

AUXILIARY ROUNDUP



N E W S L E T T E R

Refresh your knowledge of the EIA Standards!

Make yourself available for your teammates. The more open-handed you are with your time, the greater the return. As you offer your time and talents to others, they'll offer theirs to you. Lend a hand, make a connection, and serve to the best of your ability. This Looks Like:

- **Take Personal Interest:** Connect and engage with the people you serve in a genuine, authentic way. Put yourself into your customers' shoes.
- **Demonstrate Gratitude:** The students and communities we serve create the jobs we fill. Show your appreciation and respect.
- **Surprise and Delight:** Even the tiniest of gestures can create a strong and lasting impression, even more so when they are unexpected. [Click here to read more about Service Standard #5.](#)

NEWS UPDATES

The BEE Team at the UGA Golf Course Brings Awareness to Bee Pollination

By Michael Pannell

Auxiliary Marketing & Communications

Honeybees have been a teaching and research topic at the University of Georgia for many years. These insects are important to American agriculture because they pollinate a wide variety of crops, contributing to food diversity and security. The UGA Golf Course is the latest group to commit to the mission of sustainable bee management.

Scott Griffith, the Golf Course Superintendent and Assistant Golf Course Manager, was first introduced to bees in late 2021. Since then, he has taken an interest in bees and pursued opportunities to add a hive on the golf course

"It was not only for education, but also a tool for general awareness of the importance of bees," said Griffith.



▲ Scott Griffith checks in on the Golf Course's bee colony.

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STAFF PERKS

Staff Discounts at the UGA Bookstore!

This is a reminder that all Auxiliary Staff at UGA get 10% off at the Bookstore.*

In addition to that, all Staff qualify for educational pricing through the bookstore on Apple products.

Also, as part of a special offer good through 9/26/22, you can get a **free** pair of AirPods with the purchase of an iMac, Macbook, or iPad!*

Also, all departmental/institutional purchases at the bookstore are 20% Off (excluding regalia, convenience, computers, and apple products)

* exclusions apply, see an associate for details.



Explore your perks today!

Some help was required to get started on the project, so Griffith contacted an expert in Jennifer Berry, the Research Professional IV and Lab Manager at the UGA Bee Laboratory. Over the last two decades, her research objectives have been to improve honeybee health and the effects of pesticides on insects.

However, Berry had her doubts before getting started on the project because of the environmental stigma that surrounds golf courses nationwide. After some time together, Griffith showed her how the UGA Golf Course works on many levels to have a low operational impact on the environment and provides many opportunities for soil research and biodiversity.

For example, the golf course is a member of Audubon International, which focuses on implementing environmentally friendly management practices that ensure natural resources are conserved. After having many of her doubts erased, Berry saw that it was a great outlet for educating the public about pollinators and all other insects.

“Any opportunity where we can reach out to the public about the importance of pollinators, I’m all for,” she mentioned.

One of Griffith’s main goals is to change any misperceptions of the golf course, as he has done with Berry. Some ways the grounds team ensures its actions are environmentally friendly include hand-watering and employing wetting agents that reduce the amount of water needed at the course.

The bees first arrived at the golf course in March of this year, and the hive currently sits at the 10th hole on the course. However, Griffith is looking to add more.

“I would like 5 or 6 hives. If we do that, we provide pretty good recognition to the bees,” he said about his long-term plans for the project.

It has been a win-win situation for the golf course and for Jennifer Berry, who enjoys being able to reach a new clientele that may not be aware of the role that they can play for bees.

“Everyone can protect pollinators. You don’t have to plant a whole garden or forest to help.”



WHY BEES MATTER

85% of all flowering plants and trees rely on pollinators to survive

70 OF THE TOP **100** FOOD CROPS RELY ON POLLINATORS

BEES POLLINATE PLANTS RESPONSIBLE FOR **ONE 3** OUT OF **3** BITES OF FOOD WE TAKE

If the current bee decline continues **1/3** of all crops could disappear...

...and US farms and food industries would **LOSE** more than **\$15 BILLION**

HOW WE CAN HELP

- 1 plant bee-friendly plants and wild flowers
- 2 make your own bee house
- 3 avoid dangerous chemicals and pesticides to treat your yard
- 4 scan to learn more

Chef Jorge Noriega Competes in National Culinary Challenge

By Michael Pannell

Auxiliary Marketing & Communications

The kitchen is often classified as the most important room in the house. For Chef Jorge Noriega, it means so much more. Whether it is in a house or restaurant, the kitchen is the most likely area for people to congregate, for them to discuss the details of their lives with each other, and where so many friendships are made.

“I consider [the kitchen] my safe place, where at work I can tune everything out from the world,” says Noriega, the Associate Director for Culinary Development and Executive Chef for the University of Georgia’s Dining Services.

Noriega continued, “building things from hand, tasting, making things, that is what I enjoy most in the kitchen.”

In 2021, Noriega was named the Premier Culinary Creations Award Winner. It is safe to say this is exactly where Chef Noriega thrives, bringing a creative dish together from scratch.

Noriega believes his love for culinary arts came from his home country, Panama. He described Panama as a giant mixing pot, with many diverse cultures making up the country. The environment helped create a deep love and understanding for his art. The goal is for people to see who Chef Noriega is from the dish.

Noriega recently took his gourmet talents to compete in the Culinary Challenge at the National Association of College and University Food Services (NACUFS) 2022 National Conference, held this year in Spokane, WA. He was one of six final participants in the competition.

The Challenge began with live tournaments at the regional levels, where the chefs prepared their dish, using this year’s mandatory ingredient of turkey, in front of a live audience of university food service providers from across the region. The regional winners—including Chef Jorge—advanced to the national conference. The NACUFS Culinary Challenge recognizes the exceptional talent and skills necessary for chefs to bring their creations together.

The dish Noriega prepared for the challenge was a twice-cooked turkey breast, with sautéed greens, rice and peas, and a red pepper romesco sauce. He believes that this dish gives an impression of everywhere he has traveled to cook.

“You will see Spain, Memphis, New York, California, and now here in Georgia,” says Chef Noriega, as he described his turkey dish.

Dining Services is proud to have such a renowned chef leading its culinary mission. “Executive Chef Jorge Noriega brings culinary vision, diversity, and inclusivity to the menu at UGA. His knowledge and skill with cuisine from around the globe allows all students to find a little bit of home while away from home,” says Susan van Gigch, Director of Dining Services.



Travel Smart This Semester!

The schedule below indicates the highest on-campus traffic times. Follow the Peak Class Change schedule below to reduce your walk, drive, and ride time.

PEAK CLASS CHANGES

Times below indicate highest on-campus traffic

Mon, Wed, & Fri

7:40 – 8:00 a.m.
8:50 – 9:10 a.m.
10:00 – 10:20 a.m.
11:10 – 11:30 a.m.
12:20 – 12:40 p.m.
1:30 – 1:50 p.m.
2:40 – 3:00 p.m.
3:50 – 4:10 p.m.
5:00 – 5:20 p.m.

Tues & Thurs

7:40 – 8:00 a.m.
9:15 – 9:35 a.m.
10:50 – 11:10 a.m.
12:25 – 12:45 p.m.
2:00 – 2:20 p.m.
3:35 – 3:55 p.m.
5:10 – 5:30 p.m.



watchfordawgs.uga.edu

EMPLOYEE SPOTLIGHT

Always Positive: Zack Tate puts his best foot forward

By Taylor West

Auxiliary Marketing & Communications

For Zack Tate, each day at work is an opportunity to become better. Since 2007, Zack Tate has been a fixture in the dish room of the bustling Snelling Dining Commons. He can be seen running dishes back and forth from the stations to the dish room, engaging with coworkers, and ensuring everyone has what they need. “I don’t just do dish room stuff, I help others out too,” he says. “My main job is to make sure the plates are clean and out at the stations, but I do what I can to make sure everything is set for the next shift.”

Clean dishes are always important, but Dining Services has implemented even stronger sanitation practices in recent years which has shined an even brighter light on the work that Zack does. “The typical day used to be different than it is now,” Zack says. “With Covid, we changed the way we do some things, and we also have a lot of new people, so you have to get to know them and train them as well.”

The team environment at Snelling is what keeps Zack going. He shares, “I come to work every day for my coworkers, my supervisor, they are all extraordinary. They appreciate what you do, and they let you know, and I like that.”

“Zack is prompt, diligent, able to work under pressure, and bound to persevere over the day’s many obstacles. With his background in the Air Force, Zack has a strong sense of duty and commitment to the team at Snelling and will routinely come in on off days to assist when we are lean on help,” explains Shelly Orozco-Marrs, Operations Manager for Snelling Dining Commons.

Zack also enjoys the variety that his job brings and for opportunities beyond the dish room. “You get a chance to learn about different things here,” he shares. “For instance, I’ve learned about food allergies and how some people can’t

eat certain foods. I’ve learned a lot from working here and it’s rewarding.”

As a seasoned member of the Dining Services team, Zack is quick to give advice to those who are new to the organization. “Not everyone gets this opportunity. It’s a blessing,” Zack says. “Don’t be afraid to ask questions and do what you do to the best of your ability.” Zack further explains that it’s the way the positions work together that make them so successful.

“The dish room is a daily challenge. It’s grinding, hectic, messy, and unrelenting; it’s the core of foodservice,” says Orozco-Marrs. “People often say it’s the kitchen, but a kitchen can’t function without clean pots, pans, dishes, and serving utensils. Those who work in the dish room never get enough praise. Zack, who will turn sixty-nine this year, has stepped up to the challenge of the dish room each day for the last fifteen years. He is a true foodservice warrior.”

Zack’s positive perspective, outlook on life, and the expertise he brings to a crucial function of a campus staple like Snelling, don’t go unnoticed by those around him. Next time you’re at Snelling, look for Zack and be sure to give him a smile right back!



Call for Submissions ▶

Do you have an example of someone (or a group) who has inspired others, provided exceptional customer service or exemplifies our Elevation in Action standards? If so, email tawest@uga.edu for their story to be in an upcoming edition of the Auxiliary Roundup.

The Unwinnable Race

By Shaquavia Bell

Auxiliary Human Resources

Lacey and Peter have always been the best athletes on their track team. They both have broken state records in their respective events and are top prospects for the USA Olympic Track Team. Their coach thought that it would be a good idea if they race each other in preparation for their upcoming Olympic Trials. Never the type to back down from a challenge, both athletes agree to the race.

On the day of the race, both athletes showed up, each were expected to run a 1600-meter race with ease given their abilities. Both athletes were in great shape; the track was in pristine condition and the weather was perfect. No one expected the coach's next move.

The coach decided to make the race more interesting by adding checkpoints every 400-meters. Each checkpoint would have a different item for the athletes to use during the race. Confused and amused by the new stipulations to the race, Lacey and Peter, both agreed to continue on with the race.

At the start of the race, Lacey and Peter were running neck and neck with each other when they approach the first 400-meter checkpoint. Once they arrived, Peter received a bottle of water to hydrate while Lacey received 10lbs ankle weights for each ankle. She was confused by the difference in items, but was confident in her abilities to continue the race.

Both athletes proceeded to the next 400-meter checkpoint, Lacey could feel herself losing momentum. She kept her strides, but she lost seconds off her time because of the added weights. Peter made it to the checkpoint before Lacey and was offered a seat to rest until Lacey arrived to the checkpoint. In addition to the weights, Lacey was offered a bottle of water if she completed 10-pushups. Peter could proceed with the race after completing 5-jumping jacks.

Peter headed for the next 400-meter checkpoint while Lacey completed the challenge at the last checkpoint. He never looked back or considered what was causing Lacey to fall behind, he just knew that he was in the lead. Lacey finally completed the 10-pushups. She noticed that Peter was now much further than she was and considered giving up, but she proceeded with the race. When Peter arrived to the third and final checkpoint before the finish line, he was instructed to continue on to the finish line. When Lacey arrived several seconds later, she was also instructed to proceed to the finish line. Exhausted, but excited by what she considered her first break in the race, Lacey proceeded to the finish line.

When Peter made it to the last 200-meters before the finish line, he was sprayed with confetti. He smiled as he felt that it was an early celebration. When Lacey made it to

the last 200-meters before the finish line, she was sprayed with a high-pressure water hose. The pressure from the water hose caused her to stumble, and fall to the ground. Feeling hopeless, the finish line seemed even further away than it was before she started. Lacey again considered giving up, but she continued with the race.

When she arrived at the finish line, she asked the coach why were her checkpoints more challenging. The coach insisted that the odds of winning the race were fair as the conditions of the race were the same. Lacey told the coach that although the conditions were the same, the circumstances were not.

The moral of the story: We are all running the same race, but how we get to the finish line is different. Consider some challenges that you have faced recently and/or some things that have come easy for you. What made those things challenges and/or what made those things easy? Would someone who does not have your abilities or afforded your opportunities be met with the same challenges? How do we make the race winnable for all?

FOOD SAFETY!

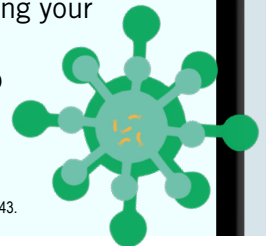
The Do's and Don'ts at home.

By Tracy Winters

Food Safety Coordinator

Did you know that cell phones have more bacteria per square inch than a toilet seat or a door knob? Common pathogens that were found in a study include Streptococcus, Staphylococcus, and E. coli, to name a few. When using a cell phone in the kitchen these pathogens cause a threat to our food and can lead to foodborne illnesses. We often don't think to wash our phone, and routinely take them everywhere—including the bathroom. In a study performed in 2016*, the results showed a third of the focus group reported not washing their hands after touching their device in the kitchen. So, when cooking at home make sure to clean your hands before and after touching your phone. Also, consider printing out the recipe that you found online to eliminate having to touch your cell phone or tablet at all!

*Amy M. Lando, Michael C. Bazaco, Yi Chen; Consumers' Use of Personal Electronic Devices in the Kitchen. J Food Prot 1 March 2018; 81 (3): 437-443.





Golf Course continues to win national recognition

By Caroline Craig and Michael Pannell

UGA Golf Course and Auxiliary Marketing & Communications

The UGA Golf Course has made quite a name for itself over many years, and the recognition for that has increased in recent months. In 2021, the course and its team received state and national recognition for their offerings and service to patrons. Golf Advisor’s Golfers’ Choice 2022 awards featured the UGA Golf Course in several categories, all based on customer reviews from the previous year.

For 2021, the UGA Golf Course ranked #1 in the state of Georgia, #1 in collegiate courses, and #10 nationally. Additionally, the course ranked in the top 25 for friendliest courses and 17th overall for course layout. For more information about these rankings, please see the [March edition of the Roundup Newsletter](#).

The golf course’s most recent award is the top ranking for college golf courses for student golfers. GolfLink ranked UGA #1 for student golfers and focused its attention on the course’s facilities and amenities for players, as well as its affordability for students.

The public, along with students, have very much enjoyed the course. Michael Nunneley is a weekly player at the UGA golf course and has a membership. Just like other players, Nunneley loves the UGA course for its classic design and attention to detail.

“I love the layout, some of the holes are super fun and have big challenges. You have to really think about where you’re going to hit your next shot, especially going onto the

greens,” Nunneley said.

The UGA Golf Course is not only for the public, but it is also where the Bulldog golf teams play.

A course of this caliber plays a significant role in the success of the teams and overall player development. The UGA Golf Course is home to the #13 ranked UGA Men’s Golf team and #23 ranked UGA Women’s Golf team. There is no question about why it ranks #1 on the collegiate course list.

“Having the #1 ranked collegiate course only five minutes from campus is a major asset for our program. The UGA course stands the test of time as it has hosted over 10 different NCAA Championships,” Head Coach Josh Brewer said.

This player development further applies to the golfer’s future career on tour as the UGA golf course has helped develop many professional golfers like Jillian Hollis, Bailey Tardy, Harris English, Brendan Todd, Chris Kirk, and Bubba Watson.

Trent Phillips recently finished his illustrious collegiate career at UGA and is playing on the Mackenzie Tour in Canada.

“I think it’s a challenging course that tests your entire game and it has the length to prepare you for tour golf,” the now professional golfer said. “The greens have lots of slope, so you have to be precise with iron shots. It’s one of the harder collegiate courses when they grow the rough and get the greens fast.”

#1 
**COURSE IN
GEORGIA**

#1
**COLLEGIATE
COURSE**

#10 
**COURSE
NATIONALLY**

CALENDAR OF EVENTS



- JULY 22-25** – UGA Golf Georgia Women's Open Championship: Public availability TBD. Driving range and golf shop open normal hours.
- JULY 31** – North American Junior Golf Tour: Tournament starts at 1 p.m.; morning public play. Driving range and golf shop open normal hours.
- AUGUST 4** – Summer Classes End
- AUGUST 11** – Summer bus service ends
- AUGUST 11-15** – [Intersession Bus Service](#)
- AUGUST 15** – Regular bus service resumes
- AUGUST 12** – Fall move-in. All dining commons open at 7:00 a.m. and resume regular service
- AUGUST 17** – Fall Classes Begin
– Regular bus service resumes
- AUGUST 24** – Part-Time Job and Internship Fair
- AUGUST 25** – Welcome Dinner at the dining

commons

- AUGUST 27** – GSGA Junior Tour Event: Tournament times between 11 a.m. and 5 p.m.; public play before and after. Driving range and golf shop open normal hours.
- SEPTEMBER 3** – Oregon vs Georgia in Atlanta
- SEPTEMBER 10** – Samford at Georgia
- SEPTEMBER 14** – Bee Pollination Event at the dining commons.
- SEPTEMBER 17** – South Carolina vs Georgia (AWAY)
- SEPTEMBER 24** – Kent State at Georgia
- OCTOBER 1** – Missouri vs Georgia (AWAY)
- OCTOBER 8** – Auburn at Georgia
- OCTOBER 13** – Homecoming Dinner at the dining commons.
- OCTOBER 15** – Vanderbilt at Georgia

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Congratulations to Auxiliary Services Graduates!

Many employees at the University of Georgia are surprised when they find out they can get a degree, or multiple degrees, for little to no cost. The Tuition Assistance Program (TAP) is meant to encourage full-time faculty and staff to take advantage of the classes available at their institution. In Dining Services alone, there have been several employees that have received their degree through TAP. For more information on TAP, please [click here](#).