In June 2022, Residential & Dining Enterprises (R&DE) underwent a transformative reorganization aimed at better serving the diverse and evolving needs of students. This strategic restructuring represented a proactive response to the changing landscape of higher education, with a primary focus on enhancing the overall residential and dining experience for students. By realigning its resources and priorities, the organization sought to create a more responsive and student-centric approach, ensuring that students’ residential and dining needs were met with efficiency and innovation. This significant change reflected the commitment to continuously adapt and improve the quality of campus life, fostering an environment where students could thrive both academically and personally.

The reorganization included the creation of R&DE Student Housing Operations and Stanford Conferences, and R&DE Stanford Dining and Stanford Hospitality & Auxiliaries.

Student Housing Operations at Stanford University is at the heart of creating a vibrant and inclusive campus community. Stanford offers a diverse range of housing options, catering to undergraduate students, graduate students, and even their families. Living on-campus not only provides a convenient and supportive environment for academic pursuits but also fosters countless opportunities to meet new people and develop
lasting friendships. Whether it’s the close-knit communities of undergraduate housing or the more specialized accommodations for graduate students, Student Housing Operations plays a crucial role in ensuring that each resident has a comfortable and enriching living experience. Moreover, Stanford’s commitment to sustainability shines through initiatives embedded within its housing services, contributing to an eco-conscious and environmentally responsible campus.

R&DE Student Housing Operations and Stanford Conferences; which also includes the Stanford Guest House, is a multifaceted entity that extends beyond the provision of housing. Within this comprehensive framework, several key services are seamlessly integrated. Housing Assignments ensure that each student is placed in an appropriate and conducive living environment, promoting an equitable allocation of resources. Undergraduate Housing and Graduate Housing cater to the distinct needs of each student demographic, offering tailored amenities and support. Custodial Services maintain cleanliness and hygiene, enhancing the overall quality of life in on-campus residences. Housing Service Centers act as hubs of assistance and information, further strengthening the sense of community. Finally, Sustainability Programs underscore Stanford’s commitment to environmental stewardship, weaving sustainability into the very fabric of student housing operations, thereby fostering a responsible and forward-thinking living experience for all.

R&DE Stanford Dining, Hospitality & Auxiliaries (SDHA) prides itself on providing high-quality and nutritious cuisine to meet the wide variety of dietary needs within our diverse Stanford community. The Eat Well @Stanford program is committed to supporting an inclusive dining experience for students with a wide range of dietary needs, and enhancing the development of lifelong eating practices that promote health and wellbeing. Students with special dietary considerations, such as food allergies or religious requirements, can receive assistance navigating their food options in the dining halls.
Sustainability is a core value of R&DE, and despite the substantial challenges that the COVID-19 pandemic continues to place on foodservice operations and supply chains, Stanford Dining is committed to pursuing bold action to address climate change and support Stanford’s commitment to become a zero-waste campus by 2030. When it comes to long-term strategies in sustainability, there is no imperative as important to address as climate change. Our strategy of climate-smart dining is rooted in the resounding message from climate scientists that our actions to address the climate emergency must be exponential in nature; we are past the time when incremental change is enough. We see tremendous opportunities for climate action through our food program: leveraging our institutional purchasing power and collaborating with thought leaders in climate change research, and across business and industry. We are inspired by the groundswell of student support of this key subject and are grateful to partner with many subject matter experts around climate issues. We also recognize the power of creating delicious plant-forward menus and using more biodiverse and regenerative agriculture ingredients.

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