



Food Service Master Plan

MEMORANDUM OF FINDINGS / SUMMER 2019



BRAILSFORD & DUNLAVEY

PETIT CONSULTING LLC

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Preface

In Spring 2019, the University of Florida (“UF” or the “University”) engaged Brailsford & Dunlavey, Inc. (“B&D”), in collaboration with Petit Consulting LLC (together, the “Project Team”), to lead the University through a food service master planning process (“Plan” or “Master Plan”). Ultimately, it is desired for campus dining (“Gator Dining”) to provide a value-added experience to all campus constituents and support the overall University’s brand as it strives to become a top-5 public institution in the country. The pursuit of this Master Plan aligns with the University’s existing contract term, which is set to expire with the current operator on June 30, 2021. The findings and recommendations herein aim to inform Gator Dining’s priorities for what must be accomplished through the partnership with the next selected contractor.

To provide a guide for near-term adjustments to Gator Dining, and create a more holistic vision for the next iteration of dining at UF, the Plan seeks to fulfill the following objectives:

1. Establish a clear strategic direction for Gator Dining.
2. Identify key areas for improvement to align dining program delivery with the strategic direction.
3. Identify opportunities for adjustment within the contract vehicle.
4. Estimate space needs relative to existing dining facility capacities and impacts that may result from other concurrent campus planning and development initiatives.
5. Determine sequencing plan to implement recommendations prior to, during, and following UF’s next dining management solicitation.

To meet these objectives, the Project Team conducted a detailed analysis of existing conditions and engaged with a variety of campus stakeholders, including students, faculty, and staff. The Project Team benefitted from the collaboration of a Business Services Working Group and the input of a Steering Committee with representation from across campus, including Business Affairs, Student Affairs, multiple academic departments, and the University Athletic Association. The Plan also takes into account the priorities and projected impacts of other recent campus planning efforts, including the Strategic Development Plan (2016-17) and the Housing Master Plan (2019).

More specifically, the Project Team performed the following tasks to develop its assessment and recommendations:

- ◆ Document and data review
- ◆ Strategic Asset Value (“SAV”) work session
- ◆ Executive stakeholder interviews
- ◆ Student and employee focus groups
- ◆ Web-based survey
- ◆ Existing conditions & operations assessment

- ◆ Peer benchmarking / competitive context analysis
- ◆ Off-campus market analysis
- ◆ Preliminary financial assessment
- ◆ Dining demand and facility capacity assessment
- ◆ Decision documentation and support

The Plan integrates the findings from the above analyses into a series of recommendations pertaining to program offerings, operator contract structure, and facility investments that will help UF attain its goals for Gator Dining.

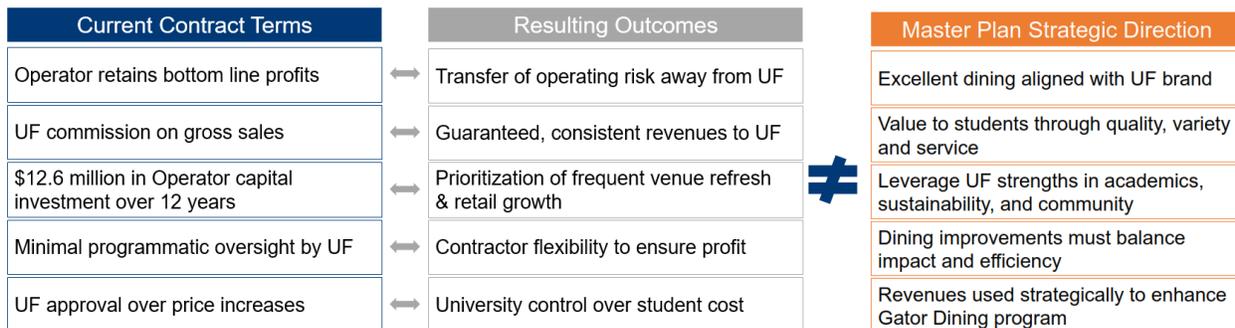
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Executive Summary

The Food Service Master Plan offers a vision for UF to enhance its dining programs in support of broader University goals and provides opportunities to achieve that vision both programmatically and through investment in dining facilities. Through the planning process, University administration, students, faculty, and staff have offered input and developed a Strategic Direction for Gator Dining (outlined fully in the Detailed Findings section) that will shape the next iteration of food service at UF.

Strategic Direction vs. Existing Condition

Gator Dining currently provides a valuable service to the UF campus focused on feeding large numbers of geographically dispersed students in a quick, convenient manner. The program offered on campus is largely a reflection of contract terms developed during the last solicitation for a dining operator. The contract with the current operator, Aramark, provides a number of benefits to UF, including consistent revenues to the University while transferring operating risk, frequent refreshes of campus dining venues, and University control over student costs.



However, the resulting outcomes are not supportive of UF’s Strategic Direction for Gator Dining as outlined in this report. Both residential and retail offerings lag behind UF’s peers and top-ranked dining programs in offering high-quality, healthy, and customizable foods, innovative and engaging programs, and investments to dining facilities. Campus satisfaction with Gator Dining is below average compared to national benchmarks, and dissatisfaction with the quality and variety of food available on campus leads to low perceptions of value and a lack of engagement with the dining program. Given the lack of a meal plan requirement at UF, increasing the number of students “opting-in” is critical to the stability and sustainability of Gator Dining. Programmatic opportunities to increase satisfaction and meal plan participation are outlined in more detail in this report.

Summary Recommendations

Enhancements to residential dining in particular have the greatest opportunity for impact. Gator Dining's two existing all-you-care-to-eat ("AYCTE") venues simultaneously contribute disproportionately to the program's bottom line and exhibit the largest gaps between existing condition and Strategic Direction. Retail and catering enhancements are important elements of the plan, and should increase satisfaction across campus and better align Gator Dining with the UF brand. However, these components of Gator Dining offer less opportunity for sales growth, compete most directly with a robust off-campus market, and have less impact on the culture of dining at UF. Making improvements to residential dining that drive participation in meal plans, which primarily engage with the AYCTE facilities, will be a critical first step to support other broad initiatives that must be achieved in the future.

Improvements to the quality and variety of the residential dining program go hand-in-hand with investment in AYCTE facilities. Demand for AYCTE dining will grow over time, both in response to a more desirable product and as a result of changes to on-campus housing. The 2019 Housing Master Plan envisions 1,200 new non-apartment beds near the campus core in the next several years, which represent a key market for meal plans. In order to accommodate demand and better align its facilities with UF's peers, Gator Dining should pursue strategic renovations to its AYCTE facilities.

A meal plan requirement was considered as part of the Master Planning process, but is not recommended at this time. Attitudes toward a meal plan requirement expressed in focus groups and in the online survey were strongly negative, and suggested potentially negative consequences for the desirability of on-campus housing should a requirement be put in place. Residential dining is not yet a robust part of campus culture, which would be at odds with the large investment in expanding dining facilities that would be required to implement a meal plan requirement. UF should focus on improving the value proposition of Gator Dining and increasing student satisfaction in the near term, which will provide a stronger foundation to reconsider a meal plan requirement and attendant facility investments in the future.

Implementation of the Plan's recommendations will depend on the University's next solicitation for a dining operator and the terms of the resulting contract. UF should pursue a contract structure that realigns operator incentives with the delivery of an innovative, high-quality dining program. The University should pursue a new approach to partnership with its operator, including enhanced oversight and accountability. Action items to pursue in advance of the next solicitation are shown below:

Pre-Solicitation	During & Post-Solicitation	Long-Term
<ul style="list-style-type: none"> › Hire a UF Dining Director for Gator Dining › Establish Key Performance Indicators (KPIs) › Develop specific goals for future community partnerships, sustainable operations, & academics. 	<ul style="list-style-type: none"> › Pursue contract structure with performance incentives for accomplishing goals of Strategic Direction. › Realign food quality with campus expectations. › Renovate Gator Corner & Broward Dining Center following solicitation. › Work with Operator to reposition underperforming retail concepts, including bringing new and/or local concepts to campus. 	<ul style="list-style-type: none"> › Continue to track and improve Operator performance through use of KPIs. › Review potential for a future MPR following organic growth in meal plan participation

Detailed Findings

Strategic Direction for Gator Dining

Developing a plan for the future of on-campus dining requires a clear articulation of Gator Dining's strategic value for UF and the specific outcomes the Plan should promote. Through conversations with campus stakeholders, it was determined that the future condition of Gator Dining must fulfill the following criteria:

1. UF requires a high-quality dining experience, consistent with UF's standing as a preeminent institution of higher education and supporting its ambitions for a top 5 ranking among public universities.
2. Quality and variety of food options, healthy food options, and level of service must be prioritized to provide an unparalleled dining experience and encourage UF's diverse campus population to opt-in to Gator Dining.
3. UF Business Services and the food services operator must partner to leverage the strengths of the University (including academics, research, and UF's position as a land-grant institution), to implement sustainable and socially conscious operations, to integrate opportunities for applied learning, and to partner with the local community.
4. Strategic enhancements to the dining program must balance how to deliver efficient and effective operations, creativity, and innovation with UF's historical need to provide convenience-oriented food service for a large and geographically dispersed campus community.
5. Revenue generation prioritizes reinvestment towards the creation of a top-tier dining program, including new concepts, facility maintenance and enhancements, equipment repair and replacement, and staffing costs, all within the context of affordability for students.

These criteria forming the Strategic Direction for Gator Dining were then distilled into five overarching objectives for Gator Dining:

1. Align campus dining with UF's overall brand excellence.
2. Improve the value proposition of Gator Dining by creating a high-quality and diverse dining experience on campus.
3. Leverage on- and off-campus partnerships to meet programmatic goals.
4. Improve dining satisfaction and elevate the student experience.
5. Ensure that anticipated improvements maintain financial sustainability for Gator Dining and affordability for students.

Gator Dining Existing Conditions

Existing Conditions Summary of Findings

Gator Dining is providing a satisfactory experience to its patrons, where satisfaction is relatively similar for on-campus residents, off-campus residents, and faculty / staff. As demonstrated through the survey, satisfaction is primarily being influenced by convenience, which celebrates UF's ability to provide dining opportunities throughout a geographically-dispersed campus.

In response to the strategic objective criteria previously described, continuing to provide convenient dining locations will not, by itself, advance the program to excellence. The key areas identified for improvement are the quality of food and diversity of menu items. While responding to campus constituents' range of dietary restrictions and dining interests continues to be a challenge for foodservice operators on campuses across the country, a few data points indicate that this is of particular concern to Gator Dining:

- ◆ Meal plan participation is low from on-campus residents, particularly those who do not reside in buildings that offer in-unit kitchens; and,
- ◆ When students purchase a meal plan, a significant number of unused meals remain on their accounts at the end of the semester / year.

Without a meal plan requirement for the general student population (student-athletes are required to purchase a meal plan), including on-campus residents, the number of students "opting-in" is critical for stability and sustainability of the program. Students' decisions to not be more active in the meal plan program may be attributed to the plate cost (cost of goods sold) per visit in the "all-you-care-to-eat" (AYCTE) residential dining facilities, which is \$2.81. Evaluating the plate costs for residential dining facilities is often an indicator of food quality and diversity. For top dining operations, the plate cost in AYCTE facilities is typically 30% to 50% higher.

While retail dining operations are more widespread and visible throughout campus, AYCTE facilities are the foundation of the Gator Dining financial operation – more than 80% of the program's profitability is generated by the two (2) AYCTE facilities (Gator Corner Dining Center and Broward Dining Center). With limited reallocation opportunities for how students can use their meal plans, the expectation is that those who opt-in to the meal plan program choose to do so because they anticipate being a frequent patron of the AYCTE facilities. Therefore, continued advancement of this component within the Gator Dining program is, and will continue to be, critical to provide financial support for the broad initiatives that must be achieved in the future.

The current operation's approach to food costs and profitability is a direct result of UF's agreement with its partner, Aramark. The agreement structure limits financial risk for the University, and, in turn, does not have overly prescriptive language regarding program standards and oversight from UF. Recommended

next steps for advancing Gator Dining will focus on strengthening the University’s role and participation in the upcoming operator agreement.

Please find below more details regarding the analysis that was completed to evaluate Gator Dining’s existing operations.

Gator Dining Overview

Gator Dining is an extensive, contract-operated auxiliary that currently operates 45 concepts and catering in 22 locations distributed across UF’s 2,000-acre campus (Figure 1). Two (2) residential all-you-care-to-eat dining halls – Gator Corner Dining Center and Broward Dining Center – are located near the historic core of campus. The 43 campus retail dining operations consist of a combination of national chain brands and operator-branded concepts, with sit-down, fast casual, grab-and-go, and convenience store options.

UF does not require any student population other than student athletes to purchase a meal plan, but Gator Dining sells a variety of options to meet the needs of commuters and on-campus residents. An additional meal plan option is available for University employees. Meal plans predominantly offer access to the two (2) AYCTE facilities, though participants can utilize a subset of campus retail venues through a cash exchange meal swipe option. “Flex Bucks” allotments that are bundled with most meal plans are usable at all campus retail locations, and Gator Dining also offers Declining Balance accounts for a-la-carte dining.

Figure 1. List of Concepts Operated by Gator Dining in Spring 2019

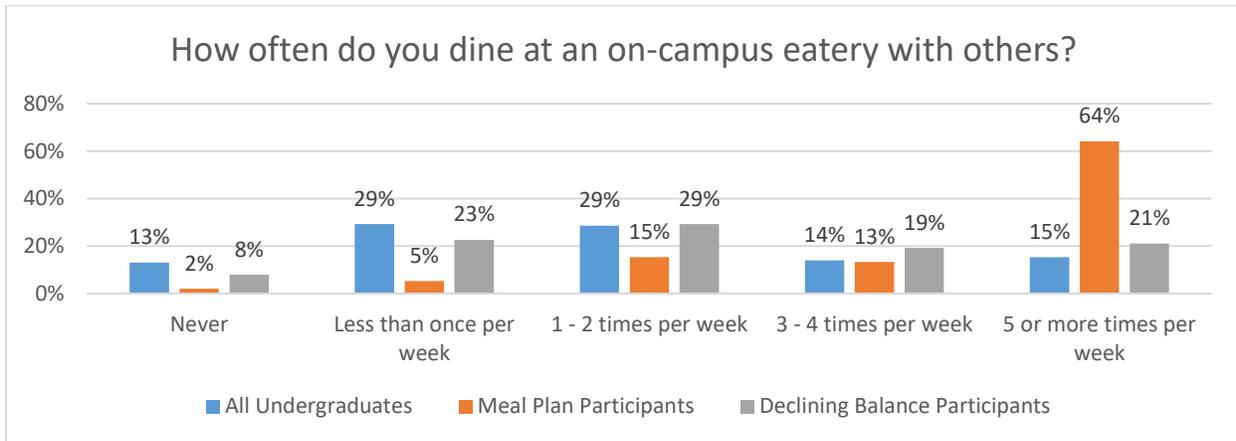
Building	Concept	Square Footage	Dedicated Seating
Law Center	Chomp-it	4,686	0
	Starbucks		
Gator Corner Dining Center	Gator Corner/UAA Training Table	16,459	532
Graham Hall	POD	2,980	0
	Chomp-it		
Broward Dining Center	Fresh Food Company	16,013	667
	Chick-fil-a		
Newell Annex	Au Bon Pain	1,923	8
HUB	POD	8,648	118
	Starbucks		
	Chick-fil-a		
Marston Science Library	Starbucks	1,037	0
Heavener Hall	Rising Roll	1,311	24
Racquet Club Dining Center	Chomp-it	11,222	193
	Moe's		
Turlington Plaza	Jamba Juice	2,186	17
	Subway		

Building	Concept	Square Footage	Dedicated Seating
Rawlings Plaza	POD	2,969	8
	Subway		
JW Reitz Union	Subway	34,675	1,362
	Shake Smart		
	Wing Zone		
	POD		
	Starbucks		
	Papa Johns		
	Panda Express		
	Wendy's		
	Pollo Tropical		
	Croutons		
Arredondo Café			
Library West	Starbucks	1,413	10
Little Hall	Little Hall Express	2,080	0
	Starbucks		
	KFC		
	Freshens		
	Boar's Head		
Hough Hall	Chomp & Go	485	0
Pugh Hall	Chomp & Go	467	0
Engineering	Java City	55	0
Health Science Center Sun Terrace	Starbucks	7,437	166
	Salad Creations		
	Einstein Brothers Bagels		
	Chick-fil-a		
	Panda Express		
Harrell Medical Plaza	Starbucks	203	0
Cancer Genetics	Chef Bros	421	0
Beaty Towers	POD	1,020	0
Vet Med	Einstein Brothers Bagels	632	0
Harn Museum	Camelia Court Café	2,330	68
SW Rec Center	Shake Smart	97	16
Total		120,749	3,189

Current Dining Satisfaction and Value Proposition

Gator Dining provides a valued campus service, but survey responses suggest that on-campus dining is not considered an integral part of campus culture by incoming or existing students. More than half of undergraduate students did not tour dining facilities before deciding to enroll on campus, and of those that did, 72% indicated that it had no effect on their decision. Gator Dining modestly supports campus social interaction, with only 29% of undergraduates eating on-campus with another person more than twice a week. Participation in a meal plan reverses this trend, with 64% of meal plan participants eating with others 5 or more times per week (Figure 2).

Figure 2. Frequency of Communal Dining at On-Campus Venues for UF Students



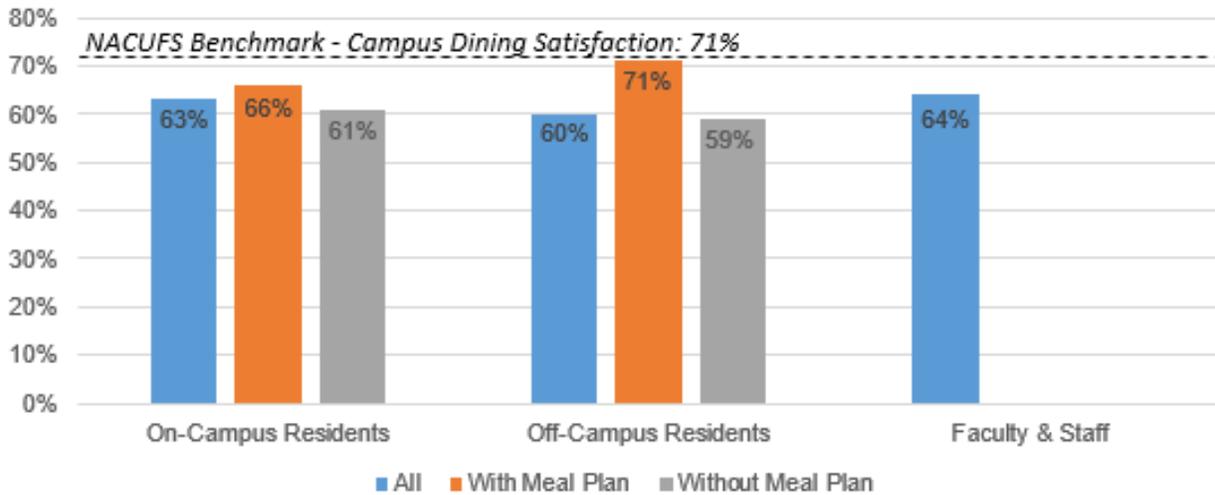
The large number of campus dining concepts and the dominance of national chain brands enables Gator Dining to offer food quickly and in locations convenient to most areas of campus. Students perceive this convenience as a value-add, and location convenience is the most significant driver of current satisfaction with Gator Dining. In response to the web-based survey, students indicated that the primary benefit of their meal plans was that dining options are convenient to their classes. “Convenient location” was also the top factor students used to identify the best-perceived dining venues on campus, over other important factors like food quality or affordability. Elements of a dining program more associated with the social aspects of dining - such as facility design, space supporting socialization, and atmosphere – received generally high marks for satisfaction, but were ranked among the lowest priorities for students in selecting where to eat on campus (Figure 3; see also Exhibit A for full ranking of satisfaction with dining components).

Figure 3. Gator Dining Venues Rated as “Best” by Students & Reasons for Selection

Why do you consider these locations the best?	HUB Chick-fil-a	Pollo Tropical	Reitz Union Panda Express	Au Bon Pain	Chick-fil-a at Broward
Most conveniently located	25%	24%	26%	23%	23%
Highest quality food	19%	21%	17%	22%	20%
Best menu	16%	17%	16%	18%	16%
Inexpensive	14%	15%	16%	12%	15%
Best service	11%	8%	9%	10%	12%
Open when I want to eat	13%	13%	15%	12%	12%
Other	1%	2%	2%	2%	1%

However, satisfaction with the convenience of Gator Dining does not translate into high satisfaction with the program overall. 62% of UF students and employees expressed being generally satisfied with Gator Dining, which is below the national benchmark of 71% identified in a National Association of College & University Food Services (“NACUFS”) survey (Figure 4).

Figure 4. Comparison of Overall Dining Satisfaction



In particular, significant gaps exist relative to the quality of food and variety of the menus available on campus (Figure 5). These gaps point particularly to the residential dining program, as satisfaction with dining decreases along the continuum of populations who are more likely to engage with Gator Dining’s AYCTE facilities (off-campus residents to on-campus, non-apartment residents).

Figure 5. Student Satisfaction with Various Dining Components

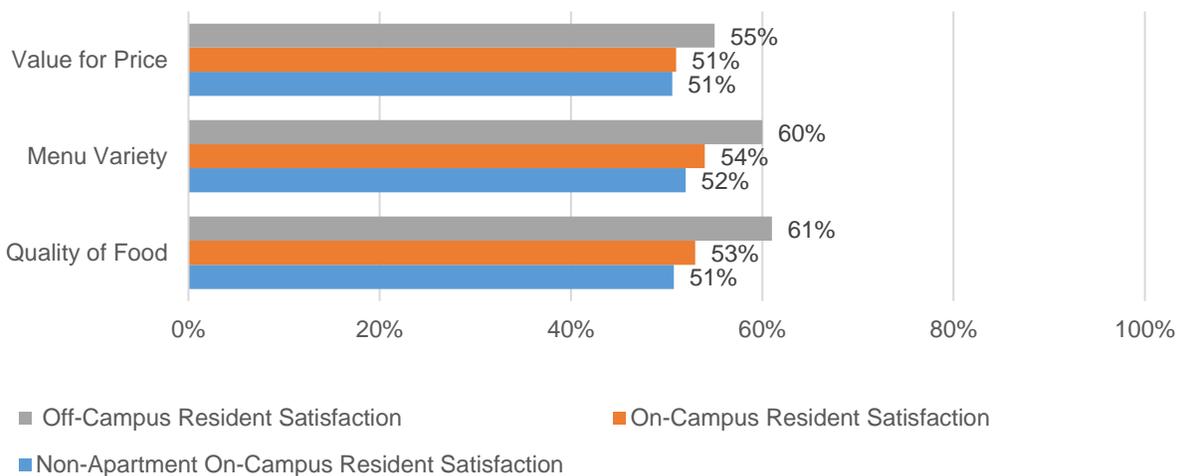
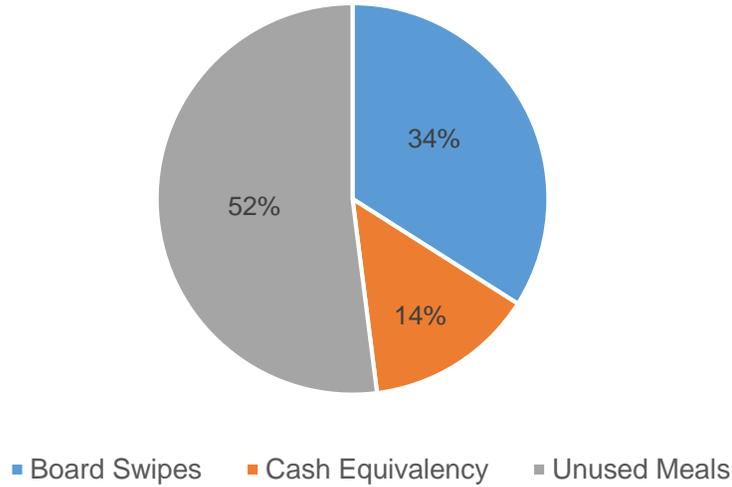


Figure 6. 2017-18 Meal Plan Utilization



These survey responses are validated by UF's low meal plan utilization (Figure 6). On average, students who had purchased a meal plan in the Fall 2018 semester utilized only 48% of their available meal swipes, leaving 52% of their pre-paid meals unused. As a result, students perceive a low value for the price they are paying for their meal plans.

Focus Groups Summary

The Project Team conducted four focus groups with students, faculty, and staff in March 2019 to gain anecdotal insight into campus attitudes towards Gator Dining and off-campus offerings. Separate sessions were held with off-campus residents, leaders of various student organizations, employees, and the Food Service Advisory Committee (which is comprised of students, faculty, and staff) in order to understand a diversity of perspectives.

Students and employees gave positive feedback on certain aspects of Gator Dining. In particular, participants found benefits to the prevalence of branded concepts on campus: strong brand recognition gives students a sense of comfort and consistency, and Gator Dining provides options at multiple price points (Subway and Chomp-It were identified as low-cost options). However, the value of national brands was seen to decline over time as menu items do not change and grow tiresome. The brands offered through Gator Dining are also not unique to Gainesville, and participants perceived a missed opportunity to create a sense of place and something uniquely "UF." The Arredondo Room, a sit-down facility in Reitz Union, was identified as a favorite location for both students and staff, but limited hours and an out-of-the-way location make it a little-known option among the general population. Moreover, multiple people said they

do not tell others about the Arredondo Room lest it become too popular. Additionally, participants expressed appreciation for certain outstanding and hardworking employees of Gator Dining's operator, Aramark.

More broadly, however, focus group participants expressed desires for improvement to multiple aspects of Gator Dining. Students and staff stated that they mostly left campus for meals when they were not constrained by time or distance. Students were looking for less-processed and healthier foods, noting that on-campus offerings were carbohydrate-heavy and retail price points for existing healthy options are too high. Students tended to find better value in off-campus retail dining. They reported that the atmosphere and experience are better, more of their preferred brands are available, and portions are perceived to be larger at lower to similar cost. Students also stated that on-campus prices were perceived as being too high. Most off-campus students reported meal planning and bringing food from home. Cooking at home was this group's preferred option for meals.

Residential dining was also reported to have issues with quality and value. Multiple people indicated that service was inconsistent, food taste was generally not good, and there is not enough variety in the foods offered. Residential dining offerings were reported as bland and students would frequently default to basic options like pizza. Students who keep Kosher or Halal see very few options available, and mostly do not purchase meal plans. In particular, students felt that first-years were pressured into buying a meal plan during orientation, when food quality was high and not representative of typical offerings throughout the year.

Focus group participants mostly felt that Gator Dining should be more representative of the UF student experience. Students and staff requested more partnership with campus and with the local community, including offering local cuisines or brands on-campus and working with academic programs. UF's Institute of Food and Agricultural Sciences (IFAS) was identified as a natural partner in this effort. Fresh and healthy options were repeatedly requested. Dining offerings should be more chef-driven, be more customizable, better utilize technology, and include promotions or special food-related events.

Desired Improvements to Gator Dining

When asked to identify their top five priorities for improvements to Gator Dining (Figure 7), students and employees shared three common desires: 1) reduce prices; 2) provide healthier options; and 3) bring more variety to the concepts available on campus. The first desire is likely a reflection of low value perception of Gator Dining, and the last two are likely a reaction against the predominance of national brands serving carb-heavy offerings. Off-campus students and staff also expressed a desire to bring more local concepts and products to campus, while all students desired more after-hours dining options. Additionally, on-campus students identified better service as a priority.

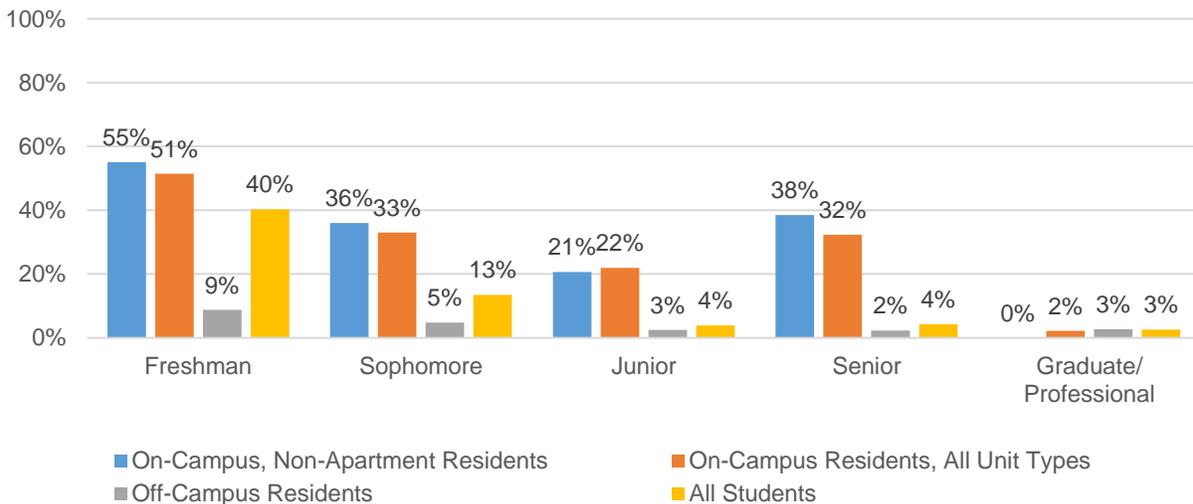
Figure 7. Top Five Desired Improvements to Gator Dining

Potential Improvement	On-Campus Students	Off-Campus Students	Faculty & Staff
Extend hours of operation to include more late-night dining options	48%	40%	12%
Expanded daytime hours of operation for Gator Dining outlets	14%	13%	12%
Provide more "grab-and-go" options	20%	24%	21%
Provide healthier options	45%	48%	50%
Provide more custom, made-to-order options	20%	18%	19%
Provide more dining venues close to classes	14%	25%	10%
Provide more dining venues close to housing	21%	5%	3%
Improve speed of service	18%	22%	28%
Improve quality of service	30%	20%	21%
Reduce prices	51%	54%	37%
Partner with more local Gainesville concepts / businesses rather than national brands	27%	37%	46%
Incorporate local produce and locally made products	14%	17%	28%
Offer on-campus delivery services	20%	16%	31%
Offer different restaurant/retail brands	22%	22%	21%
Increase focus on sustainability and social justice	14%	16%	13%
Provide more options to accommodate dietary needs such as vegetarian, gluten free, etc.	15%	16%	13%
Improve cleanliness	11%	7%	7%
Include additional social spaces in dining venues	5%	8%	5%
Provide more variety of food options and venues across campus	36%	31%	35%
Provide more menu variety	16%	10%	14%
Other	3%	4%	10%

Meal Plan Participation

Through focus group and survey responses, the Project Team determined that students' perception of value related to food quality and variety, in the absence of a meal plan requirement, have led to low participation in meal plan offerings. Approximately 12% of the main-campus student population purchased a meal plan in Fall 2018, with large percentages of typically important market segments not participating in meal plan programs. Approximately half of on-campus freshman residents did not purchase a meal plan (Figure 8). Furthermore, there was little difference in meal plan participation between on-campus residents who live in apartments – who are expected to participate at lower rates – and residents in non-apartment units, who do not have access to their own kitchens, which is the targeted audience that meal plans are intended to serve. This low participation in meal plan programs at UF may have adverse impacts, particularly for first-year students, on student nutrition, community formation, and overall experience at UF.

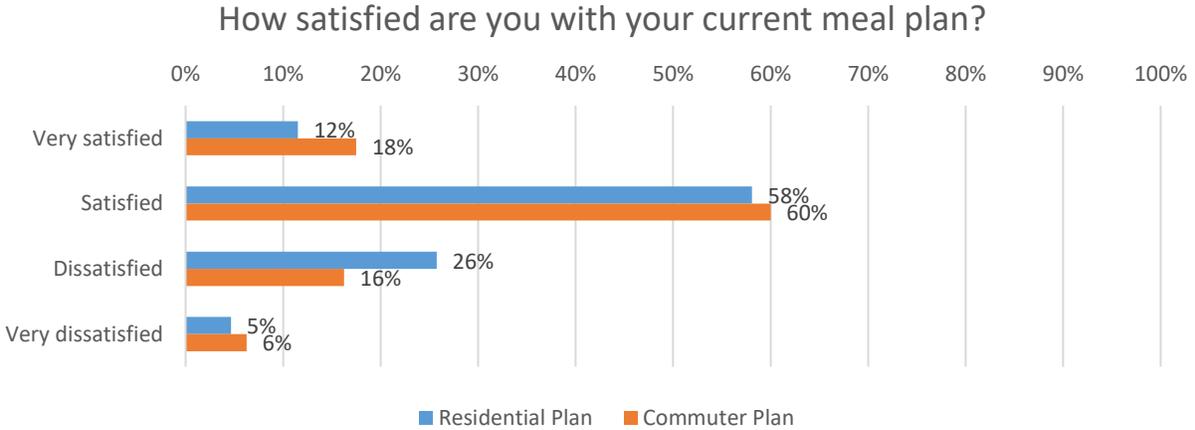
Figure 8. Percent of Students with Meal Plan by Classification



Although geographic convenience has been identified as a priority for students, this factor does not have a significant impact on residential meal plan participation. According to survey responses, on-campus residents living in the Tolbert Area housing community (immediately adjacent to Gator Corner Dining Center) and the Broward and Yulee Area housing communities (immediately adjacent to Broward Dining Center) were not significantly more likely to purchase a meal plan than residents in other non-apartment communities. The average participation for adjacent residence halls was 50%, compared to 49% for non-adjacent halls.

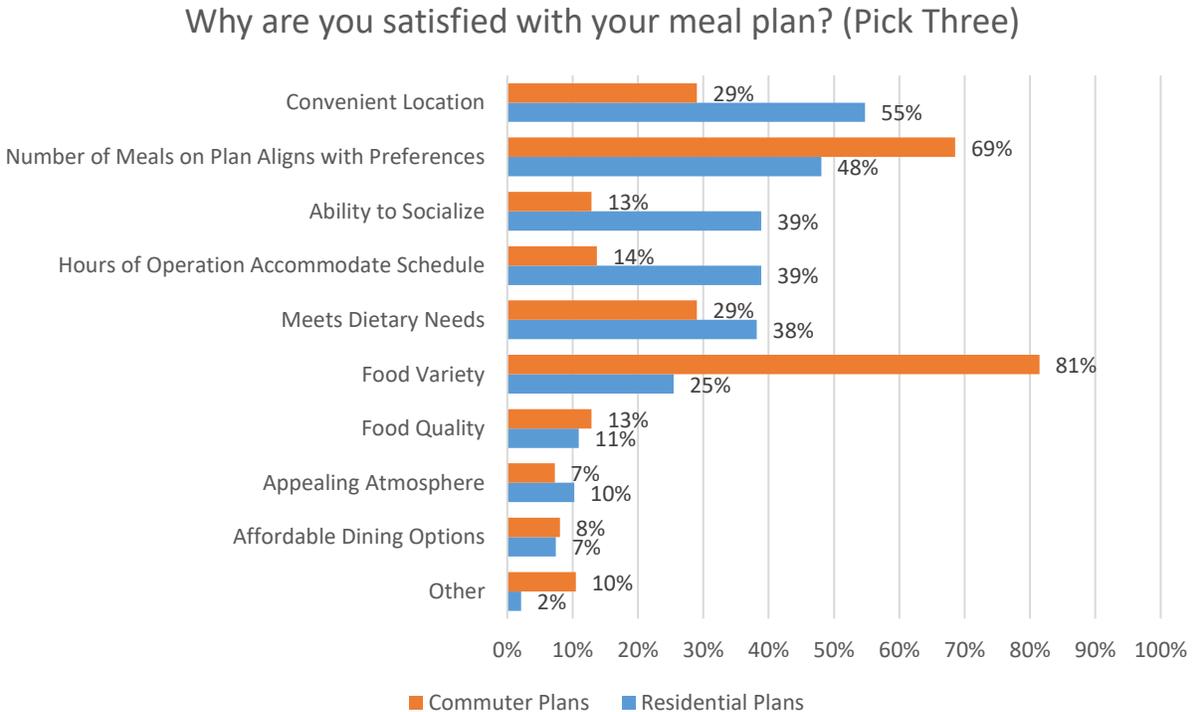
Of those who purchased a meal plan for the 2018-19 academic year, off-campus students who purchased a commuter meal plan (25-, 30-, or 65-block) were slightly more satisfied than those who purchased a residential plan (7-day open-access plus, 7-day open-access, 5-day open-access, or 14 meals per week).

Figure 9. Overall Satisfaction with Meal Plan



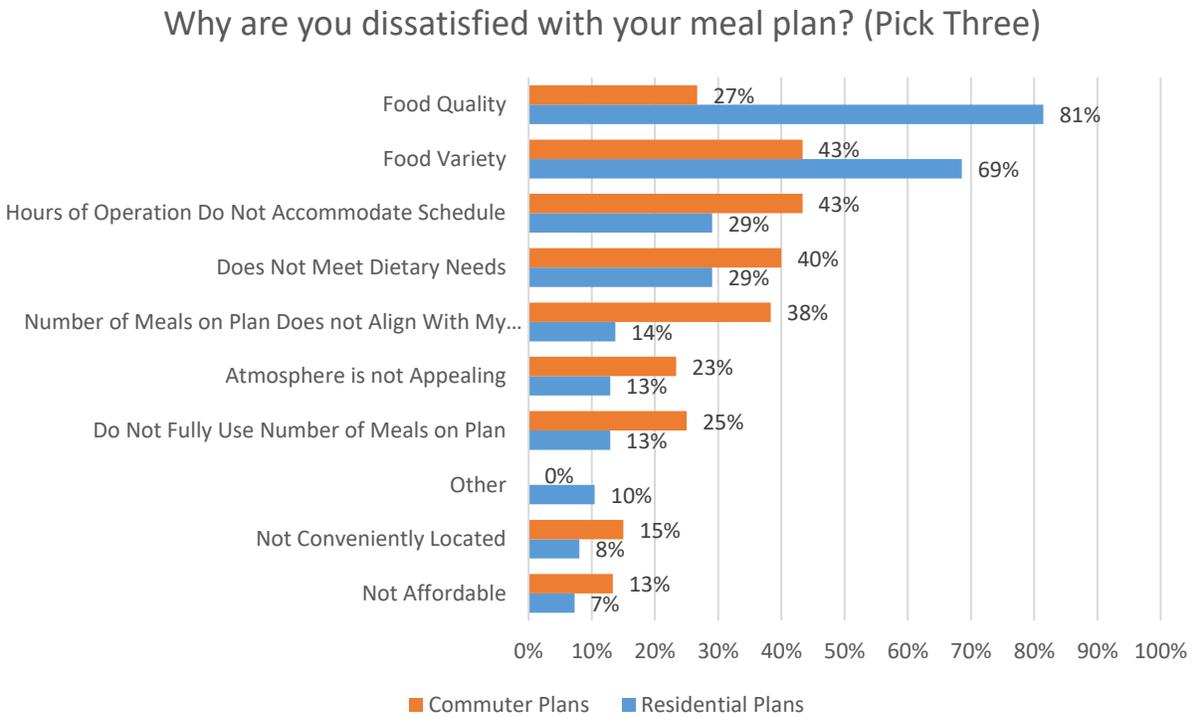
Satisfaction with commuter meal plans stemmed primarily from the variety of food available on campus, while residential meal plans drove satisfaction through the convenient location of dining venues. Both commuter and residential students were satisfied with the ability to purchase a plan that aligned with their preferred number of meals.

Figure 10. Reasons for Satisfaction with Meal Plan



Food quality was a major factor in residential plan dissatisfaction, and both residential and commuter students were likely to say that food variety on campus was a source of dissatisfaction with their meal plans. The conflicting opinions about “variety” between those who were satisfied and those who were dissatisfied may suggest a difference in conception: some students may perceive great variety in the number of branded concepts on campus, while others may categorize these brands similarly based on cuisine or ingredients, and therefore do not perceive a variety of options. While variety and quality were the main factors in residential plan dissatisfaction, commuters had more diverse opinions, and were more likely than residential plan purchasers to be dissatisfied with hours of operation, provision for dietary needs, and the misalignment of meals purchased with the number of times they want to eat on campus.

Figure 11. Reasons for Dissatisfaction with Meal Plan



Training Table Assessment

The Project Team met with senior University Athletics Association (“UAA”) administrators to receive input on the interaction between dining and athletics. In general, UAA identified a need for higher-quality food offerings and facilities than are currently available in Gator Dining and expressed a capability to pursue their own dining operations when quality did not meet expectations. Other public universities with top athletics programs have invested heavily in dining facilities for athletes, including Clemson University, University of Alabama, University of Kentucky, and Indiana University. Accordingly, the UAA has plans for a ~500-seat athletics dining venue attached to its new Football Training Center; stakeholders indicated that

the UAA desires not to have a separate operator from Gator Dining, but is willing to diverge from the rest of campus if it is deemed appropriate. According to the UAA Athletics Facilities Master Plan, the estimated timeline for the Football Training Center targets project completion before Spring 2021.

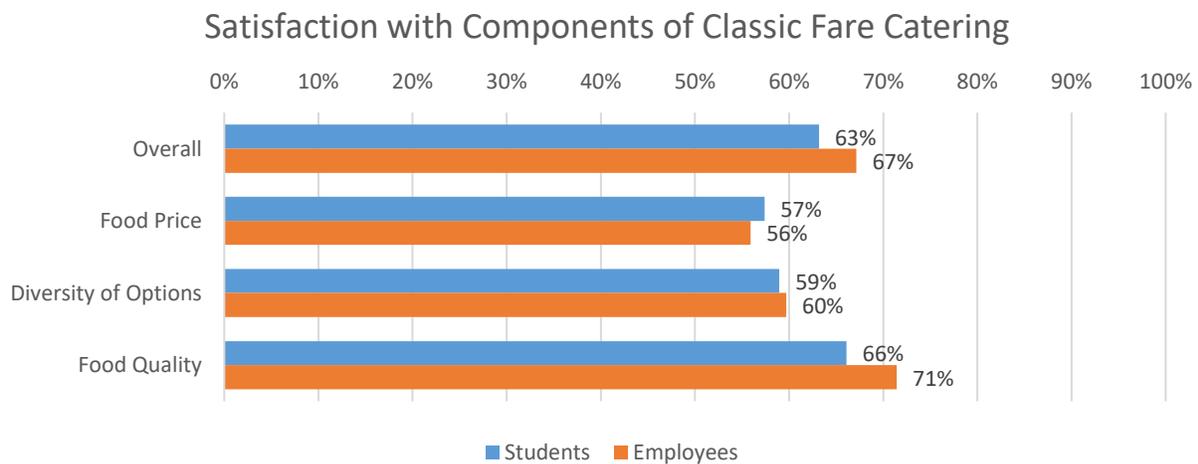
The existing facility at Gator Corner Dining Center seats approximately 125 - a capacity that seems to be far below what Athletics needs for the numerous women’s and men’s athletic teams. The dining room space shows its age – the décor is tired and outdated and the entire space is dreary. A buffet area provides service space for all menu items. It is reasonably well positioned for access to Gator Corner’s main kitchen. This facility is out-of-step with UF’s Southeastern Conference membership and prominence. It does not “sell” UF well to recruits and is likely not an enjoyable and inspiring place for UF athletes to take their training meals.

Catering Assessment

Gator Dining operates a significant catering operation, branded as Classic Fare Catering (“CFC”), which operates across campus. CFC has exclusive rights to cater events held in UF facilities that include Gator Dining operations, which include the Reitz Student Union and various academic buildings.

While catering has a wide audience on campus, a minority of students (approximately 15%) and employees (approximately 30%) are responsible for ordering catering services for meetings or events and make decisions regarding caterers. Just under two-thirds of individuals responsible for catering were generally satisfied with CFC (Figure 12). However, while 56% of survey respondents felt that CFC met their expectations, only 7% felt that it exceeded their expectations and 37% indicated that it did not meet their expectations.

Figure 12. Overall Satisfaction with Classic Fare Catering and with Specific Catering Components



In general, students and employees find dealing with CFC to be easy over the course of preparing for, running, and following-up after an event (Figure 13). Still, these individuals prioritize price, food quality, and food variety by a wide margin over other factors in selecting a caterer for their events (Figure 14), suggesting that product and pricing rather than logistics are the main points of contention. Levels of satisfaction with these aspects of on-campus catering are lower and reflect satisfaction levels with Gator Dining overall.

Figure 13. Ease of Coordinating Events with Classic Fare Catering

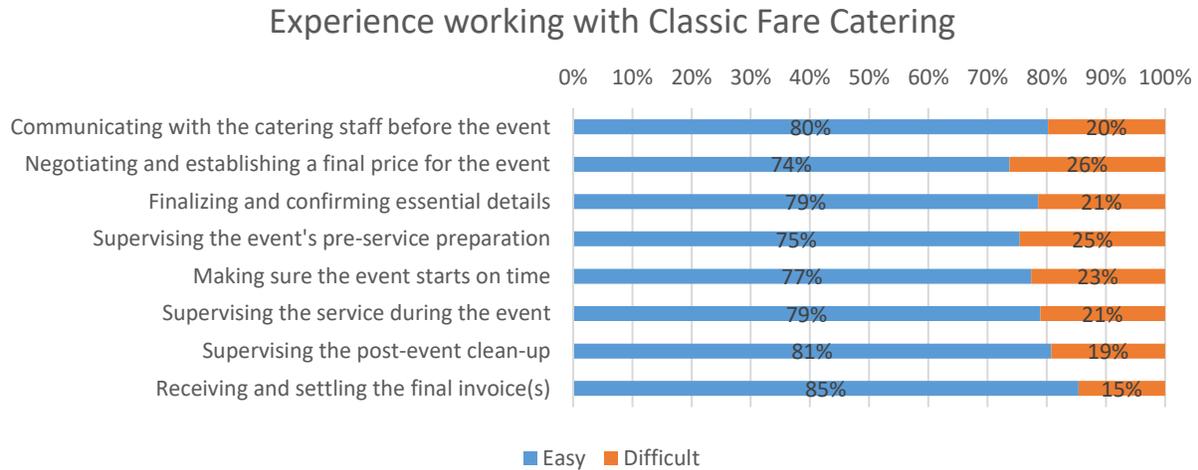
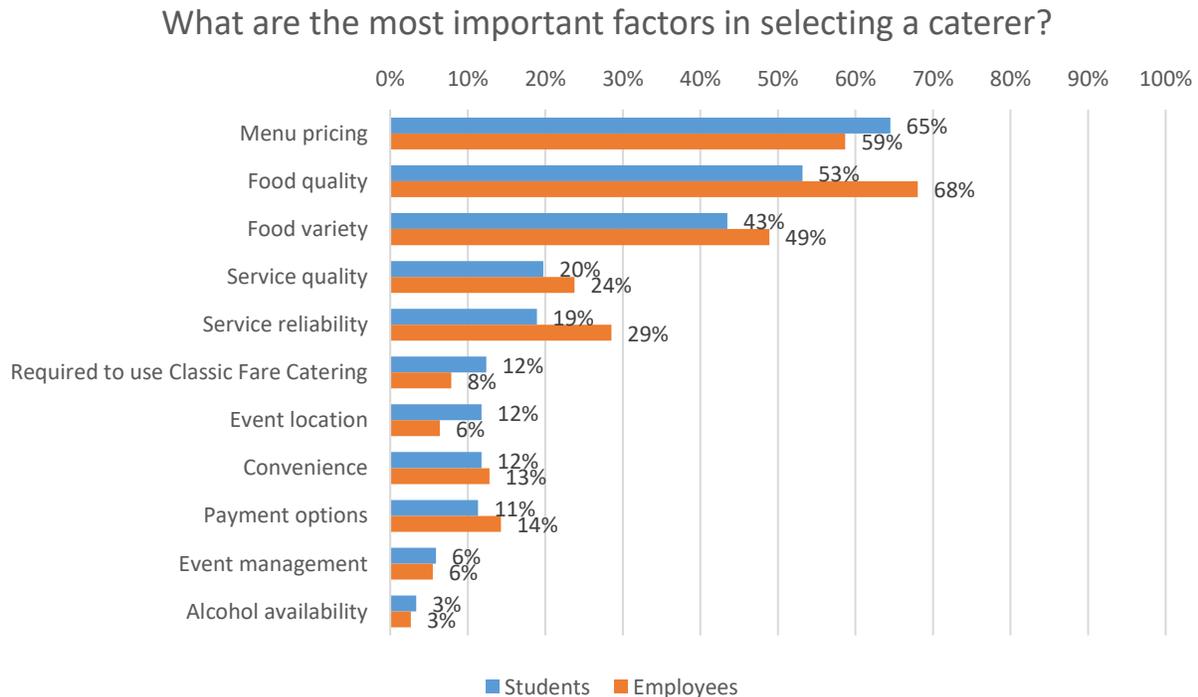
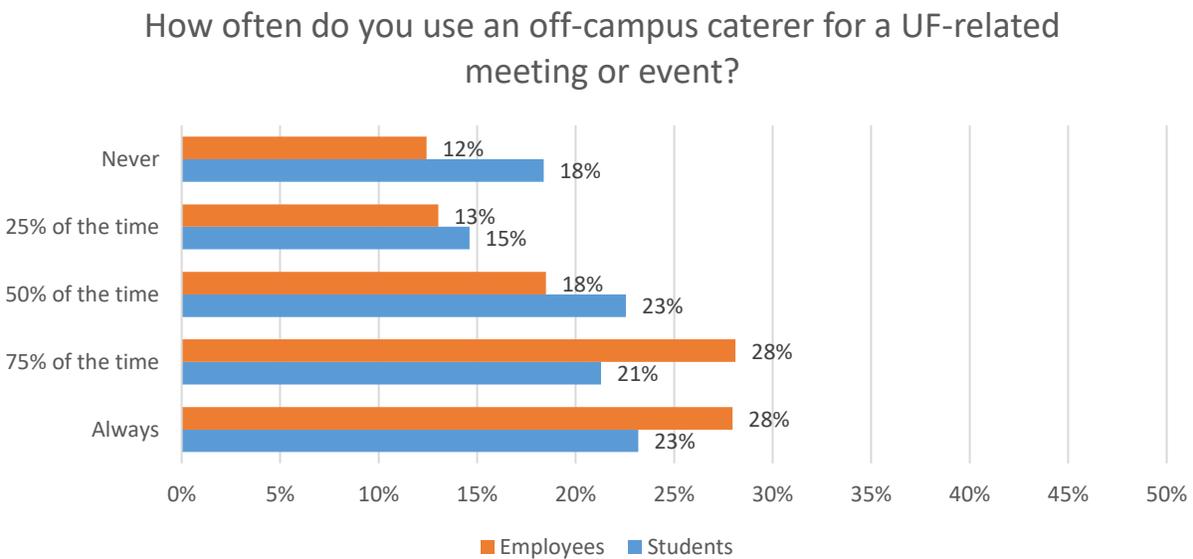


Figure 14. Most Important Factors in Choosing a Caterer



CFC does not appear to be the caterer of choice for either employees or students, as a majority of those constituencies use off-campus caterers more than 50% of the time (Figure 15). Students and staff indicated during focus group sessions that CFC’s exclusive rights to serve events in the Reitz Union are a point of contention and are preventing students from using the facility. In particular, international student groups reportedly cannot host events with their own ethnic foods, as CFC does not offer them and they are not allowed to bring them in. Student participants also noted that CFC’s prices are not aligned with the food budget per-student allotted to campus organizations by the Student Government Association, leading to the perception that providing food at events is too expensive.

Figure 15. Frequency of Use of Off-Campus Caterers



During interviews, CFC received criticism from both students and senior administrators. Anecdotally, students and staff reported a perception that events that include campus “VIPs” or senior administrators are afforded significantly better service and quality than other events; students do not feel that they are treated as valued customers when CFC is the only option available to them. Conversely, senior administrators stated in interviews that they seek a higher level of service than is currently provided by CFC, and invariably engage an outside caterer for important events.

Opportunities to grow satisfaction with CFC among both employees and students may include:

- Endeavor to establish a “premium” tier of catering – menu, services, and specialty offerings – to capture events hosted by the President’s office (now catered exclusively by an off-premise caterer) and other UF entities that require a high-level catering service.

- Revise standard menu offerings through more distinctive and innovative choices that require higher quality recipe ingredients (e.g. more fresh, refrigerated products; fewer frozen, processed food products).
- Conduct on a more frequent and regular basis pre-event tastings coordinated by the operator’s Executive Chef for Catering, particularly for high-end dinners and receptions that are hosted by UF departments and senior University staff.
- Market Gator Dining’s catering service through proactive contacts with UF meeting planners and event hosts.
- Conduct periodic (2X/year) catering showcases that are open to the UF campus community (or to invited past users/customers).

Off-Campus Analysis

As part of the SAV work session, UF stakeholders indicated that Gator Dining should serve as a resource primarily for students, employees, and campus guests and not intentionally seek out clientele outside the University community. Nonetheless, Gator Dining operates without a meal plan requirement and with extensive retail offerings, and is therefore in competition with the off-campus market to serve University students and employees. An understanding of the off-campus dining options available and students’ perceptions thereof can help Gator Dining manage risk and identify gaps in on-campus offerings.

Midtown and Downtown Gainesville offer an abundance of dining styles and cuisines, with many options available at multiple price points in commercial nodes close to campus / along the campus edge. Students take advantage of the variety available to them, and have identified several unique local concepts and brands that feature ethnic cuisine, fresh ingredients, or healthy options as their preferred off-campus dining destinations.

Figure 16. Top 10 Preferred Off-Campus Dining Locations for Students

1. Chipotle
2. Bento
3. Mi Apa
4. Grill Fresh
5. Chick-fil-a
6. Bolay
7. Blaze Pizza
8. The Top
9. Leonardo’s Pizza
10. Tijuana Flats

Both on- and off-campus residents exhibited similar behavior, most typically purchasing a meal off campus 1-2 times per week for dinner. In addition to their affinity for off-campus cuisines, students choose to eat off-campus in order to be social and take a break from academic life and responsibilities. Off-campus residents also stated that it was more convenient for them to eat off campus (Figure 17).

Figure 17. Reasons for Purchasing a Meal Off-Campus

Decision-Making Factors	With Meal Plan		Without Meal Plan	
	On-Campus	Off-Campus	On-Campus	Off-Campus
	Residents	Residents	Residents	Residents
It is more convenient to eat off campus	8%	40%	23%	45%
I am meeting someone	39%	27%	32%	25%
To take a break from the academic atmosphere	43%	42%	37%	31%
I do not like the food/selection on campus	46%	32%	49%	43%
Campus dining venues are too crowded	5%	10%	13%	19%
It is less expensive to eat off campus	7%	16%	28%	30%
It is a special occasion	48%	12%	23%	15%
On campus venues not open when I would like to eat	30%	32%	27%	20%
I can better accommodate my dietary restrictions	10%	1%	10%	13%
Other	5%	10%	5%	8%

Peer Benchmarking & Competitive Context

UF's Strategic Direction for Gator Dining calls for a top-tier dining program that embodies excellence in food quality, service, and menu variety, and supports its ambitions to be a top-5 ranked public institution. As dining programs are promoted and highlighted more and more for prospective students and their families, they become differentiators and contribute to a prospect's decision on where to apply and where to matriculate. UF's peer set and cross-applicant institutions use campus dining to convey their approaches to a comprehensive learning environment for students, in which housing and dining are key.

A review of highly rated dining programs around the country (including both contract-operated and self-operated programs) reveals that institutions have made investments in operations and facilities to create unique experiences on campus, that excite students about the dining program, incorporate sustainable practices, and give students more control over what and how they eat. Many of UF's peers and competitors have moved ahead to improve campus dining in the following ways:

- State-of-the-art facilities

- Expanded international and regional fare
- Late-night services
- User-friendly carryout options
- Accommodation of dietary restrictions
- Special programming events
- Use of technologies for marketing, communications, ordering/payment, campus delivery, nutrition information, program descriptions, health and fitness monitoring.
- Focus on simply prepared “healthy foods”.

If Gator Dining is to become a top-tier dining program, it must advance in these areas. Additional highlights from top-ranked dining programs are outlined below:

James Madison University

- **“Transformation Kitchens”:** Dining hall stations that allow students to innovate. Students vote on what they want to see next – anything from Thai food to tapas to Southern favorites. Menus run on two-week cycles.
- **Customization:** Scratch-made items daily in AYCTE dining halls with customizable items and extensive salad bars.
- **Food Sensitivities:** A special allergen-free “pantry” in the dining hall stocked with allergy-safe ingredients and cooking equipment, accessible to students who have worked with the program’s dietician. Students with severe dietary restrictions have lockers stocked with customized ingredient lists. JMU’s goal is also to offer a vegan or vegetarian option at every dining hall station.

Purdue University

- **Healthy Foods:** Dining halls serve minimally processed foods, plant-based items at peak season, reduced quantities of red meat, and sustainable seafood.
- **Food Sensitivities:** Purple Diamond meal ordering program enabling students with allergens or intolerances to order specially-prepared food prior to their arrival at a dining hall.
- **Sea to Table Partnership:** connects campus dining with small-scale, sustainable wild fisheries to procure seafood.

UMass Amherst

- **Local Sourcing:** “Sustainable & Healthy Hampshire” project sources local foods and connects campus dining with small and sustainable farms and fisheries in New England. 30% of produce is sourced locally, with \$2.4 million spend in Massachusetts and \$5.4 million elsewhere in New England.

Virginia Tech

- **Academic Integration / Local Sourcing:** “Farms and Fields Project” serves meat, milk, and produce from Virginia Tech extension and teaching facilities. The Kentlands Farm at Virginia Tech is managed by a full-time employee who also teaches classes on campus.

University of Georgia

- **Sustainability / Academic Integration:** Dining hall has incorporated six “Tower Gardens” that are self-watering and self-contained hydroponic systems. Greens from the gardens are used in UGA’s dining halls.

Other Notable Trends in Residential Dining

- **Exhibition/display cooking stations**, periodically staffed by senior culinarians who prepare specialty dishes related to the season, themed events, campus milestones, the region, or the calendar.
- **Make-your-own stations** – tacos, crepes, omelets, waffles, paninis, fruit/vegetable smoothies, sundaes, iced cupcakes.
- **“What can we make for you?”** Serving station where the customer can create their dish from the available ingredients and components listed on the menu board (changes daily or weekly). A cook prepares their dish to order.
- Ready availability of **Halal and kosher foods**, when requested.
- **Premium/specialty dish surcharge** as an add-on to a meal. Steak, prime rib, lobster, oysters are examples. Point-of-sale terminal at the station allows quick processing of payment against the student’s declining balance account.
- Careful separation of serving stations dedicated to **vegan, gluten-free, and other allergen-free** menu items from regular food stations. Protection from the eight major food allergens is critical to many students, staff and faculty on college campuses – they are milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and soybeans.
- **Servery stations configured less like a “cafeteria” and more like pop-up restaurant** and cafe kitchens. Architectural finishes, colors, lighting, signage, food displays and racks, serving bowls and platters, cooking equipment, prep/assembly line – all contribute to a theme, ambiance and personality of the “restaurant”.
- **Dining counters** along exterior window walls with high-stool seating, allowing individuals to comfortably dine alone, study, and use their mobile devices.

- **Multiple styles of group/congregate seating** – round 8- or 10-tops, ganged square-tops and deuces, soft seating around low cafe tables, booths or banquettes for 4 or 6, ‘community tables’ where anyone can join and mingle.
- Adjacent to the main entrance, **express carryout section accessible to meal-plan holders**. Include prepared hot and cold foods, beverages, coffee, hand fruits, single-serving yogurts, and baked goods. Holding area for pre-ordered assembled meals, ready for pick-up.
- **Workspace** – Wi-Fi accessibility, and power / recharging hubs.
- **Social / Lounge Space** – Separate space(s) off the main dining area for themed entertainment, with supporting audio-visual – sports lounge with video/TV screens, music lounge with optional playlists, movie/TV lounge with menu options.
- **Donation of unused meal swipes** by students with meal plans to a “meal bank” for students experiencing food insecurity or related difficulties. Same can be done with unused Flex Bucks, at discretion of the plan-holder.

In conjunction with programmatic initiatives, UF’s peers both in the southeast region and among top-ranked public institutions are investing in new dining facilities that are primarily focused on the residential experience (Figure 18). Generous square footages are provided both front- and back-of-house to make the dining hall both an inviting space and enhance operating capacity. Gator Dining’s existing residential dining halls are significantly leaner than most recently delivered facilities– Gator Corner Dining Center provides 24 gross square feet (GSF) per seat and Broward Dining Center provides 30 GSF per seat, while the average for the sample below is 53 GSF per seat.

Figure 18. Recent Dining Hall Projects among Top-Ranked and Southeastern Public Universities

<u>Institution</u>	<u>Facility Opening</u>	<u>Style</u>	<u>GSF</u>	<u>Seats</u>	<u>Project Cost</u>	<u>Meal Plan Requirement</u>
Auburn University*	2020	Residential	48,000	800	\$26 million	Yes
Clemson University*	2016	Residential & Retail	78,000	900	\$30 million	Yes
UC Davis	2019	Residential & Retail	27,730	500	\$32 million	No
UC Irvine*	2016	Residential	19,975	780		Yes
UC Santa Barbara	2017	Residential	25,000	800	\$20 million	Yes
University of Georgia	2014	Residential	56,000	1,000	\$26.7 million	No
University of Kentucky*	2019	Residential		750	\$40 million	Yes
University of Maryland - College Park	2020	Residential	57,950	1,100		Yes
University of Missouri	2017	Retail	29,581	581	\$15 million	Yes
University of Tennessee - Knoxville*	2017	Residential	40,000	750		Yes
University of Tennessee - Knoxville*	2021	Residential	73,256	1,160	\$35 million	Yes
University of Washington	2018	Residential	28,000	500		Yes

*Contract operated

Retail dining and catering are also crucial components of the Gator Dining portfolio and present opportunities to differentiate UF among its peers. Notable trends in these areas of campus dining are outlined below:

Notable Trends in Retail Dining

- **Pre-ordering and mobile payment** on customers' mobile devices.
- **Recognizable local or regional cafes, restaurants and coffee houses** with a presence on campus. As stand-alone operations or tangential to other retail concepts.
- **Specialty coffee, tea, chai and specialty drink concepts**, with a minimal food menu. Focus is on the 'craft' of preparing the drinks, the ambiance of the "brand", and physical setting of the shop (bohemian, smart, on-trend and stylish but tasteful).
- **Dedicated healthy and nutritious menus**, ingredient sourcing, and preparation methods. Menu themes are salads, sandwiches, light entrees with sides, smoothies, chicken, fruits, and performance/energy foods.
- **Variety** of popular, market-proven brands.
- **Mobility (through carryout) of all menu items**. Packaging types, recyclability, temperature retention, stability of food texture and appearance, bulkiness, transportability – all critical factors for how "To Go" items are packaged for the customer.
- **Wi-Fi accessibility** – indoor and outdoor seating areas.
- **Power and recharging hubs**.
- **Large common seating areas** to accommodate groups of individuals who choose different service venues for their purchases.
- **Tall dining counters** along interior wall sections and exterior window walls with high-stool seating, allowing individuals to comfortably dine alone, study, and use their mobile devices.
- **Electronic menu boards** that are clear, legible and understandable to the customer in a queue. Excellent color usage and graphics and letter/numeral fonts of size, color, and style that make them easily readable from the customer's standing position.
- **Use of handheld transaction devices with RF readers**, allowing staff to intercept customers in long queues for their orders/payment rather than waiting for service at the counter.
- **Delivery to on-campus locations**, some using Grubhub, Uber Eats, and other commercial delivery services.

- **“Frequent buyer” programs** – discounts or giveaways after a designated number or \$ value of purchases.
- **Marketing and promotion of declining balance accounts** to commuter/non-resident students, staff and faculty for use in campus retail outlets. Offer distinct financial advantages - \$1,000 worth of credit for \$900; \$500 worth of credit for \$450; and so on.

Notable Trends in Catering

- **Accommodation of guests with special dietary needs.** Arrangements beforehand ensure that all guests are served foods that are healthy and safe for them.
- **Pre-event tastings** coordinated with the catering or executive chef, particularly for events attended by senior staff, donors, the Board of Trustees, recruits, international guests, and development prospects.
- **Standard menus include alternative choices commonly needed and expected** – gluten-free, vegan, vegetarian, and lactose-free.
- **Table centerpieces** using flowers and greenery, potted plants, candles, fruits, and seasonal or indigenous vegetation. Floral pieces and table arrangements are the equal of commercial high-end caterers used by corporate groups, private clubs, and fund raising charities.
- **Multiple menu and décor tiers are available** – Presidential/executive, full-service/daily standard, no frills/basic services, and student low budget/drop-off.
- **Event planner/coordinator online access** to planning and menu tools (e.g., Catertrax) and billing instructions. Customization is still best coordinated directly with the catering and culinary staffs.
- **Imaginative themes** (indoor and out) centered on the event’s purpose, host, guests, and/or location. Staging, lighting, audio-visual, décor imagery, service staff uniforms/costumes, furniture, and tableware create the ambiance, look and feel for the event.
- **Live musical entertainment** that ties to the event’s purpose and style. May be in a pre-function space, during the meal as subtle accompaniment to the occasion, and/or following dessert for dancing and relaxed guest interaction.

Contract Analysis and Existing Performance

Implications of Contract Structure

The structure of UF's current contract with its dining operator has had a direct impact on the approach and performance that has been realized by Gator Dining. The existing profit & loss (P&L) contract guarantees UF a fixed percentage of gross revenues and control over meal plan prices while allowing the operator to retain bottom line profits. The University does not charge an override on meal plans. This has the benefit of transferring significant operating risk away from UF while generating consistent non-amortized funds to cover UF operating costs and venue refresh. However, the contract does not contain specific program standards and does not empower the University to hold the operator accountable for providing a high-quality program.

In UF's present retail-oriented program, contractual incentives point to cost-cutting, rather than providing high quality, in order to maintain a profitable operation. This has resulted in the feedback previously described herein regarding the residential dining component of the program. Specifically, the operator has greater flexibility with food quality, menu diversity, staffing, etc. within an AYCTE program, as compared to the multitude of branded retail concepts that exist throughout campus where standards are established through franchise agreements. As is typical of campus dining programs throughout the country, Gator Dining's retail concepts generate the majority of the program's operating revenues (64%), but many are not profitable, with retail operations generating only a 3% net profit margin. Inversely, residential dining generates 28% of total revenues but operates profitably with a 20% margin. Catering has a negative contribution to Gator Dining profitability, with a -2% net profit margin.

Figure 19. Summary of Gator Dining Revenues and Profit by Concept Type (FY2018)

	Residential	Retail	Catering	Admin	Total
Number of Concepts	2	43	1	N/A	46
Square Feet	32,472	88,417	N/A	N/A	120,889
Revenue	\$10.60 M	\$23.27 M	\$2.67 M	\$1.76 M	\$38.3 M
Profit / (Loss)	\$2.12 M	\$592K	(\$63K)	(\$4.22 M)	(\$1.57 M)
% Total Revenue	28%	61%	7%	5%	100%
Net Profit Margin	20%	3%	-2%	-240%	-4%

Gator Dining collects a mostly fixed amount of revenue for AYCTE dining at the beginning of each term through meal plan payments. As a result, the operator largely cannot increase its residential dining revenues in a given term by attracting more usage, but can enhance profits by operating more efficiently

(reducing labor cost), spending less on food (reducing plate cost), or experiencing low utilization by students. Low labor costs and plate costs frequently correlate with low utilization, and UF’s Fall 2018 meal plan utilization of 48% corresponds to an approximate AYCTE plate cost of \$2.81. Top residential dining programs can have AYCTE plate costs between 30% and 50% higher than what is currently offered at Gator Dining, which accords with current dissatisfaction toward the program’s food quality.

It is important to note that while the operator has other opportunities for revenue in operating a campus food service program (i.e., project management fees, purchasing rebates, etc.), Gator Dining itself produces relatively slim operating margins. Under the current conditions – low plate cost and low meal plan utilization – the program generated approximately \$38.3 million in revenues in fiscal year 2018, which resulted in only \$328,000 of bottom-line profit for the operator. The perceived low quality results from a lack of ability to enhance profits by improving quality and increasing utilization. Under the current contract, the University is neither empowered to enforce standards of quality or incentivize delivery of quality.

Payroll & Human Resources

Figure 20. Gator Dining Payroll Summary, FY2016-FY2019

Payroll	FY2016		FY2017			FY2018			FY2019 - YTD thru Dec '18	
	\$	%	\$	%	YOY Δ	\$	%	YOY Δ	\$	%
Direct Salaries/Wages	9,361,488	83.3%	9,944,000	84.3%	6.2%	10,460,739	85.0%	5.2%	5,298,163	85.3%
Direct Pay Taxes	1,013,175	20.1%	925,289	18.7%	-1.2%	871,269	17.7%	-0.6%	415,286	17.3%
Employee Benefits	866,235		931,997			975,743			501,081	
Total Payroll	11,240,898	30.1%	11,801,286	30.6%	5.0%	12,307,751	32.4%	4.3%	6,214,530	30.2%

Payroll taxes and employee benefits (combined) for Gator Dining over the 3-½ year period reviewed run lower than industry norms (at 17.3 – 20.1% of Direct Salaries/Wages for this period). This ratio commonly runs in the mid-20’s to low-30’s, depending on size of the program, number of employees with benefits, geographic location, and other factors. Causes for the lower ratio at Gator Dining may include:

- Number or proportion of food service employees with few or no benefits as part of their employment. Student workers pertain to this classification. Aramark’s Director of Operations told the Project Team that they estimate 95% of employee hours at the on-campus Starbucks stores are UF student hours.
- Number or proportion of part-time, non-student food service employees who receive few or no benefits due to their hours worked.

The number of full-time supervisory and management staff on the operator’s payroll at UF effects the operator’s payroll tax and employee benefits expenses. On the other hand, the large number of operating units under Gator Dining results in a high proportion of part-time, student and/or non-management staff manning those operations and for those individuals, many do not enjoy robust benefits packages as part of

their compensation. Hence, the ratio of employee taxes and benefits to direct pay can be expected to run somewhat lower in Gator Dining than many other collegiate dining programs.

Total Payroll as a ratio to Total Revenues (30.1 – 32.4% over the sample period) is on par with major university dining programs, if not somewhat low. We expect scale of the Gator Dining operation enables the operator to gain efficiencies and economies that other campuses would not. Smaller, and less efficiently staffed programs than Gator Dining, will run ratios of Total Payroll to Total Revenues closer to the mid-30's to low-40's.

From observation during our on-campus visits at UF, we believe that the operator is staffing the dining venues appropriately to match location, time-of-day, customer demand, and service and production requirements. Low-volume units (Pugh, Hough, Shake Smart at SW Rec Center, Racquet Club Dining Center and, at certain times, Gator Corner Dining Center, as examples) require staffing to meet customers' needs though the volume of transactions, on paper, does not easily justify the labor hours and payroll costs expended. These operations are not "loss leaders" but simply representative of the varying labor efficiencies and productivity in large-scale programs like Gator Dining. They can be contrasted with high-volume, high-demand operations like the campus Starbucks stores, Reitz Union food court at peak, and the Hub and Turlington Plaza at midday.

Gator Dining competes for workers with a growing number of similar businesses (food services) in Gainesville and the surrounding area. In addition to hourly pay, prospects weigh factors like potential number of hours per week, time-of-day or -evening schedules offered, transportation requirements, availability of parking, skills to be gained, work tasks to be performed, fellow workers, and perceived "fun" or enjoyment from the job. Longevity of employment is influenced by all these factors and frequent turnover is the curse of the food services industry. Employee efficiencies and sustained customer satisfaction result from continuity of employment of the foodservice worker.

Branding & Use of Franchises

Gators Dining should strategically utilize foodservice brands on campus, but the use of brands should not be the default position of the program operator. At UF, the campus's scale, the diversity of the campus population, the regional and national prominence of the University, and emerging trends in food services nationwide combine to form unlimited potential for concepts *different than national brands* on this campus.

National and regional brands obligate the operator to incur franchise, license and/or royalty expenses. In many cases with nationally recognized brands, these costs are more than incidental and need to be carefully considered as to the value the brand brings to campus.

The operator incurs the franchise and related costs for brands in its portfolio at UF. This is mostly the cost of prescribed menus, purchasing specifications, equipment specs and layout, service requirements, and staff training that the Operator receives from the franchisors. In this sense, branded concepts are easier to operate than fully developing in the same way their own in-house brands (most of which by the major foodservice contractors do not match or compare well to the national brands). The customer sees familiarity and consistency of brands they know. This results in easy delivery by the operator of uniform products and services and repeat patronage. What it misses is originality, diversity of offerings, creativity, and non-standardized and non-formulaic operations.

Convenience – locations, speed of service, familiarity with menu offerings, and mobility of carryout – is a very high priority for the UF campus community, as indicated through the survey findings. Branded foodservices align well with this priority due to their day-over-day uniformity of operation, their use of prescribed procedures for production through customer delivery, and the staff's familiarity with how things are done. In this sense, there is great appeal to such operations for the operator of a 45-venue program like Gator Dining. Large scale imposes certain requirements and the Operator has used branding to deliver high volumes of food in limited time periods. This model works functionally and financially very well for the operator. We believe, however, that the customer – or some sizable portion of the UF campus community – is left to patronize for the most part uninspired, unimaginative, unhealthy, and uninteresting food services.

Gator Dining Future Considerations

Future Considerations Summary of Findings

Similar to the general retail market, demand for food options on campus is driven by location – specifically, where critical masses of campus constituents exist both during the day and overnight. For UF, the greatest number of students, faculty, and staff engaging with campus occurs during lunch hours in the northeastern area of campus. This location coincides with where the greatest concentration of on-campus housing exists, which makes this portion of campus a focal point for the Master Plan.

UF's two (2) AYCTE residential dining facilities – Broward Dining Center and Gator Corner Dining Center – are located in the northeastern and northern areas of campus, which aligns with student demand. In their current configurations, both facilities offer a seating capacity that is greater than peak demand. However, broad investment – food offerings / diversity, servery / back-of-house design, and user interface areas – will be required in order to elevate the visibility of the program and enhance interest in meal plan participation.

For the physical environment, renovations will be most economically efficient for UF to pursue and will be sufficient to advance Gator Dining's strategic priorities. Although the identified improvements are anticipated to result in peak dining demand exceeding the current seating capacity in Broward Dining Center, expansion and/or new construction should not be a priority through the next dining operator agreement. The collective improvements to Gator Dining are expected to organically generate elevated interest in meal plan participation. Additionally, the recently completed Housing Master Plan indicated that the on-campus residential inventory will be expanding in the next five (5) years in close proximity to Broward Dining Center. However, expansion and/or new construction should not occur until meal plan participation consistently achieves a level that will financially support elevated capital investment.

For the renovation strategy, these physical investments should be prioritized:

- ◆ Front of house / servery upgrades at both AYCTE facilities to create a modern and more accessible user experience
- ◆ Front of house upgrades to enhance “curb appeal” and attractiveness to the UF campus community
- ◆ Back of house upgrades at Broward Dining Center to allow for expansion of storage, refrigeration, and food preparation capabilities

These renovations are projected to cost \$11.4 million based on recent comparable investments within foodservice facilities on other campuses. Architectural programs were not created to substantiate this estimated amount as part of this Plan.

Prior to, and concurrently with, the physical investments, responding to patrons' feedback regarding food quality and menu diversity is critical. The specific recommendations regarding these investments include:

- ◆ Hire an individual, or identify an existing UF team member, to become a Dining Director whose responsibility will be to establish the key criteria through which the next dining contractor will be selected and ensure appropriate oversight of the agreement occurs throughout the partnership term
- ◆ Develop key performance indicator (KPI) terms to measure success of Gator Dining and the advancement of the program towards its strategic priorities

Please find below more details regarding the analysis that was completed to formulate Gator Dining's future needs.

Programmatic Response

The following criteria has been identified to advance Gator Dining program offerings and enhance alignment with identified strategic priorities:

Response 1: Achieve a better balance between price and value perception among students for **AYCTE dining facilities**

- ◆ Improve / expand menu offerings through:
 - Purchasing food with higher quality specifications / criteria
 - Enhancing “fresh food” presentation and merchandising
 - Emphasizing on “Fresh from Florida” sourced products
 - Increasing emphasis on “healthy food” choices
 - Increasing presence of cuisines reflecting different cultures / regions of Florida
 - Expanding baked goods offerings
- ◆ Improve convenience through:
 - Chef's station for Made-to-Order prep and order assembly
 - Mobility and convenient access through portability (reusable containers)
 - “Express” area for quick in-and-out
 - Offering responsive operating hours to enhance accessibility in critical areas of campus during non-lunch hours
- ◆ Improve Marketing / Promotion of Gator Dining through:
 - Enhancing communication strategy with UF Housing and Residence Education, orientation leaders, tour group leaders
 - Intentionality with communication to incoming, first-year students
 - Visibility of dining offerings and prestige

Response 2: Instill excitement, interest and broad appeal in **retail dining**

- ◆ Improve / expand menu offerings through:
 - Bringing local / regional foodservice operators to campus
 - Identifying concepts to replace with offerings that focus on healthy food choices, particularly duplicative or underperforming concepts
 - Enhancing “fresh food” presentation and merchandising
 - Emphasizing “Fresh from Florida” sourced products
- ◆ Improve convenience through:
 - Rotating food truck or pop-up concepts to provide accessibility to perceived underserved areas of campus
 - Partnering with Transportation and Parking Services to enhance accessibility for areas of campus that do/will not have robust food options
 - Expanding evening and late-night hours in high-traffic or densely populated areas of campus
 - Enhancing communication with end-users and application of technology services for pick-up options
 - Offering responsive operating hours to enhance accessibility in critical areas of campus during non-lunch hours

Response 3: Establish new baseline for minimum satisfaction experienced by catering end-users

- ◆ Improve / expand menu offerings through:
 - Increasing focus on healthy food choices (low calories / carbs, gluten-free, fresh fruits, and vegetables)
 - Introducing local restaurant / café menu options
 - Offering signature dishes based on Florida regions and cultures
 - Increasing number of catering options in each building / venue throughout campus to offer more diversity and spectrum of pricing
 - Ensuring quality control with food options, set-up, and staffing through more robust oversight and end-user engagement

The next food service management contract should realign incentives toward high performance and empower UF to actively partner in the delivery of a high quality product.

Demand and Campus Utilization

To assess the quantity and location of demand for on-campus dining, the Project Team developed seven (7) campus zones (See Figure 21). The Project Team reviewed existing campus utilization patterns and, through survey responses, quantified peak demand by zone, type of dining, meal time, and frequency.

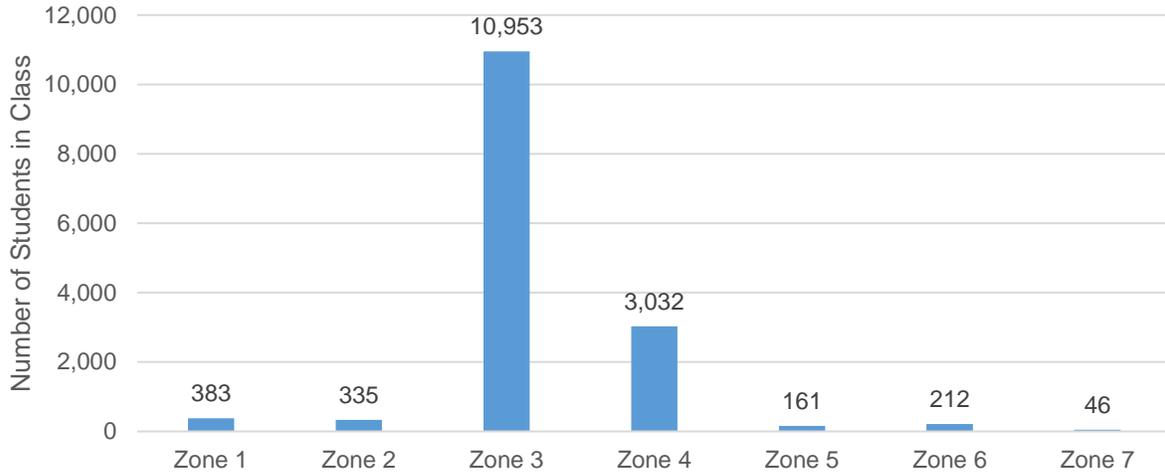
Figure 21. UF Campus Zones



Campus Utilization

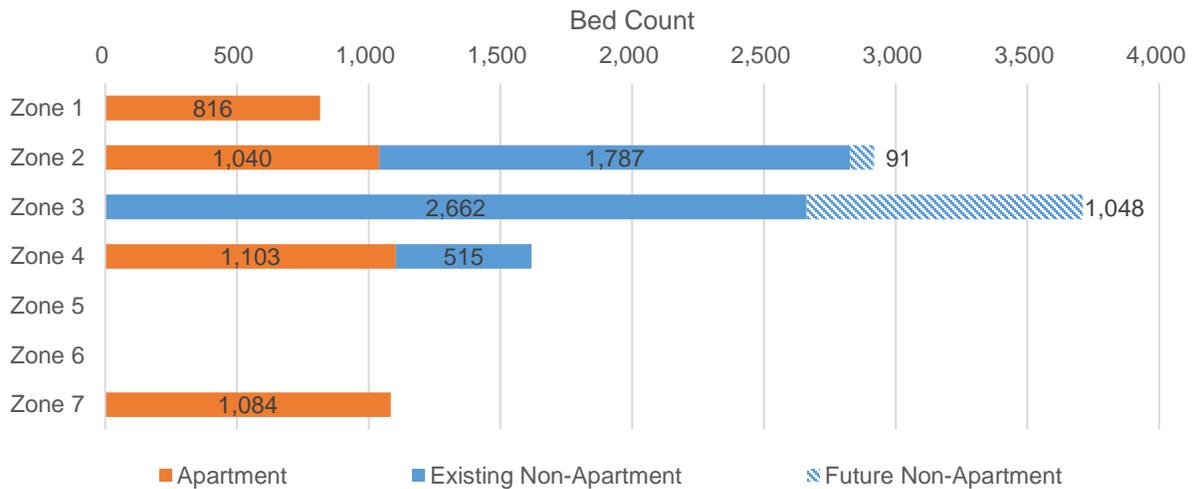
The strongest generators of demand for on-campus dining are classroom activity and housing. To understand the former, the Project Team disaggregated data from the UF Registrar to identify the location of students in classes throughout the day. As shown in Figure 22, the most activity throughout the day takes place in the historic core of campus (Zone 3). When the campus is at its peak population around midday, nearly three-fourths of the “in-class” population is located in Zone 3. The next highest population is located in the adjacent Zone 4. Though overall populations are slightly lower for breakfast and much lower for dinner and late-night meals, this pattern holds throughout the day.

Figure 22. Fall 2018 Academic Schedule Distribution (Lunch Hours)



The location of University housing exhibits a similar distribution, with nearly all non-apartment units located in Zones 2 and 3, proximate to the campus core (Figure 23). Implementation of the Housing Master Plan will intensify, rather than alter, this distribution. Phase I of the Housing Master Plan calls for the net addition of 1,048 non-apartment beds in Zone 3 and 91 non-apartment beds in Zone 2 by Fall 2023. Each of these additions will be proximate to the existing residential dining centers located in those zones.

Figure 23. Housing Distribution by Zone



Additionally, focus groups and stakeholder interviews expressed a need for additional foodservice options in Zone 6, which is predominantly occupied by the College of Agricultural and Life Sciences. While class offerings in Zone 6 are minimal (and no on-campus housing is located in Zone 6), stakeholders anecdotally expressed that there is significant activity occurring in this location. However, through the analysis, it was determined that facilities in Zone 6 are able to accommodate capacity for approximately 700 to 750 people, which is a population density that is insufficient to support a full-service retail dining concept. Opportunities to provide food service could be enhanced if UF decides to locate additional parking or other destination-based campus uses in Zone 6, which may help to support a low impact solution such as mobile dining / food trucks or a sandwich/coffee cart.

Dining Demand Projection

The Project Team quantified future AYCTE dining demand in two (2) segments: 1) survey-based demand and 2) demand stemming from the addition of on-campus beds in Zones 2 and 3 through the Housing Master Plan. To identify the first segment, survey responses regarding preferred usage and location of AYCTE dining in an ideal program were used to determine a peak number of patrons per hour by zone and meal time. The number of patrons added by the 1,139 net new beds under the Housing Master Plan were identified by applying the current average meal plan participation rate of housing communities adjacent to residential dining centers in each zone. Both patron counts were translated into maximum number of seats needed to serve peak demand accounting for table turnover rates, peak-time capture, carry-out meals, and seating inefficiency (assumed 85% maximum seating utilization).

Based on Fall 2018 transaction counts at Gator Corner Dining Center and Broward Dining Center, existing facilities adequately accommodate current utilization and future demand from new housing. With 279 total seats unoccupied at peak hours across both facilities, there is sufficient slack to absorb the 230 seats of demand (18 seats in Zone 2 and 212 in Zone 3) that will be created by new housing beds in the short term. However, additional seating capacity will be required in the long-term as program offerings better align with student preference and demand increases accordingly.

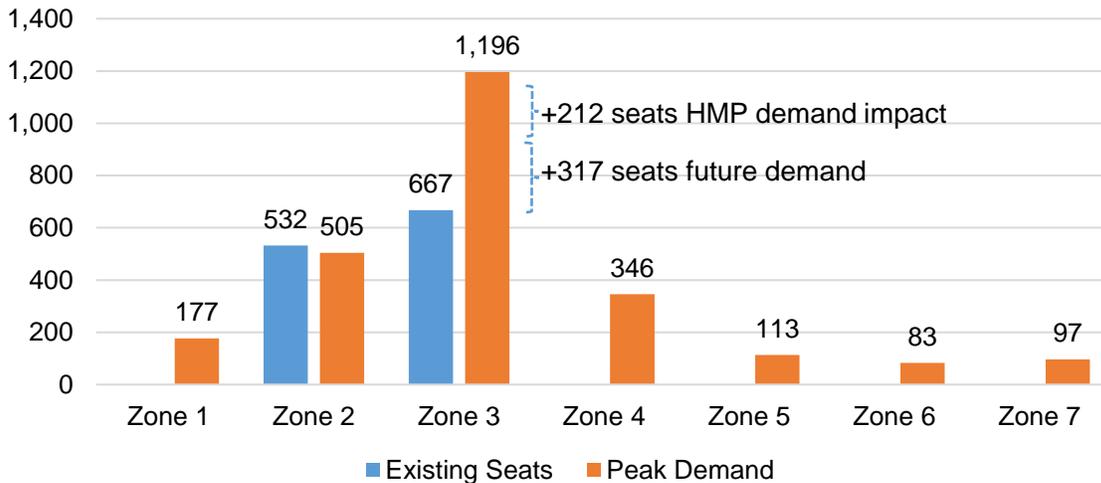
Figure 24. Estimate of Current Excess AYCTE Capacity

Gator Corner Existing Seats	532
Seats Occupied at Peak	393
Seats Available at Peak	139
Broward Existing Seats	667
Seats Occupied at Peak	527
Seats Available at Peak	140
Current Excess Seating Capacity	279

Students indicated future demand for AYCTE dining located primarily in Zone 2 and Zone 3, where AYCTE dining is already located. Projected demand does not exceed capacity in Zone 2 (Gator Corner Dining Center), but would eventually exceed capacity in Zone 3 (Broward Dining Center). With stated demand of 984 seats and existing capacity of 667 seats, demand will outgrow capacity at Broward by 317 seats as the program aligns with student preference over time.

The addition of new beds to campus will result in additional demand of approximately 18 seats in Zone 2, and 212 seats in Zone 3. Unlike survey-based demand, the dining demand impacts of the Housing Master Plan will occur upon implementation of the plan, rather than taking place over time based on alignment of preferences. Added together, the two segments of demand result in growth of peak AYCTE seating needs to 529 seats beyond the current capacity in Zone 3 (Figure 25).

Figure 25. Existing Dining Capacity vs. Peak Hour Seats Demanded



Capital Investment Needs

As part of providing an excellent dining program, UF should seek an upgrade to its existing AYCTE facilities through a comprehensive renovation strategy. Enhancements to front-of-house areas should be undertaken across both Gator Corner and Broward Dining Centers, with an additional focus on back-of-house at Broward Dining Center. Front-of-house upgrades in both locations should diversify use of space and design amenities beyond the traditional cafeteria-style seating that exists currently. Introduction of soft seating, charging stations, increased natural light, and covered outdoor seating are interventions that can shift the way students currently interact with residential dining facilities on campus. Additionally, expanding carry-out service capacity in both dining centers will help to accommodate increasing demand over a short-to-medium time horizon. Additional front-of-house upgrades in Gator Corner should include modernizing its servery stations to highlight food prep and display, making it more approachable and fresh. Back-of-house

adjustments to Broward should include increased capacities of storage, refrigeration, and preparation spaces.

Recent projects to comprehensively renovate AYCTE dining facilities have averaged \$352/GSF in total project costs, suggesting a required capital investment at UF of approximately \$11.4 million to accomplish the recommended renovation (Figure 26).

Figure 26. Renovation Project Assumptions & Impacts

Recent AYCTE Facility Renovation Costs		
Institution	Project Delivered	Project Cost/GSF (2019 Dollars)
Indiana State	2020	\$420
Towson	2021	\$378
Colorado State	2018	\$326
UNC-Greensboro	2014	\$322
Florida State	2018	\$315
Average		\$352

UF AYCTE Dining Renovation Assumptions	
Seats	1,199
GSF / Seat	27
Total GSF	32,472
Project Cost / GSF	\$350
Estimated Project Cost	\$11,365,000
Amortization	10 years @ 0%
Annual Amortization	(\$1,200,000)
Current Ave. Amortization	(\$1,080,000)

Meal Plan Requirement Considerations

As part of the Plan, the University desired to better understand if instituting a meal plan requirement would enhance Gator Dining's ability to meet its strategic priorities. From a national perspective, instituting a meal plan requirement is most commonly applied to students living in on-campus housing, with a particular focus on freshman students and/or individuals living communities where kitchens are not provided in the units. For UF, there is an extended history and culture where not requiring students to participate in both on-campus dining and housing programs is widely supported and expected. Therefore, this topic was evaluated not only from the perspective of how a requirement would advance strategic priorities and Gator Dining's financial performance, but also heavily considered feedback from students.

It was determined that instituting a meal plan requirement would have considerable impacts to the economics and operational paradigm of the next contract for Gator Dining. In one (1) scenario considered, a requirement for on-campus freshmen to purchase a meal plan would have almost doubled the meal plans sold in Fall 2018, from 4,033 meal plans to 7,846 meal plans. However, residential dining is not currently a robust part of UF campus culture, and current on-campus residents indicated that they would be highly opposed to a meal plan requirement. Per the survey feedback, 63% of on-campus residents stated that they would view a meal plan requirement highly unfavorably, with potential negative impacts to their desire to participate in on-campus housing; 72% of those respondents indicated they would be less likely to live in on-campus housing if a meal plan were required.

In addition to disapproval expressed by students, instituting a meal plan requirement would create the need for significant facility investment to support this elevated participation in Gator Dining. Pursuing a meal plan requirement for all freshman on-campus residents would result in 3,800 more meal plan participants; this would result in a need for approximately 800 – 1,200 more seats in AYCTE dining facilities. To accommodate, Gator Dining would require either new construction or a renovation / expansion, which is expected to equal approximately \$30 million in capital investment, thus significantly increasing annual financial obligations for UF.

With instituting a meal plan requirement being a tenuous issue at this time, it is recommended that UF invest in the quality of its existing program and increase student satisfaction prior to considering a requirement. At that time, Gator Dining will have a stronger foundation to support elevated levels of investment in facilities, such as a new AYCTE dining hall.

Retail Assessment

Geographic convenience has historically been a key driver for retail development at UF, leading to a current portfolio of 43 retail locations in all zones on campus except Zone 6. As is typical for campus dining operations, many retail venues on campus are not profitable to operate, but serve other strategic campus

goals. While the Strategic Direction for Gator Dining points to a renewed focus on the residential dining experience, there is still a strong campus preference for smaller facilities emphasizing location convenience: 73% of survey respondents wanted new facilities that were smaller venues spread across campus compared to 27% who preferred larger, more centralized facilities. As a result, significant reduction in the number of retail locations is not recommended in the absence of policy changes or larger facility expansions than those outlined above.

A number of brands/concepts have multiple locations at UF, namely Starbucks, Chick-fil-A, P.O.D. Market, Panda Express, Shake Smart, and Chomp It. The strongest among these, as evidenced by customer satisfaction and demand, is Starbucks and the brand's seven UF locations is testimony to this. While that is a high concentration of a single coffee brand on a campus, the Starbucks units' success at UF is difficult to argue.

The provision of multiple units of some brands at UF is not excessive or inappropriate. The large physical scale of campus, the very large daily population, and the relative popularity of some of the multiple-location brands can justify the multiple-unit strategy. However, the majority of Gator Dining's current portfolio of national brands does not represent a cutting-edge dining program at a prominent public university.

There is a predominance of fried, grilled, and processed foods and a dearth of fresh-prepared foods composed of nutritious and healthy ingredients. The former is cheaper and easier to deliver. The latter is more expensive and requires greater care, thought and talent to deliver. This fundamental difference has led to the slate of brands currently offered at the campus retail dining units.

Students and employees indicated in the survey which brands they would like to see on campus that are not currently offered by Gator Dining. These are shown in Exhibit B.

The Project Team examined existing utilization rates and profitability to identify retail concepts that are neither profit-generating nor appear to be particularly popular. Venues that serve fewer than the campus average for daily transactions are shown in the table below (Figure 27), with unprofitable venues highlighted in blue.

Figure 27. Retail Venues with Below-Average Daily Transaction Counts

Venue	Zone	Avg. Daily Checks	2017-18 Profit / (Loss)
Camellia Court Café	7	23	(\$68,013)
Pugh POD	3	64	(\$18,607)
Chomp It Law School	1	97	(\$18,919)
Rising Roll	3	113	(\$47,188)
Java Engineering	4	116	\$4,907
WPB Harrell	4	124	(\$6,188)
Hough POD	3	133	(\$7,657)
Arredondo Café	3	144	\$6,109
Shake Smart SW Rec	7	156	(\$17,037)
Salad Creations	4	170	(\$6,302)
Chomp It (Racquet Club)	3	177	(\$91,952)
Shake Smart Reitz Union	3	194	\$12,581
Wing Zone	3	218	(\$29,117)
Einsteins Vet Med	5	251	(\$24,174)
Papa Johns	3	265	\$53,389
Beaty POD	4	276	(\$28,363)
Jamba Juice	3	290	\$103,107
Einsteins Sun Terrace	4	297	\$12,222
Subway Turlington	3	303	\$29,532
Starbucks Law	1	314	(\$19,924)
Panda Express Sun Terrace	4	327	\$59,358
POD Reitz Union	3	355	(\$41,291)
Moe's (Racquet Club)	3	356	(\$77,736)
Croutons	3	399	\$77,134
Gator Dining Retail Venue Avg. Daily Checks:		427	

Several financially underperforming venues are located in zones with few food service options available, and by serving those constituencies, they are meeting non-financial goals. Enhanced marketing, including presentation in collateral materials, special events, or promotions may assist in driving sales in these locations. However, the most underperforming venues are predominantly located in Zone 3, which has the most food service operations of any area of campus, suggesting a closer look is needed at these venues. Among these Zone 3 concepts, Rising Roll in Heavener Hall and the Moe's and Chomp It at Racquet Club Dining Center generated the most loss in 2017-18:

Rising Roll:

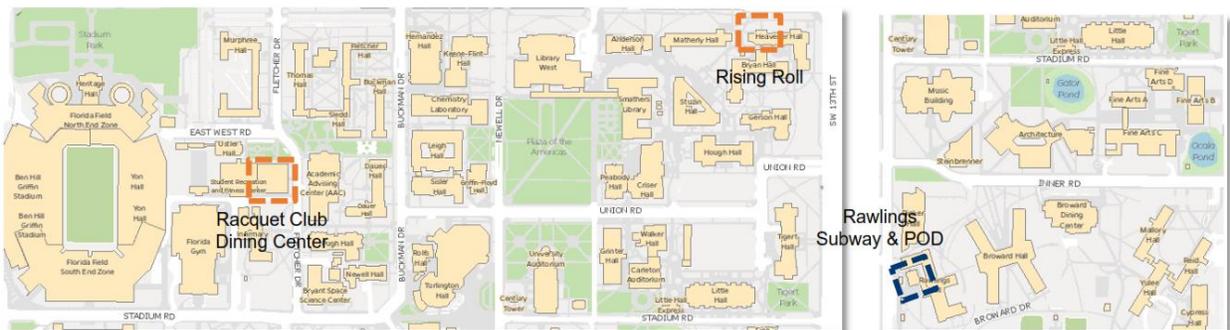
- The concept aligns with Gator Dining Strategic Direction, in that it provides fresh ingredients and incorporates technology. Based in Atlanta, the Rising Roll concept is unique in that it is not yet available nationally, and is available in Florida only on two college campuses (UF and University of South Florida).
- The concept lacks visibility, while directly competing with popular off-campus retail locations across the street. Only small signs indicate the presence of a food service venue in the Heavener Hall.
- Gator Dining should enhance its marketing efforts for Rising Roll to create awareness and take advantage of foot traffic on the campus edge. Assess the potential for different signage within the limits permissible in the campus historic district.

Racquet Club Dining Center:

- Moe’s and Chomp It do not align with the Strategic Direction for Gator Dining. While fresh ingredients are available at Moe’s, neither concept is unique or would be considered healthy. Numerous students indicated a strong preference for Chipotle, despite the availability of a facially similar concept on-campus, suggesting a lack of interest in the Moe’s brand.
- The Racquet Club Dining Center concepts could better serve their adjacent uses, which include more than 900 beds of non-apartment student housing and a fitness center. Transitioning this facility to a new concept would help to distinguish from the proximate off-campus competition.
- At approximately 11,000 SF, the Racquet Club Dining Center may provide a unique opportunity to house a larger new concept or incorporate components from the Arredondo Room (identified in focus groups as a favorite venue) that have proven successful. As AYCTE demand grows over time, it could also transition into a version of AYCTE that helps to serve the Murphree housing community.

Additionally, the Housing Master Plan calls for the demolition of Rawlings Hall, which is connected to a Subway and POD location. These retail venues are both profitable and well used (aided by their location immediately adjacent to a key transit stop). UF should ensure that Broward-area retail remains following the demolition of Rawlings Hall.

Figure 28. Location of Highlighted Retail Concepts



Multiple stakeholders indicated a need for additional food service offerings in Zone 6, which is currently the only zone without campus retail. Demand and current campus utilization suggest that there could be sufficient support for a small intervention. While minimal classes and no housing exist in Zone 6, an analysis of county building data shows an occupancy of approximately 722 people for the facilities in that area. Likewise, survey demand shows a preference for grab-and-go breakfast or snack, suggesting that it could support a coffee or snack cart, potentially located in Fifield Hall, which was identified as a central node for Zone 6.

Figure 29. Demand Projection Transaction Counts for Dining Styles in Zone 6 by Meal

	Breakfast	Lunch	Snack/ Coffee	Dinner	Late Night
Grab-and-Go	403	136	494	48	113
AYCTE	52	110	21	81	10
Sit Down	40	203	26	258	25
Food Truck	44	103	82	18	14
Fast Casual	132	302	236	103	41
Other	12	4	17	11	20

Additional recommendations to enhance Gator Dining’s retail portfolio include the following:

- Bring local/regional foodservice operators to campus – as stand-alone units or ancillary to existing operations and facilities.
- Expand evening and late-night hours in high-traffic or densely populated areas of campus.
- Increase weekend operating hours at convenient and popular units, allowing campus residents better access.
- Expand considerably menu offerings and service concepts that focus on healthy food choices.
- Dedicate focus and action steps on expanding and building the presence of Fresh from Florida products.
- Identify alternative locations that would be suitable for some form of faculty/staff dining venue. Develop an operational model and, as follow-up, a business model. Consider further polling to confirm broad support of the concept. Establish with metrics and qualitative inputs that this is viable and important to employees of the University before proceeding with further planning.

- Target non-participants in Gator Dining – those who now bring food to campus, prepare meals in on-campus residences or work spaces, go off campus, or simply choose not to use Gator Dining – through innovative marketing techniques, programming with themed food events, and incentives (e.g., 2 for 1; Buy 9, get your 10th free; Bring in your travel mug, get \$ off the purchase price; frequent buyer program).
- Accentuate convenience and quick service by adopting technologies that allow –
 - o Pre-orders and payment
 - o Self-assembly of items at the unit
 - o Self-payment
 - o Delivery to on-campus addresses
- Pre-assembled meal components for pick-up

Sustainability & Social Justice

Sustainable and socially just dining operations are a priority for the UF community. As the flagship campus of public universities in Florida, UF can set the standard and motivate other public institutions to manage a comprehensive and effective program for resource conservation and minimal impact on the natural environment. UF and Gator Dining have the opportunity to be forerunners in the state and the nation. Among survey respondents who wanted a greater focus on sustainability, local sourcing and reduction of food waste are of primary concern. Additionally, survey respondents felt that Gator Dining could be a platform for student and employee engagement with these issue.

How should Gator Dining prioritize sustainability and social justice?



Other ideas presented by survey respondents included:

- Generate less plastic and foam waste, and incorporate more reusable products
- Pay Gator Dining employees a living wage
- Cut ties with specific brands that do not represent their values (Chick-fil-a and Wendy's were noted frequently)
- Enhance composting programs

Sustainability and social justice efforts should expand on what is being done currently in Gator Dining. At Gator Corner Dining Center, efforts to reduce waste are underway. Post-consumer waste and pre-consumer waste are being weighed, photographed, and analyzed by a software program. This leads to messaging, awareness-raising, and positive feedback to students in reducing waste. IFAS and the UF Office of Sustainability are natural partners for these efforts. Gator Dining can collaborate with relevant UF departments on research- and science-based initiatives that Gator Dining can enact, including plant-based menus, waste avoidance and reduction, resource conservation, support of local farms and producers, and others.

Specific opportunities to enhance sustainability efforts within Gator Dining include:

- Reduce food waste.
- Expand on what is being done at Gator Corner Dining Center. As described to the Project Team by Aramark's unit director: Post-consumer waste and pre-consumer waste are being weighed, photographed, and analyzed by a software program. Can lead to promos with students on smaller portions - "take only what you can eat..." Data and messages will appear on video screen inside entrance door (over check stand). Aramark to measure changes in waste volume following the messaging.
- Source from local vendors.
- Emphasize seasonal ingredients/produce (e.g., Fresh from Florida program).
- Support/partner with related non-profits.
- Collaborate with IFAS on research- and science-based initiatives that Gator Dining can enact (re: plant-based menus, waste avoidance and reduction, resource conservation, support of local farms and producers, etc.).
- Participate in farmers' markets.
- Provide more opportunities for student engagement with sustainability issues and practices at UF.

Next Steps

The timing of completing this Master Plan was intended to provide Gator Dining with strategic direction and data that will guide the creation of the upcoming operator solicitation, evaluation of proposals, and selection of a preferred partner. The anticipated schedule to complete these next steps is outlined as follows:

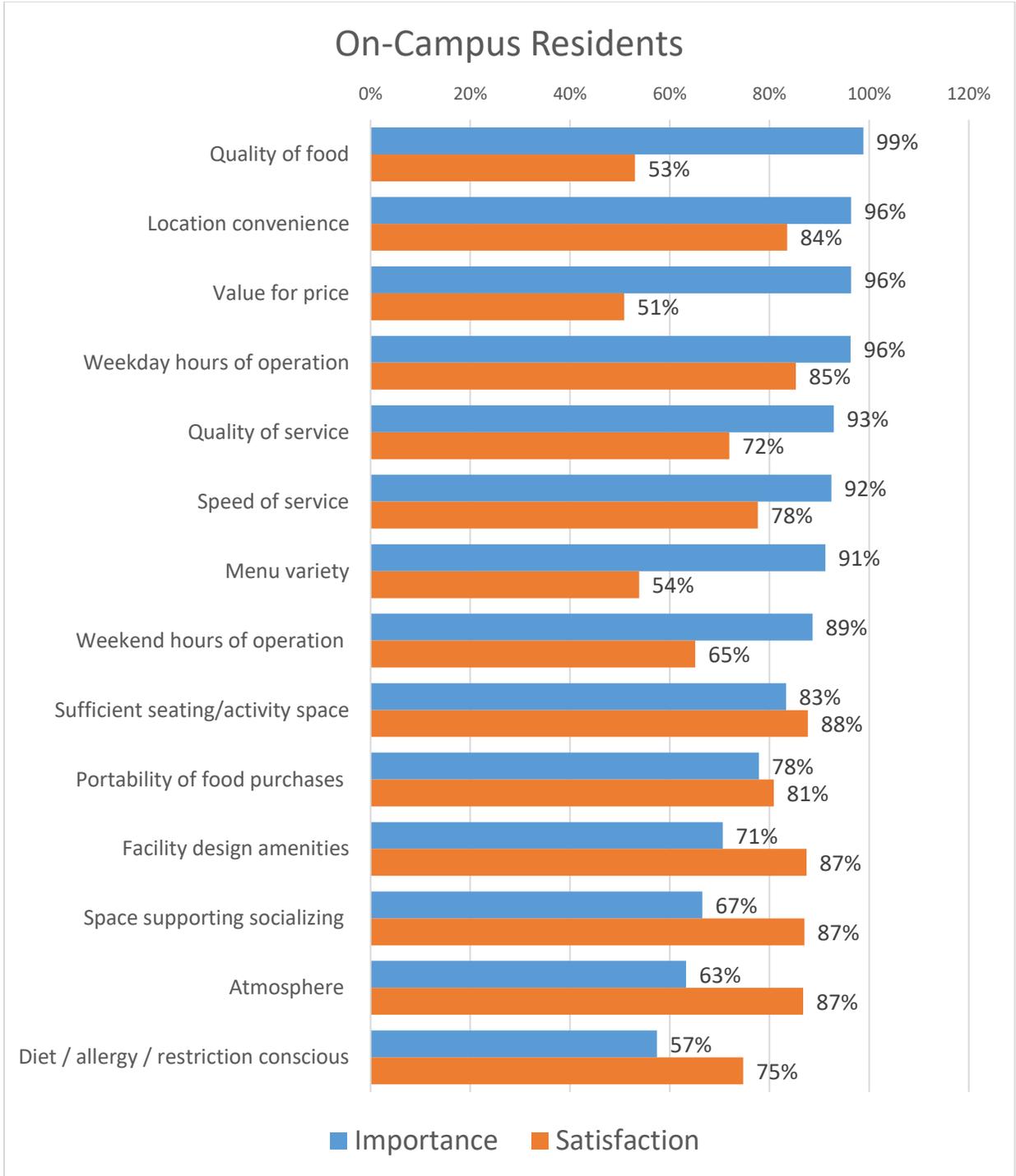
- ◆ Fall 2019 – Research and preparation for solicitation (including site visits to other institutions) and selection of a new Director of Dining
- ◆ Winter 2019 / Spring 2020 – Draft Request for Proposal (RFP) or Invitation to Negotiate (ITN)
- ◆ Spring 2020 – Release RFP or ITN and receive proposals
- ◆ Summer 2020 – Proposal review, best and final offers, and operator selection
- ◆ Fall 2020 – Contract negotiations
- ◆ Winter 2020 / Spring 2021 – Execute new contract with operator and close out existing operator agreement (if applicable)
- ◆ Summer 2021 – Begin new contract

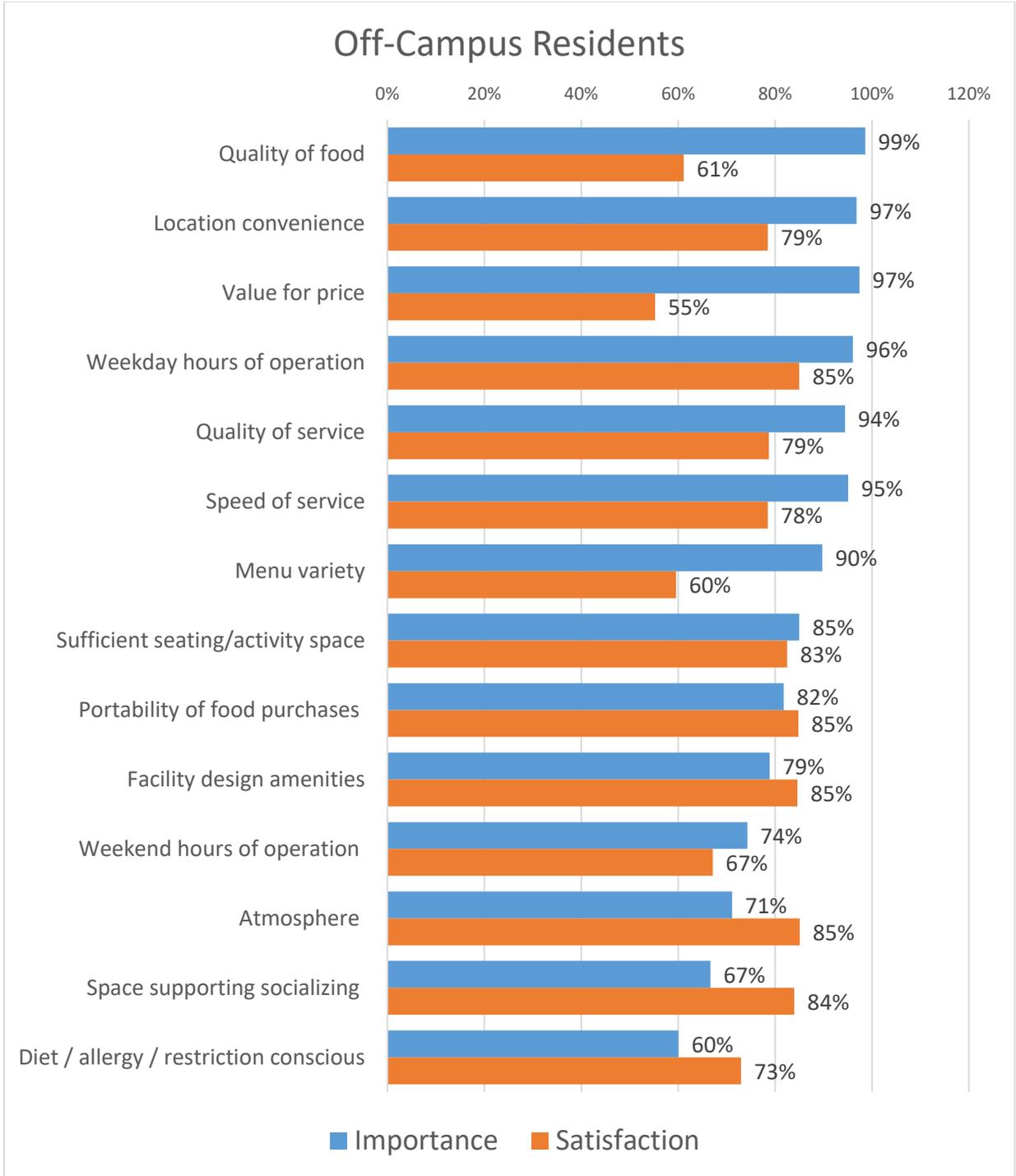
Concurrently with pursuing the initial next steps identified above, UF will advance discussions with internal stakeholders, including senior leadership and Board of Trustees, to ensure expectations and consensus are established regarding the direction of Gator Dining prior to issuing the solicitation that will outline the criteria for what UF is seeking in a partner. On a parallel timeline, UF will pursue the hiring of a new Director of Dining, who will be critical in the review of the solicitation and selection of the preferred partner. This new individual will have a significant responsibility in overseeing the execution of tasks outlined in the operator agreement, and therefore a close relationship with the partner – thus, their involvement early in the procurement process is essential.

With two (2) more years remaining on Gator Dining's agreement with its current operator, there is an opportunity to initiate the advancement of targeted strategic objectives and KPIs. By beginning this conversation early with the current operator, the goal is that there will be a new, elevated foundation for what Gator Dining will be when the new agreement commences.

More detail regarding the criteria for selecting a Director of Dining and establishment of KPIs are provided in Exhibits C and D herein.

Exhibit A – Importance of Dining Factors vs. Satisfaction





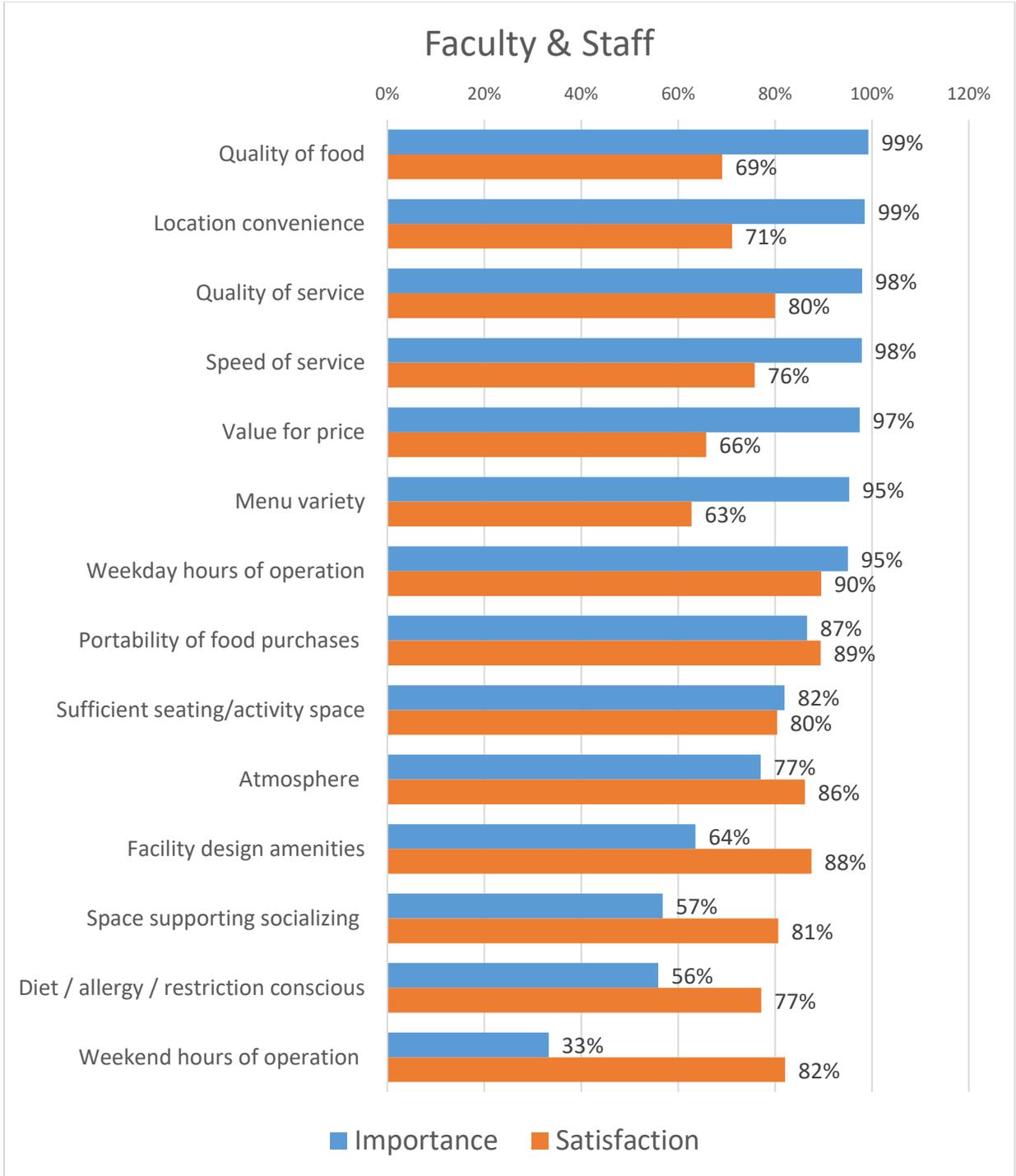


Exhibit B – Desired Brands / Concepts Not Currently Offered On-Campus

Survey Question 148: Which restaurant or retail brands would you want to see on campus that are not currently offered by Gator Dining?

n = 3,923

Count	Response
1	Blaze pizza, Chipotle, Add more Au Bon Pan near medical center, Panera?
1	- Chipotle
1	- Mcdonalds, Chipotle
1	n/a
1	Blaze, Bolays, Bahama Breeze Bankok Square,
1	Culver's, IHOP, authentic Chinese food (not like Panda Express), Zaxbys, Dunkin Donuts (starbucks coffee is too expensive)
1	\$\$ Sit down restaurants
1	(UNT Mean Greens Dining Hall), Tender Greens. I would also like to see all Chick-Fil-A's shut down, as they send a hateful and non-inclusive message to many UF students, faculty, and staff.
1	***Chipotle***, Bento, Relish
1	1. Relish; 2. A traditional grill/Diner; 3. Old-fashioned deli
1	24hr-Dennys
1	4 rivers
1	4 Rivers
1	4 Rivers, firehouse subs, The Cheesecake Factory
1	4 rivers, PDQ, Pei Wei
1	4 rivers, plaze pizza, chipotle
1	4 Rivers, The Top, Outback
1	4Rivers BBQ
1	4Rivers, 7-Eleven
1	5 guys
1	5 Guys
1	5 Guys burgers, Mexican or more Asian food?
1	5 star pizza or pizza hut, chopped
1	a bbq place and better quality food at dining halls
1	A Bento closer to the north tower would be nice.
1	A better burger place than Wendy's
1	a better sandwich place than Subway and a healthier quick option than Wendy's and Panda Express
1	a boba store, sushi place, and taco bell
1	A cafeteria.
1	A cheaper coffee option than Starbucks! And a Zaxbys
1	a frozen yogurt brand
1	a good Mexican restaurant.
1	a good salad place, a pizza place
1	A healthy, sustainable, and locally supported one.
1	A high quality coffee/bakery concept to relieve congestion at Starbucks (and offer an alternative).
1	A hispanic restaurant
1	A Krishna restaurant (like Krishna Lunch food served all the time!!)
1	A local chain
1	A local coffee shop on main campus Bagel Bakery
1	a local restaurant
1	A location that sells seafood
1	A New-York Style pizzeria
1	A nice sit down restaurant for in the evenings
1	A non fast food place
1	A pasta place like Noodles and Company. Or a bowl-style place like Grill Fresh/Bolay/Vale/Fresh Kitchen
1	A real latin mix typical food place, not like Mi-Apa fake, but real flavorful fast style dishes
1	A salad bar restaurant, a sandwich restaurant like hogans or Jimmy Johns
1	A salad bar, I would eat at work twice per week when a self service salad bar was available, no I only eat in Gator Dining on Fridays.
1	A simple cafeteria with salad bar, soup, sandwiches, hot meals. Sometimes you just get sick of fast food and want a simple protein, starch, and vegetable plate.
1	A sushi place
1	Açai bowl food truck
1	Adam Rib's Co
1	Adam's BBQ (any BBQ), Sweetgreen, Cava Grill, Dig Inn, Asian Box, Zoë's Kitchen
1	Adam's Burger King, Mexican
1	adam's rib
1	Adam's Ribs
1	Adam's rib company, cilantro tacos
1	Adams ribs
1	Adams Ribs
1	Adams Ribs, 4Rivers, La Tienda, Bento
1	Adams ribs, Chipotle
1	Adams Ribs,Sonnys
1	Ale House, McDonalds, Sonic
1	All of our options are great just wish there was more for my dietary needs.
1	All the variety seems to be centralized in the union. it would be nice to see some of that spread out into the Hub/Turlington area.
1	All you can eat chicken wings
1	All you can eat salad bar
1	allow local food trucks on campus
1	Amy's vegetarian
1	Amy's, Gardein, more vegan/vegetarian options with attention paid to top 8 allergens
1	an alternative burger chain and alternative chicken sandwich shop- ones with fair food contracts and no history of anti-gay spending.
1	an inexpensive chicken place like zaxbys. maybe an inexpensive mexican-type place. an inexpensive asian food place like bento. quick and cheap american-fare fastfood like mcdonalds in a central location. in my opinion students just want something with a lot of options that is quick, cheap and familiar that they don't have to travel off campus for, prices are generally more expensive on campus than they are in the equivalent store off campus.
1	An Italian restaurant, BBQ restaurant, or McDonalds
1	Andaz
1	Andaz Indian Restaurant & Bar
1	Andaz, Reggae Shack
1	Annie's; chunky's; Morningstar;
1	Another Chipotle or two (the one on W University is constantly packed), Panera Bread, Dairy Queen, Qdoba, Noodles & Co. But, most importantly, I'd like a faculty dining club with a bar.
1	Another Moe's on campus, a salad bar, McDonald's, Publix Subs

- Another pollo tropical and panda express on campus would be incredible! A make your own pizza place like 1000 degrees or blaze Another burger place option other than Wendys, like Burger King, McDonalds, 5 guys etc. An on-campus Panera bread
- 1 Any
- 1 Any boba tea place
- 1 Any brand that isn't Chick Fil-A
- 1 Any fast food restaurant - Burger King, PDQ, Zaxbys, Culvers, Steak and Shake, etc.
- 1 Any fast-casual hamburger restaurant. 5-guys, Smash, whataburger, etc.
- 1 any full service restaurant - olive garden, outback, carabas, etc
- 1 Any local brands
- 1 Any Local establishments. I don't think it makes sense to fill the dining areas with corporate businesses when supporting local businesses will help the city in which UF is occupying
- 1 Any local places, like Reggae Shack.
- 1 Any local restaurant or retail brands
- 1 Any local restaurant or vendor. Coca-cola :)
- 1 Any Mediterranean food brand, seafood restaurants, Burger King.
- 1 Any non-national chain would be great.
- 1 Any outlet that offer Indian Food
- 1 Any real restaurant that offers a healthy menu other than fast food
- 1 Any salad healthy option with fresh fish
- 1 Any salad restaurant; Bento, Chipotle
- 1 Any small businesses from around Gainesville, I think that's an amazing idea and should be implemented. A Chinese food local Gainesville business.
- 1 Any small, independently owned and run businesses not associated with large, multinational conglomerates.
- 1 Any sort of local business-avoid huge chains/corporations.
- 1 Any taco place other than Moes
- 1 Any that provide options for people with medically limited diets.
- 1 any with vegetarian and gluten free options
- 1 Any!
- 1 Anything Bagel related
- 1 Anything breakfast (e.g. Waffle House, Denny's, ihop)
- 1 Anything but Chick-fil-A
- 1 Anything but Chik-fil-A and Aramark scum
- 1 Anything BUT Chik-fil-A!
- 1 Anything but more chicken and pizza and tacos - really, folks ... some imagination, please. How about a real deli? How about a Panera's for healthy options? Olive Garden or some nice pasta option (not pizza!) Something like the wonderful Sweet Berries restaurant on 13th - or Public & General Tavern which has so many wonderful fresh local foods! Partner with some of these wonderful local restaurants!
- 1 anything but wendy's
- 1 Anything but Wendy's! There are so many options for corporations that have signed on to the Fair Food Program or for local companies that there is no reason to include such a morally bankrupt corporation on UF campus!
- 1 anything but what we have now
- 1 Anything commercial but greasy fast food
- 1 Anything Gainesville local, Mi Apa would be a hit
- 1 Anything healthier
- 1 Anything healthy! More salads.
- 1 Anything healthy, like Grill Fresh
- 1 Anything if it allows for less greasy fast-food and fewer Starbucks.
- 1 Anything kosher! Also more gluten free options (a few of my friends have celiac).
- 3 Anything local
- 1 Anything local and creative.
- 1 Anything local! A salad restaurant other than Croutons. Jimmy Johns. Dunkin Donuts.
- 1 Anything local, food trucks, smaller places spread across campus. NO MORE STARBUCKS FOR THE LOVE OF GOD.
- 1 anything local, more salad/fresh options besides croutons (gross), food trucks, and there are local business that would benefit GREATLY from a contract with UF-the students would benefit as well-it's a far better arrangement than partnering with aramark and/or national brands.
- 1 Anything local. Please, no more fast-food chains.
- 1 Anything locally owned!
- 1 Anything NOT Chik-fil-a, or starbucks, how about a variety. Let's get in some healthier options, maybe local restaurants inside the school, like a small area, that they can do buffet or make as you order.
- 1 Anything NOT run by Aramark
- 1 Anything not run by Aramark with a strong preference for local.
- 1 anything organic, healthy, near or at the union
- 1 Anything regarding pasta
- 1 Anything that has more tasty vegetarian options
- 1 Anything that includes Pizza and Tacos
- 1 Anything that is not a typical fast food chain. Something with more wholesome offerings that I feel better about eating every day.
- 1 Anything that is NOT Wendy's. Additionally, retail brands that offer quick, healthy food options that do not cost a fortune (Salad Creations charges nearly \$9 for a salad...). Faculty Dining facility would be nice particularly at HSC.
- 1 Anything that makes the options and dining halls not garbage.
- 1 Anything that shows our local market. Local coffee like Brio and/or Sweetwater. Local produce from nearby farms.
- 1 Anything that's not fast carbs really - so hard to eat healthy on campus, there's only pizza, pastries, bakeries and fried food around.:(Zoe's kitchen is a very healthy and moderately priced option I would love to see on campus!
- 1 Anything vegan
- 1 Anything vegan and cruelty free.
- 1 anything vegetarian/vegan
- 1 anything with authentic mexican (not moes or chipotle).
- 1 Anything with bubble tea
- 1 Anything with good, healthy vegan options that are clearly labeled on the menu
- 1 Anything with grilled meat like chipotle. Nothing fried
- 1 Anything with vegan options
- 4 Applebee's
- 1 Applebee's, Leonardo's pizza,
- 1 Arby's
- 1 Arby's ; Sweet Tomatoes; Pizanos
- 1 Arby's Taco Bell Zoe's
- 1 Arby's, Checkers, Olive Garden, Red Lobster
- 1 Arby's, Culver's
- 1 Arby's, Maple Biscuit Company, Mcdonalds
- 1 Arby's, Taco Bell, McAllisters.
- 1 Arby's, Taco Bell, Zoe's Kitchen, PDQ

- 2 Arby's
- 2 arbys
- 3 Arby's
- 1 Arby's; Bojangles; Culver's; Panera; Popeyes
- 1 Are you able to make a little Publix Sub stand somewhere on campus?
As long as choices, quality, service, cleanliness and reasonable cost are considered that would be a big bonus. It would be nice to have some more ethnic options (Mediterranean, Mexican - like
- 1 La Fiesta, Indian food)
- 2 Asian
- 1 Asian cuisine (sushi/rice based meals)
- 1 Asian restaurant or some kind of grab-and-go sushi places
- 1 Asian restaurants
- 2 Asian wok
- 1 Aunt Annie's, Checker's, and Einstein's (on main campus)
- 1 Authentic cultural cuisines, eg. Chinese or Indian. A boba tea place.
- 1 bagel bakery
- 1 Bagel Bakery
- 1 Bagel Bakery, Uppercrust
- 1 bagel bros
- 1 Bagels and Noodles
- 1 Bahama Breeze
- 1 bakery
- 2 Bangkok Square
- 1 Bar B Q
- 1 Basically, anything local: Food trucks, restaurants, bakeries, farmer's markets
- 4 BBQ
- 1 bbq and homemade food
- 1 BBQ options.
- 1 BBQ, Teriyaki
- 1 bbq, chinese, mexican
- 1 bdq
- 1 Bent
- 9 bento
- 50 Bento
- 5 BENTO
- 1 Bento (rice options), Taco restaurants
- 1 Bento (sushi)
- 1 Bento ,chipotle ,Krispy Kreme, Dunkin donuts
- 1 Bento and Momoyaki
- 1 Bento asian kitchen
- 2 Bento box
- 1 Bento café
- 1 Bento Café and/or a bubble tea place
- 1 Bento Café Tijuana Flats
- 1 Bento Cafe
- 1 Bento Cafe and Chipotle
- 1 Bento Cafe and Relish
- 1 Bento Cafe, bagel options (ex: Brueggers),
- 1 Bento Cafe, Chipotle, and other known restaurants that are < \$10 per meal and have both sit-down and to-go options.
- 1 Bento Cafe, Kung Fu Tea
- 1 Bento Cafe, Taco Bell and more Asian food options
- 1 Bento maybe?
- 1 Bento restaurants/sushi places, other ethnic places like Mexican or Italian foods, Chinese
- 1 Bento sushi
- 1 Bento Cheesecake factory
- 1 Bento!
- 1 bento! bolay!
- 1 Bento!!!!!!!!!!!!!!!!!!!!
- 1 Bento's
- 1 Bento's; Chipotle
- 1 Bento, Chilpolite
- 1 Bento, and local coffee companies like Mi Apá and karma creme
- 1 Bento, blaze pizza,
- 1 Bento, Blaze Pizza, Chipolte
- 1 Bento, Blaze, Relish
- 1 Bento, bolay
- 1 Bento, Bolay, Chipotle
- 1 Bento, Burger 21 or Relish, McAlister's, Firehouse subs, etc.
- 1 bento, burgerfi
- 1 Bento, chipotle
- 2 Bento, Chipotle

- 1 Bento, chipotle, a real taco place (not moe's or something proprietary), panera, jimmy johns, shake shack, 5 guys, jersey mikes, any other sandwich place than subway pleeeaseeeeeee
- 1 Bento, Chipotle, and a pizza chain that's open longer than 3:00 PM
- 1 Bento, Chipotle, Blaze Pizza
- 1 Bento, Chipotle, Satchels
- 1 Bento, Chuy's, Las Margaritas, Blaze
- 1 Bento, Culver's, Zaxby's
- 1 Bento, Dunkin
- 1 Bento, Dunkin Donuts
- 1 Bento, grill fresh, smoothie king, panera
- 1 Bento, Hogan's sandwiches, David's BBQ,
- 1 Bento, Hungry Howies, Firehouse Subs, Chipotle, Reggae Shack, some type of southern/soul food, island food
- 1 Bento, Indian food (general), Panera, Firehouse
- 1 Bento, Leo's, Tijuana Flats
- 1 Bento, Mi Apá, Colombian Restaurant
- 1 Bento, Miapa Latin Cafe, Mccalisters
- 1 Bento, MOD

1 Bento, more Opus (rather than Starbucks), Satchels
1 bento, Panera bread
1 Bento, Publix
1 Bento, Relish
1 Bento, Taco Bell, Steak N Shake
1 Bento, vale, Bolay, Leonardo's,
1 bento, vale, chipotle, coffee shops other than starbs
1 Bento, Zoe's Kitchen
1 Bento's
4 Bentos
1 bentos, chipotle,
1 Bentos, japanese style
1 Bentos, Which Wich, Bagel Bakery
1 Bert gill
1 Better breakfast options like an actual restaurant. Like the metro diner
1 Better grab and go options would be helpful. Mia Apa and sonic.
1 better healthy options (fish, chicken, vegetables) "WHOLE FOOD" nutrition. These types of food are good for our body and our minds.
1 Better pizza options, that are open for more than 2 hours per day.
1 better service
1 Big Island Bowl
1 big lous
1 Big lous pizza
1 Big Mills
1 Birdseye Frozen Vegetables, Cascadian Farms Organic, Publix Brand Subs, Food for Life Bread
1 Bits and creme
1 BJ's Brewhouse, Taco Bell, BTW's, Arby's
1 BJs
3 blaze
19 Blaze
1 Blaze Dunkin' Donuts
1 Blaze and Tropical Smoothie Cafe
1 Blaze or another made-to-order personal pizza
1 Blaze or chipotle
1 Blaze or Mi Apa
1 Blaze or Sonny's
10 Blaze pizza
13 Blaze Pizza
4 blaze pizza
1 Blaze Pizza and Tzatziki Mediterranean Grill.
1 Blaze Pizza and Dunkin Donuts
1 Blaze Pizza and McDonalds
1 Blaze pizza and Panera bread
1 Blaze pizza and please bring a pollo tropical closer to the law school
1 Blaze Pizza Taco Bell Firehouse Subs
1 Blaze Pizza a Publix brand subs sandwich shoppe -{it could even be called SubLix in honor of parent co.} ultra large capacity full spread Chinese buffet, all you can eat and then some... w/ sushi of course!
1 blaze pizza chipotle
1 Blaze pizza Four rivers Grill Fresh
1 Blaze pizza,
1 Blaze Pizza, 4 Rivers, Steak n' Shake
1 Blaze pizza, and tropical smoothie!
1 Blaze Pizza, Bento Asian Kitchen
1 Blaze Pizza, Bolay

1 blaze pizza, chipotle, another pollo tropical by classes because the line at the one in the Reitz is always too long, Mi Apa, cilantro tacos, reggae shack, california pizza grille, btw
1 Blaze Pizza, Chipotle, McDonald's, Chicken Kitchen, Bento, IHOP, Publix Deli, 5 Guys, Taco Bell
1 blaze pizza, dunkin donuts
1 Blaze Pizza, Flacos
1 Blaze Pizza, Gyros Plus, Jimmy Johns
1 Blaze Pizza, Keke's Breakfast Cafe
1 blaze pizza, mcdonald's or chipotle
1 Blaze Pizza, Quiznos
1 Blaze Pizza, Taco Bell, Karma Cream, Pop a top, Greek options
1 Blaze pizza, Tazikis
1 Blaze Pizza, Thai food, poke bowls
1 blaze pizza/mod pizza. bento. pdq. boston market
1 Blaze, 4 Rivers/Sonny's BBQ, Chipotle, full-service Mexican faire, Arby's, Olive Garden
1 blaze, bolay
1 Blaze, chillis, an acai place
1 Blaze, chipotle, taste
1 Blaze, Chopstix Cafe, La Tienda, Piesanos, Satchels, Momoyaki, Taste Noodle House, Bento
1 Blaze, Culvers, Chipotle
1 Blaze, Gringos Locos
1 Blaze, more local options, maybe even a brewery?
1 Blaze, Panera
1 blaze, panera bread
1 Blazze
1 blue bottle coffee, shake and shack burger, popeyes
1 Blue Highway
1 Blue Highway Pizza or Leonardo's
1 Blue Highway Pizza, Five guys burgers, Bojangles
1 Bluegill,
1 Boars head brand deli meats (Publix deli), zoe's kitchen (Mediterranean), PDQ (healthier chicken options and because Tebow), somewhere that offers good fish/seafood.
2 boba
1 Boba stores
1 boba tea
1 Boba Tea

- 1 Boba tea (lollicup/teastori)
- 1 boba tea cafes (e.g. kung fu tea)
- 1 Boba, Asian-style restaurant, & taco bell
- 2 Bojangles™s
- 3 Bojangles
- 1 Bojangles Dominos
- 1 Bojangles, Burger King
- 5 bolay
- 43 Bolay
- 1 Bolay , Blaze , Mahzu Sushi
- 1 Bolay and Whole Foods
- 1 Bolay and tropical smoothie,
- 1 Bolay or a similar style health option; Healthier made to order pan -Asian cuisine.
- 1 Bolay or Designer Greens
- 1 Bolay or Olive Garden
- 1 Bolay or other type of healthy bowl style food option, greek style/med. food options,
- 1 Bolay or Vale

- 1 Bolay possibly. Not sure, open to those that offer healthful options other than salads, if possible offer something with a drive-through. Nice to have indoor and outdoor seating options as well.
- 1 bolay jimmy johns zoes kitchen
- 1 BOLAY!!!!
- 1 Bolay, Acai bowl restaurants, Bagel boys
- 1 Bolay, Bagel Bakery, Flying Biscuit, Daily Green, Cymplify, Opus Coffee, True Food Kitchen
- 1 Bolay, bento, chili™s
- 1 Bolay, Bento, Chipotle
- 1 Bolay, Bento, Einstein's Bagels (bring it back), Cold Stone, Nature's Table, Earl of Sandwich, Domino's, Pei Wei
- 1 bolay, blaze
- 1 Bolay, Blaze Pizza, Italian Gator by the Slice, Chili's, Satchel's, Maude's Coffee, Daily Green
- 1 bolay, blaze, carrabbas
- 1 Bolay, blue agave
- 1 Bolay, chipotle
- 1 Bolay, Chipotle
- 1 Bolay, Chipotle, Culver's, Cheddar's
- 1 Bolay, Chipotle, Dunkin
- 1 bolay, chipotle, gluten free options
- 1 Bolay, Chipotle, Tijuana Flats, etc. Just more variety and healthier options in general.
- 1 Bolay, Culver's, Wing Stop
- 1 Bolay, Curia on the Drag
- 1 Bolay, Field of Greens, Fresh Kitchen, Noodles and Co.
- 1 Bolay, Five Guys, Panera
- 1 Bolay, Fresh grill
- 1 Bolay, GrillFresh, local made to order restaurants
- 1 Bolay, healthy options!
- 1 Bolay, JimmyJohns
- 1 Bolay, local food trucks, Sweet tomatoes, Curritos, Zoe™s, Burger Fi, 5 guys, non chain Asian food
- 1 Bolay, McDonald's
- 1 Bolay, Panera
- 1 Bolay, PDQ, Mi Apa
- 1 Bolay, Publix, Chipotle (more),
- 1 Bolay, Tijuana Flats, really just more varieties of foods
- 1 bolay, tropical smoothie cafe, Gigi's Cupcakes (or another bakery as long as they have vegan options)
- 1 Bolay, Vale
- 1 bolay, Vale
- 1 bolay, vale, giardino™s, panera, burgerfi
- 1 Bolay, Zoe's
- 1 Bolay, Zoe™s Kitchen
- 1 Bolay, Zoes
- 1 bolay, Zoes kitchen, local vendors
- 1 Bolay, Zoes Kitchen/Tatzikis
- 1 Bolay/Grill Fresh type of food, Better coffee shop options like Karma Kreme or Pascal's
- 1 Bolay/Grill Fresh, more salad places (or at least one closer to me)
- 1 Bolay; local restaurants
- 1 Bolays
- 1 Boleé, Taziki's, Grub - less fast food chain junk.
- 1 Bono™s, Panera
- 2 boston market
- 2 Boston Market
- 1 Boston Market, Publix Deli, Mi Apa
- 1 Boston Market, Shake Shack, Chipotle, Panera Bread, Popeyes, Dominos, Bojangles, Zaxby's, Jimmy John's, Steak N Shake, Checkers, McAlister's, In N Out
- 1 Boston Market; bowl concept like Grille Fresh or Vale; Zoes Kitchen

- 1 Branches of local businesses and small chains. I.E. Relish, a local chain that provides great quality food and service. Extensions of local coffee shops (Wyatt's, Pascal's) rather than more starbucks
- 1 Brand is not as important as the quality of food.
- 1 Breakfast- Dunkin Donuts
- 1 Breakfast foods like IHOP or Denny's
- 1 bring back a cafeteria style and more real food rather than the same stuff on the go pizza, subs, sandwiches. Everyone should have better REAL food and meal options, not just convenience and what's easy and fast.
- 1 bring back an Einstein bagels on main campus !!
- 1 Bring back Einstein Bagels to the Hub!
- 1 Bring back Einstein in the HUB!! Taco Bell please
- 1 Bring back Einstein's Bagels in the HUB! It was always busy, we need it back. Please stop adding fatty, unhealthy options like Chik-fil-A, Chomp it, Wendys, etc. Add some healthier options, maybe something middle eastern? with less beef, less fat, more vegetarian options that are not just salad.
- 1 Bring back Hub Einstein's Bagels (or expand and have more)
- 1 Bring back Taco Bell!
- 1 Bring back the coop and put them on-campus. replace papa johns with them. also, zaxby's would be nice. sit-down chains like the cheesecake factory or mellow mushroom. Arby's maybe. More late-night dining on campus besides the dining halls and subway/pod's. IHOP maybe? or waffle house.
- 1 Bring Taco Bell back! Also firehouse or Five Guys would be great.

- 1 Brio Cold Brew
- 1 Brnto
- 1 Brooklyn water bagel
- 1 Bruegger's Bagels, Dunkin Donuts coffee shop (not just refrigerated DD beverages in P.O.D. markets), generally more to-go breakfast options
- 1 Brueggers Bagels; Bolay; More healthy, fresh options
- 3 BTW
- 1 BTW, Sushi to go, Mojo's, 4 rivers
- 2 Buffalo Wild Wings
- 1 Buffalo Wild Wings Gators Dockside
- 1 Buffalo Wild Wings. La Fiesta. 5 Guys.
- 1 buffet bar with hot meal items, desserts, etc...
- 1 Buffet type places for general students without a meal plan
- 1 buffets with healthy food
- 1 Bugerfi
- 1 Bugerfi Mc Donald Relish Bento
- 1 burger fi
- 1 Burger fi
- 1 Burger Fi
- 1 Burger Fi, Chipotle, Blaze, PDO, Coca-Cola (Pepsi is garbage and everyone hates it)
- 1 burger joints
- 3 burger king
- 16 Burger King
- 1 Burger King (for the veggie burger)
- 1 Burger King and McDonalds
- 1 Burger King come back!!
- 1 Burger King or any other fast food restaurant that's NOT Wendy's (their lack of social justice is unnerwing)
- 1 Burger King or Taco Bell
- 1 Burger King
- 1 Burger King Taco Bell
- 1 Burger King Tropical Smoothie Dunkin Donuts
- 1 Burger King, additional Chik-Fil-A locations, Olive Garden, Five Guys, Cracker Barrel
- 1 Burger King, Arby's,
- 1 burger king, arbys, 5 star pizza, anything bbq
- 1 Burger King, Blue High Way, Pizza Hut
- 1 Burger King, Checkers, Cheddars
- 1 Burger King, Chipotle, Smoothie King, Five Guys
- 1 Burger King, Dairy Queen, and IHOP
- 1 Burger king, Gator suyaki, Bento cafe
- 1 Burger King, Hyppo
- 1 Burger King, McDonalds, Fresh, Chipotle
- 1 Burger King, McDonalds, Mi Apa, Dunkin Donuts
- 1 Burger King, McDonalds, Sushi restaurants
- 1 Burger King, Pizza Hut, Five Guys
- 1 Burger King, Pizza Hut, Taco Bell
- 1 Burger King, Taco bell
- 1 Burgerfi
- 3 BurgerFi
- 1 BurgerFi, Bolay (or any make your own bowl place), Wawa, Burrito Famous, Panera
- 1 Burgerfi, Cilantro, Chuey's
- 1 BurgerFi, Five Guys, Mediterranean food
- 1 BurgerFi, Hawker's
- 1 BurgerFi, Panera, and healthier options in general.
- 1 BurgerFi, Pizza hut, another Einstein Bagels location
- 1 BurgerFry
- 2 Burgerking
- 1 Burgers (Steak n' Shake)
- 1 burgers, Mexican, Asian, Cuban...
- 1 Burguer king
- 1 Burrito Brothers!
- 1 Burrito famous
- 1 Burrito Famous
- 1 Burrito Famous, Steamers, CILANTRO TACOS. How about a food truck designated area for faculty/staff?
- 1 By Chloe, Parlour Vegan Bakery
- 1 cabo fresh
- 1 California Chicken Grill
- 1 California Chicken Grill, Moe's (in more locations, like the Reitz), Mi Apa, La Fiesta or some equivalent
- 1 Can't go wrong with Taco Bell. On-campus Chipotle would be busy 24/7/365 I'm talking out the door on Christmas day busy. I probably wouldn't ever even go because I know it'd be busy
- 1 CONSTANTLYYYY. College kids love Chipotle. Bento is also great but a tad pricey.
- 2 Can't think of any
- 1 Can't think of any.
- 1 Can't think of one right now, but from the Health Center area I think that something in the line of Waffle House and something to compete with Wendy's
- 1 Captain D's or Zaxby's
- 1 captain Ds, Long John Silvers
- 1 Caribbean Queen, Metro Diner
- 1 Caribbean Spice; Vegan 2 Go; Radha Vegan Cuisine
- 1 Carrabbas
- 1 Carribean restaurant Cuban restaurant Panera Bread Burger King
- 1 Cheap grocery store to buy things, or just reduce the prices at the POD market
- 1 cheap pizza that's actually ever open unlike the papa johns in the reitz
- 1 Cheaper Chinese American carry out, like a wok n roll
- 1 cheaper health food
- 1 Cheaper salad places (\$10-12 salads yet \$5 unhealthy meals makes for an unhealthy population), something other than another Chik-Fil-A, non-American cuisine, just more variety in general. Also
- 1 more locations near the VetMed and EPI/CGRC.
- 1 Checker
- 1 Checker's, Publix Subs
- 1 checkers
- 8 Checkers

1 Checkers & caribbean restaurants.
1 Checkers is very simple basic fast food. That'd be nice to see.
1 Checkers Zaxbys
1 Cheddars, Noodles and Company
1 Cheese Cake Factory Culvers McDonalds
1 Cheesecake Factory
1 chewys
1 Chic fila, Lees, Zaxbys, Olive garden, Piesanos
1 chic lic
1 chick fil a
1 Chick fil a
1 Chick Fil A on a meal swipe
1 Chick Fil A, Burrito Famous, Bentos
1 chicken and waffles
1 Chicken Kitchen
1 Chicken Kitchen, more Pollo Tropical locations on campus (there is only one, and too crowded/centralized), Sandwich Inn, Bento Japanese
1 Chicken Kitchen, Vale
1 chicken salad chick
1 Chicken Salad Chick
1 Chicken Salad Chick; Arby's
1 Chick-fil-a
3 Chick-fil-A
1 Chick-Fil-A
1 Chick-fil-a (on the meal plan)
1 Chick-fil-a in the law school, PDQ, chipotle, bento, moes.
1 Chick-fil-A on the normal meal plan (can use a meal swipe).
1 Chik Fil A Breakfast at Sun Terrace
1 Chiken fle
1 Chikfila, taco bell, relish
2 Chiles
1 Chili
1 chilli's
2 Chilli's
1 Chilli's or Mcdonalds
1 Chilli's To Go, Chipotle, Bolay, Panera
1 Chilli's, McDonalds
1 Chilli's, Olive Garden, Cheesecake Factory, Satchel's Pizza
1 Chilli, TGIF, Panera
2 Chilliâ€™s
1 Chilliâ€™s Social Chipotle ZAXBYâ€™s
1 Chilliâ€™s , Dunkin , Outback
1 Chilliâ€™s, Dunkin Donuts, Chipotle
1 Chilliâ€™s, McDonalds, Natureâ€™s Table.
3 chillis
4 Chilis
1 Chilis to go
1 chill
1 Chilli's
1 Chillis
1 Chillis, Blaze, New Jersey Mikeâ€™s, Chipotle
1 China Star
1 Chinese
1 chinese buffet
1 Chinese food options
1 Chinese food, little caesars, great value
1 Chinese or Japanese food, Jason's deli, dunkin donuts
1 Chinese restaurant
1 chinese restuarants
1 chioptle
1 Chipollete
4 Chipolte
1 Chipolte and Arby's
1 Chipolte!!!! And Taco Bell
1 Chipolte, any coffee store (Peet's, Seattle's Best, Caribou, Cymplify, etc.)
1 Chipolte, McDonalds, PDQ,
2 Chipottle
34 chipotle
168 Chipotle
5 CHIPOTLE
1 Chipotle Grille fresh
1 Chipotle Taco Bell
1 Chipotle Tijuana Flats
1 Chipotle a d Potbelllys
1 Chipotle and Bento
1 Chipotle and BurgerFi
1 chipotle and jimmy johns
1 Chipotle and local businesses. Would like Chik-fil-A to no longer be on the UF campus
1 Chipotle and McDonaldâ€™s
1 Chipotle and more vegan options
1 chipotle and NOT WENDY's
1 Chipotle and Piesanos
1 Chipotle and Tijuana flats
1 Chipotle and Zoe's Kitchen.
1 Chipotle Burger King
1 CHIPOTLE CHIPOTLE CHIPOTLE
1 chipotle dunkin doughnuts
1 CHIPOTLE IN THE MEAL PLAN! Replace Wendy's with chipotle and UF students will be happy campers so we dont have to walk all the way to University St to get it.

- 1 Chipotle or anything Tex-Mex. A mini Chili's. Vale. A Hispanic food restaurant such as Mi Apa.
- 1 Chipotle or Bento's
- 1 chipotle or jimmy johns or tropical smoothie
- 1 Chipotle or Taco Bell. Steak 'n' Shake or Shake Shack. Humble Wood Fire or Taste Pho & Noodle House.
- 1 Chipotle or Tijuana Flats, Bento, 4Rivers, Dunkin Donuts, local food trucks
- 1 Chipotle to replace Wendy's
- 1 Chipotle
- 1 Chipotle Adidas McDonalds
- 1 chipotle bento
- 1 Chipotle Hispanic Food Taco Bell 4 Rivers SmokeHouse Ale House
- 1 Chipotle McDonald's Portillos Something with Philly cheese steaks lol
- 1 Chipotle Olive Garden Jhonny Carinos
- 1 Chipotle Panera
- 1 Chipotle Ramen
- 1 Chipotle Taco Bell Blaze Pizza Italian gator pizza
- 2 Chipotle!
- 1 chipotle! pascal's!
- 1 Chipotle(must please) McDonald's Dunkin donuts
- 1 chipotle,
- 1 Chipotle,
- 1 Chipotle, Panera, smoothie king
- 1 Chipotle, any asian styled restaurant, Taco Bell
- 1 Chipotle, Asian restaurants with vegan options
- 1 Chipotle, bento
- 1 Chipotle, Bento
- 1 Chipotle, Bento and Relish
- 1 Chipotle, bento hot food (not just sushi), pita pit, poke bowl station, bolay, something healthy maybe like açai bowls or poke bowls, vegan food, healthy salad place
- 1 chipotle, bento, blaze pizza, wawa, miller's alehouse, mcdonalds, planet smoothie, pizza hut
- 1 Chipotle, Bento, PDQ, Five Guys
- 1 Chipotle, Bento.
- 1 chipotle, bentos
- 1 Chipotle, Blaze Pizza, Pita Pit,
- 1 Chipotle, Blaze Pizza, Zoes Kitchen, Mi Apa
- 1 Chipotle, Bolay
- 1 Chipotle, Bolay, Bento, Cilantro Taco, McAlister's Deli/Panera (real deli of any sort!)
- 1 chipotle, bolay, blaze pizza
- 1 Chipotle, Bolay, Dominos, McDonald's
- 1 Chipotle, Bolay, Menchie's, Jamba Juice
- 1 Chipotle, Bolay, Panera
- 1 Chipotle, Burger Fi, Blaze, Five Guys
- 1 Chipotle, Burger Fi/ Relish/ Five Guys
- 1 Chipotle, Burger King, Bolay, Jersey Mikes
- 1 Chipotle, Burger King, Pizza Hut
- 1 Chipotle, Burger King, some choices of Indian and Mediterranean cuisine (like the nearby Kabab House and Gyro Plus, for example)
- 1 chipotle, chick-fil-a breakfast
- 1 chipotle, chili's, miller's ale house, mi apa
- 1 Chipotle, Chilis, Panera Bread
- 1 Chipotle, Cilantro Tacos, Mi Apa
- 1 Chipotle, coke, chipotle
- 1 chipotle, culver's, menchie's/some sort of fro yo
- 1 Chipotle, Dairy Queen, Taco Bell, Waffle House, Dunkin Donuts, Krispy Kreme, Blaze Pizza, In n Out Burger, Chili's, Macaroni Grill, Olive Garden, local restaurants should come in too since they're often better than all the big chains
- 1 Chipotle, Dunkin Donuts
- 1 Chipotle, DUNKIN DONUTS PLEASE
- 1 Chipotle, Dunkin, Krispy Kreme, Radha's Kitchen (local/vegan), Bento
- 1 chipotle, firehouse
- 1 Chipotle, Firehouse Subs, Buffalo Wild Wings, Zaxbys.
- 1 Chipotle, Firehouse Subs, Publix Subs
- 1 chipotle, five star pizza
- 1 Chipotle, food trucks, Zoe's Kitchen
- 1 Chipotle, fresh express, panda express
- 1 Chipotle, good pizza, Italian food/or different types of ethnic foods like Greek - Mexican - Puerto Rican (Local food truck in Gainesville called Old San Juan), cilantro tacos.
- 1 Chipotle, Grill Fresh
- 1 Chipotle, healthier smoothie options, taco bell
- 1 Chipotle, healthier versions of everything currently offered
- 1 Chipotle, Hogan's Heroes

- 1 Chipotle, I prefer to support local business and the University could truly do something unique in providing a local business the opportunity to expand onto campus with quality local food.
- 1 Chipotle, In-N-Out Burger, melting pot, 5 guys, olive garden, steak n' shake, miller's ale house
- 1 Chipotle, Jersey Mikes
- 1 Chipotle, Jimmy Johns
- 1 Chipotle, Jimmy Jones, Tijuana Flats, Firesubs
- 1 Chipotle, KFC, Dominos
- 1 Chipotle, KFC, Tropical Smoothie
- 1 Chipotle, local restaurants
- 1 Chipotle, McAlister's
- 1 Chipotle, McAlister's, a good Mexican food option, anything with great vegetarian or Indian food options
- 1 Chipotle, McDonald's, Popeye's, Taco Bell
- 1 Chipotle, McDonald's, Tropical Smoothie
- 1 chipotle, mcdonalds
- 1 chipotle, McDonalds
- 1 Chipotle, McDonalds, blaze pizza
- 1 Chipotle, McDonalds, Checkers,
- 1 chipotle, mcdonalds, publix subs
- 1 chipotle, mcdonalds, sushi
- 1 chipotle, mi apa
- 1 Chipotle, MOD, Grill Fresh, The Top

- 1 Chipotle, Moe's, Indian food,
- 1 Chipotle, Moes, Firehouse Subs, Blaze Pizza
- 1 Chipotle, Moes, pita pit,
- 1 Chipotle, more ethnic restaurants, Kungfu Tea, Panera
- 1 Chipotle, more Mexican style food or Caribbean food
- 1 Chipotle, outback, mi apa, any food thatâ€™s not like super unhealthy and the same as what we have
- 1 chipotle, panera
- 1 Chipotle, panera
- 4 Chipotle, Panera
- 1 Chipotle, Panera and Bolay
- 1 chipotle, Panera bread
- 1 Chipotle, panera bread, blaze pizza
- 1 Chipotle, Panera Bread, Einstein Bagels (closer to lecture halls)
- 1 chipotle, panera bread, five guys,
- 1 Chipotle, Panera bread, McDonaldâ€™s
- 1 Chipotle, Panera, a made to order sub place that isn't subway,
- 1 chipotle, panera, bento, qdoba
- 1 Chipotle, Panera, Culver's
- 1 Chipotle, Panera, Mi Apa
- 1 Chipotle, PDQ, Blaze or MOD, Publix, more Bento, Panera, Chili's, Firehouse Subs
- 1 Chipotle, planet smoothie

- 1 Chipotle, Poke bowl restaurant, an ice-cream parlor/location to buy cookies and desserts (i.e Coldstone, Phenomenon (local to Florida)), a more health conscious restaurant.
- 1 Chipotle, Popeye's, Peets
- 1 Chipotle, Popeyes, BTW
- 1 Chipotle, Popeyes, Sonic
- 1 Chipotle, Publix, Gyro Plus
- 1 chipotle, publix, more vegetarian/vegan friendly restaurants
- 1 Chipotle, Qdoba
- 1 Chipotle, Qdoba, Potbelly's, Pret, WAWA (DC style), Cava, Nandos
- 1 Chipotle, Relish, Chill'i's
- 1 Chipotle, Relish, Mi Apa, Flaco's
- 1 Chipotle, Satchel's, Relish, Dairy Queen
- 1 Chipotle, smoothie king, Zoeâ€™s kitchen, Dunkinâ€™ Donuts and Panera bread
- 1 Chipotle, Sushi
- 1 Chipotle, Taco Bell
- 1 Chipotle, Taco Bell, and Bojangles
- 1 Chipotle, Taco Bell, Cold stone, Dunkin Donuts, Blaze Pizza, Mother's, Krispy Kreme
- 1 Chipotle, Taco Bell, local pizza place
- 1 Chipotle, taco bell, mcdonalds, checkers, and Opus Coffee
- 1 Chipotle, Taco Bell, Steak and shake, Popeyes
- 1 Chipotle, Tijuana Flats, Blaze Pizza, Dunkin' Donuts
- 1 Chipotle, Tropical Smoothie
- 1 Chipotle, Tropical Smoothie, Panera, 3 natives
- 1 chipotle, v pizza, RELISH, daily green
- 1 Chipotle, Vail, Bolay
- 1 Chipotle, vale
- 1 Chipotle, Vale
- 1 Chipotle, Vale food, Bolay, Tazikis
- 1 Chipotle, velvet taco, jamba juice,
- 1 Chipotle, Yogurtology
- 1 Chipotle, Zaxby's, Five Guys, Bento's, M.O.D.S. Pizza, Grill Fresh, Bolay
- 1 Chipotle, zaxbys, panera, bento
- 1 Chipotle, Zaxbys, Wingstop, Dominos, Wawa, Popeyes, Publix, Checkers, Gator Dockside, Bento
- 1 Chipotle, Zoe's Kitchen, Bento
- 1 chipotle, Zoe's kitchen, vale
- 1 Chipotle, Zoes Kitchen, Taco Bell, Panera, Qdoba, Pei Wei, Dominos, Olive Garden, Tropical Smoothie, Grill Fresh, BOLAY
- 1 chipotle.
- 1 Chipotle/Qdoba
- 1 chipotles, paneral
- 1 Chippotle
- 3 Chiptole
- 1 Chiptole, Blaze
- 1 Chomp it
- 1 chopsticks
- 1 Chopstix, Nola's, anything Black or Brown owned and local! Kick Wendy's off campus already!!!
- 1 Chopstix, PeiWei, Flying Biscuit, Maple Street Baker, Keke's, Yogurtology
- 1 chopt
- 1 Churchs chicken
- 2 Chuy's
- 1 Chuy's Grub Dominos Chipotle
- 1 Chuy's, Bento, Leonardo's Pizza, Satchel's Pizza,
- 1 chuyâ€™s
- 6 Chuys
- 1 chuys and some asian resturants
- 1 Cici's
- 1 Cicis
- 1 Cilantro Taco

Cilantro Taco, Blue Highway Pizza, Humble Wood Fire - all of these are in food trucks and could locate themselves near areas like the Katie Seashole Pressly Stadium - people from the Museums and Performing Arts Center, REC Center, and folks like me near Fifield Hall, could take advantage of such options much more easily! AND, food options could be diverse with a rotation of food trucks. That said, a morning breakfast joint near Fifield would be amazing! We have nothing out there, not even a vending machine at my building. And it may be worth investing in a dining option over there with the new baseball stadium being built on the corner of Hull and IFAS Research Drive. Please bring options to that location on campus! :)

- 1 Cilantro Taco, Humble Pie, Baker Baker (all local)
- 1 cilantro tacos
- 3 Cilantro Tacos
- 1 Cilantro Tacos and other local food trucks/restaurant options

1 Cilantro Tacos food truck
1 Cilantro Tacos, Bento Cafe
1 Cilantro Tacos, Blue Highway Pizza, Emiliano's
1 Cilantros Tacos
1 civilization
1 Clancey's
1 Coca cola
1 COCA COLA
2 Coca-Cola
1 Coffee Bean, PDQ, Flying Bisquit, a new salad bar maybe?
1 Coffee places other than Starbucks Bolay or something like it would be great Indian food Middle Eastern food Thai food Mexican food
Coffee shops that aren't Starbucks. The Starbucks monopoly is bad, and there is no cafe on campus. If you made a proper cafe anywhere in Zone 3 or 2, I would literally go there everyday.
However, since you chose to only have Starbucks who make bad coffee and "coffee flavored" ice cream there is no where to go to get actual coffee. Make Au Bon Pain have a proper coffee
1 grinder with fresh coffee beans.
2 Coke
1 Coke a cola
1 Coke and coke products.
1 Coke products
1 Coke, MiApa, PDQ
1 Coke. More Einstein's bagel locations.
1 Cold stone
1 Cold Stone
1 Coldstone, Panera
1 Coldstones or healthy icecream
1 Cookout
2 Costa Vida
1 Could you get la tienda to open a taco truck by SW rec?
1 Cracker Barrel
1 cracker Barrel
1 Crane ramen
1 Crane Ramen, Bangkok Square (Gainesville), Bolay, Dominoes, Publix Subs, PDQ
1 Crossroad's Kitchen Chicken and Waffles
1 Cuban food, non chain restaurants.
1 Culver's Zaxbys
1 Culver's, Taco Bell, McDonalds, Burger King
1 Culver's
1 Culvers
1 Culvers MacDonaldis Piesanos
1 Culvers Tim Hortons
1 Culvers, an Einstein Bagels on the north side of campus
1 Culvers, Blaze
1 Curia on the Drag
1 Curia on the drag, karma crean, vegan companies
1 Current choices are sufficient.
1 Cut the contract with Wendy's
1 CUT THE CONTRACT WITH WENDY'S
1 CYM coffee
1 CYM Coffee, Bento (local chain), Panera, McAllisters
4 Daily Green
1 Daily green, bodega, Panera. Bread
1 Daily Green, Harvest Thyme, The Bodega, Mi Apa
3 Dairy Queen
1 Dairy Queen Dunkin Donuts
1 Dairy Queen, Einstein Bagel, Chipotle or Chuy's, Krispy Kreme
1 Dairy Queen, Panera Bread, Pascals, IHOP, Culvers
1 Dairy Queen, Sonic, In N Out Burger
1 Darden Restaurants, WaWa, Church's Chicken, Boston Market
1 David's bbq
1 Deli food
3 Denny's
1 Denny's; McDonalds; Little Caesar's Pizza; Baskin Robbins Ice Cream
1 Denny's
1 Dennys
1 Desi cuisine
1 Designer green
1 DESIGNER GREENS
1 Designer greens
1 Designer greens and grill fresh
1 Designer Greens,
1 Different sandwich shops beside subway.
1 do not know
1 Domino
1 Domino pizza
1 domino
6 Domino's
1 Domino's Pizza
1 Domino's pizza, Ihop, Indian food, Chipotle, Relish, Burger King, Steak and Shake
1 Domino's Pizza, Taco Bell
1 Domino's, Gator Suyaki, Momoyaki, Firehouse Subs, BJ's Restaurant, Phillipine Express
1 Domino's, Halal Guys, Taco Bell
1 Domino's, Taco Bell, Panera Bread, Dairy Queen, Qdoba
1 Domino's, Teriyaki
1 Domino's pizza
1 dominoes
2 Dominoes
4 Dominos
1 Dominos and KFC

1 Dominos and more cafés
1 Dominos pizza
1 Dominos, Arbys
1 Dominos, Outback
1 Dominos, Relish, Grub
1 Don't care as long as it is healthier, cleaner and cheaper. HEALTHIER being the priority.
1 Don't have a preference.
1 don't know
1 don't know - maybe fresh sandwiches better quality than subway but not Jimmy Johns
2 Don't know
1 Dunkin' donuts, grill fresh, pita pit
3 dunkin
7 Dunkin
1 Dunkin sushi
1 Dunkin (seriously, enough Starbucks)
1 Dunkin Donut
1 Dunkin Donut Pollo Tropical Wingstop
6 dunkin donuts
3 Dunkin donuts
28 Dunkin Donuts
2 DUNKIN DONUTS
1 Dunkin Donuts (sad that you already have a contract)
1 dunkin donuts / anything vegan
1 DUNKIN DONUTS and Chipotle and Einstein Bagel Bakery/Panera and a cheap salad place
1 Dunkin Donuts is the biggest one, but here are so many near campus that it seems like a waste
1 Dunkin Donuts or Einstein bagels
1 Dunkin Donuts PLEASE
1 Dunkin Donuts Something healthier!! Like Bolay
1 Dunkin Donuts! More breakfast "fast food" options... all we have is Starbucks, and Starbucks is way too expensive. Maybe some other coffee joints. Einstein Bagels in the Hub was fantastic until
1 they replaced it with a bigger Chick-fil-A.
1 Dunkin Donuts!!! GET RID OF WENDYS
1 Dunkin Donuts, a better burger place, and an Italian place
1 dunkin donuts, and more international food choices in general
1 Dunkin Donuts, Blaze Pizza, Relish, Bugerfi, Panera Bread, Gigi's Cupcakes, and Sweet Dreams.
1 Dunkin Donuts, Bolay
1 Dunkin Donuts, Chicken Salad Chick, PDQ
1 Dunkin Donuts, Chipotle and Taco Bell
1 Dunkin Donuts, Chipotle, Taco Bell, Grill Fresh
1 Dunkin Donuts, Chipotle, Tijuana Flatts
1 Dunkin donuts, Dairy Queen/any ice cream place.
1 Dunkin Donuts, Einstein Bagels (more centralized), Qdoba
1 Dunkin Donuts, Einstein Bagels, Acai Bowls
1 Dunkin Donuts, Five Guys, Dominos, Panera
1 Dunkin donuts, five guys, mcalisters, panera bread
1 dunkin donuts, fresh kitchen, bolay vale, blaze, pdq, panera
1 Dunkin Donuts, Giardinos, Chipotle.
1 Dunkin Donuts, Italian restaurant, Mcalisters, Burgerfi, Gigis cupcakes, ice cream place
1 Dunkin Donuts, Jersey Mikes, taco bell,
1 Dunkin donuts, Jimmy Johns, McDonalds, Burger King, Tropical Smoothie,
1 Dunkin Donuts, Jimmy Johns, Publix Subs, Bento
1 Dunkin Donuts, Leonardo's
5 Dunkin Donuts, Panera
1 Dunkin Donuts, Panera Bread, Field of Greens
1 Dunkin Donuts, Panera, Einstein Bros. Bagels, McAllister's Deli, Noodles & Company, Schlotzsky's, Zoe's Kitchen
1 Dunkin Donuts, Sonny's BBQ, Jimmy John's or Jersey Mike's Subs, WaWa
1 Dunkin Donuts, Taco Bell
1 Dunkin donuts, tacos
1 Dunkin Donuts, Tijuana Flats, any Italian food (Ex: Fazolis)
1 Dunkin Donuts, Wawa
1 dunkin donuts.... jimmy johns.... mcalister deli.... WAWA
1 Dunkin Doughnuts
1 Dunkin Doughnuts, bagels and noodles, mcdonalds
2 Dunkin' Donuts
1 Dunkin' Donuts Panera Bread
1 Dunkin' Donuts , McDonald's. Burger King, Bento!!
1 Dunkin' Donuts, Chipotle
1 Dunkin' Donuts, Einstein Bros, Panera Bread
1 Dunkin' Donuts, Taco Bell
1 Dunkin' Donuts.
1 Dunkin', Tijuana Flats, Grill Fresh
1 Dunkin, Opus Coffeehouse
1 Dunkin, outback
1 Dunkin, Taco Bell, Panera, Chipotle, Five Guys
1 DUNKIN DONUTS DUNKIN DONUTS DUNKIN DONUTS DUNKIN DONUTS DUNKIN DONUTS DUNKIN DONUTS
1 Dunkin DONUTS
1 Dunkin DONUTS donuts
8 Dunkin DONUTS Donuts
1 Dunkin DONUTS Donuts,
1 Dunkin DONUTS Donuts, Asian food options, more halal options
1 dunkin DONUTS donuts, ice cream
1 Dunkin DONUTS Donuts, Panera, McDonald's, momoyaki, shake shack, grill fresh
1 Dunking Donuts, Shake Shack
1 Earl's Sandwich, Duffy's, Five Guy's
1 Earth fare, tropical smoothie Cafe, tea stori
2 Einstein
1 Einstein (on main campus)
1 Einstein Bagel , Chipotle

- 1 Einstein Bagel Bros, Au bon Pain, Panda Express, Popeyes
- 2 Einstein bagels
- 4 Einstein Bagels
- Einstein bagels (yes its offered by Shands but it is incredibly inconvenient), more diverse food than just Panda Express/Pollo Tropical like Taste or another Pho/Ramen option. Also DUNKIN
- 1 DONUTS PLEASE.
- 1 Einstein Bagels at the Hub
- 1 Einstein Bagels back at the HUB, Healthier Restaurant Chains
- 1 Einstein Bagels in an undergraduate area of campus
- 1 Einstein bagels someplace other than the health center, Willy's Mexican Grill burritos, some type of Chinese-Thai food option, Jason's Deli, Culver's, Waffle House
- 1 Einstein Bagels
- 1 Einstein bagels, blaze pizza, Tijuana flats
- 1 Einstein Bagels, Chipotle, Dunkin Donuts
- 1 Einstein bagels, chipotle, Panera bread
- 1 Einstein Bagels, Dunkin Donuts, Wawa
- 1 Einstein Bagels, more healthier options
- 1 Einstein Bros
- 1 Einstein Bros back in central campus
- 1 Einstein Bros Bagels
- 1 Einstein bros bagels
- 1 Einstein Bros in a place that a majority of students can access (near Library west or marston, close to turlington, or close to the other main dining halls.)
- 1 Einstein Bros Panera Bread
- 1 Einstein Bros, Menchies, Dunkin Donuts, Chilis, Latin Cafe, Panera Bread, and a Barnes & Noble.
- 1 Einstein Bros, PDQ, sit down style restaurants
- 1 Einstein Bros., Sweetwater Coffee, & UF brand of Diner similar to Metro Diner
- 1 Einstein brothers, chipotle, grill fresh, or other healthier fast casual dining options
- 1 Einstein on central campus. Panera bread five guys chipotle
- 1 Einstein on main campus, wawa,
- 1 Einstein's
- 1 Einstein's (or another good bagel place)
- 2 Einstein's Bagels
- 1 Einstein's bagels
- 1 Einstein's Bagels closer to center of campus
- 1 Einstein's Culver's Ale house
- 1 Einstein, Dunkin Donuts
- 1 einstein, ihop
- 1 Einstein's
- 1 Einstein's bagels
- 1 Einstein's Bagels
- 1 Einstein's bagels, IHOP, Kung Fu Tea, Buffalo Wild Wings, California Pizza Kitchen, Bento, Panera Bread, Bolay, Lime, Shake Shack, BurgerFi
- 1 Einsteins
- 1 einsteins bagels
- 1 Einsteins Bagels
- 1 Eisenstein bagels back on main campus; pei wei
- 1 Eistein Bros
- 1 Eisteins Bagels
- 1 El indio
- 1 El Indio
- 1 El Indio or local restaurants.
- 1 El Indio, Chipotle, Karma Cream
- 1 El Indio, Taco Bell, Mi Apa, more pizza options
- 1 El Indio, Taco Bell, Panera, Chipotle, Bento, Miami Subs, Blaze, Boca Fiesta, Kabab House
- 1 El Indios, Chopstix
- 1 El Meson
- 1 Electric Ramen, Tazikis, Wahaha, publix subs :)
- 1 ethnic
- 1 ethnic foods such as Cuban Chinese Thai Indian open peoples minds with food
- 1 Ethnic foods, vegan and vegetarian
- 1 Everyone of them is fine.
- 1 Evos
- 1 Expand Opus Coffee in other locations
- 1 Falafel King
- 1 Falafel king, Blaze pizza, Indian cuisine, Zoe's kitchen, Tropical smoothies, Chipotle
- 1 Falafel king, Dunkin's, flacos,
- 1 far more local farmers, perhaps partner with Working Food to highlight local restaurants
- 1 fast food Burger King Dairy Queen, Fire House Subs
- 1 Fast food participating in the fair fold program
- 1 fast-food (pizzas and hamburguers like mc donalds, bigger burger, dominos)
- 1 Felipe's and Leonardo's
- 1 ff
- 1 Fire House Subs
- 1 Fire House Subs / Culvers
- 3 firehouse
- 2 Firehouse
- 1 Firehouse and moes
- 1 firehouse subs
- 4 Firehouse subs
- 3 Firehouse Subs
- 1 Firehouse Subs, Buffalo Wild Wings, Taco Bell
- 1 Firehouse Subs, Five Guys, Zaxby's
- 1 Firehouse Subs, healthy snack machines that vend fruit, etc., Coke products, Arby's
- 1 Firehouse Subs, McAlister's, Zoe's Kitchen, Panera
- 1 Firehouse Subs, Panera Bread, I also miss the Mediterranean/Greek dining facility that was in the North Tower (it had good food and healthier options.
- 1 firehouse subs, panera bread, bentos, burrito famous, satchels, jimmy johns, jason deli, chipotle
- 1 firehouse subs, tacos, publix,
- 1 Firehouse Subs, Wendy's, Pollo Tropical, Bojangles
- 1 Firehouse, Chipotle, McDonalds, PDQ
- 1 -First Watch -Boston Market

2 five guys
 2 Five guys
 13 Five Guys
 1 Five Guys Bentos
 1 Five guys, Chipotle, Bento,
 1 Five guys, Chipotle, Zoe's kitchen
 1 Five Guys, Domino's, Zaxby's
 1 Five guys, Dominos
 1 five guys, einstein bros closer to main campus
 1 Five Guys, Manchu Wok, Taco Bell
 1 Five Guys, Panera, etc.
 1 five guys, Panera, Grub, Firehouse
 1 Five Guys, Taco Bell, Panera Bread, Bento, Zoe's
 1 Five Guys, Vale, and Bento
 1 Five Guys, Zaxbys
 1 Five Guys; Panera
 1 Five Star Pizza, Panera Bread, Dunkin Donuts, and McDonalds
 Five Star, Some place with fresh Greek Food, More Salad Places like Red Tomatoes, A Smoothie place that isn't full of sugar, Korean BBQ, Tea Place/House, Asian Noodle Bowl Place (like Ramen),
 1 Pan Asian (but not Panda Express),
 1 Flaco's and jersey mikes
 1 Flacos
 1 flacos, bagels and noodles, pop a top
 1 Food Network Kitchen, Einstein Bros, Blaze Pizza, Cava, By The Way Bakery, 5 Guys, BurgerFi
 1 food provided by local bakeries, local breads, farm to table
 1 Food Truck options -Cilantro Taco, etc.
 1 Food trucka
 1 food trucks
 3 Food trucks
 1 Food Trucks
 1 Food trucks in general, Mi Apa or some sort of local Latin food, Reggae Shack or some local Caribbean food
 1 Food trucks or Blaze Pizza
 Food trucks! Mayflower Cellars, LEJ Pretzels, Cilantro Tacos. Mediterranean anything (falafel, gyros). this would serve the need for diverse and healthier options (ie low fat/sugar) for those with
 1 dietary restrictions or those who know it's just a good idea in general.
 1 Food trucks! That way we can choose from different foods at different times.
 1 Food trucks, Fudruckers, Shake Shack, independent food stalls
 1 Food Trucks, like all types of foods.
 1 FOOD TRUCKS: Radha's Kitchen, Humble Wood Fire Pizza, Eim Thai, Taste, Cilantro Tacos

 1 Food types: Indian, Thai, Vietnamese, Japanese, Mediterranean, Greek, African (Nigerian, Kenyan) - genres of food that aren't represented in off-campus restaurants (draw people ONTO campus)
 1 For Krishna Lunch to accept declining balance

 1 For me as a student the farthest i go for food is the reitz. I think there are too many chick fil a's. Plus i'd love to see a diner style place on campus with good breakfast food
 1 Four rivers
 1 Four Rivers Whole Foods Fresh Market
 1 Four Rivers!
 1 Four Rivers, Denny's, PDQ
 1 Fresh grill, vale, bolai
 1 Fresh Kitchen, Chipotle, Chick-Fil-A (at the Reitz)
 1 Fresh Kitchen, The Top, Satchels, Caribbean Spice, Tazikis, Zoes, Thai, Indian, Metro Diner, Better Byrd, Bagel Bakery, Chipotle, more Opus coffee shops and less Starbucks
 1 Fresh Market, Bento, cilantro tacos,
 1 Fresh, local, organic.
 1 Fridays, McDonalds, Burger King, Krystals
 1 Friendly's
 1 Frozen yogurt
 1 Frozen yogurt (Menchie's, etc.), Einstein Bagels, Burgerfi/Five Guys,
 1 Frozen yogurt please
 1 Fruits and vegetables
 1 Fudruckers! But that's just a dream. I don't expect that
 1 Fuji Sushi
 1 Full Service Food Trucks
 1 Fuzzy's Taco Shop, Italian option of some sort (not just pizza)
 1 Gardein
 1 Gator D'Lites.
 1 Gator Dining has enough national and corporate representatives on campus. Looking for something local food choices.
 1 Gator Dockside
 1 Gator suyaki
 1 Gator Suyaki
 1 GATOR SUYAKI
 1 Gator suyaki, Bento, chipotle
 1 Gator Suyaki, Bento, Indian Cuisine
 1 Get rid of aramark
 Get rid of Chick Fil A; Domino's (instead of Papa Johns); bring back Einstein's for on-campus eating; Burger Fi; Chili's, or some rib place; Jimmy John's or Firehouse Subs; a nice sit-down eatery a la
 1 The Top or OAK that serves pasta and steak
 1 Get rid of Starbucks. Horrible coffee. Any other coffee chain but them.
 1 GET RID OF WENDYS
 1 Go local
 1 Golden Chick
 1 Golden Coral
 1 Golden Corral
 1 great wraps, california chicken grill,
 1 Greek
 1 Greek or thai food
 1 Greek, like Zoe's Kitchen or Taziki
 1 Green iguana
 4 grill fresh
 3 Grill fresh
 8 Grill Fresh

- 1 Grill fresh Jimmy Johns Popeyes
- 1 Grill Fresh (a concept like this would be great)
- 1 Grill Fresh or another bowl building restaurant
- 1 Grill Fresh literally anything that is healthy and good
- 1 Grill Fresh Vale

Grill Fresh! There are so many unhealthy places on campus, it is ironic to feed students such artery-clogging garbage as we attempt to learn, grow, and better ourselves. Grill Fresh offers extremely healthy and convenient bowls that actually sustain the human body, rather than the artificially produced trash that is fed to people from all the fast-food places on campus.

- 1 grill fresh, a ramen place
- 1 Grill Fresh, iHop, Cracker Barrel
- 1 Grill Fresh, Publix, a Mexican option
- 1 Grill Fresh, ramen, a raw cold-pressed juice bar...
- 1 Grill Fresh, Vale, Bolay
- 1 Grill Fresh/Bolay
- 1 Grill Fresh; Chipotle
- 1 Grille Fresh, Bolay, etc.
- 1 Grillfresh
- 1 Grillfresh, Pokebowl Station, Vale Food Co, La Tienda
- 1 Grub
- 1 Grub Burger
- 1 Grub, Mi Apa, Bangkok Square
- 1 Gumby's
- 1 Gumby's, Popeyes, Mc Donald, KFC
- 1 Gus's Fried Chicken, 5 Guys, Panera.
- 1 Gyro
- 1 gyro wraps at the oaks mall
- 1 halal
- 1 Halal and kosher options
- 1 Halal Food
- 2 Halal Guys
- 3 Halal guys
- 1 Halal guys New York Eats Zeezenia
- 2 Hardees
- 1 Harris
- 1 Harry's Sweetberries
- 1 Harrys
- 1 harvest thyme
- 1 Harvest Thyme or other local restaurants
- 1 Having more chain fast food restaurants would be nice due to the fact that they are quick, cheap, but good.
- 1 Health food companies for clean foods
- 1 healthier
- 1 Healthier options like Bolay or Vale
- 1 healthier options like Grill Fresh; feature foods grown on campus or in Florida; Soups
- 1 Healthier options like Zoe's™s
- 1 Healthier options that are convenient.
- 1 Healthier options, and more options, I don't care about a particular corporation.
- 1 healthy
- 1 healthy burger options, like BurgerFi or Relish
- 1 Healthy burger place, like Relish or BurgerFi
- 1 Healthy fare
- 1 Healthy food options. I had more options for Q 111: More variety of food option and venues across campus; and More options to accommodate dietary needs
- 1 Healthy food, like Krishna lunch is perfect.
- 1 Healthy Italian and Asian
- 1 Healthy made-to-order deli option, Pizza option made-to-order
- 1 Healthy ones
- 1 Healthy options!!!!
- 1 Healthy vegan snack choices
- 1 Healthy, high quality fast casual options like Bolay (we really do not have a good healthy option, salad bars not really counting because they are overpriced and do not offer a large variety) and
- 1 local options like Vine Bakery (would be great to have a partnership with a local bakery).
- 1 Healthy, locally sourced non-chain options that are sustainable and not a one shot or short term
- 1 Hi
- 1 high end sandwiches, salads, and baked goods would be a great addition
- 1 higher quality food..everything tastes like it was frozen then dethawed
- 1 Hispanic restaurants (Mi Apa), more local restaurants, more salad places (Crouton's is only at the Reitz)
- 1 Hogan's, 43rd St Deli, Toolay's, GringosLocos, Dunkin Donuts, KFC, Tim Horton's
- 1 Honest Tea
- 1 Honestly, just copy everything Purdue is doing, they've got it figured out: <https://dining.purdue.edu/>
- 1 Honestly, something local. The area in and around campus is so corporate--it would be great to have a local UF favorite that alumni could reminisce on and current students could create fond memories of. Right now everything feels so impersonal and processed. When I moved here and asked about good, local food--"Where do the students go? Where's the real UF?"--no one could
- 1 give me an answer.
- 1 Honestly, the only thing I would love is a Chinese buffet.
- 1 hot dogs
- 1 hot noodles
- 1 Huey Magoos, Taco Bell
- 1 Humble wood and other small local good quality food
- 1 Humble Wood Fire Pizza; Hawaiian Island Bowl; Curia on the Drag; Food Trucks!!
- 1 Hummus House or Pita Pit, something that has veggies and other healthy items but isn't just salad
- 1 Hurricane BTW, Grub, Einstein Bagels (more), pizza (blaze) ,
- 1 Hyppo popsicles, more Vegan options &€" maybe brands like Daiya -- <https://daiyafoods.com/>
- 1 I always want to see krishna
- 1 i am not sure
- 1 I do not have a particular brand I would like to see but I would like more variety. There are 3 subways, many Starbucks and 2 chick-fil-a restaurants. I enjoy going to the HUB frequently to try new items. However, the HUB is very very very expensive. Just having more variety of brands would be better for me in my opinion, but I understand that a lot of my peers enjoy having the same brands everywhere for convenience. I am not a big fast food person this is why I go to the HUB to buy a sandwich, yogurt, fruit, protein bars or ice cream which can not be provided by these
- 1 brands.
- 1 I do not know
- 1 I do not know all that is offered

1 I do not know.

1 I don't care, but the vet school NEEDS more options. A coffee place that closes early really just doesn't cut it.

I don't eat at fast food restaurants at all. Not off campus, not on campus. The shift towards "restaurant brands" does absolutely nothing to entice me to eat on campus. The last thing I want is more chain junk food.

1 I don't know and I don't eat on campus enough to super care

1 I don't know what options but I bet you don't have In n' Out. You should get them. They rock.

1 I don't want to see more chains, rather, more local and also international food

1 I don't have a particular brand in mind, as long as it offers vegetarian options and is not fried food or burgers

1 I don't know

1 I don't really care. I don't eat on campus

1 I dunno, but some halal/Mediterranean would be cool

1 I miss having Einstein Bagels in the hub. Au Bon Pan is too slow and not as good. I would also like to see UF get rid of our contract with Chick-Fil-A.

I prefer fresh foods (salad bar, fruit) over restaurants/brands, but if you had Amie's bean burritos on campus (and non-disgusting microwaves), I'd probably stop going to Krishna lunch. I eat at Au Bon Pain quit a bit, but it can be expensive for the portion size (unless you're eating eggs): Some fruit + a cup of soup = \$10 or so.

1

I suggest you to provide halal food on campus. I can not eat any of the food you offer around the campus. Please consider all preferences and provide food for all people. It is about 4 years I am in UF. I always struggle to find food on campus. There is just a few vegi options, but not Halal food. If you bring halal food, you can attract both Jewish and Muslim students.

1 I think the selection is fine there just needs to be more locations spread across campus.

1 I want a restaurant here that actually supports the Fair Food Program and Coalition of Immokalee Workers.

1 I want Einsteins back!

1

1 I want to see Wendy's no longer on campus. It has not signed on to the Fair Food Program to respect farmworker rights and thus should not have the right to operate at UF until it signs on.

1 I will eat all my meals on campus if you somehow get Burrito Brothers to reopen on campus. Otherwise, I don't really care.

1 I wish there was still an Einstein's on the north part of campus. It would be really cool if Blaze Pizza opened a location on campus.

I would eat on campus way more if I knew I was supporting a local business that sourced ethically, something like Boca Fiesta or Leonardo's. If I HAD to choose a retail provider I would choose one that was signed on to the Fair Food Program, like Chipotle.

1 I would leave a build your own bowl such as Vale or Bolay

I would like a better pizza option that isn't Papa John's or Dominos. Maybe a local brand could set up on campus. I think doing a food truck set up once a week would be great. It could be held on the North Lawn or near Plazas. This would be a great way to work with local restaurants as well as bring variety. Panera would be a great option. If there was a way to stop limiting the menus on campus. I don't like that our chain restaurants are "expresses."

1 I would like Gator Dining to stop serving Wendy's and maybe get a Panera

1 I would like the taco bar, potato bar, salad bar, omelette bar back

I would like to see a greater diversity of retail brands than currently offered. It seems like there is a Chick-Fil-A monopoly on campus, which as a vegetarian and LGBTQ identifying individual is really unsettling. It seems like the University of Florida is giving preferential treatment to this retail chain over others, and I would love to see other options offered that are not strictly meat/chicken oriented.

1 I would like to see a sub/salad place with actual good/fresh ingredients - similar to Publix.

I would like to see any brands that have joined the Fair Food Program (McDonald's, Burger King, Subway, Taco Bell, Chipotle, etc.). These are brands that uphold the rights of farmworkers and guarantee basic protections for workers in the fields. I DO NOT want to see Wendy's until they join!

1 I would like to see Einstein's Back on central campus instead of Au Bon Pain

1 I would like to see fewer Chick-Fil-A's. A Panera on campus would be great!

1

1 I would like to see fewer retail "brands". I think UF should follow campuses like the University of Massachusetts that act as their own vendors and provide fresh local food at reasonable prices.

1 I would like to see less corporate options and more local providers and more ethnic fare.

1 I would like to see meals cooked freshly every day on campus. No brands. Just good quality produces.

1 I would like to see more Einstein Bagels around the center of campus

1

1 I would like to see more local businesses and healthier options overall. Less Wendy's and Panda Express and more options like the local "Big Island Bowl" and "Root and Pecker" and "Vale".

I would like to see more traditional, buffet-style dining halls. Such dining halls allow for much greater variety in menu options, such as variety of cultural cuisines, food groups, and dietary considerations. Similarly, they allow for more freedom of choice for customers, more control over menu options for dining services, and higher quality food overall. Finally, it is my opinion that such dining halls provide for a much richer experience for students and staff alike, and are an integral part of the collegiate experience for students.

1 I would like to see some places that serve soup and sandwiches together as an option and some restaurants that have breakfast options.

1 I would like to see the University of Florida get away from Aramark and partner with more local businesses.

1 I would love any restaurant offering cheap, healthy, and delicious food with extended hours of operation. No more unhealthy fast-food please

1 I would love for chipotle to be in gator dining. Some sort of ice cream chain would be cool too.

I would love some type of restaurant that serves pasta (better than dining hall pasta) so maybe Olive Garden or some other similar restaurant. Dairy Queen or some type of ice cream/dessert place.

1 I would love to see more local businesses rather than national chains. If chains are a must, then I would prefer they be smaller chains.

I would love to see UF partner with some of the local restaurants to expand their access to UF students and employees on campus. Many smaller businesses lose out because leaving campus mid-day is so difficult especially for staff who cannot rely on the current parking options.

1 I would prefer good food over name brands

1 I would prefer to see local businesses.

1 I would rather see Aramark find a way to honor gift cards to existing concepts.

1

1 I would really love to have an Einstein bro's closer to the center of campus. Some more breakfast options would be nice, and maybe also one more Asian place like a Pei Wei or something.

1 I would want to see more healthy options because as of now we only have croutons and that gets old.

1 I wouldn't.

1 I'd like to see a sushi place or something like that

1 I'd like to see anything in Norman Hall. It wasn't even in one of the zones.

I'd like to see the Plaza of the Americas utilized by lunch trucks during the weekdays. Other universities provide that and while we have Krishna food, there is plenty of space on the curbs for local food trucks.

1 I'd love for Gainesville to get a Noodles & Company, or another place similar to Designer Greens such as Greens and Grille that is in Orlando.

1 I'd love to see a rotating variety of Food Trucks in Plaza of the Americas and the Health Science Center. Cilantro Tacos, humble pie, Mayflower cellars, Taste, etc.

1 I'm at the law school, so we don't really have anything. I'd love a Chick-fil-a.

1 I'm not on campus. Located at East Campus

1 I'm not sure

2 I'm open to anything, especially non-fast food.

1

I'm really would LOVE to see anything that is not a big chain -- more local Gainesville concepts/restaurants, getting more local products, not having so much food that feels like "junk". Krishna lunch is honestly the best lunch you can get on campus, especially for the price. If we were to have a chain, something like Panera, Zoe's Kitchen, or Bento would be a nice addition.

1 I'd love to have anything more than Einsteins at the vet campus.

1 Ichiban, Mi Apa, Electric Ramen

1 idk

If you could bring boba tea or asian food at all, it would be great (like Bento Cafe or something along the lines of what TeaStori has for snacks/drinks). As for food, I enjoy Panera Bread's atmosphere and food, that's something I'd like to see.

1 IHop

2 IHop

1 IHop

- 2 IHOP
- 1 Impossible Burger
- 1 in and out
- 1 In N Out Burger
- 1 In n Out Burger Trader Joes
- 1 India cuisine
- 2 Indian Cuisine
- 1 Indian CUisine
- 3 Indian food
- 1 indian restaurants
- 1 Indian restaurants
- 1 Indian Street Food - Vegetarian Only, Indian food brands
- 1 Indian street food, India bazaar
- 1 Indifferent, but I know sushi buffets that are cheaper than the dining halls. Good ones.
- 2 In-N-Out
- 1 In-N-Out, Chipotle, Chuy's, Five Guys, Moe's, Piesano's, Satchel's, Culver's
- 1 It is crazy that a university of this size does not support an on-campus pub, especially with the amazing local beer options. LOCAL beer and food options.

It would be awesome to get a rotating selection of local food trucks on campus, like Cilantro Tacos, Humble Wood Fire, Soup to Nuts, and Mayflower Cellar. Of chains, it would be great to have Chipotle, Qdoba, Del Taco, Noodles & Co, Panera, more Einstein Bros locations (ie in the Reitz), more Moe's locations (ie in the Reitz), and anything else that offers actual vegetarian menu options that *contain real protein* (not just a smattering of almonds or a sprinkle of cheese) and don't require ordering off menu/modifying orders and holding up the very long line behind you. It's ridiculous that there aren't more vegetarian options in the Reitz in particular; Croutons is the main option and still generally requires modifying orders if you want some non-meat protein on your salad (also frequently has the longest lines). Reitz is the closest dining location to me (I work in the Physics building), and I rarely have time to walk anywhere else if I'm buying lunch on campus.

- 1 Even better would be to get some sort of dining option in the Physics building itself -- it's huge, and hundreds & hundreds of students pass through the building for classes every day.

- 1 It would be good to include more small businesses that offer good job opportunities for people in Gainesville rather than big chain restaurants of low food and job quality

- 1 it would be nice not to have chains - locally owned locally sourced food
- 1 It would be nice to have something besides Starbucks. If possible, a local coffee retailer would be wonderful!

- 1 italian
- 1 Italian food
- 1 Italian food (pasta-type food); sushi
- 1 Italian Food and more bowl making companies without rice as the staple carb or grain
- 1 Italian restaurant
- 1 Italian, pasta, Asian fusion but not Panda express, La Tienda, El Indio,
- 1 Jack in the Box

- 1 jamaican
- 1 Jamaican, olive garden, chilis, gyro, sushi
- 1 jamba juice
- 1 Jamba Juice, mc donalds, more sandwich places
- 1 Japan Inn, Burger King, Dunkin' Donuts, Pollo Tropical, Dairy Queen
- 1 Japanese

- 1 Japanese food
- 1 Japanese/sushi, chillis, longhorn
- 1 Jason's Deli, Panera
- 1 Jason's Deli, Culver's, Dairy Queen, Dominoes
- 1 Jasons Deli

- 2 Jersey Mike's
- 1 Jersey Mike's Subs
- 1 Jersey Mike's Bolay Chipolte
- 4 Jersey Mikes
- 1 Jersey Mikes, Firehouse, Checkers
- 1 Jersey Mikes, Five Guys, Publix Subs
- 1 Jersey Mikes, five guys, taco bell, burger king, panera bread
- 1 Jersey Mikes, Jimmy Johns, Sonny's
- 1 jersey mikes, krystal burger,
- 1 Jersey Mikes, Pizza place, A sit down restaurant

- 2 Jimmy John's
- 1 jimmy johns
- 3 Jimmy Johns
- 10 Jimmy Johns
- 1 Jimmy Johns Taco Bell
- 1 Jimmy Johns and Jersey Mikes
- 1 jimmy Johns not subway!!
- 1 Jimmy Johns or other sub companies
- 1 Jimmy Johns Chipotle local restaurants with fresh ingredients
- 1 Jimmy Johns Panera
- 1 Jimmy Johns, Bole or a poke bowl type place, better quality pizza
- 1 Jimmy Johns, Chipotle, Cilantro Taco, Bento
- 1 Jimmy Johns, Cilantro Tacos, 5 Guys
- 1 Jimmy Johns, Dominos, Las Margaritas (local)
- 1 Jimmy Johns, Firehouse subs
- 1 Jimmy Johns, Mike Jersey subs, etc.
- 1 Jimmy Johns, Panera, Burger King
- 1 Jimmy Johns, Panera, Pub Subs, any pizza place
- 1 Jimmy Johns, Pizza options,
- 1 Just any sit-down restaurant would be nice.

- 1 just at least one more Einstien Bros Bagels in zone 7 area or close toi there. I was VERY disappointed when you closed the one at the HUB and since then, I haven't been able to get my favorite bagel out there.

- 1 Just change Wendy's
- 1 Just get rid of the Wendy's.
- 1 Just more halal options would be great.

- 1 k
- 1 Kabab house
- 1 Kabab House
- 1 Kabab House Indian food
- 1 Kabab House, Leonardo's 706
- 1 Kabab House, Satchel's
- 1 Kabab house; Bento

- 1 Kabob house, sweet berries, more local places
- 1 Kale me crazy!
- 1 Karma Cream or Curia on the drag
- 1 Karma Cream Dixie Dharma
- 1 Karma Kream Einstein bagels
- 1 Keke's Breakfast
- 2 kfc
- 3 KFC
- 1 KFC, burger king, kung fu tee
- 1 Kick Wendys off campus!
- 1 Kind of Blue Gill, if possible.
- 1 Kite Hill, Califia Farms
- 1 Kongfu Tea
- 1 Kongfu Tea or Gator Suyaki. Beacuse they offer tea and Asian food, and they also offer delivery service. If UF can cooperate with them, I guess UF will become the first U.S University that offer very traditional Asian food and if this news spread to China... UF will attract more great international students and become even famous. Moreover, a lot of Asian students do not have to worry about what I am gonna to eat tomorrow.
- 1 Korean food
- 1 Kosher
- 1 Krishna
- 1 krishna lunch
- 1 Krispy Kreme!
- 1 krispy Kreme, chic fil A breakfast, Olive Garden, Piesano's, Zaxby's, Mac's Hamburger style hamburgers and fries, SEAFOOD like Long John Silvers or Capt'n D's
- 1 kung fu tea
- 2 Kung Fu Tea
- 1 Kungfu tea
- 1 La fortuna
- 1 La Fortuna from Santa Fe, Relish
- 1 La Granja
- 1 La pasadita or other tex-mex option
- 4 La tienda
- 3 La Tienda
- 1 La Tienda, Dave's deli, Gator Suyaki, Satchels, Adam's rib co
- 1 Larry Giant subs
- 1 Larry's Giant Subs; Arby's; Taco Bell
- 1 Larrys
- 1 Las Margaritas
- 1 Las Margaritas/Loma Linda
- 1 Latin foods- not fast food types
- 1 Latin Markets / Seabra
- 1 Latin/Cuban Vegetarian/Vegan
- 1 Lemonade (a California healthy fast food place)
- 1 Leonardo's
- 1 Leonardo's Pizza, Chipotle, Firehouse Subs, Bento
- 1 Leonardo's Pizza, Satchel's Pizza, Big Lou's Pizza, Chuy's, Taco Bell
- 1 Leonardo's, Cymplify, Volta Coffee, Flaco's. Not big-name brands. UF never acts as a part of the greater Gainesville community and needs to elevate and promote locally-owned businesses, ESPECIALLY from the East side of Gainesville. Give local Gainesville residents the ability to make ends meet off of the college students that affect everything in Gainesville.
- 1 Leonardo's by the slice
- 1 Leonardo's, McDonald's (Instead of Wendy's), pita pit
- 1 Leonardos Bento Adam's Ribs
- 1 Leonardos pizza
- 1 Less Chick-fil-a and axe the Wendy's.
- 1 less Chick-fil-a and Wendy's. more options with fresh produce and affordable non-pizza and pasta options
- 1 Less fast food options
- 1 less fried/junk food. union has pizza, burger, chinese. what about a hot plate lunch?
- 1 LESS SUBWAYS! Add Chipotle, Bento, Cheddar's. MORE VARIETY...LESS REPETITVESNESS
- 1 Less unhealthy big chains, more options with healthy and veggie-heavy choices -Blaze Pizza, Grill Fresh, Pop-A-Top, Tamal
- 1 Let food trucks on campus - seriously!
- 1 Let's have Culvers replace Wendy's. Still not healthy but tasty and no drama
- 1 Lighter vegetarian options, not sure what brands
- 1 Lime
- 1 Lime Fresh Mexican Grill
- 1 Liquid Ginger
- 1 Literally anything that is not chomp it Mi Apa is also yummy & would be appreciated
- 1 literally anything vegan
- 1 Little Caesar's
- 1 Little Ceasars
- 1 Little greek
- 5 Local
- 1 local Asian and Indian and maybe African/Caribbean
- 1 local brands
- 1 Local brands
- 1 Local brands; Leonardo's, Satchel's, Boca Fiesta
- 2 local businesses
- 2 Local businesses
- 1 Local businesses and healthy options (gluten- and dairy-free)
- 1 Local businesses!!!! Gryo Plus, Leonardos, Vietnamese Grille, The Top or Loosey's (instead of Orange & Brew). Pop-a-top for grab and go food. Sweetberries, Flaco's Tacos, Emilianos The more chain restaurants we have the more campus looks like any other campus, the more it looks like the trash-hole that is Archer Road.
- 1 Local businesses, I hate that UF prioritizes fast food, particularly chains with anti-LGTBQA histories and non-sustainable practices.
- 1 Local businesses, variety.
- 1 Local cafe shops, local bakeries and restaurants
- 1 local chains
- 1 Local Chefs/Restaurants partnering with venues like the Harn Camellia Court Cafe. For instance, partnering with Mildred's or one of the other well-known Gainesville restaurants to provide a unique dining experience. Local breweries could also partner with the Harn Museum.
- 1 local coffee chop brands such as Coffee Karma
- 1 local coffee option Asian food - thai/korean

Local coffee shops other than Starbucks would be great. Question 112 has some great suggestions about sustainability, local options, and the incorporation of social justice. Divest from using single-use plastic cups!

1 Local companies, e.g. Electric Ramen, Satchels, etc.

1 Local concepts/ businesses

1 Local dining. Latin food

Local entities from Gainesville and/or Ocala. Turnpike Mike's is a great small business with only two locations. I do like big chains as well and would like to see Burger King, Chicken Kitchen (like Pollo Tropical but its so packed there, we need another option) Chipotle on campus (again, too packed/crazy to go off during limited lunch period for staff).

1 local establishments

1 Local farmer options for purchasing fresh fruit n veggies

1 Local food truck options

1 local food trucks

2 Local food trucks

1 Local food trucks!

1 local food trucks/stands, metro diner, salad options

1 local food vendors

1 Local Gainesville businesses!

1 Local Gainesville Farmers Market

1 Local Gainesville Food Trucks, Flacco's, Chilis, Carrabbas, Outback

1 LOCAL GAINESVILLE PLACES

1 Local Gainesville restaurants

1 Local Gainesville restaurants or coffee shops (ex: Pascals, Wyatt's, etc.) Grill Fresh- healthier options

1 Local Gainesville restaurants or small-chain restaurants. Less fast food chains.

1 Local Gainesville venues

1 Local not chains

1 Local offerings over pre-packaged "junk" food in Little Hall Express.

1 Local one places like Gumby's

1 local options

1 Local options

1 Local options from Gainesville!

1 Local options. This idea that national brands (which do not invest back in our local community) are the focus for new dining options seems to be fault-filled local options; student-run businesses (at UC Berkeley student entrepreneurs have the option to propose on a business and the ones that are selected run as a business). This provided some rather interesting food options.

1 Local Pizza places and some other health home made food

1 local pizza, mexican, and american food choices. root & pecker, food trucks, etc.

Local places and local sources of food from farms (ex.: Swallowtail), seasonal food options/menus. Boba tea, more Asian cuisine like Thai or Japanese (legit Asian, not "Asian inspired" like Panda Express). More variety of meatless options-not just salads. Why not bring back a home cooking style restaurant like Home Zone (I think that was the name-it used to be where the right half of Croutons is now in the Reitz)? Offer home cooking comfort foods like Arredondo has but for more reasonable prices for students and those on a budget.

1 local places such as civilization or la tienda or if they put in a smaller Publix that has a deli. Publix used to have a convince store version of Publix that still had a sub/deli section.

1 Local places...cilantro tacos, milko arepas...

LOCAL PLEASE:) Healty Pretty Please:) La Tienda, Pop A Top, ChopStix, Indian Food, Daily Green, Root and Pecker, Leonardos, Uppper Crust Bakery, MooseWood, Public and General, Sababa, Cilantro Tacos, Emilianos,

1 Local produce, anything local

1 local restaraunts and coffee

1 Local restaurant like Harvest Thyme

1 local restaurant offerings like grill fresh or dragonfly

1 Local restaurant/Gainesville restaurants/food trucks

2 local restaurants

1 Local restaurants and coffee providers would be nice. There is only one place to get half-decent coffee anywhere near campus (on-campus or off).

1 Local restaurants and foodtrucks, publix subs.

1 Local restaurants and fresh healthy options like Voley, Zoe's kitchen, etc.

1 Local restaurants and locally sourced foods

1 Local restaurants and retail brands like Pop-A-Top, Caribbean Spice, Flacos, etc.

1 Local restaurants like Sababa, La Pasadita, etc. Generally more food diversity - mediterranean, mexican, indian, etc.

1 Local restaurants such as Burrito Brothers.

1 Local Restaurants!!!

1 local restaurants, high quality food

1 Local restaurants, like Crane Ramen, Leonardo's, Emiliano's, Pop-A-Top, Bistro 1245, Ferrenbacher, Tamales,

1 Local restaurants.

1 Local restaurants. Places like Blue Gill Grill and 43rd Street Deli.

1 Local restaurants/brands

1 Local restuarants. Mi Apa would be good, as well as La Tienda and others. I would also like to see Wendy's not on campus. :)

Local shops, businesses. No one specifically but we severely lack in quality probably because we partner with bigger busier companies rather than the ones that surround us and need our support just as much as we need theirs.

1 Local stuff like sweetberries, satchels, hogan's or pdq

1 local!

1 Local!

1 LOCAL!!!

1 Local, healthy

1 Local, independent restaurants and food trucks like Dank Cakes and Curia Off the Drag

1 LOCAL, LOCAL, LOCAL. Lots of good food off campus, they should be offered an opportunity to set up shop on campus.

1 Local, produce-oriented brands

1 Local/regional brands-4Rivers, Satchels or Piesanos, Leonardo's, volcanic or Dragonfly sushi, karma cream, hyppo pop...

1 Local/Regional Restaurants (David's BBQ/Sonny's, etc)

1 Locally grown/sustainable restaurants

1 Locally owned and soul food vendors, food trucks

Locally owned business - NOT retail brands. I.e. Pop-a-Top store (like at Depot Park and next to Dime Bar on University ave), would love to see more variety in the food options (Thai, Vietnamese, Mexican, Indian - and not just concepts that have a few 'Americanized' versions, but whole concepts dedicated to an authentic cuisine.)

1 Locally owned options

1 Locally owned smaller businesses. Not Wendy's.

1 Locals

1 Locals business (food trucks, brick and mortar)

1 Lollicup, Panera, international foods

1 Longhorn

1 Longhorn Steakhouse

1 Los Avinas
1 loving hut
1 Lyfe Kitchen, Juice Generation, Protein Bar, Evos, Seasons 52, Le Pain Quotidian Harvest Thyme Cafe
1 Mac
2 Macdonald
1 MacDonald's
1 MacDonaldfi%CEdunkin donuti%CEWAWA
1 Mahzu sushi
1 Make ur own pasta
1 Maki of japan, Panera bread, and YO! Sushi
1 MAOZ
1 Maoz Vegetarian
1 Maoz Vegetarian, Karma Kreme
1 Maoz vegetarian, la granja, salad creations
1 Maple street
1 Maple Street Biscuit Company, Daily Green, Opus, small local restaurants and food trucks (Cilantro Tacos, Halo donuts, Humble woodfire)
1 Maple Street Biscuit Company, The Top, Karma Cream, Reggae Shack, Zoe's Kitchen
1 Maple Street, wyatt coffee, five guys
1 Maui Teriyaki, Piesano's, Taco Bell, Burger King
1 Maybe Chipotle, but there are already too many national chains on campus, which I find unappealing/uninteresting, especially when taking university guests out to lunch.
1 Maybe offer a healthier option for not just salads. So maybe like Panera Bread.
1 Maybe Panera's?
1 Maybe some healthier options
1 Mc Donalds
1 Mc downald
1 Mcalaster
1 McAlister's
1 McAlister's Deli
1 mcalisters
1 McAlisters, BurgerFi, 1000 Degrees Napolitan Pizza
1 mcalisters, jersey mikes, taco bell
1 McAlisters, Panera bread
1 McAlisters, Sonic, Panera, Culvers
1 McAllister
1 McAllister's, Panera
1 Mccalisters, Panera, Dunkin
1 McD, Burger King, Indian Cuisine
1 McD, Burger King, Dukin Donuts, Five Guys, 4Rivers, Popeyes, Chipotle, Pollo Tropical - another location, Red Robin)
1 McD. Taco Bell. Krispy krene
1 Mcdanold's
1 Mcdonald
1 McDonald
1 Mcdonald's
23 McDonald's
1 Mcdonald's and Burger King
1 McDonald's and Jimmy John's
1 MCDONALD'S and KFC.
1 McDonald's FOREVAAAAA
1 McDonald's instead of Wendy's, Coke Products, Burrito Famous or other Mexican restaurant, Firehouse Subs or Jimmy Johns instead of Subway)
1 McDonald's or Taco Bell
1 McDonald's Burger King Smoothie King or Smoothie Planet instead of Jamba juice PDQ
1 McDonald's, Blaze Pizza
1 McDonald's, Burger King , Mexican
1 McDonald's, Burger King, Zaxby's
1 McDonald's, BurgerFi
1 McDonald's, Chipotle, taco Bell, pizza hut
1 McDonald's, Domino's
1 McDonald's, Firehouse Subs, Arby's, food trucks
1 McDonald's, Pizza Hut, Bento, Grub, Larry's Giant Subs or Firehouse Subs
1 McDonald's, Popeyes, Bento Cafe
1 McDonald's, RedBull, Panera, Dunkin Donuts
1 Mcdonald's, Taco Bell
1 McDonald's, Taco Bell, and Checker's.
1 McDonald's, Taco Bell, and Chipotle
11 McDonaldâ€™s
1 Mcdonaldâ€™s
1 McDonaldâ€™s Chiliâ€™s
1 McDonaldâ€™s (out with Wendyâ€™s)
1 McDonaldâ€™s and pdq
1 McDonaldâ€™s and/or Captain Dâ€™s
1 mcdonaldâ€™s chick fil a breakfast
1 McDonaldâ€™s, Dunkinâ€™ Donuts
1 McDonaldâ€™s, Full KFC, and Dairy Queen
1 McDonaldâ€™s, relish, dunkin or Kristy kreme
1 McDonaldâ€™s, Taco Bell, Chiliâ€™s, Zaxbyâ€™s,
1 McDonaldâ€™s/ Burger King/taco bell anyone who has signed on to the fair food act
6 mcdonalds
9 Mcdonalds
16 McDonalds
1 McDONALDS
1 MCDONALDS
1 McDonalds (breakfast), Taco Bell
1 McDonalds / Steak house
1 McDonalds and Panera
1 McDonalds and Zaxby's
1 mcdonalds taco bell chipotle dominoes
1 Mcdonalds PDQ PUBLIX!!!!

1 Mcdonalds!!!!!!!!!!!!
1 Mcdonalds, Bento, Popeyes
1 Mcdonalds, Bento, Sushi that isn't grab-and-go", Mi Apa, Big Lous
1 McDonalds, Burger King
1 McDonalds, Burger King,
1 McDonalds, Burger King, Chipotle, Relish
1 McDonalds, Burger King, Coca Cola (have both Coke and Pepsi options via restaurants depending on what restaurant usually offers), Bubby available in vending machines, Earl of Sandwich would
1 be the awesomest!
1 mcdonalds, burger king, KFC, Cheesecake factory
1 McDonalds, Burger King, Maple street Biscuit Company
1 McDonalds, Burger King, Taco Bell, Mexican Food, Vegetarian Food, Seafood restrurant
1 McDonalds, Checkers
1 McDonalds, Chick fil A
1 McDonalds, Chilli's, Steak n Shake
1 McDonalds, Chillis, Taco Bell
1 McDonalds, Chipotle
1 McDonalds, Culvers,
1 McDonalds, Fire House Subs, Chipotle, better Asian than Panda
1 McDonalds, Fire House Subs, McAllister's, Sonny's BBQ
1 McDonalds, Firehouse, Panera
1 mcdonalds, Gumby's pizza
1 McDonalds, Jersey Mikes
1 McDonalds, KFC, iHop,
1 McDonalds, local restaurants.
2 McDonalds, Mi Apa
1 McDonalds, olive garden, Chilis,
1 Mcdonalds, Panera
1 McDonalds, Pizza Hut
1 McDonalds, Publix, Burger King, Steak n Shake, Jimmy Johns, Metro Diner, Gator Suyaki, Arbys, Cold Stone,
2 McDonalds, Taco Bell
1 Mcdonalds, Taco Bell, BK, Panero
1 Mcdonalds, taco bell, burger king
1 mcdonalds, taco bell, ice cream, cookie, hagen daz,
1 Mcdonalds, Taco Bell, Popeyes, Dunkin Donuts
1 McDonalds; Something healthy. Croutons is healthy but overpriced.
1 McDonalds
1 McDondlâ€™s
2 Mediterranean
1 Mediterranean Food
1 Mediterranean-style food
1 Mellow Mushroom
1 Mellow Mushroom Pizza, Panera, McAlisters
1 Mellow mushroom, Napalitano's
1 Menchie's/ Chipotle
1 Menchies
1 Meson Sandwiches
1 Metro Diner
1 Metro Diner , La Tienda
1 Metro, Sweet berries, Piesanos
1 mexican
1 Mexican
1 Mexican food
1 Mexican Food - Italian
1 mexican food, bakery option in better area
1 Mexican food, Pan-Asian food, Italian food
1 Mexican grill
1 Mexican or indian
1 Mexican or Indian anything
1 Mexican restaurant
1 Mi apă
1 mi apa
1 mi Apa
1 Mi apa
19 Mi Apa
1 Mi apa , Zaxby's, Fire house subs
1 Mi Apa Latin Cafe, Reggae Shack Cafe, Blue Gill Quality Foods, and Local Food Trucks!
1 Mi Apa or Adams Rib Co.
1 Mi Apa or PDQ
1 mi apa restaurant
1 Mi Apa Einstein's Satchel's Pizza
1 Mi Apa Tazikis Bentos Satchels Zaxbys
1 Mi Apa!
1 Mi Apa, Daily Greens, Leonardos By the Slice, OPUS coffee with bakery items from BakerBaker
1 Mi Apa, Adams Ribs
1 Mi apa, and more made to order breakfast places
1 Mi Apa, Bento
1 Mi Apa, Big City Food (Mildred's Cafe), PDQ, Adam's Ribs, Harvest Thyme Cafe, Raggae Shack
1 Mi Apa, Chipotle
1 Mi Apa, Chipotle, and Five Guys
1 Mi apa, doesnâ€™t answer the question but NO MORE WENDYS :)
1 Mi apa, flacos,
1 Mi Apa, Gators Dockside, Winghouse
1 Mi Apa, improved Moe's
1 Mi Apa, Impulse nutrition, tripical smoothie (no jamba juice)
1 Mi Apa, La Careta, Firehouse Subs, Good Panda Express (seriously the rice at the Union one SUCKS)
1 Mi Apa, La Tienda, Dragonfly, Zoe
1 Mi Apa, Leonardo's, Felipe's, Hogan's Big Sandwich, La Tienda

- 1 Mi Apa, Mediteranian
- 1 Mi apa, or any other that can serve similar to homemade food.
- 1 Mi Apa, Pearl's BBQ, Zaxby's, and Arby's.
- 1 Mi apa, Relish, Bento
- 1 Mi Apa, Relish, places with more veggie options
- 1 Mi Apa, Smoothie King, Daily Green, Burger FI
- 1 Mi Apa, Taste
- 1 Mi Apa, Tropical Smoothie
- 1 Mi Apa; El Indio,
- 1 Mi Api's, Sonny's BBQ
- 1 Mia Apa, Emiliano's
- 1 Mia Apa, McAllisters,
- 1 Mia Apa, Zoe's, McAllister's, La Tienda, McDonald's, Sonny's BBQ
- 1 Miami grill
- 1 Miami Grill, A nice burger place
- 1 Miami Grill, Maui Teriyaki, California Chicken Grill, Wing Stop, Five guys
- 1 Mi-Apa
- 1 Middle Eastern
- 1 Mildred's, Mi Apa
- 1 Miller's; applebee;sonny's
- 1 Mint
- 1 mod
- 1 Mod pizza
- 1 Mod Pizza
- 1 MOD Pizza
- 1 Mod Pizza, Chipotle
- 1 MOD, Blaze, Chipotle
- 1 MOD, Blaze, Tijuana Flats
- 1 Moe Monday
- 4 Moe's
- 1 Moe's at Sun Terrace or inside Shands hospital North tower.
- 1 Moe's at the Health Center bring back the faculty salad bar at the Health Center
- 1 Moe's Barbecue or Jim-N-Nicks
- 1 Moe's SW Grill, Panera Bread Co.
- 1 Moe's, Jimmy Johns
- 1 Moe's, Piesannos
- 1 Moe's, Which Which,
- 2 Moes
- 1 MOES
- 1 Mom and Pop local creative foods; more ethnic choices
- 1 momoyaki
- 1 Momoyaki, Panera Bread, teaStori
- 1 More all you care to eat options! Taco Bell. Sushi
- 1 more asian cusine or hispanic cuisine
- 1 More asian options
- 1 More Asian style food
- 1 More authentic foods Real salad places (designer greens) Greek food (Zoe's)
- 1 More bagel shops
- 1 More breakfast options like bagels in northern campus would be nice.
- 1 More Breakfast options. Especially in Reitz Union
- 1 more chick fila, smoothie options
- 1 more chipotle, taco bell, burger king since all are cheap and have vegan and vegetarian options
- 1 More coffee options

- 1 More coffee places expect Starbucks. We all know that Starbucks is overpriced, but as it's the only option on campus, students are forced to buy their coffee there. Please! And something like a coffee shop, where you can sit inside etc. And more salad places or smoothie places something like a bakery or bagel place with prices that are not too high!
- 1 More coffee shops, not necessarily Starbucks.
- 1 More cold salad style options. I would probably eat there every day if there were better salad options.
- 1 More cute brunch places
- 1 More deli-type of places (sandwiches, salads, etc.), more smoothie places
- 1 More diversity of food types would be great. Right now, I feel like my options are primarily fried fast food with extremely long wait times.
- 1 more einstein bagels
- 1 more Einstein Bros around campus and a pizza delivery system
- 1 More Einstein Bros closer to campus than Sun Terrace A healthier option like Vale Food Co or Bolay
- 1 more Einstein's locations
- 1 More Einstein's Some kind of Mexican food Ice Cream
- 1 More Einstein's
- 1 More Einstein's, Sonic, Popeyes
- 1 more einsteins! you need more places with bagels and coffee near the library to eliminate lines for just coffee add opus carts around campus by the busy sidewalks, need a health place that has a smoothie and protein shake place, taco bell or mexican food of some type.
- 1 MORE EINSTEINS. also dunkin doughnuts or mi apa
- 1 more einsten bagels locations
- 1 More ethnic and Mediterranean food options, like Hovan.
- 1 more ethnic diversity (thai, mediterranean, indian, mexican) and more fresh food options
- 1 More fast and healthy options-- maybe like Zoe's Kitchen or Bolay. Or better ethnic options such as Mexican or Indian food.
- 1 More full restaurants: Peppers, Piesanos, etc...
- 1 More Gainesville businesses
- 1 More healthier companies that provide more than just salads
- 1 More healthier options
- 1 more healthy options in general
- 1 More independent shops such as Opus coffee.
- 1 More international food
- 1 More international foods restaurants
- 1 More Italian restaurants
- 1 More Jamba Juice. Chipotle.
- 1 More local brands! maybe a food truck area/weekly festival.
- 1 More local companies would be nice.

1 More local concepts, locally owned food trucks, locally owned restaurants, more international food options

1 More local food options. Too many big name retailers! I would rather give my money to local people who know how to run a business.

1 More local food trucks like Cilantro Tacos

1 More local healthier restaurants

1 More local options (like food trucks!) and fewer unhealthy options, especially around the medical center/health campus. Not only would the food be of better quality, but it would build links with the community.

1 MORE LOCAL OPTIONS.

1 More local restaurants

1 More local restaurants with more diverse menu options, less international chains.

1 More local, non-chain restaurants!

1 More locally owned places like Adam's Rib Company, Bangkok Square, Las Margaritas, Cilantro Tacos, etc.

1 More Mediterranean food.

1 MORE MENU ITEMS AT CHICK-FIL-A! Especially grilled breakfast options. But also Dunkin' Donuts (sandwiches and coffee), Firehouse Subs (instead of Subway), and some local restaurants like El Indio and Big Lou's Pizza.

1 More Mexican or Tex/Mex style brands

1 More Moe's

1 More of the local restaurants: i.e. Piesano's, etc.

1 More options from pollo tropical, Chipotle, Panera, PDOQ, and Five Guys

1 More pizza options

1 More Pollo Tropical, salad restaurants.

1 More restaurants that offer Asian-style cuisine, but not chains.

1 more salad options. higher quality Mexican-style food.

1 More salad/healthy options

1 More sit down options

1 More smoothie options near zone 4

1 More Starbucks

1 More sushi

1 More sushi/poke; McDonalds; another salad place

1 More Tex-Mex options, Asian restaurant options

1 more vegan friendly options that are not salads!!!!

1 More vegan options

1 More vegetables and fruit options

1 More vegetarian choices ...

1 More yummy healthy options that don't kill my pocket. Ex- bolay. Or even Mi Apa or a real Latin restaurant instead of pollo tropical

1 most anything as long as it is close and offers an alternative to Einsteins.

1 Mr. Taco

1 N

25 n/a

6 N/a

33 N/A

1 N/A.

2 Na

10 NA

1 National- Arby's, Burger King, McDonald's, Olive Garden, Dairy Queen, Texas Roadhouse Local- Reggae Shack, La Fiesta OR La Tienda, Mia Apa,

1 Nature's Table

1 Nature's Table

1 New Deal Café - gourmet hamburgers

1 New York Pizza Plus

1 Newk's

1 newks

1 Nicaraguan food

1 Nike and mcdonalds

1 no

1 No

1 No chains

1 no chains--local people/companies/support food trucks so that people can support local businesses and have a variety of options available.

1 no comment. sorry, I am pretty happy with on campus dining.

1 NO IDEA

1 No idea, i'm a graduate student and do not know what campus even offers.

1 no opinion

1 No opinion.

1 No particular brand, just more options

1 No particular preference

1 No preference

1 No Preference

1 No preference.

1 No specific

1 No specific brands- but more plant forward, health focused brands instead of low quality fast-food.

1 No such restaurants/brands

1 No suggestion

1 Non-brand local Mom and Pop eatery, diner

8 none

17 None

1 NONE

1 none - prefer local

1 None come to mind

1 None comes to mind

1 None really. We already have great ones.

1 none that I can think of

1 none, Prefer local

1 Non- Starbucks coffee [Maude's, Coffee Culture, etc], Pop-a-Top, local companies

1 Noodles & Co

1 Noodles and Co

1 noodles and co, chipotle

3 Noodles and Company

1 Noodles and company (Noodles World Kitchen)

1 Noodles and company, smash burger, blaze pizza

1 Noodles restaurant

1 Not any retail in particular- wish there were more local businesses that were brought to campus to host days like food trucks.

1 Not enough full sized Dunkin donuts

1 Not really specific restaurant/brand, but more sit-down restaurant options or variety in the types (i.e. Firehouse on Campus, Five Guys, Mexican restaurant, etc.). Having 2 sub shops near where I work is good, but it would be nice if both weren't Subway. Things like that.

1 Not retail, local

4 not sure

5 Not sure

3 NOT SURE

1 Not sure because most food places is bad for our healthy

1 Not sure but like to have healthy options as a buffet style

1 Not sure, but I'd like healthier options. Einstein, Chickfila and panda are all pretty poor nutritional choices.

1 Not sure, just something that is not necessarily a chain and is unique to Gainesville. It would add some character to the dining options.

1 notany

1 Nothin

1 nothing

1 Nothing

1 nothing comes to mind. Good ethnic food is great, but it is easy to get bad ethnic food.

1 ocean buffet

1 offer space for rotating local start-ups

1 Olive garden

10 Olive Garden

1 Olive Garden Panera Bread Burgefi

1 Olive Garden Sweet Tomatoes

1 Olive Garden, blaze pizza, bento

1 olive garden, blaze pizza, chipotle

1 Olive Garden, Leonardos,

1 Olive Garden, local businesses (pizza, coffee), Chipotle, vegetarian/vegan dishes (Reggae Shack)

1 Olive Garden, Red Robin

1 On campus stand alone Publix sub station

1 On the Vet Med/Animal science campus, we really only have Einsteins. Subway, Jimmy Johns etc are not really a reasonable walking distance. It would be nice to have another dining option there. Like maybe a later afternoon or dinner type option food (and with hours until the hospital actually closes).

1 One that offers breakfast

1 One that offers fresh fruit and salads, and COKE products like a mini Publix deli,bakery and produce department

1 Ones that aren't anti-LGBT like Chik-Fil-A and anti-worker like Wendy's and Aramark!!!!

1 ones that offer vegetarian options and a good variety of it as well

1 open minded

1 Opus

1 Opus Coffee

1 Opus Coffee, Baker Baker, Sweetberries, Pop-a-Top and Depot Pop-a-Top, Gumby's, Local food trucks,

1 Opus coffee. Panera.

1 Opus Coffee. No more Starbucks.

1 Other coffee shops. Starbucks is ubiquitous and there are no other options!

1 Other fast food options to replace Wendy's and Chik-Fil-A. I'd like to see UF partnering with brands that support farmworkers and LGBTQ patrons and employees.

1 Outback Steakhouse

1 Outback, Five Guys, Zaxby, Culver's, jimmy John, Toco Bell, Piesanos

1 P.F. Chang's

1 panara

1 Panara

1 Panda

1 panda express

2 Panda Express

1 Paneers, Grub, Fire house

22 panera

75 Panera

1 PANERA

1 Panera and healthier food options

1 Panera and more opus coffee shops

2 panera bread

12 Panera bread

31 Panera Bread

1 Panera Bread

1 Panera bread Dunkin' Donuts Tropical smoothie cafe Crepe Sushi maki Taco Bell A Cuban or Spanish cafe

1 panera bread & a seafood joint

1 Panera Bread , Popeyes

1 Panera Bread and Domino's

1 Panera Bread and Five Guys

1 Panera Bread- Chipotle- Flacos- Relish

1 Panera bread co,

1 Panera Bread Company

1 Panera Bread or more breakfast options/ bagel places in general!! I would love a firehouse subs or more chicken places too.

1 Panera Bread would be a great addition to campus!

1 Panera Bread a Salad buffet Daily Green Impulse Nutrition Mi Apa Latin Café Taco Bell

1 PANERA BREAD BBQ

1 Panera Bread Pizza (that's not papa Johns)

1 Panera Bread, 29 82 In the Swamp, Four Rivers, Unos

1 Panera bread, bento

1 Panera Bread, Bento

1 Panera Bread, Blue Highway,

1 Panera Bread, Boca Fiesta, Chuy's, Sonny's BBQ, Texas Roadhouse

1 Panera Bread, Bolay, or add more vegan options to existing facilities

1 Panera Bread, Chili's, McDonald's

2 Panera bread, chipotle

1 Panera Bread, Cinnabon, Taco Bell

1 Panera Bread, Dunkin Donuts, and McDonalds

1 Panera Bread, Dunkin Donuts, Firehouse Subs

1 Panera Bread, Dunkin Donuts, Pokebowl Station,

1 Panera Bread, Einstein Brothers
1 Panera Bread, Karma Kream
1 Panera bread, KFC, Hispanic food like Mi Apa.
1 Panera Bread, Maple Street Biscuit Company
1 Panera Bread, McAllister's
1 Panera Bread, Mi Apa, Fazzoli's
1 Panera Bread, Mi Apa, Jersey Mike's
1 Panera Bread, Moe's
1 Panera Bread, Naga Tea, Kung Fu Tea, Auntie Anne's, Jeremiah's
1 Panera Bread, Oliver Garden, Burger King, Las Margaritas
1 Panera Bread, PDQ
1 panera bread, PDQ, smoothie king
1 Panera Bread, Popeyes, Five Guys, Zaxby's, Bojangle's
1 Panera Bread, Tijuana Flats, Pita Pit
1 Panera Bread, Trader Joe's, McDonald's, PDQ
1 panera bread, tropical smoothie, and bento
1 Panera Bread, Which Wich, Dunkin Donuts, Chipotle
1 Panera bread, whole foods, trader joes
1 Panera Bread, Wolfgang Puck, Atlanta bread
1 Panera Bread, Zoe's Kitchen, Publix Deli
1 Panera Bread. Offers healthy options for breakfast, lunch and snacks.
1 Panera Bread?
1 Panera or Bento
1 Panera or Giardino's. La Tienda or other local restaurants.
1 Panera or Satchels
1 Panera type place
1 Panera A burger place that isn't wendys
1 Panera Chipotle
1 Panera Einstein Bagels
1 Panera!
1 Panera!!!!!! Four Rivers
1 PANERA!!!!!!!!!!!!!! Blaze Pizza, Dunkin, McDonalds,
2 Panera,
1 panera, adams ribs, zoe's kitchen, publix (subs)
1 panera, and chipotle
1 panera, and such brands that offer quick customizable foods, which are also cheap
1 Panera, any other coffee company besides Starbucks
1 Panera, Asian
1 panera, bagels, dunkin donuts, ihop
1 panera, bbq
1 Panera, Bolay, Bento or Pei Wei, Field of Greens
1 Panera, Burger Fi
1 Panera, burger place? barbecue?
1 Panera, chilli's, TGIF, Olive Garden, Domino's Pizza, Tijuana Flats, In-n-Out Burger, cheesecake factory, PF Chang's, Yummy House
1 Panera, chipotle
2 Panera, Chipotle
1 Panera, Chipotle, a cheaper salad/wrap place than croutons, poke bowl place
1 Panera, Chipotle, Cava
1 Panera, Chipotle, Jeremiah's, Coldstone, Taco Bell
1 Panera, Chipotle, Tazikis, Bento, Relish, more ethnically diverse food options (Indian, Mexican, Thai, Italian, etc)
1 Panera, Coke products
1 panera, dominos, boston market
1 Panera, Dunkin Donuts, Chicken Salad Chick, Blaze Pizza, Jason's Deli,
1 Panera, dunkin donuts, jimmy johns
1 Panera, Dunkin Donuts, Vale
1 Panera, Einsteins, Tropical Smoothie
1 Panera, Einstein Bagels, Fresh Kitchen
1 Panera, italian, ice cream/frozen yogurt place, Blaze, Culvers, fruit/veggie stop.
1 Panera, jimmy johns,
1 Panera, Jimmy Johns, Sushi
1 Panera, local coffee shops, taco bell
1 Panera, local options
1 Panera, McAllisters, Vale, Tropical Smoothie, Whole Foods grab n go
1 Panera, McAllisters, Taco Bell, Some sort of BBQ option
1 Panera, McAllisters
1 Panera, McDonald's, Taco Bell,
1 Panera, Mexican style cuisine, Indian style cuisine, less fast food/fried food
1 Panera, Mi Apa Latin Cafe, Bangkok Square, Emiliano's Cafe, Amelia's, Metro Diner
1 Panera, Mi Apa, 4 Rivers
1 Panera, Mi Apa, local food trucks
1 Panera, Miapa, Blaze, Yogurtology, Sony's, PubSubs
1 Panera, mod pizza, chipotle, Dunkin's Donuts, relish, grub, dragonfly, Italian
1 panera, moe's (closer to medical science plaza), chipotle, zoe's kitchen, salads cheaper than salad creations, arby's, pdq
1 Panera, more Einstein's, more dunkin doughnuts
1 panera, opus
1 Panera, PDQ, Mi Apa
1 Panera, PF Chang's, chipotle
1 Panera, Pizza Hut,
1 Panera, Relish, Bolay
1 Panera, Sweet Tomatoes, Chipotle
1 Panera, Taco Bell, Burger Fi, Tropical Smoothie
1 Panera, Taco Bell, Dominos
1 Panera, Taco Bell, Steak N' Shake, Culvert's, Dairy Queen
1 Panera, Tazikis
1 Panera, Tropical Smoothie, Bar Bici
1 Panera, Yummy House, and Cilantro Tacos
1 Panera, Zaxby's, Mildred's, Fehrenbacher's, Mojo BBQ, The Top, The Spot, Alpin, Afternoon

- 1 Panera, Zoes Kitchen, Bolay
- 1 Panera, Zoes, Chipotle
- 1 Panera. Sushi Matsuri
- 1 Panera; Bruegger's
- 1 Paneras
- 1 Panna
- 1 panora bread, sonnys bbq, Tijuana Flats, Zoes kitchen, Culvers
- 1 Papa Johns
- 2 Papa Johns
- 1 Partner with local brands like Hogtown BBQ, Cilantro Tacos, Taste Vietnamese, etc.
- 1 Partnering with local restaurants would be amazing
- 1 Partnering with services like ubereats or doordash
- 1 Pasta Restaurant...ie, Caraba, Olive Garden, Waffle House
- 2 pdq
- 2 Pdq
- 22 PDQ
- 1 PDQ , Daily Green, Boca Fiesta, Grub, Relish
- 1 PDQ blaze Panera
- 1 PDQ or another fried chicken to replace Chik-fil-A
- 1 PDQ or Tropical smoothie Cafe
- 1 PDQ
- 2 PDQ!
- 1 PDQ, NY Pizza, Burger Fi
- 1 PDQ, a real breakfast diner or restaurant
- 1 PDQ, Bolay, Grub
- 1 PDQ, Checkers, Firehouse subs
- 1 pdq, dominos, pf changs
- 1 PDQ, Firehouse, Mission BBQ
- 1 PDQ, Grill Fresh
- 1 PDQ, Grub Burger Bar, Freddy's Steakburgers, Culver's
- 1 PDQ, Jimmy Johns, Blaze pizza (or similar fast small pizza place), any other burger place, chicken kitchen
- 1 PDQ, KFC, Chipotle, Pita Pit, Relish
- 1 PDQ, Larry's Subs
- 1 PDQ, local food trucks
- 1 PDQ, Mi Apa, El Indio, Cilantro Taco (all locals)
- 1 PDQ, more local affiliations/partnerships (for example - Leonardo's By The Slice)
- 1 PDQ, Panera
- 1 PDQ, Panera Bread
- 1 PDQ, Panera, Blaze,
- 1 PDQ, pita pit, chipotle
- 1 PDQ, Publix, Target, Walmart, Trader Joes, Leonardos Pizza By the Slice, Midnight Cookies, Firehouse Subs
- 1 PDQ, Sonny's
- 1 PDQ, Sweet Dreams ice cream, coffee that's not Starbucks prices, some type of Asian/sushi option
- 1 PDQ, Waffle House
- 1 PDQ, Whataburger, Culvers
- 1 PDQ, Zaxbys, and McDonald's
- 1 pdq, zoe's kitchen
- 1 PDQ, Zoes, anything with Coke products...we hate Pepsi!
- 1 pdq,culvers, pie five
- 1 Peach valley
- 1 Peet's Coffee, Zoes Kitchen, Tijuana Flats, BurgerFi
- 1 Pei wei
- 1 Pei Wei
- 1 Pei Wei Dunkin Donuts Pret a Manger Sweet greens Shake shack Boston Market Cold stone
- 1 Pei Wei, Chilis
- 1 Pei Wei, Gyroville
- 1 Peppers Mexican grill
- 1 Perhaps a Dunkin'.
- 1 PF Chang's
- 1 PF Chang, Bento, Yummy House, Olive Garden, Dunkin's Donuts, Blazed Pizza, Giordano's pizza, Bolay, Adams rib, dragonfly, Panera bread
- 1 PFChang, Whole Foods, Fresh Market, Civilization
- 1 Pho noodles, Thai food, Chinese Noodles
- 1 pie company
- 1 Piesano's, Culver's, Sushi Restaurants
- 2 piesanos
- 3 Piesanos
- 1 Piesanos Italian
- 1 Piesanos, El Indio, Sweet Berries, Blue Highway
- 1 piesanos, Patti Cakes, Salad works, Publix Deli
- 1 Piezanos
- 1 Pincho Factory, Gringos Locos
- 1 Pinecrest Bakery
- 1 pinkberry, blaze pizza, not really sure
- 1 Pisanos or other pasta place. Bring back the hot lines breakfast and lunch grill options you used to have years ago at the Racquet Club. That was about 15 years ago.
- 1 Pita pit
- 4 Pita Pit
- 1 Pita Pit, Celebrations
- 1 pita pit, cookie places, more acai bowl and smoothie places
- 1 Pita pit. A real Italian cafe
- 4 Pizza
- 2 pizza hut
- 1 Pizza hut
- 7 Pizza Hut
- 1 Pizza Hut - Stake and Shake - Domino's
- 1 pizza hut , jimmy johns
- 1 Pizza Hut or Papa John's. Zaxby's or Arby's.
- 1 Pizza Hut or Wing Zone

- 1 Pizza Hut, bento
- 1 Pizza Hut, Five Guys
- 1 Pizza Hut, KFC, Taco Bell, Sonny's BBQ
- 1 Pizza Hut, Pita Pit, Five Guys
- 1 Pizza Hut, Publix, Dunkin Donuts
- 1 Pizza national chain
- 1 pizza places or sub places, mcdonald's
- 1 pizza store
- 1 Pizza, some sort of pizza
- 1 Pizza/Italian, Sweet Tomatoes-style, Panera Bread, etc.
- Places that do bagels, pasta, and/or other vegetarian-friendly foods that are not just at the Reitz; losing the Einstein Bros. at the HUB was a huge problem for me as a vegetarian based in
- 1 Turlington. Au Bon Pain is good, but it is expensive and has long wait times for simple things like a bagel.
- 1 places with breakfast options
- 1 Places with concepts like Chipotle/Bolay/Grill fresh, healthy options where you can build your own meal.
- 1 Planet Smoothie
- 1 Planet Smoothie or something of that sort
- 1 Planet Smoothie, local coffee shops.
- 1 Please bring Au Bon Pain to Shands hospital. Out dining choices here are extremely unhealthy and very limited.
- 1 Please bring back Coca-Cola. PLEASE!
- Please get other options in the Health Center North Tower. The cafeteria menu has severely deteriorated in the past few years. They put out food based on "color to please the eye", regardless of how awful the combination is. We need real and edible food available. And please, DO NOT put onions in every single dish. Some (lots of) people cannot eat onions. The chef is misguided. I used to eat there every single day. Now about once a month at best. The North Tower cafeteria food is awful. We are captives. You cannot leave and expect to find parking when you return.
- 1 Please help us.
- 1 Please replace the Wendy's with McDonald's
- 1 Please.... get ANYTHING else besides Einstein's™s at the vet school. It is very difficult that it is the only option.
- 2 Poke
- 1 Poke bowl
- 1 Poke bowl place
- 1 Poke bowl restaurant
- 1 Poke bowl-style restaurants, unique options
- 1 Pokebowl
- 1 Pollo Tropical
- 1 Pollo tropical (at vet med we only have einsteins)!!!!
- 1 pollo tropical at hospital, faculty lounge
- 1 Pollo Tropical or Bento.
- 1 Polo Tropical
- 1 Pop a Top. Local food trucks. Cilantro Tacos. Ward's fruit/veggie stand. Flacos. Mi Apa. Satchels. Real Indian food. Real Chinese food. Anything with international flavor.
- 1 Pop a top; Fresh market; Greek food
- 1 Pop-a-Top
- 1 Pop-a-top bodega! El indio! Jimmy Johns! Quick, cheap, variety of options. Please put closer to CALS!
- 1 Popatop, Flaccos
- 3 Popeye's
- 1 Popeye's Fried Chicken. Charley's Cheesesteaks, Pizza Hut,
- 1 Popeye's, Panera, LOCAL Food Trucks of various types
- Popeye's, Soul Food Restaurant, Grill Fresh (Near UF Health), Dessert Bar (Ice Cream, Cake, Cookies, Shakes), Chipotle, Burger King, iHOP (open late night), Food Trucks, Charley's Philly Cheese
- 1 Steaks, American Deli
- 1 Popeye's™s, Sweet Tomatoes
- 3 popeyes
- 5 Popeyes
- 1 Popeyes & Panera Bread.
- 1 Popeyes Chicken
- 1 Popeyes
- 1 Popeyes, Chipotle
- 1 Popeyes, Denny's™s, McDonald's™s
- 1 Popeyes, Miami Grill, Krispy Kreme, Dunkin Donuts
- 1 popeyes, wataburger, PDQ, sushi-2-go, zaxbys, panera bread
- 1 popeys chicken
- 1 popeye
- 1 Potbelly, Jason's
- 1 Pret A Manger, Craker Barrel, Mia Pa, 4 Rivers, Uppercrust, Trader Joe's
- 1 Pret A Manger, Panera, Cava
- 1 Pret-A-Manger
- 1 pub subs
- 1 Pub Subs, Kabob House, Burrito Famous, Daily Green, Vine, Uppercrust, Local Food Trucks
- 1 publix
- 8 Publix
- 1 Publix (pub subs!) or Bento
- 1 Publix and Chipotle
- 1 Publix Deli
- 1 Publix Deli, authentic asian food, PDQ, Zoe's Kitchen, Panera
- 1 Publix Deli, Chipotle
- 1 publix subs
- 1 Publix subs
- 1 Publix subs,
- 1 Publix Super market or Five Guys Burgers and Fries
- 1 Publix sushi
- 1 Publix
- 1 Put Chick-fil-A on the meal plan
- 1 Qdoba
- 1 Qdoba (burrito company) or Which Which (sandwiches)
- 1 Q-doba, Gluten-free bakery, Thai food, Indian food, Ethiopian food
- 1 Qdoba, Jersey Mike's Subs, make your own salad bar that is reasonably priced
- 1 qdoba, mcdonalds,
- 1 Quarterdeck
- 1 Qudoba/Chipotle/Moe's
- 1 Raggaie Shack, Mi Apa, Satchel's, other Gainesville staple restaurants, or partner with Food Trucks that frequent the area for events! Support the local economy more!
- 1 Raising Cane's

- 1 Raising canes
- 2 Raising Canes
- 1 Raising Canes, Culvers
- 1 Rapid Fire Pizza
- 1 Rasing Cane
- 1 Red lobster
- 1 Red Rice
- 1 Red rice kitchen
- 1 Red Robin
- 1 Red Robin or 5 guys burgers
- 1 Reggae shack
- 1 Reggae Shack
- 3 relish
- 12 Relish
- 1 relish and blaze
- 1 Relish Burger
- 1 relish burgers
- 1 Relish Burgers, Chipotle, Zoe's Kitchen
- 1 relish hamburgers
- 1 Relish or Moe's or Chipotle
- 1 Relish, Bento, El Indio, Chipotle, Asian Wok and Grill (more diverse food options from different ethnicities)
- 1 relish, dunkin donuts, more dining/fast casual restaurants
- 1 Relish, Local brands, International foods, Tijuana Flats,
- 1 Relish.
- 1 Remove Chik-Fil-A.
- 1 Remove Wendy's add chipotle
- 1 Restaurant with Middle east meals
- 1 Rubio's, Chili's, BurgerFi, Taco Bell, Bolay or other healthy alternatives for salads bowls etc
- 1 Ruby Tuesdays
- 1 S
- 1 Sababa's
- 1 Sababa, or an in-house co-op with vegan options.
- 1 Sachels
- 1 salad bar options
- 1 Salad bars
- 1 salad bowls to go, Mexican, Italian
- 1 Salad Creations
- 1 Salad options
- 1 Salads
- 1 Salata
- 1 sandwich options other than Subway!
- 1 Sarku
- 1 Satchel's Pizza, Leonardo's, Metro Diner, Taco Bell
- 1 Satchel's, Daily Green
- 1 Satchells or Grill Fresh
- 2 Satchels
- 1 satchels
- 1 Satchels Pizza, Mcdonalds, Shack Shake
- 1 Satchels, Blue Agave, Sweet Tomatoes
- Schlotsky's with gluten-free bread, sushi with gluten free crab and soy sauce, Burger 21 as they have a dedicated fryer for French fries and gluten free bread, Uncle Maddios Pizza - GF crust and vegan cheese are available, Genghis Grill - choose your own ingredients and can steam with water and they check for cross contamination, bakery that offers GF and vegan items made in dedicated kitchen space and kept separate from other items
- 1 Seafood eatery
- 1 see amazing new dining facility at Duke University - Indian, BBQ, etc. that is more wholesome and not national retail brand
- 1 Seven-Eleven
- 2 shake shack
- 4 Shake Shack
- 1 Shake shack, in-n-outburger
- 1 shakeshack
- 1 Shakeshack
- 1 Shands breakfast option offered in Norman Renovation like the 1329 building. In expensive and nutritious.
- 1 shlotskys
- 1 Silk products
- 1 simply salad
- 1 small business and local businesses
- 1 Small local restaurants/ business
- 1 Smaller brands
- 1 Smaller local restaurants that have had a long history in Gainesville like Leonardo's 706 and certainly the return of a Skeeters Type restaurant
- 3 Smoothie king
- 3 Smoothie King
- 1 Smoothie King, 1000 degrees pizza, Sweet tomatoes
- 1 Smoothie King, Panara Bread, Freshii, Noodles and Company, Clean Eat, Fresh Kitchen, Natures Table, WAWA
- 1 smoothie king, pollo tropical in or closer to the Health Science Center - Gainesville
- 1 Smoothie King; Chipotle; Boba Tea;
- 1 Smoothie shop, southern type cooking, BBQ
- 1 Smoothie shops
- 1 Snacks other than vending machines and really expensive yogurt
- 1 SOHAO ASIA FOOD
- 1 Some healthier choices
- Some kind of barbeque place - Four Rivers or Adam's Rib, Any business that serves food similar to the Daily Green or Mildred's - salads, veggie smoothies, soups, hot sandwiches, humus and veggie plates, etc. a greek restaurant would be good. and a decent bakery!!!
- 1 Some kind of Italian food (more than just pizza), something barbeque and better Asian food options.
- 1 Some kind of pastry shop focused on grab and go items.
- 1 Some kind of sushi chain, maybe vale, chipotle
- 1 Some local companies like Larry's Giant Subs
- 1 Some local restaurants
- 1 some local restaurants, food trucks

1 Some options that value fresh, local, healthy foods. Building partnerships with the local farms that are located near campus, and not only the organic ones.
 1 Some sort of italian cuisine/pasta would be great, pdq, on-campus publix (like USF), a place to just get fresh fruit and vegetables
 1 Some sort of seafood.
 1 Some soup place
 1 some type of BBQ ?
 1 Some type of Mexican food, please.
 1 Something BBQ
 1 Something cheap but healthier like a deli
 1 Something ethnic. Possibly Indian or Thai would be popular.
 1 something for desserts
 1 Something healthy
 1 Something healthy - build your own salad bar
 1 something healthy like a vale foods or grill fresh or some similar concept
 1 Something healthy like Bolay or Vale!
 1 Something like Panera
 1 something like The Golden Corral
 1 Something local
 1 Something local that can deliver the amount of food UF needs--perhaps as a once-a-month local eatery spotlight to be included in the rotation of one of the halls? Much how Sweetwater Coffee can be served? It would do a lot to promote LOCALLY OWNED businesses.

 1 Something local! We're in Florida and have a super long growing season and bright entrepreneurs - we should have locally sourced ingredients and locally sourced, transparent business owners.
 1 Something local/regional
 1 Something more southern cuisine
 1 Something similar to Vale
 1 Something that sell good fried chicken
 1 Something that sells desserts.
 1 Something vegetarian
 1 Something with hamburgers
 1 Something with healthier options
 1 Something with Indian food or curry
 1 Something with pasta, taco bell
 1 Sonic Dunkin Donuts/ Krispy Kreme McDonalds
 1 Sonic, mcdonalds, blaze pizza, popeyes,
 1 sonic, sonny's
 1 Sonny BBQ
 2 Sonny's
 1 SONNY'S BBQ
 1 Sonny's Bar B Que
 1 Sonny's Barbecue
 3 Sonny's BBQ
 1 Sonny's bbq or adam's ribs
 1 Sonny's BBQ would be a great addition.
 1 Sonny's BBQ, Mi Apa
 1 Sonny's or David's BBQ. Chipotle
 1 Sonny's or some type of barbecue, actual good Mexican food, sandwich places like Jersey Mike's that are better than Subway
 1 Sonny's, Adams rib company,
 1 Sonny's, Cracker Barrel
 1 Sonny's, El Indio
 1 Sonny's, IHOP, Five Guys, El Indio,
 1 Sonny's, KFC
 1 Sonny's, Popeye's
 1 Sonny's™s
 1 sonnys
 1 Sonnys
 2 Sonnys BBQ
 1 Sonnys BBQ, Chipotle, Panera, McDonalds, Blaze Pizza, Leonardo's Pizza, PDQ, Tropical Smoothie, Olive Garden, & Bento,
 1 Sonnys, Long horns, Sonic, Steak n Shake,
 1 sonnys, zaxbys, sushi, honey baked ham
 1 Soup to Nuts, Curia off the Drag, Reggae Shack Cafe
 1 Soups
 2 Starbucks
 1 Starbucks / Subway / Dunkin Donuts /
 1 Starbucks in norman, panera bread
 1 Starbucks, einstein
 1 steak 'n shake arby's
 1 Steak 'n Shake Bento
 1 Steak & shake
 2 Steak à n Shake
 2 Steak and shake
 2 Steak and Shake
 1 steak and shake or zaxbys
 1 Steak and shake Chili's Zaxbys or some other chicken place Chipolte Taco Bell
 1 Steak and Shake, Chili's, anything Italian
 1 Steak and shake, metro diner
 1 Steak and shake, vale, bole, johnny rockets
 1 Steak and Shake.
 1 steak n shake
 3 Steak n Shake
 1 Steak N Shake
 1 steak n shake, gator dominoes, bolay
 1 steak n shake; arby's;
 1 Steak n' Shake Nathan's Hot Dogs Taco Bell
 1 Steakhouses, or more healthy alternatives than the fast food type places
 1 Steakshake
 1 steamed stuffed bun
 1 Steamers, taco bell, chillis
 1 STOP wendys

1 stop with the brands. Give us real food from local restaurants and good prices. Eating on-campus at UF is like eating at an airport.
 1 Sub place other than subway
 1 Subway
 1 Subway at the Law School
 1 Sunnys BBQ
 1 Sushi
 1 Sushi bar
 1 Sushi Maki
 1 sushi options
 1 Sushi or ramen
 1 Sushi places, 5 guys, bagels places, pizza places
 1 Sushi restaurants. Maybe a small Publix or Target.
 1 sushi!!!
 1 Sushi, fresh and not in to-go boxes for 11\$
 1 sushi, hispanic food, pasta bar
 1 sushi, Pho
 1 sushi, poke bowls,
 1 sushiYY
 1 Sushi-2-Go
 1 SUSI
 2 suyaki
 2 Sweet Berries
 1 Sweet berries
 1 Sweet Buns
 1 Sweet buns, Burger King, McDonald's, Taco Bell
 1 Sweet Dreams Ice Cream
 1 Sweet green
 1 sweet green, chipotle, pret,
 1 Sweet green, chopped (the salad chain), local food trucks and other purveyors
 1 Sweet Greens
 2 Sweet Tomato
 1 Sweet Tomato's, any sushi,
 1 sweet tomatoes
 1 Sweet Tomatoes
 1 sweet tomatoes, jasons deli. macalisters Deli. Something along those lines
 1 Sweet Tomatoes, Zoe's Kitchen, Bolay, Five Guys
 1 sweetbarries
 1 Sweetberries (local), Flaco's (local), Chipotle, Taco Bell, anything local and sustainable
 1 Sweetberries, Carribean Spice, and Blaze
 1 Sweetberries, PDQ, Blaze Pizza
 1 sweetberry
 1 Sweetberry, Mauds, other local brands
 1 Sweetgreen, Chipotle, Panera Bread, Smoothie King, Firehouse Subs, Blaze Pizza
 Sweetgreen, Felipe's, Blaze Pizza, Chipotle, Dunkin Donuts, Panera, Delco's Steaks and Hoagies, authentic international food (Mexican, Indian, Thai, Japanese, Middle Eastern), modern takes
 1 (sushi burritos)
 1 Sweetgreens or other salad brands
 1 Sweetgreens, Vale, any healthy bowl places are good because they are fast, cheap, healthy, and delicious
 19 taco bell
 17 Taco bell
 68 Taco Bell
 1 Taco Bell Tropical Smoothie A good sushi place five guys 3 natives
 1 Taco bell (bring back taco bell at the reitz!)
 1 Taco Bell /Five Guys/
 1 Taco Bell and chipotle
 1 Taco Bell and healthy variety options like Vale.
 1 Taco Bell and Waffle House
 1 Taco Bell McDonalds Hardees Firehouse Subs
 1 TACO BELL WITH REQARDS
 1 Taco Bell Chipotle
 1 Taco Bell Zaxby's Blaze KFC (full restaurant) Five Guys Chili's McDonald's Mi Apa Au Bon Pain (More locations) Culver's
 1 Taco Bell Zoey's Kitchen Mcalister's
 1 Taco Bell!
 1 Taco Bell, and more Salad Creations.
 1 Taco Bell, Bento
 1 Taco Bell, Bento, McDonalds
 1 Taco Bell, Blaze, Relish

 1 Taco Bell, Boston Market, Chicken Kitchen, (we need heartier meals on campus, there is lots of fried fast food but not enough cooked meals that have more home made dinner vibes)
 1 Taco Bell, Burger King
 1 Taco Bell, Burger King, checkers,
 1 Taco Bell, Burger King, more Jamba Juice locations, Mexican anything.
 1 Taco Bell, Burger King/McDonalds
 1 Taco Bell, Checkers
 1 Taco Bell, Checkers and Dunkin Doughnuts
 1 Taco Bell, Chipotle
 1 taco bell, chipotle, local tea/coffee shop, pizza (put leonardo's pizza on campus) i prefer local and less brands
 Taco Bell, Chipotle, Subway, Pizza Hut, Wendy's, Jimmy John's The College of Education desperately needs something where we can sit down and meet over a meal/beverage. Would prefer a sit-
 1 down restaurant but anything is better than having to walk across campus to get something to eat. No one cares about us over here. :(
 1 Taco Bell, Chipotle, Tijuana Flats
 1 Taco bell, domino's
 1 Taco bell, Domino's
 1 Taco Bell, Dunkin' Donuts,
 1 Taco Bell, Fazoli's
 1 Taco Bell, FireHouse Subs, Steak&Shake
 1 Taco Bell, Five Guys
 1 Taco Bell, Flacos, Coffee Culture, Curia
 1 Taco Bell, Hibachi style restaurant, Sonny's/BBQ place, Froyo, Panera bread, McDonalds, KFC

- 1 Taco bell, Mc Donald's, Arbys
- 1 Taco Bell, Mc Donalds
- 1 Taco bell, mcallister's, diet coke,
- 1 Taco Bell, McDonald's, a full KFC (not limited by Express), Chillis, Italian Gator, Big Lou's, a latin restaurant (but Pollo Tropical is still a good, delicious option! Maybe a cafe like Sergio's in Miami that also offers coffee and desserts aside from breakfast, lunch, and dinner).
- 1 Taco Bell, McDonald's, Chipotle
- 1 Taco Bell, McDonald's, Sushi-2-Go, Dunkin' Donuts
- 2 Taco Bell, McDonald's
- 1 Taco Bell, McDonald's, KFC .(with more menu options), zaxby's, Burger King, Greek restaurants
- 1 Taco Bell, McDonald's, Panera, Tijuana Flats, Caribou Coffee, Açai
- 1 Taco Bell, McDonalds
- 1 Taco Bell, McDonalds, Sweet Tomatoes!!!!, Tropical Smoothie Café, Firehouse subs, ALLOW FOOD TRUCKS WITH SCHEDULE ON CAMPUS
- 1 Taco Bell, mi apa would be amazing, any pizza place
- 1 Taco Bell, MIAPA
- 1 Taco Bell, Pizza Hut
- 1 taco bell, popeyes
- 1 Taco Bell, Popeyes, Panera Bread, Cookout
- 1 Taco Bell, publix
- 1 Taco Bell, Publix
- 1 Taco Bell, relish
- 1 Taco bell, relish, chipotle
- 1 Taco Bell, Tijuana Flats, Blaze Pizza, Sbarro
- 1 Taco Bell, Veggie Grill, Piesanos, Buffalo Wild Wings, Chipotle,
- 1 Taco Bell, Wendy's, and Dominos
- 1 Taco Bell, Zaxby's
- 1 Taco Bell, Zaxby's, Another burger place besides wendys
- 1 Taco Bell, Zaxby's, Blaze, Steak n Shake
- 1 Taco Bell, Zaxby's, Pizza Hut
- 1 Taco Bell, zaxbys
- 1 Taco Bell, Zaxbys, PDQ
- 1 Taco Bell. Caribbean Spice (local restaurant that had a strong campus following before it moved out of walking distance.) Local food trucks. Willy's.
- 1 Taco Bell. Culver's.
- 1 Taco Bell. Maybe a rotation of local restaurants as well.
- 1 Taco Bell... please open 5 Taco Bells.
- 1 Taco Bell;
- 1 Taco Bus
- 1 Tacobell
- 1 TAKE OUT WENDYS!!!
- 1 Taste
- 1 Taste of Gainesville, Mojo BBQ
- 1 Taste pho (Asian foods)
- 1 Taste, taco bell
- 1 tazakis, keke's
- 1 Taziki's Mediterrean, Zoe's, Zaxby's
- 1 tazikis, mojo's
- 1 Tazikis, vegetarian
- 1 Tazikis; McAlisters;
- 1 Tea Stori
- 1 Tea stori
- 1 Tea Stori (or any restaurant that serves boba tea), Zoe's Kitchen
- 1 TeaStori! or general Asian (not like retail panda express, real Asian). Caribbean food like Caribbean Queen or Caribbean Spice. Fruit stops, would be a great snack place like au bon pain is for pastries
- 1 Tex mex
- 1 Texas roadhouse
- 1 texas roadhouse
- 2 Texas Roadhouse
- 1 Texas Roadhouse or Tilted Kilt
- 1 TGIF Ruby Tuesday
- 2 Thai
- 1 Thai & Vietnamese
- 1 Thai food (Bangkok Square), Indian Food (Kabab House, Andaz), and a local place serving international food, like Civilization or The Top.
- 1 Thai food or authentic Latin American food
- 1 Thai Food, maybe another Latin brand
- 1 Thai restaurants
- 1 Thai--Bangkok Square, Eim Thai (food truck)...more Asian food options.
- 1 that's the problem, too many chains...would love to see an local entrepreneurial offering like The Vine.
- 1 The Bagel Bakery
- 1 The brand doesn't matter as long as the food is of good quality.

The food options are terrible on campus. I want to see healthy food options that are reasonably priced. It seems to me that UF only wants to offer expensive junk food like hamburgers and hotdogs to the students. I would love to see local restaurants' on campus with healthy options. I like the Arredondo Room but sometimes it is packed with a waiting list and sometimes what is posted as a menu is not what they have when you arrive.

The law school constantly has people staying late to study or practice for competitions. We do not have decent dining options. the addition of starbucks and chomp was a good first step, but as I have noted, sometimes Starbucks does not even have the simplest requests (lids, various food options that other starbucks have), and Chomp can be hit or miss depending on who cooks the food. We are grad student who work extremely hard and it would be more efficient if we did not have to leave campus for food options during exams/studying/late nights/ or even during lunch simply because who wants to eat from the same three things every day? (IE, starbucks, chomp, or a vending machine). The main campus is not a viable option for us to go to for food because of how long it can take for us to get there if we walk or to park if we drive. Our program is severely underserved when it comes to dining options. I guarantee if you implemented a Chik Fil-a on campus it would be insanely profitable. I know this because the ones on main campus are profitable and any time a club at the law school offers Chik Fil-a the turn out is crazy.

The Law School DESPERATELY NEEDS DIFFERENT FOOD OPTIONS. Chomp it is awful. The food is bad, the value is bad, and the service is awful. The vending machines are awful on the law school campus. There are two full machines full of Starbucks crap when there is a Starbucks on site! There's only one row of water and only 2 diet peps/coke options which are constantly out while this huge machine sits there full of Starbucks stuff. The chomp it staff is awful and that restaurant has no standards for their employees and food. I literally watched a girl cut someone's food today with gloves and she was cutting the plastic in her gloves. I walked up to the counter and she didn't even greet me, they have no customer service skills the food sucks and is of really bad quality, it takes forever to get your food because they don't start working on it until you get in front of them. So if you want a grilled chicken wrap they throw your grilled chicken on the grill the moment your order pops up and then you are pushed to the side and have to wait another 10 minutes. The food at Chomp it is really awful and the serving sizes are bad. Its like gas station quality food and the service is the same. A main chain restaurant would bring in more options and a higher quality food option along with standards for customer service, cleanliness, etc. PLEASE CHANGE THE DINING OPTIONS AT THE LAW SCHOOL!!!! PLEASE GET US A NORMAL FOOD OPTION AND FIX THE VENDING MACHINES! It would be awesome to have coke products, more water, more energy drinks like Redbull. The vending machines constantly take your money and don't dispense your food and you can NEVER reach the vending machine people. The mailbox is full and they never answer. The law school is completely neglected when it comes to dining options, we do not have even close to the same experience as the main campus students despite our contribution to the university. PLEASE GET RID OF CHOMP IT!

- 1 The Spot
- 1 The top
- 1 The Top, Harvest Thyme, Bangkok Square
- 1 The Top, Leonardo's, Boca Fiesta - local Gainesville institutions
- 1 The Top, Satchel's, Taco Bell
- 1 There are so many, you figure it out.
- 1 There should be additional sub shops like in Little Hall Express that feature Boars Head.
- 1 There used to be a greek vendor in the cafeteria that is no longer there. I prefer them to subway and wendys. I mostly just want something CLOSER to the health professions building, or better yet, INSIDE of it. There used to be a café there that sold coffee and muffins, and that was taken away several years ago.
- 1 This survey lost all credibility once you gave us the option to choose apache helicopter and other nonsense as our gender. If I could have a slice of bread for each gender option that should appear on this survey, I could make a sandwich.
- 1 Three natives, Chipotle, Tatu, Designer Greens, Grill Fresh, other local companies
- 1 Tiaguana Flats
- 1 Tiajuana Flats, Bagels and Noodles, Bento Box, Whattaburger, DQ, Vale Food Co, Whole Foods
- 1 tiajuana flats, local resturants
- 1 Tiajuana Flatts, PDQ, Relish
- 1 Tijauna Flats, Cilantro Taco, Sababa, Taste, Kabob House
- 4 Tijuana flats
- 6 Tijuana Flats
- 1 Tijuana Flats Mcdonalds Popeyes Taco bell PDQ
- 1 Tijuana Flats or a Mexican option
- 1 Tijuana Flats, a good pizza place/food truck, Cilantro Tacos, Civilization, Chuy's, El Indio
- 1 Tijuana Flats, Bentos, Kabaab House, Andaaz, Indian Cuisine.
- 1 Tijuana Flats, Blaze Pizza, Bolay
- 1 Tijuana flats, hungry Howie's, Olive garden, Panera bread
- 1 Tijuana Flats, Jersey Mikes, McDonalds, Burger King, Cilantro Taco
- 1 Tijuana Flats, Mi Apa, Burger King, McDonalds, Planet Smoothie
- 1 Tijuana Flats, Mi Apa, Publix, Grill Fresh, Tropical Smoothie Cafe
- 1 Tijuana Flats, Tacobell, Buffalo Wild Wings, More Asian food options.
- 1 Tijuana Flats, Vegan/Vegetarian Friendly Restaurants
- 1 Tijuana instead of Moe's
- 1 Tijuana, blaze, taco bell
- 1 tijuanna flats
- 1 Tikka express
- 1 Tim Hortons
- 1 Tim Hortons!!!
- 1 Too hard to pick. Sonny's BBQ, Outback, Texas Roadhouse, Las Margaritas, Bonefish.
- 1 Trader Joe's
- 1 Trader Joes
- 3 tropical smoothie
- 4 Tropical smoothie
- 5 Tropical Smoothie
- 1 Tropical Smoothie and Bento
- 2 tropical smoothie cafe
- 3 Tropical smoothie cafe
- 1 tropical smoothie cafe, panera bread
- 1 Tropical Smoothie Cafe, Panera Bread, more healthy options
- 1 Tropical Smoothie Cafe, Taco Bell, Dominos, Panera Bread
- 1 Tropical smoothie steakshake
- 1 Tropical Smoothie Chipotle Tijuana Flats Burger Fi Five Guys
- 1 tropical smoothie, blaze, which which
- 1 Tropical Smoothie, Chipotle
- 1 Tropical Smoothie, Midnight Cookies, Einstein Bagels
- 1 Tropical smoothie, planet smoothie, smoothie king, panera
- 1 Tropical Smoothie, Relish, McAlister's
- 1 Tropical Smoothie, Salata, Chipotle, Zoe's Kitchen
- 1 Tropical Smoothie, Sbarro, Panera Bread, Einstein Bagels
- 1 Tropical Smoothie, Taco Bell, Zoe's
- 1 Tropical Smoothie; Impulse Nutrition; Bolay
- 1 Tuijaana Flats
- 1 Tzatziki
- 1 Tzatziki, Grill Fresh types
- 1 Tzatzikis, impulse nutrition, zoeyes, blaze pizza, chipotle, Bolay, bento
- 1 UF's decision to contract Wendy's as a meal service provider even though Wendy's has been shown to blatantly disregard the human rights of its workers, led to my deep dissatisfaction with UF's meal plan. I will be more satisfied with UF's meal plan once UF cuts ties with Wendy's.
- 1 Uh... Local restaurants like La Tienda, Kabab House, Mi Apa
- 1 unknown
- 1 unsure
- 1 Unsure
- 1 Use local vendors and restaurants
- 1 vale
- 15 Vale
- 1 Vale Acai Big Lou's NY Pizza Planet Smoothie Mi Apa
- 1 vale food co
- 1 Vale food co

2 Vale Food Co
 1 Vale Foods
 1 VALE
 1 VALE! BOLAY!
 1 vale! Bolay! Dunkin Donuts!
 1 Vale, Bolay
 1 Vale, Bole
 1 Vale, Publix, burrito famous, mi apa, pf Changâ€™s, four rivers
 1 Vale; Blaze Pizza; Jimmy Johns
 1 Valefoods for their vegan options
 1 Veg
 1 vegan
 1 Vegan
 1 Vegan ones.
 1 Vegan restaurants, Middle-eastern cuisine
 1 Vegan Themed
 1 Vegan/vegetarian restaurants
 1 vegetarian
 2 Vegetarian food
 1 vegetarian restaurants
 1 veggie grill
 1 Veggie Grill
 1 Veggie Grill, Gyro's Plus, eliminate meat-only fast food chains and bring back burger king (veggie burgers), any sit down restaurant other than camelia cafe
 1 Veggie Grill, The Loop Pizza Grill, Chipotle, and independent food trucks (non Aramark)
 1 Vicky Bakery Islas Canarias El Novillo
 1 Viet Grille
 1 Vietnamese food, Indian food, Thai food, real Chinese food
 1 Vietnamese Grille or more local Asian businesses in general
 1 Vine bakery and wholefood market
 1 Vine Bakery, Sonny's, McDonald's
 1 Vitenamese food choices - pho!
 2 Waffle House
 1 Waffle house, China Star and Adam Ribs
 1 Waffle House, Cookout
 2 wawa
 2 Wawa
 1 Wawa, Five Guys, Dunkin Donuts, Panera Bread
 1 Wawa; Dunkin' Donuts
 1 We don't need more retail brands. I'd like to see the campus dining halls provide fresh, healthier options.
 1 We have so many awesome local restaurants and food trucks in Gainesville. It's a shame that it seems like the only on-campus options are corporate chains. I think it's fine to have Wedny's, etc.
 1 but please give us some local options, too.
 1 We need better quality salad options, preferably a high quality salad bar. Salad Creations is barely edible. Also healthier sandwich options with whole grain breads.
 1 We need more salad options.
 1 We only get chomp it at law school, so anything else would be nice
 1 We only have Einstein's in Vet Med. Would love to have another option close for real meals.
 1 We should include more affordable coffee brands other than just starbucks on campus. I also think that if we were to remove Wendy's we could add in a healthier option to the Reitz union that could potentially have more variety and be cheaper than croutons.
 1 Well, my only option at work is Einstein's Bagels, so any other option to mix things up would be great.
 1 Wendy's, McDonald's
 1 wendys, five guys
 1 What a burger, zaxbys, some specific breakfast place
 1 What about local food trucks? At Ayers Building (near downtown) they have food trucks occasionally.
 5 Whataburger
 1 Whataburger, Guthries, Firehouse, bbq, Culvers
 1 Whataburger, Taco Bell, Zaxbys
 1 whataburger, tropical smoothie
 1 Whichwich sandwich shop
 1 white castle
 1 whole foods
 1 Whole foods
 3 Whole Foods
 1 whole foods. more fresh fruit/ veggies
 1 WHY ISNâ€™T THERE A DOLLAR MENU IN ANY STORE???? WENDYS 4 for 4???
 1 Wider variety of ethnic foods (hispanic food such as Flacoâ€™s, indian food such as andaz)
 1 Willy's Mexican Grill, Dominoes Pizza
 1 Wing brands, dunkin donuts, krispy creme
 1 Wing House, etc. However, when the campus does have a retail brand that one can also find off campus, the off campus has coupons, deals, etc. that the on campus does not offer. And, on campus tends to be a little higher in price
 1 wing stop
 1 Wing Stop
 1 work with local individuals and businesses, provide support/incubator for developing local businesses
 1 Would be great to see some more local shops (coffee), small restaurants.
 1 Wyatt's Coffee
 1 Xi'an Famous Foods
 1 Years ago when I started there was a Dining place that had home cooking such as fresh vegetables, fried chicken, baked chicken etc. I really miss that place. Sometimes you want something besides a sandwich.
 1 Yerba mate, chipotle,
 1 Yogurtology
 1 Yoshinoya
 1 Yummy city Adam's rib
 1 Yummy City Yummy House Gator Suyaki
 3 Yummy house
 1 Yummy House, The Top, Bangkok Square, Crane Ramen Kate Spade
 1 Z
 1 Zaxbey's
 2 zaxby's
 12 Zaxby's

- 1 Zaxby's , Wing Stop, California Grill and KFC
- 1 Zaxby's and Five Guys
- 1 zaxby's, adam's rib co
- 1 ZAXBY'S, Chili's, Grubs
- 1 Zaxby's, Dominos, Moes
- 1 Zaxby's, Elevation Burger, Indian food (like at Duke University), Smoothie King, Burrito Famous, and more Moe's
- 1 Zaxby's, Firehouse, Jimmy Johns, Steak and Shake
- 1 Zaxby's, Five Guys
- 1 Zaxby's, Popeyes
- 1 Zaxby's, Taco Bell, Burger King, McAlister's Deli, Dairy Queen, FEWER CHIC FIL AS there are three on campus and one in the Standard, WE DON'T NEED THAT MANY.
- 1 Zaxby's, Tropical Smoothie Cafe, Arby's, Burger King, Dairy Queen
- 1 Zaxby's; PDQ
- 1 Zaxby's; Sonny's; Las Margaritas; Taco Bell; Checker's
- 1 Zaxby's™s
- 4 zaxbys
- 14 Zaxbys
- 1 Zaxbys Froyo
- 1 Zaxbys Taco Bell
- 1 Zaxbys Dunkin Doughnuts Burger King
- 1 Zaxbys kfc einstine bagels mcdonalds Burger King buffalo wildwings chilis corner bakery news pei wei
- 1 Zaxbys, 4 Rivers, Sonny's
- 1 Zaxbys, BTW, Chicken Salad Chick, Locals like The Boxcar, more ethnic food like Indian, Thai, Japanese, and Mexican
- 1 Zaxbys, chipotle
- 1 zaxbys, panera,
- 1 Zaxbys, Smoothie King, Wing Stop, Bentos, Chipotle
- 1 Zazby
- 1 zebras
- 1 Zen bistro
- 2 Zoe's
- 2 Zoe's Kitchen
- 4 Zoe's Kitchen
- 1 zoe's kitchen
- 1 Zoe's kitchen , bento
- 1 Zoe's Kitchen ~ Mint Indian Cuisine
- 1 Zoe's Kitchen and AppleBee's
- 1 Zoe's Kitchen, A "bowl" place like Grill Fresh or Bolay.
- 1 Zoe's Kitchen, Egg Harbor Cafe, Le Peep,
- 1 Zoe's Kitchen, Five Guys, Blaze, Pizza by the Slice, Smoothie King, Bolay, Mexican Taco place
- 1 Zoe's kitchen, panera
- 1 Zoe's Kitchen, Sushi 2 Go, Mi Apa'
- 1 Zoe's Kitchen, Tropical Smoothie, Grill Fresh, Vale
- 1 Zoe, Bolay and Taziki
- 2 Zoe's™ Kitchen
- 1 Zoe's™ Kitchen or some other Greek restaurant
- 1 Zoe's™ kitchen, bento, panera
- 1 Zoe's™ Kitchen, Panera, More Bento, Chipotle, Tropical Smoothie Cafe, Blaze Pizza
- 3 Zoes
- 1 zoes and zaxbys
- 1 zoes kitchen
- 5 Zoes Kitchen
- 1 Zoes Kitchen!!!
- 1 Zoes, Smoothie King, 5 guys
- 1 Zoes, tazikis, panera, fresh market, mellow mushroom, newks
- 1 Zoey's, Whole Foods, Chipotle
- 1 zoies kitchen, raw juice, fresh kitchen

Exhibit C – Director of Dining Sample Job Description

University of Florida - Position Description

Title: Director, Dining Services

Position Type: Full-Time

Reporting to: Associate Vice President, Business Services

Position Summary:

The Director of Dining Services at the University of Florida (“UF”) or (“the University”) will lead University dining to become a top tier program. Working with the incumbent and future food service provider, and reporting to the Associate Vice President for Business Services, this role will ensure the dining program is executed with the University’s mission and strategic plan in mind.

The Director of Dining Services will collaborate with other UF stakeholders with a long-term vision or mission statement for Gator Dining. This statement will frame the objectives of Business Services and the University as a whole when planning and implementing components of Gator Dining. This position will define and document on-going department goals and review them annually, adding new initiatives and strategies. As appropriate and applicable, this individual will provide partnerships and learning opportunities for students, faculty, and staff related to sustainability, dietetics, business, or related programs. The Director of Dining at the University of Florida will be a voice for the dining program as this individual oversees the entire campus dining portfolio, including retail dining (22 venues / 45 concepts), residential dining (2 venues), and catering operations across campus.

Overview

The primary purpose of the Director of Dining services is to:

- Serve as the University’s day-to-day ‘point person’ in interacting with the foodservice contractor;
- Observe all aspects of the contractor’s performance in managing the Dining Services program;
- Maintain a knowledge and awareness of the University’s contract with the operator;
- Be vigilant with the operator on quality control practices, customer service standards, and customer satisfaction initiatives;
- Facilitate and enable a ‘zero-tolerance’ for errors and sub-standard services’ management;
- Review, approve and authorize billings and payments between the University and contractor;
- Maintain an ongoing close review of the program’s year-to-date financial performance against budget and prior year results;
- Partner with key University staff outside of Business Services to monitor needs and desires of the University;
- Consult with the University’s senior staff on Gator Dining policies and procedures; and,
- Perform all other duties as assigned by the Associate Vice President Business Services.

Qualifications/Educational Requirements:

The imperative credentials of the Dining Services Director are:

- Bachelor's degree from a four-year college or university with a concentration in Hospitality Management, Culinary Arts, or Food Service Management.
- Minimum of 10 years combined operations and management experience with related or similar operations.

Additional Preferred Qualifications:

- MBA or Master of Hospitality Management
- ServSafe Certified or equivalent
- Previous Experience as a University client/liaison with a campus dining program
- Previous experience as Director of Dining Services at a highly regarded dining program

Essential Functions:

An incumbent assigned this classification will perform the following universal essential functions at the University of Florida:

Residential / Retail Dining

- Monitor reports on meal plan participation rates for all meal plan types
- Stay attuned to students' input on their satisfaction with the meal plan program through meal plan sales records, surveys, social media feeds, committee meetings, and incoming messages to the contractor and Business Services
- Conduct regular meetings with the senior campus housing and student affairs officers
- Monitor menu cycle and efficacy of quality, restrictions, and diversity
- Regularly follow up on sanitation, service, and marketing in dining areas and points of sale

Catering

- Establish clear operating regulations and exemptions of catering in on-campus venues
- Monitor reports / year-to-date billings on contractor's catering
- Stay attuned to catering customers' input on their satisfaction with events management and business services
- Monitor catering menu cycle and efficacy of quality, restrictions, and diversity
- Ensure equal attention and quality in different price/service tiers of catering
- Discreetly observe the behavior and customer interaction of servers (and bartenders, if applicable)
- Address consistent inefficiencies at the source with contractor

Contract Management

- Manage and monitor dining contract on a day to day basis ensuring compliance with all contract provisions including, but not limited to:
 - Key performance indicators to hold contractors accountable;
 - Amendable components that coincide with the evolving outcomes respondent to the University's vision;
 - Sustainable purchasing practices;
 - Utilization / spend data from POS reports;
 - Meetings with contractor's senior on-site management personnel to address staff behavior or performance;

- Communication with the district or regional management on issues or concerns;
- Reviews, inspections, communications, and data analysis as allowed by and defined in the management contract;
- Awareness of service and operational requirements of the contractor, as set out in the contract and in subsequent amendments; and,
- Ramifications and expectations should there be failure to comply.

Communications and Reporting

- Establish and chair a program oversight committee
- Be regularly accessible and reachable for the contractor
- Participate in all scheduled Dining Committee meetings with students and the contractor
- Function as the department liaison with the UF campus community for dietary and food service information
- Work cross functionally with University facilities
- Work cross functionally with University Communications to boast and promote Gator Dining as part of the University of Florida Collegiate experience
- Communicate and interact with the University's card office on students' card usage
- Serve on committees of the University or Business Services department, as requested

Financial

- Prepare, implement and monitor an annual operating budget for Dining Services
- Prepare timely cost accounting reports each month that compare actual to budget and prior year results
- Maintain a current, working knowledge of the contractor's computerized management systems used for menu planning, purchasing, inventory, recipe development, payment and accounting
- Maintain a current knowledge of non-meal plan sales transactions in Dining Services – Flex Bucks, debit/credit cards, cash

Health and safety

- Coordinate and oversee all interaction between the University and any private, third-party food safety and sanitation service engaged by UF
- Receive and carefully review all inspection reports on Gator Dining facilities
- Meet with the contractor's General Manager upon receipt of inspection reports
- Assist in determining how and what form of communication is appropriate to the UF campus community following an unfavorable inspection report.
- Conduct walk-through inspections of all foodservice facilities managed by the contractor

Facilities

- Assist the contractor with facility or equipment repairs, maintenance or replacements that are the responsibility of the University
- Prepare reports for Business Services' senior management regarding facility or equipment needs
- Participate in committee meetings regarding University facilities and buildings, as requested

Note: This job description is not an employment contract and may be modified at any time at the discretion of the department or university.

Exhibit D – Key Performance Indicators (KPIs)

University of Florida
Gator Dining Key Performance Indicators (KPIs)



Item	Meets Strategic Direction Criteria	Key Performance Indicators (Metrics)	Definition	Recommended Frequency Review	Responsibility of Compiling and Circulating Data	Purpose of Metric Selection
A	1, 2	Meal plan utilization rate (by plan)	Total allotted meals divided by actual meals used per period, as a total as well as broken out by each residential meal plan	Monthly	Operator	Increasing this rate indicates that students are receiving more value from the dining program. The more students use their dining plan, the higher this rate will be.
B	1, 2	Voluntary meal plan enrollment	Percentage of non-mandatory meal plan holders relative to total population	Semesterly	UF	Increasing this rate indicates student adoption of dining services through guaranteed revenue sources. Growth indicates an improving dining program.
C	4	Secondary market capture rate	Average number of non-residential meal plan transactions at lunch (commuter plans, cash, credit, etc.) relative to total	Semesterly	Operator	Measures the number of non-meal plan holders dining on campus during lunch. An increase indicates more of the secondary market is being captured.
D	5	Catering price point	Average catering price point person by event type	Semesterly, by event type	Operator	To compare pricing with similar off-campus offerings to support campus use of the dining partner's catering services.
E	5	Catering cost	Average cost per person by event type	Semesterly, by event type	Operator	To assess costs for fairness, pricing variety, and competitiveness.
F	3	Community/educational engagement	Number of programmed educational and social activities per venue per month with brief description of each event	Monthly	Operator	To provide general education and wellness to students to enhance their learning.
G	1, 2, 5	Plate cost	Total board food cost divided by the number of projected board meals to be served	Semesterly	Operator	To ensure the per plate cost is representative of the food quality and program offerings intended as part of this contract.
H	5	Financial statements (P&L) by venue	Monthly revenue and expenses reflecting purchasing behavior and product management by venue (monthly P&L statement)	Monthly	Operator	To keep a pulse on program performance and monitor for expense management effectiveness.
I	4	Throughput	Number of transactions conducted on each individual register per hour for a typical week in the fall and spring semesters	Monthly	Operator	To assess dining utilization across campus and understand how many campus community members are using dining across meal periods.
J	1, 2	Entrée variety	Average number of entrees available in the residential dining venue, highlighting dietary accommodations	Monthly	Operator	To align the variety of offerings with dietary preferences and needs.
K	1, 2, 3, 4	Marketing Plan	List and schedule of marketing plan and activities to amplify the impact and awareness of dining's offerings and events	Monthly	Operator	To ensure marketing efforts align with and amplify programmatic initiatives.
L	4	Revenue per venue	Monthly revenue per venue broken out by profit center and payment type (monthly P&L statement)	Weekly	Operator	Tracking the monthly performance of each venue by profit channel can indicate success or warning signs of operational challenges.
M	4	Revenue per labor hour	Total sales divided by the total labor hours labor hour worked by venue	Semesterly	Operator	To review operational efficiencies to support future facility and operational planning.
P	1, 2	Health and sanitation	Minimum score on county health reports (need to determine most relevant metric) OR an internal sanitation report conducted by the university/objective third party	Quarterly	Operator	To secure safe and sanitary conditions.

University of Florida

Gator Dining Key Performance Indicators (KPIs)



UF Strategic Direction for Gator Dining	
1	UF requires a high-quality dining experience, consistent with its standing as a preeminent institution of higher education and ambitions for a top 5 ranking among public universities.
2	Quality and variety of food options, healthy food options, and level of service must be prioritized to provide a unique dining experience and encourage UF's diverse campus population to opt-in to Gator Dining.
3	Business Services and the food services provider must partner to leverage the strengths of the University (including academics, research, and UF's position as a land-grant institution), to implement sustainable and socially conscious operations, to integrate opportunities for applied learning, and to partner with the local community.
4	Strategic enhancements to the dining program must include balance between efficient and effective operations, creativity, innovation, and convenience for the large and geographically dispersed campus community.
5	Revenue generation prioritizes reinvestment towards the creation of a top tier dining program, including new food concepts, facility maintenance and enhancements, equipment repair and replacement, and staffing costs, all within the context of affordability for students.

Exhibit E – Raw Survey Results (Spring 2019)

University of Florida - Spring 2019 - Dining

Description:

Date Created: 2/6/2019 10:01:17 AM

Date Range: 3/20/2019 12:00:00 AM - 4/7/2019 11:59:00 PM

Total Respondents: 8078

Q1. What is your primary status at the University of Florida?

Count	Percent		
4286	53.08%		Student (Main Campus)
57	0.71%		PaCE Student (First Year Online)
183	2.27%		Other Remote Student (Online)
790	9.78%		University of Florida Faculty Member
2499	30.95%		University of Florida Staff Member
260	3.22%		Other
8075	Respondents		

Q2. What is your current employment status?

Count	Percent		
3045	94.98%		Full time
161	5.02%		Part time
3206	Respondents		

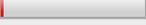
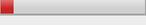
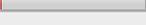
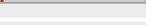
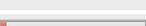
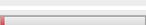
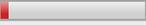
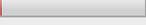
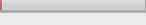
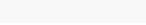
Q3. How long have you been employed by the University of Florida?

Count	Percent		
395	12.14%		Less than 1 year
1190	36.56%		1 - 5 years
529	16.25%		6 - 10 years
1141	35.05%		11 or more years
3255	Respondents		

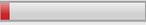
Q4. What is your current class standing?

Count	Percent		
1026	23.40%		First-time Freshman (i.e., graduated high school in spring 2018)
456	10.40%		Sophomore or Returning Freshman (2nd year student)
757	17.26%		Junior (3rd year student)
690	15.74%		Senior (4th year+ student)
1405	32.04%		Graduate / Professional
17	0.39%		Non-Degree Seeking Undergraduate
9	0.21%		Non-Degree Seeking Graduate
25	0.57%		Other (please specify)
4385	Respondents		

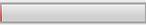
Q5. What college are you currently enrolled in?

Count	Percent		
615	14.04%		College of Agricultural and Life Sciences
99	2.26%		College of the Arts
403	9.20%		Warrington College of Business Administration
20	0.46%		College of Dentistry
148	3.38%		College of Design, Construction, and Planning
101	2.31%		College of Education
841	19.20%		Herbert Wertheim College of Engineering
209	4.77%		College of Health and Human Performance
190	4.34%		College of Journalism and Communications
131	2.99%		Levin College of Law
1152	26.30%		College of Liberal Arts and Sciences
103	2.35%		College of Medicine
73	1.67%		College of Nursing
240	5.48%		College of Public Health and Health Professions
22	0.50%		College of Veterinary Medicine
33	0.75%		Exploratory or Undecided
4380	Respondents		

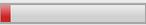
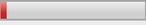
Q6. What is your current enrollment status?

Count	Percent		
4104	93.70%		Full time (12 hours or greater for undergraduates, 9 hours or greater for graduate students)
276	6.30%		Part time (Less than 12 hours for undergraduates, less than 9 hours for graduate students)
4380	Respondents		

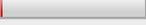
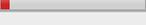
Q7. Are you a varsity student athlete?

Count	Percent		
34	0.77%		Yes
4356	99.23%		No
4390	Respondents		

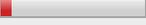
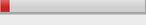
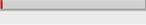
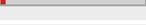
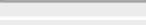
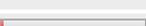
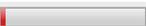
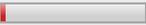
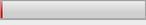
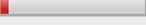
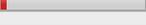
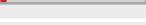
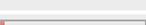
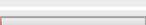
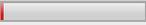
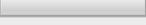
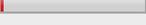
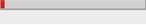
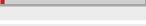
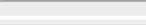
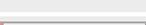
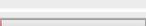
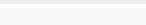
Q8. Are you a member of a sorority or fraternity?

Count	Percent		
300	6.83%		Yes, sorority
181	4.12%		Yes, fraternity
3909	89.04%		No
4390	Respondents		

Q9. Where do you currently live?

Count	Percent		
1172	26.70%		On campus (UF housing: Beaty Towers, Broward Hall, Infinity Hall, Keys, Lakeside, etc.)
59	1.34%		Greek Housing
2888	65.80%		Off campus in Gainesville, FL
270	6.15%		Outside of Gainesville, FL
4389	Respondents		

Q10. If you live on-campus, in what building do you reside?

Count	Percent		
87	7.51%		Beaty Towers
75	6.47%		Broward Hall
17	1.47%		Buckman Hall
40	3.45%		Corry Village
28	2.42%		Cypress Hall
29	2.50%		Diamond Village
37	3.19%		East Hall
22	1.90%		Fletcher Hall
41	3.54%		Graham Hall
103	8.89%		Hume Hall
35	3.02%		Infinity Hall
41	3.54%		Jennings Hall
18	1.55%		Keys Complex
67	5.78%		Lakeside Complex
43	3.71%		Maguire Village
18	1.55%		Mallory Hall
49	4.23%		Murphree Hall
26	2.24%		North Hall
51	4.40%		Rawlings Hall
27	2.33%		Reid Hall
9	0.78%		Riker Hall
31	2.67%		Simpson Hall
24	2.07%		Sledd Hall
47	4.06%		Springs Complex
23	1.98%		Tanglewood Village
2	0.17%		The Continuum
20	1.73%		Thomas Hall
33	2.85%		Tolbert Hall
27	2.33%		Trusler Hall
25	2.16%		University Village South
33	2.85%		Weaver Hall
26	2.24%		Yulee Hall
5	0.43%		Other (please specify)
1159	Respondents		

Q11. Do you live in an apartment-style residence hall with a kitchen in your unit?

Count	Percent		
392	33.79%		Yes
768	66.21%		No
1160	Respondents		

Q12. What is your age?

Count	Percent		
15	0.19%		17 or younger
437	5.58%		18
800	10.21%		19
550	7.02%		20
588	7.50%		21
443	5.65%		22
315	4.02%		23
291	3.71%		24
508	6.48%		25 - 26
728	9.29%		27 - 30
1113	14.21%		31 - 39
1915	24.44%		40 and over
132	1.68%		I prefer not to answer
7835	Respondents		

Q13. What is your gender?

Count	Percent		
4986	63.64%		Female
2676	34.15%		Male
7	0.09%		Transgender
35	0.45%		Non-binary
17	0.22%		Self-identify (please specify)
114	1.46%		I prefer not to answer
7835	Respondents		

Q14. What is your ethnic or racial background?

Count	Percent		
23	0.29%		American Indian or Alaskan Native
982	12.53%		Asian
520	6.64%		Black or African American
1087	13.87%		Hispanic or Latino
9	0.11%		Native Hawaiian / Other Pacific Islander
4	0.05%		Race and ethnicity unknown
364	4.65%		Two or more races
4420	56.41%		White
72	0.92%		Other (please specify)
354	4.52%		I prefer not to answer
7835	Respondents		

Q15. What is your current residency status?

Count	Percent		
6949	88.69%		Domestic (US citizen or permanent resident)
781	9.97%		International
105	1.34%		Prefer not to answer
7835	Respondents		

Q16. How often do you dine at an on-campus eatery with friends, classmates, or colleagues?

Count	Percent		
2694	34.81%		Less than once per week
2186	28.24%		1 - 2 times per week
1031	13.32%		3 - 4 times per week
698	9.02%		5 or more times per week
1131	14.61%		Never
7740	Respondents		

Q17. Did you visit UF dining facilities when first touring the University, before deciding to enroll?

Count	Percent		
1955	47.90%		Yes
2126	52.10%		No
4081	Respondents		

Q18. Did you visit UF dining facilities when first visiting the University, before deciding to work here?

Count	Percent		
798	25.03%		Yes
2390	74.97%		No
3188	Respondents		

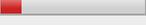
Q19. How did UF dining facilities and food offerings impact your decision to attend UF?

Count	Percent		
430	22.62%		Positive impact
1344	70.70%		No Impact
127	6.68%		Negative Impact
1901	Respondents		

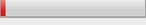
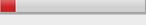
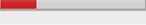
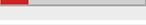
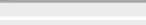
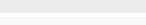
Q20. How did UF dining facilities and food offerings impact your decision to work at UF?

Count	Percent		
159	20.18%		Positive impact
591	75.00%		No Impact
38	4.82%		Negative Impact
788	Respondents		

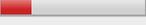
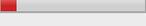
Q21. How important was access to UF dining in your decision regarding where to live this year?

Count	Percent		
336	8.46%		Very important
842	21.21%		Somewhat important
564	14.21%		Somewhat unimportant
2228	56.12%		Not important
3970	Respondents		

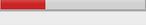
Q22. How does Gator Dining compare to food service programs at other universities that you may be aware of?

Count	Percent		
223	3.14%		Superior
748	10.55%		Somewhat superior
1778	25.07%		Equivalent
1354	19.09%		Somewhat inferior
459	6.47%		Very inferior
2529	35.66%		I am not aware of food service programs at other universities.
7091	Respondents		

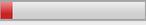
Q23. In your decision to live on campus this year, how important was it that meal plans are not required for on-campus residents?

Count	Percent		
446	40.36%		Very important
239	21.63%		Somewhat important
118	10.68%		Somewhat unimportant
302	27.33%		Not important
1105	Respondents		

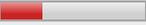
Q24. In general, how satisfied are you with UF's current campus dining options?

Count	Percent		
476	6.30%		Very satisfied
4262	56.40%		Satisfied
2345	31.03%		Dissatisfied
474	6.27%		Very dissatisfied
7557	Respondents		

Q25. Do you currently have a Gator Dining meal plan (not including a declining balance account)?

Count	Percent		
622	8.23%		Yes
6935	91.77%		No
7557	Respondents		

Q26. Have you ever had a meal plan while attending UF?

Count	Percent		
998	29.11%		Yes
2430	70.89%		No
3428	Respondents		

Q27. Have you ever had a meal plan while working at UF?

Count	Percent		
139	4.56%		Yes
2909	95.44%		No
3048	Respondents		

Q28. In which years have you had a meal plan at UF? SELECT ALL THAT APPLY

Count	Respondent %	Response %	
1382	91.40%	73.20%	As a first-time-in-college first-year student
203	13.43%	10.75%	As a 2nd year student / sophomore
100	6.61%	5.30%	As a sophomore
78	5.16%	4.13%	As a junior
42	2.78%	2.22%	As a senior
65	4.30%	3.44%	As a graduate/professional student
5	0.33%	0.26%	As an unclassified student
13	0.86%	0.69%	None
1512	Respondents		
1888	Responses		

Q29. Do you have a Gator Dining declining balance account?

Count	Percent		
863	11.52%		Yes
6630	88.48%		No
7493	Respondents		

Q30. How would you perceive a requirement for all on-campus residents to purchase at least a minimal meal plan or deposit a minimum amount of money into a declining balance account?

Count	Percent		
81	2.10%		Highly favorable
266	6.88%		Somewhat favorable
628	16.25%		Neutral
694	17.96%		Somewhat unfavorable
2196	56.82%		Highly unfavorable
3865	Respondents		

Q31. If UF were to require all on-campus residents to purchase at least a minimal meal plan, what would be an acceptable cost per semester for that required meal plan?

Count	Percent		
700	72.77%		Under \$1,000
215	22.35%		\$1,000-\$1,499
40	4.16%		\$1,500-\$1,999
4	0.42%		\$2,000-\$2,499
3	0.31%		More than \$2,500
962	Respondents		

Q32. If UF were to require all on-campus residents to deposit at least a minimum amount in a Gator Dining declining balance account per semester, what would be an acceptable amount for that required declining balance plan?

Count	Percent		
637	66.22%		Under \$200
257	26.72%		\$200-\$499
56	5.82%		\$500-\$799
11	1.14%		\$800-\$999
1	0.10%		More than \$1,000
962	Respondents		

Q33. If UF were to require all on-campus residents to purchase at least a minimal meal plan or deposit a minimum amount of money into a declining balance account, how would that impact your decision to live in on-campus housing?

Count	Percent		
27	2.54%		I would be significantly more likely to live in on-campus housing
56	5.26%		I would be somewhat more likely to live in on-campus housing
209	19.64%		It would have no impact
322	30.26%		I would be somewhat less likely to live in on-campus housing
450	42.29%		I would be significantly less likely to live in on-campus housing
1064	Respondents		

Q34. What meal plan are you currently enrolled in?

Count	Percent		
113	27.56%		7 day open-access plus
232	56.59%		7 day open-access
20	4.88%		5 day open-access
45	10.98%		14 meals per week
410	Respondents		

Q35. What meal plan are you currently enrolled in?

Count	Percent		
18	19.15%		30 Block
43	45.74%		65 Block
19	20.21%		25 Block
14	14.89%		Other (please specify)
94	Respondents		

Q36. How satisfied are you with your current meal plan?

Count	Percent		
75	12.56%		Very satisfied
346	57.96%		Satisfied
148	24.79%		Dissatisfied
28	4.69%		Very dissatisfied
597	Respondents		

Q37. Which of the following characteristics below reflect your satisfaction with your meal plan? SELECT UP TO THREE (3) RESPONSES.

Count	Respondent %	Response %		
167	40.24%	14.78%		The food offered meets my dietary needs
72	17.35%	6.37%		I like the food quality on campus
117	28.19%	10.35%		I like the food variety on campus
188	45.30%	16.64%		The amount of meals on my plan aligns well with the amount of times I want to eat on campus
157	37.83%	13.89%		The hours of operation accommodate my schedule well
196	47.23%	17.35%		Existing on-campus dining options are conveniently located relative to my classes
41	9.88%	3.63%		Existing on-campus dining options are affordable
44	10.60%	3.89%		On-campus dining atmosphere is appealing
136	32.77%	12.04%		Ability to socialize with friends and classmates over meals
12	2.89%	1.06%		Other (please specify)
415	Respondents			
1130	Responses			

Q38. Which of the following characteristics below reflect your dissatisfaction with your meal plan? SELECT UP TO THREE (3) RESPONSES.

Count	Respondent %	Response %		
43	24.43%	9.39%		The food offered does not meet my dietary needs
22	12.50%	4.80%		I do not eat on campus enough to fully use my meal plan
126	71.59%	27.51%		I dislike the food quality on campus
107	60.80%	23.36%		I dislike the food variety on campus
29	16.48%	6.33%		The amount of meals on my plan does not align with the amount of times I want to eat on campus
42	23.86%	9.17%		The hours of operation do not accommodate my schedule
16	9.09%	3.49%		Existing on-campus dining options are not conveniently located relative to my current living arrangement
17	9.66%	3.71%		Existing on-campus dining options are not affordable
29	16.48%	6.33%		On-campus dining atmosphere is not appealing
27	15.34%	5.90%		Other (please specify)
176	Respondents			
458	Responses			

Q39. What meal plan(s) were you previously enrolled in?

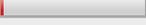
Count	Respondent %	Response %		
62	28.84%	27.43%		7 day open-access plus
112	52.09%	49.56%		7 day open-access
18	8.37%	7.96%		5 day open-access
18	8.37%	7.96%		14 meals per week
2	0.93%	0.88%		30 Block
3	1.40%	1.33%		65 Block
2	0.93%	0.88%		25 Block
9	4.19%	3.98%		Other (please specify)
215	Respondents			
226	Responses			

Q40. How satisfied were you with your previous meal plan(s)?			
Count	Percent		
72	7.42%		Very satisfied
426	43.87%		Satisfied
348	35.84%		Dissatisfied
125	12.87%		Very dissatisfied
971	Respondents		

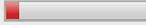
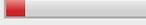
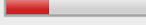
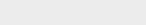
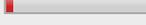
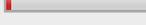
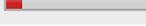
Q41. Which of the following characteristics below reflect your satisfaction with your previous meal plan(s)? SELECT UP TO THREE (3) RESPONSES.				
Count	Respondent %	Response %		
157	31.91%	11.63%		The food offered meets my dietary needs
82	16.67%	6.07%		I liked the food quality on campus
169	34.35%	12.52%		I liked the food variety on campus
203	41.26%	15.04%		The amount of meals on my plan aligned well with the amount of times I want to eat on campus
153	31.10%	11.33%		The hours of operation accommodated my schedule well
300	60.98%	22.22%		On-campus dining options were conveniently located relative to my living arrangement at the time
42	8.54%	3.11%		On-campus dining options were affordable
45	9.15%	3.33%		On-campus dining atmosphere was appealing
190	38.62%	14.07%		Ability to socialize with friends and classmates over meals
9	1.83%	0.67%		Other (please specify)
492	Respondents			
1350	Responses			

Q42. Which of the following characteristics below reflect your dissatisfaction with your previous meal plan(s)? SELECT UP TO THREE (3) RESPONSES.				
Count	Respondent %	Response %		
121	25.85%	9.56%		The food offered did not meet my dietary needs
110	23.50%	8.69%		I did not eat on campus enough to fully use my meal plan(s)
353	75.43%	27.88%		I disliked the food quality on campus
280	59.83%	22.12%		I disliked the food variety on campus
62	13.25%	4.90%		The amount of meals on my plan(s) did not align with the amount of times I wanted to eat on campus
89	19.02%	7.03%		The hours of operation did not accommodate my schedule
58	12.39%	4.58%		On-campus dining options were not conveniently located relative to my living arrangement at the time
93	19.87%	7.35%		On-campus dining options were not affordable
62	13.25%	4.90%		On-campus dining atmosphere was not appealing
38	8.12%	3.00%		Other (please specify)
468	Respondents			
1266	Responses			

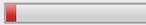
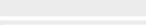
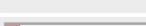
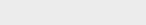
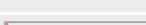
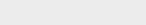
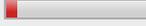
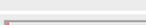
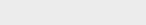
Q43. How satisfied are you with having a declining balance account?

Count	Percent		
242	28.78%		Very satisfied
492	58.50%		Satisfied
92	10.94%		Dissatisfied
15	1.78%		Very dissatisfied
841	Respondents		

Q44. Which of the following characteristics below reflect your satisfaction with having a declining balance account? SELECT UP TO THREE (3) RESPONSES.

Count	Respondent %	Response %		
153	21.49%	8.81%		The food offered meets my dietary needs
138	19.38%	7.94%		I like the food quality on campus
227	31.88%	13.07%		I like the food variety on campus
518	72.75%	29.82%		Having a declining balance account allows me to eat on campus as much or as little as I want
141	19.80%	8.12%		The hours of operation accommodate my schedule well
198	27.81%	11.40%		Existing on-campus dining options are conveniently located relative to my current living arrangement
81	11.38%	4.66%		Existing on-campus dining options are affordable
60	8.43%	3.45%		On-campus dining atmosphere is appealing
196	27.53%	11.28%		Ability to socialize with friends and classmates over meals
25	3.51%	1.44%		Other (please specify)
712	Respondents			
1737	Responses			

Q45. Which of the following characteristics below reflect your dissatisfaction with a declining balance account? SELECT UP TO THREE (3) RESPONSES.

Count	Respondent %	Response %		
20	19.05%	7.69%		The food offered does not meet my dietary needs
19	18.10%	7.31%		I do not eat on campus enough to fully use a declining balance account
45	42.86%	17.31%		I dislike the food quality on campus
48	45.71%	18.46%		I dislike the food variety on campus
26	24.76%	10.00%		The amount of money on my declining balance account plan does not align with the amount of times I want to eat on campus
17	16.19%	6.54%		The hours of operation do not accommodate my schedule
4	3.81%	1.54%		Existing On-campus dining options are not conveniently located relative to my classes
21	20.00%	8.08%		Declining balance dollars are not flexible for dining at both residential and retail dining locations
6	5.71%	2.31%		Existing on-campus dining options are not conveniently located relative to my current living arrangement
25	23.81%	9.62%		Existing on-campus dining options are not affordable
12	11.43%	4.62%		On-campus dining atmosphere is not appealing
17	16.19%	6.54%		Other (please specify)
105	Respondents			
260	Responses			

Q46. How important is each of the following factors when selecting a place to eat on campus? - Weekday hours of operation that accommodate my schedule

Count	Percent		
4442	65.56%		Very important
2015	29.74%		Important
215	3.17%		Unimportant
103	1.52%		Very unimportant
6775	Respondents		

Q47. How important is each of the following factors when selecting a place to eat on campus? - Weekend hours of operation that accommodate my schedule

Count	Percent		
2162	32.15%		Very important
1828	27.18%		Important
1476	21.95%		Unimportant
1259	18.72%		Very unimportant
6725	Respondents		

Q48. How important is each of the following factors when selecting a place to eat on campus? - Atmosphere (overall ambiance, decor, seating, lighting)

Count	Percent		
1422	21.14%		Very important
3472	51.63%		Important
1544	22.96%		Unimportant
287	4.27%		Very unimportant
6725	Respondents		

Q49. How important is each of the following factors when selecting a place to eat on campus? - Facility design amenities (wifi, electrical outlets, etc.)

Count	Percent		
1940	29.19%		Very important
2808	42.25%		Important
1542	23.20%		Unimportant
356	5.36%		Very unimportant
6646	Respondents		

Q50. How important is each of the following factors when selecting a place to eat on campus? - Space supporting socializing (wall dividers, designated spaces for small groups, hang-out seating, etc.)

Count	Percent		
1470	21.80%		Very important
2801	41.55%		Important
2007	29.77%		Unimportant
464	6.88%		Very unimportant
6742	Respondents		

Q51. How important is each of the following factors when selecting a place to eat on campus? - Location convenience

Count	Percent		
4568	67.64%		Very important
1987	29.42%		Important
145	2.15%		Unimportant
53	0.78%		Very unimportant
6753	Respondents		

Q52. How important is each of the following factors when selecting a place to eat on campus? - Speed of service

Count	Percent		
4139	61.33%		Very important
2331	34.54%		Important
229	3.39%		Unimportant
50	0.74%		Very unimportant
6749	Respondents		

Q53. How important is each of the following factors when selecting a place to eat on campus? - Quality of service

Count	Percent		
4328	64.11%		Very important
2133	31.60%		Important
235	3.48%		Unimportant
55	0.81%		Very unimportant
6751	Respondents		

Q54. How important is each of the following factors when selecting a place to eat on campus? - Quality of food

Count	Percent		
5618	83.24%		Very important
1051	15.57%		Important
43	0.64%		Unimportant
37	0.55%		Very unimportant
6749	Respondents		

Q55. How important is each of the following factors when selecting a place to eat on campus? - Value for price

Count	Percent		
4873	72.21%		Very important
1678	24.87%		Important
146	2.16%		Unimportant
51	0.76%		Very unimportant
6748	Respondents		

Q56. How important is each of the following factors when selecting a place to eat on campus? - Menu variety

Count	Percent		
3473	51.87%		Very important
2696	40.27%		Important
450	6.72%		Unimportant
76	1.14%		Very unimportant
6695	Respondents		

Q57. How important is each of the following factors when selecting a place to eat on campus? - Diet / allergy / restriction conscious (gluten free, vegan, kosher)

Count	Percent		
2026	30.10%		Very important
1935	28.75%		Important
1760	26.15%		Unimportant
1010	15.01%		Very unimportant
6731	Respondents		

Q58. How important is each of the following factors when selecting a place to eat on campus? - Portability of food purchases (ability to buy a meal and take it elsewhere)

Count	Percent		
2935	43.07%		Very important
2712	39.79%		Important
956	14.03%		Unimportant
212	3.11%		Very unimportant
6815	Respondents		

Q59. How important is each of the following factors when selecting a place to eat on campus? - Sufficient seating/activity space

Count	Percent		
2613	38.65%		Very important
3050	45.11%		Important
901	13.33%		Unimportant
197	2.91%		Very unimportant
6761	Respondents		

Q60. How satisfied are you with Gator Dining with respect to the following factors? - Weekday hours of operation

Count	Percent		
1580	23.31%		Very satisfied
4320	63.75%		Satisfied
739	10.90%		Dissatisfied
138	2.04%		Very dissatisfied
6777	Respondents		

Q61. How satisfied are you with Gator Dining with respect to the following factors? - Weekend hours of operation

Count	Percent		
872	13.10%		Very satisfied
4022	60.42%		Satisfied
1385	20.81%		Dissatisfied
378	5.68%		Very dissatisfied
6657	Respondents		

Q62. How satisfied are you with Gator Dining with respect to the following factors? - Atmosphere (overall ambiance, decor, seating, lighting)

Count	Percent		
882	13.14%		Very satisfied
4874	72.62%		Satisfied
833	12.41%		Dissatisfied
123	1.83%		Very dissatisfied
6712	Respondents		

Q63. How satisfied are you with Gator Dining with respect to the following factors? - Facility design amenities (wifi, electrical outlets, etc.)

Count	Percent		
1121	16.81%		Very satisfied
4630	69.45%		Satisfied
803	12.04%		Dissatisfied
113	1.69%		Very dissatisfied
6667	Respondents		

Q64. How satisfied are you with Gator Dining with respect to the following factors? - Space supporting socializing (wall divides, designated spaces for small groups, hang-out seating, etc.)

Count	Percent		
980	14.61%		Very satisfied
4582	68.29%		Satisfied
1005	14.98%		Dissatisfied
143	2.13%		Very dissatisfied
6710	Respondents		

Q65. How satisfied are you with Gator Dining with respect to the following factors? - Location convenience

Count	Percent		
1426	21.24%		Very satisfied
3725	55.47%		Satisfied
1119	16.66%		Dissatisfied
445	6.63%		Very dissatisfied
6715	Respondents		

Q66. How satisfied are you with Gator Dining with respect to the following factors? - Speed of service

Count	Percent		
1068	15.90%		Very satisfied
4126	61.43%		Satisfied
1264	18.82%		Dissatisfied
259	3.86%		Very dissatisfied
6717	Respondents		

Q67. How satisfied are you with Gator Dining with respect to the following factors? - Quality of service

Count	Percent		
1041	15.48%		Very satisfied
4245	63.13%		Satisfied
1166	17.34%		Dissatisfied
272	4.05%		Very dissatisfied
6724	Respondents		

Q68. How satisfied are you with Gator Dining with respect to the following factors? - Quality of food

Count	Percent		
755	11.24%		Very satisfied
3522	52.43%		Satisfied
1808	26.91%		Dissatisfied
633	9.42%		Very dissatisfied
6718	Respondents		

Q69. How satisfied are you with Gator Dining with respect to the following factors? - Value for price

Count	Percent		
635	9.45%		Very satisfied
3426	50.97%		Satisfied
2025	30.12%		Dissatisfied
636	9.46%		Very dissatisfied
6722	Respondents		

Q70. How satisfied are you with Gator Dining with respect to the following factors? - Menu variety

Count	Percent		
718	10.71%		Very satisfied
3364	50.19%		Satisfied
1978	29.51%		Dissatisfied
643	9.59%		Very dissatisfied
6703	Respondents		

Q71. How satisfied are you with Gator Dining with respect to the following factors? - Diet / allergy / restriction conscious (gluten free, vegan, kosher)

Count	Percent		
849	12.69%		Very satisfied
4166	62.26%		Satisfied
1161	17.35%		Dissatisfied
515	7.70%		Very dissatisfied
6691	Respondents		

Q72. How satisfied are you with Gator Dining with respect to the following factors? - Portability of food purchases (ability to buy a meal and take it elsewhere)

Count	Percent		
1383	20.29%		Very satisfied
4492	65.91%		Satisfied
746	10.95%		Dissatisfied
194	2.85%		Very dissatisfied
6815	Respondents		

Q73. How satisfied are you with Gator Dining with respect to the following factors? - Sufficient seating/activity space

Count	Percent		
1199	17.68%		Very satisfied
4381	64.62%		Satisfied
986	14.54%		Dissatisfied
214	3.16%		Very dissatisfied
6780	Respondents		

Q74. In general, my preferred dietary pattern is:

Count	Percent		
3019	45.94%		Eat most everything
2486	37.83%		Prefer mostly healthy options
513	7.81%		Vegetarian
161	2.45%		Vegan
29	0.44%		Kosher
67	1.02%		Halal
107	1.63%		Gluten-free / Intolerance
189	2.88%		Other (please specify)
6571	Respondents		

Q75. Do you have any medical dietary restrictions (e.g. food allergies, lactose-intolerant, gluten-free, etc.)?

Count	Respondent %	Response %		
5334	81.57%	79.35%		No
225	3.44%	3.35%		Yes, gluten-free
585	8.95%	8.70%		Yes, lactose-intolerant
264	4.04%	3.93%		Yes, milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and/or sesame
243	3.72%	3.61%		Yes, other (please specify)
71	1.09%	1.06%		I do not know
6539	Respondents			
6722	Responses			

Q76. For days that you are on campus, please indicate how you typically eat breakfast: SELECT UP TO THREE (3) CHOICES.

Count	Respondent %	Response %		
2363	36.06%	21.02%		Typically skip this meal
3803	58.03%	33.83%		Prepare and eat this meal at home
2233	34.08%	19.86%		Bring this meal from home, and eat on campus
1228	18.74%	10.92%		Buy this meal at an on-campus eatery (Retail)
341	5.20%	3.03%		Buy this meal at an on-campus eatery (All-You-Care-To-Eat)
214	3.27%	1.90%		Buy this meal from a vending machine on campus
336	5.13%	2.99%		Buy this meal at an off-campus convenience store or grocery store
410	6.26%	3.65%		Eat at an off-campus restaurant
33	0.50%	0.29%		Have this meal delivered from an off-campus restaurant
57	0.87%	0.51%		Eat at a catered event
59	0.90%	0.52%		Eat at my fraternity / sorority house
165	2.52%	1.47%		Other
6553	Respondents			
11242	Responses			

Q77. For days that you are on campus, please indicate how you typically eat lunch: SELECT UP TO THREE (3) CHOICES.

Count	Respondent %	Response %		
466	7.11%	3.31%		Typically skip this meal
1640	25.01%	11.63%		Prepare and eat this meal at home
3538	53.96%	25.09%		Bring this meal from home, and eat on campus
3679	56.11%	26.09%		Buy this meal at an on-campus eatery (Retail)
986	15.04%	6.99%		Buy this meal at an on-campus eatery (All-You-Care-To-Eat)
298	4.54%	2.11%		Buy this meal from a vending machine on campus
530	8.08%	3.76%		Buy this meal at an off-campus convenience store or grocery store
1853	28.26%	13.14%		Eat at an off-campus restaurant
580	8.85%	4.11%		Have this meal delivered from an off-campus restaurant
179	2.73%	1.27%		Eat at a catered event
169	2.58%	1.20%		Eat at my fraternity / sorority house
181	2.76%	1.28%		Other
6557	Respondents			
14099	Responses			

Q78. For days that you are on campus, please indicate how you typically eat dinner: SELECT UP TO THREE (3) CHOICES.

Count	Respondent %	Response %		
338	5.22%	2.89%		Typically skip this meal
4537	70.13%	38.82%		Prepare and eat this meal at home
791	12.23%	6.77%		Bring this meal from home, and eat on campus
1493	23.08%	12.77%		Buy this meal at an on-campus eatery (Retail)
601	9.29%	5.14%		Buy this meal at an on-campus eatery (All-You-Care-To-Eat)
134	2.07%	1.15%		Buy this meal from a vending machine on campus
602	9.31%	5.15%		Buy this meal at an off-campus convenience store or grocery store
2031	31.40%	17.38%		Eat at an off-campus restaurant
458	7.08%	3.92%		Have this meal delivered from an off-campus restaurant
178	2.75%	1.52%		Eat at a catered event
193	2.98%	1.65%		Eat at my fraternity / sorority house
332	5.13%	2.84%		Other
6469	Respondents			
11688	Responses			

Q79. For days that you are on campus, please indicate how you typically eat late night meals (after 9pm): SELECT UP TO THREE (3) CHOICES.

Count	Respondent %	Response %		
2719	42.44%	26.85%		Typically skip this meal
2641	41.23%	26.08%		Prepare and eat this meal at home
491	7.66%	4.85%		Bring this meal from home, and eat on campus
762	11.90%	7.52%		Buy this meal at an on-campus eatery (Retail)
281	4.39%	2.77%		Buy this meal at an on-campus eatery (All-You-Care-To-Eat)
409	6.38%	4.04%		Buy this meal from a vending machine on campus
494	7.71%	4.88%		Buy this meal at an off-campus convenience store or grocery store
1223	19.09%	12.08%		Eat at an off-campus restaurant
538	8.40%	5.31%		Have this meal delivered from an off-campus restaurant
73	1.14%	0.72%		Eat at a catered event
46	0.72%	0.45%		Eat at my fraternity / sorority house
450	7.02%	4.44%		Other
6406	Respondents			
10127	Responses			

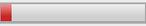
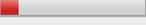
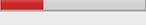
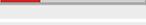
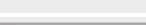
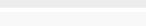
Q80. How frequently do you cook a meal using the kitchen in your residence hall unit?

Count	Percent		
53	16.61%		Very rarely or not at all
20	6.27%		Less than once per week
44	13.79%		1 - 2 times per week
16	5.02%		1 - 2 times per week, but only on the weekends
57	17.87%		3 - 4 times per week
129	40.44%		5 or more times per week
319	Respondents		

Q81. How frequently do you cook a meal using a shared kitchen in your residence hall?

Count	Percent		
20	3.15%		My residence hall does not have a shared kitchen
330	52.05%		Very rarely or not at all
70	11.04%		Less than once per week
90	14.20%		1 - 2 times per week
8	1.26%		1 - 2 times per week, but only on the weekends
73	11.51%		3 - 4 times per week
43	6.78%		5 or more times per week
634	Respondents		

Q82. How much do you typically spend on groceries per week?

Count	Percent		
264	7.65%		I do not buy groceries
416	12.06%		Less than \$20.00
1018	29.51%		\$20.00 - \$39.99
959	27.80%		\$40.00 - \$59.99
446	12.93%		\$60.00 - \$79.99
347	10.06%		More than \$80.00
3450	Respondents		

Q83. Please select the 5 BEST dining locations on campus:

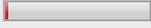
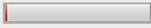
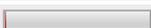
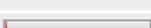
Count	Respondent %	Response %		
1199	18.83%	4.60%		Au Bon Pain at Newell Hall
121	1.90%	0.46%		Beaty P.O.D. Market
1155	18.13%	4.43%		Chick-fil-a at Broward
243	3.82%	0.93%		Chomp it at Racquet Club
69	1.08%	0.26%		Engineering Java City
545	8.56%	2.09%		Fresh Food Company
416	6.53%	1.60%		Broward Dining Center
636	9.99%	2.44%		Gator Corner Dining Center
110	1.73%	0.42%		Genetics Cafe
434	6.81%	1.67%		Graham Area Chomp It
127	1.99%	0.49%		Graham Area P.O.D. Market
421	6.61%	1.62%		Harn Museum Camellia Court Cafe
79	1.24%	0.30%		Harrell Medical Education Building (We Proudly Brew)
241	3.78%	0.93%		Heavener Hall Rising Roll
76	1.19%	0.29%		Hough Hall Chomp and Go
24	0.38%	0.09%		Hough Hall C-Store
2298	36.08%	8.82%		HUB Chick-fil-A
382	6.00%	1.47%		HUB P.O.D Market
760	11.93%	2.92%		HUB Starbucks
74	1.16%	0.28%		Law School Chomp It
153	2.40%	0.59%		Law School Starbucks
672	10.55%	2.58%		Library West Starbucks
236	3.71%	0.91%		Little Hall Express C-Store
87	1.37%	0.33%		Little Hall Freshens
155	2.43%	0.60%		Little Hall KFC
703	11.04%	2.70%		Marston Science Library Starbucks
908	14.26%	3.49%		Moe's Southwest Grill at Racket Club
39	0.61%	0.15%		Orthopedic Building Cafe
35	0.55%	0.13%		Pugh Hall Chomp It
16	0.25%	0.06%		Pugh Hall C-Store
140	2.20%	0.54%		Rawlings Plaza P.O.D. Market
358	5.62%	1.37%		Rawlings Plaza Subway
883	13.86%	3.39%		Reitz Union Arredondo Café
559	8.78%	2.15%		Reitz Union Croutons
164	2.57%	0.63%		Reitz Union P.O.D Market
1187	18.64%	4.56%		Reitz Union Panda Express
289	4.54%	1.11%		Reitz Union Papa John's
1378	21.64%	5.29%		Reitz Union Pollo Tropical
227	3.56%	0.87%		Reitz Union Shake Smart
777	12.20%	2.98%		Reitz Union Starbucks
1130	17.74%	4.34%		Reitz Union Subway
865	13.58%	3.32%		Reitz Union Wendy's

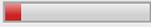
435	6.83%	1.67%		Reitz Union Wing Zone Orange & Brew
955	14.99%	3.67%		Sun Terrace Chick-fil-A
758	11.90%	2.91%		Sun Terrace Einstein Bros. Bagels
667	10.47%	2.56%		Sun Terrace Panda Express
609	9.56%	2.34%		Sun Terrace Salad Creations
639	10.03%	2.45%		Sun Terrace Starbucks
165	2.59%	0.63%		SW Rec Center Shake Smart
359	5.64%	1.38%		Turlington Plaza Jamba Juice
451	7.08%	1.73%		Turlington Plaza Subway
237	3.72%	0.91%		Veterinary Medicine Einstein Bros. Bagels
400	6.28%	1.54%		Other (please specify)
6369	Respondents			
26046	Responses			

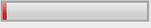
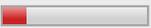
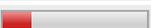
Q84. Why do you consider these dining locations the best? (SELECT ALL THAT APPLY)				
Count	Respondent %	Response %		
1913	30.44%	13.21%		They offer inexpensive food options
2705	43.05%	18.68%		They offer the highest quality food options
1493	23.76%	10.31%		They have the best service
2205	35.09%	15.23%		They have the best menu
3860	61.43%	26.66%		They are the most conveniently located
1874	29.82%	12.94%		They are open when I want to eat
431	6.86%	2.98%		Other (please specify)
6284	Respondents			
14481	Responses			

Q85. Please select the 5 WORST dining locations on campus:

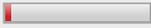
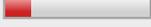
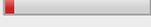
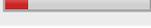
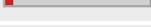
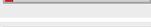
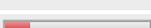
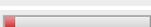
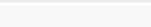
Count	Respondent %	Response %		
478	9.37%	2.88%		Au Bon Pain at Newell Hall
260	5.10%	1.56%		Beaty P.O.D. Market
503	9.86%	3.03%		Chick-fil-a at Broward
366	7.17%	2.20%		Chomp it at Racquet Club
230	4.51%	1.38%		Engineering Java City
511	10.02%	3.07%		Fresh Food Company
821	16.09%	4.94%		Broward Dining Center
744	14.58%	4.48%		Gator Corner Dining Center
193	3.78%	1.16%		Genetics Cafe
247	4.84%	1.49%		Graham Area Chomp It
150	2.94%	0.90%		Graham Area P.O.D. Market
184	3.61%	1.11%		Harn Museum Camellia Court Cafe
123	2.41%	0.74%		Harrell Medical Education Building (We Proudly Brew)
169	3.31%	1.02%		Heavener Hall Rising Roll
109	2.14%	0.66%		Hough Hall Chomp and Go
88	1.72%	0.53%		Hough Hall C-Store
577	11.31%	3.47%		HUB Chick-fil-A
222	4.35%	1.34%		HUB P.O.D Market
319	6.25%	1.92%		HUB Starbucks
269	5.27%	1.62%		Law School Chomp It
183	3.59%	1.10%		Law School Starbucks
252	4.94%	1.52%		Library West Starbucks
208	4.08%	1.25%		Little Hall Express C-Store
195	3.82%	1.17%		Little Hall Freshens
788	15.44%	4.74%		Little Hall KFC
274	5.37%	1.65%		Marston Science Library Starbucks
300	5.88%	1.80%		Moe's Southwest Grill at Racket Club
142	2.78%	0.85%		Orthopedic Building Cafe
118	2.31%	0.71%		Pugh Hall Chomp
114	2.23%	0.69%		Pugh Hall C-Store
138	2.70%	0.83%		Rawlings Plaza P.O.D. Market
238	4.66%	1.43%		Rawlings Plaza Subway
149	2.92%	0.90%		Reitz Union Arredondo Café
288	5.64%	1.73%		Reitz Union Croutons
140	2.74%	0.84%		Reitz Union P.O.D Market
520	10.19%	3.13%		Reitz Union Panda Express
599	11.74%	3.60%		Reitz Union Papa John's
366	7.17%	2.20%		Reitz Union Pollo Tropical
160	3.14%	0.96%		Reitz Union Shake Smart
251	4.92%	1.51%		Reitz Union Starbucks
315	6.17%	1.90%		Reitz Union Subway
876	17.17%	5.27%		Reitz Union Wendy's

340	6.66%	2.05%		Reitz Union Wing Zone Orange & Brew
366	7.17%	2.20%		Sun Terrace Chick-fil-A
211	4.14%	1.27%		Sun Terrace Einstein Bros. Bagels
297	5.82%	1.79%		Sun Terrace Panda Express
276	5.41%	1.66%		Sun Terrace Salad Creations
162	3.18%	0.97%		Sun Terrace Starbucks
163	3.19%	0.98%		SW Rec Center Shake Smart
297	5.82%	1.79%		Turlington Plaza Jamba Juice
385	7.55%	2.32%		Turlington Plaza Subway
273	5.35%	1.64%		Veterinary Medicine Einstein Bros. Bagels
674	13.21%	4.06%		Other (please specify)
5102	Respondents			
16621	Responses			

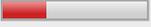
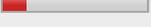
Q86. Why do you consider these dining locations the worst? (SELECT ALL THAT APPLY)				
Count	Respondent %	Response %		
1053	20.27%	11.44%		They offer expensive food options
2176	41.88%	23.63%		They offer the lowest quality food options
1491	28.70%	16.19%		They have the worst service
1361	26.19%	14.78%		They have the worst menu
1159	22.31%	12.59%		They are inconveniently located
777	14.95%	8.44%		They are not open when I want to eat
1190	22.90%	12.92%		Other (please specify)
5196	Respondents			
9207	Responses			

Q87. How often do you purchase a meal off campus?				
Count	Percent			
165	2.52%		Never	
958	14.66%		A few times per semester	
1085	16.60%		Less than once per week	
2392	36.60%		1 - 2 times per week	
1299	19.87%		3 - 4 times per week	
637	9.75%		5 or more times per week	
6536	Respondents			

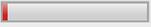
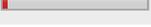
Q88. Which meals do you typically buy from an off-campus location? SELECT ALL THAT APPLY.

Count	Respondent %	Response %		
849	13.56%	4.47%		Weekday Breakfast
3390	54.14%	17.85%		Weekday Lunch
1240	19.81%	6.53%		Weekday Coffee / Snack
3031	48.41%	15.96%		Weekday Dinner
1031	16.47%	5.43%		Weekday Late-Night
1106	17.66%	5.82%		Weekend Breakfast
2483	39.66%	13.07%		Weekend Lunch
1214	19.39%	6.39%		Weekend Coffee / Snack
3321	53.04%	17.49%		Weekend Dinner
1326	21.18%	6.98%		Weekend Late-Night
6261	Respondents			
18991	Responses			

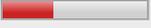
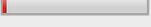
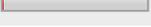
Q89. How much do you typically spend when you buy BREAKFAST from an off-campus dining location?

Count	Percent		
487	30.78%		\$4.99 or Less
808	51.07%		\$5.00 - \$9.99
258	16.31%		\$10.00- \$14.99
29	1.83%		\$15.00 or more
1582	Respondents		

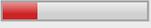
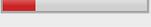
Q90. How much do you typically spend when you buy LUNCH from an off-campus dining location?

Count	Percent		
154	3.27%		\$4.99 or Less
2650	56.34%		\$5.00 - \$9.99
1748	37.16%		\$10.00- \$14.99
152	3.23%		\$15.00 or more
4704	Respondents		

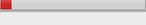
Q91. How much do you typically spend when you buy AFTERNOON COFFEE / SNACK from an off-campus dining location?

Count	Percent		
1138	61.12%		\$4.99 or Less
660	35.45%		\$5.00 - \$9.99
54	2.90%		\$10.00- \$14.99
10	0.54%		\$15.00 or more
1862	Respondents		

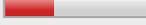
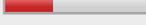
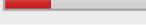
Q92. How much do you typically spend when you buy DINNER from an off-campus dining location?

Count	Percent		
71	1.70%		\$4.99 or Less
1012	24.23%		\$5.00 - \$9.99
2127	50.93%		\$10.00- \$14.99
966	23.13%		\$15.00 or more
4176	Respondents		

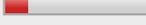
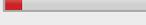
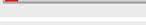
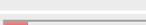
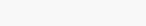
Q93. How much do you typically spend when you buy LATE NIGHT from an off-campus dining location?

Count	Percent		
338	20.85%		\$4.99 or Less
760	46.88%		\$5.00 - \$9.99
399	24.61%		\$10.00- \$14.99
124	7.65%		\$15.00 or more
1621	Respondents		

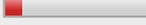
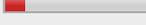
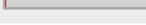
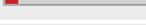
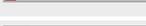
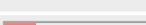
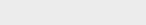
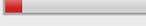
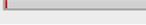
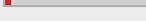
Q94. What are your top three favorite places to dine off campus in the Gainesville area?

Count	Respondent %	Response %		
5710	100.00%	34.47%		1.
5555	97.29%	33.53%		2.
5300	92.82%	32.00%		3.
5710	Respondents			
16565	Responses			

Q95. Which three statements most closely reflect your reasons for dining off campus? SELECT UP TO THREE.

Count	Respondent %	Response %		
2253	37.49%	16.00%		It is more convenient to eat off campus
1723	28.67%	12.24%		I am meeting someone
1793	29.84%	12.73%		To take a break from the academic atmosphere
1316	21.90%	9.35%		Campus dining venues are too crowded
1327	22.08%	9.42%		It is less expensive to eat off campus
1048	17.44%	7.44%		It is a special occasion
2244	37.34%	15.94%		I do not like the food/selection on campus
1007	16.76%	7.15%		On campus venues are not open when I would like to eat
671	11.17%	4.77%		I can better accommodate my dietary restrictions
699	11.63%	4.96%		Other (please specify)
6009	Respondents			
14081	Responses			

Q96. What does convenient dining mean to you? SELECT UP TO THREE.

Count	Respondent %	Response %		
1819	30.48%	12.17%		Dining options close to housing
2137	35.81%	14.30%		Dining options close to classes
139	2.33%	0.93%		Dining options close to athletic facilities
1322	22.15%	8.85%		Dining options close to parking
1158	19.40%	7.75%		Dining options close to academic resources
2521	42.24%	16.87%		Dining options with flexible or extended hours of operation
3264	54.69%	21.84%		Dining options with short lines and minimal wait-to-order times
1768	29.62%	11.83%		Dining options with "to go" capability
226	3.79%	1.51%		Dining options are close to a bus stop
590	9.89%	3.95%		Other (please specify)
5968	Respondents			
14944	Responses			

Q97. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Monday

Count	Percent		
1692	29.41%		None
344	5.98%		Zone 1
632	10.98%		Zone 2
1627	28.28%		Zone 3
827	14.37%		Zone 4
268	4.66%		Zone 5
170	2.95%		Zone 6
194	3.37%		Zone 7
5754	Respondents		

Q98. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Tuesday

Count	Percent		
1726	30.00%		None
297	5.16%		Zone 1
673	11.70%		Zone 2
1593	27.69%		Zone 3
841	14.62%		Zone 4
264	4.59%		Zone 5
177	3.08%		Zone 6
183	3.18%		Zone 7
5754	Respondents		

Q99. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Wednesday

Count	Percent		
1684	29.27%		None
284	4.94%		Zone 1
656	11.40%		Zone 2
1655	28.76%		Zone 3
860	14.95%		Zone 4
255	4.43%		Zone 5
177	3.08%		Zone 6
183	3.18%		Zone 7
5754	Respondents		

Q100. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Thursday

Count	Percent		
1737	30.19%		None
264	4.59%		Zone 1
629	10.93%		Zone 2
1614	28.05%		Zone 3
866	15.05%		Zone 4
271	4.71%		Zone 5
180	3.13%		Zone 6
193	3.35%		Zone 7
5754	Respondents		

Q101. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Friday

Count	Percent		
1647	28.62%		None
253	4.40%		Zone 1
647	11.24%		Zone 2
1606	27.91%		Zone 3
873	15.17%		Zone 4
319	5.54%		Zone 5
194	3.37%		Zone 6
215	3.74%		Zone 7
5754	Respondents		

Q102. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Saturday

Count	Percent		
2880	50.05%		None
212	3.68%		Zone 1
456	7.92%		Zone 2
1079	18.75%		Zone 3
474	8.24%		Zone 4
262	4.55%		Zone 5
157	2.73%		Zone 6
234	4.07%		Zone 7
5754	Respondents		

Q103. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat BREAKFAST in the zones outlined on the map above. Please select one response for each zone. - Sunday

Count	Percent		
2936	51.03%		None
202	3.51%		Zone 1
444	7.72%		Zone 2
1053	18.30%		Zone 3
472	8.20%		Zone 4
232	4.03%		Zone 5
150	2.61%		Zone 6
265	4.61%		Zone 7
5754	Respondents		

Q104. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Monday

Count	Percent		
925	16.08%		None
339	5.89%		Zone 1
753	13.09%		Zone 2
2032	35.31%		Zone 3
986	17.14%		Zone 4
309	5.37%		Zone 5
225	3.91%		Zone 6
185	3.22%		Zone 7
5754	Respondents		

Q105. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Tuesday

Count	Percent		
876	15.22%		None
303	5.27%		Zone 1
756	13.14%		Zone 2
2042	35.49%		Zone 3
1048	18.21%		Zone 4
302	5.25%		Zone 5
240	4.17%		Zone 6
187	3.25%		Zone 7
5754	Respondents		

Q106. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Wednesday

Count	Percent		
828	14.39%		None
261	4.54%		Zone 1
771	13.40%		Zone 2
2110	36.67%		Zone 3
1051	18.27%		Zone 4
312	5.42%		Zone 5
242	4.21%		Zone 6
179	3.11%		Zone 7
5754	Respondents		

Q107. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Thursday

Count	Percent		
881	15.31%		None
254	4.41%		Zone 1
711	12.36%		Zone 2
2082	36.18%		Zone 3
1082	18.80%		Zone 4
309	5.37%		Zone 5
247	4.29%		Zone 6
188	3.27%		Zone 7
5754	Respondents		

Q108. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Friday

Count	Percent		
837	14.55%		None
257	4.47%		Zone 1
734	12.76%		Zone 2
2058	35.77%		Zone 3
1057	18.37%		Zone 4
358	6.22%		Zone 5
250	4.34%		Zone 6
203	3.53%		Zone 7
5754	Respondents		

Q109. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Saturday

Count	Percent		
2650	46.05%		None
213	3.70%		Zone 1
484	8.41%		Zone 2
1216	21.13%		Zone 3
533	9.26%		Zone 4
256	4.45%		Zone 5
168	2.92%		Zone 6
234	4.07%		Zone 7
5754	Respondents		

Q110. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LUNCH in the zones outlined on the map above. Please select one response for each zone. - Sunday

Count	Percent		
2723	47.32%		None
201	3.49%		Zone 1
472	8.20%		Zone 2
1198	20.82%		Zone 3
504	8.76%		Zone 4
241	4.19%		Zone 5
158	2.75%		Zone 6
257	4.47%		Zone 7
5754	Respondents		

Q111. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone. - Monday

Count	Percent		
1301	22.61%		None
328	5.70%		Zone 1
640	11.12%		Zone 2
1901	33.04%		Zone 3
922	16.02%		Zone 4
264	4.59%		Zone 5
205	3.56%		Zone 6
193	3.35%		Zone 7
5754	Respondents		

Q112. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Tuesday

Count	Percent		
1254	21.79%		None
291	5.06%		Zone 1
645	11.21%		Zone 2
1939	33.70%		Zone 3
950	16.51%		Zone 4
283	4.92%		Zone 5
215	3.74%		Zone 6
177	3.08%		Zone 7
5754	Respondents		

Q113. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Wednesday

Count	Percent		
1230	21.38%		None
275	4.78%		Zone 1
658	11.44%		Zone 2
1960	34.06%		Zone 3
957	16.63%		Zone 4
292	5.07%		Zone 5
202	3.51%		Zone 6
180	3.13%		Zone 7
5754	Respondents		

Q114. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Thursday

Count	Percent		
1268	22.04%		None
256	4.45%		Zone 1
597	10.38%		Zone 2
1933	33.59%		Zone 3
1001	17.40%		Zone 4
290	5.04%		Zone 5
229	3.98%		Zone 6
180	3.13%		Zone 7
5754	Respondents		

Q115. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Friday

Count	Percent		
1302	22.63%		None
240	4.17%		Zone 1
631	10.97%		Zone 2
1893	32.90%		Zone 3
953	16.56%		Zone 4
321	5.58%		Zone 5
218	3.79%		Zone 6
196	3.41%		Zone 7
5754 Respondents			

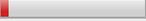
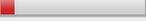
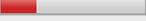
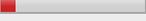
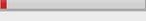
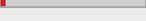
Q116. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Saturday

Count	Percent		
2745	47.71%		None
199	3.46%		Zone 1
443	7.70%		Zone 2
1221	21.22%		Zone 3
520	9.04%		Zone 4
244	4.24%		Zone 5
171	2.97%		Zone 6
211	3.67%		Zone 7
5754 Respondents			

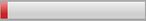
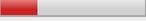
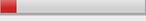
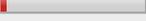
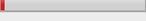
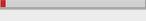
Q117. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would have AFTERNOON SNACK / COFFEE in the zones outlined on the map above. Please select one response for each zone.
- Sunday

Count	Percent		
2810	48.84%		None
206	3.58%		Zone 1
425	7.39%		Zone 2
1189	20.66%		Zone 3
497	8.64%		Zone 4
228	3.96%		Zone 5
155	2.69%		Zone 6
244	4.24%		Zone 7
5754 Respondents			

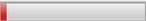
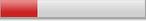
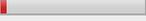
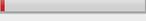
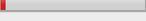
Q118. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Monday

Count	Percent		
2290	39.80%		None
299	5.20%		Zone 1
554	9.63%		Zone 2
1417	24.63%		Zone 3
608	10.57%		Zone 4
230	4.00%		Zone 5
144	2.50%		Zone 6
212	3.68%		Zone 7
5754	Respondents		

Q119. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Tuesday

Count	Percent		
2227	38.70%		None
273	4.74%		Zone 1
573	9.96%		Zone 2
1470	25.55%		Zone 3
639	11.11%		Zone 4
244	4.24%		Zone 5
154	2.68%		Zone 6
174	3.02%		Zone 7
5754	Respondents		

Q120. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Wednesday

Count	Percent		
2224	38.65%		None
238	4.14%		Zone 1
594	10.32%		Zone 2
1475	25.63%		Zone 3
632	10.98%		Zone 4
241	4.19%		Zone 5
151	2.62%		Zone 6
199	3.46%		Zone 7
5754	Respondents		

Q121. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Thursday

Count	Percent		
2223	38.63%		None
234	4.07%		Zone 1
545	9.47%		Zone 2
1506	26.17%		Zone 3
658	11.44%		Zone 4
249	4.33%		Zone 5
146	2.54%		Zone 6
193	3.35%		Zone 7
5754	Respondents		

Q122. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Friday

Count	Percent		
2277	39.57%		None
228	3.96%		Zone 1
584	10.15%		Zone 2
1387	24.10%		Zone 3
611	10.62%		Zone 4
291	5.06%		Zone 5
157	2.73%		Zone 6
219	3.81%		Zone 7
5754	Respondents		

Q123. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Saturday

Count	Percent		
2811	48.85%		None
206	3.58%		Zone 1
456	7.92%		Zone 2
1124	19.53%		Zone 3
493	8.57%		Zone 4
274	4.76%		Zone 5
153	2.66%		Zone 6
237	4.12%		Zone 7
5754	Respondents		

Q124. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat DINNER in the zones outlined on the map above. Please select one response for each zone. - Sunday

Count	Percent		
2854	49.60%		None
202	3.51%		Zone 1
466	8.10%		Zone 2
1105	19.20%		Zone 3
471	8.19%		Zone 4
250	4.34%		Zone 5
137	2.38%		Zone 6
269	4.68%		Zone 7
5754	Respondents		

Q125. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Monday

Count	Percent		
2815	48.92%		None
232	4.03%		Zone 1
475	8.26%		Zone 2
1190	20.68%		Zone 3
502	8.72%		Zone 4
213	3.70%		Zone 5
116	2.02%		Zone 6
211	3.67%		Zone 7
5754	Respondents		

Q126. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Tuesday

Count	Percent		
2770	48.14%		None
229	3.98%		Zone 1
496	8.62%		Zone 2
1221	21.22%		Zone 3
513	8.92%		Zone 4
209	3.63%		Zone 5
136	2.36%		Zone 6
180	3.13%		Zone 7
5754	Respondents		

Q127. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Wednesday

Count	Percent		
2767	48.09%		None
213	3.70%		Zone 1
491	8.53%		Zone 2
1236	21.48%		Zone 3
525	9.12%		Zone 4
220	3.82%		Zone 5
115	2.00%		Zone 6
187	3.25%		Zone 7
5754	Respondents		

Q128. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Thursday

Count	Percent		
2760	47.97%		None
191	3.32%		Zone 1
487	8.46%		Zone 2
1266	22.00%		Zone 3
538	9.35%		Zone 4
209	3.63%		Zone 5
117	2.03%		Zone 6
186	3.23%		Zone 7
5754	Respondents		

Q129. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Friday

Count	Percent		
2757	47.91%		None
197	3.42%		Zone 1
495	8.60%		Zone 2
1239	21.53%		Zone 3
522	9.07%		Zone 4
232	4.03%		Zone 5
127	2.21%		Zone 6
185	3.22%		Zone 7
5754	Respondents		

Q130. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Saturday

Count	Percent		
2995	52.05%		None
189	3.28%		Zone 1
447	7.77%		Zone 2
1078	18.73%		Zone 3
451	7.84%		Zone 4
235	4.08%		Zone 5
134	2.33%		Zone 6
225	3.91%		Zone 7
5754	Respondents		

Q131. If all your desired dining improvements were implemented (such as additional venues, food concepts, hours of operations, etc.), please indicate how frequently you would eat LATE NIGHT MEALS in the zones outlined on the map above. Please select one response for each zone. - Sunday

Count	Percent		
3063	53.23%		None
182	3.16%		Zone 1
436	7.58%		Zone 2
1054	18.32%		Zone 3
432	7.51%		Zone 4
220	3.82%		Zone 5
125	2.17%		Zone 6
242	4.21%		Zone 7
5754	Respondents		

Q132. What is your desired BREAKFAST style if dining on campus?

Count	Percent		
3173	56.00%		Grab-and-go
622	10.98%		All you care to eat (buffet / stations)
273	4.82%		Sit down restaurant service
247	4.36%		Food Truck / Stand
1181	20.84%		Fast casual / counter service
170	3.00%		Other
5666	Respondents		

Q133. What is your desired BREAKFAST type if dining on campus? SELECT ALL THAT APPLY.

Count	Respondent %	Response %		
2728	48.52%	20.53%		Self-served hot breakfast (e.g., eggs, waffles, bacon, etc.)
1343	23.89%	10.11%		Self-served cold breakfast (e.g. fruit salad, cereal, muffins, etc.)
2630	46.78%	19.79%		Made-to-Order hot breakfast (e.g., omelets, etc.)
1274	22.66%	9.59%		Made-to-Order cold breakfast (e.g., smoothies, parfait)
2792	49.66%	21.01%		Pre-made grab-and-go option (e.g., breakfast sandwich, donuts/pastries, bagel with cream cheese, etc.)
1020	18.14%	7.68%		Pre-packaged convenience store items (e.g. granola bar, nutrition shake, crackers, etc.)
1502	26.72%	11.30%		Coffee / beverage only
5622	Respondents			
13289	Responses			

Q134. What is your desired LUNCH style if dining on campus?

Count	Percent		
966	17.10%		Grab-and-go
897	15.88%		All you care to eat (buffet / stations)
921	16.30%		Sit down restaurant service
564	9.98%		Food Truck / Stand
2242	39.69%		Fast casual / counter service
59	1.04%		Other
5649	Respondents		

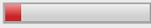
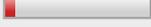
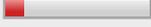
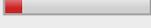
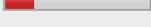
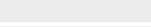
Q135. What is your desired LUNCH type if dining on campus? SELECT ALL THAT APPLY.

Count	Respondent %	Response %		
2655	47.14%	20.47%		Self-served hot lunch
1542	27.38%	11.89%		Self-served cold lunch (e.g., salad bar, make your own sandwich, etc.)
4165	73.95%	32.11%		Made-to-Order hot lunch
2154	38.25%	16.61%		Made-to-Order cold lunch (e.g., deli, salad, etc.)
1948	34.59%	15.02%		Pre-made grab-and-go option (e.g., wraps, sandwiches, salads, etc.)
507	9.00%	3.91%		Pre-packaged convenience store or vending items (e.g. granola bar, chips, crackers, etc.)
5632	Respondents			
12971	Responses			

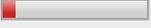
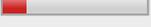
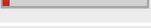
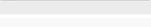
Q136. What is your desired AFTERNOON SNACK / COFFEE style if dining on campus?

Count	Percent		
3394	60.61%		Grab-and-go
161	2.88%		All you care to eat (buffet / stations)
214	3.82%		Sit down restaurant service
367	6.55%		Food Truck / Stand
1241	22.16%		Fast casual / counter service
223	3.98%		Other
5600	Respondents		

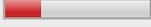
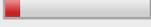
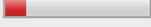
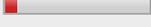
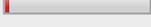
Q137. What is your desired AFTERNOON SNACK / COFFEE type if dining on campus? SELECT ALL THAT APPLY.

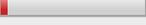
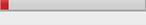
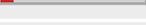
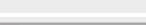
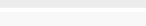
Count	Respondent %	Response %		
1335	23.99%	11.50%		Self-served hot food (e.g. soup, sandwich, etc.)
803	14.43%	6.92%		Self-served cold food (e.g., salad bar, make your own sandwich, etc.)
1546	27.78%	13.32%		Made-to-Order hot food (e.g., panini, pizza, etc.)
1389	24.96%	11.97%		Made-to-Order cold food (e.g., smoothie, salad, etc.)
2346	42.16%	20.21%		Pre-made grab-and-go option (e.g., protein bars, cookies, wraps, etc.)
1770	31.81%	15.25%		Pre-packaged convenience store or vending items (e.g. granola bar, chips, crackers, etc.)
2419	43.47%	20.84%		Coffee / beverage only
5565	Respondents			
11608	Responses			

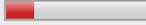
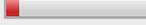
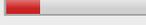
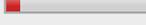
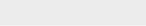
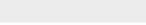
Q138. What is your desired DINNER style if dining on campus?

Count	Percent		
496	8.95%		Grab-and-go
935	16.87%		All you care to eat (buffet / stations)
2405	43.38%		Sit down restaurant service
264	4.76%		Food Truck / Stand
1041	18.78%		Fast casual / counter service
403	7.27%		Other
5544	Respondents		

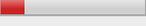
Q139. What is your desired DINNER type if dining on campus? SELECT ALL THAT APPLY.

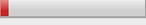
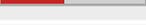
Count	Respondent %	Response %		
2786	51.61%	24.81%		Self-served hot dinner (e.g., pizza slices, grilled chicken, ravioli, etc.)
1183	21.92%	10.54%		Self-served cold option (e.g., salad bar, make your own sandwich, etc.)
4352	80.62%	38.76%		Made-to-Order hot dinner (e.g., made-to-order burger, pasta, stir-fry, pizza, etc.)
1639	30.36%	14.60%		Made-to-Order cold option (e.g., deli, salad, etc.)
976	18.08%	8.69%		Pre-made grab-and-go option (e.g., wraps, sandwiches, salads, etc.)
292	5.41%	2.60%		Pre-packaged convenience store or vending items (e.g. granola bar, chips, crackers, etc.)
5398	Respondents			
11228	Responses			

Q140. What is your desired LATE NIGHT style if dining on campus?			
Count	Percent		
2623	47.92%		Grab-and-go
248	4.53%		All you care to eat (buffet / stations)
316	5.77%		Sit down restaurant service
503	9.19%		Food Truck / Stand
1050	19.18%		Fast casual / counter service
734	13.41%		Other
5474	Respondents		

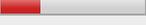
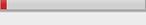
Q141. What is your desired LATE NIGHT type if dining on campus? SELECT ALL THAT APPLY.				
Count	Respondent %	Response %		
1925	36.84%	19.42%		Self-served hot dinner (e.g., pizza slices, grilled chicken, ravioli, etc.)
905	17.32%	9.13%		Self-served cold option (e.g., salad bar, make your own sandwich, etc.)
2323	44.46%	23.44%		Made-to-Order hot dinner (e.g., made-to-order burger, pasta, stir-fry, pizza, etc.)
993	19.00%	10.02%		Made-to-Order cold option (e.g., deli, salad, etc.)
2085	39.90%	21.04%		Pre-made grab-and-go option (e.g., wraps, sandwiches, salads, etc.)
1680	32.15%	16.95%		Pre-packaged convenience store or vending items (e.g. granola bar, chips, crackers, etc.)
5225	Respondents			
9911	Responses			

Q142. In your opinion, how should UF prioritize the location of new dining facilities?			
Count	Percent		
1552	27.52%		New dining should be in larger, more centralized facilities where people can gather together from different parts of campus
4088	72.48%		New dining should be in smaller facilities spread out across campus to minimize distance from other activities
5640	Respondents		

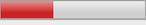
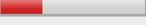
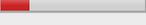
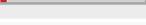
Q143. Would you utilize a faculty / staff only dining venue?			
Count	Percent		
1889	83.44%		Yes
375	16.56%		No
2264	Respondents		

Q144. What type of offerings would you like to see in a faculty/staff only dining venue?			
Count	Percent		
97	5.14%		Light fare (baked goods, snacks, coffee, tea, soda, etc.)
957	50.74%		Light meals (breakfast, lunch, and / or dinner)
832	44.11%		Full meals (buffet style breakfast, lunch, and / or dinner)
1886	Respondents		

Q145. How often would you utilize a faculty / staff only dining venue?

Count	Percent		
314	16.65%		Less than once per week
973	51.59%		1 - 2 Times per week
518	27.47%		3 - 4 Times per week
81	4.29%		5 Or more times per week
1886	Respondents		

Q146. If there were a monthly cost associated with faculty / staff dining, how much would you be willing to pay?

Count	Percent		
696	36.90%		Less than \$10.00
551	29.22%		\$10.00 - \$19.00
377	19.99%		\$20.00 - \$29.99
191	10.13%		\$40.00 - \$59.99
71	3.76%		More than \$60.00
1886	Respondents		

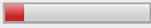
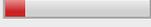
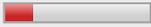
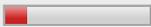
Q147. Please choose the top five priorities that University of Florida should consider when making improvements to on-campus dining:

Count	Respondent %	Response %		
1679	30.03%	6.72%		Extend hours of operation to include more late-night dining options
698	12.48%	2.79%		Expanded hours of operation throughout the day for Gator Dining outlets
1253	22.41%	5.01%		Provide more "grab-and-go" options
2685	48.02%	10.74%		Provide healthier options
1055	18.87%	4.22%		Provide more custom, made-to-order options
972	17.39%	3.89%		Provide more dining venues close to classes
398	7.12%	1.59%		Provide more dining venues close to housing
1326	23.72%	5.31%		Improve speed of service
1233	22.05%	4.93%		Improve quality of service
2571	45.98%	10.29%		Reduce prices
2171	38.83%	8.69%		Partner with more local Gainesville concepts / businesses rather than national brands
1168	20.89%	4.67%		Incorporate local produce and locally made products
1263	22.59%	5.05%		Offer on-campus delivery services
1193	21.34%	4.77%		Offer different restaurant/retail brands
809	14.47%	3.24%		Increase focus on sustainability and social justice
814	14.56%	3.26%		Provide more options to accommodate dietary needs such as vegetarian, gluten free, dairy free, halal, kosher, etc.
432	7.73%	1.73%		Improve cleanliness
355	6.35%	1.42%		Include additional social spaces in dining venues (e.g. couches, movable seating, meeting areas, performance stage, etc.)
1845	33.00%	7.38%		Provide more variety of food options and venues across campus
711	12.72%	2.85%		Provide more menu variety
358	6.40%	1.43%		Other (please specify)
5591	Respondents			
24989	Responses			

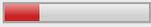
Q148. Which restaurant or retail brands would you want to see on campus that are not currently offered by Gator Dining?

Count	Percent	
3923	100.00%	
3923	Respondents	

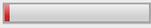
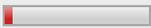
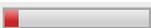
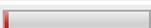
Q149. How should Gator Dining Prioritize sustainability and social justice?

Count	Respondent %	Response %		
410	50.68%	13.06%		Provide more opportunity for student engagement on sustainability and social justice within food service
448	55.38%	14.27%		Support or partner with related non-profit organizations
430	53.15%	13.69%		Participate in farmers markets
611	75.53%	19.46%		Source from local vendors
487	60.20%	15.51%		Emphasize seasonal ingredients / produce
623	77.01%	19.84%		Reduce food waste
131	16.19%	4.17%		Other (please specify)
809	Respondents			
3140	Responses			

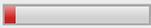
Q150. If all of your desired improvements for Gator Dining were made, what distance would you be willing to walk to get there?

Count	Percent		
1354	24.11%		No more than 5 minutes
2692	47.93%		No more than 10 minutes
1196	21.30%		No more than 15 minutes
264	4.70%		15 minutes, or more
47	0.84%		Other (please specify)
63	1.12%		I am not willing to travel to on-campus dining, even with improvements
5616	Respondents		

Q151. Do you have responsibility for ordering catered food or beverages for meeting or events at the University of Florida?

Count	Percent		
4407	78.61%		No
174	3.10%		Yes, at least once per week
305	5.44%		Yes, at least once per month
552	9.85%		Yes, a few times per year
168	3.00%		Yes, less than once per year
5606	Respondents		

Q152. In general, to what extent does Classic Fare Catering meet your expectations for your events?

Count	Percent		
84	7.20%		Exceeds my expectations
659	56.52%		Meets my expectations
423	36.28%		Does not meet my expectations
1166	Respondents		

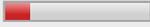
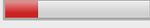
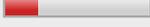
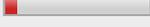
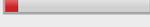
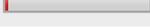
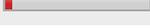
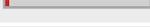
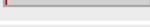
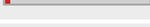
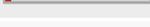
Q153. How often do you use an off-campus caterer for a UF-related meeting or event?

Count	Percent		
309	25.97%		Always
297	24.96%		75% of the time
242	20.34%		50% of the time
166	13.95%		25% of the time
176	14.79%		Never, I always use the on-campus caterer
1190	Respondents		

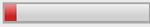
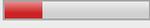
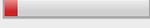
Q154. If you used an off-campus caterer for a UF-related meeting or event, which one did you use?

Count	Percent	
780	100.00%	
780	Respondents	

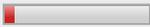
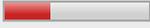
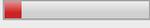
Q155. Please select the most important factors in your decision to select a caterer for a UF-related meeting or event: SELECT THREE.

Count	Respondent %	Response %	
545	46.03%	17.19%	 Food variety
729	61.57%	23.00%	 Food quality
726	61.32%	22.90%	 Menu pricing
260	21.96%	8.20%	 Service quality
290	24.49%	9.15%	 Service reliability
66	5.57%	2.08%	 Event management
153	12.92%	4.83%	 Payment options
101	8.53%	3.19%	 Event location
37	3.13%	1.17%	 Alcohol availability
117	9.88%	3.69%	 I am required to use Classic Fare Catering for my event
146	12.33%	4.61%	 Convenience
1184	Respondents		
3170	Responses		

Q156. How satisfied are you with Classic Fare Catering at the University of Florida?

Count	Percent	
95	8.38%	 Very satisfied
645	56.88%	 Satisfied
295	26.01%	 Dissatisfied
99	8.73%	 Very dissatisfied
1134	Respondents	

Q157. How satisfied are you with Classic Fare Catering with regards to FOOD PRICE?

Count	Percent	
77	6.80%	 Very satisfied
561	49.51%	 Satisfied
363	32.04%	 Dissatisfied
132	11.65%	 Very dissatisfied
1133	Respondents	

Q158. How satisfied are you with Classic Fare Catering with regards to DIVERSITY OF OPTIONS?

Count	Percent	
87	7.74%	 Very satisfied
582	51.78%	 Satisfied
379	33.72%	 Dissatisfied
76	6.76%	 Very dissatisfied
1124	Respondents	

Q159. How satisfied are you with Classic Fare Catering with regards to FOOD QUALITY?

Count	Percent		
108	9.64%		Very satisfied
666	59.46%		Satisfied
250	22.32%		Dissatisfied
96	8.57%		Very dissatisfied
1120	Respondents		

Q160. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Communicating with the catering staff before the event

Count	Percent		
234	21.71%		Very easy
631	58.53%		Easy
179	16.60%		Difficult
34	3.15%		Very difficult
1078	Respondents		

Q161. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Negotiating and establishing a final price for the event

Count	Percent		
160	14.86%		Very easy
634	58.87%		Easy
227	21.08%		Difficult
56	5.20%		Very difficult
1077	Respondents		

Q162. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Finalizing and confirming essential details

Count	Percent		
182	17.04%		Very easy
657	61.52%		Easy
191	17.88%		Difficult
38	3.56%		Very difficult
1068	Respondents		

Q163. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Supervising the event's pre-service preparation

Count	Percent		
158	14.88%		Very easy
643	60.55%		Easy
211	19.87%		Difficult
50	4.71%		Very difficult
1062	Respondents		

Q164. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Making sure the event starts on time

Count	Percent		
176	16.48%		Very easy
650	60.86%		Easy
182	17.04%		Difficult
60	5.62%		Very difficult
1068	Respondents		

Q165. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Supervising the service during the event

Count	Percent		
159	15.04%		Very easy
675	63.86%		Easy
181	17.12%		Difficult
42	3.97%		Very difficult
1057	Respondents		

Q166. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Supervising the post-event clean-up

Count	Percent		
180	16.97%		Very easy
677	63.81%		Easy
156	14.70%		Difficult
48	4.52%		Very difficult
1061	Respondents		

Q167. How easy is each of the following tasks when organizing and hosting a meeting or event with the Classic Fare Catering at the University of Florida? - Receiving and settling the final invoice(s)

Count	Percent		
186	17.56%		Very easy
718	67.80%		Easy
123	11.61%		Difficult
32	3.02%		Very difficult
1059	Respondents		

Q168. Compared to your experiences with external caterers, how do you rate Classic Fare Catering?

Count	Percent		
60	5.34%		Superior
162	14.41%		Somewhat better
376	33.45%		About the same
333	29.63%		Somewhat inferior
123	10.94%		Very inferior
70	6.23%		Not applicable; I have not worked with caterers outside of Gator Dining
1124	Respondents		

Q169. Please feel free to provide any additional comments related to the content of this survey. No comment will be personally attributable to any individual who completed this survey.

Count	Percent	
1628	100.00%	
1628	Respondents	



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