

# MONTH IN REVIEW

## Retail



### **Mark your calendars: Starbucks on Sir George William Campus to re-open**

**January 6**

If you've been waxing nostalgic about buying a frothy, smooth or chilled beverage from your on-campus Starbucks, the wait is over. The location in basement of the J.W. McConnell Building, which has been closed for more than one year due to the pandemic, will re-open its doors January 6, 2022. Our staff is looking forward to welcoming you back, including Lupa Begum (pictured above), the new store manager. Lupa, who immigrated to Montreal from Bangladesh in 2010, started working at Concordia Food Services five years later. She says during her spare time, she enjoys reading books and playing sports.



# Local and sustainable initiatives



## Local supplier Fourmi Bionique raises the bar in the art of granola making

Concocting gourmet granola, including a grain-free option, has been a labour of love for native Montrealer Geneviève Gagnon, who started experimenting with granola recipes in her home kitchen nearly 20 years ago.

It wasn't long before her passion and drive to produce the best-tasting granola—bar none—propelled her to found and serve as CEO of Fourmi Bionique, a company whose mission is to “create unique, healthy, and gourmet granola blends while promoting local producers of natural, organic and fair-trade ingredients,” according to its website. As a testament to her success, Geneviève has racked up multiple prizes and awards over the years, including two from the Quebec Businesswomen's Association.

On November 30, the Le Marché Express retail location in the J.W. McConnel building offered free samples of delicious, nutritious and healthy bites of Fourmi Bionique's artisanal granola.



# Special events

**PUSHAP**

Established in 1986 by current owner Dajit Kumar Mohan. Collectively, along with his team, he has managed to bring you a carbon copy of the mouth watering tastes from India. It all began by selling our home-made traditional Indian deserts and samosas. For the past 30 years, we have been serving the lovely people of Montréal, our most popular dish, which is the Thali of the day (Meal of the day). Along with the numerous other delicious Indian dishes that are yet to be discovered by you. Each year, our goal is to become even better for all of our customers and continually serve people quality food at an affordable price.

So come on in and enjoy a real experience of what India and it's food is all about at our fine vegetarian Indian cuisine.

*Chapati and Baingan Bharta*

By  
*Cook with Manali!*

Roti or Chapati is an integral part of Indian cuisine, the north Indian cuisine especially. It's simplest bread that is made everyday in Indian households.

It is made with only 2 ingredients- atta (the wheat flour) and water. Some people add salt, some add oil too.

**INGREDIENTS**

- Atta (whole wheat flour)
- Oil
- Water
- Ghee

## Diwali shines the light on themed menu shared by residence student

To mark the Diwali festival of lights on November 4, our dining halls were adorned with decorations and offered scratch-made Baingan Bharta (South Asian dish with minced grilled eggplant combined with tomato, onion, herbs and spices) paired with Chapati/Roti (unleavened flatbread).

Both themed menu items were put forth by residence student Parul through the recipe submission program,

which calls on students to share their favourite dishes from home with our culinary team members, who determine whether they can recreate and serve them to all students.

To cap off the celebration, homemade traditional desserts were supplied by Pushap, a local bakery whose roots in the community date back to 1986.



### Residence students flex creative muscles on World Origami Day

On World Origami Day November 11, residence students engaged in friendly competition and rose to the challenge of folding coloured paper into shapes other than the proverbial airplane. The 14 creations were then put to a vote by our Instagram community and on full display in the dining halls. The red butterfly artist emerged the winner and was awarded a Fairtrade Camino chocolate bar.



### A touch of spice and everything nice on American Thanksgiving

Turkey schmurkey! While students watching football in the dining hall on November 25 was reminiscent of a typical American Thanksgiving, our culinarians bucked tradition by cooking up chicken wings and cauliflower bites instead. After all, what goes better with football than wings with three, spicy homemade sauces—mango and habanero, pineapple and jalapeno, and sundried tomato and ghost pepper—to fire up the taste buds and a loaded baked potato with a choice of toppings on the side?

## Staff member spotlight

### From archaeology to food-ology: Meet Assistant Manager Sharon

While she aspired to be an archaeologist as a youth, Sharon's career in the food services industry was a more obvious choice because of her family's longstanding background in the catering business. She wound up owning and operating a BBQ smoke house in Mississippi for five years.

In 2014, Sharon made the move to Concordia Food Services, where

*Meet our team*



**Sharon**  
An Assistant  
Manager at  
Loyola dining  
hall



she began working at the Buzz Dining Hall on the Loyola Campus and has since climbed the rungs to become assistant manager.

These days, she works at the Le Marché Express retail store in the Richard J. Renaud Science Complex. When asked about her go-to foods, Sharon says they're as comforting as they are decadent: fried chicken and chocolate!

## Upcoming events

- December 4:** Decorate your gingerbread cookie in our dining halls to mark National Cookie Day
- December 17:** Le Marché Express retail locations close until January 6
- December 18:** Pajama party in the dining halls
- December 20:** To help counter food insecurity, services staff will bake 250 loaves of bread for Innovation Youth, a local non-profit organization
- December 21:** All pizza all day in the dining halls



***From our table to yours, we wish you and your loved ones a joyous and safe holiday season and Happy New Year!***

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