

Spring 2009

M DELI SANDWICH SHOP OPENS IN COFFMAN



In response to an increasing customer demand for freshly prepared made-to-order sandwiches, UDS opened a newly renovated M deli sandwich shop in

Coffman Union in January. Previously a convenience store with the same name, the M deli features signature sandwiches, sides, soups and desserts. Customers can also create their own sandwich, choosing from M deli's fresh, premium ingredients.

The new M deli is open Monday – Friday 10:00 am – 7:00 pm and includes enhanced customer features such as online and e-kiosk ordering options.

The M deli sandwich shop diversifies UDS' restaurant options on campus. UDS also operates a Subway restaurant concept in St. Paul Student Center's Terrace Café and over 30+ other food courts, coffee cafes and convenience stores on East Bank, West Bank and St. Paul campus.

UDS RECEIVES HIGH RATING IN ANNUAL SUSTAINABILITY REPORT CARD

UDS received a "A" in the Food & Recycling category of the newly released *College Sustainability Report Card 2009* for its work in local food procurement, waste conservation and community partnerships.

The *College Sustainability Report Card* is an individual evaluation of sustainability in Higher Education institutions across the nation. Other categories of evaluation include Administration, Climate Change & Energy, Green Building, Student Involvement, Transportation, Endowment Transparency, Investment Properties and Shareholder Engagement. To view the complete report, visit www.greenreportcard.org.



UDS INTRODUCES NEW ONLINE ORDERING WEBSITE

Skip the line ... order online! New for January 2009, UDS introduces an online ordering website for residential grab & go, Subway in St. Paul Student Center and the new M deli sandwich shop in Coffman Union.

Simply visit Dining's website at www.umn.edu/dining and click on the "online ordering" tab on the left-hand side of the page. It's easy to customize your order from your computer. Choose a pickup time convenient for you, then stop by the restaurant location to pick up your meal.



UDS PARTNERS WITH UNIVERSITY MEAT LAB & CORNERCOPIA FARM

Last fall, UDS developed new partnerships with University of Minnesota's Andrew Boss Meat Lab and Cornercopia Farm. University students produce both meat and vegetables on the St. Paul campus and sell products to local buyers. UDS incorporates these items into University Catering, residential dining and retail restaurant menus.

UDS GROWS PARTNERSHIP WITH URBAN VENTURES

UDS has a strong partnership with Urban Ventures, a South Minneapolis non-profit organization. Urban Ventures works to build a better community by providing youth programming, education, training and work opportunities for those in need.

In 2002, Urban Ventures started CityKid Java coffee, a business endeavor designed to fund their social programming. Additionally, CityKid Java coffee is "true trade," meaning beans are often purchased 20-25% above fair industry cost.

UDS offers CityKid Java coffee in Bailey, Centennial, Comstock, Middlebrook, Pioneer and Sanford Restaurants, as well as Bistro Restaurant in West Bank's Humphrey Center. This spring, UDS will also open a CityKid Java café in the Carlson School of Management.



EAT WELL, LIVE WELL EVENT A SUCCESS

EAT WELL *Live Well* Over 5,600 university students, faculty and staff attended UDS' 2nd Annual *Eat Well, Live Well* event on Wednesday, September 24 from 11:00 a.m. – 2:00 p.m. in Coffman Union's Great Hall. More than 35 vendors participated in the event, including local organizations and national brand partners. Students were treated to food samples such as locally-produced Land O Lakes yogurt parfaits, local HoneyCrisp apples and apple cider from Pepin Heights Orchard, Kellogg's Bear Naked Granola, local Blue Bunny ice cream and fair trade coffee from Starbucks, Java City, Dunn Bros and CityKid Java/Urban Ventures.

With over 30 dining locations on campus and a growing sustainability and health and wellness platform, UDS hosts this large scale event to educate the University community on its services and offerings.

HEALTH & WELLNESS CONTINUES TO GROW

UDS' Health & Wellness Coordinator, Laura Asrani, RD, LD, continues to provide health and wellness support for dining services on campus.

This spring, Asrani is working to increase the availability of nutritional information in UDS restaurants. Nutritional information for UDS menus can be found at www.univofminnesota.campusdish.com and in new take-away nutritional brochures located in each residential restaurant.

Additionally, UDS continues to expand healthy options in residential restaurants. Look for new whole grain choices including pastas, brown rice, pizza crust, cookies and breakfast breads. Contact Laura @ 612-626-8977 or asran004@umn.edu for more information.

UDS TO HOST ANNUAL CHILI COOK-OFF



UDS will host the 2nd Annual Chili Cook-Off Competition at dinner on Thursday, February 19, 2009 in the University of Minnesota's six residential restaurants – Bailey, Centennial, Comstock, Middlebrook, Pioneer, and Sanford.

Last year, over 600 students cast their votes for their favorite chili on campus during the competition, crowning Middlebrook Restaurant as the winner of the silver ladle award. Kitchen staff from each residential restaurant will again team together to develop and prepare their chili recipe for this year's competition. Don't forget to vote in this year's event!

UDS MAKES HEALTHY EATING A SNAP

Eating right has never been easier! UDS offers a variety of healthy options, including low-fat, soy, vegan, and vegetarian foods and beverages. UDS also uses trans fat-free cooking oils in all dining locations on campus.

Try a healthy, freshly prepared salad from Greens to Go station in Coffman Union's Minnesota Marketplace. Refresh and rejuvenate with a fresh fruit smoothie from Jamba Juice, located in Coffman Union - 1st floor near the Commuter's Lounge. Or, try one of the Fresh Fit sub options from Subway located in Terrace Café in the St. Paul Student Center. Add fresh apple slices and juice or milk to make a delicious combo!

For menus and nutritional information, visit www.univofminnesota.campusdish.com. Or, pickup a nutritional brochure in each Residential Restaurant to view daily menus.

LATE NIGHT BREAKFAST A SUCCESS

University Dining Services and Housing & Residential Life hosted "Late Night Breakfast" on Thursday, December 11, 2008. Over 3,000 students took a break from finals studying to attend the annual event, held at Bailey, Centennial, Middlebrook, and Sanford Residential Restaurants. University faculty and staff volunteered to serve pancakes, sausages, cinnamon rolls, and orange juice.

YOU SPOKE; UDS LISTENED

Thanks to over 5,000 students, faculty and staff who participated in University Dining Services DiningStyles online survey in the fall. Customer feedback is important to UDS, as it helps us to learn about your campus preferences and better dining locations on campus. Share your feedback with UDS anytime by emailing comments and suggestions to dining@umn.edu.

UDS NOW HIRING

Low on cash after the holidays? UDS is now accepting applications for a variety of student positions on campus. Work in residential dining, retail restaurants, catering, campus convenience stores or concessions. UDS offers a competitive wage (8.25/hr starting pay) and flexible hours that fit your class schedule. Stop by the UDS Hiring office, located in Pioneer Hall's Residential Restaurant, open Monday-Friday 2:00 pm – 6:00 pm to apply in person.

LOCAL RESTAURANT PARTNERSHIPS

UDS features a special menu item from Sawatdee Thai and Casa Zamora restaurants each month in its residential restaurants. These special themed nights are part of UDS' growing partnership with local restaurants in the community. On February 17, taste items from Sawatdee Thai during dinner at Sanford Restaurant and Casa Zamora at Comstock.