

University Dining Service Newsletter August & September 2006

22nd Annual – Great American Cookout

University Dining Service, in conjunction with University Housing, is sponsoring the 22nd Annual Great American Cookout (GAC) along with an Academic Resource Fair. This will be held on Tuesday, September 12, 2006, from 4:00 – 7:00 p.m. on the South campus mall. If it rains, the meal will be served in Commons and Tainter Dining Rooms and the Academic Resource Fair will be on 1st Floor Commons. Tainter cafeteria service will be offering only ala Carte service during dinner.

Again this year we will have key Campus Administrators assisting by serving the customers. We will introduce students to the many resources on the campus that can help them succeed academically by letting them explore the possibilities at the Academic Resource Fair.

Entertainment will be music by “The Profits”, an acoustic Rock Band.

Buffalo Burgers

Boca Burgers

**Creamy Italian
Pasta Salad**



Turkey Burgers

Fresh Veggies

Chips & Dip

Baked Beans



Jumbo Chocolate Chip Cookies

Mint Chocolate Brownies

**Cost: Baseline \$2.30
Flexline \$5.75
Cash \$6.75**

Staff Changes

Since the last printing of the last UDS Newsletter, there has been one staff retirement announced. Ruth Ann Schoenoff, Salad Cook in the Commons, is retiring after 25 years of dedicated service. Ruth Ann's last day will be September 1, 2006. UDS will miss Ruth Ann and her expertise in the salad area. Many times Ruth Ann has stepped up to the plate and kept the salad area running smoothly when the second salad department position was being filled several times over the past few years. Please stop by and wish Ruth Ann well in her retirement.

In the last newsletter we introduced the new employees who joined UDS recently. Since that was a summer newsletter, here is a quick reminder of those new to UDS. Make sure to introduce yourself and welcome these new team members:

- John Pedersen, Assistant Director for Student Center Retail & Catering
- Jane Gilbert, Service Lead – Commons
- Tami Seehaver, Service Lead – Commons
- Debra Friedli, Service Lead – Tainter
- Lynn Bonjour, Service Lead – Student Center

Interviews for the Baker vacancy are being done in August and we hope to have this position filled early in the semester.

Summer Camp/Conference Recap

Summer camp services in the Commons provided service of 13,552 meals this summer, down about 6% from 2006. Many camps were familiar with the campus as they have come previous summers although several had counts lower than previous years. All camp coordinators indicated satisfaction with the summer camp services.



August

21 John Pederson, Assistant Director

September

11 Lynn Bonjour, Service Lead

15 Jim Selz, Assistant Director

16 James Forer, Food Production Assistant

30 Marlene Edens, Cook

Housing Occupancy Statistics for Fall

Housing occupancy for the fall semester 2006-07 is up close to 100 students. This increase is due to two factors. First the large freshman class of 05-06 remains on the campus, living primarily on north campus. Second, the freshman class this year, although down from 05-06 is still a large class providing over 1450 new students in the residence halls. Total occupancy is currently at 3084 with approximately 38% of these on north campus, up about 100 from last year.

New Equipment In Place

We've acquired some major capital items this summer and have more to come this fall.

The Commons had a new Blast Chiller installed over the summer. The old unit was becoming obsolete and parts were not always available. In addition, the old unit did not offer the newest technologies to help with HACCP compliance issues. The new blast chiller is a single rack roll-in unit that will be used to chill the large batches of taco meat and sauces prepared for shipment to other units on campus. It will also be used to chill foods that go through several stages of heating and cooling and to chill leftovers quickly and safely.

The Memorial Student Center will also be receiving a blast chiller unit which will be able to do a slightly smaller volume than the Commons. Uses here are for chilling cooked foods used in a next stage of product preparation, leftovers, larger batches of foods, etc. This unit also will have HACCP compliant recording technology.

The Memorial Student Center has obtained a chocolate fountain. This type of menu service has become quite popular and is virtually a trend in the industry. The chocolate fountain will be used primarily for catered events but its use may be considered for special events in the cafeterias as well. The fountain can be used for other products such as cheese sauce, BBQ sauce, and even ranch dressing.

There is another off-road vehicle on order for use by the catering staff of UDS. This vehicle will be used for on-campus deliveries and pick-ups of food and beverages. Collapsible carts are also on order to be used in this and the other off-road vehicle used by Commons staff. Use of these carts should increase efficiency and enhance the safety of the manual tasks required to make such deliveries.

A new cooler has been received to allow for expanded beverage lines in the Heritage Café and provide additional cooling space for products in this operation. The Starbucks espresso offerings have been removed from the menu due to very low sales of these items allowing additional space for this cooler.

Day Care Meal Contract

The academic programs on the campus provide day care services which provide a learning environment for early childhood majors. There are two locations, one the Infant Toddler Lab in the Home Ec building and the pre-school lab in the Child & Family Study Center.

These operations approached UDS about providing snack foods during the past academic year, which we began. They also requested we enter a proposal for providing the lunch meals which have been provided by the Menomonie High Schools Foodservice department in the past.

During the summer an agreement was reached for UDS to provide this service to these locations. Service will begin with the first day of classes this fall. All service times occur during class days of the semester and during the eight week summer session. We are pleased to gain this service which will bring in additional revenue to the department and will allow a dietetic student to gain practical experience.

Late Night Operation Changes

Pawn PM will be open until midnight Sunday – Thursday beginning this fall. Both Tainter PM and Pawn PM will continue to offer delivery service. There will be a special focus to get delivery service going strong with sample pizza in the cafeterias, money off coupons and a 15% off delivery service promo the second week of classes.

Pawn PM will be utilizing a new pager system for customers wishing to order food items and then be paged when their order ready, rather than stand in the order area and wait. They can go to the recreation center or elsewhere in the building and simply return for pick up when their pager goes off.

Tainter Hall Expands Menu Options

Last year, the services at Tainter Dining Hall were reduced at start of the year in order to offer a lower cost dining plan for north campus residents. Many of students felt the variety was too narrow and UDS reacted to their feedback by adding options during the remainder of the 2005-06 year.

Again this year, more changes are being made that have been planned to further enhance the meals. We still continue to receive feedback on the need for expanded variety. The additions were carefully selected to be popular but not impact the dining plan cost. At lunch, there will now be a pasta offering on Tuesday & Thursday as well as a pizza offering on Monday and Wednesday. Sunday dinners will offer a popular "Kitchen Classics" item and on Saturday Dinners, the Lakeside Deli will open with popular offerings.

We hope to see improved satisfaction on north campus with these changes.

Cereal Cup-any Comes To Pawn

UDS will be starting a new service this fall in the Pawn. We will be offering breakfast cereals, along with a variety of toppings, for sale by the ounce. Cereal concepts such as this one designed and named "Cereal Cup-any" by Service Manager Kristi Kirby, have become a hot trend in the college market. College students see cereal today as an always popular snack and feel it is an any time of day food option.

Cereal will be offered in cups, bags and eventually large containers. These can be for immediate or later consumption. Packaging is designed for the "on the go" lifestyles of students and gave the basis for the concept name. Customers can mix-and-match any products offered in the Cereal Cup-any program.

Stop in for a cup next time you are in the Student Center.



August

- 1981 Ruth Ann Schoenoff, Food Service Assistant
- 1986 Mike Kuhlman, Food Service Manager
- 1989 Ken Sebranek, Baker
- 1999 Brian Kalscheuer, Food Service Manager
- 2000 Kristi Kirby, Food Service Manager
- 2000 Darlene Frey, Financial Specialist
- 2002 Ann Zuerlein, Service Lead
- 2002 Kathy Matthews, Cook

September

- 1983 Gail Zurn, Storekeeper
- 1985 James Forer, Food Production Assistant
- 1987 Linda Fane, Cook
- 1989 Kim Hintzman, Cook
- 2002 Dawn Lauer, Cook

Centers Needs Assessment Project

The consultants hired by the University to do an needs assessment on the Student Center and first floor of the Commons will be providing their final recommendations to the campus in September. On-line survey data and focus group feedback obtained in the spring were reviewed and analyzed over the summer and discussed with Student Life staff. The recommendations will move this project to the next step of determining the extent of future renovations and what services and operations will be housed in these areas. Watch for details soon.

Beverage Changes

Our 5 year contracts for hot beverages and dispenser juice, which began in 2001, expired in August 2006. Instead of bidding out these as two stand alone contracts, we were able to incorporate these in to our prime vendor contract with Reinhart. This means we potentially have two less contracts to administer, two less deliveries, two less companies to work with, and a host of other benefits.

Students were surveyed last spring, and were very pleased with the dispenser juice program offered by Reinhart. Reinhart has installed new juice dispensers at both Commons and Tainter.

The hot beverage contract will continue to offer the same Java Coast brewed and Douwe Egberts liquid coffees. The Terrace Shoppe has switched from the traditional hand-made espresso drinks, to a state-of-the-art automated dispensing unit. This unit produces the same high-quality drinks, but does this more efficiently and consistently, and offers more options that could be made in the traditional espresso machine. In addition to the popular cappuccinos, lattes, and mochas, we will now offer regular and whipped European Dark Roast coffee, gourmet hot chocolate, steamers, and host of other specialty hot and cold drinks. Next time you are at the Terrace Shoppe, give one of these drinks a try.

Web Additions

The FoodPro web site, available through the UDS website Menu Nutritional Analysis Interactive System, is expanding. You can now find the menus and selling prices for most retail items offered in the Student Center and Tainter PM. While this menu does not list any of the c-store items, most daily specials and items produced on campus, are on this website. This is a work-in-progress, and will continue to expand and fine-tune what is offered. In addition to menus and pricing, nutritional data will be available.

Hillshire

While the Pawn has offered a variety of roller grill hot dogs and sausages over the years, we have now combined all these products under the Sara Lee family of brands. The sausages will all be Hillshire and the hot dogs will all be Ball Park. Marketing material and signage accompany this change. These consumer recognizable brands and quality products, will enhance the roller grill program, and are another step in the branding concept.

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