

This N That

Holiday Buffet Planned

University Dining Service will be hosting the annual Holiday Buffet on Tuesday, December 9, 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, Fruited Gelatin Salad, Holiday Pasta Salad, Assorted Breads, Assorted Fruit Pies, Hot Cider, Coffee, and Milk. Serving from 11:00 a.m. – 1:00 p.m. Call X1482 or stop in Room 224 of MSC for tickets or reservations. Tickets are \$6.95 if purchased by December 8, \$7.95 at the door.

Graduation Buffet Scheduled

University Dining Service will be hosting the December commencement buffet on Saturday, December 13 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, Fruited Cheesecake Squares, Coffee, and Milk. Call X1482 or stop in Room 224 of MSC for tickets or reservations.

Mid-Night Breakfast

On Sunday, December 14, 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 10:30 p.m. – 12:30 a.m. in both Commons and Tainter Dining Halls. The breakfast menu will include: Scrambled Eggs, French Toast, Breakfast Cereals, Donuts, Muffins, Fruit, Juice and Beverages. There will be fun games for all, with prizes galore. Participants are requested to bring a non-perishable food item for the Dunn County Food Pantry.

New Freshens offerings

Freshens has added to its product line in the Pawn and the Terrace Shoppe. Check out the new offerings:

All that Razz
Blueberry Breeze
Cayman Cooler
Mystic Mango
Maui Mango

New multi-vitamin booster

New vanilla coffee frozen coffee drink

New and Improved MetRx boosters

3 new healthy lifestyle Smoothies:

Immune Support: Over 1000mg of Vitamin C
Fitness Fuel: 27 grams of Protein
Club Trim: Now ephedra free

2 new low carb smoothies with only 4.9 grams of net carbs

Peanut Butter Chocolate
Vanilla Fudge

In addition to the above, the following items are now available at the Terrace Shoppe:

4 new gourmet Microblasts:

Cookie Dough
Reese's Peanut Butter
Choco Mint
Fudge Brownie

3 new "Cream Series" Milk shakes:

Orange Cream
Oreo Cream
Banana Cream

New Triple Ripple Parfait

Holiday Feast

University Dining Service is offering the traditional Holiday Feast at Price Commons on Tuesday, December 9 from 4:00 p.m. – 7:30 p.m. and Tainter Dining on Wednesday, December 10 from 4:00 p.m. – 7:00 p.m.. UW-Stout Jazz Ensemble will provide musical entertainment. Santa will visit both locations. The menu includes: Carved Pit Ham, Chicken Kiev, Lasagna Florentine, Chicken Pilaf with Orzo, Au Gratin Potatoes, Green Bean Casserole, Broccoli Raisin Salad, Creamy Fruit Salad, Banana Bread, Dinner Rolls, Christmas Cookies, Apple Crumb Pie, Egg Nog and Mistletoe Punch. There will also be an opportunity to decorate your own holiday cookie. Baseline \$2.15, Flexline \$5.50 and Cash \$6.50. No reservations necessary.

Customer Satisfaction Surveys Conducted

UDS again participated in the annual NACUFS Customer Satisfaction Benchmarking survey. This year we again surveyed in October the customers of each cafeteria location, Commons and Tainter, the Terrace Café, the Pawn and the Heritage Café. Results will be provided by the contracted company, Industry Insights sometime in January. This will allow us to benchmark each of our operations to industry standards as well as to ourselves for a year-to-year comparison. Results will be shared with UDS employees and be used as a guide for departmental initiatives and training.

Bridal Faire

University Dining Service will have a booth for the second year at the Mabel Tainter Bridal Faire. This is an excellent opportunity for UDS to expose the public to the exceptional services our catering staff offers for those planning a wedding. This event has been beneficial to our wedding business.

Staff In-service

A day of Professional Development for all University Dining Service classified staff and student managers will be held on Thursday, January 15, 2004. Watch your mail for more information on this.

Capital Improvements On Horizon

Over the semester break, a Rational Combi Oven will be installed in the Student Center kitchen. The oven is the same as the one installed recently in the Commons, however, it is a gas model. This oven will replace standard convection ovens and offer much more flexibility in production methods.

The campus has endorsed and approved a plan to remodel the Commons dish room area. The major change will be the addition of a tray accumulation system for customers to “drop off” trays. Dining service employees will then break down the trays and load the dish machine.

There are many benefits to this change:

Increased convenience to customers;

Increased customer satisfaction with the “exit experience” (esthetic improvement);

Ability to more efficiently operate the dish machine – running it only when fully loaded saving water, electricity and chemicals;

Less breakage and loss of dishware, flatware, and trays due to proper loading;

Less damage done to dish machine by improper loading of the machine by customers, a maintenance savings.

This project will also provide for a new pulper as the current unit is over 18 years old. There will also be an overhaul of the dish machine itself to extend its life another 10 - 15 years.

This project is schedule to be completed the last two weeks of May 2004, so the room is ready for summer camp business.

Sales Highlights

Changing The Pawn in the Student Center to the late night dining venue for south campus has maintained the late night sales as expected. In fact, sales for late night are up 5.57% from last year. (Late night is all sales after 7 p.m. daily)

Sales at the Harvey Hall Expressway Cart continue to increase, a sure sign we are fulfilling needs of more and more of the campus market. Year to date sales are up 60% from last year at this cart. The Library Learning Center Cart is up 14%.

The Heritage Café is also experiencing a 20% sales increase over last year, but did have two extra days of operation at the start of this semester.

Sales at lunch in the Commons and Tainter cafeterias are up for both locations while breakfast and dinner are down. It is felt that some of this lunch increase reflects shifts in dining times now available due to continuous service.

Holiday Decor

The Staff at Tainter invite you to come down and check out the special holiday theme the full time staff have created. This is sure to get you in the holiday spirit.

Horizon

December 1 Classes Resume
December 3 Chancellor’s Holiday Reception
December 9 Holiday Buffet, MSC
December 9 Holiday Feast, Commons
December 10 Holiday Feast, Tainter
December 12 Last day of first semester classes
December 13 Graduation Buffet, MSC
December 19 Evaluation Week Ends
January 2-18 WinTerM
January 19 Martin Luther King Day
January 20 Second semester classes begin

Thanksgiving Meal a Huge Success

1377 guests enjoyed the Traditional Thanksgiving Feast offered at Commons and Tainter Dining Halls on Tuesday, November 18. The number one favorite was the Snicker salad.

Celebrate

Anniversaries

December

1990 Maria Butkowski, Food Service Manager

1999 Marlene Edens, Cook

January

1975 Jim Selz, Assistant Director

1980 Dorothy Boda, Service Lead

Birthdays

December

4 Maria Butkowski, Food Service Manager

4 Ruth Ann Schoenoff, Food Service Assistant

12 Peggy Weber, Service Lead

13 Ann Zuerlein, Service Lead

15 Rosalie Werner, Office Manager

22 Dianne Seehaver, Dishroom Lead

27 Kristina Niles, Service Lead

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For information only