

University Dining Service Newsletter December 2006/January 2007

Mid-Night Breakfast

On Sunday, December 17, 2006, 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. Student will be offered a breakfast menu that never fails to please, including: Scrambled Eggs, French Toast, Breakfast Cereals, Donuts, Muffins, Fruit, Juice and Beverages. There will be Bingo for all, with prizes galore. Participants are encouraged to remember the less fortunate and express your holiday spirit by bringing in an item for the Dunn County Food Pantry. It's a great opportunity for students to relax and refuel for the rigors of exam week. It is also a great last chance to socialize with their fellow students before leaving for semester break. P.S. Tainter PM will close at 9:30 p.m. to prepare for this event.



Holiday Buffet Planned

University Dining Service will be hosting the annual Holiday Buffet on Tuesday, December 12, 2006, 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 \$7.75 if purchased by December 11, 2006; \$8.75 at the door. Reservations suggested.

Traditional Thanksgiving Buffet Rated High Among Diners

The Traditional Thanksgiving Buffet offered to diners on Tuesday, November 14, 2006, was once again rated as the most popular meal of the year. Surveys reflected the following ratings for the meal: 46% Excellent 49% Good 4% Fair and 1% Poor. Students also indicated by an overwhelming amount that special meals are worthwhile and appreciated by them with 98% answering yes to: Are special meals worth the extra time and cost?

A total of 1507 individuals dined at the meal, 1025 at the Commons and 482 at Tainter. The most popular items on the menu at both places were snicker salad, turkey and mashed potatoes. Many also selected the dressing and pork loin w/spiced applesauce as their favorites. Participation in the "Pin the Beard on the Turkey Contest" won students "baskets of plenty".

Professional Development @ UDS

Professional Development activities for the permanent and management staff of UDS will be held on Wednesday, January 16, 2007. All those involved will receive a detailed outline of this day in January.

On January 11, 2007, all permanent service, production, management and storeroom staff will be taking the National Restaurant Educational Foundation's Serve Safe course and test for certification valid in most states throughout the United States. This is done every 3 – 5 years as a refresher for those already certified and to get all new employees certified.



Graduation Buffet Scheduled

University Dining Service will be hosting the December commencement buffet on Saturday, December 16, 2006, 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

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

A "Celebration of Sports" theme was used our October special meal. A partnership was made with the University Recreation department on campus to enhance 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 \$2.30.

University Recreation promoted intramural programs, adventure trips and recreation contests at this event. They also provided staff to coordinate three 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 an outdoor sports game package.

The dining halls served 1034 at Commons and 420 at Tainter for a total of 1454 students at this event. Participants were surveyed about the event on a four level rating scale. It received a rating of excellent from 27% of those surveyed and 56% rated the event good 13% Fair and 4% Poor. When asked if the extra effort put into special meals was worth the results 96% said yes!

Upcoming Events:

December 16 Commencement
December 18 Evaluation Week Begins
December 22 Evaluation Week Ends
December 25 Christmas
January 1 New Years Day
January 2 WinTerm Classes Begin
January 15 Martin Luther King Day
January 21 WinTerm Classes End
January 22 Spring Semester Classes Begin



December

1990 Maria Butkowski, Food Service Manager
1999 Marlene Edens, Cook

January

1975 Jim Selz, Assistant Director
1999 Susan Block, Registered Dietician

UDS Responds – Changes Hours

Customer feedback had indicated the need to expand hours of service on weekends. To meet this need, UDS will begin second semester with the following:

- Pawn PM
 - Will remain open on Friday and Saturday night until 11:30 p.m. (now closes at 11:00 p.m.)
- Commons and Tainter Cafeterias
 - Open on Saturday and Sunday at 10:00 a.m. (now opens 10:30 a.m.)
 - Close on Friday & Saturday at 6:30 p.m. (now closes at 6:00 p.m.)



Holiday Feast 2006

University Dining Service invites the campus community to a buffet to celebrate the Holiday Season. The buffet will be offered at the Commons on Tuesday, December 12, 2006, from 4:00 – 7:30 p.m. and at Tainter Dining on Wednesday, December 13, 2006, 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 is 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-\$2.30, Flexline-\$6.00, Cash-\$7.00, and Block-One Meal

Sample Bar Weekly Success

Every Tuesday at Commons and Tainter Dining Hall we offer samples of new recipes or products and ask for our customer's feedback.

A review of past sample results from this year have placed the following items in our menu planning resource file for future menu modification use:

- Dr. D's Chili*
- Pistachio Dessert
- Wild Rice and Ham Soup*
- White Bean and Sun Dried Tomato Spread
- Chocolate Chip Cheesecake
- Mushroom and Roasted Red Pepper Cream Sauce on Ravioli

*Indicates Recipes from Home entries



December

4	Maria Butkowski, Food Service Manager
10	Tami, Seehaver, Service Lead
13	Ann Zuerlein, Service Lead
15	Rosalie Werner, Office Manager
22	Dianne Seehaver, Salad Cook
30	Cindy Wangen, Baker

Personnel Changes

Barb Merten, from Tainter Dining Hall, moved to the Commons to fill the position in the salad area created by Ruth Ann Schoenoff's retirement. Barb's position at Tainter will be filled with a Limited Term Employee as we prepare staff sizing to meet the demands of a new facility scheduled to open in the fall of 2009. Virginia Roling, who has been a part-time employee working at Tainter Dining Hall, will be filling this LTE position for the remainder of this academic year.

Gail Zurn turned in a retirement letter with her last day of work to be December 19, 2006. Gail has worked at UW-Stout since September 1983, a total of 23 years, with 10 of these years in UDS. We wish Gail luck in her future endeavors and thank her for a job well done.

This position will be filled, however, the work and classification of this position will be assessed with an eye to the future needs of UDS. Prior to permanently filling this position, we will seek an LTE to work in this capacity with a goal to have someone in place to start second semester.

Student Employees of Month



October 2006

Price Commons

Tainter Dining

Student Center Retail

Student Center Catering

Dustin Fiepke

Kapil Parajuli

Jesse Simmons

Joshua Schmidt



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