KEEP STUDENTS ON CAMPUS
WITH THE BRANDS THEY
KNOW AND TRUST

Conagra Foodservice is home to a portfolio of products that C&U operators can utilize across all campus menus.

With 90% of college and university foodservice operators saying that student feedback plays a large role in their decision process, it’s critical to stay on top of the flavors, formats and services that today’s students are looking for.

- Dining locations specific to dietary restrictions, i.e. food allergies and meatless meals
- Flexibility, customization and delivery options, rather than set mealtimes and pre-made dishes
- Authentic global flavors in exciting formats
KEY TRENDS

PLANT-BASED OPTIONS
Even though only 5% identify as vegan and 7% as vegetarian, almost half of college students say they’re limiting their consumption of meat.

47% of students are limiting their meat consumption.1

48% of consumers say that plant-based foods can be just as satisfying as animal proteins and products.2

AUTHENTIC ETHNIC
About half of students consider themselves “foodies,” willing and eager to give new flavors and cuisines a try. Many C&U foodservice operators are now serving authentic fare inspired by Indian, Korean, Moroccan and Peruvian cuisines.

86% of operators say students are increasingly requesting more ethnic food and beverages on campus.4

GRAB-AND-GO/C-STORE
For busy students, convenience is key. Having the ability to grab delicious, satisfying meals and snacks in between classes can keep students on campus and away from off-site QSRs.

31% of operators say sales are increasing at grab-and-go kiosks.2

46% of the time, students take their meals to go.6
Products from Conagra Foodservice make it easy to create menu items that reflect the trends we’re seeing in C&U foodservice. Here are some recipe ideas that add signature flair to your offerings.

**GARDEIN™ CHICK’N COCONUT CURRY**
Sweet, savory and tangy flavors combine in this hearty plant-based entrée. Stir-fry Gardein™ Teriyaki Chick’n Strips with garlic, ginger, curry paste, coconut milk and broccoli. Serve over a bed of rice with a drizzle of lime juice and cilantro garnish.

**GARDEIN™ KOREAN BEEFLESS TIPS RICE BOWL**
Korean cuisine has inspired menu innovation across the country, and this galbi-inspired dish is no exception! Sauté Gardein™ Beefless Tips with a medley of onion, carrot, zucchini and spinach in a sticky-sweet soy, sesame oil, ginger, garlic and brown sugar sauce. Serve the stir-fry over steamed rice and top with toasted sesame seeds.

**SPANISH CHORIZO AREPAS**
Bring global flavors to your breakfast offerings by griddling corn arepas on a flat-top grill prepped with PAM® Extra Virgin Olive Oil Cooking Spray. Top each arepa with scrambled eggs, sliced avocado, queso blanco and chorizo that’s been sautéed in Angela Mia® Diced Tomatoes in Juice.
BRANDED SOLUTIONS FOR THE COLLEGE AND UNIVERSITY CHANNEL

A delicious blend of ancient grains, veggies and other Non-GMO Project Verified ingredients that deliver real meat taste and texture

The #1 dedicated gluten free brand, providing exceptional products without sacrificing taste, texture or quality

Authentic maple-tasting syrup with no high fructose corn syrup

America’s #1 cooking spray, delivering the performance foodservice operators demand

Premium, Non-GMO Project Verified tomatoes and sauces available in a variety of formats and flavors, including organic and fire roasted

Meat sticks and jerky with the famous snap and spicy kick that students can’t resist

Hugely flavorful popcorn made with real, simple ingredients—bringing the fun to everyday snacking

Premium smoked sausages and brisket strip snacks available in on-trend flavors

Delicious seeds that meet students’ needs for quality, convenience, portability, nutrition and variety

A full portfolio of front- and back-of-house options, including 100% natural ketchup with no high fructose corn syrup

Mustards that add zesty flavor to sandwiches, with unique and on-trend varieties available

Franks made with 100% kosher beef, for exceptional taste and quality

For product information, insights and solutions for the college and university channel, please visit conagrafoods.com or call 1.800.357.6543.