Vegetarian/Vegan Options

CRUNCH at Ravenhill Dining Hall is dedicated to offering a variety of well rounded options for lunch and dinner. In addition, all other station concepts offer these options daily and are noted on menu signs by their logos - celery for Vegetarian and carrot for Vegan.

EcoSteps to Sustainability

As we continue to expand our role as a socially responsible company, our EcoSteps logo will highlight items that are part of our efforts to become a more sustainable company.

FarmSource

Our FarmSource program is an initiative to find and partner with some of the finest local growers and producers. With assistance from organizations like Pennsylvania Association for Sustainable Agriculture (PASA) we are able to enhance the freshness and quality of our product offerings without compromising our commitment to food safety while supporting and strengthening the local agricultural community. We utilize only suppliers and growers who follow the high standards set forth by regulatory agencies like the FDA, the State Department of Agriculture and local health departments.

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Manage your time and your meals for an enjoyable dining experience...

Meal plans are such an important part of a student’s lifestyle whether they are incoming first year students or returning upperclassmen. Our goal is to match each and every student with the perfect meal plan that meets and exceeds their expectations. These plans give our diners total control and flexibility along with the best value for the dollar. All incoming first year resident students will be placed on the 19 meal plan only. Returning residential students may purchase either the 19 or 14 meal plan. Independence Plaza and non-resident students are welcome to select any option.

19 Meal Plan Standard
Provides the most flexibility and is clearly the "best value". It includes all 19 meals served during the week (breakfast, lunch and dinner on weekdays and brunch and dinner on weekends), plus $100 or $200 on your Student Campus Card account and seven guest meal passes per semester. The meal plan runs seven days a week and may be used in the Ravenhill Dining Hall or for its cash equivalency in any retail location. ** One meal swipe is permitted per meal period. Bonus dollars are for food or convenience store purchases at any dining location.

10 Meal Plan Standard
Includes any 10 meals served seven days a week and $50 or $100 on your Student Campus Card account per semester. This plan may be used in Ravenhill Dining Hall or for its cash equivalency in any dining location. 

5 Meal Plan Standard
Includes any 5 meals served seven days a week and $25 or $50 on your Student Campus Card account per semester. This plan may be used in Ravenhill Dining Hall or for its cash equivalency in any dining location.

Meal Plan Options

14 Meal Plan Standard
Includes any 14 meals served seven days a week plus $75 or $150 on your Student Campus Card account and 4 guest meal passes per semester. This plan may be used in Ravenhill Dining Hall or for its cash equivalency in any dining location. Note: Guest passes may be used at Ravenhill location only.

Meals Premiums
All four meal plans offer a premium upgrade with the same flexibility and benefits as the standard with the additional bonus dollars listed second in the above descriptions. Also provides the additional flexibility to use your meals at any point during the day, up to four meals per day, and multiple in any meal period.

Campus Dollars
These dollars provide the ultimate flexibility and value. This is your money held in an account that acts like a debit card using your Student Campus Card. This is convenient for purchasing meals and snacks without the hassle and worry of carrying cash. It can be used at the Common Thread, Tuttleman Café, Ted's and a number of other sites on the University campus. The balance will appear each time a purchase is made. Money can be added to this account at any time during the year at either the campus business office or the Philadelphia University website https://campuscard.phila.edu.

Student Job Opportunities

Student team members are very important to us. We have many part-time positions at various locations as well as in our catering department. Just stop by our offices in the Kanbar Center, Suite 101 or see a manager for an application.

We know that occasionally there is a need for student catered events and we are happy to provide our services. We will work with you to ensure we meet and exceed your expectations. Just call our catering department at 215.951.5628 to inquire. Catering selections can be viewed at http://phila.edu/dining/catering. We look forward to serving you!