

## What's New in Dining for 2019-2020?

*September 18, 2019*

As UC Riverside continues its transformational growth this 2019-2020 school year, UCR Dining is transforming and growing right alongside it. We are proud to help our University reach its goals by fueling the minds of the campus community with excellent culinary offerings that are Delicious, Nutritious, and Sustainable.

Here's what's new for 2019-2020:

### **We Say Hello To:**

#### *Emerbee's (Now Open)*

The first brand new eatery to open on campus since the Market at Glen Mor in 2014, we are proud to welcome Emerbee's to the Dining family. Visit the walk-up Emerbee's café between the MRB and MSE buildings for paninis, toasts, signature treats featuring honey harvested right here at UCR, and Starbucks coffee. Through our collaboration with UCR Entomology's Center for Integrative Bee Research (CIBER), a portion of your transaction benefits CIBER's work to help safeguard bee pollinating services and secure nature's food production and stability. Join us for our grand opening ribbon cutting on Thursday, October 3 from 11 AM – 1 PM.

#### *The Barn (early 2020)*

Before you know it, UCR's signature dining and entertainment facility will be back and better than ever. Look forward to the revamped Barn restaurant with four new dining stations, the Barn Stable faculty and staff lounge, and an all new outdoor concert venue with patio seating. Be on the lookout for a grand opening in Winter quarter 2020.

#### *R'Blocks*

For the first time, staff, faculty, and students without housing contracts will have access to a value-added dining plan. R'Blocks are designed for use at our two all-you-care-to-eat buffet-style residential restaurants, Aberdeen-Inverness and Lothian, and provide great value in the form of quality, quantity, choice, and community. Sign-up for an R'Blocks plan with Card Services (951-827-2211) by September 22 to take advantage of our summer special pricing.

#### *Continued Sustainability Efforts*

Waste diversion is a top priority for Dining and we take seriously every opportunity to REDUCE,

REUSE, COMPOST and RECYCLE. We strive for ZERO net waste and are particularly focused on eliminating single-use plastics. We are actively and aggressively engaged with the corporate offices of our third-party vendors to achieve these goals and there is much news to come regarding Dining's sustainability efforts.

#### *Fair Trade Coffee*

The Market at Glen Mor Starbucks will offer the Fair Trade Certified™ Italian Roast and our Emerbee's, Bytes, and Ivan's coffee shops will offer the Fair Trade Certified™ Café Estima Blend. Ninety-nine percent of Starbucks coffee is also covered by its Coffee and Farmer Equity (C.A.F.E) ethical sourcing program. Our A-I and Lothian Residential Restaurants continue to offer Mammoth Coffee, which was founded by a UCR alumnus and is certified by UTZ and The Rainforest Alliance. Twenty percent of Mammoth's proceeds benefit the Guardian Scholars Program, which helps facilitate the successful pursuit of higher education for vulnerable foster youth.

#### **We Bid Farewell To:**

##### *Arroyo Vista Pop Up Buffet*

As a service to staff and faculty during the 2018-2019 school year, we offered sit-down buffet-style lunch service at the Alumni & Visitors Center two days a week. As we prepare to open the Barn this school year, we are focusing our culinary resources towards making that experience as special as possible at launch. For staff meetings and groups, we hope you'll join us at our Residential Restaurants for all-you-care-to-eat sit-down service in the first part of this school year.

##### *Caffeine Machine and Moo Moo*

As we've already launched one new eatery and prepare to launch a second this school year, we will no longer have the need for four food trucks deployed throughout campus. As such, Culinary Chameleon and Buku Bowls will be the two food trucks open for operation Monday-Friday during the school year. We appreciate fans of Moo Moo and Caffeine Machine. We will miss these fun, unique trucks as well.

##### *Outdated Door Rates at our Residential Restaurants*

Even in the face of rising minimum wage and general business costs, we have resisted raising door rates at our residential restaurants the past few years. To keep up with the realities of our industry, that is changing this year. Effective with the start of the Fall quarter, A-I and Lothian will charge the following rates: Breakfast (\$10.75), Lunch (\$14.00), Dinner, Brunch & Special Events (\$16.00).

#### **We Eagerly Anticipate:**

### *Dundee-Glasgow*

In Fall 2020, we will welcome students to our newest residence hall, Dundee, as well as its adjacent state-of-the-art restaurant, Glasgow. The two-story, 830-seat dining venue will include an exhibition bakery, retail store, and two private dining rooms. The Glasgow venue will replace the A-I Residential Restaurant experience.

### *North District*

The North District is a multiphase redevelopment project of the former Canyon Crest Family Housing site that is anticipated, in its initial phase, to deliver 1,500 apartment style beds at its opening in fall 2021. Dining will open a Market with the project that will include unique concepts including coffee, Boba tea, and hot entrees.

### *Student Success Center*

The SSC, immediately west of the Student Services building, will include large classrooms and a variety of lecture halls. The SSC is also scheduled to launch in Fall 2021 and Dining will open a unique market concept with the project that serves the diverse set of campus needs.

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Thank you for your interest in UCR Dining and please reach out with any thoughts on what we are doing well and opportunities for improvement: [diningservices@ucr.edu](mailto:diningservices@ucr.edu).

Here's to a great school year!

-David Henry  
Executive Director  
UCR Housing, Dining & Hospitality Services