



LOYAL E. HORTON  
**DINING AWARDS**

GAIN RECOGNITION FOR YOUR  
CREATIVITY AND SUCCESS.

# SHOWCASE YOUR

# Success

Collegiate foodservice is a demanding profession worthy of recognition. In college and university culinary arts, the ultimate professional tribute is a NACUFS Loyal E. Horton Dining Award.

Named for a NACUFS founder, past president and highly regarded innovator, the Loyal E. Horton Dining Awards celebrate exemplary menus, presentations, special event planning, and new dining concepts, and provide an avenue for sharing ideas and creative presentations in campus dining services.

## WHY ENTER?

Competing for this prestigious award will help instill a sense of pride and team spirit with your dining staff. You will gain national recognition from your peers and be able to market an award-winning dining program to your customers. With your entry, you will share your creativity and knowledge with other foodservice professionals.

Each year's winning contest entries are displayed at the NACUFS National Conference and award winners are publicly recognized at a luncheon culminating with the announcement of the Grand Prize winners. Grand Prize winners also receive recognition with a feature article in NACUFS' magazine, *Campus Dining Today*®.

With classifications for every size program and multiple categories covering residential dining, catering, and retail sales, there is sure to be an opportunity for you to compete in this highly regarded dining contest.

Enter this prestigious competition and gain acclaim for your program!

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## CATEGORIES AND CLASSIFICATIONS

Because there are many facets to collegiate dining (and institutions vary in size and budget), the Loyal E. Horton Dining Awards offers six major categories, each with awards for small, medium, and large institutions.

The categories for the contest include:

1. Residential Dining Concepts
2. Residential Dining Facility
3. Residential Dining—Special Event
4. Retail Sales—Single Concept/Multiple Concepts/Marketplace
5. Catering—Special Event
6. Catering—Online Menu (Electronic Entries Only)

Entries are divided into three classifications—Small, Medium, and Large—based on the institution's total annual foodservice revenue and total student enrollment. To determine your classification, refer to the Dining Awards Classification Matrix on page 13.

## ABOUT THE JUDGES

Entries are evaluated by six judges who must each have at least five years of foodservice experience. Judges are selected by the dining awards chair, with judges from a variety of operational roles. No judge will evaluate entries from their own institution.

## JUDGING GUIDELINES

Judging guidelines are instructions for submission of entries:

1. Each entry will be judged in the defined category using the criteria listed. NACUFS reserves the right to recategorize entries if deemed appropriate.
2. The entries will be sorted by category and classification. Each category will be assigned to a team of three judges. The teams will then review each entry in their assigned categories and the judges' scores will be averaged for a final score. The chair will then make the appropriate point deductions as indicated in Contest Penalties.
3. The top scoring entries in each category and classification will be awarded Gold, Silver, and Bronze Awards if they receive a minimum score as follows: 90% for Gold, 80% for Silver, and 70% for Bronze. Assuming there are sufficient entries, these three awards will be awarded in each of the Small, Medium, and Large classifications in each category. In the case of a tie, entries receiving the same score will receive the same level award.
4. Grand Prize judging process: The top scoring entry from each of the Small, Medium, and Large classifications will be ranked against each other. All six judges will rank the contenders for Grand Prize. In the case of a tie, the chair will rank the contenders to break the tie so there will be only one Grand Prize winner per category.
5. If a voting delegate feels their institution is improperly classified, they may write an appeal, not to exceed 200 words, stating the classification they think their institution should be assigned and the reasons why. To be considered, appeals must be included with the entry. The appeal will be reviewed by the dining awards chair prior to the judging. The decision of the dining awards chair is final.

# CONTEST RULES

Rules with (\*) do NOT apply to Catering—Online Menu. See page 11 for Catering—Online Menu rules. Please carefully read contest penalties on page 5.

Submission requirements and judging criteria at [NACUFS.org/Awards/LoyalEHortonDiningAwards](https://nacufs.org/Awards/LoyalEHortonDiningAwards)

1. The contest is open to all NACUFS institutional members in good standing. Entries must be designed and produced by the institution entering the contest. Entries cannot be of company-wide promotions/ menus/concepts that are for use at multiple locations or institutions as a company program, or submitted previously.
2. All entries must be received by the deadline set by the dining awards committee and printed on the Official Entry Form. Entries not received by the deadline will have one point deducted for each day late up to five days, and thereafter be disqualified and will not be judged.
3. \*All Gold, Silver and Bronze winners will be on display at the national conference and must remain on display until the designated pick-up time, at which point they must be picked up by a representative of the institution.
4. \*Page 1 of all entries must be a completed and signed Official Entry Form. An entry which does not include a completed and signed Official Entry Form as Page 1 will be disqualified and will not be judged. [Label as page 1.](#)
5. \*Page 2 of all entries must be an Essay that contains a maximum of 200 words. [Label as page 2.](#)
6. \*Page 3 of all entries must be a typed Table of Contents and must follow the Judging Criteria in order, and include page numbers. [Label as page 3.](#)
7. \*Page 4 is the start of the Judging Criteria section. The Introductions must be typed, contain a maximum of 100 words each, be placed at the beginning of each criterion, and be in order as laid out in the specific category's judging criteria. Additionally, brief descriptions and captions are allowed within each criterion. Hyphenated words will count as one word.
8. \*All pages of the entry must be numbered.
9. \*The photograph limit will count any combination of grouped photos as individual photos (e.g., collages, etc. would be counted as more than one photograph). Any social media post or marketing piece containing photos will be counted as a photograph. **ALL PHOTOS AND MARKETING MATERIALS SHOULD BE CONTAINED IN THE CATEGORY SECTIONS.**
10. \*All entries must be bound in a single book format and the exterior measurements may not exceed 18" x 12", nor weigh more than 10 pounds. Only one entry is permitted per book and the entire entry must be securely contained within that single book. Audio, video, loose, or unattached materials will NOT be accepted or considered for judging.
11. \*Each separate food service unit at a member institution may enter any category for which it is eligible. A separate entry form must accompany each entry (duplicate the Official Entry Form as needed).
12. Organize the pages of the entry in the same order as the criteria.
13. If an entry uses materials that could be subject to copyright and/or trademark protections, the entrant institution should consult with the entrant's legal counsel or appropriate institutional office as to whether written permission from each copyright and/or trademark owner is required. If written permission is required for the purposes reflected in the entry, a copy of each such written permission shall be submitted with the entry and such written permission shall also provide for further publication and use by NACUFS.
14. The dining awards chair and NACUFS staff will review all entries upon receipt for rule adherence, qualification, and classification, and reserve the right to recategorized entries if deemed appropriate.
15. The decision of the judges is final.
16. By entering the contest, permission is thereby given to the National Association of College & University Food Services (NACUFS) to publish and/or use in any way the material so submitted.
17. Events must have occurred between January 1, 2022 through March 31, 2023 to be considered. Entries for events outside this time period will be disqualified.

# CONTEST PENALTIES

The following penalties do not apply to Catering—Online Menu. See page 11 for Catering—Online Menu rules. **Failure to follow the rules as defined will result in disqualification or penalty points being assessed against the total score as follows:**

- |  |  |                         |
|--|--|-------------------------|
| 1. Official Entry Form   |  |                         |
| a. Failure to place a completed and signed Official Entry Form as Page 1   |  | Disqualified            |
| It is okay to have the page prior to the entry form blank but no text or photos.   |  |                         |
| 2. Essay   |  |                         |
| a. Essay missing   |  | Disqualified            |
| b. Essay not placed as Page 2  |  | 1 point                 |
| c. Essay not typed   |  | 1 point                 |
| d. Essay over 200 words  |  | 1 point                 |
| 3. Table of Contents   |  |                         |
| a. Table of Contents missing   |  | Disqualified            |
| b. Table of Contents not placed as Page 3  |  | 1 point                 |
| c. Table of Contents not typed   |  | 1 point                 |
| 4. Judging Criteria  |  |                         |
| a. Failure to include Introduction at beginning of each Judging Criterion  |  | 1 point per criterion   |
| b. Introduction not typed  |  | 1 point per criterion   |
| c. Introduction over 100 words   |  | 1 point per criterion   |
| d. Judging criteria not in correct order   |  | 2 points                |
| e. More than 12 photographs per Judging Criterion  |  | 1 point per photo       |
| 5. All pages must be numbered  |  | 2 points                |
| 6. Oversized book and/or being in non-book form (not to exceed 18" x 12")  |  | 2 points                |
| 7. Excessive weight (not to exceed 10 pounds)  |  | 2 points                |
| 8. Failure to provide copy of written permission to use copyrighted material or trademark when requested by NACUFS or the dining awards task force |  | Disqualified            |
| 8. Resubmitting a previous entry or submittal of a company-wide program  |  | Disqualified            |
| 9. Late entry (one point per day, up to five days)   |  | 1-5 points/Disqualified |
| 10. Event outside time frame (January 1, 2022-March 31, 2023)  |  | Disqualified            |

# RESIDENTIAL DINING CONCEPTS

Any dining concept (e.g. bar, program, action station) housed within an all-you-care-to-eat facility, regardless of meal plan type. If you enter this category, you cannot also enter the dining facility category.

## SUBMISSION REQUIREMENTS

See Contest Rules and Contest Penalties for complete submission details and penalties if requirements are not met.

- Page 1 must be a completed and signed Official Entry Form.
- Page 2 must be an Essay that contains a maximum of 200 words and explains, at a minimum, the campus dining program and a brief overview of the facility.
- Page 3 must be a Table of Contents that must follow the five Judging Criteria below, in order, and include page numbers.
- An Introduction for each Judging Criterion, placed in order (maximum of 100 words for each criterion).
- Please note that points will be deducted if more than 12 photographs per Judging Criterion are submitted.

## JUDGING CRITERIA

Below are the five Judging Criteria that will be considered by the judges. Each bullet point must be addressed in your entry. Judges will be looking for items that convey creativity, atmosphere, nutritional quality, and variety.

1. Menu 10 points
  - Actual menus are included.
  - Menu is reflective of current dining trends and guest dining preferences.
  - A variety of menu choices are available.
  - New items are frequently introduced.
  - Specials and monotony breakers are offered to enhance the menu.
  - Menu options reflect seasonality of produce or locally sourced items.
  - Menu promotes culinary exploration with flavors and/or products unique to the region.
  - Food items are presented to ensure quality and food safety. Explain your food safety practices, including one temperature log (REQUIRED) and other documentation that can support your safety practices.
2. Merchandising and Presentation 10 points
  - Food choices are presented effectively and look appealing to customers.
  - Food presentation reflects a balance of color, texture, flavor, and temperatures.
  - Food presentation is creative and attractive.
  - The layout of the service area enhances flow of service and adds to overall ambiance.
3. Marketing 10 points
  - Actual published materials or copies of materials used for marketing are included. (Maximum of five marketing pieces.)
  - Published menu and materials are descriptive, informative, have a creative flair, and are polished in design and appearance.
  - Informational signage provides customers clear guidance through food stations.
  - Marketing efforts target all segments of operation's clientele.
  - Customers are surveyed on dining preferences and involved in recipe, menu, and product evaluations.
4. Nutrition and Wellness 10 points
  - Actual published materials or copies of materials used for nutrition and wellness are included. (Maximum of five pieces recommended.)
  - Information is available regarding dietary options and nutritional content.
  - Special dietary options (e.g., low-fat, vegetarian, and vegan) are regularly available.
  - Nutritional counseling is provided on a consistent, inviting, and professional basis.
5. Additional Considerations 10 points

-Provide evidence as much as possible:

  - Hours of operation offer flexibility.
  - Student employees have a direct role in the residential dining concept's success.
  - Selected sustainability goals are achieved when applicable.
  - There is an overall "wow" factor in the concept.

TOTAL 50 Points Possible

# RESIDENTIAL DINING FACILITY

Any all-you-care-to-eat facility, regardless of meal plan type. If you enter this category, you cannot also enter the dining concepts category.

## SUBMISSION REQUIREMENTS

See Contest Rules and Contest Penalties for complete submission details and penalties if requirements are not met.

- Page 1 must be a completed and signed Official Entry Form.
- Page 2 must be an Essay that contains a maximum of 200 words and explains, at a minimum, the campus dining program and a brief overview of the facility.
- Page 3 must be a Table of Contents that must follow the five Judging Criteria below, in order, and include page numbers.
- An Introduction for each Judging Criterion, placed in order (maximum of 100 words for each criterion).
- Please note that points will be deducted if more than 12 photographs per Judging Criterion are submitted.

## JUDGING CRITERIA

Below are the five Judging Criteria that will be considered by the judges. Each bullet point must be addressed in your entry. Judges will be looking for items that convey creativity, atmosphere, nutritional quality, and variety.

1. Menu 10 points
  - Actual menus are included.
  - Menu is reflective of current dining trends and guest dining preferences.
  - A variety of menu choices are available.
  - New items are frequently introduced.
  - Specials and monotony breakers are offered to enhance the menu.
  - Menu options reflect seasonality of produce or locally sourced items.
  - Menu promotes culinary exploration with flavors and/or products unique to the region.
  - Food items are presented to ensure quality and food safety. Explain your food safety practices, including one temperature log (REQUIRED) and other documentation that can support your safety practices.
2. Merchandising and Presentation 10 points
  - Food choices are presented effectively and look appealing to customers.
  - Food presentation reflects a balance of color, texture, flavor, and temperatures.
  - Food presentation is creative and attractive.
  - The layout of the service area enhances flow of service and adds to overall ambiance.
3. Marketing 10 points
  - Actual published materials or copies of materials used for marketing are included. (Maximum of five marketing pieces.)
  - Published menu and materials are descriptive, informative, have a creative flair, and are polished in design and appearance.
  - Informational signage provides customers clear guidance through food stations.
  - Marketing efforts target all segments of operation's clientele.
  - Customers are surveyed on dining preferences and involved in recipe, menu, and product evaluations.
4. Nutrition and Wellness 10 points
  - Actual published materials or copies of materials used for nutrition and wellness are included. (Maximum of five pieces recommended.)
  - Information is available regarding dietary options and nutritional content.
  - Special dietary options (e.g., low-fat, vegetarian, and vegan) are regularly available.
  - Nutritional counseling is provided on a consistent, inviting, and professional basis.
5. Additional Considerations 10 points

-Provide evidence as much as possible:

  - Hours of operation offer flexibility.
  - Student employees have a direct role in the residential dining concept's success.
  - Selected sustainability goals are achieved when applicable.
  - There is an overall "wow" factor in the concept.

TOTAL 50 Points Possible

# RESIDENTIAL DINING SPECIAL EVENT

This must be an event that takes place over one day or part of a day.

## SUBMISSION REQUIREMENTS

See Contest Rules and Contest Penalties for complete submission details and penalties if requirements are not met.

- Page 1 must be a completed and signed Official Entry Form.
- Page 2 must be an Essay that contains a maximum of 200 words and explains, at a minimum, the campus dining program, how residential dining fits into the program, and the basic goals of this particular event.
- Page 3 must be a Table of Contents that must follow the four Judging Criteria below, in order, and include page numbers.
- An Introduction for each Judging Criterion, placed in order (maximum of 100 words for each criterion).
- Please note that points will be deducted if more than 12 photographs per Judging Criterion are submitted.

## JUDGING CRITERIA

Below are the four Judging Criteria that will be considered by the judges. Each bullet point must be addressed in your entry. Judges will be looking for items that convey the creativity, atmosphere, excitement, and success of the event.

1. Menu and Meal 15 points
  - Actual menu is included and is creative in design and style.
  - Menu complements the theme.
  - Menu items offer various color, texture, flavor, and temperatures.
  - A variety of menu choices are available.
  - Various methods are used in food preparation.
  - Consideration is made for food allergies and special dietary preferences.
  - Food items were presented to ensure quality and food safety. Explain your food safety practices, including at least one digital temperature log (REQUIRED) or example of sheet created in program.
  - Production sheets are appropriate and complete for this specific event. (Maximum of three production sheets.)
  - Recipes utilize local, organic, or ingredients otherwise unique to the residential dining service offerings. (Maximum of six recipes.)
2. Theme Development and/or Execution 10 points
  - The special event or theme is innovative in concept.
  - The theme or concept is enhanced through décor, decorations, service style, buffet settings, and/or service areas.
  - Food presentation is creative and attractive.
  - Buffet line descriptors about food choices bolster the theme and contain appropriate nutritional information.
  - Various service methods such as action stations, self-service, carving stations, etc. were utilized where appropriate.
  - The room design and/or location enhanced desired atmosphere.
3. Marketing and Making it Special 10 points
  - Promotional materials are original, descriptive, and enhance the theme of the event.
  - Graphic designs are cohesive and reflect an artful and creative flair; final product is polished in design and appearance.
  - Event is effectively marketed through a variety of media.
  - The event or concept is imaginative and appealing to customer base.
  - Customer feedback about the event was gathered and can be used for future events.
  - Where appropriate, activities to engage the customer were planned and supported the theme.
4. Additional Considerations 5 points
  - Provide evidence as much as possible
  - Evidence that the goals of the event were met (such as attendance, financial analysis, etc.).
  - Students and/or staff had a direct role in the event's success.
  - Sustainable efforts were included in the event design and implementation when applicable.
  - There was an overall "wow" factor in the event.

TOTAL 40 Points Possible

# RETAIL SALES SINGLE CONCEPT/ MULTIPLE CONCEPTS/ MARKETPLACE

## SUBMISSION REQUIREMENTS

See Contest Rules and Contest Penalties for complete submission details and penalties if requirements are not met.

- Page 1 must be a completed and signed Official Entry Form.
- Page 2 must be an Essay that contains a maximum of 200 words and explains, at a minimum, the campus dining program and a brief overview of the facility.
- Page 3 must be a Table of Contents that must follow the five Judging Criteria below, in order, and include page numbers.
- An Introduction for each Judging Criterion, placed in order (maximum of 100 words for each criterion).
- Please note that points will be deducted if more than 12 photographs per Judging Criterion are submitted.

## JUDGING CRITERIA

Below are the five Judging Criteria that will be considered by the judges. Each bullet point must be addressed in your entry. Judges will be looking for items that convey creativity, atmosphere, excitement, and uniqueness.

1. Menu and Meal 10 points
  - Actual menu is included and appropriate to the theme of the concept.
  - Menu is reflective of current dining trends and guest dining preferences.
  - A variety of daily and weekly specials are offered.
  - An appropriate variety of colors, shapes, textures, temperatures, and flavors are available.
  - Include typical production sheets. (Maximum of three production sheets.)
  - Food items are presented to ensure quality and food safety. Explain your food safety practices, including one temperature log (REQUIRED) and other documentation that can support your safety practices.
  - Various methods are used in food preparation.
2. Facility Design and Merchandising 10 points
  - Concept(s) is/are imaginative, creative, and unique.
  - Effective use of space maximizes efficient customer flow and product distribution.
  - The design of the concept(s) enhance(s) desired atmosphere.
  - Overall design reflects current industry trends.
  - Food choices are presented effectively and look appealing to customers.
  - Food presentation reflects a balance of color, texture, flavor, and temperatures.
  - Food presentation is creative and attractive.
3. Marketing 10 points
  - Actual published materials or copies of materials used for marketing are included. (Maximum of five marketing pieces.)
  - Published menu and materials are descriptive, informative, have a creative flair, and are polished in design and appearance.
  - Informational signage provides customers clear guidance through food concepts.
  - Appropriate promotional methods utilized to target the specific audience(s).
  - Specials advertised attractively and successfully.
  - Marketing efforts target appropriate segments of operation's clientele.
  - Customers are surveyed on food preferences and product evaluations.
4. Nutrition and Wellness 10 points
  - Actual published materials or copies of materials used for nutrition and wellness are included. (Maximum of five pieces.)
  - Information is available regarding dietary options and nutritional content.
  - Special dietary options (e.g., low-fat, vegetarian, and vegan) are regularly available.
5. Additional Considerations 10 points
  - Provide evidence as much as possible
  - The predicted financial goals are tracked and met or exceeded.
  - Evidence that customer satisfaction goals were accomplished.
  - Selected sustainability goals are achieved when applicable.
  - There is an overall "wow" factor in the concept.

# CATERING SPECIAL EVENT

## SUBMISSION REQUIREMENTS

See Contest Rules and Contest Penalties for complete submission details and penalties if requirements are not met.

- Page 1 must be a completed and signed Official Entry Form.
- Page 2 must be an Essay that contains a maximum of 200 words and explains, at a minimum, the campus dining program, how the catering department fits into the program, and the basic goals of this event.
- Page 3 must be a Table of Contents that must follow the four Judging Criteria below, in order, and include page numbers.
- An Introduction for each Judging Criterion, placed in order (maximum of 100 words for each criterion).
- Please note that points will be deducted if more than 12 photographs per Judging Criterion are submitted.

## JUDGING CRITERIA

Below are the four Judging Criteria that will be considered by the judges. Each bullet point must be addressed in your entry. Judges will be looking for items that convey the creativity, atmosphere, excitement, and success of the event.

- |  |  |
|--|--|
| <ol style="list-style-type: none"> <li>Menu and Meal             <ul style="list-style-type: none"> <li>• Actual menu is included and is creative in design and style.</li> <li>• Menu is complementary to the overall theme.</li> <li>• A variety of menu choices are available.</li> <li>• Menu items offer various color, texture, flavor, and temperatures.</li> <li>• Various methods are used in food preparation.</li> <li>• Various trends, creativity, and originality are represented.</li> <li>• Consideration is made for food allergies and special dietary preferences.</li> <li>• Evidence of food safety and nutritional content is available where appropriate.</li> <li>• Production sheets are appropriate and complete for this specific event. (Maximum of three production sheets.)</li> </ul> </li> <li>Theme Development and Execution             <ul style="list-style-type: none"> <li>• The special event or theme is innovative in concept.</li> <li>• Theme fits the purpose of the event.</li> <li>• Imagination or creativity was used to create a “wow” factor to support theme.</li> <li>• Evidence of the methods that were utilized to develop and/or execute the theme.</li> </ul> </li> <li>Making It Special             <ul style="list-style-type: none"> <li>• Evidence and description of the merchandising and presentation strategy are shown.</li> <li>• The theme or concept is carried through in décor and decorations.</li> <li>• The room design enhances desired atmosphere; creative use of facility space.</li> <li>• Service style is appropriate for the theme of the event.</li> <li>• Food presentation is creative and attractive.</li> <li>• Evidence of buffet and table-scape decorations: centerpieces, color coordination, napkin folds, and other event enhancements.</li> </ul> </li> <li>Additional Considerations             <ul style="list-style-type: none"> <li>- Provide evidence as much as possible</li> <li>• Evidence that the goals of the event were met (such as customer feedback, financial analysis, etc.).</li> <li>• Where appropriate, show evidence of collaboration with other campus and/or outside organizations.</li> <li>• Sustainability efforts were included in the event design and implementation when applicable.</li> <li>• There was an overall “wow” factor in the event.</li> </ul> </li> </ol> | <p>15 points</p> <p>10 points</p> <p>10 points</p> <p>5 points</p> |
|--|--|

TOTAL 40 Points Possible

# CATERING ONLINE MENU

(Electronic entries only.)

This category will judge an institution’s online catering menu only, not a specific event or facility.

## SUBMISSION REQUIREMENTS

- Entries must be submitted online at [www.nacufs.org/Awards/LoyalEHortonDiningAwards](http://www.nacufs.org/Awards/LoyalEHortonDiningAwards).
- Complete and submit the entry form no later than March 31, 2023.
- Essay must be included and contain a maximum of 300 words.
- Static URL/web address for menu being submitted must be active April 1, 2023 and remain unchanged through April 30, 2023.

## JUDGING CRITERIA

Menu will be judged on the following criteria:

- Menu is creative in design and style.
- Menu includes appropriate and attractive photographs.
- A variety of menu choices are available for selection.
- Various methods are used in food preparation.
- Menu items offer various color, texture, flavor, and temperatures.
- Consideration is made for food allergies and special dietary preferences.
- Table, buffet settings, and/or service themes are communicated.
- There is a “wow” factor in the menu.
- There is a “wow” factor in the web design.

90 points

You must submit an essay and include answers to the following questions:

- What was the business strategy used in developing your menu?
- How does the menu support your business strategy?
- How do you define success and how is it measured at your facility?
- What efforts were taken in regards to sustainability?
- How has your catering department distinguished itself from others?
- What is your specialty or what are you most proud of in your catering department?

10 points

TOTAL 100 Points Possible

## CONTEST RULES

- The contest is open to all NACUFS institutional members in good standing. Entries must be designed and produced by the institution entering the contest. Entries cannot be of company-wide promotions/menus/ concepts that are for use at multiple locations or institutions as a company program, or submitted previously.
- All entries must be received by the deadline of March 31, 2023. Entries not received by the deadline will have one point deducted for each day late up to five days, and thereafter be disqualified and will not be judged.
- The dining awards chair and NACUFS staff will review all entries upon receipt for rule adherence, qualification, and classification, and reserve the right to reclassify entries if deemed appropriate.
- The decision of the judges is final.
- By entering, permission is thereby given to the National Association of College & University Food Services (NACUFS) to publish and/or use in any way the material so submitted.

## CONTEST PENALTIES

Failure to follow the rules as defined will result in disqualification or penalty points being assessed against the total score as follows:

- |  |  |
|--|--|
| <ol style="list-style-type: none"> <li>Essay             <ol style="list-style-type: none"> <li>Essay missing</li> <li>Essays of more than 300 words</li> </ol> </li> <li>Late entry (one point per day, up to five days)</li> </ol> | <p>Disqualified</p> <p>Disqualified</p> <p>1-5 points/Disqualified</p> |
|--|--|



2022 Official Entry Form  
**LOYAL E. HORTON  
 DINING AWARDS**

Name of College or University (as it would be printed on award)

Name of Entry, Event, or Foodservice Operation (to distinguish multiple entries from one institution)

Address City State Zip/Postal Code Country

Entry completed by (name and position)

Phone Email

CATEGORY CLASSIFICATION (CIRCLE ONE)

Check one per entry  
 (Duplicate forms as needed for multiple entries)

	Small	Medium	Large
<input type="checkbox"/> 1. Residential Dining Concepts	S	M	L
<input type="checkbox"/> 2. Residential Dining Facility	S	M	L
<input type="checkbox"/> 3. Residential Dining—Special Event*	S	M	L
<input type="checkbox"/> 4. Retail Sales—Single Concept/Multiple Concepts/Marketplace	S	M	L
<input type="checkbox"/> 5. Catering—Special Event*	S	M	L
<input type="checkbox"/> 6. Catering—Online Menu	S	M	L

\*Date of Event/Dinner: \_\_\_\_\_

Refer to classification matrix on page 13 to determine your classification.

**CERTIFICATION**

I understand that entries not meeting specific requirements will be disqualified. I agree that all information on this entry form is accurate and that National Association of College and University Food Services (NACUFS) is relying on the statements and representations set forth herein. I have read and agree with the official contest rules. On behalf of my institution, I grant permission for NACUFS to publish and/or use in any way the material submitted as and in connection with this entry. If required by law, I certify that my institution has obtained from the copyright and/or trademark owner(s) written permission to use and reproduce, for the purposes reflected in my institution's contest entry and for further publication and use by NACUFS, any copyrighted materials and/or trademarks not owned by my institution, and if obtained, I will provide a copy of such permission(s) upon the request of NACUFS.

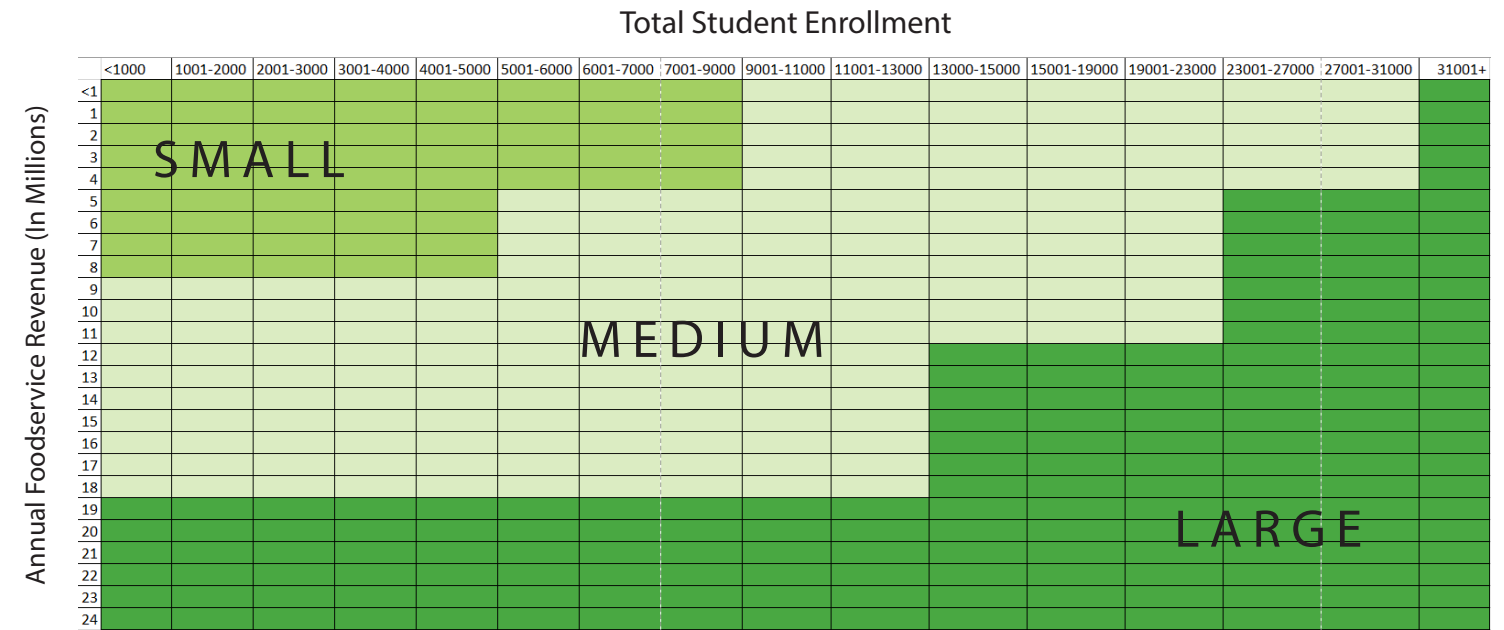
Voting Delegate Signature \_\_\_\_\_ Date \_\_\_\_\_

Mail to: NACUFS Dining Awards Contest  
 1515 Turf Lane, Ste. 100  
 East Lansing, MI 48823

ENTRIES MUST BE RECEIVED BY MARCH 31, 2023

**DINING AWARDS CLASSIFICATION MATRIX**

Entries are divided into three classifications: Small, Medium and Large. The following matrix combines total annual foodservice revenue and total student enrollment to determine an institution's classification of Small, Medium, or Large. To determine your classification, locate your Total Annual Foodservice Revenue and your Total Student Enrollment on the matrix.



Look for more opportunities to gain recognition for your program with all of the association's annual contests.

