From the beginning, we’ve dedicated ourselves to caring for our students. After all, food is more than just sustenance. When you sit down to a good meal with friends, you feel better about the day ahead. When you enjoy a satisfying and healthy meal, you’ve got the energy to focus and the resilience to keep working hard. So at the end of the day, at the heart of what we’re doing —
Everyone’s driving focus each day—from our chefs and our cooks, to our servers and our managers—is preparing excellent food for UNT students, faculty and staff.

We believe a wide variety of well-prepared food, made with easily recognizable ingredients, is the foundation upon which good health may be built.

We use whole foods. Every meal. Every day.

We keep our costs down by purchasing in bulk from our suppliers and eliminating food waste at every opportunity. Efficiency and effectiveness drive our internal processes.

We really cook and bake. We operate cooking kitchens with certified chefs.

We use seasonally fresh produce whenever possible, and frown at the use of processed convenience food.

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

1. Everyone’s driving focus each day—from our chefs and our cooks, to our servers and our managers—is preparing excellent food for UNT students, faculty and staff.

2. We believe a wide variety of well-prepared food, made with easily recognizable ingredients, is the foundation upon which good health may be built.

3. We use whole foods. Every meal. Every day.

4. We keep our costs down by purchasing in bulk from our suppliers and eliminating food waste at every opportunity. Efficiency and effectiveness drive our internal processes.

5. We really cook and bake. We operate cooking kitchens with certified chefs.

6. We use seasonally fresh produce whenever possible, and frown at the use of processed convenience food.

7. We do not have corporate recipes. All food is produced at UNT, by UNT, and for UNT.

8. Sustainability is important to us. We utilize energy efficient commercial food service equipment, and operate a closed-loop food production system. In Dining Services, our focus is source reduction as a tactic to eliminate waste.

9. We are committed to food safety. UNT Dining Services’ Food Handlers Certification Program is the only one of its kind to be accredited through the Texas Department of State Health Services. Every supervisor, manager, and chef is ServSafe Manager certified.

10. We operate the only 100% authentic vegan dining hall at a large university in the country, and the first ‘Big-8’ plus gluten-free eatery in Texas. Check out Mean Greens Café and Kitchen West!
LOCATIONS

With five all-you-care-to-eat dining halls, over twenty (and growing) Retail Restaurants — both in the University Union and in academic buildings across campus — and dedicated service at Discovery Park, you’re never far from a great meal at UNT.
Proudly holding the title of the first 100% vegan dining hall in the country, Mean Greens at Maple Hall isn’t just for vegans. It’s popular among all looking for satisfying healthy or plant-based options.

Mean Greens Café.

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

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

Champs.

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

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

POINTS OF PRIDE
• Sports Nutrition team works closely with Champs’ chefs to develop nutritious and delicious recipes
• Meal Plan Members can work with our Registered Dietitian on their nutrition needs

One Meal Plan swipe or $8.20 + tax at the door.
Kitchen West.

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

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

POINTS OF PRIDE
• Kitchens With Confidence “Certified Free From™” the Big 8—milk, eggs, fish, peanuts, shellfish, soy, tree nuts and wheat—and gluten

FREE OF ALLERGENS, FULL OF FLAVOR

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

FEATUREING
• Avenue A
• Cibo Fresco
• La Mesa
• Leaf
• Bamboo Basil
• Wood Grill
• Clark Bakery

POINTS OF PRIDE
• All of your favorites for just one Meal Plan swipe
• 7 unique Food Hall concepts

Eagle Landing

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

One Meal Plan swipe or $5.75 + tax at the door.

Scrappy’s Ice Cream

Kerr Dining Hall.

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

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

One Meal Plan swipe or $8.20 + tax at the door at both locations.
Bruce Hall is a UNT institution, and Bruceteria is no exception. Centrally located and offering all your homestyle favorites daily, Bruceteria is a popular and well-loved stop for a bite on campus by the whole UNT community.

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

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

Bruceteria.

CLASSIC UNT FAVORITES IN ONE PLACE, SCRATCH-MADE DAILY

One Meal Plan swipe or $8.20 + tax at the door.

Clark Bakery.

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

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

POINTS OF PRIDE
- Birthplace of the famous Swoop Cake
- All breads and pastries made in-house
- Home of Scrappy’s Ice Cream

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

Retail Across Campus...

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

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

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

...and Discovery Park, Too.

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

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

VERDE CATERING

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

AVESTA RESTAURANT

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

FOOD-TO-GO

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

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

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

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

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

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

MEAN GREEN ACRES
Chef Cris Williams tends to the greens inside Mean Green Acres.
MEAL PLANS

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

FIND YOUR PERFECT PLAN AT DINING.UNT.EDU/PLANS
There’s a Meal Plan for Every Student.

Having a Meal Plan Membership doesn’t only get you great food at a great price—it gets you access to all the top-notch quality that Dining Services offers. You can think of it as food insurance, and it’s available even if you don’t live on campus. These plans are available for all UNT students.

**Sweet Perks**
- Lower prices
- Quick entry
- Huge selection
- Guaranteed meals
- Best value

<table>
<thead>
<tr>
<th>Flexible Plans</th>
<th>Dining Hall Plans</th>
<th>Combo Plans</th>
</tr>
</thead>
<tbody>
<tr>
<td>$1000</td>
<td>Eight's Enough</td>
<td>Chef's Combo</td>
</tr>
<tr>
<td>$500</td>
<td>Five to Thrive</td>
<td>Build Your Own</td>
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<tr>
<td>$250</td>
<td>Simply Swipes</td>
<td>Unlimited Everyday</td>
</tr>
<tr>
<td>$100</td>
<td>Kitchen West</td>
<td>Unlimited Weekday</td>
</tr>
</tbody>
</table>

**What You Get:** Flex is an easy-to-use, cashless payment method accepted at every Dining Services venue on campus, including your favorite Retail Restaurants like Starbucks, Chick-fil-A and The Campus Chat Food Court.

**Where:** Any Retail Restaurant, Dining Hall and Discovery Park.

**When:** Any time Dining Services venues are open during the Fall Semester or Spring Semester.

**How:** When asked for your payment method, tell the cashier you’re using Flex and swipe your Student ID.

**Why We Love It:** When you purchase Flex, we add in a Bonus, giving you even more Flex Spending Power. The more Flex you purchase up-front, the more you’ll save on every meal.

**Good to Know:** Flex expires on December 11, 2020 for Fall Plans, or on May 7, 2021 for Spring Plans.

<table>
<thead>
<tr>
<th>Flexible Plan</th>
<th>You Pay</th>
<th>Bonus</th>
<th>Total Flex Spending Power</th>
<th>You Save</th>
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<td>$830</td>
<td>$170</td>
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<td>$3</td>
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</table>

*Learn Even More About Our Plans at [Dining.UNT.EDU/Plans](#)*

*Park Place Market Combo Meal = daily entrée + side + fountain beverage. Meal Plan exchange and refund policies vary by Plan and date. Please see Dining Services Policies. Savings calculations are based on utilization of all meals and/or all Flex. Prices do not include sales tax, which will be charged at the time of Plan purchase. All Meal Plans are subject to Dining Services Policies, which are subject to change.
Let us do the cooking and enjoy scratch-made, all-you-care-to-eat meals at any of our five Dining Halls or hearty combos at Park Place Market at Discovery Park. Want even more options? Consider the Build-your-own Combo to add Flex Spending Power to any of these plans.

**EIGHT’S ENOUGH**  $780 per semester

**WHAT YOU GET:** 8 Dining Hall swipes each week for a semester.

**WHERE:** Any Dining Hall or Park Place Market.*

**WHEN:** Fall semester or Spring semester.

**WHY WE LOVE IT:** Save money and time when you let us do the cooking, eight meals per week—that’s 30% less than our Standard Door Rate.

**GOOD TO KNOW:** Your 8 weekly meals are activated each Monday of the semester, and may be used any day, any time that week. Unused meals expire each Sunday night.

**FIVE TO THRIVE**  $514 per semester

**WHAT YOU GET:** 5 Dining Hall swipes each week for a semester.

**WHERE:** Any Dining Hall or Park Place Market.*

**WHEN:** Fall semester or Spring semester.

**WHY WE LOVE IT:** A wholesome, hearty meal you can count on five times per week. Save 26% on our Standard Door Rate.

**GOOD TO KNOW:** Your 5 weekly meals are activated each Monday of the semester, and may be used any day, any time that week. Unused meals expire each Sunday night.

**SIMPLY SWIPES**

<table>
<thead>
<tr>
<th>MEALS</th>
<th>YOU PAY</th>
<th>PRICE / MEAL</th>
<th>YOU SAVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>150</td>
<td>$959</td>
<td>$6.39</td>
<td>22%</td>
</tr>
<tr>
<td>100</td>
<td>$672</td>
<td>$6.72</td>
<td>18%</td>
</tr>
<tr>
<td>50</td>
<td>$369</td>
<td>$7.38</td>
<td>10%</td>
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</table>

**WHAT YOU GET:** 150, 100 or 50 total Dining Hall swipes.

**WHERE:** Any Dining Hall or Park Place Market.*

**WHEN:** 7 days a week, any time Dining Halls are open.

**WHY WE LOVE IT:** Swipes roll over semester to semester. Guaranteed savings on Dining Hall meals all year long.

---

**KITCHEN WEST**  $230

**WHAT YOU GET:** 50 meal swipes.

**WHERE:** Kitchen West, located at West Hall.

**WHEN:** Any time Kitchen West is open.

**WHY WE LOVE IT:** Enjoy all-you-care-to-eat meals for less than $5 each – that’s a 20% savings on our Kitchen West Standard Door Rate. See page 7 to learn more about Kitchen West, Texas’ first university Dining Hall Certified Free From™ the Big 8 Food Allergens and Gluten.

**GOOD TO KNOW:** Swipes roll over semester-to-semester. Available for purchase any time of year.
Enjoy everything that Dining Services has to offer with a Combo Plan. Get the best of both worlds with Dining Hall swipes and Flex Spending Power.

**CHEF’S COMBO**

$606 | $369 for 50 swipes + $237 for $250 Flex

**WHAT YOU GET:** 50 meal swipes + $250 Flex to use anywhere.
**WHERE:** All of our 5 Dining Halls and 20+ Retail Restaurants.
**WHEN:** Any time Dining Services venues are open, all year long.

**WHY WE LOVE IT:** A great way to try out everything that Dining Services has to offer! (And save money while doing it). Enjoy all-you-care-to-eat meals for a 10% savings on our Standard Door Rate, plus you’ll save 5% on your favorite Retail Restaurants all across campus.

**GOOD TO KNOW:** Unused swipes carry over! Flex expires on December 11, 2020 for Fall Plans, or on May 7, 2021 for Spring Plans.

**BUILD-YOUR-OWN COMBO**

VARIATES | ANY DINING HALL PLAN + ANY FLEXIBLE PLAN

**WHAT YOU GET:** Dining Hall Meals + Flex to spend at any Dining Services location.
**WHERE:** All of our 5 Dining Halls and 20+ Retail Restaurants.
**WHEN:** Any time Dining Services venues are open, all year long.

**WHY WE LOVE IT:** The best of both worlds – on your terms! Combine always-there-for-you Dining Hall meals with Flex to enjoy convenient takeout and late-night Retail Restaurant options.

**GOOD TO KNOW:** Purchase your Dining Hall Plan and your Flexible Plan à la carte anytime.

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### UNLIMITED EVERYDAY

<table>
<thead>
<tr>
<th>PLAN</th>
<th>DH ACCESS</th>
<th>FLEX</th>
<th>YOU PAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>EVERYDAY (7-DAY) SUPER</td>
<td>Unlimited</td>
<td>$600</td>
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<tr>
<td>EVERYDAY (7-DAY) VALUE</td>
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<tr>
<td>EVERYDAY (7-DAY) BASIC</td>
<td>Unlimited</td>
<td>$240</td>
<td>$1,740</td>
</tr>
</tbody>
</table>

**WHAT YOU GET:** Unlimited Dining Hall access + Flex, good for the semester the Plan is purchased.
**WHERE:** Everywhere!
**WHEN:** 7 days a week during the Fall Semester or Spring Semester.

**WHY WE LOVE IT:** Food Insurance! Never worry about your next meal with unlimited access into any Dining Hall plus your choice of Flex to use at Starbucks, Chick-fil-A and all your favorite Retail Restaurants.

**GOOD TO KNOW:** Running low on Flex? Add more any time with a Flexible Plan.

### UNLIMITED WEEKDAY

<table>
<thead>
<tr>
<th>PLAN</th>
<th>DH ACCESS</th>
<th>FLEX</th>
<th>YOU PAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEEKDAY (5-DAY) SUPER</td>
<td>Unlimited M-F</td>
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<tr>
<td>WEEKDAY (5-DAY) VALUE</td>
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<td>$225</td>
<td>$1,685</td>
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<tr>
<td>WEEKDAY (5-DAY) BASIC</td>
<td>Unlimited M-F</td>
<td>$90</td>
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</table>

**WHAT YOU GET:** Unlimited weekday Dining Hall access + Flex, good for the semester the Plan is purchased.
**WHERE:** Everywhere!
**WHEN:** Monday – Friday during the Fall Semester or Spring semester.

**WHY WE LOVE IT:** You focus on class during the week, and we’ll handle the food! Use your Flex to enjoy weekend meals and more.

**GOOD TO KNOW:** Change your mind and upgrade to one of our Everyday Unlimited Plans at any time for unlimited weekend meals, too! Add more Flex any time with a Flexible Plan.
Great Food is Just a Click Away.

Activating your plan is easier than ever — everything is handled online. Best of all, billing and payment is routed through your MyUNT student account, so you take care of it at the same time as tuition and housing. Purchase today at DINING.UNT.EDU.

**GOOD TO KNOW**
- No up-front payment required
- Financial aid and scholarships can apply toward your Meal Plan
- Pay in installments

**WHICH PLAN IS RIGHT FOR ME?**

**STUDENTS LIVING ON-CAMPUS**

All Freshmen Rooms, and some Upperclassmen Rooms, come bundled with your choice of an **UNLIMITED EVERYDAY** or **UNLIMITED WEEKDAY COMBO PLAN**.

**GOOD TO KNOW:** Select your Plan when applying for Housing. Add more Flex at any time at DINING.UNT.EDU.

Meal Plans are optional, but recommended, for students living in Fraternity and Sorority housing, and Upperclassmen living in College Inn, Honors, Legends, Mozart, Santa Fe and Traditions.

**GOOD TO KNOW:** Select your Plan when applying for Housing, OR purchase at any time at DINING.UNT.EDU.

**STUDENTS LIVING OFF-CAMPUS**

Let us handle the cooking and dishes! All UNT students living off-campus, including graduate students, may select any Meal Plan. Choose a Dining Hall, Flexible or Combo Plan depending on how often and where you’d like to eat on campus.

**GOOD TO KNOW:** Select your Plan at DINING.UNT.EDU. You’ll receive a notice that we’re fulfilling your order, then an activation email once your Plan is ready to use!

**FACULTY & STAFF**

Benefits-eligible UNT employees can enjoy all the convenience of our hearty meals right on campus, all loaded on your UNT ID. Find our Faculty & Staff Meal Plans and purchase anytime on our website at DINING.UNT.EDU/FS using credit, debit or eCheck.

**LET’S DO THE MATH!**

For just $4-10 more per weekend, **EVERYDAY PLANS** provide the peace of mind that you’ll always have access to a wholesome meal, no matter where your weekend takes you.
Our utmost goal here at Dining Services is supporting and serving you, from freshman year to graduation. And that goes further than making sure you have a great meal. We want to see you succeed — and we invite you to help us do the same, through your feedback and partnership.
Let’s Work Together.

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

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

**APPLY TODAY**
Log in at unt.joinhandshake.com and search for “UNT Dining” to get started.
“What you should know is that we run our own food services here, and we couldn’t make the kinds of advances in food and have the quality of food we have if we didn’t do it our own way, and our way has produced accolades across the country.”

UNT PRESIDENT, DR. NEAL SMATRESK

Tell Us What You Really Think of Us.

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

TEXT N TELL SCREENS
Proclaim your love for that favorite product with just a quick text

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

THE SCOOP NEWSLETTER
Get updates right in your inbox

“WE DO REALLY INNOVATIVE THINGS HERE, AND THAT’S WHAT I LOVE.”
We’re Here to Help You Succeed.

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

CONTACT US

ONLINE
dining.unt.edu

BY EMAIL
dining@unt.edu

BY PHONE
940 - 565 - 2462

CHECK YOUR ACCOUNT
dining.unt.edu

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

@untdining

it's about the food
Meal Plans are for every student.

EAT THE WAY THAT WORKS FOR YOU.

Dining Hall Plans

Flex Plans

Combo Plans

VISIT DINING.UNT.EDU/PLANS TO FIND YOUR PERFECT PLAN AND PURCHASE ONLINE!

START YOUR MEAL PLAN MEMBERSHIP TODAY.