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LU dining upgrades cater to students' tastes

August 29, 2008 ¦ Eric Brown

Like a growing child, Liberty University, now experiencing tremendous growth itself, needs proper nourishment. That's why LU Dining is spicing up its offerings around campus.

At Reber-Thomas Dining Hall, the main campus eatery, students have more nutritional options. Thanks to a cost-cutting tray-less initiative instituted last year by LU Dining, students can now indulge in carved meats three times per week, fresh fruits, filtered water and extra proteins on the salad bar.

"Everything that we are doing [at Reber-Thomas] are enhancements for the students' nutrition," said Chuck Faulkinberry, LU Dining's Resident District Manager. "By removing the trays we found that we were able to save \$250,000 throughout the year. It has really been a great benefit not only to the environment but also to the cost of meal plans and being able to offer more."

Coffee drinkers seeking a relaxed setting will find refuge in the new Student Union Center at Campus North. The upcoming coffeehouse is slated to debut in September, giving students a chance to interact in a more casual atmosphere.

Those grabbing a bite to eat at Campus North's Founders Food Court will notice a brand new food venue, Pete's Arena. The menu features hand-tossed pepperoni, sausage, veggie, supreme and breakfast pizzas. Its next-door neighbor, Jump Asian Express, has oriental entrees, side items and a stir-fry bar with vegetarian selections.

At DeMoss Learning Center, improvements include adding dual lines at Sub Connection and a second espresso machine at Jazzman's Café on the second floor.

Patrons who grow impatient standing in line at select campus eateries can avoid the wait beginning in October. A new concept known as Webfood will allow customers to place orders online and pick them up at designated kiosks. This innovative service will support Sub Connection, The Hangar, and Founders Food Court.

Students living in residence halls on the Circle have something else to be thankful for in November with the addition of a third Café a' la Cart, providing students with various breakfast foods, snacks, beverages and sandwiches. Café a' la Cart II, formerly located in the Fine Arts Center, is being relocated to LaHaye Student Center. (The original Café a' la Cart is in DeMoss Hall near the bookstore).

"When the opportunity came up to add a [Café a' la Cart] venue in the new student center, we thought that it would be a great opportunity for it," Faulkinberry said. "We are trying to spread our food venues out a little across campus."