

University Dining Service Newsletter June/July 2007

Cereal Selections for 2007-08

Cereal surveys were distributed in March 2007 so that students can have a voice in the cereals offered for the 2007-08 school year. The options on the survey are chosen by availability in the foodservice market for institutional service and then grouped by category. The intent is to offer something for everyone.

Tabulation of the results by strict popularity in each category is used to make selections. Three hundred seventeen surveys were returned. Here are the cereals to be offered next year in each cafeteria dining facility.

Offered Daily at Price Commons:

- | | | |
|-----|-----------------------|---------------|
| 1. | Lucky Charms | General Mills |
| 2. | Cinnamon Toast Crunch | General Mills |
| 3. | Honey Nut Cheerios | General Mills |
| 4. | Frosted Flakes | Kellogg's |
| 5. | Captain Crunch | Quaker |
| 6. | Trix | General Mills |
| 7. | Frosted Mini Wheat's | Kellogg's |
| 8. | Golden Grahams | General Mills |
| 9. | Kix | General Mills |
| 10. | Cheerios | General Mills |
| 11. | Rice Krispies | Kellogg's |
| 12. | Cocoa Puffs | General Mills |
| 13. | Raisin Bran | Kellogg's |
| 14. | Granola | Nature Brand |

Offered Daily at Tainter Dining:

- | | | |
|-----|-----------------------|---------------|
| 1. | Lucky Charms | General Mills |
| 2. | Cinnamon Toast Crunch | General Mills |
| 3. | Honey Nut Cheerios | General Mills |
| 4. | Frosted Flakes | Kellogg's |
| 5. | Captain Crunch | Quaker |
| 6. | Trix | General Mills |
| 7. | Kix | General Mills |
| 8. | Cheerios | General Mills |
| 9. | Cocoa Puffs | General Mills |
| 10. | Raisin Bran Crunch | Kellogg's |
| 11. | Granola | Nature Brand |

Pouring Rights Contract Awarded

A recent sealed bid for the exclusive campus pouring rights contract, was awarded to Pepsi. This contract is set up to be a seven year contract and commenced on May 20, 2007. The contract can be renewed for three additional one year terms.

The pouring rights contract brings to the campus a mix of popular flavors including the national number one selling soda. It also provides excellent pricing for product, very good revenues from vending machines used to fund scholarships, and a cash rights fee to fund special endeavors for the campus.

Results of Western BBQ Buffet

On Tuesday, April 17, 2007, Commons & Tainter offered a taste of the West with a menu and décor that reflected a good old western BBQ event. The menu featured smoked chicken quarters, smoked pork sandwiches with an array of BBQ sauces, calabacitas, calico beans, muffin cornbread, strawberry shortcake, apples pie and more.

Students very much enjoyed the menu and the décor. The results of the meal surveys are:

How would you rate tonight's meal?

35% Excellent
42% Good
20% Fair
3% Poor

How would you rate entertainment/decorations?

23% Excellent
53% Good
21% Fair
3% Poor

Most popular item: BBQ Pork

Second most popular item: Potatoes.

Personnel Updates

The roster of names to interview for the vacant Inventory Control Coordinator position at the Commons has become available. Interviews will be conducted during the month of June allowing the position to be filled for the start of the academic year.

Dawn Lauer submitted a letter to the University indicating her intent to retire in the fall of 2007. Her last day of work will be Friday, September 7, 2007. Recruitment for this position will be done over the summer with the intent to have replacement for Dawn hired and working with her during fall training camps and the first week of cafeteria service.

Mid-Night Breakfast a Success

The Midnight Breakfast, which was FREE to hall residents, offered a breakfast meal and opportunity to relieve stress by playing Bingo for prizes. This was held on the eve of Exam week, May 9, 2007, from 10:00 p.m. – midnight. This event was held at both the Commons and Tainter Dining Halls and was co-sponsored by University Housing.

Event attendees totaled 633 at the Commons and 317 at Tainter, a total of 950 individuals. Summer fun items, including a "Smokey Joe" grill, cooler, etc. were given away at each location by UDS during the event. University Housing staff kept the bingo games going and prizes were given out to many participants.

The meal received the following grades:

	A	B	C	D	F
Overall	55%	39%	5%	.5%	.5%
Activity	48%	44%	7%	.5%	.5%
Menu	41%	39%	12%	7%	1%

Summer Camps Benefit the University

Summer is anything but quiet at UW-Stout for UDS. There are numerous groups that come to the campus in the summer to attend events, camps and conferences. Most of these visitors and attendees will be provided with meals by UDS. During the course of 2007 approximately 2500 people will attend events and many others traveling with them will experience our campus and our services.

There are several reasons that conferences and camps are sought after for summer business:

1. **Recruitment.** Camps bring to campus many prospective students, who if they like the campus culture, facilities, services and have a positive experience, may make UW-Stout their school of choice. The families that accompany them, or the adults that attend, may also suggest UW-Stout as the school of choice to others.
2. **Financial.** Camps bring in revenue by using the facilities that would otherwise be unused in the summer. This extra revenue will help to cover overhead which is an on-going expense even when the majority of students are not on the campus. The revenue earned in the summer will help to keep fees down for students in future years.
3. **Financial Aid.** Summer camps provide excellent opportunities for students to work on campus, a form of financial aid. The students also may save money as they may already be paying rent in the summer. In addition, they will build a relationship with the university which has been found to enhance retention.
4. **Exposure to Menomonie & Attractions.** Adding so many people to the area through camps and conferences may bring these individuals back for a future visit or may sell them on UW-Stout.
5. **Revenues for Local Businesses.** The influx of groups to the Menomonie area brings in added revenues for the area restaurants, stores, and hotels. Many businesses see a tremendous drop in business over the summer when most students and many faculty are not here spending their dollars. This extra summer business can help keep many businesses viable as 12 month operations so they are there to serve the campus population during the academic year.
6. **Continuing Education.** The reason the university exists is to educate. Whether the camp is athletic, band related, adult education, or focused on engineering like the STEPS program, all events are intended to enhance the individuals attending through education.
7. **Summer work for permanent employees.** Without summer business, many of our 12 month positions would be 9 month and many 9 month employees may not have the option of some part-time work in the summer.

Many people often ask what is the financial payback of these camps. Revenue over the past seven years to Student Life areas has been \$2,713,479. That is an average of \$350,000 per year. Other areas of the university, also realize financial benefits of summer camps.

Since many of our camps return year after year, we encourage you to put your best foot forward when you encounter an attendee or visitor on campus or in the community. Become an ambassador for UW-Stout and the Menomonie area to insure continued success and growth in this important segment of our business.

Special Meal Themes Set for 2007-08

Commons & Tainter Dining Hall Special Meal Themes

Tuesday, September 11, 2007	23 rd Annual Great American Cookout
Wednesday, October 17, 2007	Pizza & Wing Party -“A Sports Celebration”
Tuesday, November 13, 2007	Thanksgiving Feast
Tuesday, December 11, 2007	Holiday Feast – Commons
Wednesday, December 12, 2007	Holiday Feast – Tainter
Tuesday, February 19, 2008	Night on the Town
Tuesday, April 1, 2008	Pirates Island Buffet

Memorial Student Center Noon Buffet Events

Tuesday, October 23, 2007	Oktoberfest
Tuesday, December 11, 2007	Holiday Buffet

Cafeteria Menu Changes for fall 2007-08

Breakfast

Omelets will be offered daily at breakfast. These will be made to order by employees using the same procedures as is used for omelet bar regarding ingredients. The omelets will be cooked in impingement ovens at both Commons and Tainter. There will be an up charge for this entrée of \$25 cents.

Cheese for patrons cooking their own eggs will be removed from service.

Pasta Stop

Shells will be removed and whole wheat spaghetti added.

Vegetarian red sauce will be Villa Frizoni sauce.

Southwest Sizzle

The black beans will be removed as a protein source at Southwest Sizzle and be replaced with flame broiled Gardenburger pieces.

Bowl Me Over

Will continue to offer Bowl-Me-Over at Tainter and add this concept to the Commons.

Stir n' Wok

Fresh bean sprouts will be tried in the fall on this bar. Assessment of their popularity will be done later in fall.

Salad Bar

Portions for canned fruits will be standardized in all cycle menus to a 3 ounce portion

Portions for salad of the day will be standardized in all cycle menus to a 4 ounce portion.



June

1983 Rosalie Werner, Office Manager

July

2001 Kathy Foster, Office Assistant

2002 Danielle Tuschl, Catering Lead

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 Thursday, May 3, 2007. 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 the dating of prepared foods, avoiding cross-contamination by proper use of equipment, and monitoring thermometers for proper calibration. 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!

Bucks Reward Program Get Recognition

The NACUFS recent newsletter contained an article featuring the Bucks Reward program developed and run this spring in the retail operations of the Memorial Student Center.

Good job staff!!



June

- 17 Linda Potter, Cook
- 18 Jane Gilbert, Service Lead
- 22 Lisa Miller, Food Service Manager

July

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

Horizon

- May 29 Pre-Session Begins
- June 1-2 NW Synod of Wisconsin
- June 3-7 A/D Conference
- June 11 Summer Session Begins
- June 12-15 Freshmen Registration
- June 26-29 Freshmen Registration
- July 14-17 NDA Dance
- July 16-21 Youth Forum
- July 22-27 Eastview Band
- August 5 Summer Session Ends
- August 6 Post-Session Begins

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Articles should be submitted to Jim Selz

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