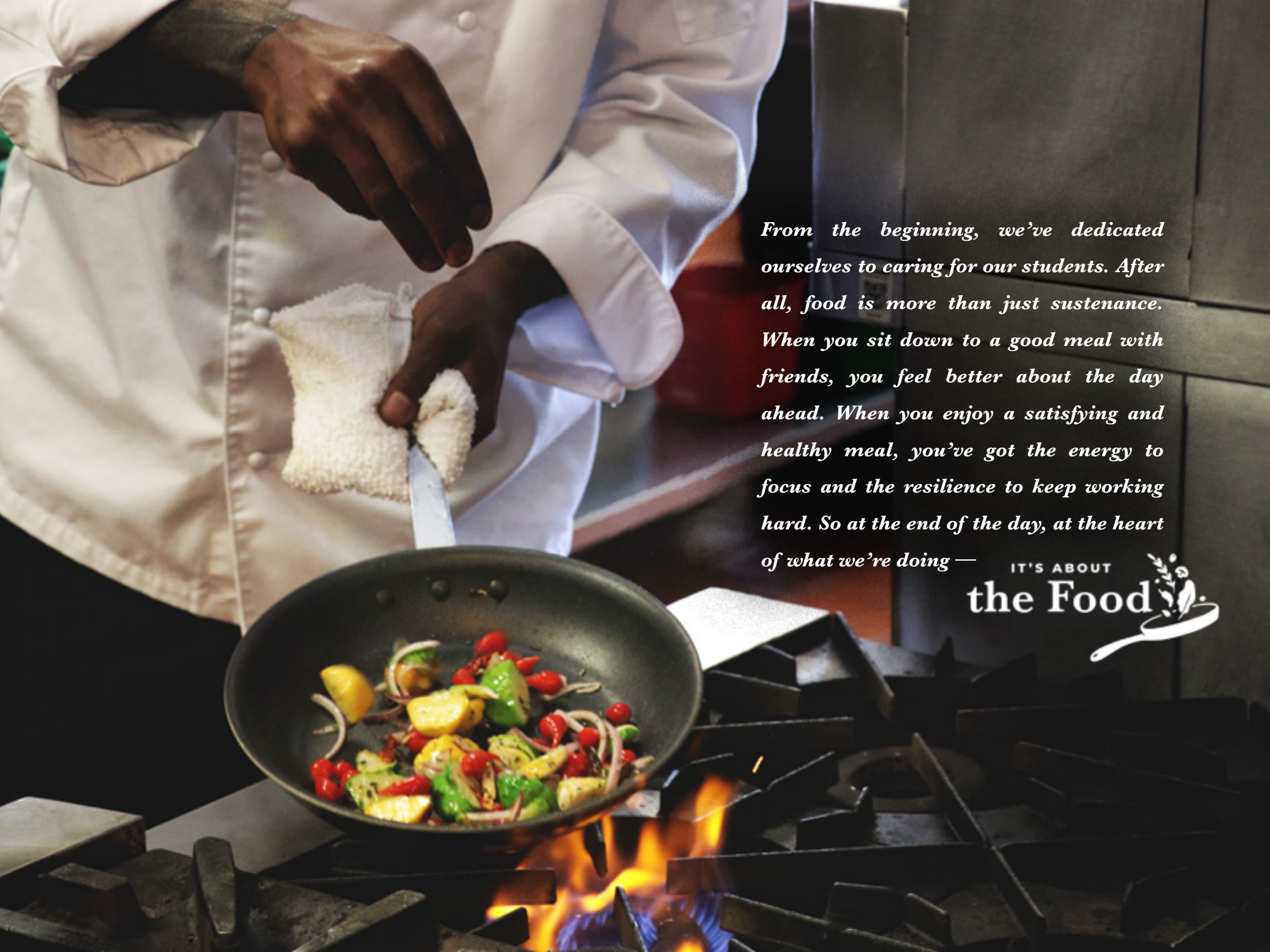


IT'S ABOUT
the Food





From the beginning, we've dedicated ourselves to caring for our students. After all, food is more than just sustenance. When you sit down to a good meal with friends, you feel better about the day ahead. When you enjoy a satisfying and healthy meal, you've got the energy to focus and the resilience to keep working hard. So at the end of the day, at the heart of what we're doing —

IT'S ABOUT
the Food 

Our Kitchen Principles.

1. Everyone's driving focus each day—from our chefs and our cooks, to our servers and our managers—is preparing excellent food for UNT students, faculty and staff.
2. We believe a wide variety of well-prepared food, made with easily recognizable ingredients, is the foundation upon which good health may be built.
3. We use whole foods. Every meal. Every day.
4. We keep our costs down by purchasing in bulk from our suppliers and eliminating food waste at every opportunity. Efficiency and effectiveness drive our internal processes.
5. We really cook and bake. We operate cooking kitchens with certified chefs.
6. We use seasonally fresh produce whenever possible, and frown at the use of processed convenience food.
7. We do not have corporate recipes. All food is produced at UNT, by UNT, and for UNT.
8. Sustainability is important to us. We utilize energy efficient commercial food service equipment, and operate a closed-loop food production system. In Dining Services, our focus is source reduction as a tactic to eliminate waste.
9. We are committed to food safety. UNT Dining Services' Food Handlers Certification Program is the only one of its kind to be accredited through the Texas Department of State Health Services. Every supervisor, manager, and chef is ServSafe Manager certified.
10. We operate the only 100% authentic vegan dining hall at a large university in the country, and the first 'Big-8' plus gluten-free eatery in Texas. Check out Mean Greens Café and Kitchen West!

PROFESSIONAL CHEFS. REAL FOOD.

At UNT, we believe in actually cooking our food. We hire accomplished chefs who have worked at five star hotels and resorts, exceptional restaurants, and more — bringing their award-winning experience and skills to campus. So no matter where you choose to eat, you can always sit down to an expertly-crafted, mouth-wateringly delicious meal prepared by expert hands.



LOCATIONS

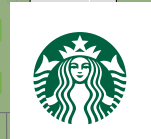
With five all-you-care-to-eat dining halls, over twenty (and growing) retail restaurants — both in the University Union and in academic buildings across campus — and dedicated service at Discovery Park, you're never far from a great meal at UNT.



KITCHEN WEST

BRUCETERIA

AT DISCOVERY PARK:



UNIVERSITY UNION

LEVEL 1



LEVEL 2



CAMPUS CHAT FOOD COURT (LEVEL 2)



**DINING SERVICES
EMPLOYEE SERVICES**



**COMING SOON:
NEW RETAIL CONCEPT**

**COMING SOON:
EAGLE LANDING
FOOD HALL**

**AT VICTORY HALL:
CHAMPS**

**MEAN
GREENS
CAFÉ**

**KERR
DINING HALL**

WHERE TO EAT ON CAMPUS

FALL 2020 — SPRING 2021

LEGEND:





Proudly holding the title of the first 100% vegan dining hall in the country, Mean Greens at Maple Hall isn't just for vegans. It's popular among all looking for satisfying healthy or plant-based options.

SERVING UP

- House-made, plant-based dishes
- Flatbread pizza
- Made-to-order paninis
- Fresh desserts

POINTS OF PRIDE

- Mean Green Acres—an organic hydroponic garden that sustainably produces 650 to 750 heads of leafy greens per week
- Five consecutive years of “A+” ratings and Dean’s List honors from animal advocacy group peta2

Mean Greens Café.

CHEF-CRAFTED, PLANT-BASED GOODNESS

Champs.

DELICIOUS NUTRITION FOR THE ACTIVE LIFESTYLE

Located near Apogee Stadium and other Mean Green athletic facilities, Champs is especially popular among student athletes thanks to its focus on proper sports nutrition.

SERVING UP

- Grilled & rotisserie specials
- Smashed burgers to order
- High-protein items
- Fueling Station

POINTS OF PRIDE

- Sports Nutrition team works closely with Champs' chefs to develop nutritious and delicious recipes
- Meal Plan members can work with our Registered Dietitian on their nutrition needs



Kitchen West.

West Hall is home to Texas' first 100% Big 8 Allergen-free university dining hall. Featuring familiar homestyle goodness in every dish, you'll never have to worry about what's in your food while dining here.

**FREE OF
ALLERGENS,
FULL OF
FLAVOR**

SERVING UP

- Famous fried chicken
- Gluten-free delicacies
- Vegan options
- Cupcakes, cookies, fudge, and more

POINTS OF PRIDE

- Kitchens With Confidence "Certified Free From™" the Big 8—milk, eggs, fish, peanuts, shellfish, soy, tree nuts and wheat—and gluten



Fried chicken and mac & cheese—
allergen free



Eagle Landing.

Eagle Landing is our newest, state-of-the-art food hall. Enjoy a wide array of cuisines—from Latin fusion to homestyle favorites, from Asian-inspired dishes to Italian classics and more.

FEATURING

- Avenue A
- Cibo Fresco
- La Mesa
- Leaf
- Bamboo Basil
- Wood Grill
- Bakersville

POINTS OF PRIDE

- All of your favorites for just one Meal Plan swipe
- 7 unique Food Hall concepts

Kerr.

SERVING UP

- Burgers, fries and more
- Homestyle cooking daily
- Vegan options
- Hand-scooped Scrappy's Ice Cream and other fresh treats

Kerr Dining Hall is a staple of UNT Dining. Find homestyle favorites, grilled-to-order burgers, Scrappy's Ice Cream and more on Kerr's lines.



Bruce Hall is a UNT institution, and Bruceteria is no exception. Centrally located and offering all your homestyle favorites daily, Bruceteria is a popular and well-loved stop for a bite on campus by the whole UNT community.

SERVING UP

- Famous pizza & pasta
- Mediterranean station
- Top-notch salad bar
- Vegan options

POINTS OF PRIDE

- Home of some of UNT's favorite staples: mac and cheese, as well as fresh rotisserie chicken
- Hosts fan-favorite special event dinners, such as the Hogwarts Christmas and Star Wars dinner for May the Fourth (Be With You)

**CLASSIC UNT
FAVORITES
IN ONE
PLACE,
SCRATCH-
MADE DAILY**

Bruceteria.

Clark Bakery.

The bakery behind Clark Hall is one of UNT's truest treasures, where the aromas of sweets and fresh-baked bread greet all who walk nearby. Here, baked goods are lovingly made to be sent out across campus for your enjoyment.

**DELICACIES
BY EXPERT
BAKERS &
PÂTISSIERS,
MADE JUST
FOR YOU**

BAKING FRESH

- Real French butter croissants
- Muffins, cookies, donuts & more
- Artisan breads

POINTS OF PRIDE

- Birthplace of the famous Swoop Cake
- All breads and pastries made in-house
- Home of Scrappy's Ice Cream

Swoop Cake



Retail Across Campus...

For quick, easy, and delicious dining options, stop by one of our more than 22 Retail Restaurants. Take your pick from national brands like Chick-fil-A, Starbucks, Burger King and Jamba, or enjoy homegrown hot spots like Sauté, Mia's Wood-Fired Pizza and Flattop Grill — all on a college budget.

SERVING UP

- Pizza, burgers and other favorites
- Fresh phở bar
- Sushi, deli and salad bar options
- Coffee and tea

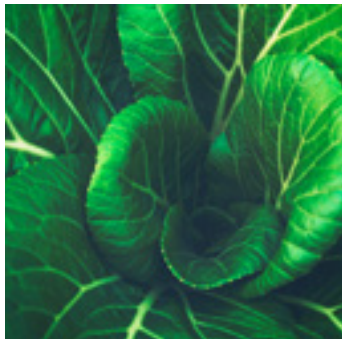
NOTABLE MENTIONS

- Campus Chat Food Court inside of the Union is full of crave-worthy foods of all kinds
- 20+ popular brands to choose from
- Late night dining at the Union



...and Discovery Park, Too.

Spend most of your time away from the main campus? Not an issue. Park Place Market, across from the library at Disco Park, serves up hot, fresh, made-to-order entrées daily, as well as Starbucks coffee — so there's no shortage of delicious options, whatever you crave.



For Any Occasion.

Looking for something more upscale for a special occasion? Organizing a formal banquet, or a casual lunch? Keep it on campus and look no further than Dining Services for solutions to impress your guests.



UNT's annual Wingspan Gala, catered by Verde Catering.

VERDE CATERING

Verde Catering is our complete, full-service catering operation, known for its exceptional food and style. Perfect for elegant banquets, formal dinners, group conventions, or any other special event, turn to Verde when you need a showstopping event. Verde can be seen in action across campus, serving at official UNT events and private gatherings throughout the year.

AVESTA RESTAURANT

An oasis of elegant dining in the heart of UNT, Avesta Restaurant in the Union offers upscale yet affordable cuisine in a relaxed, casual atmosphere. An eclectic and international menu is prepared fresh every day in Avesta's scratch kitchen. Best of all, your meal plan's Flex Dollars can be used to eat here—so treat yourself to not just a great meal, but a great experience at Avesta.

FOOD-TO-GO

For smaller, more casual gatherings, Food-to-Go offers fresh, delicious, made-from-scratch food served in affordable group-sized amounts. Whether you're hosting a class-wide celebration, study session before finals, or other occasion, this service is ideal for casual gatherings on a budget.

For the Planet.

We believe that sustainability is key to a successful food operation, and we take that belief seriously in all of our day-to-day work. From our organic hydroponic garden to reducing waste, “We Mean Green” every day at UNT Dining Services.

MADE FROM SCRATCH FOOD

- Tastes great, so less is left behind and wasted
- Fewer cans and less packaging discarded thanks to starting with whole ingredients
- Portion sizes optimized so guests don't take more than they can eat—reducing chances of uneaten food going to waste

REUSABLES AND RECYCLABLES

- All dining halls, Avesta restaurant and our catering operation use reusable cutlery, glassware, and china
- Plastic straws moved to registers, so they're only given out when requested
- Recycling for glass, aluminum, cardboard and plastic at all Retail locations and across campus

CONSERVATION

- Sophisticated food management technology accurately forecasts how much food we'll use—reducing chances of ordering and cooking more than we can use
- No trays in the Dining Halls reduces food waste and requires less dishwashing
- Less food waste allows us to focus on keeping prices low and quality high

MEAN GREEN ACRES

- Hydroponic garden inside a repurposed freight container adjacent to Mean Greens
- Produces 650-750 heads of organic, non-GMO leafy greens and herbs per week used in multiple Dining Services venues across campus
- Reduces pollution from shipping, waste from packaging and conserves water



Farm Manager Cris Williams tends to the greens inside Mean Green Acres.

SUSTAINABLE OPERATIONS

A photograph of two young women with henna on their hands, smiling and eating corn on the cob at an outdoor event. The background is a blurred crowd of people and green trees. The text 'MEAL PLANS' is overlaid in large, white, sans-serif font at the top, with an orange square to the left of the 'M'.

MEAL PLANS

Enjoy all the best of UNT Dining at a price that works for you — no matter where you live and no matter your style. Best of all, payment is routed through your student account, so you can focus less on money and more on where you'll eat next.

FIND YOUR PERFECT PLAN AT [DINING.UNT.EDU/PLANS](https://dining.unt.edu/plans)

DINING & YOU



Our utmost goal here at Dining Services is supporting and serving you, from freshman year to graduation. And that goes further than making sure you have a great meal. We want to see you succeed — and we invite you to help us do the same, through your feedback and partnership.

Let's Work Together.

We couldn't do what we do without our employees. No matter where your career path will take you after leaving UNT, you can gain valuable experience and skills working with Dining Services. Get paid to learn outside of class, with hands-on experience in a professional setting that builds your résumé.



SWEET PERKS

- Competitive pay
- Meal for every 4-hour shift
- Work on the main campus or at Disco Park
- Flexible scheduling around classes

APPLY TODAY

Log in at unt.joinhandshake.com and search for "UNT Dining" to get started.

J O B S



WE'RE HIRING!



Tell Us What You Really Think of Us.

Can't contain your excitement about our food? Know how we could do even better? We want to hear all about it. We frequently use student feedback to make improvements, and we greatly value your input. So tell us what you really think: we're listening.

TEXT N TELL SCREENS

Proclaim your love for that favorite product with just a quick text

FOOD ADVISORY COMMITTEE

Sit down with Chefs, Managers and other Dining leadership to receive updates and news, and share your concerns and wishes for the future of Dining Services

THE SCOOP NEWSLETTER

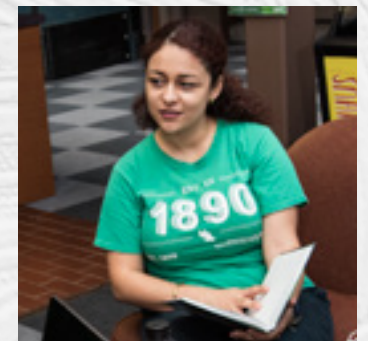
Get updates right in your inbox

“WE DO REALLY INNOVATIVE THINGS HERE, AND THAT’S WHAT I LOVE.”



“What you should know is that we run our own food services here, and we couldn’t make the kinds of advances in food and have the quality of food we have if we didn’t do it our own way, and our way has produced accolades across the country.”

UNT PRESIDENT, DR. NEAL SMATRESK



We're Here to Help You Succeed.

We strive to equip the UNT community for greatness, each and every day. That's why we put such care into our food and into our service, and why we've crafted a variety of Meal Plans to suit every lifestyle. As a Meal Plan Member, you'll really get the best we have to offer — setting you up for success with every meal you eat at UNT.

CONTACT US

ONLINE

dining.unt.edu

BY EMAIL

dining@unt.edu

BY PHONE

940 - 565 - 2462



@untdining

CHECK YOUR ACCOUNT

dining.unt.edu

Check your Meal Plan Memberships, current Flex balance and more online.



Meal Plans are for **every** student.

EAT THE WAY THAT WORKS FOR YOU.

Dining Hall Plans

Flex Plans

Combo Plans

VISIT [DINING.UNT.EDU/PLANS](https://dining.unt.edu/plans) TO FIND YOUR
PERFECT PLAN AND PURCHASE ONLINE!

**START YOUR MEAL PLAN
MEMBERSHIP TODAY.**