

University Dining Service Newsletter June/July 2006

Annual Sanitation Inspections “Looking 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 Wednesday, May 3, 2006. 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 A Success

The spring Midnight Breakfast was held on Wednesday, May 10, 2006, from 10:00 p.m. – 12:00 a.m. This event was free to hall residents, and not only offered a breakfast meal, but also 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.

Event attendees totaled 533 at Commons and 277 at Tainter – a total of 810 individuals. Summer fun items, a “Smokey Joe” grill and cooler with Pepsi products were given away at each location by UDS during the event. Housing & Residence Life staff kept the bingo games going and prizes were given out to many participants.

Capital Improvements/Purchases

During the summer, a new blast chiller will be installed at the Commons. The unit selected will have all the latest in technology so information can be downloaded to a PC for tracking and recording to meet HACCP guidelines.

There are plans to purchase a portable blast chiller and a Tiger Truck (off road vehicle) for the Student Center and have them in place for fall use. The blast chiller will be an asset in the quick chilling of cooked products to be further processed in production and the quick chill of left over foods.

A review of dish machine styles and brands to replace the Student Center flight type dish machine will be done this summer. Plans are to replace this machine during the winter break of 2006.



June

1983 Rosalie Werner, Office Manager

July

2001 Kathy Foster, Office Assistant

2002 Danielle Tuschl, Catering Lead

Graduation Buffets Well Attended

University Dining Service provided two graduation buffets to graduates and guests at the spring commencement on Saturday, May 13, 2006. Each buffet was offered after the graduation ceremony held on campus. The early buffet served 447 guests and the second buffet served 339 guests. Many of the attendees also ordered decorated cakes, along with celebratory wine and champagne.

Horizon

May 30	Pre-Session Begins
June 2-3	NW Synod of Wisconsin
June 12	Summer Session Begins
June 13-16	Freshmen Registration
June 27-30	Freshmen Registration
July 14-18	NDA Dance

July 17-22	Youth Forum
July 24-29	Youth Forum
August 6	Summer Session Ends
August 7	Post-Session Begins

2006-07 Changes in University Dining Service Operations

- **Heritage Café** – Open longer hours due to increased popularity and customer requests: Open Monday – Friday – 9:30 a.m. – 3 p.m.
- **Tainter Dining Hall** – Keeping breakfast service! We are also adding an extra option at lunches, pasta or pizza daily, and expanding the choices on Sunday dinner to include cycle entrees rather than just pizza.
- **Commons and Tainter Dining Halls** – offering Deli Stations during extended service to increase options for the increasing number of diners between 1:45 and 4 p.m.
- **Advisement Days** - All operations, except Expressway Carts, open.
- **Thanksgiving Break** – All operations closed as the highest count during 05-06 period was 10 at one meal, with other meals at 1-5 people.
- **Pawn PM** – Now open until midnight Sunday through Thursday due to requests for longer hours on satisfaction survey.

Cereal Selections for 2006-07

Cereal surveys were distributed in March so students can have a voice in the cereal selections offered for the year of 2006-07. The list included all those available from our vendor and grouped them into specific categories. The intent is to offer something for everyone. Tabulation of the results by strict popularity in each category is used to make selections. 334 surveys were returned. Here are the cereals to be offered next year in each cafeteria dining facility, listed in declining order of popularity.

Commons

Sweetened & Semi-Sweet Cereals

Cinnamon Toast Crunch	Gen. Mills
Lucky Charms	Gen. Mills
Honey Nut Cheerios	Gen. Mills
Frosted Flakes	Kellogg's
Golden Grahams	Gen. Mills
Fruit Loops	Kellogg's
Captain Crunch	Quaker
Frosted Mini Wheats	Kellogg's

Low Sugar –Corn/Rice/Fortified

Kix	General Mills
Cheerios	General Mills
Rice Krispies	Kellogg's

Chocolate Flavored

Cocoa Puffs	General Mills
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Bran Cereals

Raisin Bran Crunch	Kellogg's
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Tainter

Sweetened & Semi-Sweet Cereals

Cinnamon Toast Crunch	General Mills
Lucky Charms	General Mills
Honey Nut Cheerios	General Mills
Frosted Flakes	Kellogg's
Golden Grahams	General Mills
Frosted Mini Wheats	Kellogg's

Low Sugar –Corn/Rice/Fortified

Kix	General Mills
Cheerios	General Mills

Chocolate Flavored

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Bran Cereals

Raisin Bran Crunch	Kellogg's
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Special Meal Themes Set for 2006-07

Commons & Tainter Dining Hall Special Meal Themes

September 12	22 nd Annual Great American Cookout
October 18	Pizza & Wing Party, "A Celebration of Sports"
November 14	Thanksgiving Feast
December 12	Holiday Feast – Commons
December 13	Holiday Feast Tainter
February 20	Hawaiian
April 17	BBQ

Memorial Student Center Noon Buffet Theme Meals

October 24	Oktoberfest
December 12	Holiday Buffet

Scholarship Winners

Daphne Koch, a Tainter student employee, received a \$750 Wisconsin Restaurant Association Education Foundation scholarship. Daphne has been an employee for four semesters. Another employee, Linda Koch, also received a \$250 National Residence Hall Honorary Scholarship. Linda has been a Tainter employee since September, 2003, juggling work for UDS with academics and her job as a Residence Hall Desk manager. Congratulations to both these great employees.

Salad Dressing Survey Results

UDS conducted its first salad dressing survey to determine what the most popular salad dressing choices are for the salad bar at Commons and Tainter. The list included all those available from our prime vendor and grouped them into specific categories. Here are the popular choices. These will be the dressings offered in 2006-07.

Ranch
French
Caesar
Peppery Parmesan
Blue Cheese

Thousand Island
Reduced Fat Ranch
Fat Free French
Fat Free Italian

Tainter Student Employees Returning

Thirty five of the sixty nine student employees working for Tainter this spring have already signed up for hours next fall. Of the rest of the group, seven are graduating; three are on internships, three politely not returning, and the rest unsure. The seven graduates have thirty three semesters of cumulative Tainter dining experience between them!

Personnel Updates for Fall 2006-07

Several recent recruitments have been completed for vacancies in UDS.

- John Pederson has been hired for the Assistant Director position at the Student Center. John will oversee the Student Center retail and catering operations. His first day of work will be on June 12, 2006. Some of John's relevant experiences include 17 years as a manager of food operations in the Coast Guard, supper club and catering experience, fast food experiences, a manager for Aramark at the University of Minnesota and recently as a business account manager for Taher at Hutchinson Technology's employee cafeteria. John is also a alumni of UW-Stout.

Four Service Lead vacancies have been filled and all four of these new employees will start in the fall.

- Tami Seehaver accepted the position of Service Lead at the Commons. Tami will begin employment on August 21, 2006.
- Jane Gilbert accepted the second position of Service Lead at the Commons. Jane will begin employment on August 21, 2006.
- Lynn Bonjour, long time temporary employee for dining service, accepted the position of Service Lead at the Student Center. Lynn will join our staff on August 28, 2006.
- Debra Friedli will be joining the Tainter team this fall on August 23, 2006, as the Service Lead covering the dinner and late night operations.
- The vacant Service Manager position at Tainter Dining Hall has been filled by Lisa Miller. Lisa has served UDS in a variety of positions since 1991 and comes to the position with an in-depth knowledge of this position and UDS operations.

Please remember to welcome these new staff in the fall and wish them good luck. Be sure to offer them guidance as they adjust to UDS.

The recruitment for the vacant Baker 2 position will be started and completed during the summer with the goal of filling this vacancy by fall.

Summer Happenings

Some of the larger conference groups and estimated attendance for 2006 are:

Northwest Synod of WI	400
Drug/Alcohol Conference	225
Girls Perimeter (2 groups)	50
Boys Perimeter	50
Youth Forum	200
National Dance Camp	167
Upward Bound (5 groups)	35/group
Pre-College (4 groups)	60/group
Steps (5 groups)	50/group
Twin Cities Cycling	75
Boys Shooting	50
Girls Shooting	50
Basketball Girls Team	50
Girls Post Perimeter	50
Boys Post Perimeter	50

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. Open to anyone during camp cafeteria service.

All those employees working the summer and on campus May 31, 2006, are invited to a Summer Camp and Conference Kickoff event to learn more.



June

17 Linda Potter, Cook
22 Lisa Miller, Food Service Manager

July

13 Brian Kalscheuer, Food Service Manager
31 Diane Ternes, Cook

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A UDS Publication

June/July 2006

Articles should be submitted to Jim Selz

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