

NACUFS (2025)

Innovative Dining Program of the Year

For the Strength of Youth (FSY) Program

Brigham Young University

Introduction:

For the Strength of Youth (FSY) is a transformative summer program for teenagers, focused on spiritual growth, friendship, and personal development. A key aspect of this experience is the nourishment provided by BYU Dining Services, which plays an essential role in making FSY both enjoyable and memorable. With a mission to foster a Christ-centered community through hospitality, BYU Dining offers fresh, high-quality meals across its diverse dining locations. From chef-prepared dishes to iconic BYU Creamery ice cream, dining at FSY goes beyond sustenance—it's an integral part of the journey, bringing people together and creating lasting memories.

Essay:

For the Strength of Youth (FSY) is a summer camp program held in several U.S. states during May and August, hosting youth ages 13 to 18. Each week, a new group of participants enjoys a specially designed experience focused on spiritual and personal development.

Brigham Young University (BYU) Dining Services plays a key role in the FSY experience, offering meals that align with its Christ-centered mission of nourishing learning, building community, and creating belonging. With 16 restaurants, two residence cafeterias, a grocery store, and more, BYU Dining provides a wide variety of quality dining options.

Meals for FSY participants are freshly prepared by skilled campus chefs, opting for healthy, delicious options over prepackaged convenience. This approach reflects BYU Dining's commitment to excellence.

Beyond sustenance, BYU Dining helps participants experience a taste of campus life. Whether sharing a meal in the Cougar Eat Food Court or enjoying BYU Creamery's iconic ice cream, mealtimes become memorable moments. Through thoughtful meal planning and hospitality, BYU Dining makes FSY more than just a camp—it's a life-changing, immersive experience for all who attend.

Introduction:

At BYU Dining Services, we aim to make every FSY participant feel a sense of belonging, even during their brief stay. Through thoughtful touches like FSY-themed posters, clear meal planning, and engaging social media, we created a welcoming atmosphere for thousands of youth each week. By ensuring smooth dining experiences and encouraging involvement beyond the cafeteria, we helped attendees feel connected to the BYU community. Our goal was simple: to make their time on campus memorable, enjoyable, and filled with a sense of belonging.

Essay:

At BYU Dining Services, we aim to make every FSY participant feel like part of the BYU community, even during their brief five-day stay. To create this connection, we displayed FSY-themed posters and messages in popular spots like the Cougar Eat, fostering a welcoming atmosphere.

To simplify dining, we created a color-coded chart with meal locations and a QR code for easy access. Clear signage directed participants to dining areas, menus, and allergen information. For those with dietary needs, our dietitian table provided maps and resources, ensuring everyone could enjoy their meals with confidence.

Beyond dining, we engaged FSY participants on social media, inviting them to connect with the broader BYU community through fun posts and activities, making their experience even more memorable.

Through careful planning and engagement, BYU Dining Services helped FSY participants feel welcomed, valued, and truly part of the BYU community.

Introduction:

Feeding thousands of FSY participants required careful planning and dedication from BYU Dining Services. Each campus restaurant crafted tailored menus, ensuring a seamless dining experience. By rotating menus weekly, chefs maintained consistency while keeping meals exciting. Special dietary needs were prioritized with allergen-friendly options and clear labeling, making dining stress-free. Detailed menu descriptions helped participants easily find meals that suited their needs. Through these efforts, BYU Dining ensured every FSY participant enjoyed fresh, delicious, and worry-free meals during their campus visit.

Essay:

BYU cafeteria facilities played a crucial role in feeding thousands of FSY participants, with menus tailored to each location. Menus repeated weekly, not daily, allowing chefs and staff to perfect meal prep while keeping the experience fresh and exciting.

To ensure no participant left hungry, BYU Dining offered special menus for dietary needs, providing safe, healthy, and delicious options. Meals were clearly marked with allergen icons and color-coded markers to help participants make informed choices, reducing stress for students, parents, and staff.

Menus also included descriptions, making it easy to select meals that suited individual needs. Whether for breakfast, lunch, or dinner, BYU Dining's thoughtful planning and commitment to quality ensured each meal was a highlight of the FSY experience.

BYU Dining also focused on creating a welcoming atmosphere for FSY participants. Through touches like FSY-themed posters, meal planning, and active social media engagement, we made sure participants felt connected to the BYU community. By offering stress-free dining and encouraging involvement beyond the cafeteria, we helped them feel included. Our goal was simple: to make their time on campus memorable, delicious, and filled with a sense of belonging.

Introduction:

Feeding thousands of FSY participants weekly was a significant effort, requiring coordination across campus and the dedication of BYU Dining Services. With the help of multiple dining centers, meals were served efficiently, offering a seamless experience. From Heritage Halls to the Cougarreat Food Court, each location provided diverse, high-quality, and convenient options. Special events, like Cougar Crust Pizza's legendary pizza night, added excitement. Through collaboration, innovative planning, and the use of fresh, local ingredients, BYU Dining ensured that FSY meals were both healthy and fulfilling for all participants.

Essay:

The Strength of Youth (FSY) program required a massive, coordinated effort, with BYU Dining Services playing a crucial role in keeping thousands of attendees well-fed throughout the summer.

BYU Food To-Go provided Heritage Halls with a seamless dining experience, offering breakfast and dinner quickly. Concessions added excitement with meal service from Brigham's Wagon, a campus favorite. The Library Café expanded its reach by serving meals in the student union, where most FSY classes were held.

The Cougarreat Food Court was a popular spot, featuring chains like Chick-fil-A, Wendy's, Subway, and Choices. To maximize efficiency, meal tickets allowed attendees to place orders easily and enjoy quick, continuous food service.

BYU Catering served thousands in just 30 minutes, while outdoor dining areas offered informal settings for socializing. The highlight of the week was Cougar Crust Pizza, which made 700-800 fresh pizzas using local ingredients from Deseret Dairy and BYU's Culinary Support Center.

FSY menus were carefully crafted to provide fresh, varied meals daily. Dedicated staff, including Y-jobs and experienced team leaders, ensured smooth operations. Through meticulous planning and teamwork, BYU Dining Services gave FSY participants an exceptional, healthy, and unforgettable dining experience.

Introduction:

BYU Dining Services plays a crucial role in FSY, efficiently feeding thousands of participants in an inclusive and sustainable way. With over 200 student staff members, BYU Dining exceeds expectations by meeting diverse dietary needs while promoting sustainability. This effort not only supports FSY participants' wellness but also enhances campus life. The following highlights how BYU Dining's thoughtful planning and dedication make a significant impact, benefiting all involved.

Essay:

During FSY, BYU Dining Services operates at full capacity, employing over 200 students and full-time employees to meet the demand. This expanded team ensures smooth meal service and contributes to an excellent experience for all. Dietary needs are carefully addressed, with gluten-free, nut-free, and dairy-free fridges, as well as tailored meals for participants with disabilities.

Sustainability is a top priority, with meal participation closely monitored to minimize waste. Food scraps are composted to nourish campus landscapes, ensuring food portions are generous without excess. This approach benefits both sustainability and the beauty of the campus.

Positive feedback from employees, participants, and counselors highlights the success of BYU Dining Services throughout FSY. Meticulous planning and attention to detail have a meaningful impact on the campus community, making the dining experience enjoyable and sustainable for everyone involved.

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