



The Dish

December 2024

Directors Corner



Thanks to everyone for another very successful semester of providing memorable dining experiences to the campus community.

Since this semester started, you provided supportive Maryland Hospitality to over three and a half million guests, one meal at a time! No matter what your job, you played a role in helping our students and the campus thrive.

As this semester comes to an end, be proud of everything you did and know that your work is appreciated by the entire campus. Take time to enjoy and celebrate this season with those closest to you and we wish you all a Happy New Year.

Chris Moore • Director of Dining Services



Employee Spotlight

This month's spotlight goes to Guy Kilpatric!

Guy is not only our Terp Farm Manager, but the force that keeps Maryland Dining cooking.

The Terp Farm is a sustainable farming operation employing practices such as crop rotation, cover cropping, planting habitat for beneficial insects, and using organic fertilizers and pest controls. Terp Farm is a training ground for the next generation of sustainable farmers – for which this country is in desperate need.

From growing tomatoes to make our own marinera sauce to pumpkin squash to provide a hearty meal to our students, Guy and The Terp Farm are part of the reason every meal in our dining halls can be an enjoyable experience. We are thankful to have him as a member of the Maryland Dining team!

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



Upcoming Workshops

» Jan 15 & 16

ServSafe Certification Training (Spanish)

» Jan 17

ServSafe Re-Certification Training

» Jan 23 & 24

ServSafe Certification Training

» January Jumpstart Training

We will have our first annual one-day training for our Supervisors, Coordinators, Specialist and Chef de Parties. This year's theme is *Nourishing Leadership*, emphasizing the importance of nurturing growth, resilience, and strength within the team, similar to how food nourishes the body, to cultivate a thriving and supportive leadership environment.

What's Cookin'?!



(L-R) Kim Torres, Student Supervisor, Anthony Martinez-Felix, Student Supervisor, Sandy Alvarez, Student Manager, Stephanie Jean Pierre, Student Supervisor and Gisselle Castellon, Student Supervisor

This month, we want to shine a spotlight on the dedicated Student Leaders in South Campus Dining Hall who bring energy, responsibility, and innovation to our dining operations. These students go above and beyond their roles, balancing academic demands with leadership responsibilities to ensure the smooth running of our dining facilities.

From training new team members to managing shifts and solving day-to-day challenges, they demonstrate exceptional teamwork, problem-solving skills, and a strong commitment to service. Their efforts create welcoming dining experiences for all and inspire those around them to strive for excellence.

We're proud to recognize the invaluable contributions of our Student Leaders. Thank you for your hard work and dedication!

Safety Tips

Grease Control Safety Tips: Preventing Hazards in the Kitchen

Managing grease properly is crucial to ensuring safety and maintaining a clean, hazard-free kitchen environment. Follow these tips to keep grease under control and avoid risks like fires, slips, and costly equipment damage.

- **Regularly Clean Grease Traps and Cooking Surfaces:** Empty and clean grease traps frequently to prevent build-up. Wipe down stoves, grills, and fryers after every shift to remove grease residue.
- **Safe Grease Disposal:** Use Proper Containers to store used grease in designated, heat-resistant containers. Dispose of Grease Responsibly, follow local regulations for grease recycling or disposal.
- **Prevent Slips and Falls:** Use degreasers and absorbent materials to clean greasy floors quickly and immediately.

NEW

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