

# A tasty flair with “global” cuisine at University of Portland

**Breanna Craine  
& Brittany Horne**  
Arts & Culture Editor  
and News Editor

The search for perfect college food may have found its match, not desperately far from our own campus. University of Portland’s superb quality can only be compared to PSU’s quantity. We, Brittany Horne and Breanna Craine, have gone on our last off-campus college dining adventure this spring.

We decided to go to University of Portland to check out their food options, rumored to be spectacular. Pulling into the campus was a beautiful sight, it truly looked like a university campus. The parking spots were few and small. Most of the parking lots required permits but we found the visitor parking and walked into the administration building to ask where the food was.

We were sent to Bauccio Commons. Once we walked up to the front doors, we noticed a glass box with what looked like a real fireplace. The fireplace was enclosed and was coming up from the ground, a line of flames emerging from a layer of beautiful colored stones. Beautiful architecture covers the entire campus; its old looking buildings with some modern touches make this school intriguing to all.

The cafeteria itself had a modern feel to it, something that you would never imagine on a campus. Then again this is a university, compared to a community college, like we are used to. It had a cozy feel to it that made us feel comfortable enough to leave our valuables at the table before browsing and ordering our food.

Brittany tried the chipotle zesty chicken breast burger basket with fries from the “grill” station for \$6.75 and an extra \$1.25 for apple wood smoked bacon. It included two pieces of chipotle seasoned chicken, a delicious specialty bun, lettuce, onion, tomato and house made pickles.

The fries were absolutely delicious, sprinkled with a seasoning mix, prepared homestyle with the skin left on. They were just the right amount of crispy on the outside, soft on the inside. The chicken burger was really good, an indulgence, but not the kind that makes you feel entirely unhealthy. It was fresh and filling, seasoned with great chipotle that packed some punch for this chipotle connoisseur.

The cheeseburger with apple wood smoked bacon basket included a 1/4 pound of beef, cheese, crispy lettuce, bacon, fries, onion, tomato, pickles and the same specialty bun.

This giant bacon cheese burger was perfectly filling for someone who is hungry. The bun itself was very fluffy which made the whole burger almost impossible to fit in your mouth for a bite. This meal cost \$6.70 which is a decent amount, considering the fries and added bacon.

The carne asada plate which included Carman Ranch beef with black beans, spanish rice, corn tortillas, diced onions, shredded cabbage, cilantro, pico de gallo, sour cream and cheese was shared and enjoyed by both of us. The meat was well cooked, just a little flair from the onion and cilantro. Brittany usually doesn’t like avocado but thought that it went well in this dish.

This meal came from the “global” part of the cafeteria. Every week, the chefs choose a different global food menu for lunch and dinner for students to try. The U of P students are required to have a meal plan so they try to keep the food options open with a good selection.

They offered several kinds of drinks for students to purchase. Breanna tried a vitamin infused water called Activate. You twist the top to release the powdered vitamins to enhance the flavor. The flavor I tried was Very Berry which “enhances beauty.” Obviously a bottle of water will not turn you into the most beautiful woman, but the drink was tasty. The powder dissolved pretty well, but some sips had a grainy texture to it.

Brittany had a Double Chocolate milk from Nestlé, a familiar drink although it isn’t offered everywhere. This went well with the snickerdoodle and orange white chocolate cookies we got and decided to save for the drive back to CCC. We were too full to eat them right away, after splitting three large meals between the two of us.

During U of P’s summer, “The Cove” has a more limited selection. Stations such as the taco-ria and pizza bar are not always available. This tasty and cozy cafeteria seems to do a great job of feeding its residents – there are 6,000 transactions a day from the 18,000 people that live on campus, according to Kirk Mustain, who runs the food services at U of P. He stopped by our table to greet us while we were enjoying our food. Who even knows who runs the Cougar Station at CCC?

All this food means a lot of garbage and dishes as well. The Cove has a row of different waste disposal bins such as compost, waste, recyclables and plastic as well as a rotating rack for the dishwasher. All you have to do is put your leftover items in the correct bins and then place your plate on the rack. The machine does the rest for you.

Our conclusion for U of P is that it would be a fairly tasty and convenient place to eat if we were living in the campus dorms and decent on the pocketbook as well. However, going just every once in awhile serves as a wonderful treat. We would definitely like to go there again, or even better, have a program similar to theirs at Clackamas. If you are choosing your school based on the food alone – considering quality, quantity and value – U of P would be the obvious choice.

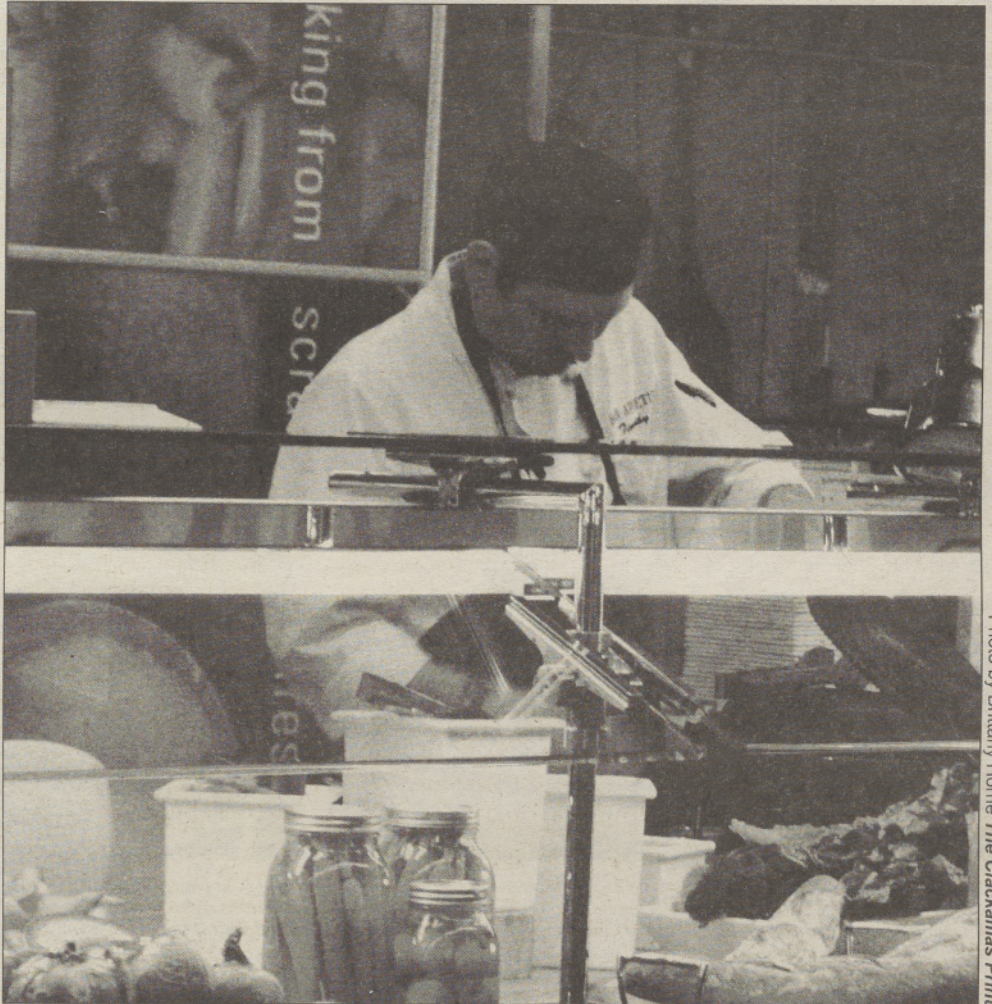


Photo by Brittany Horne The Clackamas Print

A chef at University of Portland’s global food bar prepares a quality meal with South American flavor for a student. Students at U of P can get different cuisine every week from different points of the world.



**ORDER NOW**  
**PIZZAHUT.COM**

**ORDERING ONLINE IS  
AS EASY AS CHANGING  
YOUR MAJOR...AGAIN.**



\$8

LARGE  
1-TOPPING  
PIZZA

No coupon required, just valid College Student ID.  
Offer Expires 5/31/13

**Delivery & Carryout**  
**In Portland Metro • 503-292-2222**

**Add Wings**  
**\$5** Add 8 Bone-Out Wings to any Pizza Purchase  
\$1 more for Bone-In Wings.

**Big Dinner Box**  
**\$19<sup>99</sup>** 2 Medium 1-Topping Pizzas + 5 Breadsticks + Your Choice of 1 Side  
Sides Include: 1 Pan of Pasta, 1 Order of 8 Wings, OR 4 Stuffed Pizza Rollers.

Expires 5/31/13  
One coupon per order. Not valid with other offers, promotional pizzas or with Personal Pan Pizza purchase. Wing types and flavors vary by location. Participation, delivery areas and charges may vary. Cash value 100¢.  
©2013 Pizza Hut, Inc. CLACKAMUS/5.88x8

LIMITED TIME OFFER  
One coupon per order. Not valid with other offers or promotional pizzas. Additional charge for extra cheese and duplicate toppings. Wing types and flavors vary by location. Delivery areas and charges may vary. Cash value 100¢.  
©2013 Pizza Hut, Inc. CLACKAMUS/5.88x8

**THE PRINT NEEDS YOU!**

Interested in being a part of The Print team here at CCC? Come apply at Roger Rook Hall 135. Free tuition offered!