

AUXILIARY ROUNDUP



N E W S L E T T E R

Refresh your knowledge of the EIA Standards!

Take pride in representing UGA with Service Standard #4. You are a reflection of the University of Georgia, whether your customer is a student, faculty/staff member, parent, alumni, or community member. Steward it with pride, integrity and enthusiasm knowing you are a valued part of the University and that your actions have tremendous impact.

This could look like:

- Always serving students, visitors, faculty, staff, and community members with a smile and positive attitude.
- Taking pride in your personal appearance, wearing UGA-branded apparel if possible.

For the full Elevation in Action manual, click [here](#).

STAFF PERKS

Faculty & Staff Meal Plans

As a UGA employee, you can enjoy meals at the dining commons **and** to-go with block plans that do not expire when you join the Faculty & Staff meal plan at UGA.

Eat 10 meals in any of the five dining commons for only **\$9.55 per meal** plus 8% tax. Additional blocks can be purchased in 10-block increments at any time.

NEW! All staff and faculty meal plan participants are automatically enrolled in the Bulldog Box to-go program. To-go containers can be checked out at all five dining commons and returned at your own convenience.



NEWS UPDATES

UGA Golf Course receives Fairways Foundation Grant

Bioswale being built near river watershed

By Chris Starrs

Golfers navigating the 16th hole at the University of Georgia Golf Course likely have no idea that not far from where they drive, pitch and putt, a unique biofilter is under construction to ensure that the water quality of the nearby North Oconee River remains intact.

Thanks to a \$16,000 Fairways Foundation Grant, workers at the UGA course are building a bioswale, which is a kind of filter that collects and allows it to filter water naturally before it is released into the watershed. The bioswale, which is expected to be completed by the end of May, is approximately 100 feet wide but can't be seen from the course.

Golf Course Superintendent and Assistant Course Manager Scott Griffith says the bioswale will address any concerns regarding the wash station – which is relatively close to the North Oconee – where course employees rinse off equipment with irrigation water.

Continued on page 3



November 2021



April 2022



May 2022



EMPLOYEE SPOTLIGHT



Grit at the UGA Golf Course

As Head Equipment Technician at the UGA Golf Course,

Micky Wilson is part of the team responsible for preparing the golf course each day for play. Every morning, the maintenance team mows 19 greens, changes pin placements, rakes bunkers, and addresses any other needs necessary to maintain the standard of play that is expected at UGA Golf Course. Other maintenance like mowing of tees, fairways, and the rough occurs multiple times each week.

Micky joined the golf course in 2001 and ensures that the course's equipment is up and running each day to prepare the golf course for play. But for Micky, the hustle and bustle is the allure of the job. "Every day is hectic," Wilson says, "but that's why I enjoy it; it keeps you on your toes."

And on a 110-acre location like the UGA Golf Course, there is plenty to keep the maintenance team on their toes. On any given day, the Golf Course can host a tournament, have a day of regular play, and support special groups like the men and women's UGA Golf Teams. It's events like these that stand out, as

Micky states, "my favorite memory from the golf course is when we hosted the Web.com tour event and Russell Henley, a UGA golfer at the time, won the tournament."

The student component is also a highlight for Micky. "Working for Auxiliary Services means a lot to me," he says. "I love my boss and I love the people I work with. I enjoy working with the students and teaching them, too". And the feeling is mutual among Micky's team. "I consider Micky to be a partner in this business that I most certainly could not do without," says Scott Griffith, Golf Course Superintendent for the UGA Golf Course. "His work ethic, can-do attitude and expertise has most certainly contributed to the success of the golf course."

"If I had a piece of advice to give, it would be work hard and you will have the opportunity to move up and do more. Enjoy your time here because it's great," Wilson says.

Hardworking and humble, Micky Wilson is an integral part of the success of the UGA Golf Course, and we are proud that he is a part of the Auxiliary Services family.



BLUE STEEL GRILL AT VILLAGE SUMMIT

Savor a made-to-order burger customized with your favorite toppings at Blue Steel Grill. If you want to take that juicy delight to-go, grab a Bulldog Box as you enter Village Summit, and fill it with selections from all of your favorite stations! With a Faculty/Staff Meal Plan, this meal will come out to **\$9.55** plus tax. Bulldog Boxes can be returned at any Dining Common.

NEWS UPDATES (cont.)

He termed the bioswale project a “win-win” situation in terms of being good stewards of the land.

Griffith explains that the bioswale was constructed to make a good situation better.

“We knew that by putting in a bioswale we can assure that water that is leaving this wash pad has an opportunity to soak in,” says Griffith “I don’t want to make it seem like we’ve got harsh chemicals, but with grass clippings you do have some nitrogen that needs to be released before it makes it to the river. We didn’t necessarily have a major issue – we’re just being proactive in making an OK situation into a great situation.”

“Putting in a bioswale will actually enhance that retention,” adds Dr. Gary L. Hawkins, an assistant professor of water resource management in UGA’s College of Agricultural and Environmental Sciences. “It doesn’t look like many grass clippings are going off, but it should hold up the water a little longer to allow a little bit more infiltration. So even if there was anything in the water, (the bioswale) will hold it up even more so that it reduces any potential water getting to the Oconee River.”

Golf Course Manager Matt Peterson says the addition of the bioswale allows the UGA Golf Course to go “above and beyond” its already rigorous water quality standards in terms of taking care of the rinse water used to clean vehicles and equipment.

“Scott and I are very interested in being proactive in trying to make sure the golf course leaves a good footprint and is a good partner in the community in terms of anything we can do to help,” says Peterson. “Our greenspace obviously helps a lot, but we’re also very interested in issues like water purity.”

By mid-March, the first phase of the project – the installation of a new concrete wash pad with curbing – had been completed and Griffith says he expected the bioswale to be completely installed by the end of May.

“Now we’re waiting for the right weather to finish the second phase of the project, which is the actual construction of the bioswale,” he says. “And as always in my business, everything depends on the weather. I would say with good weather we can have it done in a few weeks.”

In addition to removing any potential pollutants before

they reach the creek that feeds into the North Oconee, Griffith says he pursued the Fairways Foundation Grant to aid in the course’s intent to achieve sanctuary certification from Audubon International, which encourages sustainable land and water management.

“Once we found out about the grant, we looked at it to see what they were looking for and what kind of projects they were funding, and the bioswale project fit for us because we’re also in the process of getting certified through Audubon International as a cooperative sanctuary,” says Griffith. “A part of the cooperative sanctuary certification is that you either have to have containment on your wash pad area or you need something like a bioswale, something that will filtrate that water before it heads off to its next destination. With the Audubon International requirement and the grant, it seemed like a perfect project to get done.”

Although course managers received a \$16,000 grant, it is expected the project will have an eventual price tag of about \$23,000, the balance of which Peterson says will be covered by the course’s capital expenditure’s budget. Once the bioswale and wash pad is complete, the Golf Course plans to incorporate bat boxes and local pollinators around the area as well.

And even though the bioswale project has yet to be completed, Griffith says he’s back on the grant trail, seeking funding for the course’s next improvement project.

“We’re working on an application and we’re looking at doing a restoration project on our creek that goes from the overflow of our irrigation pond to the North Oconee River,” he says. “We’ve got a creek inundated with silt at a high level, so we’re looking at removing that silt, re-establishing the base of that creek and trying to rehabilitate that creek somewhat.”

“We’re looking at some stream restoration on the property,” says Peterson. “While we want to provide an exceptional playing experience, we also want to be good stewards of our environment and attention to the protection of our watershed is a priority for us.”



Transit student bus driver Darden Braun places second at the Student Employee of the Year Award Ceremony

By Jeff Arthur
Transportation & Parking Services

I have never worked with a student employee that shows as much initiative and professionalism as Darden Braun.

Darden displayed these traits during his interview process with Transportation and Parking Services when he applied for the Student Bus Operator position — he simply stood out among all the other candidates. Upon his first few days at work, you could tell he was going to be a fantastic employee.

Because of Darden’s exceptional work ethic, he has stepped up and helped in a major leadership role during our busy football game day operations. It takes a lot of preparation, knowledge, and hard work to pull off what Transit does on game days. The position he helps with requires a great deal of leadership, and Darden handles it with the skill that a full-time supervisor would. Other Transit employees that work around him on these days have expressed numerous times how impressed they were. Even several police officers over the course of the football season commented on how impressed they were with Darden. I had asked one of the officers during the Kentucky game to help clear the road for the buses and the he told me, “just wait a second and watch, because it will be done perfectly by one of your team.” Sure enough, Darden took command of the situation and cleared an extremely busy street, bringing a smile to both mine and the officer’s faces.

Darden says that he was drawn to Transportation and Parking Services by his long-standing interest in public transportation. He has found buses fascinating from a young age, and his first word as a baby was “bus.” He takes great pride in having the opportunity to be behind the wheel, keeping the University and the greater Athens Community moving while building lasting relationships



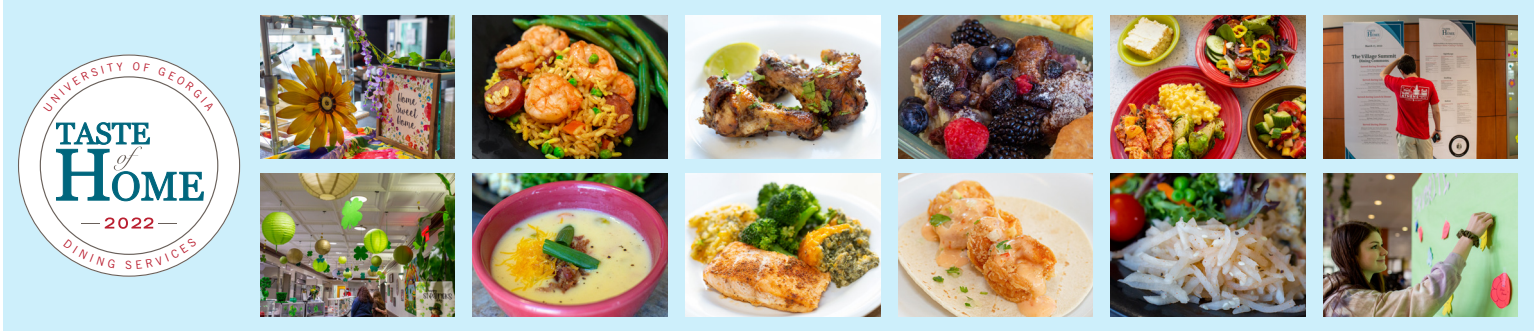
Clockwise from above: Darden Braun is ready to drive; pictured receiving his award with the author; Darden on a football game day.

with passengers and fellow drivers.

He also goes the extra mile (pun intended) to help customers and take care of the equipment he uses.

Darden is an outstanding student employee who is not only capable and hardworking, he is also someone who is using his time as a student employee to prepare himself for life after college. I see him using what he has learned in both the classroom and driving a bus at UGA to go far in the field of public transportation after graduation.

We have joked in the office that, after he graduates and has a couple more years of experience, we will all be working for him. Darden, thank you for all you do. Let’s appreciate him with one more round of applause.



On March 17, Dining Services’ annual Taste of Home event featured favorite family recipes of UGA students in Snelling, O-House, Village Summit, Bolton, and the Niche. Since its start in 1987, Taste of Home has featured more than 3,000 family recipes in our dining commons.

Nutrition Research Assistant Kylie Zarecki places third at the Student Employee of the Year Award Ceremony

By Katherine Ingerson and Mariah McDaniel
Dining Services

Please join us in congratulating Kylie Zarecki, who was awarded as the Number 3 Top Student Employee of the Year out of over 7,000 university student employees!

Kylie started her career with UGA Dining Services as a student employee in Bolton Dining Commons from January to August 2020. Shortly after, she started working with the Dining Services Food Safety Coordinator and the Registered Dietitian Nutritionist (RDN) in October of 2020 to use her experience in Public Health to create videos highlighting food safety guidelines for dining patrons using to-go boxes. She then transitioned to work exclusively with the RDN in January 2021 to update our food safety training materials and presentations into a digital, video format for all Dining Services employees. This video is to be used to all new employees as part of the food allergen on-boarding training. In the year since, she has taken on the responsibility of Lead Research Assistant for dining research headed by the RDN.

Kylie is a team leader and a team builder—especially in the way that she brings us all together as a family, and an extremely hard worker. On top of giving it her all in her position with us, she is currently completing a SNAP-Ed internship with Dr. Jung Sun Lee in the Department of Nutritional Sciences, she played on the championship UGA Field Hockey team, and is soon to graduate with her Bachelor's degree in Public Health in May of 2022. It's no surprise that she was chosen for such a high honor.

Congratulations Kylie and thank you for being such a valuable team member!



Clockwise from above: Kylie Zarecki; pictured receiving her award with Dining Services' Dietetic Technician Mariah McDaniel; Kylie demonstrating how to use Build Your Plate.



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 sampitt@uga.edu for their story to be in an upcoming edition of the Auxiliary Roundup.

★ END OF YEAR BASH ★



Dining Services hosted an End of Year Bash event at all Dining Commons on April 21. Each Dining Commons hosted their own themed event including Village Summit's Circus Night, O-House's Low Country Boil, Snelling's Hot Havana Night, and Bolton's Feels Like Summer.

Lift Every Voice: A Musical Tribute to African American History

Part 2: From the 70s to Today

By Shaquavia Bell

Auxiliary HR

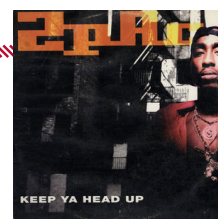
As we first explored in March, the African American experience can be expressed throughout history in the music that defines a generation. In part one we explored how African American history was depicted in music from the turn of the century until the 1970s. Below, you will find how this shared experience is expressed from the 1970s to today. When thinking about the music, consider the millions of stories that have been told by artists when given the platform to speak freely, to amplify their voice and to have a place in this world. For African

Americans, music has been used to express emotions and tell stories of not only trials and tribulations, but also triumph. From Jubilee to Ragtime, Jazz, R&B, and now Hip Hop; genres of African American music have evolved to express the growth of a diverse culture.

Take a historical journey to discover the evolution of thoughts and emotions expressed throughout African American History through this collection of songs and artist from various genres of music from the 1970s to today:

1993

“Keep Ya Head Up” – 1993. Tupac Shakur relays a message of hope in a time of despair through rap lyrics that describe the socio-economic hardships that plagued impoverished communities of color. While hip hop has evolved as a genre since the early 1970s, the lyrics in the 90s were inspired by past artists. While acknowledging the new-age hardships, one of Shakur’s most notable lyrics in the song states, “I remember Marvin Gaye, used to sing to me, he had me feelin’ like black was tha thing to be,” indicating the connection between each artist’s message about pride in their communities despite the inequity they witnessed around them.



“Brown Skin” – 2001. A song by India.Arie at the dawn of the millennium spoke of self-love. The song expressed pride in a hue that for years was seen as inadequate and unattractive. India.Arie wrote a song with a message about loving who you are and being proud of the skin that you are in as an African American. It had a softer message than the powerful James Brown song, “Say it Loud”, but the representation spoke volumes to many African American women that marked the beginning of a new age movement for black female empowerment.

2001

2015

“Conqueror” – 2015. This song by Estelle is a motivational anthem about rising above adversity when life throws challenges your way. This prideful song boasts the need to keep fighting even when you want to give up on the things that challenge you. The song resonates with all demographics which demonstrates how society has shifted to be more inclusive.



“All the Stars” – 2018. Kendrick Lamar’s song is what you get when you mix Martin Luther King’s “I Have a Dream” speech and Langston Hughes “A Dream Deferred” poem together. In the song Kendrick expresses the realization that he has attained his dream, but questions if the dream is actually what he wanted or thought it would be. It is an inner struggle that is expressed masterfully about acceptance and the fear of being true to yourself. In present day, African Americans have the opportunity to not assimilate, but to reach a place of self-actualization where we embrace the qualities and traits that were once hidden and by doing so, live our own dreams.

2018

As you take in the sounds and rhythm, also take in an appreciation of the voices who sing them, the writers and composers who wrote them, and the stories behind them.

FOOD SAFETY!

The Do's and Don'ts at home.

By Tracy Winters

Food Safety Coordinator

As we move into warmer weather and fun outside, don't forget about food safety! Let's look at buying and storing food in ways that can help prevent food-borne illness.



When shopping for proteins, make sure the packages aren't damaged and being exposed to air. Eggs need to be checked before you put them in your cart – you don't want to purchase broken or cracked eggs.



Warm weather causes your car to heat up, so don't leave your groceries in the car for more than an hour. Prolonged time in the car will cause your food to enter the temperature danger zone of 41° F-135° F.



Once you get home, keep the produce and meat separate, remembering to store produce above raw meats in the refrigerator. The refrigerator should be set to 40° F or below and the freezer at zero degrees. Don't overfill either one or they won't cool correctly.

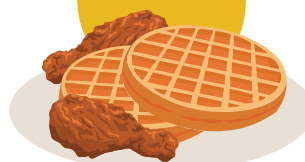


Now that the groceries are put away, you can start meal prepping. Always start with a clean surface and with washing your hands for at least 20 seconds. When using produce in a meal, rinse it under cold running water. Don't use soaps or detergents on your foods. When dealing with raw meats, don't allow them to touch ready-to-eat foods. Makes sure to always cook them to the minimal internal temperature before serving.



When done preparing your meal, clean all cooking surfaces and utensils with hot soapy water, rinse, and allow to air dry.

CHICKEN & WAFFLES



Students enjoyed a special menu of chicken and waffles while Snellibrating the end of the semester at Snelling Dining Commons on May 3.



DINING SERVICES BOOK CLUB

Dining Services has started a book club under the guidance of Danielle Bouton, Associate Director of Training, Development, & Campus Engagement.

There are three separate book clubs that meet every six weeks to discuss different topics of the book. The groups even watched a movie based on the book Gung Ho.

Hourly Staff

Book Title

- Who Moved My Cheese
- "Attitude" Is A Choice
- High Five! The Magic of Working Together
- Who Killed Change

Assistant Manager Staff

Book Title

- The Five Dysfunctions of a Team
- Gung Ho!
- The Definitive Book of Body Language
- The Five Languages of Appreciation in the Workplace

Managerial Staff

Book Title

- Silos, Politics, and Turf Wars
- Primal Leadership: Realizing the Power of EQ
- Leadershift
- Multiplier



Author

Spencer Johnson
Sam Glenn
Ken Blanchard
Ken Blanchard

Author

Patrick Lencioni
Ken Blanchard
Allan Pease
Gary Chapman

Author

Patrick Lencioni
Daniel Goleman
John C. Maxwell
Liz Wiseman

CALENDAR OF EVENTS



JUNE 1 – Georgia Golf Course Superintendents Association - Course closed all day to public play. Driving range and golf shop open normal hours.

JUNE 6 – Georgia PGA Junior Championship - Golf Course closed to public play all three days. Driving range and golf shop open

JUNE 8 – May Session Classes End

– Georgia PGA Junior Championship, Golf Course closed to public play all three days. Driving range and golf shop open normal hours.

JUNE 11-AUGUST 6 – Summer UGA Bus Routes Begin
Monday – Friday, 7:00 a.m. – 7:00 p.m.

JUNE 19 – Juneteenth Holiday

JUNE 20 – University Closed in observance of the Juneteenth Holiday

JULY 2-3 – Notah Begay Junior Golf Tournament - Morning tournament tee times; public play in the afternoon. Driving range and golf shop open normal times.

JULY 4 – Independence Day Holiday - No classes; offices closed

JULY 7 – Georgia Mountain Senior Golf Association - Time TBD. Driving range and golf shop open normal hours.

– Short Session I Classes End

JULY 22-24 – Georgia Women's Open Championship - Public availability TBD. Driving range and golf shop open normal hours.

JULY 30-31 – North American Junior Golf Tour - Tournament starts at 1 p.m.; morning public play. Driving range and golf shop open normal hours.

EDITORIAL TEAM

Bookstore

Adam Clark

Dining Services

Katherine Ingerson
Mariah McDaniels
Tracy Winters

Finance/Business Analytics

Karen Hart

Golf Course

Rusty Gay

Human Resources

Shaquavia Bell

IT/Project Management

Denise Anderson

Marketing & Communications

Allie White
Taylor West
Amanda Pankhurst
Sam Pittard

Transportation & Parking Services

Jeff Arthur
Karey Kazemi
Ashley Puckett



Take advantage of your employee discount and the weather, and come play a round at the Golf Course!



Have you ever thought of a new customer enhancement or ways to improve our services? We would love to hear your ideas! Please submit your thoughts [here](#).