A Monthly Update for Maryland Dining Employees

Directors Corner



As we step into spring, I want to take a moment to express my heartfelt appreciation for our incredible Dining Services Team. Your dedication and hard work to ensure that our dining services efforts run smoothly, do not go unnoticed.

Before the end of the semester approaches we have events such as Maryland Day, Reading Day and Graduation ahead of us but we are almost to summer. Thank you for making each meal special, every dish clean and for bringing warmth and care to everything you do. In the next couple of weeks, please enjoy your spring break and take time to reset.

Chair Moore • Director of Dining Services

Employee Spotlight

This month's spotlight goes to Marie Michel!

Marie has been in bakery for nearly 28 years, starting as Pastry Production Chef for 20 plus years and returning after retirement as a Bakery C1 supervisor. Her knowledge and skill level in the pastry field is tremendous, and she is always willing to teach and assist her team members in learning new skills.

Marie is the very definition of a team player and she brings so much joy in the Bakery. We are so proud of Marie and thankful to have her as a member of the Bakery team!

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



Upcoming Workshops »Mar 5 • 1:00-4:00 pm

Suicide Prevention Training, Stamp: Benjamin Banneker Room

»Mar 7 • 4:00-7:00 pm TIPS Training, Stamp: Charles Carroll Room

»Mar 11 • 12:30-3:30 pm TIPS Training, Stamp: Grand Ballroom Lounge

»Mar 26 • 5:30-8:30 pm TIPS Training, Stamp: Grand Ballroom Lounge

What's Cookin'?!

National Nutrition Month



This year's theme is "Smart Fuel for Smart Students," showcasing various student organizations. This be hosting 4 events that will showcase our culinary our cooks and hang with our special guest Testudo!

- Feb 25: Kickstart Your Day, 5-7 pm
- Mar 4: Lunches to Live By, 5-7 pm
- Mar 11: Fuel for the Finish Line, 5-7 pm
- Mar 25: The Study Snack Advantage, 5-7 pm

Chef Eliza Pulls an All Niter



Also, in February our Executive Chef Eliza Bowden participated in Stamp's All Niter and The Maryland Student Affairs Conference. The All Niter is one of Stamp's biggest yearly traditions designed to highlight all The Stamp has to offer while also

encouraging the benefits of a healthy lifestyle. event provides students with a fun, safe Friday night Throughout the month of March 251 North will activity. The theme this year was Y2K, and while the 2000's Karaoke kept the Food Court popping, teams' talents. Come out and join us to encourage the new Chopped competition brought all the excitement! The chopped competition consisted of interactive team activities based on popular movies that came out in the 2000s. From Harry Potter's Hagrids birthday cake, to Shrek and Donkey's waffles and candy sushi to imitate the octopus from Monster's, students were able to create treats of their dreams!

> A huge thanks goes out to Eliza and the Catering team for always working to showcase the Catering department as a campus member. Although catering is typically in the background augmenting existing events and meetings, they are a huge part of the student experience.

Kudos to You!

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

Anya Slingsby-Pforzheimer is our new Sustainability Manager

Bebel Kim is our new Executive Sous Chef at Yahentamitsi

Safety Tips

Dishwasher Safety Tip: Stay Safe, Stay Efficient!

Working in the dishwashing area can be fastpaced, but safety comes first! Always wear non-slip shoes to prevent falls, use heat-resistant gloves when handling hot items, and be mindful of sharp utensils when loading and unloading. Keep floors dry, report any broken glass immediately, and never overload racks to ensure proper cleaning and safe handling.

A clean kitchen is a safe kitchen—thank you for keeping safety a priority! Let's work safely together!

Coming Soon

Cook, 251 North IT Program Analyst

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