



– we are glad to be here with you –

*Starting September 4, 2020 Dana Hospitality will begin bringing UNBC an amazing culinary experience.*

Every day your Dana Hospitality culinary team will be creating meals from scratch, using fresh locally sourced ingredients. Whether you are living in campus housing or attending for only a few hours each week, we encourage you to visit the Agora Dining Hall for a fresh food experience that we know you will enjoy.

Dana Hospitality avoids frozen, pre-packaged or processed entrées and canned, freeze-dried or bagged soup. Menus include fresh from-scratch soups and entrees, in-house roasted beef and turkey, hand-formed burgers and fresh cut fries, homemade dressings, sauces and so much more!

We understand that high quality ingredients are integral to great food preparation. We source from local Canadian producers, BC greenhouse growers and dedicated farmers who meet our high standards. Dana's blend of local sourcing, culinary craftsmanship and inherently healthy menu choices will allow UNBC students, faculty, staff and guests to enjoy great taste experiences. Food prepared fresh, from scratch, simply tastes better!

Don't hesitate to give your comments and suggestions to Executive Chef, **Sumit Naikare**, or Food Services Director, **Yazan Kanaan**, as this will help in the creation of a program designed just for UNBC. We invite you to ask our culinary team questions and express your concerns directly. Your feedback is always welcome.

## WHAT TO EXPECT

### Agora Dining Hall

- The Agora Dining Hall will be open 7-days/week. Visit <https://www.unbc.ca/food-services> for hours of operation.
- All-You-Care-To-Eat service offering 5-Day or 7-Day Meal Plans, and 10-20-50 Meal Deals. Plus, you can drop-in and **visit the Agora Dining Hall at any time, on any day, for only \$9.99.**
- The service model has changed from a buffet to a served format, to reduce touch points for safety. Beverages such as fountain drinks, coffee, and tea will be served by a staff member upon request. The Deli, Salad and Soup offerings will all be served by a staff member to replace self-service. We encourage everyone to try a sample of our house-made soups which feature fresh hand-cut ingredients made in natural stocks.
- A daily Chef Selection entrée will be available at both the Vegan & Vegetarian station as well as the Entrée station.
- The Grill station will offer made-to-order favourites with BC sourced ingredients.
- The Showtime and Pizza station will offer pre-made options for a quick meal, as well as made-to-order customized meals for those who wish to select specific ingredients.
- All Meal Plans provide for a range of diets and preferences. Be sure to speak with us to learn about gluten-free, lactose-free, vegan, and vegetarian options. You can personalize your meals to meet your dietary needs and preferences.
- At the front counter you will find a selection of *Fresh & Fast* snacks and meal options in convenient packaging that is compostable, or recyclable, and always sealed with tamper proof labels for your enhanced safety.

### Catering

- Catering service for meetings and small gatherings will be handled in a manner that reflects COVID-19 safety protocols. A new menu is coming soon! All catering orders will be submitted via CaterTrax or by emailing Catering Manager, **Mona Ayer**.

Please stop by and get to know us. We are so glad to be here with you!

Sincerely,

Dana Hospitality @ UNBC

Yazan Kanaan, Food Services Director, [yazan.kanaan@unbc.ca](mailto:yazan.kanaan@unbc.ca)

Sumit Naikare, Executive Chef, [sumit.naikare@unbc.ca](mailto:sumit.naikare@unbc.ca)

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