

# University Dining Service

## Newsletter

### April/May 2005

#### **Student Managers Hired**

Six new Student Managers were recently hired. They will be training 4<sup>th</sup> quarter. Congratulations.

Price Commons: Ashley Neby

Tainter  
Jesse Meltz  
Eric Schofield

MSC  
Christen Marking  
Linnea Johansson  
Kendra Lamb

#### **North Campus Dining Remodeling**

During the summer of 2005, there will be changes made to the Tainter dining area. The changes are driven by the desire to better accommodate the changing lifestyles and needs of north campus residents.

Dining service recognizes the need to expand the convenience line of products for students on north campus. This is being driven by the move to house only upper class students on north campus, and the increased access of residents to prepare their own meals in the suites and residence halls.

To accommodate this expansion of products, the wall that creates the current dining room exit will be removed. The exit next year will then be via the co-ed lounge to the south of the dining room. This

change will allow the installation of several more pieces of refrigerated and frozen merchandising units. In these units, there will be an expanded line of prepared sandwiches and salads, take and heat meals, ice cream, frozen pizza, etc. In addition, more shelf stable grocery and convenience items will be added. UDS welcomes any and all suggestions for the expanded product line. Please share your ideas with UDS via our web site or on a suggestion form.

This change will also allow UDS to more clearly differentiate and make more convenient the accessibility of the ala carte area. During the late night Tainter PM operation, the Co-ed Lounge will be used by customers, rather than the cafeteria dining area. This will enhance the late night experience for students.

#### **North Campus Dining Changes Meal Services for 2005-06**

North campus residents will see a changed dining schedule and a reduction in dining options for 2005-06. These changes are all in response to the changed lifestyle options being offered to upper-class only students on north campus and will allow for a reduced board fee to these residents.

Here is a quick summary of the major changes:

- There will be no breakfast meal period service.
- Lunch offerings will be reduced by one specialty bar and one kitchen classics item.
- Dinner service will not provide the Taco's and More option.
- Weekend service will not include a Kitchen Classics area.
- No Weekend late night service will be offered

# Horizon

April 15-17	Family Weekend
April 5	Advisement Day, No Classes
April 21-23	ECE Conference
May 11	Study Day, No Classes
May 11	Midnight Study Break
May 14	Commencement
May 18	Evaluation Week Ends
May 31	Memorial Day

## Western Buffet & Casino Night

University Dining Service will be offering diners in Commons and Tainter Dining Halls a Western Buffet & Casino Night on Tuesday, April 12, 2005. Attendees will have the opportunity to try their hand at casino games during the meal. Big winners get a chance at big prizes – don't miss your chance. The menu includes: Coleslaw, Deviled Eggs, Watermelon & Cantaloupe, Fried Chicken, Spicy BBQ Pork Sandwich, Macaroni & Cheese, Baked Potatoes, Baked Beans, Bi-Color Corn, Dinner Rolls, Cornbread, Strawberry Biscuit Shortcakes, Peanuttty Bars and 1919 Root Beer on Tap. Serving will be from 4:00–7:30 p.m. at Price Commons and 4:00-7:00 p.m. at Tainter. Cost: Baseline \$2.20; Flex \$6.00; Cash \$7.00; Block Plan 1 meal.

## Statewide Purchasing Initiative to Impact Dining

Governor Doyle has implemented a “spend management” project in the state. This is a purchasing initiative to consolidate purchasing of certain product categories in the State which theoretically will garner savings due to volume purchasing discounts obtained. A consultant, Silver Oak Solutions, has been hired by the state to carry out this project.

One of the first categories of product targeted is the purchase of food by all state agencies. This has come to include the four self-operated dining services in the state: UW-Platteville, UW-Milwaukee, UW-Madison and UW-Stout.

While the outcome of the resulting contract is unknown, it is expected by the foodservice professionals at these universities that this will not provide better cost for product to the campuses that already have long term Prime Vendor contracts in place. Evidence of the current benchmarked food costs at these institutions has been shared with the consultant and Bureau of Procurement creating the contract document. As a result, the contract is to allow for the universities to be exempted if better cost for products is not obtained.

Current food costs at UW-Stout are 24.8% (five year average) compared to industry average of 32%. An increase to this average would cost students \$350,000 annually. The loss of delegated purchasing power for food and creation of vendor partnerships is bound to create problems and challenges for operations. This process and its impact will be monitored very closely by UDS management with a goal, as always, to keep costs down for UW-Stout students and provide for continued highly successful operations.

## Heritage Cafe

If you haven't stopped by the Heritage Cafe lately, you have been missing out on some great specials. The Heritage cafe is now offering weekly combo meals that include a half a sandwich, home made potato chips, and a half of a bar for dessert. These specials rotate on a weekly basis and range in price from \$3.29 to \$3.79. Since the inception of these specials a couple of weeks ago, the Heritage Cafe has substantially increased in sales per day. If you haven't had a chance to get over to the MSC and try one of these great values, there is no time better than the present.

## Student Employees of Month



<b>Month</b>	<b>Price Commons</b>	<b>Tainter Dining</b>	<b>Student Center</b>
Feb.	Niraj Aryal	Josh Kopf	Badri Adhikari
March			Amy Short

### **ECE Conference**

The Memorial Student Center and University Catering will once again serving lunch for over 1000 people on Friday, April 22 and again on Saturday, April 23 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 21, 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.



### **Explore Your Mission**

The theme for this year's Family Weekend will be "Explore Your Mission." Family Weekend will be held on April 15 – 17, 2005. There are many activities scheduled throughout the weekend including University Dining annual Family Weekend Buffet. This year the menu includes: Montreal carved roast beef, chicken marsala, portabella mushroom ravioli with asiago cheese sauce, roasted garlic red mashed potatoes with beef gravy, wild rice pilaf, buttered green bean and carrot medley, assorted breads with butter, tossed salad with French and ranch dressing, creamy fruit salad, assorted desserts, coffee, milk, and punch. The family weekend buffet is open to the public. Reservations are suggested. Tickets can be ordered in advance at the Service Desk of the Memorial Student Center. Tickets, if available on the day of this event, will cost \$1.00 more. Buffet Prices: \$9.95 and \$8.75 for children under age 10.

### **NACUFS Entries**

Tainter Dining is entering the Special Meal "Cruising Cuisines" held on February 22, 2005, in the NACUFS (National Association of College and University Food Services) Dining Awards competition. We are competing against other schools our size in the Residence Dining Hall - Theme Dinner category. Set up and meal execution was prepared by student manager, Lindsay Schade who also prepared the scrap book of the meal that was sent in for the competition. Lindsay's has also been selected as the UDS nomination for the NACUFS student employee of the year. Good luck Lindsay.



### April

1991 Rod McRae, Catering Manager

2001 David Leach, Executive Chef

### May

1991 Lisa Miller, Baker

### Cruising Cuisines Buffet Well Received

On Tuesday, February 22, 2005, Commons and Tainter Dining Halls 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, Antipasto Trays, Apple Churros, Tiramisu, Mexican Hot Chocolate and more.

Surveys were completed by 300 diners this evening. The results of the primary survey questions follow.

- How would you rate tonight's special meal?

	Commons	Tainter
○ Excellent	59%	23%
○ Good	29%	50%
○ Fair	18%	17%
○ Poor	3%	10%
  
- Was time spent on this meal worthwhile?
  - Commons 98% & Tainter 94% said YES!



### Graduation Buffet Scheduled

University Dining Service will be hosting the Spring commencement buffet on Saturday, May 14 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.



#### **April**

4 Barb Merten, Salad 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

#### **Nutrition Month Activities**

Thank you to all staff who helped with Nutrition Month activities and promotions. Several employees participated in the Nutrition Month Challenge. Winners were: Barb Merten, Nancy Finder and Virginia Roling. Thank you for participating!

Other activities during March included:

- Nutrition displays and contests in the Commons, Tainter and Terrace about fast foods, healthier breakfast choices and weight loss diets and supplements. Over 200 students participated in the trivia contests. Table tents also reminded students it was National Nutrition Month.
- A week of healthy entrees were featured in the Terrace including a Yogurt Parfait, PapaZa's Shrimp Pizza and Grilled Mahi-Mahi with Fruit Salsa.
- A week of healthy meal selections were featured in the Commons and Terrace. These menus utilized foods we always have available.
- Daily email nutrition tips were sent to campus faculty and staff courtesy of University Dining Services.
- UDS presented a display and healthy food samples at the Employee/Student Health Fair on March 31.

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