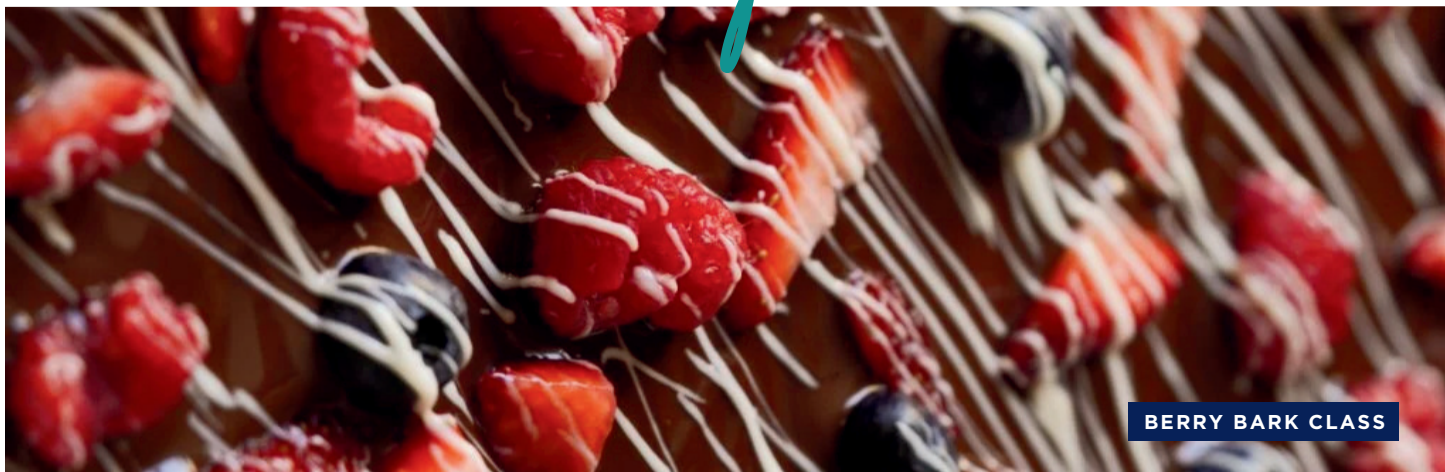




State of the plate



BERRY BARK CLASS

Falling for the Season

Villanova Community, October brings cooler days, vibrant colors, and a new rhythm to campus life—and with it, an exciting new chapter in the Villanova Dining experience.

This month, we're focusing on transforming the way we serve you *through the technology in dining*. As the expectations and needs of our community continue to evolve, so does our commitment to creating a modern, efficient, and responsive dining program that meets people where they are.

Across campus, you may have noticed that our signage has gone fully digital. What used to be printed paper menus are now dynamic, real-time displays that pull directly from our internal systems. Not only does this bring more transparency to our menus—including accurate allergen and dietary information—it also reduces the chance for human error and supports our sustainability goals by cutting down on paper waste. As part of this digital menu campaign, we will soon be rolling out a website featuring full nutritional information to further support your dining choices as we continue to onboard this new platform.

We've also introduced **Txt&Tell**, a tool that allows you to provide instant feedback to our team—anonymously and in real time. Whether it's a quick comment, a compliment, or a suggestion, we're listening and ready to respond.

To keep you connected to dining updates, we're rolling out **MarketIT**, a reverse text platform that lets us send updates, reminders, and special promotions straight to your phone. And for students with food allergies or specific dietary needs, our **OrderIT** program is here to offer personalized support and help you navigate the dining halls with confidence. Behind the scenes, we continue to embrace smart technology as well. We're using data through **LeanPath** to reduce food waste in our kitchens and tracking participation in our returnable container program with **Topanga Technologies**—all part of a larger commitment to sustainable and responsible dining. In fact, Villanova was recognized as one of the top universities in reusable container usage last spring, a testament to the dedication of our community to sustainability.

Technology is helping us serve you better, smarter, and more thoughtfully—and this is just the beginning.

We hope you enjoy this month's State of the Plate, and we look forward to continuing to innovate in ways that support your experience here at Villanova.

Warmly,

Andrew Camuso

This month:

Updates in
Dining

Local meets
Nova

Your Chance
at Culinary
Glory: Chili
Cookoff
Submission

Meet the
Culinary Team

Mark your
Calendars!
Upcoming
dining events

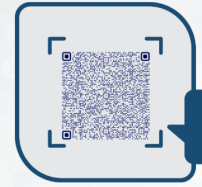


TEXT **55744** USING
THE LOCATION'S
CODE BEFORE
YOUR MESSAGE:

VUBartley
VUCafeNova
VUConnolly
VUDonahue
VUDougherty
VUDrosdick

VULSCafe
VUNSCafe
VUSTCafe
VUSac

VUHGCommons
VUHGFalvey
VUHGMendel



OR SCAN THE
QR CODE

Updates on Campus

Sip with Us at The Commons

Our weekday hours remain **Monday to Thursday, 7:30 AM to 8:00 PM**, and **Friday from 7:30 AM to 3:00 PM**.

We've extended our weekend service to give you more dining flexibility. Join us on **Saturday from 9:00 AM to 2:00 PM** and **Sunday, from 10:00 AM to 8:00 PM**.

Love Your Lunch? Let Us Know with Txt n' Tell!

See something you love? Want to suggest an improvement? Just send a quick text. We read every message and use your insights to ensure we're providing the best possible service and food on campus.

New Student Catering Menu!

Planning a club meeting or student organization event? We're excited to announce the launch of a brand-new menu designed specifically for students!

We've created a selection of student favorites guaranteed to make any get-together feel more special. Featuring everything from crispy chicken tenders to tacos, and other popular comfort foods, our new offerings are delicious, convenient, and perfect for any student event. Let us handle the food so you can focus on making great memories. Find out more at www1.villanova.edu/university/dining/catering.



A Taste of Autumn: Celebrating Our Local Harvest

Fall flavors have officially arrived, and this season, we're celebrating the taste of our local community through our partnership with **Common Market**.

This month, we're featuring crisp, delicious apples sourced directly from family farms in our region. When you enjoy an apple in our dining halls, you're not just tasting the freshness of the season—you're supporting local growers and sustainable agriculture. Look for special call-outs to learn more about the farm your produce comes from.



Get Fired Up!

This November, we're looking for the best chili on campus, and we need you! Students, faculty, and staff are invited to compete with our culinary team to see whose recipe will be crowned the champion.

Ready to compete? Just scan the QR code to submit your recipe. Our chefs will prepare your submission on the day of the event—still have questions? Reach out to diningservices@villanova.edu



Meet the *culinary* Team

Jose Gonzalez

Executive Chef Jose's role in Dougherty Hall is one of dedicated leadership and meticulous care, where he manages his team and all food production to ensure the highest standards of safety and quality for students. He sees his position as more than just a job; it is a path of growth and purpose at Villanova University. Looking forward to being part of an "amazing journey with the culinary team," Jose is guided by his faith and an unwavering passion for food. He holds a profound personal goal to one day contribute to ending hunger and achieving food security, stating, "As I continue to grow in cooking, I have always wanted to use my gift from God to eliminate hunger."

Jimmy Harris

Celebrating a significant milestone: 15 years of dedicated service at Villanova. He began as a cook at Belle Air Terrace. Chef Jimmy credits his success to his philosophy of lifelong learning, actively seeking to learn from the strengths and talents of every colleague he works alongside.

Laszlo Lengyel

For the past seven years, Executive Chef Laszlo Lengyel has been sharing his culinary talents with the Villanova community. Starting as a Chef Manager, he now leads the kitchen at Donahue Hall, where he enjoys crafting delicious and memorable meals for students and staff.

Gail Mitchell

This October, we are proud to celebrate Executive Chef Nutritionist Gail Mitchell on her 20th anniversary with Villanova Dining Services! In her vital role, Gail combines culinary expertise with nutritional science to support student health and promote wellness across campus.

A champion for safe and inclusive dining, she ensures options are available for students with celiac disease, lactose intolerance, and other needs. Furthermore, Gail leads training for our dining staff on food allergy safety, cross-contamination prevention, and healthy cooking techniques, making her an invaluable leader on our team.

Favorite Fall Activity

How our Culinary Team is celebrating the autumn season:

From Field to Table: Hunting and then cooking the harvest.

Classic Autumn: Seasonal foods- hello pumpkin! And watching football- let's go birds!

Cozy Season: Decorating for fall and visiting local vineyards.

Festive Feast: Thanksgiving dinner with all the fixings!

What's Cookin' ?

Ever wonder what our chefs love to cook for themselves? Here are their favorite dishes!

Jose: Honey Glazed Salmon with Butternut Squash and Roasted Sweet Potatoes

Laszlo: Crawfish Étouffée

Gail: Berry Rhubarb Crumble

Jimmy: Steak with Mashed Potatoes



Jimmy

Gail

Laszlo

Jose

S M T W T F S

October

- 10.2 Oktoberfest Lunch takeover
Dining Halls | Lunch period
- 10.7 Taco Tuesday!
Walking tacos happening in COVA | Lunch takeover
- 10.9 FYP: Mozzarella Donuts
Cova | 12-2pm
- 10.12 Fall Break find hours of operation on our socials!
- 10.21 Dive into APPLES!
featuring local apples from all across PA! Create custom apple cider concoctions, sample apple varieties and treat yourself to date caramel apples treats!
- 10.22 Diwali Celebration
all dining halls | Dinner service
- 10.25 Homecoming Game
Tailgate Specials @ Lunch!
- 10.29 "Witches Brew" Wellness Wednesday!
dive into the world of squashes with this witches brew!
- 10.30 Halloween Celebration
featuring create your own MONSTER MUNCH

FOLLOW US
FOR UPDATES!

Fall Events

Celebrating Culture Through Food!

Get ready for a flavorful journey this fall! Our dining halls will be showcasing a diverse lineup of cultural celebrations. From the festive dishes of Oktoberfest and the vibrant tastes of Hispanic Heritage Month to the dazzling flavors of Diwali, there's always something new and delicious to discover on campus.

Your Guide to Fall Flavors on Campus

We're celebrating autumn in every bite and sip! Here's what to look for:

- Ingredient Spotlight: PA Apples with Date Caramel.
- Seasonal Sips: Grab a pumpkin spice latte from any Holy Grounds location
- Try the festive Witches' Brew Soup at our next Wellness Wednesday.

From comforting classics to new favorites, we're serving up the best of the season

Stay Tuned for More!

- This November, our chefs, faculty, staff, and students will compete to see whose chili reigns supreme. Come taste the best and help us crown the champion!
- Get in the holiday spirit! The Coke Caravan rolls onto campus the week before Thanksgiving. Stop by for a fun, festive, and refreshing treat.

#FueledbyCova

