



A Monthly Update for Maryland Dining Employees

The Dish

November 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.

I want to take a moment to thank each of you for the outstanding effort you put in during Family Weekend. From welcoming guests to ensuring

every detail was just right, your hard work

made the weekend a memorable experience for so many families visiting our campus. The pride and teamwork you demonstrated truly reflect the spirit of Dining Services.

As we look ahead, Thanksgiving Break is just around the corner. I encourage you to take some well-deserved time to rest, recharge, and enjoy moments with your own family

and friends. Thank you again for everything you do each day to make dining services exceptional.

Chris Moore • Director of Dining Services

Employee Spotlight

This month's spotlight goes to Chef Blanca Argueta!

Chef Blanca is a leader in the kitchen and exemplifies the essence of a true Chef de Partie. Her unwavering commitment to excellence in service is matched only by her remarkable leadership. She leads by example, consistently demonstrating professionalism, reliability, and grace under pressure.

What truly sets Chef Blanca apart is her ability to connect with others. Her warmth and empathy touch the hearts of those she works with, creating a positive and collaborative environment where everyone feels valued. Whether mentoring junior staff or coordinating with fellow chefs, she brings out the best in her team.

Chef Blanca is not only a pillar of consistency and skill, but also a source of inspiration. Her dedication to her craft and her people makes her an indispensable part of the culinary team.

We are so proud of Chef Blanca and thankful to have her as a member of the Yahntamitsi team

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



Upcoming Workshops

» 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.

[Register here](#)

» Nov 17 • 1:00–4:00 pm [Register here](#)

Dec 3 • 9:00 am–12:00 pm [Register here](#)

» Coping with Constraints, and Change, and Combatting Stress:

Feeling pressure from shifting demands and unexpected limitations? This lunch and learn offers practical strategies to effectively navigate evolving priorities, limited resources, and new challenges. Discover how to build resilience, adapt with greater ease, and manage stress effectively to maintain your well-being in dynamic environments.

November 6th, 12:00 to 12:30pm [Register here](#)

What's Cookin'?!



The recently remodeled Testudo Lounge in South Campus Dining Hall has quickly become a favorite spot for students. With its comfortable seating, vibrant décor, and welcoming atmosphere, the lounge is giving students a perfect place to relax, study, or connect with friends between classes and meals. The addition is already receiving positive feedback from the campus community.

"I love coming here for lunch, it's cozy, and it feels like a great place to unwind or even get some work done," shared one student.

Kudos to You!

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

Tamia Robinson is now a new cook at Yahentamitsi Dining hall

Kristy Hildreth is now a new cook at Yahentamitsi Dining hall

Safety Tips

Safe Steps!

Always keep walkways and work areas clear of clutter and spills. A clean, dry floor helps prevent slips, trips, and falls—the most common workplace accident in food service. If you notice a spill, clean it immediately or place a caution sign until it can be addressed. Safety starts with