

University Dining Service  
Newsletter  
February/March 2006

Celebrate  
**MARDI GRAS**

Tuesday, February 21, 2006

**Commons &  
Tainter Dining Halls**

Enjoy a Menu of Southern Specialties

**Commanders Salad**

*Tossed greens with traditional vinaigrette  
honey mustard citrus dressing*

or

*choice of dressing*

**Fruited Jello**

**Shrimp Creole**

**Vegetarian Creole**

**Bourbon Chicken**

**Vegetarian Dirty Rice**

**White Rice**

**Cajun Corn**

**Cajun Roasted Sweet Potatoes**

**Cornbread w/ Honey Butter**

**Dinner Rolls**

**Key Lime Pie**

**Mississippi Mud Pie**

**Mardi Gras Punch**

**Service Times:**

Tainter: 4:00 - 7:00 p.m.

Commons: 4:00 - 7:30 p.m.

**Prices:**

Baseline \$2.20

Flexline \$5.60

Cash \$6.50

Block Plan 1 Meal



This publication was not produced at taxpayers expense.  
This was designed by Erin Waters, a Junior majoring in Graphic Design.

## **Holiday Feast 2005**

Commons and Tainter dining halls offered a Holiday Feast to celebrate the December holidays. The menu highlights were: Chicken Cordon Bleu, Carved Pit Ham, Au Grain Potatoes, Green Bean Casserole, Apple Crumb Pie, Spritz Cookies, Mistletoe Punch, Egg Nog and more.

The Commons had 839 diners and Tainter had 381 for a total of 1220 participants in this buffet. Both locations offered students the opportunity to decorate their own cookies. Holiday music was provided and a piano player performed at Tainter. The linens, candlelight and special decorations were much appreciated.

Surveys of 279 customers yielded these results:

### **Overall rating of the meal:**

- 32% Excellent
- 53% Good
- 13% Fair
- 2% Poor

### **Entertainment & Decorations:**

- 39% Excellent
- 47% Good
- 12% Fair
- 2% Poor

Is the time on this special meal well spent?

- 98% Yes

## **Grand Opening of Northern Express**

Tainter dining staff is staging a week long Grand Opening event to celebrate the improved grab-n-go convenience area which opened this fall. This event will run Sunday, February 5 to Thursday February 9, 2006. Each day, the staff will be offering free samples of new or prospective menu and product additions. There will be prize drawings daily and a grand prize drawing for a Pizza Pronto. All the daily entries will be included in the grand prize drawing. T-shirts, chip bag clips, and pizza cutters with dining service marks will be among the prizes.



Stop on down and see the enhanced décor to reflect the Northern Express and review the many new products.

## **Ethnic Food Samplings**

Meetings are underway to plan the next two ethnic food samplings for the year.

February is Black History Month so we will be doing a "Soul Food" sampling during this month. The tentative date is Wednesday, February 22, 2006.

During March, HSSO (Hmong Stout Student Organization) has a week of activities planned and we will focus on foods from the Hmong culture one day this month.

## Nutrition and Dietary Habits Survey Results In

In December, a survey was conducted by University Dining Service. The survey was administered in both cafeteria dining halls. The results are reviewed by the Registered Dietitian and Menu Planners and provide valuable feedback about customer profiles, needs, and desires. The survey revealed the following:

### Is nutrition important to you when making decisions about what to eat?

- 42% Yes
- 50% Sometimes
- 8% No

### Satisfaction with variety of healthy food items in cafeterias?

- 9% Very Satisfied
- 50% Satisfied
- 30% Neutral
- 11% Dissatisfied

Those foods that students would like to see more of on the menus are: whole grains, unbreaded fish and meat, and pretzels as a low fat side at the deli. Dining service will be searching the market for more products that respond to these requests. Pretzels have already been added to the Deli.

### Dietary Preferences, i.e., vegan, vegetarian, etc.

- 82.7% Unrestricted
- 10.8% Partially Meatless
- 2.1% Vegetarian
  - .7% Lacto-ovo
  - 0% Ovo
  - .7% Lacto
  - .7% Vegan
- 3.9% Other

### Frequency for offering vegetarian foods at Kitchen Classics Area:

- 39% Never
- 45% 3-4 meals/week
- 10% 7 meals/week
- 2% 10 meals/week
- 4% 14 meals/week

## Student Employees of Month



Month	Price Commons	Tainter Dining	Student Center	Catering
October 2005	Jenny Wegner	Caitlin Davies	Joshi Hemnish	
November 2005	Lauren Rauscher	Jake Kneebone	Steven Yang	Katie Holm



### **February**

- 1988 Linda Potter, Cook  
1997 Donna Zerbian, Service Lead  
1999 Barb Stephens, Service Lead

### **March**

- 1989 Barb Merten, Salad Cook

#### **Midnight Breakfast A Success**

The Midnight Breakfast, which was free to hall residents, was held December 18, 2005, from 10:00 p.m. – 12:00 a.m. This event offered a breakfast meal on the eve of exam week, and the 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 Housing and Residence Life.

There were 722 attendees the Commons and 352 at Tainter; a total of 1074. Three mountain bikes were given away during the event. Housing & Residence Life staff kept the bingo games going and prizes were given out to many participants.

Food items collected for the Dunn County Food Pantry were delivered in December. Thanks to all who contributed!!!

#### **MSC Delivery Operations Move**

Last semesters plan to offer late night south campus delivery with a more limited menu out of the main MSC kitchen did not “pan out”. This change was made to improve efficiencies and meet the expected increased sales from the new freshman class.

Delivery sales on south campus have been very poor during first semester so we will move the delivery “operation” back to the Pawn. In the Pawn, the number of employees needed is reduced as current staff will work delivery orders into Pawn production. The delivery menu has been expanded to once again include grill items. It is hoped this will improve delivery sales on south campus.

#### **WinTerm Sales Up**

The 2006 WinTerm session provided UDS with sales that were much higher than previous sessions. The overall sales for first two weeks were up by 43% from last year. This increase in sales is attributed to the residence halls staying open for students during this break, as well as the higher recognition of the Pawn’s offerings during this time by students attending WinTerm.

### **Prime Vendor Contract Update**

January marked the start of a new prime vendor contract with Reinhart FoodService. This is not a change in vendor's since last year's award also was to Reinhart. The new contract is a result of a statewide combined RFP process mandated by the Department of Administration.

Reinhart again has provided support to operations through a food concept presentation and a training session on HACCP for permanent staff. The partnership with Reinhart FoodService should bring not only excellent pricing to UDS and its customers, but also provide for ongoing support and efficient ordering and delivery systems for us.



#### **February**

11 Ken Sebranek, Baker

#### **March**

9 Susan Block, Registered Dietician

31 Danielle Tuschl, Catering Lead

### **Personnel Staffing Updates**

Sandy Richards's retirement from UDS left a vacant position in the salad preparation area of the Commons. Dianne Seehaver has moved into this position. We wish Dianne well in her new position.

Dianne's move leaves a Service Lead vacancy to work in the front of the house areas and oversee the dishroom operations. Plans are in place to fill this position permanently, but in the meantime, managers are seeking a qualified individual to serve in a limited term capacity.

Should this vacancy not be filled from within, it will, along with the service lead position created by Kris Niles leaving, be filled utilizing a register established by the exam for Foodservice Intermediate. This exam will be given on March 11, 2006.

The Assistant Director for Retail and Catering position was announced for recruitment on a January 23, 2006 job bulletin. Mailings and advertising for this position will be completed in January. Deadline for applications is March 3, 2006.

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