

# University Dining Service Newsletter October & November 2007

## Welcome Back Event A Success

On Tuesday, September 11, 2007, University Dining Services held the 23rd Annual “Great American Cookout”. The cookout featured live entertainment and an Academic Resource Fair with an opportunity to learn about helpful resources on campus and register for prizes. Despite gusty winds, the event remained outdoors and a total of 1117 customers were served the meal.

This event is offered to enhance “community” on the campus and introduce students to Campus Leaders, Student Academic Services, and all other on-campus students. Students are served by campus administrators such as the Chancellor, Provost, Vice Chancellors, Deans, and more. This year we had fourteen administrators participate.

The menu offered features: grilled quarter pound burgers, chicken breast fillets, boca burgers, pasta salad, mint brownies, chocolate chip cookies, and much more. Cost for students living in the residence halls was normal price \$2.30!!

Entertainment was provided by **Holiday**, featuring power pop, alternative and rock music. University Housing coordinated a **Student Academic Resource Fair** of academic related clubs and organizations so students can get information and ask questions about the benefits of membership to academic success. Student visiting the tables could register to win raffle prizes.



### October

- 3 Kim Hintzman, Cook
- 6 Donna Zerbian, Service Lead
- 11 Kristi Kirby, Food Service Manager
- 23 Kathy Matthews, Cook
- 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

## Staff Updates

Interviews have been conducted for a Cook 2 to replace Dawn Lauer at the Commons. Watch for the release of the successful candidate and prepare to welcome this new employee to the UDS Team.

Susan Block, R.D. for UDS has tendered her resignation from UDS. Susan has been offered an excellent position as Director/RD of Food and Nutrition Services at Bloomer Medical Center where she has also been consulting. This is a wonderful opportunity for Susan and we wish her well. Susan's shoes will be hard to fill and she will be missed by UDS and our customers. Thanks for your years of service Susan!!

Student schedules are finally looking very full. Recruitment for new Student Managers is underway with 13 applicants for Retail and Cafeteria positions and 2 for Catering. UDS is pleased to have so many students interested in these key positions in UDS where much practical management experience can be gained to enhance their education.



### **Pizza & Wing Party – A Celebration of Sports**

Commons and Tainter will be hosting a Pizza & Wing party on Wednesday, October 17, 2007. It's a party to celebrate the wonderful world of both individual and team sports, competitive and just for fun. We'll decorate the dining halls with a sports theme and offer contests to win sports related clothing and articles.

The party will be held from 4:00 p.m. – 7:00 p.m. at Tainter Dining Hall and 4:00 p.m. - 7:30 p.m. at the Commons Dining Hall.

The menu will provide an all-you-care-to-eat Pizza and Buffalo Wings party.

Menu offerings include: Pepperoni, Sausage, & Cheese Pizzas, Buffalo Wings, Spicy Cross Trax Fries, Full Salad Bar, S'More Bars, A Build Your Own Sundae Bar w/Ice Cream & Candy Toppings, and Root Beer – On Tap!

Please note that continuous service between 2:00 p.m. and 4:00 p.m. will be modified to allow for set-up for this special event in each dining hall and we will close from 3:30 – 4:00 p.m.

Prices for this meal will be normal dinner prices: Baseline \$2.30, Flexline \$5.75, Cash \$6.75, and Block Plan 1 meal.



## Customer Satisfaction Benchmarking Survey

Starting shortly after October 26, 2007, University Dining Service will have a Customer Satisfaction Benchmarking survey administered in each of the dining operations on campus. This valuable survey opportunity is made available by the National Association of College and University Food Services (NACUFS). NACUFS coordinates this with Industry Insights, an independent research firm, and each university pays a fee to participate.

Results from the survey are then benchmarked against national averages. The benchmarks are for all of dining service and for individual types of operations on the campus. UW-Stout has participated in this survey for the past three years and can, therefore, also compare consecutive year ratings in various operations. These surveys will be administered to customers in the units of during normal hours of operation. The operations included are:

- Commons Dining Hall
- Tainter Dining Hall
- Terrace Café
- Heritage Café
- Pawn
- Northern Express & Tainter PM
- Expressway Carts

The incentive for completing a survey will be your choice of a “king size” candy bar. Please take advantage of this opportunity to give UDS feedback – Your Opinion Counts!

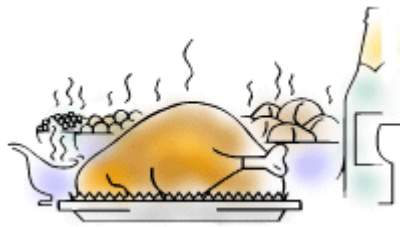


### Oktoberfest Buffet

University Dining Service is offering an Oktoberfest buffet on Tuesday, October 23, 2007 from 11:00 a.m. – 1:00 p.m. in the Great Hall of the Student Center.

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), Schwartz Waldenkirch Torte (Black Forest Cake), Apfelstrudel (Apple Strudel), Apple Zider (Apple Cider), Kaffee (Coffee), and Milch (Milk).

Tickets are \$7.75/person in advance and \$8.75 day of event. For tickets and information, please call x1482 or stop in Room 224 in the Memorial Student Center to get tickets or try our new “Shoppes @ Stout”. This is easily accessed from the UDS home page: [www.uwstout.edu/dining](http://www.uwstout.edu/dining)



### **Thanksgiving Feast**

Commons and Tainter Dining will offer the annual Thanksgiving Feast on Tuesday, November 13, 2007. 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 \$6.50 and Cash \$7.50.

## **Projects Updates**

**The New North Campus Dining Facility** will be referred to as the Hovlid Hall renovation and addition. The addition will be the new dining facility to serve all of north campus residents. SDS Architects has been assigned the architect, and Macksesey Associates as the foodservice consultant. The project time line currently being proposed is for completion and opening of the dining facility in fall of 2010. Planning for the dining portion of the project will begin during 2008.

**The Commons Second Floor Remodeling** project is in the planning and design stages in preparation for submittal to the Building Commission in January 2008. The architect on this project is Lein & Peterson with Stewart Design acting as the foodservice consultant. Drafts of the new servery design have been and will be shared for feedback from employees in the Commons and the Dining Advisory Committee. This project is slated to be completed during the second semester of 2008-09 with re-opening and service by fall of 2009. The renovation will focus on servery changes in the north bay, aesthetic upgrades and new dining room furniture, infrastructure work in the kitchen and dishroom areas, new walk-in coolers and freezers, and a new pot and pan machine.

**The Centers Facility Assessment and Planning Committee** is working on Memorial Student Center and first floor Price Commons plans. The committee continues to meet and will be providing "Pre-Planning Consultants" with space allocation proposals to be used to create proposed designs for the targeted spaces along with a budget estimate. This work is targeted to be done during this academic year. Their work will then be shared with the campus population and student constituents for approval and further definition of the project.



### **October**

1974 Jan Rasmussen, Office Manager  
1982 Ann Thies, Director  
2001 Diane Ternes, Cook

### **November**

1999 Dianne Seehaver, Service Lead

### **Sample Bar Weekly – Give us Feedback!!**

Every Tuesday at Commons and Tainter Dining Hall, we 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 2 Greek Chicken Wrap  
October 9 Cool Zucchini Slaw  
October 16 Chicken and Broccoli Casserole  
October 23 Baked Pollock Franciscan  
October 30 Pecan Toffee Squares  
November 6 Corn Dog Muffin  
November 20 Fruit Smoothie No Bake Cheesecake  
November 27 Albies Beef Pasty

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