

A Monthly Update for UMD Dining Services Employees



The Dish

January 2025

Directors Corner



Happy New Year! As we step into 2025, I want to thank each and every part of our team for another successful semester!

Dining Services has had a very big year and many accomplishments both big and small!

- Joe Mullineaux won the 2024 Acorn Award
- The Wellness & Nutrition Program won NACUFS 2024 Loyal E. Horton Dining Award – Gold Award
- The Retail Sales Team won NACUFS 2024 Loyal E. Horton Dining Award – Bronze Award
- Sister Maureen won The Division of Student Affairs Outstanding Service Award

We don't just serve the University of Maryland, we are the University of Maryland and that affinity affects everything we do every day. We work on the principle that we serve people not food and the people we serve our not only our guests, but our team members.

Our team is excited to bring fresh flavors, innovative menus, and enhanced dining experiences to our community. January is a time for renewal, and we're focusing on providing wholesome, comforting meals that align with your goals for the year—whether that's healthier eating, trying new cuisines, or simply enjoying a warm meal with friends and family.

Thank you for being a part of such a great team!

Chris Moore • Director of Dining Services



Employee Spotlight

This month's spotlight goes to Esdras Deschaines!

Esdras is a Food Service Aid in South Campus Dining Hall and has been recognized this semester as the Top EnGen User across Dining Services Units. The EnGen app is a digital platform designed to help non-native English speakers build their English language skills. Esdras registered for EnGen and expressed his interest in improving his English vocabulary.

Since the beginning of the semester Esdras has studied 54+ hours, attended 17 group classes and finished 9 complete learning modules. We are so proud of Esdras and thankful to have her as a member of the South Campus Dining Hall team!

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



Upcoming Workshops

- » Jan 16 • 10:00 am
OCRSM Training
- » Jan 17
ServSafe Re-Certification Training
- » Jan 16 • 2:30 pm
OCRSM Training
- » Feb 3 • 2:00 pm
OCRSM Training

Kudos to You!

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

Angela Doyle is now our new Specialist for Concessions

Kiana Sanders is now our new Cook for Catering

What's Cookin'?!?



We kicked off this semester with an EnGen rollout, encouraging our employees to strive to be recognized as the EnGen Top User across Dining Services.

EnGen app focuses on personalized, goal-oriented English language learning and is used in various settings, including workplaces, schools, and community organizations.

These individuals have shown incredible dedication, improvement, and creativity in their language-learning journey:

Most Program Hours Completed

- Esdras Deschaines
- Villienne Surin
- Jeanette Florial

Most Program Units Completed

- Lacroix Berthony
- Esdras Deschaines
- Villienne Surin

Most Live Sessions Attended

- Vikengs-Yove Firmin
- Magzael Firmin
- Esdras Deschaines

Your hard work inspires us all, and we're so proud of your achievements. Thank you to everyone who participated—you've made this initiative a huge success. Stay tuned for more opportunities to learn, grow, and celebrate!

Let's keep striving together for success in 2025!

Safety Tips

"Clean Hands, Safe Meals!"

Handwashing is one of the simplest yet most effective ways to ensure food safety. Remember to wash your hands thoroughly with soap and warm water for at least 20 seconds:

- Before handling food.
- After touching raw ingredients, especially meat, poultry, or seafood.
- Always after using the restroom or touching surfaces like phones or door handles.
- By keeping our hands clean, we help protect ourselves and others from foodborne illnesses.

Together, we can ensure every meal is both delicious and safe!

New Possibilities!

Food Service Manager (Executive Sous Chef): Internal Candidates
[myworkday.com/umd/d/inst/15\\$158872/9925\\$142.html](http://myworkday.com/umd/d/inst/15$158872/9925$142.html)

Food Service Manager (Executive Sous Chef): External Candidates
umd.wd1.myworkdayjobs.com/en-US/UMCP/details/Food-Service-Manager_JR100403

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

NEW

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