

ORANGE

by **f o o d a**

Welcome

As you may have learned by now, the variety of meal options in your building is about to expand significantly, as the cafeteria transforms into your own Food Hall.

The Food Hall is managed by Foda, a Chicago-based company that opens up your breakfast and lunchtime options by bringing a rotating variety of restaurants right to your building.

You can also stay in the know by signing up for emails from Foda at [Foda.com](https://www.foda.com). They'll keep you posted on all the details, like specific restaurants planning to visit, upcoming menus, and promotions.

This is a big change for your building, and changes usually spark questions! Don't worry, Foda has done this before! And people love it.

Next up are questions we see a lot when Foda launches Food Halls.

We look forward to enjoying lunch with you soon!

The Orange by Foda Team



What is an Orange by Fooda Food Hall?

Orange by Fooda transforms your cafeteria into a dynamic food hall featuring the best local and national restaurants. You'll enjoy a diverse mix of cuisines—from Latin American street food and Southern barbeque to healthy vegetarian options, authentic Thai, award-winning burgers, thin crust pizza, and more.

Each Food Hall will have resident restaurant partners (with chefs preparing food onsite daily) plus rotating guest restaurants that swap out regularly, ensuring there's always variety. Menus are curated, taste-tested, and sourced from restaurants with strong ratings and reviews.

Where is the Food Hall Located?

The Food Hall is right in your existing cafeteria—we just like to call it something different because it is something different!

What will the food cost?

Meals are authentic, affordable, and chef-driven. Restaurants do not mark up their prices—so you'll pay the same as you would at their brick-and-mortar locations. Menus are curated to include affordable options at every station.

How are restaurants chosen?

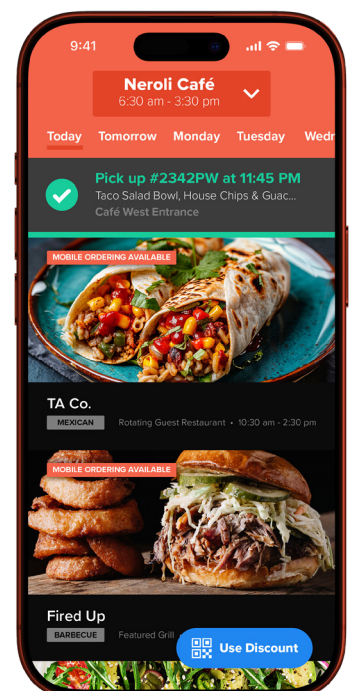
We process millions of data points — including restaurant reviews, customer feedback, and point-of-sale transactions — to select the best guest restaurants.

Guest restaurants are evaluated based on:

- **Affordability:** Comparable to surrounding options
- **Employee Preferences:** Familiar, desirable restaurants
- **Operational Feasibility:** Ability to support our building's needs
- **Diverse Offerings:** Options to meet different dietary needs

How do I know which restaurants are coming?

Download the Fooda app and select your site to see the latest lineup. You'll always know what's coming — and as a bonus, you'll get \$2.00 off your first lunch!



Who staffs the Orange by Fooda Food Hall?

You'll see Orange by Fooda employees and our resident restaurant partner operating daily stations (deli, breakfast, salad bar, soups, lunch, grill).

Guest restaurants will also send a crew to serve a range of delicious and diverse lunch offerings.

Will the stations be the same?

The grill, deli, and salad stations will remain in their current locations—with more offerings and upgrades to the program. In addition, we're introducing Popup Restaurants—local restaurant favorites that will rotate daily in place of two of the current stations.

Will Orange by Fooda serve breakfast?

Yes! Breakfast is the most important meal of the day. We'll offer a full grill program along with healthy, on-trend options.

Will there be breakfast made to order?

Yes! Freshly cooked breakfast will be available daily, along with continental favorites like pastries, fruit, and yogurts.

Is there a daily special?

Yes! Beyond rotating restaurants, you'll find specials at the grill, deli, and salad stations. We also encourage feedback to make sure your favorites are featured.

Will there be healthy lunch options?

Absolutely. Healthy choices are built into every station:

- **Salad Bar:** At least 2 lettuce bases, 3 proteins (including 1 plant-based), fresh cut vegetables, fruits, and cheeses.
- **Deli:** Multigrain bread, gluten-free, and vegetarian options daily.
- **Grill:** Breakfast options like oatmeal, fruit, yogurt, granola, plus vegetarian lunch items.
- **Popup Restaurants:** Vegetarian options always available as sides or entrées.

How do I pay?

We accept credit cards, Apple Pay, and Google Wallet.

Can I order catering?

Yes. Orange by Foda offers a full catering program with our in house catering partner, Wild Thyme, 40+ local restaurants. You'll be able to order online, and our staff (including an onsite Catering Manager) will ensure everything runs smoothly.

Why use Orange by Foda catering?

We manage, track, and guarantee the timeliness of all catering orders. You'll have access to a wide variety of exciting restaurant partners, all coordinated through one trusted platform.

Who stocks the Grab & Go, and when?

Our Grab & Go program is stocked daily by both Orange by Foda and our resident restaurant partner. Healthy options and favorite brands will always be available, with offerings adjusted based on demand

What if I'm hungry outside Food Hall hours?

Markets in your building will stay stocked with fresh and healthy options for whenever hunger strikes — even late afternoon.

Will there be downtime when my café is closed?

There may be times when certain areas are temporarily closed for upgrades. We are working closely with Qualcomm to ensure that food options remain available during any closures.

Who can I contact with questions or comments?

Before launch, please direct all inquiries to QualcommCafe@foda.com.

We Need You!

Your participation is key to ensure the program is successful!

Please feel free to let us know what we can do to make your experience better for any of our cafés.