## OUR MISSION STATEMENT

The mission of FBBC\&TS Dining Services is to glorify God and promote healthy eating habits by providing quality foods at reasonable prices in an environment of excellence.

## OUR MOTTO

Serving God by Serving Students

## MENU KEY

Gluten Friendly
Can Be Made Gluten Friendly (If willing to wait)

Gluten Present


# MEAL TIMES 

Monday-Friday:

Breakfast: 6:30-8:00 a.m.
Lunch: I I:30 a.m. - I:00 p.m.
Dinner: 5:30-6:45 p.m.

Saturday:
Brunch: I I:00 a.m. - I2:00 p.m.
Dinner: 5:30-6:45 p.m.

Sunday:
Breakfast: 7:30-9:00 a.m.
Lunch: 2:00 - 3:00 p.m.
PRICES

Assorted Breads and Cereals are available for all served meals as well as a Salad Bar for lunches and dinners.
*Salad bar always has at least two dressings that are gluten-free.

All menus are subject to change!



This Week's Menus 2/4-2/I0, 2024
All menus are subject to change without notice

|  | BREAKFAST | $\cup N C H$ | DINNER | SOUP | PIZZA |
| :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \frac{2}{k} \\ & \frac{1}{2} \\ & \frac{2}{2} \end{aligned}$ | Assorted Donuts, Fried Eggs, Waffles, Potato Circles, Chicken Sausage Patty | BBQ Pork Rib Sandwich, Grilled Chicken Breast, Pork Fritters, Mashed Potatoes w/Beef Gravy, Spanish Rice, Key Largo Blend Vegetables, Corn | None Served |  |  |
| $\begin{aligned} & \grave{z} \\ & \vdots \\ & \frac{1}{2} \end{aligned}$ | Chocolate Croissant, Ham \& Cheese Omelet, Chocolate Chip Pancakes, Roasted Redskin Potatoes, Pork Sausage Links | Grilled Pork Ribeye, Blackened Shrimp, Smoked Beef Brisket, Twice Baked Potatoes, Baked Beans, California Blend Vegetables, Green Beans | Roast Turkey Breast, Grilled Pork Chops, Chicken Cordon Bleu, Mashed Potatoes w/Turkey Gravy, Buttered Bowtie Pasta w/Parsley, Pacific Blend Vegetables, Green Bean Casserole |  | ¢ |
| $\begin{aligned} & \stackrel{\rightharpoonup}{6} \\ & \stackrel{1}{3} \\ & \stackrel{3}{2} \end{aligned}$ | Assorted Turnovers, Egg \& Sausage Sandwich, Quiche, Potato Barrels, Turkey Sausage Patty | Schezuan Chicken, Bistro Beef Tenders, Turkey Bacon Ranch Quesadilla, Steamed Rice, Roast Potato Medley, Roasted Broccoli w/Parmesan, Steamed Carrots | Roast Pork Loin, Chicken \& Rice Casserole, Sweet Chili Glazed Salmon, Sidewinder Fries, Baked Potato Circles, Steamed Broccoli, German Blend Vegetables |  |  |
|  | Banana Bread, Scrambled Eggs, French Toast Sticks, Hashbrown Potatoes, Bacon | BREAKFAST @ LUNCH | Sweet Chili Chicken Drumsticks, Shrimp Scampi, Kielbasa w/Roasted Root Vegetables, Fried Potato Barrels, Au Gratin Potatoes, Mixed Vegetables, Country Corn |  |  |
| $\begin{aligned} & \grave{\star} \\ & \stackrel{\rightharpoonup}{6} \\ & \stackrel{y}{2} \\ & \stackrel{1}{1} \end{aligned}$ | Coffeecake, Breakfast Hashbrown Casserole, Blueberry Brunch Puff, Potato Pancakes, Turkey Sausage Links | White Chicken Enchiladas, Italian Beef w/Bun, Pork Flat Iron Steak, Risotto, Corn Casserole, Creamy Brussels Sprouts w/Bacon, Winter Blend Vegetables | Roast Pork Loin, Grilled Chicken Breast, Fried Shrimp, Mashed Potatoes w/Pork Gravy, Scalloped Potatoes, Roasted Asparagus, Mediterranean Blend Vegetables |  |  |
| $\begin{aligned} & \frac{\vdots}{4} \\ & \frac{9}{\alpha} \end{aligned}$ | Assorted Muffins, Breakfast Pizza, Breakfast Enchiladas, Maple Roasted Sweet Potatoes, Pork Sausage Patty | Sloppy Joe w/Bun, Sweet Soy Glazed Beef Tri-Tip, Chicken Fried Rice, Vegetable Spring Rolls, Fried Cheese Curds, Peas \& Carrots, Italian Blend Vegetables | Cheddarwurst Sandwich w/Beef Chili, Chicken Divan, Fried Cod Fillet, Cornbread, KK French Fries, Roasted Cauliflower w/Parmesan, Spring Blend Vegetables |  |  |
| $\begin{aligned} & \frac{2}{4} \\ & \stackrel{y}{c} \\ & \stackrel{y}{2} \\ & \stackrel{\rightharpoonup}{4} \end{aligned}$ | Brunch: <br> Assorted Pastries, Scrambled Eggs w/Bacon Bits, Sausage Coins, Roasted Redskin Potatoes, Steak Strips w/Peppers and Onions, Cheesy Mashed Potatoes, Capri Blend Vegetables |  | Pork Burger w/Bun, Beef Ravioli w/Sauce, Chicken Strips, Pierogis, Baked Potatoes, Roasted Haricot Vert, Peas \& Carrots |  |  |
| EXTRAS | Weekly Bar: Nacho/Burrito Monday thru Thursday | Dessert: Softserve, Fresh Fruit, and other assorted goodies served daily. |  |  |  |

## WE ARE HERE TO HELP YOU!

An important aspect of campus life surrounds FOOD! Not only is it important for physical growth, but it is also a part of student interaction while dining - both in the dining hall and in the dorms.

For some, maybe you, dining in any establishment becomes a challenge due to food allergies or intolerances. We are here to help you make good and safe choices while living on campus and eating in Benson.

Here at FBBC\&TS Dining Services we appreciate the challenges of specific dietary needs and understand your desire to be part of, not apart from, your fellow students. We want you to be actively involved on our campus and in our dining facility.

FBBC\&TS Dining Services strives to insure a balanced meal for most individual dietary requirements. If you have severe food allergies or specific dietary needs requiring special menu planning or special food preparation, we will make every reasonable effort to accommodate your needs.

## COLORS LEADING YOUR WAY

Different colored menu labels are your key to specific allergen-containing dishes.

For those with specific allergies we offer the following labeling guidelines:

- Any item containing nuts of any form is labeled with Red Type with Yellow Highlighting
- Any item which is gluten-friendly is presented with Pink Type
- Any item, which can be made to be gluten-friendly, is presented with Blue Type. Be aware that additional preparation time (sometimes 15-25 minutes) may be necessary for some of these items.
At present, we do not label for other potential allergens such as shellfish, milk, etc. If needed, information regarding the presence of any other allergens may be obtained by asking the director of Dining Services.


## ON-GOING MENU ITEMS

- Our soft serve is non-dairy and gluten-friendly.
- At least two salad dressings are always gluten-friendly. In addition, \& vinegar and oil are always available.
- Many items on our salad bar are naturally allergen-friendly.
- Some gluten-free* items may be available upon request. These may include bread, muffins, buns, bagels, cookies, etc. which will be provided in a frozen state upon request.
- Items requiring some preparation time are also available by special request including gluten-free pizza crust and pasta.
- Dining Services maintains a toaster and some additional equipment specifically for gluten-friendly operation. Access granted by asking the kitchen personnel.
- Many of our breakfast fruits are "no sugar added" or, in the case of canned fruits, "packed in fruit juice."


## NAVIGATING BENSON

The menus for Benson Dining Hall are available on-line through https://www.faith.edu/resources/campus-services/.

While all menus are subject to change, we strive to maintain these sites as current as possible.

While we are not an allergen-free operation, we are allergenaware and will do our best to meet your needs. If your individual dietary needs require accommodation, please have your doctor complete the dietary need forms and return them to Kim Nihart, the director of health services. She will then contact you to talk about your individual requirements.

Following that session, Kim Nihart and Tyler Hausner, dining services director, will work with you to develop a meal plan that meets your specific needs.

## CONTACT INFORMATION

- Kim Nihart, R.N., Director of Health Services 515.964.0601, ext. 219
- Tyler Hausner

Director of Dining Services 5I5.964.060I, ext. 252
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WEBSITE LINKS
Link to Allergen Statement:
Link to Dining: HERE
Link to Required Forms:

## Link to Daily Menus: HERE

## TWIGS

Our Twigs Coffee shop offers a wide yariety of primarily pre-packaged items that are labeled by their manufacturer. "Please ask the attendant for information regarding potential allergens in any specific made-toorder beverage.

