Our FarmSource program is an initiative to find and partner with some of the finest local growers and producers. Most of our farmers are within a 125-mile radius of campus. By working with local producers, 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.

**CULINARY GOLD STANDARDS**

- Foods are prepared-to-order, or cooked in small batches as close to service as possible
- Fresh, organic, cage-free shelled eggs are available daily – cooked-to-order
- Pizza dough is freshly made from scratch
- All entrée meats are roasted in-house
- Locally sourced or fresh ground beef is used for hamburgers and entrées
- Menus emphasize the use of fresh vegetables, fruits, legumes, and whole grains
- Vegan entrée selections are offered at all meals
- Soups and sauces are made from scratch and utilize fresh stock
- Fried entrées are hand-breaded
- Mashed potatoes are made from scratch using fresh, whole potatoes
- Fresh-cut French fries, using locally grown potatoes when available, are offered at our grill daily
- A minimum of five seasonal, fresh hand fruits are served daily
- Cookies and muffins are baked fresh daily in our kitchens

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**HOURS OF OPERATION**

**Tiger Café – Academic Year**

- Monday – Friday
  - Breakfast: 7:30 a.m. – 10:30 a.m.
  - Cont. Break.: 10:30 a.m. – 11:00 a.m.
  - Lunch: 11:00 a.m. – 2:00 p.m.
  - Lite Lunch: 2:00 p.m. – 5:00 p.m.
  - Dinner: 5:00 p.m. – 8:30 p.m.

- Saturday and Sunday
  - Brunch: 10:00 a.m. – 2:00 p.m.
  - Lite Lunch: 2:00 p.m. – 4:00 p.m.
  - Dinner: 4:00 p.m. – 6:00 p.m.

**Cub Café – Academic Year**

- Monday – Thursday
  - Breakfast: 8:00 a.m. – 10:00 a.m.
  - Cont. Break.: 10:00 a.m. – 11:00 a.m.
  - Lunch: 11:00 a.m. – 2:00 p.m.
  - Lite Lunch: 2:00 p.m. – 5:00 p.m.
  - Dinner: 5:00 p.m. – 8:30 p.m.

- Friday
  - Breakfast: 8:00 a.m. – 1:30 p.m.

**Tiger Café and Cub Café will accept meal plan swipes, Dining Dollars, Flex Dollars, cash, and credit cards.**

Thanks to great feedback from our students, the University is refocusing the Cub Café to support the active student nightlife on campus. Visit us online at [www.holyfamily.edu/current-students/student-resources/dining-services](http://www.holyfamily.edu/current-students/student-resources/dining-services) for more details.

**Tiger Café – Non-Academic Year**

Will be closed; however, will open if summer conferencing requires.

**Cub Café – Non-Academic Year**

Closed

For more information, please call: 267-341-3263/3459 or email: ggaines@parkhurstdining.com

George Gaines • General Manager • Parkhurst Dining at Holy Family University

To learn more, visit us online at [www.holyfamily.edu/current-students/student-resources/dining-services](http://www.holyfamily.edu/current-students/student-resources/dining-services)
## COMMUTER DINING PLANS
The Commuter Dining Plan provides an option for off-campus students to enjoy the wide variety of food and beverage choices on campus. Only off-campus students enrolled for the upcoming semester are eligible for the plan. When a food or beverage purchase is made, the amount is automatically deducted from your Commuter Meal Plan account. You may request from any dining cashier a receipt, which lists the balance of the account.

## HOW IT WORKS
- Buy an appropriate Level Plan
- Charge it to your account
- Receive a discount on prepared food items and fountain drinks at dining locations
- Accessed conveniently with your Tiger Tag
- Available for fall and spring semesters

## DINING PLAN OPTIONS

### LEVEL 1 - INTRODUCTORY 55 PLAN
- $55 worth of Tiger Dollars for only $49.50 per semester
- 10% savings on all food items

### LEVEL 2 - 150 PLAN
- $150 worth of Tiger Dollars for only $135.00 per semester
- 10% savings on all food items

### LEVEL 3 - 300 PLAN
- $300 worth of Tiger Dollars for only $255.00 per semester
- 15% savings on all food items

### LEVEL 4 - 600 PLAN
- $600 worth of Tiger Dollars for only $510.00 per semester
- 15% savings on all food items

### LEVEL 5 - 900 PLAN
- $900.00 worth of Tiger Dollars for only $720.00 per semester
- 20% savings on all food items

### LEVEL 6 - 2000 PLAN
- $2,000 worth of Tiger Dollars for only $1,600.00 per semester
- 20% savings on all food items

## PURCHASING THE PLAN
The Commuter Dining Plan may be purchased at the Business Office and charged directly to your University account. Both undergraduate and graduate students are eligible for the Commuter Dining Plan. The Plan will be added to your semester bill once your bill is generated by the Business Office. Fall bills are prepared beginning in mid-July and Spring bills in early November.

Missed the deadline to put it on your semester bill? You may add it to your account anytime through cash or credit card at the Business Office.

## UNUSED FUNDS
Unused funds carry over from fall to spring semester.