



Diwali

2023 Loyal E. Horton Dining Awards



DIVISION OF
STUDENT AFFAIRS
Dining Services

Residential Dining Special Event



2022 Official Entry Form
**LOYAL E. HORTON
 DINING AWARDS**

University of North Texas

Name of College or University (as it would be printed on award)

Diwali Celebration

Name of Entry, Event, or Foodservice Operation (to distinguish multiple entries from one institution)

1155 Union Circle #305068 Denton TX 76203-5017 USA

Address City State Zip/Postal Code Country

Alyssa Torrance; Director, Communications & Guest Experience

Entry completed by (name and position)

940-891-6723

Alyssa.Torrance@unt.edu

Phone

Email

CATEGORY

CLASSIFICATION (CIRCLE ONE)

Check one per entry
 (Duplicate forms as needed for multiple entries)

	Small	Medium	Large
<input type="checkbox"/> 1. Residential Dining Concepts	S	M	L
<input type="checkbox"/> 2. Residential Dining Facility	S	M	L
<input checked="" type="checkbox"/> 3. Residential Dining—Special Event*	S	M	L
<input type="checkbox"/> 4. Retail Sales—Single Concept/Multiple Concepts/Marketplace	S	M	L
<input type="checkbox"/> 5. Catering—Special Event*	S	M	L
<input type="checkbox"/> 6. Catering—Online Menu	S	M	L

*Date of Event/Dinner: 10/24/2022

Refer to classification matrix on page 13 to determine your classification.

CERTIFICATION

I understand that entries not meeting specific requirements will be disqualified. I agree that all information on this entry form is accurate and that National Association of College and University Food Services (NACUFS) is relying on the statements and representations set forth herein. I have read and agree with the official contest rules. On behalf of my institution, I grant permission for NACUFS to publish and/or use in any way the material submitted as and in connection with this entry. If required by law, I certify that my institution has obtained from the copyright and/or trademark owner(s) written permission to use and reproduce, for the purposes reflected in my institution's contest entry and for further publication and use by NACUFS, any copyrighted materials and/or trademarks not owned by my institution, and if obtained, I will provide a copy of such permission(s) upon the request of NACUFS.

Voting Delegate Signature Date 3-22-23

Mail to: NACUFS Dining Awards Contest
 1515 Turf Lane, Ste. 100
 East Lansing, MI 48823

ENTRIES MUST BE RECEIVED BY MARCH 31, 2023



ESSAY

As the largest self-supported food service department in North Texas, we offer five Dining Halls, 20+ Retail venues, an upscale restaurant, hydroponic garden, central scratch bakery and catering service. Our hospitality leadership and award-winning chefs continuously refine our offerings to add ever more value—from convenient grab-and-go Retail Restaurants to halal-certified protein options and even sports nutritionists on staff.

Our Residential Dining program has become our champion of food inclusivity and accessibility. We feature concepts such as: **Mean Greens Café**, the nation's first vegan collegiate dining hall; **Kitchen West**, Texas' only university dining hall Certified Free from the™ Big 9 Allergens and Gluten; and **Eagle Landing**, home to seven unique restaurants. Throughout all five Dining Halls, we incorporate international dishes, plant-based options and multicultural events so that everyone has a seat at the table.

That guiding principle inspired us to host Diwali, the Festival of Lights and one of India's, Nepal's and Pakistan's most important holidays. We played Indian music with live dancing, designed educational signage and involved international student employees in recipe and event planning. Our goal was to foster inclusivity, promote diversity and give those who could not fly home a chance to celebrate here.



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MENU
and meal

Introduction

At every Dining Hall, our professional culinarians custom-crafted recipes alongside international-heritage student employees to ensure we had adaptations of traditional dishes. They spent weeks thoughtfully developing different menus that would represent various regions, flavors and cooking techniques. Favorites included Chicken Biryani, Punjabi Mutton Curry, Naan Bread and Aloo Samosas. Mean Greens Café and Kitchen West teams were especially creative as their menus feature exclusively plant-based and allergen-free cuisine, respectively. In addition, all Dining Halls provided plant-based offerings and followed our standard practices of labeling allergens and avoiding cross-contamination.



Menus, Theme & Variety

With the theme revolving around Diwali, we focused on dishes that are typically served during this festive time. Each Dining Hall served a wide selection of expertly-crafted items. Guests could enjoy a variety of flavors ranging from savory entrées to sweet desserts and refreshing beverages. Steaming hot rice, creamy curry, fall-off-the-bone meat, crispy samosas and more were served, each at the optimal temperature.



Diwali MENU

Entrées

CHICKEN BIRYANI

Sides

ALOO & PEA CURRY

GOBI FRY
Fried Cauliflower

SAMBAR RICE

ALOO FRY

BABY CORN BUTTER MASALA

PULIHORA

Plant-based

VEGETABLE PULAO

Side Bar

ALOO BAJJI

FRIED OKRA



Employee serving Chicken Tikka Masala with Mint Raita at Bruceteria.

Diwali MENU

Entrées

- CHICKEN TIKKA MASALA WITH MINT RAITA
- SPICY GOAT CURRY WITH VEGETABLE PULAO
- TANDOORI ROTISSERIE

Sides

- ALOO TIKKI
- SAMOSAS
with Mint Raita Sauce or Tamarind Chutney Sauce
- BASMATI RICE
- HARIYALI PANEER TIKKA
- ROASTED VEGGIES WITH MANGO CHUTNEY



Let us know what you think
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Diwali MENU

Pizza / Pasta

- PANEER PIZZA
- TANDOORI MUSHROOM PIZZA
- INDIAN CHICKPEA PIZZA WITH LIME RAITA
- MASALA PASTA

Cold Salads

- KACHUMBER
- CHANA CHAAT

Sweets

- BURFI CAKE
- CARDAMOM COOKIES
- COCONUT LADDOO
- BURFI BARS



Let us know what you think
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Diwali MENU

Savory Entrées

PUNJABI MUTTON CURRY



ANDHRA CHICKEN CURRY



PALAK PANEER



TOOR DAL

Savory Sides

POTATOES SAMOSAS



BAGARA RICE

NAAN BREAD



ARRAY OF NUTS, SEEDS AND DRIED FRUIT



Diwali MENU

Sweet Menu

PULIHORA RICE

SEMIYA PAYASAM



KHEER



CARROT HALWA



Desserts

MANGO LASSI



CHAI MASALA





Row 1: Andhra Chicken Curry, Palak Paneer, Bagara Rice (Hyderabad, India)
Row 2: Punjabi Mutton Curry (Punjab, India), Toor Dal, Pulihora Rice (southern India)
Row 3: Naan Bread, Potatoes Samosas, Mango Lassi



Mango Lassi with Rose Sugar, Cardamom Shortbread Cookies and Pistachio Burfi served at Champs.

Diwali MENU

Entrées

- BUTTER CHICKEN**
- CHICKEN BIRYANI**
- GARAM MASALA ROTISSERIE CHICKEN**

Sides

- BASMATI RICE PILAF**
- ACHARI ALOO**
- GRILLED VEGETABLES**
- PALAK PANEER**
- CHICKPEA, SPINACH AND TOMATO CURRY**
- GOLDEN ROASTED CAULIFLOWER**
- NAAN BREAD**



Let us know what you think
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Diwali MENU

Clark Bakery Desserts

- COCONUT BURFI CAKE**
- CARDAMOM SHORTBREAD**
- PISTACHIO BURFI**
- COCONUT LADDOO**

Additional Offerings

- NEW AGE CHAAT**
Tator Tots topped with Yogurt Sauce, Curried Chickpeas, Red Onions, Cilantro, Sev and Tomatoes with Chutneys
- VEGETABLE PAKORA**
with Tamarind Chutney and Cilantro Mint Chutney



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Diwali MENU

Entrées

- MALAI KOFTA
- PANEER BUTTER MASALA
- VEG PULAO
- RAJMA CHAWAL
- TOMATO PAPPU
- BHINDI FRY
- SPICY GARLIC MUSHROOMS
- CORIANDER EGGPLANT
- CHICKWHEAT BIRYANI
- CRISPY PAKORA
- ZUCCHINI LEMON FRITTERS
- MOILEE CHICKPEA CURRY
- ROASTED SPICED CHICKPEAS
- ALOO PALAK

Small Plate

- GOBI 65



Let us know what you think
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Diwali MENU

Soups

- SAMBHAR
- INDIAN TOMATO SOUP

Desserts

- CARROT HALWA
- BREAD PUDDING
with Indian Spiced Caramel

Drinks

- JAL-JEERA
- MANGO LIME LASSI
- NIMBU PANI



Let us know what you think
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Mean Green Café's all-vegan sampler plate from top to bottom:
Zucchini Lemon Fritters, Naan Bread, Paneer Butter Masala, Moilee
Chickpea Curry (*Kerala, India*), and Gobi 65.

Food Preparation

The food served throughout all Dining Halls during the event was prepared with various methods providing different textures and flavors for the guests to enjoy.

Some of the methods used include:

FRIED

BAKED

STEAMED

ROASTED

SAUTÉED

SIMMERED

CHILLED





Employees at Mean Greens Café preparing before the event.



Allergen icons in use on Bruceteria's serving line.



Allergens

& DIETARY RESTRICTIONS

All Dining Halls use a system of icons to classify allergens and dietary preferences. These icons are used on printed menus and on the serving lines.

Managers are available at all Dining Halls to answer specific questions about preparation methods and ingredients.



Inclusivity is important to us. In the past year, we updated our identifier system to include halal-certified ingredients and pork icons.



BIG 9

ALLERGEN-FREE

In addition to clearly labeling foods with allergens at all Dining Halls, UNT offers Kitchen West, a Dining Hall that is Certified Free From™ the Big 9 Food Allergens that cooks without the use of allergens to ensure that students with food allergies always have a safe space to eat on campus.





Kitchen West's allergen-free Butter Chicken, Chicken Biryani, and Aloo Peas Curry (Northern India)

Food Safety

UNT Dining Services prides itself on providing an assortment of high-quality food with safe and delicious options available for every student, staff and guest on campus. This means regularly training staff in food safety, implementing food checks during cooking and noting all allergens on menus and serving lines.





Employees at Bruceteria prepared to safely serve guests, including washed hands, proper use of gloves and hair restraints.

FURTHER SAFETY REGULATIONS



SARAH PALMER, MPH

In addition to all our safety regulations such as clearly labeling all allergens and conducting regular temperature checks on food being served, we partner with Sarah Palmer, Public Health Program Manager with UNT's Risk Management Division, who routinely inspects our operations to ensure we are operating as safely as possible.

INTRODUCTION

FOOD HANDLER CARD TRAINING



A final grade of 80% or higher is required prior to your first day of employment with UNT Dining Services.

The screenshot displays the 'UNT Dining EHCCT' Modules page. The main content area is titled 'FOOD HANDLER CARD TRAINING' and includes a 'Complete All Items' button. The modules are organized into chapters:

- INTRODUCTION** (Viewed)
- Chapter 01: FOOD SAFETY / FOOD BORNE ILLNESS** (Progress: 00% | Complete All Items)
 - CH1: FOOD SAFETY DEFINITIONS (Viewed)
 - CH1: HOW FOOD BECOMES UNSAFE (Viewed)
 - CH1: TIME/TEMPERATURE CONTROL (Viewed)
 - CH1: HAZARDS ASSOCIATED WITH FOODBORNE ILLNESS (Viewed)
 - CH1: FOODBORNE ILLNESS RISK FACTORS (Viewed)
 - CHAPTER 1 QUIZ (3/10 | Scored 4/10)
- Chapter 02: GOOD PERSONAL HYGIENE** (Progress: 00% | Complete All Items)
 - CH2: WHEN TO WASH HANDS (Viewed)
 - CH2: WHERE TO WASH HANDS (Viewed)
 - CH2: REQUIRED HAND WASHING SUPPLIES (Viewed)
 - CH2: HOW TO WASH HANDS (Viewed)
 - CH2: USING HAND ANTISEPTIC/SANITIZER (Viewed)
 - CH2: USING GLOVES CORRECTLY (Viewed)
 - CH2: PERSONAL HYGIENE | HANDS AND NAILS | WHAT TO WEAR | HAIR RESTRAINTS (Viewed)

All Dining Service employees must complete UNT's Food Handler Card Training program before working with food. It is the first of its kind to be accredited by the Texas Department of State Health Services.

TEMPERATURE LOGS

Diwali Lunch

chef Rolo

Date/Time	Food Item	MANAGER/SUPERVISOR (print name)
10/24/2022	Chicken Tikka	165
10/24/2022	Pulao	165
10/24/2022	Coat	165
10/24/2022	Rottisene	160
10/24/2022	Broccoli	150
10/24/2022	Cauli	150
10/24/2022	carrots	150
10/24/2022	Aloo	155
10/24/2022	Rice	155
10/24/2022	Paneer	160
10/24/2022	Raita iced	40
10/24/2022	Samosa	150
10/24/2022	Tamarind chutney	155
10/24/2022	pasta	150
10/24/2022	cheese pizza	
10/24/2022	paneer pizza	125
10/24/2022	Tandori Mushroom pizza	145
10/24/2022	Indian chickpea pizza with	150

TEMPERATURE LOG

Temperature checks are conducted hourly at all Dining Halls to ensure that food is consistently held at safe, proper serving temperatures.

To the left is the temperature log from Diwali during lunch at Bruceteria.



PRODUCTION SHEET

The production sheet helps us understand the portions prepared verses what was served, as well as the portion size for each item.

To the right is the production sheet for Bruceteria during their Diwali event.



October 24, 2022

Kitchen Production - Bruceteria
Diwali Festival

Recipe Name	Serving Size	Portions Prepared	Portions Served	Unused Portions	Assigned to:
Chicken Tikka Masala	4 oz.	400 each	400 each	Item replaced	SS
Mint Raita	1 oz.	192 each	192 each	Item replaced	KB
Spicy Goat Curry	4 oz.	308 each	288 each	20 each	SS, SA, RG
Tandoori Rotisserie Chicken	1 each	480 each	450 each	30 each	SJ
Aloo Tikki	1 each	600 each	590 each	10 each	MW, NC
Vegetable Samosas	1 each	1,575 each	1,400 each	175 each	Students
Tamarind Chutney	1 oz.	128 each	126 each	2 each	PB
Cumin Seed Basmati Rice	4 oz.	600 each	575 each	25 each	MW
Hariyali Paneer Tikka Skewers	1 each	768 each	760 each	8 each	TV, MN, HG
Roasted Carrots	3 oz.	400 each	395 each	5 each	MW
Roasted Cauliflower	3 oz.	400 each	375 each	25 each	MW
Roasted Broccoli	3 oz.	400 each	390 each	10 each	MW
Mango Chutney	1 oz.	256 each	256 each	Item replaced	KB
Vegetable Pulao	3 oz.	560 each.	560 each.	Item replaced	SS
Paneer Tikka Pizza	1 each	320 each	304 each	16 each	JR, RG
Tandoori Mushroom Pizza	1 each	480 each	352 each	128 each	JR, RG
Indian Chickpea Pizza	1 each	256 each	256 each	Item replaced	JR, RG
Lime Raita	1 oz.	32 each	28 each	4 each	RG, NM
Masala Pasta	4 oz.	288 each	2 each	48 each	RG, NM, JR
Kachumber	4 oz.	60 each	60 each	Item replaced	DG
Chana Chaat	4 oz.	60 each	52 each	8 each	DG

Recipes

With a team of over 15 chefs, we regularly create new recipes every semester. This event was no different, and chefs worked with students from different regions of India to curate authentic cuisine that represented multiple areas of the subcontinent. One of Dining Services' core principles is to order food as locally as possible. Unique ingredients such as goat meat and paneer were specially ordered for a comprehensive Diwali experience.

The following recipes were served at Bruceteria.



Spicy Goat Curry

YIELD: 22–24 SERVINGS

Ingredients

- 6 lbs. – cut into 1" cubes
GOAT MEAT
- 3 T. CHILI POWDER
- 3 T. – ground KASHMIRI CHILI
- 1 T. GARAM MASALA
- ¾ t. TURMERIC
- 2 T. LEMON JUICE
- 3 t. SALT
- 3 T. CANOLA OIL
- 3 cups – diced ONIONS
- 3 T. – chopped GARLIC CLOVES
- 3 T. – minced FRESH GINGER
- 8 ea. – diced GREEN CHILIES
- 2 – toasted STAR ANISE
- 2 – toasted CINNAMON
- 12 ea. CLOVES
- 6 ea. GREEN CARDAMOM
- 1½ cups WATER
- 1½ cups COCONUT MILK
- 3 T. TOMATO PASTE
- 1½ t. – ground PEPPER
- 3 T. – ground CORIANDER
- 3 t. – ground CUMIN
- 3 t. FENUGREEK LEAVES
- 2 t. – ground MACE
- 2 cups – diced TOMATOES
- 3 lbs. – quartered GOLD POTATOES
- 1 lb. – large diced CARROTS
- 1 cup – chopped CILANTRO

Instructions

- 1 In a bowl, mix the goat, chili powders, garam masala, turmeric, lemon juice and salt. Cover the mix and marinate for 1 hour in fridge.
- 2 Heat oil over medium heat in small rondeau. Add in onions, garlic, ginger, green chilies and whole spices.
- 3 Add the goat and sauté for 3 minutes. Add remaining ingredients and simmer for 5 minutes.
- 4 Add water as needed and place heat on low.
- 5 Allow goat to braise on low for 6 – 8 hours while keeping an internal temperature above 145°F.
- 6 Adjust seasonings to taste.



Chicken Tikka Masala

YIELD: 5–6 SERVINGS

Ingredients

MARINADE

- 28 oz. – 1" diced CHICKEN
- 1 cup GREEK YOGURT
- 1 T. – chopped GARLIC CLOVES
- 1 T. – minced FRESH GINGER
- 1 T. TURMERIC
- 1 t. – ground CUMIN
- 2 t. smoked PAPRIKA
- 1 t. SALT
- ea. – toasted CINNAMON STICK
- 2 t. GARAM MASALA
- 1½ t. – ground CUMIN
- 1 t. TURMERIC
- 1 lb. – chopped TOMATOES
- 2 t. smoked PAPRIKA
- 2 T. FENUGREEK LEAVES
- 2 ea. CHIPOTLE PEPPERS IN ADOBO SAUCE
- 1 t. SALT

SAUCE

- 2 T. CANOLA OIL
- 2 medium – diced RED ONIONS
- 4 T. WHITE WINE
- 2 T. – chopped FRESH GARLIC
- 1 T. – minced FRESH GINGER
- 1 ea. – toasted STAR ANISE
- 1 t. – toasted CORIANDER SEEDS
- 1½ cups HEAVY CREAM
- 1 cup – chopped CILANTRO

Instructions

- 1 In a bowl, mix all marinade ingredients together, except the chicken. Thoroughly cover the chicken in the marinade and refrigerate overnight.
- 2 Heat oil in a large skillet over medium/high heat. Add chicken in batches and fry until browned. Set chicken aside and keep warm.
- 3 Add more oil if needed and cook the onions until translucent. Deglaze the pan with white wine.
- 4 Add the garlic, ginger, star anise, coriander seeds and cinnamon sticks, and sauté for 1 minute. Add garam masala, cumin and turmeric. Fry until fragrant.
- 5 Add the chopped tomato, paprika, fenugreek, chipotle peppers and salt. Simmer for about 15 minutes, stirring occasionally until sauce thickens.
- 6 Add the cream and use an immersion blender to puree all ingredients together for approximately 8 minutes.
- 7 Add chicken back to the sauce and simmer for 10 – 15 minutes until chicken registers a temperature of 165° F. Thin the sauce with water as needed.
- 8 Garnish with cilantro and serve with cumin rice.



Nariyali Paneer Tikka

YIELD: 8–10 SERVINGS

Ingredients

MARINADE

½ cup – packed CILANTRO

½ cup MINT LEAVES

1" – peeled FRESH GINGER

2 ea. GREEN CHILIES

4 ea. GARLIC CLOVES

½ t. SALT

¼ cup LEMON JUICE

3 T. GREEK YOGURT

1 ½ t. FENUGREEK LEAVES

½ t. GARAM MASALA

½ t. – ground CORIANDER

½ t. CHAAT MASALA

1 T. CANOLA OIL

SKEWER

1 ea. – quartered petals
RED ONION

2 ea. RED BELL PEPPERS

2 ea. GREEN BELL PEPPERS

11 oz. – cut into 1" cubes PANEER

10 – 4.5 in. SKEWERS

Instructions

- 1 In a blender, add cilantro, mint, ginger, green chilies, garlic, salt and lemon juice. Blend until a coarse paste.
- 2 Transfer mixture to a large bowl. Add yogurt and stir until combined. Mix in fenugreek leaves, garam masala, coriander powder and chaat masala.
- 3 Add oil and whisk to combine.
- 4 Add onion, peppers and paneer. Using your hands, toss with the marinade until well coated.
- 5 Cover and refrigerate for 1 - 4 hours.
- 6 Soak wooden skewers in water for 30 minutes. While waiting, pre-heat oven to 450° F.
- 7 Arrange the paneer and veggies, alternating with each other on the skewers.
- 8 Place a sheet of aluminum foil on a baking sheet and spray with oil. Place the skewers on top and bake at 450° F for 15 minutes.
- 9 Serve with mint chutney.



Vegetable Samosas

YIELD: 15 SERVINGS

Ingredients

DOUGH

3 cups FLOUR

1 t. THYME

1 t. GARAM MASALA

3/4 t. SALT

1/2 cup OIL

3/4 cup COLD WATER

FILLING

3 ea. - peeled POTATOES

2 T. CANOLA OIL

1 t. CORIANDER SEEDS

1/2 t. FENNEL SEEDS

2 t. FENUGREEK LEAVES

1 t. - minced GINGER

1 t. - minced GARLIC CLOVES

1 ea. - diced GREEN CHILIES

2 t. CHILI POWDER

2 T. - ground CORIANDER

3/4 t. TURMERIC

1/2 t. GARAM MASALA

2 t. CURRY POWDER

1 cup GREEN PEAS

1 t. SALT

1/4 cup - chopped CILANTRO

- 2 Boil potatoes until fork tender. Mash with a potato masher. Heat oil in medium sauté pan. While oil is heating, crush the coriander, fennel seeds and fenugreek leaves, and add to the pan.
- 3 Fry spices until aromatic and add the ginger, garlic and green chilies. Add remaining spices, potatoes, peas and salt. Add the chopped cilantro, then set mixture aside to cool.
- 4 After the mixture is cooled, take a 1 1/2 in. ball of dough, roll it between your palms until smooth and dust it with flour. Roll it out into a circle (less than 1 mm thickness and about 6" in diameter). Cut the dough in half. Pick up one half and brush it with a little water along the straight edge of the pastry.
- 5 Now take one edge of the straight side, and place it on the other edge of the straight side in such a way that the dough forms into a cone. Pinch the corner of the cone so that its sealed. Place 1 1/2 t. of the filling in the cone, making sure to fill it only 3/4 of the way. Brush the inside of the unfilled dough with a little water and seal by pinching the edge together. Repeat until all the dough is used. Place the samosas on a greased tray, making sure they don't touch, and cover with a damp cloth.

Instructions

- 1 Whisk flour, thyme, garam masala and salt together in a bowl. Add oil and mix with hands. Slowly add cold water until shaggy dough is formed. Transfer to floured surface and knead for 3 minutes until dough is smooth. Cover dough in oil and wrap in bowl. Cool in fridge for 1 hour.

Aloo Tikki

YIELD: 8–10 SERVINGS

Ingredients

4 ea. – **peeled** MEDIUM POTATOES

3 **Tb.** CANOLA OIL

1 **Tb.** – **minced** GINGER

3 ea. – **diced** GREEN CHILIES

½ **cup** – **diced** YELLOW ONION

¼ **t.** CHILI POWDER

1 **t.** GARAM MASALA

½ **t.** CHAAT MASALA

¾ **t.** SALT

1 **cup** PEAS

1 ½ **t.** FENUGREEK LEAVES

2 **T.** – **chopped** CILANTRO

2 **T.** CORNSTARCH

4 **T.** PANKO

Instructions

- 1 Boil potatoes in water until tender and remove from heat.
- 2 Heat oil over medium high heat in a small sauté pan. Cook ginger, chilies and onion for 1 minute.
- 3 Lower heat and add chili powder, garam masala, chaat masala and salt. Add peas and cook until tender. Then add fenugreek leaves and cilantro. Remove from heat.
- 4 Mash potatoes with the pea mixture in a small mixing bowl and cool in the fridge.
- 5 When mixture has cooled, mix in the corn starch and panko. Add more panko to firm up dough if needed.
- 6 Divide mixture into 10 equal portions and roll them into balls. Then flatten the tikki balls into thin circles.
- 7 Heat oil in a medium sauté pan.
- 8 Add tikki in batches to the oil. Let them fry for 2 – 3 minutes, gently flipping them over and frying until golden brown.
- 9 Garnish with cilantro and serve with cilantro chutney.

Kachumber

YIELD: 9 SERVINGS

Ingredients

- 1/2 cup - diced RED ONION
- 2 cups - halved CHERRY TOMATOES
- 1 ea. - diced CUCUMBER
- 1 ea. - julienned LARGE CARROT
- 4 ea. - thinly sliced
MEDIUM RADISHES
- 1 ea. - small diced JALAPEÑO
- 1/4 cup - chopped CILANTRO
- 2 T. LEMON JUICE
- 1/8 t. SALT
- 1/4 t. - ground PEPPER
- 1/4 t. - ground CUMIN

Instructions

- 1 In a bowl, mix the ingredients together.
- 2 Adjust seasonings to taste with salt, pepper and cumin.



THEME
execution

Introduction



The celebration and community of Diwali came together for our team well before the event. For a cohesive and culturally-conscious theme, we sought a better understanding of Hindu culture through careful research and student collaboration. We focused on creating a warm and authentic "festival of lights," with everything from dimmed lighting and oil lamp diyas to balloon sculptures and hand-drawn sand rangolis. Several employees volunteered during their time off to help decorate, and every location did something special. For example: Eagle Landing featured an additional serving line; Bruceteria featured live entertainment; and Mean Greens Café sourced elaborate color-changing lights.



Innovation

At UNT, in Fall 2022 we had over 6,680 international students and the number grew to 7,600 students in Spring 2023. A majority of our international students come from India, and many come from Nepal and Pakistan as well. Indian students also make up a large part of our staff. We saw Diwali as a chance to make international students feel especially welcome and celebrated here on campus. We went Texas-sized with the event, spanning it across all Dining Halls and featuring Unique cuisine and decorations.





Indian students wearing special garments at Eagle Landing's Event.

Décor

The theme was carefully thought out to ensure that all Dining Halls incorporated as many elements from authentic Diwali festivals as possible. A large balloon sculpture was displayed at Bruceteria and elaborate rangolis could be seen at every Dining Hall. We utilized string lights, tea lights and paper lanterns to light up the Dining Halls like a true Diwali event while still accommodating fire safety standards.





Diwali decorations at Bruceteria: balloon sculpture, hanging marigold chains, hanging string lights, paper lanterns (floor), marigold & candle display, banners, paper garlands, dimmed overhead lighting and even a photo display for guests to get group photos and selfies (not Pictured here).



Champs' serving line decorated with marigold garlands, festive paper garlands, cutouts, table runners with tealight candles (above sneeze guard) and dimmed lighting.



Mean Greens Café hung decorations from the ceiling. The team dimmed the overhead lighting so that the specially colored lamps (purple hues in photo) could enhance the festive atmosphere.



Food Presentation

Dishes were garnished and kept well-lit for guests to see as they made their selections. Cilantro, green peppers, cilantro chutney, cashews and mint raita were used as garnishes for a pop of color and a tasty accent. At Eagle Landing, dried fruits and nuts were offered in baskets that made for a fun and colorful display.





Dishes at Eagle Landing garnished and ready to be served.

Buffet Line Descriptors

Each buffet line at all Dining Halls clearly labels the food being served on the sneeze guard so that guests can easily identify each recipe. Eagle Landing is the exception where the menus are shown on monitors above serving lines.

The icon system indicates if a dish has allergens, is vegan, vegetarian or uses halal-certified protein.





Happy DIWALI

Diwali is a multi-day holiday that celebrates the triumph of light over dark. It is celebrated in Hinduism, Jainism and Sikhism. The name Diwali finds its origins in the Sanskrit word *deepavali* (row of lights) though it is also referred to as the Festival of Lights. Observance specifications can differ on account of religion and locale. The holiday generally follows a five-day duration, based on the lunar calendar, with each day holding significance. This year Diwali falls on October 22 - 26.



- Day 11 EKA DASI
- Day 12 DWA DASI
- Day 13 THRAYODASI
- Day 14 CHATURDASI
- Day 15 AMAVASYA (NEW MOON) & DIWALI

Various activities are done to celebrate Diwali. Families honor Lakshmi, the Hindu goddess of wealth and good fortune by cleaning their homes and purchasing gold. Prayers are made in commemoration of God Krishna's defeat of Nishaketsu. Homes are decorated with diya (oil lamps), candles and rangoli (an art form created using various powdered materials such as colored sand, and rice flour), and windows are left open to welcome deities into homes in hopes of receiving blessings. The first day of Navratri and the start of Vaisakha (new year) also marks the defeat of Ghatika by God Krishna. Religious ceremonies are performed and merchants open new account books to celebrate. These festivities are observed on differing days depending on religious and regional specificity.

Spicy Goat Curry

Pulao

Chicken Tikka Masala



Food clearly labeled on the sneeze guard at Bruceteria.

Service Methods

UNT's five Dining Halls serve guests in an all-you-care-to-eat buffet style. This worked well for Diwali as guests could see various foods displayed in front of them for selection, encouraging them to "try something new." Additionally, this setup presented an opportunity for smaller decorative details such as scattered tea lights in front of, or on top of, serving lines to further elevate the atmosphere. Self-serve salad bars, drink stations and dessert bars are available as well.



Diwali
FESTIVAL OF LIGHTS

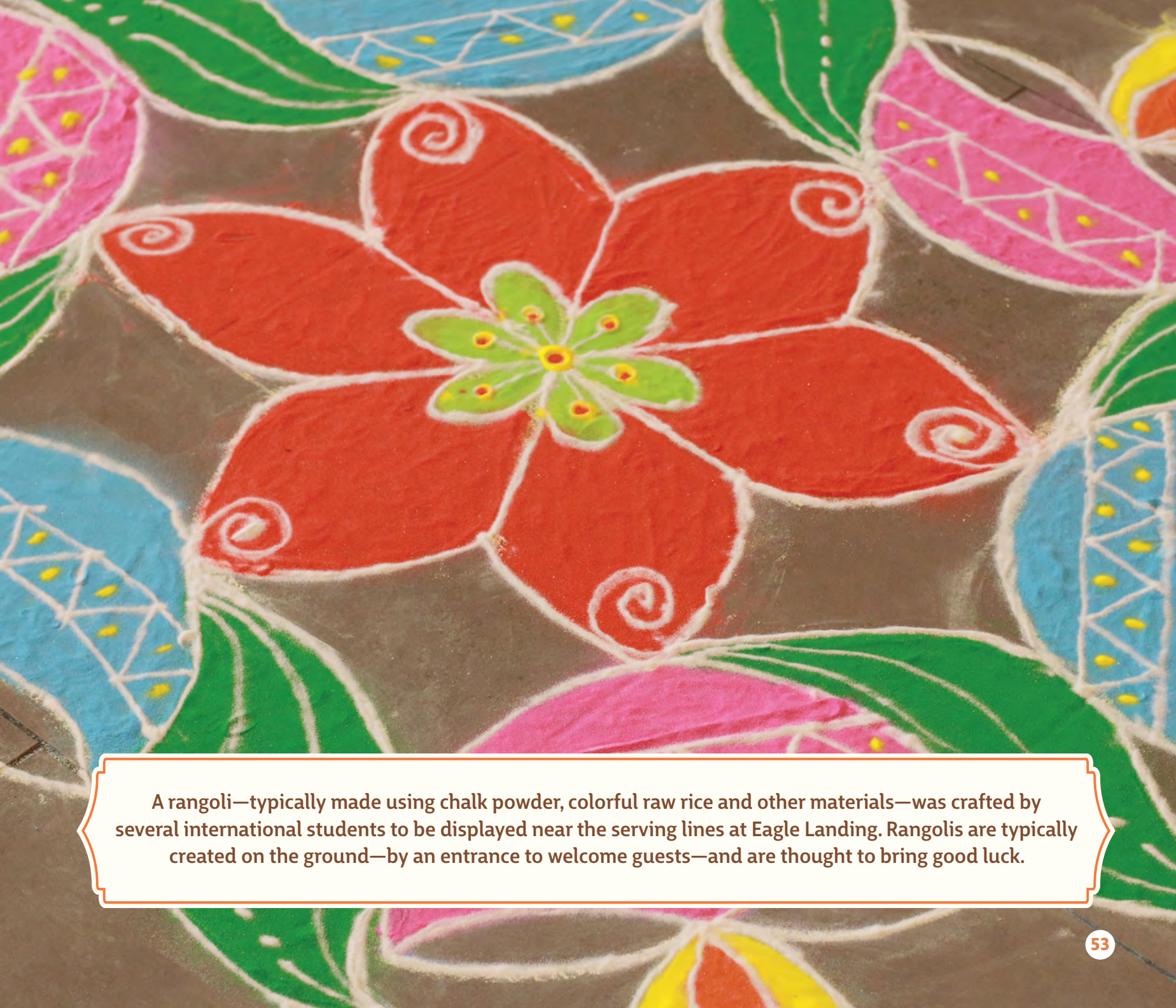


Students being served at Eagle Landing's Pop-up serving line, created especially for Diwali.

Room Design

Diwali took place at all Dining Halls on campus, making it an event that all students could take part in no matter their dietary restrictions, food preferences or location on campus. For room design, we focused on use of rangolis, lighting, colorful accents and decorations to immerse students in the event.





A rangoli—typically made using chalk powder, colorful raw rice and other materials—was crafted by several international students to be displayed near the serving lines at Eagle Landing. Rangolis are typically created on the ground—by an entrance to welcome guests—and are thought to bring good luck.



The Eagle Landing team set up a special pop-up serving station so that the standard menus would continue to be served. Hot plates and lamps kept food at safe temperatures.



Kitchen West's dessert bar decorated with marigold garlands and paper decorations.



MARKETING

*& Making it
Special*

Introduction



We promoted the event to both excite the Hindu community and invite others to join in the celebration of a different culture. To accomplish this, we spent several hours researching visual motifs online and cross-referencing our findings with coworkers from various regions that celebrate the holiday. Our team thoughtfully selected bright colors and rangoli-inspired icons for a festive and culturally-mindful design. We triple checked the educational information on the posters, menus, digital slides and social media posts. Additionally, we made an online feedback form. Our goal was to make marketing materials that would reflect the authenticity of the event.



Promotional Materials

UNT Dining Services' graphic designers worked with Hindu coworkers, to create the promotional material for the event. Posters, menus and TV slides promoted the event and educated guests on the importance and history of Diwali.



Happy DIWALI

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& DIWALI |

Various activities are done to celebrate *Diwali*. Families honor *Lakshmi*, the Hindu goddess of wealth and good fortune by cleansing their homes and purchasing gold. Prayers are made in commemoration of God *Krishna's* defeat of *Narakasura*. Homes are decorated with *diyas* (oil lamps), candles and *rangoli* (an art form created using various powdered materials such as colored sand, and rice flour); and windows are left open to welcome deities into homes in hopes of receiving blessings. The first day of *Kartika* and the start of *Vaisakha* (new year) also marks the defeat of *Indra* by God *Krishna*. Religious ceremonies are performed and merchants open new account books to celebrate. These festivities are observed on differing days depending on religious and regional specificity.

Sourced from student employees and Encyclopedia Britannica, <https://www.britannica.com/topic/Diwali-Hindu-festival>



A promotional and educational poster displayed at Bruceteria.



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Graphic Design

Student graphic designer, Britney, conducted extensive research and spoke with coworkers from India to gain ideas and inspiration for the marketing materials. She chose bright and vibrant colors that are typically seen during Diwali.



She also took inspiration from rangoli patterns and made an icon that was used to further enhance the designs for the menus and all promotional material that was put on display. The cohesive design elements tied everything together.

Marketing

We marketed the event on social media along with TV slides (right) and posters across campus. The TV slides and posters touched on what Diwali is and how it is celebrated including a timeline of traditional Diwali celebrations. Social media, event slides on monitors, our event calendar online and special event posters also let students know when the event was happening. We shared photos on social media after the event and asked for guest feedback.



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SPECIAL EVENT SLIDE

DIWALI INFORMATIVE SLIDE

A series of slides played on rotation at Dining Halls promoting Diwali before and during the event.



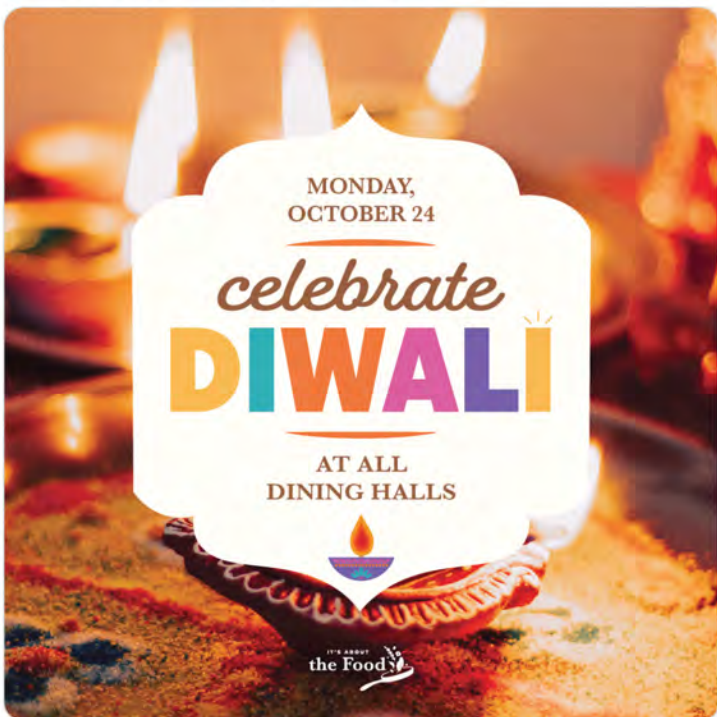
UNT Dining Services

@UNTdining



Celebrate Diwali, the festival of lights, with a special lineup of authentic Indian foods at each dining hall, today only! Visit Eagle Landing for dinner, and all other halls for lunch. View menus and learn more at tinyurl.com/4fh6yscf

#diwali #HappyDiwali #UNT #DentonTX



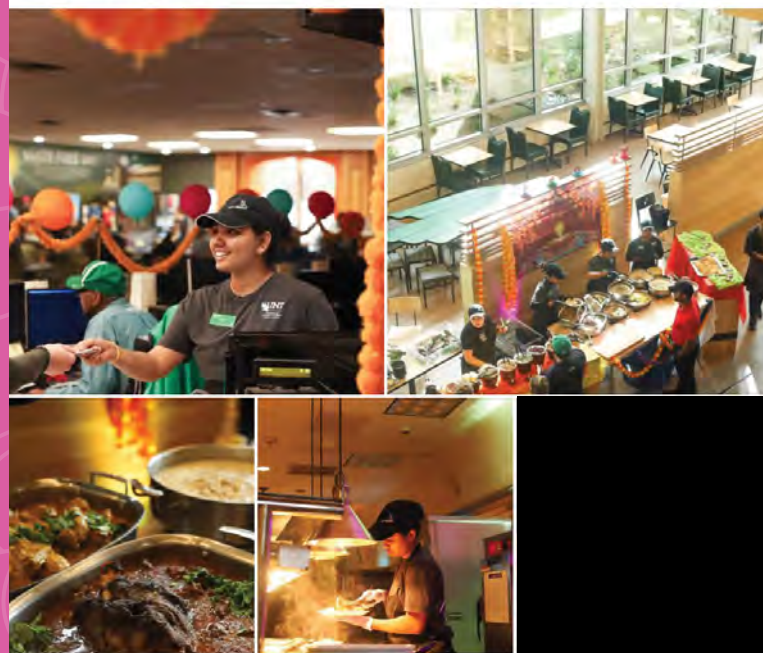
10:35 AM · Oct 24, 2022



UNT Dining Services is at University of North Texas.

October 25, 2022 · Denton, TX · 🌐

We wanted to give a huge shoutout to each of our dining halls for working so hard to look (and taste!) awesome for Diwali! 🍷 And a special thank you to all of our team members who helped make Diwali a success, whether in the kitchen adjusting recipes, or helping to decorate the halls! If you'd like to give us feedback on how we did, you can take our survey at dining.unt.edu/diwali.



👍❤️ 25

2 ↻

👍 Like

💬 Comment

We promoted the event across UNT Dining Services' social media accounts on Facebook, Instagram and Twitter. Posts after the event included links to the survey so that guests could provide feedback.

Customer-base Appeal

Our guests and students love a wide range of food. We serve a wide variety of cuisine daily as a result such as Vietnamese, Italian, Mexican, etc. The Diwali event allowed us to offer another kind of non-American menu for guests to try more international foods. This event was also a chance to allow the UNT community to enjoy Diwali.





Customer Feedback

Our team loves feedback. We think it's the best way to improve daily operations and campus events. We placed posters on the serving lines, entrances and exits of each Dining Hall to collect guests' opinions. The posters contained a QR code to make it simple for guests to scan and easily fill out the online form. After the event, Dining Services leadership could review guests' comments.



FEEDBACK POSTER

To the right is the feedback poster that was displayed during the event.

The poster encouraged guests to give formal feedback on their thoughts on the event.







FEEDBACK RECEIVED

"Great job on bringing in the Indian cuisine and the decor at all dining halls. The curries and dishes were excellent and reminded me of home. Thank you for bringing the Diwali vibes."

"I ate two full plates of food, so that speaks to the quality of it. And the dimmed lighting and Indian music added to the atmosphere. Definitely a good event to attend!"

"Amazing job Dining Services Team! UNT never fails when it comes to celebrating the heritage of its students and employees! Absolutely loved the Diwali event."

"Being an International student from India, I thoroughly enjoyed the menu. All the served food was delicious and perfectly blended with the Indian authenticity. I would like to specially mention the 'goat curry' which reminded me of my mom."





Customer Engagement



Students at Bruceteria take advantage of the space between two of the serving lines to dance to traditional Indian music. There was no shortage of attention from the crowd that took photos and videos.



ADDITIONAL

Considerations

Introduction



Dining employs over 1,200 student employees, and Indian, Pakistani and Nepali heritage students comprise a significant portion of our staff that belong to a historically underrepresented group. Their passion for the holiday greatly inspired and contributed to the event's success. They collaborated with our chefs and managers on everything from recipe creation, menu development, décor, music & entertainment, marketing and implementation. We had over 4,300 guests attend the Diwali event across all 5 Dining halls, and every Dining Hall kept sustainability top-of-mind by serving on reusable dishware, offering plant-based options, encouraging smaller portions and investing in energy-efficient kitchen equipment.





Guests at Eagle Landing making their selections.



Goals

Ensuring that every guest and team member feels included is one of our top priorities—it's why we aim to make food as accessible and diverse as possible. This very goal inspired the entire Diwali event. We saw great attendance to the Diwali event and received over 6 times the typical engagement on social media. The largest indicator of success for us came in the form of guest praise (pg.71). Their satisfaction is what matters most.





unt dining University of North Texas

unt dining We wanted to give a huge shoutout to each of our dining halls for working so hard to look (and taste!) awesome for Diwali! 🌟 And a special thank you to all of our team members who helped make Diwali a success, whether in the kitchen adjusting recipes, or helping to decorate the halls! If you'd like to give us feedback on how we did, you can take our survey at dining.unt.edu/diwali.

15w

triplecfarm Congratulations!

13w 1 like Reply

matttx76 This was a great day in Residential Dining!!! All of the dining halls had great décor, tasty food and great atmosphere. It was great to see the collaboration between the student workers and dining hall staff to pull off such a great event. The greatest part was seeing the enthusiasm and passion of all the student workers in sharing their culture and traditions with us. It was a great learning experience for all.

15w 2 likes Reply

— Hide replies

unt dining @matttx76 Well said! Thank you for your leadership, Chef!

15w Reply

unt dining #diwali #happydiwali #UNT #UniversityOfNorthTexas #DentonTX

15w Reply

[View insights](#) [Boost post](#)

👍 🗨️ 📍

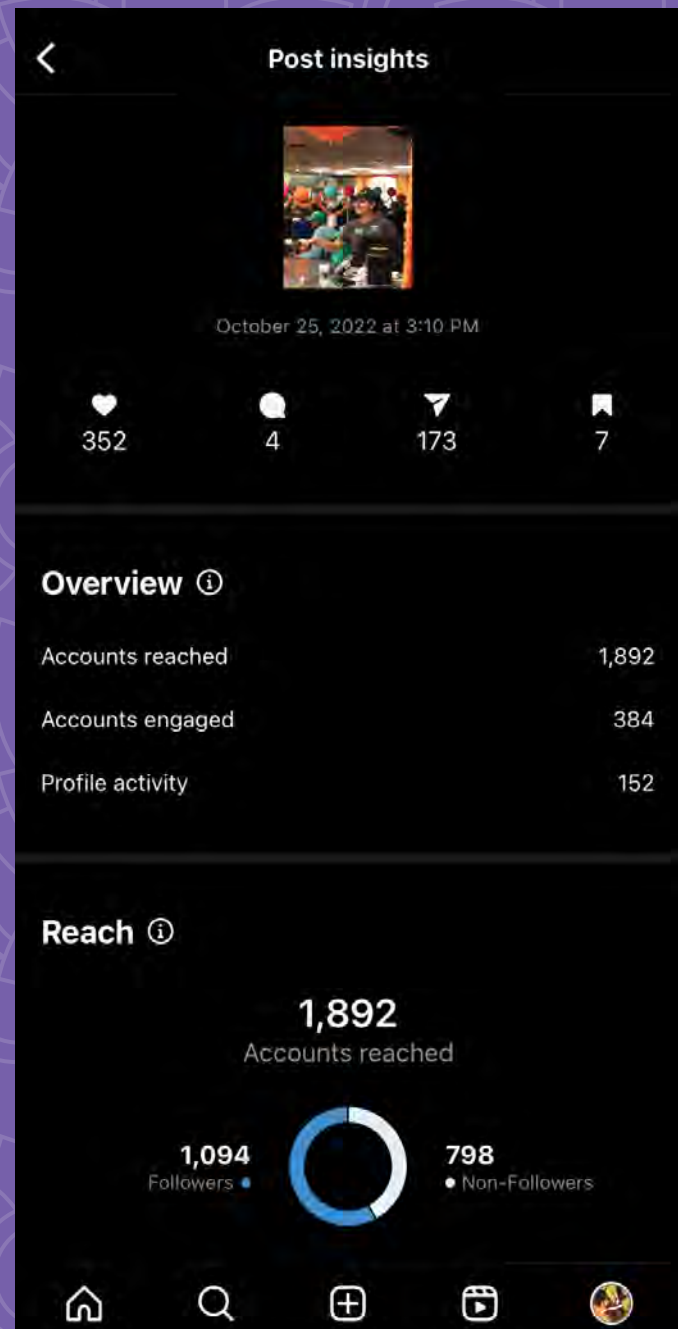
👍👍👍 Liked by **chefgavirio** and 347 others

OCTOBER 25, 2022

😊 Add a comment... [Post](#)

SOCIAL MEDIA STATS

Our Diwali posts received a lot of attention online. We saw a 576% increase in the total number of people that either liked, commented, shared or saved a post (not counting duplicate interactions). In the post shown to the right, 384 accounts interacted with the post in some way, compared to our typical average of 56 before Diwali, based on Instagram analytics.



Event Success & Participation

Students and staff played an important role in the success of the event. Our international student employees contributed significantly to Diwali's success from ideation to implementation, recipes to decor. In every way, this event was their own, and Dining Services merely provided the space and support for them to celebrate as some wished they could have with their families at home.







Sustainable Efforts

UNT Dining Services takes pride in offering sustainable service in all Dining Halls by serving food on reusable dishware. Each location is also equipped with an energy efficient dish washing machine. We eliminated food trays years ago to reduce food waste, and while our guests may have as much food as they would like, all portions are based on standard serving sizes.



Wow!

The Diwali event was a large collaborative event spanning across all Dining Halls, involving student workers and chefs coming together to craft various recipes from different regions of South Asia. From planning the menu down to implementing the decorations, our inclusive and passionate team played a huge part in making sure that our Dining Halls brought an authentic Diwali experience to UNT.







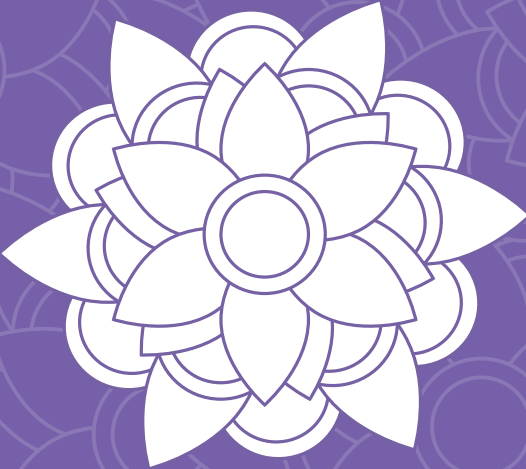


Happy DIWALI



In summary, this event was a way for us to celebrate cultural diversity and allow students to experience authentic Diwali festival. Despite it being our first time, Diwali was a hit among the guests and the international community on campus. It set the record for the most diverse and student-involved event of all previous residential dining events. Much of the feedback and praise we received was verbal and on-site. We learned many things from hosting this occasion that we look forward to incorporating in the future!

•



DIVISION OF
STUDENT AFFAIRS
Dining Services

IT'S ABOUT
the Food 