

Texas A&M University-Corpus Christi (TAMU-CC) welcomes events and activities that include food on campus. TAMU-CC, in partnership with Islander Catering, is expanding catering options on campus to include off-campus vendors. Below is an outline of TAMU-CC catering guidelines effective September 19, 2022.

Catering Guidelines

Departments or student organizations offering food for an event, activity, or meeting must follow the catering guidelines below.

- All University events serving alcohol are required to use Islander Catering for food service.
- Non-University groups holding events on campus with attendance of 50 or more are that serve food are required to use Islander Catering for food service.
- On-campus student recruitment events are required to use Islander Catering. (Examples include but are not limited to Islander Launch, Island Days, and campus tours)
- University events with attendance of 400 or more are required to use Islander Catering. (Examples include but are not limited to Beach Bash and Tamalada)
- All other campus department and student organization events that do not meet the criteria above may use Islander Catering or an external food provider that meets TAMU-CC external food provider regulations as outlined below.

External Caterers/Food Service Providers Regulations

Departments and student organizations who do not meet the above criteria and elect to use outside vendors an exemption request is not required but they must follow the guidelines below:

- All food service providers must use TAMU-CC's exclusive beverage supplier, which is currently Coca-Cola. This applies to bottled beverages including juices, water, tea, and energy drinks.
- Islander Catering will not supply beverages, ice, linens, utensils, flatware, dinnerware, or any other event supplies, including kitchen or kitchen equipment, for events or activities using external caterers/food service providers.
- Islander Catering will not serve any type of food or drinks at an event or activity using external caterers/food services providers. At events where food or drinks are purchased from Islander Catering, they must be the sole provider.
- Departments or student organizations are responsible for assisting the outside food service provider with monitored access to space and must ensure food and beverage clean-up. At no time should external catering personnel have unsupervised access to university facilities. Clean up must occur immediately upon conclusion of the event.
- Given the required Texas State Health Department regulations and the inherent risk in serving food and beverages, all external caterers/food service providers must be licensed by the State of Texas Health Department. It is the department's or student organization's responsibility to ensure the caterers/food service provider is properly licensed.
- If a department or student organization serves food that must be temperature-controlled, a food handlers' certificate must be obtained and submitted to University Services.
- Departments may have employee-only events to celebrate birthdays or holidays. For these events, food may be prepared, cooked, and brought in by the individuals in the department. It is not necessary to have a person certified in food handling present. It should be noted that the group holding the event will be held liable for any expense associated with individuals who get sick and/or medical attention. It is recommended that the department have staff sign the [Group Waiver Liability Form](#).

Benefits of Using Islander Catering

Islander Catering is the preferred caterer for TAMU-CC. Islander Catering offers high-quality catering options that are easy, convenient, and flexible. Further, as expert event managers, they will ensure you have everything needed for the food service portion of your event. Islander Catering will work closely with you to create a custom menu inspired by your unique needs and budget. Here are some additional benefits of using Islander Catering.

- Ease of operation- Islander Catering has access to event locations across campus, so there is no need to arrive early to provide access to the event space and there is no need to stay late for clean-up.
- Compliance - Islander Catering is knowledgeable of university policies for serving and providing food and beverages on campus.
- Payment is easy and there is no need to worry about purchase orders, tax exemption certificates, or food handler's permits.
- If you need to collect payments from your participants, Islander Catering conveniently accepts different forms of on-site payment across campus. Forms of Payment include debit cards, credit cards, dining dollars, and SandDollar\$. For example, the Career & Professional Development Center collaborated with Islander Catering to allow all students to use their meal plan to fund the student portion of the etiquette dinner.
- Islander Catering is allergen friendly and always provides vegan, vegetarian, and gluten-free options.