



EAGLE LANDING

2022 LOYAL E.
HORTON AWARD

RESIDENTIAL
DINING FACILITY





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)

Eagle Landing

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

Bryant Canzoneri, Creative Director

Entry completed by (name and position)

940-891-6761

Bryant.Canzoneri@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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="checkbox"/> 2. Residential Dining Facility	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
<input type="checkbox"/> 3. Residential Dining—Special Event*	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="checkbox"/> 4. Retail Sales—Single Concept/Multiple Concepts/Marketplace	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="checkbox"/> 5. Catering—Special Event*	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input type="checkbox"/> 6. Catering—Online Menu	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

*Date of Event/Dinner: n/a

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 3-21-22

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

ENTRIES MUST BE RECEIVED BY MARCH 31, 2022.

ESSAY

As the largest self-supported food service department in North Texas, UNT Dining Services offers 5 Dining Halls, 20+ retail venues, an upscale global dining restaurant, hydroponic garden, central scratch bakery and catering service—all led by professionally-trained chefs and hospitality experts. We anticipate and cover all our guests' needs with specialized outlets, from vegan and allergen-free Dining Halls to sports nutritionists on staff, grab-and-go retail locations and sit-down Dining Halls with expansive service hours.

Eagle Landing is a unique operation on campus, as a Dining Hall facility with an all-you-care-to-eat food-hall approach,

servicing seven different dining concepts, all for one Meal Plan swipe. With 25,990 square-feet and two stories, Eagle Landing has 200 total linear feet of serving lines and can seat over 700 guests. Students and staff find comforting southern food, fresh campus-grown greens and plant-based fare, hot stir-fry and noodles, smoky barbecue, oven-baked pizza with scratch-made pasta, loaded tacos and even delicious desserts and ice cream made right on campus. With an open-concept kitchen, guests can see their food being prepared and can customize their plate based on individual preferences. Eagle Landing was built with sustainability practices in mind, and the menu is designed to minimize food waste.

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MENU

INTRODUCTION

Eagle Landing is unlike any of our existing venues because it offers the best of both worlds – Dining Halls and Retail Restaurants. Just like in our Dining Halls, we serve up a huge variety of from-scratch recipes made with fresh, whole ingredients – and similar to our Retail Restaurants, we offer those great recipes through a familiar, fixed menu. Chef specials and soups always reflect the seasonality of produce, and use the highest quality, local ingredients—some of them grown right on campus. Chefs develop recipes that bring new culinary experiences to students through the wide variety of cuisine offered.

Cibo Fresco

CLARK BAKERY
W. DALE
LANDING

PIZZA BY THE SLICE

Three Cheese Deep Dish 1 1 1 1 Mozzarella, cheddar & jack	Veggie 1 1 1 1 Seasonal vegetables & cheese
Pepperoni 1 1 The classic pie, done right	Meat Lover's 1 1 Sausage, pepperoni and ham
Chicken Alfredo 1 1 Grilled chicken, creamy alfredo & mozzarella cheese	



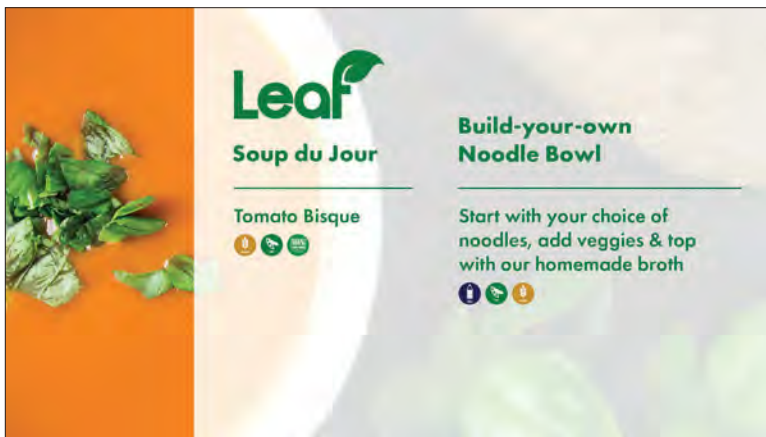
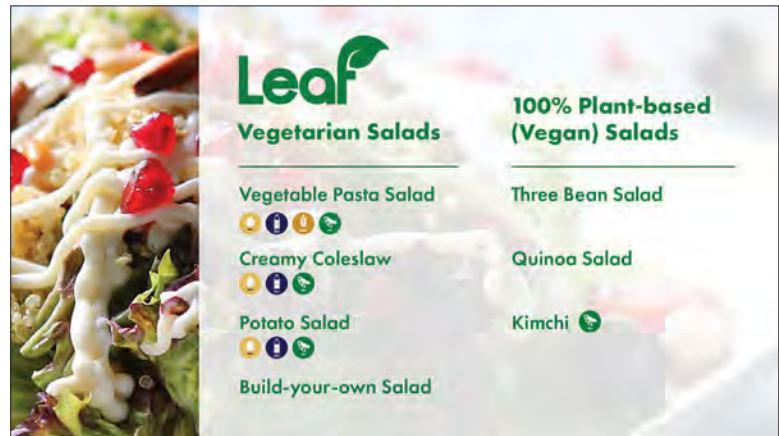
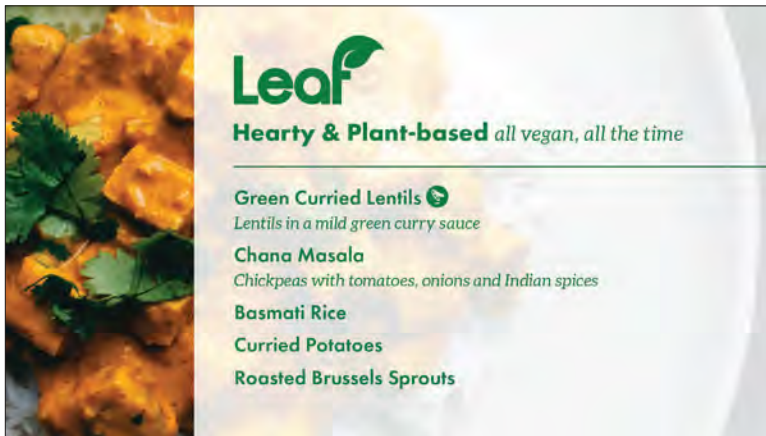
CLARK BAKERY





Offerings for all restaurants except Clark Bakery are posted on digital monitors. Menus for each of the seven restaurants in Eagle Landing are shown on the next few pages. For each location, our marketing team developed the menus based on the “look and feel” of the space and restaurant brand.

MENU SCREENS, TRENDS & VARIETY



Leaf

Plant-based (vegan) and vegetarian diets have become increasingly popular, and while Eagle Landing offers many recipes containing animal protein, we felt it necessary to include a plant-focused restaurant. This furthers UNT Dining's aim of promoting plant-based eating and options. From soups to build-your-own salads, Leaf offers plenty of great options for all guests, not just vegans.

GRILLED FAVORITES 

The Original
100% beef burger

Grilled Chicken Sandwich
Marinated, then grilled to perfection

Black Bean Quinoa Burger
Featuring our special blend of spices and a little heat

Bulgogi Burger
Ground beef and mushroom blended burger, topped with Bulgogi sauce and served with housemade kimchi

 **ADDITIONS**



American Cheese
  

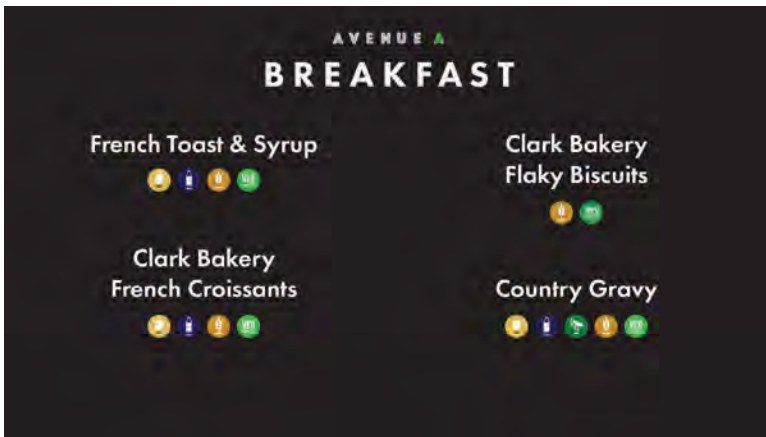
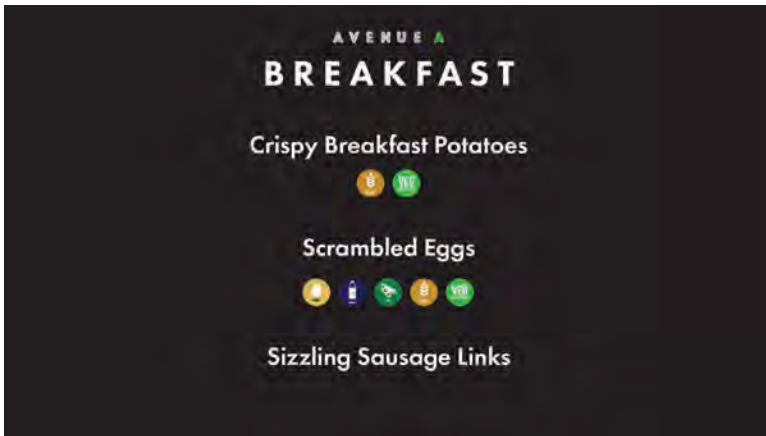
Seasoned French Fries
 

Fresh Toppings & Condiments
Located at the condiment station

Wood Grill

Burgers and sandwiches are perpetually popular, especially ones that are blended in-house like ours. We even incorporated a black bean burger for guests who want a plant-based option. Guests can dress their sandwich exactly how they want at the condiment station.



Avenue A

With traditional breakfast foods, fried chicken, house-smoked meats and hearty vegetables, Avenue A brings a North Texas flare to southern-style comfort foods.



Croissants

Assorted Danishes

Breakfast Muffins

Breakfast Breads

Cinnamon Rolls

Coffee Cake

Buñuelo

Sopapillas

Hot Desserts

Assorted Flavors
of UNT-made
Scrappy's
Ice Cream

Clark Bakery at Eagle Landing

This storefront for our on-campus commissary bakery provides the decadent sweet and savory treats listed above. They even make 30+ flavors of Scrappy's Ice Cream. Multiple flavors—including seasonal favorites like *Peppermint Bark Crunch* and *Honey Sunflower Seed Toffee*—are served as ice cream and milkshakes.

PIZZA BY THE SLICE

<p>Three Cheese Deep Dish   </p> <p>Mozzarella, cheddar & jack</p>	<p>Veggie   </p> <p>Seasonal vegetables & cheese</p>
<p>Pepperoni  </p> <p>The classic pie, done right</p>	<p>Meat Lover's  </p> <p>Sausage, pepperoni and ham</p>
<p>Chicken Alfredo  </p> <p>Grilled chicken, creamy alfredo & mozzarella cheese</p>	

Cibo Fresco

Cibo Fresco

Students and pizza seem to be made for each other. Cibo Fresco offers several pizza options and robust pasta dishes that keeps students coming back again and again.

<p>Spaghetti & Marinara Cibo marinara & spaghetti</p> <p>  </p>	<p>Pasta Primavera Seasonal vegetables tossed with marinara sauce & tri-color rotini</p> <p>  </p>
<p>Mean Green Penne Alfredo With penne pasta & broccoli</p> <p>  </p>	<p>Parmesan Breadsticks Clark Bakery dough topped with garlic, herbs & parmesan cheese</p> <p>  </p>

Cibo Fresco



BAMBOO basil

SRIRACHA CHICKEN STIR FRY

Chicken, bell peppers and onions stir fried in our zesty Sriracha sauce.



VEGETABLE STIR FRY

Bell peppers, carrots, onions, edamame, cabbage stir fried in bulgogi sauce.



GARLIC NOODLES

Carrots, spinach and rice noodles tossed with garlic-infused sesame oil



PERFECT FRIED RICE



STEAMED RICE



Bamboo Basil

The flavor and heartiness of many Asian dishes makes the genre very popular on our campus. Besides sushi, UNT did not have an Asian cuisine restaurant until Bamboo opened. This location appeals especially to UNT's large population of students and faculty with Asian heritage.

La Mesa

Latin fusion flavors are right at home in North Texas. Guests can design their own tacos and nachos, using our house-made relishes and toppings to create a familiar, yet unique flavor profile.

La Mesa
LATIN FUSION

Build-your-own Tacos & Nachos

1
Clark Bakery Flour Tortillas
Corn Tortilla Chips

2
Cilantro Lime Rice
Roasted Veggies
Refried Beans

3
Seasoned Taco Beef
Pork Chilorio
Pulled pork in a guajillo & ancho chile sauce
Chicken Yucatan
Chicken marinated in pitil-style citrus juices & annatto seeds then wrapped in a banana leaf

La Mesa
LATIN FUSION

House Specials

Cilantro Slaw
Traditional Pico de Gallo
Black Bean & Corn Relish
Fresh Tomato & Cucumber Relish
Taco Pickles
Tangy taqueria-style pickled carrots, peppers & onions

Queso Oro

Fresh Toppings

Salsa Verde
Salsa Roja
Jalapeños
Shredded Lettuce

Monterey Jack & Cheddar Cheese
Cotija Cheese
Sour Cream



WOOD & GRILL

AVENUE 55

La Mota
Build-Your-Own Tacos & Nachos

<p>1 Dark Bakery Pivul Tostitas</p> <p>2 Carni Tostita Chips</p>	<p>3 Cilantro Lime Rice</p> <p>4 Roasted Veggies</p> <p>5 Refried Beans</p>	<p>6 Spiced Taco Beef</p> <p>7 Pork Chorizo <i>Added just in a pinch & made with care</i></p> <p>8 Chicken Yucatan <i>Chicken marinated in pink pig's feet sauce & served with rice topped in a tomato-bog</i></p>
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Traditional Pico de Gallo
 Taco Pickles
Tangy taqueria-style pickled carrots, peppers & onions

Salsa Roja
 Sour Cream
 Jalapeños

Cotija Cheese
 Sour Cream

La Mesa
 LATIN PRIDE


RESTROOMS

CHEF
 SPECIAL
 SOUTH WEST
 HASH





NEW ITEMS

While the main menus are consistent day-to-day, chefs introduce new special recipes for variety, such as the Southwest Hash served at La Mesa.



DINING HALL
Special Events
JANUARY 31 - FEBRUARY 6

<i>all day</i> MONDAY JAN. 31	<i>National Hot Chocolate Day</i>
📍 ALL DINING HALLS	
<i>lunch</i> TUESDAY FEB. 1	<i>Lunar New Year</i>
📍 ALL DINING HALLS	
<i>lunch</i> WEDNESDAY FEB. 2	<i>National Tater Tot Day</i> Kimchi tochos bar
📍 MEAN GREENS CAFÉ	
<i>lunch</i> WEDNESDAY FEB. 2	<i>National Tater Tot Day</i>
📍 KITCHEN WEST	
<i>lunch</i> THURSDAY FEB. 3	<i>Black History Month Celebration Week 1</i>
📍 ALL DINING HALLS	
<i>lunch</i> FRIDAY FEB. 4	<i>National Stuffed Mushroom Day</i> Sausage-stuffed mushrooms
📍 KITCHEN WEST	
<i>lunch</i> FRIDAY FEB. 4	<i>National Stuffed Mushroom Day</i> Blue cheese and bacon stuffed mushrooms
📍 BRUCETERIA	

 DINING.UNT.EDU 940-565-2462 
Events, hours and locations are subject to change. Please visit our website for updated information.



DINING HALL
Special Event

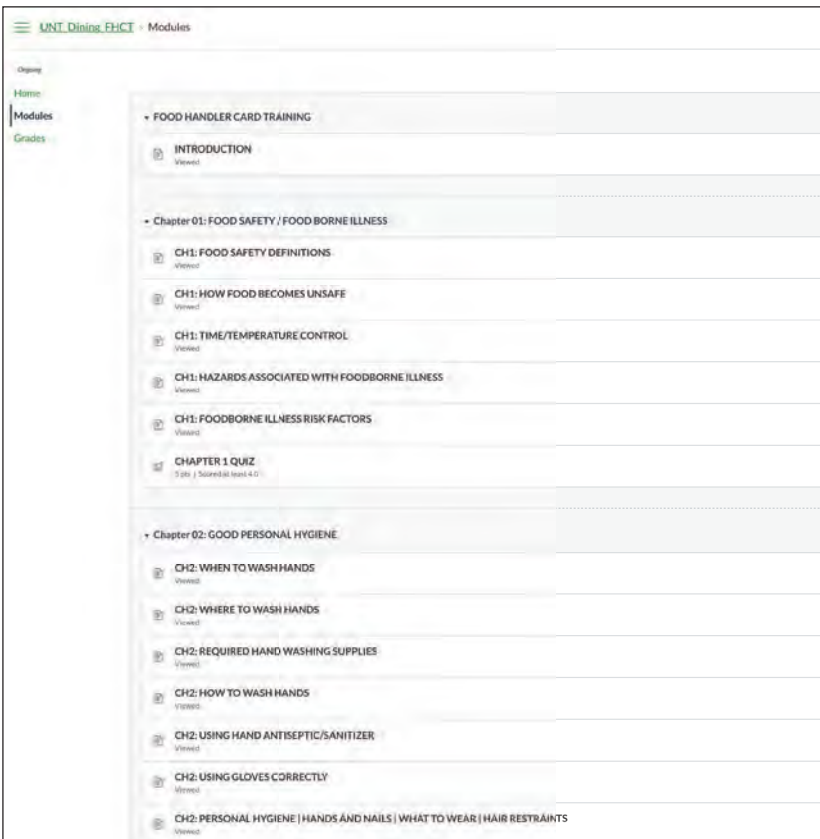
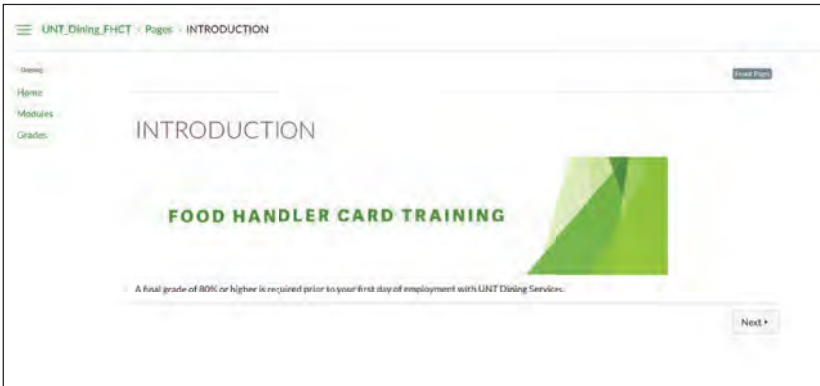
National Baklava Day

📍 EAGLE LANDING
all day
WEDNESDAY, NOV. 17

DINING.UNT.EDU 940-565-2462 

SPECIALS

Several special events are offered each month, and are promoted around campus using printed special events calendars, digital slides and the university's event calendar. These events further enhance the menu and promote inclusion by sharing new food flavors and traditions with our guests.



SAFETY TRAINING

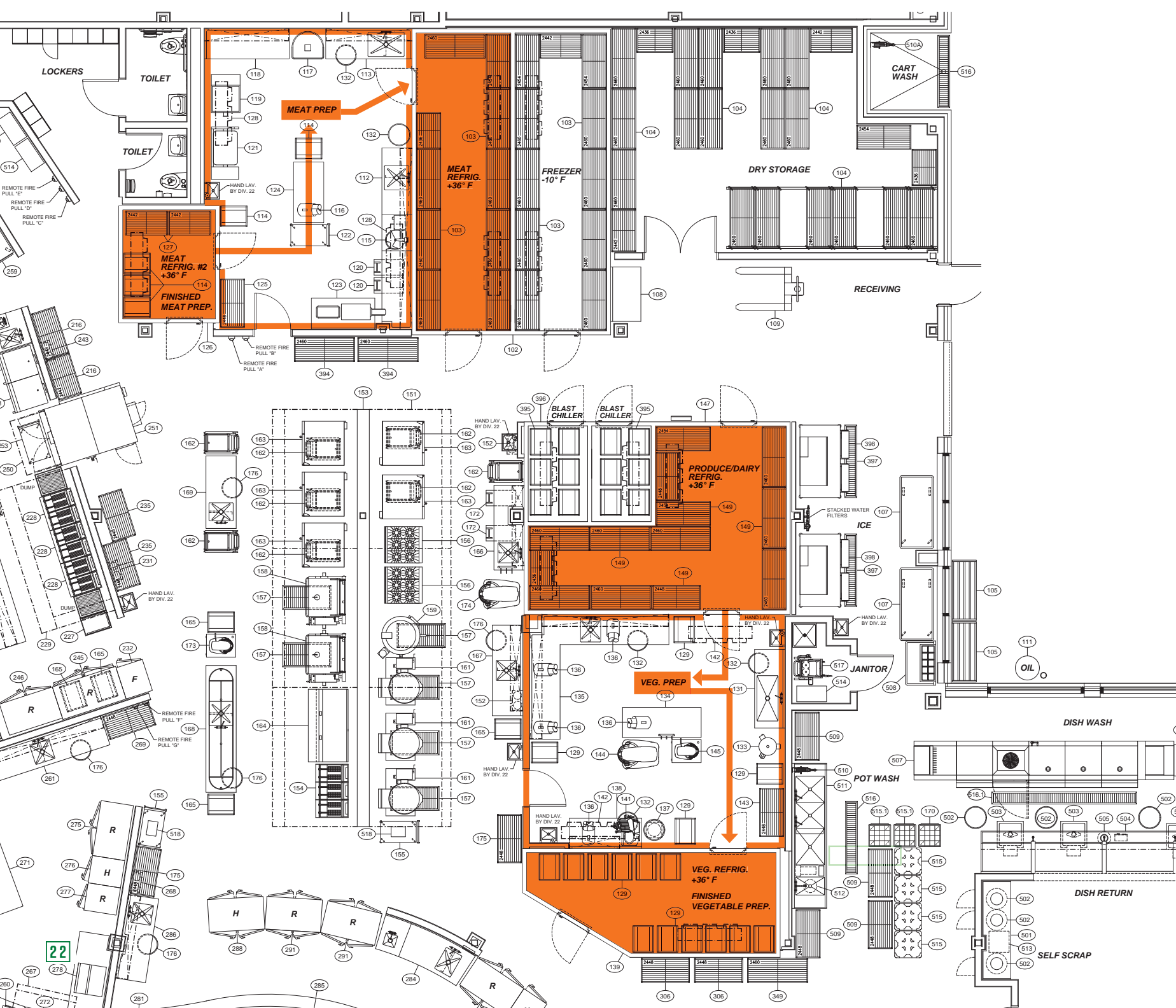
All Dining Services employees are required to complete our Food Handler Card Training program before they handle food. The UNT Dining Services course is the only one of its kind to be accredited through the Texas Department of State Health Services.

TEMPERATURE LOGS

Food temperatures are taken every hour to ensure food safety.

Temp-Taker Report [All Data]				Restaurant Name		Page 1 of 1
Printed: 3/11/2022				Store #1000		
Users	Program	Item/Question	Date	Time	Outcome	Temp (°F)
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:47:14 AM	Cooked - In Range	167.2
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:47:30 AM	Cooking	68.9
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:47:41 AM	Cooking	66.4
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:47:53 AM	Cooking	64.7
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:48:05 AM	Cooking	147.1
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:48:22 AM	Cooking	159.5
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:48:23 AM	Cooking	164.1
Eagle Landing	Cooking Temps	Grilled Chicken	Feb 16, 2022	9:48:28 AM	Cooking Ended	-
Eagle Landing	Wood Grill	Chicken	Feb 16, 2022	9:48:47 AM	In Range	163.3
Eagle Landing	Wood Grill	Hamburger	Feb 16, 2022	9:49:08 AM	In Range	36.5
Eagle Landing	Wood Grill	Hamburger	Feb 16, 2022	9:49:54 AM	In Range	33.6
Eagle Landing	Wood Grill	Blended Burger	Feb 16, 2022	9:50:08 AM	In Range	172.7
Eagle Landing	Wood Grill	Hamburger	Feb 16, 2022	9:51:21 AM	In Range	172.4
Eagle Landing	Av.A	eggs	Feb 16, 2022	9:52:40 AM	In Range	172.9
Eagle Landing	Av.A	Av A Beans	Feb 16, 2022	9:53:10 AM	In Range	145.1
Eagle Landing	Av.A	Av A Protein2	Feb 16, 2022	9:53:56 AM	In Range	154.2
Eagle Landing	Av.A	Av A Protein	Feb 16, 2022	9:54:26 AM	In Range	140.3
Eagle Landing	Av.A	veggies	Feb 16, 2022	9:54:50 AM	In Range	165.8
Eagle Landing	Av.A	Fried chicken	Feb 16, 2022	9:55:12 AM	In Range	208.9
Eagle Landing	Av.A	eggs	Feb 16, 2022	9:55:53 AM	Out of Range - MAINTENANCE	46.8
Eagle Landing	La Mesa	Taco Protein	Feb 16, 2022	9:57:48 AM	In Range	159.2
Eagle Landing	La Mesa	Refried beans	Feb 16, 2022	9:58:27 AM	In Range	156.3
Eagle Landing	La Mesa	Pico de gallo	Feb 16, 2022	9:59:26 AM	In Range	35.9
Eagle Landing	La Mesa	Salsa	Feb 16, 2022	10:00:03 AM	In Range	33.9
Eagle Landing	La Mesa	Salsa	Feb 16, 2022	10:01:00 AM	In Range	34.3
Eagle Landing	La Mesa	Compose salad	Feb 16, 2022	10:01:51 AM	In Range	35.1
Eagle Landing	La Mesa	Compose salad	Feb 16, 2022	10:02:38 AM	In Range	33.5
Eagle Landing	Condiment station	Pico de gallo	Feb 16, 2022	10:04:06 AM	In Range	40.7
Eagle Landing	Condiment station	Tomato	Feb 16, 2022	10:04:30 AM	Out of Range - DISCARD	46.3
Eagle Landing	Condiment station	Salsa	Feb 16, 2022	10:05:27 AM	In Range	34.1
Eagle Landing	Condiment station	Salsa	Feb 16, 2022	10:05:34 AM	In Range	37.2
Eagle Landing	Condiment station	Salsa	Feb 16, 2022	10:05:53 AM	In Range	33.9
Eagle Landing	Leaf	Rice	Feb 16, 2022	10:16:46 AM	In Range	159.6
Eagle Landing	Leaf	Vegan	Feb 16, 2022	10:17:04 AM	In Range	141.6
Eagle Landing	Leaf	Vegan	Feb 16, 2022	10:17:18 AM	In Range	149.6
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:38:51 AM	In Range	40.8
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:39:00 AM	In Range	41.0
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:39:19 AM	In Range	39.4
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:39:46 AM	In Range	39.7
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:40:01 AM	In Range	40.5
Eagle Landing	Leaf	Compose salad	Feb 16, 2022	10:40:21 AM	In Range	39.5
Eagle Landing	Leaf	Dressing	Feb 16, 2022	10:40:35 AM	In Range	40.5
Eagle Landing	Leaf	Dressing	Feb 16, 2022	10:41:16 AM	In Range	39.8
Eagle Landing	Leaf	Dressing	Feb 16, 2022	10:41:41 AM	In Range	40.2
Eagle Landing	Leaf	Tomato	Feb 16, 2022	10:43:04 AM	In Range	33.9
Eagle Landing	Leaf	Fruit	Feb 16, 2022	10:43:52 AM	In Range	39.5
Eagle Landing	Leaf	Soup	Feb 16, 2022	10:44:30 AM	In Range	185.1
Eagle Landing	Leaf	Soup	Feb 16, 2022	10:44:43 AM	In Range	197.7
Eagle Landing	Bamboo	Bamboo protein	Feb 16, 2022	10:45:17 AM	In Range	155.5
Eagle Landing	Bamboo	Stir fry	Feb 16, 2022	10:45:46 AM	In Range	158.3
Eagle Landing	Bamboo	Rice	Feb 16, 2022	10:46:04 AM	In Range	174.3
Eagle Landing	Bamboo	Bamboo protein	Feb 16, 2022	10:46:37 AM	In Range	36.0
Eagle Landing	Cibo Fresco	Pizza	Feb 16, 2022	10:53:22 AM	In Range	154.0
Eagle Landing	Cibo Fresco	Sauce	Feb 16, 2022	10:53:58 AM	In Range	38.1
Eagle Landing	Cibo Fresco	Pasta	Feb 16, 2022	10:54:22 AM	Out of Range - Discard during the shift	131.3
Eagle Landing	Cibo Fresco	Pasta	Feb 16, 2022	10:55:07 AM	In Range	37.7

Users	Program	Item/Question	Date	Time	Outcome	Temp (°F)
Eagle Landing	Av.A	eggs	Feb 20, 2022	11:50:57 AM	In Range	37.3
Eagle Landing	Av.A	eggs	Feb 20, 2022	11:51:23 AM	In Range	180.3
Eagle Landing	Av.A	Fried chicken	Feb 20, 2022	11:51:57 AM	In Range	149.1
Eagle Landing	Av.A	Av A Beans	Feb 20, 2022	11:52:27 AM	In Range	151.2
Eagle Landing	Av.A	veggies	Feb 20, 2022	11:52:58 AM	In Range	157.3
Eagle Landing	Av.A	Av A Protein2	Feb 20, 2022	11:53:33 AM	In Range	171.3
Eagle Landing	Av.A	Av A Protein	Feb 20, 2022	11:53:56 AM	In Range	161.7
Eagle Landing	La Mesa	Salsa	Feb 20, 2022	11:54:52 AM	In Range	36.4
Eagle Landing	La Mesa	Salsa	Feb 20, 2022	11:55:13 AM	In Range	35.2
Eagle Landing	La Mesa	Salsa	Feb 20, 2022	11:55:21 AM	In Range	37.1
Eagle Landing	La Mesa	Pico de gallo	Feb 20, 2022	11:55:43 AM	In Range	37.7
Eagle Landing	La Mesa	Compose salad	Feb 20, 2022	11:56:07 AM	In Range	36.5
Eagle Landing	La Mesa	Compose salad	Feb 20, 2022	11:56:14 AM	In Range	36.7
Eagle Landing	La Mesa	veggies	Feb 20, 2022	11:56:54 AM	Out of Range - Discard during the shift	135.6
Eagle Landing	La Mesa	Refried beans	Feb 20, 2022	11:57:26 AM	Out of Range - Discard during the shift	125.2
Eagle Landing	La Mesa	Taco Protein	Feb 20, 2022	11:57:57 AM	In Range	148.8
Eagle Landing	Leaf	Rice	Feb 20, 2022	11:59:54 AM	In Range	142.9
Eagle Landing	Leaf	Vegan	Feb 20, 2022	12:00:50 PM	In Range	145.6
Eagle Landing	Leaf	Vegan	Feb 20, 2022	12:00:59 PM	In Range	147.2
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:01:33 PM	Out of Range - QUICK CHILL	41.4
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:01:33 PM	Corrective Session Start	-
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:02:24 PM	In Range	40.3
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:02:24 PM	Corrective Session End	-
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:03:50 PM	In Range	39.3
Eagle Landing	Leaf	Compose salad	Feb 20, 2022	12:03:59 PM	In Range	37.9
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:04:38 PM	In Range	40.2
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:04:46 PM	In Range	36.4
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:04:55 PM	In Range	38.4
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:05:30 PM	In Range	40.0
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:06:07 PM	In Range	39.1
Eagle Landing	Leaf	Dressing	Feb 20, 2022	12:06:12 PM	In Range	38.0
Eagle Landing	Leaf	Tomato	Feb 20, 2022	12:06:39 PM	In Range	37.3
Eagle Landing	Leaf	Friut	Feb 20, 2022	12:07:04 PM	In Range	37.3
Eagle Landing	Leaf	Friut	Feb 20, 2022	12:07:13 PM	In Range	40.1
Eagle Landing	Leaf	Soup	Feb 20, 2022	12:08:22 PM	In Range	187.4
Eagle Landing	Bamboo	Rice	Feb 20, 2022	12:09:14 PM	In Range	151.3
Eagle Landing	Bamboo	Stir fry	Feb 20, 2022	12:09:50 PM	In Range	152.4
Eagle Landing	Bamboo	Bamboo protein	Feb 20, 2022	12:10:13 PM	In Range	145.9
Eagle Landing	Bamboo	Bamboo protein	Feb 20, 2022	12:11:11 PM	In Range	35.1
Eagle Landing	Cibo Fresco	Pizza	Feb 20, 2022	12:12:23 PM	In Range	162.4
Eagle Landing	Cibo Fresco	Pasta	Feb 20, 2022	12:13:16 PM	Out of Range - Discard during the shift	122.6
Eagle Landing	Cibo Fresco	Pasta	Feb 20, 2022	12:14:30 PM	In Range	38.6
Eagle Landing	Cibo Fresco	Sauce	Feb 20, 2022	12:16:04 PM	Out of Range - DISCARD	43.2





To further ensure food safety, Eagle Landing was built with cooled food prep rooms that have direct access to the appropriate coolers. Meat is prepped in one area, while vegetables are prepped in another. This setup prevents cross-contamination and keeps food from being stored at dangerous temperatures.

MERCHANDISING & PRESENTATION

INTRODUCTION

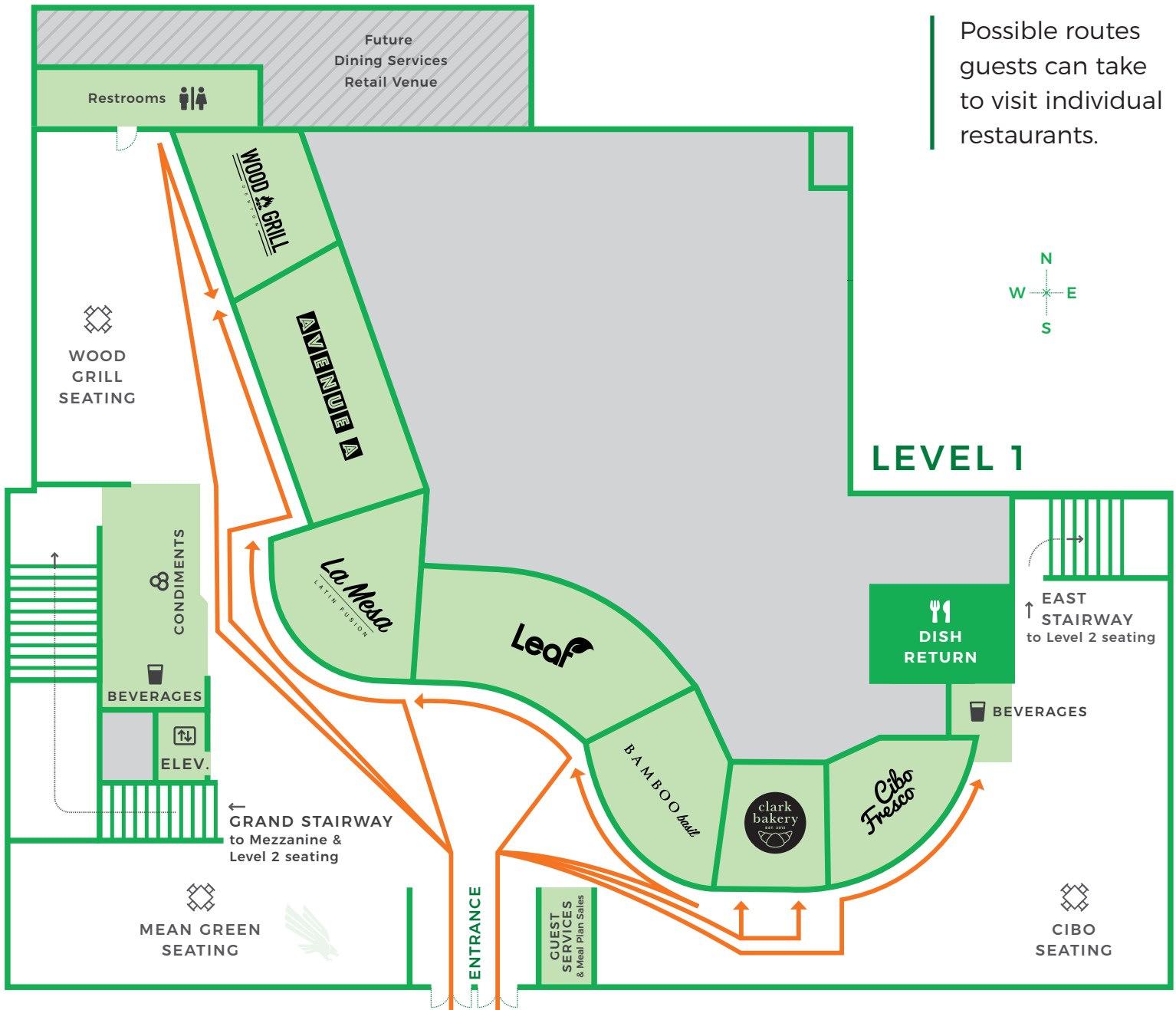
Eagle Landing has an open-concept kitchen allowing guests to watch their food being prepared. Each restaurant features a “centerpiece” that helps demonstrate that we cook using whole, fresh ingredients. Dishes are displayed in colorful pots and clean, cold containers for an upscale feel. Our 200 feet of serving lines are planned to keep the flow of guests as smooth as possible, and with small portions, guests can visit multiple lines to try all that Eagle Landing has to offer.



La Mesa
LATIN FUSION

LAYOUT

The 7 restaurants are arranged in a curving line that wraps through the building. There is plenty of room so that serving line queues do not impede traffic.



Possible routes guests can take to visit individual restaurants.



LEVEL 1

Centerpieces



Southern Pride smoker gives an authentic flavor to meat and vegetable dishes.



Spiral conveyor tortilla press transforms Clark Bakery dough into fresh tortillas.



Traditional wok range that can reach up to 1600°F.



20 linear feet of fresh vegetables and composed salads, featuring greens grown on campus.



Rotoflex pizza oven with
4 rotating stone decks.



Pastry case bursting with
delights from Clark Bakery.



Argentinian gaucho grill with
hardwood lump charcoal
and real wood.

This view from the mezzanine level shows the extensive area for foot traffic, and how quickly guests can access seating on both the first and second levels.





AMBOO basil

MBO



ATTRACTIVE & EFFECTIVE PRESENTATION

Individual dishes are displayed with attention to detail. Some items are displayed in cast iron pans and colorful enameled pots to add further interest to the presentation.



Clark Bakery's offerings are tastefully displayed for guests to view and make their selections.



The serveware used at each restaurant provides a more contemporary, upscale experience than traditional stainless pans seen in many cafeterias.



Phở from Leaf and stir fry
from Bamboo Basil



Two levels of fresh-from-the-oven pizza and pasta greet guests at Cibo Fresco.



Avenue A's expansive serving line entices guests to take a closer look to see what's available.



Standard menu items from several restaurants at Eagle Landing



At every concept, food is prepared directly in front of guests. This increases the pleasant aroma, allows guests to see that our food is prepared from scratch, and verifies that we are following food safety protocols.



MULTIPLE SENSES ENGAGED

Items at Wood Grill are cooked directly in front of guests and transferred to the line for easy viewing.

Cooled food displays and hot soup wells easily show guests the huge variety of plant-forward options available for them at Leaf.



MARKETING

INTRODUCTION

To complete the look of this innovative building, we crafted an original logo for Eagle Landing, and carefully designed each menu to fit the theme of the physical locations. We showed concept commercials during the opening to capture the essence of each restaurant theme. We use a closely monitored Text and Tell system that guests message to share their feedback at any time. Our secret shopper program provides additional evaluations and feedback in greater detail, allowing us to adapt our service experience based on timely, direct feedback. We also utilize feedback received through the annual NACUFS Customer Satisfaction Benchmarking Survey.

SIDE 1



SIDE 2



We took our custom Eagle Landing logo and promoted it on banners lining the front of Eagle Landing. We proudly included the Dining Services brand (It's About the Food) and UNT branding as well, to show that the Dining Hall is part of a bigger picture.



EAGLE LANDING

IT'S ABOUT the Food

IT'S ABOUT the Food

EAGLE LANDING

IT'S ABOUT the Food

EAGLE LANDING

UNT
EAGLE LANDING
1416 Maple

Try the
MINT NANAIMO

available at Clark Bakery

**Named after the city
of Nanaimo, British
Columbia**

**No-bake bars
made of
three layers**

**Rich
chocolate ganache**

**Wafer, coconut,
and nut base**



BAR

**Officially named
"Canada's Favorite
Confection"**

**Mint
custard core**



Eagle Landing contains 19 monitors—in both horizontal and portrait format—spread around the building. The marketing team carefully crafts slides highlighting specific aspects of Eagle Landing as well as broader Dining-related promotions.

During our Ribbon Cutting and Grand Opening, we gave away buttons highlighting Eagle Landing and its individual restaurants. Guests were eager to grab a button...or several buttons.







Text **55744** with **eagle** plus your **comments/requests**

I'm laughing and crying rn this is the greatest meal I've ever had can I get an amen.

Food can be an emotional roller coaster... Glad you came to Eagle Landing for the ride!

Please sell the tortillas from La Mesa in the corner store!!!!

Stay tuned... May be Coming soon.....

I enjoy playing cards in here with my friends while we enjoy mint chocolate chip ice cream and brownies

The Queen of HEARTS agrees!

we need the bacon and egg casserole everyday!!! it made my morning so much better

We love hearing this. We will share with our chefs....



CUSTOMER FEEDBACK

We use a feedback system called Text & Tell, and broadcast the feed to several screens around the Dining Hall. Guests are encouraged to text in their comments and questions, and the management team reviews the feedback, responds to the individual and posts their response for all to see. The comments + responses above are pulled directly from the system. Furthermore, we host monthly Chef Chats meetings during the fall and spring semesters, where the UNT community can talk about dining on campus with our chefs and leadership team.

NUTRITION & WELLNESS

INTRODUCTION

At Eagle Landing, all Big 8 Allergens are clearly marked on our menu monitors. Plant-based options are always available at each restaurant and clearly identified on the menus, and daily chef's specials are marked with allergen icon magnets on their own separate boards. At Leaf, one of the seven unique restaurants within Eagle Landing, all offerings are vegetarian or vegan, including produce grown on campus in our hydroponic garden. We also have a registered dietitian on staff to offer personalized nutritional counseling to Meal Plan Members.



 OUR FOOD
PHILOSOPHY

**WE USE WHOLE
FOODS. EVERY MEAL.
EVERY DAY.**

NUTRITION & WELLNESS MARKETING

These slides are posted on the monitors in our seating areas to reinforce the importance of wholesome food, sustainability and avoiding food waste.



UNT is a founding Member of this **international research collaborative** that accelerates efforts to move people toward **healthier**, more **sustainable** and **delicious foods** using evidence-based research, education and innovation.

MOCCOLLABORATIVE.ORG

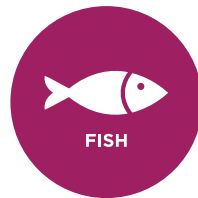
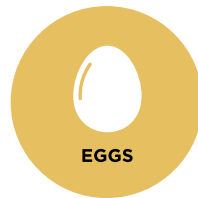


BE CHOOSY



Take what you want.
Eat what you take.





DIETARY INFORMATION

Eagle Landing has a selection of custom-made allergen magnets that are posted on the nameplates for items containing allergens. Stickers denoting vegan and vegetarian items are also posted daily.





Leaf strictly offers vegetarian and vegan food, contributing to Dining Services' commitment to purchase less animal protein. We also serve food that's as local as possible with many leafy greens grown on campus at our Mean Green Acres hydroponic garden.



MEET YOUR
MANAGER ON DUTY

ANTHONY

Houston, TX

RECOMMENDED RECIPE

Wood Grill's Bulgogi Burger



NUTRITION COUNSELING

We highlight each of our managers, and guests are encouraged to approach them with questions about our recipes. Our managers can also connect students with our on-staff registered dietitian for one-on-one consultations and personalized Dining Hall tours.



Text **55744** with **eagle** plus your **comments/requests**

Hi what are the chances we can get lactose free Mac and cheese? The Mac and cheese here goes hard but my body doesn't agree lol

Hi there. KITCHEN WEST is the cafeteria for you. It is the Allergen-free dining hall, and doesn't carry the BIG 8. Find out more at dining.unt.edu/kitchen-west

brooo please make the shroom patties at wood grill full time for the vegetarians and vegans thank you

Stay tuned for more Vegan options as our chef specials continue into Spring Semester....

where's the vegan chili at :(I miss it!!!

More Chef Specials coming your way.....

The vegan chili is the BEST. Literally so good. Please keep it coming!!!

Thank yo so much. We love to keep a variety of vegan option soups. We will keep 'em comin!



Guests also use Text & Tell to ask nutrition-related questions and recommend adding or keeping special menu items. The examples above are pulled directly from our system.

ADDITIONAL CONSIDERATIONS

INTRODUCTION

Eagle Landing is open seven days a week for brunch and dinner and serves as the primary Dining Hall during **inclement weather** and **emergencies**.

Out of the 250 employees at Eagle Landing, 225 are **students**, working alongside professional culinarians, slicing, dicing, sautéing and grilling while leading nearly 100% of guest interactions.

Sustainability is at the forefront of Eagle Landing's operations. We reduce food waste through frontline and batch cooking. Trim loss from prep is utilized in house-made stocks and sauces, and in daily chef specials. We also serve smaller portion sizes to minimize unused portions.

HOURS OF OPERATION



Monday – Sunday

10:00 a.m. – 2:30 p.m.

4:30 p.m. – 9:00 p.m.

BUY YOUR MEAL PLAN NOW

to enjoy all that Dining Services has to offer.

Learn more at dining.unt.edu/plans
940-565-2462



HOURS

Three other Dining Halls serve breakfast and all other Dining Halls close earlier in the evening, so Eagle Landing's hours provide additional service not provided by other Halls.

All hours are posted on our website as well, making it very easy for guests to find what's open during holidays, inclement weather and university-wide celebrations.

Pre-Spring Break Hours

March 7 – 13, 2022

Dining Halls

Dining Hall	Monday	Tuesday	Wednesday - Thursday	Friday	Saturday - Sunday
Brucetoria	7:00 a.m. — 9:00 p.m.	7:00 a.m. — 4:30 p.m.	7:00 a.m. — 4:30 p.m.	7:00 a.m. — 2:00 p.m.	—
Champs	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 2:00 p.m.	—
Eagle Landing	<i>Closed due to facilities issues caused by inclement weather.</i>	4:30 p.m. — 9:00 p.m.	10:00 a.m. — 2:30 p.m., 4:30 p.m. — 9:00 p.m.	—	—
Kitchen West	11:00 a.m. — 2:00 p.m., 4:30 p.m. — 7:00 p.m.	11:00 a.m. — 2:00 p.m., 4:30 p.m. — 7:00 p.m.	11:00 a.m. — 2:00 p.m., 4:30 p.m. — 7:00 p.m.	—	—
Mean Greens Café	7:00 a.m. — 10:00 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 10:00 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 10:00 a.m., 11:00 a.m. — 2:00 p.m., 4:30 p.m. — 8:00 p.m.	7:00 a.m. — 10:00 a.m., 11:00 a.m. — 2:00 p.m.	—

Union Retail Restaurants

Restaurant	Location	Monday - Thursday	Friday	Saturday	Sunday
Avesta	Level 2	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 1:30 p.m.	7:00 a.m. — 9:30 a.m., 11:00 a.m. — 1:30 p.m.	—	—
Burger King	Level 2	11:00 a.m. — 10:00 p.m.	11:00 a.m. — 3:00 p.m.	—	—



STUDENT EMPLOYEES

Our student employees dress in the gray v-neck t-shirts and are critical to the daily functions of Eagle Landing. We have 25 full-time staff and 225 part-time student employees.



In addition to serving guests, student employees prep, cook, wash dishes, run the cashier stations and clean tables.



SUSTAINABILITY

As much as possible, Eagle Landing serves greens grown on-campus from Mean Green Acres, our hydroponic garden housed in an upcycled freight container. The farm reduces emissions from delivery trucks and produces superior quality as well.

In addition, UNT Dining has committed to a 25% reduction in food-related greenhouse emissions by 2030 by purchasing less animal protein, which is higher in gas emissions than plant-based protein sources.



We serve food on reusable, modestly-sized dinnerware, and are a tray-less facility. This encourages guests to not take more than they can eat, and we have found that going tray-less significantly reduces food waste.



“WOW” FACTOR

In order to promote school spirit—and because Eagle Landing is directly across from the Welcome Center where prospective students start their campus tours—UNT spirit is incorporated throughout the Dining Hall.



UNT's official diving eagle mark was fashioned into a custom dining table.





The tortilla maker at La Mesa is positioned alongside the queue, so guests can watch the food being cooked as they approach the serving area.

Neal Smatresk @UNTPrez · 3h

Thanks so much to our cold heroes who are feeding students at Eagle Landing and elsewhere. Our resilient students are getting grab and go meals that look pretty tasty. #GMG



During “Snowmageddon” in 2021, where North Texas towns like Denton weathered freezing temperatures, power outages, water shortages and damage to building infrastructures, Eagle Landing continued to serve the UNT community. The team successfully served thousands of meals to those students and staff who remained on campus.

LEVEL 1 NEIGHBORHOODS

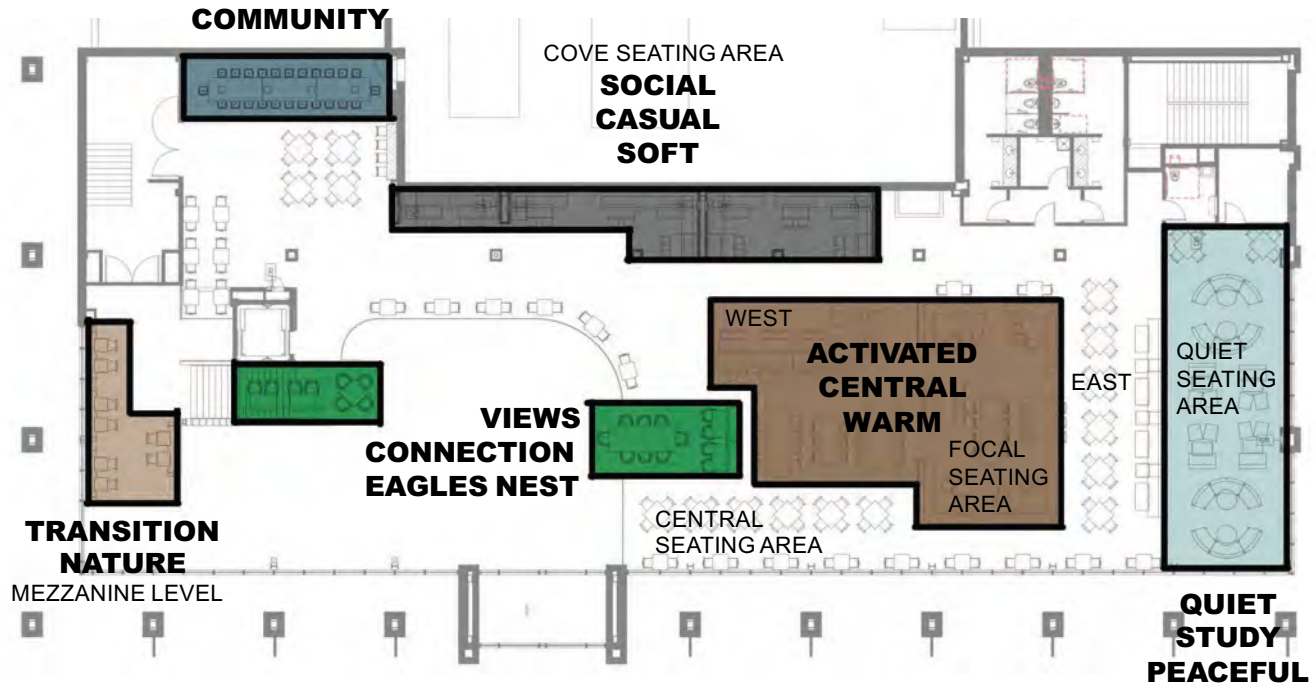


UNT

Kirksey
ARCHITECTURE

We made sure to create a variety of seating “neighborhoods” so that anyone can find a comfortable atmosphere in the Hall. These slides showcase the different areas crafted to make the UNT community and visitors feel at home.

LEVEL 2 NEIGHBORHOODS







UNT's Mission states that "...our caring and creative community empowers our students to thrive in a rapidly changing world." At the end of the day, our greatest pride is that UNT's students, faculty and staff trust Eagle Landing to help them excel day after day after day.



IT'S ABOUT
the Food 



DINING.UNT.EDU