



# *Jada Nava*

## **FOOD SERVICE SPECIALIST**

Jada began working for Mean Greens Café after moving to Denton in 2018. The Rio Grande Valley native has stuck with UNT Dining ever since, serving as a Food Service Specialist and an invaluable part of the team. She tries to bring humor into the kitchen, to liven up people's spirits and bring a sense of camaraderie to the staff.

Working for Mean Greens has exposed her to new flavors and techniques she wouldn't have thought to try. Jada recommends working for UNT Dining, because you not only get to feel good about the work, but it's the ideal place to learn important life skills in the kitchen, such as time management. For Jada, serving people at Mean Greens Café is like serving family.

Her favorite part of the job is getting to see others grow from the experience of working at Mean Greens. No two days look exactly alike, and getting to circulate between many responsibilities and tasks has allowed Jada to learn skills that she'll be able to apply in every area of her life.

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# *Veronica Sanchez*

## **SOUS CHEF, FOOD SERVICE MANAGER**

Born in Muzquiz Coahuila, Mexico, Veronica has worked with food all her life. She has worked with UNT Dining Services for 13 years; working at Kitchen West prior to joining the Mean Greens Café team. Since then, she has contributed to several fan-favorite recipes, including the Enchiladas Suizas with Tofu and the Refried Bean Enchiladas.

Veronica puts a lot of love into her food, and she tastes everything to ensure the best quality possible. Everything at Mean Greens Café is served fresh—nothing is ever frozen or canned—a point of pride for Veronica. She loves exploring various cuisines and techniques in the kitchen. Her favorite part of the job is feeling like she makes a difference when her ideas are incorporated in the menu at Mean Greens Café, and it certainly wouldn't be the same without her.



# *Brenda Claros-Finau*

## **OPERATIONS MANAGER**

Brenda began her career as a caterer in the travel industry, working for airlines like Qatar, Emirates, American and Spirit. While working for in-flight services, she was able to learn about various cultures and even picked up a little of Arabic, Hindi and French language. She brings this love for learning to her work at UNT. Since joining the UNT team in 2017, she has worked for Fuzzy's Taco Shop, Starbucks and Verde Catering before finding her way to Mean Greens Café.

Between balancing her undergraduate classes here at UNT as an Integrative Studies major and spending time with her family, Brenda takes pride in her work and loves to train others. At Mean Greens Café, there's a lot of work to do in a small amount of time each day, but she still makes sure to show people how to do things properly. Brenda leads by example, and her patience is a special quality of her leadership style.



# *Cris Williams*

## **CHEF GENERAL MANAGER, ASSISTANT DIRECTOR**

Before becoming Assistant Director of Dining Services and Chef General Manager of Mean Greens, Cris graduated from Aims Culinary Academy in 2004 and went on to earn over 15 years of experience in the industry, working for Hilton Dallas Southlake, Vineyard Steakhouse, Magnolia Hotel and Fire Oak Grill. As an American Culinary Federation silver and bronze medalist, Williams brings his hands-on approach to his work at UNT, working shoulder-to-shoulder with everyone on his team.

Chef Cris' proudest moment during his time with Mean Greens Café was when their famous Tomato Curry recipe received the Gold Award in the Best Vegan Recipe category of the 2020 NACUFS Nutrition Awards. He loves introducing students to things they normally wouldn't try, and the guests and employees Cris interacts with everyday keep him motivated to always be improving. He's also the expert behind UNT's hydroponic garden, which distributes over 700 heads of leafy greens across campus each week.



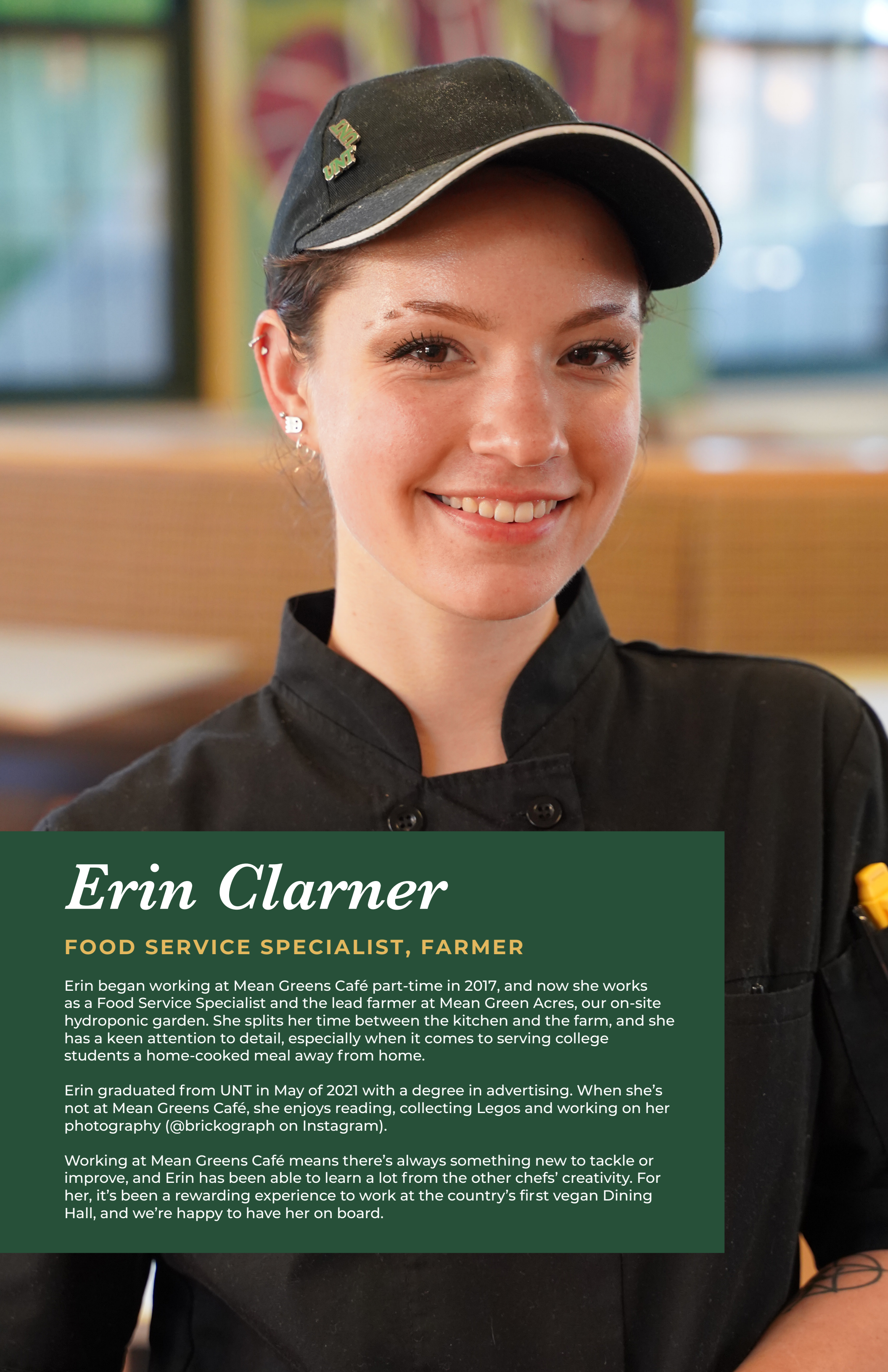
# *Benita Honzura*

## **FOOD SERVICE SPECIALIST**

Benita has called Denton, "home," for the past 28 years, and she's been a crucial Mean Greens Café team member since 2015. Her favorite part of working at Mean Greens Café is arriving early, preparing and serving breakfast, then getting to sit down and enjoy her hard work every morning.

Benita has a knack for preparing the salad bar at Mean Greens Café, and she's been the mastermind behind several of the recipes and presentations that many guests are familiar with. She brings her stellar camaraderie to the kitchen, always lending a hand to her fellow cooks when needed.

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# *Erin Clarner*

## **FOOD SERVICE SPECIALIST, FARMER**

Erin began working at Mean Greens Café part-time in 2017, and now she works as a Food Service Specialist and the lead farmer at Mean Green Acres, our on-site hydroponic garden. She splits her time between the kitchen and the farm, and she has a keen attention to detail, especially when it comes to serving college students a home-cooked meal away from home.

Erin graduated from UNT in May of 2021 with a degree in advertising. When she's not at Mean Greens Café, she enjoys reading, collecting Legos and working on her photography (@brickograph on Instagram).

Working at Mean Greens Café means there's always something new to tackle or improve, and Erin has been able to learn a lot from the other chefs' creativity. For her, it's been a rewarding experience to work at the country's first vegan Dining Hall, and we're happy to have her on board.