

University Dining Service Newsletter August & September 2007

23rd Annual – Great American Cookout

University Dining Service, in conjunction with University Housing, is sponsoring the 23rd Annual Great American Cookout (GAC) along with an Academic Resource Fair. This will be held on Tuesday, September 11, 2007, 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 campus that can help them succeed academically by letting them explore the possibilities at the Academic Resource Fair.

Entertainment will be music by “Holiday”, an alternative rock and power pop band.

Grilled 1/3 lb Burgers

Boca Burgers

Creamy Italian Pasta Salad

Tangy Potato Salad

Lemonade & Punch

Jumbo Chocolate Chip Cookies

Mint Chocolate Brownies



Grilled Chicken Fillets

Fresh Veggies

Chips & Dip

Baked Beans



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

Labor Costing Automated

Last year we moved all of our 350 plus student employees from paper time cards to the Kronos web based time recording system. We've been working with Human Resources and the UW-System payroll office to utilize this software for the production of labor costing reports which have been done manually in the past. We hope to have this capability up and running during first semester. UW-Stout UDS will be the first entity in the system to utilize this feature for in-house costing reports.

New Equipment on Site

Over the summer we have had some new and some different equipment installed in dining facilities.

In the Commons, we have installed two Vulcan high volume deep fat fryers. These new gas fryers are replacing electric fryers. Gas fryers have a faster recovery rate than electric and are more energy efficient.

The Memorial Student Center has received the large capacity electric fryers from the Commons which are still in very good shape. These are replacing very small fryers that were installed in the building during original construction and did not adequately meet the production needs of the kitchen.

In the Heritage Café, a new ice and water dispenser has been installed to allow for easier filling of the water glasses or provide ice to customers in a much more efficient and sanitary manner.

The Pawn has a new cashier station which will brighten things up and add more product storage space to this operation. The colors also look great with the new paint job in the Pawn. In addition, the long time network problems under the old station have been “put to rest”.

Tainter received a new two door merchandising cooler to help meet the demand of ever increasing grab and go business from north campus students. They also have had the 20+ year old dish machine “overhauled” so that fewer breakdowns are encountered in this facility.

Student Employees of Month



Month	Price Commons	Tainter Dining	Student Center	Catering
April 2007	Yer Lee	Jenna Roberts	Chun Yu Chan	Janelle Schultz
May 2007	Kunjan Upadhyay	Adam Gilbert	Jessica Nottke	Amy Milheiser

Nutrition On The Web – Check it Out – Eat Healthy!

University Dining Service provides diners with nutritional analysis of many of our menu items via our Web site: www.uwstout.edu/dining.

Once at our web page select, “nutrition information” and then go to, “weekly nutrition analysis”. On this page you’ll be able to select your dining location and view the menu offerings. By clicking on the “apple” icon and selecting what you ate or are planning to eat, you can receive nutritional breakdowns item by item. You can also run a nutrition report that combines items. The ingredients, along with fats (saturated and trans), cholesterol, sodium, carbohydrates (sugar & fiber), calories, and protein are all listed. In addition any allergens will be noted.

Check it out – Eat Healthy!

Food Packaging Labels Change

We have worked with Aurora, the provider of our FoodPro software, to move to the use of the FoodPro database to create accurate labels for our grab and go products. These labels will replace numerous methods of labeling used in the past and will create standardization of our package labels, provide ingredients listings right from the recipes, and allow for graphics to be inserted. This will be much more efficient, provide more information for customers, and be more accurate.

Staffing Changes for 2007-08

Dining Service has some new permanent staff joining the team this fall.

Marty Baumgartner has accepted the Commons Storeroom position. This position was previously filled by Gail Zurn, who retired last winter. Marty has been working as an LTE in this capacity during the spring semester. He is a UW-Stout graduate in the Hotel and Restaurant program, so his background in foodservice is a benefit to this position. Welcome Marty!

Nancy Beguhn has accepted a Cook 1 position in the Student Center. Nancy has been with Dining Service for a number of years as an LTE filling in for student and permanent staff vacancies in the production areas. Nancy has proven to be a valuable team member over the years and we are pleased to have her in permanent status with us.

Virginia Roling and Sandra Richards are working as LTE's in the salad department at Tainter Dining. This is a position that may not be needed in the new facility on north campus. Virginia has been working over several years in different capacities for UDS and Sandra is a recent retiree from UDS. We are lucky to have them both on board to keep the salad work on track at Tainter.

University Dining Service Addresses Trans Fat Issue

University Dining Service (UDS) started using trans fat free frying and cooking oil over two years ago, before this new nutrition concern became headline news. In the last year, Dining Service has researched the market and found products to replace nearly all of our trans fat containing ingredients. There are a few products that are not available in a trans fat free version at this time. We continue to assess all prepackaged products and continue to search the market for alternatives. The most recent change involves a shift from trans fat containing solid margarine to trans fat free solid margarine.

The foodservice manufacturers are quickly addressing this new diet concern and will continue to have alternatives available and on the market. UDS will continue to watch for these improvements.

We Care Shoppe Opens

UDS will be among the first campus departments to open an on-line store at the new UW-Stout marketplace, Shoppes @ Stout. This has been made possible through use of software the University recently purchased to move into e-commerce area. Jim Selz has been instrumental in the construction of our web site and the storefront. Shoppes @ Stout will be used by parents, family and friends to order We Care packages for students living in the residence halls. The We Care program has been around for over 23 years and is very popular. Moving it to the web is the right thing to do with the rise in web shopping that has occurred in recent years.

Future plans are to develop another store to sell buffet tickets for the MSC special and graduation buffets on this web site. The "We Care" shop should open in early September. Be sure to check it out.



August

1986 Mike Kuhlman, Food Service Manager
1989 Ken Sebranek, Baker
1998 Susan Block, Registered Dietician
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
2006 Lynn Bonjour, Service Lead
2006 Debra Friedli, Service Lead
2006 Jane Gilbert, Service Lead
2006 Tami, Seehaver, Service Lead
2006 Cindy Wagen, Baker

September

1985 James Forer, Food Production Assistant
1987 Linda Fane, Cook
1989 Kim Hintzman, Cook
2002 Dawn Lauer, Cook



September

11 Lynn Bonjour, Service Lead
15 Jim Selz, Assistant Director
16 James Forer, Food Production Assistant
30 Marlene Edens, Cook

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Articles should be submitted to Jim Selz
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