

University Dining Service Newsletter August & September 2008

24th Annual Great American Cookout

The Great American Cookout will be held Tuesday, September 9, 2008, from 4:00 p.m. to 7:00 p.m. on the South Campus Mall. As always, we will have campus administrators there to help serve and meet the students. We will be trying something different this year by offering large inflatable games to play. These were picked out by the student managers. There will be a DJ for music. If we need to move indoors, we'll be able to have one game on north campus and the other games on first floor Commons. The DJ would then play at the Commons.

Grilled Chicken Sandwiches
Grilled 1/3 lb Pub Burgers
Boca Burgers

Potato Chips
Fresh Veggies with Dip

Baked Beans

Creamy Italian Pasta Salad
Tangy Potato Salad

Mint Chocolate Brownies
Jumbo Chocolate Chip Cookies

Lemonade & Punch

Cost: Baseline \$2.40, Flexline \$5.85, Cash \$7.00

Tainter cafeteria service will be closed offering only ala carte services during dinner.
Rain site: Meal served in Commons and Tainter Dining Rooms

EBI Information – Student Center

The Memorial Student Center conducted a survey of users during the 2007-08 academic year. Several questions were asked about the Dining Service operations in the student center.

The findings reflect the following benchmarks:

	UW-Stout	National Average
Union Foodservice Variety, Quality and Price	4.74	4.39
Aspects of Dining Service	5.41	5.18

Invoice Entry Automated

A new software module was purchased and installed from Aurora Information Systems, the provider of our FoodPro menu management software. This allows us to interface directly with our prime vendor and provides for automatic uploading of vendor invoices into our FoodPro database for inventory. This will greatly enhance efficiencies and increase accuracy.

ImageNow

During the last year we expanded use of ImageNow, a software the campus is using. We now scan all invoices and send them to the business office electronically. This technology also allows us to increase efficiencies and reduce the use of paper on the campus.



August

- 1986 Mike Kuhlman, Food Service Manager
- 1999 Brian Kalscheuer, Food Service Manager
- 2000 Kristi Kirby, Food Service Manager
- 2000 Darlene Frey (9/02), Financial Specialist
- 2002 Ann Zuerlein, Service Lead
- 2002 Kathy Matthews, Cook
- 2006 Lynn Bonjour, Service Lead
- 2006 Debra Friedli, Service Lead
- 2006 Jane Gilbert, Cook
- 2006 Tami Seehaver, Service Lead
- 2006 Cindy Wangen, Baker
- 2007 Marty Baumgartner, Storekeeper
- 2007 Nancy Beguhn, Cook

September

- 1985 James Forer, Food Production Assistant
- 1987 Linda Fane, Cook
- 1989 Kim Hintzman, Cook

New Equipment on Site

Over the summer, we have had some new equipment installed in dining service facilities.

In the Commons, we have installed a new gas pasta cooker to replace one that was over 20 years old. The new gas model should be more efficient than the old electric model. The cooker is made by Pitco and has two cooking pots and a rinse station. We also replaced one of our oldest combi oven, which was over 20 years old. The new Rational unit is gas, the first gas model in the Commons. We installed a gas unit in the Student Center a couple years ago and have had less maintenance issues than the electric.

The Memorial Student Center is adding Starbucks full line of espresso drinks and brewed coffee to the Terrace Shoppe. This required the purchase of a new espresso machine and takes us back to a more manual but authentic experience for our customers. The machine is by Verismo and should provide an excellent quality specialty drink. We also installed a special brewer for the Starbucks brewed coffees in the Terrace Shoppe. We have also purchased 2 Traulsen heated mobile catering cabinets. These cabinets are very streamline, and much easier to maneuver around the buildings and will be very good for off-campus catering.

Nutrition On The Web – Check it Out & Spread the Word!

University Dining Service provides diners with nutritional analysis of many of our menu items via our nutrition Web site: www.uwstout.edu/dining

Once at the web page select, “nutrition information” and then go to, “weekly nutrition analysis”. On this page you’ll be able to select your dining location and view the menu offerings. By clicking on the “apple” and selecting what you ate, or are planning to eat, you can receive the nutritional breakdown of the each item. You can also run a nutrition report that combines items. The ingredients and these nutritive values are shown: saturated fats, transfats, cholesterol, sodium, carbohydrates (sugar & fiber); calories, and protein. In addition, any allergens present will be noted.

Check it out and please tell others. So many people are not aware of this very helpful service!

Eat Healthy!

Staffing Changes for 2008-09

Jodie Seaborn, an LTE from last year and 10 plus years has chosen not to return this year. We will miss his kind and cheerful ways as well as his beautiful photography. Ken Sebranek, who retired this spring, is coming back to help us out in this position. So you will get to see Ken traveling around to all units. Thanks Ken.

Labor Costing Automated

Last year we moved all of our 350 plus student employees from paper time cards to the Kronos web based time recording system. We’ve been working with UW-Stout Human Resources and the UW-System payroll office to utilize this software for the production of labor costing reports which have been done manually in the past. We hope to have this capability up and running during first semester. University Dining Service at UW-Stout will be the first entity in the system to utilize this feature for in-house costing reports.

Bakery Workshop – New Ideas

Two employees from the Commons, Linda Potter and Kim Hintzman attended a NACUFS Bakery Workshop hosted by General Mills in Minneapolis. The workshop held in August provided some great new ideas for products and new ways to fine tune some processes in the bakery.

Fall 2008-09 Student Managers

COMMONS

Ian McClaire
Lauren Rauscher
Safu Shrestha
Alicia Riehle
Abhilasha Acharya
Kyle Reuter
Luke McCorry
Stacie Buss*
Joseph Leahy*

TAINTER

Jesse Meltz
Jesse Winker
Jake Kneebone
Betsy Allen
Ross Diener
Pat Fanning
Sunit Pandey
Randa Stone
Quinn Thomas*
Tim Volbrecht*
Susan Nelsen*

STUDENT CENTER

Sarah Pyne
Hemnish Joshi
Sandhya Poudel
Cassie Schneider
Samir Raut
Archana Shrestha
Jimmy Chan*
Scott Quam*
Kevin Bloom
Erik Anderson

CATERING

Dylan Erickson
Joshua Schmidt
Tiffany Payne*
Jordan Wilzbacher*

*Training 1st Quarter

Commons Remodel – Down to the Wire!

The Commons remodeling project you've been hearing and reading about is very close to reality. Following is a summary of the project. You can read and see more on the UDS web site starting in early September. We plan to have displays available in the Commons at this time too.

Introduction:

The Merle Price Commons will receive a major remodeling which is scheduled to begin on March 16, 2009. The project is scheduled for completion by July 24, 2009. Dining areas will be turned over to the university on August 1, 2009. The project is estimated to cost close to \$4 million. The service of cafeteria meals will be in the Memorial Student Center Ballrooms from March 6, 2009 through the end of the 2008-09 school year. Summer camp services during 2009 will be in the Terrace of the Memorial Student Center. Service to fall training camps in the remodeled Commons facility is scheduled to begin on August 11, 2009.

Project Overview:

Much of the project is infrastructure work and will have a "behind the scenes" impact.

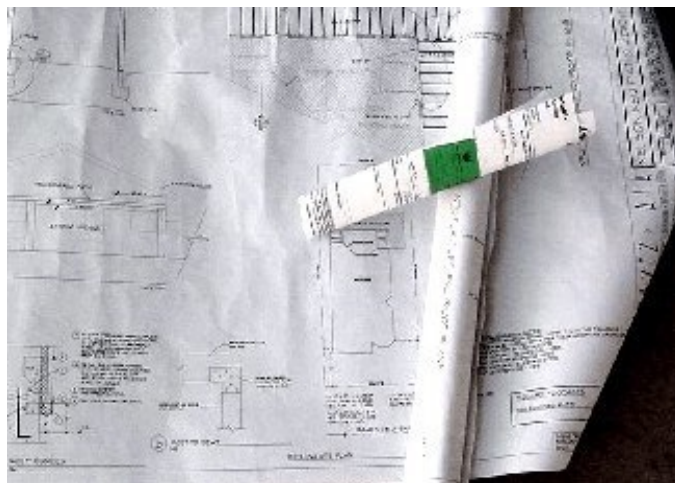
Kitchen & Ware washing Areas

- Asbestos abatement, involving removal and replacement of the ceiling, lights, and HVAC system and re-fireproofing of these spaces.
- Replace the walk-in coolers and freezers which are the original equipment installed in 1967. Due to age of units they are inefficient, use a banned refrigerant and are water cooled. The new units will be better insulated, more efficient; air cooled which are all better for the environment and saves resources. The new units will also contain approved refrigerants safe for the environment.
- Kitchen Exhaust Systems will be upgraded to variable operation via thermostatic controls creating large energy savings.
- A new highly energy efficient and low water use dish machine will be installed.

Dining Service and Seating Bays

- Abatement and replacement of the dining area floor materials.
- Customer service areas will have both operational improvements and cosmetic enhancements that both customers and employees will enjoy.
- Abatement of original asbestos containing floor tiles and replacement with seamless linoleum in high traffic and service areas and carpet in seating areas.

- Replacement of all mobile service stations with more permanent upgraded service stations. Stations available upon completion include:
 - Kitchen Classics
 - Broadway Grill
 - Pizzeria
 - Pasta Stop
 - Waffle Works
 - Extraordinary Waffles
 - Stir n' Wok
 - Southwest Sizzle
 - D' Jour
 - Broadway Deli
 - Sweet Endings
- Upgrades to stations will provide the following advantages:
 - Permanent consistent style of service stations throughout the area with much more aesthetically pleasing appearance.
 - Equipment designed to deliver a variety of menu options with the most efficiency and adaptability possible.
 - Stations equipped with appropriate holding, cooking and sanitation facilities to facilitate efficient work by employees and safe service to customers.
 - Improved customer “way-finding” and customer flow.
 - Enhanced ability to add variety to the menu offerings
- Replacement of all dining room tables and chairs with a large variety of seating options to including bench seating, booth seating, two person tables and banquet size tables.
- Power for laptops and enhanced wireless access in seating areas.
- More locations for TV viewing in the dining bays while still maintaining a quiet space for studying and socializing.
- The aesthetic enhancement of seating bays through the addition of special surface treatments, restaurant style seating options, and a central fireplace.
- The addition of an intercom system for employee or customer announcements, radio, and features for entertainment venues in the seating areas
- Replacement of all overhead station signage with video feed at each station for digital signage.



Green Chemicals Arrive

All three dining facilities are moving, or have moved to the use of Ecolab's greenest products for ware washing applications and for floor care in the production and service areas. There are four new chemicals we use in this eco-friendly line of products. The benefits according to Ecolab are:

- products non-toxic to humans when diluted for use
- they are safe for aquatic life when diluted for use
- there is no chlorine, NPE, EDTA or NTA
- free of carcinogens and reproductive hazards
- reduced packaging (no plastic containers to recycle – cellophane wrapped only)
- lighter in weight
- 100% non-caustic blocks safe to touch with bare hands

UDS is also moving to a line of packaging for many to-go containers that are compostable in commercial facilities. More on this in the next newsletter.



September

11	Lynn Bonjour, Service Lead
15	Jim Selz, Assistant Director
16	James Forer, Food Production Assistant
30	Marlene Edens, Cook

New Customer Service Training Program

During the spring semester we had a graduate student in Training and Development, Piyush Bhujel, create a new "Customer Service" training program to use with student employees. He had worked in UDS for several semesters as a worker and a student manager so he had a good idea of what was needed.

The new program drew ideas from a variety of places and involves a power point presentation as well as use of a well-known program called "FISH!". It will be used this year at all eight orientation programs.

University Dining Service Newsletter
A UDS Publication
August/September 2008
Articles should be submitted to Jim Selz
Not an official document. For information only
Not printed at tax payer expense