

RETAIL DINING SERVICES AGREEMENT

THIS AGREEMENT, made this 25th day of June, 2020, by and between **PURDUE UNIVERSITY** ("**Purdue**") and **ARAMARK EDUCATIONAL SERVICES, LLC**, a Delaware limited liability company, having its principal place of business at 2400 Market Street, Philadelphia, Pennsylvania 19103 ("**Aramark**").

WHEREAS Purdue issued Request for Proposals # 1995847426 (RFP) for the operation of retail dining services at Purdue's West Lafayette, Indiana campus;

WHEREAS Aramark submitted a proposal in response to such RFP dated January 10, 2020 (the "**Proposal**"); and

NOW, THEREFORE, in consideration of the mutual promises, covenants, and conditions set forth in this Agreement, the parties agree as follows:

1. ENGAGEMENT OF ARAMARK: Purdue hereby engages Aramark to operate at Aramark's own expense and upon Aramark's own credit Purdue's Campus Retail Dining Program in the Food Service Facilities, and to operate exclusively those locations described below in **Exhibit C**.

2. DEFINITIONS: The following words and phrases when used in this Agreement, or any amendment hereto, shall have the meanings given to them in this Paragraph:

A. "Accounting Period": Each of the twelve (12) calendar month accounting periods used by Aramark for the Campus Retail Dining Program pursuant to generally accepted accounting principles.

B. "Agreement": This Retail Dining Management Agreement.

C. "Campus Retail Dining Program": Full in-scope retail food service operations in the Food Service Facilities on Purdue's West Lafayette, Indiana campus as more fully described in **Exhibit A**, and includes cash sales, credit/debit sales, Declining Balance Board Program sales, meal exchange sales, catering and other related retail food operations. This Agreement does not include residential dining/board food services, athletic concessions, and vending services.

D. "Commission": The amount owed to Purdue as set forth in Section 16.A of this Agreement.

E. "Consumer Price Index" or "CPI": The Consumer Price Index, All Urban Consumers, Food Away From Home Index, as published by the United States Department of Labor, Bureau of Labor Statistics, for which the base year is 1982-84 = 100, or if such publication ceases to be in existence, a comparable index selected by Purdue and approved by Aramark, acting reasonably. The annual CPI increase factor shall be determined at the end of an Operating Year (i.e. June) using the following formula:

CPI value for March of the current Operating Year
CPI value for March in the previous Operating Year

F. “Declining Balance Board Program”: A pre-paid declining balance card program for food services available with some Purdue student meal plans (e.g. Dining Dollars). Purdue shall reimburse Aramark for Declining Balance Board Program funds applied to purchases at Food Service Facilities within 30 days of receiving an invoice from Aramark.

G. “Effective Date”: July 1, 2020.

H. “Food Service Facilities”: The areas, improvements, personal property and facilities made available by Purdue to Aramark as more fully described in Section 3 below for Aramark’s operation of the Campus Retail Dining Program.

I. “Gross Receipts”: All receipts received by Aramark in operating the Campus Retail Dining Program, including without limitation, the amount paid to Aramark for Declining Balance Board Program sales; cash sales receipts; credit/debit sales receipts; receipts from catering sales; and for subcontracted locations, cash/credit sales net of subcontractor revenue. Meal exchange sales (both Mandatory Meal Exchange and Voluntary Meal Exchange) shall not be included in determining Gross Receipts.

J. “Guaranteed Minimum Commission”: During the first Operating Year, Aramark guarantees that Purdue will receive commissions of not less than One Million Eight Hundred Thousand Dollars (\$1,800,000). During each Operating Year following the first Operating Year, Aramark guarantees that Purdue will receive commissions of not less than Two Million Dollars (\$2,000,000), which amount shall be increased each year after the second Operating Year by the CPI; provided, however, the Guaranteed Minimum Commission during any Operating Year following the first Operating Year shall not be less than the greater of Two Million Dollars (\$2,000,000) or the Guaranteed Minimum Commission for the immediately preceding Operating Year.

K. “Guaranteed Monthly Minimum Commission”: One-twelfth (1/12) of the Guaranteed Minimum Commission.”

L. “Mandatory Meal Exchange” means meal exchange sales through Purdue’s on-campus dining meal exchange program, which Purdue will include with all meal plans sold. Mandatory Meal Exchanges will be accepted at the locations and under the terms and conditions listed on Exhibit E. Any changes to this list shall be by mutual agreement of the parties. The Mandatory Meal Exchange rate initially shall be \$8.75 per meal and will be adjusted every five years as negotiated by the parties based on inflation factors. Purdue shall reimburse Aramark the agreed-upon Mandatory Meal Exchange rate for each Mandatory Meal Exchange meal used within 30 days of receiving an invoice from Aramark.

M. “Net Receipts”: Gross Receipts less applicable state and local sales taxes.

N. “Operating Year”: The twelve (12) consecutive month period commencing July 1 and ending June 30; provided, however, the first Operating Year shall begin on the Effective Date and shall end the following June 30.

O. “PMU Back of House Space”: The areas identified in Exhibit **B** as space available to Aramark for storage and other back of house operations, including appropriate office space.

P. “PMU Front of House Space”: The areas identified in Exhibit **B** as the retail dining locations in PMU for Aramark to operate the Campus Retail Dining Program.

Q. “Retail Dining Memberships” means meal plans sold by Aramark for purchase by Purdue students, faculty and staff. These membership plans may provide Voluntary Meal Exchange as a component of the plan.

R. “Voluntary Meal Exchange” means meal exchange sales through Aramark’s retail meal exchange program or a retail meal exchange program other than Purdue’s on-campus dining meal exchange program.

S. “XBE” means a Minority, Veteran, or Woman owned Business Enterprise as defined by Ind. Code § 4-13-16.5.

3. Food Service Facilities: Purdue shall make available to Aramark food service facilities at the locations where Aramark is to operate the Campus Retail Dining Program, which locations are depicted in Exhibit **C** (the “**Food Service Facilities**”). Aramark shall spend the amount in the Financial Commitment defined below to design, construct, and renovate the Food Service Facilities (except the PMU Back of House Space) as provided in **Exhibit C-1** and in accordance with Section 3.A below (the “Aramark Renovations”). In the event of actual or anticipated cost overruns to the Aramark Renovations, the Parties shall meet and confer in a good-faith effort to determine a mutually agreeable path forward. The PMU Front of House Space and PMU Back of House Space will be renovated by Purdue as part of Purdue’s PMU renovation project. Purdue will afford Aramark access to the PMU Front of House space when Purdue completes its scope of work as described in **Exhibit C-1**, so Aramark may complete the construction and renovation of the Food Service Facilities in the PMU (the “**Purdue Work**”). Upon completion of the design, construction, and renovation of the Food Service Facilities, Aramark will use the Food Service Facilities to operate the Campus Dining Program in compliance with all laws, rules, and regulations, including, without limitation, the Americans with Disabilities Act, zoning regulations, building codes, and operating permits, and requirements as may reasonably be established by Purdue. Purdue or authorized representatives of Purdue shall have reasonable access to the Food Services Facilities. The Food Service Facilities are and shall be the property of Purdue at all times during the Term of this Agreement and thereafter. All improvements to the Food Service Facilities and other parts of Purdue’s premises utilized as part of the Campus Retail Dining Program shall become the property of

Purdue. Improvements to the Food Service Facilities shall be in accordance with the PMU Narrative Trade Dress attached as **Exhibit C-2**.

A. Design, Construction, and Renovation of Food Service Facilities:

Aramark shall apply funds from the Financial Commitment to retain design professionals and contractors and/or construction managers to perform the renovations of the Food Service Facilities. The designs, specifications, and plans for Aramark's renovations shall be submitted to Purdue for review and written approval, which approval will not be unreasonably withheld. Aramark shall consult with Purdue in connection with Purdue's renovation of the PMU to ensure the PMU renovations are consistent with and facilitate the construction of the Aramark renovations. Aramark will work with Purdue in coordinating the schedule for the renovation work for the Food Service Facilities. All of Aramark's renovation work shall be done in a good and workmanlike manner and in accordance with Purdue design and construction guidelines, which can be obtained from the following website:

<https://www.purdue.edu/physicalfacilities/units/capital-program-management/consultants-handbook/index.html>.

Aramark is responsible for obtaining all necessary permits for Aramark's renovation work. Purdue will cooperate with Aramark in obtaining necessary permits. When Aramark's renovation work at each location is substantially complete as reasonably determined by Purdue, Purdue will issue a certificate of substantial completion (or equivalent document) for each location.

B. Utilities: Purdue shall ensure availability of utilities, garbage and water services to the Food Service Facilities reasonably necessary for Aramark to operate the Campus Retail Dining program in each of the Food Service Facilities. The utilities available at each Food Service Facility may be different (e.g., gas may not be available, etc.). Purdue shall not be liable or responsible for any failure to furnish the services set forth above occasioned by strike or other work stoppage, federal, state, or local government action, breakdown, or failure of apparatus, equipment, or machinery employed in supplying said services, and temporary stoppage for repair, improvement, or enlargement thereof, or any act or condition beyond its reasonable control, provided however that Aramark's obligations under this Agreement, including payment of Guaranteed Minimum Commissions, shall be adjusted to account for any material impact resulting from such failure to furnish services. For purposes of this provision "material impact" means unavailability of services for 3 consecutive business days during which such Food Service Facilities would otherwise be open for business.

C. Repair, Replacement and Maintenance: Aramark, at its expense, shall furnish and perform building maintenance services within the Food Service Facilities and shall be responsible for compliance with all federal, state and local safety and health laws and regulations with respect to the Food Service Facilities. Aramark shall ensure continuing compliance with all federal, state and local health and safety laws with respect to the Campus Retail Dining Program and shall obtain all license, permits and approvals

necessary to operate the Campus Retail Dining Program. Aramark shall immediately notify Purdue of any pending or threatened violation of any health or safety laws or regulations with respect to the Campus Retail Dining Program of which it becomes aware in the ordinary course of its day-to-day business. In such event, the parties shall work together in good faith to ensure timely compliance, with the responsible party paying the costs of any necessary remedy.

Aramark shall maintain high standards of sanitation and shall be responsible for routine cleaning and housekeeping in the Food Service Facilities (including food service equipment, kitchen floors, hoods and grease filters and traps), for regular cleaning service of Food Service Facilities' walls, windows, floors, light fixtures, draperies and blinds, for the periodic waxing and buffing of floors and for the routine cleaning of cafeteria tables and chairs. Aramark also shall be responsible for trash and garbage removal in the Food Service Facilities. Aramark will work with Purdue to recycle all trash in compliance with Purdue's recycling guidelines. Aramark shall furnish and perform all maintenance and repairs on equipment utilized in the Campus Retail Dining Program.

D. Pest Control. Aramark, at its expense, shall provide appropriate pest control services within the Food Services Facilities. Pest control services must be coordinated with Purdue's pest control efforts and consistent with Purdue's policies and procedures.

E. IT System; Payment Card Industry/Data Security: In connection with the Campus Retail Dining Program, Aramark may need to operate certain information technology systems owned by Aramark or Aramark subcontractors ("**Non-Purdue IT Systems**"), which may need to interface with or connect to Purdue's networks or Purdue's information technology systems ("**Purdue IT Systems**"). Aramark will be responsible for all Non-Purdue IT Systems and Purdue will be responsible for Purdue IT systems, including taking the necessary security and privacy protections as are reasonable or required by law. Aramark will be responsible for complying with all applicable laws, regulations and payment card industry (PCI) data security standards related to the protection of cardholder data. Aramark agrees to work closely with Purdue to develop an information technology solution for the Campus Retail Dining Program that best meets the needs of Purdue. If, despite their reasonable and diligent efforts, Aramark and Purdue are not able to implement an information technology solution by interfacing or connecting to Purdue's IT Systems in compliance with PCI data protection rules, credit or debit transactions will be transmitted over an Aramark private data network that is physically separate from Purdue's data network and Aramark shall install, implement and operate such network at its own expense.

Purdue will transfer 49 point-of-sale (POS) systems to Aramark for the Campus Retail Dining Program. The POS systems transferred by Purdue hereunder will be transferred "as-is", with no representation or warranty of any kind by Purdue and Aramark agrees to be solely responsible for replacing any defective or broken POS systems or component thereof. Aramark shall be responsible for providing any POS in excess of the 49 to be transferred by Purdue which are necessary or desirable for Aramark to operate the Campus

Retail Dining Program. All Aramark POS systems shall, at Aramark's sole expense, interface with Purdue's "Blackboard" system (or any equivalent replacement system for Blackboard as identified by Purdue).

F. Closure of Food Service Location: Aramark shall not close a food service location within the Food Service Facilities without prior consent by Purdue. If Aramark closes a food service location within the Food Service Facilities, Purdue has the right to seek alternative retail dining service providers to operate a retail dining service in that location or to provide food service itself in that location.

G. Change of Branded Concepts. Aramark shall not change a branded concept within the Food Service Facilities without prior consent by Purdue, which consent shall not be unreasonably withheld. Existing branded concepts with unexpired contractual obligations (i.e. existing lease/license agreements) will remain in place until the expiration of such contractual obligations. Purdue and Aramark agree to cooperate with each other in transferring or assigning Purdue's responsibilities under such contracts to Aramark or otherwise having Aramark assume Purdue's responsibilities under such contracts. The branded concepts having unexpired contractual obligations are described in **Exhibit C**.

H. Hours of Operation. Aramark shall not change hours of operation, attached as **Exhibit E**, at any Food Service Facility without prior consent by Purdue.

I. With regards to subparagraphs F, G, and H above, in the event Purdue withholds consent for Aramark to close a food service location, change a branded concept, or change hours of operation, at Aramark's request the parties shall meet and negotiate a reasonable accommodation to account for any negative financial impact to Aramark resulting from denial of such closure, change in branded concept, or change to hours of operation.

J. Private Business Use. Catering Services shall be defined as the distribution of food and/or drink products including any station set up, food warming/heating trays, staffing or service of food, etc., to on-campus sites away from Food Service Facilities ("Catering Services"). Delivery Services shall be defined as the delivery of food and/or drink products excluding any station set up, food warming/heating trays, staffing or serving of food, etc. to on-campus sites away from the Food Service Facilities ("Delivery Services"). Any Catering Services or Delivery Services provided by Aramark, its employees, agents, licensees or other third-party beneficiaries shall be recorded on a log in the form attached hereto as **Exhibit F** and provided to Purdue by July 31 of each year (the "**Tracking Log**"). Notwithstanding any other provision of this Agreement, it shall be condition precedent to Aramark's receipt of any funds owing upon the termination of the Agreement that Aramark provide an updated Tracking Log reflecting Catering Services and Delivery Services through the date of termination.

K. Intentionally Deleted.

4 PROPRIETARY MARKS: Aramark acknowledges that the names, logos, service marks, trademarks, trade names, trade dress, and patents, whether or not registered, now or hereafter owned by or licensed to Purdue (“**Purdue Marks**”) are proprietary marks of Purdue. Aramark will not use Purdue Marks for any purpose except as expressly permitted in writing by Purdue. Upon termination of this Agreement, Aramark shall discontinue the use and display of any Purdue Marks and agrees to allow Purdue to remove all goods bearing any Purdue Marks. Aramark represents and warrants that it is authorized to use all names, logos, service marks, trademarks, trade names, and trade dress used or to be used by Aramark in operating the Campus Retail Dining Program.

Purdue acknowledges that the names, logos, service marks, trademarks, trade names, trade dress, and patents, whether or not registered, now or hereafter owned by or licensed to Aramark (“**Aramark Marks**”) are proprietary marks of Purdue. Purdue will not use Aramark Marks for any purpose except as expressly permitted in writing by Aramark. Upon termination of this Agreement, Purdue shall discontinue the use and display of any Aramark Marks and agrees to allow Aramark to remove all goods bearing any Aramark Marks.

5 EXCLUSIVE SPONSORSHIP: Aramark acknowledges that Purdue may from time to time enter into exclusive sponsorship, advertising, licensing, supply or similar agreements with sponsors, licensors, manufacturers and/or suppliers of various categories of products, goods or services, and that such agreements may impose on Purdue certain restrictions with respect to advertising, use and sale of certain products, goods or services. Nothing contained in this Agreement shall limit Purdue’s right to enter into any such exclusive agreements. Aramark agrees that, upon reasonable notice from Purdue, Aramark shall not utilize, purchase, sell or advertise (or permit the utilization, purchase, sale or advertising) any products, goods or services, in connection with Aramark’s operation of the Campus Retail Dining Program or otherwise on or from Purdue premises, which may be in violation of any such exclusive agreement. Should an exclusive sponsorship agreement negatively impact food quality or costs to Aramark, Purdue will negotiate with Aramark for an appropriate and mutually agreeable financial solution.

Aramark further acknowledges that Purdue has an exclusive product agreement (the “Exclusive Product Agreement”) with Coca-Cola Refreshments USA, Inc. (“Coca-Cola”), pursuant to which Coca-Cola is the exclusive provider of Beverages (as herein defined) on Purdue’s West Lafayette Campus. In recognition of the Exclusive Product Agreement, Aramark shall not serve Beverages that are contrary to the terms of the Exclusive Product Agreement. Aramark agrees to provide Purdue with a listing of all drinks to be sold, distributed, dispensed or sampled from the Food Service Facilities for Purdue’s review and prior written approval. “Beverage” or “Beverages” mean all non-alcoholic beverages (i.e. consumed by drinking), whether or not such beverages (i) contain nutritive, food, or dairy ingredients, or (ii) are in a frozen form. This definition applies without regard to the beverage’s labeling or marketing. Powders, syrups, grounds (such as for coffee), herbs (such as for tea), concentrates, and all other beverage bases from which Beverages can be made are deemed to be included in this definition. For the avoidance of doubt, “flavor enhancers”, “liquid water enhancers”, and non-alcoholic beverages sold as “shots” or “supplements” are considered Beverages. “Beverages” do not include the following: non-branded coffee and tea, non-branded juice freshly squeezed on-site, fresh milk, flavored fresh milk, nonalcoholic beer or wine, or tap water. Purdue and Aramark further agree that the definition

of Beverage herein shall also incorporate the definition of Beverage(s) as set forth in any Purdue pouring rights or royalty sponsorship agreement in effect during the Term, which definition shall be provided to Aramark by Purdue.

In the event the Exclusive Product Agreement with Coca-Cola expires or is terminated, Purdue anticipates entering into another exclusive pouring rights agreement. Aramark agrees that, upon reasonable notice from Purdue, Aramark will not serve products that are contrary to the terms of the pouring rights agreement and will in good faith use efforts to transition its product offerings to conform to such pouring rights agreement.

6 SUBCONTRACTORS: Aramark shall not prepare and issue any request for proposals or enter into an agreement with a third party to provide dining services in the Food Service Facilities without prior consultation with Purdue which consultation shall include, but not be limited to, Purdue's right to review and submit comments to Aramark on any such request for proposals or agreements. Purdue shall have the right and reasonable opportunity to interview any third-party entity proposed by Aramark and to consent to the proposed subcontractor; provided, however, Purdue's consent will not be unreasonably withheld. If Aramark permits anyone to occupy or use all or any portion of the Food Service Facilities for any purpose, including but not limited to the conduct of any business or other activity, whether or not business-related, that is not within the intent of this Agreement, such permission shall be deemed an assignment or sublicense, as deemed appropriate by Purdue.

7 SALE OF ALCOHOLIC BEVERAGES: Aramark shall not sell or allow the sale or consumption of any intoxicating or alcoholic beverages or any fermented ale, wine, liquor, or spirits in any part of the Food Service Facilities on any part of the Purdue campus or in connection in any way with the Campus Retail Dining Program, unless Aramark is properly licensed by the State of Indiana and its local Liquor Control/Licensing Boards and the sales or consumption of such beverages is approved in writing by Purdue. Aramark must, at its own expense, provide all licenses and permits required for the legal sale of alcoholic beverages. Aramark shall comply with all applicable laws, regulations, and ordinances regarding the distribution, dispensing, sale, and service of alcoholic beverages and all procedures and policies established by Purdue relating to the dispensing and sale of alcoholic beverages on Purdue premises.

8 MARKETING: Aramark shall, in consultation with Purdue, actively market the Campus Retail Dining Program to student, faculty, staff and others. Aramark shall develop a marketing plan, consistent with Purdue's brand strategy and brand guidelines, which will be presented to Purdue on an annual basis for written approval. Aramark shall pay all costs associated with its marketing efforts. Purdue will collaborate with Aramark regarding Aramark's request to market Retail Dining Memberships through Purdue's dining website and other dining communications.

9 DELIVERIES: Aramark shall monitor the movement of products in and out of all Food Service Facilities and other areas to avoid or minimize conflicts with Purdue's facilities. Aramark shall cover or otherwise protect all food, beverages, and food handling equipment being moved through public areas.

10. PRICES: Aramark, exercising its good faith business judgment as a leading provider of food services, will determine the retail prices at which items are to be sold in connection with the Campus Retail Dining Program during the term of the Agreement. The prices for catering services will be mutually agreed upon by Purdue and Aramark.

11. PERSONNEL:

A. Aramark shall develop a staffing plan, to be approved by Purdue, for the operation of the Campus Retail Dining Program. At a minimum, the plan shall require Aramark to:

- i. Maintain a staff of properly trained and experienced personnel to ensure consistent, efficient, and satisfactory operation of the Campus Retail Dining Program;
- ii. Assign an adequate number of personnel to ensure consistent, efficient, and satisfactory operation of the Campus Retail Dining Program; and
- iii. Provide sufficient back-up personnel in times of staff shortages due to vacations, illness, emergencies, and inclement weather to ensure consistent, efficient, and satisfactory operation of the Campus Retail Dining Program.

B. Aramark shall provide qualified personnel who shall be responsible for specialized services such as administrative, management, dietetic, purchasing equipment, and related services. During the Transition Period, Aramark will have both its “transition” team and its permanent Campus Retail Dining Program team on site to the extent possible at Purdue’s West Lafayette campus but otherwise engaged and available. The “Transition Period” has already begun as of the date of this Agreement and shall continue until the Campus Retail Dining Program is fully operational as reasonably determined by Purdue.

C. Aramark shall ensure that management and supervisory level staff will be available to Purdue officials to respond to Purdue telephone calls or other communications in a timely and responsible manner. Aramark managers shall foster an environment of continuous improvement and high performance in the operation of the Campus Retain Dining Program.

D. Aramark will provide senior management and other supervisory personnel who will be responsible for the performance of the Campus Retail Dining Program, including a Resident District Manager, Operations Director, and Catering Manager. Resident District Manager will be on site full-time at Purdue’s West Lafayette campus. Aramark agrees that the Resident District Manager, Operations Director, and Catering Manager must be approved by Purdue in advance, such written approval will not be unreasonably withheld. Purdue may require Aramark to remove an Aramark employee from service at Purdue if, in the opinion of Purdue, the employee is not adding appropriate value to services being provided by Aramark or hinders effective delivery of Aramark’s services, except as prohibited by applicable law.

E. Personnel used by Aramark in operating the Campus Retail Dining Program will not for any purpose be considered employees or agents of Purdue. Aramark shall be solely responsible for their supervision, daily direction and control, payment of compensation, and

payroll withholding and income taxes, unemployment insurance, workers' compensation, and Social Security and the like, as required by applicable federal, state, and local laws.

F. Background Checks: With respect to employees and independent contractors Aramark intends to place on Purdue's premises, Aramark shall comply or require compliance with Aramark's pre-employment screening and employment background check process, including ensuring that pre-employment screening and/or employment background checks are conducted on all personnel who are expected to come onto Purdue's premises to perform services, consistent with the duties and responsibilities associated with the individuals' positions, locations of work and other factors. Aramark's pre-employment screening and/or employment background check shall include checks to identify whether any prospective employee is a registered sex offender pursuant to Zachary's Law, Ind. Code 11-8-8 or the equivalent law of the individual's state of residence. Aramark shall not knowingly assign any person identified as registered sex offenders to perform services at the Food Service Facilities or elsewhere on Purdue's premises. Purdue shall have a right to request that Aramark remove from Purdue's premises any employee or contractor that is a registered sex offender pursuant to Zachary's Law, Ind. Code 11-8-8 or the equivalent law of the individual's state of residence and, if Aramark fails to do so within twenty (24) hours from receipt of such notice, Purdue reserves the right to immediately remove such individuals from the Purdue's premises. Aramark cannot share the results of the background check (as they pertain to individual employees) with Purdue, but Aramark will comply with its policy, and the requirement set forth above regarding registered sex offenders, in determining whether any particular employee or contractor may be placed in service on Purdue's premises.

G. Aramark agrees that its employees and subcontractors or agents with whom Aramark has a contractual relationship will comply with and observe all applicable policies, regulations, and rules of Purdue concerning conduct on Purdue's premises that are applicable to Purdue's employees and agents. Purdue shall have the right to refuse access to its premises at any time to any employee of Aramark, its agents, sub-contractors, or suppliers' employees. The exercise of its right shall not diminish Aramark's obligation of performance arising under this Agreement.

H. Aramark shall not discriminate because of race, color, religion, sex, age, national origin, disability, or status as a Vietnam Veteran, as defined and prohibited by applicable law, in the recruitment, selection, training, utilization, promotion, termination or other employment-related activities concerning employees of the Campus Retail Dining Program. Aramark affirms that it is an equal opportunity employer and shall comply with all applicable federal, state and local laws and regulations.

I. Purdue acknowledges that Aramark has invested considerable amounts of time and money in training its supervisory employees in the systems, procedures, methods, forms, reports, formulas, computer programs, recipes, menus, plans, techniques and other valuable information which is proprietary and unique to Aramark's manner of conducting its business and that such information is available, on a confidential basis, to Aramark's supervisory employees. Therefore, Purdue agrees that supervisory employees of Aramark will not be hired by Purdue for the term of this Agreement and six (6) months thereafter For the purpose of this prohibition,

"supervisory employees" shall be defined as and be limited to Aramark’s Resident District Manager, Director of Operations, Marketing Manager, and Catering Manager.

12 EMPLOYEE TRANSITION: Aramark shall offer each Purdue retail dining services employee (“*Transition Employee*”) a position at not less than the employee’s current compensation and employment-status (full-time or part-time) based on initial terms and conditions of employment that are established by Aramark and approved by Purdue; provided that such Transition Employee apply for employment with Aramark. Aramark’s hiring of the Transition Employees will be contingent on the employees passing all required background checks. The Transition Employees shall be given a minimum six-month supervision period with Aramark at the Food Service Facilities, subject to such Transition Employees’ compliance with Aramark’s standard employment and conduct policies. Aramark will make its standard benefit package available at its standard benefit costs to the Transition Employees hired by Aramark. Aramark’s standard benefits package made available to the Transition Employee shall be the same or substantially similar to the benefits package described in **Exhibit D**. Aramark also agrees to provide at least one paid study day off per semester to qualifying employees of Aramark who are Purdue students. Aramark agrees to match Purdue’s educational assistance benefit for those Transition Employees who are enrolled as students at Purdue University Global.

13 TRAINING: Aramark is responsible for all food handling training, safety training, development programs, and other training for Aramark employees or other personnel in connection with Aramark’s operation of the Campus Retain Dining Program.

14 LICENSES, PERMITS AND TAXES: Aramark shall obtain all federal, state and local licenses and permits required for the Campus Retail Dining Program. Aramark shall pay, before delinquency, all taxes, levies, and assessments arising from its activities on or occupancy of the Food Service Facilities, including but not limited to taxes arising out of its operation of the Campus Retail Dining Program; taxes levied on its property, equipment, and improvements in the Food Service Facilities; and taxes on Aramark’s interest in this Agreement and any interest deemed to have been created thereby.

15 INSURANCE:

Aramark will procure and maintain, at Aramark’s sole cost and expense the following minimum insurance coverages insuring all service, work activities and contractual obligations undertaken in this Agreement.

<i>Coverages</i>	<i>Limits</i>
Workers' Compensation	Statutory Requirements (Indiana)
Employers Liability	\$1,000,000

Commercial General Liability, including operation/completed operations, products liability, contractual liability including this Agreement	\$5,000,000 each occurrence (BI & PD combined); \$5,000,000 annual aggregate
Business Automobile Liability, covering owned, leased/hired and non-owned automobiles	\$2,000,000 each occurrence (BI and PD combined)

All policies above except workers compensation and employer's liability shall include Purdue University and The Trustees of Purdue University as additional insureds; provided, however, such insurance coverage shall only cover insured liability assumed by Aramark in this Agreement and shall not cover liability arising out of the wrongful or negligent acts or omissions of Purdue, The Trustees of Purdue University, or their directors, officers, and employees. These policies also shall be primary over any insurance carried by Purdue to the extent deriving from Aramark's negligence.

These insurance policies must be with insurers acceptable to Purdue and who have an AM Best rating not less than A. Aramark will provide Purdue with certificates of such insurance within [15] business days of the Effective Date and thereafter, upon reasonable request. Aramark will provide Purdue with updated certificates of such insurance. Acceptance by Purdue of delivery of any certificates of insurance does not constitute approval or agreement by Purdue that the insurance requirements of this section have been met, and failure of Purdue to identify a deficiency from evidence provided will not be construed as a waiver of Aramark's obligation to maintain such insurance. In the event any of the insurance policies required to be carried by Aramark under this Agreement will be cancelled prior to the expiration date of such policy, or if Aramark receives notice of any cancellation of such insurance policies from the insurer prior to the expiration date of such policy, Aramark will make reasonable efforts to: (a) deliver notice to Purdue that such insurance has been, or is to be, cancelled, (b) will replace such insurance policy in order to assure no lapse of coverage will occur, and (c) will deliver to Purdue a certificate of insurance for such policy.

Purdue and Aramark waive any and all right of recovery from each other for property damage or loss of use thereof, howsoever occurring, which loss is insured under a valid and collectible insurance policy to the extent of any recovery collectible under such insurance, subject to a limitation that this waiver shall only apply when permitted by the applicable policies of insurance. The insurance requirements stated in this Section 15 do not in any way limit a party's total liability for indemnification as provided in this Agreement.

16. FINANCIAL TERMS:

A. Commission: Each month during the Term of this Agreement, Aramark shall pay to Purdue a commission (the "**Commission**") equal to the greater of (i) Seven Percent (7.0%) of the Net Receipts, plus Twenty Percent (20.0%) of Mandatory Meal Exchange sales, plus Ten Percent (10.0%) of Voluntary Meal Exchange sales or (ii) the

Guaranteed Minimum Monthly Commission. Aramark shall pay the Commission to Purdue within fifteen (15) business days after the end of the month. Within fifteen (15) business days after the end of month, Aramark shall electronically deliver to Purdue a statement showing Gross Receipts and Net Receipts in a format reasonably acceptable to Purdue. In June of each Operating Year, Aramark shall provide Purdue with a year-to-date accounting reconciling the difference between the total amount of Commissions paid over the prior 12 months against the Commissions calculated on an annual basis and the Guaranteed Minimum Commission. If the amounts actually paid were less than the greater of the Guaranteed Minimum Commission or the Commission calculated based on annual revenue, Aramark shall pay the difference to Purdue within 30 days. If the amounts actually paid were greater than the greater of the Guaranteed Minimum Commission or the Commission calculated based on annual revenue, Aramark shall submit an invoice to Purdue and Purdue shall pay such amount to Aramark with 30 days.

B. Unrestricted Grant: In consideration of Purdue's agreement to enter into this Agreement, Aramark will make an unrestricted grant to Purdue in the amount of Ten Million Dollars (**\$10,000,000.00**) (the "**Unrestricted Grant**"). The Unrestricted Grant will be paid to Purdue in three installments. The first installment of Eight Million Six Hundred and Sixty Seven Thousand Dollars (\$8,667,000.00) shall be paid by October 5, 2020. The second installment of Six Hundred and Sixty Seven Thousand Dollars (\$667,000) shall be paid by October 5, 2021. The third installment of Six Hundred and Sixty Six Thousand Dollars (\$666,000) shall be paid by October 5, 2022. Eight Million Dollars (\$8,000,000.00) ("**Amortized Grant Amount**") of the first installment of the Unrestricted Grant will be amortized on a straight-line basis over a period of months equivalent to the number of full months remaining in the Term (which for purposes of amortization shall mean the initial ten (10) year term plus the two renewal periods of five (5) years each described in Section 32.A below), commencing upon the date of payment. Within one hundred twenty (120) days after expiration or termination of this Agreement for any reason whatsoever, Purdue shall reimburse Aramark for the unamortized balance of the Amortized Grant Amount as of the date of expiration or termination. Except for the unamortized portion of the Amortized Grant Amount as provided in the preceding sentence, Purdue shall have no obligation to reimburse Aramark for the Unrestricted Grant.

C. Annual Refresh Fund: Aramark agrees to provide Purdue with an annual reserve fund to be used to periodically upgrade and refresh the Food Service Facilities and equipment in the Food Service Facilities in the amount of Five Hundred Thousand Dollars (**\$500,000.00**) each year during the Term of this Agreement, beginning with the fifth year of the Term (the "**Annual Refresh Fund**"). This Annual Refresh Fund amount shall be increased each year in accordance with the change in CPI; provided, however, in no case shall the Annual Refresh Fund be less than the Annual Refresh Fund for the immediately preceding year. Aramark will manage the Annual Refresh Fund in consultation with Purdue and will provide Purdue with a reconciliation of the amounts paid toward the Annual Refresh Fund and expenditures from the Annual Refresh Fund on an Accounting Period and annual basis. Expenditures exceeding \$25,000 shall be approved by Purdue. If the amount paid to upgrade and refresh the Food Service Facilities in any Operating Year is less than the amount in the Annual Refresh Fund, the balance shall continue to remain in

the Annual Refresh Fund and shall not reduce Aramark's annual payment to the Annual Refresh Fund in any subsequent year. Any unused balance remaining in the Annual Refresh Fund at the end of the Term shall be paid directly to Purdue.

D. Financial Commitment For Capital Investment: In consideration of Purdue's agreement to enter into this Agreement with Aramark for a term of 20 years (10 years plus two 5-year renewal options) as set forth in Section 32.A of this Agreement, and other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, Aramark shall make a financial commitment to Purdue in an amount no less than Fifteen Million Two Hundred Ninety-Two Thousand Dollars (**\$15,292,000**) (the "**Financial Commitment**") for retail dining facility renovations and for the purchase and installation of dining services equipment, area treatment, and signage associated with Campus Retail Dining Program in the Food Service Facilities on Purdue's premises. Any equipment purchased by Aramark on Purdue's behalf shall be purchased as a "sale-for-resale" to Purdue. Purdue shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. Purdue acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of months equivalent the number of full months remaining in the Term (which for purposes of amortization shall mean the initial ten (10) year term plus the two renewal periods of five (5) years each described in Section 32.A below), commencing upon the complete expenditure of the Financial Commitment. The Financial Commitment that shall be amortized in accordance with this Section 16.D shall not exceed \$15,292,000 regardless of the actual costs of Aramark's retail dining facility renovations, unless Purdue's Associate Vice President, Administrative Operations agrees in writing to increase the amount of the Financial Commitment which is to be amortized in accordance with this Section 16.D, such approval shall expressly reference this Section 16.D. Purdue's approval of Aramark's plans and specifications or approval of change orders relating to Aramark's retail dining renovations shall not be sufficient to constitute approval by Purdue to increase the Financial Commitment to be amortized. In the event Aramark is able to achieve efficiencies and cost savings which enable it to complete the retail dining renovations in accordance with the plans and specifications approved by Purdue for less than the Financial Commitment, the parties may agree in writing to reduce the amount of the Financial Commitment that is to be amortized in accordance with this Section 16.D, and the difference between \$15,292,000 and the reduced Financial Commitment that is to be amortized shall be paid by Aramark to Purdue as an unrestricted grant within 30 days after completion of Aramark's retail dining renovations, provided that any such payment shall be added to and considered part of the Amortized Grant Amount for all purposes, including amortization and repayment.

Within one hundred twenty (120) days after expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, Purdue shall reimburse Aramark for the unamortized balance of the Financial Commitment as of the date of expiration or termination. An amortization schedule is included as **Exhibit G**. To the extent that the timing and/or completion of

projects differs from that set forth in **Exhibit C**, the amortization schedule included as **Exhibit G** will be adjusted by mutual agreement.

E. Employee Transition Bonus. Aramark agrees to pay a bonus to Purdue dining service employees who are hired by Aramark and remain employed with Aramark for at least one month to ease the transition of the employee from employment with Purdue to employment with Aramark (the “***Employee Transition Bonus***”). Aramark and Purdue will work together to develop a plan for payment of the Employee Transition Bonus to ensure similarly situated employees receive similar bonus payments and is otherwise fair and equitable. The total aggregate amount of Employee Transition Bonuses to be paid by Aramark shall be at least Fifty Thousand Dollars (**\$50,000.00**). Employee Transition Bonuses will be as follows: Management - \$1,500; Hourly Associate (5+ years) - \$1,000; Hourly Associate (2-5 yrs) - \$750; Hourly Associate (0-2 years) - \$500.

F. Hospitality Partnership Fund. On July 1 of every year, Aramark agrees to provide annual payment of \$30,000 to the Purdue Hospitality and Tourism Management team (HTM). These funds are used at the discretion of HTM leadership and will be held by Purdue. After the first five Operating Years of this Agreement, the Hospitality Partnership Fund will increase by 5% every fifth year.

G. Technology Innovation Payment. Aramark agrees to invest \$150,000 in technology maintenance and improvements for the Campus Retail Dining Program (“***Annual Technology Investment***”) during each of the first five Operating Years of this Agreement. After the first five Operating Years of this Agreement, and every five years thereafter, the Annual Technology Investment will increase by 5%. Any unspent amounts will roll over to the next year.

17. KEY PERFORMANCE INDICATORS: Aramark and Purdue agree to the Key Performance Indicators (“***KPI’s***”) listed below. Aramark will provide quarterly and annual tracking of each KPI metric. On July 1st of every year, Aramark will provide required plans for Purdue’s written approval. KPIs may be altered at Purdue’s discretion. During the Term of this Agreement, the parties agree to meet quarterly for quarterly business reviews to discuss, among other items, the KPIs listed herein.

A. Customer Satisfaction: Aramark will conduct a customer satisfaction survey (“Your Voice Counts”) each Operating Year. The survey should include various service metrics including, but not limited to, Hours of Operation, Customer Price Tolerance, and Menu Variety and Options. Aramark will maintain an 80% score on the overall Your Voice Counts survey annually, beginning with the second Operating Year. If Aramark fails to maintain an 80% score on the overall satisfaction rating (OSAT) in any year beginning with the second Operating Year, Aramark will contribute \$25,000 to a Purdue scholarship fund in each year the score is not met. Aramark also will conduct monthly advisory board meeting with Purdue student, faculty and staff participants to gain program and satisfaction feedback.

B. XBE Participation: Purdue is committed to enhancing certified XBE participation. In that regard, Aramark agrees to use reasonable commercial efforts to achieve certified XBE participation in its Campus Retail Dining Program at levels consistent with those published by the Indiana Department of Administration. The current goals established by the Indiana Department of Administration can be found at <https://www.in.gov/idoa/mwbe/2494.htm>.

C. Safety and Sanitation: Aramark will achieve scores satisfactory to Purdue on all safety and sanitation inspections conducted. If Aramark receives an unsatisfactory inspection report from Environmental Health & Safety, Foods Division, Aramark shall promptly remedy the deficiencies identified in the report. If Aramark fails to correct the deficiencies within 30 days, such failure shall be deemed to be a breach. Two unsatisfactory inspection reports within a twelve-month period shall constitute a Material Breach that has occurred for a protracted period of time pursuant to Section 33.C. For purposes of this provision an unsatisfactory inspection report means an inspection with 3 or more critical violations.

D. Facility Cleanliness. Aramark will operate and maintain the Food Service Facilities at the then APPA Level 2 standard of service or equivalent or higher.

E. Locally Sourced Foods. Aramark will coordinate with Purdue and agree to a local sourcing plan. Aramark will achieve 95% with regards to actual performance on local sourcing plan in campus-wide operations. Aramark will contribute \$25,000 to a Purdue scholarship fund in each year the target is not met.

F. Preventative Maintenance of Equipment. Aramark will maintain established preventative maintenance schedule for each piece of equipment, at a minimum per manufacturer's recommendation; maintain the deep clean sanitation schedules established by the manufacturers of fixed equipment.

G. Equipment Refresh. Aramark will comply with equipment lifecycle replacement plan as agreed with the Purdue.

H. Employee Turnover. Aramark will have an annual voluntary turnover reduction of no greater than 20% of non-student staff and will conduct an Employee Appreciation Day Event annually. Aramark will send Encore! Encore! cards/awards each year to a minimum of 10% of employees.

I. Reporting. Aramark will submit reports to Purdue at the frequency agreed by the parties with accuracy and timeliness. Aramark will contribute \$5,000 to a Purdue scholarship fund in each year the target is not met.

J. Data Security. Aramark will create a data integrity plan that is reviewed and updated annually. Aramark will comply with all applicable laws, regulations and PCI data security standards related to protection of cardholder data. Aramark will report any

material information security breaches to Purdue promptly and prepare a corresponding remediation plan.

18. ACCOUNTING:

A. Aramark agrees to accurately record all sales in accordance with generally accepted accounting practices and to maintain sufficient original records which accurately summarize all transactions relating to the Campus Retail Dining Program (including the sales of any sublicensee or concessionaire). Original records shall include but not be limited to: sales documents, sequentially numbered tapes and readout totals of cash registers or point of sale devices, sales returns and allowance detail, cash receipts, payroll journals, accounts receivable, disbursement journals, bank statements, deposit slips, inventory records, purchase orders, receiving records, sales journals or daily sales reports, orders accepted by means of electronic, telephonic, video, computer or another electronic or other technology based system, state sales and use tax returns (and all documentation used to prepare the returns), and a complete general ledger. Documentation and itemization of specific sales exclusions shall also be maintained. Such books and records shall be kept of a period of three (3) years after the close of each fiscal year and shall be available for inspection and audit by Purdue and its representatives upon reasonable notice to Aramark during regular business hours.

B. Audit: Purdue shall have the right to audit the books and records of Aramark related to Aramark's financial terms related to the performance of services pursuant to this Agreement, by auditors selected by Purdue. Purdue's audit right shall be limited to Aramark's books and records related exclusively and directly to the Campus Retail Dining Program and other dining services provided by Aramark pursuant to this Agreement. Purdue shall provide commercially reasonable notice to Aramark prior to such audit. Should such audit(s) uncover a deficiency or deficiencies in payments from Aramark for any period covered, the total amount owing plus the cost of the audit shall be immediately due and payable by Aramark and shall not be expensed as a controllable expense against any fee subsequently due, or at Purdue's option, shall be refunded to Purdue.

19. FORCE MAJEURE: Neither party shall be responsible to the other for any losses resulting from the failure to perform any terms or provisions of this Agreement, except for payments of monies owed, if the party's failure to perform is attributable to war, riot, or other disaster; strike or other work stoppage; fire; flood; epidemic/pandemic/state of health emergency affecting Tippecanoe County; or any other act not within the control of the party whose performance is interfered with, and which, by reasonable diligence, such party is unable to prevent. Any such occurrence shall be referred to as a "Force Majeure". In the event of a Force Majeure which interferes with the Campus Retail Dining Program, upon request, Aramark shall take all reasonable steps to continue to provide service upon terms and conditions satisfactory to Aramark and Purdue.

Epidemic/pandemic/state of health emergency: Without limiting the forgoing, Aramark understands and agrees that for purposes of this force majeure clause and Agreement, Purdue as an instrumentality of the State of Indiana, to which the legal and law enforcement jurisdiction, emergency management, and life/health safety responsibilities have been delegated, shall have the

sole right to determine whether there exists an epidemic/pandemic/state of health emergency situation that should limit public assembly at Purdue's West Lafayette campus or limit the travel of individuals to and from Purdue's West Lafayette campus. If Aramark nonetheless determines conditions are not safe for it to continue providing services as requested by Purdue or required by the Agreement, the parties shall negotiate in good faith financial modifications to provide Aramark with adequate resources and compensation to safely provide services. If the parties fail to reach an agreement, either party shall be permitted to declare the event a Force Majeure.

20. RENEGOTIATION; ADJUSTMENT FOR CERTAIN CHANGES: The financial terms set forth in this Agreement and other obligations assumed by Purdue and Aramark hereunder are based on (1) conditions in existence in the Fall 2019 semester and the start of the Spring 2020 semester, including by way of example, Purdue's student population; labor, food and supply costs; and federal, state and local sales, use and excise taxes; (2) written representations regarding existing and future conditions made by Purdue or Aramark in connection with the negotiation and execution of this Agreement, including information provided through the RFP process, such as enrollment, meal plan counts, meal exchange venues and usage, and historical retail sales; and (3) the timely completion by Purdue and Aramark, as described in Exhibit C, of the Food Service Facilities. In the event of a material change in the conditions, or the inaccuracy or breach of, or the failure to fulfill, any material representations by Purdue or Aramark, the financial terms and other obligations assumed by Purdue or Aramark shall be renegotiated on a mutually agreeable basis to reflect such material change, inaccuracy or breach.

21. NO LIENS OR ENCUMBRANCES: Aramark shall keep the Food Service Facilities free and clear of any liens and encumbrances arising or growing out of its use and occupancy of the Food Service Facilities or its obligations under this Agreement. At the request of Purdue, Aramark shall deliver to Purdue written proof of the payment of any item that could be the basis of such a lien, if not paid.

22. HAZARDOUS SUBSTANCES:

A. Aramark agrees to comply with all federal, state or local laws, ordinances, orders, rules, or regulations regarding the use, storage, or presence of Hazardous Substances applicable to the Food Service Facilities and shall be responsible for all costs and expenses necessitated by or reasonably incurred as a result of Aramark's misuse or handling of Hazardous Substances in the Food Service Facilities or the contamination by Hazardous Substances of the Food Service Facilities, Purdue's premises or elsewhere which came from or otherwise emanated from Aramark's use of the Food Service Facilities. For purposes of this section, costs and expenses include, but are not limited to, those costs and expenses reasonably incurred in connection with any investigation of site conditions or any cleanup, remediation, removal, fines, monitoring or restoration work required or imposed by any federal, state or local governmental agency or political subdivision because of the presence of Hazardous Substances. Aramark shall not permit (i) any unlawful, harmful or improper discharge from the Food Service Facilities into the surrounding atmosphere or into the sewers, drains and waterways on or adjacent to the Food Service Facilities, or the groundwater thereunder; or (ii) any harmful or improper disposal of liquid or solid waste (hazardous or otherwise) generated on, stored at or

transported from the Food Service Facilities. As used in this Section, the terms "Hazardous Substance," "release" and "removal" shall have the same meaning and definition as set forth in paragraphs (14), (22) and (23), respectively, of 42 U.S.C. § 9601 and in I.C. 13-11-2-98, I.C. 13-11-2-184, and IC 13-11-2-187, respectively: provided, however, that the term "hazardous substance" as used herein also shall include "hazardous waste" (as defined in paragraph (5) of 42 U.S.C. § 6903) and "petroleum" (as defined in paragraph (8) of 42 U.S.C. § 6991).

B. Purdue will comply with all applicable federal, state, and local laws and regulations, which have been or will be enacted during the Term of this Agreement, regarding such Hazardous Substances on the Food Service Facilities' premises. Purdue will inform Aramark of the presence of such Hazardous Substances and acknowledges that Aramark employees will not be required to work in any location where they could be exposed to such Hazardous Substances. Aramark has advised Purdue that it does not provide or assume any responsibility to monitor or remediate mold, fungi, mildew, indoor air quality or any similar conditions, and that all determinations and corrective actions regarding mold, fungi, mildew, indoor air quality and any similar conditions shall be made by Purdue or a third party retained by Purdue. In no case will any Aramark employee act in the capacity of a "Designated Person" (within the meaning of the Asbestos Hazard Emergency Response Act, "AHERA"), which duties remain solely with Purdue.

C. Aramark will not be responsible for any conditions that existed in, on, or upon the Food Service Facilities before the Effective Date of this Agreement ("**Pre-Existing Conditions**"), including, without limitation, environmental impairments, and other conditions. Purdue shall indemnify and hold harmless Aramark, its subsidiaries and affiliated companies, and their respective directors, officers and employees, against any liability related to, or arising out of, any defective condition or the presence of Hazardous Substances or Pre-Existing Conditions on or at the Food Service Facilities or the claimed or actual release or threatened release or disposal of Hazardous Substances from or at the Food Service Facilities, to the extent not caused by the willful misconduct or grossly negligent acts or omissions of Aramark, its employees or subcontractors, including, without limitation, fines, penalties, clean-up costs, or costs of other environmental remediation measures.

D. Aramark agrees to provide Purdue with prompt notice of the presence of any Hazardous Substances that are in plain sight or may reasonably be discovered in the ordinary performance of this Agreement. Purdue agrees to provide Aramark with notice of the presence of any Hazardous Substances of which it is aware in accordance with all applicable federal, state, and local laws and regulations. Except as specifically set forth in this Section above, Aramark will not be required to undertake an environmental assessment (including sampling) of the Food Service Facilities. Aramark will not be responsible for any conditions that existed in, on, or upon the Food Service Facilities or Purdue's premises prior to the Effective Date.

23. SECURITY: General security is provided by Purdue and Purdue retains authority over all security matters. Aramark, however, agrees to be responsible for maintaining the security of the Food Services Facilities to prevent theft, vandalism or other damages to those areas. Aramark is responsible for the security of any keys, security cards, key fobs, or locking devices provided to Aramark by Purdue. Security measures implemented by Aramark will be consistent with Purdue's policies, regulations, rules, and procedures with respect to security.

24. FERPA AND PRIVACY LAWS: Aramark agrees to comply with FERPA and other applicable privacy laws.

25. CONFIDENTIAL INFORMATION

A. Confidential Information: Aramark's financial, statistical, operating and personnel materials and information, including but not limited to, technical manuals, policy and procedure manuals and computer software programs, relative to or utilized in Aramark's business or the business of an affiliate of Aramark shall be the property of Aramark and shall be confidential to the extent allowed by law. Aramark understands and acknowledges that Purdue is subject to Indiana's Access to Public Records Act, IC 5-15-3 ("APRA") and, accordingly, certain records and information in Purdue's possession may be subject to disclosure under APRA. Aramark shall specifically identify any information it considers to be confidential and proprietary. Purdue agrees to keep such information confidential to the extent allowed by law. In the event Purdue's General Counsel determines in response to a request for information under APRA or other legal request (including a subpoena or other court or governmental order) that information identified by Aramark as confidential and proprietary is required to be disclosed under APRA or other applicable law, Purdue will provide Aramark notice and an opportunity to object (at Aramark's expense) to the disclosure of the requested information.

26. NOTICE: Notices required to be provided under this Agreement shall be in writing and shall be deemed to have been duly given if mailed first class or if by electronic mail (provided that sender receives an acknowledgement from the intended recipient, such as by the return receipt requested function, return e-mail, or other written acknowledgement) as follows:

To Aramark: Attn: President
 Aramark Educational Services
 2300 Warrenville Road
 Downers Grove, IL 60515

with a copy also being provided to: Aramark Educational Services, LLC
 Office of General Counsel
 2400 Market Street
 Philadelphia, PA 19103
 Attn: Associate General Counsel,
 Higher Education

To Purdue: Procurement Services
Attn: Director of Procurement
Purdue University
1801 Newman Road
West Lafayette, IN 47906

with a copy also being provided to: Purdue University
Office of Legal Counsel
610 Purdue Mall
West Lafayette, IN 47907
Email: legalcounsel@purdue.edu

27. ENTIRE AGREEMENT AND AMENDMENTS: This Agreement represents the entire agreement between the parties and supersedes any and all prior agreements, and any and all terms, provisions and conditions of any such prior agreement between the parties shall be of no force or effect from and after the Effective Date. All prior negotiations have been merged into this Agreement, and there are no understandings, representations, or agreements, oral or written, express or implied other than those set forth herein. Obligations of the parties set forth in this Agreement arising out of events occurring during the life of this Agreement shall survive the termination of this Agreement. The terms of this Agreement may not be changed, modified or amended except by a writing signed by both parties.

If any term or provision of this Agreement, or the application of this Agreement, is determined to be invalid or unenforceable, the remainder of the Agreement or that application that is otherwise enforceable shall be enforced to the fullest extent permitted by law.

Nothing in this Agreement shall be interpreted or construed as waiving Purdue's sovereign immunity.

28. ORDER OF PRECEDENCE; INCORPORATION BY REFERENCE: The Exhibits to this Agreement are hereby incorporated fully by reference. With the exception of the general description of the services to be provided by Aramark as set forth in Exhibit A, the RFP and Proposal are not part of this Agreement nor is it incorporated into this Agreement by reference. In the event there is any inconsistency between Exhibit A and the language set forth in the body of this Agreement and/or Exhibits B and C, the language set forth in the body of this Agreement takes precedence, followed by Exhibits B and C which shall have precedence over Exhibit A.

29. WAIVER: The failure of Aramark or Purdue to exercise any right or remedy available under this Agreement upon the other party's breach of the terms, representations, covenants or conditions of this Agreement or the failure to demand the prompt performance of any obligation under this Agreement shall not be deemed a waiver of (i) such right or remedy; (ii) the requirement of punctual performance; or (iii) any right or remedy in connection with subsequent breach or default on the part of the other party.

30. INDEMNITY; DAMAGES:

A. Aramark shall indemnify, defend, and hold harmless Purdue, the Trustees of Purdue University, and their respective officers, agents, and employees (“*Indemnified Parties*”) from and against any and all losses, claims, damages and expenses (including reasonable costs of investigation and attorneys’ fees) asserted by a third party (collectively, the “*Losses*”) arising from (i) Aramark’s failure to comply with the Legal Requirements and other federal, state, foreign, local, and municipal regulations, ordinances, statutes, rules, laws, and constitutional provisions (collectively the “*Laws*”) applicable to Aramark’s performance of this Agreement, (ii) any unlawful acts on the part of Aramark or its officers, agents, employees, or subcontractors, (iii) personal or bodily injury to or death of persons or damage to property the extent caused by the negligent acts, errors, and/or omissions or the willful misconduct of Aramark or its officers, agents, employees, or subcontractors, (iv) security breaches and data disclosure arising out of Aramark’s negligence or willful misconduct up to a maximum of Five Million Dollars (\$5,000,000.00), or (v) the Material Breach or default by Aramark or its officers, agents, employees, or subcontractors of any provisions of this Agreement. Provided, however, the indemnity provided under this section will not apply to the extent the Losses are caused by the negligence of one or more of the Indemnified Parties.

B. To the extent permitted by applicable law, and without waiving any defense of sovereign immunity or under Indiana’s Tort Claims Act, Purdue shall be responsible for liability arising out of injury to person or property caused by Purdue’s own negligence. Purdue’s liability shall be limited in substance by constitutional law and statutes designed to protect and limit the exposure and liability of Purdue as an instrumentality of the State of Indiana (e.g., actions and conditions as to which Purdue is immunized by the Indiana Tort Claims Act, dollars limits stated in such Act, exemption from punitive damages, and the continued ability to defeat a claim by reason of contributory negligence for fault of the claimant). If any claim for indemnification or reimbursement arising out of injury to person or property is asserted against Purdue, Purdue’s liability for indemnification or reimbursement shall not exceed what might have been its liability to the injured party if sued directly by the injured party in Indiana and all appropriate defenses had been raised by Purdue. The parties shall attempt to resolve which party, if either, should be responsible to investigate, settle, or defend a claim.

C. To the extent permitted by law, each party waives any claim against the other for any loss of business, business interruption, consequential, special, indirect, or punitive damages.

D. The indemnity provisions set forth in this paragraph shall survive the termination of this Agreement.

31. INDEPENDENT CONTRACTOR: All parties to this Agreement understand and agree that Aramark is an independent contractor and not an agent, servant, employee, joint venturer or partner of Purdue, and nothing contained in this Agreement or in the performances of the

obligations of the parties hereunder shall be deemed to constitute or create the relationship between Aramark and Purdue or agent, servant, employee, joint venturer or partner.

32. CONTINUITY OF SERVICES:

A. Aramark recognizes that the service(s) to be performed under this Agreement are vital to Purdue and must be continued without interruption and that, upon Agreement expiration, if Purdue converts back to a self-operated program, , Aramark agrees to:

1. Furnish phase-in training; and
2. Exercise commercially reasonable efforts and cooperation to effect an orderly and efficient transition to Purdue.

B. If Purdue converts back to a self-operated program, Aramark shall, upon Purdue's notice:

1. Furnish phase-in, phase-out services for up to sixty (60) days after this Agreement expires; and
2. Negotiate in good faith a plan with Purdue to determine the nature and extent of phase-in, phase-out services required. The plan shall specify a training program and a date for transferring responsibilities for each division of work described in the plan and shall be subject to Purdue's written approval. Aramark shall provide sufficient experienced personnel during the phase-in, phase-out period to ensure that the services call for by this Agreement are maintained at the required level of proficiency.

C. Aramark shall allow as many personnel as practicable to remain on the job to help the successor maintain the continuity and consistency of the services required by the Agreement. Aramark also shall allow the successor to conduct on-site interviews with these employees. If selected employees are agreeable to the change, Aramark shall release them at a mutually agreeable date.

D. Aramark shall be reimbursed for all reasonable phase-in, phase-out costs (i.e., costs incurred within the agreed period after contract expiration that result from phase-in, phase-out operations).

33. TERM AND TERMINATION:

A. Term: This Agreement shall have a term of ten (10) years commencing on the Effective Date and ending at 11:59pm (Indiana time) on the day prior to the twentieth

anniversary of the Effective Date. There may be (2) five-year renewals for a total of twenty (20) years at Purdue's option.

B. Termination for Convenience: Notwithstanding the provisions of this Agreement, if at any time during the term of this Agreement, either party considers terminating the Agreement, such party shall give the other party notice that it is considering such action, which notice shall set forth with sufficient specificity such party's reasons for contemplating termination. During the following thirty (30) day period the parties shall discuss, in good faith, the party's reasons for considering termination in an effort to avoid the need for such action. Following the thirty (30) day discussion period, the party considering termination, if not fully satisfied, may elect to terminate the Agreement by giving the other party at least sixty (60) days' notice of its intention to terminate, and any such termination shall then occur at the end of the academic semester following the 60-day notice period. Notwithstanding the forgoing, neither party may elect to terminate this Agreement for convenience prior to the end of the first full Operating Year.

If Aramark terminates this Agreement for convenience during the second through fifth Operating Years, Aramark shall pay Purdue a termination fee of \$1,500,000. If Aramark terminates this Agreement for convenience during the sixth through the tenth Operating Years, Aramark shall pay Purdue a termination fee of \$900,000. If Aramark terminate this Agreement for convenience during the eleventh through the nineteenth Operating Years, Aramark shall pay Purdue a termination fee of \$450,000. Aramark shall pay the termination fee as set forth in this section within thirty (30) days from the effective date of the termination. Aramark's obligation to pay the termination fee may be satisfied by deducting the termination fee from the unamortized balance of the Financial Commitment owed to Aramark pursuant to Section 16.D of this Agreement.

C. Termination for Cause: This Agreement may be terminated by a party in the event of a "Material Breach" (defined below) of this Agreement by the party that is not cured within one hundred and eighty (180) days (or thirty (30) days in the event of a Material Breach under Section 32.C(6) below) after receiving notice of the breach from the non-breaching party. A Material Breach is a breach that:

- (1). Constitutes material non-compliance with this Agreement and continues over a protracted period of time;
- (2). Occurs at least three (3) times in a 12-month period, or is systemic and not cured or adequately responded to once identified;
- (3). Results in material non-compliance with applicable laws or regulations that causes substantial harm to Purdue;
- (4). Materially interferes with or impedes the other party's ability to perform its responsibilities under this Agreement;
- (5). Constitutes a failure by Purdue to renegotiate in good faith pursuant to Section 20 of this Agreement;
- (6). Constitutes a failure to pay amount due under this Agreement; or

Notwithstanding the forgoing, except for a breach of Section 33.C(6), a party may not terminate this Agreement for cause so long as the breaching party proceeds to commence

curing the breach as soon as reasonably possible and continues to take all steps reasonably necessary to complete the same within a reasonable period of time.

If Purdue terminates this Agreement for cause during the second through the tenth Operating Years, Aramark shall pay Purdue a termination fee of \$1,500,000. If Purdue terminates this Agreement for cause during the eleventh through the twentieth Operating Years, Aramark shall pay Purdue a termination fee of \$750,000. Aramark shall pay the termination fee as set forth in this section within thirty (30) days from the effective date of the termination. Aramark's obligation to pay the termination fee may be satisfied by deducting the termination fee from the unamortized balance of the Financial Commitment owed to Aramark pursuant to Section 16.D of this Agreement.

D. Bankruptcy/Insolvency: Purdue may terminate this Agreement if: (i) Aramark files a petition in bankruptcy pursuant to any provision of the United States bankruptcy code or under any state law; (ii) an involuntary petition for bankruptcy, reorganization, or receivership is filed against Aramark which is not discharged or dismissed within sixty (60) days after filing; or (iii) Aramark makes a general assignment for the benefit of creditors. Upon termination of this Agreement by Purdue pursuant to this provision, any obligation of Purdue to pay Aramark the unamortized balance of the Financial Commitment shall be reduced by the amount of the termination fee described in Section 32.C above applicable to the date on which the event triggering Purdue's right to terminate under this provision occurs.

E. Removal of Aramark's Trade Fixtures and Equipment: Upon expiration or termination of this Agreement, except as required for Aramark to provide continuity of services described above, Aramark shall vacate the Food Service Facilities, remove its trade fixtures and personal property from the Food Service Facilities, and repair any damage caused to the Food Service Facilities or Purdue's premises by Aramark's removal. Aramark shall remove all trash, stocks and material, supplies, tools, etc., belonging to Aramark's agents. Aramark also shall promptly deliver to Purdue all keys, access cards, and/or key fobs to the Food Service Facilities or any other part of Purdue's premises in the possession of Aramark and its officers, agents, employees, and contractors. Immediately after Aramark vacates the Food Service Facilities, representatives of Aramark and Purdue shall inspect the Food Service Facilities to determine the condition of the Food Service Facilities.

F. Consumable Inventory. Aramark shall purchase Purdue's usable inventory of food and supplies existing as of July 1, 2020. The purchase price for such food and supplies will be Purdue's invoice cost. At the termination or expiration of this Agreement, Purdue shall have the option to either purchase directly or cause Aramark's successor to purchase Aramark's usable inventory of food and supplies. The purchase price for such food and supplies will be Aramark's invoice cost.

G. Legal Fees: Either party shall be entitled to collect any legal fees, expenses and court costs reasonably related to exercising any remedies available to it under this Agreement, at law or in equity.

H. Other Remedies: In the event of a default by Aramark and subsequent failure of Aramark to provide the services described in this Agreement, Purdue may pursue any legal or equitable remedy allowed by the laws of the State of Indiana and do whatever Aramark is obligated to do under this Agreement and enter the Food Service Facilities, without being liable for prosecution or any claim for damages therefor, to accomplish such purpose. Aramark shall reimburse Purdue immediately, within ten (10) days of Purdue's demand for reimbursement, reimburse Purdue for any expenses which Purdue incurs in thus effecting compliance with this Agreement on Aramark's behalf.

I. No Right of Off-Set: The covenants to pay the Commissions and other amounts due hereunder are independent covenants and neither Aramark nor Purdue shall have a right to hold back, offset or fail to pay any such amounts for any reason whatsoever, except as otherwise provided herein.

J. State Approval: This Agreement and Purdue's rights and obligations hereunder are conditioned upon and subject to Purdue receiving approval from its Board of Trustees and from the Governor of the State of Indiana for the PMU renovation, including the Purdue Work. Notwithstanding any other provision of this Agreement to the contrary, if such approvals are not obtained on or before August 1, 2020, then this Agreement shall terminate and neither Party shall bear any liability to the other for any damages of any nature whatsoever except for payment of any outstanding invoices or unamortized amounts of financial investments or grants made by Aramark and which were approved or requested by Purdue.

34. ASSIGNMENT: Aramark shall not assign this Agreement without the prior written consent of Purdue; provided, however, Aramark may assign this Agreement to an Affiliate of Aramark upon sixty (60) days' notice to Purdue. For purposes of this Agreement, "*Affiliate*" means a company which controls, is controlled by, or is under common control with Aramark.

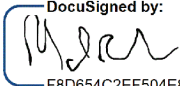
35. LAW AND VENUE: This Agreement is entered into in West Lafayette, Indiana and shall be governed, interpreted, and enforced in accordance with the laws of the State of Indiana. The parties agree that the exclusive venue for any claims or actions arising under or in relation to this Agreement and the rights, responsibilities, and duties of the parties hereunder shall be the state courts in Tippecanoe County, Indiana.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be signed by their duly authorized representatives the day and year first above written.

Purdue University ("Purdue")

By: _____
Christopher A. Ruhl
Treasurer and Chief Financial Officer

Aramark Educational Services, LLC (“Aramark”)

By:  DocuSigned by:
F8D654C2EF504E8...

Printed Name: Mark Adams

Title: VP Finance

LIST OF EXHIBITS

- A. Section 2.4 of Aramark Proposal**
- B. PMU Space Diagram**
- C. Locations of Food Service Facilities**
- C-1. Project Improvement Matrix**
- C-2. PMU Narrative Trade Dress**
- D. Aramark Standard Employee Benefits Package for Transition Employees**
- E. Hours of Operation**
- F. Form of Tracking Log For Private Business Use**
- G. Capital Investment Amortization Schedule**

EXHIBIT A

2.4

TECHNICAL

PROPOSAL

Please find on the following pages.

2.4.1 Respondent Experience

2.4.2 Key Personnel Experience

2.4.3 Technical Approach



2.4.1 Respondent Experience

COMPANY-RELEVANT RETAIL EXPERIENCE

Aramark brings more than 50 years of retail operations experience at hundreds of colleges and universities, as well as a rich variety of sports and entertainment venues, leisure destinations, and street retail locations. We have established successful working relationships with some of the best locally and regionally renowned chefs and restaurant groups across the country, and have created community partnerships at many of the campuses we serve. All told, we operate twice as many dining and hospitality programs at large public institutions as our nearest competitor.

We view the campus as a lifestyle center with neighborhoods and residents who live, study, work, and play at different points throughout the day. Looking at consumers' distinct needs, lifestyles, and travel paths, we strategically plan the campus retail real estate footprint to meet the need for fresh, high-quality offerings that are convenient, whether that's for grabbing a quick bite between classes, socializing with friends, or savoring some alone time.

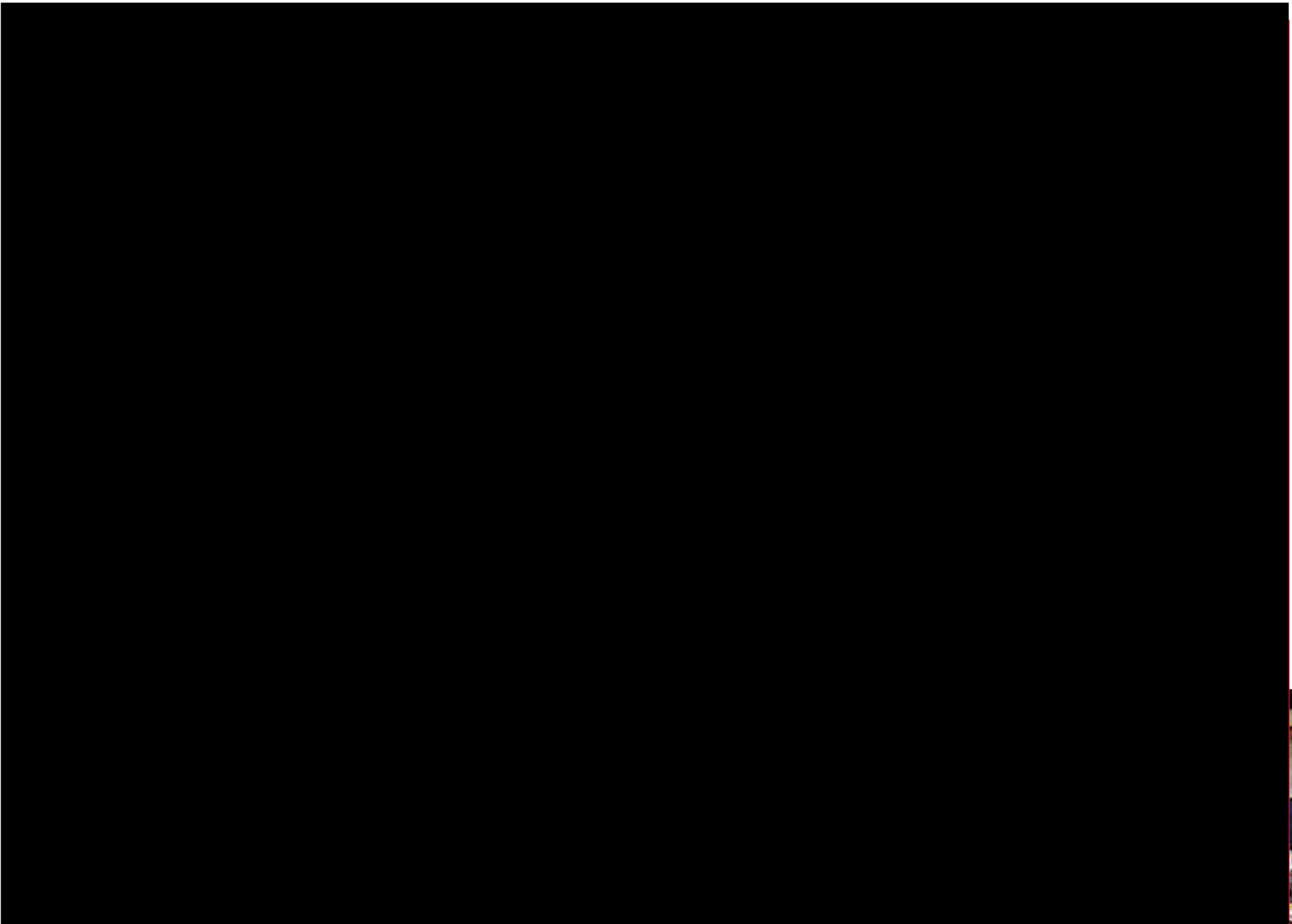
Aramark is the ideal partner for Purdue's retail dining program because we have a proven track record of transformation and growth in the higher education market, and we leverage our experience and insights so that we never stop innovating, activating, and elevating the campus experience.

On the following pages, we have shared success stories from just a few of our partners.

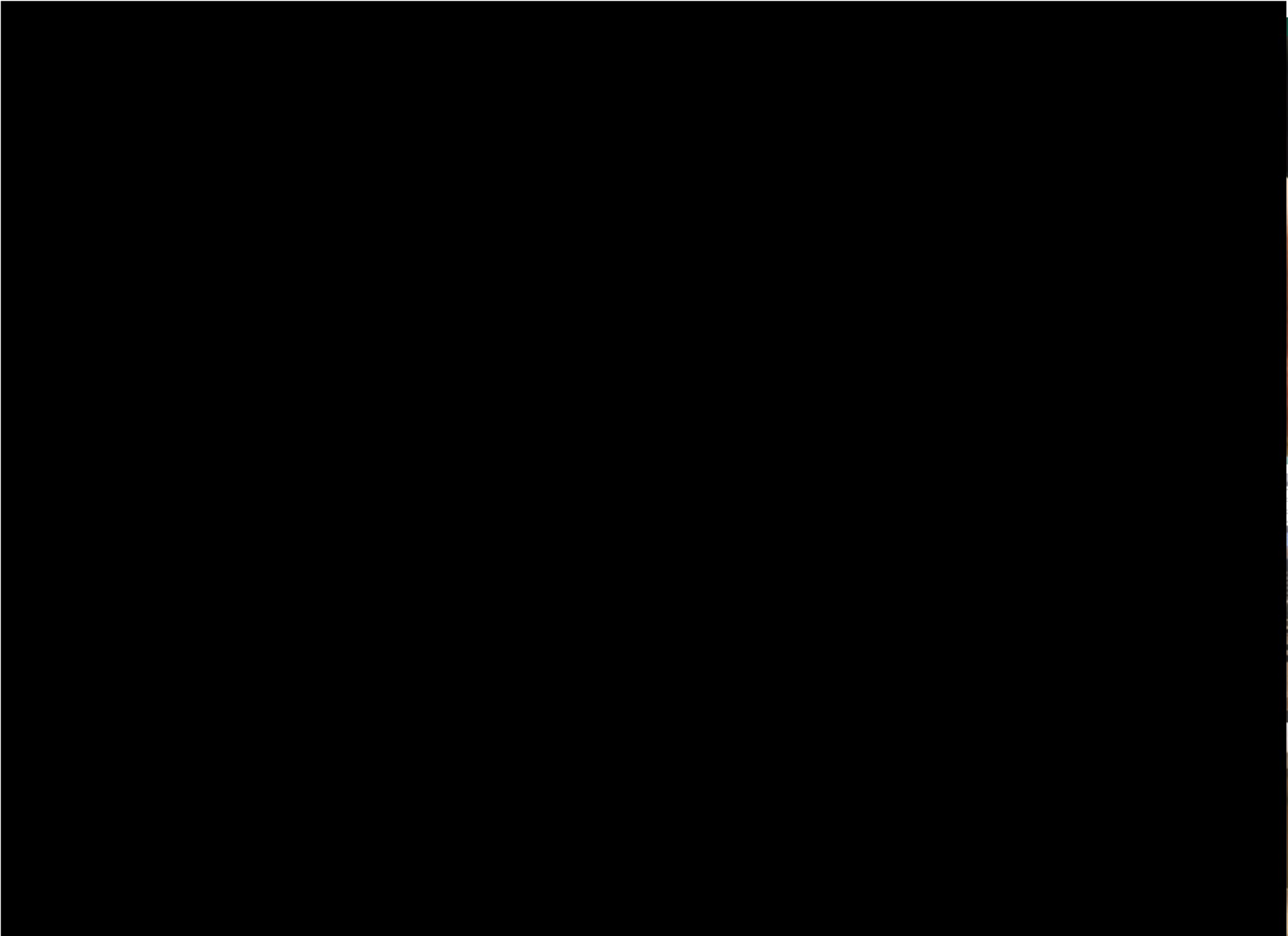


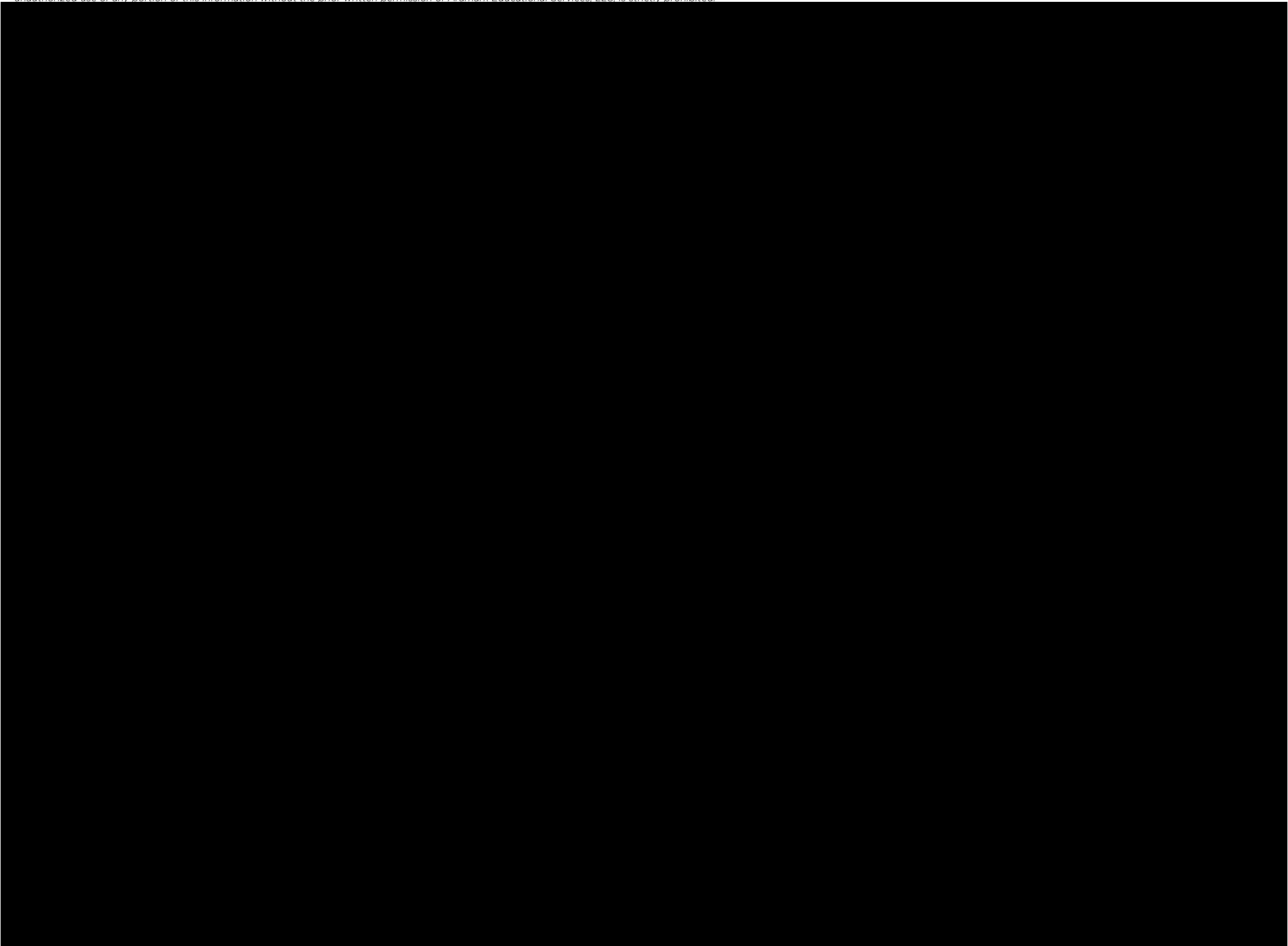


2.4 TECHNICAL PROPOSAL

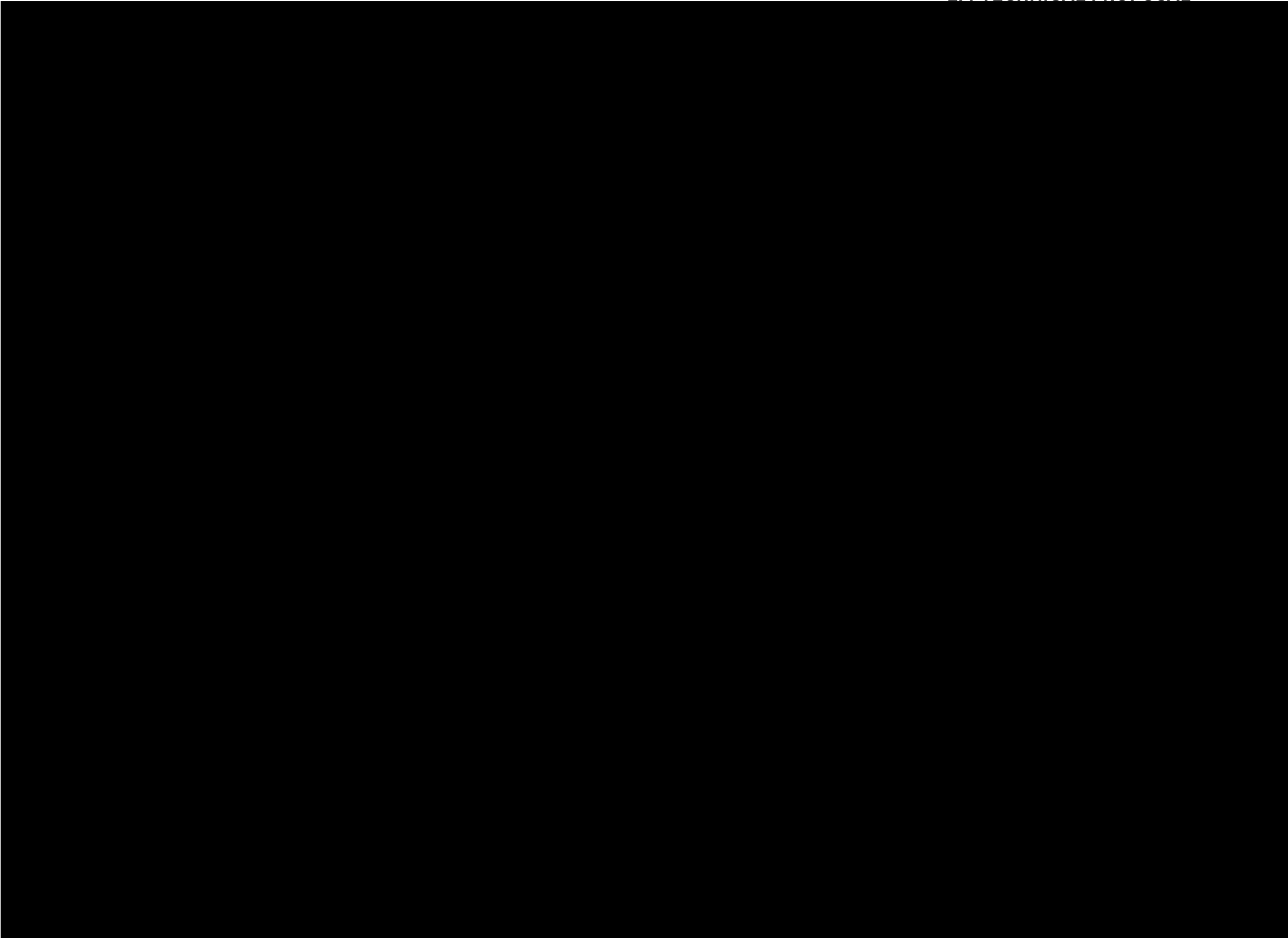


2.4 TECHNICAL PROPOSAL





2.4 TECHNICAL PROPOSAL



2.4.2 Key Personnel Experience

OUR PEOPLE MAKE THE DIFFERENCE

At the heart of great service is our people.

We pride ourselves on selecting people with a passion for service who focus on providing consistently great guest experiences. At Purdue, we are excited to fill key positions with seasoned leaders who bring proven retail experience as well as long-term affinity for the University. These on-site professionals will assemble, guide, and inspire a talented culinary and hospitality team that is committed to elevating every meal and every interaction. Under their expert care and attention, your campus will enjoy high-quality dining and personalized service from day one.





**Joanna Boulanger,
Resident District Manager
Candidate**

COMMITMENT

I am excited to partner with Purdue to enhance the campus dining experience for students, faculty, visitors, and alumni. Retail dining has evolved tremendously since my days as a Purdue student, and I look forward to bringing that to life on campus in the coming years.

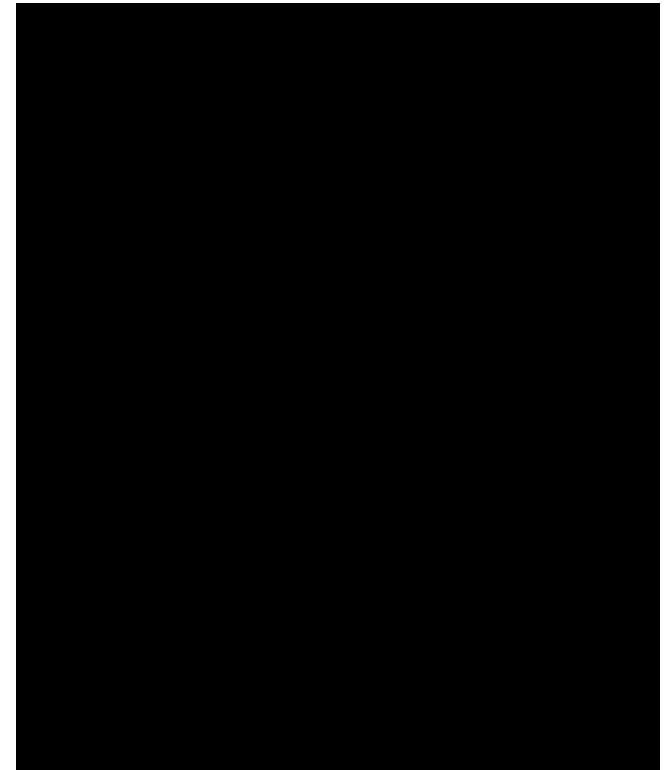
Since graduating from Purdue's hospitality program, I have pursued my passion for developing food and beverage programs that meet and even exceed the expectations of a variety of guests. Establishing partnerships with local restaurants and national brands has been extremely effective in bringing authentic ethnic flavors to retail menus in all markets across the country. I've also had great success adding branded partner programs like Subway, Starbucks, Seattle's Best, and AFC Sushi.

I am committed to partnering with the hospitality program to provide work experience for students, including internships and hands-on training. I have supported the program in multiple ways over the years, with a majority of my management team being composed of Purdue graduates and a son who graduated from Purdue's hospitality program in 2019.

Thank you for this opportunity to combine my passion for creating great food experiences with the building of leadership teams at Purdue University.

Sincerely,
Joanna Boulanger

REFERENCES



PROFESSIONAL CREDENTIALS

Joanna Boulanger, Resident District Manager

HIGHLIGHTS OF QUALIFICATIONS

Professional growth obtained through challenging and diverse experiences. Developing knowledgeable and confident work teams that are driven to exceed targeted sales and profit goals and client expectations.

EXPERIENCE

Aramark Business Dining (East Region)
District Manager **2017-Present**
Recruited to lead the district at the Lilly and Elanco accounts in Indiana. Responsible for multiple points of service, including cafés, fast-casual restaurants, bar services and catering. Accomplishments include extending the contract with the on-site facilities company through 2022 without a formal RFP, negotiated the first union contract for hourly employees, and successfully developed the right team on the ground for operating success. Improved client and guest satisfaction scores by 25 percent. Developed a strategy to improve the facilities and service models at all locations to drive participation and guest experiences.

Aramark Business Dining (National Account Team)
National Account Director **2016-17**
Selected to join the newly organized National Account Team as the National Account Director for the Dow Chemical and Toyota Motor Corporation accounts. Developed strategic client partnerships to meet the demands of the client organizations across the nation. Client relationships were built high, deep, and wide in these organizations. Partnership accomplishments include developing strategies to provide food service to team members during café remodels; growth plans for new business and expanding populations; implementation of self-checkout kiosks at all locations to grow sales opportunities with 24/7 operations. Grew year-over-year sales 5 percent and profit 2 percent.

Aramark Business Dining (Central Region)
District Manager **2013-16**
Promoted to District Manager in May 2013, with the opportunity to build a team of managers focused on delivering outstanding service to our guests, clients, and associates every day. The district grew to include 26 client accounts in Indiana and Kentucky. Managed volume of \$28 million, including four new client partnerships. New business opportunities were awarded based on genuine presentations of Aramark capabilities and outstanding existing client visits for benchmarking. New proposals included visionary designing of the client's space to provide a new experience for employees. Design and layout began conceptually through coordination with contractors to implementation and grand openings.

Aramark Business Dining (Central Region)
General Manager **2004-13**
Promoted to the General Manager role in August 2004. Doubled book of business, increasing client portfolio from one client with seven locations to nine clients with 16 locations, and doubling managed volume to \$8.4 million in revenue. Solved temporary and long-term food service needs at Lilly by recommending and managing the operations of a 40-foot modular kitchen with a service area and dining room. Proposed a small-site solution of a Seattle's Best coffee bar for a new building, creating a winning solution for two clients.

Aramark Business Dining (Central Region)
Food Service Director **1994-2004**
Responsible for client facility food services that include catering, café, and convenience store operations. Promoted to client locations with increasing complexity and increased managed volume. Developed partnerships with clients of all levels of each organization to exceed service and budget expectations. Increased catering sales while at Dow Agro Sciences 165 percent of budget through personalized client relationships and unique menu options. Successfully sold and organized a reception for the Indianapolis 500 Members Committee for 1,500 guests. District Marketing Champion, supporting peers to increase sales and create dining excitement. Pathways to Leadership Coach for all new Food Service Directors, focusing on standards to provide support system for continued success.

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Joanna Boulanger

page 2

Ruby Tuesday Restaurant (Indianapolis)
Assistant General Manager **1990-94**

- Developed a training manual for the service staff
- Responsible for training of front of the house wait staff
- Ensured bottom-line profit through meticulous attention to detail

EDUCATION

Purdue University, 1990
Bachelor of Sciences: Restaurant, Hotel and Institutional Management

ACHIEVEMENTS

- Client Insight and Base Business Growth—Developed performance-based relationships with clients that have led to base business growth. Successfully directed operational teams to open 14 new client locations with café, micromarket, and convenience store or coffee shop operations.
- Human Capital Talent and Leadership—Responsible for inspiring and leading up to 40 salaried managers and 150 hourly employees. Thrive on the successful team growth team through direct communication of expectations and standards. Evaluate managers and employees to create growth opportunities and development action plans to build a team focused on business and client objectives.
- Operational Excellence—Strengths are in cost analysis and cost reduction while exceeding guest and client satisfaction. A strategic partner with all clients to communicate budgeted targets and develop strategies to meet those targets. Evaluate each location to ensure that service and quality standards are exceeded and creative marketing for growth plans are in place.

- Social Responsibility—The Indianapolis STAR Team Community Service Champion for 11 years. Orchestrating a day of service for over 100 Aramark managers at the Southeast Community Center. Additional projects with the Community Center have included annual Christmas gift drives for needy families, food drives, fundraising walks, and securing grant funds for family food baskets at Christmas. Led our local management team to provide an inspiring workforce readiness workshop at the community center.
- Jefferson Award—Public Service
- Regional Award—War for Talent
- Advanced Leadership Development Program
- Pathways to Leadership Trainer
- Lilly Supplier Award—Team Recognition
- Regional Safety Team Award
- Facility Design Expertise

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2.4 TECHNICAL PROPOSAL



**Jeremy Cline,
Operations Director
Candidate**

COMMITMENT

I am honored to be included in this milestone endeavor with Purdue University and look forward to the opportunity to partner with both the students and administration to further enhance the student experience at Purdue University. Aramark has been my family and my only career, as I started my journey with them as a student employee while attending Ball State University. Of my 27 years with Aramark, the first 21 years were in the Higher Education arena. My career in Higher Education moved quickly into more senior roles that ultimately allowed me to provide leadership to Colleges and Universities in several states. I pride myself of my achievements in Higher Education by helping my client partners with proactive and innovative solutions, managing large scale renovations, brand development, succession planning and growth opportunities for my team.

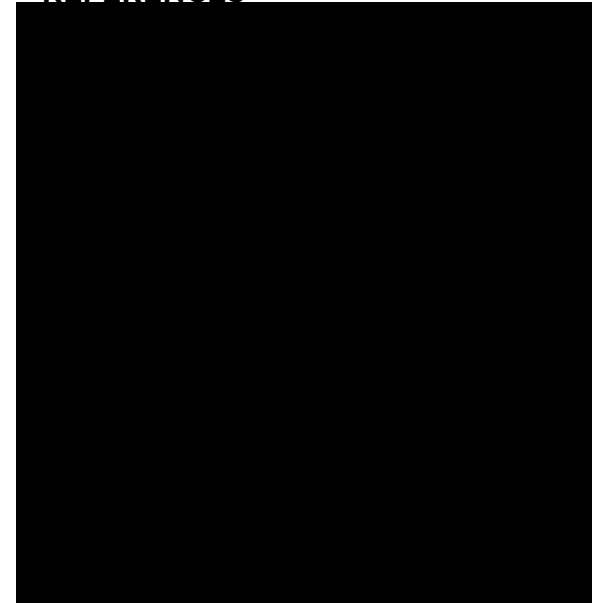
After 21 years in Higher Education, I made a decision to explore other sectors of Aramark, spending 3 years as a senior leader with our Indiana state government clients, followed by my most recent time partnering with clients in the business and industry sector. While those have been valuable experiences enhancing my leadership style and skills, my true passion has always been working in Higher Education. This opportunity to return to Higher Education as well as be part of a new chapter of the dining program at Purdue University is very exciting.

I am committed to being a valued and dedicated partner to Purdue University, its students, faculty and staff and administration. I look forward to the opportunity to enhance the student experience during their time on campus and to also provide best in class service to the greater Purdue community.

Sincerely,
Jeremy Cline

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REFERENCES



PROFESSIONAL CREDENTIALS

Jeremy Cline, Operations Director Candidate

Senior Operations Leader in the outsourced hospitality, office support and building facilities service industry. Strong financial and operational background over large staffs at geographically dispersed locations and client sites. Significant experience in operations, finance and leadership with government, public, education and corporate customers.

Operations	Finance	Leadership
Productivity Results	Budgeting & Reporting	Business
Process Improvement	Cost Avoidance	Transformation
Quality Assurance	Compliance & Safety	Turnaround Initiatives
Client Satisfaction	SKU Rationalizations	Contract Negotiations
Labor Cost Modeling	KPI's and Dashboards	Account Opening / Management
		Staff / Management Development

HIGHLIGHTS OF QUALIFICATIONS

Aramark, Business Services Division
District Manager

2017–Present

Responsible for comprehensive dining services that transform workplace and employee experiences, while achieving food and labor productivity efficiencies and quality assurance results within \$37 million Business Services multi-state territory encompassing 24 diverse client properties.

- Strategic leader of 24 business and industry locations throughout Indiana, Kentucky, and Ohio, providing dining innovations that increase employee engagement and talent retention.
- Consistently demonstrates the strategic leadership required to navigate through adverse client environments to achieve consistent growth in both revenue and profitability, while securing industry-leading retention rates and building long term client partnerships.
- Leads dynamic team of two general managers; 35 salaried managers; two district finance managers, and more than 300 front line associates.
- Responsible for recruiting, training, and developing best in class talent for team succession planning.

- Accountable for revenue growth, customer satisfaction results, contract compliance, partnership development, execution of food and labor productivity goals, and cost mitigation.
- Collaborates with vice president, finance, human resources, marketing, sales, retention and compliance teams to best support existing client partners and new sales opportunities.
- Completes annual budgets, monthly financial projections and performs month-end variance reconciliation versus field reporting.
- Guides operations and sales team in developing strategic new sales proformas and proposals.
- 2018 award recipient for both Capturing Cost and Productivity and Leading Safety.

Aramark, Correctional Services Division
District Manager

2014–17

Responsible for achieving Correctional Services Sector food productivity, labor productivity and quality assurance results in \$40 million Correctional Services partnership with the Indiana Department of Corrections at 25 client locations.

- Led high performing management team of nine direct reports providing operational excellence and contract compliance to our client partner.
- Senior leader providing direction to 45 salaried managers and more than 265 front line associates.
- Met weekly with client liaisons to assure service performance and cultivate strategic relationships.
- Negotiated and was awarded \$5.1 million food service contract with Indiana Department of Mental Health State Operated Facilities.
- Partnered with regional vice president and district managers to drive food and labor productivity results.
- Received the 2016 delivers on financial commitments award from the Central Region.

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Jeremy Cline

page 2

Aramark, Higher Education Division
District Manager

2007-14

Responsible for achieving higher education food productivity targets, labor productivity targets and quality assurance results in \$33 million higher education sector multi-state territory encompassing 9 colleges and universities.

- Seasoned leader of college and university campus locations throughout Indiana, Illinois and Missouri, providing dining service to students.
- Led team of nine general managers; 32 salaried managers; one district marketing manager and more than 675 front line associates.
- Negotiated, renewed and finalized financial and labor relations contracts within client portfolio.
 - Secured a \$153 million comprehensive service 15 year proactive extension at Marian University.
 - Developed a 13 year proactive contract extension at Butler University through 2025 worth \$138 million.
 - Converted an under performing business unit into a new 10 year agreement with profitable terms.
- Transition leader for the opening of Saint Louis University, a new \$12 million partnership in 2014.
- Year over year base business growth, averaging 7.5% to deliver double digit EBIT growth.
- Managed negotiations and project management for capital investments up to \$3.5 million with favorable IRR.
- Sponsor and coach for high potential managers in Accelerated Development program and facilitated training for new manager on-boarding process.
- Served as Regional Labor Champion for the Midwest Region, achieving \$1.6 million in productivity improvements to prior year in FY12 with the 70 location territory.
- Supported National and Regional marketing initiatives including peer-to-peer marketing, voluntary meal plan penetration, convenience retailing, e-commerce, and Micros POS piloting.

EDUCATION

Ball State University, Muncie, Indiana
B.A. Business Management

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2.4 TECHNICAL PROPOSAL



**Emily Kiefer,
Catering Manager
Candidate**

COMMITMENT

As a 2018 Purdue graduate I am excited to team up with Purdue to continue to enhance the retail dining program. It was during my time as a student in the Hospitality Program that I discovered my love for culinary in the food and beverage industry and working with Aramark after graduation helped improve my skill level even more.

As a first year manager in training I worked as a catering manager handling a variety of catering requests both on and off the standard menu. It was there that I worked on multiple large scale events from creating custom menus for holiday parties to setting up and executing Board of Directors luncheons. After 6 months as the catering manager I was moved over to another location to assist in opening a Java City coffee shop along with a REVel bar concept for evening events. During my time at my current location I have focused heavily on revamping the catering department to customize meals to our customers' needs which has allowed me to further strengthen my love for culinary with events like a Diwali luncheon where I worked with a client to create an authentic Indian menu to celebrate the culture and cuisine that India has to offer.

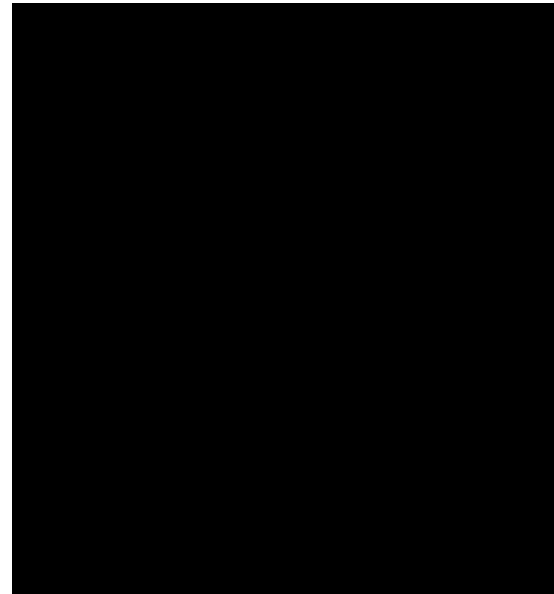
Throughout my time at Purdue I was lucky enough to work alongside a management team of Purdue Alumni who helped train me and grow my professional career and I look forward to doing the same for the students at Purdue.

Thank you for the chance to bring my love of catering back home to Purdue University to share with future alumni.

Sincerely,
Emily Kiefer

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REFERENCES



PROFESSIONAL CREDENTIALS

Emily Kiefer, Catering Manager Candidate

Energetic Food Service Manager who has been working as a Manager of a Business Dining Account for 1 year. Working to ensure employees receive high quality training to ensure all safety and sanitation standards are met in the day to day operations while still following recipe guidelines for food preparation and portioning. Day to day tasks include, inventory management, cost control through proper ordering and receiving practices, ensuring all marketing materials are relevant and up to date, and compiling guest feedback to better my locations customer service each day.

Skills

- Conflict resolution
- Recipes and menu planning Scheduling
- Food Service Manager
- Safe food handling Customer service oriented

EXPERIENCE

Aramark, Eli Lilly & Co, Indianapolis, Indiana
Food Service Manager **2018-Present**
Managed a Business Dining Operation containing café, catering, Java City Coffee Shop, and RevEli bar concept with a team of 10 employees to ensure common safe food practices are followed and provide exceptional service to Eli Lilly & Co employees and guests that visit the establishment. Collaborated with other Aramark managers to ensure successful opening of Dell Austin account worked with Java City representatives and RevEli management to ensure successful opening and operation of Java City and RevEli at LTC-N.

Aramark, Yosmeite National Park, Fresno, California
S2L Assistant Dining Room Manager **2017**

- Worked alongside Dining Room managers at the Majestic Yosemite Hotel to ensure our 300 seat formal dining room maintained the highest quality of service.
- Managed employee timecards to ensure labor targets were met.
- Worked with union stewards to ensure employee concerns were handled quickly and efficiently while still upholding the contract.
- Listened to guest feedback and ensured guest recovery was handled in a timely manner.

Aramark, Dow Agrosience, Indianapolis, Indiana
S2L Intern **2016**

- Shadowed management to learn day to day operations, while stepping in where necessary to ensure day to day operations ran smoothly.

Shangri La Hotel, Nanjing, China
Food Management Intern **2015**

- Worked alongside China native associates to strengthen the ability to provide exceptional hospitality service to foreign guests by creating a series of workshops to teach English and Western culture.

EDUCATION

Purdue University, West Lafayette, Indiana, 2018
Bachelors: Hospitality Tourism Management
Certificate in Entrepreneurship

CERTIFICATIONS

ServeSafe Management Certification
ServeSafe Alcohol Certification

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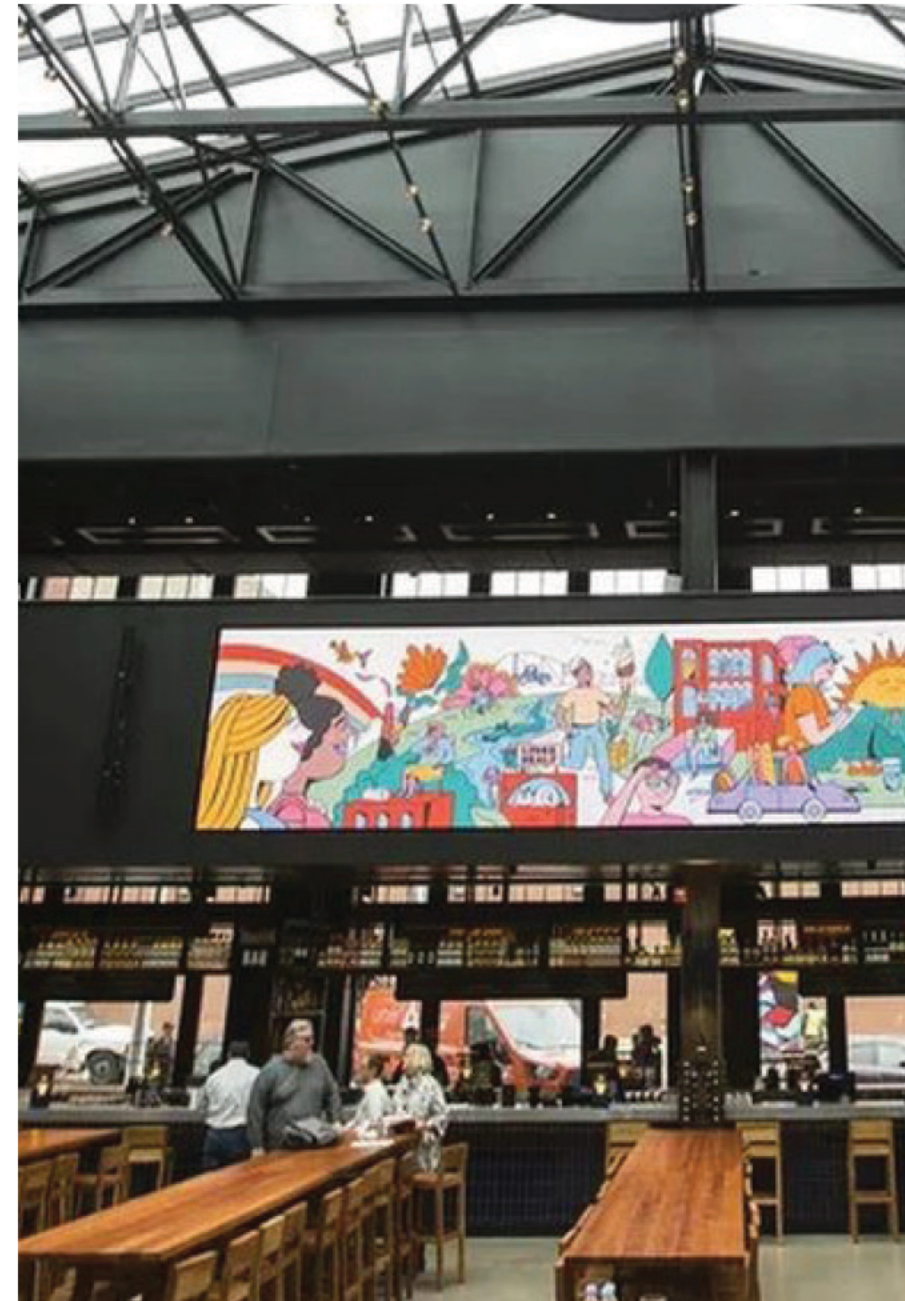
2.4.3 Technical Approach

Dining Program Concept

OUR RETAIL VISION FOR PURDUE

Our retail approach is based on providing solutions that elevate the dining experience for all consumer across campus be on par with the Purdue institutional brand. We have engaged a team of Aramark subject matter experts, industry design partners, local chefs and restaurateurs, national brand partners, and numerous other Lafayette and West Lafayette constituents to develop a portfolio of solutions that will deliver an elite, market-leading dining program to Purdue. We will do this by developing a comprehensive vision in these key areas and planned projects on campus.

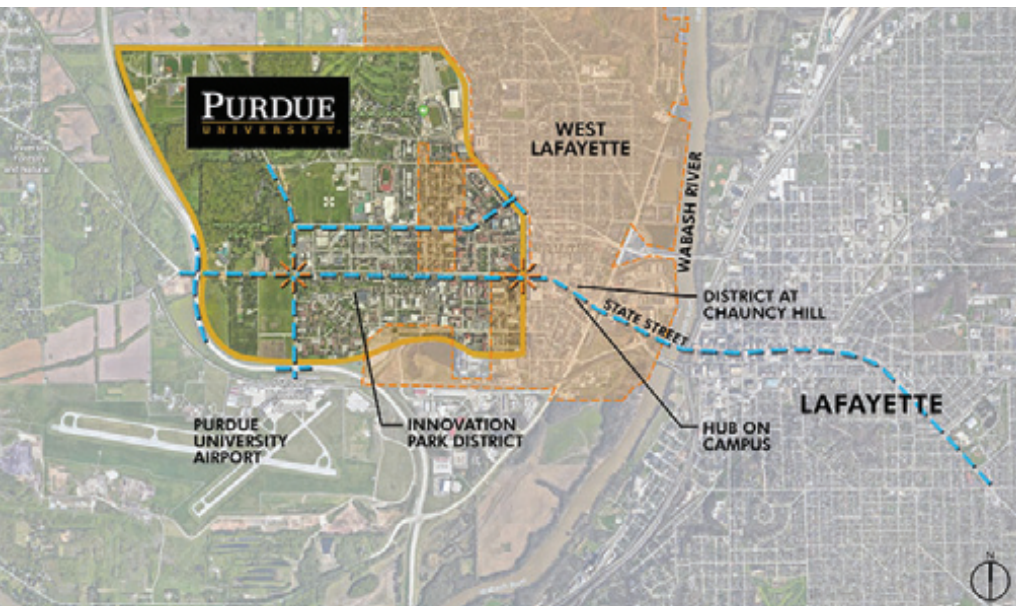
- Incorporating the character and flavors of West Lafayette and the greater Chicago region into Purdue Marketplace to bring to life our vision for a one-of-a-kind food hall at Purdue Memorial Union. This approach will bring Walk-On's Sports Bistreaux, co-owned by NFL All-Pro quarterback and Purdue Hall of Famer Drew Brees, to campus and feature People's Brewing Company's handcrafted beers. Concepts curated in partnership with East End Grill, a local favorite, and Chicago's Cornerstone Restaurant Group, will make this a true culinary destination.
- Activating the retail experience with consumer-facing technology to minimize wait times, provide greater convenience, and improve order accuracy. Technology enables this through the implementation of Mashgin, AI-driven self-checkout, along with Grubhub mobile ordering, to bring to campus the consumer experience students have come to expect in their everyday lives.
- Leveraging the strength of retail-branded solutions that will increase customer satisfaction, meet the needs of this diverse academic and research community, enrich the student experience with gathering and community-building spaces, all while growing the retail revenue on campus to fuel additional return on investment to Purdue.
- Introducing Purdue retail dining memberships that provide diners with not only value-driven meal swipes, declining balance dollars, and meal kits vouchers, but also members-only benefits that include exclusive perks and enhancements.



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COMPREHENSIVE DINING MASTER PLAN FRAMEWORK

Building connectivity, relationships, and community



Our retail dining vision has been developed through a Dining Master Plan Framework weaved into Purdue's mission, strategic plan initiatives, and Giant Leaps Master Plan. This comprehensive framework that will establish goals, objectives, and vision. The foundation of this strategy is a collaborative process and insightful approach to bring Purdue stakeholders together to build consensus and collaboratively create a comprehensive Dining Master Plan Framework.

The comprehensive Dining Master Plan Framework will:

- Create a vision for campus retail dining
- Identify opportunities in the marketplace
- Establish measurable goals and objectives
- Allow for facility recommendations and enhancements
- Project attainable results while considering operational realities
- Allow for ongoing fluidity

The Dining Master Plan Framework is intended to have breathability, a continuous process of adaptability for continued growth and refinement. Embracing this process and implementing key components of the plan throughout the contract will greatly enhance student life at Purdue. Our strategy will be to integrate a forward-thinking approach to the ever-evolving campus environment.

The framework will address key operational and service opportunities within the portfolio of services.

- Alignment with Residential Dining
- Retail
- Convenience
- Catering
- Late-Night Services

Our team envisions activating a multifaceted dining services planning approach to enhance Purdue's pedestrian pathways as well as academic, research, and residential neighborhoods.

2.4 TECHNICAL PROPOSAL

The framework will also address key expectations for Purdue Food Company and elements of our services, incorporating:

- Elevated Experiences
- Growth Now and into the Future
- Social Architecture
- A collaborative partnership fostering forward-thinking discussions and activating innovation

Through the implementation of Purdue Marketplace—a truly unique and modern food hall that will transform the PMU—along with a robust portfolio of branded retail concepts, your students, faculty, staff, and guests will have access to elevated experiences in retail dining on campus. Activating access to these great experiences with value-driven retail dining memberships and innovative technology will allow your campus constituencies to enjoy on-trend dining that is on par with or even exceeding those available beyond your gateways.

Today's students have access to experiences that previous generations could only dream of—or see in movies or on television. They expect high-quality meals that are creative, delicious, and responsibly and sustainably sourced, as well as recognizable brands brought to them through the latest technology. When food and related amenities embody quality, health, convenience, and personalization, consumers see them as valuable and desirable. This is the a foundational element of our approach to driving growth now and into the future.

Our Healthy for Life® platform is a comprehensive and integrated approach to health and wellness featuring healthy food, nutrition education, and wellness programs that work together to support healthy lifestyles. Our menus are tested and evaluated for their nutritional content. Our dining services team, along with our on-site registered dietitian, will work with Purdue health and wellness groups to collaborate, support, and consult on services for food allergies, dietary needs and observances, vegan and vegetarian options, and clear signage and labeling that makes our offerings transparent.

Social architecture is the integration of memorable places and inspiring spaces that help foster connections, relationships, and community. Our focus is on creating a collegiate environment that promotes student interaction, engagement, and success. We seek to work with Purdue students to develop student-centric environments that take an experiential approach, such as incubator spaces and food labs.

A comprehensive strategy establishes short- and long-term goals, objectives, and a vision that aligns with Purdue's Giant Leaps Master Plan, core values, and institutional mission. The strategy will enhance the University's special and unique campus elements, including transformative education, world-changing research, STEM leadership, outreach, student life, athletics, recreation, and the natural environments. The comprehensive strategy will show how the Purdue community will ebb and flow as facilities come online. By rethinking and reimagining the campus through our collaborative partnership, we can create innovative solutions specific to Purdue's students and other stakeholders.

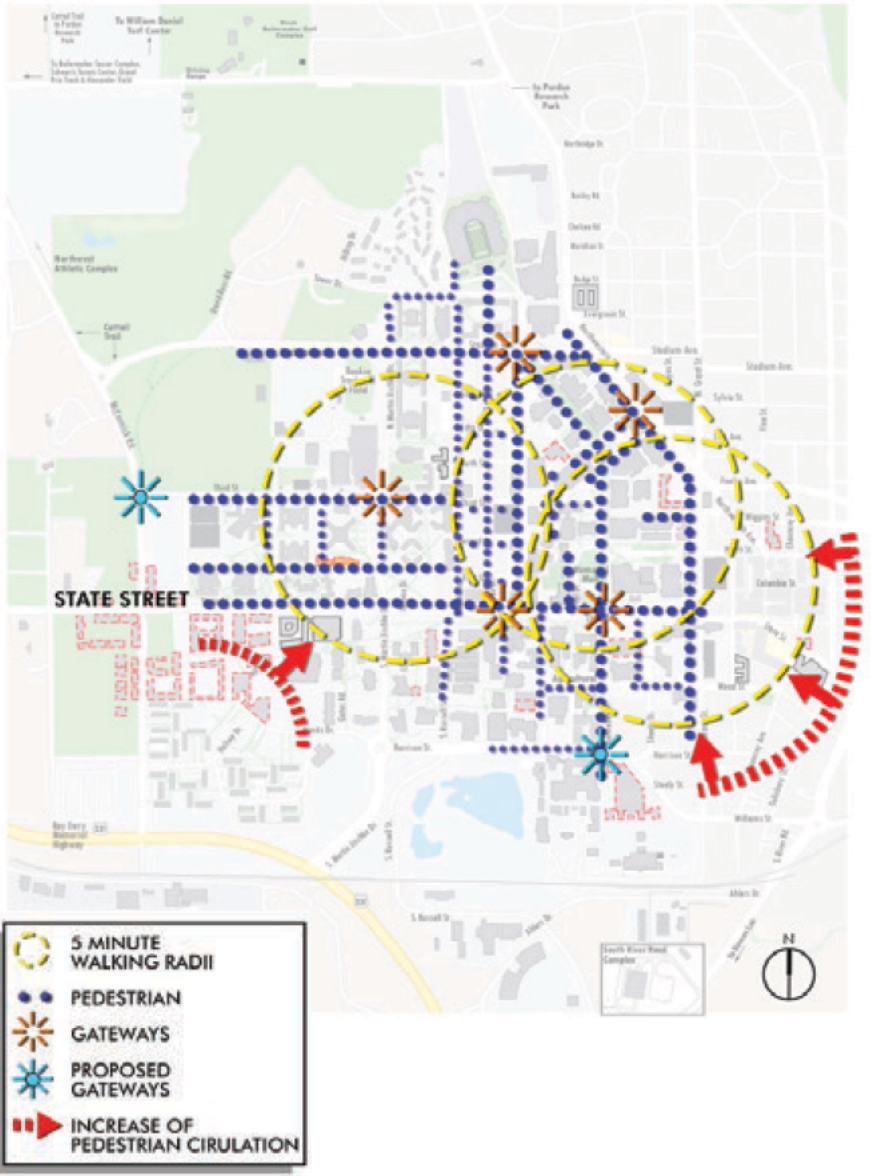
In developing the framework, our team's process included:

- Numerous campus site visits over the last seven years
- Developing a knowledge base of on- and off-campus dining venues
- Developing a knowledge base of on- and off-campus student housing
- Determining campus influences
 - Vehicular and pedestrian traffic patterns
 - Campus gateways, portals, and destinations
 - Residential and academic neighborhoods
- Researching competitive context and peer institutions

VEHICULAR CIRCULATION

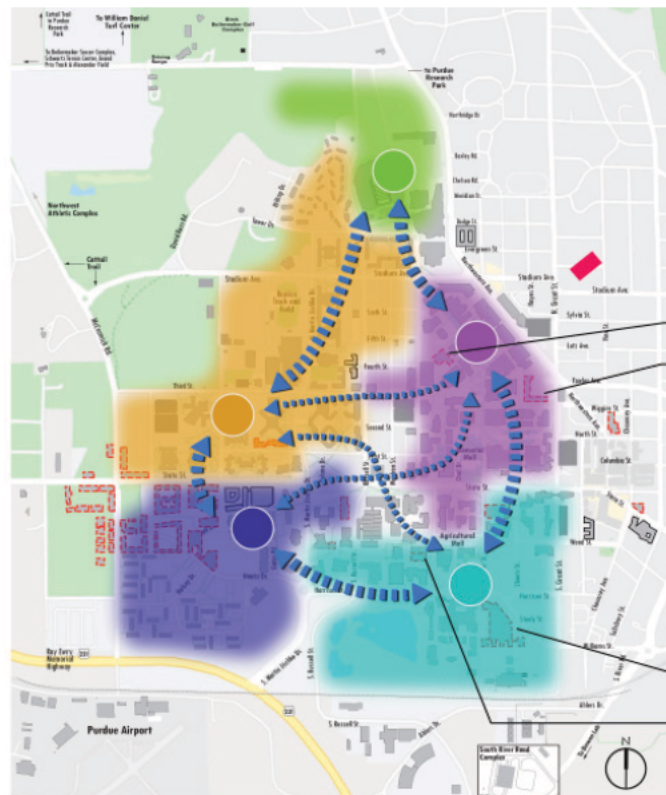


PEDESTRIAN CIRCULATION



2.4 TECHNICAL PROPOSAL

CAMPUS NEIGHBORHOODS



- **EAST CAMPUS**
(MATURE AND COLLEGIATE)
- **SOUTH CAMPUS EAST**
(COLLEGIATE AND SUBURBAN)
- **SOUTH CAMPUS WEST**
(RESEARCH AND SUBURBAN RESIDENTIAL)
- **WEST CAMPUS**
(SUBURBAN STYLE RESIDENTIAL)
- **NORTH CAMPUS**
(ATHLETICS AND RESIDENTIAL)

STEM TEACHING
LAB BUILDING
ENGINEERING AND
POLYTECHNIC GATEWAY

VETERINARY MEDICINE
TEACHING HOSPITAL
AGRICULTURAL AND BIOLOGICAL
ENGINEERING RENOVATION
AND ADDITION

MEREDITH HALL SOUTH

PROVENANCE -
MIXED USE DEVELOPMENT

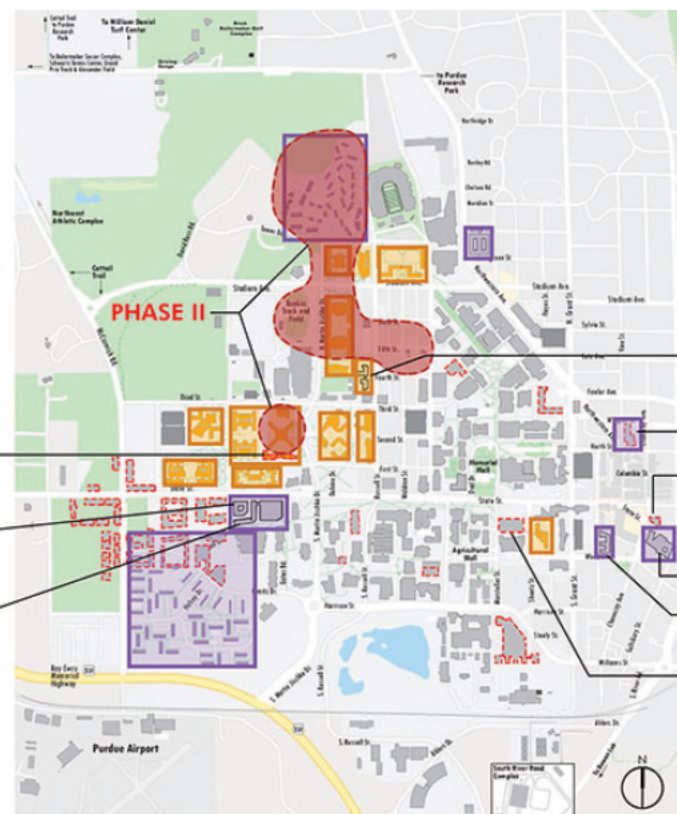
CONVERGENCE
MIXED USE BUILDING
OPEN EARLY 2020

ASPIRE - 835 BED APARTMENT
COMMUNITY/MIXED-USE
DEVELOPMENT,
OPENED AUGUST 2019

We researched the following:

- Sasaki's Purdue University Master Plan (February 2009)
- City of West Lafayette Strategic Plan, Updated (February 2010)
- The Sustainability Strategic Plan (April 2010)
- Purdue Moves (2013)
- Campus Master Plan Enhancing the Quality of Place at Purdue (February 2014)
- Demand Analysis for Campus-Integrated Retail (November 2018)
- Retail Master Plan (December 2018)
- Cini-Litte Feasibility Study (May 2019)
- Purdue Memorial Union Club Hotel Renovations (November 2019)

HOUSING NEIGHBORHOODS—GROWTH



HOUSING

- RESIDENCE FACILITIES
- APARTMENTS
- RECENTLY COMPLETED
- PLANNED/UNDER CONSTRUCTION

THIRD STREET NORTH
P3 RESIDENCE HALLS

HI VINE OFF-CAMPUS HOUSING

DISTRICT AT CHAUNCEY HILL

HUB ON CAMPUS (OPENED FALL 2019)

CAMPUS EDGE ON PIERCE
ACC DEVELOPMENT, APTS, FITNESS CENTER
& ACADEMIC SUCCESS CENTER, # OF BEDS

NEW RESIDENCE HALL -
OPEN SUMMER 2020

2.4 TECHNICAL PROPOSAL

Aligning with Giant Leaps Master Plan

The Dining Master Plan Framework will align with Purdue's mission, core values, and aspirations and the desired outcomes set forth in the Request for Proposal.

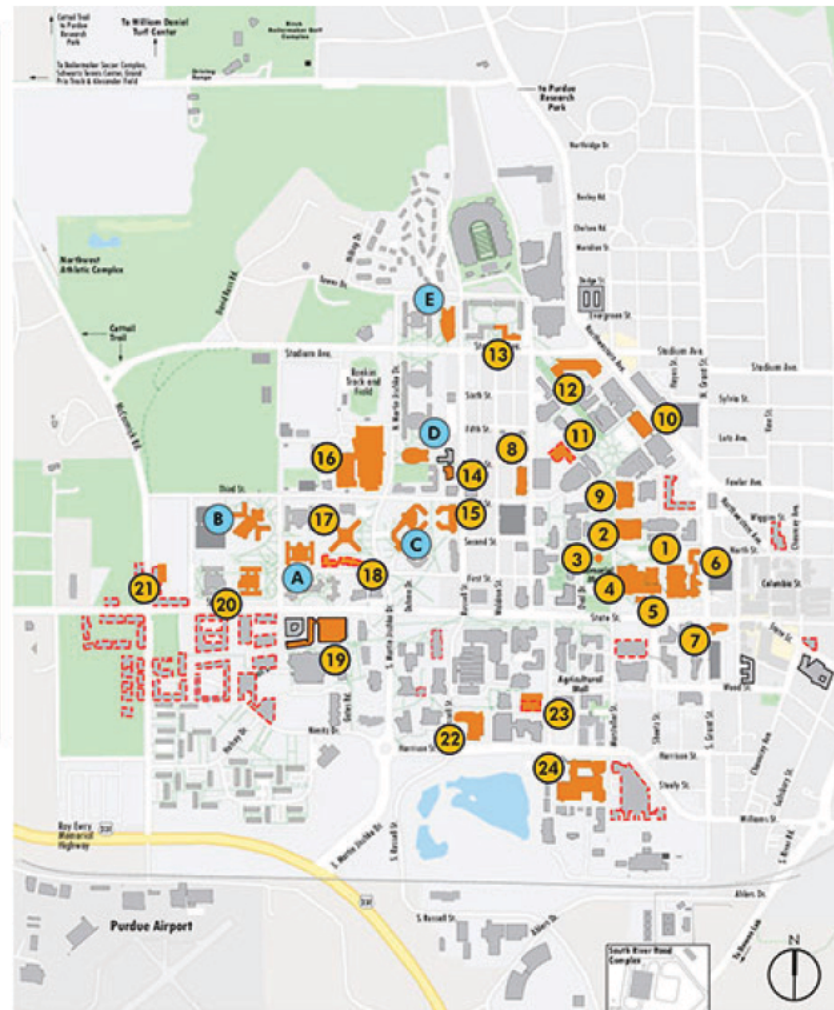
We are excited to share the vision we have developed on the following pages and to begin the collaborative process of co-creating, with Purdue, the future of retail dining on campus.

"[T]he University is now embarking on a plan to transform the on-campus retail dining experience by: (i) introducing new concepts throughout campus as the campus footprint continues to expand and (ii) undertaking a significant renovation of the ground floor retail dining area of the Purdue Memorial Union (PMU)."

CAMPUS DINING—EXISTING

ON CAMPUS DINING

- A** EARHART DINING COURT
- B** HILLENBRAND DINING COURT
- C** WINDSOR DINING COURT
- D** WILEY DINING COURT
- E** FORD DINING COURT
- 1** PMU: NEW FOOD HALL-NEW FOOD HALL-FLATBREADS, FRESHENS, LA SALSA, LEMONGRASS, OKAME SUSHI, OASIS CAFÉ, GREEN LEAF'S, VILLA FRESH ITALIAN KITCHEN, PAPPY'S SWEET SHOP, URBAN MARKET, STARBUCKS, SAGAMORE ROOM
- 2** WETHERILL HALL - CATALYST CAFE
- 3** FARMER'S MARKET
- 4** STEWART CENTER - STEWART MARKET
- 5** HICKS UNDERGRADUATE LIBRARY - UNDERGROUNDS
- 6** UNION CLUB HOTEL - RESTAURANT AND BAR
- 7** RAWLS HALL - THE BISTRO
- 8** LAWSON COMPUTER SCIENCE - PORT
- 9** WILMETH ACTIVE LEARNING CENTER - AU BON PAIN
- 10** MATERIALS AND ELECTRICAL ENGINEERING - STARBUCKS
- 11** STEM TEACHING BLD.
- 12** ARMSTRONG HALL - AMELIA'S
- 13** CARY QUADRANGLE - CARY KNIGHT SPOT GRILLE, ERBERT & GERBERT'S SANDWICH SHOP



- 14** THIRD STREET SUITES - STARBUCKS AND THIRD STREET MARKET
- 15** HONORS COLLEGE AND RESIDENCES - COSI
- 16** CORDOVA RECREATIONAL SPORTS CENTER - FUEL, REFRESHENS FRESHENS
- 17** MEREDITH HALL - PETE'S ZA, ONE BOWL (TO REMAIN)
- 18** MEREDITH HALL SOUTH (OPENS FALL 2020)
- 19** ASPIRE AT DISCOVERY PARK - CRAVE (OPENED 2019)
- 20** HARRISON HALL - HARRISON GRILL & MARKET
- 21** DAIRY QUEEN, PAPA JOHN'S
- 22** BUTCHER BLOCK
- 23** AGRICULTURAL AND BIOLOGICAL ENGINEERING
- 24** LYNN HALL - CONTINUUM THE DAILY BITE FOOD TRUCK

BLUE TEXT - PURDUE INITIATIVES

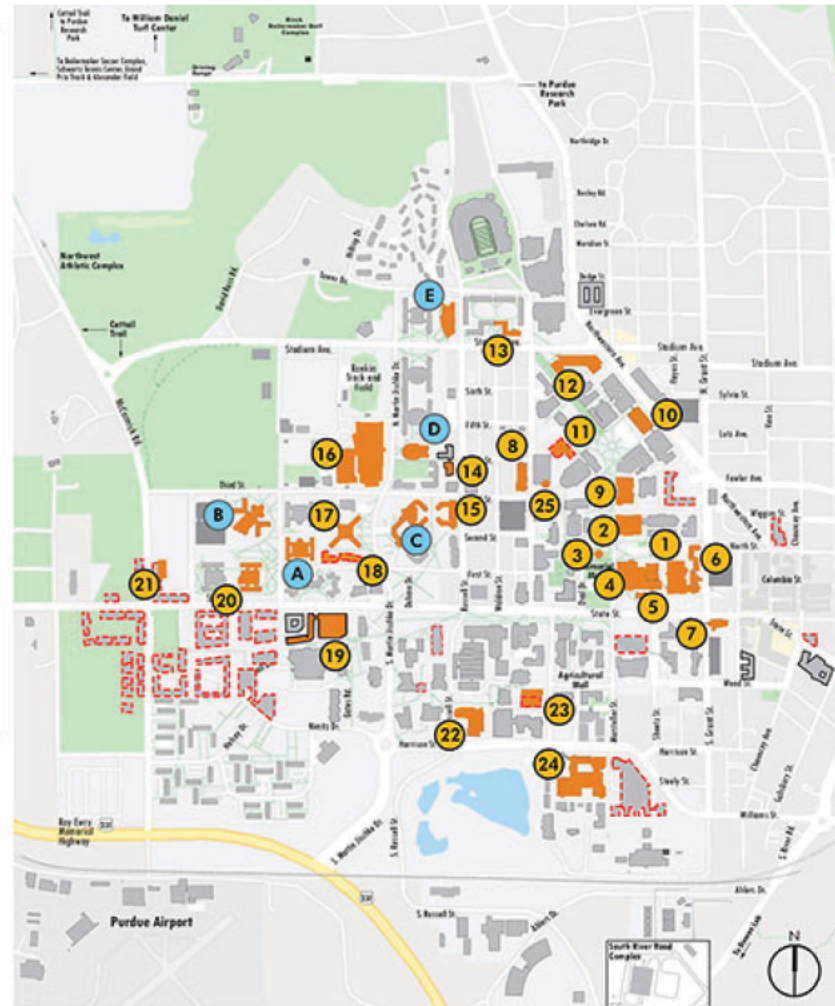
- DINING LOCATIONS
- RECENTLY COMPLETED
- - - PLANNED/UNDER CONSTRUCTION

2.4 TECHNICAL PROPOSAL

CAMPUS DINING INITIATIVES—YEAR ONE

ON CAMPUS DINING

- A** EARHART DINING COURT
- B** HILLENBRAND DINING COURT
- C** WINDSOR DINING COURT
- D** WILEY DINING COURT
- E** FORD DINING COURT
- 1** PMU: NEW FOOD HALL-NEW FOOD HALL-
FLATBREADS, FRESHENS, LA SALSA, LEMONGRASS,
OKAME SUSHI, OASIS CAFÉ, GREEN LEAF'S,
VILLA FRESH ITALIAN KITCHEN, PAPPY'S SWEET SHOP,
URBAN MARKET, STARBUCKS, SAGAMORE ROOM
- 2** WETHERILL HALL - CATALYST CAFE
- 3** FARMER'S MARKET
- 4** STEWART CENTER - **STEWART MARKET (REFRESH)**
- 5** HICKS UNDERGRADUATE LIBRARY -
UNDERGROUNDS
- 6** UNION CLUB HOTEL - RESTAURANT AND BAR
- 7** RAWLS HALL - THE BISTRO
- 8** LAWSON COMPUTER SCIENCE - PORT
- 9** WILMETH ACTIVE LEARNING CENTER - AU BON PAIN
- 10** MATERIALS AND ELECTRICAL ENGINEERING -
STARBUCKS
- 11** **STEM TEACHING BLD. - STEM CAFE, SALAD WORKS**
- 12** ARMSTRONG HALL - AMELIA'S
- 13** CARY QUADRANGLE - CARY KNIGHT SPOT
GRILLE, ERBERT & GERBERT'S SANDWICH SHOP



- 14** THIRD STREET SUITES - **STARBUCKS AND THIRD STREET MARKET (REFRESH)**
- 15** HONORS COLLEGE AND RESIDENCES - COSI
- 16** CORDOVA RECREATIONAL SPORTS CENTER - FUEL, REFRESHENS FRESH FOOD STUDIO
- 17** MEREDITH HALL - PETE'S ZA, ONE BOWL (TO REMAIN)
- 18** **MEREDITH HALL SOUTH (OPENS FALL 2020) - PANERA, QDOBA**
- 19** ASPIRE AT DISCOVERY PARK - CRAVE (OPENED 2019)
- 20** HARRISON HALL - HARRISON GRILL, **MARKET**
- 21** DAIRY QUEEN, PAPA JOHNS
- 22** BUTCHER BLOCK
- 23** **AGRICULTURAL AND BIOLOGICAL ENGINEERING - COPPER MOON COFFEE (OPENS DECEMBER 2020)**
- 24** LYNN HALL - **CONTINUUM**
THE DAILY BITE FOOD TRUCK - **RESTAURANT ROTATION**
- 25** **FOOD TRUCK FLEET (DURING 1-YR PMU CONSTRUCT.)**

BLUE TEXT - PURDUE INITIATIVES
RED TEXT - ARAMARK INITIATIVES

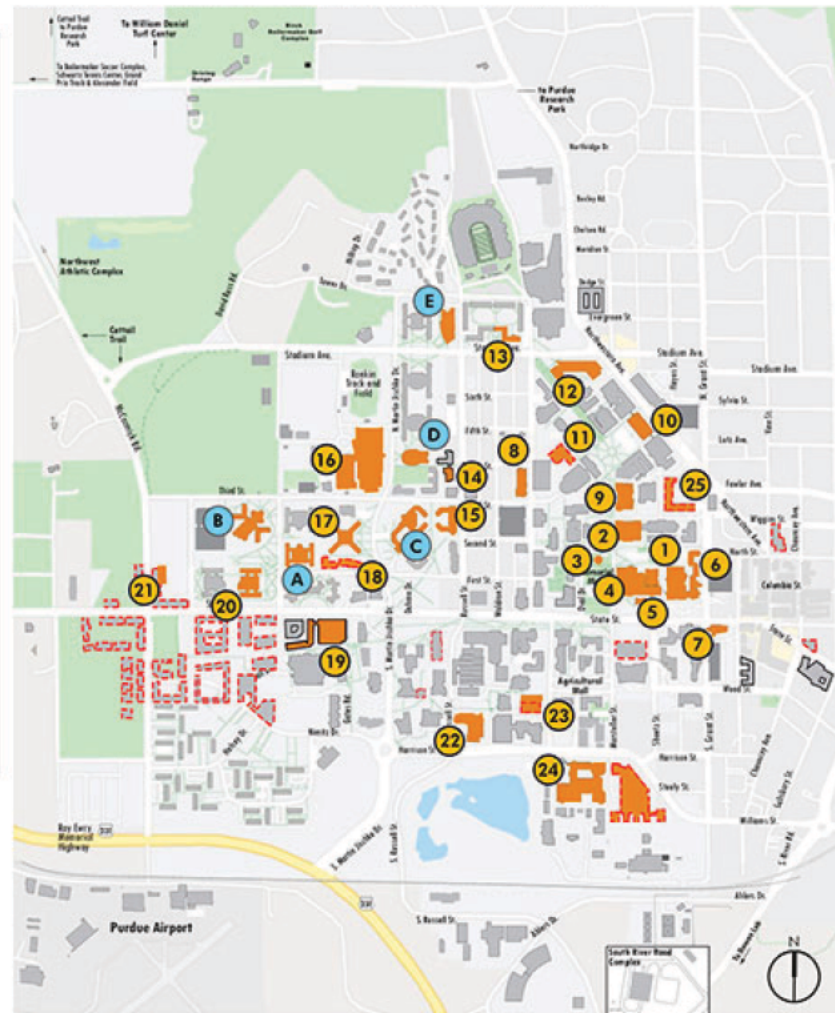
- DINING LOCATIONS
- RECENTLY COMPLETED
- PLANNED/UNDER CONSTRUCTION

2.4 TECHNICAL PROPOSAL

CAMPUS DINING INITIATIVES—YEARS TWO/THREE

ON CAMPUS DINING

- A** EARHART DINING COURT
- B** HILLENBRAND DINING COURT
- C** WINDSOR DINING COURT
- D** WILEY DINING COURT
- E** FORD DINING COURT
- 1** PMU: NEW FOOD HALL- WALK-ON'S SPORT BISTREAUX & BAR, EAST END MARKET, TIKKAWALLA INDIAN BBQ, JOHN MANION LATIN INSPIRED, CHEF BILL KIM, SOL TORO, CHEF BILL KIM'S FRESH FARE, ITALIANETTE, MAIN ST. POKE, SUSHI BOSS, STARBUCKS, BOILERMAKER MARKET
- 2** WETHERILL HALL - CATALYST CAFE
- 3** FARMER'S MARKET
- 4** STEWART CENTER - STEWART MARKET (REFRESH)
- 5** HICKS UNDERGRADUATE LIBRARY - UNDERGROUNDS
- 6** UNION CLUB HOTEL - RESTAURANT AND BAR
- 7** RAWLS HALL - THE BISTRO
- 8** LAWSON COMPUTER SCIENCE - PORT
- 9** WILMETH ACTIVE LEARNING CENTER - AU BON PAIN
- 10** MATERIALS AND ELECTRICAL ENGINEERING - STARBUCKS
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 - 15** HONORS COLLEGE AND RESIDENCES - COSI
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 - 20** HARRISON HALL - HARRISON GRILL, MARKET
 - 21** DAIRY QUEEN, PAPA JOHNS
 - 22** BUTCHER BLOCK
 - 23** AGRICULTURAL AND BIOLOGICAL ENGINEERING - COPPER MOON COFFEE (OPENS DECEMBER 2020)
 - 24** LYNN HALL - CONTINUUM
 - 25** ENGINEERING AND POLYTECHNIC GATEWAY - GATEWAY CAFE, FIREHOUSE SUBS (OPENS SPRING 2022)
- THE DAILY BITE FOOD TRUCK - RESTAURANT ROTATION
- FOOD TRUCKS - STRATEGICALLY LOCATED ACROSS CAMPUS TO SERVE UNDERSERVED NEIGHBORHOODS AND EVENTS
- BLUE TEXT - PURDUE INITIATIVES**
RED TEXT - ARAMARK INITIATIVES

- DINING LOCATIONS
- RECENTLY COMPLETED
- PLANNED/UNDER CONSTRUCTION

PURDUE MEMORIAL UNION



PURDUE MARKETPLACE— PMU'S NEW FOOD HALL

At the heart of our vision is Purdue Marketplace, a high-end food hall at PMU that showcases creatively curated concepts in an exciting, open, active space. Our innovative partnerships with the best local and regional brands are key:

- East End Grill, a local favorite, offers chef-driven farm-to-fork American and Indian cuisine.
- People's Brewing Company cultivates a passion for handcrafted beers, brewed in Lafayette and beloved throughout Indiana, Chicago, and beyond.
- Cornerstone Restaurant Group confers a sophisticated sensibility, with deserved success in serving Chicago's finest food halls and creating Gen Z-focused dishes.
- Walk-On's Sports Bistreaux, co-owned by NFL All-Pro quarterback and Purdue Hall of Famer Drew Brees, enhances connectivity between diverse segments of your community by bringing together current students, alumni, fans, and neighbors—honoring the Boilermakers' storied past while creating lasting affinity.



In addition to Purdue Marketplace, PMU will benefit from the enhancement of the beloved Starbucks, where we will leverage our partnership with Starbucks to optimize the size and operation to maximize customer throughput, satisfaction, and revenue growth.



For the c-store and market, we envision Boilermaker Market—showcasing a variety of fresh, delicious, and healthy prepared hot and cold foods—to be built on the strength of our award-winning convenience retailing brand, Provisions On Demand.



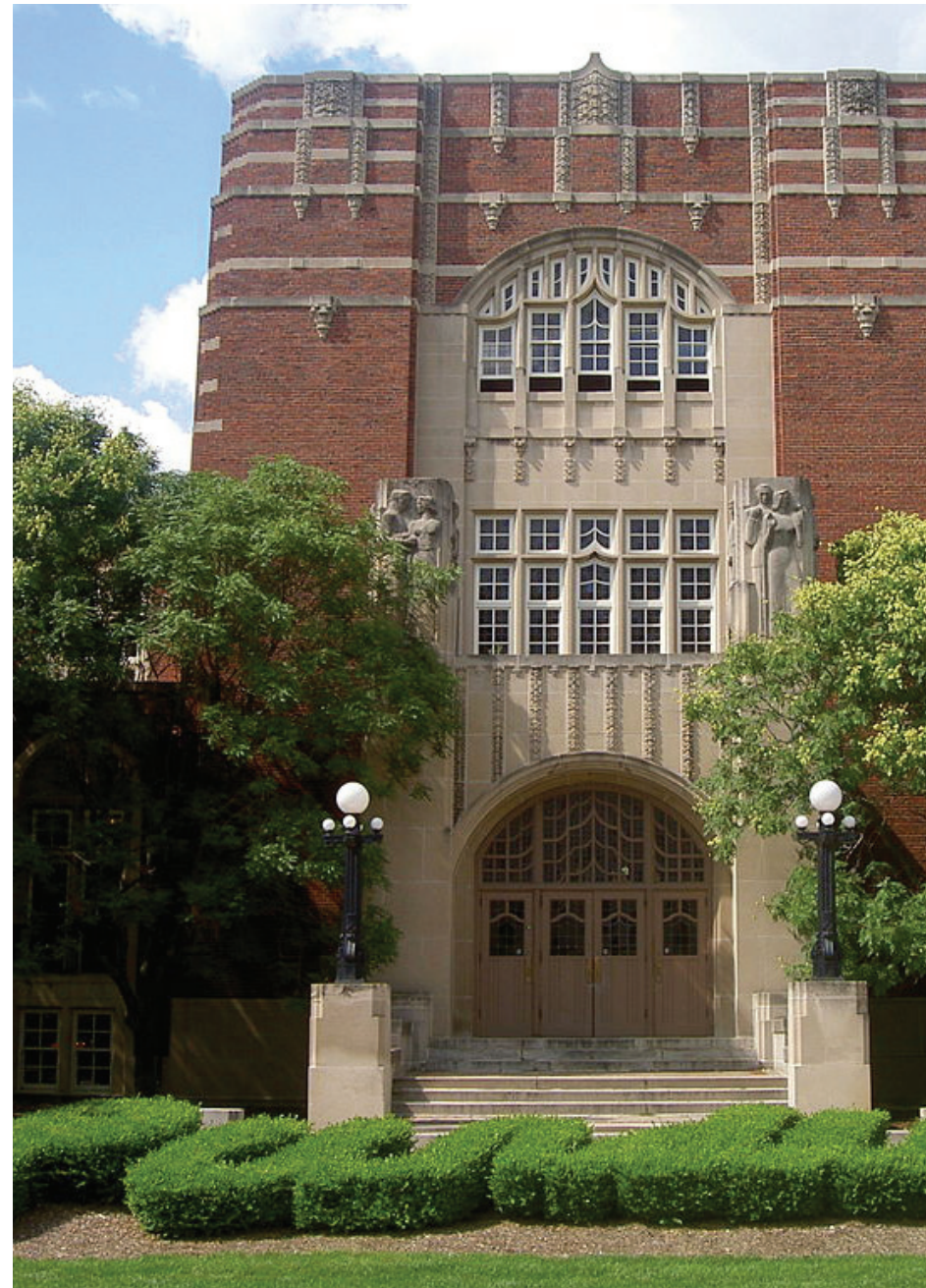
Purdue Memorial Union

All buildings eventually need rehabilitation due to time and use, but too often historic architecture has fallen victim to the wrecking ball to make room for the new. Designed by the Pond Brothers in the 1920s, the Purdue Memorial Union boasts a rare level of craftsmanship, history, and quality. Irving Pond himself considered the completed structure to be an expression of “poise and physical and spiritual strength and firmness shot through and modified by spiritual aspiration.” As Purdue moves forward with updates to the historic student union, we propose extensive renovations to the union’s ground floor dining space that respect both the school’s past and future. It’s important that you know the design ideas we are exploring as part of the RFP are respectful to the past but also to the future. This is a critical time to establish the design direction for PMU for generations to come. We believe any solution should work in unity with the historic nature of the existing building. Some of the most beautiful examples of architecture are those that blend the old with the new. Consider the modern glass pyramid skylight I.M. Pei designed for the Louvre in Paris. Closer to home, look at the beautiful Brodhead Center at Duke University, which has transformed the school’s dining community through the poetry of combining the historic architecture with the new.

Partially underground, the space at PMU is sorely in need of natural light. Moving many of the dining concepts away from the building envelope will bring greater visibility to existing windows. A newly built sunken plaza will serve as the area’s entry while maximizing the contribution of natural light. The plaza’s gentle slope will leave the building’s exterior envelope fully open and create additional outdoor seating as well. In place of the current small, high windows, we’ll install full-height windows. And while two courtyards on the floors above are already open to exterior illumination, the light does not reach the ground floor—but it will once we install two large skylights.

And what will students see with all the new light? A bustling open market with numerous retail food service platforms much like Time Out Market in Chicago that brings the best dining options to one inspiring food hall. With a relocated service core, there will be a sharp increase in light, space, and variety of seating—from communal tables to oversized lounge chairs that suit hangouts and meals alike. Boilermaker graphics and your school colors will be incorporated into a subtle, attractive, “Instagrammable” aesthetic.

Once dark, congested, and a bit of a maze, the PMU becomes open, bright, and innovative—well crafted and sustainable to weather the years ahead while carrying a weighty legacy forward. Irving Pond would approve.



2.4 TECHNICAL PROPOSAL

2.4 TECHNICAL PROPOSAL

2.4 TECHNICAL PROPOSAL

Curated Food Hall Concepts

SolToro

At SolToro, your tastes are met with the freshest ingredients, fun is served up in abundance and sharing is not only recommended, it's expected. Blending traditional Mexican flavors with a modern flair, SolToro is anything but your typical Mexican joint. Innovative tacos, fresh guacamole are just of the few of the reasons why you will love SolToro.



Hours of Operations:

Monday-Thursday: 10:00 AM-9:00 PM

Friday: 10:00 AM-10:00 PM

Saturday: 10:00 AM-10:00 PM

Sunday: 10:00 AM-9:00 PM

Summer: 10:00 AM-8:00 PM

**Hours to be mutually agreed upon.*



Menu Highlights

Chips & Guac | warm tortilla chips and house-made guacamole | 7

Chicken Tacos | mole spice, corn elote, scallions, crema | 8

Pork Tacos | pickled onions & peppers, cilantro, aji mayo | 8

*Baja Fish Tacos | cabbage, celery slaw, old bay, aji mayo crispy cod,
or grilled blackened mahi mahi | 8*

Burrito | rice, beans, chihuahua cheese | 7

with chicken | 8; with pork | 9

CHEF BILL KIM

Award-winning Chef Bill Kim honed his culinary skills at world-renowned establishments Charlie Trotter's and Le Lan. Kim's story is a quintessentially American one that dives into the melting pot of cultures and experiences to create an identity that is uniquely his own. He started urbanbelly in 2008 to bring together his wide-ranging passions. Asian plus American. Fine-dining techniques plus neighborhood comfort. Classic dishes plus joyous creativity.



Hours of Operations:

Monday–Thursday: 10:00 AM–9:00 PM

Friday: 10:00 AM–10:00 PM

Saturday: 10:00 AM–10:00 PM

Sunday: 10:00 AM–9:00 PM

Summer: 10:00 AM–8:00 PM

**Hours to be mutually agreed upon.*

Menu Highlights

Dumplings | *pork & cilantro or chicken red curry* | 6

Hot Chicken Bao Buns | *katsu chicken, cabbage, pickles, lemongrass fire sauce* | 8

Chicken Katsu | *jasmine rice with arugula, pickled vegetables, edamame & soft boiled egg* | 10

Ramen | *ramen noodle soup with braised pork belly, mushrooms & soft boiled egg* | 11

Katsu Udon Soup | *udon noodles, katsu chicken, mushrooms, garlic peanuts, chicken pho broth* | 11

Fresh Fare

Chef Bill Kim does fresh flavors with an emphasis on dairy-free and gluten-free fresh fare. Make Fresh Fare your spot for lunch meetups, afternoon pickup or dinner with friends.

**Fresh
Fare**

CLEAN EATING IS EASY

Hours of Operations:

Monday-Thursday: 10:00 AM-9:00 PM

Friday: 10:00 AM-10:00 PM

Saturday: 10:00 AM-10:00 PM

Sunday: 10:00 AM-9:00 PM

Summer: 10:00 AM-8:00 PM

**Hours to be mutually agreed upon.*

CHEF BILL KIM FRESH FARE



Menu Highlights

Waffle Fries & Aioli (v) | *seasoned with madras curry salt* | 6

Avocado Tartine (vv) | *smashed avocado, pickled red onion, & pumpkins seeds* | 10

Kale Caesar (gf) | *toasted almond Caesar dressing, pumpkin seeds, & white corn grits croutons* | 10

Chopped Salad (v) (gf) | *lettuce, feta cheese, corn, edamame, radish, cucumber, & citrus dressing* | 11

Chicken BLT Tartine | *double smoked bacon, local lettuce, & green goddess sauce* | 12

Shrimp Poké Bowl (gf) | *edamame, avocado, cauliflower rice, quinoa, & miso sesame dressing* | 12

(gf) Gluten Free | (v) Vegetarian | (vv) Vegan

Italianette

Italianette focuses on affordable luxury through Italian-influenced cooking. The meals are rooted in tradition with a nod to lighter farm-to-table fare. Pizzas are 10 inches, naturally leavened, and hand-stretched. Toppings are made up of high-quality ingredients from Italy as well as the Midwest.

ITALIANETTE

Hours of Operations:

Monday-Thursday: 10:00 AM-9:00 PM

Friday: 10:00 AM-10:00 PM

Saturday: 10:00 AM-10:00 PM

Sunday: 10:00 AM-9:00 PM

Summer: 10:00 AM-8:00 PM

**Hours to be mutually agreed upon.*

ITALIANETTE



Menu Highlights

Truffle Arancini | *fried rice croquettes with truffle, mozzarella, & parmesan* | 6

Spicy Caesar Salad | *little gem lettuce, calabrian chili dressing, croutons, pecorino* | 8

Cacio E Pepe Pasta | *black pepper & pecorino sauce, square-shaped spaghetti* | 9

Burrata Pomodoro | *san marzano tomato sauce, basil, garlic, chili, spaghetti* | 10

Kale Pesto | *kale & sunflower seed pesto, shell-shaped pasta, pecorino cheese* | 10

Margherita Pizza | *san marzano tomato sauce, basil, mozzarella, parmesan* | 8

Pepperoni Pizza | *pepperoni cups, tomato sauce, mozzarella, oregano* | 10

East End Market

Midwestern American comfort food featuring locally sourced meats smoked, roasted and served the way you like it. Pick your protein and have it on a bun, salad, or á la carte.



Hours of Operations:

Monday-Thursday: 10:00 AM-9:00 PM

Friday: 10:00 AM-10:00 PM

Saturday: 10:00 AM-10:00 PM

Sunday: 10:00 AM-9:00 PM

Summer: 10:00 AM-8:00 PM

**Hours to be mutually agreed upon.*



Menu Highlights

Fischer Farms Brisket | 10

Legacy Pork Shoulder | 8

Chipotle Rubbed Salmon | 11

Brined Miller Amish Chicken | 9

on a bun 1; on a salad 2

Sides | 3

Smoky Cheesy Mac

Hickory Baked Beans

Southern Greens

Tikkawalla

Tikka are marinated and tenderized tandoor-roasted bites, wrapped in hot flaky naan, that most Indian youngsters grow up with. Topped with pickled vegetables and awesome chutneys, this visually and aromatically appealing tandoori cuisine is India's quintessential barbecue style. These craveable proteins with fresh veggies and starches form a quick snack or a very portable meal, perfect for a diverse college campus.

TIKKAWALLA

Hours of Operations:

Monday-Thursday: 10:00 AM-9:00 PM

Friday: 10:00 AM-10:00 PM

Saturday: 10:00 AM-10:00 PM

Sunday: 10:00 AM-9:00 PM

Summer: 10:00 AM-8:00 PM

**Hours to be mutually agreed upon.*

TIKKAWALLA

INDIAN BBQ



Menu Highlights

Classic Chicken Tikka | 8

Cilantro Marinated Salmon | 9

Yogurt Marinated Paneer | 8

Toppings | *pickled onions, cucumber raita, carrot mustard pickle, roasted beets*

Sauce | *mint cilantro, tamarind date, mom's spicy garlic peanut, desi ketchup*

Latin Inspired

It all began when John Manion moved to Sao Paulo, Brazil, with his family where he spent the following five years soaking in the culture and, most importantly, the food of a place very far from home. In 2016, he continued his culinary journey with El Che Steakhouse & Bar, a love letter to his travels in Argentina interpreted through the Buenos Aires tradition of live-flame cooking. Manion's passion for South American flavors animates the spirited dishes and sultry ambience of both of his restaurants. John Manion's, Latin Inspired is another extension of his journey.



Hours of Operations:

Monday–Thursday: 10:00 AM–9:00 PM

Friday: 10:00 AM–10:00 PM

Saturday: 10:00 AM–10:00 PM

Sunday: 10:00 AM–9:00 PM

Summer: 10:00 AM–8:00 PM

**Hours to be mutually agreed upon.*



JOHN MANION. LATIN INSPIRED.



Menu Highlights

Empanada | *kale & gruyère, chimichurri aioli*
or *chimichurri smoked chicken, piquillo aioli* | 4

Porteño Poutine | *fries, provolone, dada sauce, chimichurri, green onions* | 8

Kale Salad | *chimichurri chicken skewers, pepitas, cotija cheese, radishes* | 10

Chicken Sandwich | *grilled chicken, chimichurri slaw, pickles, potato crumble* | 10

Main Street Poké—in C-store

Poké is that perfect juxtaposition of new and old. Imagine a deconstructed sushi roll yet something completely different. On one hand, poké has so many of the flavors you already love in sushi rolls. On the other hand, you decide which ingredients, flavors, and textures to mix and match. It's a personalized dining experience mixing your imagination with your favorite flavor combinations to create the perfect bowl—every time.

Poké (pronounced as “Poh-Kei” or “Poh-Key”) is a dish deeply rooted in Hawaiian culture that harmoniously blends the flavors of land and sea. Surrounded by ocean, native Hawaiians have long understood the simple pleasures of freshly caught fish, diced, then seasoned with sea salt, seaweed, and kukui nuts.

As poké spread across the Pacific in all directions, the simplicity and natural goodness of poké adopted different cultural influences wherever it landed—incorporating each region's unique tastes and flavors.



Hours of Operations:

Monday–Thursday: 10:00 AM–9:00 PM

Friday: 10:00 AM–10:00 PM

Saturday: 10:00 AM–10:00 PM

Sunday: 10:00 AM–9:00 PM

Summer: 10:00 AM–8:00 PM

**Hours to be mutually agreed upon.*

SMALL \$9.99

(2 scoops of protein)

MEDIUM \$11.99

(3 scoops of protein)

LARGE \$13.99

(4 scoops of protein)

PICK YOUR BASE

(served with corn, cucumber green onion and carrots)

White Rice

Brown Rice

Spring Mix

Half and Half

PICK YOUR PROTEINS

Naked Tuna

House Marinated Tuna

Garlic Chile Tuna

Naked Salmon

House Marinated Salmon

Garlic Chile Salmon

Spicy Crab

Cooked Shrimp

All Natural Tofu

Chau Siu BBQ Pork

Tender Beef Tips

Garlic Chile Chicken

Vegetarian? Substitute Meat Proteins with All-Natural Tofu, Fresh Avocado Scoops, or Edamame

PICK YOUR SAUCE

MAKE IT YOUR OWN

TOP IT OFF

Main Street House

(GF Shoyu, Sesame Oil, Homemade Ponzu)

Main Street Sweet

(Honey, Hoisin and Ginger Aioli)

Main Street Heat

(Spicy Mustard and Mango Aioli)

Avocado (+\$0.50)

Marinated Ginger

Purple Cabbage

Chow Mein Noodles

Marinated Shiitake

Seaweed Salad

Jalapeno Peppers

Mango

Wasabi

Kimchi

Pineapple

Sweet Onion

Edamame

Fried Onion

Sweet Eel Sauce

(Japanese Sweet Unagi Sauce)

Sriracha Aioli

(Sriracha and Mayo)

Pineapple Zing

(Pineapple, Sweet Chili and Citrus)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

UNSURE? TRY ONE OF OUR CLASSICS or HOT PLATES!

White Rice

Brown Rice

Spring Mix

Half and Half

Founders Favorite

Marinated Tuna, Marinated Salmon, Shrimp, Corn, Cucumber, Carrots, Green Onion with Main Street Heat

Topped with Avocado, Spicy Crab, Seaweed Salad, Edamame, Fried Onion, Sesame Seeds and Furikake

Drizzled with Sweet Eel Sauce and Spicy Sriracha Aioli

M: \$13.99 L: \$15.99

Spicy Crab Bowl

All Spicy Crab, Corn, Cucumber, Green Onion and Carrots with Main Street Sweet Sauce

Topped with Avocado, Edamame, Fried Onion, Chow Mein Noodles and Sesame Seeds

Drizzled with Sweet Eel Sauce and Spicy Sriracha Aioli

M: \$12.99 L: \$14.99

Mainlander

Broiled Beef Tips, Garlic Chile Chicken, Shrimp, Corn, Carrots, Cucumber, Green Onion with Main Street Sweet Sauce

Topped with Avocado, Sweet Onion, Marinated Shiitake Mushroom and Sesame Seeds

Drizzled with Spicy Sriracha Aioli

M: \$12.99 L: \$14.99

Vegetarian Delight

Tofu, Avocado, Edamame, Corn, Carrots, Cucumber, Green Onion with Main Street House Sauce

Topped with Mango, Sweet Onion, Marinated Shiitake Mushroom, Fried Onions, and Sesame Seeds

Drizzled with House Sauce and Pineapple Zing

M: \$11.99 L: \$13.99

HOT PLATES

REGULAR - \$8.99

LARGE - \$12.99

Served over your choice of white or brown rice

LOCO MOCO

1/4 lb steak burger patty, fried egg, homemade beef gravy ladled over rice

Side of Maui Mac Salad plus your choice of seaweed salad or kimchi

Large: two patties and 2 eggs

CHAR-SIU BBQ PORK

1/4 lb sliced char siu bbq pork, fried egg, homemade honey hoisin bbq sauce over rice

Side of Maui Mac Salad plus your choice of seaweed salad or kimchi

Large: 1/2 lb char siu bbq pork and 2 eggs

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

REFRESHING SIPS & TASTY SWEETS

Cool Refreshments

Fountain Drinks (16oz/24oz)

\$1.99

\$2.49

Kombucha on Tap (16oz/24oz)

\$5.99

\$7.99

FLAVORS CHANGE. ASK FOR A SAMPLE!

Fiji Water, Honest Tea, XXX

\$2.49

Sweet Endings

Chocolate Lava Cake

\$4.99

Lemon Bundt Cake

\$4.99

Mochi Ice Cream

1.99 (1)

4.99 (3)

Vanilla

Mango

Strawberry

Green Tea

Red Bean

Sweet Fruit Tea and Boba Teas

24oz Made-To-Order Iced Teas - \$4.25

Jasmine Green

Premium Black

Customize With Your Favorite Flavors

Passion Fruit

Peach

Mango

Cane Sugar

Strawberry

Lychee

Green Apple

Sweet Milk Tea

Seasonal - Ask!

Add Your favorite Boba - \$0.75

Traditional Tapioca

Peach

Mango

Strawberry

Passion Fruit

Blueberry

Lychee

Seasonal - Ask!

"Just Iced Tea Please" (Green/Black) - \$2.49

(unsweetened, refreshing, unlimited refills)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

2.4.44

Sushi Boss

Sushi Boss is an innovative sushi concept that lets you create your own sushi rolls in any combination you desire. Every roll is made fresh before your eyes with the ingredients you select, so you can be as creative as you like or choose from our signature sushi menu. We feature local, fresh, and natural ingredients on our menu.

(Current sushi provider under contract until August 2022)

Aramark proposes to honor the third-party agreement contract with Sushi Boss through 2022 per the RFP and beyond unless mutually agreed upon between Aramark and Purdue.



Hours of Operations:

Monday–Thursday: 10:00 AM–9:00 PM

Friday: 10:00 AM–10:00 PM

Saturday: 10:00 AM–10:00 PM

Sunday: 10:00 AM–9:00 PM

Summer: 10:00 AM–8:00 PM

**Hours to be mutually agreed upon.*

CREATE YOUR OWN ROLL OR BOWL

1. CHOOSE YOUR WRAP OR BOWL

Wraps:	Bowls:
Seaweed	Sushi Rice
Soy +\$0.99	Green Leaf Lettuce

2. ADD YOUR PROTEIN

Cooked:	Raw:
Roasted Tofu \$6.99	Tuna \$7.99
Crabstick \$7.49	Marinated Tuna \$7.99
Spicy Crab Mix \$7.49	Spicy Tuna \$7.99
Tempura Shrimp \$8.49	Salmon \$7.99
Spicy Shrimp \$7.99	Spicy Salmon \$8.99
	Smoked Salmon \$8.99

3. SELECT YOUR FRESH PRODUCE

Choose up to 3 items. Additional items are \$0.49 each.

Asparagus	Jalapeno
Avocado	Mango
Carrot	Philadelphia Cream Cheese
English Cucumber	Pickled Radish
Green Onion	Strawberries

4. TOP IT OFF

With our sauces and toppings

Sauces:

- Wasabi Mayo
- The BOSS Sauce (spicy mayo)
- Sriracha
- Kamikaze
- Eel Sauce
- Sweet Chili
- Yakisoba
- Yummy Sauce

🔥 = Spicy Factor

Toppings:

- Sesame Chili
- Sesame Seed
- Tempura Crunch
- Fried Onions + \$0.49
- Fried Jalapeños + \$0.49
- Masago +\$1.49
- Spicy Crab Mix +\$1.99

SIGNATURE ROLLS AND BOWLS

ROLLS

THE CRUNCHY ROLL	\$8.99
Spicy crab mix, cucumber, avocado, topped with our Boss sauce, eel sauce and crunchy onions	
THE BOSS SPECIAL	\$9.99
Shrimp tempura, spicy crab, cream cheese topped with crab, Boss sauce, eel sauce and tempura crisps	
WICKED SPICY TUNA ROLL	\$7.99
Spicy tuna, cucumber, avocado, green onion, Boss sauce & sesame seed	
SPICY SALMON CRUNCH ROLL	\$8.99
Spicy salmon, cream cheese, green onion, carrot, Boss sauce, tempura crunch & sesame seed	
CALIFORNIA ROLL	\$6.99
Crabstick, avocado, cucumber & sesame seed	
OMG ROLL	\$9.99
Shrimp Tempura, avocado, cucumber topped with crab, Boss sauce, eel sauce and sesame seeds	
FIRECRACKER SHRIMP ROLL	\$9.99
Spicy shrimp, spicy crab, jalapeno, avocado, cream cheese, topped with crab, yummy sauce, eel sauce and tempura crisps	
RAINBOW ROLL	\$10.49
Crab, avocado, cucumber, cream cheese topped with tuna, salmon and avocado.	
KISS OFF FIRE ROLL	\$9.99
Shrimp tempura, cucumber, avocado topped with spicy tuna, Boss sauce, sriracha, tempura crisps and green onion	

BOWLS

HAWAIIAN POKE BOWL	\$8.99
Sushi rice, marinated tuna, mango, avocado, cucumber and seaweed salad	
SPICY CRAB SALAD BOWL	\$7.99
Sushi rice, spicy crab, avocado, green leaf lettuce, green onion, sweet pepper & topped with Boss sauce, eel sauce and tempura crisps	
TROPICAL SPICY SHRIMP BOWL	\$7.99
Sushi rice, spicy shrimp, mango, avocado, jalapeno & topped with yummy sauce, eel sauce and fried onions	
CHIRASHI BOWL (scattered sushi)	\$7.99
Sushi rice, green leaf lettuce, cucumber, avocado & topped with sesame seeds, and your choice of: tuna, salmon or spicy shrimp	

NOODLES AND SIDES

NOODLES

MISO RAMEN	\$6.49
Soybean based noodle soup with green onion, egg and seaweed	
SEAFOOD RAMEN	\$7.99
Regular or spicy noodle soup with bok choy, green onion, carrot, shrimp, squid and egg	
CHICKEN RAMEN	\$6.99
Regular or spicy noodle soup with bok choy, green onion, carrot, chicken and egg	
BEEF RAMEN	\$6.99
Regular or spicy noodle soup with bok choy, green onion, carrot, sliced beef and egg	
PHO NOODLE SOUP	\$6.99
Rice noodles, green onion, onion, bean sprout, jalapeno, basil leaf and beef	

SIDES

Edamame	\$2.49
Spicy Edamame	\$2.79
Miso Soup	\$2.49
Clear Onion Soup	\$2.49
Seaweed Salad	\$3.99
Calamari Salad	\$4.49

2.4 TECHNICAL PROPOSAL



2.4 TECHNICAL PROPOSAL

The logo for Walk On's Sports Bistreaux features a large, stylized red letter 'W' with a blue outline. The word 'WALK ON'S' is written in a bold, red, sans-serif font across the middle of the 'W', with a small blue star replacing the letter 'O'. Below this, a blue banner with white text reads 'SPORTS BISTREAUX'.

When we opened the first Walk-On's restaurant, we wanted a great, family-friendly place for people to come enjoy great food, cold beer, and sports. We've been so fortunate to accomplish that and much more. As we have grown, our customers and communities continue to welcome us with open arms. We want to give back to the communities in which we operate and thank our fans. We work to do this by supporting what is important in each community, including golf tournaments, silent auctions, youth sports, local schools, and more. We enjoy sharing our team, food, and fun throughout the community. We appreciate your support and look forward to supporting your next event!

Monday–Thursday: 7:30 AM–10:30 PM
Friday: 7:30 AM–11:00 PM
Saturday: 8:00 AM–11:00 PM
Sunday: 8:00 AM–10:00 PM
Summer: 8:00 AM–9:00 PM

People's Brewing on Tap at Walk-On's Sports Bistreaux

The popular Lafayette-brewed beer will be on tap at Walk-On's, where Purdue fans can show their school pride by responsibly enjoying the signature Boiler Gold ale or Boiler Black porter.



Starbucks Coffee

Starbucks offers premium specialty coffee along with the marketing and merchandise that help every operation reach its full potential. What we do is add our food, beverage, and service expertise to make every operation surpass this potential. For example, our gourmet food express program, featuring top-tier pastry and sweets, complements Starbucks' offerings and adds total meal solutions to its menu.



Purdue Memorial Union Starbucks

We see tremendous value in maintaining the Starbucks brand, as it is well aligned with the needs of today's students. Our approach is based on keeping Starbucks in the same general area of the PMU to take advantage of the new terrace space that will come to exist on the building's south wall, with an expansion of the infrastructure to accommodate a higher volume of transactions with shorter wait times. That will yield higher customer satisfaction, which inherently leads to higher levels of revenue and, ultimately, return to Purdue. We have consulted with Starbucks and this approach is aligned with its brand vision for the space.

Hours of Operations:

Monday-Thursday: 7:00 AM-12:00 AM

Friday: 7:00 AM-10:00 PM

Saturday: 8:00 AM-8:00 PM

Sunday: 8:00 AM-12:00 AM

Summer: 7:30 AM-5:30 PM (Monday-Friday)

8:00 AM-2:30 PM (Saturday-Sunday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

HOT COFFEES				FRAPPUCCINOS®		
	TALL 12 OZ	GRANDE 16 OZ	VENTI 20 OZ		GRANDE 16 OZ	VENTI 20 OZ
Brewed Coffee	1.85	2.10	2.45	Coffee	3.95	4.45
Caffè Latte	3.15	3.75	4.15	Caramel	4.65	4.95
Caffè Mocha	3.65	4.25	4.65	Mocha	4.65	4.95
Cappuccino	3.15	3.75	4.15	White Chocolate Mocha	4.65	4.95
Caramel Macchiato	3.75	4.45	4.75	Java Chip	4.65	4.95
Vanilla Latte	3.65	4.25	4.65	Vanilla Bean Crème	3.95	4.45
White Chocolate Mocha	3.75	4.45	4.75	Strawberry Crème	4.65	4.95
Caffè Americano	2.25	2.75	3.25	Mocha Crème	4.65	4.95
				Double Chocolatey Chip Crème	4.65	4.95
HOT DRINKS				COLD TEAS		
Hot Chocolate	2.75	3.25	3.45	Iced Tea	2.45	2.95
White Hot Chocolate	3.25	3.75	3.95	Iced Tea Lemonade	3.25	3.75
STEAMER	2.75	3.25	3.45	Iced Chai Tea Latte	3.95	4.25
				Iced Chocolate Chai Tea Latte	3.95	4.25
				Iced Vanilla Caramel Chai Tea Latte	3.95	4.25
HOT TEAS				ESPRESSO		
Chai Tea Latte	2.75	3.25	3.45	Espresso Solo	1.75	1.95
Chocolate Chai Tea Latte	3.25	3.75	4.25	Espresso Con Panna	1.85	2.05
Vanilla Chai Tea Latte	3.25	3.75	4.25	Espresso Macchiato	1.85	2.05
Tazo Hot Tea	2.25	2.45	2.65			
COLD COFFEES				EXTRAS		
Iced Caffè Latte	--	4.65	4.95	Add Flavor	.50	
Iced Caffè Americano	--	2.65	3.15	Add Espresso Shot	.80	
Iced Caramel Macchiato	--	4.65	4.95	Add Soy Milk	.60	
Iced Flavor Latte	--	4.45	4.95			
Iced Coffee	--	2.65	2.95			
Iced Coffee with Milk	--	2.65	2.95			



Boilermaker Market

We address students' ever-evolving needs with our convenience retailing concept, Provisions On Demand. P.O.D. helps students recharge throughout the day by putting the fresh, quality food and beverages they crave within reach. Our team of dedicated professionals develops each location with thoughtful intention to deliver a one-of-a-kind in-store experience.

No two markets should be the same, because no two markets serve the same customers in the same ways. Aramark takes the time to understand the unique character of the people and places we serve, and then we use those insights to design each market and customize its product mix to meet specific needs in alignment with institutional goals and individual tastes.

Our work doesn't stop once a location is built. Our experts adjust and fine-tune each the tools and resources in each program to ensure we deliver a consistent, best-in-class experience each and every day.



Hours of Operations:

Monday-Thursday: 7:00 AM-10:00 PM

Friday: 7:00 AM-10:00 PM

Saturday: 9:00 AM-2:30 PM

Sunday: 3:00 PM-8:00 PM

Summer: 7:30 AM-3:00 PM (Monday-Friday)

7:30 AM-3:00 PM (Saturday-Sunday)

**Hours to be mutually agreed upon.*



2.4 TECHNICAL PROPOSAL

BOILERMAKER MARKET

GUM.

Extra (assorted flavors)	each	\$.99
Wrigley (assorted flavors)	each	\$.99
Dentyne (assorted flavors)	each	\$.99

MINTS.

Altoids (assorted flavors)	each	\$1.99
Certs (assorted flavors)	each	\$.99
Listerine Pocket Pack (assorted)	each	\$1.99
Cream Savers (assorted flavors)	each	\$.79
Tic Tac (assorted flavors)	each	\$.79
Lifesaver (assorted flavors)	each	\$.99

KING. SIZE. CANDY.

Bulk Candy	\$5.99/lb.	
Snickers	each	\$1.19
M&M Plain & Peanut	each	\$1.19
Twix	each	\$1.19
Skittles	each	\$1.19
Reese Cups & Sticks	each	\$1.19
Caramello	each	\$1.19
Kit Kat	each	\$1.19
Milkyway	each	\$1.19
Butterfinger	each	\$1.19
Y&S Twizzlers	each	\$1.19
Nestles Crunch	each	\$1.19
Chunky	each	\$1.19

COOKIES. & CRACKERS.

Nature Valley Granola Bars (assorted)	each	\$.79
Keebler Soft Batch Chocolate Chips	each	\$3.49
GM Milk n Cereal	each	\$.69
Poptarts (assorted flavors)	each	\$.99
Kellog's Rice Krispie Treats	each	\$.79
Kellog's Nutri-grain (assorted flavors)	each	\$.79

LARGE. SALTY. SNACKS.

Pringles (assorted flavors)	canister	\$1.89
Combos (assorted flavors)	bag	\$1.99
CheX Mix Traditional & Cheddar Cheese	bag	\$1.99

LARGE. COOKIE/CRACKER.

Nabisco Wheat Thins	box	\$1.89
Nabisco Triscuits	box	\$1.89
Oreos	big pack	\$3.69
Oreo Double Stuff	big pack	\$3.69
Nabisco Chips Ahoy	box	\$3.69
Nabisco Nilla Wafer	box	\$1.59
Nabisco Ritz Cracker	big pack	\$1.79
Nabisco Fig Newton	box	\$2.19
Nabisco Premium Saltine Cracker	box	\$2.99
Cheese Nips	box	\$1.69
Cracker Jacks	box	\$1.29

BREAKFAST.

Large Box: \$4.99	Go Pack: \$1.49
A Variety of Flavors of General Mills, Post & Kellogg's Cereals & Oatmeal	

MICROWAVEABLE. MEALS.

Kraft E-Z Mac & Cheese	box	\$3.99
Bowl Appetite: Rotini, Alfredo & Chicken	each	\$2.19
Campbell's Soup-to-Go (assorted)	each	\$2.59
Pasta Anytime Traditional & Penne Mushroom	each	\$3.99
Chef Boyardee Lasagna	each (7 oz)	\$1.5

DAIRY. (REFRIGERATED)

Milk	8 oz.	\$.89
Milk	16 oz.	\$1.19
Yogurt	each	\$.99

SEASONAL. PRODUCE.

Cut Fruits, Baby Carrots (Bags) , Apples, Strawberries Oranges, Pears	Market Price
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GROCERY.

Jif PB Creamy	jar	\$2.99
Welch's Grape Jelly	jar	\$1.99
Starkist Tuna in Water	can	\$1.39
Hunts Snak Pak Chocolate & Vanilla	4 pack	\$1.99
Franco American Spaghetti & Meatballs	can	\$1.79
Franco American Spaghetti's	can	\$1.79
Heinz Ketchup	bottle	\$1.99
Mustard	jar	\$1.19
Mayonnaise	jar	\$1.69
Cup O Noodle	each	\$.79
Ramen Noodles	each	\$.29
Salsa	jar	\$3.19
Chip Dip	can	\$2.39

BEVERAGES.

Tropicana OJ (assorted flavors)	16 oz.	\$1.29
Tropicana OJ (assorted flavors)	32 oz.	\$1.69
Water	case	\$8.49
Soda	12 pack	\$5.89
Gatorade (assorted flavors)	16 oz.	\$1.29
Gatorade (assorted flavors)	20 oz.	\$1.49

FROZEN.

Bagel Bites Pepperoni & Cheese	each	\$3.19
Hot Pocket Pepperoni Pizza	each	\$1.29
Stouffer Mac & Cheese	each	\$3.29
Stouffer Pepperoni Pizza	each	\$4.59
Ben & Jerry's Pint assorted flavors	each	\$3.00
Sausage Biscuit	each	\$4.39
Weight Watchers Rigatoni	each	\$3.49

BAKERY.

Signature Salads (each)	\$3.9-\$5.49
Signature Sandwiches	each \$4.99
Sushi	each \$4.99
Muffins (assorted)	each \$1.49
Bagels (assorted)	each \$.89
Daily Dessert Specials (each)	\$1.25-\$1.99

GENERAL. MERCHANDISE.

Kodak Disposable Camera	27 exp	\$20.29
Duracell AA & AAA Batteries	4 pack	\$5.99
Q-Tips	54 ct	\$.89
Chapstick Lip Balm	each	\$1.59
Kodak Film 400 speed	24 exp	\$8.79
Crest Toothpaste	2.7 oz.	\$2.59
Listerine Cool Mint	8 oz.	\$5.09
Dayquil Liquid Tablets	12 ct.	\$7.49
J&J Band-Aids	40 ct	\$2.59
Halls Cough drops	bag	\$1.99
Tylenol	each	\$1.39
Advil	each	\$1.39
Dayquil	each	\$1.79
Motrin IB	each	\$1.39
Alka Seltzer	each	\$1.29
Highlighter	each	\$1.39
Bic Pens	3-pak	\$1.89
Solo Cups	20 ct	\$3.99
Charmin Toilet Paper	4 pack	\$2.19
Kleenex	85 ct	\$1.79
Plastic Utensils	24 ct	\$.69
Bounty Towels	3 pack	\$1.79
Tide Ultra	50 oz.	\$4.89
Clorox Bleach	bottle	\$1.29
Bounce Fabric Sheets	box	\$3.39
Dial Gold Soap	each	\$.99
Dawn Dish Soap	bottle	\$1.49
Paper Plate	20 ct.	\$1.99

FRITO. LAY. PRODUCTS.

Single Serve: \$.89	Large: \$2.49/ \$3.49
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ENERGY BARS.

Balance (assorted flavors)	each	\$1.89
Power Performance (assorted flavors)	each	\$1.69
Met-Rx (assorted flavors)	each	\$2.99

Food Truck Fleet

Year One Temporary Services

During the construction period for the Purdue Memorial Union, we will deploy a fleet of locally owned and operated food trucks to the area surrounding the Armory building on campus. As part of this approach, we envision relocating the current tables and chairs from the PMU to the Armory to provide a climate-controlled dining area for guests patronizing the food trucks. To represent the types of trucks we would look to partner with, we have secured agreements from local favorites Guac Box, Famous Franks, and Emergency Munchie Truck as examples of partners we would work with to create this experience on campus.



Hours of Operations:

Monday-Thursday: 8:00 AM-8:00 PM

Friday: 8:00 AM-8:00 PM

Saturday: 8:00 AM-8:00 PM

Sunday: 8:00 AM-2:00 PM

Summer: 8:00 AM-2:00 PM

**Hours to be mutually agreed upon.*



Munchies

G Fries

crispy golden french fries, seasoned with garlic-pepper + served with a side of Secret Munchie Sauce* [Vegan sauce option avail.]

Mac Nugget Poppers

Jalapeno Poppers meet Mac & Cheese & morph into bite size panko dusted & fried nuggets of goodness + served with a side of Secret Munchie Sauce

Mediterranean MunchBox

roasted red pepper hummus, organic baby Carrots & corn tortilla Chips + GF + V

Munchie Bowls

Classic Chili

a hot hearty 12oz bowl of our scratch made CHILI with a spicy kick, topped w Cheese & Sour Cream + GF + V (sub V cheese + V sour cream)

Chili Mac Bowl

MAC & CHEESE, topped w CHILI Cheese & Sour Cream

Chili Fry Bowl

crispy G FRIES, topped w CHILI Cheese & Sour Cream + V (sub V cheese + V Sour Cream)

Chili Popper Bowl

2 MAC NUGGET POPPERS, topped with Classic CHILI Cheese & Sour Cream

[V] Vegan [GF] Gluten Free

*Secret Munchie Sauce [scratch made spicy ranch dip]

Munchie Melts

grilled waffle sandwiches, stuffed with goodness

Triple M

Signature Mac & Cheese stuffed Grilled Cheese Muenster, sharp CHEDDAR spread & scratch made MAC & CHEESE, stuffed between our signature waffles + served with a side of Secret Munchie Sauce*

Triple B

Blue Cheese crumbles, spicy Buffalo Sauce & chipotle black bean Burger

Go BEYOND! ↑↓ Try it with a Beyond Burger ↑↓

Mac N Black

spicy black bean Burger, Muenster Cheese, grilled Mac & Cheese & spicy Buffalo Sauce

Classic G.C.

mild Cheddar & Muenster Grilled Cheese *Try it O.G. Style with tangy sharp Cheddar spread & Muenster Cheese + sub V/GF waffles + sub V cheese

Nutty Monkey

Nutella OR organic Peanut Butter stuffed with Fresh organic Bananas, sprinkled w sweet powdered sugar + get BOTH! Nutella + PB + sub V/GF waffles

B.Y.O.Burger

These are grilled to order + take a few extra minutes to prepare! → Build Your Own Burger options: spicy Black Bean • chipotle Black Bean • Garlic Quinoa(V) • Beyond Burger(V/GF) • + Choice of Cheese, Sauce & 2 Extras + sub V/GF waffles + sub V cheese



FAMOUS OF WEST LAFAYETTE FRANKS

*Tasty & Delicious
Service with a smile!*

MENU

Fat Boy	Mozz Stix, Chicken Fries, French Fries, Cheese Whiz and Pizza Sauce. Go All Out with Ranch.	\$6.75
Fat Frank	Mozz Stix, Philly Steak, Cheez Whiz and French Fries.	\$6.75
Fat Texan	Fat Frank with the addition of Bacon and BBQ Sauce.	\$6.50
Fat Girl	Mozz Stix, Chicken Fries, Cheese Whiz, Onion Strings, Bacon and Ranch.	\$6.75
Fat Whitey	Mozz Stix, BBQ Pork, Bacon, Cheez Whiz, French Fries and BBQ Sauce.	\$6.75
Fat Guido	Mozz Stix, Philly Steak, Hot Italian Sausage, Cheez Whiz, Pizza Sauce and French Fries.	\$6.75
Fat Fingers	Mozzarella Cheese and Pepperoni wrapped in an Egg Roll wrapper Fried w/ Pizza Sauce.	1-\$2.50 2 - \$4.00
Fat Rooster	Chicken Fries, Philly Steak, Mozz Stix, French Fries and Honey Mustard Sriracha.	\$6.75
The Boat	Everything but the Kitchen Sink topped with our own Baja Sauce.	\$15.00
Philly Cheesesteak	Shaved Steak, Grilled Onions & Cheez Whiz.	\$6.75
Famous Frank's Dog	Homemade Chili, Shredded Cheese. It's All You Need.	\$2.00
Angus Grilled Cheese	Our Kick Ass Grilled Cheese with Philly Steak on it.	\$5.00
Crackhead Grilled Cheese	Triple Decker Grilled Cheese w/ Bacon, Pulled Pork & Philly Steak.	\$6.00
Grilled Cheese	Two Kinds of Cheese. Pure Heaven.	\$3.00
Chicken Fries	An Unhealthy Order of Chicken Fries. Served with BBQ, Ranch or Honey Mustard.	\$4.00
Mozzarella Stix	Five Cheesy, Goopy Fried Goodness, Served w/ Pizza Sauce.	\$4.00
French Fries	Straight Up.	\$2.00
Chili Cheese Fries	Straight Up Fries, Cheez Whiz, Homemade Chili and Topped w/ Shredded Cheddar.	\$4.00
Philly Fries	Our Fries topped with Philly Steak and smothered in Cheez Whiz and Cheddar.	\$5.00

Bottled Water	\$1.00
Canned Soda	\$1.00
Chips	\$1.00

**We gladly accept
credit & debit cards.
\$10 minimum.**

MEREDITH HALL SOUTH

Meredith Hall South

A warm interior, numerous windows, and high ceilings are perfectly complemented by Qdoba and Panera Bread in the new Meredith South Residence Hall. “We believe that good food, food you can feel good about, can bring out the best in all of us,” Panera’s mission statement proclaims. “Food served in a warm, welcoming environment, by people who care. To us, that’s good eating and that’s why we’re here.” The inviting, comfortable ambience and rich personality of Panera are expressed in the use of reclaimed wood, stone, and other sustainable materials.

For spice and contrast, there’s Qdoba. The menu features Mexican favorites including tacos, burritos, and nachos, and is heightened by seasonal offerings like mango salsa. Freshly prepared food means a spectacle of grilling, slicing, dicing, and sautéing every day. Between the two anchor establishments, students will have a wealth of choices, whether grabbing food on the go or settling down for a long lunch with friends.

2.4 TECHNICAL PROPOSAL

New Retail Opening Fall 2020

We envision Meredith South as a key location to fuel growth, with adjacency to the residential and academic neighborhoods, as well as Discovery Park. This is the primary basis for our approach of leveraging two strong national brands, Panera Bread and Qdoba, that appeal to a variety of consumers, including students, faculty, staff, researchers, and campus guests.



Panera Bread

Panera Bread is the fast-casual category leader, with its identity rooted in handcrafted, fresh baked artisan breads with a wide selection of all-day menu options. Panera is built upon the belief that good food, food you can feel good about, can bring out the best in all of us. Food served in a warm, welcoming environment by people who care. To us, that's good eating and that's why we're proposing this powerful brand to drive satisfaction and growth in this key location.



Hours of Operations:

Monday–Thursday: 7:00 AM–9:00 PM

Friday: 7:00 AM–9:00 PM

Saturday: 8:00 AM–8:00 PM

Sunday: 8:00 AM–8:00 PM

Summer: 8:30 AM–7:00 PM

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL



Salads			
SW	6.79	half 7.79 whole 11.19	Cal
Southwest Chile Lime Ranch with Chicken SW 330/670			
SW	5.99	half 7.19 whole 10.19	
Ancient Grain & Arugula with Chicken SW 180/360			
Green Goddess Cobb with Chicken 280/550			
SW	5.59	half 6.69 whole 9.59	
Modern Greek with Quinoa 260/530			
Fuji Apple with Chicken 280/570			
Spicy Thai with Chicken 260/510			
SW	5.49	half 6.49 whole 8.89	
Caesar with Chicken 220/450			
Asian Sesame with Chicken 210/410			
SW	4.19	half 5.19 whole 7.09	
Caesar 160/320			
Seasonal Greens 90/180			
Greek 200/390			

All items served with choice of Bagnaio (100 Cal), Sprouted Grain Flat (170 Cal), Chips (150 Cal) or Apple (80 Cal).

Contains peanuts and/or tree nuts.

YOU PICK 2®			
Combine Two Items			
<small>half salad, half sandwich cup of soup, small mac & cheese one flatbread</small>			
Mac			
SW	5.79	small 6.39 large 9.69	Cal
Bacon Mac & Cheese SW 550/1100			
Baja Mac & Cheese SW 530/1070			
BBQ Chicken Mac & Cheese SW 560/1130			
SW	5.19	small 5.59 large 8.49	
Mac & Cheese 470/950			
Soups			
SW	5.19	cup 5.79 bowl 6.79 bread bowl 7.19	
Turkey Chili SW 230/890			
SW	4.19	cup 5.19 bowl 5.99 bread bowl 6.39	

Sandwiches			
SW	6.09	half 7.19 whole 9.99	Cal
Steak & Arugula 250/500			
Modern Caprese SW 380/760			
Cuban SW 450/900			
Steak & White Cheddar Panini 460/910			
Roasted Turkey, Apple & Cheddar 360/710			
Roasted Turkey & Avocado BLT 340/690			
SW	5.69	half/one flatbread 6.79 whole/one flatbread 9.59	
Chipotle Chicken Avocado Melt 380/770			
BBQ Chicken Flatbread 400/810			
The Italian 440/870			
SW	5.39	half 6.29 whole 8.69	
Frontega Chicken Panini® 390/790			
Bacon Turkey Bravo® 310/630			
SW	4.89	half 5.99 whole 8.19	
Napa Almond Chicken Salad 310/630			
SW	4.29	half 5.49 whole 7.39	
Four Cheese Grilled Cheese SW 310/630			
Mediterranean Veggie 220/450			
Tuna Salad 330/660			
Turkey 270/540			
Heritage Ham & Swiss SW 300/600			

Individual half and whole cold sandwiches served with a pickle (10 Cal).

Contains peanuts and/or tree nuts.

Pasta & Bowls			
<small>Add half salad, half sandwich, cup of soup or one flatbread 3.79</small>			
Chicken Tortellini Alfredo 9.19			Cal 750
— With Umami Broth —			
Soba Noodle Bowl			
Chicken 9.99			390
Edamame Blend 9.49			380
Lentil Quinoa Bowl			
Chicken 9.99			380
Cage-Free Egg 9.99			340
Vegan Lentil Dalini 9.49			270
Panera Kids™			
<small>All items served with choice of Bagnaio (100 Cal), Apple (80 Cal), or Sprouted Grain Flat (170 Cal).</small>			
Mac & Cheese 5.59			470
Cup of Soup 5.19			110-370
Half Salad 5.19			
Season of Greens 90			
Caesar 160			
Greek 200			
Half Sandwich 4.29			
Pasta 370			
Grilled Cheese 450			
Turkey 280			
Ham 260			

Need more options? Order a half portion of any salad or sandwich from our regular menu at the listed price.

Contains peanuts and/or tree nuts.

Breakfast Sandwiches			
— With Over Easy Egg —			
Steak, Egg & Cheese on everything bagel 5.99			550
Ham, Egg, Cheese & Roasted Tomato on farmstyle SW 5.29			320
Sausage, Egg & Cheese on brioche 4.99			550
Bacon, Egg & Cheese on brioche 4.99			460
Ham, Egg & Cheese on farmstyle SW 4.99			310
Egg & Cheese on brioche 3.99			390
Avocado, Egg White & Spinach on sprouted grain bagel flat 4.99			410
Craft Your Own			
Swap Your Bread			
Farmstyle SW 100 Cal			
Any Bagel 240-430 Cal			
Artisan Ciabatta SW 210 Cal			
Swap Your Egg			
Scrambled Egg 100 Cal			
Egg White 35 Cal			
Over Easy Egg 80 Cal			
Flavor with Sauces			
Basil Pesto Adds 30 Cal			
Sweet Maple Adds 60 Cal			
Chipotle Ancho Adds 70 Cal			

Breakfast sandwiches available until 10:30am weekdays from weekends.

Contains peanuts and/or tree nuts.

Oatmeal, Yogurt & Fruit			
Steel Cut Oatmeal 4.89			Cal
with cinnamon & pecans 340			
with apple chips & pecans SW 370			
with almonds, pecans & honey 300			
Greek Yogurt with Mixed Berries 4.29			300
Seasonal Fruit Cup 3.29			60
Apple .99			80
Banana .99			90
Soufflés			
4.89			
Four Cheese 410			
Ham & Swiss SW 450			
Spinach & Artichoke 520			
Spinach & Bacon 550			

Soufflés available until 10:30am weekdays from weekends.

Contains peanuts and/or tree nuts.

Bagels & Cream Cheese			
bagel 1.09 with spread 2.49			Cal
Plain Sprouted Grain Flat 290			
Whole Grain 240			
Everything 330			
Sesame 300			
bagel 1.39 with spread 2.79			
Chocolate Chip 380			
French Toast 350			
Blueberry 340			
Cinnamon Swirl & Raisin 320			
Cranberry Walnut 350			
Cherry Vanilla SW 360			
Cinnamon Crunch 430			
Asiago Cheese 330			
— Cream Cheese Spread Flavors —			
<small>Calories for 3 oz. (85g) spread for serving size. Calories for individual cups are for 1/2 cup (113g) serving size.</small>			
Plain cream cheese 10/160 Cal or reduced fat cream cheese			
Plain 10/160 Cal, Olive & Onion 10/160 Cal, Honey Walnut 10/160 Cal			
<small>Add about additional 100 Cal per 1/2 cup.</small>			
Bagel Pack 10 bagels with 2 tubs of cream cheese spread 13.99			
Dozen & a Half 12 bagels 12.99			
Baker's Dozen 12 bagels 9.99			
Only 6.99 on Tuesdays!			
Half Dozen Bagels 6.29			
2 Tubs of Cream Cheese Spread 5.39			
1 Tub of Cream Cheese Spread 2.99			

Contains peanuts and/or tree nuts.

Coffee, Tea & Espresso			
— Hot —			
Coffee	any 12/oz 1.99	Cal any 8/oz 10-15	Cal any 16/oz 15-20
Caffe Latte 3.89			130
Caramel Latte 4.39			390
Caffe Mocha 4.39			370
Chai Tea Latte 4.39			290
Cappuccino 3.89			130
Signature Hot Chocolate 3.49			510
Hot Teas 2.39			0
Espresso 1.99			5
— Iced —			
Caffe Latte 3.89			160
Caramel Latte 4.39			430
Caffe Mocha 4.39			400
Chai Tea Latte 4.39			290

Add shots of espresso: 15 Cal/shot, 25 Cal/shot, 35 Cal/shot, 45 Cal/shot, 55 Cal/shot, 65 Cal/shot, 75 Cal/shot, 85 Cal/shot, 95 Cal/shot, 105 Cal/shot, 115 Cal/shot, 125 Cal/shot, 135 Cal/shot, 145 Cal/shot, 155 Cal/shot, 165 Cal/shot, 175 Cal/shot, 185 Cal/shot, 195 Cal/shot, 205 Cal/shot, 215 Cal/shot, 225 Cal/shot, 235 Cal/shot, 245 Cal/shot, 255 Cal/shot, 265 Cal/shot, 275 Cal/shot, 285 Cal/shot, 295 Cal/shot, 305 Cal/shot, 315 Cal/shot, 325 Cal/shot, 335 Cal/shot, 345 Cal/shot, 355 Cal/shot, 365 Cal/shot, 375 Cal/shot, 385 Cal/shot, 395 Cal/shot, 405 Cal/shot, 415 Cal/shot, 425 Cal/shot, 435 Cal/shot, 445 Cal/shot, 455 Cal/shot, 465 Cal/shot, 475 Cal/shot, 485 Cal/shot, 495 Cal/shot, 505 Cal/shot, 515 Cal/shot, 525 Cal/shot, 535 Cal/shot, 545 Cal/shot, 555 Cal/shot, 565 Cal/shot, 575 Cal/shot, 585 Cal/shot, 595 Cal/shot, 605 Cal/shot, 615 Cal/shot, 625 Cal/shot, 635 Cal/shot, 645 Cal/shot, 655 Cal/shot, 665 Cal/shot, 675 Cal/shot, 685 Cal/shot, 695 Cal/shot, 705 Cal/shot, 715 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2065 Cal/shot, 2075 Cal/shot, 2085 Cal/shot, 2095 Cal/shot, 2105 Cal/shot, 2115 Cal/shot, 2125 Cal/shot, 2135 Cal/shot, 2145 Cal/shot, 2155 Cal/shot, 2165 Cal/shot, 2175 Cal/shot, 2185 Cal/shot, 2195 Cal/shot, 2205 Cal/shot, 2215 Cal/shot, 2225 Cal/shot, 2235 Cal/shot, 2245 Cal/shot, 2255 Cal/shot, 2265 Cal/shot, 2275 Cal/shot, 2285 Cal/shot, 2295 Cal/shot, 2305 Cal/shot, 2315 Cal/shot, 2325 Cal/shot, 2335 Cal/shot, 2345 Cal/shot, 2355 Cal/shot, 2365 Cal/shot, 2375 Cal/shot, 2385 Cal/shot, 2395 Cal/shot, 2405 Cal/shot, 2415 Cal/shot, 2425 Cal/shot, 2435 Cal/shot, 2445 Cal/shot, 2455 Cal/shot, 2465 Cal/shot, 2475 Cal/shot, 2485 Cal/shot, 2495 Cal/shot, 2505 Cal/shot, 2515 Cal/shot, 2525 Cal/shot, 2535 Cal/shot, 2545 Cal/shot, 2555 Cal/shot, 2565 Cal/shot, 2575 Cal/shot, 2585 Cal/shot, 2595 Cal/shot, 2605 Cal/shot, 2615 Cal/shot, 2625 Cal/shot, 2635 Cal/shot, 2645 Cal/shot, 2655 Cal/shot, 2665 Cal/shot, 2675 Cal/shot, 2685 Cal/shot, 2695 Cal/shot, 2705 Cal/shot, 2715 Cal/shot, 2725 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3395 Cal/shot, 3405 Cal/shot,

Qdoba

Qdoba's flavor takes a universal approach to activating your senses all at once, full blast, from the bold flavors and distinctive decor right down to the food itself. Qdoba believes in flavor without compromise, and lets guests add guac and queso at no extra charge. Qdoba delivers an experience that delivers on new creations, classics, and the ability to create your own masterpiece. We encourage guests to explore different flavor combinations—try something new and change up the sauce!



Hours of Operations:

Monday–Thursday: 10:30 AM–8:00 PM

Friday: 10:30 AM–8:00 PM

Saturday: 10:30 AM–8:00 PM

Sunday: 10:30 AM–8:00 PM

Summer: 10:30 AM–8:00 PM (Monday–Friday)

10:30 AM–7:00 PM (Saturday–Sunday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

SIGNATURE FLAVORS

Queso Burrito | Our signature 3-Cheese Queso sauce is a creamy blend of three cheeses, roasted poblanos, tomatoes and jalapeños
GRILLED CHICKEN
GRILLED FLAT IRON STEAK
(cal. 640-1120)

Fajita Ranchera Burrito | Fire-grilled red onions and bell peppers with our tangy Ranchera sauce (no beans)
GRILLED CHICKEN
GRILLED FLAT IRON STEAK
(cal. 460-940)

Ancho Chile BBQ Burrito | Our slightly sweet, molé-inspired barbeque sauce with spicy chiles, hickory and smoky mesquite
PULLED PORK **GRILLED CHICKEN**
(cal. 610-1100)

Grilled Veggie Burrito | Fresh grilled zucchini, yellow squash and red peppers, sautéed in a garlic-herb seasoning
100% VEGETARIAN
(cal. 880)

Mexican Gumbo | This unique dish combines rice, beans and our tortilla soup, with salsa, cheese and sour cream, topped with our homemade tortilla strips
GRILLED CHICKEN
GRILLED FLAT IRON STEAK
PULLED PORK
(cal. 440-840)

BURRITOS

Our handcrafted burritos are made with our fresh cilantro-lime rice, a choice of slow-simmered black or pinto beans, salsa, sour cream and cheese

GRILLED CHICKEN (cal. 540-1020)
PULLED PORK (cal. 510-990)
SHREDDED BEEF (cal. 540-1020)
GRILLED FLAT IRON STEAK (cal. 540-1020)
SEASONED GROUND BEEF (cal. 590-1070)
VEGETARIAN (WITH GUACAMOLE) (cal. 650-1140)

TACO SALADS

Romaine lettuce in a homemade flour tortilla shell with black bean corn salsa and fat-free picante Ranch dressing

GRILLED CHICKEN
GRILLED FLAT IRON STEAK
(cal. 120-960)

Go Naked | For a lighter option, order our Naked Burrito® or Naked Taco Salad™ served in a bowl without the tortilla shell (subtract 330 cal.)

TACOS

Choose from three soft flour or crispy corn tortillas

GRILLED CHICKEN
GRILLED FLAT IRON STEAK
SEASONED GROUND BEEF
(cal. 330-660)

CRAFT 2™

Choose two perfect portions

NAKED BURRITO®
NAKED TACO SALAD™
TWO TACOS
QUESADILLA
TORTILLA SOUP
MEXICAN GUMBO™
3-CHEESE NACHOS
(cal. 105-1120)

3-CHEESE NACHOS

Handmade tortilla chips topped with our 3-Cheese Queso, black or pinto beans, sour cream and salsa

GRILLED CHICKEN
PULLED PORK
GRILLED FLAT IRON STEAK
SEASONED GROUND BEEF
(cal. 880-1260)

GRILLED QUESADILLA

Sautéed with cheeses and fresh Pico de Gallo, served with sour cream and hand-smashed guacamole

CHEESE (Cheddar and Monterey Jack)
GRILLED CHICKEN
PULLED PORK
GRILLED FLAT IRON STEAK
(cal. 770-1130)

HANDMADE TORTILLA CHIPS

White corn tortilla chips tossed with lime and kosher salt

CHIPS AND WARM 3-CHEESE QUESO (cal. 950)
CHIPS AND HAND-SMASHED GUACAMOLE (cal. 730)
CHIPS AND SALSA (cal. 290-670)

KIDS' MEAL (12 AND UNDER)

Includes side of applesauce, beans or tortilla chips and 100% juice, 1% milk or a small fountain drink

LIL' NAKED CHICKEN BURRITO
LIL' CHICKEN QUESADILLA
LIL' CHEESE QUESADILLA
LIL' CHICKEN NACHOS
SINGLE TACO
(cal. 210-1110)

BEVERAGES

FOUNTAIN DRINK (free refills) (cal. 0-440)
BOTTLED WATER (cal. 0)
BOTTLED TEA / JUICE (cal. 0-170)
DOMESTIC BEER (cal. 100-150)
MICROBREW (cal. 100-170)
MEXICAN BEER (cal. 100-170)

QDOBA SAUCES

Unique flavors found in our signature burritos.

Warm 3-Cheese Queso | This warm cheese blends Monterey Jack, American and cheddar cheeses with roasted poblano peppers, tomatoes, garlic and spices

Ancho Chile BBQ Sauce | A unique and slightly sweet molé-inspired barbeque sauce seasoned with blends of spicy chiles, hickory and smoky mesquite

Ranchera Sauce | A hearty recipe of tomatoes, red onions, garlic, herbs, lemon juice and poblano peppers

QDOBA SALSAS

More flavors than just hot, medium or mild.

Pico de Gallo Salsa | Fresh tomatoes, jalapeños, red onions and cilantro, chopped and mixed with lime juice
MILD

Roasted Chile Corn Salsa | Corn, roasted poblano peppers, red peppers, red onions, jalapeños, cilantro and a dash of lime
MILD

Salsa Verde | Tangy tomatillo blended with garlic, cilantro and jalapeños
MEDIUM

Salsa Roja | Jalapeños blended with roasted tomatoes, garlic, corn, onion and spices
HOT

Fiery Habanero Salsa | Features the habanero pepper blended with plenty of garlic, tomatoes and spices
EXTRA HOT

QDOBA GUACAMOLE

This is not an afterthought. Many people begin building their meals with our guacamole.

Hand-Smashed Guacamole | A flavorful mix of ripe avocados, jalapeño, red onions, fresh cilantro and lime

NON-PMU CAMPUS DINING LOCATIONS

2.4 TECHNICAL PROPOSAL

SALADWORKS



FIREHOUSE
SUBS
FOUNDED BY FIREMEN™

au bon pain.

▪ **BOILERMAKER** ▪
== **MARKET** ==



freshens
smoothies • yogurt



STEM Teaching Lab Building

STEM Café—Saladworks

Saladworks is the first and the industry-leading made-to-order entrée salad concept in the country. With their curated menu items and create-your-own options for entrée salads, bowls, wraps, and soups, customers can make more than 140 million salad combinations customized to fit any diet and lifestyle need. Whatever your eating style or diet, Saladworks is your go-to. If you eat keto, we have a salad for that. If you eat paleo, we can help. We envision this concept meeting the diverse needs and eating styles of the STEM community, fueling their work and fueling growth and satisfaction on campus.



Hours of Operations:

Monday–Thursday: 11:00 AM–7:30 PM

Friday: 11:00 AM–4:00 PM

Saturday: Closed

Sunday: Closed

Summer: 11:00 AM–2:00 PM (Monday–Friday)

**Hours to be mutually agreed upon.*

Saladworks Sally

In addition to the full-service Saladworks, we propose to add Saladworks Sally technology to make services available 24 hours, seven days a week.



2.4 TECHNICAL PROPOSAL

signature salads

bently 290 cals 9.49
romaine, baked ham, roasted turkey, egg, tomatoes, provolone cheese, **green goddess**

buffalo blue 350 cals 9.49
romaine, all-natural chicken, original buffalo new york spicy sauce, grape tomatoes, banana peppers, tortilla strips, blue cheese, **chunky blue cheese**

fire roasted cabo jack 350 cals 9.49
romaine, all-natural chicken, corn bean blend, roasted red peppers, tomatoes, tortilla strips, monterey jack cheese, **chipotle ranch**

farmhouse salad 270 cals 9.49
kale, spring mix, roasted turkey, roasted butternut squash, roasted brussels sprouts, glazed pecans, goat cheese, **apple cider vinaigrette**

mandarin chicken 230 cals 9.49
spring mix, all-natural chicken, oranges, cucumbers, matchstick carrots, dried cranberries, wonton strips, **oriental sesame**

kale caesar 270 cals 8.99
romaine and kale, roasted potatoes, radishes, grape tomatoes, parmesan cheese, za'atar croutons, **citrus caesar**

bacon & blue 460 cals 8.99
romaine, bacon, roasted potatoes, grape tomatoes, roasted onion, avocados, roasted broccoli, blue cheese, **lemon onion**

el toro 410 cals 8.9
super greens, grapes, roasted sweet potatoes, black beans, avocados, radishes, scallions, organic quinoa, feta, smoked pumpkin seeds, **chipotle ranch**

mykonos 280 cals 8.9
arugula, cucumbers, green olives, roasted peppers, roasted onions, feta, house-made baked falafel, **lemon tahini**

the classics

turkey club 290 cals 9.4
romaine, radiatore pasta, roasted turkey, bacon, tomatoes, **buttermilk ranch**

cobb 370 cals 9.4
romaine, crispy chicken, bacon, tomatoes, avocados, egg, blue cheese, **buttermilk ranch**

chicken caesar 370 cals 9.4
romaine, all-natural chicken, egg, za'atar croutons, parmesan cheese, **parmesan caesar**

sophie's salad 310 cals 9.4
spring mix, all-natural chicken, green apples, dried cranberries, glazed pecans, blue cheese, **oriental sesame**

healthy livin'

V vegan VG vegetarian DF dairy free SF soy free RD dietitian inspired

*Valid calorie counts do not include dressing.
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

salad or grain bowl 15-1290 cals
1 Begin with any combination of our bases
2 Add up to 5 of our toppings (premiums for extra)
3 Finish with your choice of dressing

from 9.49

salad additions

bases 15-230 cals
arugula, brown rice, grain blend (quinoa, farro, brown rice), kale, organic quinoa, radiatore pasta, romaine, spring mix, super greens (romaine, kale, radicchio, fennel)

proteins 40-230 cals 1.49
bacon, baked ham, bbq chicken, buffalo chicken, crispy chicken, all-natural chicken, hard-boiled egg, house-made baked falafel, pepperoni, roasted turkey, **premium (\$2.99)**: roasted shrimp

fresh extras 0-70 cals .99
apples, avocados, banana peppers, beets, black beans, broccoli, chickpeas, cucumbers, corn bean blend, grapes, grape tomatoes, green olives, house-made hummus, lentils, mandarin oranges, matchstick carrots, oranges, pears, radishes, red cabbage, red peppers, roasted broccoli, roasted brussels sprouts, roasted butternut squash, roasted carrots, roasted onions, roasted potatoes, roasted peppers, roasted sweet potatoes, scallions, tomatoes

dry toppings 70-130 cals .99
glazed pecans, super seed blend, walnuts, dried cranberries, roasted chickpeas, sesame seeds, smoked pumpkin seeds, tortilla strips, wonton strips, za'atar croutons

cheeses 35-150 cals .99
blue cheese, cheddar, feta, goat cheese, monterey jack, provolone, parmesan

dressings 40-170 cals extra dressing: .99
classics dressings balsamic vinaigrette, blue cheese, green goddess, oriental sesame, parmesan caesar, ranch
house-made dressings apple cider vinaigrette, chipotle ranch, cilantro lime, citrus caesar, garlic tangarone, lemon onion, lemon tahini, honey mix

wraps **from 9.99**
turn any salad into a wrap
335-1630 cals

toasts

bee's knees 460 cals 7.99
goat whip, pears, walnuts, arugula, **honey drizzle**

morning glory 380 cals 7.99
avocado mash, radishes, tomatoes, egg, scallions

za'atar crunch 340 cals 7.99
house-made hummus, cucumbers, tomatoes, roasted onions, za'atar sprinkle

grain bowls

amazing grain 430 cals 8.99
grain blend, kale, red cabbage, beets, cucumbers, lentils, avocados, matchstick carrots, grapes, super seed blend, **garlic tangarone**

zen 390 cals 8.99
brown rice, kale, red cabbage, oranges, red peppers, sesame seeds, roasted broccoli, roasted carrots, cucumbers, **honey mix**

olé 510 cals 8.99
organic quinoa, kale, grapes, roasted sweet potatoes, black beans, avocados, roasted onions, feta, scallions, smoked pumpkin seeds, **citrus lime**

soup of the day 70-630 cals

cup 3.49
bowl 4.99
add a cup to any entrée 2.49

beverages 0-270 cals

bottled water 1.99
bottled drinks 2.49
fresh brewed tea 2.99
aguas frescas 2.99

snacks & desserts 160-560 cals 1.99-2.99

SALADWORKS®

place an order online at saladworks.com

Saladworks Southlake
Gateway Plaza, 3000 East Southlake Boulevard, Southlake, TX 76092
817.465.0004

hours of operation
MONDAY - SATURDAY 11 AM - 9 PM - SUNDAY 11 AM - 7 PM

Engineering and Polytechnic Gateway



Gateway Café—Firehouse Subs

Firehouse Subs' approach to food is simple. Use the best meats, cheeses, and toppings we can find. Take the Hook & Ladder® Sub, for example, with Virginia honey ham, smoked turkey breast, and melted Monterey Jack. People come back again and again because, unlike other sub places, we steam our meats and cheeses, releasing a rush of flavors, then stuff a serving that's way over code onto a toasted private-recipe sub roll. It's a winning combination that satisfies ravenous appetites and the value-conscious alike.

Hours of Operations:

Monday–Thursday: 10:00 AM–7:00 PM

Friday: 10:00 AM–4:00 PM


Saturday: Closed

Sunday: Closed

Summer: Closed

**Hours to be mutually agreed upon.*

DRINKS

MEDIUM \$2.49 0-530 CAL	LARGE \$2.99 0-720 CAL	
		
		
MILK \$2.79	COFFEE \$2.79	ORANGE JUICE \$3.99



2.4.71

Wilmeth Active Learning Center



Au Bon Pain

Au Bon Pain is committed to making quality products using simple ingredients that you would find in your own kitchen. Ingredients like flour, salt, and sugar. This commitment to using the best ingredients is part of our heritage. We started making breads, pastries, and croissants using time-tested traditions while staying devoted to great flavors and recipes. This commitment extends to starting our day before the sun comes up, baking our products fresh daily so that we can provide the best-tasting food to our customers. We take our time, not yours. With good bread, it's just that simple.

Hours of Operations:

Monday–Thursday: 7:00 AM–10:00 PM

Friday: 7:00 AM–4:00 PM

Saturday: Closed

Sunday: 12:00 PM–10:00 PM

Summer: 8:00 AM–2:30 PM (Monday–Friday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

ALL DAY VALUE MEAL

\$5.89

2 EGGS

SANDWICH, BACON OR TURKEY SANDWICH, LUNCHEON OR PLAIN BAGEL

PLUS ANY SIZE HOT COFFEE



ALL DAY BREAKFAST

THE GOOD EGG 4.99 | 540 CAL

on rustic baguette - two eggs, NY cheddar, tomatoes, avocado, spinach & lemon aioli

SOUTHWEST EGG WRAP 4.89 | 620 CAL

two eggs, tomatoes, black beans, roasted corn, three cheddar blend & chipotle sauce in a flour tortilla

EGG WHITES, CHEDDAR & AVOCADO 5.49 | 360 CAL

on skinny wheat bagel with butter

EGG WHITES & CHEDDAR 4.99 | 210 CAL

on skinny wheat bagel

2 EGG & CHEDDAR 4.19 | 290-430 CAL

on plain bagel, skinny wheat bagel or ciabatta with Niman Ranch® sausage 4.79 | add 160 Cal

with turkey sausage 4.79 | add 80 Cal

with hardwood smoked bacon 4.79 | add 50 Cal

with carver ham 4.79 | add 70 Cal

substitute egg white | add .90 | subtract 70 Cal

SMOKED SALMON WASABI 4.99 | 370 CAL

on plain bagel with cucumbers & herb cream cheese

TOASTED BAGEL & CREAM CHEESE 2.49 | 180-400 CAL

SIGNATURE SANDWICHES

SERVED HOT

NEWPORT TURKEY 8.19 | 730 CAL

on country white—with fresh avocado, NY cheddar & zesty honey mustard

TOASTED CHICKEN & AVOCADO 8.49 | 660 CAL

on toasted semolina—with hardwood smoked bacon, fresh avocado, tomatoes, field greens & basil aioli

CHIPOTLE BLACK BEAN BURGER WITH AVOCADO 8.09 | 690 CAL

on ciabatta—with NY cheddar, fresh avocado, pickled red onions, tomatoes & chipotle mayo

COUNTRY GRILLED CHEESE 6.99 | 570 CAL

on country white—with four cheese blend, hardwood smoked bacon & tomatoes

SERVED HOT OR COLD

CHIPOTLE TURKEY & AVOCADO 8.29 | 700 CAL

on ciabatta—with fresh avocado, NY cheddar, tomato basil bruschetta, arugula & chipotle mayo

TWO TOMATO CAPRESE 7.39 | 560 CAL

on ciabatta—with fresh mozzarella, tomato basil bruschetta, tomatoes, arugula & balsamic vinaigrette

HAM & TWO CHEESE 7.19 | 590 CAL

on sprouted grain—with NY cheddar, swiss, tomatoes, arugula & dijonaise

CAFÉ SANDWICHES

TURKEY CLUB 7.79 | 600 CAL

on toasted country white—with NY cheddar, hardwood smoked bacon, tomatoes, fields greens & mayo

EXTRA BACON BLT 6.99 | 530 CAL

on toasted rustic baguette—with 6 slices of hardwood smoked bacon, tomatoes, field greens & mayo

PRIME ROAST BEEF 7.49 | 620 CAL

on rustic baguette—with NY cheddar, pickled red onions, smoky bbq sauce & garlic spread

HERB CHICKEN SALAD 7.19 | 490 CAL

on toasted semolina—with chicken mixed with ASP signature herb blend & avocado dressing, tomatoes, cucumbers, shredded carrots & field greens

TUNA SALAD 6.99 | 480 CAL

on sprouted grain—with tuna and ASP signature herb blend mixed with mayo, cucumbers, tomatoes & field greens

Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

WRAPS

NAPA CHICKEN WITH AVOCADO 7.49 | 550 CAL

with fresh avocado, tomatoes, cucumbers, romaine, basil aioli & lemon vinaigrette

CHICKEN CAESAR 7.19 | 560 CAL

with asiago cheese, romaine & caesar dressing

THAI PEANUT CHICKEN 7.19 | 560 CAL

with tomatoes, cucumbers, carrots, crispy wontons, romaine, field greens & thai dressing

SWEET TURKEY 7.59 | 580 CAL

with NY cheddar, apple cabbage slaw, field greens & smoky bbq sauce in a whole wheat wrap

VEGGIE & HUMMUS 7.19 | 540 CAL

with hummus, cucumbers, tomato basil bruschetta, carrots, chickpeas, romaine, field greens, feta & balsamic vinaigrette in a whole wheat wrap

Before placing your order, please inform your server if a person in your party has a food allergy.

SMOOTHIES

FROZEN LATTES 3.99

FROZEN MOCHA | 590 CAL

topped with whipped cream & chocolate drizzle

FROZEN CARAMEL | 590 CAL

topped with whipped cream & caramel drizzle

GREEK YOGURT SMOOTHIES 3.99

all-natural smoothies made with nonfat greek vanilla yogurt

STRAWBERRY BANANA | 290 CAL

BERRY POMEGRANATE | 270 CAL

MANGO | 300 CAL

ESPRESSO & SPECIALTY DRINKS

HOT OR ICED MEDIUM: 2.49 / LARGE: 2.99

CAFFE LATTE | 140/180 CAL

CAPPUCCINO | 120/160 CAL

MOCHA LATTE | 300/400 CAL

VANILLA LATTE | 230/300 CAL

sugar-free vanilla | 140/180 Cal

CAFFE MILANO | 260/320 CAL

chocolate & hazelnut with frothed milk & cocoa

CARAMEL MACCHIATO | 270/330 CAL

CAFFE AMERICANO | 10/15 CAL

CHAI LATTE | 210/270 CAL

HOT CHOCOLATE | 350/440 CAL

with whipped cream

ESPRESSO (DOUBLE SHOT) 1.99 | 10 CAL

ADD A SHOT OF ESPRESSO ADD .89 | 5 CAL

ADD A FLAVOR SHOT ADD .69:

Chocolate 110 Cal | Hazelnut 80 Cal | Caramel 90 Cal

Vanilla 90 Cal | Sugar-Free Vanilla 0 Cal

SPECIALTY SALADS

CHICKEN CORR AVOCADO 8.89 | 600 CAL

chicken, romaine & field greens, fresh avocado, hardwood smoked bacon, gorgonzola, egg, tomatoes, cucumbers & avocado green goddess dressing

VEGETARIAN DELUXE 7.99 | 350 CAL

romaine & field greens, roasted peppers, kalamata olives, feta, tomatoes, cucumbers, carrots, chickpeas, red onions & balsamic vinaigrette

CHICKEN CAESAR ASIAGO 7.99 | 490 CAL

chicken, romaine, housemade croutons, asiago cheese & caesar dressing

CAESAR WITHOUT CHICKEN 6.49 | 360 CAL

THAI PEANUT CHICKEN 8.49 | 390 CAL

chicken, romaine & field greens, tomatoes, cucumbers, carrots, crispy wontons & thai dressing

HARVEST TURKEY 8.49 | 470 CAL

roast turkey, romaine & spinach, cranberries, grapes, granny smith apples, goat cheese, walnuts & balsamic vinaigrette

SOUTHWEST CHICKEN 8.59 | 500 CAL

marinated chicken, romaine, black beans, roasted corn, fresh avocado, cucumbers, tomatoes, crispy wontons & citrus lime vinaigrette

CREATE YOUR OWN SALAD 8.49

Armstrong Hall

Amelia’s

Amelia’s will continue to serve the unique needs of the Armstrong engineering community. This location will feature upscale, healthy grab-and-go sandwiches, salads, snacks, pastries and sides, paired with Starbucks Coffee. Purdue students will be thrilled with the selection and value available at Amelia’s.

Hours of Operations:

Monday–Thursday: 7:30 AM–4:00 PM
Friday: 7:30 AM–3:00 PM
Saturday: Closed
Sunday: Closed
Summer: Closed

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL**DRINKS**

Fresh Roast Coffee	\$2.05/\$2.15/\$2.45
Latte	\$3.15
Latte Iced	\$3.95
Hot Chocolate	\$2.85/\$2.95
Chai Tea Latte	\$3.55/\$3.65

BREAKFAST

Bacon, Egg, & Cheese Bagel	\$4.49
Sausage, Egg, & Cheese Bagel	\$4.49
Bacon, Egg, & Cheese Biscuit	\$4.49
Turkey Bacon & Egg White Muffin	\$4.49

LUNCH

Southwest Chicken Burrito	\$7.39
Pimento Mac & Cheese	\$8.79
Stuffed Shells	\$8.79
Four Cheese Melt	\$6.99
Chicken Sandwich	\$5.59
Chipotle Chicken Sandwich	\$2.49
Indian Chicken Wrap	\$6.19
Wrap, Indian Spiced, Chicken, Baked, 10 Inch, Hot GNG	\$7.39

SALAD

Asian Chopped Salad	\$8.79
Chicken Caesar Salad	\$7.79
Greek Salad	\$8.79

SANDWICH

Chicken Caesar Wrap	\$4.79
Chipotle Turkey	\$6.89
Italian Sub	\$6.19
Southwest Chicken	\$8.79
Tuna Salad Sandwich	\$6.19

DESSERT

Blueberry Overnight Chia Oats	\$3.99
Chocolate Pretzel Parfait	\$3.99
Fresh Fruit Cup	\$2.39
PB&J Greek Yogurt Parfait	\$3.99

SIDES

Fiesta Salad	\$2.99
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SNACKS

Egg Cup	\$2.49
Hard Boiled Egg Cup	\$2.49
Hummus Cup	\$2.49

Third Street Suites Starbucks

The Third Street Starbucks location is well located and benefits from robust foot traffic on this busy east-west thoroughfare. We see tremendous value in maintaining the Starbucks brand in this location with the addition of the Nitro Cold Brew program.



Hours of Operations:

Monday-Thursday: 7:30 AM-12:00 AM
Friday: 7:30 AM-10:00 PM
Saturday: 10:30 AM-8:00 PM
Sunday: 10:30 AM-11:00 PM
Summer: 8:00 AM-2:00 PM (Monday-Friday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

HOT COFFEES						
	TALL 12 OZ	GRANDE 16 OZ	VENTI 20 OZ			
Brewed Coffee	1.85	2.10	2.45			
Caffè Latte	3.15	3.75	4.15			
Caffè Mocha	3.65	4.25	4.65			
Cappuccino	3.15	3.75	4.15			
Caramel Macchiato	3.75	4.45	4.75			
Vanilla Latte	3.65	4.25	4.65			
White Chocolate Mocha	3.75	4.45	4.75			
Caffè Americano	2.25	2.75	3.25			
HOT DRINKS						
Hot Chocolate	2.75	3.25	3.45			
White Hot Chocolate	3.25	3.75	3.95			
STEAMER	2.75	3.25	3.45			
HOT TEAS						
Chai Tea Latte	2.75	3.25	3.45			
Chocolate Chai Tea Latte	3.25	3.75	4.25			
Vanilla Chai Tea Latte	3.25	3.75	4.25			
Tazo Hot Tea	2.25	2.45	2.65			
COLD COFFEES						
Iced Caffè Latte	--	4.65	4.95			
Iced Caffè Americano	--	2.65	3.15			
Iced Caramel Macchiato	--	4.65	4.95			
Iced Flavor Latte	--	4.45	4.95			
Iced Coffee	--	2.65	2.95			
Iced Coffee with Milk	--	2.65	2.95			
				FRAPPUCCINOS®		
					GRANDE 16 OZ	VENTI 20 OZ
				Coffee	3.95	4.45
				Caramel	4.65	4.95
				Mocha	4.65	4.95
				White Chocolate Mocha	4.65	4.95
				Java Chip	4.65	4.95
				Vanilla Bean Crème	3.95	4.45
				Strawberry Crème	4.65	4.95
				Mocha Crème	4.65	4.95
				Double Chocolatey Chip Crème	4.65	4.95
				COLD TEAS		
				Iced Tea	2.45	2.95
				Iced Tea Lemonade	3.25	3.75
				Iced Chai Tea Latte	3.95	4.25
				Iced Chocolate Chai Tea Latte	3.95	4.25
				Iced Vanilla Caramel Chai Tea Latte	3.95	4.25
				ESPRESSO		
				Espresso Solo	1.75	1.95
				Espresso Con Panna	1.85	2.05
				Espresso Macchiato	1.85	2.05
				EXTRAS		
				Add Flavor	.50	
				Add Espresso Shot	.80	
				Add Soy Milk	.60	



Third Street Boilermaker Market

No two markets should be the same, because no two markets serve the same customers in the same ways. Aramark takes the time to understand the unique character of the people and places we serve, and then we use those insights to design each market and customize its product mix to meet specific needs in alignment with institutional goals and individual tastes.

Our work doesn't stop once a location is built. Our experts adjust and fine-tune each the tools and resources in each program to ensure we deliver a consistent, best-in-class experience each and every day.



Hours of Operations:

Monday-Thursday: 9:00 AM-11:00 PM

Friday: 9:00 AM-11:00 PM

Saturday: 11:00 AM-11:00 PM

Sunday: 11:00 AM-11:00 PM

Summer: 9:00 AM-7:00 PM (Monday-Friday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

BOILERMAKER MARKET

GUM.

Extra (assorted flavors)	each	\$.99
Wrigley (assorted flavors)	each	\$.99
Dentyne (assorted flavors)	each	\$.99

MINTS.

Altoids (assorted flavors)	each	\$1.99
Certs (assorted flavors)	each	\$.99
Listerine Pocket Pack (assorted)	each	\$1.99
Cream Savers (assorted flavors)	each	\$.79
Tic Tac (assorted flavors)	each	\$.79
Lifesaver (assorted flavors)	each	\$.99

KING. SIZE. CANDY.

Bulk Candy	\$5.99/lb.
Snickers	each \$1.19
M&M Plain & Peanut	each \$1.19
Twix	each \$1.19
Skittles	each \$1.19
Reese Cups & Sticks	each \$1.19
Caramello	each \$1.19
Kit Kat	each \$1.19
Milkyway	each \$1.19
Butterfinger	each \$1.19
Y&S Twizzlers	each \$1.19
Nestles Crunch	each \$1.19
Chunky	each \$1.19

COOKIES. & CRACKERS.

Nature Valley Granola Bars (assorted)	each	\$.79
Keebler Soft Batch Chocolate Chips	each	\$3.49
GM Milk n Cereal	each	\$.69
Poptarts (assorted flavors)	each	\$.99
Kellog's Rice Krispie Treats	each	\$.79
Kellog's Nutri-grain (assorted flavors)	each	\$.79

LARGE. SALTY. SNACKS.

Pringles (assorted flavors)	canister	\$1.89
Combos (assorted flavors)	bag	\$1.99
CheX Mix Traditional & Cheddar Cheese	bag	\$1.99

LARGE. COOKIE/CRACKER.

Nabisco Wheat Thins	box	\$1.89
Nabisco Triscuits	box	\$1.89
Oreos	big pack	\$3.69
Oreo Double Stuff	big pack	\$3.69
Nabisco Chips Ahoy	box	\$3.69
Nabisco Nilla Wafer	box	\$1.59
Nabisco Ritz Cracker	big pack	\$1.79
Nabisco Fig Newton	box	\$2.19
Nabisco Premium Saltine Cracker	box	\$2.99
Cheese Nips	box	\$1.69
Cracker Jacks	box	\$1.29

BREAKFAST.

Large Box: \$4.99	Go Pack: \$1.49
A Variety of Flavors of General Mills, Post & Kellogg's Cereals & Oatmeal	

MICROWAVEABLE. MEALS.

Kraft E-Z Mac & Cheese	box	\$3.99
Bowl Appetite: Rotini, Alfredo & Chicken	each	\$2.19
Campbell's Soup-to-Go (assorted)	each	\$2.59
Pasta Anytime Traditional & Penne Mushroom	each	\$3.99
Chef Boyardee Lasagna	each (7 oz)	\$1.5

DAIRY. (REFRIGERATED)

Milk	8 oz.	\$.89
Milk	16 oz.	\$1.19
Yogurt	each	\$.99

SEASONAL. PRODUCE.

Cut Fruits, Baby Carrots (Bags) , Apples, Strawberries Oranges, Pears	Market Price
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GROCERY.

Jif PB Creamy	jar	\$2.99
Welch's Grape Jelly	jar	\$1.99
Starkist Tuna in Water	can	\$1.39
Hunts Snak Pak Chocolate & Vanilla	4 pack	\$1.99
Franco American Spaghetti & Meatballs	can	\$1.79
Franco American Spaghetti's	can	\$1.79
Heinz Ketchup	bottle	\$1.99
Mustard	jar	\$1.19
Mayonnaise	jar	\$1.69
Cup O Noodle	each	\$.79
Ramen Noodles	each	\$.29
Salsa	jar	\$3.19
Chip Dip	can	\$2.39

BEVERAGES.

Tropicana OJ (assorted flavors)	16 oz.	\$1.29
Tropicana OJ (assorted flavors)	32 oz.	\$1.69
Water	case	\$8.49
Soda	12 pack	\$5.89
Gatorade (assorted flavors)	16 oz.	\$1.29
Gatorade (assorted flavors)	20 oz.	\$1.49

FROZEN.

Bagel Bites Pepperoni & Cheese	each	\$3.19
Hot Pocket Pepperoni Pizza	each	\$1.29
Stouffer Mac & Cheese	each	\$3.29
Stouffer Pepperoni Pizza	each	\$4.59
Ben & Jerry's Pint assorted flavors	each	\$3.00
Sausage Biscuit	each	\$4.39
Weight Watchers Rigatoni	each	\$3.49

BAKERY.

Signature Salads (each)	\$3.9-\$5.49
Signature Sandwiches	each \$4.99
Sushi	each \$4.99
Muffins (assorted)	each \$1.49
Bagels (assorted)	each \$.89
Daily Dessert Specials (each)	\$1.25-\$1.99

GENERAL. MERCHANDISE.

Kodak Disposable Camera	27 exp	\$20.29
Duracell AA & AAA Batteries	4 pack	\$5.99
Q-Tips	54 ct	\$.89
Chapstick Lip Balm	each	\$1.59
Kodak Film 400 speed	24 exp	\$8.79
Crest Toothpaste	2.7 oz.	\$2.59
Listerine Cool Mint	8 oz.	\$5.09
Dayquil Liquid Tablets	12 ct.	\$7.49
J&J Band-Aids	40 ct	\$2.59
Halls Cough drops	bag	\$1.99
Tylenol	each	\$1.39
Advil	each	\$1.39
Dayquil	each	\$1.79
Motrin IB	each	\$1.39
Alka Seltzer	each	\$1.29
Highlighter	each	\$1.39
Bic Pens	3-pak	\$1.89
Solo Cups	20 ct	\$3.99
Charmin Toilet Paper	4 pack	\$2.19
Kleenex	85 ct	\$1.79
Plastic Utensils	24 ct	\$.69
Bounty Towels	3 pack	\$1.79
Tide Ultra	50 oz.	\$4.89
Clorox Bleach	bottle	\$1.29
Bounce Fabric Sheets	box	\$3.39
Dial Gold Soap	each	\$.99
Dawn Dish Soap	bottle	\$1.49
Paper Plate	20 ct.	\$1.99

FRITO. LAY. PRODUCTS.

Single Serve: \$.89	Large: \$2.49/ \$3.49
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ENERGY BARS.

Balance (assorted flavors)	each	\$1.89
Power Performance (assorted flavors)	each	\$1.69
Met-Rx (assorted flavors)	each	\$2.99

Materials and Electrical Engineering Building Starbucks

With this newest Starbucks location, we are excited to continue to evolve the brand on campus and drive customer satisfaction and share of spend.



Hours of Operations:

Monday-Thursday: 7:00 AM-9:00 PM

Friday: 7:00 AM-6:00 PM

Saturday: 10:00 AM-4:00 PM

Sunday: 11:00 AM-9:00 PM

Summer: 8:00 AM-2:00 PM (Monday-Friday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

HOT COFFEES				FRAPPUCCINOS®			
	TALL 12 OZ	GRANDE 16 OZ	VENTI 20 OZ		GRANDE 16 OZ	VENTI 20 OZ	
Brewed Coffee	1.85	2.10	2.45	Coffee	3.95	4.45	
Caffè Latte	3.15	3.75	4.15	Caramel	4.65	4.95	
Caffè Mocha	3.65	4.25	4.65	Mocha	4.65	4.95	
Cappuccino	3.15	3.75	4.15	White Chocolate Mocha	4.65	4.95	
Caramel Macchiato	3.75	4.45	4.75	Java Chip	4.65	4.95	
Vanilla Latte	3.65	4.25	4.65	Vanilla Bean Crème	3.95	4.45	
White Chocolate Mocha	3.75	4.45	4.75	Strawberry Crème	4.65	4.95	
Caffè Americano	2.25	2.75	3.25	Mocha Crème	4.65	4.95	
				Double Chocolatey Chip Crème	4.65	4.95	
HOT DRINKS				COLD TEAS			
Hot Chocolate	2.75	3.25	3.45	Iced Tea	2.45	2.95	
White Hot Chocolate	3.25	3.75	3.95	Iced Tea Lemonade	3.25	3.75	
STEAMER	2.75	3.25	3.45	Iced Chai Tea Latte	3.95	4.25	
				Iced Chocolate Chai Tea Latte	3.95	4.25	
				Iced Vanilla Caramel Chai Tea Latte	3.95	4.25	
HOT TEAS				ESPRESSO			
Chai Tea Latte	2.75	3.25	3.45	Espresso Solo	1.75	1.95	
Chocolate Chai Tea Latte	3.25	3.75	4.25	Espresso Con Panna	1.85	2.05	
Vanilla Chai Tea Latte	3.25	3.75	4.25	Espresso Macchiato	1.85	2.05	
Tazo Hot Tea	2.25	2.45	2.65				
COLD COFFEES				EXTRAS			
Iced Caffè Latte	--	4.65	4.95	Add Flavor	.50		
Iced Caffè Americano	--	2.65	3.15	Add Espresso Shot	.80		
Iced Caramel Macchiato	--	4.65	4.95	Add Soy Milk	.60		
Iced Flavor Latte	--	4.45	4.95				
Iced Coffee	--	2.65	2.95				
Iced Coffee with Milk	--	2.65	2.95				



Honors College and Residences

Cosi

Cosi makes craveable food with carefully sourced ingredients.

The Cosi passion is born from our 400-year old Roman flatbread recipe and has grown

into our diverse menu filled with both traditional and contemporary

flavors. Cosi is passionate about making flavorful items using the best ingredients.



Hours of Operations:

Monday–Thursday: 7:30 AM–10:00 PM

Friday: 7:30 AM–8:00 PM

Saturday: 11:00 AM–3:00 PM

Sunday: 10:30 AM–10:00 PM

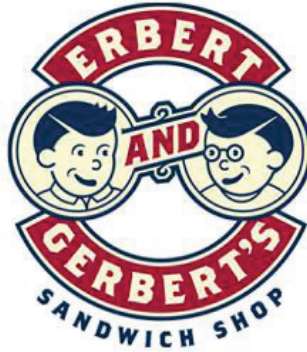
Summer: 8:00 AM–2:00 PM (Monday–Friday)

**Hours to be mutually agreed upon.*

Cary Quadrangle

Cary Knight Spot and Erbert and Gerbert's

The Cary Knight Spot provides a much needed late-night and convenience solution to this North Campus residential neighborhood. We plan to enhance the menu offerings for the grill with a refreshed menu and maintain the Erbert and Gerbert's concept.



Hours of Operations:

Monday–Thursday: 11:00 AM–2:00 PM
5:00 PM– 1:00 AM

Friday: 11:00 AM–2:00 PM
5:00 PM–1:00 AM

Saturday: 4:00 PM–1:00 AM

Sunday: 4:00 PM–1:00 AM

Summer: Closed

**Hours to be mutually agreed upon.*



<p>#1 CHICKEN & PEPPADAW MUSTARD "Spartan" 640-760 cal Sliced Chicken Breast topped with Peppadaw Mustard, Cherrywood Smoked Bacon, Cheddar Cheese, Hellmann's Mayo, Lettuce, and Tomato SANDWICH \$ 6.59</p>	<p>#5 BUFFALO CHICKEN & BLEU CHEESE "Drepper" 650-760 cal Oven-Roasted Chicken Breast mixed with Buffalo Sauce and Celery, topped with Bleu Cheese Dressing, Hellmann's Mayo, Lettuce, Tomato, and Onion SANDWICH \$ 6.59</p>	<p>#9 TURKEY & AVOCADO "Mariner" 740-790 cal Turkey Breast, Provolone Cheese, Tomato, Lettuce, Hellmann's Mayo, and Avocado SANDWICH \$ 6.29</p>	<p>#13 TUNA SALAD "Barrel" 410-770 cal Tuna Salad mixed with Onion & Celery, topped with Tomato and Lettuce SANDWICH \$ 5.29</p>
<p>#2 CHICKEN & CRANBERRY WASABI "Quebro" 670-770 cal Sliced Chicken Breast topped with Cranberry Wasabi Sauce, Cherrywood Smoked Bacon, Cheddar Cheese, Hellmann's Mayo, Lettuce, and Cucumber SANDWICH \$ 6.19</p>	<p>#6 CAPICOLA, SALAMI & HAM "Flash" 1070-1190 cal Capicola, Salami, Ham, Provolone Cheese, Oregano, Tomato, Onion, and Oil & Vinegar Dressing SANDWICH \$ 6.29</p>	<p>#10 DOUBLE ROAST BEEF "Tallies" 790-890 cal Double the Roast Beef, Provolone Cheese, Tomato, Lettuce, Hellmann's Mayo, and Onion SANDWICH \$ 6.29</p>	<p>#14 TURKEY "Boney Billy" 760-840 cal Turkey Breast, Tomato, Lettuce, and Hellmann's Mayo SANDWICH \$ 5.29</p>
<p>#3 TURKEY & PESTO MAYO "Felix" 630-740 cal Sliced Turkey Breast topped with Pesto Mayo, Provolone Cheese, Sun-Dried Tomatoes, Fresh Tomatoes, Lettuce, and Cucumber SANDWICH \$ 6.59</p>	<p>#7 HAM & ROAST BEEF "Carnel Candy" 440-590 cal Ham, Roast Beef, Provolone Cheese, Tomato, Lettuce, and Dijon Mustard SANDWICH \$ 6.29</p>	<p>#11 HAM & CHEESE "Casel Morehouse" 530-580 cal Ham, Provolone Cheese, Tomato, Lettuce, and Hellmann's Mayo SANDWICH \$ 5.29</p>	<p>#15 CAPICOLA & SALAMI "Tallies" 760-840 cal Capicola, Salami, Provolone Cheese, Onion, Tomato, Lettuce, a touch of Oregano, and Oil & Vinegar Dressing SANDWICH \$ 5.29</p>
<p>#4 CHICKEN & CHIPOTLE CITRUS BBQ "Apollo" 540-740 cal Sliced Chicken Breast topped with Chipotle Citrus BBQ Sauce, Cherrywood Smoked Bacon, Hellmann's Mayo, Lettuce, Tomato, and Avocado SANDWICH \$ 6.59</p>	<p>#8 TURKEY & HAM "Gey" 710-810 cal Turkey Breast, Ham, Provolone Cheese, Tomato, Lettuce, and Hellmann's Mayo SANDWICH \$ 6.29</p>	<p>#12 ROAST BEEF "Hollins Comet" 630-670 cal Roast Beef, Tomato, Lettuce, and Hellmann's Mayo SANDWICH \$ 5.29</p>	<p>#16 AVOCADO VEGETARIAN "Jacob Bluefinger" 780-840 cal Double Provolone Cheese, Tomato, Lettuce, Hellmann's Mayo, and Avocado SANDWICH \$ 5.29</p>

SOUPS & SIDES

SOUP CUP \$1.59 | 100-300 cal
BOWL \$4.79 | 170-430 cal

CHILI CUP \$5.69 | 250-360 cal
BOWL \$4.79 | 360-510 cal

COUPLE UP
ANY HALF-SANDWICH AND CUP OF SOUP OR CHILI
\$4.79- \$7.29 | 400-700 cal

SIDES & SWEETS

GIANT DILL PICKLE \$0.99 | 20 cal
CHIPS \$1.99 | 130-200 cal
COOKIE \$1.29 | 300-330 cal
DESSERT BAR \$2.29 | 180 cal

*** SANDWICH ADD-ONS ***

BHORN \$1.69 | 70 cal
EXTRA MEAT \$1.59 | 100-160 cal
EXTRA CHEESE \$0.89 | 100-160 cal
AVOCADO \$0.79 | 30 cal
CUCUMBERS \$0.59 | 5 cal
SUN DRIED TOMATOES \$0.59 | 10 cal
SWEET PICKLE \$0.59 | 20 cal
JALAPENOS \$0.59 | 5 cal
BANANA PEPPERS \$0.59 | 5 cal
WRAP \$0.49 | Subtotal 200 cal
GLUTEN FREE BREAD \$1.59 | Subtotal 100 cal

Gluten-friendly options available. Please visit our website for details.

SANDWICHES

Turkey & Provolone
Ham & Provolone
Beef & Cheddar
Chicken & Provolone
Veggie, Cheese, & Avocado




wake up!

with our breakfast wraps and sandwiches



Stewart Center Boilermaker Market

For this location, we will leverage the resources of Aramark's Provisions On Demand platform and our store-specific category management approach to optimize the product selection. The offerings will be aligned to serve the needs of those attending meeting and conferences in the building, as well as students and staff looking to purchase items to tide them over during class or work. Mashgin will streamline transactions to save time.



Hours of Operations:

Monday-Thursday: 7:30 AM-7:30 PM

Friday: 7:30 AM-6:00 PM

Saturday: 12:00 PM-6:00 PM

Sunday: 12:00 PM-6:00 PM

Summer: 7:30 AM-5:00 PM (Monday-Friday)

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

BOILERMAKER MARKET

GUM.

Extra (assorted flavors)	each	\$.99
Wrigley (assorted flavors)	each	\$.99
Dentyne (assorted flavors)	each	\$.99

MINTS.

Altoids (assorted flavors)	each	\$1.99
Certs (assorted flavors)	each	\$.99
Listerine Pocket Pack (assorted)	each	\$1.99
Cream Savers (assorted flavors)	each	\$.79
Tic Tac (assorted flavors)	each	\$.79
Lifesaver (assorted flavors)	each	\$.99

KING. SIZE. CANDY.

Bulk Candy	\$5.99/lb.	
Snickers	each	\$1.19
M&M Plain & Peanut	each	\$1.19
Twix	each	\$1.19
Skittles	each	\$1.19
Reese Cups & Sticks	each	\$1.19
Caramello	each	\$1.19
Kit Kat	each	\$1.19
Milkyway	each	\$1.19
Butterfinger	each	\$1.19
Y&S Twizzlers	each	\$1.19
Nestles Crunch	each	\$1.19
Chunky	each	\$1.19

COOKIES. & CRACKERS.

Nature Valley Granola Bars (assorted)	each	\$.79
Keebler Soft Batch Chocolate Chips	each	\$3.49
GM Milk n Cereal	each	\$.69
Poptarts (assorted flavors)	each	\$.99
Kellog's Rice Krispie Treats	each	\$.79
Kellog's Nutri-grain (assorted flavors)	each	\$.79

LARGE. SALTY. SNACKS.

Pringles (assorted flavors)	canister	\$1.89
Combos (assorted flavors)	bag	\$1.99
CheX Mix Traditional & Cheddar Cheese	bag	\$1.99

LARGE. COOKIE/CRACKER.

Nabisco Wheat Thins	box	\$1.89
Nabisco Triscuits	box	\$1.89
Oreos	big pack	\$3.69
Oreo Double Stuff	big pack	\$3.69
Nabisco Chips Ahoy	box	\$3.69
Nabisco Nilla Wafer	box	\$1.59
Nabisco Ritz Cracker	big pack	\$1.79
Nabisco Fig Newton	box	\$2.19
Nabisco Premium Saltine Cracker	box	\$2.99
Cheese Nips	box	\$1.69
Cracker Jacks	box	\$1.29

BREAKFAST.

Large Box: \$4.99	Go Pack: \$1.49
A Variety of Flavors of General Mills, Post & Kellogg's Cereals & Oatmeal	

MICROWAVEABLE. MEALS.

Kraft E-Z Mac & Cheese	box	\$3.99
Bowl Appetite: Rotini, Alfredo & Chicken	each	\$2.19
Campbell's Soup-to-Go (assorted)	each	\$2.59
Pasta Anytime Traditional & Penne Mushroom	each	\$3.99
Chef Boyardee Lasagna	each (7 oz)	\$1.5

DAIRY. (REFRIGERATED)

Milk	8 oz.	\$.89
Milk	16 oz.	\$1.19
Yogurt	each	\$.99

SEASONAL. PRODUCE.

Cut Fruits, Baby Carrots (Bags) , Apples, Strawberries Oranges, Pears	Market Price
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GROCERY.

Jif PB Creamy	jar	\$2.99
Welch's Grape Jelly	jar	\$1.99
Starkist Tuna in Water	can	\$1.39
Hunts Snak Pak Chocolate & Vanilla	4 pack	\$1.99
Franco American Spaghetti & Meatballs	can	\$1.79
Franco American Spaghetti's	can	\$1.79
Heinz Ketchup	bottle	\$1.99
Mustard	jar	\$1.19
Mayonnaise	jar	\$1.69
Cup O Noodle	each	\$.79
Ramen Noodles	each	\$.29
Salsa	jar	\$3.19
Chip Dip	can	\$2.39

BEVERAGES.

Tropicana OJ (assorted flavors)	16 oz.	\$1.29
Tropicana OJ (assorted flavors)	32 oz.	\$1.69
Water	case	\$8.49
Soda	12 pack	\$5.89
Gatorade (assorted flavors)	16 oz.	\$1.29
Gatorade (assorted flavors)	20 oz.	\$1.49

FROZEN.

Bagel Bites Pepperoni & Cheese	each	\$3.19
Hot Pocket Pepperoni Pizza	each	\$1.29
Stouffer Mac & Cheese	each	\$3.29
Stouffer Pepperoni Pizza	each	\$4.59
Ben & Jerry's Pint assorted flavors	each	\$3.00
Sausage Biscuit	each	\$4.39
Weight Watchers Rigatoni	each	\$3.49

BAKERY.

Signature Salads (each)	\$3.9-\$5.49
Signature Sandwiches	each \$4.99
Sushi	each \$4.99
Muffins (assorted)	each \$1.49
Bagels (assorted)	each \$.89
Daily Dessert Specials (each)	\$1.25-\$1.99

GENERAL. MERCHANDISE.

Kodak Disposable Camera	27 exp	\$20.29
Duracell AA & AAA Batteries	4 pack	\$5.99
Q-Tips	54 ct	\$.89
Chapstick Lip Balm	each	\$1.59
Kodak Film 400 speed	24 exp	\$8.79
Crest Toothpaste	2.7 oz.	\$2.59
Listerine Cool Mint	8 oz.	\$5.09
Dayquil Liquid Tablets	12 ct.	\$7.49
J&J Band-Aids	40 ct	\$2.59
Halls Cough drops	bag	\$1.99
Tylenol	each	\$1.39
Advil	each	\$1.39
Dayquil	each	\$1.79
Motrin IB	each	\$1.39
Alka Seltzer	each	\$1.29
Highlighter	each	\$1.39
Bic Pens	3-pak	\$1.89
Solo Cups	20 ct	\$3.99
Charmin Toilet Paper	4 pack	\$2.19
Kleenex	85 ct	\$1.79
Plastic Utensils	24 ct	\$.69
Bounty Towels	3 pack	\$1.79
Tide Ultra	50 oz.	\$4.89
Clorox Bleach	bottle	\$1.29
Bounce Fabric Sheets	box	\$3.39
Dial Gold Soap	each	\$.99
Dawn Dish Soap	bottle	\$1.49
Paper Plate	20 ct.	\$1.99

FRITO. LAY. PRODUCTS.

Single Serve: \$.89	Large: \$2.49/ \$3.49
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ENERGY BARS.

Balance (assorted flavors)	each	\$1.89
Power Performance (assorted flavors)	each	\$1.69
Met-Rx (assorted flavors)	each	\$2.99

Harrison Hall

Harrison Grill and Boilermaker Market

The Harrison Grill and Boilermaker Market provide a much needed late-night and convenience solution to this South Campus neighborhood. We look to enhance the menu offerings and reset the market using our store-specific category management approach. We also envision adding self-checkout technology to the market.

Hours of Operations:

Monday–Thursday: 5:00 PM–1:00 AM

Friday: 5:00 PM–1:00 AM

Saturday: 4:00 PM–1:00 AM

Sunday: 4:00 PM–1:00 AM

Summer: Closed

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

SIGNATURE BUILDS

All American (3.2oz) Single Angus Classic Cheeseburger	\$5.49
All American Double Angus Classic Cheeseburger	\$7.99
Buffalo Classic Crispy Chicken Sandwich	\$5.59
Farmhouse Classic Grilled Chicken Sandwich	\$5.59
Chicken Tenders 3-piece a la carte with 2oz dip	\$4.29
Philadelphia Cheese Steak (Beef)	\$6.19
Chicken Quesadilla	\$5.19
Onion Rings (5-ounce portion; 7-8 pieces)	\$3.29
Mozzarella Sticks 4-piece with 2oz marinara sauce	\$4.89
Chicken Tenders 6-piece a la carte with 2oz dip	\$6.19

SIDES

French Fries Regular (Shoestring)	\$1.99/\$2.49
French Fries Regular (Seasoned Twister)	\$2.29/\$2.89

2.4 TECHNICAL PROPOSAL

BOILERMAKER MARKET

GUM.

Extra (assorted flavors)	each	\$.99
Wrigley (assorted flavors)	each	\$.99
Dentyne (assorted flavors)	each	\$.99

MINTS.

Altoids (assorted flavors)	each	\$1.99
Certs (assorted flavors)	each	\$.99
Listerine Pocket Pack (assorted)	each	\$1.99
Cream Savers (assorted flavors)	each	\$.79
Tic Tac (assorted flavors)	each	\$.79
Lifesaver (assorted flavors)	each	\$.99

KING. SIZE. CANDY.

Bulk Candy	\$5.99/lb.	
Snickers	each	\$1.19
M&M Plain & Peanut	each	\$1.19
Twix	each	\$1.19
Skittles	each	\$1.19
Reese Cups & Sticks	each	\$1.19
Caramello	each	\$1.19
Kit Kat	each	\$1.19
Milkyway	each	\$1.19
Butterfinger	each	\$1.19
Y&S Twizzlers	each	\$1.19
Nestles Crunch	each	\$1.19
Chunky	each	\$1.19

COOKIES. & CRACKERS.

Nature Valley Granola Bars (assorted)	each	\$.79
Keebler Soft Batch Chocolate Chips	each	\$3.49
GM Milk n Cereal	each	\$.69
Poptarts (assorted flavors)	each	\$.99
Kellog's Rice Krispie Treats	each	\$.79
Kellog's Nutri-grain (assorted flavors)	each	\$.79

LARGE. SALTY. SNACKS.

Pringles (assorted flavors)	canister	\$1.89
Combos (assorted flavors)	bag	\$1.99
CheX Mix Traditional & Cheddar Cheese	bag	\$1.99

LARGE. COOKIE/CRACKER.

Nabisco Wheat Thins	box	\$1.89
Nabisco Triscuits	box	\$1.89
Oreos	big pack	\$3.69
Oreo Double Stuff	big pack	\$3.69
Nabisco Chips Ahoy	box	\$3.69
Nabisco Nilla Wafer	box	\$1.59
Nabisco Ritz Cracker	big pack	\$1.79
Nabisco Fig Newton	box	\$2.19
Nabisco Premium Saltine Cracker	box	\$2.99
Cheese Nips	box	\$1.69
Cracker Jacks	box	\$1.29

BREAKFAST.

Large Box: \$4.99	Go Pack: \$1.49
A Variety of Flavors of General Mills, Post & Kellogg's Cereals & Oatmeal	

MICROWAVEABLE. MEALS.

Kraft E-Z Mac & Cheese	box	\$3.99
Bowl Appetite: Rotini, Alfredo & Chicken	each	\$2.19
Campbell's Soup-to-Go (assorted)	each	\$2.59
Pasta Anytime Traditional & Penne Mushroom	each	\$3.99
Chef Boyardee Lasagna	each (7 oz)	\$1.5

DAIRY. (REFRIGERATED)

Milk	8 oz.	\$.89
Milk	16 oz.	\$1.19
Yogurt	each	\$.99

SEASONAL. PRODUCE.

Cut Fruits, Baby Carrots (Bags) , Apples, Strawberries Oranges, Pears	Market Price
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GROCERY.

Jif PB Creamy	jar	\$2.99
Welch's Grape Jelly	jar	\$1.99
Starkist Tuna in Water	can	\$1.39
Hunts Snak Pak Chocolate & Vanilla	4 pack	\$1.99
Franco American Spaghetti & Meatballs	can	\$1.79
Franco American Spaghetti's	can	\$1.79
Heinz Ketchup	bottle	\$1.99
Mustard	jar	\$1.19
Mayonnaise	jar	\$1.69
Cup O Noodle	each	\$.79
Ramen Noodles	each	\$.29
Salsa	jar	\$3.19
Chip Dip	can	\$2.39

BEVERAGES.

Tropicana OJ (assorted flavors)	16 oz.	\$1.29
Tropicana OJ (assorted flavors)	32 oz.	\$1.69
Water	case	\$8.49
Soda	12 pack	\$5.89
Gatorade (assorted flavors)	16 oz.	\$1.29
Gatorade (assorted flavors)	20 oz.	\$1.49

FROZEN.

Bagel Bites Pepperoni & Cheese	each	\$3.19
Hot Pocket Pepperoni Pizza	each	\$1.29
Stouffer Mac & Cheese	each	\$3.29
Stouffer Pepperoni Pizza	each	\$4.59
Ben & Jerry's Pint assorted flavors	each	\$3.00
Sausage Biscuit	each	\$4.39
Weight Watchers Rigatoni	each	\$3.49

BAKERY.

Signature Salads (each)	\$3.9-\$5.49
Signature Sandwiches	each \$4.99
Sushi	each \$4.99
Muffins (assorted)	each \$1.49
Bagels (assorted)	each \$.89
Daily Dessert Specials (each)	\$1.25-\$1.99

GENERAL. MERCHANDISE.

Kodak Disposable Camera	27 exp	\$20.29
Duracell AA & AAA Batteries	4 pack	\$5.99
Q-Tips	54 ct	\$.89
Chapstick Lip Balm	each	\$1.59
Kodak Film 400 speed	24 exp	\$8.79
Crest Toothpaste	2.7 oz.	\$2.59
Listerine Cool Mint	8 oz.	\$5.09
Dayquil Liquid Tablets	12 ct.	\$7.49
J&J Band-Aids	40 ct	\$2.59
Halls Cough drops	bag	\$1.99
Tylenol	each	\$1.39
Advil	each	\$1.39
Dayquil	each	\$1.79
Motrin IB	each	\$1.39
Alka Seltzer	each	\$1.29
Highlighter	each	\$1.39
Bic Pens	3-pak	\$1.89
Solo Cups	20 ct	\$3.99
Charmin Toilet Paper	4 pack	\$2.19
Kleenex	85 ct	\$1.79
Plastic Utensils	24 ct	\$.69
Bounty Towels	3 pack	\$1.79
Tide Ultra	50 oz.	\$4.89
Clorox Bleach	bottle	\$1.29
Bounce Fabric Sheets	box	\$3.39
Dial Gold Soap	each	\$.99
Dawn Dish Soap	bottle	\$1.49
Paper Plate	20 ct.	\$1.99

FRITO. LAY. PRODUCTS.

Single Serve: \$.89	Large: \$2.49/ \$3.49
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ENERGY BARS.

Balance (assorted flavors)	each	\$1.89
Power Performance (assorted flavors)	each	\$1.69
Met-Rx (assorted flavors)	each	\$2.99

Lawson Computer Science Building

Port

Port will continue to be a location that serves the unique needs of the Lawson Computer Science community. In the effort to better fit the needs of the Purdue campus, our vision calls for an enhancement of the current menu offerings. Our menu features upscale ingredients in made-to-order and pre-made hot and cold sandwiches, including panini and flatbread melts, as well as salads, soups, and sides, paired with Seattle's Best Coffee and Freshëns smoothies.



2.4 TECHNICAL PROPOSAL

Hicks Undergraduate Library

Undergrounds

Undergrounds will continue to be a location that serves the needs of the Hicks Undergraduate Library community. This location will feature upscale, healthy grab-and-go sandwiches, salads, snacks, pastries, and sides, paired with Seattle's Best Coffee. Purdue students will be thrilled with the selection and value available at Undergrounds.



Hours of Operations:

Monday–Thursday: 8:00 AM–11:00 PM

Friday: 8:00 AM–3:00 PM

Saturday: Closed

Sunday: 1:00 PM–11:00 PM

Summer: Closed

**Hours to be mutually agreed upon.*

Asian Chopped Salad	\$8.79
Cobb Salad	\$8.79
Mediterranean Grain Bowl	\$8.79
Strawberry Chicken Salad	\$8.79
Turkey Walnut Salad	\$8.79

Chicken Caesar Wrap	\$4.79
Chicken Salad Sandwich	\$6.19
Chipotle Turkey	\$6.89
Egg Salad	\$6.19
Grilled Apple Chicken Wrap	\$6.89
Italian Sub	\$6.19
Roast Beef	\$6.89
Spring Veggie Ciabatta	\$6.89
Tuna Salad Sandwich	\$6.19
Turkey and Brie Sandwich	\$6.19
Turkey BLT	\$6.19

Asian Slaw	\$2.99
Chickpeas and Feta	\$2.49
Tangy Kale Slaw	\$2.99

Caprese Snack Cup	\$2.49
Carrot and Celery Snack Cup	\$2.49
Chicken Salad	\$2.49
Edamame Cup	\$3.19
Fruit and Cheese	\$5.29
Hummus and Falafel	\$6.39

Brewed Coffee	\$1.99/\$2.19/\$2.49
Café Latté	\$3.09/\$3.69/\$4.09
Cappuccino	\$3.09/\$3.69/\$4.09
Hot Chocolate	\$2.69/\$3.19/\$3.39

Cold Brew Coffee	\$3.39/\$3.69/\$3.99
Fair Trade Iced Tea	\$2.49/\$2.89/\$3.19
Fair Trade Chai Latte	\$3.49/\$4.09/\$4.49

Córdova Recreational Sports Center



Fuel

With the introduction of meal swipes in the Córdova Recreational Sports Center, we recommend upgrading from the traditional Freshens program to a Freshens Fresh Food Studio. This is a healthy fast-casual concept that offers prepared-to-order food inspired by fresh ingredients and authentic flavors, with a focus on customization and speed of service.

Freshens is committed to providing better choices through responsible sourcing of ingredients. Guests can choose from a variety of ingredients to create vegetarian, vegan, and gluten-free options.

Hours of Operations:

Monday–Thursday: 9:00 AM–11:00 PM

Friday: 9:00 AM–10:00 PM

Saturday: 12:00 PM–8:00 PM

Sunday: 12:00 PM–8:00 PM

Summer: 12:00 PM–8:00 PM

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL



Grilled Flatbreads

Chipotle Chicken Club 600 cal

Chicken*, tomatoes, romaine, mozzarella, bacon, chipotle ranch dressing

BBQ Bacon Chicken 450 cal

Chicken*, bacon, romaine, cheddar-jack, sweet Baby Ray's® BBQ sauce

Pesto Chicken 480 cal

Chicken*, provolone, red peppers, fresh baby spinach, pesto

Kale Caesar 480 cal

Chicken*, kale, tomatoes, romaine, mozzarella, parmesan, Caesar dressing

Santa Fe 600 cal

Chicken*, organic black beans, cheddar-jack, romaine, salsa, chipotle ranch dressing

2,000 calories a day used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

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Rice Bowls

GLOBALLY INSPIRED RICE BOWLS

Spicy Korean 520 cal

Korean BBQ sauce, chicken*, lettuce, cucumber, Asian slaw, egg, black sesame seeds, white rice

Buffalo 630 cal

Buffalo ranch, chicken*, bacon, Gorgonzola, tomatoes, cucumber, carrots, lettuce, white rice

Mexican 730 cal

Chicken*, organic black beans, salsa, corn, red onion, fresh tomatoes, cheddar jack, lettuce, chipotle ranch dressing white rice

Cajun 620 cal

Cajun ranch dressing, chicken*, red beans, peppers & onions, lettuce, provolone, tomatoes, brown rice

KC BBQ 630 cal

Sweet Baby Ray's® BBQ sauce, chicken*, bacon corn, tomatoes, cheddar-jack, red onion, lettuce, white rice

Classic Hummus 610 cal

Hummus, spinach, cucumber, feta, romaine, tomatoes, garlic Tahini sauce, brown rice

Florence 440 cal

Basil pesto dressing, chicken*, spinach, parmesan, red peppers, tomatoes, provolone, brown rice

Power Protein 750 cal

Organic black beans, chicken*, red beans, egg, bacon, tomatoes, cucumber, cheddar-jack, lettuce, buffalo ranch dressing, brown rice

Create your own Bowl

Unlimited Mix-Ins

Add Chicken*

Add Turkey

440 – 750
Calories

2,000 calories a day used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

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Salads

Served in a Fresh Baked Crispy Crêpe

Roadhouse BBQ Chicken 440 cal

Romaine, chicken*, organic corn, tomatoes, onions, cheddar-jack with Roadhouse BBQ ranch dressing

SW Chipotle Chicken 540 cal

Romaine, chicken*, organic black beans, onions, organic corn, tomatoes, cheddar-jack, salsa, chips with chipotle ranch dressing

The Greek 440 cal

Romaine, roasted red peppers, olives, tomatoes, cucumber, feta, onions, Athenian Greek dressing

Buffalo Chicken 490 cal

Romaine, chicken*, bacon, carrots, tomatoes, parmesan, Gorgonzola, buffalo ranch dressing

Grilled Chicken Caesar 500 cal

Romaine, chicken*, tomatoes, parmesan, Caesar dressing

New! Strawberry & Kale 530 cal

Romaine, kale, turkey, strawberries, apples, dried cranberries, feta, pecans, strawberry vinaigrette

CRAFT YOUR OWN 130-440 cal

Add chicken* adds 60 cal

Add turkey adds 90 cal

SALAD DRESSINGS 105-240 cal

Athenian Greek

Caesar

Farm House Ranch

Cajun Ranch

Buffalo Ranch

Roadhouse BBQ Ranch

Chipotle Ranch

Lighter Options 20-130 cal

Light Ranch

Light Honey Mustard

Raid Balsamic Vinaigrette

Strawberry Vinaigrette

20



Smoothies

SM 0.00 MS 0.00 ES 0.00

Classic Blends

Wild Strawberry 000-000 cal

Strawberries & kiwi lime

Maui Mango 000-000 cal

Mango & strawberries

Tropical Therapy 000-000 cal

Pineapple, coconut & kiwi lime

Caribbean Craze 000-000 cal

Bananas & strawberries

Mango Me Crazy 000-000 cal

Mango & pineapple

Jamaican Jammer 000-000 cal

Strawberries, bananas & fat free yogurt

Peach on the Beach 000-000 cal

Peaches, strawberries, mango & orange cream yogurt

Orange Sunrise 000-000 cal

Pineapple, strawberries, mango & orange cream yogurt

Bangin' Berry 000-000 cal

Pomegranate, raspberries, blueberries & bananas

Cookie Dough 000-000 cal

Chocolate chip cookie dough, fat free yogurt

Boosters

Chocolate chip cookie dough, fat free yogurt

each adds 40 cal

Energy adds 5 cal

Wellness Blends

SM 0.00 MS 0.00 ES 0.00

Goin' Green 000-000 cal

Kale, spinach, 14 organic greens, mango & pineapple

Apple Kiwi Kale 000-000 cal

Apples, kiwi, kiwi lime, bananas, chia seeds

Acai Energy 000-000 cal

Organic acai, strawberries, bananas, blueberries & granola

PB Protein 000-000 cal

Peanut butter, bananas, cocoa, fat free yogurt

Vegan Power Up 000-000 cal

Pomegranate, strawberries, raspberry & plant protein

Additional nutritional information is available upon request, 2,000 calories a day used for general nutrition advice, but calorie needs vary.

GLUTEN-FREE V = VEGAN ES = SWEET

freshens fresh food studio

27

Lynn Hall

Continuum

We envision Continuum to be a location that serves the unique needs of the College of Veterinary Medicine community. In the effort to better fit the needs of the Purdue campus, our vision calls for a change in the current menu offerings. This concept features upscale, made-to-order hot and cold sandwiches, including panini and flatbread melts, plus soups and sides, paired with Seattle's Best Coffee. Students will be thrilled with the selection and value available at Continuum.



Hours of Operations:

Monday–Thursday: 7:30 AM–4:00 PM

Friday: 7:30 AM–2:30 PM

Saturday: Closed

Sunday: Closed

Summer: Closed

**Hours to be mutually agreed upon.*

2.4 TECHNICAL PROPOSAL

HOT SANDWICH		CREATE YOUR OWN	
Caprese Panini	\$6.19	Create Your Own Turkey	\$6.19
Buffalo Chicken Panini	\$6.19	Create Your Own Veggie	\$6.19
Cheesy Sun-Dried Tomato Melt	\$6.19	Create Your Own Tuna	\$6.19
Turkey and Bacon Baguette	\$7.59		
Spicy Black Bean Panini	\$7.59		
Spicy Black Bean Melt	\$7.59		
Ham and Brie Baguette	\$7.59		
Reuben Panini	\$7.59		
Chicken Taco Melt	\$7.59		
COLD SANDWICH		HOT BEVERAGES	
Cashew Chicken Ciabatta	\$3.50	Brewed Coffee	\$1.99/\$2.19/\$2.49
Buffalo Chicken Baguette	\$6.89	Café Latté	\$3.09/\$3.69/\$4.09
Turkey BLT	\$6.19	Cappuccino	\$3.09/\$3.69/\$4.09
Mediterranean Veggie Wrap	\$6.19	Hot Chocolate	\$2.69/\$3.19/\$3.39
Classic Italian Sub	\$6.19		
Roasted Beet and Ricotta Sandwich	\$7.59		
		COLD BEVERAGES	
		Cold Brew Coffee	\$3.39/\$3.69/\$3.99
		Fair Trade Iced Tea	\$2.49/\$2.89/\$3.19
		Fair Trade Chai Latte	\$3.49/\$4.09/\$4.49

Wetherill Hall

Catalyst Café

The Catalyst Café will continue to be a location that serves the needs of the Chemistry community. This location will feature upscale, healthy grab-and-go sandwiches, salads, snacks, pastries, and sides, paired with Starbucks Coffee.

Hours of Operations:

Monday–Thursday: 7:30 AM–5:00 PM

Friday: 7:30 AM–3:00 PM

Saturday: Closed

Sunday: Closed

Summer: Closed

**Hours to be mutually agreed upon.*

Fresh Roast	\$2.05/\$2.15/\$2.45
Cappuccino	\$3.15/\$3.25/\$3.95
Latte	\$3.15/\$3.25/\$3.95
Iced Coffee	\$2.45/\$2.95
Hot Chocolate	\$2.85/\$2.95/\$3.45
Awake Tea Latte	\$3.55/\$3.65/\$4.25
Iced Coffee	\$2.45/\$2.95/\$3.15

The Daily Bite Food Truck

Our strategy for the operation of the Daily Bite Food Truck is based on our experience with food trucks. The menu needs to be simple to ensure quick service, the food needs to be on trend with broad appeal, and the price needs to drive value. We envision bringing the best of our Restaurant Rotation platform to accomplish these goals and drive high levels of participation and satisfaction.

Hours of Operations:

Monday–Thursday: 11:00 AM–3:00 PM
5:00 PM–8:00 PM
Friday: 11:00 AM–3:00 PM
Saturday: Closed
Sunday: Closed
Summer: Closed

**Hours to be mutually agreed upon.*



TAVOLINO
FRESH ITALIAN FARE

SIGNATURE ENTRÉES

SPAGHETTI POMODORO *WITH* ROSEMARY CHICKEN 690 CAL

Spaghetti and roasted grape tomatoes topped with olive oil, parmesan and rosemary chicken cutlet

RAVIOLI *INSPIRY* TOMATO CREAM SAUCE 580 CAL

Cheese ravioli, cauliflower cream & marinara sauces, peas, crushed red pepper, garlic broccoli & Parmesan

RIGATONI *WITH* BRAISED PORK 660 CAL

Rigatoni, tomato bacon ragu and kale topped with porchetta spiced braised pork, crispy capers and parmesan

GNOCCHI CAULIFLOWER ALFREDO 900 CAL

Gnocchi tossed with cauliflower alfredo sauce topped with bread crumbs and grilled asparagus

ALL ENTRÉES SERVED *WITH* ROASTED GARLIC BREAD 60 CAL

SIDES

ASPARAGUS, MUSHROOM *AND* FARRO CAESAR 140 CAL

Mushrooms, asparagus, farro, arugula, kalamata olives and Parmesan tossed in Caesar dressing

INSALATA de CECI 180 CAL

Genoa salami, chick peas, celery, lemon juice, olive oil, parmesan, fresh parsley and basil

CAPRESE SALAD 190 CAL

A combination of roasted grape tomatoes, fresh mozzarella and kosher salt

NUTELLA *AND* STRAWBERRY PARFAIT 490 CAL

Layers of devil's food cake, strawberries and chocolate hazelnut mousse topped with chocolate chips

ADD-ON GRILLED ITALIAN SAUSAGE 530 CAL

2000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.



TACOS

Sweet Chili Pork Tacos
Slow roasted, braised pork taco with shredded slaw, ginger verde and sriracha sauce
580 Cal | \$X.XX

Green Chili Chicken Tacos
Grilled green chili chicken with shredded slaw, crema fresca and ginger verde guacamole
440 Cal | \$X.XX

Meatless Chick'n Tacos
Gardein(R) chick'n strip taco topped with Asian coleslaw and Korean Roja sauce
440 Cal | \$X.XX

Korean Shrimp Tacos
Roasted shrimp taco topped with cheddar jack cheese, crema fresca guacamole and shredded slaw
410 Cal | \$X.XX

Korean Beef Tacos
Soy glazed beef taco topped with Asian coleslaw, queso fresco and Korean Roja sauce
440 Cal | \$X.XX

SIDES

Asian Slaw
Shredded green cabbage and romaine lettuce
20 Cal | \$X.XX

Crema Fresca Guacamole
Guacamole mixed with sour cream, lime juice, cilantro and greek yogurt
30 Cal | \$X.XX

Korean Roja Guacamole
Guacamole topped with Korean Roja sauce
170 Cal | \$X.XX

Ginger Verde Guacamole
Guacamole topped with Ginger Verde sauce
190 Cal | \$X.XX

Chips
Chips seasoned with salt
280 Cal | \$X.XX

Loaded Korean Fries
Shoestring fries topped with jack cheddar cheese, Korean roja sauce and avocado crema
440 Cal | \$X.XX

Additional nutrition information available upon request.
2000 calories a day is used for general nutrition advice, but calorie needs vary.



2.4 TECHNICAL PROPOSAL



**\$x.xx - ALL PLATES SERVED
WITH YOUR CHOICE OF
SAUCE, PICKLES, AND
HONEY BUTTER BISCUIT**

PICK UP TO TWO SIDES

Chicken

- ☐ FRIED CHICKEN
- ☐ SPICY GRILLED CHICKEN
- ☐ CHICKEN TENDERS

Sides

- ☐ SUCCOTASH SALAD
- ☐ CORN
- ☐ JALAPENO MAC & CHEESE
- ☐ COLESLAW
- ☐ BUTTER BEANS
- ☐ MASHED POTATOES
WITH CAJUN GRAVY

ROAD TRIP America

SOUTHERN MENU

Sauces

- ☐ HOT HONEY
- ☐ COMEBACK
- ☐ BUTTERMILK HERB RANCH
- ☐ TEXAS BBQ
- ☐ HONEY MUSTARD

Add Ons \$x.xx

- ☐ EXTRA SIDE
- ☐ EXTRA SAUCE
- ☐ HUMMINGBIRD CAKE CUP
- ☐ CHOCOLATE COOKIE PEANUT
BUTTER PIE CUP

- ☐ PLATTER 4 SIDES
- OR
- ☐ PLATE 1 ENTREE + 2 SIDES

COMES WITH A PICKLE SPEAR

Entrees

- ☐ CRISPY FISH FILLET
- ☐ RHODE ISLAND HOT DOG
- ☐ NEW ENGLAND CLAM CHOWDER
- ☐ OLD BAY SHRIMP ROLL
- ☐ RHODE ISLAND CLAM CHOWDER

Sauces

- ☐ TARTAR
- ☐ COCKTAIL
- ☐ OLD BAY KETCHUP
- ☐ RANCH HERB DRESSING

ROAD TRIP America

NEW ENGLAND MENU

Sides

- ☐ OLD FASHIONED COLESLAW
- ☐ THREE-CHEESE ORZO BAKE
- ☐ GARDEN SALAD
- ☐ RHODE ISLAND CLAM FRITTER
- ☐ FRENCH FRIES
- ☐ SMALL NEW ENGLAND CHOWDER
- ☐ BUTTERED CORN ON THE COB
- ☐ SMALL RHODE ISLAND CHOWDER

Dessert

- ☐ WHOOPIE PIE
- LARGE INDIVIDUAL SIZE

Meredith Hall

Pete's Za & One Bowl

With the opening of the new concepts in Meredith South, we believe there will adequate retail capacity with these locations. As such, we propose that these locations remain part of the residential dining program.

LOCAL SOURCING



At Aramark, we understand the power and centrality of food in our daily lives and interactions, and we recognize that our food choices have a significant impact on our health, culture, environment, and local and global economies. We are committed to fostering new connections from field to fork and changing the culture of food by nourishing our guests with menus that emphasize fresh whole foods that are raised, grown, harvested, and produced locally or sustainably wherever possible, and prepared in ways that respect and maintain quality and freshness.

Typically, foods locally produced are raised with fewer chemical insecticides, herbicides, fertilizers, and other synthetic additives than foods shipped from greater distances. By purchasing from local farmers, we support the local and regional economies as well as the environmentally sound production and delivery of food and the preservation of local farmland.

Local Foods: Our Passion, Your Pride

Indiana has an abundance of produce, fruits, and dairy grown within the local marketplace. Our national purveyor, Sysco, consistently provides our dining operations with locally harvested ingredients. Sysco provides weekly updates to our culinary professionals highlighting locally available menu ingredients for incorporation into menu development.

Food Safety and Local Sourcing

Our goal is to provide the University community with as many locally and regionally sourced food products as possible. However, not all local and regional providers meet our rigorous standards for safety and sanitation. To become Aramark-certified, providers must have the following without exception:

- An operating Hazard Analysis Critical Control Point Program (HACCP)
- A documented and actionable Pest Control Program that incorporates integrated pest management practices to ensure the facility is free of insects and rodents
- A documented Cleaning and Sanitation Program
- A documented Product Safety and Recall Program that can track specific production lots of products and destinations, and incoming raw materials and finished products, ensuring appropriate “trackability” (Mock recalls will be conducted every six months to assess the effectiveness of such a program.)
- A documented Listeria Environmental Program, for suppliers manufacturing and providing to Aramark ready-to-eat products
- A documented E. coli O157:H7 Program for raw ground beef products, for suppliers manufacturing and providing to Aramark raw ground beef products

IN ADDITION, COMPLIANCE WITH THESE STANDARDS MUST BE MONITORED IN THREE WAYS:

- Annually, each supplier will certify in writing to Aramark that the supplier is in compliance.
- All suppliers will be subject to inspection by Aramark’s director of food safety or his or her designee, up to two times annually. Inspections will include evaluating good manufacturing practices and reviewing the programs above. A minimum score of 85 percent is required for each inspection. If a score is below 85 percent, a re-inspection will be completed within approximately 30 days, to verify correction of deficiencies. A score of less than 85 percent on re-inspection may lead to decertification of the supplier.
- Suppliers will undergo inspections by independent nationally recognized inspection services, at least annually. Such inspections will include evaluating good manufacturing practices and the programs listed above. Aramark recommends Silliker Laboratories, the American Institute of Baking, and American Sanitation Institute as independent inspection services for use by suppliers. Suppliers are free, however, to use other nationally recognized inspection services. Suppliers will bear all costs for these inspections. If requested, suppliers will provide Aramark with access to records and results of these inspections.

As a major purchaser, we have been able to move the needle and work collaboratively with Sysco to increase our choices of local and sustainable product.



Open Fields

Aramark recognizes Purdue’s desire to nurture sustainability in accordance with the Giant Leaps Master Plan. We have seen firsthand that consumers have increased interest in learning where their food comes from; how it was grown, raised, or caught; and the sustainable attributes it contains.

Aramark’s agreement with FarmLogix brings Open Fields—a one-of-a-kind technology platform to identify, increase visibility, and report responsible sourcing and purchasing of local products. With FarmLogix technology through the Aramark Open Fields portal, you have immediate access to real-time ordering and reporting functions, with complete transparency to easily and accurately track local and sustainable food purchases.



Choose from More Than 85 Sustainable Attributes with Open Fields

Open Fields, a search engine, allows operators to search distributor inventory by more than 85 local and sustainable attributes to assist Purdue Office of Sustainability in creating local and sustainable purchasing programs that meet your purchasing and reporting goals.



Aramark, in partnership with FarmLogix, is the only company that can provide this level of capability and transparency in local purchasing and consumption:

Sustainable Third-Party Programs	Humane	Fair Trade
Healthcare without Harm Real Food Challenge Green AASHE STARS	American Humane Certified Animal Welfare Approved AGA-Certified Grass Fed Global Animal Partnership	Fair Trade Certified Rainforest Alliance Certified
Ecologically Sound	Dietary Attributes	Other Sustainable Attributes
Certified Organic Marine Stewardship Council Rainforest Alliance Certified SeaChoice Green Food Alliance Certified Salmon Safe Certified Monterey Bay Aquarium Seafood Watch	Vegetarian Vegan Gluten-Free Kosher Halal	Minority Business Enterprise/Women's Business Enterprise Cage Free, not AHC Certified Non-GMO Verified Raised without Antibiotic (RWA) Certified Responsible Antibiotic Use (CRAU) No Antibiotics Ever (NAE)

INNOVATE EVERY DAY

Innovation isn't just a buzzword; it is a key part of the forward-thinking approach we take to everything we do to enrich people's lives. Aramark is committed to innovation not for its own sake, but to make each interaction as smooth and efficient as possible and to give busy consumers a little more time to enjoy themselves, their community, and their environment.

One key way in which Purdue Food Company enables innovation is through our digital storefront, including mobile and kiosk ordering. When consumers are digital-first, the businesses they interact with must be digital-first as well. Enabling students to be on the go, studying in their room, or in class means we have to be ready with what they want, when they want it—and, in the future, be ready before they want it.



Aramark is the exclusive provider of Mashgin, AI-enabled self-checkout technology built by a group of innovators from global tech companies such as Facebook, Yahoo, and others. Mashgin's interface "sees" all items in an order at once, allowing consumers to check out without the hassle of ringing up or scanning each item separately. This time-saving application will add speed and value at Boilermaker Market locations.

GOOD UNCLE

Furthering our commitment to advancing innovation through culinary- and technology-driven solutions, we acquired Good Uncle, an app-based on-demand food delivery service that brings freshly prepared, restaurant-quality meals to students when and where they want

it around campus. Purdue students can select from a rotating menu of diverse healthy and indulgent items, and pick up their orders at popular and conveniently located spots on and off campus.

Enhancing Student Employment

Recognizing the unique nature of higher education, we continuously seek to provide educational opportunities that help student employees develop their skills and build their resumes. Internship and externship opportunities provide meaningful work experience and allow students to explore a variety of workplace situations. Working with our local and regional culinary partners as well as with the School of Hospitality and Tourism Management (HTM) for internships and support with the teaching kitchen will create further connectivity, and 25 committed postgraduation placements within Aramark and our local partners will ensure that there is life after earning a diploma. We are also eager to work with HTM on its biannual career fairs. Looking ahead, the potential to partner with local farms would offer experiential learning that cultivates a greater respect for the people, places, and processes responsible for our food.

We also understand the importance of ensuring a healthy work-life balance for student employees. To that end, students can use the WorkJam app to fill or trade shifts as they see fit to accommodate their individual academic and extracurricular schedules, and any students who works more than 20 hours a week will receive paid study breaks.

Fostering Community Engagement

We will foster connectivity between the University and your neighbors by infusing a special game day experience throughout Purdue Marketplace. Serving signature and rotating offerings based on the Boilermakers and their opponents is a fun way to support athletics and boost school spirit. Creating new game day traditions at Walk-On's, such as hosting coaches' broadcasts, would give fans an experience they can't get anywhere else.

But contributing to the community in tangible ways is also key. By hosting community events, like teaching kitchen classes led by culinary professionals, holiday toy drives, and voluntary food donations, we will invest in West Lafayette's well-being. We will constantly seek additional ways to help lift the University's neighbors, such as volunteering to help people develop job skills and build their resumes and holding benefits for local organizations in our venues.

INNOVATE EVERY DAY

Technology Innovation for Purdue Retail Dining

We have a full suite of technology solutions to enhance the student dining experience within our retail venues. These solutions include:

- Campus Dining Web Portal
- MICROS Workstation
- Walk-up Kiosk Solutions for Food Ordering
- Mobile Food Ordering
- Mobile Wallets and Advance Payment Technology
- Beacon Technology
- Retail Dining Membership
- Surveys Tools
- Nutritional Calculators

INNOVATE EVERY DAY

Purdue Retail Dining Memberships

Club memberships are a part of everyday life for Gen Z students. They are accustomed to and expect added member benefits when they shop online, subscribe to Netflix, or join a fitness center. So why not offer students a similar value-enhanced dining membership? The Purdue Retail dining experience is changing the way retail dining impacts student’s lives, with this forward-thinking membership approach that brings greater value and increased advantages to your students.

In addition to value-driven meal swipes, declining balance dollars, and access to meal kit vouchers, retail dining memberships also provide students with exclusive benefits that include free meals on their birthday, free fountain drink refills with each meal swipe, access to daily promotions and discounts offered only to club members and members only point-of-sale lanes in key locations.

Retail Dining Membership

DIAMOND RETAIL DINING MEMBERSHIP	50 Meals in Purdue Retail Dining Venues, \$500 in Retail Dining Dollars —\$875 per Semester
PLATINUM RETAIL DINING MEMBERSHIP	\$825 Retail Dining Dollars —\$750 per Semester
GOLD RETAIL DINING MEMBERSHIP	30 Meals in Purdue Retail Dining Venues, \$300 in Retail Dining Dollars, \$120 Home Chef Meal Kit Voucher —\$675 per Semester
SILVER RETAIL DINING MEMBERSHIP	\$400 Retail Dining Dollars —\$375 per Semester

PMU CONSTRUCTION TIME LINE FROM WHITE BOX TO SERVING FOOD

OPTION ONE

In this timeline we have overlapped some of our construction with Purdue's construction to "White Box". This projects Walk-On's Sports Bistreaux and Starbucks to open shortly after Purdue construction is completed. This will allow some food service back into the PMU more quickly.

PROPOSED DEVELOPMENT SCHEDULE																																									
Purdue University																																									
PROJECT SCHEDULE																																									
	2020												2021												2022																
	Spring			Summer			Fall			Winter			Spring			Summer			Fall			Winter			Spring			Summer			Fall			Winter							
	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.					
Cordova Recreational Sports Center																																									
Freshëns				DD	B	C		T	O																																
Engineering and Polytechnic Gateway																																									
Firehouse Subs																				DD	B	C		T	O																
Harrison Hall																																									
Boilermaker Market				DD	B	C		T	O																																
Meredith Hall South																																									
Heritage Market				DD	B	C		T	O																																
Panera Bread Qdoba																																									
Purdue Memorial Union							C																																		
Starbucks													DD	B	C		T	O																							
Walk-On's Sports Bistreaux													DD	B	C		T	O																							
Local Flavors													DD			B	C								T	O															
Boilermaker Market Chef Bill Kim East End Fresh Fare Italianette Main Street Poké Sol Toro Sushi Boss Tikkawalla																																									
STEM Teaching Lab Building																																									
Salad Works				DD	B	C		T	O																																
Stewart Center																																									
Boilermaker Market				DD	B	C		T	O																																
Third Street Suites																																									
Boilermaker Market				DD	B	C		T	O																																
LEGEND																																									

LEGEND

C PMU Construction by Purdue
 DD Design and Documentation
 B Bidding and Negotiations
 C Interior Construction
 EC Exterior Construction
 T Dining Training
 O Open

All concepts are being designed while the PMU is under construction is in process. Build out takes place once all “White Box” locations are completed.

2.4.113



CATERING

**GOOD FOOD IS IMPORTANT.
GOOD SERVICE IS
PARAMOUNT.**

From culinary innovation to flawless execution, your catering program will rise to the occasion, creating a memorable event for your guests.

Start with fresh ingredients. Create menu options that appeal to every palate. Make ordering easy. The result? Unparalleled catering options with exceptional service.

MENUS

ON-THE-GO

Features selections intended for drop-off. This level of service is particularly geared toward office lunches, meetings, etc., where attended catering service is not required.

EVERYDAY

Encompasses the full scope of services for breakfast, lunch, dinner, breaks, snacks, and receptions. It provides excellent value across a wide variety of full-service catering selections.

PREMIER

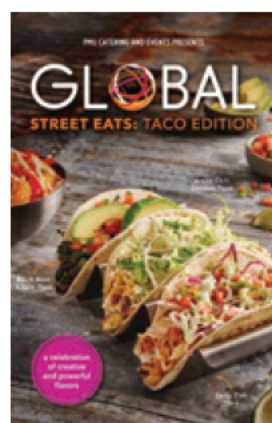
Offers an array of menu suggestions for high-level events. In practice, this menu most often serves as the springboard for a dynamic discussion of the exact upscale solution that we create specifically for an event.

SEASONAL

Seasonal promotions five times a year supplement the broad spectrum of menus available through our overall catering guide portfolio. These additional menus highlight seasonal ingredients and provide additional hospitality guidance with timely menu/event suggestions.

ON A BUDGET

Provides a variety of convenient and high-quality catering solutions for customers with a tight budget. The menu provides a comprehensive selection of à la carte items intended for pickup at the Catering Office.



Please find our catering guides in the Appendix.

TECHNOLOGY

INCREASES EFFICIENCY

The CaterTrax platform streamlines your back-of-house processes to increase operational efficiency. You can see your orders for the day, week, or month with the click of a button, allowing plan preparation, staffing, inventory, and more. A more efficient and accurate business saves you time spent tracking down slips of paper, squeezing in last-minute changes, and apologizing for incorrect orders. Additionally, online payments and editable invoices make billing easier than ever before. CaterTrax offers easy ordering, instant confirmation, and features additional tools to ensure your order is correct every time.

CATERTRAX

ACCURATE

The CaterTrax platform captures all of your data—orders, events, messages, payments, invoices, etc. Every order generates kitchen and pack sheets, ensuring orders are prepped and delivered to customer specifications.

FEEDBACK TOOL KIT

Your Voice Counts, our Voice of the Consumer program, is an intelligent post-event survey and roll-up reporting system connected to the overall campus that yields fact-based customer experience data. Connecting to this information provides insights that enable decisions that provide greater impact on catering.

YOUR
VOICE
COUNTS



REDUCED COSTS

Fewer mistakes mean real savings. The CaterTrax platform makes your catering operation more accurate—reducing the number of botched orders, the amount of wasted inventory, and the number of refunded meals. And with pricing listed and billed consistently, you can be sure your invoices are accurate and stored in one central location.

INCREASED SALES

Online and mobile ordering are the new norm. Having an accurate menu with your complete offering online gives your customers an easy, convenient way to place their orders anytime, anywhere. And the platform offers promotional tools to help you get the word out.

CUSTOMER SATISFACTION

Customers love the convenience of online ordering. Your CaterTrax website also allows them to track, manage, and repeat their orders. With a more efficient and accurate operation, your customers are more satisfied and more likely to come back for more.



INSIGHT

48% of users claim that CaterTrax saves them more than five hours of work every week.

Our Transition Commitment to Purdue University

- Ensure a seamless transition for the Purdue campus community.
- Ensure the employee compensation and benefits package meets current levels and provide enhancements.
- Bonuses for current full-time hourly associates and salaried managers who choose to stay and join the Aramark team at Purdue.
- Provide consistent and frequent communication to employees to eliminate concerns and answer questions quickly.
- Provide a separate transition team from our in-depth resources in Indiana to allow the permanent on-site management team to concentrate on key campus deliverables and building partnerships.

O&M Approach

TRANSITION PLAN

Reorganization, facilities, retraining, and potential personnel changes are just the beginning of what must occur in a transition, all while continuing to build programs and operate at an enhanced level. Our dedicated Transition Delivery Team will be on site and on hand to help tackle the challenges inherent in any service transition plan of this magnitude. Avoiding interruption is the overarching goal of all activities.

- We will provide guidelines for communication status and integration.
- We will provide a framework for continuous improvement.
- We will conduct a thorough inventory of all touchpoints to create a seamless execution strategy based on these needs.
- Our outreach efforts to understand the unique needs of key stakeholders will give us insight into the culture. The information learned from these dialogues will be included in the Transition Action Plan, further creating a system of checks and balances.
- We will ensure alignment with your goals and deliver measurable outcomes that can be embraced by all.

SOLIDIFYING A SEAMLESS TRANSITION

We understand that making a change is stressful. We also understand that the decision to partner with a retail dining expert involved many hours of work and many different facets of your organization, and that this change will affect students, faculty, staff, and food service associates.

As a result, we don't approach account transition lightly. We are committed to ensuring we transition as effectively and efficiently as possible, and we provide the best continuous experience throughout the process. Our approach uses a holistic tool kit that addresses all operational needs throughout the transition process. It includes:

A Mobilization Project Manager

specifically assigned to Purdue to guide the transition process from start to finish. A tested mobilization roadmap and project plan that ensure all necessary tasks are assigned, tracked, and completed effectively and on time. We tailor our project plans to the specific account start-up, but our primary goal is to ensure all required tasks are completed in the right order. We have included a sample plan in this document for your review.

A Mobilization Playbook

that includes best practices from prior account start-ups.

Aramark's Mobilization Center of Excellence

that provides corporate support throughout the transition.

THE MOBILIZATION PLAYBOOK

Based on our learning from prior start-up experiences, we have developed a Mobilization Playbook that addresses a number of critical areas.

Playbook	1	Start-up Process Plan When we begin a transition, we develop a customized project plan that outlines: <ul style="list-style-type: none">• Tasks that need to be accomplished• Timeline for all activities• Employee-specific responsibilities• Touchpoints between the account team and corporate resources
	2	Weekly Tasks and Decisions for Leadership The project plan is organized by time to open, which enables key participants to understand what critical tasks and decision points are approaching so they can act accordingly. We also leverage a system of automatic reminders to ensure that all tasks are addressed.
	3	Progress and Status Reports Our system generates customizable progress reports that include clear milestones against the corresponding status of each task and then highlights any gaps or potential risks.
	4	Risk Mitigation Prior to beginning the account start-up process and continuing through opening, risks are cataloged and prioritized, and mitigation strategies are developed and discussed with the account and their teams.

Center of Excellence

Aramark’s Center of Excellence is solely focused on continuously improving our approach to account mobilization. This team is tasked with ensuring the right resources are involved from the beginning of the process, and that they are leveraging the most up-to-date tools, methodologies, and best practices that Aramark has collected throughout our years of experience starting up accounts. Additionally, this team provides a direct connection for account teams to all of the corporate resources that are required for an efficient and successful account start-up. We monitor how each start-up is progressing and provide additional support where necessary. Our goal is to approach each account start-up in a standardized, methodical manner in order to avoid the surprises and challenges that can arise during a transition.

Communication

We understand the importance of effective communication throughout any change management process, which is why we work to establish clear and open lines of communication from the outset.

We begin by bringing key leaders from both Aramark and Purdue to ensure both parties are aligned on goals, strategies, tactics, and performance expectations related to the transition process. As the transition moves forward, we provide regular updates and conduct check-in meetings to ensure both parties are still working toward the shared vision that was established in the initial discussions. We pride ourselves on fostering a culture of openness to enable mutual success for both parties.

BUILDING A STRONG PARTNERSHIP FROM THE BEGINNING

We avoid potential issues by clearly communicating what we need from our partners during this critical transition period. From identifying human resources issues like wages, benefits, assignments, training, and more, our goal is to ensure you and your staff are prepared and informed regarding upcoming changes—we have all the requisite tasks covered from A to Z.

The Transition Summit

The best minds from both our teams come together during the summit, working together toward the same common goal to finalize and record expectations for a smooth day one.

From deliberation to decision, you can remain confident in your plan to activate your food service operations because of our steadfast commitment to provide your students, faculty, and staff with the best continuous experience throughout the transformation of your retail dining program.

We invest tremendous amounts of time in the planning and execution of our plan, including:

- Combining our understanding of Purdue's student population with our extensive experience in transitioning food service operations, we have a dedicated team to handle all aspects of the update.
- We assign key personnel to ensure that a seamless update takes place with specific focus on human resources, information technology, marketing, operations, administration, and quality assurance, including identification of support processes at the local, regional, and national levels.
- We'll illustrate the update with our Mobilization Playbook. Reviewed regularly, the playbook includes a detailed list of the timing and milestones we'll meet along the way toward opening on day one.
- As the process moves forward, we monitor the success of the plan so immediate action is taken to prevent any required tasks from falling behind.

Our transition summit discussion will include:

- Key site contacts and introductions
- Phased deliverables: from day one through each subsequent phase of integration
- Implementation dates
- Key responsibilities and timelines
- Communication plans for your staff
- Storage of opening day orders

ARAMARK TRANSITION PLAN

Actual timing and activity will vary by account



Employee Transition

Transitioning to a new food service provider doesn't have to be stressful or complicated for your employees. With the mobilization plan in place, Purdue and Aramark can build a partnership you can always trust.

- **STAFFING AND HUMAN RESOURCES**—Aramark's local and regional support teams support Purdue to ensure that all of your employees' questions or concerns can be addressed quickly and your service to the campus community can continue seamlessly.
- **JOB SECURITY**—Your current employees are involved in the process regardless of whether they choose to join Aramark at transition or at any point in the future. Creating open and honest communications around the process is a priority.
- **COMPENSATION AND BENEFITS**—We provide fair and honest living wages for your employees.
- **SENIORITY AND TENURE**—Employees retain tenure on your campus after a transition. Their seniority and dedication to Purdue is a testament to the partnership between your on-site dining leadership and the surrounding community.
- **COMMUNICATIONS**—No matter if it's about pay schedules, hours of operation, training programs, or overtime policies, open, honest, and respectful communication with employees occurs at all times.

ONGOING AND OPEN COMMUNICATION

We believe that our success in any venture is reached by effective and candid two-way communication. During the first month of operation, we recommend weekly meetings to review performance with the food service director and district manager. Through these meetings, we are able to make quick course corrections during this critical period.

On an ongoing basis, we recommend monthly meetings with our food service director and district manager to review scorecard performance along with upcoming initiatives. We typically hold Client Business Reviews during the year, in which the food service director and district manager participate along with regional and functional leadership. These meetings tend to be more strategic in nature, in which we discuss the direction of the operations from a forward-thinking perspective.

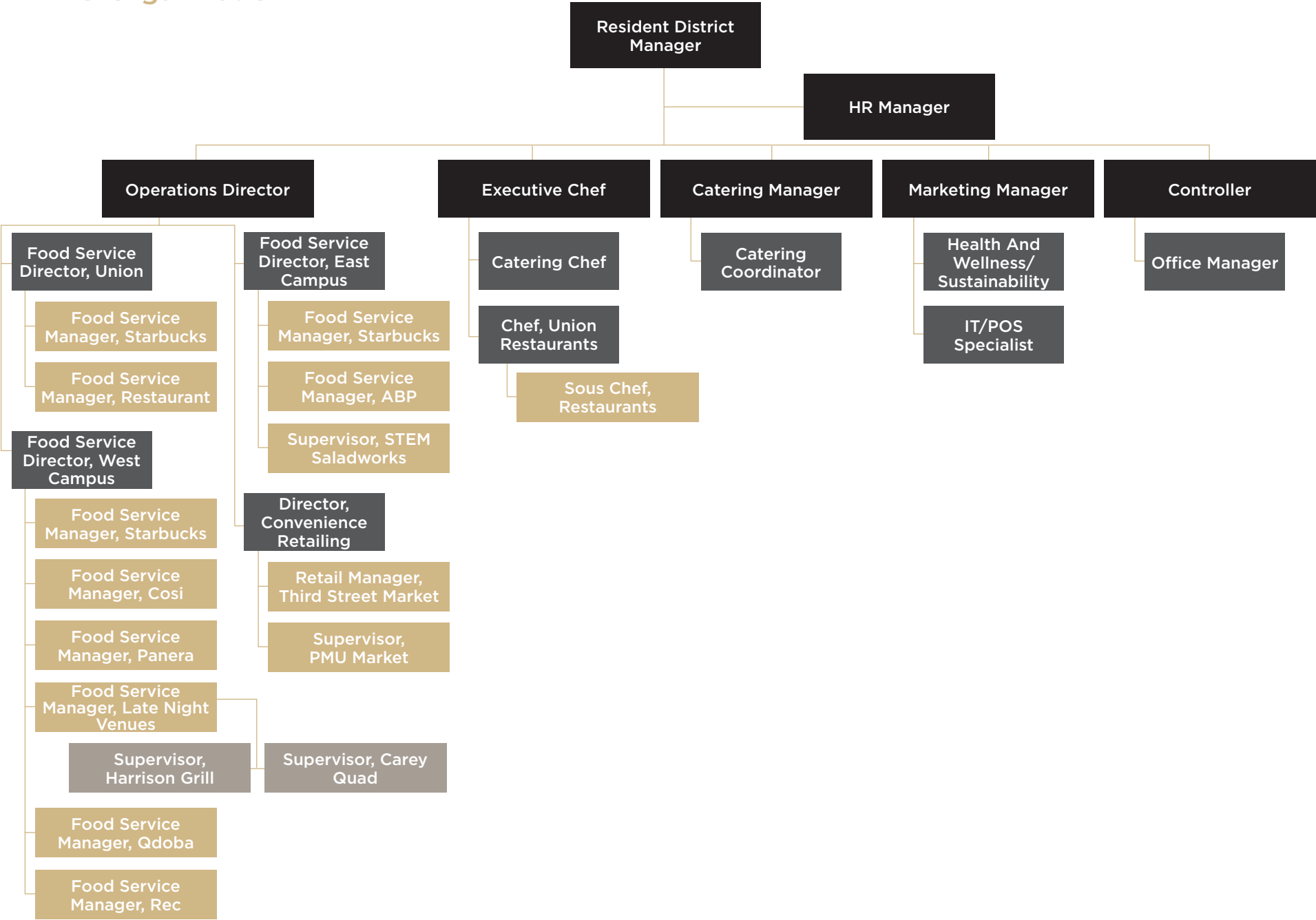
Ultimately, we are flexible to Purdue's desired communication style. When there is a need to discuss specific topics such as health and wellness or sustainability, we can easily engage our subject matter experts to participate on an as-needed basis.

For further detailed information on this or any other element of our proposal, please let us know and we would be very happy to provide the full form introduction, policy, or procedure.

Announcing the Change

Just like any new product or service, it's important to create some awareness among the campus community to announce change. Through effective messaging, we'll generate awareness, encourage trial, build frequency through promotions, and improve overall participation. Creative merchandising and electronic distributions of core announcement messages will entice your campus community to try the diverse offerings at Purdue Marketplace.

PMU Organization



HIRE RIGHT

We rely on associates to exceed your campus' expectations every day. We seek the most dedicated, talented associates using several criteria in selecting potential associates, including experience, communication skills, attitude, and enthusiasm.

Talent Acquisition

At Aramark, we source talent through a number of channels: internal development and mobility, external sourcing, and our myStaffing hiring system.

myStaffing is an enterprise-wide, end-to-end tool that facilitates a speedy, accurate, and compliant hiring process, while enabling best practices in selecting and onboarding talent. The system is operated by talent acquisition, candidates, hiring managers, and the myStaffing Support team. Our managers create, advertise, source, and track hiring of front-line associates using a single system login. We can monitor and continuously improve our hiring practices nationally and across all job levels and types.

Internal Hires

Creating fast, high-quality outcomes often requires experienced Aramark management talent. We source internal talent through robust in-sector and across-sector talent discovery conversations. Our leadership and human resource teams conduct scheduled people planning sessions to assess talent at the national, regional, and district levels. The result is a canvas of high-performing people, and a roster of talent ready for new opportunities. We're proud that nearly 50 percent of our hires are from our strong and capable internal employee base.

External Hires

Attracting the best and brightest talent requires the dedicated efforts of our talent acquisition team. Recruiters with deep expertise in culinary, management, operations, finance, and technology source more than 7,000 staff and management hires yearly by networking with our employees and associates across the company, trade associations, diversity networks, and specialized sources of people with disabilities. Relationships with veterans groups support military hiring, and our Employee Resource Groups embrace workplace communities for women, people of African descent, Latinos, indigenous people, cross-generational workers, veterans, LGBTQ communities, and people with disabilities and their caregivers and advocates.

In preparation for hiring, candidates are introduced to the company during the screening and selection process. Qualified candidates are presented to hiring managers for review. Our hiring leaders work in collaboration with leadership and our human resources partners to then select the best talent.

Student Employment Opportunities— Talent Funnel for Success

We have built a student employment benefits plan to make working with Purdue Food Company an engaging and rewarding experience. We employ more than 15,000 students across our partner campuses and embrace their students and graduates as members of the Aramark family.

We look forward to creating partnerships with the Purdue Hospitality program to elevate and enhance the students hospitality experiences during their on campus and for future career opportunities.

Through this partnership, we are able to provide pathways to careers with Aramark during and after graduation via these programs:

STUDENT EMPLOYMENT BENEFITS

FLEXIBLE SCHEDULES & SHORTER SHIFTS

with new ways to sign up, such as WorkJam, where students can sign up for shifts at their fingertips



ONE PAID STUDY DAY
off per semester

more than a job; hiring

25 INTERNSHIP

positions in areas of focus from marketing/ social media to health and wellness



Competitive wages and

OPPORTUNITIES FOR PROMOTION

CONVENIENT LOCATIONS



RESUME BUILDING

starts with Aramark: our reputation as a Fortune 200 company assists students in building their portfolio

EDUCATIONAL & NETWORKING OPPORTUNITIES

from dressing for success and business etiquette classes to guest speakers, we help prepare students for professional life

AND FINALLY: A FUN ENVIRONMENT & FREE FOOD

—students receive a free meal with every shift.



On-Campus Dining Operations

We employ thousands of students as part-time employees and managers to help run our campus dining operations, which helps identify talent for future management positions.

Step Up to Leadership Program

The Step Up to Leadership (S2L) paid internship program helps students expand their experience and understanding of our operations, businesses, and leadership competencies. S2L provides students with opportunities to gain meaningful hands-on experience and leadership responsibilities with our on-campus operations.

- S2L student managers must meet performance standards outlined in the S2L program areas of leadership, individual, team, and service.
- S2L is a feeder program that prepares students for the full-time Accelerate to Leadership management training program upon graduation.

Accelerate to Leadership Program

The Accelerate to Leadership Program (A2L) year-long management training program accelerates the orientation of new college hires by providing systematic and rotational opportunities to develop operational, functional, and leadership skills. A2L participants are prepared for management positions in a variety of functions with an eye on future leadership opportunities.



Each year, 800 A2L and S2L candidates are hired from our partner universities.

Hiring Process and Background Checks

Your students, faculty, and staff are the heart of Purdue, and the importance of campus safety is always top of mind. Having thorough and comprehensive hiring processes ensures that all dining program employees adhere to the safety standards set forth by Purdue.

Every candidate for employment is required to complete comprehensive background checks, which include relevant county and federal court checks, national sex offender registry checks, verification of Social Security numbers, and legal authorization to work in the United States. These are completed by a third-party vendor and cover a seven-year period plus any period of judicial oversight. Sources of hiring include:

- Targeted direct sourcing
- Professional networking
- Diversity associations and events
- Social media sites
- Employee referrals
- Competitive intelligence and name generations

TARGET QUALIFICATION OF PROPOSED STAFF

High-quality talent is an invaluable resource to Purdue and retaining and growing talent relies on our integrated talent management model.

	<p>Performance Management: Performance management is an ongoing process of communication between a manager and an employee that occurs throughout the year, in support of accomplishing the strategic imperatives of the organization. Through discussion with their manager, each individual aligns their goals with the business needs of the organization. Performance Management includes three stages: Goal Planning, Midyear Check-In, and Performance Appraisal.</p>
	<p>Development Planning: Development Planning is a unique opportunity for each employee to drive their career at Aramark. Employees collaborate with their managers to build a Development Plan focused on their career goals and using the Leadership Competencies as a guide. Development Planning includes the creation of a Development Plan as well as a formal check-in.</p>
	<p>Talent Planning: Talent Planning is how we assess our current talent for new opportunities and identify high-performing individuals to develop for future opportunities. Talent Planning includes a manager's assessment to aid in succession planning and People Planning meetings to review our talent across the organization.</p>
	<p>Measuring Employee Engagement and Enablement: We institute a global survey among more than 200,000 employees worldwide, assessing their level of engagement and enablement. This insights- and facts-driven approach is what makes Aramark the employer of choice.</p>
	<p>Our Commitment to Diversity and Inclusion: At Aramark, our mission is to deliver experiences that enrich and nourish lives. We engage a diverse workforce and enable an inclusive environment to drive innovation and create sustainable competitive advantage in a dynamic, global marketplace. As part of our commitment, Aramark managers host quarterly discussions with their front-line teams centered around different topics on diversity and inclusion.</p>

PREVENTIVE MAINTENANCE

Each piece of equipment will be placed on a preventive maintenance cycle. Equipment known to be troublesome will have a more rigorous cycle maintenance plan. The kitchen environment tends to dictate the needs for preventive maintenance work. Hot, dusty locations and ice machines do not mix. These will require more regularly serviced air intake filters and coil cleaning. During start-up and the first few months of service, preventive maintenance will be adjusted due to use and priority. If a location has only one large ice machine, it may be of higher priority than a bank of ovens that have redundancy and are used less often. Each piece of equipment will be tracked for preventive maintenance, repairs, and downtime.

Our approach to maintaining equipment is that preventive work, especially on high-use or high-priority equipment, is as important as repairs to lesser-used equipment. That is not to say that equipment will not be repaired, but deferring preventive maintenance ultimately results in a corrective repair and balancing these actions is key to a well-maintained kitchen.

REFRESH FUND FOR EQUIPMENT

Armark has allocated \$500,000 in Years Five through 20 for refresh funds.

EVALUATING CUSTOMER SATISFACTION

Aramark is committed to ensuring customer satisfaction. As we can only improve what we can measure, listening to guests' concerns and learning from them is crucial in our efforts to continuously improve the dining program. We foster open communication with your campus community, using a number of methods to reach the most guests possible and evaluate their dining program satisfaction.

Your Voice Counts

Your Voice Counts provides a proven method for your campus to provide feedback to us on their terms. Your Voice Counts collects more than 40,000 responses per month through a unique URL used on a computer or mobile device. Consumers access it independently to tell us about their experience with our dining operations. To date, we have analyzed 1.4 million responses and have used that feedback to drive new solutions and create memorable dining experiences on the campuses we serve.

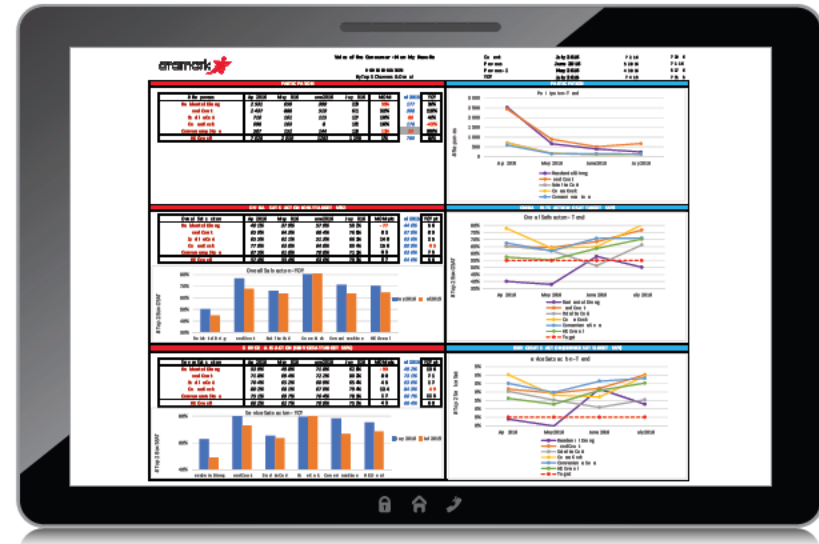
The specific questions asked helps Aramark understand customer satisfaction relating to four key drivers:

QUALITY | CONVENIENCE | HEALTH | PERSONALIZATION

**YOUR
VOICE
COUNTS**



Sample survey scorecard reports



Measure

As our strategic and tactical recommendations are implemented, we measure their impact on two primary factors:

- Participation
- Customer satisfaction

Our team makes adjustments as necessary according to the information and feedback we receive for these factors and other operational performance metrics.

DiningStyles Survey

This annual online survey solicits customer feedback in 18 key attribute areas, including food quality and taste, price-to-value perception, speed of service, cleanliness of dining areas, employee friendliness, and overall satisfaction. Survey results give field personnel trustworthy data on which program changes to enact. For example, we use fall semester survey results to develop an action plan for our team to complete over the winter break.



Memberships on Student and University Committees

One of the first things we do is request a seat at the table on all committees and groups where dining plays a crucial role. This includes student government, residential life, sustainability, and master planning. With a presence in these groups, we can address questions, suggestions, or issues immediately.

Social Media Insights

Using our social media management system, we listen to the conversations happening on our social channels and those across the web. By following this dialogue, we gain insight into your students' preferences, tailor services to meet their needs, and connect with them on a personal level. This data—aggregated across the company—drives an engine of insights that shows the ever-changing, dynamic expectations of today's students. Social media presence makes us a highly proactive and skillfully reactive partner.

Encouraging Student Dialogue

We supplement our DiningStyles and Your Voice Counts surveys with focus groups and intercepts for further customer insights. We also gather ideas from your campus community via the dining services website, instant messages, text messages, comment cards, and student opinion polls at each dining location.

Weekly Communication

Residential district manager will be prepared to attend a formal meeting with the Purdue oversight team on a weekly basis, although during the initial transition period we expect to do so more frequently to ensure a smooth progression. Thereafter, the Purdue oversight team can expect the following regular reporting cadence:

- Financial overview
- Students, Employees and Community Advocacy
- Retail menus and menu planning
- Opportunities
- Specials and themed events
- Open items
- Construction updates

Monthly Communication

We are committed to complete transparency with all key campus stakeholders. In addition to ongoing, open communication with the Purdue team, Joanna Boulanger will canvass the broader campus community to gain members' invaluable input, including:

- Your food service team hosts an open forum to elicit constructive feedback from a cross-section of your customer base. This gives your campus community the chance to enhance and customize their dining program.
- We would enjoy a seat at the table with student congress, and we welcome the opportunity to join in student government meetings.
- At all the campuses we serve, we are part of an active, honest, vibrant, and vocal dining service committee to ensure continuous improvement of the dining program.

Client Business Review

Each semester, our leadership team prepares a comprehensive report on all essential aspects and activities of the dining program, including:

- Financial results
- Retail menus
- Special events and promotions for students
- Operational enhancements
- Employee development and training initiatives
- Community-related activities
- Environmental sustainability commitments and results

The Client Business Review (CBR) ensures alignment with Purdue's Retail Dining program objectives and provides updates on innovations and consumer insights. Discussed in person with senior leaders and stakeholders, each CBR is sent to our direct liaison and key administrators.

Annual Performance Report

Each year, we create a strategic plan that serves as a roadmap for our campus dining master plan and aligns with your broader institutional goals and vision.

At the end of each academic year, we create an annual report, which serves as an executive summary of our strategic plan. The annual report highlights the activities and benchmarks set in the plan and measures outcomes. We share the report each summer with key Purdue stakeholders to drive continued alignment around the upcoming year's strategic plan.



KEY PERFORMANCE METRICS AND STRATEGY FOR MEASUREMENT AND REPORTING

Aramark strongly believes in taking a prescriptive and consistent approach to all business models. We believe that paramount to any business success is first establishing benchmarks and targets. In addition to the following satisfaction plan, Aramark establishes financial targets to achieve annually. Examples of potential KPIs that can be agreed upon are below:

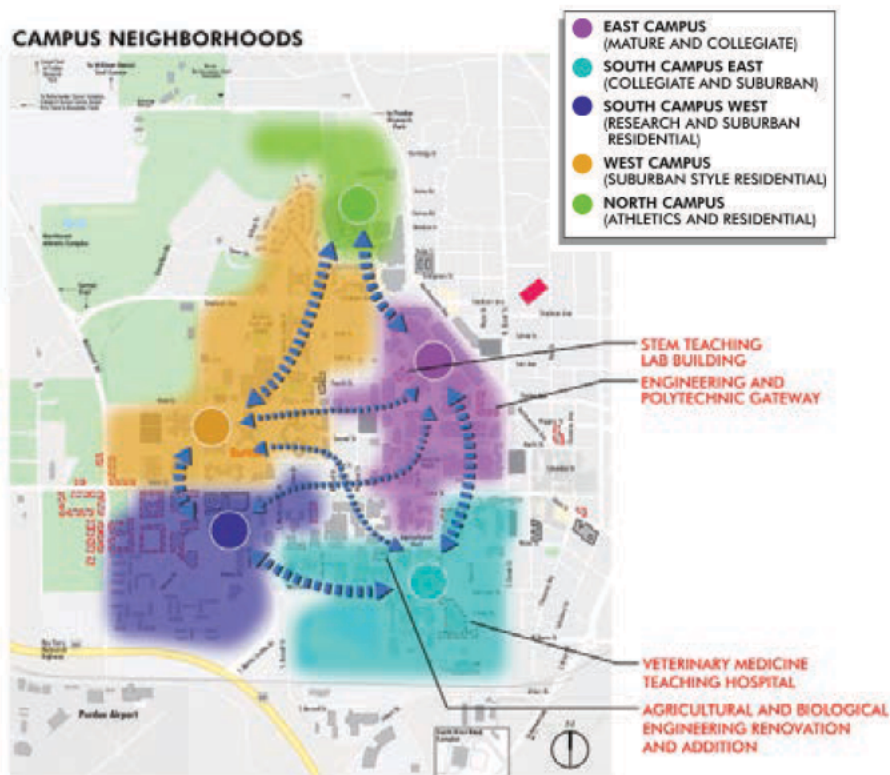
Metric	Proposed KPI/KPI Source
Whether the hours of operation are appropriate relative to campus community demand	Maintain a XX score on the Your Voice Counts survey annually for questions pertaining to hours of operation
Incorporating locally sourced foods	Achieve XX % with regards to actual performance on local sourcing plan in campus-wide operations
Performing regular preventive maintenance	Ability to be within the established preventive maintenance budget and limit equipment downtime; maintain the cleaning and sanitation schedules established by the manufacturers of fixed equipment and maintain the cleanliness of all dining areas
Whether menus/recipes need to be adjusted to accommodate fluctuating commodities pricing	Performance to COS plan campus-wide as determined by the GM Dashboard-year-over-year data analysis
Whether menus/recipes need to be adjusted to accommodate campus community tastes and preferences	Maintain a XX score on the Your Voice Counts survey annually for questions pertaining to menu variety and food quality
Customers' price tolerance for retail and catering pricing	Maintain a XX score for the price-to-value questions on the catering Your Voice Counts survey; conduct a minimum of two catering open house events to promote new menu items; conduct sampling at retail venues when new menu items are launched
Employee turnover	Annual voluntary turnover reduction of XX %; conduct Employee Appreciation Day Event annually; send a minimum of XX Encore! Encore! cards/awards each year across all locations
Employee productivity	Maintain minimum XX % scores in guest satisfaction, annual waste reduction, food production standards, and other metrics that can be directly related to employee performance and productivity
Safety and sanitation	Achieve XX % with regard to actual performance on safety and sanitation targets as scored through the GMM and monthly QA Assessments
Employee training (safety, customer service, etc.)	Annual reduction of XX % in Rescue notifications through the VOC customer feedback platform
Customer satisfaction	Maintain a XX score on the overall Your Voice Counts survey annually; conduct monthly Dining Service Advisory Board meetings with student, faculty, and staff participants to gain program and satisfaction feedback
Increasing revenue	Achieve XX % in actual performance to plan for revenue targets

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Miscellaneous Items

IDEAL RETAIL APPROACH FOR PURDUE UNIVERSITY

Our overall retail approach for Purdue is rooted in our Dining Master Planning Framework, a neighborhood analysis, our deep understanding of your campus, and our desire to be highly collaborative with the Purdue community. This approach would seek to drive the highest level of customer satisfaction and the most significant increase in share-of-spend capture, while meeting the diverse needs of this growing and evolving campus. Doing so would allow us to provide Purdue with the highest level of return possible. As our proposal demonstrates, we see great value in leveraging full-service concepts in prominent campus locations with higher levels of population density.



Raising the Bar for Purdue and Beyond

Purdue's size and sophistication demand innovative, creative, and efficient ways to meet your students' needs. By bringing together a robust variety of local, regional, and national brand partners; sharing forward-thinking solutions; and implementing next-generation technology, we will not only meet those needs, but anticipate their desires and raise the bar for what students and members of the greater West Lafayette community expect.

Bridging the Needs of East and West

Creating a centrally located dining facility to serve as a hub of retail dining that is convenient to East Campus, West Campus, and several busy pedestrian thoroughfares would present a great opportunity to build community while better serving guests by meeting them where they are. Under this centralized approach, we could re-evaluate the need for having several decentralized satellite retail locations, including Port, Amelia's, STEM Café and the Cary Knight Spot Grill. Most, if not all, of these locations could be relocated to a centralized retail dining venue that meets campus needs in a more efficient way while also building community across campus.

Activating Late Night on West Campus

West Campus is by far the largest campus neighborhood. Despite its large population of residents, it offers only one late night retail location. As additional residence halls are renovated in alignment with the Giant Leaps Master Plan, like Meredith Hall, we see opportunity to create one or two centrally located late-night destinations on West Campus. In doing so, we also recommend allowing meal swipes to be used in these locations. This would provide new spaces for community-building and collaboration to fuel student success and cultivate affinity for campus life. It would also boast the potential to boost meal plan revenue by offering residential students an incentive to upgrade from the 8- and 13-Track meal plans to one of the Boiler Flex Unlimited plans.

Growing Opportunity on South Campus

Marked by its academic and suburban character, the South Campus neighborhood appears to be underserved. Within this neighborhood, the predominant agricultural, research, and academic buildings collectively represent a significant population. By deploying a robust rotation of food trucks, an engaging social media campaign, and a cloud-based scheduling platform to coordinate locations and daypart needs, we can better serve this neighborhood. This approach also presents an opportunity for growth that could also benefit local entrepreneurs in the West Lafayette food truck community.

DISCOVERY PARK DISTRICT

Planning for the Future of Campus Dining

Our best-in-class solutions serve to transform and elevate the student experience by ensuring ethical and sustainable practices and enriching the culture of your campus with innovative culinary creations and an immersive, holistic environment.

Purdue's customized solution is woven throughout the dining program to create energizing and engaging student experiences. We are excited by the prospect of guiding and collaborating with you through today's and tomorrow's trends to create experiences that promote a culture of engagement, productivity, and healthy lifestyles.

Aramark is keenly interested in managing the retail program for Purdue's multidisciplinary research park, Discovery Park. Through the activation of our partnership, it will serve as a vehicle to address the common goals of Purdue and the greater West Lafayette community by bringing diverse constituencies together to create meaningful impact and make a difference on and off campus.

Aramark will seek to partner with University stakeholders, including senior administrators, business and auxiliary leadership, faculty members, and students, as well as key departments. Through these partnerships, we will take a highly interactive and collaborative approach to exploring how we can best to support the development and management of the retail program at Discovery Park.

Understanding the importance of projects like Discovery Park, we are committed to being a dedicated partner to lead and support Purdue in both playing to its historic strengths and promoting investment in new ideas, guiding the University in its mission to deliver higher education at the highest proven value. Alignment of the physical campus with the Purdue Moves agenda is critical.

We do this by tapping into our existing commercial, national, local, and regional partnerships, as well as those we are committed to developing. Whether we are creating new partnerships like those with Cornerstone and East End Grill or expanding partnerships with Indiana businesses like Main Street Poké, our on-campus management team will have robust support from Aramark's resources to deliver at the moment of truth.

We see great value to Purdue and West Lafayette as the vision for additional housing inventory, retail, research spaces, licensing opportunities, start-up creation, and an anchor grocery store come to life.

Incorporating incubator spaces in this innovative plan sets the stage for a brighter future for our shared communities and helps fuel economic growth. As we work together to make this vision a reality, we see opportunity to help local businesses move beyond the start-up stage and through the launch process to become growing and thriving brands. By leveraging our resources to help them get off the ground and investing in their continued success by partnering with them across our diverse portfolio of clients across the higher education, business and industry, healthcare, sports, entertainment, and leisure markets, we help cultivate growth for all stakeholders.

CAPITAL INVESTMENT PERSPECTIVE AT PMU

Our financial model has been developed with a fact-based understanding of your current program, including retail and catering services, our visits to campus with our architects, studies by your retail consultants and the excellent opportunity for growth by creating new share of spend with the world-class transformation of Purdue Marketplace.

Aramark's goal is to make responsible, creative, strategically targeted investments to enhance the overall campus experience and align with the University's goals at Purdue Marketplace and for the entire retail dining program. We strongly believe that our capital investment, combined with the University's renovation plans, will fully fund our vision for transforming retail dining on campus and maximize revenue on the ground floor of the Purdue Memorial Union.

Please see complete details of capital investment in 2.5 Financial Proposal.

PERSPECTIVE ON THE UNIVERSITY'S CURRENT MEAL PLAN STRUCTURE

Effective meal plan development is an important responsibility and one that supports the overall campus mission and goals. The structure, pricing, and offerings related to meal plans are not only directly linked to financial performance, they also support the student experience on campus.

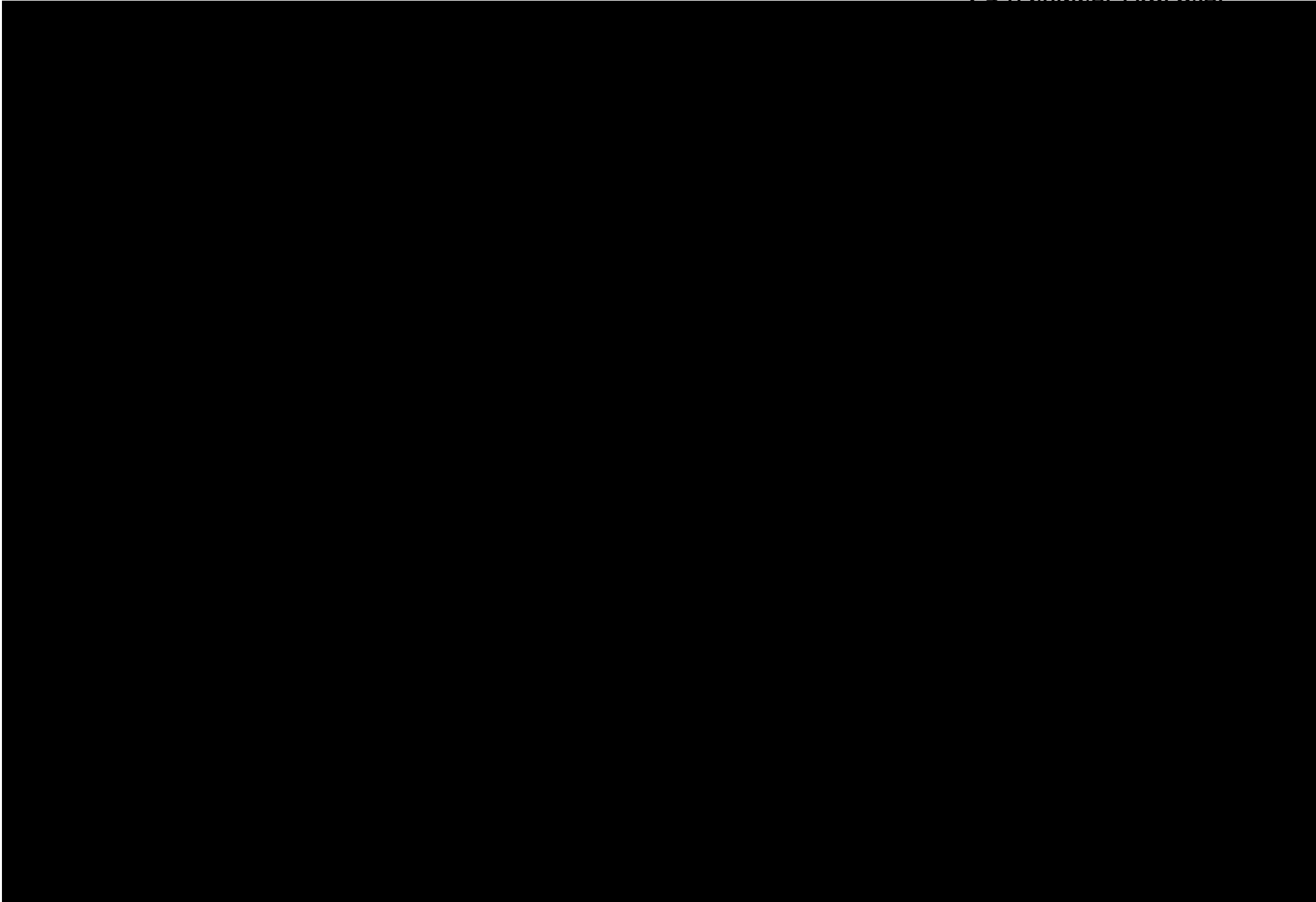
ALIGNING MEAL PLANS TO STUDENT NEEDS

Right Number of Plans:

Having the right number of meal plans is essential for any campus. We recommend having two to four plans per demographic, with the ability for students to buy up to higher plans if they choose. Purdue has four meal plan options for traditional mandatory residents and one option for apartment students. There is an opportunity to expand meal plan offerings to apartment students, commuters and faculty and staff.

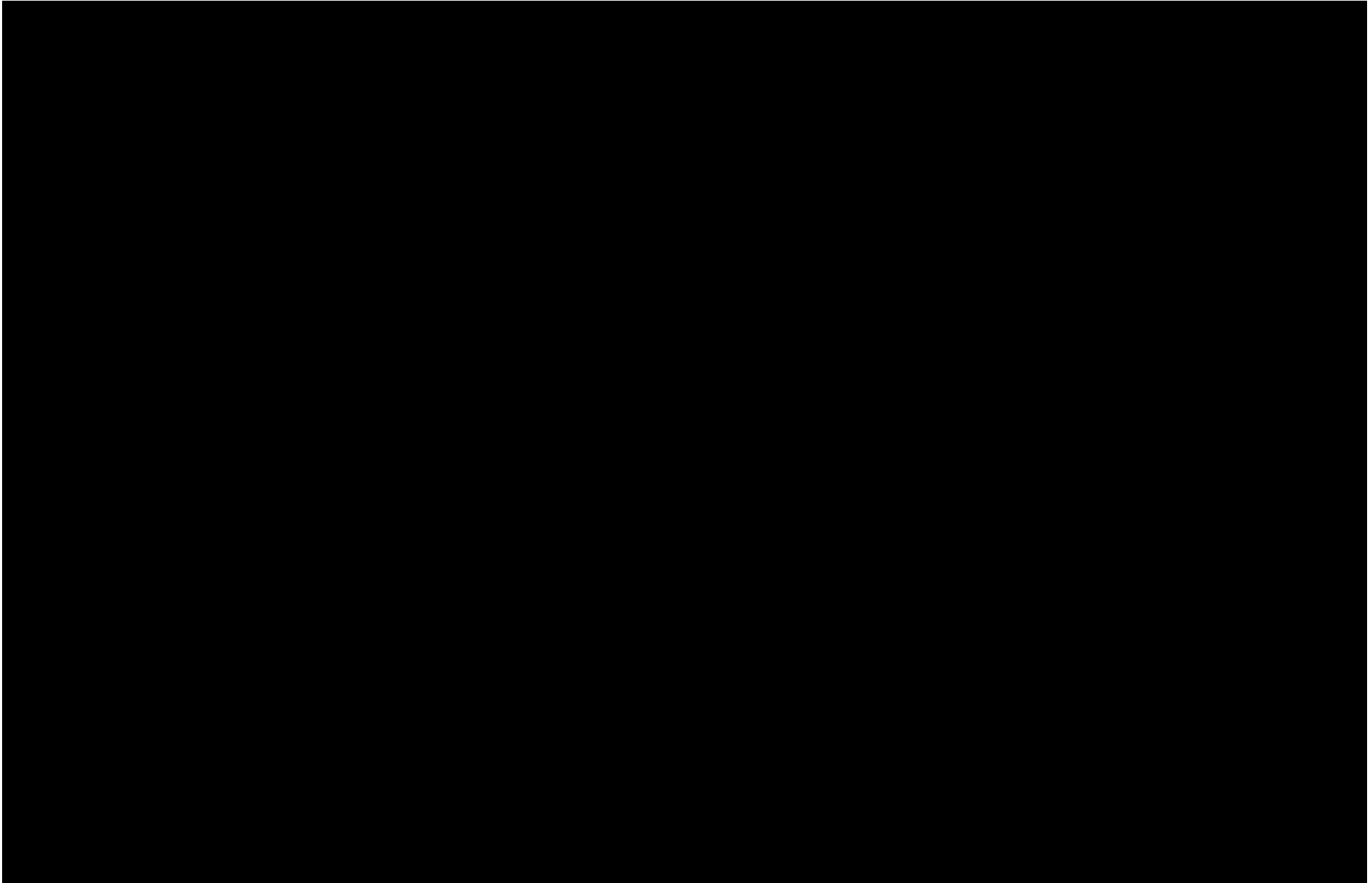
Meal Plan Options

Purdue currently allows all mandatory students to select from the four meal plan options. A popular recent trend in higher education is tiered requirements for mandatory students. For example, first-year students are required to be on an All Access (unlimited) plan as part of the first-year student experience. The All Access plan allows first-year students to get acclimated to their home away from home and interact with other students and RAs with no limits. Upper-class mandatory residents have the option to select lower plans that fit their lifestyle, typically seven to ten meals per week.



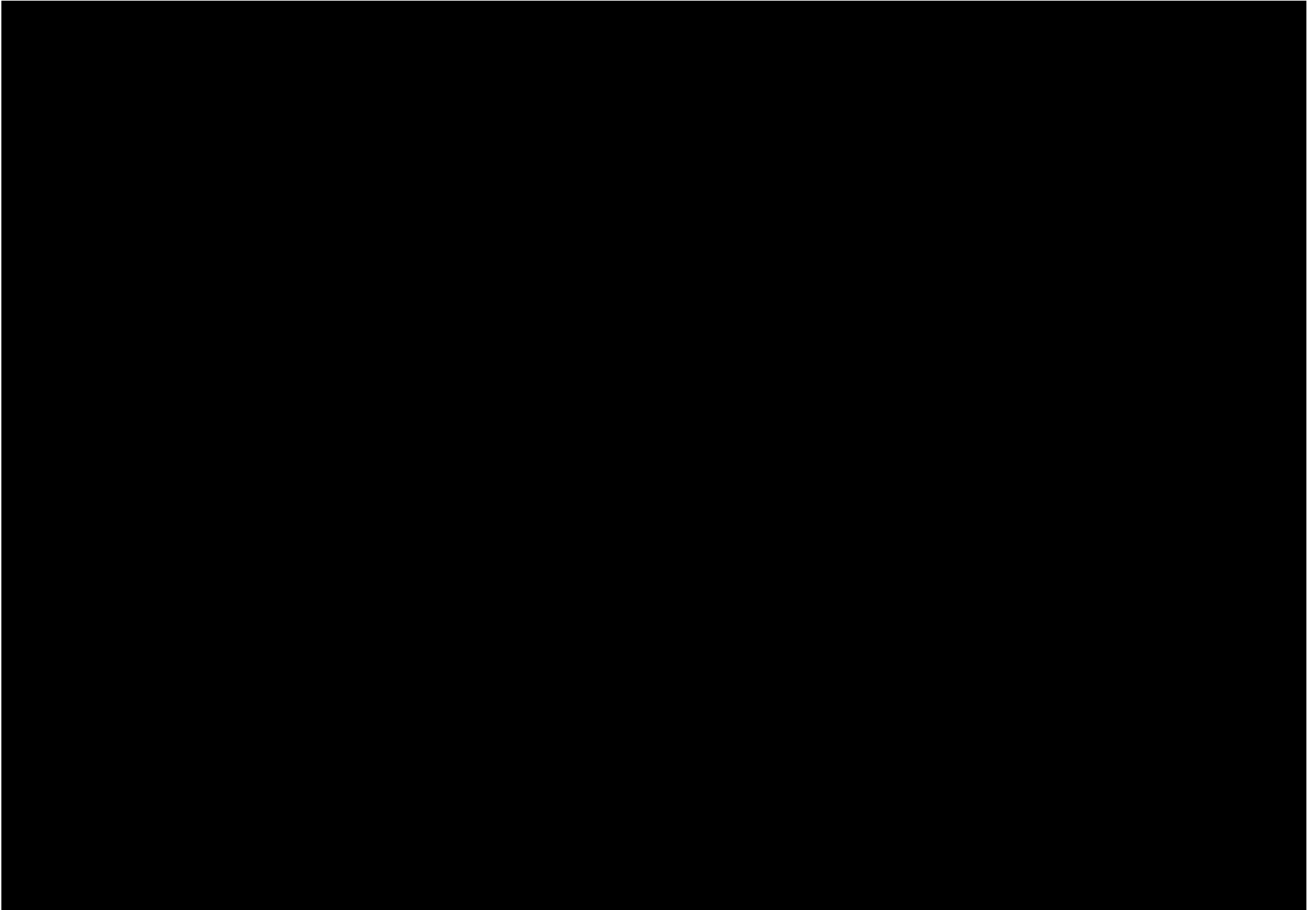
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2.4 TECHNICAL PROPOSAL

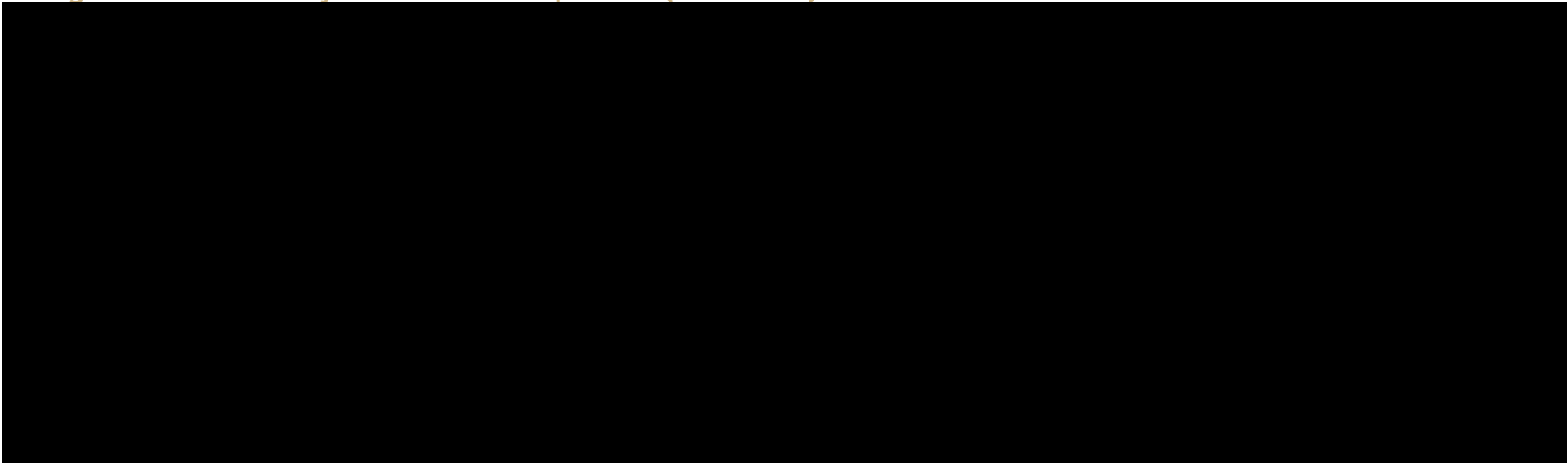


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2.4 TECHNICAL PROPOSAL



Large Public University Meal Plans Comparison (continued)



FOOD PURCHASING FOR RESIDENTIAL DINING

Aramark's national market presence is among the strongest in the food service industry. Our supply chain programs allow our managers to buy the best products with the best value at the best price. With our vast purchasing power and partnerships with major manufacturers, key suppliers and distributors, we achieve tremendous economies of scale without sacrificing quality. We are interested in leveraging this purchasing power to provide purchasing services to Purdue, not only for the current retail opportunity, but for the comprehensive food services across campus to include residential dining, catering, camps, and conferences.

Aramark's supply chain team is supported by various groups that focus on improved quality, variety, sustainability and local purchasing:

Specialty Procurement

The mission of the specialty and regional procurement group is to discover, develop, and deliver food and supply programs not readily available through existing Aramark supply channels, support special client requests, including supplier diversity and local and sustainable sourcing objectives. This group is committed to engaging with various stakeholders to identify strategic sourcing solutions that are scalable and repeatable.

Supplier Diversity

Our supplier diversity program is based on the formation of strategic partnerships and providing value to our business, clients and communities that support Aramark's mission to Enrich and nourish lives. In support of our supplier diversity and local economic impact efforts, a centralized, enterprise-wide initiative is in place, focused on ensuring compliance with our clients' expectations and providing strategic sourcing solutions that makes the best use of both external and internal resources.

Responsible Sourcing

Sourcing products responsibly—in a way that minimizes impacts to people, animals, and the environment—has a direct effect on our local and global economies, our health and wellness, and the environment. Working with our suppliers, we've taken important steps on responsible sourcing:

- **NO-DEFORESTATION**—Our no-deforestation commitment addresses the climate risks posed by deforestation.
- **LOCALLY SOURCED**—We are committed to purchasing local produce, grown within 250 miles of our locations.
- **HUMANELY RAISED**—With policies for purchasing cage-free eggs, group-housed pork, and other foods, we address animal welfare concerns.
- **SUSTAINABLE SEAFOOD**—We are committed to meeting our goal to source 100 percent sustainable seafood.

Open Fields

Open Fields gives you the ability to search for sustainable foods by individual preferences such as definition of local, sustainable growing practice, humane breeding practices, and other sustainable attributes. In addition to searching for products, Open Fields allows you to map your results, create wish lists, order product, and generate reporting on sustainable purchasing. Open Fields tags and tracks almost 85-plus sustainable and local certifications, programs and attributes, and can help you also identify qualifying products for AASHE STARS, Real Food Challenge, and Healthcare Without Harm.

Aramark looks forward to discussing the economics of a comprehensive purchasing arrangement with Purdue. At the commencement of this arrangement, we would complete a full market basket analysis to identify the total benefit to the University through product pricing, SKU optimization, distributor discounts as well as national brand discounts. The benefit to the University can be accessed through several channels, such as reduced product costs, additional capital investments, increased commission rates, and food cost credit.

Aramark looks forward to having future conversations regarding the financial opportunity for both organizations.

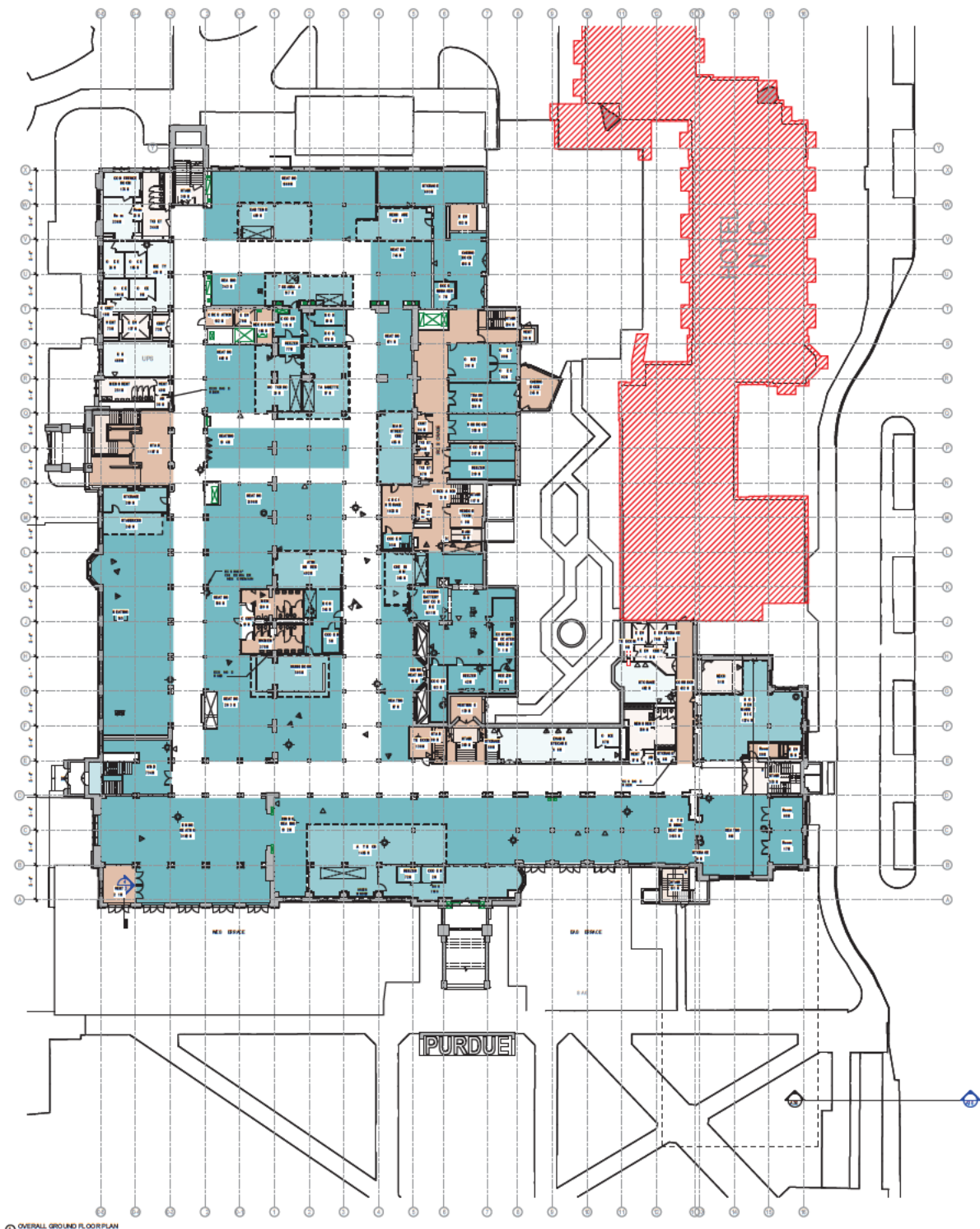


EXHIBIT B

BASEMENT - PROJECT	57,305 GSF
ASSIGNABLE	21,353 SF
UN - ASSIGNABLE	30,774 SF
N.I.C - ASSIGNABLE	11,357 SF
N.I.C - UN-ASSIGNABLE	7,090 SF

GROUND - PROJECT	63,725 GSF
ASSIGNABLE	30,148 SF
UN - ASSIGNABLE	19,031 SF
N.I.C - FOOD SERVICE	8,738 SF
N.I.C - ASSIGNABLE	3,130 SF
N.I.C - UN-ASSIGNABLE	2,678 SF

STEW - MAIN - PROJECT	3,913 GSF
ASSIGNABLE	3,841 SF
N.I.C - ASSIGNABLE	67,040 SF
N.I.C - UN-ASSIGNABLE	22,149 SF

— PROJEXT EXTENTS
●●● N.I.C. FOOD SERVICE



NO.	DATE	DESCRIPTION
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EXHIBIT C

Purdue Retail Dining Agreement

Exhibit C

			UTILITIES							CONDITION OF VENUE					KEY DATES			
Venue Name	Building	ABBR	Gas	Electric	Heat	Garbage	Water	Exhaust Hoods	Grease Trap	Turn Key	Purdue Design; Purdue Constructed (PMU)	Aramark Venue Completion (PMU)	Aramark Designed; Aramark Constructed	Aramark Designed; Purdue Constructed	Existing Concept/License Agreement Expiration Dates	Date Aramark Assumes Operation	Date of Venue Opening	Remedy if venue opening date is not met
Amelia's	Armstrong Hall	ARMAS	N/A	X	Steam/CW	x	X	N/A	N/A	X								
Au Bon Pain	Wilmetth Active Learning Center	WALC	N/A	X	Steam/CW	x	X	N/A	Stand Alone	X					Sept. 30 2024	Aug. 1 2020		
Bistro	Rawls Hall	RAWLS	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		
Boilermaker Market - 3rd St	Third Street Suites	TSS	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		
Boilermaker Market - Harrison	Harrison Ha I	HARR	N/A	X	Steam/CW	x		N/A	N/A	X						Aug. 1 2020		
Boilermaker Market - Stewart Center	Stewart Center	STEW	N/A	Shared	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		
Boilermaker Market- PMU	Purdue Memorial Union	PMU	X	X	Steam/CW	X	X	N/A	N/A		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Cary Knight Spot	Cary Quadrangle	CQS	N/A	X	Steam/CW	x		N/A	N/A	X						Aug. 1 2020		
Catalyst Café	Wetherill Ha I	WTHR	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		
Chef Bill Kim	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X						Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Continuum Café	Lynn Hall	LYNN	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		
Copper Moon Coffee	Agriculture and Biological Engineering	ABE	N/A	X	X	X	X	N/A	X	X					Dec. 31 2024	Sept. 23 2020	Jan. 11 2021	
Copper Moon Coffee	Burton Morgan Center	MIRGN	N/A	X	Steam/CW	x	X	N/A	N/A	X					Aug. 31 2022	Aug. 1 2020		
Cosi Café	Honors College and Residences	HCRN	X	X	Steam/CW	x	X	X	Stand Alone	X					Jun. 1 2026	Aug. 1 2020		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
East End Market	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the delay
Erberts & Gerberts	Cary Quadrangle	CQS		X	Steam/CW	x	X	X	X	X						Aug. 1 2020		
Firehouse Subs	Gateway 1/2		N/A	X	X	X	X	N/A	X				X		Sept. 15 2022		Jan. 9 2023	
Food Truck Fleet	Food Truck	FT	N/A	N/A	N/A	N/A	N/A	N/A	N/A						Aug. 1 2020	Aug. 1 2020		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Fresh Fare	Purdue Memorial Union	PMU	X	X	X	X	X	N/A	X		X	X				Jan. 10 2022		
Fuel	Córdova Recreational Sports Center	CREC	N/A	Shared	Steam/CW	x	X			X					Aug. 1 2020	Aug. 1 2020		
Harrison Gri le	Harrison Ha I	HARR	N/A	X	Steam/CW	x	X	X		X					Aug. 1 2020	Aug. 1 2020		
Italianette	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Jersey Miles	Third Street North	TSS	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 24 2020		
John Manion Latin Inspired	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Main St Poke	Purdue Memorial Union	PMU	X	X	X	X	X	N/A	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Panera	Meredith South	MIRDS	N/A	X	Steam/CW	x	X	N/A	N/A				X		Jan. 10 2022	Aug. 24 2020		Aramark to provide alternate food solution
Qdoba	Meredith South	MIRDS	N/A	X	Steam/CW	x	X	N/A	N/A				X		Aug. 24 2020	Aug. 24 2020		Aramark to provide alternate food solution
Salad Works	STEM Building	STEM	N/A	x	x	x	x	N/A	X	X						Aug. 15 2020		
Sol Toro	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Starbucks	Purdue Memorial Union	PMU	X	X	X	X	X	N/A	N/A		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Starbucks @ MSEE (fmr MSEE - Beans)	Materials and Electrical Engineering	MSEE	N/A	X	Steam/CW	x	X	N/A	Stand Alone	X					Aug. 31 2024	Aug. 1 2020		Aramark to provide alternate food solution
Starbucks on Third Street	Third Street Suites	TSS	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Sushi Boss	Purdue Memorial Union	PMU	X	X	X	X	X	N/A	X		X	X			Aug. 20 2022	Jan. 10 2022		Aramark to provide alternate food solution
The Daily Bite - Food Truck	Food Truck	FT	Propane	Generator	N/A	x	Storage Tank	X								Aug. 1 2020		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Tikkawa la Indian BBQ	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Aramark to provide alternate food solution
Undergrounds	Hicks Undergraduate Library	HCKS	N/A	X	Steam/CW	x	X	N/A	N/A	X						Aug. 1 2020		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion
Wa k-Ons	Purdue Memorial Union	PMU	X	X	X	X	X	X	X		X	X				Jan. 10 2022		Purdue to provide contract term extension equal to the venue delay if caused by Purdue; Aramark to provide alternate food solution if delayed due to venue completion

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Italianette (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	13'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from food service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark	Purdue to provide power. Purdue to provide data conduits.		
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting only in food service areas, types tbd			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening of water.
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers/safe		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed within each dining venue and distribution of sanitary within dining venue		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Sol Toro (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	16'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from food service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting only in food service areas, types tbd			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers/safe		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Main Street Poke (PMU)				
Grease Hood (including connection to grease duct)	not required		x	Provide LF of hood
Grease duct from hood to roof top	not required			
Centralized fryer grease supply and transport system	not required			
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Tikkawalla (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	17'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from Food Service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other systems
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
East End Market (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	13'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from Food Service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Latin Inspired (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	11' 7"	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from Food Service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed within each dining venue and distribution of sanitary within as required by Purdue.		
Floor drain relocation				
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Chef Bill Kim (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	12'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from Food Service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed within each dining venue and distribution of sanitary within dining venue		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Starbucks (PMU)				
Grease Hood (including connection to grease duct)	not required		x	Provide LF of hood
Grease duct from hood to roof top	not required			
Centralized fryer grease supply and transport system	not required			
Ansul system at hood	not required			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telcom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Security elements or closure hardware		by Purdue		
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Sushi Boss (PMU)				
Grease Hood (including connection to grease duct)	not required		x	Provide LF of hood
Grease duct from hood to roof top	not required			
Centralized fryer grease supply and transport system	not required			
Ansul system at hood	not required			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Fresh Fare (PMU)				
Grease Hood (including connection to grease duct)	not required		x	Provide LF of hood
Grease duct from hood to roof top	not required			
Centralized fryer grease supply and transport system	not required			
Ansul system at hood	not required			
Seating Countertop - Countertop attached to platform	by Aramark		16' - 24'	
Casework	by Aramark		42'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure, etc.
Furniture at Countertop	by Aramark	General seating by Purdue	8 - 12	Number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	N/A - will only have TV's at Walk On's			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Safe	by Aramark, at each food venue			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Walk On's Sports Bistreaux (PMU)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark	if required grease exhaust scrubbers by Purdue	20'	Aramark to provide hood controls (Captive Air)
Grease duct from hood to roof top		Main grease duct and rated grease duct from food service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans, and associated roof dunnage/ curbs by Purdue		
Ansul system at hood	Furnish and install system by Aramark. Requirements TBD			
Centralized fryer grease supply and transport system	Furnish and install system by Aramark. Fryer grease vendor by Aramark. Aramark will transport fryer grease to centralized location in main BOH.			Purdue will not provide any overhead grease transport system for fryer grease.
Seating Countertop (Interior) - Countertop attached to platform	by Aramark		60'	Aramark to provide LF of countertop & ADA accommodations
Seating Countertop (exterior at Terrace) - Countertop attached to platform	by Aramark (what is now being provided since Walk On's moved?)		?	Aramark to provide LF of countertop & ADA accommodations
Casework	by Aramark		80'	Aramark to provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure etc.
Furniture at Countertop (interior)	by Aramark	General seating by Purdue	30	Aramark to provide number of seats - including ADA and basis of design
Furniture at Countertop (exterior at Terrace)		General seating by Purdue	?	Aramark to provide number of seats - including ADA and basis of design
Additional power at countertop seating	Only at seating at front servery - quantities tbd			
POS stations	Additional by Aramark, quantity of data ports tbd	Existing POS stations in PMU will be turned over to Armark per agreement		Aramark to provide system and coordination requirements with base building scope

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Mobile ordering kiosks (wood trim required at locations)		by Purdue (example to be provided)		Purdue to control locations of kiosks
Pics for POS stations & kiosks	by Aramark, quantities tbd	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination	By Purdue including networking hardware		
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	Inside food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Per Exhibit C-1
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Aramark to provide coordination and transition details, supplemental support structure
Kitchen equipment within white box	Furnish and install only			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		
MEP connections to kitchen equipment within white box	by Aramark			
Electrical Panels in white box space		by Purdue		
Ceilings	Only in Food Service area, quantities tbd			
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting only in food service areas, types tbd			
Menu boards	by Aramark			Aramark to provide infrastructure, coordination requirements with base building scope
Grease Trap		Centralized GT and route by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	Digital Displays - food service related to food concepts			
Doors and hardware	Only in food service areas			
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening of water.
Soda line conduits	See comments	See comments		Soda line conduits will be treated on a case by case basis. If a localized bag in box system then complete system and conduits is by Aramark otherwise conduits are by Purdue.
Corner guards	by Aramark but only within Food Service Areas	by Purdue at BOH areas fitted out by Purdue		
Fire extinguishers as required by code	by Aramark but only within Food Service Areas			
Safe	by Aramark, at each food venue			
Time clocks/lockers		Use of existing locker room at hotel is allowed		
Corner guards	Only within food service areas	by Purdue		
Fire extinguishers as required by code	Only within food service areas			
Floor drains	Aramark to coordinate drain locations	Purdue to provide main sanitary plumbing line to be stubbed within each dining venue and distribution of sanitary within dining venue		
Floor drain relocation		as required by Purdue.		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in Food Service Areas	Purdue to provide upright sprinkler heads for Food Service Areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Sneeze guards	by Aramark, quantities and types tbd			
Boilermaker Market (PMU)				
Grease Hood (including connection to grease duct)	not required		x	Provide LF of hood
Grease duct from hood to roof top	not required			
Ansul system at hood	not required			
Seating Countertop	not required		x	Provide LF of countertop

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Casework	by Aramark		x	
Furniture at Countertop	none		x	
POS stations	Additional by Aramark, quantity of data ports tbd	Purdue to provide data conduits.		
Mobile ordering kiosks	by Aramark			
Pics for POS stations & kiosks	by Aramark	Purdue to provide data conduits.		
Flooring	by Aramark			
Metal studs and drywall for interior walls	by Aramark			Provide marked up drawing with wall type
Metal studs and drywall for perimeter bulkheads	by Aramark			
Wall treatment/paint over drywall	by Aramark			
Kitchen equipment within white box	N/A			List items of equipment
MEP to kitchen equipment within white box	N/A			
MEP connections to kitchen equipment within white box	N/A			
Ceilings	by Aramark			
Lighting (including any task or specialty lighting)	by Aramark			
Menu boards	by Aramark			
Grease Trap	not required			
Small wares	by Aramark			
Televisions and associated power and technology	none			
Doors and hardware	by Aramark			
Reach in coolers	by Aramark			
Ceiling grilles, registers and diffusers	by Aramark			
Panera Bread (Meredith South)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark, Aramark is working with Panera to provide hood design information	If required grease exhaust scrubbers by Purdue	5'	Provide LF of hood
Grease duct from hood to roof top		Main grease duct and rated grease duct from food service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans (with controls), and associated roof dunnage/ curbs by Purdue		Retail equipment which requires make up air will need to communicate with the BAS.
Centralized fryer grease supply and transport system	not required			
Ansul system at hood	by Aramark			
Seating Countertop - Countertop attached to platform	by Aramark		x	Provide LF of countertop & ADA accommodations
Casework	by Aramark		30'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure etc.
Furniture at Countertop	not required		x	Number of seats - including ADA and basis of design
Additional power at countertop seating	none			
POS stations	Additional by Aramark, quantity of data ports tbd			System and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Pics for POS stations & kiosks	by Aramark	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination by Aramark, Network backbone requirements tbd	by Purdue including networking hardware		Will Aramark be providing the vendor telecom room?
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	In food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Provide marked up drawing with wall type - walls between platforms
Metal studs and drywall for perimeter bulkheads	by Aramark	Studs and insulation north exterior wall only by Purdue		
Wall treatment/paint over drywall	Only in food service areas, quantities to be determined			Provide SF take off, basis of design and transition details, supplemental support structure
Kitchen equipment within white box	by Aramark			Aramark to provide list items of equipment
MEP to kitchen equipment within white box		by Purdue		Aramark to provide kitchen underground design and layout
MEP connections to kitchen equipment within white box	by Aramark			Campus chilled water system should be utilized for cooled equipment
Electrical Panels in white box space		by Purdue		Aramark to provide kitchen electrical design and layout

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Ceilings	by Aramark			SF takeoffs and basis of design
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting			Include basis of design for all lighting types
Menu boards	by Aramark			System, infrastructure, coordination requirements with base building scope
Fryer grease supply and transport system				Not required.
Small wares	by Aramark			
Televisions and associated power and technology	N/A?			
Doors and hardware	Only in food service areas	Cores by Purdue		
Ceiling grilles, registers and diffusers	by Aramark			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening of water.
Soda line conduits	by Aramark			
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports if required.			Trade dress and security screens to be provided per Exhibit C-2
Corner guards	Within food service areas by Aramark			
Fire extinguishers as required by code	Within food service areas by Aramark			
Time clocks/lockers/safe	by Aramark			
Floor drains	by Aramark	Main sanitary plumbing line to be stubbed within each dining venue and distribution of sanitary within dining venue		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in food service areas	Main to space only by Purdue		Heads and branch piping by Aramark
Sneeze guards	by Aramark, quantities and types tbd			
Fire alarm panel connections & devices	Aramark to provide quantity and placement of devices	Panel to contain capacity for retail space By Purdue. Emergency lighting, strobes and horns by Purdue		
Heating and cooling	By Aramark			
Q'DOBA (Meredith South)				
Grease Hood (including connection to grease duct)	Furnish and Install Hoods by Aramark. Aramark is working with Q'DOBA to provide hood design information	If required grease exhaust scrubbers by Purdue		Provide LF of hood
Grease duct from hood to roof top		Main grease duct and rated grease duct from food service areas to main grease duct by Purdue. Chase for grease ducts to be sized, framed and finished per code to roof top or side mount location. Exhaust Fans (with controls), and associated roof damage/ curbs by Purdue		
Ansul system at hood	Furnish and install system by Aramark. Requirements TBD	Conduits by Purdue		
Fryer grease supply and transport system				Not required.
Seating Countertop (Interior) - Countertop attached to platform	by Aramark		x	Provide LF of countertop & ADA accommodations
Casework	by Aramark	General Seating by Purdue	20'	Provide LF of countertop, casework needs, special equipment and coordination requirements - trade dress and type of support structure etc.
Furniture at Countertop (interior)	by Aramark, types and quantities tbd		x	Number of seats - including ADA and basis of design
Additional power at countertop seating	by Aramark, tbd			
POS stations	Additional by Aramark, quantity of data ports tbd			System and coordination requirements with base building scope
Mobile ordering kiosks (screen and card swipe)	by Aramark, quantities tbd	Purdue to provide power. Purdue to provide data conduits.		Aramark to provide system and coordination requirements with base building scope
Pics for POS stations & kiosks	by Aramark	Purdue to provide data conduits.		Aramark to provide coordination of lines with other
Vendor Telecom Room	Provide network design and coordination by Aramark, Network backbone requirements tbd	by Purdue including networking hardware		Will Aramark be providing the vendor telecom room?
Data lines from vendor telecom room to POS	by Aramark			Documentation and coordination of lines with other systems
Flooring	In food service areas behind and under casework			
Metal studs and drywall for interior walls	by Aramark			Provide marked up drawing with wall type - walls between platforms
Metal studs and drywall for perimeter bulkheads	by Aramark	Studs and insulation north exterior wall only by Purdue		
Wall treatment/paint over drywall	by Aramark			Provide SF take off, basis of design and transition details, supplemental support structure

EXHIBIT C-1

Purdue Retail Dining Operator

Construction Build Out Matrix - June 3, 2020

DESCRIPTION	ARAMARK - FURNISH & INSTALL	PURDUE - FURNISH & INSTALL	Quantity	Comments
Kitchen equipment within white box	Furnish and install only			List items of equipment
MEP to kitchen equipment within white box		by Purdue		Aramark to provide kitchen underground design and
MEP connections to kitchen equipment within white box	by Aramark			Campus chilled water system should be utilized for cooled equipment.
Electrical Panels in white box space		by Purdue		Aramark to provide kitchen electrical design and layout
Ceilings	by Aramark			SF takeoffs and basis of design
Lighting (including any task or specialty lighting)	Pendant and specialty light fixtures, and general lighting only in food service areas			Include basis of design for all lighting types
Menu boards	by Aramark			System, infrastructure, coordination requirements with base building scope
Grease Trap		Route to centralized GT by Purdue		
Small wares	by Aramark			
Televisions and associated power and technology	Digital Displays - Food service related to food concepts			
Doors and hardware	Only in food service areas	Cores by Purdue		
Grilles, registers and diffusers	Only in food service areas			
Construction of wait staff service station(s)	N/A			
Order kiosk for bowling alley	N/A			
Procurement and installation of fountain soda and coffee and iced tea brewers	by Aramark			Aramark to provide any specialized filtration or softening of water.
Soda line conduits	by Aramark			
Security elements or closure hardware		by Purdue		
Corner guards	Only within food service areas			
Fire extinguishers as required by code	Only within food service areas			
Time clocks/lockers/safe	by Aramark			
Floor drains	Aramark to coordinate drain locations. Installation part of UG by Aramark	Main sanitary plumbing line to be stubbed within each dining venue and Distribution of sanitary within dining venue		
Hand sinks	by Aramark			
Hand sink soap and towel dispensers	by Aramark			
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in food service areas	Provide upright sprinkler heads for food service areas		
Security panels, shutters, and screens	Security gates by Aramark including possible light structural supports	Security systems by Purdue		The larger design intent is to avoid security grilles
Increase in sprinkler head count due to ceiling/soffit designs	by Aramark - only in food service areas	Main to space only by Purdue		Heads and branch piping by Aramark
Sneeze guards	by Aramark, quantities and types tbd			
Fire alarm panel connections & devices	Aramark to provide quantity and placement of devices	Panel to contain capacity for retail space By Purdue. Emergency lighting, strobes and horns by Purdue		
Heating and cooling	By Aramark			

EXHIBIT E

Purdue Retail Dining Agreement Exhibit E

Venue Name	Building	ABBR	Meal Exchange	Monday - Thursday	Friday	Saturday	Sunday	Summer
Amelia's	Armstrong Hall	ARMS		7:30 AM - 4:00 PM	7:30 AM - 3:00 PM	Closed	Closed	Closed
Au Bon Pain	Wilmetth Active Learning Center	WALC		7:00 AM - 10:00 PM	7:00 AM - 4:00 PM	Closed	12:00 PM - 10:00 PM	8:00 AM - 2:30 PM (Monday - Friday)
Bistro	Rawls Hall	RAWLS		7:30 AM - 4:00 PM	7:30 AM - 2:00 PM	Closed	Closed	8:00 AM - 2:00 PM (Monday - Friday) Closed Saturday-Sunday
Boilermaker Market - 3rd St	Third Street Suites	TSS		9:00 AM - 11:00 PM	9:00 AM - 11:00 PM	11:00 AM - 11:00 PM	11:00 AM - 11:00 PM	9:00 AM - 7:00 PM (Monday - Friday)
Boilermaker Market - Harrison	Harrison Hall	HARR		5:00 PM - 1:00 AM	5:00 PM - 1:00 AM	4:00 PM - 1:00 AM	4:00 PM - 1:00 AM	Closed
Boilermaker Market - Stewart Center	Stewart Center	STEW		7:30 AM - 7:30 PM	7:30 AM - 6:00 PM	12:00 PM - 6:00 PM	12:00 PM - 6:00 PM	7:30 AM - 5:00 PM (Monday - Friday)
Boilermaker Market- PMU	Purdue Memorial Union	PMU		7:00 AM - 10:00 PM	7:00 AM - 10:00 PM	9:00 AM - 2:30 PM	3:00 PM - 8:00 PM	7:30 AM - 3:00 PM (Daily) (closed on weekend)
Cary Knight Spot	Cary Quadrangle	CQS	Yes - Dinner	11:00 AM - 2:00 PM 5:00 PM - 1:00 AM	11:00 AM - 2:00 PM 5:00 PM - 1:00 AM	4:00 PM - 1:00 AM	4:00 PM - 1:00 AM	Closed
Catalyst Café	Wetherill Hall	WTHR		7:30 AM - 5:00 PM	7:30 AM - 3:00 PM	Closed	Closed	Closed
Chef Bi I Kim	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Continuum Café	Lynn Hall	LYNN		7:30 AM - 4:00 PM	7:30 AM - 2:30 PM	Closed	Closed	8 AM - 2PM Da ly (closed on weekend)
Copper Moon Coffee	Agriculture and Biological Engineering	Future		8:30 AM - 3:00 PM	8:30 AM - 3:00 PM	Closed	Closed	8:30 AM - 3:00 PM (Monday - Friday)
Copper Moon Coffee	Burton Morgan Center	MRGN		8:30 AM - 3:00 PM	8:30 AM - 3:00 PM	Closed	Closed	8:30 AM - 3:00 PM (Monday - Friday)
Cosi Café	Honors College and Residences	HCRN	Yes - Dinner	7:30 AM - 10:00 PM	7:30 AM - 8:00 PM	11:00 AM - 3:00 PM	10:30 AM - 10:00 PM	8:00 AM - 2:00 PM (Monday - Friday)
East End Market	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Erberts & Gerberts	Cary Quadrangle	CQS		11:00 AM - 2:00 PM 5:00 PM - 1:00 AM	11:00 AM - 2:00 PM 5:00 PM - 1:00 AM	4:00 PM - 1:00 AM	4:00 PM - 1:00 AM	Closed
Firehouse Subs	Gateway 1/2			10:00 AM - 7:00 PM	10:00 AM - 4:00 PM	Closed	Closed	Closed
Food Truck Fleet	Food Truck	FT	Yes - Dinner (until PMU reopens)	8:00 AM - 8:00 PM	8:00 AM - 8:00 PM	8:00 AM - 8:00 PM	8:00 AM - 2:00 PM	8:00 AM - 2:00 PM
Fresh Fare	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Fuel	Córdova Recreational Sports Center	CREC	Yes - Dinner	9:00 AM - 11:00 PM	9:00 AM - 10:00 PM	12:00 PM - 8:00 PM	12:00 PM - 8:00 PM	12:00 PM - 8:00 PM (closed weekends)
Harrison Grille'	Harrison Hall	HARR	Yes - Dinner	5:00 PM - 1:00 AM	5:00 PM - 1:00 AM	4:00 PM - 1:00 AM	4:00 PM - 1:00 AM	Closed
Italianette	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Jersey Mikes	Third Street North	TSS		10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM
John Manion Latin Inspired	Purdue Memorial Union	PMU		10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Main St Poke	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Panera	Meredith South	MRDS	Yes - Lunch and Dinner	7:00 AM - 9:00 PM	7:00 AM - 9:00 PM	8:00 AM - 8:00 PM	8:00 AM - 8:00 PM	8:30 AM - 7:00 PM
Odoba	Meredith South	MRDS	Yes - Lunch and Dinner	10:30 AM - 8:00 PM	10:30 AM - 8:00 PM	10:30 AM - 8:00 PM	10:30 AM - 8:00 PM	10:30 AM - 8:00 PM (Monday - Friday) 10:30 AM - 7:00 PM (Saturday - Sunday)
Salad Works	STEM Building	STEM		11:00 AM - 7:30 PM	11:00 AM - 4:00 PM	Closed	Closed	11:00 AM - 2:00 PM (Monday - Friday)
Sol Toro	Purdue Memorial Union	PMU		10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Starbucks	Purdue Memorial Union	PMU		7:00 AM - 12:00 AM	7:00 AM - 10:00 PM	8:00 AM - 8:00 PM	8:00 AM - 12:00 AM	7:30 AM - 5:30 PM (Monday - Friday) 8:00 AM - 2:30 PM (Saturday - Sunday)
Starbucks @ MSEE (fmr. MSEE - Beans)	Materials and Electrical Engineering	MSEE		7:00 AM - 9:00 PM	7:00 AM - 6:00 PM	10:00 AM - 4:00 PM	11:00 AM - 9:00 PM	8:00 AM - 2:00 PM (Monday - Friday)
Starbucks on Third Street	Third Street Suites	TSS		7:30 AM - 12:00 AM	7:30 AM - 10:00 PM	10:30 AM - 8:00 PM	10:30 AM - 11:00 PM	8:00 AM - 2:00 PM (Monday - Friday)
Sushi Boss	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
The Daily Bite - Food Truck	Food Truck	FT	Yes - Lunch and Dinner	11:00 AM - 3:00 PM 5:00 PM - 8:00 PM	11:00 AM - 3:00 PM	Closed	Closed	Closed
T'kkawalla Indian BBQ	Purdue Memorial Union	PMU	Yes - Dinner	10:00 AM - 9:00 PM	10:00 AM - 10:00 PM	10:00 AM - 10:00 PM	10:00 AM - 9:00 PM	10:00 AM - 8:00 PM
Undergrounds	Hicks Undergraduate Library	HCKS		8:00 AM - 11:00 PM	8:00 AM - 3:00 PM	Closed	1:00 PM - 11:00 PM	Closed
Walk-Ons	Purdue Memorial Union	PMU	Yes - Breakfast and Dinner	7:30 AM - 10:30 PM	7:30 AM - 11:00 PM	8:00 AM - 11:00 PM	8:00 AM - 10:00 PM	8:00 AM - 9:00 PM

EXHIBIT F

This is an example of a Standard weekly sales report. These reports can be custom configured to collect specific fields if they are captured in the system.

6/8/2020 to 6/12/2020																							
Customer ID	Status	Department	First Name	Last Name	Event Date	Guest Count	Subtotal	Tax	Delivery Charge	Total	Payment	Pay Method	Account Number	Building	Floor	Room	Delivery Time	Start Time	End Time	Clean Time	Department	Location	Set-Up Instructions
3355	Proposal	External- Phi Theta Kappa	Susan	Booth	6/8/2020	250	\$7,756.10	\$0.00	\$0.00	\$10,136.06	\$0.00	Billing Account Number	Conference Services	Damen Center	2	Damen MPR Lobby	9:45 PM	10:00 PM	11:30 PM	11:45 PM	External- Phi Theta Kappa	Lakeshore Campus	0
3355	Proposal	External- Phi Theta Kappa	Susan	Booth	6/8/2020	150	\$2,132.57	\$0.00	\$0.00	\$2,786.95	\$0.00	Billing Account Number	Conference Services	Damen Center	LL	Ireland's Pub	9:45 PM	10:00 PM	11:30 PM	11:45 PM	External- Phi Theta Kappa	Lakeshore Campus	0
3355	Proposal	External- Phi Theta Kappa	Susan	Booth	6/9/2020	30	\$1,329.84	\$0.00	\$0.00	\$1,737.90	\$0.00	Billing Account Number	Conference Services	Mundelein Center	4	Palm Court	3:45 PM	4:00 PM	5:30 PM	5:45 PM	External- Phi Theta Kappa	Lakeshore Campus	0
72	Confirmed	Provost	Gina	Lopez	6/9/2020	20	\$471.87	\$0.00	\$0.00	\$471.87	\$0.00	Billing Account Number	100014-6321	Lewis Towers	17	1704	8:45 AM	9:00 AM	11:00 AM	11:00 AM	Provost	Water Tower Campus	0
72	Confirmed	Provost	Gina	Lopez	6/9/2020	20	\$471.87	\$0.00	\$0.00	\$471.87	\$0.00	Billing Account Number	100014-6321	Lewis Towers	17	1704	8:45 AM	9:00 AM	11:00 AM	11:00 AM	Provost	Water Tower Campus	0
104	Confirmed	Human Resources - WTC	Sandy	Zygmuntowicz	6/11/2020	25	\$339.45	\$0.00	\$0.00	\$339.45	\$0.00	Billing Account Number	100478-6321	Lewis Towers	13	Beane Hall	1:45 PM	2:00 PM	3:30 PM	3:30 PM	Human Resources - WTC	Water Tower Campus	0

Grand Totals

Guest Count	Subtotal	Tax	Delivery Charge	Total	Payment	Pay Method
495	\$12,501.70	\$0.00	\$0.00	\$15,944.10	\$0.00	6

EXHIBIT G

Pur due for all Dis reg Ag ment				EXHIBIT G																	Pur due Rate 10.00 % 648,648 G			
Purdue University 20 YEAR SUMMARY Rate: 10.0000% Capital Investment: 1.0000%	YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	YEAR 6	YEAR 7	YEAR 8	YEAR 9	YEAR 10	YEAR 11	YEAR 12	YEAR 13	YEAR 14	YEAR 15	YEAR 16	YEAR 17	YEAR 18	YEAR 19	YEAR 20	TOTAL			
	741,245	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	1,186,982	22,792,000			