

NACUFS Leadership Institute Held

Thirty-three foodservice management professionals recently attended The National Association of College and University Food Services (NACUFS) Leadership Institute sponsored by Tyson Food Service. The Leadership Institute was held at Tyson World Headquarters in Springdale, Ark.

The Leadership Institute featured activities and presentations focused on professional development and honing the core competencies necessary for effective foodservice management.

Tom Champoux, president of the Effectiveness Institute and a nationally renowned speaker, headlined leadership-

and team-building sessions on communication, team performance, managing change and other topics.

Participants were also given a tour of a Tyson poultry plant and the Tyson Discovery Center — the company's state-of-the-art research and development facility — which features 19 research kitchens, a sensory lab, pilot production plant and packaging concept lab. Tyson has sponsored the Leadership Institute since its inception in 1985.



Pictured in the first row are, from left: Gloria Booth, Kristen Weber, Heather Berrocales, Lori Mason, Robin Hoh, Joumana Hajj, Janet Jeffers, Colette Lepkowski, Carol See, Katie Ham. Second row, from left: Jason Carter, Cathy Moore, Lisa Rogers, Gail Gamble, Julie Hamel, Laura Hahn, Bev Binns, Barbara McAfee, Chan Woo, Al Vogan, Danny Velez. Third row, from left: Tom Champoux, Janet Paul Rice, Alecia Stultz, Dan Staats, Michael Cox, Tony Fox, Adam Lewis, Matt Wensel, Maureen Russ, Jose Fajardo, Jen Krise, Dan Esposito, Bill Kelly, Ken Lee.

BIG CITY TASTE

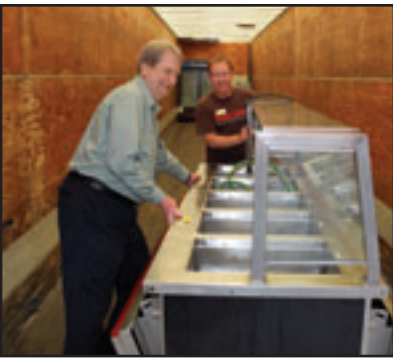
NEW YORK STYLE

The unique, New York Style deli taste of our baked Bagel Crisps® and Pita Chips will set your operation apart. These deliciously healthy snacks are perfect with soups, sandwiches, dips, spreads and cheese. And the grab 'n go add-on sales make for healthy profits.

IN EASY GRAB N'GO BAGS

Visit www.nonnisfoodservice.com for more information

BGSU Donates Dining Hall Contents



The construction of a new dining hall on Bowling Green State University's (BGSU) campus in Ohio is benefiting Lake Township Schools, whose facilities were significantly damaged during a tornado in June.

Chartwells Higher Education Dining Services, which runs dining services at BGSU and Lake Township, is donating the contents of the now-defunct Commons Dining Center to Lake

Township. The school will receive everything from a double-convection oven to tables and chairs and even serving spoons.

Commons is being demolished later this year to make way for a new dining center. The contents were loaded into a semi-truck donated by Nagel Trucking and then dropped off at Lake's temporary location at Owens Community College's Center for Development and Training building.

"BGSU is committed to supporting the community and is thrilled to have a partnership with a company like Chartwells, which shares in those same ideals," said Dr. Ed Whipple, vice president for Student Affairs. "The opportunity to assist in getting Lake School district's dining facility up and running for the academic year is just another example of our shared commitment to the communities we serve. While the devastation of the tornado was horrific to the Lake community, the timing to assist was perfect, and it is wonderful to see the equipment used for such a good cause."

THE PRINCETON REVIEW'S TOP 20 FOODSERVICE OPERATIONS (based on students' rankings)

- 1 Bowdoin College (Brunswick, Maine)
- 2 Virginia Tech (Blacksburg, Va.)
- 3 James Madison University (Harrisonburg, Va.)
- 4 Wheaton College (Wheaton, Ill.)
- 5 Cornell University (Ithaca, N.Y.)
- 6 Saint Olaf College (Northfield, Minn.)
- 7 University of Georgia (Athens, Ga.)
- 8 Bryn Mawr College (Bryn Mawr, Pa.)
- 9 University of Notre Dame (Notre Dame, Ind.)
- 10 Washington University in St. Louis (St. Louis, Mo.)
- 11 Colby College (Waterville, Maine)
- 12 Scripps College (Claremont, Calif.)
- 13 Middlebury College (Middlebury, Vt.)
- 14 Franklin W. Olin College of Engineering (Needham, Mass.)
- 15 University of California - Los Angeles (Los Angeles, Calif.)
- 16 Saint Anselm College (Manchester, N.H.)
- 17 College of the Atlantic (Bar Harbor, Maine)
- 18 Gustavus Adolphus College (Saint Peter, Minn.)
- 19 University of Richmond (Richmond, Va.)
- 20 Occidental College (Los Angeles, Calif.)



+



©2010 Precision Foods, Inc.

UCF Puts on the Ritz

The University of Central Florida (UCF) in Orlando recently held a “Puttin’ on the Ritz” event for its students.

“We decided to throw this event right before the start of summer finals so that students, faculty and staff had the opportunity to come and relax for lunch and taste some fantastic, upscale items,” said Shannon Frost, marketing project manager with Aramark, the campus foodservice provider.

The upscale menu included grilled sirloin and garlic shrimp scampi with hollandaise sauce over steamed asparagus, seared sesame crusted ahi tuna with wasabi glaze and Asian slaw, loaded baked potato casserole with applewood smoked bacon, sour cream and chives and a beef-steak tomato/wedge salad with housemade buttermilk bleu cheese dressing.

“Along with the amazing food options for our event, we also gave each person who walked through our doors a fake pearl necklace or black top hat ... to make

them feel more ritzy,” she said. “A red carpet was rolled out for our guests, and we filled champagne flutes with sparkling cider and offered chocolate-covered strawberries for dessert. Two members of the UCF Band also volunteered to play some light jazz tunes for the diners’ enjoyment throughout the day!”

The event was put on to introduce students to dining services. “Most of our Summer B Meal Plan holders are new students to the University and aren’t as familiar with meal plans and the kinds of events we put on here at UCF,” said Frost. “We wanted to give them a small snapshot of some of the cool, innovative things that they can look forward to with a fall meal plan. From our “Mix in’ n’ Fix in” ice cream social to the “Put a lil’



South in your Mouth” Paula Deen look-a-like contest, UCF Dining Services is always thinking of new ways to get our students and staff involved and bring a little something different to their day.”

Concordia College Caters Televised Beach Party

Concordia College in Moorhead, Minn. recently catered a beach party on The Weather Channel – on a residential asphalt street in Fargo, N.D.

With a few tons of sand, a pool of sparkling water, a waterslide, a bunch of palm trees and a band playing Beach Boys hits, Catering by Concordia supplied hot dogs, bison burgers, watermelon and grilled banana splits.

“Our student workers loved it,” said Jan Zaeske, Dining Services special events manager. “They really got in the swing of things, and being on national television has to be good exposure for the college.”

The party aired nationally from 7 a.m. to 1 p.m. Sunday, July 25, after Fargo resident Steve Waldner won the cable channel’s “Ultimate Summer Beach Party” contest by poking fun at the area’s propen-

sity for cold winters and spring flooding.

Zaeske says she had slightly more than a week to plan a breakfast and picnic lunch menu for 250 people. “It was a tight schedule, but that’s the way it is for events,” she said. “Everyone wants something different, something unique and special.”

Zaeske and Catering Manager Bill Fradet assembled a crew of eight student workers, three cooks and three catering staff members for the event. Most had to be on site by 4 a.m. for the 7 a.m. start of the party.

Catering by Concordia’s supply of in-house props furnished colorful picnic baskets and beach pails for the buffet table. Several palm trees and a tiki bar were rented.

“The tiki bar was fun,” Zaeske said. “We put a little umbrella in every drink.”

One of The Weather Channel hosts, meteorologist Jennifer Carfagno, asked Zaeske for her calico bean recipe. “She said it was the perfect dish for summer parties.”



USC Adds to Staff

University of Southern California (USC) Hospitality and Northern California-based Lark Creek Restaurant Group (LCRG) named Todd Koenigsberg as chef and Tiffany Bosch as general manager for Moreton Fig, a restaurant in its new Ronald Tutor Campus Center.

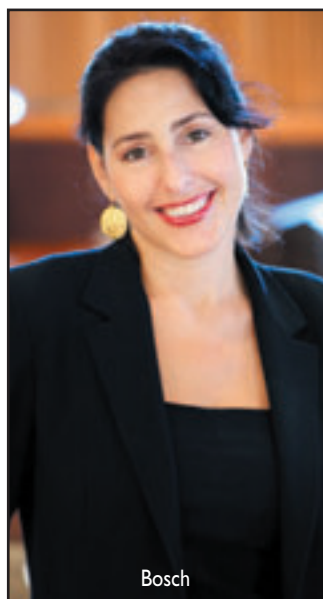
Koenigsberg, a former Mario Batali protégé and chef on the Google campus in Northern California, and Bosch, most recently at Joie de Vivre's Hotel Erwin in Venice, Calif., will be the backbone of the Ronald Tutor Campus Center's newest farm-to-table concept.

Koenigsberg's professional résumé includes posts under Chef Bobby Flay at Mesa Grill in New York, Chef Mario Batali at Babbo Ristorante e Enoteca, and former Chez Panisse Chef Christopher Lee at Eccolo in Berkeley, Calif.

Most recently, he worked at the forefront of hospitality technology as the executive chef and operations manager for Bon Appétit @ Google. "I am excited to be transitioning

from one esteemed knowledge center to the next," Koenigsberg says of his move to USC. "At Google I learned to hone my talents serving an eclectic team of über-tech professionals. At Moreton Fig, I am confident that I will be held to the same culinary standard by knowledgeable students, faculty and staff."

Bosch brings a myriad of restaurant experiences to Moreton Fig. After participating in everything from front-of-the-house operations to working in the kitchen, she used her extensive knowledge to ascend to several managerial roles — first as the restaurant manager of the Belvedere restaurant at the Peninsula Hotel in Beverly Hills, followed by a position as restaurant manager at the Water Grill in downtown Los Angeles. In 2005, Bosch served as director of operations of Maximilian's in North Hollywood, a project she oversaw from the ground up. Most recently, she was director of food and beverage at Joie de Vivre.



Sodexo Holds “Fill My Fridge” Events on Campuses

As millions of parents packed their cars with dorm décor, preparing to make the college-bound trek with their freshmen children, known as campus move-in day, Sodexo greeted them with welcoming events that included music, kiosks to answer questions and a tent sale stocked with dorm-fridge favorites at nearly 200 Sodexo-served campuses from New England to Hawaii.

Sodexo’s Campus Services President Tom Post came up with the idea, called Fill My Fridge, after experiencing a frustrating move-in day with his son last August. Move-in day was chaotic for his family, and after hours of unanswered questions and confusion, they had to drive for an hour to a box store to get supplies for his son’s dorm fridge.

“Sending your child off to college is a rite of passage for parents and students,” said Post. “We launched a program that creates the kind of exceptional experience I wished for my family – one that makes move-in day a seamless celebration.”

During resident hall move-in day, Sodexo sets up an area where parents

can purchase goods to stock their students’ dorms with dry goods, refrigerated goods and beverages. Families can enjoy music and get a complimentary bottle of water or snack as they prepare to say farewell.

Sodexo researched favorite dorm food of 18-to-24-year-old students and worked with suppliers, which included engaging local farmers and produce companies to provide local fruits, vegetables, dairy products and bread. It also worked with its vendor partners, including national beverage companies, to help stock dorm fridges.

At the University of Massachusetts Dartmouth in North Dartmouth, Sodexo served a complimentary barbecue for the class of 2014. Parents also enjoyed a free chair massage after shopping for

Fill My Fridge groceries or receiving their preordered refrigerator items. Special diet and wellness information was also available for freshmen. In addition, the Sodexo team provided a cooling station complete with wading pools.

At Lafayette College in Easton, Pa., a display tent was available for parents to peruse the favorite snacks and beverages of their first-year students.



Southeastern Oklahoma State University

Neil Young and John Tyson to Help Gulf Coast Residents

Music legend Neil Young and John Tyson, chairman of Tyson Foods, Inc., are teaming up to help fight hunger in Gulf Coast communities affected by the recent oil spill.

Tyson Foods plans to donate 100,000 pounds of chicken products in conjunction with special concerts Young has planned in late September in Mobile, Ala.; Panama City and Pensacola, Fla.; and Biloxi, Miss. The food will be distributed to the Bay Area Food Bank, which serves Central Gulf Coast communities in Alabama, Florida and Mississippi.

In addition, concertgoers are encouraged to bring non-perishable food items, which will subsequently be given to the food bank. All proceeds from the sale of unique, limited-edition Neil Young t-shirts, available only at the concerts, will also be donated to the food bank.

The hunger relief effort is the result of a long-standing



friendship between Young and Tyson.

“Millions of people who live along the Gulf Coast struggle with hunger and the economic impact of the oil spill has only made matters worse,” said Young. “I appreciate the willingness of John Tyson and his company to get involved by helping the regional food bank help feed those in need. John is truly a ‘southern man’ with a ‘heart of gold.’ We both encourage concertgoers to spend money locally and support local business.”

“Neil and I have known each other for many years and both wanted to do something to help those whose livelihoods have been damaged by the oil spill,” said Tyson. “We decided it made sense to combine Neil’s widely known musical talents

with our company’s ongoing commitment to hunger relief.” Tyson will be delivering four truckloads of chicken, the equivalent of almost 400,000 meals, to the Bay Area Food Bank.