EAT GOOD.
FEEL GOOD.
Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

Your Dining Team
Meet the Team

Brian Bowser  
Resident District Manager

Kiawanna Everett  
Retail Operations Director

David Fabrycki  
Campus Executive Chef

Bobby Eaton  
Resident Dining Operations Director

Samantha Kheim  
Marketing Director

“Our mission in Campus Dining is to provide exceptional quality, superior service, and reasonable value that both enhances the wellbeing and exceeds the expectation of our community.”
Meet the Team

Allie Foster  
Resident Dining & Catering  
Executive Chef

Elizabeth Murdock  
Catering  
Director

Richard Ellison  
Human Resources  
Director

“Our mission in Campus Dining is to provide exceptional quality, superior service, and reasonable value that both enhances the wellbeing and exceeds the expectation of our community.”
Let's Have Some Fun

At UAB Campus Dining, food is the foundation for fun. Join us for weekly and monthly special events and promotions, like build-your-own stir fry bowls, unique holiday celebrations, and - of course - Fried Chicken Thursdays. We believe that relationships are strengthened around the table.
Limited Time Offers

- Mealtime is about much more than just great food. It’s a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

Pop Up Restaurants

- Dining halls are great, but every now and then we like to do something special. Pop-up restaurants transform dining locations into high-end restaurants serving a variety of cuisines. From steak to seafood to a create-your-own dessert bar, you’ll love all of our options.

Promotions

- Every week will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!
We are committed to creating healthy environments for our guests. Central to this effort is providing healthy, nutritious foods. We’ve listened to our customers. We’ve researched marketplace trends. Our executive chefs and registered dietitians work together to create an exciting collection of recipes. The result is Mindful - an approach that focuses on transparency of ingredients, delicious food, satisfying portions and clarity in message so that making Mindful choices becomes second nature.
With a wide variety of campus dining options, you’ll always be able to find what you’re craving in one of UAB’s restaurants or campus stores.

PAYMENTS ACCEPTED
Dining Dollars
Dragon Cash
BlazerBucks
Debit & Credit
EVERYDAY FAVORITES

The Commons on the Green
Made-to-order breakfast, an omelet station, oatmeal bar, fresh baked pastries, cereal, and fresh fruit.

Signature deli sandwiches, toasted subs and paninis, on your choice of bread, rolls or lettuce wraps.

Selection of leafy greens, freshly prepared vegetables, toppings and house made dressings, sourced from local farms whenever possible. Our made-from-scratch soups rotate daily.

Interactive grill, highlighting a variety of cuisines for a delicious, customizable experience.

Hand-tossed and flatbread pizza favorites alongside homemade pastas.

Homemade cookies, cakes, bars and pastries, plus ice cream and festive seasonal treats.
All foods served at this station are prepared exclusively with ingredients which do not contain the following food allergens.

❤️ MILK ❤️ WHEAT ❤️ SHELLFISH ❤️ TREE NUTS
❤️ EGGS ❤️ SOY ❤️ PEANUTS ❤️ GLUTEN

They are prepared in a facility which uses these ingredients in the production of other dishes. Although we take measures to ensure against this, the possibility of cross-contamination through contact with other foods does exist.

#SIMPLE
UAB’s favorite tradition happens weekly at the Commons on the Green. Fried Chicken Thursdays feature a traditional Southern fried chicken dinner with homestyle sides.

Don’t miss brunch every Saturday and Sunday. Menus like shrimp and grits, chicken and waffles, and more make the rounds on the weekends.

On Wednesdays, our allergen-free station features custom-built bowls at lunch. Themes range from Vietnamese Pho to Pasta Marinara.

Stop by our Fresh Markets throughout the year to purchase fresh produce with your One Card.

Prost! The Commons’ annual Oktoberfest brings German favorite foods, music, and rootbier garten.

Laissez les bon temps rouler! The Commons turns into Bourbon Street for this one-day event each Spring.
Bite for Universities
THE APP YOU'LL USE EVERY DAY

- Transparent and accurate menus at your fingertips
- Filters to highlight or hide menu items based on your specific dietary need
- Never miss one of our great events
Easy as 1. 2. 3.

- Download for free from the App Store or Google Play
- Create your account
- Search for your campus

DONE!
Local, Sustainable.
We purchase locally whenever possible for the freshest ingredients in our recipes. We source 100% sustainable seafood, eggs from cage-free chickens, ethically and responsibly sourced coffee, and fresh milk from local dairy farms.
Skip the line.

We know you’re busy! When you want your favorite on-campus restaurants, save time and avoid the line with Grubhub campus dining! You can even use your campus card as a method of payment.

Connect your One Card by clicking Settings > Campus.
Eat Smart. Get a plan.

**DRAGONFIRE 7**
You’ll never have to worry about food with unlimited meals in the Commons on the Green. Add MVP to flex your meals around campus. Available to all students.

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**DRAGONFIRE 5**
Unlimited meals Monday through Friday in the Commons. Ideal for students eating off-campus on the weekend. Add MVP to flex your meals around campus. Available to all students.

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**GREEN & GOLD**
With nine meals per week in the Commons, this plan is for the student that only eats one regular meal each day. Available to all students.

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**GOLD BLOCK 75**
Available to commuters and upperclassmen, this plan gives you approximately three meals each week in the Commons.

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**GOLD BLOCK 25**
For students that don’t want to miss the fun – this plan has enough meals for every Fried Chicken Thursday plus ten more. Available to commuters and upperclassmen.

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**DINING DOLLARS**
Load your campus card with money you can use to dine all over campus. Does not include meals for use in the Commons. For commuters and upperclassmen.

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Upgrade. Dragonfire plans are eligible for MVP. When you select the MVP add-on, you can use one meal swipe per day at select dining locations for a value of up to $7.00. Any remaining balance can be paid with Dining Dollars, Dragon Cash, BlazerBucks, cash, or credit. MVP can be used at Magic City Eats food truck, Moe’s Southwest Grill, Slice of Life, Einstein Bros. Bagels, the Den, WOW American Eats, Sandella’s Flatbread Café, and Jamba Juice.
# Eat Smart. Get a plan.

<table>
<thead>
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<th>MEAL PLAN</th>
<th>MEALS</th>
<th>DINING DOLLARS</th>
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**Sign up today.**

uab.edu/mealplans

**About Dragon Cash.**

All full-time undergraduates and any student living on campus are charged a $225 campus dining fee in the fall and spring semesters. This is accessed in the form of Dragon Cash, a declining balance account that can be used at any UAB Dining location. Dragon Cash rolls over from fall to spring to summer and then the account is cleared out with 25% being converted to BlazerBucks and 75% being forfeited.
Sodexo
Campus Internships
and you have something in common: endless creativity!

Scan the code to learn more about campus internships!

Not convinced? Follow us on Instagram and see what our campus interns are up to across the country!

sostudents.sodexomyway.com

@SoInternships
The Culinary Council provides a forum for regular and consistent feedback on dining services offered, engagement with student leaders, and a venue for field-testing or demonstrating new products, services, and programs.

JOIN US

bit.ly/culinary-council
Stay connected!

STUDENTS
Text uabdining to 82257

PARENTS
Text uabfamily to 82257
thx:) for making my day

Tell us about an employee who makes every day a better day for you.

tinyurl.com/VoteNowTHXU
Our Culinary Council is made up of students dedicated to improving and maintaining the quality of dining on campus. They meet once a month and serve as mystery shoppers.

We have internships available for students pursuing degrees at UAB. Openings include marketing and finance internships.

Text UABDining to 82257 to receive text alerts about campus dining.

STAY CONNECTED

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