ABOUT BON APPÉTIT

Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities and specialty venues. We have over 200 clients with over 700 cafés in 33 states across America.

Founded in 1987 as a catering company, the hallmark of Bon Appétit’s expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

THE BON APPÉTIT PHILOSOPHY

As California Institute of the Art’s food service provider, Bon Appétit believes in serving only the freshest food. Food that is made from scratch using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner. We have pledged to take a stand on many issues surrounding our food supply. We believe this responsibility is integral to our value as food providers. We are partners in creating a better world.

Bon Appétit brings made-from-scratch, restaurant style dining to CalArts—the kind of atmosphere that lets you feel right at home. We care about your college experience. That’s why we provide quality programs offering a supportive environment that reflects our commitment to your success CalArts. We are very excited to have you join us here, and we enjoy serving you and being part of your life at CalArts. Our main focus is you.

WE BELIEVE

...that food service serves a much larger purpose for the community. Dining rooms and cafés are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our partnership.
KITCHEN PRINCIPLES

We strictly adhere to the following principles:

• Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
• Turkey and chicken are produced without the routine use of antibiotics as a feed additive.
• Hamburgers are made with fresh ground beef from cattle raised on vegetarian feed, never given antibiotics or hormones, and from ranches whose animal welfare practices are third-party verified.
• Turkey and beef are roasted in-house daily for deli meat.
• Milk and yogurt are from cows not treated with artificial Bovine Growth Hormone.
• Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.
• Vegetarian and vegan options are plentiful at every meal.
• Healthy menu items are a mainstream offering throughout our cafés.
• Salsas, pizza, marinara, and other sauces are made from scratch.
• Stocks are made from scratch.
• All seafood purchases, wild and farmed, follow the Monterey Bay Aquarium’s Seafood Watch program sustainability guidelines for commercial buyers. Salmon must be wild-caught.
• Olive and canola oils are used for everyday salad dressings. Specialty oils for other purposes (i.e. walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
• Trans fats are not used in our kitchens.
• All salad dressings are made from scratch. Nonfat and low-calorie dressings may be purchased as necessary.
• Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches.
• MSG is never used in the preparation of our food.
• Mashed potatoes are made from fresh potatoes.
• Fresh squeezed lemon juice is used for cooking and sauces.
• Cookies and muffins are baked fresh daily. Breads are baked fresh daily where possible.
CalArts is pleased to offer Meal Plans that are designed to meet the needs of every student. You’ll never have to worry about carrying cash. Just present your Student I.D. card and you can enjoy world-class, restaurant-style cuisine prepared in a socially and environmentally responsible manner at Steve’s Café at CalArts!

IT’S EASY!
Signing up for a meal plan is easy; simply add it to your tuition bill during registration or contact the Accounting Office to purchase.

DOLLARS AND SENSE
A Bon Appétit Meal Plan is the affordable, flexible, easy and healthy choice!

GENERAL MEAL PLAN INFORMATION

- All Chouinard residents will be required to participate in the 10-meal/week plan. This Meal Plan will be added to your tuition bill automatically. You may upgrade this plan to a 14, 17 or block meal plan if you choose to do so during registration each semester but at a minimum, a 10 meal/week plan is required.
- No refunds will be given at the end of the semester for unused weekly meals or Flex Dollars that are associated with the Meal Plans.
- Students on a Meal Plan may use only one meal during any single meal period. Flex Dollars may be used anytime in Steve’s Café or Tatum Lounge are open. Flex Dollars may be used for additional point of purchase items and any additional meals.
- Meals plans begin on September 8, 2020 for fall semester and on January 7, 2021 for Spring semester.
- There will be a one week grace period for any changes to the Meal Plan without penalty.
- Terminating the Meal Plan agreement after the first week of the semester will result in a food service charge equivalent to 15% of the semester Meal Plan charge, plus a pro-rated weekly charge for meals used until the date of termination.
- Students who cancel the Meal Plan after the 7th week of the fall or spring semester will be responsible for the total Meal Plan charge.
- Students on the mandatory Meal Plan can only be removed with a documented medical reason. A doctor’s letter explaining why the student cannot eat in the café should be sent directly to the Dean of Students in the Office of Student Affairs.
FALL: 5 Meal Plan
5 meals per week + $50.00 flex
Cost: $822/semester

SPRING: 5 Meal Plan
5 meals per week + $60.00 flex
Cost: $1,040/semester

FALL: 10 Meal Plan
10 meals per week + $150.00 flex
Cost: $1,682/semester

SPRING: 10 Meal Plan
10 meals per week + $170.00 flex
Cost: $2,079/semester

FALL: 14 Meal Plan
14 meals per week + $150.00 flex
Cost: $2,259/semester

SPRING: 14 Meal Plan
14 meals per week + $170.00 flex
Cost: $2,787/semester

FALL: 17 Meal Plan
17 meals per week + $100.00 flex
Cost: $2,577/semester

SPRING: 17 Meal Plan
17 meals per week + $100.00 flex
Cost: $3,192/semester

140 BLOCK MEAL PLAN + $150.00 flex
Cost: $2,033 per semester
This student-designed plan allows you to have access to 140 meals for the semester in Steve’s Café at CalArts. This is the only transferrable meal plan available—no more leftover meals.

**FLEX DOLLARS**

*Flex dollars can be added at any time in any increment, $20 minimum.*
Our state of the art café has community in mind and is built to showcase a wide range of flavorful menu options all week long. Featured stations include “Classics”, where you can find traditional favorites such as house-made macaroni and cheese and roast beef with made from scratch mashed potatoes, “The Grill” serving certified humane burgers and made to order grill specials. Steve’s Café offers an abundant salad bar with local produce and toppings, as well as a deli station that features made to order custom options and daily specials. The hearthstone “Ovens” station features hand-crafted pizzas, piadini and artisan flatbreads. “Global” features cuisine from around the world, taqueria Tuesday and Pho Friday are just a couple of our featured fun eats. Lastly, the “Herbivore” station is the centerpiece of Steve’s Café—an oasis for vegetarian and vegan diners as well as the destination for nutrients and imaginative plant-based options for everyone.

**Hours of Operation**

*Monday – Friday*
7:30 a.m. – 10:00 p.m.

- **Breakfast**
  7:30 a.m. – 11:00 a.m.
- **Lunch**
  11:30 a.m. – 1:30 p.m.
- **Dinner**
  4:30 p.m. – 7:00 p.m.
- **Grill**
  7:30 a.m. – 7:00 p.m.
- **After Hours Market**
  7:00 p.m. – 10:00 p.m.

*Saturday and Sunday*
10:00 a.m. – 4:00 p.m.

- **After Hours Market**
  7:00 p.m. – 10:00 p.m.

*Holiday hours are subject to change*

Each meal consists of the following:

**Breakfast**
- (1) 21 oz beverage or (2) 12 oz beverages from the beverage bar;
- (1) entrée (i.e. eggs, breakfast meat and potatoes);
- (2) side items (i.e. bagel, pastry item, hot or cold cereal);
- and (1) whole fruit selection

**Lunch**
- (1) 21 oz beverage or (2) 12 oz beverages from the beverage bar;
- (1) entrée from Comfort Zone, Market Grill, Grill, or Deli;
- (2) side items (i.e. bread item, soup, or small salad from the salad bar);
- and (1) dessert or (1) whole fruit selection

**Dinner**
- (1) 21 oz beverage or (2) 12 oz beverages from the beverage bar;
- (1) entrée from the Comfort Zone, Market Grill, or Grill;
- (2) side items (i.e. bread item, soup, or small salad from the salad bar);
- and (1) dessert or (1) whole fruit selection

- Packaged beverages and snacks are not part of the Dining Plan, but may be purchased with cash or Flex dollars.
Tatum Lounge, our student driven café proudly serves organic and locally roasted coffee by Groundwork coffee. Tatum offers a full espresso menu as well as organic loose leaf teas, fresh baked goods, healthy snacks, fresh juice and grab n’ go meals. Take a break and relax with us – early morning, and late night! Enjoy the music, television or the beautiful view of Santa Clarita Valley while lounging on the patio. Tatum is located on the second floor near the bookstore.

**Hours of Operation**

*Monday – Friday*
8:00 a.m. - 10:00 p.m

*Saturday and Sunday*
10:00 a.m. – 10:00 p.m

**Frequently Asked Questions**

**What are the advantages of a Meal Plan?**
The time that you use to shop, plan, cook and clean up after your meal could be used to study, meet with friends, or just have fun! Bon Appétit’s food is made from scratch daily by our own Executive Chef, who designs menus weekly based on the community’s food preferences and seasonality.

**Am I required to have a Meal Plan?**
All Chouinard residents are required to have at least a 10 Meal Plan. However, you may buy up to a larger plan (14, 17 or 140 block plan) to receive the best value per meal.

**I have a dietary restriction — can that be accommodated?**
Our Executive Chef always prepares a daily vegetarian and vegan option; we also offer celiac-friendly and sugar-free options. If you have other special dietary restrictions or severe food allergies, please speak with the Café Manager and Executive Chef, who can accommodate special needs on a case-by-case basis with a physician’s request.

**What if I have kitchen facilities in my apartment or at home — does a meal plan make sense for me?**
*Absolutely!*
The time that you use to shop, plan, cook, and clean up after your meal could be used to study, meet with friends,
or just have fun. Bon Appétit food is made from scratch daily by the onsite executive chef who designs menus weekly based on the community’s food preferences as well as seasonal availability. A dining plan simply makes dining EASY!

How does a “Meals Per Week” plan work?
Each week you can enjoy as many meals as you’ve signed up for, in any combination of breakfasts, lunches and dinners. For example, if you purchase a 14-meal Dining Plan, you have access to 14 meals per week. Unused meals expire at the end of the week (meal count for the week begins on Sunday and ends on Saturday).

Where can I use my “Meals Per Week” plan?
At this time, “Meals per Week” plans can only be redeemed in Steve’s Café.

Can I share my I.D. Card (Meal Plan and Flex Dollars) with a friend?
Sorry, but no. The Student I.D. card with your photo on it is for your use only to access your personal Meal Plan. A friend may not borrow or use it, as Meal Plan access is simply not transferable. So, if the photo doesn’t come close to looking like you, the cashier will have to keep it. We encourage you to use your Student I.D. Card to treat a friend but you must be present to do so.

How do Flex Dollars work?
With Flex Dollars, you can use your Student I.D. card like a bank debit card. Use Flex Dollars to purchase beverages, snacks, or even a full meal. Every time you make a purchase, the amount is subtracted from your Flex balance. Additional Flex Dollars can be added to your account at any time by visiting or calling the accounting office.

Do Flex Dollars expire?
Commuter Flex Plans do not expire; they roll over each semester. Flex Dollars purchased as part of a Meal Plan do expire at the end of each semester.

Where can I use my Flex Dollars?
Flex Dollars may be used in Steve’s Café or Tatum Lounge.
Can I add Flex Dollars to my account?
Sure... and by converting your cash into Flex Dollars, the sales tax is already covered. Just visit or call the accounting office at 661-253-7846 to add Flex Dollars to your account.

What do I do if my Student I.D. Card gets lost or stolen?
If your student I.D. Card leaves home without you, or simply disappears on you, you may have your card replaced by the registrar’s office. Replacement cards are five dollars, and are issued Monday through Friday 9am-4pm.

How do I change my Meal Plan?
If you would like to increase your Meal Plan, you may do so during online registration if you have not completed the registration process. If you have already completed the process, you may call the accounting office at 661-253-7852, email accounting@calarts.edu or visit them at the accounting office in F-201.

Where can I see the latest menu?
Weekly menus are available online at: calarts.cafebonappetit.com

For general questions regarding Meal Plans and the cafés, please contact the Bon Appétit office directly at (661) 253-7855 or by email at café@calarts.edu.