Our Mission

Dining Services is proud to provide the Azusa Pacific University community, as well as neighboring community organizations, with first-rate products and services. Our university-owned, self-operated Dining Services faithfully strives to bring its customers the best quality food and service.

Our mission in Dining Services is to provide a full line of exemplary services for the Azusa Pacific University community in a God-honoring way. We endeavor to prepare, host, and serve nutritious and appealing meals to all our guests. We purpose to serve in a positive and cheerful atmosphere, to maintain responsive stewardship, and to enhance the quality and excellence of the Azusa Pacific University experience.

Promoting Healthy Lifestyles

It is Dining Services’ goal to help nourish, educate, support, and empower the students, faculty, and employees through various nutritional services that produce healthy lifestyles. Julie Negron, Dining Services’ registered diettian, has over 25 years of experience working in various health care organizations and public health programs along with providing nutritional counseling to individuals and families. Her expertise has become a fantastic resource for not only the APU community, but also in the development of menu options for our on-campus venues.

East Campus Venues

1899 Dining Hall is an all-you-care-to-eat dining facility with hot entrées, a salad bar, rotisserie, paninis, noodles and stir fry stations.

Cornerstone Coffeehouse features Peet’s coffee, specialty espresso drinks, blended and iced beverages, smoothies, juices, sodas, and teas. Patrons may also purchase sandwiches, pastries, wraps, and salads.

Cougars’ Den Café offers a wide selection of items including burgers, salads, deli, pizza, pasta, gelato, and dessert from Glendora Café and Bakery.

Mexicali Grill provides a variety of Latin American foods made fresh daily. This includes made-to-order breakfast burritos, tacos, burritos and Mexican bowls.

Cougar Walk Café is a an outdoor venue featuring barbecue chicken, beef brisket, pulled pork, and hot link sandwiches.

Paws N’ Go Convenience Store located on Cougar Walk, offers a variety of quick grab and go selections including grocery items and locally sourced fresh produce.

West Campus Venues

The Grill at Heritage offers breakfast omelets, hamburgers, veggie burgers, chicken sandwiches, and grilled cheese sandwiches, as well as a Chinese express line. Personal sized pizzas are also available.

Hillside Grounds at Heritage features Peet’s coffee and specialty espresso drinks as well as ice cream and smoothies, a variety of paninis and freshly baked items from Glendora Café and Bakery.

The Market at Heritage offers a variety of snack and beverage items, prepackaged salads and sandwiches, soup, and a fresh salad bar.

Sam’s Subs is ready to serve you fresh, made-to-order sandwiches and flatbread pizzas.

Umai Sushi features a variety of freshly made rolls, miso soup, and teriyaki chicken bowls.
WHICH PLAN WILL YOU CHOOSE?

Sign up today at www.apu.edu/diningservices/diningplan

• Our dining plans consist of DINING POINTS that are tracked the same as a debit account. With increased value and flexibility, your dollar will go further when you purchase Dining Points because, EVERY DINING POINT IS THE EQUIVALENT OF $2.

• Menus in each of our 11 ON-CAMPUS VENUES feature à la carte items, allowing more freedom for you to dine according to your dietary needs and schedule.

• We have provided 5 DIFFERENT DINING PLANS to choose from to accommodate each of your semesters at APU (Freshmen living in residence halls are required to sign up for the No Worries or We’ve Got You Covered plans).

no worries

This plan will have students say “no worries” when it comes to deciding when and from where their next meal will come. With about $145 worth a week ($21/day)*, students will have more than enough options to dine on-campus.

Cost Per Semester: $2,075
Includes 1,162 Dining Points

we’ve got you covered

“We got you covered” with this plan. With about $122 a week ($17/day)*, students can have peace of mind knowing they can enjoy a nice meal even if (when) their busy schedules become difficult to balance.

Cost Per Semester: $1,795
Includes 978 Dining Points

weekend away

For the students that spend most of their “weekends away,” this plan will allocate about $87 per week ($12/day)* to be spent at the student’s discretion.

Cost Per Semester: $1,325
Includes 696 Dining Points

forgot to cook

The, I “forgot to cook,” excuse won’t leave this student hungry when running from class to class. With about $70 per week ($10/day)*, this plan is best for those who usually prepare their own meals.

Cost Per Semester: $1,065
Includes 554 Dining Points

grab and go

This plan is ideal for the students that are always on the go (aka commuters). With about $45 per week ($7/day)*, students can “grab and go” when they are on-campus.

Cost Per Semester: $705
Includes 363 Dining Points

*Based on a 7-day week
How do I sign up and how do I access my Dining Points?
Sign up online at www.apu.edu/diningservices/diningplan (you will need to log in with your APUNETID and password) or you can stop by the One Card Office to fill out a contract. Once your contract is processed, the Dining Points will be loaded onto your student ID card and can be used at all on-campus dining locations.

Why Dining Points and individual pricing?
It gives our student customers increased value and flexibility to use their dining plans to fit their individual dining needs, desires, and schedules.

Why are you reducing the amount of money I have to spend from the meal plan I paid for?
By accounting for the direct operational costs of providing dining services to the APU student community up front, Dining Services offers distinct advantages to students on the dining plan. Dining plan participants do not pay sales tax (9%) when purchasing from any of the 11 venues. This also allows Dining Services to increase a student’s purchasing value. For instance, the semester cost of the No Worries dining plan is $2,075. However, students on this plan can purchase food with a total value of $2,324 (see table to the right). This provides increased value for students and their families.

Why do some plans have a higher value than others?
There are several factors involved in setting the value amount of each plan, including the dining habits of the usual plan participant and historical data on how similar dining plans from the past have been utilized by students. For instance, the No Worries dining plan is designed for the student who does not want to worry about having enough money to spend on food. Therefore, this plan will have a higher value in order for the student to eat freely throughout the semester.

**Mexicali Grill** (sample menu price comparison)

<table>
<thead>
<tr>
<th>Burritos</th>
<th>Menu Board Price</th>
<th>Dining Plan Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pollo Asada</td>
<td>$6.45</td>
<td>3.23 Dining Points</td>
</tr>
<tr>
<td>Carne Asada</td>
<td>$7.20</td>
<td>3.60 Dining Points</td>
</tr>
<tr>
<td>Carnitas</td>
<td>$7.00</td>
<td>3.50 Dining Points</td>
</tr>
<tr>
<td>Grilled Veggies</td>
<td>$6.40</td>
<td>3.20 Dining Points</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sides</th>
<th>Menu Board Price</th>
<th>Dining Plan Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poblano Cilantro Brown or White Rice</td>
<td>$1.30</td>
<td>0.65 Dining Points</td>
</tr>
<tr>
<td>Pinto or Black Beans</td>
<td>$1.30</td>
<td>0.65 Dining Points</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$2.00</td>
<td>1.00 Dining Points</td>
</tr>
<tr>
<td>Queso Sauce</td>
<td>$2.00</td>
<td>1.00 Dining Points</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>$1.90</td>
<td>0.95 Dining Points</td>
</tr>
<tr>
<td>Soda Fountain</td>
<td>$1.85</td>
<td>0.92 Dining Points</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dining Plan</th>
<th>Plan Cost (per semester)</th>
<th>Starting Balance (Dining Points)</th>
<th>Purchasing Value</th>
<th>Purchasing Value % Above Plan Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>No Worries</td>
<td>$2,075</td>
<td>1,162</td>
<td>$2,324</td>
<td>12%</td>
</tr>
<tr>
<td>We’ve Got You Covered</td>
<td>$1,795</td>
<td>978</td>
<td>$1,957</td>
<td>9%</td>
</tr>
<tr>
<td>Weekend Away</td>
<td>$1,325</td>
<td>696</td>
<td>$1,391</td>
<td>5%</td>
</tr>
<tr>
<td>Forgot to Cook</td>
<td>$1,065</td>
<td>554</td>
<td>$1,108</td>
<td>4%</td>
</tr>
<tr>
<td>Grab and Go</td>
<td>$705</td>
<td>363</td>
<td>$726</td>
<td>3%</td>
</tr>
</tbody>
</table>
Is the dining plan a good value? How does it compare to off-campus options?
Dining Services is always striving to provide our customers value with the dining plan options. The dining plan structure will give students more value for their dollar, increasing convenience for all types of diners, and offering savings compared to off-campus options (see below). All dining plan sales also exclude the 9% sales tax. The dining plan structure will also allow Dining Services to serve high-quality, environmentally sustainable items, and ingredients that will include organic produce, grass-fed beef, and cage-free poultry. Finally, Dining Services provides value to the APU community by employing hundreds of student employees each year.

On-campus vs. Off-campus Price Comparison

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Dining Plan Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Personal Pizza with 20 oz Beverage</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>On-campus Option</td>
<td>$8.65</td>
<td>4.33 Dining Points</td>
</tr>
<tr>
<td>Off-campus Option</td>
<td>$9.80 (includes sales tax &amp; 10% APU discount)</td>
<td></td>
</tr>
</tbody>
</table>

| **Chicken Burrito with 20 oz Beverage** |                                 |                   |
| On-campus Option         | $8.20                           | 4.10 Dining Points|
| Off-campus Option        | $9.70 (includes sales tax)      |                   |

Why do students living in residence halls have a minimum plan requirement?
None of the residence halls at APU have cooking facilities. Also, by providing full service dining facilities on-campus, the We’ve Got You Covered dining plan allows students to focus their time and energy on maximizing academic success and involvement in co-curricular activities. The smaller dining plans are designed for those students who live off-campus or in on-campus apartments with cooking facilities.

How often can I use my dining plan each day?
You may use your dining plan as little or as much as you want each day. There are no daily/weekly limits.

What if I run out of Dining Points before the semester ends?
Students can add dining points to their dining plan at any time during the semester. This can be done at the One Card Office.

Can I lower or drop my dining plan if I am not a Freshman?
The last day to lower or drop your dining plan is on the scheduled last date to drop classes (Fall: Friday, September 9, 2016. Spring: Thursday, January 19, 2017).

If I purchase a dining plan in the fall, do I have to sign up for a dining plan in the Spring?
No; if you purchase a dining plan in the Fall, you will automatically be signed up for the same dining plan in the Spring. If you would like to sign up for a different dining plan in the Spring, visit www.apu.edu/diningservices/diningplan or visit the One Card Office before the drop date (Spring: Thursday, January 19, 2017).

Can I dine at an on-campus facility if I do not have a Dining Plan?
Yes, all of our facilities accept cash and credit cards. However, you do not receive any type of discount when using these types of payment. Dining plan participants receive discounts on all purchases made using Dining Points.

What if I have food allergies or dietary restrictions?
We offer a wide variety of options including vegetarian, vegan, and gluten free items. Nutrition facts are available online for each menu at www.apu.edu/diningservices/menus as well as on the APU mobile app.

Dining Services also provides access to our university dietitian at no additional cost to assist with your specific dietary needs. Email dietitian@apu.edu for further assistance.