Local Additions

Our dining program has made some new additions to our sustainable purchases! We are now serving Joyce Farms Local Chicken Wings every day in Shorty’s and Zick’s! They are also featured on Wing Wednesdays in the Pit! Joyce Farms mission is “to provide all-natural meat and poultry with the flavor Mother Nature intended” and we are happy to have them as a partner on campus! Try your favorite wing flavors today and taste the local!

You talked, we listened!

Each month we dine with a student led group called “Deacon Dining Connection” that meets with Dining Services to discuss the dining program! All students are welcome to come to these meetings and share feedback on improvements they would like to see, or items they would like to see more of. Recent additions from their feedback are: strawberry cream cheese at the bagel station, chicken, beef, and vegetable fried rice at the Mongolian grill, hot dogs served daily at the grill, larger variety of flavored teas at the beverage station, having a berry bar at North Dining Hall and the Pit once per week, leaving the Southern Kitchen line opened until 11:15am for breakfast, and adding french toast, crepes, and pancakes to our breakfast stations each day of the week!

Performance Dining partners with the American Heart Association

We spiced things up in the Pit to celebrate American Heart Month! Aramark partnered with the AHA and McCormick to provide students with sample spices to take home and the opportunity to taste garlic roasted broccoli, south west green beans and a heart beet smoothie! Along with great food, we provided key education on fueling your body for optimal performance while keeping your heart in mind! Students were encouraged to post their performance plate creations to Instagram to win a performance dining t-shirt! Our dietitian is working on doing a daily performance plate to give a quick guide for students to utilize while building their plates to fuel their performance!

All New Vegan Station

In the Pit on March 13th as a welcome back from Spring Break, we are rolling out our new vegan station! Recipes at this station have been carefully selected and produced to stay in line with our commitment to performance and sustainable dining on campus. This station is not only for vegans, we encourage all students to take a plant forward approach when building your performance plate. Variety is the spice of life, which is why dishes will include anti-inflammatory spices and other ingredients to fuel your brain and body. When visiting this station, aim to make half of your plate fruits and vegetables, a quarter of the plate plant based protein, and a quarter whole grains! #PerformancePlate

Are you running low on meal swipes?

If you are running low on meal swipes, purchase one of our discounted block plans today and we will pay the tax! To sweeten the deal, we have increased the flexibility by including old gold swipes in each block! To purchase, call our Deacon Dining Office at 336-758-5607 or visit us at our office in Reynolda Hall, Room 12! Email Barkley-sarah@aramark.com with any questions! This offer is available for the entire month of March and selections are featured below!

- 50 Meal Swipes (includes 15 Old Gold Swipes) - only $428
- 35 Meal Swipes (includes 11 Old Gold Swipes) - Only $312
- 20 Meal Swipes (includes 6 Old Gold Swipes) - Only $188