

University Dining Service Newsletter December 2005/January 2006



Mid-Night Breakfast

On Sunday, December 18, 2005, 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 mountain bikes at Commons and 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 Tuesday, December 13, 2005, 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 w/Ranch Dip, Fruited Gelatin Salad, Holiday Pasta Salad, Assorted Pies and cookies, 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 \$7.25 if purchased by December 12, 2005; \$8.25 at the door. Reservations suggested.

Sales Up!

The large freshman class and high occupancy of the residence halls this year have contributed to higher sales and participation at many locations in UDS. As of November 15th, the sales reflect the following increases as compared to 2004-05 at the same time:

- Commons Meal Counts
 - Breakfast + 41%
 - Lunch +11%
 - Dinner +6%
- Tainter Express & PM Sales +7%
- Student Center Sales
 - Terrace +15%
 - Pawn + 27%
 - Heritage Café +58%
 - Late Night +36%

Professional Development Day Set

Professional Development activities for the permanent and management staff of UDS will be held on Wednesday, January 18th. All those involved will receive a detailed outline of this day in January.



Graduation Buffet Scheduled

University Dining Service will be hosting the December commencement buffet on Saturday, December 17, 2005, 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, Apple Crisp w/whipped Topping, Coffee, and Milk. Call X1482 or stop in Room 224 of MSC for tickets or reservations

North Campus Poll Results

A poll/survey of north campus residents was conducted regarding the need for breakfast service which was removed this year. The breakfast meal was removed as part of the reductions needed to offer a reduced cost meal plan to north campus residents.

The results of the survey indicated that most students would rather have all meals served to them than a reduced cost of dining plans. Many didn't realize the north campus plan was less expensive.

A decision has been made to add breakfast service back to north campus second semester, with options limited to continental choices or cook your own stations. The grab and go area will also open for customers. Service time will be 7:15 a.m. to 9:30 a.m.

In addition to adding breakfast back to north campus, there have been additions to the menu choices at meals that had specialty bar options removed. Tacos n' More was added back to Friday dinners, and a limited Deli back to Saturday dinner. This was accomplished with current staffing levels and has proven to be popular with about 20% of the customers selecting these added options.

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

A "Celebration of Sports" theme was used for our October special meal. A partnership with the University Recreation department on campus enhanced this event. The menu offered all-you-can-eat **Pizza & Buffalo Wings**, popular side dishes and a make your own sundae or root beer float. All of this was offered to residence hall students for the normal dinner cost of \$2.20.

University Recreation promoted intramural programs, adventure trips and recreation contests at this event. They also provided staff to coordinate action games at each location with opportunity to win prizes. Football toss, hockey shoot, golf putting and bean bag toss were played by many attendees. A Sports Trivia contest allowed everyone to enter a drawing for a bike.

The dining halls served 1368 students at this event. 294 of these participants were surveyed about the event on a four level rating scale. Thirty three % rated the meal excellent, 50% rated the event good, 15% fair and 11% poor.

New Employee Joins UDS

Carrie Pomeroy was hired in October to fill the vacancy of a Service Lead at Tainter Dining Hall. Carrie's state classification is a Foodservice Worker 4. Carrie currently works on the evening shift covering the dinner and late night PM operations at Tainter. Carrie has been a student manager at the Student Center and also an LTE at Tainter Dining Hall prior to her hire into a permanent position.

Traditional Thanksgiving Buffet Rated High Among Diners

The Traditional Thanksgiving Buffet, offered on Tuesday, November 15, 2005, was once again rated as the most popular meal of the year. Surveys reflected the following ratings for the meal:

49% Excellent

45% Good

6% Fair

1% Poor

Students also indicated by an overwhelming majority, that special meals are worthwhile and appreciated. Ninety Eight % answered yes to: “Are special meals worth the extra time and cost?”

A total of 1499 individuals dined at the meal, with 1111 at the Commons and 388 at Tainter. The most popular items on the menu were snicker salad and mashed potatoes. Many also selected the turkey, dressing and pork loin w/spiced applesauce as their favorites. Several students won “baskets of plenty” by participating in the “Creative Turkey Contest”.

Ethnic Foods Promoted

As part of a diversity initiative for targeted minority student groups on campus, University Dining Service (UDS) is working with student organizations to promote ethnic foods for these groups and expose the student population to some of the culinary background of the groups. Chef David and Ann Thies worked with Students Participating in Recognizing Indian Tribe at Stout (SPIRITS) to develop a representative sampling.

On October 26, 2005, SPIRITS and UDS offered the following ethnic foods to diners at the Commons Dining Hall: Native Wild Rice, Oneida Corn Soup, Buffalo Stew, Fry bread, Herbal Teas, Indian Luv Tea & Forever Fruit, both All Nations Blends. Some of the foods were purchased from the Oneida tribal retail outlet.

Materials explaining the items served and their relationship to the Native American background were provided and SPIRITS members were on hand to answer questions. During the 2 hour sampling approximately 200 – 250 students sampled one or more of the items.

The next group to be represented in the samplings is Asian and the student group to be involved is the Hmong Stout Student Organization (HSSO).



December

1990 Maria Butkowski, Food Service Manager

1999 Marlene Edens, Cook

January

1975 Jim Selz, Assistant Director

1999 Susan Block, Registered Dietician

Retirement at Commons

Sandra Richards announced her retirement from UW-Stout Dining Service effective the end of this semester. Sandy has been an employee of UDS since December of 1997, and an employee of the State of Wisconsin since March of 1992. Before coming to UW-Stout, Sandy worked at the Northern Center in Chippewa Falls. Sandy has been in several positions at UDS. She worked as a dishroom lead, a hot food cook, and most recently the salad cook at the Commons. She has worked in both the Commons and the Tainter facilities.

Sandy is a wonderful employee and will be sorely missed. Her upbeat attitude and culinary skills have been assets to UDS. Sandy has also been a great leader and mentor to the students she worked with. Please congratulate Sandy on her retirement.

A reception is being planned for Sandy on December 15, 2005, in Room 130 Commons from 1-3 p.m.

Sample Bar Successes

Each Tuesday, the Commons and Tainter Dining Halls offer a sample item to the dinner customers and gather feedback on it's acceptability for use on the cafeteria menus. Below are some of the successful items from the first semester. Sample results have placed the following items in our menu planning resource file for future menu use:

- Raspberry-Applesauce Jell-O*
- Two-Minute Hawaiian Pie*
- Southwestern Chicken & Rice*
- Chicken Parmesan*
- Wild Rice Potato Soup
- Chewy Chocolate Oatmeal Cookies

*Indicates Recipes from Home entries



Holiday Feast 2005

University Dining Service invites the campus community to a buffet to celebrate the Holiday Season, offered at the Commons on Tuesday, December 13th from 4:00 – 7:30 p.m. and at Tainter Dining on Wednesday, December 14th from 4 p.m. – 7 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, Eggnog & Mistletoe Punch

Prices for this meal are: Baseline-\$2.20, Flexline-\$6.00, Cash-\$7.00, and Block-One Meal



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

Upcoming Events:

- December 17 Commencement
- December 19 Evaluation Week Begins
- December 23 Evaluation Week Ends
- December 25 Christmas
- January 1 New Years Day
- January 2 WinTerm Classes Begin
- January 16 Martin Luther King Day
- January 22 WinTerm Classes End
- January 23 Spring Semester Classes Begin



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