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RWU Tops Another ‘Best College Dining’ List

Public Affairs, Roger Williams University

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BRISTOL, R.I. -- Popular food and lifestyle news site *Thrillist* has named Roger Williams University one of the "14 Best College Dining Halls in America," citing signature dishes and annual events such as the lobster and steak dinner and Thanksgiving feast for its ranking on the campus cuisine list.

Outside these hallmark menu items for which the University has become so well known, *Thrillist* also recognized RWU for its focus on healthy, creative culinary choices featuring local, sustainable ingredients from oysters to tautog chowder. For these delicious spreads in the RWU Dining Commons, the news site even suggests that parties outside the campus sneak their way in: “Consider pickpocketing a clueless freshman for their ID just so you can eat here.” There you have it, folks – food so good, it should be criminal.

The national food ranking from *Thrillist* has garnered wide media attention for RWU’s dining program including *The Huffington Post* and local broadcast and radio outlets 630 WPRO-AM and ABC6, Providence. The “All Things Food and Drink” news site, *The Daily Meal* has also recently named RWU to its "75 Best Colleges for Food in America for 2014" list for the second year in a row. Additionally, the dining program has been ranked in the country’s top 5 percent based on findings from a student satisfaction survey.
The campus dining program at Roger Williams is provided in conjunction with food service provider Bon Appétit Management and serves an average of 2,700 students and 25,000 meals a week using fresh, seasonal ingredients sourced from local farmers, artisans and vendors.