

Nutritional leadership

As an established nutritional leader in the quick service restaurant industry, Subway® is committed to:

- Offering a wide variety of nutritious menu items and ingredients.
- Providing detailed information on nutrition and leading a balanced lifestyle.
- Providing continuous research and development to improve the flavor and quality of our ingredients.
- Participating in local and regional initiatives that promote balanced life styles worldwide.

Training and ongoing support

The Subway® franchisor provides extensive training and ongoing support, both locally and nationally, to all owners.

Safety and strong operations

The operation of a Subway® restaurant does not involve any cooking, or grilling, which makes a Subway® restaurant safe and simple to operate. Subway® restaurants have strict policies for cleanliness, food safety, and food quality, which are the highest standards in the Quick Service Restaurant (QSR) industry.

How your College/University may benefit

- Added source of revenue.
- Lower operational costs with a partner to share the foodservice workload.
- Floor plans adaptable to almost any space.
- Portable meals for students on the go.

Subway® franchise options:

1. Become our franchise owner.

You or your organization would purchase the franchise, build out, staff, and operate the restaurant.

2. Become our landlord.

Lease space to an experienced Subway® franchise owner who will invest, build out, staff, and operate the restaurant and pay a monthly rent.

3. Work with a Food Service Management Company (FSMC).

- The FSMC may already be a franchise owner, or we can help it become one.
- The FSMC can manage the Subway® restaurant for your college/university.
- The FSMC can subcontract space to a franchise owner, who will invest in and operate the restaurant.



Contact us for more information

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With nearly 7 million sandwiches served daily, we should make the Dean's list.



The Subway® brand offers . . .

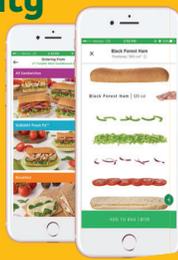
- Over 50 years experience. Whether you own or host a Subway® restaurant inside your campus, you become part of one of the world's most recognizable brands, with locations in more than 100 countries.
- A proven successful presence, with over 600 locations in colleges or universities worldwide.
- Speedy service with the nutritious options or indulgent choices your students want.
- Menu options to handle multiple day-parts and late night potential.

The Subway® menu includes . . .

- Breakfast sandwiches, wraps, flatbread, subs and salads, custom made-to-order.
- Value-focused meals that are affordable.
- Gourmet breads, sauces and toppings.
- Regional options available worldwide.
- Optional menu additions such as Subway Café® and Mama DeLuca's® Pizza.

Remote ordering capability

With Subway® online ordering and mobile app, where available, guests can save time by using their mobile device to order and pay ahead of time.



Subway Café®*

Our optional Subway Café® menu includes hot and cold espresso-based beverages and an extended variety of baked goods.

Subway® Catering

Whether it's a meeting or a special event being held on your campus, we have a catering menu that can serve a group of any size with freshly prepared, great-tasting food.

Mama DeLuca's®*

Our optional Mama DeLuca's® program is a Subway menu addition, which includes made-to-order pizza and pasta, boneless chicken wings and breadsticks.



*Available in the US & Canada, with other markets subject to approval.

Sustainable sourcing

Our ambition is to reduce environmental impact and preserve our planet's health.

Sustainable agriculture

We believe we can work with farmers to improve practices that preserve natural ecosystems and water availability to ensure a healthy farming system globally for generations to come.

Sustainable packaging

We aim to design our functional packaging with reuseability and end-of-life as the top considerations.

Resource conservation

Through innovative design of our restaurants and offices, we will optimize our resource footprint for reduced waste, energy use and water use.

Climate action

Reaching deeper into our supply chains, ending deforestation is our opportunity to reduce GHG emissions through our purchasing power.

