The 2013 edition of the National Association of College and University Food Services (NACUFS) Conference in Minneapolis, Minn., was a success on all accounts.

The event, held from July 10-13, drew more than 1,080 attendees, representing more than 220 schools and more than 250 exhibitors.

As is always the case, the conference featured informative speakers, entertaining social and networking events, a two-day trade show and several awards presentations.

A highlight for many of the attendees, including Viola Anderson, food service supervisor at the University of Wisconsin–Milwaukee (UWM), was the keynote presentation, “Animal Welfare and Global Food Issues” by Dr. Temple Grandin. “I wanted to hear her,” said Anderson. “I thought she was excellent and very inspiring.”

Anderson was attending the conference with five of her colleagues from UWM. “We had a Horton Award entry and we won an honorary mention,” she said.

She and her colleagues traveled to the conference to “look at new ideas. We had some catering ideas we were interested in. We wanted some more information on social media, so we attended that interest session (Social Media: Getting Started and Maximizing Impact).”

Kiley Stokes, Employee Services manager with Vanderbilt University in Nashville, Tenn., who was at her second national conference, enjoyed the general session, “Going Beyond Food Services” from Joe Pine, author of “The Experience Economy: Work Is Theatre & Every Business a Stage.” “I felt like the fundamentals and the principles that he discussed are really transferable,” she said. “Whether it’s creating an experience for a special event, or in my perception, creating an experience for a new hire — what can you bring to the onboarding process...”
that the new hire is going to remember, or how can you make
the experience better. I felt like what he was covering just isn’t
about special events or creating a dining theme, it is about
everything you do within campus dining.”

Stokes, who was one of eight attendees from Vanderbilt, said
she learned a lot by going to the conference. “I am fortunate
even to work for Vanderbilt University, and that they see the
value in sending a variety of job titles to NACUFS, whether it’s
a human resources manager, or a supervisor, or assistant direc-
tor. We hold a lot of value on what the conference has to offer,
so sending a variety of staff members is a possibility for us.”

She continued, “In my position, I have been with campus
dining for a little over three years, so I feel like I am in that
sponge stage, where the more knowledge I have, and the better
I understand the industry, the more support I can provide to our
operational managers, which is what I do each day.”

Another benefit of attending the show with her colleagues
was an unexpected one. “It was a great team-building experi-
ence, being able to spend time with your coworkers outside of
the office. You build and deepen relationships.”

**Officers**

This year’s conference included the installation of the 2013
slate of officers. Mark LoParco, director of Dining Services
at the University of Montana, was installed as the 2013–2014
president of NACUFS.

Zia Ahmed, senior director of Dining Services at The Ohio
State University, was sworn in as president-elect.

Kimberle Badinelli, planning specialist with the Division of

**Awards**

Samuel A. Bennett, Ed.D, who recently retired as assistant
vice president of Student Affairs and director of Hospitality
Services at Texas Tech University in Lubbock, was posthumously
honored with the 2013 Theodore W. Minah Distinguished Ser-
vice Award. NACUFS prepared a video tribute to Bennett, who
was told of his award prior to his unexpected passing in June.
The award was accepted by his friend and colleague Shirleta
Benfield, formerly of University of Oklahoma Housing and Food
Services. The Minah Award is NACUFS’ most prestigious honor.
Originally established as the Distinguished Service Award, it
was renamed in 1973 to honor the first recipient, Theodore W.
Minah. It is presented in recognition of exemplary and enduring
contributions to the foodservice industry and to the association.

This year, Sharon Olson of Y-Pulse and Richard Williams
of Grinnell College received the Richard Lichtenfelt Award for
outstanding service to NACUFS. Recipients are selected by the

**Students Affairs at Virginia Tech University, and Sister Maureen
Schrimpe, quality coordinator and dietitian with the University
of Maryland, are the 2014 national conference co-chairs and
will serve on the board of directors. The 2014 conference is
scheduled for July 9-12, in Baltimore, Md.**

Three new regional presidents were also installed at the
conference. They are:

- Susan Van Gigch, University of Georgia (Southern Region)
- Peter Curry, University of California-Santa Cruz (Pacific
  Region)
- Chris Justice, Brigham Young University (Continental Region)
Culinary Challenge

Bryce Benes of Orange Coast College was awarded first place in the 13th annual Culinary Challenge. He won the challenge and a gold medal from the American Culinary Federation (ACF) with his dish, Duo of Duck: crispy pan-seared breast with cherry gastrique/cassoulet style confit.

Student Employee of the Year

Jesse Adams of Ohio University was named the 2013 Student Employee of the Year. He received a $5,000 scholarship for demonstrating excellence as a student employee in a dining services department. Campus foodservice directors and support staff submitted nominations to each of the association’s regional presidents. Selection panels chose regional winners, who were then entered into national competition. An impartial jury of NACUFS foodservice professionals selected the award recipient.

Nutrition Contest Winners

The 2013 nutrition committee recognized culinary and promotional expertise in the Most Innovative Nutrition Program and the Best Local Foods Recipe contests.

**Most Innovative Wellness and Nutrition Program:**
- **Gold:** Oklahoma State University: Understanding Healthy Dining
- **Silver:** University of Massachusetts–Amherst: Healthy Protein Promotion
- **Bronze:** College of the Holy Cross: Kimball Takeover

**Best Local Foods Recipe**
- **Gold:** Michigan State University: Smoked Cheddar Cheeseburger
- **Silver (tie):** University of Connecticut: Pork Stew with Fennel and Butternut Squash
- **Silver (tie):** Oklahoma State University: Grilled Chicken Salad with Cilantro Lime Dressing
- **Bronze:** University of Minnesota: Dirty Farro

Sustainability Awards

NACUFS presented its second annual Sustainability Awards to recognize and honor member institutions that have demonstrated outstanding leadership in the promotion and implementation of environmental sustainability, specifically as it relates to campus dining operations. This year’s grand-prize winner was the University of Maryland.

**Horton Awards**

The Loyal E. Horton Dining Awards recognize outstanding menu cycles, presentations, special event planning and new dining concepts. Gold, silver, bronze and honorable mention awards were given in various dining categories to small, medium and large colleges and universities. The grand-prize winners recognize the most notable entries.

**Residential Dining Concepts:** SUNY at Buffalo
**Residential Dining - Special Event:** Yale University
**Retail Sales - Single Concept:** University of Missouri
**Retail Sales - Multiple Concepts/Marketplace:** Virginia Tech
**Catering - Special Event:** Tufts University
**Catering - Online Menu:** Hendrix College

president in recognition of their volunteer efforts on behalf of the association. The award was named in honor of Lichtenfelt, NACUFS’ first president.

Andrzej Shakman, president and CEO of LeanPath, Inc., was the recipient of the 2013 Daryl Van Hook Industry Award. The NACUFS industry award is presented annually to an industry member or executive and is based on educational support, product innovation and service to the association. The award is named in memory of Van Hook, former chair of the Industry Advisory Council.

Sharon Coulson from the University of California-Davis, Sarah Johnson from Purdue University, and Haddon Reines of Performance Food Group, were presented with the David R. Prentkowski Distinguished Lifetime Member Award. The award honors retired college-dining services leaders who have supported the betterment of the profession and the association.

NACUFS also recognized outstanding service to the regions with the presentation of the Regional Presidents’ Awards. The winners are:

**Continental Region**
- Phillip Edwards, Concordia College
- Amy Beckstrom, University of Colorado at Boulder

**Mid-Atlantic Region**
- Jennifer Whitcomb, Messiah College
- Cindy Stearns, University of Richmond

**Midwest Region**
- Robin Allen, University of Illinois at Urbana-Champaign
- Steve Simpson, University of Missouri

**Northeast Region**
- Tufts Dining Services
- William McNamara, SUNY at Cortland

**Pacific Region**
- Diana Sobczynski, University of Oregon
- David McKay, Eastern Washington University

**Southern Region**
- Sandy Nicholson
- Meredith Stutler, The Lovett School

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