetizers	\$3.25 - \$8.25	Rice	\$7.25 - \$10.75																																		
Salads	\$8.95 - \$10.95	House Entrees	\$10.95 - \$15.95																																		
Soup	\$7.50 - \$9.50																																				
Beef	\$10.95 - \$12.95																																				
Chicken	\$10.95 - \$12.95																																				
Pork	\$10.95																																				
Seafood	\$12.95 - \$14.95																																				
Veggie	\$8.50																																				
																																					

ESTABLISHMENT # 57	Papis Tacos Al Carbon																
LOCATION:	Canyon Crest Towne Center, # 54																
DISTANCE FROM CAMPUS:	Approximately 1 Mile																
SEATING:	36 Interior, 13 Exterior																
POINT OF SALE:	1 POS																
CONCEPT:	Casual Dining																
PRODUCT LINE:	Mexican Taqueria																
SERVICE MODE:	Counter Service																
OPERATING HOURS:	10:30 am – 9:00 pm (Mon – Sun)																
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.55/ \$1.65/ \$1.95																
MENU INFORMATION:	<p>Combos = with Rice and Beans</p> <table> <tr> <td>Tacos</td> <td>\$1.99 ea.</td> </tr> <tr> <td>3 Taco Combo</td> <td>\$5.25</td> </tr> <tr> <td>Burrito</td> <td>\$4.50</td> </tr> <tr> <td>Burrito Combo</td> <td>\$6.50</td> </tr> <tr> <td>Quesadilla</td> <td>\$3.99</td> </tr> <tr> <td>Quesadilla Combo</td> <td>\$5.50</td> </tr> <tr> <td>Tostadas</td> <td>\$4.99</td> </tr> <tr> <td>Tortas</td> <td>\$4.50</td> </tr> </table>	Tacos	\$1.99 ea.	3 Taco Combo	\$5.25	Burrito	\$4.50	Burrito Combo	\$6.50	Quesadilla	\$3.99	Quesadilla Combo	\$5.50	Tostadas	\$4.99	Tortas	\$4.50
Tacos	\$1.99 ea.																
3 Taco Combo	\$5.25																
Burrito	\$4.50																
Burrito Combo	\$6.50																
Quesadilla	\$3.99																
Quesadilla Combo	\$5.50																
Tostadas	\$4.99																
Tortas	\$4.50																
																	

ESTABLISHMENT # 58	Miyako																
LOCATION:	Canyon Crest Towne Center, # 55																
DISTANCE FROM CAMPUS:	Approximately 1 Mile																
SEATING:	60 Interior																
POINT OF SALE:	NA																
CONCEPT:	Casual Dining																
PRODUCT LINE:	Sushi and Japanese Cuisine																
SERVICE MODE:	Table Service + Sushi Bar																
OPERATING HOURS:	11:00 am – 9:00 pm (Mon – Sat); 3:30 pm – 9:00 pm (Sun)																
BEVERAGE INFO:	NA																
MENU INFORMATION:	<p>(Sample Menu Included)</p> <table> <tr> <td>Appetizers</td> <td>\$3.75 - \$12.75</td> </tr> <tr> <td>Salads</td> <td>\$4.25 - \$7.95</td> </tr> <tr> <td>Nigiri</td> <td>\$2.95 - \$6.00/pair</td> </tr> <tr> <td>Rolls</td> <td>\$5.25 - \$12.75</td> </tr> <tr> <td>Sushi Combos</td> <td>\$12.95 - \$48.00 pp</td> </tr> <tr> <td>Hot Combos</td> <td>\$7.50 - \$10.95</td> </tr> <tr> <td>Udon</td> <td>\$6.50 - \$8.50</td> </tr> <tr> <td>Sides</td> <td>\$1.25 - \$5.50</td> </tr> </table>	Appetizers	\$3.75 - \$12.75	Salads	\$4.25 - \$7.95	Nigiri	\$2.95 - \$6.00/pair	Rolls	\$5.25 - \$12.75	Sushi Combos	\$12.95 - \$48.00 pp	Hot Combos	\$7.50 - \$10.95	Udon	\$6.50 - \$8.50	Sides	\$1.25 - \$5.50
Appetizers	\$3.75 - \$12.75																
Salads	\$4.25 - \$7.95																
Nigiri	\$2.95 - \$6.00/pair																
Rolls	\$5.25 - \$12.75																
Sushi Combos	\$12.95 - \$48.00 pp																
Hot Combos	\$7.50 - \$10.95																
Udon	\$6.50 - \$8.50																
Sides	\$1.25 - \$5.50																
																	

ESTABLISHMENT # 59	Subs & Spuds	
LOCATION:	Canyon Crest Towne Center	
DISTANCE FROM CAMPUS:	Approximately 1 Mile	
SEATING:	32 Interior	
POINT OF SALE:	1 POS	
CONCEPT:	QSR	
PRODUCT LINE:	Sub Sandwiches, Stuffed Potatoes	
SERVICE MODE:	Counter Service	
OPERATING HOURS:	8:00 am -7:00 pm (Mon – Thurs); 8:00 am – 6:30 pm (Fri); 9:00 am – 3:00 pm (Sat); closed Sunday	
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.35/ \$1.55/ \$1.75	
MENU INFORMATION:	(Sample Menu Included)	
	Small Cold Subs \$4.25 - \$5.50 Breakfast \$3.85 - \$5.25	
	Small Hot Subs \$3.99 - \$5.75 Breakfast Sides \$1.75 - \$2.50	
	“Big” Cold Subs \$5.99 - \$7.75 Potatoes \$3.35 - \$6.75	
	“Big” Hot Subs \$6.25 - \$7.75 Salads \$4.99 - \$5.79	
	Wraps \$5.59 - \$5.99	
	Sides \$1.50 - \$3.49	


ESTABLISHMENT # 60	Canyon Crest Ice Cream and Water
LOCATION:	Canyon Crest Towne Center
DISTANCE FROM CAMPUS:	Approximately 1 Mile
SEATING:	4 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Snack
PRODUCT LINE:	Ice cream
SERVICE MODE:	Counter Service
OPERATING HOURS:	Ice Cream Cones, Sundaes, Shakes
BEVERAGE INFO:	24 oz./ 32 oz. \$0.99/ \$1.25
MENU INFORMATION:	
	1 Scoop \$1.65
	2 Scoop \$2.65
	add a Scoop + \$1.00
	16 oz. Shakes \$2.99
	24 oz. Shakes \$3.89
	Boba \$2.27 - \$2.74
	16 oz. Coffee Frappes \$2.75 - \$3.75
	24 oz. Coffee Frappes \$3.25 - \$4.35


ESTABLISHMENT # 61	Carl's Jr.																																				
LOCATION:	Canyon Crest Towne Center																																				
DISTANCE FROM CAMPUS:	Approximately 1 Mile																																				
SEATING:	66 Interior																																				
POINT OF SALE:	3 POS																																				
CONCEPT:	National Chain QSR																																				
PRODUCT LINE:	Burgers, Mexican Fast Food																																				
SERVICE MODE:	Counter Service																																				
OPERATING HOURS:	6:00 am – 11:00 pm (Mon – Fri); 3:00 pm – 11:00 pm (Sat – Sun)																																				
BEVERAGE INFO:	16 oz./ 24 oz./ 32 oz. \$1.49/ \$1.69/ \$1.99 Bottled Water: \$1.49																																				
MENU INFORMATION:	<p>(Combos = small fries and small fountain drink)</p> <table border="0"> <tr> <td>Burgers</td> <td>\$2.59 - \$4.19</td> <td>Tacos</td> <td></td> </tr> <tr> <td>Burgers Combos</td> <td>\$5.29 - \$6.79</td> <td>ea./combo</td> <td>\$1.79/\$5.59</td> </tr> <tr> <td>Angus Burgers</td> <td>\$4.19 - \$4.99</td> <td>Burritos</td> <td></td> </tr> <tr> <td>Angus Burger Combos</td> <td>\$6.99 - \$7.39</td> <td>ea./combo</td> <td>\$5.39/\$7.59</td> </tr> <tr> <td>Chix Sandwiches</td> <td>\$3.99 - \$4.79</td> <td>Fries</td> <td>\$1.49/\$1.79</td> </tr> <tr> <td>Chix Sandwich Combos</td> <td>\$6.19 - \$7.19</td> <td></td> <td>/\$1.99</td> </tr> <tr> <td>Breakfast</td> <td>\$4.59 - \$5.19</td> <td>Upsize med.</td> <td>+ \$0.69</td> </tr> <tr> <td>Hash Browns</td> <td>\$1.29</td> <td>Upsize lg.</td> <td>+ \$0.99</td> </tr> <tr> <td>Croissant ea./combo</td> <td>\$2.59/ \$4.59</td> <td></td> <td></td> </tr> </table>	Burgers	\$2.59 - \$4.19	Tacos		Burgers Combos	\$5.29 - \$6.79	ea./combo	\$1.79/\$5.59	Angus Burgers	\$4.19 - \$4.99	Burritos		Angus Burger Combos	\$6.99 - \$7.39	ea./combo	\$5.39/\$7.59	Chix Sandwiches	\$3.99 - \$4.79	Fries	\$1.49/\$1.79	Chix Sandwich Combos	\$6.19 - \$7.19		/\$1.99	Breakfast	\$4.59 - \$5.19	Upsize med.	+ \$0.69	Hash Browns	\$1.29	Upsize lg.	+ \$0.99	Croissant ea./combo	\$2.59/ \$4.59		
Burgers	\$2.59 - \$4.19	Tacos																																			
Burgers Combos	\$5.29 - \$6.79	ea./combo	\$1.79/\$5.59																																		
Angus Burgers	\$4.19 - \$4.99	Burritos																																			
Angus Burger Combos	\$6.99 - \$7.39	ea./combo	\$5.39/\$7.59																																		
Chix Sandwiches	\$3.99 - \$4.79	Fries	\$1.49/\$1.79																																		
Chix Sandwich Combos	\$6.19 - \$7.19		/\$1.99																																		
Breakfast	\$4.59 - \$5.19	Upsize med.	+ \$0.69																																		
Hash Browns	\$1.29	Upsize lg.	+ \$0.99																																		
Croissant ea./combo	\$2.59/ \$4.59																																				





ESTABLISHMENT # 62	Donut Tyme												
LOCATION:	Canyon Crest Towne Center												
DISTANCE FROM CAMPUS:	Approximately 1 Mile												
SEATING:	14 Interior, 8 Exterior												
POINT OF SALE:	3 POS												
CONCEPT:	Snack												
PRODUCT LINE:	Donuts, Pastries, Coffee												
SERVICE MODE:	Counter Service												
OPERATING HOURS:	7:00 am – 8:00 pm (Mon – Sun)												
BEVERAGE INFO:	16 oz./ 20 oz./ 24 oz. \$1.00/\$1.15/\$1.50												
MENU INFORMATION:	<table border="0"> <tr> <td>Donuts</td> <td>\$0.80</td> </tr> <tr> <td>Fancy Donuts</td> <td>\$1.25</td> </tr> <tr> <td>Croissants</td> <td>\$1.25</td> </tr> <tr> <td>Muffins</td> <td>\$10.99/dz</td> </tr> <tr> <td>Coffee</td> <td>12 oz./16 oz./ 20 oz.</td> </tr> <tr> <td></td> <td>\$0.85/ \$1.15/ \$1.35</td> </tr> </table>	Donuts	\$0.80	Fancy Donuts	\$1.25	Croissants	\$1.25	Muffins	\$10.99/dz	Coffee	12 oz./16 oz./ 20 oz.		\$0.85/ \$1.15/ \$1.35
Donuts	\$0.80												
Fancy Donuts	\$1.25												
Croissants	\$1.25												
Muffins	\$10.99/dz												
Coffee	12 oz./16 oz./ 20 oz.												
	\$0.85/ \$1.15/ \$1.35												





ESTABLISHMENT # 63	Aloha Pizza																
LOCATION:	755 Blaine Street																
DISTANCE FROM CAMPUS:	On Northern Periphery																
CONCEPT:	Traditional Pizza Parlor																
SEATING:	68 interior																
POINT OF SALE:	1 POS																
PRODUCT LINE:	Pizza, Subs and Beer, Pasta, Bar Appetizers																
SERVICE MODE:	Counter with Seating																
OPERATING HOURS:	10 am - 10 pm (Mon – Thurs); 10 am – 11 pm (Fri); 12 pm – 10 am (Sat – Sun)																
BEVERAGE INFO:	16 oz./ 20 oz./ 24 oz./ 32 oz. \$1.39/ \$1.59/ \$1.79/ \$1.99																
MENU INFORMATION:	(Sample Menu Included)  <table style="width: 100%; border-collapse: collapse;"> <tr> <td>Pan Pizza</td> <td>\$7.69 - \$11.99</td> <td>Pasta</td> <td>\$6.99 - \$7.39</td> </tr> <tr> <td>14” Pizza</td> <td>\$12.99 - \$17.99</td> <td>Subs</td> <td>\$4.59 - \$7.49</td> </tr> <tr> <td>16” Pizza</td> <td>\$14.99 - \$22.99</td> <td>Salads</td> <td>\$2.29 - \$5.59</td> </tr> <tr> <td>24” Pizza</td> <td>\$23.99 - \$35.99</td> <td>Sides</td> <td>\$0.50 - \$ 6.49</td> </tr> </table>	Pan Pizza	\$7.69 - \$11.99	Pasta	\$6.99 - \$7.39	14” Pizza	\$12.99 - \$17.99	Subs	\$4.59 - \$7.49	16” Pizza	\$14.99 - \$22.99	Salads	\$2.29 - \$5.59	24” Pizza	\$23.99 - \$35.99	Sides	\$0.50 - \$ 6.49
Pan Pizza	\$7.69 - \$11.99	Pasta	\$6.99 - \$7.39														
14” Pizza	\$12.99 - \$17.99	Subs	\$4.59 - \$7.49														
16” Pizza	\$14.99 - \$22.99	Salads	\$2.29 - \$5.59														
24” Pizza	\$23.99 - \$35.99	Sides	\$0.50 - \$ 6.49														


ESTABLISHMENT # 64	Sushi Station																				
LOCATION:	767 Blaine Street, # C																				
DISTANCE FROM CAMPUS:	On Northern Periphery																				
SEATING:	48 interior																				
POINT OF SALE:	1 POS																				
CONCEPT:	Sushi Bar and Restaurant																				
PRODUCT LINE:	Sushi and Japanese food																				
SERVICE MODE:	Sushi Bar and Table Service																				
OPERATING HOURS:	11:30 am – 3:00 pm / 4:30 pm – 10:00 pm (Mon – Fri); 4:00 pm – 10:00 pm (Sat)																				
BEVERAGE INFO:	NA																				
MENU INFORMATION:	(Sample Menu Included)  <table style="width: 100%; border-collapse: collapse;"> <tr> <td>Appetizers</td> <td>\$3.00 - \$7.95</td> <td>Dragon’s Rolls</td> <td>\$8.45 - \$11.45</td> </tr> <tr> <td>Salads</td> <td>\$3.50 - \$7.45</td> <td>Hot Entrees</td> <td>\$7.95 - \$9.75</td> </tr> <tr> <td>Special Rolls</td> <td>\$7.95 - \$11.95</td> <td>2 Item Combos</td> <td>\$10.45</td> </tr> <tr> <td>Basic Rolls</td> <td>\$3.75 - \$8.95</td> <td>3 Item Combos</td> <td>\$12.95</td> </tr> <tr> <td>Sushi</td> <td>\$3.25 - \$4.25/pr</td> <td>Bowls</td> <td>\$5.95 - \$12.95</td> </tr> </table>	Appetizers	\$3.00 - \$7.95	Dragon’s Rolls	\$8.45 - \$11.45	Salads	\$3.50 - \$7.45	Hot Entrees	\$7.95 - \$9.75	Special Rolls	\$7.95 - \$11.95	2 Item Combos	\$10.45	Basic Rolls	\$3.75 - \$8.95	3 Item Combos	\$12.95	Sushi	\$3.25 - \$4.25/pr	Bowls	\$5.95 - \$12.95
Appetizers	\$3.00 - \$7.95	Dragon’s Rolls	\$8.45 - \$11.45																		
Salads	\$3.50 - \$7.45	Hot Entrees	\$7.95 - \$9.75																		
Special Rolls	\$7.95 - \$11.95	2 Item Combos	\$10.45																		
Basic Rolls	\$3.75 - \$8.95	3 Item Combos	\$12.95																		
Sushi	\$3.25 - \$4.25/pr	Bowls	\$5.95 - \$12.95																		


ESTABLISHMENT # 65	Baguette Cafe																
LOCATION:	767 Blaine Street																
DISTANCE FROM CAMPUS:	On Northern Periphery																
SEATING:	14 interior, 4 exterior																
POINT OF SALE:	1 POS																
CONCEPT:	Casual Dining																
PRODUCT LINE:	Sandwiches and Pastries																
SERVICE MODE:	Counter with Café Seating																
OPERATING HOURS:	10 am – 7 pm (Mon –Thurs); 10 am – 6 pm (Friday)																
BEVERAGE INFO:	Hot: 16 oz./ 20 oz. Cold: 16 oz./ 24 oz./ 32 oz. (Pricing by Size Not Specified)																
MENU INFORMATION:	(Sample Menu Included) <table border="0"> <tr> <td>½ Sandwich</td> <td>\$3.75 - \$5.50</td> <td>Chai Drinks</td> <td>\$3.50</td> </tr> <tr> <td>Whole Sandwich</td> <td>\$4.75 - \$6.50</td> <td>Muffins</td> <td>\$1.25</td> </tr> <tr> <td>Espresso Drinks</td> <td>\$2.95</td> <td>Pastries</td> <td>\$0.75 - \$1.50</td> </tr> <tr> <td>Frappes</td> <td>\$3.50</td> <td>Cakes</td> <td>\$2.75</td> </tr> </table>	½ Sandwich	\$3.75 - \$5.50	Chai Drinks	\$3.50	Whole Sandwich	\$4.75 - \$6.50	Muffins	\$1.25	Espresso Drinks	\$2.95	Pastries	\$0.75 - \$1.50	Frappes	\$3.50	Cakes	\$2.75
½ Sandwich	\$3.75 - \$5.50	Chai Drinks	\$3.50														
Whole Sandwich	\$4.75 - \$6.50	Muffins	\$1.25														
Espresso Drinks	\$2.95	Pastries	\$0.75 - \$1.50														
Frappes	\$3.50	Cakes	\$2.75														
																	

ESTABLISHMENT # 66	Tapioca Express																
LOCATION:	767 Blaine Street, #A																
DISTANCE FROM CAMPUS:	On Northern Periphery																
SEATING:	24 interior, 6 exterior																
POINT OF SALE:	1 POS																
CONCEPT:	Snack																
PRODUCT LINE:	Asian Tapioca/Specialty Beverages, Asian Snacks																
SERVICE MODE:	Counter																
OPERATING HOURS:	11:00 am – 12:00 am (Sun – Thurs); 11:00 am – 9:00 pm (Fri), closed Sat																
BEVERAGE INFO:																	
MENU INFORMATION:	<table border="0"> <tr> <td>Latte</td> <td>\$2.59</td> <td>Tea</td> <td>\$2.19 - \$2.49</td> </tr> <tr> <td>Snow Bubble</td> <td>\$2.79</td> <td>Asian Snacks</td> <td>\$1.75 - \$3.65</td> </tr> <tr> <td>Milk Tea</td> <td>\$2.55</td> <td>Asian Meals</td> <td>\$5.95</td> </tr> <tr> <td>Icy</td> <td>\$2.67</td> <td></td> <td></td> </tr> </table>	Latte	\$2.59	Tea	\$2.19 - \$2.49	Snow Bubble	\$2.79	Asian Snacks	\$1.75 - \$3.65	Milk Tea	\$2.55	Asian Meals	\$5.95	Icy	\$2.67		
Latte	\$2.59	Tea	\$2.19 - \$2.49														
Snow Bubble	\$2.79	Asian Snacks	\$1.75 - \$3.65														
Milk Tea	\$2.55	Asian Meals	\$5.95														
Icy	\$2.67																
																	

ESTABLISHMENT # 67	Freshh Donuts								
LOCATION:	781 Blaine Street, # B								
DISTANCE FROM CAMPUS:	On Northern Periphery								
SEATING:	20 Interior								
POINT OF SALE:	1 POS								
CONCEPT:	Take-out Bakery								
PRODUCT LINE:	Donuts, Limited Pastries, Coffee								
SERVICE MODE:	Counter Service								
OPERATING HOURS:	Open 24/7								
BEVERAGE INFO:	12 oz./ 16 oz.								
Menu Information:	 <table> <tr> <td>Espresso</td> <td>\$1.50 - \$3.50</td> </tr> <tr> <td>Coffee</td> <td>\$1.45 (16 oz.)</td> </tr> <tr> <td>Croissant</td> <td>\$1.75</td> </tr> <tr> <td>Donuts</td> <td>\$6.75/dz.</td> </tr> </table>	Espresso	\$1.50 - \$3.50	Coffee	\$1.45 (16 oz.)	Croissant	\$1.75	Donuts	\$6.75/dz.
Espresso	\$1.50 - \$3.50								
Coffee	\$1.45 (16 oz.)								
Croissant	\$1.75								
Donuts	\$6.75/dz.								

ESTABLISHMENT # 68	Marcello's Pizza																																
LOCATION:	783 Blaine Street																																
DISTANCE FROM CAMPUS:	On Northern Periphery																																
SEATING:	None																																
POINT OF SALE:	1 POS																																
CONCEPT:	Take-out Pizzeria																																
PRODUCT LINE:	Pizza, Pasta, Appetizers, Sandwiches																																
SERVICE MODE:	Take-out Counter and Delivery																																
OPERATING HOURS:	10:30 am – 12:30 am (Sun – Thurs); 10:30 am – 1:30 am (Fri – Sat)																																
BEVERAGE INFO:	Bottled beverages only																																
Menu Information:	 <table> <tr> <td colspan="2">(Sample Menu Included)</td> <td colspan="2"><u>Specialty Pizza</u></td> </tr> <tr> <td>Appetizers</td> <td>\$2.99 – \$6.99</td> <td>12" Pizza</td> <td>\$11.99 - \$15.24</td> </tr> <tr> <td>3 Chicken Strips</td> <td>\$4.99</td> <td>14" Pizza</td> <td>\$13.99 - \$20.27</td> </tr> <tr> <td>10 pc. Wings</td> <td>\$5.99</td> <td>16" Pizza</td> <td>\$15.49 – \$23.49</td> </tr> <tr> <td>Salads</td> <td>\$4.99 - \$10.99</td> <td>24 " Pizza</td> <td>\$26.99 - \$34.37</td> </tr> <tr> <td>Pasta</td> <td>\$4.99 - \$5.99</td> <td>Calzone (small)</td> <td>\$12.99</td> </tr> <tr> <td>6" Sandwiches</td> <td>\$5.99</td> <td>Calzone (large)</td> <td>\$15.99</td> </tr> <tr> <td>10" Sandwiches</td> <td>\$7.99</td> <td>Extra Toppings</td> <td>\$1.03/\$1.40</td> </tr> </table>	(Sample Menu Included)		<u>Specialty Pizza</u>		Appetizers	\$2.99 – \$6.99	12" Pizza	\$11.99 - \$15.24	3 Chicken Strips	\$4.99	14" Pizza	\$13.99 - \$20.27	10 pc. Wings	\$5.99	16" Pizza	\$15.49 – \$23.49	Salads	\$4.99 - \$10.99	24 " Pizza	\$26.99 - \$34.37	Pasta	\$4.99 - \$5.99	Calzone (small)	\$12.99	6" Sandwiches	\$5.99	Calzone (large)	\$15.99	10" Sandwiches	\$7.99	Extra Toppings	\$1.03/\$1.40
(Sample Menu Included)		<u>Specialty Pizza</u>																															
Appetizers	\$2.99 – \$6.99	12" Pizza	\$11.99 - \$15.24																														
3 Chicken Strips	\$4.99	14" Pizza	\$13.99 - \$20.27																														
10 pc. Wings	\$5.99	16" Pizza	\$15.49 – \$23.49																														
Salads	\$4.99 - \$10.99	24 " Pizza	\$26.99 - \$34.37																														
Pasta	\$4.99 - \$5.99	Calzone (small)	\$12.99																														
6" Sandwiches	\$5.99	Calzone (large)	\$15.99																														
10" Sandwiches	\$7.99	Extra Toppings	\$1.03/\$1.40																														


ESTABLISHMENT # 69	QuixStop Market
LOCATION:	783 Blaine Street
DISTANCE FROM CAMPUS:	On Northern Periphery
SEATING:	None
POINT OF SALE:	1 POS
CONCEPT:	Convenience Store
PRODUCT LINE:	Convenience Items and Packaged Goods
SERVICE MODE:	Self-Service
OPERATING HOURS:	Open 24/7
BEVERAGE INFO:	NA
MENU INFORMATION:	NA
	


ESTABLISHMENT # 70	Subway
LOCATION:	Corner of Blaine Street and Iowa Avenue
DISTANCE FROM CAMPUS:	3-4 Blocks
SEATING:	18 interior
POINT OF SALE:	1 POS
CONCEPT:	National Chain QSR
PRODUCT LINE:	Sub Sandwiches
SERVICE MODE:	Counter Service
OPERATING HOURS:	7:00 am – 10:00 pm (Mon – Sun)
BEVERAGE INFO:	21 oz./ 32 oz./ 44 oz. \$1.49/ \$1.69/ \$1.89
MENU INFORMATION:	(Sample Menu Included) Breakfast \$2.75 - \$4.00 6” Premium \$4.75 - \$5.00 12” Premium \$7.00 - \$8.00 6” Classic \$3.25 - \$4.25 12” Classic \$5.00 - \$6.25 <div style="text-align: right;">Note: \$5 Foot Long Mmenu</div>
	


ESTABLISHMENT # 71	Starbucks		
LOCATION:	Corner of Blaine Street and Iowa Avenue		
DISTANCE FROM CAMPUS:	3-4 Blocks		
SEATING:	25-40 Interior, 12 Exterior		
POINT OF SALE:	2 POS		
CONCEPT:	National Chain Beverage Concept		
PRODUCT LINE:	Espresso, Specialty Coffee Drinks, Pastries, Grab-n-Go		
SERVICE MODE:	Counter Service		
OPERATING HOURS:	Open 24/7		
BEVERAGE INFO:	Hot: Cold: 16 oz./ 20 oz.		
MENU INFORMATION:		<u>12 oz./</u>	<u>16 oz./</u> <u>20 oz.</u>
(No Photo)	Latte	\$2.70-\$3.40/\$3.25-\$3.95/\$3.55 - \$4.40	
	Frappuccino	\$2.90 - \$3.45/ \$3.45 - \$3.85/ \$3.90 - \$4.30	
	Brewed Coffee	\$1.60/1.85/\$1.95	
	Sandwiches	\$4.95 - \$5.95	
	Pastries	\$1.50 - \$2.25	


ESTABLISHMENT # 72	Baker's		
LOCATION:	Corner of Blaine Street and Iowa Avenue		
DISTANCE FROM CAMPUS:	3-4 Blocks		
SEATING:	75 Interior		
POINT OF SALE:	2 POS + Drive-thru Window		
CONCEPT:	QSR with Drive-thru		
PRODUCT LINE:	Mexican and American Fast Food		
SERVICE MODE:	Counter + Drive-thru		
OPERATING HOURS:	6:00 am – 12:00 am (Mon – Sun)		
BEVERAGE INFO:			
MENU INFORMATION:			
(No photo)	Tacos	\$1.29 -\$1.99 ea	Combos \$4.69 -\$6.59
	Burritos	\$1.29 - \$3.49	Budget Meals \$2.99 -\$3.49
	Quesadillas	\$1.99 - \$3.89	Upsize Add \$0.59
	Burger	\$1.89 - \$2.99	Shakes \$2.49 -\$3.59
	Fries	\$1.39 - \$2.09	Smoothies \$3.19 - \$3.59


ESTABLISHMENT # 73	Carniceria La Playita																
LOCATION:	3375 Iowa Avenue																
DISTANCE FROM CAMPUS:	3-4 Blocks																
SEATING:	6 Interior																
POINT OF SALE:	2 POS																
CONCEPT:	Ethnic Grocery with Traditional Taqueria																
PRODUCT LINE:	Seafood. Tacos, Burritos																
SERVICE MODE:	Counter Service, Very Limited Counter Seating, Self Serve Grocery																
OPERATING HOURS:	7:00 am – 8:00 pm (Mon – Sun)																
BEVERAGE INFO:	Home Made Aqua Frescas: 16 oz./ 24 oz. \$1.79/ \$2.49																
MENU INFORMATION:	 <table> <tr> <td>Tacos</td> <td>\$1.39 - \$2.50 ea</td> <td>Friday Special</td> <td>All Tacos: \$1.00</td> </tr> <tr> <td>Burritos</td> <td>\$2.49 - \$6.99</td> <td></td> <td></td> </tr> <tr> <td>Combos</td> <td>\$3.99 – \$5.99</td> <td></td> <td></td> </tr> <tr> <td>Mariscos</td> <td>\$6.99 - \$8.99</td> <td></td> <td></td> </tr> </table>	Tacos	\$1.39 - \$2.50 ea	Friday Special	All Tacos: \$1.00	Burritos	\$2.49 - \$6.99			Combos	\$3.99 – \$5.99			Mariscos	\$6.99 - \$8.99		
Tacos	\$1.39 - \$2.50 ea	Friday Special	All Tacos: \$1.00														
Burritos	\$2.49 - \$6.99																
Combos	\$3.99 – \$5.99																
Mariscos	\$6.99 - \$8.99																

ESTABLISHMENT # 74	Mulan Cafe																																								
LOCATION:	3375 Iowa Avenue # K																																								
DISTANCE FROM CAMPUS:	3-4 Blocks																																								
SEATING:	24 Interior																																								
POINT OF SALE:	1 POS																																								
CONCEPT:	Casual Dining																																								
PRODUCT LINE:	Traditional Chinese Cuisine																																								
SERVICE MODE:	Table Service + Take Out																																								
OPERATING HOURS:	10:00 am – 9:00 pm (Mon – Fri); 4:00 pm – 9:00 pm (Sat), closed Sun																																								
BEVERAGE INFO:	NA																																								
MENU INFORMATION:	 <table> <tr> <td colspan="4">(Sample Menu Included)</td> </tr> <tr> <td>Appetizers</td> <td>\$1.25 - \$5.50</td> <td>Fried Rice</td> <td>\$3.99 - \$5.95</td> </tr> <tr> <td>Soup</td> <td>\$3.50 - \$6.95</td> <td></td> <td></td> </tr> <tr> <td>Mu Shu</td> <td>\$5.50 - \$7.95</td> <td></td> <td></td> </tr> <tr> <td>Beef</td> <td>\$6.95 - \$8.95</td> <td></td> <td></td> </tr> <tr> <td>Pork</td> <td>\$6.75 - \$7.95</td> <td></td> <td></td> </tr> <tr> <td>Chicken</td> <td>\$6.75 - \$7.95</td> <td></td> <td></td> </tr> <tr> <td>Seafood</td> <td>\$7.95 - \$9.95</td> <td></td> <td></td> </tr> <tr> <td>Veggie</td> <td>\$5.50 - \$6.95</td> <td></td> <td></td> </tr> <tr> <td>Noodles</td> <td>\$5.25 - \$6.95</td> <td></td> <td></td> </tr> </table>	(Sample Menu Included)				Appetizers	\$1.25 - \$5.50	Fried Rice	\$3.99 - \$5.95	Soup	\$3.50 - \$6.95			Mu Shu	\$5.50 - \$7.95			Beef	\$6.95 - \$8.95			Pork	\$6.75 - \$7.95			Chicken	\$6.75 - \$7.95			Seafood	\$7.95 - \$9.95			Veggie	\$5.50 - \$6.95			Noodles	\$5.25 - \$6.95		
(Sample Menu Included)																																									
Appetizers	\$1.25 - \$5.50	Fried Rice	\$3.99 - \$5.95																																						
Soup	\$3.50 - \$6.95																																								
Mu Shu	\$5.50 - \$7.95																																								
Beef	\$6.95 - \$8.95																																								
Pork	\$6.75 - \$7.95																																								
Chicken	\$6.75 - \$7.95																																								
Seafood	\$7.95 - \$9.95																																								
Veggie	\$5.50 - \$6.95																																								
Noodles	\$5.25 - \$6.95																																								

ESTABLISHMENT # 75	Cedar Giant Pizza
LOCATION:	3375 Iowa Avenue, # H
DISTANCE FROM CAMPUS:	3-4 Blocks
SEATING:	16 Interior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining, Pizzeria
PRODUCT LINE:	Pizzas, Salads, Sandwiches
SERVICE MODE:	Counter Service
OPERATING HOURS:	11:00 am – 10:00 pm (Sun – Thurs); 11:00 am – 11:00 pm (Fri – Sat)
BEVERAGE INFO:	2 liter Pepsi: \$0.50 Pitcher of Pepsi: \$2.99
MENU INFORMATION:	(Menu Attached) <u>Pizza</u>
	Slice \$1.99 12" \$ 9.99 + \$1.00/topping
	Salads \$2.99 - \$4.99 14" \$10.99 + \$1.25/topping
	Antipasto \$4.99 - \$7.49 16" \$12.99 + \$1.50/topping
	Subs \$5.99 20" \$14.99 + \$1.75/topping
	Calzone \$9.99 24" \$20.99 + \$2.50/topping

ESTABLISHMENT # 76	Tapitas
LOCATION:	3375 Iowa Avenue, # D
DISTANCE FROM CAMPUS:	3-4 Blocks
SEATING:	40 Interior
POINT OF SALE:	NA
CONCEPT:	Casual Dining
PRODUCT LINE:	Mexican Cuisine
SERVICE MODE:	Table Service
OPERATING HOURS:	11:00 am – 8:00 pm (Mon – Sat); closed Sunday
BEVERAGE INFO:	NA
MENU INFORMATION:	(Sample Menu Included)
	Appetizers \$2.99 - \$8.99 Breakfast \$4.99 - \$5.49
	6 pc. Wings \$4.49 Entrees \$5.99 - \$8.99
	Salads \$4.99 - \$5.99 Tacos \$0.99 ea
	Soups \$3.75 - \$5.75 Beverages \$1.49 - \$2.25

ESTABLISHMENT # 77	My Hero Subs
LOCATION:	3355 Iowa Avenue
DISTANCE FROM CAMPUS:	3-4 Blocks
SEATING:	28 Interior, 4 Exterior
POINT OF SALE:	1 POS
CONCEPT:	Casual Dining, Sub Shop/Deli
PRODUCT LINE:	Subs and Salads
SERVICE MODE:	Counter Service
OPERATING HOURS:	10:30 am – 4:00 pm (Mon – Fri); 11:30 am - 4:00 pm (Sat)
BEVERAGE INFO:	16 oz. / 20 oz. /32 oz. \$1.20/ \$1.30/ \$1.50
MENU INFORMATION:	(Sample Menu Included) 6” Subs \$3.49 - \$3.99 12’ Subs \$5.49 - \$6.99 Salads \$2.49 -4.75 Side Salads \$0.60 -\$1.00
	

ESTABLISHMENT # 78	American Donuts																												
LOCATION:	3355 Iowa Avenue																												
DISTANCE FROM CAMPUS:	3-4 Blocks																												
SEATING:	Approx. 20 Interior Seats																												
POINT OF SALE:	1 POS																												
CONCEPT:	Snack/Bakery																												
PRODUCT LINE:	Donuts, Pastries, Asian Beverages																												
SERVICE MODE:	Counter Service																												
OPERATING HOURS:																													
BEVERAGE INFO:	16 oz. / 20 oz.																												
MENU INFORMATION:	<table> <tr> <td>Bagel Breakfast</td> <td>\$2.50 - \$3.50</td> <td>Donuts</td> <td>\$0.89 ea</td> </tr> <tr> <td>Croissant Sandwich</td> <td>\$2.50 - \$3.50</td> <td></td> <td></td> </tr> <tr> <td>Coffee Frappes</td> <td>\$3.00 - \$3.25</td> <td></td> <td></td> </tr> <tr> <td>Shakes</td> <td>\$3.25 - \$3.50</td> <td></td> <td></td> </tr> <tr> <td>Boba</td> <td>\$3.50</td> <td></td> <td></td> </tr> <tr> <td>Protein Shake</td> <td>\$3.50</td> <td></td> <td></td> </tr> <tr> <td>Smoothie</td> <td>\$3.50</td> <td></td> <td></td> </tr> </table>	Bagel Breakfast	\$2.50 - \$3.50	Donuts	\$0.89 ea	Croissant Sandwich	\$2.50 - \$3.50			Coffee Frappes	\$3.00 - \$3.25			Shakes	\$3.25 - \$3.50			Boba	\$3.50			Protein Shake	\$3.50			Smoothie	\$3.50		
Bagel Breakfast	\$2.50 - \$3.50	Donuts	\$0.89 ea																										
Croissant Sandwich	\$2.50 - \$3.50																												
Coffee Frappes	\$3.00 - \$3.25																												
Shakes	\$3.25 - \$3.50																												
Boba	\$3.50																												
Protein Shake	\$3.50																												
Smoothie	\$3.50																												
																													



Appendix C: Meal Plan Benchmarking

	UC Riverside	UC Berkeley	UC Davis	UC Irvine
Total Enrollment	18,000	35,000	39,000	27,000
Annual R & B Rate				
Double Room + 14 meals	FY10 \$9,925 - \$11,410	FY10 \$13,900 - \$15,496	FY10 \$10,872 - \$12,989	FY10 \$10,967 - \$11,291
Meal Plans	2009-10	2008-09	2009-10	2009-10
	<u>Residential Meal Plans</u>	<u>Residential Meal Plans</u>	<u>Residential Meal Plans</u>	<u>Residential (Mandatory) Meal Plans</u>
Semester / Term	All residential plans included in Room and Board pricing	Basic Residential 2,500 pt/year Price included in Room and Board	180 meals/quarter	165 meals/quarter + 50 DD
Descriptions	Flex 5: 5 meals/week + 750 DD	Premium Residential 3,000 pt/year Upgrade is \$350/year; \$175/semester	150 meals/quarter	120 meals/quarter + 75 DD
Annual Cost	Flex 7: 7 meals/week + 600 DD	Non-Residential Meal Plans	120 meals/quarter	100 meals/quarter + 75 DD
	Flex 10: 10 meals/week + 450 DD	Add or purchase 55 pts \$50	90 meals/quarter \$2,816	<u>Non-Residential (Voluntary) Meal Plans</u>
		1,300 pt/year \$1,200/yr; \$600/sem.	Gold Plus declining balance accounts can be added at \$300/year or \$450/year	165 meals/year + 50 DD \$1,125
	<u>Non-Residential Meal Plans</u>	1,850 pt/year \$1,700/yr; \$850/sem	<u>Non-Residential Meal Plans</u>	140 meals/year + 75 DD \$1,095
	Declining balance \$100 = 110 DD	2,400 pt/year \$2,200/yr; \$1,100/sem	10 meals \$52.50	120 meals/year + 75 DD \$1,041
	<u>Policies</u>	<u>Policies</u>	Aggie Cash declining balance account	100 meals/year + 75 DD \$891
Other Information	Balances of DD available from first day of housing contract to last day of academic calendar	1.00 point = \$1.00 ala carte retail Residential plans for Residence Hall students only. All other plans open to anyone in campus community	<u>Policies</u>	75 meals/year + 100 DD \$791
	No annual roll-over of DD balances	50% of annual points added at beginning of Fall and Spring semesters	Meals roll over to 2nd and third quarters.	50 meals/year + 100 DD \$517
	No refunds of DD balances at end of year	Rollover of up to 100 points permitted from fall to spring only	Any remaining meals at the end of the year can be converted into Y2 Blue declining balance at \$2.25/meal.	25 meals/year + 100 DD \$311
		Unused points in excess of 100 are forfeited each semester	Each student permitted to take out a piece of fruit or ice cream upon exiting AYCE.	15 meals/year + 100 DD \$228
		Unrestricted guest use of points	Apartment tenants only offered 90 meal plan @ \$2,816; can build on	<u>Policies</u>
		To-go box offered at all residential units for full menu with \$0.50 surcharge for packaging and composting		No quarterly rollover of meals
		Late night residential service is based on ala carte pricing		DD rollover quarterly but are forfeited at the end of the year
				5 guest meals per quarter for mandatory plans
				To-Go meals available for pick up with 24 hours notice and pre-order

	UC Riverside	UC Berkeley	UC Davis	UC Irvine
Change Policy	Changes permitted in 1st 2 weeks of school year Changes outside of grace period are possible through written request process	Dining plan can be changed Jan. 1 - Jan 31, no fall change period	Meal plans can be increased at any time Meal plans can only be decreased between quarters	Changes are on-line only, 11/16-12/11 No changes to voluntary plans permitted
AYCE Door Pricing	AYCE Breakfast \$5.25 DD or \$ ACYE Lunch \$7.25 DD or \$ AYCE Dinner \$8.25. DD or \$ 1 DD = \$1.00	AYCE Breakfast 5.75 pt = \$8.00 ACYE Lunch 6.75 pt = \$9.00 AYCE Dinner 7.75 pt = \$10.00 Retail 1.00 pt = \$1.00 ala carte	AYCE Breakfast \$7.46 ACYE Lunch \$8.39 AYCE Dinner \$10.72	AYCE Breakfast \$5.75 DD or \$ ACYE Lunch \$8.75 DD or \$ AYCE Dinner \$11.00. DD or \$ All declining balance \$ are equal to \$1.00
Meal Plan Portability & Equivalency (Where can it be used?)	DD accepted on all Dining units on campus Meals accepted only in AYCE and residential Grab-n-Go DD not accepted at Arroyo Vista	Points accepted at any dining operation on campus	Declining balance accounts each have separate conditions Meals are not portable	ZotBucks and FlexDine accepted at all campus locations Meals are not portable
Declining Balance Account(s) various types of accounts?	DD available through Dining Bear Bucks : UCR declining balance at 1 BB = \$1.00, no discount	All meal plans based on declining point balance	Gold + : accepted at UCD Dining facilities only, non-taxable Y2 Blue : rollover credit from previous dining plans, accepted in UCD Dining units only, Non-taxable Aggie Cash : declining balance accepted by UCD Dining, Union, Coffeehouse and selected community locations, taxable, 10% discount on campus	FlexDine : Purchased with meal plan, forfeit at end of year, not accepted by bookstore ZotBucks : Purchased separately, Annual rollover, balance forfeited after 24 months of inactivity, accepted by book store, 3 meals offered for every purchase over \$150
Residency Requirements	None	None	Housing guaranteed for 1st year and transfer students Residence halls restricted: unmarried, <24 yrs of age No required residency	Housing guaranteed for 1st and 2nd year students Residence halls restricted: unmarried, <24 yrs of age
Meal Plan Requirements who Must buy what?	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan

	UC Riverside	UC Berkeley	UC Davis	UC Irvine
Dining Operations				
# Residential AYCE Dining Units	2	4	4	3
# of Residential Grab 'n Go Units	2	All AYCE provide G-n-G for additional \$0.50	0	0
# of Retail Operations	13	3	11	11
# of National Brands	1	1	5	5
# of Emporium Units	1	2	0	0
# of C-Store Units	3	4	2	2
Contact				
Position	Housing Office	Patrice Thomas	Kyle Peiper	UC Irvine Hospitality and Dining Services
Phone	(951) 276-3500	Marketing Manager (510) 643-1220	Food Services Manager +1 530 752 6312	(949) 824-4182
Email		pthomas@berkeley.edu		
Residential Dining Web Site	http://dining.ucr.edu/	http://caldining.berkeley.edu/	http://dining.ucdavis.edu/	http://www.campusdish.com/en-US/CSW/UnivCaliforniaIrvine
Retail Dining Web Site				
Housing Web Site	http://housing.ucr.edu/	http://www.housing.berkeley.edu/housing/	http://www.housing.ucdavis.edu/dining/dining_plans.htm	http://www.housing.uci.edu/
Other Calculations				
Est. Cost per Meal - 5 meals /	\$9.06			\$8.34
Est. Cost per Meal - 7 meals /	\$9.25		\$10.43	\$9.21
Est. Cost per Meal - 10 meals	\$7.22			\$8.05
Est. Cost per Meal - 14 meals	\$3.05			\$6.52

	UC Los Angeles	UC San Diego	UC Santa Barbara	UC Santa Cruz
Total Enrollment	35,000	28,000	20,000	15,000
Annual R & B Rate				
Double Room + 14 meals	FY10 \$13,472 - \$13,802	FY10 \$11,615-12,586	FY10 \$12,384	FY10 \$12,519
Meal Plans	2009-10	2009-10	2009-10	2009-10
	<u>Residential Meal Plans</u>	<u>Residential Meal Plans</u>	<u>Residential Meal Plans</u>	<u>Residential Meal Plans</u>
Semester / Term	19 meals/week, quarterly block	\$3,255 DD/year	19 meals/week	5 day plan
Descriptions	14 meals per week, quarterly block	\$2,795 DD/year residence hall minimum	14 meals/week	7 day plan
Annual Cost	19 meals/week, weekly block	\$2,145 DD/year apartment minimum	10 meals/week	55 meal/quarter + \$50 Flexi
	14 meals/week, weekly block			75 meals/quarter + \$50 Flexi
	11 meals/week, weekly block			
	<u>Non-Residential Meal Plans</u>	<u>Non-Residential Meal Plans</u>	<u>Non-Residential Meal Plans</u>	<u>Non-Residential Meal Plans</u>
	14 meals/week, weekly block \$1,278	Triton Cash \$100 = \$110 Triton	19 meals/week \$1,755/quarter	7 day plan \$3,543
	11 meals/week, weekly block \$1,066		14 meals/week \$1,361/quarter	5 day plan \$3,201
Other Information	5 meals/week, weekly block \$478	No annual rollover balance for DD	10 meals/week \$1,070/quarter	75 meals/quarter + \$50 Flexi \$2,157
	3 meals/week, weekly block \$278	Triton balances roll year to year	5 meals/week \$583/quarter	55 meal/quarter + \$50 Flexi \$1,590
	<u>Policies</u>	<u>Policies</u>	<u>Policies</u>	<u>Policies</u>
	Weekly block plans allow only 1 swipe per meal period	Declining balances are forfeited after the last day of spring semester	Meal blocks reset weekly	5 meal block \$36.25
	Quarterly block plans allow unlimited access and guest swipes		Take-out available for groups of 10 or more	<u>Policies</u>
	Meal plan accepted on campus pizza take out		Up to 4 meals packed for week-end trips	5 and 7 day plans provided unlimited access to dining on those days
	"Sick Meals" and bag lunches available for a meal swipe on request		Non-residential meal plans can be purchased at any point in the semester and are prorated to the # of weeks left in the quarter	5 and 7 day plans include 4 guest passes per quarter + \$50 Flexi Dollars
	One meal voucher per day for on-campus retail is available upon request (\$1.25 - \$155 cash value)			Block plans allow guest use
				Blocks of 10 meals can be added to either block plan

	UC Los Angeles	UC San Diego	UC Santa Barbara	UC Santa Cruz
Change Policy	Upgrades available any time \$25 change fee is charged for decreasing the plan Change deadlines are Wed. prior to start of contract in Summer and last Wed of finals for next quarter	Plans cannot be decreased	Plans may be increased at any time Plans may be decreased for following quarter by 8/15, 12/15 and 3/15 respectively	Increase at any time Reduce for following quarter 11/2 -9 and 2/1-8
AYCE Door Pricing	AYCE Breakfast 5.50 BCard or \$7.75 ACYE Lunch 7.00 BCard or \$9.50 AYCE Dinner 8.25 BCard or \$10.50 Bruin Bucks 1 BB = \$1.00 for retail	NA	\$11.00 per any meal Guest passes must be prepurchased	AYCE Breakfast \$8.05 Flex or \$8.95 ACYE Lunch \$9.85 Flex or \$9.85 AYCE Dinner \$11.25 Flex or \$12.50
Meal Plan Portability & Equivalency (Where can it be used?)	One meal per day exchanged for retail voucher worth <\$2, (based on food cost only), balance to be paid by plan holder	Dining dollars not accepted at Union locations or on-campus carts	Meal plan not accepted in on-campus retail	Meal plan equivalency of \$8.00 per block plan meal is accepted in campus cafes, restaurant and online grocery service
Declining Balance Account(s) various types of accounts?	BruinCard \$1 = \$1BCard Bruin Card Accepted in all campus dining locations + off campus merchants Funds can be deposited in "Easy Pay" or "Food Only" account, Discount given in AYCE dining ops, Some merchant discounts	Dining plans are 100% declining balance Triton Account is debit account on campus ID	None	Flexi Dollars: Accepted in Dining halls, cafes, campus restaurants limited off-campus venues 10% discount applied at all campus operated venues. Balance rolls over quarter to quarter and year to year; Refunds of balances >\$10 available on request at the end of the academic year
Residency Requirements	None	None	None	None
Meal Plan Requirements who Must buy what?	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan	Residence halls tenants 2,795 DD minimum Apartment tenants 2,145 DD minimum	All Resident Hall tenants required to meal plan. Apartment tenants not required to purchase meal plan	Residence Hall tenants required to purchase 5 day plan minimum Apartment residents required to purchase 55 meal plan minimum

	UC Los Angeles	UC San Diego	UC Santa Barbara	UC Santa Cruz
Dining Operations				
# Residential AYCE Dining Units	4	0	4	3
# of Residential Grab 'n Go Units	0	0	0	0
# of Retail Operations	45	29	10	8
# of National Brands	13	8	4	0
# of Emporium Units	0	2	0	0
# of C-Store Units	1	2	3	on line grocery
Contact				
Position	UCLA Dining	Dining Plan and Triton Office	Jill Horst	Student Housing Services
Phone	(310) 206-8654	(800) 758-2772	Director of Dining Services (805) 893-4836	(831) 459-2394
Email				
Residential Dining Web Site	http://map.ais.ucla.edu/portal/site/UCLA/menuitem.3f8e7342ad4ca217b66d4ab4f848344a/?vgnextoid=6faa0437793d1010VgnVCM1000008f8443a4RCRD ;	http://hdh.ucsd.edu/diningservices/		http://www.housing.ucsc.edu/dining/
Retail Dining Web Site	http://www.asucla.ucla.edu/index.asp	http://universitycenters.ucsd.edu/index.php	http://www.ucen.ucsb.edu/	
Housing Web Site	http://map.ais.ucla.edu/portal/site/UCLA/menuitem.3f8e7342ad4ca217b66d4ab4f848344a/?vgnextoid=eb2d396579b8ff00VgnVCM1000008f8443a4RCRD	http://housing.ucsd.edu/	http://www.housing.ucsb.edu/dining/default.htm	
Other Calculations				
Est. Cost per Meal - 5 meals /	\$8.69		\$10.60	\$8.73
Est. Cost per Meal - 7 meals /				\$8.92
Est. Cost per Meal - 10 meals	\$8.81		\$9.73	
Est. Cost per Meal - 14 meals	\$8.30		\$8.84	\$6.47



Appendix D: Facilities Assessment

Table of Contents

Dining Location	Page
A&I.....	D-2
Arroyo Vista Café.....	D-6
Barn.....	D-10
Bear Essentials.....	D-14
Bear Necessities.....	D-18
HUB Food Court.....	D-22
Latitude 55.....	D-26
Lothian.....	D-30
Scotty's.....	D-34
Stacked.....	D-38
Taco Fresco.....	D-42

Dining Facility Assessments conducted by Envision Strategies June 3-5, 2009.

A-I Dining Hall				
NAME				
Location	Aberdeen – Inverness Residence	Seating	350 Indoors; 136 in Atrium	
Dining Division	Residential	Service Style	Traditional Dining	
Menu				
Menu Concept	Rotating Dining Hall Menu, All-You-Care-to-Eat (AYCE)			
# of Menu Items	Limited selections at time of review; Only 2 dinner entrees with sides; Soup, salad, deli bars; beverages and dessert			
Specific Examples	<u>Dinner</u> Fried Rice Pizza Salad Bar Fresh Squeezed OJ	<u>Breakfast</u> Biscuits and Gravy Scrambled Eggs and Bacon Hash Browns Eggs Any Style		
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	6	Walls and floors are good; ceiling shows wear
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	5	Patina indicates heavy use; seating configuration is institutional in style but furniture is generally in fair condition.
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	4	Serving counters are dated and institutional, and laminated counters are chipped and worn
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	5	Only two service platforms equipped with similar equipment – grills and griddles limit the options and variety available for customers
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	5	Original kitchen; Grit strips on floor are worn; Discolored ceiling tiles; utility infrastructure is deteriorated.
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	6	Generally well-maintained but in many cases, nearing the end of useful life
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	4	Refrigerated storage nearing the end of useful life; Dishroom is undersized, and poorly located, with equipment nearing the end of useful life

A-I Dining Hall (continued)				
NAME				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	5	Easy access, generic entry
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	5	Café and atrium provide cafeteria-style seating; No booths or soft seating social areas exist
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	5	Somewhat awkward circulation between service points with dishroom in the middle; Entrée stations can be a bottleneck during peak service; Design encourages straight-line queuing. Serving and food areas are not integrated into seating areas
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	4	Limited exhibition cooking capability diminishes the ability to execute diverse menus at a best practice level; Insufficient storage on service line
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	5	Well equipped with good workspaces; Some equipment nearing the end of useful life; Refrigeration configuration negatively affects productivity
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	5	Segregated refrigeration with somewhat constrained access; Sufficient space but layout creates extra travel

NAME	A-I Dining Hall (continued)			
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Non-existent trade dress; Generic paper menus and signs
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	4	Some not fully developed and integrated; Serving area lighting is not optimal
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	4	Brick, paint and linoleum finishes; Space lacks intimacy and the sense of a welcoming destination; Two atriums provide ample natural light
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	10	AYCE: Single attendant at entrance is sufficient
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	5	Given the existing number of students consuming meals during a day-part, appears to be sufficient; however as program improves will be inadequate
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	5	Sufficient seating at current meal participation rates; will not be enough as residential dining program elements improve

NAME		A-I Dining Hall (continued)		
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	5	Overall flavor is good; Frozen pizzas; No exhibition cooking
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	2	Extremely limited: 2 dinner entrees, 1 breakfast choice
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	2	Generic menu; No sense of theme or composition
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	2	Only low fat options are cold and from the salad bar.
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	1	No display, small batch or cooking to order despite extensive equipment that would facilitate such techniques
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	2	Large batches of fried rice cooked and held for service. No garnish, side dishes or display
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

NAME	Arroyo Vista Café			
Location	Alumni Center	Seating	64 Indoors; 28 Outdoors	
Dining Division	Retail	Service Style	Table Service	
Menu				
Menu Concept	Quarterly menu, casual fine dining			
# of Menu Items	29 items			
Specific Examples	Snake River Ranch Kobe Burger \$8.50 Salmon Glazed with Thai Green Curry \$8.50 Shitake Mushroom Napoleon \$6.00 Ahi Tuna Niçoise \$6.50 Crème Brulée \$2.00			
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	Opened in February 2008
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	10	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	NA	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	NA	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	9	In good repair, but untidy
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	9	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	10	

NAME				
Arroyo Vista Café (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	3	Signage not effective; Location is hidden
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	10	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	NA	
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	NA	
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	10	
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	7	Insufficient for full capacity or large events; Currently, not a problem due to low demand

NAME				
Arroyo Vista Café (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Signage not effective; Location is hidden
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	10	
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	NA	
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	NA	
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	10	

NAME		Arroyo Vista Café (continued)		
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	10	
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	10	
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	10	
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	10	
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	NA	
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	10	
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

NAME				
The Barn				
Location	Southwest Campus (East of Highway)	Seating	118 Indoors; 183 Outdoors	
Dining Division	Retail	Service Style	Walk-up Counter, Table Service	
Menu				
Menu Concept	Sandwiches, Salads, Pasta, Grilled Items			
# of Menu Items	34 items			
Specific Examples	Sandwich/ salad	\$6.40 - \$6.95		
	Burgers	\$6.99 - \$7.20		
	Appetizers	\$1.50 - \$4.50		
	Salads	\$6.40 - \$6.90		
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	6	Dining room and kitchen scheduled for renovation to increase throughput required by demand
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	6	Some patina
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	5	Counters are high, so customers cannot see their food being prepared
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	4	Heavy patina, and cannot accommodate the demand for this zone of campus
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	5	Walls chipped, ceiling discolored, floor in fairly good condition
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	NA	Exhibition kitchen is rated under serving area
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	5	Requires several steps since it is not directly adjacent to cooking line

NAME				
The Barn (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	10	
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	5	Dining room has limited amenities, lack of interior seating choices; exterior seating is pleasant and conducive to conversations
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	3	Counter, production and Point Of Sale stations are limited, which restricted access and increases cross traffic, service and delivery times
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	2	Kitchen and service space is constrained for such a large menu
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	4	All customer production is done from the front line; Support kitchen is limited and small with limited capacity and functionality
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	4	Limited storage

NAME				
The Barn (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	7	Fairly effective use of graphics, although somewhat awkward to read when at the register
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	8	Good use of natural material and accent lighting
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	4	Low quality, institutional seating and tables, molded plastic chairs in non-descript dining area; Courtyard is very nice but equipped with generic patio furniture
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	5	1 POS is appropriate given production capacity, complexity of menu; however demand requires more production space, which in turn would require additional POS
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	2	Exhibition kitchen is too small to serve the number of customers and the size of the menu.
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	6	Plenty of seating for current production capacity; however not adequate if actual customer demand could be accommodated

NAME				
The Barn (continued)				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	10	Food quality is at level of a good restaurant. Food is freshly prepared and colorful
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	6	Menu variety is adequate for equipment available; Menu is too large for kitchen size and seating
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	6	Menu breadth fits well with concept and is limited based on the equipment available
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	6	Offers some healthy and vegetarian options
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	6	Exhibition cooking, to order preparation on all foods except not visible to the customer
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	10	Food freshly prepared and presented very well on a consistent basis; Food is visually appealing, generous and aesthetically pleasing
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

NAME		Bear Essentials		
Location	Lothian Residence Hall	Seating	NA	
Dining Division	Residential	Service Style	Convenience Store	
Menu				
Menu Concept	Snacks, beverages, convenience foods			
# of Menu Items				
Specific Examples				
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	NA	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	9	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	NA	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	NA	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	9	

NAME				
Bear Essentials (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	1	Buried in residence hall without any exterior visibility and several doors to pass before gaining access; Generic hallway entry
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	NA	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	NA	
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	5	Modestly sized and densely displayed
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	NA	
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	5	Modest on-site storage; Additional storage in separate location available as needed

NAME				
Bear Essentials (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Non-descript and utilitarian; No identifiable identity; Industrial, mid-grade display equipment
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	3	Generic
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	10	2 POS are more than adequate for the demand
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	10	
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	NA	

NAME		Bear Essentials (continued)		
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	NA	
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	7	Modest variety of packaged good, plus assorted grab-n-go
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	9	
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	3	No healthy options readily displayed; Predominantly packaged and processed foods
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	NA	
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	NA	
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	7	No visible pricing

NAME				
Bear Necessities				
Location	Highlander Union Building	Seating	NA	
Dining Division	Retail	Service Style	Convenience Store	
Menu				
Menu Concept	Snacks, beverages, convenience foods, and grab-n-go			
# of Menu Items				
Specific Examples	Subs \$4.60 Croissant Sandwich \$3.99 Salads \$1.70 - \$4.60 Fruit Cup \$1.70 Large Salad Bowl \$4.90			
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	NA	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	10	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	NA	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	NA	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	8	

NAME				
Bear Necessities (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	6	Prominent split double door entry opens onto POS line
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	NA	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	NA	
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	4	Aisles screened from cashiers. POS configuration slows lines
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	NA	
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	8	

NAME	Bear Necessities (continued)			
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Graphics generic; Materials of poor quality
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	3	Institutional design
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	3	Sufficient number but poorly configured in a concept that relies on throughput speed to drive revenue and customer satisfaction
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	4	Narrow aisles and limited circulation space
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	NA	

NAME		Bear Necessities (continued)		
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	NA	
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	8	Good variety of Asian package goods and grab-n-go products
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	6	Meets basic needs; some specialty products; Opportunities exist to improve grab 'n go and hot food options
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	6	Salad bar and soup; good grab-n-go selection; Not many prominent healthy convenience foods beyond energy bars
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	NA	
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	8	Grab-n-go and salad bar add color
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	7	Pricing not uniformly present, especially in coolers

NAME				
HUB Food Court				
Location	Highlander Union Building	Seating	442 Indoors, 614 Outdoors	
Dining Division	Retail	Service Style	Quick Service Restaurants	
Menu				
Menu Concept	Panda Express/El Sol/La Fiamma/Honor Roll			
# of Menu Items				
Specific Examples	El Sol Breakfast Sandwiches	\$3.25	Taco Combo	\$5.95
	6 / 12 piece Sushi	\$3.25 / \$6.50	Bento Box	\$5.99
	Pizza Slice	\$1.50 - \$1.75	Combo	\$2.75 - \$3.25
	Pasta Combo	\$6.50	Burrito	\$5.50
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	10	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	10	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	10	Tortilla machine was inoperable at time of visit
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	10	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	10	

NAME				
HUB Food Court (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	10	Central location; Outdoor areas are prominent and attractive; La Fiamma pizza station is poorly sited and difficult to see
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	8	Indoor Seating is adequate during nice weather; With outdoor seating added, seating is abundant
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	8	La Fiamma food counter is difficult to see and screened from main circulation areas by pillars; Other concepts are fine
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	9/5/5/6	<ul style="list-style-type: none"> ▪ Panda is very well equipped. Layout is sub-optimal as aisles are too wide ▪ El Sol is poorly configured, especially the flow from back service counter, to POS, and to service area resulting in slowed service ▪ La Fiamma layout is very awkward and renders cross-utilization of labor at low volume impossible ▪ Honor Roll circulation is constrained
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	9	Support kitchen is very well equipped; Linear layout of kitchen facilitates transit and allows good product flow
Back of House Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	7	Storage challenges; Support areas are not convenient for service platforms

HUB Food Court (continued)				
NAME	Poor Practice (1)	Best Practice (10)	Rating	Notes
Facility Aesthetics				
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	8	Back lit signs with Laminate menus
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	10	
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	9	No soft furniture; Great outdoor spaces with strong feeling of destination
Facility Capacity				
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	9	<ul style="list-style-type: none"> ▪ Panda: 3 POS ▪ El Sol: 2 POS ▪ La Fiamma: 2 POS ▪ Honor Roll: 2 POS May not be able to meet new demand
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	5	Access and circulation for La Fiamma and Honor Roll are sub-optimal; El Sol process is too time-consuming and complicated; Each order requires extensive travel to complete
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	10	Assessment includes outdoor seating

NAME				
HUB Food Court (continued)				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	9	Scratch and small batch cooking in all stations
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	8	Large, varied and complementary menus; Somewhat static, but ample opportunities to customize
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	9	Strong menus throughout
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	6	General use of fresh and raw ingredients; Panda Express and La Fiamma are primarily largely high fat/high calorie; Fresh options available from El Sol and Honor Roll
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	8	All exhibition kitchens; El Sol and Honor Roll customize and assemble each order individually
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	6	Overall use of drop-in hot and cold display rather than platters limits display capabilities; Fresh and colorful but not arranged into formal presentations
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

Latitude 55				
NAME				
Location	Highlander Union Building	Seating	87 Indoors, 24 in Game Room	
Dining Division	Retail	Service Style	Quick Service Restaurants	
Menu				
Menu Concept	Burgers, Fried Foods			
# of Menu Items	27			
Specific Examples	Burgers	\$2.20 - \$5.20		
	Chicken Sandwiches	\$4.10 - \$4.60	Combo	Add \$1.40
	Fish Sandwiches	\$3.90	Combo	Add \$1.40
	Sides	\$1.40 - \$2.50		
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	New construction as of March, 2009; Open ceiling; Attached to game area and lounge
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	10	New, but utilitarian
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	10	Glass block, stainless steel, with concrete floors
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	10	NA, since service style is walk-up counter
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	10	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	6	Side access to dock; Insufficient storage

NAME				
Latitude 55 (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	6	No sense of entry
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	8	Room for twice as many seats
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	8	Simple Counter with 3 POS
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	3	Lack of staging space and counter storage; Slow transaction / service speed
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	3	Lack of drop space and working surfaces affects all levels of production
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	1	Has space constraints; no place to stage or receive

Latitude 55 (continued)				
NAME	Poor Practice (1)	Best Practice (10)	Rating	Notes
Facility Aesthetics				
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Generic design and materials
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	2	Lighting, signage and counters do not feel finished
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	1	Feels like it is in partial construction still
Facility Capacity				
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	10	3 POS is more than adequate for production capacity
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	6	POS points are crowded with queuing, which ends up in the dining area that can adversely affect dining experience
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	8	

Latitude 55 (continued)				
NAME				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	5	Food is cooked to order; Food quality of decent QSR; Mostly frozen or prepared items
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	5	Broad menu that covers basic American fare
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	6	Generic menu
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	3	Generally high fat and high calorie
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	1	As a quick service restaurant set up cannot really see production; may not be necessary either
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	NA	
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

NAME				
Lothian Dining Hall				
Location	Lothian Residence Hall	Seating	340 Indoors; 252 Outdoors	
Dining Division	Residential	Service Style	Traditional Dining	
Menu				
Menu Concept	Rotating Dining Hall Menu, All-You-Care-to-Eat (AYCE) for Dinner; Brunch and Dinner on Weekends			
# of Menu Items	3 entrees, 4 sides , salad bar and desserts			
Specific Examples	Spinelli's – Pizza and Pasta Vegetarian Entrée of the Day Sides and Soup Lo-Go's an option for Breakfast and Lunch			
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	10	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	8	Very light patina
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	9	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	10	Underutilize
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	8	Air condition is inconsistent
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	9	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	9	

NAME				
Lothian Dining Hall (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	7	Primary entrance is through residence hall; Good access for Spinelli's operation
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	10	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	10	
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	8	Lack of cold holding in Mediterranean Grille; fryer is across the kitchen from the rest of line
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	9	Good layout, very well equipped, basement cold prep is sub-optimal
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	6	Storage, loading dock and dishwashing layout is not well coordinated

NAME				
Lothian Dining Hall (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Signage is very basic
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	6	
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	7	Good light, airy, natural material accents, good color palette
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	10	All You Care to Eat facility, single entry kiosk
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	10	Serving area appears to be more than sufficient for peak hours with significant opportunities to expand throughput as needed
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	10	Review of peak hours needed to determine sufficiency

NAME				
Lothian Dining Hall (continued)				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	4	Cooking is prepared from scratch; Large batches of food pre-cooked and held rather than being cooked to demand
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	3	Daily menu very limited in scope and variety with significant production capacity not utilized on a regular basis
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	1	Variable menus; Menu items observed were generic in nature did not have a strong identity or resonance with the facility
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	1	Pizza and fried rice were only two options on night observed; Salad bar not distinctive
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	3	Facility has equipment and layout to produce at highest levels but menu does not fully realize that potential
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	3	Colors were faded, food not appealingly presented.
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	

NAME	Scotty's			
Location	Glen Mor I	Seating	None Indoors; 16 Outdoors	
Dining Division	Residential	Service Style	Emporium	
Menu				
Menu Concept	Gourmet Grilled PB & J Sandwiches			
# of Menu Items	6-8			
Specific Examples	Grilled PB Sandwiches	\$1.80 - \$2.50	Combos	\$5.50 - \$6.60
	Grilled Sandwiches	\$4.60	Combos	\$3.60 - \$4.35
	Grilled Cheese	\$2.60	Combos	\$3.60 - \$4.35
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	NA	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	10	New in 2007
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	9	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	9	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	9	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	9	

NAME				
Scotty's (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	8	Good external access, convenient location; Minimal sense of entry
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	NA	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	8	Functional, but limited circulation space
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	8	Limited menu can be easily executed; Generic configuration
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	8	Limited space and equipment, modest demand; Appear to be limited opportunities for growth in current concept and platform
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	8	

NAME				
Scotty's (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	3	Generic design and materials
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	3	Institutional and generic
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	10	2 POS
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	8	
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	NA	

NAME				
Scotty's (continued)				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	10	Gourmet PB & J and Nutella sandwiches grilled to order
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	10	Interesting and original food concept; Good variety of retail foods
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	10	Reported to be very popular
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	3	Limited option and not prominently displayed
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	10	Exhibition, to-order cooking for every sandwich
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	NA	
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	4	Shelves well stocked; Produced not consistently faced or displaying price tags

NAME				
Stacked Deli				
Location	Highlander Union Building	Seating		None Indoors; Shares with HUB
Dining Division	Retail	Service Style		Quick Service Restaurant
Menu				
Menu Concept	Sub Shop/Deli			
# of Menu Items	16 - 20			
Specific Examples	6" Sub	\$5.25 - \$5.50	Combos	Add \$2.25 or \$3.25
	12" Sub	\$6.95 - \$7.25	Combos	Add \$2.25 or \$3.25
	Specialty Sandwiches	\$4.95		
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	NA	
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	10	
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	10	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	NA	
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	10	

NAME				
Stacked Deli (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	1	No exterior signage; Entry is a door in a concrete wall
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	NA	
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	3	Production capacity constrains throughput; inadequate circulation space; Customer cannot see menu item being prepared
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	8	Standard deli set-up
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	NA	
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	5	Limited storage

NAME				
Stacked Deli (continued)				
Facility Aesthetics	Poor Practice (1)	Best Practice (10)	Rating	Notes
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	4	No exterior signs; Menu graphics generic
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	3	Sterile and generic
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity	Poor Practice (1)	Best Practice (10)	Rating	Notes
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	9	2 POS is more than adequate relative to potential production capacity; Demand sometimes exceeds production capability
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	6	Limited service points and circulation; Constrained entry/exit
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	NA	

NAME		Stacked Deli (continued)		
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	8	Sandwiches prepared to order
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	7	No hot or signature sandwiches
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	10	
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	3	Limited
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	4	Assembly not visible due to high counter
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	2	No fresh food on display and customer cannot see product offerings
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	Opportunity for impulse, up-sell items, and bundles

Taco Fresco				
NAME	Taco Fresco			
Location	Near STAT / COMP building	Seating	None Indoors; 108 Outdoors	
Dining Division	Retail	Service Style	Quick Service Restaurant	
Menu				
Menu Concept	Mexican Taqueria, Mission Burritos, Breakfast			
# of Menu Items	25 items			
Specific Examples	Tamale \$2.75/\$5.50 Torta \$4.40/\$5.95 Mulita \$1.80/\$4.50 Bean Burrito \$3.25/\$5.95 Albondiga Soup \$2.25 Fresh Tortillas \$0.40			
Facility Condition	Poor Practice (1)	Best Practice (10)	Rating	Notes
Dining Room	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	NA	
Dining Room Furniture	Furniture severely dated, institutional or in severe disrepair	As new	3	Weathered patio furniture
Serving Area Floor/Counters	Severely dated and institutional, need of significant repair or replacement, poses safety concerns	As new	3	Outdoor walk-up window
Serving Area Equipment	Non-functioning or does not support service goals of the program	In excellent physical condition, facilitates service goals of the program	NA	
Kitchen	Floor, ceiling or walls in need of immediate repair or replacement, specific and credible health/safety concerns	As new	1	Patina of use, but functional
Kitchen Equipment	Non-functioning or does not support production needs of the program	In excellent physical condition, facilitates production needs of the program	6	Outdoor production/Open air kitchen
Back of House Support	Storage, sanitation or loading dock in need of immediate replacement or repair, specific and credible health/safety concerns	Fully functioning, as new	5	Functional but limited

NAME				
Taco Fresco (continued)				
Facility Functionality: Customer Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Access	Location is difficult to find, physical barriers impede entry; entry is physically uninviting and provides no indication of operational identity	Location is easy to find and enter; entry is visually appealing and shows design elements that are integrated into the identity of the operation	8	Hidden but easy access
Dining Room	Insufficient seating; poor accommodations for large groups and singles; service support/amenity areas are difficult to access or poorly distributed; preferred amenities non-existent; design inhibits social interaction	Sufficient seating at all times, Dining Room accommodates groups of varying sizes; service support/amenity areas are well distributed; preferred amenities and design support social interaction	NA	Outdoor dining area is sufficient
Food Serving Areas	Food and service areas are not visible, access to points of service is difficult or obstructed; design impedes ability to choose, receive service and complete transaction	Food and service areas are easily seen and accessed, design facilitates decision, service and speedy transaction	NA	Order, pick up at outdoor windows
Facility Functionality: Staff Perspective	Poor Practice (1)	Best Practice (10)	Rating	Notes
Service Areas	Serving area counters and equipment limit menu options and speed of service; lack of diverse and properly placed storage and holding; design negatively impacts quality and/or speed of service daily	Serving counters and equipment facilitate menu options and speed of service; diverse and properly placed storage and holding; design positively impacts quality and/or speed of service daily	7	Limited workspace due to maximizing equipment
Kitchen Production	Insufficient equipment for production needs; Layout and work flow negatively impacts productivity and/or quality; Insufficient or improvised work areas	Equipment selection and inventory supports daily and future production needs; Layout and workflow facilitates daily productivity	7	Limited workspace and refrigeration
BOH Support Areas	Storage allocation and balance negatively affects daily operations; Improvised storage or staging areas; Receiving and sanitation areas and/or equipment are inadequate	Storage allocation and balance facilitates daily operations; Staging, receiving and sanitation areas support current operations and potential growth	7	Limited storage, especially cold

Taco Fresco (continued)				
NAME	Poor Practice (1)	Best Practice (10)	Rating	Notes
Facility Aesthetics				
Signage	Institutional materials and layout; Design does not define identity of station or unit; Negatively affects customer experience and ambiance	Use of interesting and attractive materials and layout; Design supports identity of station or unit; Contributes positively to customer experience and ambiance	7	Feels like an authentic taqueria
Serving Area	Institutional or low quality materials; Lighting and aesthetics negatively impacts service experience	Abundant natural materials; Lighting and aesthetics enhance positive service experience	NA	Outdoor serving windows
Dining Room	Institutional or low quality materials; Lighting negatively affects dining experience; Design is haphazard and nonintegrated; Aesthetics negatively affects ambiance and customer experience	Abundant natural materials; Lighting helps create atmosphere conducive to customer experience; Design is integrated and has sense of destination; Overall, aesthetic qualities contribute to ambiance and helps promote a positive customer experience	NA	
Facility Capacity				
Point Of Sale (POS) / Checking Stations	Insufficient POS / Checking stations create transaction bottleneck characterized by long lines	Sufficient POS / checking resources to meet peak demand. Ability to expand to meet new demand	3	1 POS windows, access limits throughput, may be insufficient for demand
Serving Area	Insufficient points of service; Lack of space impacts mobility and slows service; Serving area cannot adequately meet peak demand or production capacity is so much greater than demand that it negatively affects aesthetics, ambiance or operational efficiency	Production and circulation in balance with peak demand; Serving area successfully meets minimum and maximum demand while contributing positively to customer experience and operational efficiency	3	Outside window does not provide weather protection on inclement days
Dining Room	Insufficient seating through meal periods	Sufficient seating at peak demand	NA	

NAME				
Taco Fresco (continued)				
Operational Assessment	Poor Practice (1)	Best Practice (10)	Rating	Notes
Food Quality and Freshness	Extensive use of prepared products; Food improperly seasoned or prepared; Holding procedures that negatively affect food quality and/or safety	100% cook from scratch; Food correctly seasoned and prepared; Small batch cooking and holding maximizes quality and temperature of food served	9	Authentic, not all from scratch
Menu Variety	Static menu, limited offerings, menu random and non-complementary, limited cooking methods	Varied types of food, preparation methods, menu items complement each other, active rotation of menu and specials	10	For single concept, offered quite a bit of variety
Menu Fit to Concept and Strategy	Menu items do not fit concept, generic offerings	Authentic and/or innovative dishes that are all tied to the concept	10	
Healthy Options	Inappropriate portions, high fat content, high calorie count, manufactured foods	Moderate portions of low fat food that are prepared from raw, natural ingredients	3	Limited low fat or low calorie options
Exhibition Cooking	No provision for customization or to-order service; No display cooking	Extensive and consistent opportunities to customize food; Regular use of display cooking to promote and merchandise menu	8	Outside cooking station adds to the experience but lacked interaction with the customers
Food Appearance and Display	Food lacks color and freshness; Display is unappealing and inconsistent	Food looks fresh and colorful; Display is appetizing, attractive and plentiful	NA	
Retail Merchandising	Shelves and retail display are not consistently stocked; Items are not arranged attractively; Labels not aligned	Shelves and retail display are consistently stocked; Items are arranged attractively; Labels aligned	NA	



Appendix E: Space Programs for Recommended Facilities Development

TABLE OF CONTENTS

Space Programs for Recommended Dining Facilities	Page
A – I Emporium	E-2
A – I Residential Dining	E-3
Barn, The Cottage and University Club.....	E-4
Canyon Crest Café / Emporium	E-8
Dundee Catering Kitchen.....	E-9
Glasgow Residential Restaurant	E-10
Canyon Crest Lennox Poolside Cafe	E-11
Clen Mor 2 Emporium	E-12
The Orchard (Medical School Fruit Stand).....	E-13

PROPOSED SPACE PROGRAM FOR A-I EMPORIUM

With the proposed changes for the residential dining program coupled with 100% occupancy on campus, the demand for dining in the residential zone of campus is expected to increase. Furthermore, residents living in Aberdeen – Inverness Halls currently do not have any attractive late night dining options available to them. Creating a Food Emporium, which may incorporate a national or regional brand, will accommodate the late night dining expectations for residents living in this zone of campus. Table 1 that follows depicts a proposed space allocation for an emporium in Wing D of the Aberdeen – Inverness (A-I) complex.

TABLE 1 PROPOSED SPACE PROGRAM FOR THE A-I EMPORIUM

Program Area	ASF	Vision / Comments
Indoor Seating	950	Includes Soft Seating; Additional seating available on patio
Prepared Food Platforms	900	Two platforms with some back of house support
Merchandising	500	
Beverage Cooler	250	Beverage cooler display also services as cold storage
Cashiering / Circulation	450	
Storage	225	Dry storage
Pot Wash / Chemicals	160	Pot sink, chemical storage, janitor closet
Support	185	Employee restroom; Offices; Safe for cash handling
Indoor Seating	950	Includes Soft Seating; Additional seating available on patio
Total Indoor ASF	3,620	

PROPOSED SPACE PROGRAM FOR A-I RESIDENTIAL DINING

In addition to the proposed changes for the residential dining program, the phasing of additional beds on campus will increase the demand for an All You Care to Eat (AYCE) dining. The space program for an AYCE dining program at A-I during the initial phase of the Dundee Housing development is depicted in Table 2 that follows and assumes the following:

- 20% of the dinner customer will opt to use a different dining venue, such as the A-I Emporium or the Taco Fresco Truck;
- 55% of the dinner customers will arrive during the peak hour of service;
- Customers that do dine in the AYCE venue will occupy a seat 40 minutes during dinner; and,
- Seating efficiency will be 80%.

TABLE 2 PROPOSED SPACE PROGRAM FOR A-I RESIDENTIAL DINING.

Program Area	ASF	Vision / Comments
Indoor Seating	8,960	560 seats; Includes a mix of seating – booths, high tops and community seating
Serving Area	4,400	Double sided EuroKitchen (Service from both sides) plus two single production platforms; Salad/Soup Bar; Beverage Bars
Kitchen	2,530	Includes pot wash and kitchen circulation
Bakery	410	
Refrigerated Storage	950	
Dry Storage	950	
Dish Room	1,000	Accumulator for trays, Flight dishwasher
Offices	600	
Employee Lockers	756	
Other Support	202	Janitor closets for front and back of house as well as cart washing
Total Indoor ASF	20,758	

Note: The above space allocation does **not** include the following, which architect will determine:

1. Trash dumpster and recyclable containers for oil waste, paper, cardboard, plastics and compostable products

PROPOSED SPACE PROGRAM FOR THE BARN, THE COTTAGE AND UNIVERSITY CLUB

The Barn

Historically the Barn has been a social gathering place for UCR's campus community, where students, faculty and staff regularly meet and dine both inside and on the outside patio. It also serves as an entertainment venue on select evenings during the week for the campus community. In recent years, the Barn began servicing the University Club, where the private dining room adjacent to the main dining area accommodates some of the Club events. When not in use, this space is available for rent by other members of the community.

TARGET MARKETS

The location of the Barn is such that it is the most southern dining venue on the UCR Campus, within close walking distance to many academic buildings and on a walking path for those who park their vehicles in Lot P30. An analysis indicated that there are approximately 3,617 classroom seats within a three minute walk of the Barn and that as many as 75% of these seats may be occupied during the hours of 11:00am to 2:00pm on an academic day. Using a current faculty/staff to student ratio of 32%, this implies a potential customer base of 3,581. Realizing that these potential customers may opt to dine off-campus or brown bag their lunch, Dining Service management and their consultant estimated that 45% may purchase a lunch meal on campus. This estimate considers capture rates from recent market research studies indicating that 32% of faculty and staff and 34% of non-residential students currently purchase lunch on campus, and that the existing Barn layout and design cannot accommodate high volume throughputs, resulting in long service lines that reportedly act as deterrents to most customers.

Since a wider variety of menu offerings is available at the Highlander Union Building (HUB), the reality is that many of these potential customers may choose to walk there instead of the Barn. For purposes of this analysis, it is estimated that 30% of the students and 70% of the faculty and staff would walk to the Barn, with the remaining percentages opting for the HUB. Taking into consideration the above assumptions, this implies that the Barn should be sized to serve as many 640 customers for lunch, which is more than double existing peak lunch counts of 301.

MENU OFFERINGS

The current vision for menu offerings at the Barn includes exhibition-style food platforms consisting of a Grill, Salad/Sandwich and Pizza using a hearth style oven. To help manage product and customer flow, all food items prepared at the service platforms will funnel to an Expediting/Customer Pick Up Station that is remote to the Point of Sale (POS) registers where customers order and pay. The Grill line ideally will be located in the kitchen to maximize equipment use for catering, with a pass-through window to the Expediting Station and cooking personnel visible to the serving area. In addition to the three service platforms, a double-sided service bar offering beer and wine will be accessible from both the interior and exterior dining areas.

The Barn will also produce grab 'n go products, and as many as 425 items will be made daily in the kitchen and distributed to other small dining venues on campus. On special occasions, the Dining Services staff will cook on the built-in, outdoor BBQ grill that will be designed as a self-sustaining service platform, with its own refrigeration, POS register and hot/cold wells.

In addition to serving retail customers, the Barn will be responsible for providing most of the food and catering services for the University Club.

SPACE ALLOCATION

Other assumptions incorporated into the Demand Analysis are:

1. 50% of the 640 lunch customers will arrive during the peak hour of service;
2. 10% of lunch customers will take their meal to go;
3. Those that choose to dine in will occupy a seat for 45 minutes;
4. Not every seat will be occupied, generating a 75% seating efficiency, i.e. three occupants at a table for four; and,
5. The majority of customers will prefer outdoor seating.

The above assumptions generate a demand for 288 seats, of which 178 are recommended to be outdoors. Table 3 that follows depicts a summary of the proposed assignable square foot allocation (ASF) for the Barn's dining program.

TABLE 3 PROPOSED DINING SPACE PROGRAM FOR THE BARN

Program Area	ASF	Vision / Comments
Production Kitchen		
<i>Cold Prep</i>	960	Cold production for Barn, Catering (for Barn and University Club), and Grab 'n Go products; Ice maker
<i>Hot Production</i>	640	Hot production line to include finishing and baking capability; Grill that produces menu items for the serving area, University Club dining and catering requests
<i>Refrigerated Storage</i>	320	Walk-in coolers for bulk food, finished product and beer; Beer cooler must be lockable
<i>Frozen Storage</i>	120	Walk-in freezer
<i>Dry Storage</i>	470	Separate lockable areas for food, liquor and catering equipment
<i>Receiving, Recycling, Staging Area</i>	200	Includes cart marshalling; Recycling and compost bins
Total Production Kitchen	2,710	
Ware washing	500	Conveyor dishwasher, pot sink, mop sink, chemical storage, shelving
Back of House Support	340	Unisex toilet and changing room; Lockers; Manager's office; Production office with two shared stations to accommodate four people; Safe for cash handling
Serving Area	1,120	Two food platforms and a serpentine queuing system for customers (next available cashier); Self-service beverage bar adjacent to Service Bar; Service Bar has under-counter glass washer and bar sink
Indoor Seating	1,760	Café-style seating for 110
Total Indoor ASF	6,430	
Outdoor Space	2,996	Café-style seating for 178 and an outdoor BBQ and condiment station
Total indoor / Outdoor ASF	9,426	

Note: The above space allocation does **not** include the following, which architect will determine:

2. Performance Stage for the indoor dining area
3. Loading dock that will accommodate two vehicles at one time as well as a trash dumpster, recyclable containers for oil waste, paper, cardboard, plastics and compostable products
4. Mat / cart washing area on loading dock

The Cottage

When The Cottage relocates to the Barn Complex, it will become an intimate coffee venue featuring espressos, specialty coffee drinks, pastry items, and limited grab 'n go options. The coffee venue will open early so that campus constituents on the south end of campus or those who park their vehicles in Lot P30 will be able to stop and purchase a cup of coffee on their way to class or work. This morning service will be a new service for this zone of the campus, since the Barn currently does not open until 10:30am. Customers who do not have time constraints or may be on a mid-morning or mid-afternoon break will have the option of enjoying their purchase on the porch, where limited seating will be available. Although The Cottage will serve primarily beverages, the production kitchen in the Barn will provide and support a menu of light foods for this location. Table 2 that follows indicates the proposed assignable square foot allocation for The Cottage.

Proposed Space Program for The Cottage

When The Cottage relocates to the Barn Complex, it will become an intimate coffee venue featuring espressos, specialty coffee drinks, pastry items, and limited grab ‘n go options. The coffee venue will open early so that campus constituents on the south end of campus or those who park their vehicles in Lot P30 will be able to stop and purchase a cup of coffee on their way to class or work. This morning service will be a new service for this zone of the campus, since the Barn currently does not open until 10:30am. Customers who do not have time constraints or may be on a mid-morning or mid-afternoon break will have the option of enjoying their purchase on the porch, where limited seating will be available. Although The Cottage will serve primarily beverages, the production kitchen in the Barn will provide and support a menu of light foods for this location. Table 4 that follows indicates the proposed assignable square foot allocation for The Cottage.

TABLE 4 PROPOSED DINING SPACE PROGRAM FOR THE COTTAGE

Program Area	ASF	Vision / Comments
Serving Area	294	Coffee brewers, blenders and two bakery display cases (ambient and refrigerated) and under-counter dishwasher; a serpentine queuing system for customers (next available cashier); Self-serve condiment station
Back of House Support		
<i>Dry Storage</i>	64	
<i>Refrigerated Storage - Bulk</i>	36	Walk-in cooler
<i>Office</i>	64	
<i>Pot Washing</i>	60	
<i>Unisex Employee Toilet</i>	48	If required by code
<i>Ice Making/Prep/Miscellaneous Support</i>	48	
<i>Janitor's Closet/Chemical Storage</i>	24	
Total Back of House Support	344	
Total Indoor ASF	638	
Outdoor Seating by Architect		36 Seats Desired; Porch Seating in Keeping with the Architectural Integrity of the Historic Structure

Notes:

1. The above space allocation does **not** include holding areas for trash containers, recyclable containers for paper, cardboard, plastics and compostable products, or public restrooms, which architect will determine.
2. Any deliveries and cart washing is expected to occur at The Barn.

The Barn Stable (University Club)

When the Barn Stable relocates so that it becomes more of an annex to the Barn, it will provide an excellent opportunity for Dining Services to cater and accommodate University Club events as well as other small meetings and events requested by the campus community. The Barn Stable will seat 54 guests indoors and 56 guests outdoors. The indoor/outdoor configuration will support two separate events occurring at the same time, or the doors can open to accommodate one larger group of 110. The new meeting rooms will create meeting and catering space that currently is unavailable in this zone of the campus, and it will provide opportunities for Dining Services to increase catering revenues.

Depending on the complexity of the menu and time of the event, catering production for any food requests for the Barn Stable’s meeting rooms may be produced in the production kitchen of the Barn or by the campus-catering department. To support finish production and plating, the catering pantry located in the Barn Stable should include at least the following:

1. A three- compartment sink with separate shelving units for soiled pots and clean pots
2. Cart parking area with electrical outlets for 4 carts
3. Cook line with an exhaust hood to include:

- a. Two-basket fryer
- b. 36" griddle with oven below
4. An 8' to 10' work counter with an under-counter dish machine for glassware
5. Plating table
6. A wire rack shelf/lockable cage for liquor storage
7. A single section roll-in refrigerator
8. One hand sink

There will be a walk-up bar at the Barn Stable to accommodate alcohol service for both indoor and outdoor seating. Foodservice design elements for this area include:

1. Bar top with beer taps, one POS register and under-counter ice maker
2. Back bar with under-counter refrigeration
3. Glass dishwasher
4. Bar sink

A janitorial closet will also be necessary for the Barn Stable and it should contain, at a minimum:

1. A mop sink
2. Storage for cleaning equipment
3. Storage for cleaning chemicals

PROPOSED SPACE PROGRAM FOR CANYON CREST PHASE 1 CAFÉ / EMPORIUM

It is recommended that the Canyon Crest Café / Emporium be built in conjunction with during the Phase 1 Dundee Housing Development.

TABLE 5 PROPOSED DINING SPACE PROGRAM FOR CANYON CREST CAFÉ / EMPORIUM

Program Area	ASF	Vision / Comments
Serving Area:		
<i>Merchandising</i>	750	Includes refrigerated storage and display for bottled beverages
<i>Self Service Beverage Kiosk</i>	130	Includes queuing
<i>Coffee Platform</i>	300	Includes queuing
<i>Food Platform #1</i>	410	Includes queuing
<i>Food Platform #2</i>	410	Includes queuing
<i>Cashiering and General Circulation</i>	150	
Total Serving Area	2,150	
Prep Area	200	
Dry Storage	250	
Ware Washing	330	Includes dish machine assembly and pot washing
Back of House Support:		
<i>Receiving area</i>	70	
<i>Office</i>	220	
<i>Unisex Employee Restroom and Lockers</i>	120	
<i>Miscellaneous Support</i>	100	
<i>Janitor's Closet/Chemical Storage</i>	30	
Total Back of House Support	540	
Indoor Seating	1,500	80-90 Indoor seats including soft seating
Total Indoor ASF	4,970	
Outdoor Patio Seating	1,100	60 Outdoor seats plus a fire pit

Note:

1. *The above space allocation does **not** include holding areas for trash containers, recyclable containers for paper, cardboard, plastics and compostable products, or public restrooms, which architect will determine.*

PROPOSED SPACE PROGRAM FOR CANYON CREST PHASE 2 CONFERENCE CENTER KITCHEN

Conference Center is to be built in conjunction with Phase 2 Dundee Housing development. The Phase 2 food service program includes a Catering Kitchen that is designed to support campus-wide catering as well as conference center catering.

TABLE 6 PROPOSED DINING SPACE PROGRAM FOR DUNDEE CATERING KITCHEN

Program Area	ASF	Vision / Comments
Offices:		
<i>4 Person Sales Office with Waiting Area and Conference Room</i>	720	
<i>4 Person Production Office and Conference Room</i>	480	
<i>Conference Room</i>	120	
<i>Receiving/Storekeeper's Office</i>	80	
<i>2 Person Manager's Office</i>		
<i>Culinary Manager/Principal Cook's Office</i>		
<i>3 Person Supervisor's Office/Student Managers</i>		
<i>Cash Counting Office</i>		
<i>Cash Handling Office</i>		
Total Office Space	1,400	
Storage:		
<i>Equipment Storage</i>	360	
<i>Props Storage</i>	180	
<i>Linen Storage</i>	120	
<i>China, Glass, Silver Storage</i>	300	
<i>Paper Storage</i>	450	
<i>Dry Food Storage</i>	350	
<i>Refrigerated/Frozen Storage</i>	350	
<i>Liquor Storage</i>	80	
Total Storage Space	2,190	
Production	900	Includes hot and cold production and catering staging
Sanitation	1,260	Includes dish machine, pot washing, chemical storage and cart washing
Support:		
<i>Custodial Equipment Room</i>	150	
<i>Janitor's Closet</i>	120	
<i>Staff Restrooms/Lockers</i>	350	
<i>Receiving Area</i>	200	
<i>Employee Break Room</i>	150	
Total Support Space	970	
Loading Dock:		
<i>Landfill Dumpster</i>	32	
<i>Cardboard Compactor</i>	160	
<i>Recycling Dumpster</i>	64	
<i>Composting Dumpster</i>	128	
<i>Waste Oil</i>	32	
<i>Plus 4 Dining Dedicated Loading Bays</i>	NIC	
Total Loading Dock	416	
Total Indoor Assignable Square Feet:	7,136	

PROPOSED SPACE PROGRAM FOR GLASGLOW RESIDENTIAL RESTAURANT

The Glasgow Residential Restaurant is to be added to the Dundee Catering Kitchen in conjunction with Phase I-Edinburgh Housing development (500 beds). This phase of the food service program expands the Catering Kitchen to accommodate production, storage and support for the residential restaurant, as well as the construction of the residential restaurant serving, dining and related support areas. The space requirements noted below are in addition to space currently identified in the Conference Services Program Model. Any residential life office requirements are in addition to the space noted below. The current programmed Catering Pantry is in addition to the space noted below and remains in the program.

TABLE 7 PROPOSED DINING SPACE PROGRAM FOR GLASGOW RESIDENTIAL RESTAURANT

Program Area	ASF	Vision / Comments
Additional Offices:		
2 Person Manager's Office	240	
Culinary Manager/Principal Cook's Office	240	
3 Person Supervisor's Office/Student Mana	300	
Cash Counting Office	120	
Cash Handling Office	640	
Additional Office Space	1,540	
Storage:		
Dry Food Storage	500	
Refrigerated/Frozen Storage	800	
Additional Storage Space	1,300	
Additional Production	800	Includes additional hot and cold production for residential dining
Additional Sanitation	200	Accumulator is added
Serving Area	4,500	
Dining Space:		
Entry/Vestibule	by Architect	
Lockers/Bookdrop	1,000	
400 Seat Dining Room	6,400	
50 Seat Private Dining Room	800	
Public Restrooms	by Architect	
Total Dining Space	8,200	
Total Indoor Assignable Square Feet:	16,540	
100 Exterior Patio Seats	1,600	
Total Outdoor Assignable Square Feet:	1,600	

PROPOSED SPACE PROGRAM FOR LENNOX POOLSIDE CAFE

The Lennox Poolside Café is anticipated to become available when the second set of 500 beds is built as part of the Lennox Residential complex. The space requirements noted below do not include space requirements for recreation storage (355 sq ft) or pool storage (300 sq ft).

TABLE 8 PROPOSED DINING SPACE PROGRAM FOR LENNOX POOLSIDE CAFE

Program Area	ASF	Vision / Comments
Serving Area:		
<i>Merchandising</i>	<i>1,150</i>	Includes refrigerated storage and display for bottled beverages
<i>Self Service Beverage Kiosk</i>	<i>130</i>	Includes queuing
<i>Food Platform #1</i>	<i>460</i>	Includes queuing
<i>Cashiering and General Circulation</i>	<i>150</i>	
Total Serving Area	1,890	
Prep Area	300	
Dry Storage	250	
Pot Washing	80	
Back of House Support:		
<i>Receiving area</i>	<i>150</i>	
<i>Office</i>	<i>230</i>	Includes cash counting room
<i>Unisex Employee Restroom and Lockers</i>	<i>120</i>	
<i>Miscellaneous Support</i>	<i>100</i>	
<i>Janitor's Closet/Chemical Storage</i>	<i>30</i>	
Total Back of House Support	630	
Indoor Seating	640	40 seats
Total Indoor ASF	3,790	
Outdoor Patio Seating	640	40 Outdoor seats plus a fire pit

Note:

- The above space allocation does **not** include holding areas for trash containers, recyclable containers for paper, cardboard, plastics and compostable products, or public restrooms, which architect will determine.*

PROPOSED SPACE PROGRAM FOR GLEN MOR 2 EMPORIUM

TABLE 9 PROPOSED DINING SPACE PROGRAM FOR GLEN MOR 2 EMPORIUM

Program Area	ASF	Vision / Comments
Serving Area:		
<i>Merchandising</i>	950	Includes refrigerated storage and display for bottled beverages
<i>Self Service Beverage Kiosk</i>	130	Includes queuing
<i>Coffee Platform</i>	300	Includes queuing
<i>Food Platform #1</i>	430	Includes queuing
<i>Food Platform #2</i>	430	Includes queuing
<i>Cashiering and General Circulation</i>	150	
Total Serving Area	2,150	
Prep Area	200	
Dry Storage	250	
Ware Washing	330	Includes dish machine assembly and pot washing
Back of House Support:		
<i>Receiving area</i>	70	
<i>Office</i>	160	Includes cash counting room
<i>Unisex Employee Restroom and Lockers</i>	120	
<i>Miscellaneous Support</i>	100	
<i>Janitor's Closet/Chemical Storage</i>	30	
Total Back of House Support	540	
Indoor Seating	950	
Total Indoor ASF	4,970	
Outdoor Patio Seating	1,100	60 Outdoor seats

Note:

1. *The above space allocation does **not** include holding areas for trash containers, recyclable containers for paper, cardboard, plastics and compostable products, or public restrooms, which architect will determine.*

PROPOSED SPACE PROGRAM FOR THE ORCHARD (MEDICAL SCHOOL FRUIT STAND)

TABLE 10 PROPOSED DINING SPACE PROGRAM FOR THE MEDICAL SCHOOL FRUIT STAND

Program Area	ASF	Vision / Comment
Cashier Station/Queuing	30	
Refrigerated Merchandising Cases	72	
Ambient Merchandising Area/Circulation	240	
Tempered Storeroom	64	
Janitor's Closet	16	
Unisex Restroom/Lockers	70	May not be required
Total Assignable Square Feet:	492	

Note:

1. *The above space allocation does **not** include holding areas for trash containers, recyclable containers for paper, cardboard, plastics and compostable products, or public restrooms, which architect will determine.*



Appendix F: West Campus Future Retail Planning Metrics

FUTURE RETAIL DINING PLANNING METRICS

As the University expands its West Campus, the following metrics are provided for consideration when planning for future food service operations in this zone of the campus. All revenue is in current year dollars.

Convenience Store

PLANNING ASSUMPTIONS

- Offers hot and cold beverages, grab 'n go salads and sandwiches, soup, retail snacks
- No other food options are available within a three-minute walk of the convenience store, except perhaps vending machines
- Metric estimated in 2010 Dollars
- 35% Capture Rate of the population within a three-minute walking distance
- Check Average is \$4.33
- Convenience Store is open 7 hours per day, five days a week, 50 weeks per year
- Minimal labor includes one full-time food service worker, one part-time work food service worker, (4 hours per day) and a 33% allocation of a Food Service Manager
- Benefit rate is 37%
- Two week vacation is budgeted as relief for each food service worker
- Labor costs are not allocated for grab 'n go items produced on campus
- Capital costs for build out are not amortized in annual operating costs

Applying the above assumptions to a population of 2,525 within a three-minute walking distance of a convenience store should generate annual revenues of \$956,000. Revenues less than this amount would require a subsidy to operate. Table 1 that follows indicates other planning assumptions and financial projections based on the assumptions.

TABLE 1 PLANNING ASSUMPTIONS FOR CONVENIENCE STORE

Planning Assumptions		
Population	2,525	
Capture Rate	35.0%	
Check Average in 2010 Dollars	\$4.33	
Target Net Profit	7.0%	
Est. COGS%	53.0%	
Target Labor Cost %	25.0%	
Target Other Direct Cost %	15.0%	
# of Operating Days	250	
# of Operating Hours / Day	7	
Est. # of Customers / Day	884	
Est. # of Customers / Hour	126	
Financial Calculations		% of Rev.
Estimated Revenues	\$956,659	100.0%
Minimum Labor	\$238,650	24.9%
Est. COGS	\$507,029	53.0%
Est. Other Direct	\$143,499	15.0%
Est. Total Expenses	\$889,178	92.9%
Net Profit / Loss	\$67,481	7.1%

Table 2 that follows depicts the recommend space allocation for a convenience store for this population and capture rate.

TABLE 2 RECOMMENDED SPACE ALLOCATION FOR CONVENIENCE STORE

Program Area	ASF
Retail Merchandising & Circulation	750
Cashiering & Queuing	160
Storage	350
Office, Safe & Cash Counting	100
Employee Restroom & Changing	60
Janitor Closet / Pot Wash	80
Total Square Feet	1,500

Note: Space allocation does not include receiving area or trash / recycling holding areas.

Café

PLANNING ASSUMPTIONS

- Offers hot and cold beverages, grab 'n go salads and sandwiches, soup, and a freshly prepared food platform such as deli sandwiches, grill, pizza, etc.
- No other food options are available within a three-minute walk of the café, except perhaps vending machines
- Metric estimated in 2010 Dollars
- 35% Capture Rate of the population within a three-minute walking distance
- Check Average is \$5.96
- Café is open 7 hours per day, five days a week, 50 weeks per year, where the freshly prepared products are available approximately 6.5 hours per day
- Minimal labor includes one full-time assistant cook, one full-time cashier, one part-time work food service worker, (4 hours per day) and a 50% allocation of a Food Service Manager
- Benefit rate is 37%
- Two week vacation is budgeted as relief for the cook and each food service worker
- Labor costs are not allocated for grab 'n go items produced on campus
- Capital costs for build out are not amortized in annual operating costs

Applying the above assumptions to a population of 1,640 within a three-minute walking distance of a café should generate annual revenues of \$855,000. Revenues less than this amount would require a subsidy to operate. Table 3 that follows indicates other planning assumptions and financial projections based on the assumptions.

TABLE 3 PLANNING ASSUMPTIONS FOR CAFÉ

Planning Assumptions		
Population	1,640	
Capture Rate	35.0%	
Check Average in 2010 Dollars	\$5.96	
Target Net Profit	2.0%	
Est. COGS%	35.0%	
Maximum Target Labor Cost %	48.0%	
Target Other Direct Cost %	15.0%	
# of Operating Days	250	
# of Operating Hours / Day	7	
Est. # of Customers / Day	574	
Est. # of Customers / Hour	82	
Financial Calculations		% of Rev.
Estimated Revenues	\$855,260	100.0%
Minimum Labor	\$410,244	48.0%
Est. COGS	\$299,341	35.0%
Est. Other Direct	\$128,289	15.0%
Est. Total Expenses	\$837,874	98.0%
Net Profit / Loss	\$17,386	2.0%

Table 4 that follows depicts the recommend space allocation for a café for this population and capture rate.

TABLE 4 RECOMMENDED SPACE ALLOCATION FOR A CAFÉ

Program Area	ASF
Food Platform & Queuing	400
Grab 'n Go and Self-Service Beverages	250
Cashiering & Queuing	120
Prep / Ice Machine	150
Storage	250
Office, Safe & Cash Counting	100
Employee Restroom & Changing	60
Miscellaneous Support	100
Janitor Closet / Pot Wash	120
Total Square Feet	1,550

Note: Space allocation does not include receiving area or trash / recycling holding areas.

Emporium

PLANNING ASSUMPTIONS

- Offers hot and cold beverages, specialty coffees, grab 'n go salads and sandwiches, soup, and one freshly prepared food platform such as deli sandwiches, grill, pizza, etc. along with retail snacks
- No other food options are available within a three-minute walk of the emporium, except perhaps vending machines
- Metric estimated in 2010 Dollars
- 35% Capture Rate of the population within a three-minute walking distance
- Check Average is \$5.66
- Emporium is open 7 hours per day, five days a week, 50 weeks per year, where the freshly prepared products are available approximately 6.5 hours per day
- Minimal labor includes one full-time assistant cook, one full-time cashier, one part-time work food service worker, (6 hours per day) and a 50% allocation of a Food Service Manager
- Benefit rate is 37%
- Two week vacation is budgeted as relief for the cook and each food service worker
- Labor costs are not allocated for grab 'n go items produced on campus
- Capital costs for build out are not amortized in annual operating costs

Applying the above assumptions to a population of 2,365 within a three-minute walking distance of an emporium should generate annual revenues of \$957,000. Revenues less than this amount would require a subsidy to operate. Table 5 that follows indicates other planning assumptions and financial projections based on the assumptions.

TABLE 5 PLANNING ASSUMPTIONS FOR EMPORIUM

Planning Assumptions			
Population		2,365	
Capture Rate		35.0%	
Check Average in 2010 Dollars		\$5.66	
Target Net Profit		5.0%	
Target COGS%		50.0%	
Target Labor Cost %		35.0%	
Target Other Direct Cost %		10.0%	
# of Operating Days		250	
# of Operating Hours / Day		7	
Est. # of Customers / Day		828	
Est. # of Customers / Hour		118	
Financial Calculations			% of Rev.
Estimated Revenues		\$1,171,680	100.0%
Minimum Labor		\$410,581	35.0%
Est. COGS		\$585,840	50.0%
Est. Other Direct		\$117,168	10.0%
Est. Total Expenses		\$1,113,589	95.0%
Net Profit / Loss		\$58,091	5.0%

Table 6 that follows depicts the recommend space allocation for an emporium for this population and capture rate.

TABLE 6 RECOMMENDED SPACE ALLOCATION FOR AN EMPORIUM

Program Area	ASF
Food Platform & Queuing	400
Retail Merchandizing	200
Grab 'n Go and Self-Service Beverages	250
Cashiering & Queuing	160
Prep / Ice Machine	200
Storage	300
Office, Safe & Cash Counting	100
Employee Restroom & Changing	60
Miscellaneous Support	100
Janitor Closet / Pot Wash	120
Total Square Feet	1,890

Note: Space allocation does not include receiving area or trash / recycling holding areas.