



A Monthly Update for Maryland Dining Employees

The Dish

October 2025

Directors Corner



As we are progressing through the fall 2025 semester, I want to take a moment to recognize and celebrate all of the exciting updates coming to Dining Services.

This semester, we're launching several projects designed to enhance the experience for everyone who eats, works, and

gathers in our spaces.

- The new *Testudo Lounge* in South Campus Dining Hall offers a comfortable place for students to relax, hang out, and connect, complete with updated furniture, mascot art, and reimagined lounge space.

- At 251 North, our sweet-treats area has been transformed into a charming, retro style ice cream parlor, and the Halal station has been expanded with more hot sides and sauces to better serve diverse dietary needs.
- Yahentamitsi and Rudy's Café are introducing new menu items inspired by Mediterranean flavors (think Greek, Moroccan, Lebanese), and a wider variety of hot entrées, giving students more options at meal time.
- The Terp Farm continues to grow with a new walk-in cooler to help get more fresh produce and herbs from the farm into our kitchens and onto the plates of our customers.

These improvements illustrate our shared commitment to not just feeding students, but creating places that feel like home, that reflect diversity, comfort, and innovation.

Thank you to each and every one of you, each of you has played a central role in making possible. Your hard work, creativity, and adaptability have made all of this possible.

Chris Moore • Director of Dining Services

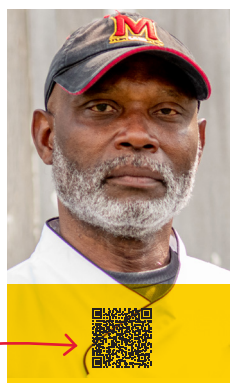
Employee Spotlight

This month's spotlight goes to Chef Ivory Kornegay!

With over 20 years of dedicated service, our Chef de Cuisine has been an integral part of Maryland Dining. From his early days at the Golf Course, to the Student Union and now leading South Campus Dining Hall for the past six years, he has left an inspiring mark across campus. His team describes him as nurturing, passionate, and dedicated, qualities that have not only elevated our food and service but also helped develop future leaders in Dining Services. We are proud to celebrate his commitment and the positive impact he continues to make every day.

We are so proud of Chef Ivory and thankful to have him as a member of the South Campus team!

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



What's Cookin'??

We're proud to share that Dining Services Allergen Program was recognized nationally on CNN. This clip lifts the lid on how Dining Services handles food allergies on campus and walks viewers through



the steps we take, from ingredient tracking to cross-contact prevention, to make sure meals are safe, inclusive, and delicious for all.

A heartfelt thank you to every member of our team who makes this possible, from the folks who thoughtfully label ingredients, to the staff double-checking orders, to our behind-the-scenes prep crews who are always on guard. Your attention to detail, care for each student's needs, and commitment to excellence do not go unnoticed. We also want to give a special thank you to Sister Maureen Shrimpe and the Purple Zone team at 251 North. Because of your efforts, Dining Services is better, safer, and more welcoming every day.

Please take some time to view the full video [here](#).

Safety Tips

Stay Alert on the Job

In our fast-paced dining environments, it's easy to get caught up in routines. Remember, staying alert keeps you and your team safe. Whether it's noticing a spill before someone slips, catching a customer's food allergy request, or spotting equipment that needs attention, your awareness makes the difference. Take a moment to pause, look around, and stay focused, safety starts with staying alert!

Upcoming Workshops

» Flu Shots

Oct 14 • Yahentamitsi • 1:00–3:00 pm
Oct 17 • South Campus DH • 1:00–3:00 pm

» EnGen Open Registration

EnGen is a language upskilling platform that is available for all Dining Services employees who are interested in learning English. Registration sheets are located by your timeclock or inform your manager that you are interested

Oct 7 • Yahentamitsi • 2:00–3:00 pm
Oct 14 • South Campus DH • 2:00–3:00 pm
Oct 16 • 251 North • 2:00–3:00 pm

» Suicide Prevention Training

Training to Evaluate, Respond to, and Prevent Suicide (T.E.R.P.S.) for Terps is a 3-hour in-person comprehensive training that provides faculty and staff the information needed to recognize when a student is in crisis and the skills and resources to respond effectively.

Oct 17 • 9:00 am–12:00 pm [Register here](#)
Nov 17 • 1:00–4:00 pm [Register here](#)
Dec 3 • 9:00 am–12:00 pm [Register here](#)

Kudos to You!

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

Raynald Nau is now our new Dishroom Coordinator for Yahentamitsi

Shamal Watkins is now our new Executive Sous Chef at Yahentamitsi

Peter Hugh is now our new Storekeeper II-Driver for Catering

New Possibilities!

Yahentamitsi: Cook: October 3
Internal Candidates • External Candidates

Dining Services Auxiliary Operation: General Manager: October 17
Internal Candidates • External Candidates

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