### **MEAL PLAN ELIGIBILITY POLICY**

## **Policy Statement**

The purpose of the meal plan and meal service program at Muhlenberg College is to provide healthy and nutritious food to all students. By providing a variety of healthy foods and various dining options, Muhlenberg College Dining Services is able to accommodate a wide array of student dietary needs and lifestyles.

## I. Meal Plan Eligibility

#### A. Students in Residence Halls

- 1. <u>Upper Class Students</u> living in residence halls are required to select from the *Platinum*, *Gold*, *Silver or Traditional meal plans*.
- 2. <u>First Year Students</u> living in residence halls are required to select from the *Platinum*, *Gold or Traditional meal plans*.

## **B.** Commuting and Off-Campus Students

Commuting and off-campus students may select any of the meal plans or choose no meal plan.

# C. Students in College-Owned or Leased Houses, Apartments, or Suites

- 1. Students living in groups of four (4) or fewer with a galley kitchen shall be entitled to select the *Platinum*, *Gold*, *Silver*, *Bronze or Traditional meal plans*. For the purposes of this policy, a galley kitchen is required to have a full size refrigerator, a sink with running hot and cold water, a microwave, and at least four (4) feet of hygienic countertop space.
- 2. Students living in College-owned or leased apartments, or houses with a total occupancy rating of eight (8) or fewer and a full kitchen are automatically defaulted to no meal plan. However, these students shall be entitled to select any of the meal plans offered. For the purposes of this policy, a full kitchen is required to have a full size refrigerator, a sink with running hot and cold water, an oven and range top with adequate exhaust, and at least four (4) feet of hygienic countertop space.

# D. Students in Privately Owned Fraternity Chapter Houses

Members of recognized fraternities living in privately owned chapter houses shall be entitled to select from the *Platinum*, *Gold*, *Silver*, *Bronze or Traditional meal plans*.

## E. Student Teaching and Internship Experiences

Students engaged in student teaching must select from any of the meal plans. Students engaged in an internship experience, that is a College-approved course equal to one full credit, must select from the *Platinum*, *Gold*, *Silver*, *Bronze*, *Cardinal or Traditional meal plans*. This program is available only during the semester in which an individual is student teaching or participating in an internship which takes them off campus more than 3 days per week.

### F. Students with Medical Needs

For questions related to students who may qualify for accommodations related to nutritional or dietary related medical needs, please reference <u>Special Dining</u> <u>Services Policies and Procedures</u>.

# II. Meal Plan Options (See Chart Below)

Type of Housing	No Meal Plan	Cardinal	Bronze	Silver	Traditional	Gold	Platinum
First Year Students in Residence Halls (Walz, Prosser, first year students in Brown)					x	х	х
Upper Class Students in Residence Halls (East, Martin Luther, Taylor, upper class students in Brown, Phi Sigma Sigma, Delta Zeta, Alpha Chi Omega)				x	X	x	х
Student in College-owned or leased housing of 4 or less and a galley kitchen* (Robertson/South)			x	x	X	x	х
Student in privately-owned fraternity chapter house (ATO)			x	х	x	х	х
Student Teaching		х	х	Х	х	х	х
Student Internship (College approved course equal to one full credit.)		х	x	х	x	х	х
Student in College-owned or leased apartment or house, with a capacity for 8 or less and a full kitchen (MILE- including Village and 2201 Chew, Phi Mu, Alpha Epsilon Pi, Delta Tau Delta, Zeta Beta Tau)**	х	x	x	x	x	x	X
Commuter or Off Campus	x	x	х	х	х	х	х
Student with documented medical need with approval from Health Services	X	X	x	x	x	x	x

<sup>\*</sup> a galley kitchen is required to have a full size refrigerator, a sink with running hot and cold water, a microwave, and at least four (4) feet of hygienic countertop space.

<sup>\*\*</sup> a full kitchen is required to have a full size refrigerator, a sink with running hot and cold water, an oven and range top with adequate exhaust, and at least four (4) feet of hygienic countertop space.

#### III. Additional Resources

To ensure consistent, superior service, Muhlenberg College Dining Services have developed the following policies:

Please reference the "<u>Muhlenberg Dining Policy</u>" for general issues relating to: Meal Plans, Medical and Dietary Needs, your Muhlenberg College ID Card and additional information.

Please reference the "<u>Muhlenberg Dining Venues Policy</u>" for venue specific issues relating to: Menus, Hours of Operations, Door Rates, Customer Responsibilities, Student Organization Events and Fundraising Guidelines, Unauthorized Access, Theft and Unruly Behavior.

#### **Contacts:**

Nutrition Related Medical Needs: Director, Disability Services 484-664-3825

Meal Plan/General Nutrition Issues: General Manager, Dining Services 484-664-3488

Further Action Required: Executive Director for College Life Operations 484-664-3338

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