

# University Dining Service Newsletter October & November 2005

## **Welcome Back Event A Success**

On Tuesday, September 13, 2005, University Dining Service held the 21<sup>st</sup> Annual “Great American Cookout”. This event is offered to enhance “community” on the campus and introduce students to Campus Leaders, Student Organizations, and other on-campus students. The students were served by top administrators including the Chancellor, Provost, Vice Chancellor, Deans, and more. This year we had 13 administrators participate.

The menu featured: buffalo burgers, turkey burgers, Boca burgers, pasta salad, jumbo chocolate chip cookies (a campus favorite) and much more. Cost for students living in the residence halls was normal price – \$2.20!!

The rock n roll band Phoenix, 92.1 Official House Band, provided entertainment in the South Campus Mall area. The weather was threatening during some of this event and alternate service of the meal was offered on 2<sup>nd</sup> floor Commons to those concerned about the weather. The buffet was enjoyed by 1000 individuals. This is lower than other years and is contributed to the weather.

A Student Involvement Fair was held in the mall area during the meal so students could get information and ask questions about organized activities and clubs on campus. Involvement in campus activities encourages healthy social activities, helps develop personal skills, and allows students to meet more people, which all make attending UW-Stout more rewarding.



## **October**

1974 Jan Rasmussen, Office Manager  
1982 Ann Thies, Director  
2001 Diane Ternes, Cook

## **November**

1999 Dianne Seehaver, Service Lead

### **North Campus - In Transition**

Last year it was determined that Tainter Dining Hall would offer reduced services and offerings this year. The reduction in services provided was a result of a request to offer a less expensive board plan to north campus residents. Most of the north hall residents are upper class students, have access to cooking areas and typically spending less time on campus on weekends.

The remodeling of the dining grab and go area has received many positive comments and sales there are up 41% from previous year sales. The investment made here and the items offered have proven to be beneficial.

The loss of breakfast and some options at other meals as well as no late night service on weekends has drawn criticism from residents. The most missed service appears to be breakfast based on comments thus far.

A survey/poll of north campus residents will be conducted in October to statistically assess what the majority of the north campus population feels is most important and whether there may be a need to change some of the services and offerings yet this year.

Many students did not realize that each north campus resident pays \$200 less for the year's board plan fixed cost rate. It is the goal of UDS to determine the best fit in services for north campus students that can financially be accommodated at current rates.

### **Vacancies Filled By LTE**

Presently there are several positions within UDS being held open until decisions are made on staffing and processes can be put in place for recruitments.

We welcome the following individuals who have joined UDS and ask everyone to offer them their support as they fill in for permanent staff.

Tami Seehaver, Service Lead @ Commons  
Cindy Wingmen, Baker @ MSC  
Carrie Pomeroy, Service Lead @ Tainter

### **Staff Member Resigns**

Bobbette Tunnyhill, Service Manager at Tainter, submitted her resignation from Dining Service at UW-Stout official on September 24, 2005. Bobbette has obtained a position with Dunn County Office on the Aging where she will coordinate meal services for the county. Bobbette had worked for dining service for over 7 years as a Catering Lead and then Service Manager. We wish Bobbette well in her future endeavors. Her upbeat energetic attitude will be missed.

### **Lisa Miller Fills Vacancy at Tainter**

We welcome Lisa Miller to a new facility and position at Tainter. Lisa has stepped into the Service Manager Job vacated by Bobbette Tunnyhill at Tainter Dining Hall.

Lisa is a graduate of UW-Stout and has worked for UDS since May of 1991. Lisa has been a Service Lead and a Baker with UDS. Prior to working for UW-Stout, Lisa was a foodservice supervisor at Luther Hospital and Chi Chi's restaurants.

As Service Manager, Lisa supervises the front of the house services, student managers and leads, as well as coordinates student employment issues.

### **Weekly Sample Bar– Give us Feedback!**

Every Tuesday, the Commons and Tainter Dining Halls offer samples of new recipes or products and ask for customer feedback. Take a minute each of these Tuesdays to try the sample and tell us what you think. Your Opinion Counts!

September 20 Raspberry-Applesauce Jell-O

September 27 2-Minute Hawaiian Pie

October 4 Southwestern Chicken and Rice

October 11 Chicken Parmesan

October 18 Pasta Fruit Salad

October 25 Wild Rice Potato Soup

November 1 Chewy Chocolate Oatmeal Cookies

November 8 Texas Caviar

November 29 Cakey Chocolate Chip Bars

December 6 Cocoa Spice Dusted Pollock



### **Pizza & Wing Party – A Celebration of Sports**

Commons and Tainter will be hosting a Pizza & Wing party on Wednesday, October 19, 2005. It's a party to celebrate the wonderful world of sports.

We'll decorate the dining halls with a sports theme and offer action games, such as football toss, hockey shoot, bean bag toss and golf putting for the sports mined to win prizes. We'll have sports trivia for everyone to enter in a drawing for bike giveaway at each location.

The party will be held from 4 p.m. - 7:00 p.m. at Tainter Dining Hall and 4 p.m. - 7:30 p.m. at the Commons Dining Hall.

The menu will provide the opportunity to eat-all-you-want of both Pizzas and Buffalo Wings. Top it off with a root beer float.

Detailed menu offerings include: Pepperoni Pizza, Sausage Pizza, Cheese Pizza, Buffalo Wings, Spicy Cross Trax Fries, Full Salad Bar, S'More Bars, A Build Your Own Sundae Bar - Ice Cream & Candy Toppings and Root Beer-On Tap!



## *Menu*

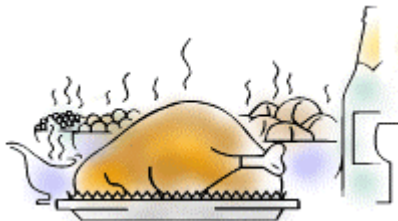
### **Oktoberfest Buffet**

University Dining Service is offering an Oktoberfest buffet on Tuesday, October 25, 2005 from 11:00 a.m. – 1:00 p.m. in the Great Hall. The menu includes: Langsam gerösteter Schweinebraten mit Sauerkraut (Slow-roasted Pork with Sauerkraut), Sauerbraten Fleischklösse (Sauerbraten meatballs), Knackwurst mit gegrillten Kartoffeln (Knockwurst on grilled potatoes), Kartoffelpüree mit Rindfleischsoße (Mashed potato w/beef gravy), Grüne Bohnen (Green beans), Kartoffelsalat (German potato salad), Pikanter Krautsalat (Sweet and sour cabbage salad), Grüner Salat mit Salatsosse (Chefs tossed salad with Italian dressing), Wiener Brot (Vienna Bread), Schwarzer Waldkuchen (Black Forest Cake), Apfelstrudel (Apple Strudel), Apfelwein (Apple Cider), Kaffee (Coffee), and Milch (Milk). Tickets are \$7.25/person in advance and \$8.25 day of event. For tickets and information, please call x1482 or stop in Room 224 in the Memorial Student Center.

## Develops New Menu

The catering staff has developed a menu that is specific to providing catering services off campus. This menu will be mailed to local businesses alerting them to the possibility of providing for their catering needs for business meetings, social gatherings, or employee events. Such business in the past has been done for large corporations in the area and was only achieved via word of mouth.

Interested parties can find this new menu on our web site under “menus”.



## Thanksgiving Feast

Commons and Tainter Dining will offer the annual Thanksgiving Feast on Tuesday, November 15, 2005. This popular meal includes: Carved Turkey Breast, Spiced Pork Loin, Mashed Potatoes and Gravy, Bread Dressing, Mushroom Stroganoff Casserole, Sweet Corn, Snicker Salad, Fresh Veggies with Dip, Cranberries, Dinner Rolls, Cherry Crisp, Pumpkin Pie, Ice Cream and Hot Mulled Apple Cider. Prices: Baseline \$2.20, Flexline \$5.50 and Cash \$6.50.



### October

- 3 Kim Hintzman, Cook
- 6 Donna Zerbian, Service Lead
- 11 Kristi Kirby, Food Service Manager
- 23 Kathy Matthews, Cook
- 25 Gail Zurn, Storekeeper
- 29 Kathy Foster, Office Assistant

### November

- 5 Jan Rasmussen, Office Manager
- 19 Darlene Frey, Financial Specialist
- 23 Ann Thies, Director
- 30 Rod McRae, Catering Manager

## Block Plan Popularity Improves

Sales of our newest dining plan, the block plan, now in its third year, have exceeded last year's sales at the same time.

Last year a total of 63 plans were sold first semester. This year sales of 113 plans have been recorded. The revenue for these sales has is almost \$28,000. Most of this is attributable to increased Bronze plans (25 meals) and Gold plans (100 meals) the Silver plans (50 meals) dropped slightly.

This meal plan proves to be valuable and economical to students looking for a cafeteria meal several times a week.

## Years of Service

The Alumni Association and the Chancellor's Office will recognize staff members for 10, 15, 20, 25, 30, 35 and 40 years of service to the university at a reception to be held from 5:30-7:00 p.m., Thursday, October 20 in the Crystal Ballroom of the Memorial Student Center.

Those being honored from Dining Service and their years of service are:

10 years	Marlene Edens
10 years	Linda Fane
15 years	Maria Butkowski
20 years	James Forer
30 years	Jim Selz

Congratulations to these dedicated employees.

## Student Employees of Month



September 2005

<b>Price Commons</b>	<b>Piyush Thapa</b>
<b>Tainter Dining</b>	<b>Daphne Koch</b>
<b>Student Center</b>	<b>Priti Sapkota</b>

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