

University Dining Service Newsletter June/July 2008

University Dining – Good Place to Work

University Dining Service conducted a survey of their student employees this spring in all three facilities; Commons, Tainter and Student Center. The results show that working in dining service is rewarding and the work environment is positive.

Here are a few facts from the survey completed by 243 of the approximately 350 employees:

Rules and policies are fair:	Job Training:	Morale:
22% More Than Fair	31% Very Good	44% High
76% Fair	53% Good	52% Average
2% Unfair	13% Fair	3% Low
	2% Poor	

\Top reasons students work at dining service in order of ranking:

1. Flexible Scheduling
2. Convenience
3. Meal/Beverage Program
4. Variety of jobs

Apply today: www.uwstout.edu/dining



June

17	Linda Potter, Cook
18	Jane Gilbert, Service Lead
22	Lisa Miller, Food Service Manager

July

13	Brian Kalscheuer, Food Service Manager
27	Nancy Beguhn, Cook
31	Diane Ternes, Cook

Mid-Night Breakfast a Success

The Midnight Breakfast, which was FREE to hall residents, was held on the eve of Exam week, May 7th from 10:00 p.m. - 12:00 a.m. This event offered a breakfast meal and 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 University Housing.

Event attendees totaled 577 at the Commons and 297 at Tainter - a total of 873 individuals. University Housing staff kept the bingo games going and prizes were given out to many participants.

The meal received the following grades:

	A	B	C	D	F
Overall	57%	33%	7%	1%	2%
Activity	48%	32%	13%	2%	4%

Personnel Updates

Interviews for a new Service Lead for the Commons were conducted using the most recent register of individuals for a Food Service Assistant 4 position. The job was offered to, and accepted by, DeLayne Allen. DeLayne is a spring graduate of UW-Stout with a degree in Food Systems Technology and has been working for UDS in the Student Center as a student employee since October 2003, and as a Student Manager since March 2004. She will begin her appointment in this position in August of this year. Welcome to the permanent employee roster of the UDS team, DeLayne!

This spring we hired ten new Student Managers who will begin their training in the fall. Many of our seasoned Student Managers will be leaving us in December 2008, or have graduated this past May.

Welcome and offer your support to the new members of the Student Manager team:

Commons

- Stacie Buss
- Joseph Leahy

Tainter

- Quinn Thomas
- Tim Volbrecht
- Susan Nelsen

Student Center

- Jimmy Chan
- Scott Quam
- Satish Reddy Seerapu

University Catering

- Tiffany Payne
- Jordan Wilzbacher



June

1983 Rosalie Werner, Office Manager

July

2002 Danielle Tuschl, Catering Lead

University Dining Service Announces 2008-09 Special Meals & Events

Commons & Tainter Dinner Buffets

24 th Annual Great American Cookout	Tuesday, September 9, 2008
Pizza & Wing Party w/1950's Rock n' Roll Sock hop	Wednesday, October 15, 2008
Thanksgiving Feast	Tuesday, November 18, 2008
Holiday Feast – Commons	Tuesday, December 9, 2008
Holiday Feast – Tainter	Wednesday, December 10, 2008
“Winter Daze”	Tuesday, February 17, 2009

Commons & Tainter Steak Nights

Tuesday, September 23, 2008
 Tuesday, October 21, 2008
 Wednesday, February 25, 2009

Memorial Student Center Buffets

Oktoberfest	Tuesday, October 21, 2008
Holiday Buffet	Tuesday, December 9, 2008
Graduation	Saturday, December 13, 2008
Graduation	Saturday, May 9, 2009

Way to go Jan!



Jan Rasmussen, University Dining Services, has been named the Classified Employee of the Month for April.

The individual nominating Jan stated: "Jan has been a loyal employee of UW-Stout for 32 years. Jan is one of those employees who always accepts the challenges thrown her way and has been part of many successful changes within Dining Services. Jan is always able to get the job done and provides excellent support to the managers of the commons. Many of her ideas have improved the department. She displays not only a strong loyalty and dedication to her job duties but also to individuals within the department. She is very patient and insightful when it comes to helping students make the best choices for themselves as employees of dining and seeks to ensure they can succeed. She cares about them as individuals and strives to deliver the best service possible going the extra mile each and every time."

The Classified Employee of the Month award, now in its third year, was established by Chancellor Charles W. Sorensen to recognize classified employees at UW-Stout.

Student Employees of Month



Month

March 2008

April 2008

May 2008

Price Commons

Abby Raushereuer

Tainter Dining

Danielle Stiebs

Student Center

Bhattarai Santosh

Austin Thorson

Catering

Summer Camps Benefit the University

Summer is anything but quiet at UW-Stout for UDS. There are numerous groups that come to the campus in the summer to attend events, camps and conferences. Most of these visitors and attendees will be provided with meals by UDS. During the course of 2008 approximately 2500 people will attend events and many others traveling with them will experience our campus and our services.

There are several reasons that conferences and camps are sought after for summer business:

1. **Recruitment** – camps bring to campus many prospective students, who if they like the campus culture, facilities, services and have a positive experience may make UW-Stout their school of choice. The families that accompany them or the adults that attend may also suggest UW-Stout as the school of choice to others should their experiences be positive.
2. **Financial** – camps bring in revenue by using the facilities that would otherwise be unused in the summer. This extra revenue will help to cover overhead which is an on-going expense even when the majority of students are not on the campus. The revenue earned in the summer will help to keep fees down for students in future years.
3. **Financial Aid** – Summer campus provide excellent opportunities for students to work on campus, a form of financial aid. The students also may save money as they may already be paying rent in the summer. In addition they will build a relationship with the university which has been found to enhance retention.
4. **Exposure to Menomonie & Attractions** – adding so many people to the area through camps and conferences may bring these individuals back for a future visit or may sell them on UW-Stout.
5. **Revenues for Local Businesses**- The influx of groups to the Menomonie area brings in added revenues for the restaurants, stores, hotels that see a tremendous drop in business over the summer when most students and many faculty are not here spending their dollars. This can help keep many businesses viable as 12 month operations so they are there to serve the campus population during the academic year.
6. **Continuing Education** – the reason the university exists is to educate and whether the camp is athletic, band related, adult education, or focused on engineering like the STEPS program – all events are intended to enhance the individuals attending through education.
7. **Summer work for permanent employees** – without summer business many of our 12 month positions would be 9 month and many 9 month employees may not have the option of some part-time work in the summer.

Many people often ask what the financial payback of these camps is. Revenue over past seven years to Student Life areas only has been \$2,713,479.00. That is an average of \$350,000 per year.

Since many of our campus return year after year – we encourage you to put your best foot forward when you encounter an attendee or visitor on campus or in the community. Become an ambassador for UW-Stout and the Menomonie area to insure continued success and growth in this important segment of our business.