

# This N That

## **Internship**

Lindsay Schade has been awarded a summer internship sponsored by NACUFS/ACUHO-I. Her internship will be in the dining service department at Texas A&M University. Lindsay has worked at Tainter since August 2001. She was promoted to student manager in 2002. Lindsay is from Hager City, WI and is majoring in Hospitality and Tourism.

## **Stout Sneak Preview**

University Dining Service encourages students to participate in the 2004 Family Weekend activities, April 16-18. This year's theme is "Stout Sneak Preview". One of the many events is the Family Weekend Buffet held on Saturday from 4 p.m. to 6 p.m. in the Great Hall of the Memorial Student Center. Magician, Nicholas Anthony will provide entertainment. The menu includes: Scarlet O'Hara Southern Fried Chicken, Babe's Pork Medallions, Bubba Grumps Gumbo, The Duke's Ranch Roasted Red Potatoes, Jackie Chan's Sticky Rice, Towering Inferno Banana Flambé, Assorted American Pie and much more. Advance tickets are \$8.95 for adults & students and \$7.75 for children under 10. (\$1.00 more at the door- limited to availability). Reservations can be made at Room 224 Student Center or by calling 232-1482. Methods of payment include credit & debit cards, cash, baseline or flexline.

## **ASLS Open House Winners**

ASLS Training and Development team sponsored an open house in Price Commons on Wednesday, March 24, 2004. As part of the open house, attendees had the opportunity to match food items with a list of names. There were 10 food items on display. Congratulations go to Mary McMannus, our top scorer, and Donna Otto, our second place winner. Thanks to all who participated in this event.

## **Midnight Breakfast**

On Thursday, May 6, UDS and Housing & Residence Life will again sponsor a FREE Midnight Study Break. This will be held from 10:30 p.m. – 12:30 a.m. in both Commons and Tainter Dining Halls. This event is designed to reward students living in the residence halls for their patronage, recognize their hard work this semester, and wish them good luck on finals. The event also allows attendees to - Refresh & Refuel & Play. The menu will have a picnic theme and includes: hot dogs, baked beans, relishes, chips, fresh fruit, sundaes, and beverages. Participants are requested to bring a non-perishable food item for the Dunn County Food Pantry.

## **Carb Friendly Options**

The Terrace and The Pawn are now offering two carb friendly options for those who are on the Low Carb and South Beach Diets. Simply Subs is now offering a carb friendly wrap. Customers can order any item on the menu in Simply Subs and substitute a carb friendly wrap for an additional \$.50. The grill areas in the Student Center are currently offering a carb friendly burger. The burger is a 1/4 pound cheeseburger with tomato, pickle, ketchup and mustard wrapped in romaine lettuce leaves. The carb friendly burger is available, on request, for \$2.29.

## **Expressway Cart Satisfaction Ratings High**

A customer satisfaction survey was conducted at each of the Expressway Cart locations in late February. The results show a high level of satisfaction in all areas rated. Listed below are the average scores for each category on a 5 point scale with 5 being very satisfied and 1 being very dissatisfied.

Rating were:

Overall General Satisfaction	4.7
Food Quality Overall	4.4
Menu Variety	4.0
Customer Service Overall	4.8

## **Taste Of The Tropics Buffet**

On Tuesday, April 20, 2004, Commons and Tainter Dining Halls will offer a menu reflecting Tropical foods. The dining room will be decorated to reflect the Tropical theme, as we look forward to Spring. Service will be the usual dinner times of 4:00 - 7:00 p.m. at Tainter and 4:00 - 7:30 p.m. at Commons. Continuous service between lunch and dinner will not be offered this day, with lunch closing at 1:45 p.m. The menu includes: Coconut Shrimp, Teriyaki Burger, Portabella Teriyaki, Mandarin Chicken Salad, Tropical Fruit Salad, Blended Greens w/Dressings, Coconut Bread, Dinner Rolls, Sugar Snap Peas, Rice, Baby Red Parsley Potatoes, White Chocolate Macadamia Nut Cookies, and Peach Cake. Prices are: Baseline \$2.15, Flexline \$6.00, Cash \$7.00, and Block Plan - 1 meal.

## **ECE Conference**

The Memorial Student Center and University Catering will once again serving lunch for over 1000 people on Friday, April 23 and again on Saturday, April 24 for the ECE (Early Childhood Education) Conference. The luncheons will be served in the multipurpose room of the field house. ECE will also have lunch on Thursday, April 22, but for a smaller number of people. In addition, ECE has many other functions that require food service. The Ballrooms and Great Hall will be used for vendor displays and conference sessions all three days.

## **Graduation Buffet Scheduled**

University Dining Service will be hosting the Spring commencement buffet on Saturday, May 8 in the Memorial Student Center. The menu includes: Cumin Rubbed Pork Loin, Baked Ziti, Herb Roasted Chicken, Mashed Potatoes w/Pork Gravy, Chicken & Herb Stuffing, Vegetable Medley, Caesar Salad, Broccoli Cole Slaw, Fruited Gelatin, Greek Pasta Salad, Assorted Breads, Fruited Cheesecake Squares, Coffee, and Milk. Call X1482 or stop in Room 224 of MSC for tickets or reservations.

## Cruising Cuisines Buffet Well Received

On Tuesday, February 10, 2004, Commons and Tainter Dining Hall offered dinner meal participants the opportunity to try foods from three different ethnic backgrounds. The menu had foods with Mexican, Asian and Italian origins. Some of the more unique menu items were: Teriyaki Chicken Skewers, Seafood and California Sushi, Foccacia Bread w/Olive Oil, Black Bean & Corn Salad, Apple Churros, Tiramisu and much more.

Surveys were completed by 597 diners this evening.

The results of the primary survey questions follow.

How would you rate tonight's special meal?

Excellent	37%
Good	38%
Fair	20%
Poor	5%

What was your favorite menu item tonight?

61% -Teriyaki Chicken Skewers (a clear winner)

Was time spent on this meal worthwhile?

89% of respondents answered yes!

## Horizon

April 16-18	Family Weekend
April 9	Spring Holiday, No Classes
April 22-24	ECE Conference
May 6	Study Day, No Classes
May 6	Midnight Study Break
May 8	Commencement
May 13	Evaluation Week Ends
May 31	Memorial Day

## Celebrate

### Work Anniversaries

#### April

1991 Rod McRae, Catering Manager  
2001 David Leach, Executive Chef

#### May

1991 Lisa Miller, Baker

### Birthdays

#### April

4 Barb Merten, Salad Cook  
24 Sue Faber, Cook  
24 Dawn Lauer, Cook

#### May

9 Pat Niles, Assistant Director  
15 Linda Fane, Cook  
21 Barb Stephens, Service Lead  
26 David Leach, Executive Chef

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Articles should be submitted to Jim Selz

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