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Sit down and Stay a While

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Thanks to a summer renovation project, Dillin Hall, the Linfield College dining facility, is a lighter, brighter place – one that includes comfy couches and chairs, and emphasizes good food and conversation around the clock. All these changes made us wonder: what is it like behind the tall stacks of new dinner plates and shiny stainless serving stations? What does it take to keep Linfield students nourished? We decided to find out.

Food for thought
- 90+ students employed
- 8 different food stations, plus soups, salad bar, desserts and beverages
- 80 gallons waffle batter used weekly
- 5 different cereals offered daily, with 10 rotated

Dillin annually
- 1.055 million meals served
- 68 tons of fresh melons cleaned and chopped
- 11,500 pounds of lettuce served
- 35,000 cardboard boxes recycled
- 10,000 gallons of milk served
- 5,500 hours spent running the dish machine
- 57,000 baskets of fries served
- 11,500 apples eaten
- 4,700 gallons of ketchup used

Both Dillin Hall, top, and the new campus Starbucks in Riley Hall are designed to be gathering places where students can socialize and study, according to Allison Horn, director of facilities and auxiliary services. Starbucks features warm colors, vintage Linfield photos and wood salvaged from the Old Oak.

The remodel includes an open concept, new furnishings, additional natural light, new dining room spaces, added dietary options and the chance for students to see their food prepared in front of them. The renovations were made possible by the long-term partnership with Sodexo, Linfield’s food service provider.

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