

Meet our Chef Manager

Peter Bowen, our Chef Manager for NIC Campus Dining, has worked in food service for over 20 years. Please reach out to him with any questions, comments, concerns or to discuss dietary restrictions.



peter.bowen@aladdinfood.com
(208) 666-8014

Student Employment

We are looking for students to join our dining team! FREE Meals and flexible schedules. If you are interested, please see a manager or fill out an application here.



Special Dietary Needs

North Idaho College dining managers and our corporate wellness dietitians will work with students to help manage food allergies and specialty diets. Please let us know of any dietary restrictions or food allergies by emailing us to set up an apt. We will work with students on dietary substitutions by reviewing menus with students who have food allergies to determine what, if any, menu items need to be substituted.

Email askdietitian@aladdinfood.com



BE THE FIRST TO KNOW!

View Menus, Hours of Operation, Special Events, Contact Us, and More:



nic.campus-dining.com



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RESIDENT DINING GUIDE

2024–2025




North Idaho College

Campus Dining

So Glad You are Here

Welcome to the dining program at North Idaho College, managed by Aladdin Campus Dining. We offer a program that meets the needs of today's college student. Throughout the year you will experience exciting changes, fresh menus, and new enhancements to your dining experience. The enhancements will be a result of the feedback and input of students, faculty, and staff on campus.

The Market

The Market is the dining facility on campus where students will find fresh and healthy prepared signature concepts including:



Meal Swipes, FLEX, cash and credit cards accepted.

Caffeinated Cardinal

Enjoy DOMA coffee made the way you like, along with your favorite espresso drinks - hot or iced, frozen blended coffees, and more!



And who can resist Fresh To Go Market and bakery items for students on the go. FLEX, cash and credit cards accepted.

Residence Hall C-Store

Need a late-night study break? Stop by the C-Store inside the residence hall to grab snacks, candy, drinks and more! Flex and credit cards accepted.

Meal Plans

Weekly meal plans include meal swipes (5, 7, or 9) served all-you-care-to-eat style in The Market during weekday dinner periods and weekend brunch and dinner periods. Unused meal swipes do not carry-forward from week-to-week and reset each Monday morning. Meal plan changes must be submitted in writing and may be changed through the first week of the semester, after which meal plan selection is confirmed.

	Weekly 5 - \$1,500 5 Board Meals/week \$750 in flex dollars
	Weekly 7 - \$1,750 7 Board Meals/week \$725 in flex dollars
	Weekly 9 - \$2,000 9 Board Meals/week \$700 in flex dollars
	Flex 1525 \$1,525 per semester
	Flex 1950 \$1,950 per semester

Flex Dollars

Flex dollars are loaded on to a resident's Cardinal Card which provides for a secure and convenient way to pay for food and snacks. Flex dollars carry from fall to spring semester. Unused Flex dollars carry over from fall to spring. At the end of spring semester flex dollars are forfeited and nonrefundable.

In the event flex dollars are expended, residents have the option to add money to their card. To add funds to a card, visit nic.edu/cardinalcard then click the "One Web - Cardinal Cash".



Aladdin Campus Dining is committed to bringing nutritious food to the table and making the healthy choice an easy choice for all our dining guests. We created BeWell to make it easier for you to choose well. First, our BeWell eating approach combines the latest in nutrition science and culinary trends to create a crave-worthy, nutritious menu choice. Second, our BeWell wellness approach encourages positive behavior change through our promotions, wellness education programs, and partnerships. BeWell is incorporated with End2End; an interactive menu program which highlights healthier options and provides the most current nutritional information for daily menus. Look for the blueberry symbol on our menus for a BeWell option!



BeWell recipes must meet three out of the following five categories:

Plant-based

Healthy Fat

Lean protein or plant-based protein

Limited added sugar

High fiber or a probiotic food

Our BeWell recipes will always:



Be trans-fat free



Use minimally processed ingredients



Be mindful of added sodium and portion size