School Comparison

Student Experiences

• Colleges and Universities around the country have been tasked with preparing quarantine meals for their students.

• Many schools have received feedback that the meals provided are not nutritiously sufficient.

• Georgia Tech Dining Services has focused on preparing a menu cycle that includes a wide range of flavorful dishes for our students.
The quarantine meals are prepared by our Catering team in The Dining Hub. The menu was curated by Chef Gilbert Hodge.

- Monday through Friday students receive a hot entrée, two sides, chips, whole fruit, cookie and a 20 oz. water for lunch.
- Weekends students receive a sandwich or wrap with two sides, chips, whole fruit, cookie and a 20 oz. water for lunch.
- Everyday students receive a hot entrée, two sides, side salad, fruit cup, cookie and a 20 oz. water for dinner.
- Special meals including vegan, vegetarian, gluten-free, etc. are prepared with careful practices to limit any cross-contamination.
Safety Procedures and Dietary Restrictions

• Each meal’s final cooking temperature is taken and recorded to ensure food safety protocols.

• Labels are placed on each bag, including the student’s name, room number, and dietary restriction to deliver the correct meal to each room.

• Meal identifiers are placed on each container to ensure students are knowledgeable about what meal was prepared.
Feedback

Voice of the Consumer
• The Voice of the Consumer website is included on the meal identifier stickers.

• Students are encouraged to give feedback to improve the quarantine meal program at yourdiningvoice.com.

“The Chicken Parmesan last week was delicious. Thank you!” - Student

Housing Feedback
• Our team works closely with Housing to adjust practices and operations to efficiently deliver the correct meals to each student.