

A Monthly Update for UMD Dining Services Employees



The Dish

May 2024

Employee Spotlight

This month's spotlight goes to Rosa Morataya!

Chef Rosa is an integral component to the successes of the South Campus Dining Hall. She is extremely hard working, works with passion, enthusiasm and goes over and beyond to perfect her craft. The students enthusiastically wait in line to enjoy her chef takeovers featuring food from her home country, such as pupusas. Chef Rosa recently she took the lead on revamping the production and cold room with pride. She completely reorganized the cold room, identified inefficiencies, and trained new staff and re-trained existing staff. This attention to detail has not only resulted in cost savings but a more effective and efficient operation. Chef Rosa's commitment to excellence and her drive and determination makes her beyond worthy of this recognition. We are thankful to have her as a member of the South Campus Dining Hall team!

Nominate a team member for next month's *Employee Spotlight!*



Directors Corner

Please join me in welcoming and congratulating Chris Moore on his appointment as Director of Dining Services starting on May 19. We have all seen Chris, either in his Administrative role, helping out in the dish room, at the front door or making popcorn and pouring beer in Concessions over the last few years. I am so excited to see his hard work and dedication direct him to a space where I know he is going to lead the team to more greatness!

At the same time, it is with very mixed emotions that I will be retiring in June after 47 years as part of the Maryland Dining family. There are so many things I will miss about Maryland Dining, but I will truly miss interacting with the employees and students the most. All of you are amazing people and I know I am leaving you in good hands with Chris!

Joe Mullineaux
Interim Director of Dining Services

What's Cookin'?!?



Food Allergy Research & Education and MenuTrinjo recently united for the first time ever for the **Food Allergy Safety Summit for Hospitality** at The University of Maryland! Formerly separate events, the **FARE Food Service Summit** and the **MenuTrinjo Food Allergy Symposium for Industry**, jointly brought together thought leaders across the industry to share best practices in food allergy safety.

The summit included sessions such as *Strategies for Success in any Table Setting*, *Food Allergy Safety on Campus*, and *How to Earn Trust of the Food Allergy Community*. A special shout out goes

to Sister Maureen Shrimpe, Chef Herb Keith, Chef Michael Norman, Chef Mor Thiam, Steve Ray, Joe Johnson, and Jackie Robinson for helping making sure this event was a success. As always, 251 North did an amazing job hosting lunch for our attendees where guests were able to enjoy all of the specials and the Purple Zone.

We are so proud of our team and the work that they are doing!

Upcoming Workshops

- » **May 2, 1:00-2:00 pm**
EnGen Support Sessions, Stamp SORC Office
- » **May 9, 1:00-2:00pm**
EnGen Support Sessions, Stamp SORC Office
- » **May 28 & 29**
ServSafe Certification Class, South Campus Dining Hall
- » **May 23-May 31**
This training week will be filled with staff enrichment and professional development. Look out for the registration sheet to sign up for the trainings of your choice.

NEW

You can now view
The Dish online:
dining.umd.edu/updates

Kudos to You!

Congratulations to employees who have recently started in a new position!

Kevin Williams is now our General Manager in the Food Court

Digna Alvarez Argueta is now our new Prep Cook/Baker at the Maryland Bakery

Jesse Williams is now a Cook at 251 North

Safety Tips

Keep Your Workspace Clean and Clear of Clutter

A clean workspace is a safe workspace. Clear away any clutter or unnecessary items that could pose risks of tripping, falling, slipping, or other injuries. Studies show that slips, trips, and falls are one of the biggest dangers at work. They create almost 250,000 missed work days each year, but they're also largely preventable.

New Possibilities!

Food Service Aide I
ejobs.umd.edu/postings/115487
Special Events Staff
ejobs.umd.edu/postings/115933

Coming Soon!

Assistant Director Business Services
Dining Services Coordinator, C-Shops
Food Service Aide II, C-Shops
Catering Executive Sous Chef
Cook South Campus
Dining Service Coordinator South Campus
Cook 251

If you have any questions or need assistance please see Jasmine Owens.