

University Dining Service Newsletter June/July 2005

Professional Development Day- September 2005

Planning is underway for the fall Professional Development day for full-time and student management staff. The date will be Thursday, September 1, 2005. In addition to tours of Red Cedar Suites, Health Center, and Tainter Dining, some topics being considered for this day are: Review of new Food Guidelines & Pyramid, "Generation Why" in the Workforce, Diversity Defined at UW-Stout, and Student Employment – The Road to Success.

If you have any feedback on these topics or others, don't hesitate to share it with your supervisor.

Annual Sanitation Inspections "Lookin' Good"

UW-Stout Dining Service is not required to have a restaurant license since it is run by the State of Wisconsin. Thus, the operations are not afforded the opportunity to be inspected annually by Department of Health and Social Service (DHSS) Sanitarians. Because UDS is concerned about maintaining a high quality operation meeting Wisconsin health codes, we invite DHSS Registered Sanitarians in each year to inspect our facilities and we pay for that service. Employees are not alerted to this event so that the sanitarians see life as it is on a daily basis.

The sanitarian is accompanied by the unit management and spends a couple hours in each facility. The approach is to spot check facilities for compliance, observe employee practices, quiz employees, review records and procedures, and take some temperatures of foods.

This year, our inspection was held on Tuesday, May 3, 2005. While there is always room for improvement, there were very few issues of concern on a broad level. A few areas to focus on are proper training on glove use, recording and action on temperature issues encountered, and a plan to monitor time and temperature of items held for service. Individual unit items are being addressed by the unit managers.

The sanitarian was very impressed with the knowledge of employees quizzed and the observation of proper procedures. This is a compliment to all employees. Training on food safety is a critical aspect of our operations.

Congratulations to all staff. Keep up the good work!

Midnight Breakfast

On the eve of exam week, Wednesday, May 11, 2005, UDS, along with Housing and Residence Life sponsored a free midnight breakfast for all students residing in the residence halls. The event was held at both Price Commons and Tainter Dining Halls.

From 10:00 p.m. until midnight, students could partake of an all-you-can-eat breakfast buffet. They could then play bingo and win prizes. Everyone got to register for two bikes given away at each facility. The Commons had 520 participants and Tainter had 279. The Food Pantry drive that was part of this event, was not as successful as in the past, with just under 200 items donated.

This event was well received by the students and gave them a great opportunity to relax and rejuvenate for the upcoming exams.

Board of Regents

The Board of Regents was on campus May 4 through 6, 2005. University Catering provided breaks and meals for the members of the Board of Regents and the Chancellors of other UW campuses.

The catering done was very upscale and included items off our Gourmet menu. For one of the meals, a Wine and Food Pairing Event was offered in cooperation with faculty from the Department of Hospitality and Tourism.

The staff of University Catering received many compliments on the food and the service. Congratulations to the entire University Catering staff and special recognition to Rod McRae, Pat Niles, Dani Tuschl and David Leach for their planning and execution of these events.



June

1983 Rosalie Werner, Office Manager

July

2000 Kristina Niles, Service Lead

2001 Kathy Foster, Office Assistant

2002 Danielle Tuschl, Catering Lead

Horizon

May 31	Pre-Session Begins
June 13	Summer Session Begins
June 8-10	DD Conference
June 30	YMCA Opening Ceremony
July 1-3	YMCA National Gymnastics
June 20 -24	Freshmen Registration
July 6-8	Freshmen Registration
July 11-15	Freshmen Registration
August 7	Summer Session Ends
August 8	Post-Session Begins

North Campus – Preview of Fall 2005

The Red Cedar Suites construction and opening is on schedule. Recently, there was an invitation only Open House at the new suites. The students that signed up for this hall for next year were invited to see their rooms and general areas of the hall. Key Student Life Staff were also invited to the open house.

There were several almost finished suites for students to walk into, measure and check out the space first hand. They also got to see the placement of elevators, laundry rooms, floor kitchens/lounges, and the lobby. It was an impressive tour. Approximately 200 students came and toured the building. There were many compliments about the new hall with the most frequent comment being, they couldn't wait to move in and have their own room.



June

17 Linda Potter, Cook
22 Lisa Miller, Baker

July

7 Diane Larson, Baker
13 Brian Kalscheuer, Food Service Manager
31 Diane Ternes, Cook

Statewide Procurement Initiative

On Friday, May 13, 2005, the University received a memo from the Department of Administration (DOA) that recognized the UW-Campuses concerns with the statewide request for prime vendor(s) for food. The memo granted UW-System administration the latitude to allow universities with current prime vendors to remain on their current contracts or to go out for a new contract as a part of a UW-System initiative separate from the state agencies.

UW-Stout will ask to be exempt from any new UW-System contract. We just completed this process in December and currently have a Prime Vendor with excellent pricing

DOA will be assessing the purchasing processes and resulting pricing achieved through June 2008. The prices being obtained during the interim will be compared to those achieved by state agencies on DOA's upcoming mandatory contract. At that time, we may again be called upon to participate in a statewide initiative.

Before the end of May, we should know if we can maintain our own current prime vendor relationship with Reinhart Foodservice.

Summer Happenings

Some of the larger conference groups and estimated attendance for 2005 are:

DD Conference	545
Drug/Alcohol Conference	225
Girls Perimeter	100
Boys Perimeter	90
Youth Forum	350
National Dance Camp	150
Upward Bound (4 groups)	35/group
Pre-College (4 groups)	45/group
Steps (4 groups)	40/group
Twin Cities Cycling	75
Basketball Girls Team*	100
Girls Post Perimeter*	50
Boys Post Perimeter*	50

*Breakfast only

There is one unique event being held on the campus this summer, the YMCA National Gymnastics competition, June 30 – July 3, 2005. This event will kick off with a march of athletes in the stadium and an outdoor buffet for 2600 on the multi purpose field. There will be competition with four concessions stands each of the remaining days.

In addition to the above groups, other events contribute to Dining Service revenue. Weddings, concessions, smaller conferences and similar events are also scheduled. There are also events that require only concessions or small groups joining us for meals in the Pawn. The Pawn will once again provide regular service weekdays this summer. Cafeteria service for groups will be done in Price Commons.

All those employees working the summer and on campus June 1, 2005, are invited to a Summer Camp and Conference Kickoff event to learn more.

Tainter Happening Fall 2005

Tainter dining staff has met with Housing and Residence Life, Facilities Management, and Physical Plant as the details are worked out for the changes in Tainter dining for next year. The remodeling of the Tainter dining area will be accomplished over the summer, creating an expanded retail area and securing the Co-ed Lounge to enhance late night operations.

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