

University Dining Service Newsletter October & November 2006

Welcome Back Event A Success

On Tuesday, September 12, 2006, University Dining Service held the 22nd Annual “Great American Cookout”. This event is offered to enhance “community” on the campus and introduce students to Campus Leaders and Academic Resources, as well as other on-campus students. The students were served by administrators including the Chancellor, Provost, Vice Chancellor, Deans, and more. This year we had 12 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 – \$2.30!!

The Profits, an acoustic rock band, provided entertainment in the South Campus Mall area. The buffet was enjoyed by 923 individuals and a large number of them took advantage of the Academic Resource fair and entered the raffle sponsored by Housing and Residence Life.

Staff Changes

The Baker 2 position at the Memorial Student Center has been filled by Cindy Wangen. Cindy comes to UDS with work experience in foodservice throughout her career, many of those jobs being in bakeries. Cindy has been working for UDS as an LTE during the past 11 months prior to accepting a permanent appointment with UDS in this position. Please welcome Cindy to the department.

The positions held by Barb Merten and recent retiree, Ruth Ann Schoenoff were reclassified from Food Service Assistant 2 to Food Service Assistant 3. The vacancy created by Ruth Ann Schoenoff at the Commons will be filled by Barb Merten who currently performs these same duties at Tainter. Barb will be coming to the Commons in November after a Limited Term Employee is hired to fill that vacancy for the academic year. The Tainter position will not be filled. This is one of the decisions aimed to right size staff numbers for the new north campus dining facility.

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!

October 10 Wild Rice & Ham Soup

October 17 Southern Style Coleslaw

October 24 White Bean & Sun Dried Tomato Dip

October 31 Chocolate Chip Cheesecake

November 7 Mushroom & Roasted Red Pepper Cream Sauce on Cheese Ravioli

November 28 Ham & Cheese Macaroni Salad



October

1974 Jan Rasmussen, Office Manager

1982 Ann Thies, Director

2001 Diane Ternes, Cook

November

1999 Dianne Seehaver, Service Lead



Pizza & Wing Party – A Celebration of Sports

Commons and Tainter will be hosting a Pizza & Wing party on Wednesday, October 18, 2006. It's a party to celebrate the wonderful world of sports and introduce students to the many sports related activities on campus.

We'll decorate the dining halls with a sports theme and University Recreation will offer fun games and a chance to win prizes. Activities include football toss, hockey shoot, bean bag toss and golf putting for the sports minded. Everyone can enter the sports trivia contest and a drawing for a recreation related package of games.

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 features eat-all-you-want of both Pizzas and Buffalo Wings and includes 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! Top it off with a root beer float.



Consultant's Report on Centers Needs Presented

On September 29, 2006, Brailsford and Dunlavey, the consultants who performed market research on the campus in spring of 2006, presented their findings to the campus. Three sessions were offered that were open to the campus community. The presentation summarized the statistical findings of their survey and focus group work and also provided benchmark information from other campuses. The presentation ended with three scenarios of recommendations for the campus and the planning committee to consider. These components can be used as is, "cherry picked" and melded into a new recommendation and modified as is necessary to meet the outlined needs of the campus for these buildings that can be done within the financial and physical limitations present.

All of the campus community is encouraged to provide additional comments and feedback on the findings, recommendations and present additional views over the two weeks.

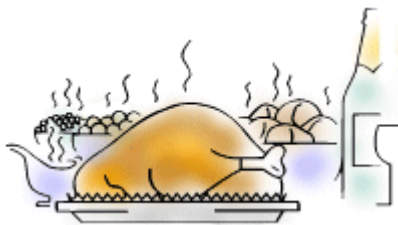
Please take time to review this presentation and offer your comments at the link provided.

Here is the web link: <http://www.uwstout.edu/studentcenter/buildingBetterU.html>



Oktoberfest Buffet

University Dining Service is offering an Oktoberfest buffet on Tuesday, October 24, 2006 from 11:00 a.m. – 1:00 p.m. in the Great Hall. The menu includes: Langsam-gebratenes Schweinefleisch mit Sauerkraut (Slow-roasted Pork with Sauerkraut), Sauerbraten Fleischklöschen (Sauerbraten meatballs), Kielbasa, Gestampfte Soße der Kartoffel (Mashed potato w/gravy), Eiernudeln (Egg Noodles), (Grüne Bohnen Green beans), Deutscher Kartoffelsalat (German potato salad), Sahniger Moosbeere-Salat (Creamy Cranberry Salad), Chefs geworfener Salat mit Italienischer Salatsoße (Chefs tossed salad with Italian dressing), Wien Brot (Vienna Bread), Schwarzer Waldkuchen (Black Forest Cake), Apfelstrudel (Apple Strudel), Apple Zider (Apple Cider), Kaffee (Coffee), and Milch (Milk). Tickets are \$7.50/person in advance and \$8.50 day of event. For tickets and information, please call x1482 or stop in Room 224 in the Memorial Student Center.



Thanksgiving Feast

Commons and Tainter Dining will offer the annual Thanksgiving Feast on Tuesday, November 14, 2006. 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 \$2.30, Flexline \$5.75 and Cash \$6.75.



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

Student Employees of Month



September 2006

Price Commons – Shannon Kline
Tainter Dining – Scott Riley
Student Center, Retail – Charles Schade
Student Center, Catering –Dylan Erickson