

University Dining Service Newsletter December 2004/January 2005



Mid-Night Breakfast

On Wednesday, December 15, University Dining Service and Housing & Residence Life will kick off Exam Week by again sponsoring a FREE Mid-Night Breakfast. This will be held from 10:00 p.m. – 12:00 a.m. in both Commons and Tainter Dining Halls. The breakfast menu will include: Scrambled Eggs, French Toast, Breakfast Cereals, Donuts, Muffins, Fruit, Juice and Beverages. There will be Bingo for all, with prizes galore. Participants are requested to bring a non-perishable food item for the Dunn County Food Pantry. UDS will be giving away 2 mountain bikes at Commons and 1 at Tainter. Students attending will enter the drawing. Those bringing an item for the Food Pantry will receive an extra entry form.



Holiday Buffet Planned

University Dining Service will be hosting the annual Holiday Buffet on Thursday, December 9, in the Great Hall. The menu includes: Honey Glazed Ham, Oven-roasted Turkey w/Cranberry Orange Sauce, Holiday Meatballs in Dill Sauce, Mashed Potatoes w/Turkey Gravy, Apple Pecan Stuffing, Butternut Squash w/Brown Sugar, Green Bean Casserole, Caesar Salad, Relish Tray, Fruited Gelatin Salad, Holiday Pasta Salad, Assorted Breads, Assorted Fruit Pies, Hot Cider, Coffee, and Milk. Serving from 11:00 a.m. – 1:00 p.m. Call X1482 or stop in Room 224 of MSC for tickets or reservations. Tickets are \$6.95 if purchased by December 8, \$7.95 at the door. Reservations suggested.



Graduation Buffet Scheduled

University Dining Service will be hosting the December commencement buffet on Saturday, December 18 in the Student Center. The menu includes: Cumin Rubbed Pork Loin, Baked Ziti, Herb-roasted Chicken, Mashed Potatoes w/Gravy, Chicken & Herb Stuffing, Vegetable Medley, Caesar Salad, Greek Pasta Salad, Broccoli Cole Slaw, Fruited Gelatin, Assorted Breads, Fruited Cheesecake Squares, Coffee, and Milk. Call X1482 or stop in Room 224 of MSC for tickets or reservations

Staff In-service

A day of Professional Development for all University Dining Service classified staff and student managers will be held on Thursday, January 20, 2005. Watch your mail for more information on this.

I Learned All About Life From a Snowman...

- ~ It's okay if you're a little bottom heavy.
- ~ Hold your ground, even when the heat is on.
 - ~ Wearing white is always appropriate.
 - ~ Winter is the best of the four seasons.
- ~ It takes a few extra rolls to make a good midsection.
 - ~ There's nothing better than a foul weather friend.
 - ~ The key to life is to be a jolly, happy soul.
 - ~ We're all made up of mostly water.
- ~ You know you've made it when they write a song about you.
 - ~ Accessorize! Accessorize! Accessorize!
 - ~ Don't get too much sun.
- ~ It's embarrassing when you can't look down and see your feet.
 - ~ It's fun to hang out in your front yard.
 - ~ Always put your best foot forward.
- ~ There's no stopping you once you're on a roll.

Traditional Thanksgiving Buffet Rate High Among Diners

The Traditional Thanksgiving Buffet offered to diners on Tuesday, November 16th was once again rated as the most popular meal of the year. 263 surveys reflected the following ratings for the meal:

48% excellent 46 % Good 6 % Fair 0% Poor

Students also indicated by an overwhelming amount that special meals are worthwhile and appreciated by them with 97% answering yes to: Are special meals worth the extra time and cost?

A total of 1407 individuals dined at the meal, 927 at the Commons and 4810 at Tainter. Participation in the "Creative Turkey Contest" and word games won several students "baskets of plenty".



December

1990 Maria Butkowski, Food Service Manager

1999 Marlene Edens, Cook

January

1975 Jim Selz, Assistant Director

1999 Susan Block, Registered Dietician

Nutrition On-Line

Our FoodPro nutritional analysis on the web this year was working very well for a brief time. Then when the notorious virus attacked much of the United States in October, our system was affected and caused our server to fail.

Getting this service back on line has been a priority. Along with this, we have decided to enhance the security of the FoodPro server and this is taking some extra time. The service is up again. Please check it out and provide feedback to us.



Holiday Feast

University Dining Service invites the campus community to celebrate the Holiday Season. A holiday buffet will be offered at the Commons on Tuesday, December 7, 2004 from 4:00 – 7:30 p.m. and at Tainter Dining on Wednesday, December 8, 2004 from 4:00 p.m. – 7:00 p.m. The dining areas will be decorated and trimmed to set the mood for this festive season. Diners will be offered the opportunity to decorate their own sugar cookie.

The menu will be served buffet style and will feature: Carved Pit Ham, Chicken Cordon Bleu, Lasagna Florentine, Chicken Pilaf w/Orzo, Au Gratin Potatoes, Green Bean Casserole, Cheddar Broccoli Salad, Creamy Fruit Salad, Banana Bread, Dinner Rolls, Sugar Cookies, Spritz Cookies, Apple Crumb Pie, Egg Nog and Mistletoe Punch. The prices for this meal are: Baseline: \$2.20, Flexline: \$6.00, Cash: \$7.00, and Block: One Meal.

Sample Bar Produces Results

Each week, Commons & Tainter samples out new menu ideas to students during Tuesday dinner. This is one of our best avenues for finding new, acceptable, and popular menu items.

A review of first semester samples thus far, have led to a decision to include the following items in our list of new menu additions for 2005-06: Mexican Rice Salad, Bowl A Day Potatoes, White Chocolate Pecan Cookies, Cranberry Fluff Salad, and Chicken Pot Pie.

Pizza & Wing All-You-Can-Eat Dinner A Success

On October 1, 2004, Commons & Tainter provided an all-you-can-eat menu featuring Buffalo Wings and Pizza. Commons had 1006 diners and Tainter had 465. The theme, "A Night At The Movies", was complimented with special decorations and activities. Surveys of the diners at the special meal showed the following satisfaction ratings:

Excellent	25%
Good	55%
Fair	16%
Poor	4%

There also was a movie trivia contest at which those answering the questions correctly could win a prize. The larger prizes were DVD's.

North Campus Dining Options for 2005-06

University Dining Service is in the process of defining the dining options that will be available at Tainter Dining Hall next year. With the change of north campus to offer upper class housing with a more independent living style, UDS is responding with changes to match the demographics of students living there.

These changes will reflect the decrease in cafeteria meal participation by the majority of upper class students. The addition of suites and increased single room availability and floor kitchens to upper class students will also lessen the participation in cafeteria meals on north campus. Thus, the changes on north campus will be reduced service and options in cafeteria meals and a reduction in the fixed cost portion of the dining plan.

UDS is also looking at plans to expand the grab and go food items as well as add more convenience type grocery items.

UDS encourages UDS student and staff to provide input on these changes. Please pass your comments on utilizing the UDS web site, UDS employee suggestion forms, or at regular staff meetings.



Employee's Patience & Extra Efforts Appreciated

The new tray accumulator installed in the Commons this fall, has changed the work procedures in this area. The adaptation to the change has come about with much experimentation and re-working of employee tasks. This new, but traditional work, is one of many types of duties we perform that requires team work for success. We would like to commend Dianne Seehaver and the employees in this area for their flexibility while getting the system in place. Employees hard work and team approach are appreciated.

We would also like to like to acknowledge the frustration and extra challenges surrounding the 6 plus weeks of down time for the new pulper. We appreciate the extra work and patience of all employees in this area.

The pulper should be up and running within the next week according to sources at Adamation.

Bridal Faire

University Dining Service will have a booth for the third year at the Mabel Tainter Bridal Faire. This is an excellent opportunity for UDS to expose the public to the exceptional services our catering staff offers for those planning a wedding. This event has been beneficial to our wedding business.



December

- 4 Maria Butkowski, Food Service Manager
- 4 Ruth Ann Schoenoff, Food Service Assistant
- 12 Peggy Weber, Service Lead
- 13 Ann Zuerlein, Service Lead
- 15 Rosalie Werner, Office Manager
- 22 Dianne Seehaver, Service Lead
- 27 Kristina Niles, Service Lead

Prime Vendor Selection Process

The Request for Proposal (RFP) in the solicitation of a Prime Vendor for UDS began in October 2004. Four major foodservice distributors responded to the solicitation with proposals. The RFP evaluation team completed the first phase of selection prior to Thanksgiving. We now have two vendors remaining in the running: Baraboo Sysco and Reinhart La Crosse.

An award of the Prime Vendor contract should be completed within the next two weeks, and the successful vendor will begin servicing UW-Stout on January 2, 2005.

What does Prime Vendor Mean to you and to UDS?

The use of a prime vendor will provide a partnership that will benefit both entities. UDS will see improved efficiencies over the course of the contract saving money for students at UW-Stout. Some examples are: instead of multiple deliveries a day there will be only one for grocery, meat and cheese products; an interface of the vendors system will automate invoice price changes and invoice entry into our FoodPro system; vendor will provide training opportunities for UW-Stout staff; better pricing for products, and much more.

To you, it means there will initially be product changes so you will have to learn new packaging. We ask you to assist in assessment of new products to ensure our quality expectations are still met with the new vendor's line of supply.

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Articles should be submitted to Jim Selz
Not an official document
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