

A Monthly Update for UMD Dining Services Employees



# The Dish

February 2025

## Directors Corner



*As we welcome the spring semester, we want to take a moment to celebrate the incredible dedication and hard work of our Dining Services team. From early mornings to late nights, your efforts ensure that every meal served is more than just food—it's a moment of comfort, connection, and care for our campus community.*

We encourage you to continue to work towards the Student Affairs vision of Every Student Thrives, while also making sure that each of you thrives as well. Please take the time to take care of yourselves and don't ever be afraid to ask for help, the campus offers free confidential professional counseling during work time, to help you with any problems you may be facing. Your supervisor or our HR team can guide you, just ask. We are starting the year off in a great way!

We are looking forward to what to come in the next couple of months. March is nutrition month, April we will be celebrating Student Employee Appreciation week and Maryland Day will be on April 26 this year.

Your unwavering commitment to excellence inspires us all. Whether it's creating innovative menus, maintaining top-notch facilities, or providing exceptional customer service, you are the heart and soul of what makes Dining Services extraordinary.

Thank you for everything you do—let's make this spring semester one to remember!

Chris Moore • Director of Dining Services



## Employee Spotlight

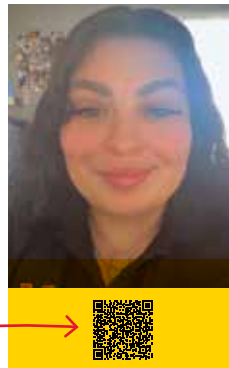
*This month's spotlight goes to Karina Arevalo!*

Karina is a Student Manager in Yahentamitsi and is known to be a "Jack of all Trades." Karina is not only an amazing Student Manager but shows up as a leader, a nurse, a teacher and a go getter always working hard to keep the dining hall running.

Her energy is always positive and friendly, no matter the problem or issue at hand. Her eye for detail and problem-solving skills are much needed and appreciated in such a fast-paced environment like Yahentamitsi.

We are so proud of Karina and thankful to have her as a member of the Yahentamitsi team!

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



## Upcoming Workshops

- » Feb 6 • 5:30–8:30 pm  
TIPS Classes, Yahentamitsi, Training Room
- » Feb 14  
MSAC, [msac.umd.edu/registration](https://msac.umd.edu/registration)
- » Feb 17  
Suicide Prevention, [go.umd.edu/terpstraining](https://go.umd.edu/terpstraining)
- » Feb 17 • 5:30–8:30 pm  
TIPS Classes, Yahentamitsi, Training Room

## Kudos to You!

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

Bertrand Olotara is our new Chef de Partie (Coordinator) for Yahentamitsi

## What's Cookin'?!



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.

This training day focused on enhancing leadership skills, improving team management, and fostering a positive work environment. These trainings assisted in equipping supervisors with essential leadership skills, effective communication strategies, manage conflicts, provide constructive feedback, and foster a culture of continuous improvement.

We are so proud of the 58 participants that attended and their continuous investment in nourishing their leadership skills.

Over the winter break, Dining Services hosted our first January Jumpstart Training Day specifically tailored for our Supervisors, Coordinators, Specialists and Chef de Parties. The theme of this event was Nourishing Leadership, emphasizing

## Safety Tips

**Chemical Safety: Handle with Care!**

Chemicals play an important role in keeping our dining areas clean and safe, but they must be handled responsibly. Follow these tips to ensure chemical safety in the workplace:

- **Read Labels Carefully:** Always check the instructions and warnings before using any cleaning product.
- **Use PPE:** Wear gloves, goggles, or other protective equipment as recommended.
- **Never Mix Chemicals:** Combining products like bleach and ammonia can create toxic fumes.
- **Store Properly:** Keep chemicals in their original, labeled containers and store them in designated areas away from food.
- **Report Spills Immediately:** Clean up spills with proper materials and notify your supervisor if needed.

By following these guidelines, we can maintain a clean, safe, and healthy environment for everyone. Let's work safely together!

## New Possibilities!

### Special Events Staff

[umd.wd1.myworkdayjobs.com/en-US/UMCP/details/Special-Events-Staff\\_JR100478](https://umd.wd1.myworkdayjobs.com/en-US/UMCP/details/Special-Events-Staff_JR100478)

### Food Service Aide

[umd.wd1.myworkdayjobs.com/en-US/UMCP/details/Food-Service-Aide-I\\_JR100479](https://umd.wd1.myworkdayjobs.com/en-US/UMCP/details/Food-Service-Aide-I_JR100479)

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

## Coming Soon

Cook, 251 Dining Hall

Food Service Specialist, Bakery

Executive Chef, Yahentamitsi

Storekeeper II Driver, Catering

You can now view The Dish online: [dining.umd.edu/updates](https://dining.umd.edu/updates)