

NOIS UNIVERS
RDSVILLE

SOUTHERN ILL
EDWA

I made
the Dean's List!

DOWN
MORROW

SIUE



MAKE
IT HAPPEN

SIUE

SIUE DINING SERVICES STUDENT AFFAIRS IMPACT REPORT FALL 2025

Your **Table's** Ready

NICHE RANKINGS

- #1 in Illinois
- #122 nationally

Dining Services

DINING

Your **Table's** Ready

DINING SERVICES EXECUTIVE SUMMARY

SIUE Dining Services plays a critical role in advancing student success by supporting Basic Student Needs, Student Health and Well-Being, Career-Readiness and Fostering Vibrant Campus Life Experiences. Through expanded access to dining, culturally responsive programming, student-centered employment, enhanced catering services, and intentional communication strategies, Dining Services serves as a key partner within the Division of Student Affairs.

Throughout the 2025 Fall Semester, Dining Services focused on layering additional dining opportunities, improving transparency around nutrition and special diets, strengthening campus engagement through cultural and pop-up programming, and refining service delivery models that enhance student belonging, retention, and engagement.

BASIC STUDENT NEEDS

Rather than altering established operating hours, SIUE Dining Services expanded access to food by layering additional dining opportunities that aligned with student schedules and campus activity patterns. This approach maintained operational consistency while increasing flexibility and choice for students.

LIMITED TIME OFFER
9/25 ONLY

✕ SIDE BAR ✕

MEDITERRANEAN POWER BOWL

+ *Ahi Tuna Poke*

ENHANCE YOUR MEDITERRANEAN POWER BOWL WITH FRESH, AHI TUNA AS A PREMIUM ADD-ON.

ADD FOR JUST \$5.99



BOSS BURGERS

OCTOBER SPECIAL

MONDAY MORNINGS MADE BETTER

\$5 + TAX

Includes 2 pancakes and 2 bacon strips



Available October 6, 13, 20 and 27

Expanded access included a new pop-up restaurant concept, Cultural program-specific service: Flavors that Connect Us, New Entrees Side Bar addition: Mediterranean Power Bowl and targeted promotions highlighting existing dining venues.

BASIC STUDENT NEEDS

Dining locations that were promoted throughout the year included Paavo's, Daily Deli, Entrees, Entrees Side Bar, Garden Patch, Kamayan, Boss Burgers, and Union Station. These efforts emphasized affordability, convenience, and awareness of available options across campus.



UNION STATION
CONVENIENCE STORE

\$5 & under meals

FEED YOUR HUNGER WITHOUT BREAKING THE BANK. SWING BY UNION STATION AND GRAB THESE BUDGET-FRIENDLY FAVORITES – ALL \$5 OR LESS!

Meals included:
Rampant (Banquet BBQ, Chicken Frazz Chicken, Saltbury Steak, Chicken Pot Pie, Beef Pot Pie and Turkey Pot Pie), Hot Pockets (Pepperoni Pizza), White Castle (2 pack Cheeseburgers and Spicy Hamburgers), Five Starz (Steak and Cheese, Red Hot Beef, Beef Bacon Green Chile Beef and Beans), Totino's Pasa Balls, 7 in a Box (Cheese, Pepperoni and Combo), Banquet (Chicken, Spicy Chicken, Hot Salsa, Spicy Keweenaw and Shrimp)

NOTICE:
Meal price shown pricing is NOT available at Union Station. Delivery fees may be charged at full price. We DO NOT recommend using the residential and commuter meal plan at other dining. We encourage you to use Cougar Bucks to buy your meal plan. Once the money is on your Cougar Card you get a 5% discount where accepted.

DINING SERVICES
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Daily Deli
SANDWICHES & WAFFLES

\$5 MEAL

Ham and Swiss
ON BRIOCHE BUN
WITH CHIPS OR A COOKIE
AND SMALL 16 OZ DRINK

ALLERGENS: WHEAT, MILK, EGG, SOY, SESAME AND TREE NUTS



Kamayan

\$5 MEAL

FRIED RICE & WHITE FISH
with with small 16 oz drink

Allergens: Wheat, Milk, Eggs, Soy and Sesame

Digital transparency was supported through Nutrislice online menus, providing ingredient, nutrition, and allergen information, with continued website improvements underway.

STUDENT HEALTH AND WELL BEING

Dining Services supports student well-being through balanced menu offerings, reliable dining routines, and inclusive, welcoming environments. The Smart Plate initiative is currently in development and supported by a newly created logo. Smart Plate will identify beneficial meal options under 600 calories, with additional nutritional criteria being refined to provide students with accessible guidance without requiring advanced nutrition knowledge. Dining Services implemented and continued improvements to food identification signage using Edikio printers across Entrees, Garden Patch, Grab N Go, and Catering. These updates provide clear allergen and item information, supporting student safety, accessibility, and informed dining choices. Dining spaces also serve as predictable, supportive environments during high-stress academic periods, contributing to routine, comfort, and connection.



peanut butter dream



milk, egg, soya, gluten, nuts, peanut

CAREER-READINESS & STUDENT EMPLOYMENT

SIUE Dining Services provides student employment opportunities that support career readiness through hands-on experience in customer service, teamwork, communication, leadership, time management, and day-to-day operational responsibility. **Dining Services employs approximately 235 student employees**, offering one of the largest student employment environments on campus. These roles are designed to help students build transferable skills that prepare them for success beyond campus.

To recognize excellence and encourage professional growth, Dining Services launched a **Student Employee of the Month** program at Chick-fil-A, highlighting student employees who demonstrate outstanding performance, reliability, and leadership. Due to its positive impact, this recognition model is expanding to additional dining locations, including **Starbucks Barista of the Month** and a **Dining Services Student Employee of the Month**, further reinforcing a culture of excellence and accountability across operations. Student employees are regularly highlighted through dining spaces and digital storytelling, strengthening professional identity, boosting confidence, and showcasing the real-world skills students gain through their dining employment experience.



VIBRANT CAMPUS LIFE

INCLUSIVE AND CULTURAL ENGAGEMENT

Flavors That Connect Us is a recurring Dining Services initiative designed to celebrate global cultures through food while encouraging curiosity, conversation, and community.

Menus served included:



WINTER HOLIDAYS AROUND THE WORLD

Wednesday, Dec. 3 | 4 p.m.

**PENETTONE
CHAMPURRADO
BASBOUSA
GULAB JAMUN**

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HONORING INDIGENOUS FOOD TRADITIONS

Wednesday, Nov. 12 | 4 p.m.

**BISON AND WILD RICE MEATBALLS
BLUE CORN AND MAPLE ICED TEA
CEDAR ROASTED SALMON BITES
THREE SISTERS SUCCOTASH CUPS**

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All programming included educational signage and disclaimers noting that menu items were interpretations and not claims of full authenticity. These experiences supported inclusive excellence and cultural awareness through accessible, shared dining.

VIBRANT CAMPUS LIFE

INNOVATION AND STUDENT EXPERIENCE

OFF MENU is a monthly pop-up restaurant series focused on culinary creativity, limited-time offerings, and student engagement.

Menus served included:

POP-UP RESTAURANT *Fridays*

Mel's MUNCHIES

\$8.99 EACH +TAX WALKING GYROS

STACY'S PITA CHIPS IN A BAG TOPPED WITH LAMB GYRO MEAT, TZATZIKI, DICED TOMATOES, DICED RED ONIONS, FETA CHEESE AND KALAMATA OLIVES.

LOCATED AT PAAVO'S EXPRESS

DINING SERVICES [dining@siue](#) [@dinesiue](#) [siue.edu/dining](#)



Each event featured transparent pricing, limited quantities, and single-day service, contributing to campus vibrancy and excitement.

Dining Services refreshed Sammiches in Center Court to the Daily Deli. Including updated sandwiches, supported by a new logo and signage to improve visibility, clarity, and student engagement at a high-traffic dining location.



VIBRANT CAMPUS LIFE

COMMUNICATION, ENGAGEMENT & SOCIAL MEDIA METRICS

Dining Services utilizes digital platforms to communicate essential information, highlight programs, and amplify student experiences.

Instagram (DineSIUE):

Views increased by approximately 5,152 percent

Reach increased by approximately 462 percent

Interactions increased by approximately 680 percent

Follower growth increased by approximately 431 percent

Facebook (SIUE Dine):

Served as a stable awareness platform

Experienced post-summer recovery

Interactions increased by approximately 779 percent during the fall term

Email registration lists grew to 70 engaged subscribers, with continued growth anticipated.

Social media efforts were intentionally integrated with campus programming, promotions, and partnerships rather than operating as standalone initiatives.

LEADERSHIP AND STAFFING ENHANCEMENTS

Capacity • Stability • Service Excellence

During Fall 2025, SIUE Dining Services welcomed new leadership and staff whose expertise and experience are strengthening operations, elevating service quality, and advancing the overall dining experience for students, faculty, and staff.



Senior Leadership Appointments

SIUE Dining Services welcomed Jessica Alford as the new Director of Dining Services. Jessica's leadership is already guiding Dining Services forward with renewed focus, energy, and strategic direction, supporting both day-to-day operations and long-term goals aligned with student success.



Additionally, Jason Sample joined Dining Services as Associate Director for Catering and Hospitality. Jason's expertise in catering operations and hospitality standards is positioning Dining Services to elevate the quality, consistency, and professionalism of catered events and special functions across campus.

Together, these leadership additions bring fresh perspective and momentum that strengthen Dining Services' capacity to support Student Affairs programming, campus engagement, and institutional priorities.

LEADERSHIP AND STAFFING ENHANCEMENTS

Expanded Culinary Leadership

Dining Services is also pleased to share that Eric Nation has stepped into a more prominent role as Culinary V, supporting both kitchen and catering operations. Eric brings valuable experience from his previous work preparing meals for SIUE Head Start programs during overnight operations. His expanded leadership role enhances operational continuity and strengthens Dining Services' ability to deliver high-quality food service across campus.



New Staff & Operational Support

In addition to leadership appointments, Dining Services welcomed a number of new team members across operational areas, further strengthening service delivery and staffing capacity. New hires include:

- Catering Supervisor: Justin Cavins
- Area Supervisor: Leah Paxton
- Culinary II Team Members: Dustin Harris, Corey Stamps, Nathan Ash, Taysia Lucas, Claudia Harris
- Snack Bar Attendants: Eres Crook, Ian Conklin
- Cashiers: Carol Pratt, Katherine Bockwoldt

While individual roles vary, these additions collectively support Dining Services' commitment to consistency, reliability, and high-quality service across dining locations and campus events.



ACCESSIBILITY & SPECIAL DIETS

In Fall 2025, SIUE Dining Services advanced its commitment to accessible and inclusive dining by expanding special diet offerings, improving dietary transparency, and strengthening communication with students. These efforts focused on supporting medical, religious, and cultural dietary needs while promoting student well-being and belonging.

A key initiative was the launch of a comprehensive Halal dining program, providing daily Halal options across multiple dining locations. Rotating, globally inspired entrées were prepared in-house and clearly identified with Halal icons, ensuring both authenticity and informed choice. Halal selections were also integrated into multiple venues, including entrée lines, Grab-n-Go options, and weekly featured offerings.

In addition, SIUE Dining continued to provide daily vegan and vegetarian options, supported gluten-conscious dining through clear ingredient communication, and expanded menu labeling and online resources to enhance accessibility. Students with allergies or specialized dietary needs were encouraged to engage directly with dining staff and culinary leadership to explore appropriate options. Together, these initiatives reflect SIUE Dining Services' ongoing commitment to inclusive, student-centered dining and to creating a campus environment where all students feel supported and respected.

CATERING ENHANCEMENTS & CAMPUS SUPPORT

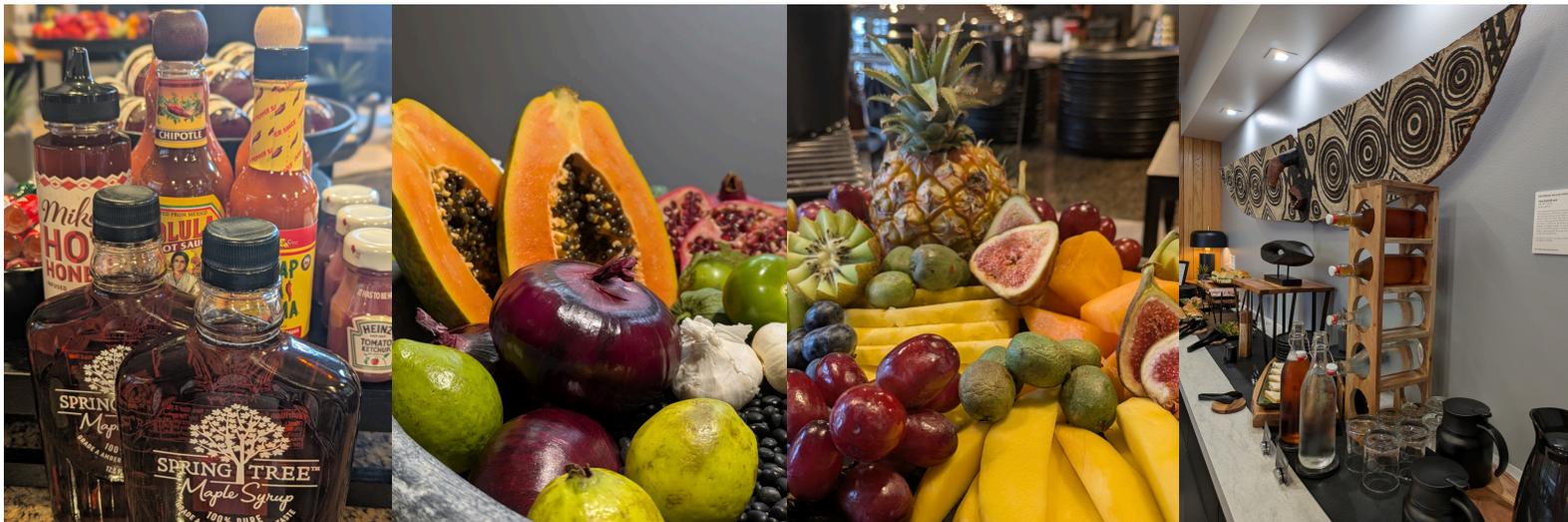
SIUE Dining Services Catering is undergoing enhancements to better support campus events, meetings, and student-facing programming.

Dining Services is developing updated catering guides and refreshed menu offerings to improve clarity, ease of ordering, and alignment with campus needs and budgets.

Investments in updated equipment and display materials have improved food presentation, service efficiency, and professional consistency across catered events.

Catering services support student organization events, departmental meetings, trainings, recognition events, conferences, and recruitment activities, contributing to a polished and welcoming campus experience.

These enhancements strengthen Dining Services' ability to support Student Affairs programming and campus engagement.



KEY INSIGHTS, ASSESMENT & LOOKING FORWARD

Key insights from the year include the effectiveness of layered access over schedule changes, the strong impact of student-led and visual content, the role of cultural programming in fostering belonging, and the importance of clear, accessible information.

Looking forward, Dining Services will continue expanding OFF MENU and Flavors That Connect Us, finalizing Smart Plate, enhancing digital transparency, refining catering services, and strengthening alignment with Student Affairs priorities.

SIUE Dining Services supports student success by addressing basic student needs, promoting health and well-being, fostering inclusion, supporting career readiness, and facilitating vibrant campus life experience. Through food, communication, and community, Dining Services remains a foundational partner in the Student Affairs mission.





