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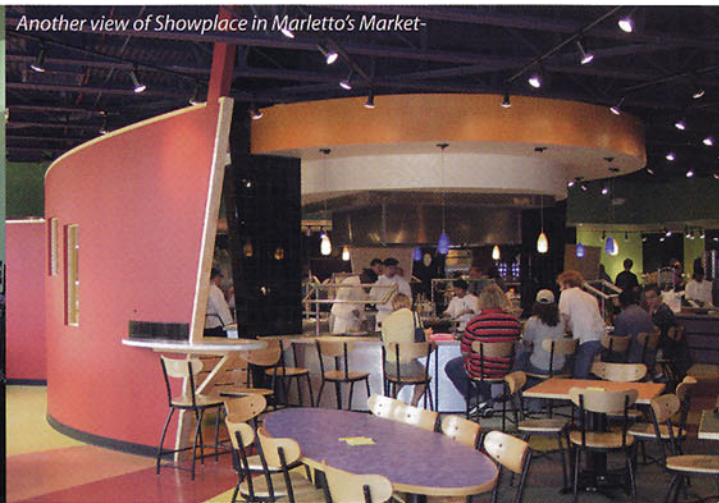
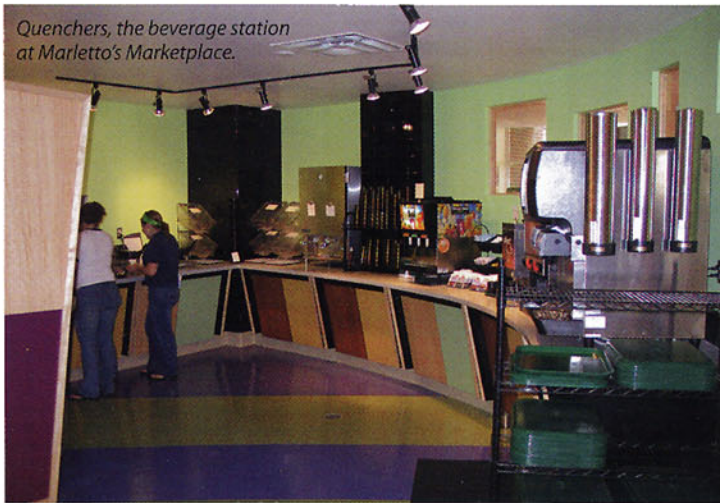
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Construction began two days after commencement on May 11 and the project was completed in time for staff training starting August 9, prior to the student's return for fall semester classes. The total cost of the cafeteria renovation was approximately \$900,000. The project would not have been successfully completed on time without the extraordinary effort of all involved with the project.

To prepare for the opening of the new facility, Sodexo brought in a team of chefs and culinary staff, under the leadership of Regional

Director for Culinary Development Frank Cecil, and developed new menus and trained the staff to prepare for their new roles. Their work paid off, and Webster has seen more students than ever before sign up for its meal plans. Lunch counts have doubled over their previous highs. It was a renovation that was a long time in coming, but it is now making a big difference in the quality of campus life. ♦





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Students sit at the counter and watch the "show" at Showcase in Marletto's Marketplace



can get a hot, fresh order of bowtie pasta with alfredo pesto sauce. Gone are the days of "cook and park"—the practice of cooking in large batches in a mysterious kitchen and then "parking" the finished product on a steam table.

The Campus Dining staff members are now "on stage" and have much more opportunity to interact with the customers. In keeping with their new role, they are attired in chef coats and black berets.

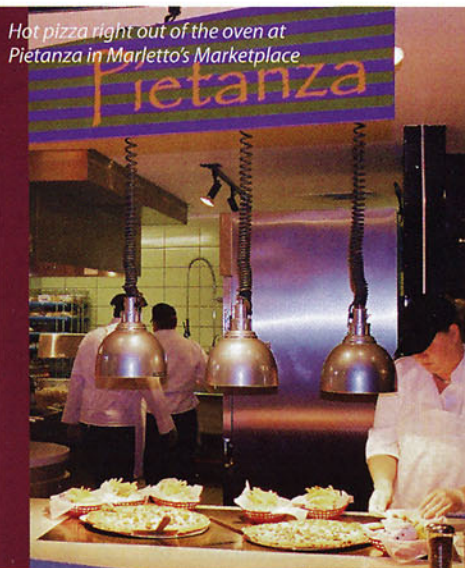
Student Reaction

The word "cafeteria" has nearly become blasphemous among the students and staff at Webster University. Even a six year-old questions why anyone would call Marletto's Marketplace a cafeteria when it looks more like a restaurant, and what a restaurant it is! The changes made to the main dining facility at the Webster Groves campus are revolutionizing the way students eat. Customers no longer have to wait in one long line only to be met with a small selection of choices. Food is no longer mysteriously prepared behind a yellowed wall. It has been transformed into a marketplace of options where students see the preparation of their food right before their eyes.

The Showcase station (a Mongolian Grill) even offers them the chance to choose their own ingredients in the creation of their meal. Not only is the quality of food better and healthier, but the atmosphere is much more vibrant and inviting as well. It is exciting to see a new place where students can congregate, and it is encouraging to know that students had input into the transformation of this dining hall from an institutionalized,

bland environment to this new, energetic college atmosphere. For current students, Marletto's Marketplace offers such an improvement in their dining experience, that many who do not even live on campus are purchasing meal plans and enrolling in the Bonus Bucks program. This year's freshman class has the advantage of experiencing Marletto's for their entire career

Hot pizza right out of the oven at Pietanza in Marletto's Marketplace



Grilled items ready for pick up at Sizzle in Marletto's Marketplace.



at Webster. For Webster alumni, the common question is, "Why wasn't this place here when I was enrolled?!"

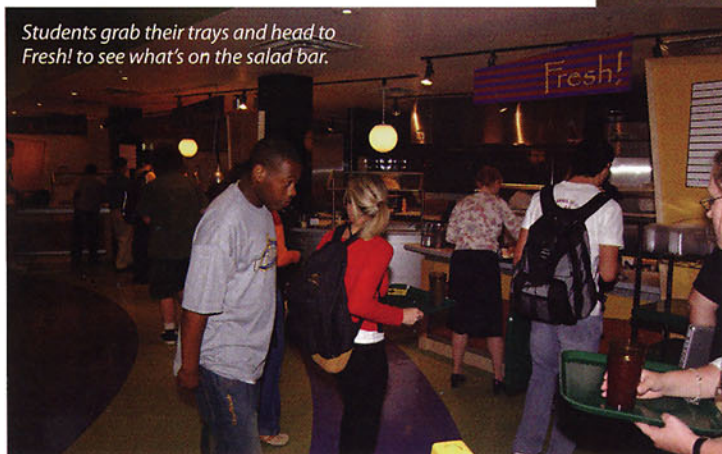
Upon entering Marletto's for the first time, students and faculty alike were greatly impressed as the sound of "oohs" and "ahs" filled the air. The approving and delighted sentiments can still be heard while dining in this main hub as students ponder what they will eat and then enjoy their time socializing with friends. Even the campus dining staff is excited about the transformation and gladly meets the requests and needs of students. They are continually asking for feedback on the quality of the establishment, even

though most of us think it couldn't possibly get much better.

Overall the changes made to Marletto's Marketplace are a brilliant improvement and will greatly enhance the quality of student life on Webster's World Headquarters campus. Many faculty and staff have also been spotted making regular appearances in Marletto's. In the words of the University's special events coordinator, Marletto's has gone from "NOT to HOT!"

The effort to renovate the Maria Hall Cafeteria began with a Food Service Planning Committee that began work two years prior to the start of construction. This committee of students, faculty, and staff was chaired by Ted Hoef, dean of students. After visiting several other campuses and touring retail

Students grab their trays and head to Fresh! to see what's on the salad bar.





Cooks prepare a tasty entrée for students at Showcase (the Mongolian grill) in Marletto's Marketplace

ments. The University plans to build two new residence halls to house another 340 students by the fall semester of 2006.

Marletto's Marketplace is located in the Maria Hall and Loretto Hall residential complex, thus the inspiration for the name Marletto's. We wanted a name that hinted of our international mission. Students came up with the idea of combing the words Maria and Loretto, similar to how the name of the mascot was formed. The University's mascot is a Gorlok, which is a word combination referring to the main intersection of Gore and Lockwood in Webster Groves, the home of Webster University. The Gorlok is a mythical creature designed by students and staff. It is reported to have the paws of a speeding cheetah, the horns of a fierce buffalo, and the face of a dependable Saint Bernard. The myth of the Gorlok embodies the highest standards of speed, agility, and stamina in an atmosphere of fairness and good conduct.

In addition to Marletto's Marketplace, Sodexo operates several other retail dining units on the campus, including the Gorlok Grill and Blimpie's in the University Center, Jazzman's Café in the Emerson Library, and a snack cart in a classroom building.

Marletto's features seven stations, set up in a marketplace format.

1. **SHOWCASE:** a Mongolian grill with an emphasis on Asian foods but also featuring various other ethnic specialties. The majority of entrees served here are cooked-to-order.
2. **CLASSICS:** traditional home-cooked entrees such as

meatloaf, mashed potatoes, and green beans, as well as vegetarian options.

3. **SIZZLE:** burgers, fries, and other hot sandwiches. Another station where items are cooked to order.
4. **PIETANZA:** pizza by-the-slice and a daily pasta and sauce feature.
5. **FRESH!:** salad bar with 12 popular fresh vegetables and toppings
6. **QUENCHERS:** an array of hot and cold beverages along with a soft serve yogurt and ice cream machine
7. **GOODIES:** freshly baked desserts

The dining room was also re-done and the seating was increased from 170 to 200. Gone are the long institutional tables, boring beige walls, bland floors, and fluorescent lighting. In its place are brightly painted walls with lots of curved surfaces, a purple open ceiling, vibrant flooring featuring carpet and tile in a color swirl pattern, and new track lighting.

The new Marletto's now facilitates the preparation and cooking of ingredients to be done in full view of the students. Long gone are the days of mysterious cooks doing mysterious things behind kitchen walls. At SIZZLE, for example, in exchange for a short four-minute wait, a student can see his/her burger being charbroiled and then prepared on a hot toasted bun with all the toppings. At SHOWCASE, one can hear the clickity-clack of metal spatulas tapping the iron grill while stir-frying an order of sesame chicken. At PIETANZA a pasta lover

Students, faculty, and staff enjoy lunch in the new Marletto's Marketplace at Webster University.



From "Not" to "Hot"

**New Main Dining Facility Unveiled at
Webster University**

by

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&

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On August 22, 2004, Webster University proudly opened a fully-renovated new restaurant called Marletto's Marketplace. Formerly known as Maria Hall Cafeteria (originally built in 1959), the new facility has been very well received by both new and returning students, as well as faculty, staff, and visitors. An old institutional-style cafeteria was replaced with a vibrant new dining facility. Some of the comments overheard in the first few weeks included:

"Wow, what happened to this place?"

"There are so many more choices now."

"This is great. I can see my meal being prepared hot and fresh."

Webster University is a private, independent, comprehensive, international university that offers undergraduate and graduate degree programs in many fields including business, computer science, psychology, communications, international relations, science, education, fine and performing arts, and liberal arts. The home campus is located in Webster Groves, a picturesque suburb of St. Louis, Missouri. Founded in 1915 as a small Catholic women's college run by the Sisters of Loretto, Webster has grown into an international network of over 100 campuses across the United States, Europe, China and Thailand. Currently the University enrolls approximately 22,000 students worldwide who range in age from traditional college age students to adult learners, and represent over 100 nationalities. Approximately 2,200 full-time undergraduates share the headquarters campus in Webster Groves along with 3,800 part-time undergraduate and graduate evening students. Five hundred students live on-campus, 280 of whom live in apart-