



**MARCH 2026**

# **GSIS CAFETERIA NEWSLETTER**

## **Overview**

In March, our cafeteria delivered a diverse range of themed menus, interactive dining experiences, and sustainability-driven initiatives.

We also actively encouraged student participation in menu planning to foster a more engaging and inclusive dining environment.

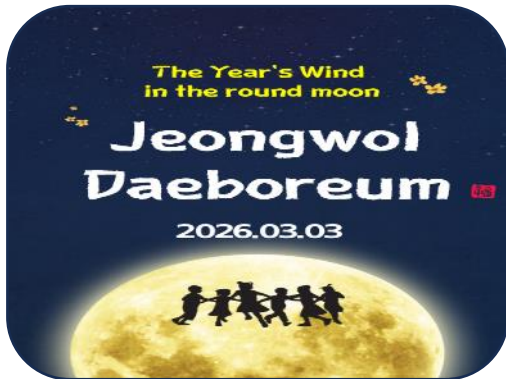
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# GSIS-MARCH Cafeteria Newsletter

## Jeongwol Daeboreum

We celebrated Jeongwol Daeboreum with traditional Korean menus.



## Jeongwol Daeboreum Special Menu (Mar. 3)

: The holiday symbolizes wishes for health and good fortune.

: Five-Grain Rice, Three-Color Namul

# GSIS-MARCH Cafeteria Newsletter

## Theme & Trending

March featured creative theme days and student-favorite menus.



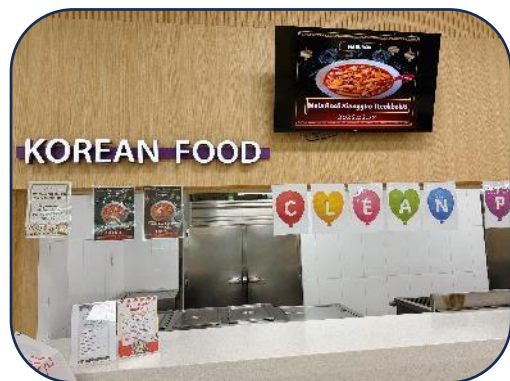
### Spring Seasonal Menu (Mar. 5)

: A seasonal menu highlighting the flavors of spring  
: Wild Chives, Shepherd's Purse, Spring Greens

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## Theme & Trending

March featured creative theme days  
and student-favorite menus.



### ★ J&J BUNSIK Menu Day (Mar. 27)

: A popular and trending menu loved by students  
: Mala Rosé Xiangguo Tteokbokki

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## Interactive Dining Experience.

### DIY Spring Rolls (Mar. 23)

Students enjoyed a fun and hands-on dessert activity.



### Build Your Own Spring Rolls!

: Students created their own spring rolls using rice paper and four topping choices.

: Students had a great time assembling and enjoying their personalized spring rolls.

# GSIS-MARCH Cafeteria Newsletter

## Themed Salad Bar

Students explored globally inspired flavors through our themed salad bars.



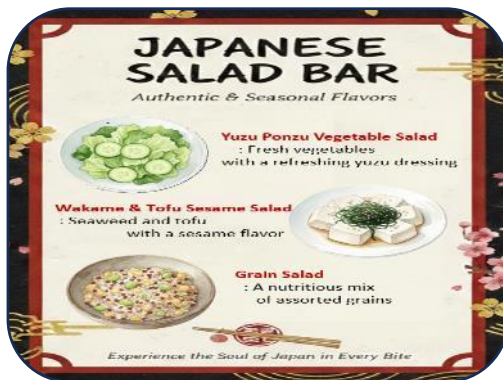
## Mediterranean Salad Bar (Mar. 19)

Ricotta cheese salad, Lemon herb couscous salad  
Roasted quinoa salad, Yogurt dressing

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## Themed Salad Bar

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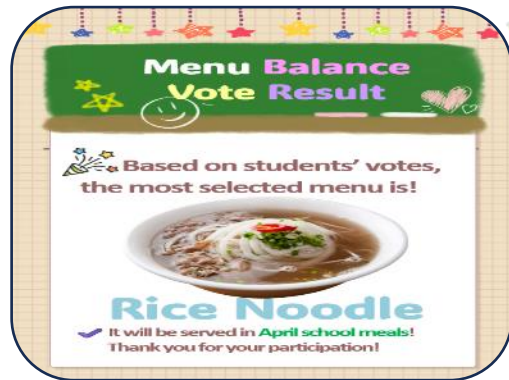
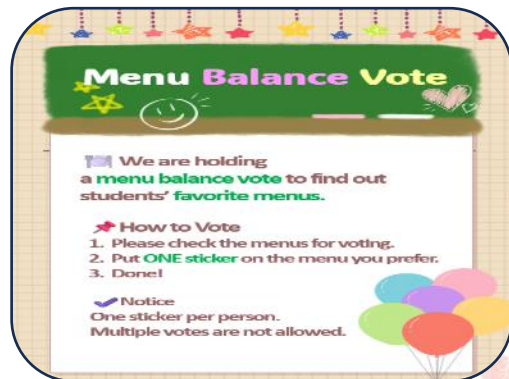
## Mediterranean Salad Bar (Mar. 26)

Ricotta cheese salad, Lemon herb couscous salad  
Roasted quinoa salad, Yogurt dressing

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## Student Voice

We encouraged student participation in menu planning.



### Menu Balance Vote (Mar. 3-6)

Students voted between Pork Cutlet and Chicken Cutlet.

★ Rice Noodle was selected  
and will be served on April 7.

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## Clean Plate Day



### Clean Plate Day (Mar. 27)

An eco-friendly initiative to help reduce food waste. Students who finished their meals received a special dessert.

On Clean Plate Day, food waste decreased by approximately **36%**.