



DINING

SERVICES



dining@unt.edu



dining.unt.edu



unt dining



UNT Dining Services



OUR MISSION

*UNT Dining Services serves
the Mean Green community
real food, made from fresh
ingredients, welcoming all
to our table.*



LET'S EAT!



5

All-you-care-to-eat
Dining Halls



20+

Retail Locations

Meal Plans



Everyday Unlimited

7- Day Access
to all five Dining Halls
\$400 FLEX



Weekday Unlimited

5- Day Access
to all five Dining Halls
\$250 FLEX

FOOD ALLERGIES? DIETARY CONSIDERATIONS

Kitchen West






Texas' first university dining hall certified free from the Big 9 Food Allergens and Gluten!





Mean Greens

100% Vegan!






Allergen identifiers are displayed across all campus locations.

Allergen Identifiers





Dietary Identifiers



ALLERGEN NOTICE



We label common food allergens on our menus. Our entire team is trained on food allergens, food safety, and we are committed to providing the safest, most enjoyable experience possible for all guests. Even though a specific recipe may not include any common food allergen ingredients, there is a chance of cross-contamination during preparation and/or service. Many of our items are produced on campus in UNT's central scratch bakery, or our Central Kitchens, where common food allergen ingredients are present. If you have a severe food allergy or a question about ingredients, please ask for the manager on duty.

Guests with severe food allergies should consult with your physician, carry your EpiPen® and know how to use it.

We encourage guests with severe food allergies to visit Kitchen West, Texas' first and only university Dining Hall Certified Free From™ the Big 9 Food Allergens and Gluten by Kitchens with Confidence. We also offer pre-packaged items produced at Kitchen West in our Retail Restaurants.

Additional allergen information 

dining.unt.edu/nutrition



Matthew Ward
Executive Chef,
Residential Dining
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FUEL YOUR FUTURE WITH TEXAS' #1 CAMPUS CUISINE



BUT DON'T JUST TAKE OUR WORD FOR IT..

“Shout-out to whoever makes the soups in the union building! The chicken & dumplings and the fagioli are excellent!”

“Y’all’s veggies were fireeeeeee”

“Foaming at the mouth these burgers are too good”

“food was so good I had to post it on the gram, had to post it on the insta insta instagram”

“Taco Tuesday is fantastic”

“Chicken tenders and tomato soup go crazy”

“My day gets 1000x better when I find out y’all are serving curry”

“Kudos to the omelet makers this morning!”

“The breakfast for dinner SLAPPED. The waffles were DELICIOUS and SOFT, and the hashbrowns were PERFECT.”

“The beef and lamb kofta with cream sauce is the best thing I’ve had my entire time here, which is a hard bar to clear!”

“Yummy yummy in my tummy, whip me up some of that Mac”

“This food is delishorous”

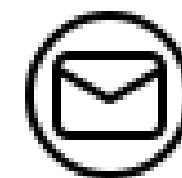
“Food so good it’d put my mother’s food to shame”

“Idk who makes the waffle fries, but they need a RAISE”

QUESTIONS?



(940) 565-2462



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You belong here!