

# UNCSA

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## DINING



Brittany Cook  
District Marketing



Julie Voss  
General Manager



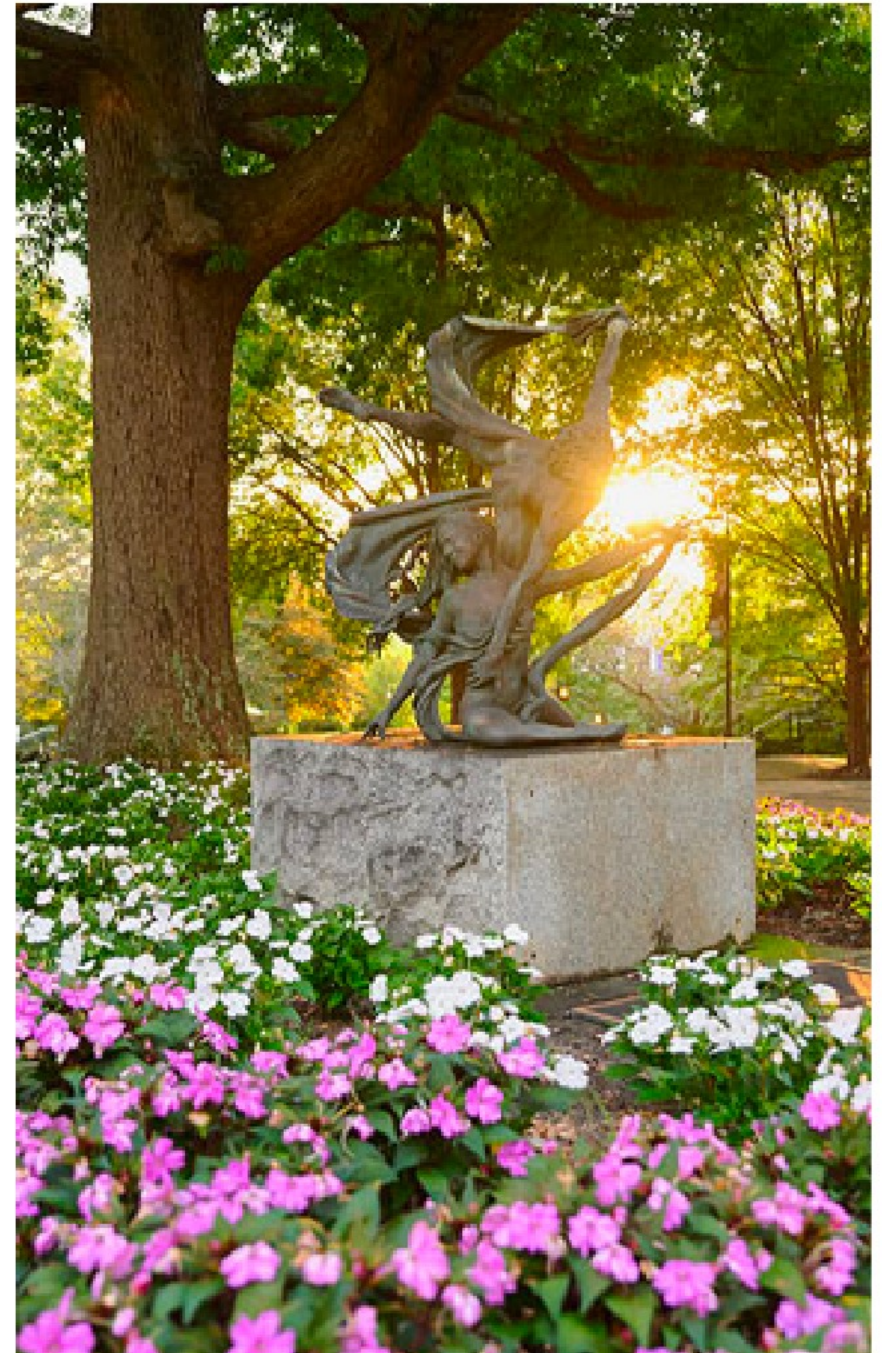
Kelli Wood  
Dietitian



Jonathan Parker  
District Manager

## Family Forum

October 12, 2023



# Immediate Enhancements to Date



# Dining Hall

- Expanded and relocated the fresh fruit station for increased visibility. Enhanced variety of whole fruit selections with an emphasis on locally sourced. This station also includes yogurt and granola daily as well.
- Enhanced the made-to-order pasta station with increased proteins and vegetables.
- Transitioned the Deli station to a served, made-to-order with increased proteins, vegetables, spreads, and breads. Introduced a panini press.
- Introduced made without gluten station.
- Relocated the Elite Artists station for increased visibility and accessibility. Added the “Veggie Corner” which includes expanded vegetable options and plant based proteins.
- Cauliflower crust or gluten-free flatbread pizza available at all meals.
- Enhanced the breakfast yogurt bar by adding additional toppings for yogurt including, cranberries, raisins, chia seeds, flax seeds.

# Pickle Jar

- Expanded convenience full meal solutions by way of Yorkstreet Grab & Go Program including gluten free, vegan and high protein options
- Expanded healthy made –to-order options with the introduction of Greens/Grains Bowls and Poke Bowls as well as a Veggie Sandwich
- Expanded healthy meal exchange options
- Focusing with staff on customer service
- Introduction of Digital Menu Screens
- Introduction of Fruited Water/Hydration Station

## CREATE YOUR OWN POKE BOWL

Tuna	\$9.99
Salmon	\$9.99
🍤 Shrimp	\$9.99
🍜 Sesame Ginger Tofu	\$8.99
🍗 Grilled Lemon Pepper Chicken	\$8.99

## CREATE YOUR OWN ZA'ATAR BOWL

🍷 Falafel	\$9.99
🍷 Roasted Vegetable	\$8.99
🍗 Grilled Lemon Pepper Chicken	\$9.99
Salmon	\$10.99



# Wellness

**Expansion of Wellness Meal Solutions in the P.O.D**

**Ability to Book Appointment with Dining Dietitian on Campus Dish Website**

**Expansion of Wellness Meal Exchange Options in the Pickle Jar**

**Additional Dietitian Support**

**Expansion of locally sourced Fruits and Fresh Vegetables (delivered 6 days a week)**

# Wellness Engagement

- Dietitian, Kelli Wood, onsite During Parent's Weekend
- Oct 12: The Dietitian Is In Event with Kelli Wood *Mental Wellness Take 15*
- November: The Dietitian Is In Event with Kelli Wood *Immunity Boosting Foods Education*
- December: The Dietitian Is In Event with Kelli Wood *Brain Foods Education*
- **Monthly Meeting and Engagement with the Campus Wellness Center & Campus Dietitian**



# Communication

Frequent Instagram postings highlighting enhancements and upcoming events

Developing Parents/Family page on our dining website

Introducing dining-specific contact us email

Introducing Quarterly Parent's Newsletter

SGA Partnership and Town Halls  
**UNCSA**  
DINING

# On the Horizon

- 
- Transition Chef Table to Daily MTO Specials
  - Tractor Beverage Juices
  - Uproot Milk Alternatives
  - Adding Fresh Local Chicken from Joyce Farms
  - Introduction of Vegetarian Station
  - Breakfast Grain Bar
  - Mongolian and Expo Kitchen Enhancements
  - Grille Station – Introduce Daily Feature
  - Hours of Operation vs. Class Schedule Analysis and Solution (*in collaboration with the University*)



## FOLLOW US ON INSTA

Follow us on Instagram for UNCSA Dining updates, promotions, giveaways, event info, and more!

@UNCSAdining



## LET'S STAY IN TOUCH

Visit us online to learn about UNCSA Dining meal plans, view our dining location menus and monthly promotions.

[UNCSA.campusdish.com](https://UNCSA.campusdish.com)

