

# University Dining Service Newsletter February/March 2009

## Sample Bar Weekly – Give us Feedback!!

Price Commons and Tainter Dining offers samples of new recipes or products every Tuesday. Customers are then asked for feedback. Take a minute each of these Tuesdays in February to try the sample and tell us what you think. Your opinion counts!

- February 3, 2009      Roast Beef Pesto Grilled Cheese
- February 10, 2009    Cheeseburger Soup
- February 17, 2009    No Sample –Special Meal
- February 24, 2009    Tuscan Chicken Pitas

## Celebrate winter in Wisconsin

Price Commons and Tainter Dining will offer a special buffet that celebrates the wonders of winter and local food specialties of Wisconsin. The buffet will be offered at dinner on Tuesday, February 17, 2009 from 4:00 - 7:30 p.m. at the Commons and 4:00 – 7:00 p.m. at Tainter. Students can enter the photo contest of winter scenes, and can compete in winter games for prizes. The menu will feature items native to, or produced in, Wisconsin.

The following menu will be offered at normal dinner pricing:

Wild Rice Salad\*  
Jell-O Cubes  
Creamy Coleslaw\*  
Cornbread w/Honey\* Butter\*  
Deep Fried Smelt\*  
Brats\* with Sauerkraut\*  
Brian's Northwood's Buffalo Chili\*  
Cheesy Potato Bake\*  
Baked Beans\*  
Bi-Colored Corn\*  
Oatmeal Craisin\* Cookies  
Pumpkin\* Bars w/Cream Cheese Icing  
Ice Cream\* and Soft Serve\*  
Draft Root Beer\*

\*Foods native or produced in Wisconsin

## Midnight Breakfast a Success

The Midnight Breakfast, which was free to hall residents, was held December 14, 2008, from 10:00 p.m. – 12:00 a.m. This event offered a breakfast meal on the eve of exam week, and the opportunity to relieve stress by playing Bingo for prizes. This event was held at both the Commons and Tainter Dining Halls and was co-sponsored by Housing and Residence Life.

There were 779 attendees at the Commons and 368 at Tainter; a total of 1147. Housing & Residence Life staff kept the bingo games going and prizes were given out to many participants. Surveys showed the event was graded quite high: 57% gave the event an “A” grade, 37% a “B”, 5% a “C”, and 1% below average.



**February**  
5 Todd Utpadel, Cook

**March**  
31 Danielle Tuschl, Catering Lead

### **Commons Remodel Just Around the Corner**

Students have received marketing pieces about the upcoming Commons remodel project, with more to come in February. These publications should answer campus resident student's questions.

The good news is the project has come in about \$300,000.00 under the expected cost. Dell Construction, a general contractor from Eau Claire, was awarded this project. Two other local companies are also part of this project. The Electrical contractor is B & B Electric from Eau Claire, and Plumbing and HVAC contractor is Certified Inc. from Altoona. The foodservice equipment contractor is Strategic (formerly known at St. Cloud Restaurant Supply). We work with Strategic on a regular basis. The abatement contractor, AD/MS LLC from Oshkosh, is one that has done extensive work for the state. We feel fortunate that the bidding environment is very favorable, as this will save future students many dollars.

Here are a few quick facts about the project and notations regarding the impact on dining operations:

- Expressway Cart production operations move to Huff's old kitchen in MSC on February 13, 2009
- Commons Expressway Cart closes February 13, 2009 for the remainder of the semester
- Cafeteria service moves to Ballrooms of the Student Center from March 6, 2009 - May 15, 2009
- Last meal served in Commons is March 5, 2009 (reduced offerings on March 5, 2009)
- Staff of the Commons begin working in new locations March 6, 2009
- There will be no change in meal service hours
- Reduced cafeteria menu offerings in the Ballrooms
- Increased Traffic in the Student Center
- Housing offices will be relocated within 1<sup>st</sup> floor Commons from March – July, 2009
- Construction start date is March 16, 2009
- Substantial completion date is July 24, 2009
- Service in remodeled Commons begins August 11, 2009
- Estimated cost \$4 Million
- Funding source is program revenue (dining user fees). No tax money

Many plans are being made for this huge undertaking, as it is no small task to plan the moving 9000 plus meals per week to a new location. Staff has provided valuable input. Plans are reviewed regularly at weekly meetings. Everyone in UDS will feel the impact of this move and are encouraged to be flexible and creative to meet the challenges as a team.

For more information on this project you can go to our web site: [www.uwstout.edu/dining/renovation.html](http://www.uwstout.edu/dining/renovation.html)



### **February**

1997 Donna Zerbian, Service Lead  
1999 Barb Stephens, Service Lead

### **March**

1989 Barb Merten, Salad Cook  
2008 Joanie Dulin, Office Assistant  
2008 Todd Utpadel, Cook

### **Personnel Updates**

There are currently four vacancies within UDS.

The position vacated by Linda Potter's retirement is being recruited as a Foodservice Assistant 3. Anne-Liv Mandehr is the LTE in this position at the Commons. Interviews for this position will be within the next 4 weeks. The applicants are off the register from the January 10, 2009 test.

The return of a Cook 2 position at Tainter is also a current vacancy. Adam Richards is working as LTE at Tainter Dining in the position that will become the Cook 2. Interviews for this position will be within the next 4 weeks. The applicants are off the register from the January 10, 2009 test.

Diane Seehaver is out due to medical issues. Paula Prince is working at LTE in this position at the Commons.

The fourth position is the one that Joaine Dulin vacated when she moved into Rosalie Werner's vacancy. Lisa Schultz continues doing a great job as the LTE at the Student Center in this position.

Please welcome our new LTE's who are doing an outstanding job on the UDS team.

### **Student Employees of Month**



**Month**  
December 2008  
January 2009

**Price Commons**  
Mitch Nelson  
Ellen Wang

**Tainter Dining**  
Nik Burton  
Alisa Irwin

**Student Center**  
Amber Beal

### **Holiday Feast 2008**

Price Commons and Tainter offered a holiday buffet to celebrate the December holidays. The menu highlights were: Chicken Cordon Bleu, Carved Pit Ham, Au Grain Potatoes, Green Bean Casserole, Apple Crumb Pie, Spritz Cookies, Mistletoe Punch, Egg Nog and more.

Price Commons had 974 diners and Tainter had 494 for a total of 1468 participants in this buffet. Both locations offered students the opportunity to decorate their own cookies. Harp music was provided at Tainter dining hall. The linens, candlelight and special decorations were much appreciated by students.

When asked "Is the time on this special meal well spent?" 96% replied "Yes"!!

Surveys of 337 customers yielded these results:

Overall rating of the meal:

- 37% Excellent
- 46% Good
- 14% Fair
- 3% Poor

Menu:

- 30% Excellent
- 49% Good
- 14% Fair
- 7% Poor

Entertainment & Decorations:

- 52% Excellent
- 39% Good
- 7% Fair
- 2% Poor

### **UDS Professional Development Day in Review**

On January 15, 2009 permanent staff and student managers attended an all-day training in the Memorial Student Center. There were many topics presented during the day and they received good ratings. Ratings below are based on a 5 point scale. The session on updates for dining operations received a 4.6 rating. It is an interesting year with two major projects to report on, as well as a big initiative in the sustainability area. Most enjoyed seeing the sales statistics of the department. The safety topics on blood borne pathogens, personal protection equipment, hazard communications, and slips, trips falls in the work place received a 3.5 rating. Jordan Chabalowski, a student from a Business Strategies class, reported on their findings while researching the possibility of composting foods waste on the campus or in the community. Jordan's presentation, which gave insight into the very real possibilities for the future, received a 4.4 rating.

We had a representative from Reinhart present on earth friendly foodservice and where the industry is headed with products and ways of doing business. This session received a 4.6 rating. The working lunch featured a multitude of different food products to be tested. These items are on the leading edge of trends in menus. Featured were flat breads, Asian noodle concepts, hearty grain dishes, Mexican items and much more. The staff found some to be great for exploring in new menu ideas and rated lunch a 4.5. The most interesting, fun, and hopefully useful session of the day was learning more about our personalities and those of other UDS team members. The world sure doesn't mold us all alike and we will all be more successful if we learn to appreciate and understand our differences in the frame established by Myer/Briggs profiling. Scott Griesbach and Ann Marie Hoffmann presented this interactive session and got the highest rating of the day at 4.7. The day closed with a sharing of plans for moving the cafeteria service from Price Commons to the Student Center. We continued to field questions that will help us do the best job possible with this challenge. This session was rated 4.5 on the 5 point scale.

### **Student Employee Opinion Survey**

During the month of February, UDS will be providing every student employee the opportunity to assess their experiences as an employee in their facility. They will be asked to rate the performance of staff and student managers. This feedback will be used to help improve and direct these individuals in optimum performance. Questions on morale, effectiveness of policy and rules, as well as training will be asked with a goal to improve our student employment program.

Please take time to complete this important tool.

## **Nutrition and Dietary Habits Survey Results In**

In November 2008, a nutrition survey was conducted by University Dining Service. It was administered in Price Commons and Tainter Dining. The results are used to guide in menu planning, development of education materials, and the selection of retail products. A total of 281 students participated in the survey.

Below are the results of the survey questions:

### Satisfaction with variety of healthy food items in cafeterias

10% Very Satisfied  
48% Satisfied  
28% Neutral  
12% Dissatisfied  
2% Very Dissatisfied

### Satisfaction with the amount and type of nutritional information offered.

11% Very Satisfied  
41% Satisfied  
39% Neutral  
9% Dissatisfied  
0% Very Dissatisfied

Top five dietary choices students indicate they are making or feel are important to a healthy diet for them are:

1. More whole grains & Less Calories to lose weight (a tie between these two factors)
2. Decreasing saturated fat (animal fat) consumption
3. Increase consumption of lean meats – fish or skinless chicken
4. Organic foods added to diet
5. More plant based dietary selections

### Dietary Preferences, i.e., vegan, vegetarian, etc.

80% Unrestricted  
14% Partially Meatless  
2% Vegetarian (lacto-ovo)

Note- there were no respondents indicating a vegan dietary preference.

### Frequency for offering vegetarian foods at Kitchen Classics Area:

30% Never  
38% 3 - 4 meals/week  
18% 7 meals/week  
8% 10 meals/week  
5% 14 meals/week

## **Hovlid Hall Renovation and Dining Addition Update**

The Hovlid Hall renovation and dining addition project is currently out to bid. Bids are due back February 26, 2009. An award should be made during the month of March, which will allow the project to start on the late May 2009 schedule.

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