



2023 LOYAL E. HORTON
DINING AWARDS

RETAIL SALES MARKETPLACE

The Campus Chat Food Court



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)

The Campus Chat Food Court

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 type="checkbox"/> 3. Residential Dining—Special Event*	S	M	L
<input checked="" 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: JAN 2022 - MAR 2023

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

The Campus Chat Food Court

ESSAY

At UNT Dining Services, we pride ourselves on our innovative approach to food service, award-winning talent and dedication to meet guests' needs with specialized goods and services. We boast five all-you-care-to-eat Dining Halls, 20+ retail venues, an upscale restaurant, hydroponic garden, central scratch bakery and catering service. Within those offerings are vegan and allergen-free locations, performance nutritionists on staff, expansive service hours and halal-certified protein options.

The Campus Chat Food Court, located in the University Union, is well-equipped to serve over 1,000 people a day. It features six restaurants, an open-top refrigerator case, soup/phở bar, hot food display and

five register lines. Guests can choose from wood-fired pizzas to plant-based phở or treat themselves to a juicy burger or golden pastries. We scratch make almost everything in-house—chef-crafted menu items, ready-to-eat hot entrées and snacks—so guests can enjoy convenience without sacrificing quality.

During summer 2022, we prioritized renovations and further improvement of our offerings. We transformed our deli into a bake shop with walnut-grain countertops; opened a fresh sandwich and salad shop; combined our phở and soup bar; updated the wallpaper and door graphics; implemented new self-order kiosks and P.O.S.; and introduced Indian entrées and allergen-free treats.



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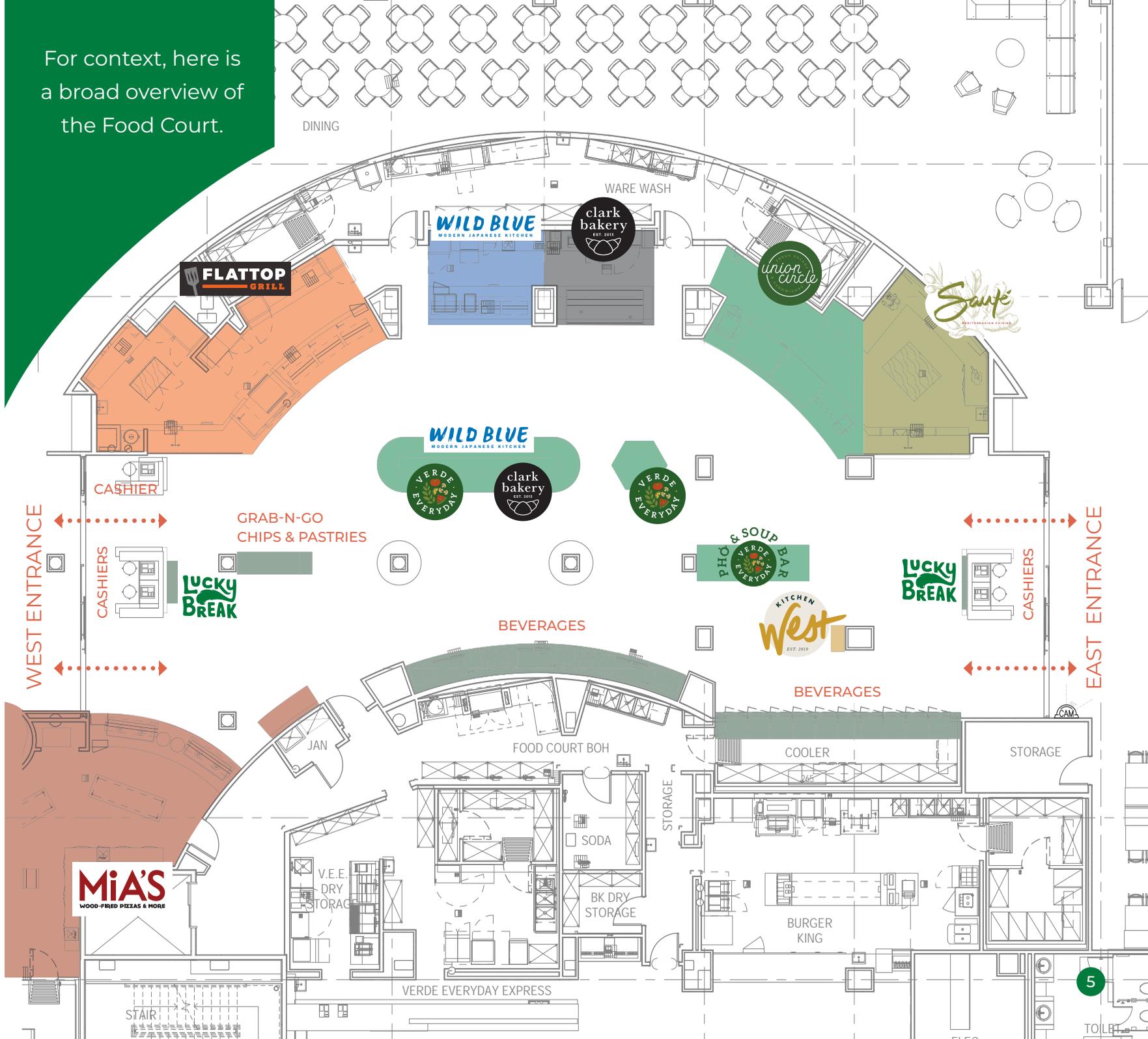
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Menu & Meal

INTRODUCTION

With internationally inspired dishes, unique daily pastries, chef-special soups and everything from fresh salads to steaming noodles, guests can satisfy whatever they are craving no matter their diet. We scored 84% guest satisfaction for food overall and 81% for variety of menu options during the 2022 NACUFS Customer Satisfaction Benchmarking Survey. Individuals can completely customize their meal at Sauté, Mia's Pizza, Union Circle Fresh Salads and Sandwiches and the Verde Everyday Phở Bar. Prefer something off our chef-crafted menus or our kitchen-prepared, packaged foods? We offer 150+ in-house, plant-based options and clearly label items containing pork or halal-certified chicken.

For context, here is a broad overview of the Food Court.



Restaurants



In-House Grab-&-Go Product Lines



MENUS & DINING TRENDS



Clark Bakery baked goods are prepared at the nearby commissary Clark Bakery and shipped to the Food Court everyday. Popular pre-packaged items are also available at the Food Court, as well as items such as donuts and pastries.

made fresh daily	
AVAILABLE UNTIL SOLD OUT	
bagels	\$1
brownies & squares	\$7+
cookies	\$7+
cupcakes	\$7+
donuts	\$725+
kolaches	\$750
muffins	\$7+
pastries	\$750+

30" x 36" menu posted at the location.



This restaurant features both a salad bar and a sandwich shop.

Guests can build their own salad or sandwich, or order a chef-designed sandwich. In the spirit of embracing hyper-local and scratch-made food, we proudly feature greens from Mean Green Acres and bread baked at Clark Bakery.



SALADS

MADE-TO-ORDER SALADS

\$6.50



Choose your base

Featuring seasonal blends of fresh leafy greens



Add your toppings

Select from seasonal veggies, fruit, cheese, crunchy croutons & more



Dress it up

We'll toss everything together with your choice of our housemade dressings

PROTEIN

ADD ANY PROTEIN FROM OUR SANDWICH MENU

\$2.75



ALLERGENS: Your item may contain or come into contact with common food allergens. For more information, please ask for the manager on duty and visit dining.unt.edu/nutrition.





SANDWICHES & WRAPS

CREATE-YOUR-OWN \$6.25

Available warm & toasty upon request

BREAD

Clark Bakery Hoagie
(white or wheat)
Spinach Wrap

SLICED CHEESE

Swiss
Cheddar
Provolone
American

FUN STUFF

Toppings, spreads,
condiments & more

PROTEIN

Boar's Head

Roasted Turkey
Grilled Chicken
Smoked Ham
Roasted Salami
Pepperoni
Roast Beef



Tuna Salad
Chicken Salad
Traditional Hummus
Grilled Portobello
Pimento Cheese
Crispy Bacon

CHEF-CRAFTED PANINI \$6.25 / \$4

Served on fresh Clark Bakery French bread

THE TAILGATE

Beef brisket, mac & cheese,
grilled onions and chipotle
barbecue sauce

CUBANO

Boar's Head ham and swiss,
roasted pork, pickles and
dijon mustard

ON THE SQUARE

Grilled chicken breast,
basil pesto, artichoke spread,
tomatoes and mozzarella

CHEESY GREEN

Fried green tomatoes and
white cheddar pimento cheese

EXTRAS

ADDITIONAL PROTEIN \$2.75
ADDITIONAL CHEESE \$1.25
HOUSE CHIPS \$1.50



ALLERGENS: Your item may contain or come into contact with common food allergens. For more information, please ask for the manager on duty and visit dining.unt.edu/nutrition.





This made-to-order grill offers hamburgers, chicken sandwiches, egg sandwiches, portobello burgers and sides. From breakfast to dinner, it provides guests with popular American-style food.



SUNRISER SANDWICH

FRENCH FRIES
CURLY FRIES
TOTS

SIDES

Regular **\$2.50**
Small **\$1.50**

MAKE IT A COMBO +\$2.50

**Any small side +
Any size fountain drink**

BREAKFAST  **SERVED UNTIL 10:30am**



MORNING SPECIAL

\$5.25

Our Sunriser sandwich + tots!

SUNRISER SANDWICH

\$4.25

Bacon, two hard fried eggs and cheddar cheese grilled on buttered sourdough bread.

3 + 3

\$4.25

Three eggs, three strips of bacon and tots. Served with grilled buttered sourdough.

BREAKFAST CROISSANT (SERVED ALL DAY)

\$4

Fried egg, Applewood-smoked bacon and melted American cheese on a French Croissant.

2 + 2

\$3.75

Two eggs, two strips of bacon and tots. Served with grilled buttered sourdough.



ALLERGENS: Flattop Grill menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, & wheat. For more information, please ask for the manager on duty.

BURGERS

ALL BURGERS
DRESSED TO ORDER



FLAT BURGER

1/3 lb. fresh beef with melted cheddar cheese, served on a soft roll.

\$7.75 **\$5.25**
DOUBLE SINGLE

FLATTOP JR.

A smaller version of our classic Flat Burger.

\$3.25 **\$2.75** **\$2.25**
TRIPLE DOUBLE SINGLE

PORTOBELLO BURGER

Marinated, seasoned, and grilled. Served on a soft roll.

\$6.50

ALLERGENS: All Flattop Grill menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, & wheat. For more information, please ask for the manager on duty.

SIDES

\$2.50 **\$1.50**
Regular Small

FRENCH FRIES

CURLY FRIES

TOTS

CHICKEN

ALL SANDWICHES
DRESSED TO ORDER



CHICKEN STANDARD

Crispy chicken breast on a soft roll.

\$5.25

LITTLE BIRDIE

Marinated boneless chicken breast topped with bacon and cheddar, served on a soft roll.

\$5.25

TENDERS

Crispy breaded chicken tenders. Ready to dip and dunk into any of your favorite sauces.

\$5.25

MAKE IT A COMBO +\$2.50

Any small side +
Any size fountain drink

I ♥ CHEESE

ALL SANDWICHES
DRESSED TO ORDER



PRIME RIB MELT

Shaved prime rib and cheddar cheese on grilled buttered sourdough.

\$7.25

LUMBERJACK

Our Grilled Cheese with Applewood-smoked bacon.

\$5.25

BREAKFAST CROISSANT

Fried egg, Applewood-smoked bacon and melted American cheese on a French Croissant.

\$4

GRILLED CHEESE

\$3



BREAKFAST CROISSANT

SIDES

Regular **\$2.50**
Small **\$1.50**

FRENCH FRIES

CURLY FRIES

TOTS

MAKE IT A COMBO +\$2.50

Any small side +
Any size fountain drink



ALLERGENS: All Flattop Grill menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, & wheat. For more information, please ask for the manager on duty.

MiA'S

WOOD-FIRED PIZZAS & MORE

What college student (or staff) doesn't love pizza? Especially ones that are cooked in a real wood-fired oven. With chef-designed recipes and build-your-own options, Mia's offers literally hundreds of pizza options, in addition to other popular Italian items.





ARTISAN PIZZAS

16" WHOLE \$11⁵⁰	10" PERSONAL \$6	BY THE SLICE \$2²⁵
--	---	--

<p>PEPPERONI</p> <p>WHOLE MILK MOZZARELLA AND BELGIOIOSO FRESH MOZZARELLA, TOPPED WITH PEPPERONI ON SAN MARZANO TOMATO SAUCE</p>	<p>QUATRO FORMAGGIO</p> <p>WHOLE MILK MOZZARELLA, BELGIOIOSO FRESH MOZZARELLA AND SAN MARZANO TOMATO SAUCE</p>	<p>BLANCO ALFREDO</p> <p>ALFREDO SAUCE, BELGIOIOSO FRESH MOZZARELLA, DICED TOMATOES, SAUTÉED MUSHROOMS AND GRILLED CHICKEN</p>
<p>MEDITERRANEAN VEGGIE</p> <p>CARAMELIZED ONIONS, BABY SPINACH, BLACK OLIVES, SAUTÉED MUSHROOMS AND BELGIOIOSO FRESH MOZZARELLA</p>	<p>CHICKEN EUROPA</p> <p>GRILLED CHICKEN, BABY SPINACH, BELGIOIOSO FRESH MOZZARELLA, BACON AND CARAMELIZED ONIONS</p>	<p>BUFFALO CHICKEN</p> <p>CRISPY FRIED CHICKEN TOSSED IN BUFFALO SAUCE, TOPPED WITH MOZZARELLA CHEESE, SLICED CELERY, RANCH DRESSING AND BUFFALO SAUCE</p>

Order **EPICUREAN PIZZA** OR **BUILD YOUR OWN** at the Creation Station



CALZONES AND SPECIALTIES

ROMA CALZONE \$6²⁵

THE ORIGINAL PIZZA. PEPPERONI, SALAMI, FRESH MOZZARELLA, FRESH BASIL, SAN MARZANO TOMATO SAUCE, SEASONED SALT AND A GOLDEN BROWN OLIVE OIL COATED CRUST

AMERICANA CALZONE \$6²⁵

ALL THE BEST. SEASONED GROUND BEEF, SMOKED CHEDDAR, FRESH MOZZARELLA, SAUTEED ONIONS, SAN MARZANO TOMATO SAUCE, SEASONED SALT, BLACK PEPPER AND A GOLDEN BROWN OLIVE OIL COATED CRUST

EGGPLANT PARMESAN \$5

FRESH EGGPLANT, TOSSED IN ITALIAN BREADING AND CRISP FRIED, WHOLE MILK MOZZARELLA, SERVED WITH PENNE PASTA AND MARINARA.

BREADS AND SIDES

CHEESY BREADSTICKS \$3⁵⁰

SIMPLE BLISS. MADE WITH TOMATO SAUCE, MOZZARELLA AND PARMESAN. SERVED WITH RANCH OR MARINARA DIPPING SAUCE.

GARLIC KNOTS \$3

WHAT'S KNOT TO LIKE? A DELIGHTFUL DOUGH TOPPED WITH MELTED BUTTER, PARMESAN CHEESE AND GARLIC

Order

EPICUREAN PIZZA OR BUILD YOUR OWN at the Creation Station



MIA'S CREATION STATION

PLACE YOUR ORDER AT THE KIOSK BELOW

COOKS IN 90 SECONDS AT
900!



BUILD YOUR OWN

CUSTOMIZE YOUR WOOD-FIRED PIZZA...COOKS IN 90 SECONDS!

10"
PERSONAL
\$7

16"
WHOLE
\$12⁵⁰

CHOOSE ANY 4 TOPPINGS:

- JALAPEÑOS
- BLACK OLIVES
- BASIL
- BACON CRUMBLES
- CARAMELIZED ONIONS
- BABY SPINACH
- PEPPERONI
- GRILLED CHICKEN
- SAUTEED MUSHROOMS
- MOZZARELLA
- ITALIAN SAUSAGE
- GROUND BEEF

EPICUREAN PIZZAS

GOURMET PIZZAS
WOOD-FIRED
IN 90 SECONDS

10" PERSONAL \$7 | 16" WHOLE \$12⁵⁰

CLASSIC MARGHERITA

BELGIOIOSO FRESH MOZZARELLA, SAN MARZANO TOMATOES, FRESH BASIL AND OLIVE OIL.

ITALIAN STALLION

ALL THE BEST. PEPPERONI, ITALIAN SAUSAGE, BACON, MUSHROOMS, CARAMELIZED ONIONS AND FRESH BASIL.

PEPPERONI GENEROSO

DOUBLE THE PEPPERONI AND MORE CHEESE. SIMPLE GOODNESS.



Mediterranean and Asian cuisine are two prominent international cuisines in the U.S. Sauté brings those two worlds to guests with made-to-order dishes. The Build-Your-Own Bowls provide hundreds of combinations and can be vegan, vegetarian or include meat.



\$6.50



SIGNATURE BOWLS

1 CHICKEN ALFREDO
Linguine and chicken with chopped garlic and parmesan cheese, tossed in alfredo sauce. Garnished with parmesan cheese and fresh basil.



2 SPICY SZECHUAN
Your choice of protein with rice noodles, carrots, broccoli, jalapeños, cilantro and garlic, tossed in Szechuan sauce.



3 QUINOA KALE
Your choice of protein with quinoa, fresh kale, carrots, broccoli and onions tossed in a sweet soy glaze. Garnished with peanuts and green onions.



4 BEEF STIR FRY
Cubed beef and steamed rice with carrots, peppers, onions, broccoli and bok choy, tossed in a sweet soy glaze.



5 ITALIAN BOLOGNESE
Linguine, diced tomatoes, and garlic tossed in a hearty meat sauce (pork sausage & beef).



BUILD-YOUR-OWN BOWL

SELECT YOUR INGREDIENTS

1

BASE

- Linguine Pasta
- Penne Pasta
- Quinoa Blend
- Rice Noodles
- Steamed Rice

VEGETABLES

- | | | |
|------------------------------------|------------------------------------|--|
| <input type="checkbox"/> Bok Choy | <input type="checkbox"/> Jalapeños | <input type="checkbox"/> Red Onions |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Kale | <input type="checkbox"/> Spinach |
| <input type="checkbox"/> Carrots | <input type="checkbox"/> Onions | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Garlic | <input type="checkbox"/> Peppers | <input type="checkbox"/> Seasonal Vegetables |
| <input type="checkbox"/> Mushrooms | | |

PROTEIN

- Beef
- Bolognese
- Chicken
- Shrimp
- Tofu

EXTRA PROTEIN
\$2.75

SAUCE

- | | |
|-----------------------------------|--|
| <input type="checkbox"/> Alfredo | <input type="checkbox"/> Sweet Soy Glaze |
| <input type="checkbox"/> Herb Oil | <input type="checkbox"/> Szechuan |
| <input type="checkbox"/> Marinara | |

GARNISH

- Green Onions
- Basil
- Parmesan Cheese
- Sesame Red Pepper Mix
- Peanuts

ALLERGENS & INGREDIENTS



All items are prepared in an area where allergens are present and there is the possibility of cross-contact.

ACCESSIBLE MENUS

After our posted menus were implemented, we worked with the UNT Office of Disability Access to develop large print, high contrast menus for visually impaired guests.

MiA'S

WOOD-FIRED PIZZAS & MORE

Artisan Pizzas

By the Slice: \$2
 Personal 10 in: \$5.75
 Whole 16 in: \$11

Pepperoni

Whole milk, mozzarella and BelGioioso fresh mozzarella, topped with pepperoni on San Marzano tomato sauce.

Quatro Formaggio

Whole milk mozzarella, BelGioioso fresh mozzarella, and San Marzano tomato sauce.

Vegetarian

Blanco Alfredo

Alfredo sauce, BelGioioso fresh mozzarella, diced tomatoes, sautéed mushrooms and grilled chicken.

Mediterranean Veggie

Caramelized onions, baby spinach, black olives, sautéed mushrooms and BelGioioso fresh mozzarella.

Vegetarian

Chicken Europa

Grilled chicken, baby spinach, BelGioioso fresh mozzarella, bacon and caramelized onions.

Buffalo Chicken

Crispy fried chicken tossed in buffalo sauce, topped with mozzarella cheese, sliced celery, ranch dressing and buffalo sauce.

Epicurean Pizzas

Personal 10 in: \$6.75
 Whole 16 in: \$12

Italian Stallion

All the best. Pepperoni, Italian sausage, bacon, mushrooms, caramelized onions and fresh basil.

Pepperoni Generoso

Double the pepperoni and more cheese. Simple goodness.

Classic Margherita

BelGioioso, San Marzano tomato sauce, parmesan cheese, fresh basil, fresh mozzarella and olive oil.

Vegetarian

ALLERGENS: Mia's menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts & wheat. For more information, please ask for the manager on duty.

Build Your Own Pizza

Whole 16 in: \$12.50
 Personal 10 in: \$7

Choose from Pizza Sauce or Alfredo Sauce

Choose any 4 toppings:

- | | |
|--|--------------------|
| Grilled Chicken (Halal-Certified Ingredient) | Caramelized Onions |
| Bacon Crumbles | Sautéed Mushrooms |
| Italian Sausage | Black Olives |
| Mozzarella | Basil |
| Pepperoni | Baby Spinach |
| Seasoned Ground Beef | Jalapeños |
| | Diced Tomatoes |

Calzones & Specialties

Roma Calzone \$6.25

Pepperoni, salami, fresh mozzarella, fresh basil, and a golden brown butter coated crust.

Americana Calzone \$6.25

Seasoned ground beef, smoked cheddar, fresh mozzarella, sautéed onions, seasoned salt, black pepper and a golden brown butter, parmesan and parsley crust.

Eggplant Parmesan \$5

Fresh eggplant, tossed in Italian breading and crisp fried, whole milk mozzarella, served with penne pasta and marinara.

ALLERGENS: Mia's menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts & wheat. For more information, please ask for the manager on duty.

Vegetarian

Breads & Sides

Cheesy Breadsticks \$3.50

Simple bliss. Mozzarella and butter with garlic and Parmesan cheese.

Vegetarian

Garlic Knots \$3

What's knot to like? A delightful dough topped with melted butter, garlic, Parmesan cheese and Italian seasoning.

Vegetarian

dining.unt.edu | 940-565-2962 | 101122

After several rounds of revisions with the O.D.A., these menus (plus those for Sauté) were printed on 11x17" paper, laminated and used at the restaurants.



Burgers

All burgers dressed to order

Flat Burger double **\$7.75** single **\$5.25**
 1/3 lb. of fresh beef with melted cheddar cheese, served on a soft roll.

Flattop Jr. triple **\$3.25** double **\$2.75** single **\$2.25**
 A smaller version of our classic Flat Burger.

Portobello Burger **\$6.50**
 Marinated, seasoned and grilled.
 Served on a soft roll.
Vegetarian

Chicken

All sandwiches dressed to order

Chicken Standard **\$5.25**
 Crispy chicken breast on a soft roll.

Little Birdie **\$5.25**
 Marinated boneless chicken breast topped with bacon and cheddar, served on a soft roll. *(pork)*

Tenders **\$5.25**
 Crispy breaded chicken tenders. Ready to dip and dunk into any of your favorite sauces.

**ALL BREADS
MADE ON CAMPUS
AT CLARK BAKERY**

Make It A Combo +\$2.50
 Any small side +
 Any size fountain drink

Sides
 \$2.50 regular \$1.50 small

French Fries
 Curly Fries
 Tots

I Love Cheese

All sandwiches dressed to order

Prime Rib Melt **\$7.25**
 Shaved prime rib and cheddar cheese on grilled buttered sourdough.

Lumberjack **\$5.25**
 Grilled Cheese with Applewood-smoked bacon. *(pork)*

Breakfast Croissant **\$4**
 Fried egg, Applewood-smoked bacon and melted American cheese on a French Croissant. *(pork)*

Grilled Cheese **\$3**
Vegetarian

Breakfast *(pork)*
Served until 10:30 a.m.

Morning Special **\$5.25**
 Our Sunriser Sandwich + tots!

Sunriser Sandwich **\$4.25**
 Bacon, two hard fried eggs and cheddar cheese grilled on buttered sourdough bread.

3 + 3 **\$4.25**
 Three eggs, three strips of bacon and tots.
 Served with grilled buttered sourdough.

2 + 2 **\$3.75**
 Two eggs, two strips of bacon and tots.
 Served with grilled buttered sourdough.

Breakfast Croissant *(served all day)* **\$4**
 Fried egg, Applewood-smoked bacon and melted American cheese on a French Croissant.

**ALL BREADS
MADE ON CAMPUS
AT CLARK BAKERY**

ALLERGENS: Flattop Grill menu items may contain or come into contact with eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts & wheat. For more information, please ask for the manager on duty.

dining.unt.edu | 940-565-2462 | 101122



Phở is loved by many in the UNT community, and after gauging its popularity when featured in dining halls, our executive team decided to develop it as a standard retail offering. At this self-service station, four phở broths are coupled with four soups, and each can be dressed up with fresh vegetable and garnishes.

AUTHENTIC PHỞ

DESIGN YOUR PHỞ

- 1 CHOOSE NOODLES OR RICE
- 2 ADD FRESH TOPPINGS
- 3 COVER WITH BROTH
- 4 GARNISH AS DESIRED

16oz. BOWL
\$4

8oz. CUP
\$3.25

SOUP DU JOUR

CHOOSE YOUR SOUP

OUR SELECTION OF CHEF-CRAFTED SOUPS
CHANGES DAILY. TRY THEM ALL!

16oz. BOWL
\$4

8oz. CUP
\$3.25

In addition, a wide variety of prepackaged food – almost strictly made in-house – is available at the Food Court.



Baked goods *Certified Free From™* the Big 9 Food Allergens and Gluten by Kitchens with Confidence.



Croissants, brownies, bars, pastries, muffins & cookies.



Classic rolls, hybrid rolls, combo rolls, nigiri & rice bowls.



Sandwiches, salads, fruit cups, snack cups, overnight oats and hot entrées and sides.



UNT chef-crafted recipes, featuring a rotating selection of the over 20 decadent flavors available.



**LUCKY
BREAK**

This popular line of grab-n-go snacks is named after Lucky, the famous albino squirrel on campus who reportedly brings good luck to those who see it. The labels' bright colors and lively illustrations add an extra layer of fun to these snacks.

Lucky Break
FRANKENSTEIN
POPCORN

\$2

CERTIFIED BY
LUCY AND SCOTTIE

Lucky Break
CHEESY
POPCORN

\$2

CERTIFIED BY
LUCY AND SCOTTIE

Lucky Break
MEAN
GREEN
POPCORN
SWEET &
SALTY

\$2

CERTIFIED BY
LUCY AND SCOTTIE

Lucky Break
MOVIE TIME
POPCORN

\$4

CERTIFIED BY
LUCY AND SCOTTIE

Lucky Break
MY FUNNY
VALENTINE
POPCORN

\$2

CERTIFIED BY
LUCY AND SCOTTIE

Lucky Break
DARK CHOCOLATE
ENERGY BOOST
\$4

Lucky Break
DARK CHOCOLATE
ENERGY BOOST
\$4

CERTIFIED BY
LUCY AND SCOTTIE

DARK CHOCOLATE
ENERGY BOOST

INGREDIENTS + ALLERGENS
dining.unt.edu/lucky

This item was made in a facility where
eggs, fish, milk, peanuts, shellfish, soy,
sesame, tree nuts and wheat were present.

LET'S ABOUT
the Food **UNT**
DINING.UNT.EDU

Lucky Break
MEAN GREEN
WASABI PEAS
\$3.50

Lucky Break
MEAN GREEN
WASABI PEAS
\$3.50

CERTIFIED BY
LUCY AND SCOTTIE

MEAN GREEN
WASABI PEAS

INGREDIENTS + ALLERGENS
dining.unt.edu/lucky

This item was made in a facility where
eggs, fish, milk, peanuts, shellfish, soy,
sesame, tree nuts and wheat were present.

LET'S ABOUT
the Food **UNT**
DINING.UNT.EDU

Lucky Break
SOUR PATCH KIDS
\$3.50

Lucky Break
SOUR PATCH KIDS
\$3.50

CERTIFIED BY
LUCY AND SCOTTIE

SOUR PATCH KIDS

INGREDIENTS + ALLERGENS
dining.unt.edu/lucky

This item was made in a facility where
eggs, fish, milk, peanuts, shellfish, soy,
sesame, tree nuts and wheat were present.

LET'S ABOUT
the Food **UNT**
DINING.UNT.EDU

Lucky Break
TRAIL BLEND
\$4.25

Lucky Break
TRAIL BLEND
\$4.25

CERTIFIED BY
LUCY AND SCOTTIE

TRAIL BLEND

INGREDIENTS + ALLERGENS
dining.unt.edu/lucky

This item was made in a facility where
eggs, fish, milk, peanuts, shellfish, soy,
sesame, tree nuts and wheat were present.

LET'S ABOUT
the Food **UNT**
DINING.UNT.EDU

Lucky Break
BANANA CHIPS
\$1.75

Lucky Break
BANANA CHIPS
\$1.75

CERTIFIED BY
LUCY AND SCOTTIE

BANANA CHIPS

INGREDIENTS + ALLERGENS
dining.unt.edu/lucky

This item was made in a facility where
eggs, fish, milk, peanuts, shellfish, soy,
sesame, tree nuts and wheat were present.

LET'S ABOUT
the Food **UNT**
DINING.UNT.EDU

SPECIALS

The addition to the standard four phở broths, the four soups at the Verde Everyday Phở Bar change daily. Below is a selection of the 19 flavors that are offered.



We create soups based on produce seasonality, so certain flavors are only offered during periods when those veggies are traditionally harvested.



Clark Bakery offers a large variety of food that also covers a wide range of textures, colors and shapes. Many items rotate on a consistent basis, and Daily Specials are offered as well in a range of prices.



FOOD VARIETY

Sauté offers 33 different vegetables, noodles, sauces and proteins. Guest selections, from crunchy carrots to wilted bok choy, are sautéed carefully to order and served fresh.



Streusel-topped muffins, moist cookies, airy donuts, creamy kolaches and more are found at Clark Bakery. Guests choose to have the items served at room temperature or heated.





Union Circle features over 40 items that can be custom-crafted into delicious salads and sandwiches. Produce is displayed in small portions to preserve freshness for our guests.

Sandwiches can be toasted,
providing delightfully warm
and wonderfully crispy
entrées for guests.

PRODUCTION SHEETS

Food Court Order Hot Side

Tuesday 2/07/2023

Mia's	Unit	Par Level	Needed	Flat Top Grill	Unit	Par Level	Needed
Alfredo	GAL	5		Breaded Chicken Breast	EA	30	
Pizza Sauce	GAL	10		Spicy Chicken Breast	EA	30	
		0		Flat Burger	EA	40	20
Sautéed Onions	QTS	5	1	Flat Burger Jr.	EA	30	
Seasoned Ground Beef	LBS	10		Marinated Chicken Breast	EA	40	10
Italian Sausage	LBS	10	2	Portobello Mushroom	EA	8	
Penne Pasta	LBS	2					
Sautéed Mushrooms	QTS	2					
Eggplant Parmesean	EA	15			Unit	Par Level	Needed
Sauté	Unit	Par Level	Needed				
Alfredo	GAL	10	2				
Marinara	GAL	10		Pho Bar	Unit	Par Level	Needed
Bolognese	BG	5		Egg Noodles	#		
Sweet Soy Glaze	GAL	4		Rice Noodles	#		
Szechuan Sauce	GAL	4		White Rice			
Bokchoy (chopped)	QTS	200 PAN					
Blanched Carrots	QTS	8					
Chopped Kale	QTS	1/2 LEXAN					
Chopped Nappa Cabbage	QTS	4					
LG Dice Bell Pepper	QTS	1/2 LEXAN					
LG Dice Yellow Onions	QTS	1/2 LEXAN					
Linguine	LBS	15					
Penne Pasta	LBS	1/2 LEXAN					
Egg Noodles	LBS	1/2 LEXAN					
Rice Noodles	LBS	1/2 LEXAN					
Quinoa MiX	QTS	3	3				
Marinated Diced Beef	LBS	10					
Union Circle	Unit	Par Level					
Sautéed Onions	QTS	200 PAN					
Mac & Cheese	PAN	200 PAN					
Shredded Pork	BGS	2 BAGS	1				

Managers monitor levels for each unit and place orders with Union Kitchen as needed, including hot food, cold food and pre-packaged items (shown to the right).

Daily Snap Checklist Total

Item	Saturday/Sunday		Monday		Tuesday		Wednesday				
	<i>Wednesday Day Dot</i>		<i>Thursday Day Dot</i>		<i>Friday Day Dot</i>		<i>Sunday Day Dot</i>				
	Need	Done	Need	Done	Need	Done	Need	Done	Need	Done	
Salads											
Chef Salad					7						
Cobb Salad											
Garden Salad											
RS Garden Salad					3						
Grilled Chicken Salad											
RS Grilled Chicken Salad											
Chicken Caesar Salad					2						
RS Chicken Caesar Salad											
Caesar Salad					5						
RS Caesar Salad											
Island Sun Salad w/ Cilantro Lime Vin											
Strawberry Field Salad w/ Basil Balsamic					5						
Apple Orchard Salad w/ Spiced Vinaigrette											
Foodie	Need	Done	Need	Done	Need	Done	Need	Done	Need	Done	
Rainbow Veggie Pinwheels					8						
Spicy BBQ Chicken Wrap											
Buffalo Crispy Chicken Wrap					10						
Southwest Smoked Chicken Wrap											
Chicken Salad Kale Bento											
Peaches & Cream Overnight Oats					5						
PB Chocolate Chunk Overnight Oats											
Fresh Berries Cup					20						
Veggie Fusion Rolls											
Turkey Twist Fusion Rolls											
Chipotle Chicken Fusion Rolls											
Moroccan Quinoa					5						
Mexican Vegan Street Corn											
Sandwiches	Need	Done	Need	Done	Need	Done	Need	Done	Need	Done	
Smoked Turkey and Cheddar											
Ham and Cheese											
Classic PBJ											
Classic Chicken Salad Sandwich					15						
Classic Pimento Cheese Sandwich											
Classic Egg Salad Sandwich											
Classic Tuna Salad Sandwich											
Boars Head Club Sandwich											
Fire Roasted Jalapeño Egg Salad Sandwich											
Chipotle Turkey Sub					5						
Italian Sub					5						
Grilled Garden Wrap											
Chicken Caesar Wrap											
Tuna Salad Croissant					12						
Chicken Salad Croissant											
Sides	Need	Done	Need	Done	Need	Done	Need	Done	Need	Done	
Chocolate Pudding Cup 9oz					15						
Banana Pudding Cup 9oz											
Key Lime Cheesecake Jello Parfait 9oz											
*Potato Salad 9oz					7						
Hummus & Pita Bread					15						
Jalapeno Hummus & Bagel Chips					10						
*Hummus & Veggies											
Black Bean Hummus w/ Pita Bread											
*Ranch Dip w/ Veggies					10						
*Seasonal Fresh Fruit Cup 9oz											
*Seasonal Fresh Fruit Cup 12oz											
*Apple Slices w/ Peanut Butter					6						
*Nutella and Apples											
Yogurt and Fruit Parfait 9 oz											
Yogurt and Fruit Parfait 12											
Hard Boiled Eggs					5						

Order Name: **Clark Bakery at the Food Court** 



UNT Food To Go
1155 Union Circle, Denton, TX 76203
(940) 369-6057

INVOICE #54489

Monday, 2/13/2023
Ordered On: 2/3/2023
Last Modified: 2/20/2023 11:34:09 AM

 Complete 

Customer Information 

Customer ID:	725
Affiliation:	Staff
First Name:	Retail
Last Name:	Food Court
Department:	Dining Services
Email:	Sandeep.Basu@unt.edu
Phone:	940-369-7171
Cell Phone:	940-369-7171
Tax Exempt :	True
Exempt Info:	75-6002149

Delivery / Pickup Information 

Method:	**ADMINISTRATIVE USE ONLY**
Event Contact:	Retail Food Court
Event Phone:	?
Location:	Food Court
Have you reviewed the utensils tab?:	Yes

Payment Information 

Payment Type :	No Payment Needed
-----------------------	-------------------

Event Information 

Pick-up/ Delivery Date:	Monday, 2/13/2023
Pick-Up / Delivery Start Time:	7:00 AM
Pick-Up / Delivery End Time:	7:00 AM

FOOD	Qty.	Price	Ext.
Clark Morning Pastries, NOT Wrapped! - Cinnamon Roll \$1.75 Unwrapped	5	\$0.00	\$0.00
Clark Morning Pastries, NOT Wrapped! - Palmier Pastry \$2.25 Unwrapped	6	\$0.00	\$0.00
Clark Morning Pastries, NOT Wrapped! - French Croissant \$1.50 Unwrapped	5	\$0.00	\$0.00
Clark Morning Pastries, NOT Wrapped! - Chocolate Croissant \$2.25 Unwrapped	5	\$0.00	\$0.00
Clark Morning Pastries, NOT Wrapped! - Sweet Vegan Croissant \$1.50 Unwrapped	4	\$0.00	\$0.00

Food Court managers place orders for Clark Bakery on our Food to Go Catertrax site.

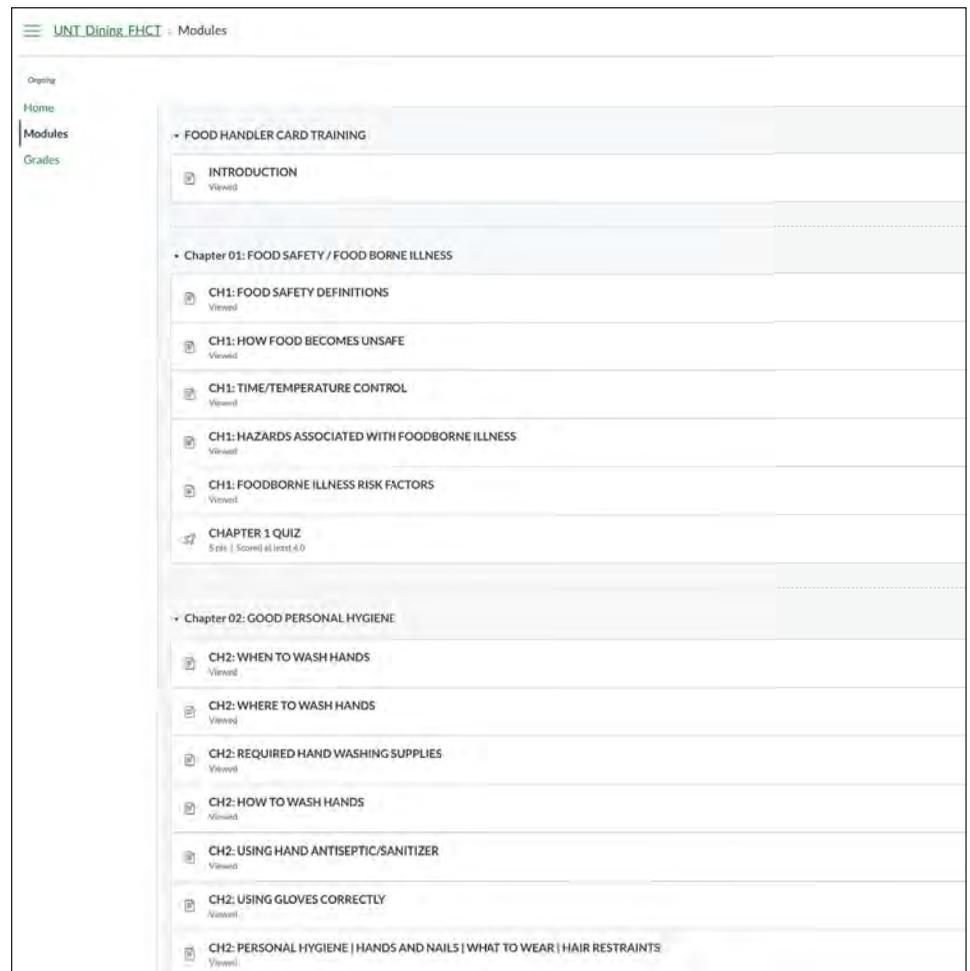
Clark Morning Pastries, NOT Wrapped! - Vegan Cherry Danish \$1.50 Unwrapped	8	\$0.00	\$0.00
Clark Morning Pastries, NOT Wrapped! - Union Coffee Cake \$1.75 Unwrapped	5	\$0.00	\$0.00
Cinnamon Twist Donut \$1.25 Daily	10	\$0.00	\$0.00
Sprinkles Donut \$1.75 Daily	10	\$0.00	\$0.00
Original Glazed Donut \$1.25 Daily	25	\$0.00	\$0.00
Hot Honey Glazed Donuts \$1.25	10	\$0.00	\$0.00
Cream-filled Donut \$2.25 M, W, F	15	\$0.00	\$0.00
Jelly- filled Donut \$2.25 M, W, F	15	\$0.00	\$0.00
Nutella Donut \$2.25 M, W, F	15	\$0.00	\$0.00
Honey Glazed Donut \$1.25 Daily	10	\$0.00	\$0.00
Orange Glazed Donut \$1.25 Daily	6	\$0.00	\$0.00
Chocolate Cake Donut \$1.75 Mon	8	\$0.00	\$0.00
Blackberry Cream Cheese Kolache \$1.50 UW	5	\$0.00	\$0.00
Cherry & Cream Cheese Kolache \$1.50 UW	5	\$0.00	\$0.00
Peach & Cream Cheese Kolache \$1.50 UW	4	\$0.00	\$0.00
Pecan Kolache \$1.50 UW	3	\$0.00	\$0.00
Classic Chewy Chocolate Brownie \$1.00 Unwrapped	3	\$0.00	\$0.00
Hello Dolly Bar \$1.00 Unwrapped	3	\$0.00	\$0.00
Krispy Marshmallow Treat \$1.00 Unwrapped	3	\$0.00	\$0.00
Peanut Butter Fudge Bar \$1.00 Unwrapped	2	\$0.00	\$0.00
Single Vanilla Cupcake \$1.00 Not packed	3	\$0.00	\$0.00
Single Chocolate Cupcake \$1.00 Not packed	3	\$0.00	\$0.00
Order Totals 			
Balance Due			\$0.00

Special Instructions

Invoice #54489

FOOD SAFETY

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



Sauté

HACCP CRITICAL CONTROL POINTS DAILY TEMPERATURE LOG

Date: 02/07/2023

See back of form for HACCP Temperature Requirements, Daily Taste Panel & Corrective Action Guidelines.

THERMOMETERS CLEANED, SANITIZED AND CALIBRATED

Sauté

Product Name	Empl. Initials	Cooking (1)		Taste Panel Code (2)	Holding Temperatures (3 and 4)				Cooling Temperatures (5)				Reheating Temps (6)			
		Internal temp.			Hot foods: 149°F (60°C) or above Cold foods: 40°F (4°C) or below				Start Time	Initial Temp	Temp 2 hrs	Final Temp 6 hrs	Start Time	Final Time	Internal Temp	
		Time	Temp		Time	Temp	Time	Temp								
Kate Gaalir	SK				10:00	35.1	11:00	36.1	6:00	37.2						
Tell	SK					38.2		38.2		35.5						
Beef & veg	SK					36.8		39.5		36.2						
chicken	SK					37.9		36		38.1						
Beef	SK					35.4		37.2		37.7						
shrimp	SK					39.1		38.5		38.1						
Allseds						171.2		169.2		165.2						
Mixins						176.3		167.3		169.1						
Sweet sour glaze						165		168.2		168.2						
Balsamic						169.2		165		167						
Szechuan						171.8		173.1		178.1						
Green onions						39.1		35.2		37.3						
cilantro						38.2		36		37.1						
Cheese						36.1		36.1		38.9						

HACCP Item #	PRODUCT DESCRIPTION	HACCP CORRECTIVE ACTION (Please Initial)

PRODUCT DESCRIPTION	COOLING STEPS TAKEN (Please Initial)
Record the steps taken to ensure safe cooling if the operation is closed before the cooling period has been completed.	

Temperature log for Sauté.

10 handwashing stations in the Food Court provide clear directions for handwashing and are in easy access to all employees.





Team members wear gloves and a hat and/or hairnet to contain their hair.

FOOD PREPARATION

Clark Bakery is a full-service, on-campus bakery that includes numerous pieces of equipment and production methods: mixers, a donut fryer, automated cutting machine, cellophane packager, machines for crafting artisan sweets, etc. Once the bakery team produces the items, they send them over to the Food Court and other locations around campus. In one section of the bakery, seen below, burger buns await delivery.





Sauté dishes are prepared in front of guests.



MiA'S
WOOD-FIRED PIZZAS & MORE

Pizzas are built at the store
and cooked at 900°F.

Facility Design & Merchandising

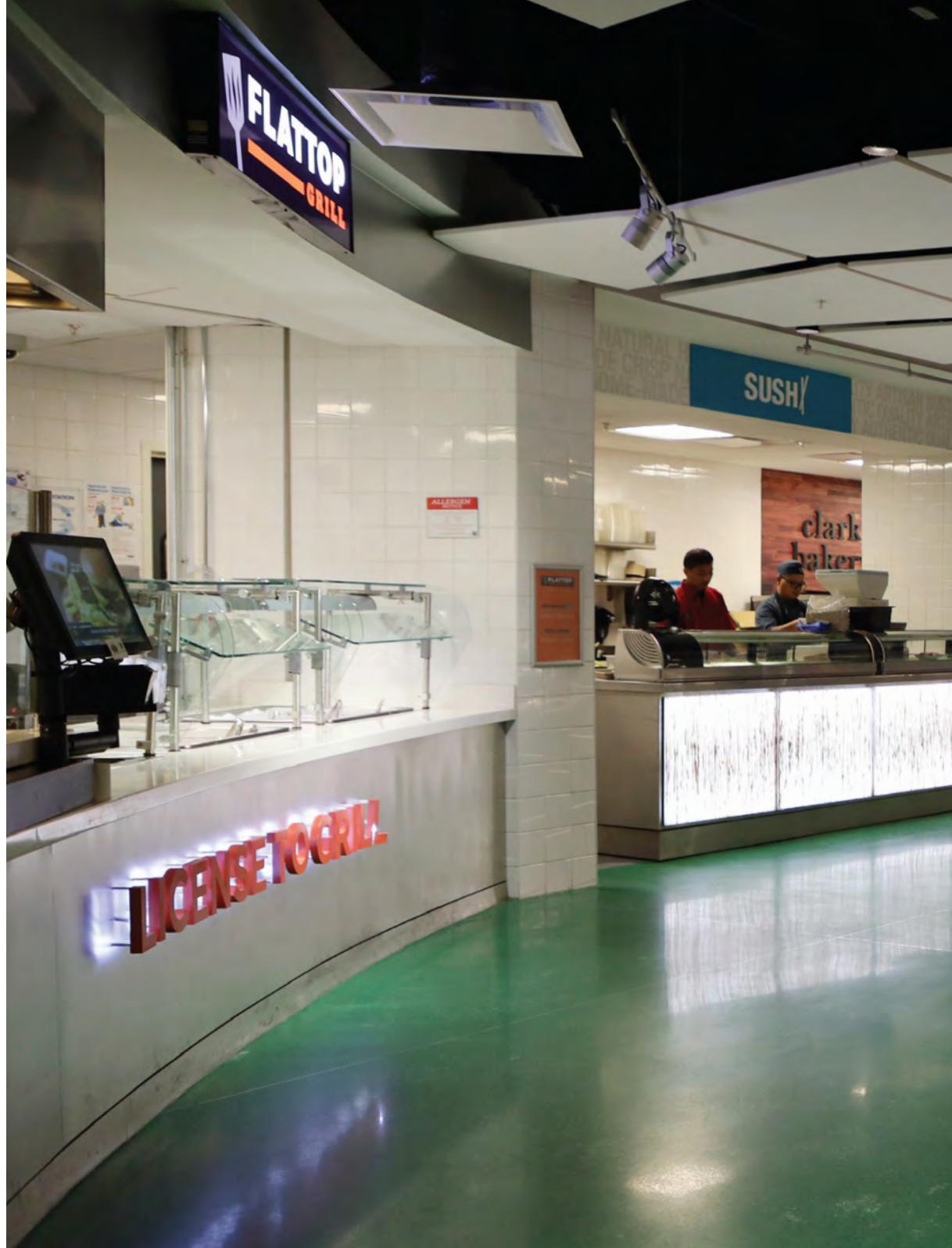
INTRODUCTION

Taking inspiration from modern concepts like wood-embellished coffeehouses and bright minimalism, 2022's renovation was designed in part to increase our NACUFS Benchmarking Survey scores. The design of each concept strives to satisfy our guests' main priorities: quality and speed. Our open-concept kitchen allows guests to see their pizzas crisping, pastas sautéing, burgers grilling and more. Simultaneously, guests can quickly place custom orders with self-order kiosks or grab ready-to-eat entrées and snacks from the hot food display, open-top refrigerator case or Phở Bar. When leaving, guests can pay at either entrance to the Food Court, improving checkout efficiency and customer flow.

UNIQUE CONCEPTS

In Summer 2022, we developed new internal brands and pushed to even further differentiate the storefronts from each other.

The Sushi sign and soffit graphic, seen here, was the format that each station held previously – a very cookie-cutter design. Currently, every other station is branded with its own logo and color scheme – all crafted by professional graphic designers.

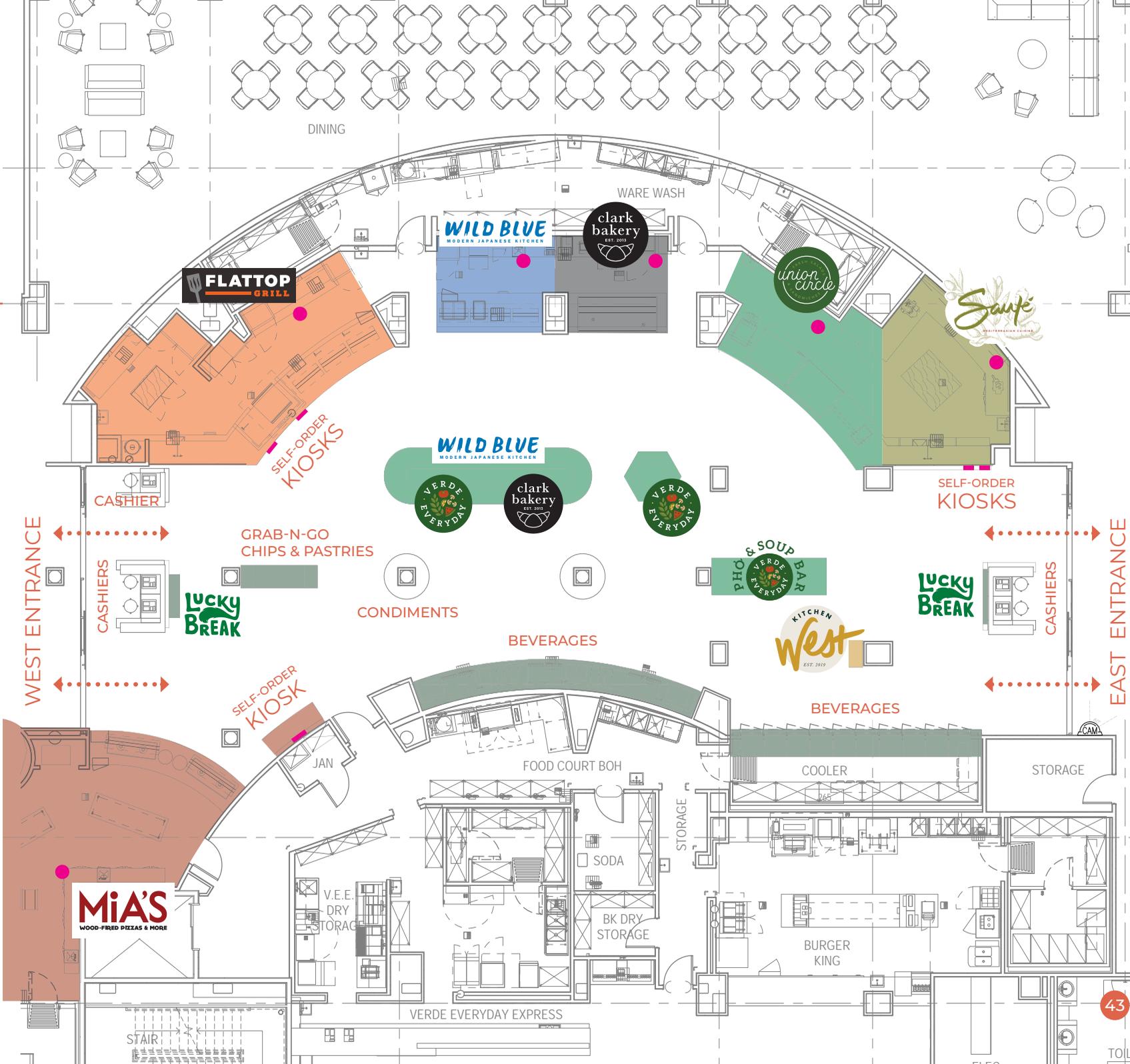




EFFECTIVE SPACE UTILIZATION

With four entrances wide enough for 2-way traffic and plenty of open space inside, the layout of the Food Court allows guests multiple paths to get to wherever they are headed. Three cashiers are located at the main entrance and 2 cashiers are stationed at the opposite entrance.

The six locations marked with magenta dots (●) are service stations, and magenta rectangles (■) indicate self-served kiosks. All other locations are self-served. While all service stations are built for fast-service, the self-served options allow guests the flexibility to get in and out extremely quickly. In addition, many of the pre-packaged items provide added flexibility, since they can safely be put into a backpack and enjoyed later.



DINING

WARE WASH

FLATTOP GRILL

WILD BLUE
MODERN JAPANESE KITCHEN

clark bakery
EST. 2013

union circle

Sante
SANTERELLE GRILL

SELF-ORDER KIOSKS

WILD BLUE
MODERN JAPANESE KITCHEN

VERDE EVERYDAY

clark bakery
EST. 2013

VERDE EVERYDAY

SELF-ORDER KIOSKS

CASHIER

GRAB-N-GO
CHIPS & PASTRIES

CASHIERS

LUCKY BREAK

CONDIMENTS

BEVERAGES

PHO & SOUP BAR
VERDE EVERYDAY

LUCKY BREAK

CASHIERS

WEST ENTRANCE

EAST ENTRANCE

SELF-ORDER KIOSK

JAN

FOOD COURT BOH

COOLER

STORAGE

MiA'S
WOOD-FIRED PIZZAS & MORE

STAIR

VERDE EVERYDAY EXPRESS

SODA

BK DRY STORAGE

BURGER KING

43

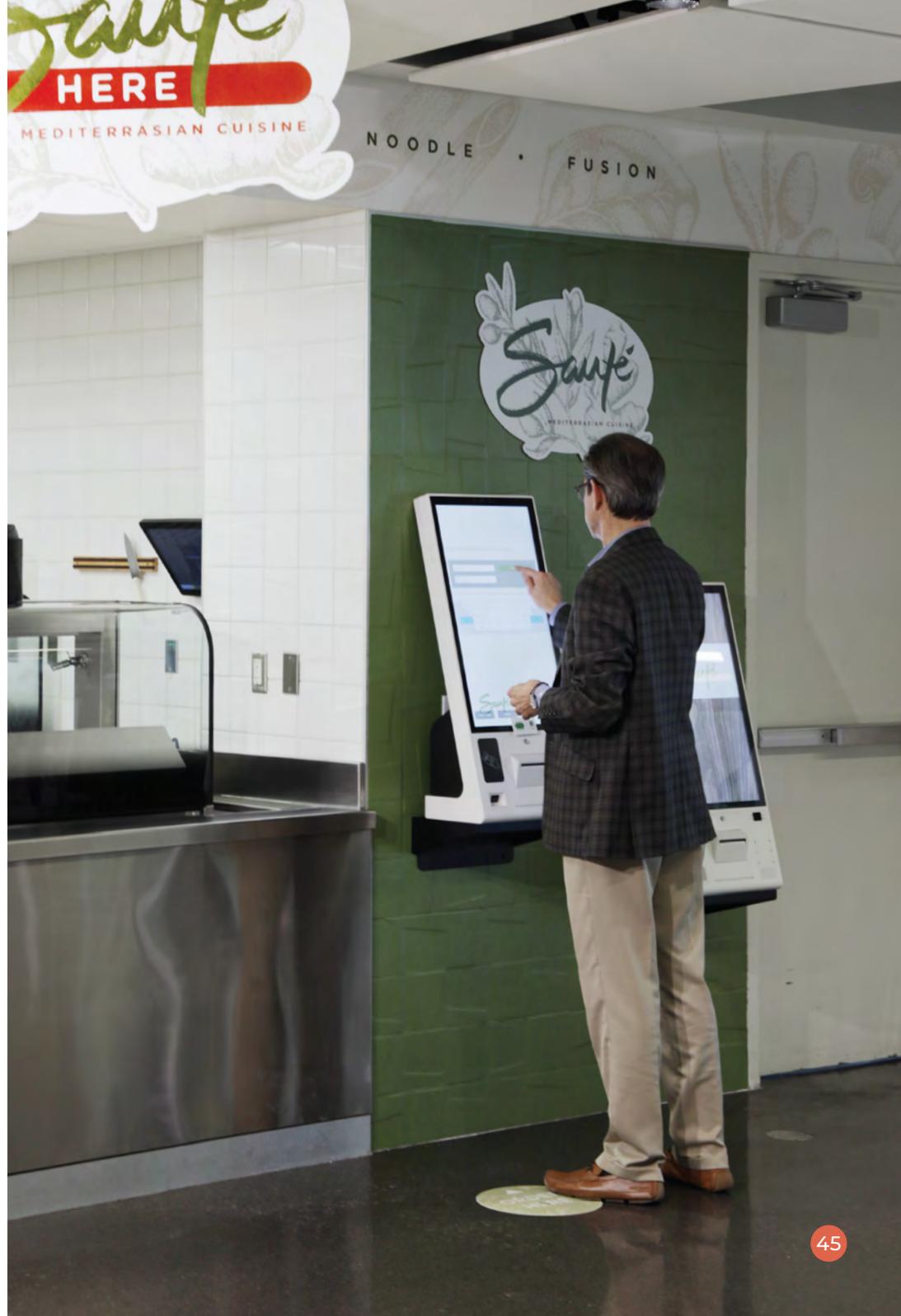
TOILET



Before Summer 2022, a low-selling open cooler case occupied the space where the Verde Everyday Phở & Soup Bar now exists. We increased our previous offerings from three to eight soups/phở per day because soups are very popular on campus. This increases the aromatic appeal of this double-sided bar and attracts many more customers than the previous setup.

2 TO 1 INCREASE

One NACUFS Benchmarking Survey participant requested kiosks at Sauté to speed up ordering. Consequently, in 2022, we installed two self-order kiosks, doubling the amount of people that can order at once compared to our previous verbal ordering system.



DESIGN ENHANCEMENT & TRENDS

Summer 2022 brought about the transformation of three additional stations. In total, five were ▶

BEFORE



completely rebranded and the new look brings a lot more life to the space. Each location was designed in-house by professional graphic designers and every sign and new piece of equipment was carefully installed. Below is a before and after picture of Clark Bakery's location.

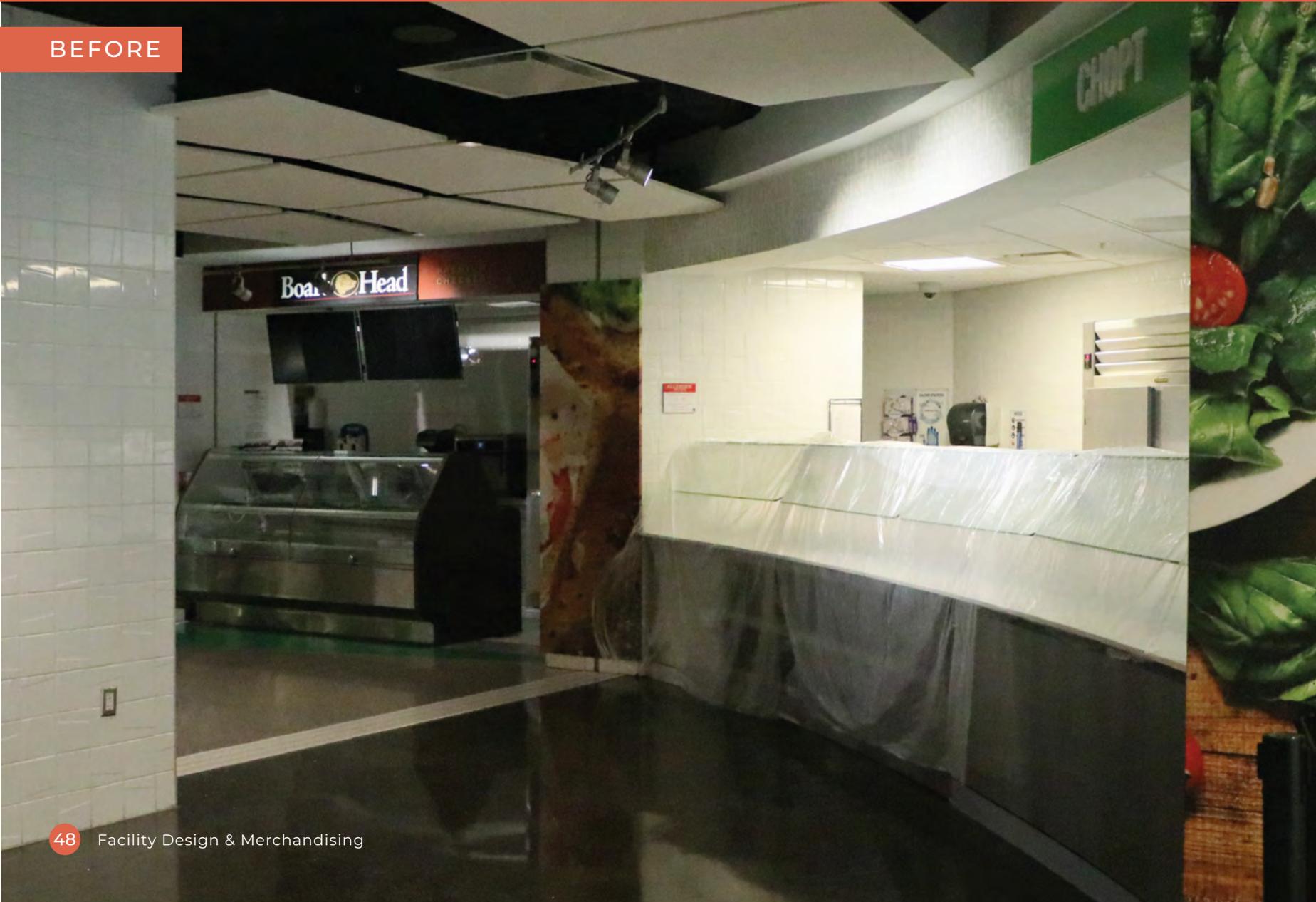


AFTER

The custom-ordered cutting-board-styled countertop, wood accents and the minimal styling of the logo bring a modern vibe that is popular in retail bakeries today.

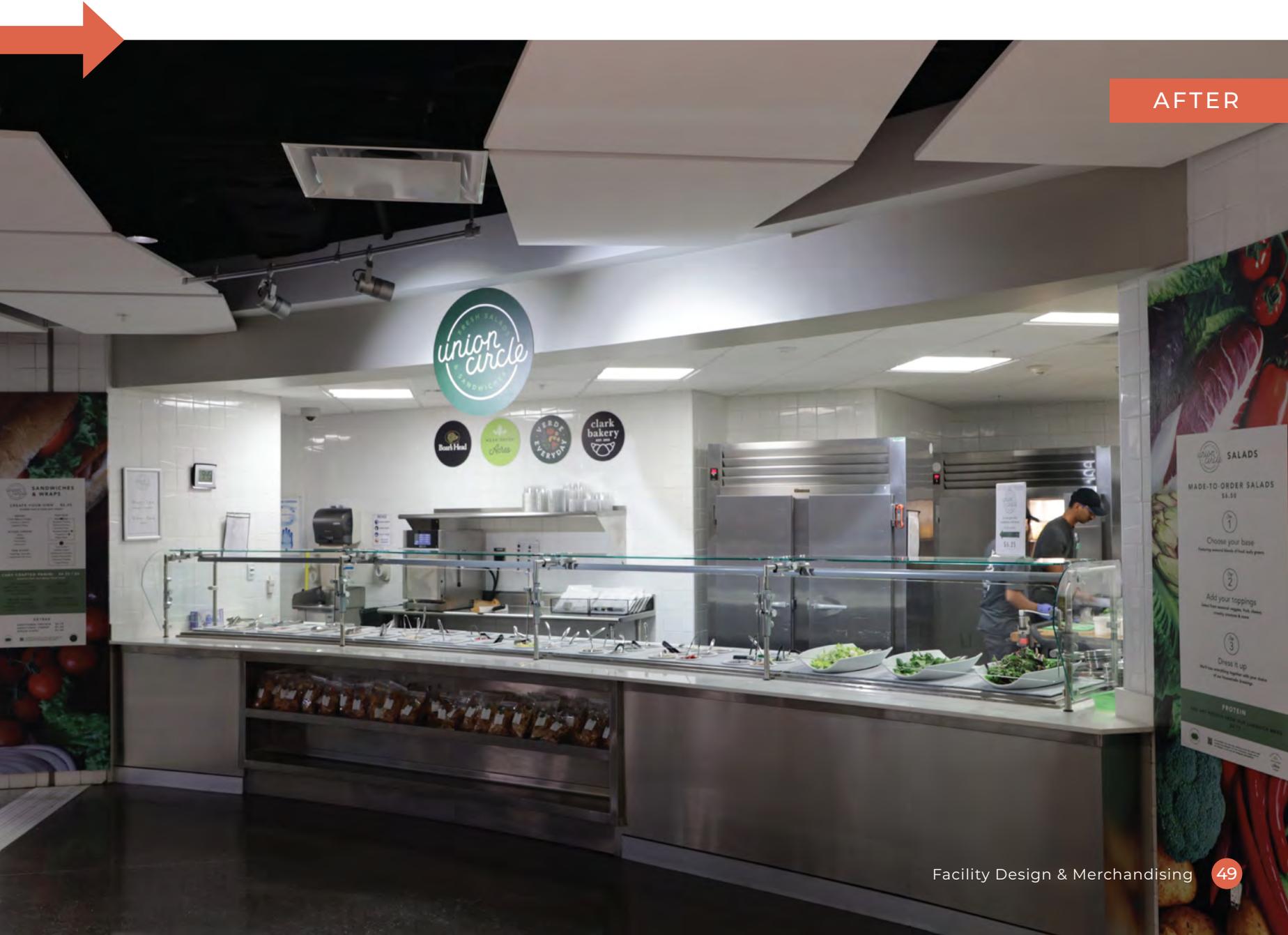
Chopt became Union Circle Fresh Salads and Sandwiches, named after the street where the Union (which houses the Food Court) resides. The new logo has a much more powerful design and ties the name of the concept to the building itself.

BEFORE



In addition, the large photos on each of the 2 columns at Clark Bakery, Union Circle and Sauté were updated, both for a refreshing change and to more accurately reflect the items served there.

AFTER





HEATED



COOLED



FOOD CHOICES & PRESENTATION

Grab-&-go Verde Everyday and Clark Bakery products have custom-designed labels that sit atop beautifully arranged food. Each level of the hot case (above) and open fridge case (right) is packed full each morning, anticipating the lunch rush.

Varying colors, flavors, temperatures and textures are also shown on the following spread for served items.





TOASTED



900°F

Made-to-order
pizzas are served
shortly after cooking



AMBIENT



Marketing

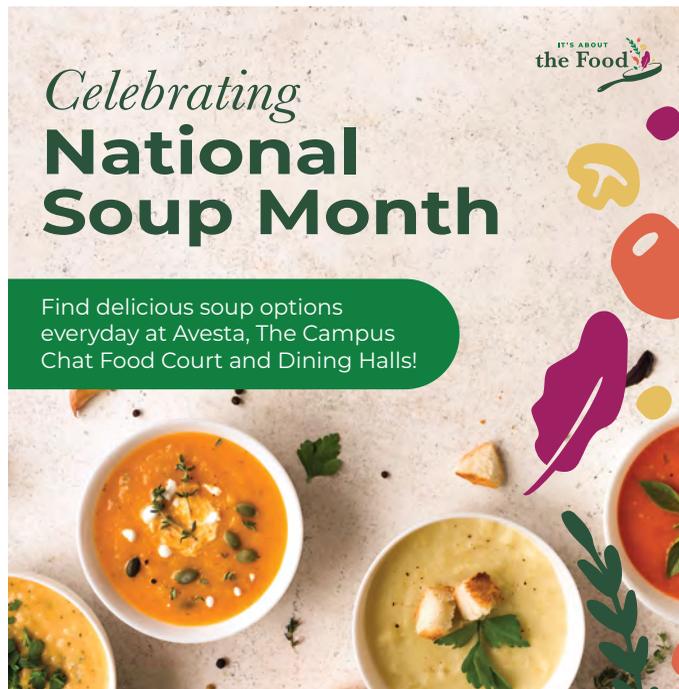


INTRODUCTION

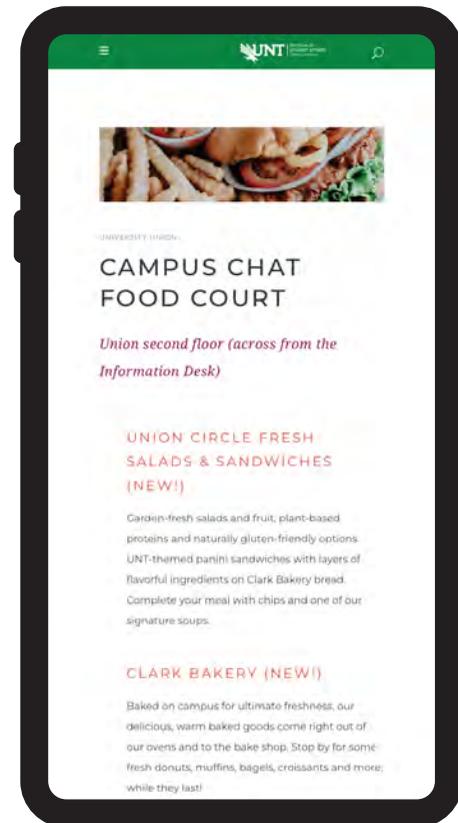
Our marketing efforts prioritize the guest experience by emphasizing wayfinding, accessible information and acting on feedback. We promote the Food Court campus-wide to familiarize guests with the location and encourage repeat visits through yard signs, social media, radio ads and more. Inside the Food Court, guests are greeted with helpful signage about nutrition, allergens, informative menus, our commitment to continuous improvement and hours of operation. Our team responds daily to interactions on our Text & Tell system, and we even devote a marketing campaign to the annual NACUFS Customer Satisfaction Benchmarking Survey.

MARKETING MATERIALS

DS Creative – Dining Services’ in-house marketing team – produces materials to encourage guests to visit the Food Court. Everything from printed signs, to social media, to digital slides to videography is created by the team.



Social media graphics



Responsive website



MiA'S
WOOD-FIRED PIZZAS & MORE

MONDAY – FRIDAY

10 A.M. – **7** P.M.

Each location has a branded 11" x 17" hours of operation sign, further solidifying a unique identity for each restaurant.



To connect these allergen-free baked goods to the Kitchen West Dining Hall where they are produced, and make it easily recognizable for those with food allergies, the Dining Hall's branding was utilized for this display and package labels.

Looking for all-you-care-to-eat allergen-free, gluten-free meals on campus? Check out



dining.unt.edu/kw



Our baked
goods are made
on campus at



*Find fresh pastries throughout
campus, including Clark Bakery
at the Campus Chat Food Court.*



Digital slides such as this one are displayed in both Retail units and Dining Halls, drawing guests to the Food Court.

POLISHED, CREATIVE DESIGN

Professional designers used carefully honed skills to craft our menus and promotional materials. Here are few highlighted pieces.

STRIKING COLORS AND LARGE HEADERS GRAB ATTENTION.

LOGO INCLUSION FURTHER DRIVES THE BRAND HOME.

MIA'S
WOOD-FIRED PIZZAS & MORE

ARTISAN PIZZAS

16" **WHOLE** \$11⁵⁰ | 10" **PERSONAL** \$6 | **BY THE SLICE** \$2²⁵

PEPPERONI
WHOLE MILK MOZZARELLA AND BELGIOIOSO FRESH MOZZARELLA, TOPPED WITH PEPPERONI ON SAN MARZANO TOMATO SAUCE

QUATRO FORMAGGIO
WHOLE MILK MOZZARELLA, BELGIOIOSO FRESH MOZZARELLA AND SAN MARZANO TOMATO SAUCE

BLANCO ALFREDO
ALFREDO SAUCE, BELGIOIOSO FRESH MOZZARELLA, DICED TOMATOES, SAUTÉED MUSHROOMS AND GRILLED CHICKEN

MEDITERRANEAN VEGGIE
CARAMELIZED ONIONS, BABY SPINACH, BLACK OLIVES, SAUTÉED MUSHROOMS AND BELGIOIOSO FRESH MOZZARELLA

CHICKEN EUROPA
GRILLED CHICKEN, BABY SPINACH, BELGIOIOSO FRESH MOZZARELLA, BACON AND CARAMELIZED ONIONS

BUFFALO CHICKEN
CRISPY FRIED CHICKEN TOSSED IN BUFFALO SAUCE, TOPPED WITH MOZZARELLA CHEESE, SLICED CELERY, RANCH DRESSING AND BUFFALO SAUCE

Order **EPICUREAN PIZZA** OR **BUILD YOUR OWN** at the Creation Station



\$6.50



SIGNATURE BOWLS

1 CHICKEN ALFREDO
Linguine and chicken with chopped garlic and parmesan cheese, tossed in alfredo sauce. Garnished with parmesan cheese and fresh basil.



2 SPICY SZECHUAN
 Your choice of **protein** with rice noodles, carrots, broccoli, jalapeños, cilantro and garlic, tossed in Szechuan sauce.



3 QUINOA KALE
 Your choice of **protein** with quinoa, fresh kale, carrots, broccoli and onions tossed in a sweet soy glaze. Garnished with peanuts and green onions.



4 BEEF STIR FRY
Cubed beef and steamed rice with carrots, peppers, onions, broccoli and bok choy, tossed in a sweet soy glaze.



5 ITALIAN BOLOGNESE
 Linguine, diced tomatoes, and garlic tossed in a hearty **meat sauce** (pork sausage & beef).



BOLD NUMBERS AND
 AMPLE NEGATIVE SPACE
 GIVE ADDED CLARITY.

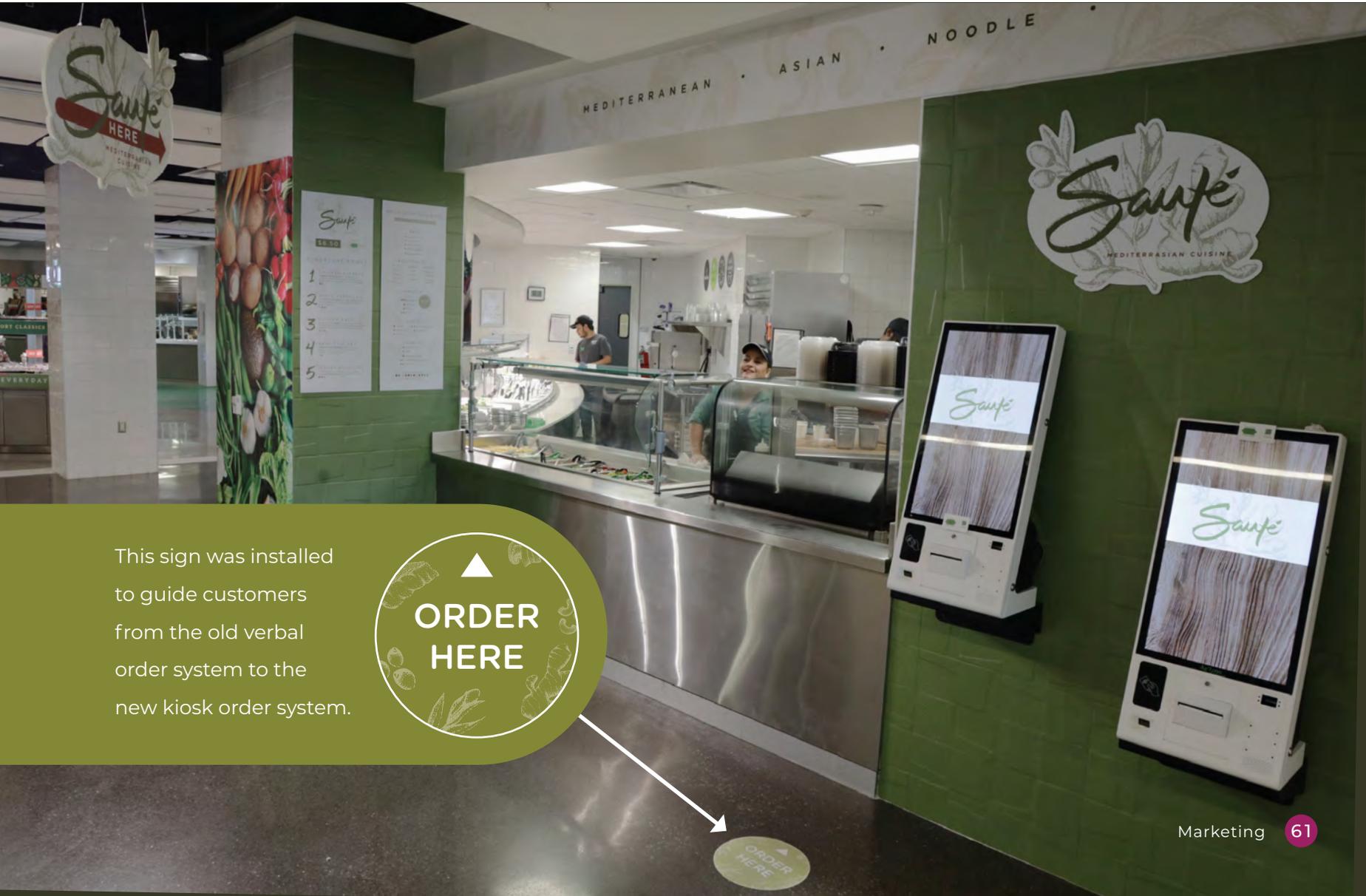
DESCRIPTIONS ARE
 SIMPLE YET THOROUGH.

CLEARLY DEFINED
 SECTIONS MAKE THE
 MENU EASILY NAVIGABLE.

<p>BURGERS ALL BURGERS DRESSED TO ORDER</p> <p>FLAT BURGER 1/3 lb. fresh beef with melted cheddar cheese, served on a soft roll. \$7.75 DOUBLE \$5.25 SINGLE</p> <p>FLATTOP JR. A smaller version of our classic Flat Burger. \$3.25 TRIPLE \$2.75 DOUBLE \$2.25 SINGLE</p> <p>PORTOBELLO BURGER Marinated, seasoned, and grilled. Served on a soft roll. \$6.50</p> <p><small>ALLERGENS: All Flattop Grill menu items may contain or come into contact with eggs, fish, tree nuts, peanuts, sesame, shellfish, soy, and milk. A wheat. For more information, please ask for the manager on duty.</small></p>	<p>CHICKEN ALL SANDWICHES DRESSED TO ORDER</p> <p>CHICKEN STANDARD Crispy chicken breast on a soft roll. \$5.25</p> <p>LITTLE BIRDIE Marinated boneless chicken breast topped with bacon and cheddar, served on a soft roll. \$5.25</p> <p>TENDERS Crispy breaded chicken tenders. Ready to dip and dunk into any of your favorite sauces. \$5.25</p>
<p>SIDES FRENCH FRIES</p> <p>\$2.50 Regular \$1.50 Small CURLY FRIES</p> <p>TOTS</p>	<p>MAKE IT A COMBO +\$2.50</p> <p>Any small side + Any size fountain drink</p>

INFORMATIONAL SIGNAGE

The open concept of the space is very intuitive, but additional signage was consciously placed to further guide guests.



This sign was installed to guide customers from the old verbal order system to the new kiosk order system.

▲
**ORDER
HERE**

▲
**ORDER
HERE**

At Union Circle, the location of the menu indicates where people should order. Sandwiches and wraps are on the left side and salads are ordered on the right side.





MBO +\$2.50
rink

CAPTIVEAIRE

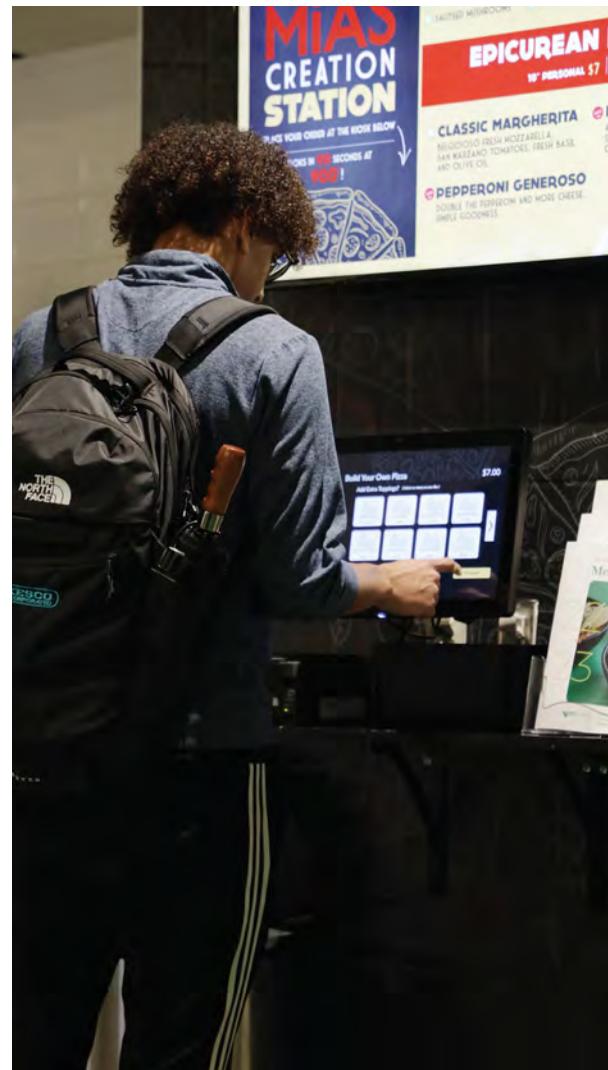
ORDER
HERE



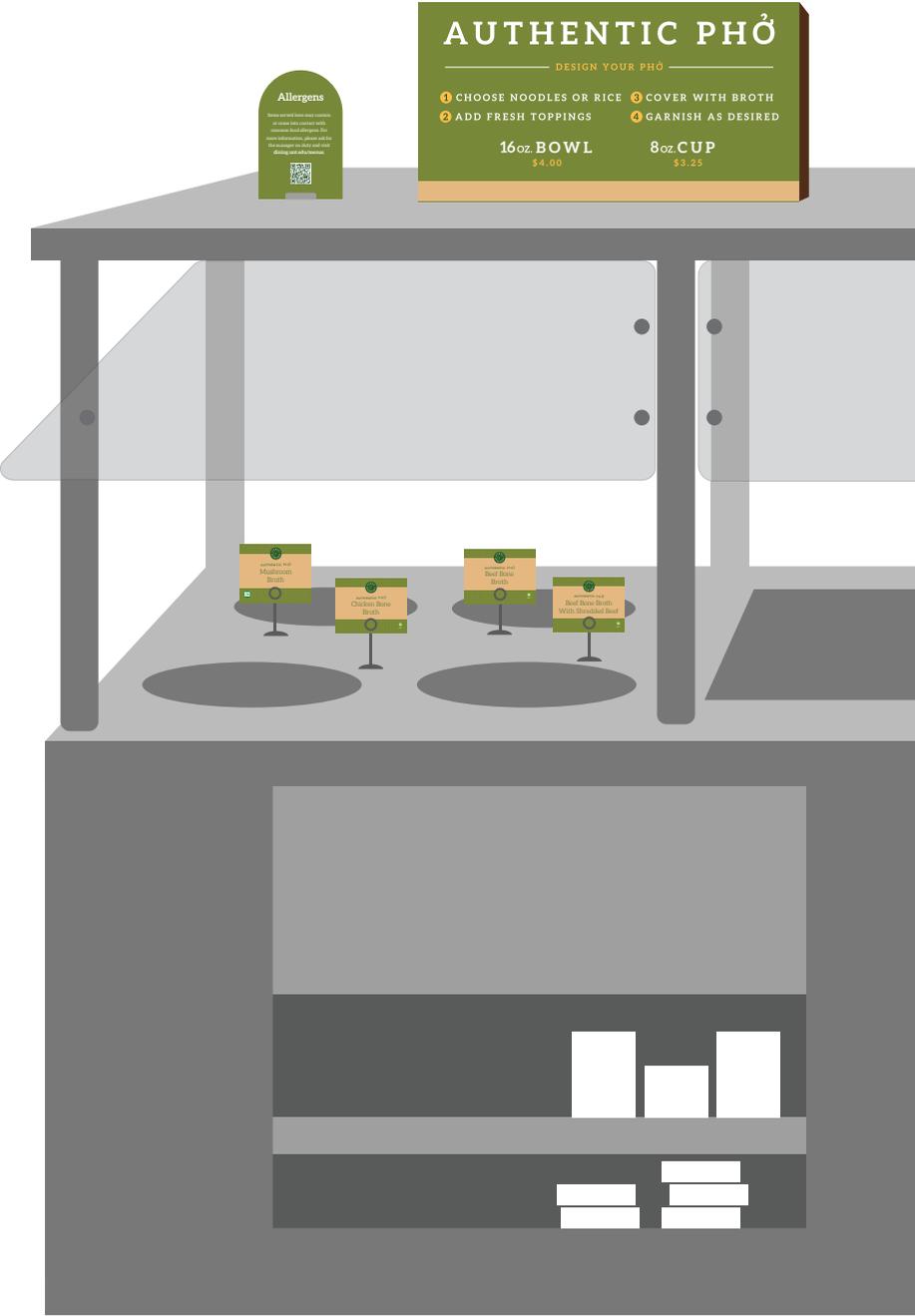


At Flattop Grill, the self-order kiosks are marked with an “Order Here” sign. The menu screen is also directly to the left, in close proximity to the order stations.

Mia’s kiosk (below) is marked by its own large monitor. The kiosk designs are intuitively built so that guests of all ages and abilities can order with ease.



The Phở & Soup Bar's pricing signs are placed directly above the corresponding soups. The color at the base of the signs also ties in with the soup identifier cards resting on the countertop. This mock-up shows the layout as it was being developed.





SOUP DU JOUR

— CHOOSE YOUR SOUP —

OUR SELECTION OF CHEF-CRAFTED SOUPS
CHANGES DAILY. TRY THEM ALL!

16oz. BOWL \$4.00 8oz. CUP \$3.25

Allergens

Does not contain common allergens.
All other allergens listed on the menu.
For more information, please ask the manager for a copy of our allergen information.



Hot Sauce

1.1

Egg Noodles

1.1

Three Sisters Chili

1.1

Chopped Chinese Spiced Cabbage

1.1

Thick Fajita Chicken

1.1

Chicken Panko Veggies

1.1



VERDE EVERYDAY

AUTHENTIC PHỞ & SOUP
DU JOUR

OPEN
10 a.m. to 6 p.m.

PROMOTIONAL METHODS

In addition to viewable content, we run ads in our Dining Halls and multiple Retail restaurants on Dining Services' very own radio station.

A very culturally- and nationally-diverse set of voice talents was hired to appeal to the vast demographic range of UNT students and employees.

To the right, a highlighted portion of the radio ads dashboard is visible, followed by scripts for each of the Food Court ads.

DS Creative staff placed music behind each vocal recording and added our department's "radio sweeper" at the end for a fully professional presentation.

The screenshot displays the CloudCover Media account dashboard. The top left features the CloudCover Media logo and the text "a pondoro media company". The top right shows the "ACCOUNT" tab. A left-hand navigation menu includes sections for "Account" (Zones, Locations, Regions, Admins, Reports, Billing, Devices, Order CloudBox), "Music" (Dayparting, Mix Stations, Removed Songs, Company Selections), and "Messages" (Your Library, Presets, Schedules). The "Your Library" section is highlighted. The main content area shows a "Request Production" button and a table of promotional messages. The table has a "Title" column and a play button icon next to each entry. The visible entries are:

Title
Mias - Teeamanda - MASTER
Simply Swipes Meal Plan - Aishar - MASTER
Flex - Meastt - MASTER
Chef-cooking - Ayush - MASTER
Hiring Part-time - Aishar - MASTER
Champs - Jazz - MASTER
Croissants - Aishar - MASTER
Avesta - Ayush - MASTER
Clark Bakery - Aishar - MASTER

bcanzoneri ?

Upload Search Title

Date Uploaded ↑	Uploaded By
10/13/2022 04:59 PM	jacobevans
10/12/2022 02:23 PM	jacobevans
10/12/2022 02:20 PM	jacobevans
10/12/2022 02:19 PM	jacobevans
10/12/2022 02:19 PM	jacobevans
10/12/2022 02:18 PM	jacobevans
10/12/2022 02:18 PM	jacobevans
10/12/2022 02:17 PM	jacobevans
10/12/2022 02:17 PM	jacobevans

Food Court Awareness

Voiced by SEKOYYA

Having trouble deciding where to eat? Head on over to the Campus Chat Food Court on the 2nd floor of the Union, where every craving is covered. Grab a slice of pizza from Mia's, fresh out of the wood-burning oven, or put together your own noodle bowl at Sauté. If you're still hungry, pick up a sweet treat from the Clark Bakery counter and take a cup of soup for the road. At the Campus Chat, a great meal is never hard to find. UNT Dining Services. It's About the Food.

Clark Bakery

Voiced by AISHA

True dedication goes into each and every one of UNT's Clark Bakery products. Baked on campus for ultimate freshness, it's almost like you're buying them right out of the oven. Our pastry chefs ensure that treats like our classic chewy brownies, peanut butter cookies and French Butter Croissants are baked to perfection. Look out for the Clark Bakery label all over campus, including at The Campus Chat Food Court in The Union. UNT Dining Services. It's About the Food.

Union Circle (Sandwiches)

Voiced by MAESTT

Looking for a hearty sandwich? Build your own custom-made sandwich on toasty Clark Bakery bread at the Campus Chat Food Court. Pick from a wide selection of premium Boar's Head meats and cheeses, plus all the fresh toppings. Find it on Level 2 of the University Union in The Campus Chat Food Court. UNT Dining Services. It's About the Food.

Union Circle (Salads)

Voiced by MAESTT

Some days, you're just craving the perfect, veggie-packed, garden-fresh salad. Our made-to-order salads in the Campus Chat Food Court is another great way to eat plant-forward at UNT, with endless flavor combos for every appetite. Craft your own salad in The Campus Chat Food Court. UNT Dining Services. It's About the Food.

Clark Bakery at the Food Court

Voiced by TEEAMANDA

There's no better place to get your morning fix than at Clark Bakery inside the Campus Chat Food Court. We're serving up fresh donuts, muffins, bagels, croissants and more – get one today before they're gone! Enjoy a sweet start to your morning and visit us on the 2nd floor of the Union! UNT Dining Services. It's About the Food.

Soups

Voiced by LEI

The Union Campus Chat Food Court is home to the most flavorful, hearty soups you can find on campus. Take your pick from classic flavors like tomato basil, broccoli cheese and lemongrass chicken noodle or enjoy our seasonal selections. All made right here at UNT. Find our rotating selection of soups in the Campus Chat today! UNT Dining Services. It's About the Food.

Phở

Voiced by MAESTT

Stop by the Campus Chat in the Union for a steaming bowl of savory Asian Phở ("fuh"). Select your choice of protein and noodles, topped with your favorite fresh vegetables, herbs and broth for a soul-comforting, affordable meal. Make it your own and add exactly what you're craving. Discover our phở ("fuh") at the Campus Chat in the Union. UNT Dining Services. It's About the Food.

Mia's Pizza

Voiced by TEEAMANDA

At Mia's, you can experience old-world Naples-style pizza. From San Marzano tomatoes to our house-made Caputo dough, every bite is bursting with authentic flavor. You can even customize your own pizza at the self-order kiosks. Mia's is a short trip away in the Union Campus Chat just across from Starbucks. You'll know you've made it when you see the wood-burning oven. UNT Dining Services. It's About the Food.

New Mia's Pizza Buffalo Chicken Flavor

Voiced by LEI

The Buffalo Chicken Pizza from Mia's in the Campus Chat Food Court checks off every box for unbeatable flavor. Crispy fried chicken tossed in a spicy buffalo sauce, sprinkled with mozzarella cheese on our house-made pizza dough and baked to perfection in our wood-fired oven before being topped with fresh-cut celery then drizzled with ranch dressing. Swing by Mia's to try a slice. UNT Dining Services. It's About the Food.

Green Choice

Voiced by TEEAMANDA

The smallest changes in our daily routines can make the biggest difference for the environment and for our future. Our Green Choice Sustainable Takeout System helps reduce single-use plastic on campus. Opt in today for just \$5 at The Campus Chat Food Court. UNT Dining Services. It's About the Food.

Sauté

Voiced by TEEAMANDA

At Sauté in the Union Campus Chat, we're serving up an experience focused on fresh. Select one of our chef-crafted bowls, or if you're feeling adventurous, you can choose from a wide array of freshly chopped veggies, protein, sauce and pasta, rice or quinoa to customize your very own bowl. Then step back and watch as we sauté it to perfection, right there in front of you, at Sauté in the Union. UNT Dining Services. It's About the Food.

Flattop Grill

Voiced by MAESTT

Swing by Flattop Grill in the Union Campus Chat for juicy, made-to-order burgers, hot-off-the-grill chicken sandwiches and crispy fries. The buns are made on campus at Clark Bakery, and we always use the freshest ingredients, for quality you can count on. Visit Flattop Grill in the Union today! UNT Dining Services. It's About the Food.

SPECIALS ADVERTISEMENTS

Specials are promoted on print signs at the location as well as social media posts and digital slides displayed throughout campus. Dining promotions are occasionally featured in UNT employee emails as well.

To appeal to college students, our affordable prices are made even *more* affordable with these deals.



FRESH SALADS

union circle

& SANDWICHES

\$5 LIMITED TIME SPECIAL
**CREATE-YOUR-OWN
SANDWICHES**

IT'S ABOUT
the Food

UNT DIVISION OF
STUDENT AFFAIRS
Dining Services

PRINT



**\$5 LIMITED TIME SPECIAL
CREATE-YOUR-OWN
SANDWICHES**

UNIVERSITY UNION • **Campus Chat Food Court**

DIGITAL SLIDE



**LIMITED TIME SPECIAL
\$5 create-your-own
sandwiches
UNIVERSITY UNION
Campus Chat Food Court**



SOCIAL MEDIA

MiA'S
WOOD-FIRED PIZZAS & MORE

\$2.25

PIZZA SLICES

RANCH DRESSING
\$0.50

the Food | UNT | Division of Student Affairs

PRINT

MiA'S
WOOD-FIRED PIZZAS & MORE

DIGITAL SLIDE

\$5 PIZZA

LIMITED TIME SPECIAL
CHEESE • PEPPERONI

UNIVERSITY UNION,
SECOND FLOOR



SOCIAL MEDIA

TARGETED MARKETING

With an extremely diverse campus population, we promote the Food Court in a wide range of media, knowing that someone may access one outlet and not another.



PRINT

Print ads/posters in our locations and in surrounding areas point to the Food Court. They are professionally designed and are branded to each individual restaurant, further driving the brands home and making it easier for guests to understand.



DIGITAL

Digital slides & radio ads play in Dining Halls and multiple Retail Restaurants around campus.



SOCIAL

Our social media accounts reach both students and a number of parents.



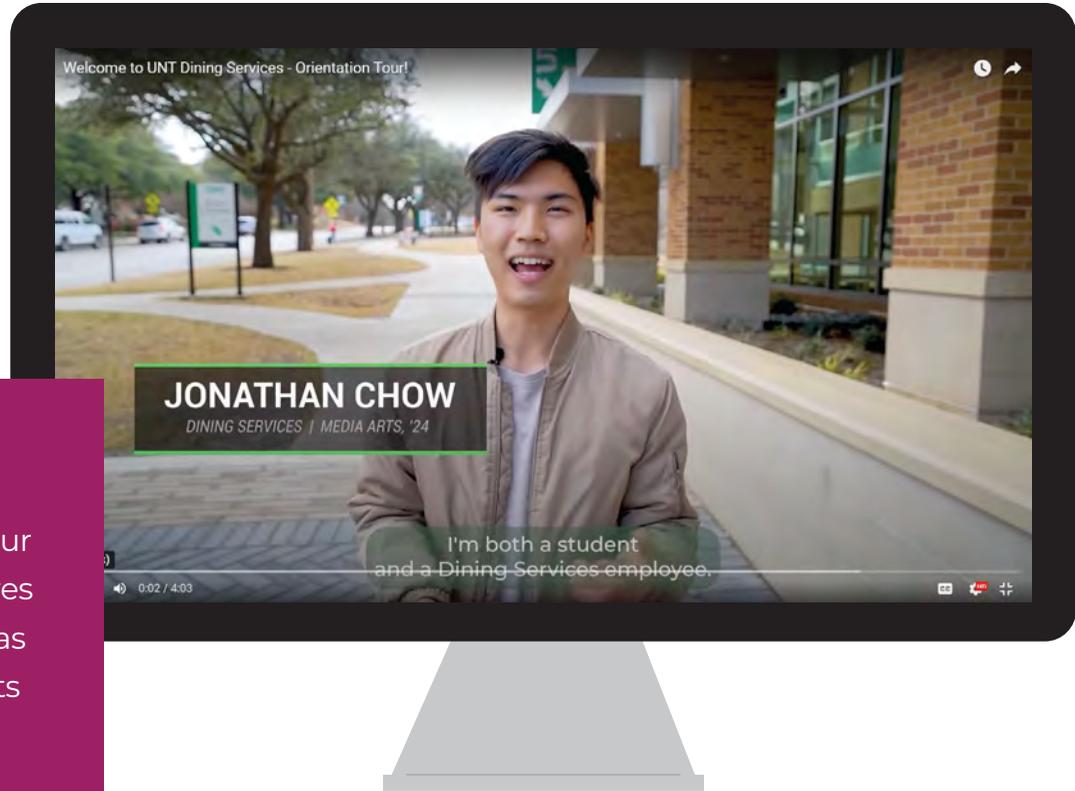
AUDIO

Radio ads target customers who are already in our locations, but may not be in the Food Court. The ads are played in other Retail locations and Dining Halls, encouraging potential guests to visit the Food Court.



VIDEO

Our Orientation Tour video, which features the Food Court, was played for students and parents at dozens of 2022 Orientations. It also runs on several of our monitors in the Union throughout the year and on YouTube, along with Shorts promoting the Food Court.



Jonathan – our student videographer who hosted the Orientation Tour video – is recognized by strangers around campus because they watched the video.



ORIENTATION VIDEO

CUSTOMER FEEDBACK

Each semester, we have about 30 Secret Shoppers – given code names like MoonKnight (right) for anonymity – that give us feedback throughout the Fall and Spring semesters. The forms they fill out go directly to our chefs, operation managers and administrative staff.

Furthermore, any guest can email our general Dining account, and they are also encouraged to talk in person to one of our managers on duty, who spend a majority of their time near the customers.

Mystery Shopper Survey

ID9660427

Response Captured:	12/07/2022 03:44:31 PM UTC-6 (start) 12/07/2022 03:45:50 PM UTC-6 (stop)
Shopper Name:	MoonKnight
Location:	The Campus Chat Food Court

95.52%

FOOD:	100%
SERVICE:	91.43%
FACILITY:	100%
OVERALL:	N/A

FOOD

Date	2022-12-07	
Time	3:30pm	
Photo	link	
How fresh was your food	Amazingly Fresh	100%
Temperature of your food	Yes	100%
Menu or product label match	Yes	100%

SERVICE

Visible manager	Yes	100%
Speed of service	Fast, 4-6 minutes	70%
Swipe-in or checkout transaction easy and efficient	Great - staff confident and quickly processed payment	100%
interaction with the employee(s)	Great - staff welcoming and proactive	100%
Employees in uniform and wearing nametags	Yes	100%

FACILITY

Cleanliness of the Dining Hall or Retail Restaurant	Very clean - area recently cleaned, orderly and appealing	100%
Percentage seats available	60	
Printed signs, TV ads and other marketing materials relevant and effective	Yes	
Items offered well-presented and well-stocked	Yes	100%
Rate the volume of music?	Just right	

OVERALL

Thoughts about your experience	Food was very good and came out really fast!
--------------------------------	--

**UNION
RETAIL**

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

can y'all please add cinnamon rolls and snickerdoodle cook

Clark Bakery makes a fantastic cinnamon roll! Watch for it in places like the Corner Store and Food Court. We'll let the Master Baker know about your snickerdoodle request! Thanks for the suggestion

Can we get a auntie Anne's pretzel on campus. We need a place for sweets

Thanks for your feedback! We'll see if that's an option--soft pretzels are amazing! In the meantime, the Corner Store and Food Court have tons of great sweets, made on campus at Clark Bakery. Try the Magic Cookie Bar if you haven't already :)

Slayyyyyyy

Everydayyyyyyy

Esme and Eustacia at the union food court are so knowledgeable and friendly. Helpful people like them make me want to eat on campus more.

That's awesome, and I can't agree more! They're fantastic employees and are thrilled to make your dining experiences great!



In addition, the Food Court has monitors that display our Text & Tell feedback system. Any guest can text in a comment and a manager will reply.

On an annual basis, we run the NACUFS Customer Satisfaction Benchmarking Survey. In 2022, we far surpassed our previous record by collecting 4,000+ surveys.

The ads to the right were placed around campus to encourage people to participate.

We use the results every year to continuously improve. In 2021, we received a request through the survey to add self-order kiosks and improve the offerings in the Food Court. This request spurred us to initiate the 2022 renovation project.

In the following sample tables, the purple bars highlight our scores, and the yellow bars highlight the scores for the entire sample.



Secret ingredient?
Your opinion.

Take the Dining Services **survey** by **Nov. 23** for your chance to win **great prizes!**



Learn more:
dining.unt.edu/survey

\$100
FLEX PRIZES
Avesta
BREAKFAST PASSES

In general, how satisfied or dissatisfied are you with the dining services provided by your college/university?

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	73%	19%	34%	39%	4.03	0.06	251
	Express Unit	71%	19%	31%	40%	4.00	0.03	1,040
	Specialty Coffee Shop/ Juice Bar	74%	21%	34%	40%	4.08	0.05	369
	Sit-down Restaurant	86%	10%	39%	47%	4.27	0.05	290
	Convenience Store	75%	17%	34%	41%	4.07	0.07	218
Type of Retail Unit - ENTIRE SAMPLE	Food Court	54%	24%	31%	23%	3.45	0.01	6,658
	Marketplace	52%	21%	29%	23%	3.38	0.02	4,729
	Express Unit	59%	22%	31%	28%	3.60	0.01	6,915
	Specialty Coffee Shop/JuiceBar	60%	23%	31%	29%	3.67	0.02	4,958
	Sit-down Restaurant	66%	22%	34%	32%	3.81	0.03	1,115
	Convenience Store	57%	23%	32%	25%	3.58	0.02	3,414

TABLE 2b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
FOOD: Overall

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	84%	13%	39%	45%	4.25	0.05	252
	Express Unit	75%	14%	26%	49%	4.11	0.03	1,040
	Specialty Coffee Shop/ Juice Bar	88%	10%	27%	61%	4.43	0.04	365
	Sit-down Restaurant	84%	10%	33%	51%	4.28	0.06	290
	Convenience Store	85%	11%	31%	54%	4.34	0.06	216
Type of Retail Unit - ENTIRE SAMPLE	Food Court	67%	18%	34%	33%	3.81	0.01	6,685
	Marketplace	62%	19%	31%	31%	3.65	0.02	4,748
	Express Unit	75%	14%	30%	45%	4.03	0.01	6,947
	Specialty Coffee Shop/JuiceBar	76%	15%	32%	44%	4.07	0.02	4,987
	Sit-down Restaurant	79%	14%	34%	45%	4.13	0.03	1,125
	Convenience Store	68%	20%	35%	33%	3.83	0.02	3,403

TABLE 3b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
FOOD: Taste

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	82%	17%	34%	48%	4.29	0.05	250
	Express Unit	75%	15%	25%	50%	4.11	0.03	1,038
	Specialty Coffee Shop/ Juice Bar	87%	9%	26%	61%	4.41	0.05	369
	Sit-down Restaurant	81%	15%	29%	52%	4.27	0.05	290
	Convenience Store	83%	13%	29%	54%	4.32	0.06	216
Type of Retail Unit - ENTIRE SAMPLE	Food Court	68%	19%	34%	34%	3.86	0.01	6,667
	Marketplace	63%	20%	31%	32%	3.73	0.02	4,734
	Express Unit	76%	14%	29%	47%	4.09	0.01	6,927
	Specialty Coffee Shop/JuiceBar	78%	15%	31%	47%	4.14	0.01	5,006
	Sit-down Restaurant	79%	14%	32%	47%	4.18	0.03	1,121
	Convenience Store	69%	20%	34%	35%	3.89	0.02	3,363

TABLE 4b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
FOOD: Eye appeal

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	79%	18%	34%	45%	4.20	0.05	251
	Express Unit	71%	19%	26%	45%	4.03	0.03	1,031
	Specialty Coffee Shop/ Juice Bar	86%	11%	27%	59%	4.41	0.04	367
	Sit-down Restaurant	84%	12%	25%	59%	4.36	0.05	290
	Convenience Store	80%	15%	32%	48%	4.21	0.06	212
Type of Retail Unit - ENTIRE SAMPLE	Food Court	60%	26%	31%	29%	3.69	0.01	6,606
	Marketplace	58%	26%	28%	30%	3.67	0.02	4,701
	Express Unit	68%	20%	30%	38%	3.91	0.01	6,880
	Specialty Coffee Shop/JuiceBar	76%	17%	30%	46%	4.13	0.01	4,974
	Sit-down Restaurant	74%	18%	32%	42%	4.06	0.03	1,119
	Convenience Store	63%	25%	30%	33%	3.78	0.02	3,352

TABLE 12b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
SERVICE: Overall

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	87%	10%	29%	58%	4.43	0.05	238
	Express Unit	73%	16%	27%	46%	4.02	0.04	985
	Specialty Coffee Shop/ Juice Bar	76%	18%	30%	46%	4.13	0.05	357
	Sit-down Restaurant	86%	9%	25%	61%	4.38	0.06	276
	Convenience Store	79%	13%	26%	53%	4.23	0.07	204
Type of Retail Unit - ENTIRE SAMPLE	Food Court	75%	15%	30%	45%	4.07	0.01	5,978
	Marketplace	72%	16%	29%	43%	3.97	0.02	4,233
	Express Unit	78%	13%	26%	52%	4.17	0.01	6,373
	Specialty Coffee Shop/JuiceBar	82%	11%	25%	57%	4.30	0.01	4,657
	Sit-down Restaurant	81%	11%	29%	52%	4.22	0.03	1,034
	Convenience Store	79%	14%	27%	52%	4.20	0.02	3,087

TABLE 18b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
CLEANLINESS: Overall

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	92%	6%	25%	67%	4.56	0.05	241
	Express Unit	82%	12%	27%	55%	4.29	0.03	979
	Specialty Coffee Shop/ Juice Bar	86%	10%	27%	59%	4.41	0.05	355
	Sit-down Restaurant	94%	4%	15%	79%	4.71	0.04	276
	Convenience Store	90%	7%	25%	65%	4.54	0.05	204
Type of Retail Unit - ENTIRE SAMPLE	Food Court	80%	14%	33%	47%	4.19	0.01	5,850
	Marketplace	76%	15%	29%	47%	4.08	0.02	4,163
	Express Unit	84%	11%	28%	56%	4.33	0.01	6,251
	Specialty Coffee Shop/JuiceBar	88%	9%	27%	61%	4.44	0.01	4,588
	Sit-down Restaurant	89%	8%	29%	60%	4.46	0.02	1,015
	Convenience Store	85%	11%	29%	56%	4.34	0.02	3,048

TABLE 22b
Satisfaction with Various Items as They Apply to the Surveyed Facility in General (without regard to any specific meal)
DINING ENVIRONMENT: Layout of facility

		% that mentioned satisfaction to some extent (somewhat + very satisfied)	Mixed	Somewhat Satisfied	Very Satisfied	Mean*	Sampling Error**	# Resp
Type of Retail Unit - YOUR INSTITUTION	Food Court	88%	8%	29%	59%	4.44	0.05	232
	Express Unit	79%	14%	26%	53%	4.23	0.03	937
	Specialty Coffee Shop/ Juice Bar	80%	15%	29%	51%	4.25	0.05	335
	Sit-down Restaurant	89%	7%	25%	64%	4.47	0.05	266
	Convenience Store	82%	15%	25%	57%	4.35	0.06	199
Type of Retail Unit - ENTIRE SAMPLE	Food Court	76%	17%	32%	44%	4.13	0.01	5,662
	Marketplace	76%	17%	31%	45%	4.13	0.02	4,022
	Express Unit	76%	17%	29%	47%	4.13	0.01	6,033
	Specialty Coffee Shop/JuiceBar	77%	16%	27%	50%	4.19	0.01	4,445
	Sit-down Restaurant	83%	12%	27%	56%	4.34	0.03	982
	Convenience Store	80%	15%	30%	50%	4.22	0.02	2,940

Nutrition & Wellness

INTRODUCTION

We strive to make our food as accessible as possible so everyone can enjoy our scratch-made offerings. Guests can customize their order with “build-your-own” menu options at multiple locations, and we thoroughly vet all allergen information we publish. For those with food allergies and intolerances, we feature baked goods from Kitchen West, Certified Free From™ the Big 9 Food Allergens and Gluten. Our vegan and vegetarian guests can find multiple plant-based menu items, carryout meals and snacks. In response to student requests, we now serve halal-certified protein at Sauté in addition to including pork and halal-certified icons on our signage.

NUTRITION & WELLNESS MATERIALS



Dining Services has a selection of custom-made allergen icons that are posted on the Food Court menus. Vegetarian, 100% Plant-Based, Halal-certified Ingredient and Pork icons are used as well.

5

GARNISH

-  Green Onions
-  Basil
-  Parmesan Cheese
-  Sesame Red Pepper Mix
-  Peanuts

ALLERGENS & INGREDIENTS



All items are prepared in an area where allergens are present and there is the possibility of cross-contact.

Here are examples of the icons in use on a selection of our menus and an identifier card.

CHOOSE ANY 4 TOPPINGS:

- | | | | |
|--|--|---|--|
|  JALAPEÑOS |  BLACK OLIVES |  BASIL |  BACON CRUMBLES |
|  CARAMELIZED ONIONS |  BABY SPINACH |  PEPPERONI | GRILLED CHICKEN |
|  SAUTEED MUSHROOMS |  MOZZARELLA |  ITALIAN SAUSAGE | GROUND BEEF |

EPICUREAN PIZZAS

GOURMET PIZZAS
WOOD-FIRED
IN 90 SECONDS

10" PERSONAL \$7 | 16" WHOLE \$12⁵⁰

CLASSIC MARGHERITA

BELGIOIOSO FRESH MOZZARELLA, SAN MARZANO TOMATOES, FRESH BASIL AND OLIVE OIL.

ITALIAN STALLION

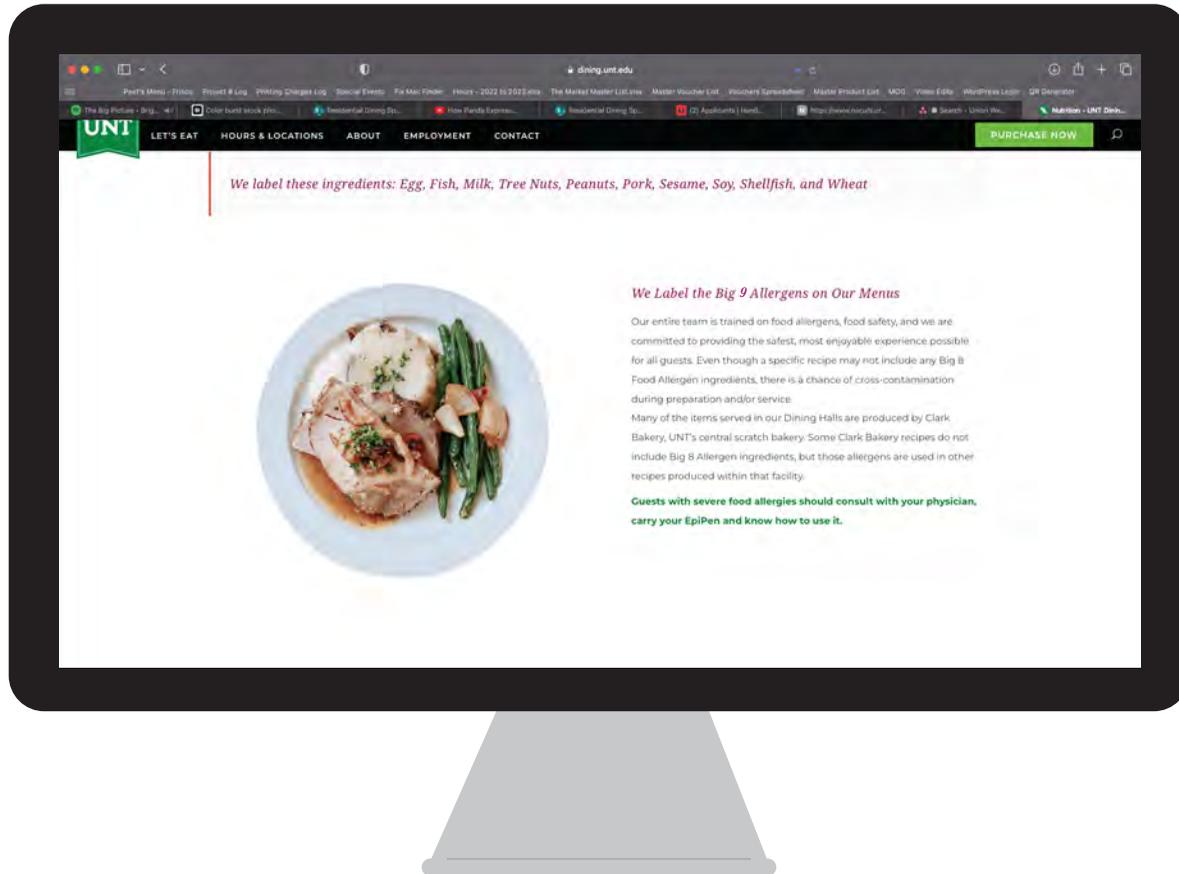
ALL THE BEST. PEPPERONI, ITALIAN SAUSAGE, BACON, MUSHROOMS, CARAMELIZED ONIONS AND FRESH BASIL.

PEPPERONI GENEROSO

DOUBLE THE PEPPERONI AND MORE CHEESE. SIMPLE GOODNESS.



DIETARY & NUTRITION INFO



The dining.unt.edu URL is featured on many promotional pieces, and the Nutrition page discusses allergens and halal-certified ingredients

SPECIAL DIETARY OPTIONS

Many items – both made-to-order and prepackaged – are low fat, vegan and/or vegetarian.



- JALAPEÑOS
- CARAMELIZED ONIONS
- SAUTEED MUSHROOMS
- BLACK OLIVES
- BABY SPINACH
- MOZZARELLA
- BASIL

CLASSIC MARGHERITA
BELGIOIOSO FRESH MOZZARELLA,
SAN MARZANO TOMATOES, FRESH BASIL
AND OLIVE OIL.

CHEESY BREADSTICKS
SIMPLE BLISS. MADE WITH TOMATO SAUCE, MOZZARELLA AND
PARMESAN. SERVED WITH RANCH OR MARINARA DIPPING SAUCE.

GARLIC KNOTS
WHAT'S KNOT TO LIKE? A DELIGHTFUL DOUGH TOPPED WITH
MELTED BUTTER, PARMESAN CHEESE AND GARLIC

EGGPLANT PARMESAN
FRESH EGGPLANT, TOSSED IN ITALIAN BREADING AND CRISP FRIED,
WHOLE MILK MOZZARELLA, SERVED WITH PENNE PASTA AND MARINARA.

QUATRO FORMAGGIO
WHOLE MILK MOZZARELLA, BELGIOIOSO
FRESH MOZZARELLA AND SAN MARZANO
TOMATO SAUCE



VEG

MEDITERRANEAN VEGGIE

CARAMELIZED ONIONS, BABY SPINACH,
BLACK OLIVES, SAUTÉED MUSHROOMS
AND BELGIOIOSO FRESH MOZZARELLA



BREAD

Clark Bakery Hoagie
(white or wheat)
Spinach Wrap



SLICED CHEESE

Swiss
Cheddar
Provolone
American



VEGGIES



VEGETABLES

Bok Choy	Jalapeños	Red Onions
Broccoli	Kale	Spinach
Carrots	Onions	Tomatoes
Garlic	Peppers	Seasonal Vegetables
Mushrooms		

BASE

 Rice Noodles
 Steamed Rice

SAUCE

  Sweet Soy Glaze
 Herb Oil
 Marinara

PROTEIN

 Chicken
  Tofu

GARNISH

 Green Onions
 Basil
  Sesame Red Pepper Mix



FLATTOP
GRILL

GRILLED CHEESE



PORTOBELLO BURGER



Marinated, seasoned, and grilled.
Served on a soft roll.





Our Verde Everyday product line offers multiple healthy pre-packaged snacks and meals, such as Seasonal Fruit Cups, Apples & Peanut Butter and Fresh Garden Salad.

100%
PLANT-BASED
VEGAN

Quinoa – an ancient grain popular among many health-conscious people – is also sold in the Verde Everyday Moroccan Quinoa Salad. ▶



100%
PLANT-BASED
VEGAN



VEG
vegetarian

Additional Considerations

INTRODUCTION

Inviting interiors, memorable marketing, chef-prepared meals and snacks, and a layout that emphasizes speed, ease and variety all generate this location's success. Less than a year after its renovation, we broke our daily sales record by exceeding \$16,000 while serving over 2,100 customers. With over 200 memberships for the Green Choice Sustainable Takeout Container System, we reduced the number of plastic takeout containers in addition to plastic straws, bags and paper receipts. And to top it off, in the 2022 NACUFS Customer Satisfaction Benchmarking Survey, our Food Court scored 21% higher overall in guest satisfaction compared to all schools surveyed.

FINANCIAL GOALS

Sales in the Food Court average \$14-15k per day, serving 1,000+ customers. Sales increased 5% from the previous year (2021-2022), exceeding our target goal. We also set a record sales mark, reaching over \$16,000 and 2,100 guests in a day. The 2022 remodel, increasingly effective marketing, responding to customers' input and a growing campus population have contributed to profitable financials.

\$14-15k
AVG. SALES/DAY

1,000+
AVG. GUESTS/DAY

5%
SALES INCREASE
OVER PREVIOUS YR

\$16k+
RECORD FOR
DAILY SALES



GRAB & GO MEALS

COMFORT CLASSICS

SENSE TO GRILL

SUSHI

Hi, yes, you can get a bit of your cream cheese hot velvet ice cream!
We love that you love it that much! If you really do want to get a bulk ball to a manager, they may be able to arrange it. Happy eating!
Thank you for it so much!

CAUTION HOT

CAUTION HOT

CAUTION HOT



VERDE EVERYDAY



\$1,000+

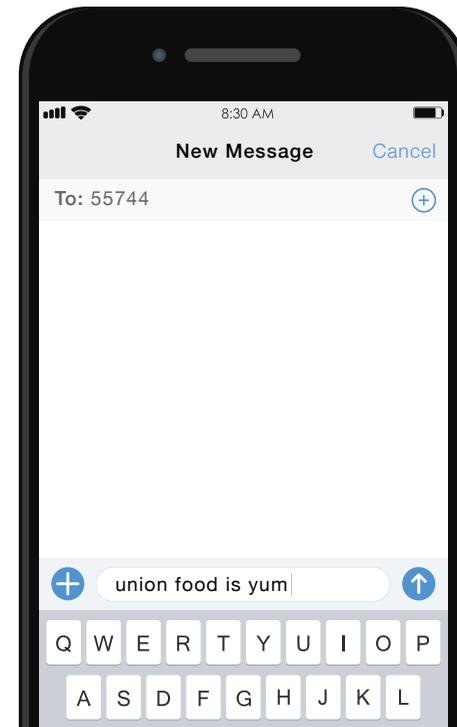
SALES/DAY

◀ The Verde Everyday hot food case is extremely popular among the UNT community. From the newly added halal-certified rotisserie chicken meals to mac & cheese sides to aloo gobi, guests have diverse options to enjoy. This 2-tiered unit averages \$1,000 per day – a testament that small real estate can have significant financial impact.

CUSTOMER SATISFACTION GOALS

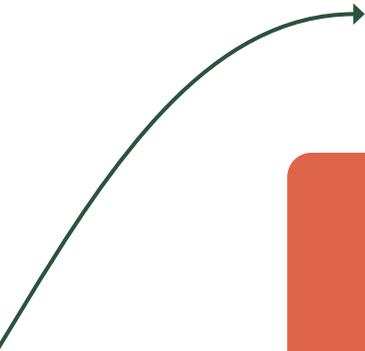
Our sales success was coupled with numerous positive reviews in our 2022 NACUFS Customer Satisfaction Benchmarking Survey. Several examples were quoted in the Marketing section, and when looking at our entire survey results we registered higher than the entire sample across the board.

IN EACH SECTION, UNT DINING SCORED
3-25%
HIGHER THAN THE ENTIRE SAMPLE



We also receive numerous compliments via our Text & Tell system.

TEXT MESSAGES SUBMITTED FROM FEBRUARY 2022 – FEBRUARY 2023



“ union food is yummy
yummy in my tummy
tummy ”

“ MiA'S Pizza makes my tummy
go 'Mmmm' ”

“ the vegan options are so
great and affordable! ”

“ please make the wild blue summer
rolls every day or at least more
often, i want to eat them every day ”

“ ayo this food court
food bussin ”

“ plllleeeaaassee can u make giant bags
of that cheesy popcorn i'm begging.
i'm buying so many little bags i'm going
broke i need a giant one it's so good ”

“ Mia's pizza is toooo goodd ”

“ Ayo can you guys please make
a giant bag of that cheddar
popcorn, it slaps so hard ”

SUSTAINABILITY GOALS

In Fall 2022, Dining Services implemented the Green Choice Sustainable Takeout System in conjunction with the We Mean Green Fund. At select restaurants in the Food Court, students can purchase a reusable container to receive their food in. After they return the used container to the machine, they receive a token. At a future visit to the Food Court, they can redeem the token to receive their food in a clean container, and the cycle begins again.

In just a few months, 200 customers have joined the program. That means that potentially thousands of disposable containers are kept out of the landfill or recycling bins.







◀ These signs are posted on drink machines in the Food Court and encourage guests to think twice before asking for a straw.

Years ago, our campus shifted away from using styrofoam in all retail locations, opting for more sustainable paper solutions. ▶



Coca-Cola
freestyle



Flattop Grill's items are placed in a cardboard boat, lined with a wax paper insert.



Each item from the Clark Bakery restaurant is placed in a waxed paper pastry sleeve, with the price(s) identified on an accompanying order card. ▶





\$2.25

\$1.75

\$1.50

\$1.25

\$1.00

THANK YOU!



Union Circle sandwiches are wrapped in parchment paper, secured with a paper pricing label.



As part of UNT's commitment to increasing sustainability, recycling receptacles are available throughout the Union. This one is near the Food Court seating areas.



“WOW” FACTOR

After being open in its current location for eight years, reaching a new sales record speaks largely of the “wow” factor the Food Court now possesses. This spread shows a typical lunch rush.





...and ...
...and ...
...and ...

CAMPUS

dark bakery

union circle

Santitas

EXIT



New entrance doors were installed over the 2022 winter break and “frosted” graphics were applied to make a striking advertisement. Each restaurant’s logo is featured along with the veggies from UNT Dining Services’ It’s About the Food logo.

MIA'S

WOOD-FIRED
PIZZAS & MORE

OUR PIZZA
IS OLD WORLD,
Neapolitan-Style

FIRED
IN AN AUTHENTIC
**WOOD-
BURNING
OVEN.**

THE HEART OF OUR PIZZA
IS OUR **CRUST.**

WE USE A CAPUTO FLOUR
IMPORTED FROM *Italy,*
WATER AND YEAST FOR
OUR DOUGH. THEN, IT IS

SLOW-PROOFED, ROUNDED,
AND TOPPED WITH QUALITY

INGREDIENTS SUCH AS
BELGIOIOSO
MOZZARELLA,
San Marzano
Tomato Sauce,
FRESH BASIL, AND
Stella Extra
Virgin Olive Oil.

Finally, it's fired at over
900 DEGREES,

so a 16-inch pizza is
ready to eat in less than

90 sec. **THAT IS THE
OLD WORLD WAY.**

**CRISP BOTTOM, A LITTLE
TOP AND BOTTOM CHAR,
AND SMOKY OVERTONES**

**ARE HIGHLIGHTS OF
THIS ARTISAN PIZZA.**

Mia's is one of only two places in Denton, TX that serves wood-fired pizza. This column graphic highlights how the artisan pizza is crafted and cooked.



Our We Guarantee poster is proudly displayed on two sides of this column near the primary entrance. Guests entering through either door can clearly see our commitment to a great experience.

Here's a list of our Kitchen Principles, the driving guidelines that we apply to all of our internal brands. In short, we safely make real food, as locally as possible at affordable prices.



Our driving focus each day is preparing **excellent food.**



All our baked goods are made **in-house and fresh** each day at Clark Bakery.



We believe a **wide variety of well-prepared food** is the foundation of good health.



We **really cook.** Really.



We use **whole foods.**



All our food is produced **at UNT, by UNT, for UNT.**



We use **local food** whenever possible.



We are committed to **food safety.**



We use **seasonally fresh** produce whenever possible.



Low prices are important to us.



226 STUDENT
EMPLOYEES

19 FULL TIME
EMPLOYEES

ONE OVERARCHING THEME

IT'S ABOUT
the Food

The Food Court and supporting Union Kitchen employ 226 student employees and 19 full time employees. They work diligently each day to craft an experience that is just as good as the made-from-scratch food they serve.

IT'S ABOUT
the Food



 **UNT** | DIVISION OF
STUDENT AFFAIRS
Dining Services

DINING.UNT.EDU