

The Student Dining Experience

While your dining program may not look like it did when you toured the campus, our team is going above and beyond to create a dining experience you can truly value and appreciate. Our Student Dining Experience includes a laser focus on Safety First, Culinary Excellence, and Preserving the Student Experience.

Safety First

Guest Safety - Employee Safety - Food Safety

As you return to our dining facilities, safety is our first priority. We are closely following CDC recommendations as well as state, city, and county health department requirements to ensure your campus dining program remains safe.

Safety Snapshot

- Masks Required For Entry
- 🕜 Guest Sanitizing Stations
- Directional Signage To
 Maintain Social Distancing
- Increased Sanitization & Cleaning Protocols
- More Robust Take Out
 Programs in Dining Halls
- Eliminated or Limited
 Dine-In Seating
- Minimized Contact With Campus Dining Associates







Culinary Excellence

Food is STILL the hero in our dining programs. Our culinary team is working around the clock to curate culinary experiences just for you.

// Themed Meals

- Online Convenience Stores (at select locations)
- Timeless Traditions
 - Soul Food Day, either on Wednesdays or Thursdays
 - Fish Fridays
 - Birthday Celebrations
- Diverse Menus to
 Minimize Menu Fatigue
- Restaurant Station Take-Overs





Preserving the Student Experience

With so many elements of the student experience changing to adapt to new safety measures, preserving the student experience was a key factor in creating brand new dining experiences. While everything in the world is changing, one thing will remain-building college memories over meals.

Our team members are developing shared virtual experiences through thTV-our online video network, thParentPortal- a virtual space just for parents to stay updated about what's going on in campus dining and new and updated social media channels. We'll use these virtual spaces to bridge the gap as we navigate our new normal post COVID-19.



NEW! Guest Communications: thTV

Launches Saturday, August 1

thTV is our new digital media platform. It will introduce video broadcasts highlighting the safety, innovation and engagement highlights for campus dining. Featuring segments like Stop At The Dot, How To Maximize Take Away Meals From The Dining Hall, and Chef Talk, our video communication strategy allows us to connect with campus communities virtually and bridges the gap between their in-restaurant and online experience.

Chef Talk—Featuring national culinarians and hospitality professionals sharing their insight, experience and innovation dialogue about food and the hospitality industry.

thTeaches—Featuring our corporate executive chef teaching you how to create your own culinary masterpieces right in your dorm room or campus apartment.

FYUL on Demand—Featuring a new approach to wellness using functional foods such as herbs and spices that help support the lifestyle goals of college students.

NEW! Guest Communications: thParent Portal

Launches Monday, July 20

While the college experience is one centered on students spreading their wings, we anticipate parents having more concerns post COVID-19. To ease their anxiety and build confidence in our new dining programs, thParent Portal will become an online community for thParents. Here we will answer frequently asked questions about safety, menus and the overall dining program. We will feature online Q&A sessions with Food Service Directors and Executive Chefs, and will share photo highlights of what is happening (or has happened) around the Thompson Hospitality family of campus dining partners.

NEW! Virtual Game Nights with Campus Dining Directors

Meet new friends and get to know the directors that make our dining programs thrive. Our virtual game nights give you an opportunity to build relationships in a fun and engaging way.

UPDATED! Social Media Platforms Launches Monday, July 20

Social Media Contests, Games & Livestreams Paired with Themed Meals & Special Events