

University Dining Service Newsletter October & November 2004

Welcome Back Event A Success

On Tuesday, September 14, 2004, University Dining Service held the 20th Annual “Great American Cookout”. Although planned to be outdoors on the south campus mall area, rain required the event to be moved indoors. Tainter Dining and Price Commons both offered GAC to more easily accommodate the large number of attendees and provide easy access during the rainy weather to residents on both ends of campus. Tainter Dining Hall served 393 customers and Commons Dining Hall served 835 for a total of 1228 customers.

This event is offered to enhance “community” on the campus and introduce students to Campus Leaders, Student Organizations, and other on-campus students. Top administrators such as the Chancellor, Provost, Vice Chancellor, Deans, and more serve the students. This year we had 15 administrators participate.

The menu features: buffalo burgers, turkey burgers, Boca burgers, pasta salad, jumbo chocolate chip cookies (a campus favorite) and much more. Cost for students living in the residence halls was normal price – \$2.20!!

The rock n roll band Liquid Crush provided entertainment at the Commons and the comic magician Nicholas Anthony provided entertainment at Tainter.

The Student Involvement Fair was held at the Price Commons during the meal so students could get information and ask questions about organized activities and clubs on campus. Involvement in campus activities encourages healthy social activities, helps develop personal skills, and allows students to meet more people, which all make attending UW-Stout more rewarding.

Staff Member Resigns

Fred Weiss, Food Service Assistant 3 at Tainter Dining, resigned from his Service Lead position. Fred’s last day of work was September 14, 2004. Fred accepted a position at Minnesota Art Institute, where he will be teaching in the culinary arts department. We wish Fred well in his new career path.

Tainter Student Managers have stepped forward to help cover the evening operations, and permanent staff on the day shifts have pitched in to provide more coverage at dinners. Soon a Limited Term Employee will join the team, covering most of the vacated position’s hours.

Thanks to everyone at Tainter for their TEAM work.

Block Plan Popularity Improves

Sales of our newest dining plan, the block plan, now in its second year, have already exceeded our projections.

Last year a total of 51 plans were sold first semester. This year sales of 63 plans have been recorded. The revenue for these sales has exceeded the original budget projection due to a shift to the larger plans. Some of this is attributable to the change to allow meals to carry forward from 1st semester to 2nd semester.

We hope that second semester will again exceed our expectations and the popularity of this plan continues to grow.



Pizza & Wing Party – A Night At The Movies

Commons and Tainter will be hosting a Pizza & Wing party on Wednesday, October 13, 2004. It's a party to celebrate the wonderful world of movies!

We'll decorate the dining halls with a movie theme and offer contests to win some new and old movies on DVD. Watch for details on the contests!

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

The menu will provide the opportunity to eat-all-you-want of both Pizzas and Buffalo Wings. Detailed menu offerings include: Pepperoni Pizza, Sausage Pizza, Cheese Pizza, Buffalo Wings, Spicy Cross Trax Fries, Full Salad Bar, S'More Bars, A Build Your Own Sundae Bar - Ice Cream & Candy Toppings and Root Beer, On Tap!



Food Allergy Update from Susan Block

I wanted to update everyone about the status of our food allergic students. Our students with nuts and peanut allergies are doing fine. I have emailed them several times since the start of the school year and no one has expressed concerns or any reactions at this time. I touch base with our student with celiac disease weekly and she is starting to get tired of limited food choices so we will be trying more expanded menu offerings. I'll keep the Commons staff posted. Our student with the dairy and wheat intolerance has requested Rice Chex be available at breakfast and that has been taken care of.

As food service staff, remember the acronym FAIR for our food allergy information responsibilities. Follow the recipe as written (please let Mike, Maria or Susan know if a recipe needs ingredients added or deleted); Avoid cross contamination (of nut and wheat containing ingredients including changing gloves when handling nut to non-nut products, avoiding bread crumb contamination to meats and cheeses); Inform customers about ingredients (if foods contain a nut include it in the name/label of the food); Review food handling procedures often (use good Serv-Safe food handling techniques and make sure student employees are not cross contaminating).

Yes, these students require extra work and time but we do have an obligation to provide them with safe and nutritious meals. Thank you again for everyone's extra effort!



Oktoberfest Buffet

University Dining Service is offering an Oktoberfest buffet on Tuesday, October 19, 2004 from 11:00 a.m. – 1:00 p.m. in the Crystal Ballroom. The menu includes: Geschmorte Rippchen mit Kümmel-Sauerkraut (Braised ribs with Sauerkraut and caraway seeds), Sauerbraten Fleischklösse (Sauerbraten meatballs), Knackwurst mit gegrillten Kartoffeln (Knockwurst on grilled potatoes), Kartoffelpüree mit Rindfleischsoße (Mashed potato w/beef gravy), Grüne Bohnen (Green beans), Kartoffelsalat (German potato salad), Pikanter Krautsalat (Sweet and sour cabbage salad), Grüner Salat mit Salatsosse (Chefs tossed salad with Italian dressing), Wiener Brot (Vienna Bread), Schwarzer Waldkuchen (Black Forest Cake), Apfelstrudel (Apple Strudel), Apfelwein (Apple Cider), Kaffee (Coffee), and Milch (Milk). Tickets are \$6.95/person, if purchased by October 18, \$7.95 after October 18. For tickets and information, please call x1482 or stop in Room 224 in the Memorial Student Center.

The Taste Of Poetry

Food is the poetry
of the mouth,
in its combinations comes
the exquisite tastes of life.

In delicate preparations,
the master chef
pours his heart out,
an exquisite art form.

Time honored tradition,
dedicated for human pleasure,
delivering music in its consumption,
arousing sense of taste.

In a mixture of spices,
the sweet blending,
simmering treasure of innovation,
sparkling liquor of interaction,
the notes come together
in a meal of perfection.

Office of the Chancellor
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TO: Sue Michels
 Rod McRae
 c: Diane Moen
 Lucy Nicolai
 Pat Niles
 Ann Thies

FROM: Charles W. Sorensen
 Chancellor

DATE: March 26, 2004

RE: Letter from Bob Lichy of Menomonie High School

I am very pleased to share the attached letter with you, and send my congratulations on the exceptional service that you provide to your customers.

As always, I'm not surprised to hear these words of appreciation regarding your work and the efficiency of your staff members, but it's always nice to have it recognized.

attachment



Menomonie High School Guidance Office
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Heather Kapanke
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Frank Buckles
 S - Z ext. 419

March 19, 2004
 Charles Sorensen
 Chancellor
 UW-Stout

CHANCELLOR'S OFFICE
 MAR 22 2004
 UNIVERSITY OF WISCONSIN-STOUT

Dear Chancellor Sorensen:

Last night the Menomonie National Honor Society held their Induction Ceremony in the Great Hall at UW-Stout. This being my first year at Menomonie High School and serving as the advisor for the Honor Society, I was very apprehensive about the event. I cannot say enough about the cooperation and assistance I received from Susan Michels, Rod McRae, and their staffs. They carefully walked me through each step of the process and were willing to make changes and adjustments up until the 11 hour. They could not have been more understanding. The event staff was equally outstanding. They were very friendly and courteous and went out of their way to make the evening a very special night for our students and their families. Please convey to them my personal thank you and that of the Menomonie National Honor Society.

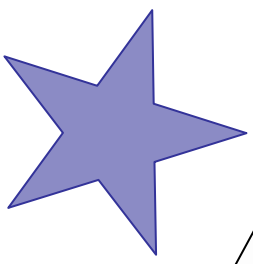
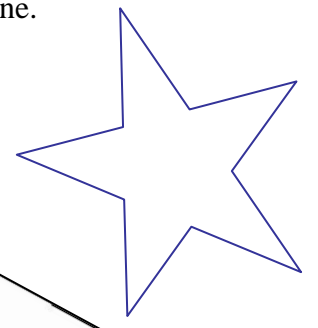
Sincerely yours,
 Bob Lichy
 NHS Advisor
 Cc: Jesse Harness, Superintendent

"The School District of the Menomonie Area, by embracing the unique needs and using the strengths of our diverse community, is dedicated to preparing ALL people to be life-long learners, caring individuals and responsible citizens."



Way to Go

Rod McRae, Catering Manager, was recognized at the recent ASLS State of the Division address for the great service he provided the Menomonie High School. Diane Moen recognized Rod, along with other division employees, for providing outstanding service. This letter says it all. We congratulate Rod, and the entire catering staff, for a job well done.





Thanksgiving Feast

Commons and Tainter Dining will offer the annual Thanksgiving Feast on Tuesday, November 16, 2004. 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 \$2.15, Flexline \$5.25 and Cash \$6.50.



Anniversary

October

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

November

- 1997 Bobbette Tunnyhill, Food Service Manager
- 1999 Dianne Seehaver, Service Lead



University Dining Service Receives High Ratings Again!

The ACT Student Opinion Survey is conducted on the campus each spring. This past spring marked the 5th year of UW-Stout's participation. This survey is presented to Sophomore and Junior level classes to allow them to rate many services on the campus as well as some key academic factors. The ratings are on a five point scale and are compared to national averages from other universities.

University Dining Service received ratings that qualified as "significantly higher" than the national average.

Ratings of "General Satisfaction with Foodservice" were:

- UW-Stout = 3.61
- Public Universities with over 5000 students = 3.31
- National Average all participants = 3.23

Weekly Sample Bar– Give us Feedback!

Every Tuesday, the Commons and Tainter Dining Halls 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 5 White Chocolate Pecan cookies
- October 19 Cranberry Fluff Salad (Doreen Rawlings, recipe from home)
- October 26 Chicken Pot Pie
- November 2 Parmesan Vegetable Toss salad
- November 9 Coconut crusted Tilapia
- November 30 Low Fat Brown Sugar Ice box Cookies
- December 14 Cheddar Apple Smoked Turkey Sandwich



October

- 3 Kim Hintzman, Cook
- 6 Donna Zerbian, Service Lead
- 6 Bobbette Tunnyhill, Food Service Manager
- 11 Kristi Kirby, Food Service Manager
- 23 Kathy Matthews, Cook
- 25 Gail Zurn, Storekeeper
- 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

Thursday Night Out

Come to the MSC for Thursday Night Out in the Rec Center. Thursday night out is a program run by the Rec Center to give students an alternative to the bars or house parties. TNO features free billiards, free bowling, and on some evenings, free entertainment. The Pawn will offer students a chance to "spin the wheel" for free or discounted items during PM on these nights. Each student gets one chance to spin the wheel during the evening.

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Articles should be submitted to Jim Selz
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