

University Dining Service Newsletter December 2007/January 2008

Sample Bar Weekly – Give us Feedback!!

Commons and Tainter Dining Halls offer samples of new recipes or products each Tuesday, and ask for customer's feedback. Take a minute each Tuesday to try the sample of the week and tell us what you think. Your opinion counts!

- December 4, 2007 Albie's Beef Pasty
- December 11, 2007 No sample – Holiday Feast tonight at Commons
- December 18, 2007 Tofu Mushroom Lasagna

The following items were popular at recent sample nights, and have been added to our menu planning resource file for future menu modifications:

- Banana Split Cake
- Greek Chicken Wrap
- Chicken & Broccoli Casserole
- Pecan Toffee Squares
- Corn Dog Muffin

Thanks for you feedback!

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

A “**Celebration of Sports**” theme was used for the October special meal at Commons and Tainter. The menu offered all-you-can-eat Pizza & Buffalo Wings, popular side dishes and a make your own sundae and root beer float. All of this was offered to residence hall students for the normal dinner price of \$2.30.

Action games were offered at each location with the 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 a sporting good package.

Commons served 1157 and Tainter served 385, for a total of 1542 attendees. Participants were surveyed about the event on a four level rating scale, with the following results:

	Excellent	Good	Fair	Poor
Overall Rating	36%	47%	14%	2 %
Menu	40%	44%	15%	1%
Entertain/Décor	28%	47%	23%	2%

This menu is popular and students really tell what they like when offered all-you-can-eat.

Here are a few fun facts about what the Commons diners ate: 510 lb of wings, 138 cheese pizzas, 117 pepperoni pizzas, 104 sausage pizzas, and 328 lb of Cross Trax Fries.

Traditional Thanksgiving Buffet Rated High Among Diners

The Traditional Thanksgiving Buffet, offered at Commons and Tainter Dining Halls on Tuesday, November 13, 2007, was once again rated as the most popular meal of the year. Surveys reflected the following ratings for the meal: 58% Excellent, 37% Good, 4% Fair, and 1% Poor. Students also indicated, by an overwhelming majority, that special meals are worthwhile and appreciated by them with 98% indicating that special meals are worth the extra time and cost.

Common served 1037 and Tainter served 415, for a total of 1452. The most popular items on the menu, at both locations were snicker salad, turkey, and mashed potatoes. Many also selected the dressing and pork loin w/spiced applesauce as their favorites. Participation in turkey bowling at Tainter was a very popular action event. Students won prizes on the “Pin the Beard on the Turkey” contest.



December

1990 Maria Butkowski, Food Service Manager

1999 Marlene Edens, Cook

January

1975 Jim Selz, Assistant Director

Mid-Night Breakfast

On Sunday, December 16, 2007, 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, Yogurt, Juice and Beverages. There will be Bingo for all, with prizes galore. This is 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 fellow students before leaving for semester break. Tainter PM will close at 9:30 p.m. to prepare for this event

Commons Remodeling Project

Floor plans for the new service area design at the Commons have been shared with the staff. Copies can also be found in break areas. The schedule for the project is still on track with an opening of the remodeled facility scheduled for fall 2009.

It appears that the Commons will need to close early for this remodeling, with an expected closing to begin one week prior to spring break in 2009. The remaining weeks of the semester, cafeteria meal service will be provided in the Memorial Student Center.

Professional Development Day Plans

The annual January Professional Development day for permanent and student management staff will be January 16, 2008. Some of the topics to be covered include: campus department overview, campus tours, and a special session presented by Reinhart Foodservice. Details will be sent to staff in late December.



Holiday Feast 2007

University Dining Service invites the campus community to a special buffet to celebrate the Holiday Season. The buffet will be offered at the Commons on Tuesday, December 11, 2007, from 4:00 – 7:30 p.m. and at Tainter Dining on Wednesday, December 12, 2007, from 4:00 p.m. – 7:00 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 will be 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

Egg Nog & MistletoePunch

The prices for this meal will be:

Baseline: \$2.30

Flexline: \$6.50

Cash: \$7.75

Block: One Meal



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

Student Mangers Hired

Student Manager recruitment in October and November has added ten new student managers to the team.

Tainter

Bethany Nelson
Laura Galadaliskatie

Commons

Alicia Riehle
Abhilasha Acharya

Student Center Retail

Cassie Schneider
Samir Raut
Rustie Johnson
Jeremy Vranek

UDS Catering

Dylan Erickson
Joshua Schmidt

Please welcome these new managers and share your best wishes for those leaving for other opportunities in their future. At the time of printing we are interviewing to add a couple more student managers to the team.



Graduation Buffet Scheduled

University Dining Service will be hosting the December commencement buffet on Saturday, December 15, 2007, 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. Visit Shoppes@Stout, call X1482 or stop in Room 224 of MSC for tickets and reservations.

Dining Service Receives Plaque

UDS received a special plaque, from Vice Chancellor, Diane Moen, on November 13, 2007. This plaque is to recognize UDS for being the first UW-Stout operation to come on line with the new Shoppes@Stout. UDS came live with the We Care program in September 2007. We have also added the Oktoberfest buffet, Holiday buffet and Graduation buffet. We plan to offer other venues to Shoppes@Stout, as the opportunity arises.



Personnel Status

There are several vacancies within the UDS staff.

The Commons has a Cook 2 position that is going to be recruited for in early 2008. A statewide test will be given for a register on January 12, 2008 with a local offering of this test on the campus to occur on January 11, 2008. Advertisements will be placed in local papers.

The Commons is missing Linda Potter, who expects to return in January 2008. Linda is recuperating from knee surgery.

We will be interviewing in December or January for the vacancy created by Kathy Foster's transfer. Several campus individuals expressed interest and will be added to names from the current register for this title.

Ken Sebranek will soon be retiring from UDS, which will create another vacancy. Ken has served as a Baker 2 since August 1989 and will be retiring effective on February 8, 2008. A big thank you to Ken for his 18 plus years of service. His expertise in the bakery will be a big loss. Please take a minute to wish Ken well in his retirement. Ken plans to do some traveling.

Melissa (Lisa) Eierman, R.D. began her employment with UDS on November 12, 2008. Lisa has been hired to fill the vacancy created by the resignation of Susan Block. Lisa brings to the position over 25 years of experience as a Registered Dietitian that will serve the duties of this position well. Please welcome Lisa to the UDS team.



Holiday Buffet Planned

University Dining Service will be hosting the annual Holiday Buffet on Tuesday, December 11, 2007, 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 is 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.

Upcoming Events:

December 15 Commencement
December 17 Evaluation Week Begins
December 21 Evaluation Week Ends
December 25 Christmas Day
January 1 New Years Day
January 2 WinTerm Classes Begin
January 20 WinTerm Classes End
January 21 Martin Luther King Day
January 22 Spring Semester Classes Begin

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