



BABSON COLLEGE SEPT. UPDATE

A "Fresh" Start to the Academic Year 2011-2012

- 8.30 FROM DAY ONE Celebration
- 9.02 ORGANIZATION BBQ
- 9.05 LABOR DAY
- 9.06 National Waffle Week Waffle Bar at Lunch
- 9.07 Nat'l Mushroom Day Mushrooms at Lunch
- 9.08 El Toro De La Noche *MEDITERRANEAN*
- 9.13 Lunch: International Chocolate Day
- 9.14 Celebrate LOCAL!
- 9.15 Vegetarian & Omnivore CHILI BAR
- 9.19 Pirate Day!
- 9.20 Student Requested BURGER BAR at Lunch
- 9.21 Traveling Chef at Dinner
- 9.22 Short Cake Bar at Lunch
- 9.23 BACK TO BABSON WEEKEND 2011
- 9.27 Happy Birthday Sept.!
- 9.28 Rosh Hashanah
- 9.29 National Coffee Day COFFEE & BISCOTTI

CREATING EXCEPTIONAL STUDENT EXPERIENCES



STUDENT INSIGHTS

Student Feedback, achieved through the SGA's Dining Advisory Board, Undergraduate & Graduate Culinary Clubs, Babson Dining Service's Facebook Fan Page, Life@Babson Page, Website Comment Cards, and most importantly, personal Face-To-Face time, provide Babson Dining Services the opportunity to create exceptional student experiences for the Babson College community.

Students recently said:

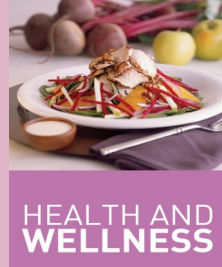
- We love BURGERS!
- We want LOCALLY GROWN!
- We need FLEXIBILITY at Sandella's

This month, we delivered on all three.

 Please visit our Facebook Fan Page to stay up to date on Babson Dining Services' events & promotions.

www.Facebook.com/BabsonDining

BALANCE, MIND, BODY & SOUL



HEALTH AND WELLNESS

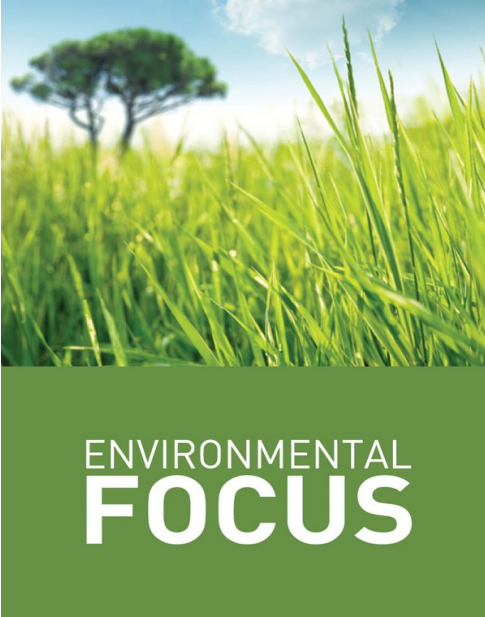
Sodexo cares about you and is committed to enhancing the health and wellness of all students, faculty, and staff on campus. Through our Better Tomorrow Plan, we are focused on providing innovative and exciting approaches to health and wellness through culinary innovation and nutrition programs. Our Mediterranean cuisine will provide varied and balanced food options at all campus sites that meet the new USDA guidelines for reducing sugar, fats and sodium.

Sodexo is bringing the Mediterranean to you! Mediterranean fare, renowned for its heart-healthy, exotic, and tasty dishes will be featured in Trim, Babson's Resident Dining location. Our food will take you on a Mediterranean journey to Spain, Italy, and Greece, where you can sample local cuisine and take part in fun events and activities. So sit back, relax, and enjoy our delicious and nutritious Mediterranean food and the journey Sodexo will take you on.

Mediterranean cuisine has long been renowned for its health benefits. The 2010 Dietary Guidelines for Americans features this cuisine as a model for healthy, well balanced eating.

Learn more from our Regional Nutrition Manager:

Danielle Shargorodsky, RD, LDN
Nutrition - Campus Services
Danielle.Shargorodsky@Sodexo.com

ENVIRONMENTAL FOCUS

BABSON DINING SERVICES CONTINUOUSLY TAKING STEPS TO REDUCE OUR CARBON FOOTPRINT

Trim Fresh

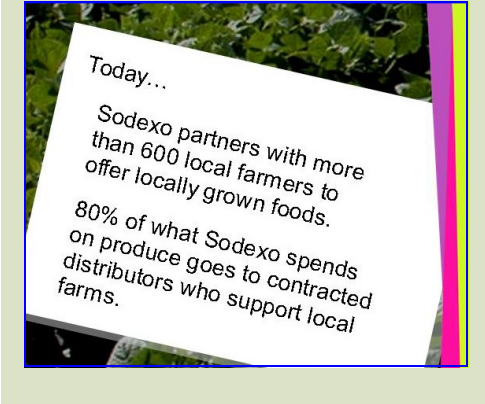
Fresh Ingredients. Freshly Prepared.



- How Fresh?**
- 20+ Local Farmers Fresh.
 - Roast our own Deli Meats Fresh.
 - Hand-cut French Fries Fresh.
 - Made-To-Order Fresh.
 - Naturally Flavored Water Fresh.
 - Beans Not From a Can Fresh.
 - Homemade Soups Fresh.
 - Authentic Recipes Fresh.
 - Only serve Sustainable Fish Fresh.
 - We have our own Garden Fresh.

That Fresh.

Trim has embraced a new level of freshness. With a commitment to serving local products as much as possible, preparing menu items with the freshest ingredients, and presenting entrées in a made-to-order fashion, not only are the flavors even better, but the food waste and carbon intensity are also being reduced.




"A Better Tomorrow starts today."



Customer Service is making YOU feel at home.

- **TRIM's Exceptional Summer**
For the first time, Trim Dining Hall was open for regular hours this summer to serve all faculty, staff, and summer students. The positive feedback received confirmed that the exceptional resident dining experience truly provides a strong sense of community for the campus.
- **REYNOLD's Summer Camps**
Reynold's Café hosted the various summer camps this year — serving over 16,000 meals!
- **FILL MY FRIDGE**
On Orientation Day, as students arrived back on campus, Dining Services offered sustainable bags filled with fun and healthy snacks to help families stock up their students' dorm rooms.
- **MBA Fridays**
Discounted Trim Lunch for Graduate Students. Always!
- **Facebook Fans!**
Keep a close eye on our Facebook Fan Page for fun Words-to-Know, Thought-provoking facts, & Trivia Questions. Prizes are given out regularly!
Facebook.com/BabsonDining


Sodexo is ranked among the top two companies for Diversity and Inclusion



CUSTOMER SERVICE



CULINARY INNOVATIONS



The Flatbread:
All Natural, Fat Free, No Cholesterol



Sandella's Flatbread Café is the largest and fastest growing flatbread concept in the world, offering delicious wraps, paninis, quesadillas, and flatbreads. All menu items contain zero trans-fat, and are created with the all-natural flatbread that contains zero artificial flavors and colors. With fresh ingredients, Sandella's offers premium quality, health conscious food with exceptional flavor.

Babson Dining Services officially launched Sandella's Café in the Graduate School this month. With a soft opening in the summer, Dining Services was able to master the brand's training, finesse the operational needs, and receive feedback from faculty, staff, and summer students.

On September 21st, Babson Dining Services held the Grand Opening, offering a variety of sampling and nutritional information about the new program.

