



Student Catering Guide 2022-23



Welcome

Welcome to Exeter College, freshers and returning students! During your time at Exeter we hope that you will make use of all of the college's catering outlets, from a legendary full English breakfast at the Dakota Café to formal dinner in the Jacobean Dining Hall to your lunchtime panini from the Undercroft Café.

The catering team work hard to provide you with everything you need to thrive here at Exeter College. If you have any special dietary requirements, allergens or religious dietary requirements please let us know so that we can make sure you are catered for correctly. We are always happy to answer your catering questions, help with Upay queries, and welcome suggestions and feedback regarding the food we serve you.

Exeter College Catering Team

Contents

CATERING AREAS

Dakota Café.....2

Dining Hall.....3

Undercroft Café & Bar.....4

UPAY.....5

PRICES.....6

IMPORTANT INFORMATION.....7

STAFF & CONTACTS.....8



Dakota Café

Completed in 2017, the Dakota Café is Cohen Quad's dedicated on-site café. All students are welcome, but it is most popular with those who are accommodated at Cohen Quad. Bank cards or Upay can be used to pay and booking is never required.

Open weeks 0-9, Monday—Friday

WEEK 0

Monday 3rd-Wednesday 5th October: 10am-2pm (lunch, drinks and snacks)

Thursday 6th & Friday 7th October: 8am-2pm (breakfast, lunch, drinks and snacks)

WEEKS 1-8

Monday-Friday, 8am-4pm

BREAKFAST

A variety of hot English breakfast items, muesli, toast, cereal, yoghurts, warm pastries, fruit, hot and cold drinks

LUNCH/COFFEE/SNACKS

A meat or fish and a vegetarian 'dish of the day' with sides, a pasta dish, pre-packed salads and baguettes, yoghurts, snacks, barista coffee and drinks

Dining Hall

The Dining Hall was built in 1618 and is used daily for lunch and dinner during term time, and all meals during the vacation. Payments are all via Upay, either at the time of booking online (required for formal dinners or special events only) or at the servery.

Open Weeks 0-9, Every Day

BREAKFAST Monday-Friday, 8-.30-9.30am

Pick and mix hot, full English items, cereal, toast, porridge, pastries, fruit, yoghurt and hot and cold drinks

LUNCH Monday-Friday, 12-1.30pm

A meat or fish and a vegetarian 'dish of the day', pasta, pie, jacket potatoes and salads

DINNER Monday, Tuesday, Thursday & Friday, 5.30-7pm

Sunday & Wednesday, 5.30-6.45pm, Saturday, 6-7pm

A hot meat or fish dish a vegetarian dish, soup, pasta, sides, salad and a dessert

FORMAL DINNERS Wednesdays & Sundays 7.30pm (term time only)

Grand, 3 or 4 course meals where gowns are worn. Booking is required. Tickets for themed and celebratory dinners, such as Diwali, Thanksgiving, Halloween and Christmas routinely sell out, so be sure to book tickets early.

BRUNCH Saturdays and Sundays 11am-12.30pm

At weekends during term, brunch replaces breakfast and lunch from the servery. A range of full English breakfast and hot lunch items on offer make this meal extremely popular each week.

Undercroft Café & Bar

Originally the college's beer cellar, the bar is now a popular and versatile social eating space at the heart of the main college site. The bar is sometimes used as an outlet for lighter lunch items and snacks and always open for drinks and games in the evening, making it the ideal place to meet, eat, study and party. College bops take place here. Cash, card or Upay payments are accepted.

Evening Bar Open Weeks 1-8, Monday—Sunday (*also open 0th week in Michaelmas Term*)

6pm-11.00pm (9pm in week 0)

Beer, spirits and mixers, wine, cider and soft drinks

Upay



Upay is the College's cashless payment system which allows members to have complete control over their payment and meal-booking account online, from anywhere, any time.

Once the Catering Office have registered your University card, you will receive an email from **Uniware** (payments@upay.co.uk) which will guide you through the process of setting up your cashless account.

HOW DOES IT WORK?

Your Bod card is linked to Upay which allows you to make secure contactless payments for food items around college. Simply load your card with funds using your online account (<https://www.upay.co.uk/>) or with cash on site at the Porters Lodge (9.00am – 6.00pm).

You can also book and pay for tickets to formal dinners with ease using this system.

Prices

Breakfast

Cereal	£0.80
Croissants	£1.40
Coffee	from £0.65
Porridge	£1.40

Lunch

Hot main	from £2.50
Veg main	from £1.80
Side	£0.80
Vegetable	£0.70
Pasta	from £1.55
Pie	from £2.05
Salad	from £0.85
Jacket potato	from £1.15
Soup	from £0.90
Baguette/panini	£2.70
Crisps/sweets	from £0.75
Cans	from £0.90

Dinner

Main	from £3.75
Veg main	from £3.15
Side	£0.80
Vegetable	£0.70
Pasta	from £1.55
Dessert	£1.80

Formal dinner

3 or 4 courses, plus wine

Members	£16.40
Guests	£19.70

Bar

Beer/Cider	from £2.30
Alcopops	from £2.30

Price subject to change in line with supplier inflation rates

Important Information

GENERAL

1. Please ensure that you always have sufficient funds on your Upay account **before** ordering food
2. No food or drink from outside college may be brought into Hall without prior permission from the Catering Manager
3. Daily menus are posted on the college website at <https://www.exeter.ox.ac.uk/students/catering/todays-menus/>
4. All crockery, cutlery and trays taken from any of the catering areas must be returned
5. Junior Members may bring guests to any meals in weeks 0 to 9 inclusive, subject to a maximum of six per host. Please contact the Catering Manager if you wish to bring more guests to any meal.
6. Any unspent funds on your Upay account are refunded at the end of your studies, subject to any other monies owed to college being cleared.

FORMAL DINNER

1. Unless otherwise stated, students must always wear gowns to formal dinners (guests are not required to wear gowns)
2. Booking for Wednesday formal dinner closes at 1.30pm on the previous day.
Sunday formal dinner booking closes at 1.30pm on the preceding Friday.
4. Bookings can be amended or cancelled up to the point of the above deadlines by contacting the Catering Office.
5. Only those with bookings will be permitted to attend.
6. Please remember to bring your Bod card as you will be required to scan it on your way into the dining hall in order to check yourself and your guests in.

Staff &

Contacts



If you have any questions or suggestions concerning catering matters, please visit the Catering Office or contact:

Nick Green, Catering Manager

01865 (2) 79843

nicolas.green@exeter.ox.ac.uk

Or

Natasha Hall, Catering Administrator

01865 (2) 79331

natasha.hall@exeter.ox.ac.uk

Hall & SCR Staff

Elena Dickinson (Head Butler)

Carol Barker (Supervisor)

Julie Pugh (Supervisor)

Bee Markos (Supervisor)

Ramesh Basnet (Supervisor)

Lucyna Palar

Benyam Abebe

Undercroft Bar

Vilmos Kovacs (Bar Manager)

Kitchen Porters

Andy Martin

Jose Pereira

Ian Shurey

Mohammed Bouffra

Cohen Quad

Gareth Flinders (Chef)

Maka Papunashvili

Melissa Thessian

Carla Andrade

Lloyd Bowers

Kitchen

Mark Willoughby (Head Chef)

Ian Cox

Johnny Harper

Liberato Nigro

Ivelin Stanchev

Janice Rivera

Kamil Wojtasinski

Rowena Dodd (kitchen assistant)



Exeter College

2022