

AUXILIARY ROUNDUP



N E W S L E T T E R

NEWS UPDATES

TPS Wins Statewide Energy Matters Award

By Taylor West

Auxiliary Marketing & Communications

Transportation and Parking Services was recently selected as the winner of the “Best EV Implementation by a Government” category for an Energy Matters Award.

The Energy Matters Awards were created in 2021 to recognize environmental excellence from individuals, businesses, and communities throughout the state of Georgia.

These awards encourage individuals and organizations to share their innovative and sustainable projects in the spirit of collaboration and knowledge sharing. Projects were reviewed by a panel of Georgia business leaders, and winners were selected for multiple categories.

Transportation and Parking Services has more than 30 fully-electric buses, which is one of the largest EV fleets of any university in the country. The vehicles emit no pollution and have lower operating costs than existing diesel-powered buses, representing a tremendous step forward in reducing emissions and increasing opportunities for experiential learning and research.

Brett Jackson, associate vice president for Auxiliary Services, and Todd Berven, director of Transportation and Parking Services, met with Commissioner Tim Echols in August to receive the prestigious honor.



◀ On behalf of UGA, Brett Jackson (l) and Todd Berven (r), accept a limited edition print of a Savannah home from Georgia Public Service Commissioner Tim Echols.

STAFF PERKS

Golf Course Discount

The UGA Golf Course is open to the public, but did you know that UGA faculty and staff are eligible for a special rate? The University Rate allows UGA Faculty and Staff to enjoy discounts on green fees, and further discounts are available by purchasing the [G-Pass card](#).

For more information on rates, please visit the [UGA Golf Course website](#). Go Dawgs!

League Play

Looking for other opportunities to play at the UGA Golf Course? The course hosts several leagues that are open to a variety of skill levels and interests.

The leagues include the UGA Faculty/Staff League, the Ladies University Golf Association (LUGA), the Senior League, Junior Golfers, the UGA Rec Sports Club Golf Team, and the UGA Rec Sports Intramural Golf League.

For more information about the leagues, please visit the UGA Golf Course website at golfcourse.uga.edu/play-golf/leagues/.





Steve Harris (l) and Roswell Lawrence Jr. (r), present Max Grant (c) the UGA Award of Merit

Bulldog Café Manager Max Grant Goes Above and Beyond

By Michael Pannell

Auxiliary Marketing & Communications

A manager saved a choking customer's life with the Heimlich maneuver to dislodge a piece of food from their throat in the Tate Center.

Max Grant, the Food Operations Manager of the Tate Center, was going about his daily duties before a young girl ran up to him begging for help. Her mom was choking in the Bulldog Café. Another woman she was with attempted the Heimlich maneuver but failed to remove the food blockage.

Max ran to the table and asked to take over. He had recently taken the university's Office of Emergency Preparedness' CPR certification class, so he knew the stances needed and what to do in an emergency situation.

"I've been CPR certified since I was probably 14 and try to re-certify as often as I can," said Max.

He was able to dislodge the food with one thrust, and the woman was able to catch her breath and the

customers were immediately brought to tears.

Max returned to his daily duties while they gathered themselves. A few minutes later, the woman came up to Max with her daughter and thanked him with a hug. Max's calm demeanor in a stressful situation ended up being the difference for her life.

"I'm pretty good under stress. I'm an Eagle Scout and used to help my dad in the community responding to fires and other events."

For his heroics, Max was presented a certificate and gift card from Steve Harris, the recently-retired Director of the Office of Emergency Preparedness and Roswell Lawrence Jr., Assistant Vice President and Chief of Staff for Finance & Administration.

FOODSAFETY!

The Do's and Don'ts at Home

By Tracy Winters | UGA Dining Services

Food allergens are everywhere! Did you know that allergens can't be cooked out of food? When preparing a meal for those with food allergies or sensitivities, keep the following tips in mind for a safe and enjoyable meal:

- Identify any allergens.
- Always read the labels from the manufacturers – they will have warnings for the "Big 8" allergens.
- Always make sure to wash your hands before making the allergen-free food as well as clean and sanitize all counter tops and utensils before starting your dish.
- Use separate utensils for allergen-free foods and non-allergen-free foods when cooking.
- If possible, use a separate place in the kitchen to prepare the allergen-free dish.

When the dish is finished, remember to keep it safe as you enjoy your meal! Place a label by the dish identifying it as allergen-free and use a separate servicing utensil.



Chris Baker Retires After an Exceptional Career Behind the Wheel

By Michael Pannell | Auxiliary Marketing & Communications

After 32 years of remarkable service to the University of Georgia, Timmy “Chris” Baker has decided to retire.

Chris has been a bus driver at the University since 1990, and was one of the first full-time hires at Campus Transit. While his loyalty and dedication have been truly appreciated, perhaps the most impressive part of his tenure has been his record of safe driving. Chris was never in a single at-fault accident in his three-plus decades at UGA.

Bus drivers are on the front lines of seeing the way things change, whether it is buildings, roads, or new buses. Campus has without a doubt gone through a number of changes in Chris’ time.

He shared that, “The stadium has definitely gone

through a few changes. I was hoping we’d win a national championship before I retired. I’m glad we made that possible.”

Thanking the bus driver has been another change in his 32 years. Chris said as the years have gone by, he’s received more and more people saying “thank you” as they exit his bus.

People also tend to be intimidated by UGA’s transit system. With one of the largest such systems in the country, it is understandable that new students may feel overwhelmed when they first come to campus. Chris wanted to share one piece of advice before he left the bus driving business. “If you don’t know where the bus goes, ask the driver. We’re more than happy to tell you where we’re going or what bus you need to get on.”

Campus Catering’s Seasonal Meals Brighten Offices Across Campus

Catering will once again offer seasonal meals including oven roasted turkey, maple-glazed ham, black-eyed peas and rice cakes, and other holiday favorites.

From October 24 through November 30, customers will be able to place their group meal order by emailing catering@uga.edu or calling (706) 583-0892, Monday-Friday, 8 a.m.- 5 p.m. Meals will be available for pick up at Joe Frank Harris Commons on East Campus or delivered to on-campus offices December 7–9.* For more information, please visit catering.uga.edu. Meals will be available while supplies last, so be sure to place your order early!

**Delivery will be available for a \$20 fee on orders of 25 or more. Each group order will be delivered to one designated location.*

Please give a special Thank You to the Dining Services staff that make these delicious meals possible!



Oishii Brings Ramen to O-House

By Michael Pannell

Auxiliary Marketing & Communications

New renovations are bringing a rice and ramen bar to the University of Georgia. Oishii is the newest Japanese-themed station at Oglethorpe Dining Commons (O-House) and roughly translated, means “delicious”. The bar offers an extensive selection of options and the buzz around campus has students and employees welcoming the new station.

Don Law, the Chef at O-House, is most excited about the authenticity of Oishii because they are partnering with a Japanese based company. “The broths are authentic, and the noodles are fresh. Everything is just super flavorful,” says Chef Don.

The traditional Japanese dish has seen exponential growth in popularity over the last few years. Chef Robert Clark, O-House’s Sous Chef, is happy about Oishii being location-specific. No one else on campus will have anything like it, so it will be O-House’s trademark. This allows Chef Don and Chef Robert to dig into their own recipes with inspired flavors.

Oishii serves ramen and rice daily, with vegetarian or tonkatsu meat-based broth. Chicken and tofu are also served daily as a protein option, and beef bulgogi will be available on Fridays. Other toppings include broccoli, corn, shredded carrots, and much more.



Meal plan holders are able to come in, grab a bowl, and self-serve their own toppings to create any combination they desire. Chef Don would love to welcome students who have not had authentic ramen before.

“It’s completely different when it’s a fresh noodle, so come in and give it a try.”



New Faces in Auxiliary

Tim Cearley recently joined Transportation & Parking Services as the Associate Director of Transportation and Parking Services. In this role, Tim assists the Director with overall administration, leadership, and operations of the Transportation and Parking Services department, with daily direction and oversight of the team.

Tim grew up in the Athens area where he attended and graduated from Prince Avenue Christian School in 1991. He attended the University of Georgia, graduated in 1996, completing his Bachelor of Science in Agriculture degree.

“I met my wife in chemistry class my freshmen year at UGA. We were lab partners. We began studying together and then started dating. Two years later we were married, living in family housing while working toward completion of our degrees. We have two wonderful daughters and will be celebrating our 30th wedding anniversary next year.”

Tim served 24 years in previous leadership roles on campus with the athletic association before joining Auxiliary Services. “I am grateful for the staff at TPS and have enjoyed getting to know the team. Everyone has been exceptionally welcoming and helpful during my first weeks acclimating to this role. There’s much to learn so I’m challenged every day. So excited for the future and what we will accomplish together!”

In his spare time, Tim enjoys yard work and landscaping, reading, hiking, and fishing. **Welcome to Auxiliary, Tim!**



Operation Safe Drive Returns!

On **November 17**, Transportation & Parking Services will host their annual event featuring free vehicle inspections, bicycle tune-ups, fluid level checks, belt and hose assessments, wiper blade inspections, and tire pressure checks. For more information, visit tps.uga.edu



Bike & Pedestrian Safety Day Raises Awareness on Campus

The Watch for Dawgs Program hosted its annual Bike & Pedestrian Safety Day on Thursday, September 8, to raise awareness for how to navigate campus safely.

Close to 500 attendees participated in the day's events, which included safety demonstrations, bike repair, and tabling from on-campus and community partners.

Students learned how to more safely navigate UGA



and Athens as a driver, cyclist, or pedestrian, and even walked away with a free t-shirt! Many thanks to our partners who helped make this event such a success.

The Watch for Dawgs program exists to equip the UGA Community with information related to safely navigating campus and is a part of Transportation & Parking Services, an Auxiliary Services unit.



UGA is Buzzing About the Importance of Pollinators

By Michael Pannell

Auxiliary Marketing & Communications

The University of Georgia has a new mission to increase campus knowledge about the importance of bees. Our campus is proudly affiliated with Bee Campus USA, who provides a framework for campus communities to protect pollinators by increasing the abundance of native plants, nest sites, and reducing the use of pesticides.

Auxiliary Services' involvement with bee pollination awareness began with the UGA Golf Course introducing a beehive beside the 10th hole tee box, and it has continued into the dining commons.

Starting October 7th, there will be a small bee sticker next to many of the menu labels, symbolizing the food is a product of bee pollination.



Tyra Byers from the Office of Sustainability has worked closely with Katherine Ingerson, Dining Services' Registered Dietitian, in order to put on this bee pollination event in all five of the dining commons, plus the Bulldog Café. Each day, at every meal change, workers will be labeling food items that require pollination.

There will also be table tents set up on each table in the dining commons, containing more information about the bees and the event itself. The goal is to emphasize the importance of pollinators in the world and—since their numbers are decreasing worldwide—show what we can do to help. Students, faculty, and staff can work together to commit to making our campus a better place for pollinators.

“The Bee Pollination Event is a true cross-campus effort. We are excited to partner with the Office of Sustainability and the UGA Golf Course to highlight the importance and impact of pollinators in our everyday lives, specifically in the foods we enjoy at the dining commons. — Katherine Ingerson”



Park & Ride Lot: Phase IV Completed

Transportation and Parking Services recently completed Phase IV of the Park & Ride (lot E23) on College Station Road. The lot now includes 718 parking spaces, including 16 disability spaces.

The [Park & Ride](#) offers a lower-rate parking option to UGA students, faculty, and staff for \$10 per month. Open daily from dawn to dusk, the Park & Ride lot is located at the corner of College Station and North Oconee Access Road.

UGA bus service is provided between the lot and campus every fifteen minutes from 6:55 a.m. – 7:40 p.m. Permit holders parking after 7:40 p.m. may use the IM Fields or East Campus Village bus stops. The Park & Ride is also serviced by Athens Transit, which is free to anyone with a valid UGA ID.

The Park & Ride also connects to the East Campus Connection section of

the Athens-Clarke County Oconee Rivers Greenway System. This paved pedestrian and bike trail connects the Park & Ride to East Campus and downtown Athens.



EMPLOYEE SPOTLIGHT



Sherry Bone: Making a Daily Impact at Auxiliary Services

By Taylor West | Auxiliary Marketing & Communications



For Sherry Bone, coming to work each day is more than just a job; it's her purpose. Sherry has been at UGA since 1985 and with Auxiliary Services since 1988. After 30 years of service, Sherry returned as a retire-rehire and currently works in the administrative office of Auxiliary Services.

On any given day, Sherry manages the accounts payable, accounts receivable, and other tasks related to the administrative needs of the office, and the variety of her responsibilities keeps Sherry on her toes. "Every day is different, and I really like that," she explains. "At any given point, something could come up that you have to handle right away. So, typical isn't typical, and that's okay with me!"

Beyond the work-related duties, Sherry's favorite part of the job is the people. "I love what I do, the type of work that I do...but it's the work family for me that I enjoy most," she says. "The people that I work with, the people in our division, are like family to me. Some of us have been together for a long time, and others I am getting to know. But I love and cherish everyone, that's for sure."

In the administrative office, others feel the same way about Sherry. "I've known Sherry at work since 2006. She's the same today as she was almost 17 years ago. Her kindness, compassion, loyalty, and servanthood are evident in everything she does," says Max Harrell, interim associate director for support services.

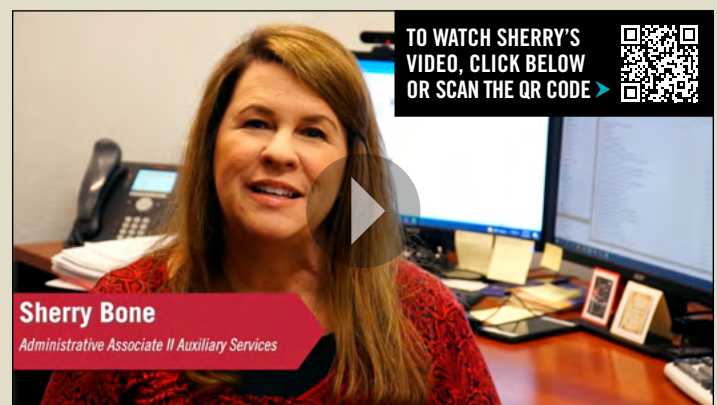
Brett Jackson, associate vice president for Auxiliary Services, adds, "Sherry Bone has dedicated her career and several years of her retirement to serving the staff of Auxiliary Services with kindness, compassion, and a giving spirit. Her commitment to serve every person she works with provides a remarkable example of how we should treat each other and our customers."

For Sherry, Auxiliary Services is a rewarding place to work because of the many avenues to experience career growth and the ways our staff members are recognized. "Auxiliary is exciting because it does offer those opportunities and the leadership looks for and invests in people to help them grow so they will have a variety of options for the future," she shares.

Sherry says she would be remiss if she did not share advice that has benefited her and others: "My words of encouragement are to be the best of the best that you can be every day. Whether that be in your duties and responsibilities, your work relationships, even friendships that you have at work, be the best you can be. That makes such an impact."

That daily impact surely doesn't go unnoticed. "Sherry has been and continues to be a tremendous asset to Auxiliary Services and the entire UGA campus," says Harrell.

Thank you for shining your light so brightly, Sherry!



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.

CALENDAR OF EVENTS



OCTOBER 7

Bulldog Open Golf Tournament

OCTOBER 9

“Spark in the Dark” 5k at the Golf Course

OCTOBER 11

Bee Pollination Event at the Dining Commons

OCTOBER 13

Homecoming Dinner at the Dining Commons

OCTOBER 14

Warnell School of Forestry and Natural Resources Golf Outing

OCTOBER 17

FCA Cheer Golf Tournament

OCTOBER 21

Ed Hoard Memorial Golf Tournament

OCTOBER 22

First Baptist Winder Golf Outing

OCTOBER 27

Pumpkin Decorating at the Dining Commons

OCTOBER 28

Fall Break—Niche Closed

Bolton Closed through 10/30 at 4 p.m.

OCTOBER 29-30

Hurricane Junior Golf Tournament

NOVEMBER 3

Fall Festival at O-House

NOVEMBER 17

Operation Safe Drive

NOVEMBER 22

Snelling Closes at 4 p.m.

NOVEMBER 23

Bolton Closes at 10:30 a.m. and Reopens on 11/26

Village Summit Reopens 11/26

All Other Dining Commons are Closed Through 12/2

NOVEMBER 23-25

Thanksgiving Break (academic)

NOVEMBER 24

Golf Course Closed

DECEMBER 1

Meal Plan Holiday Feast Dinner at the Dining Commons

DECEMBER 6

Chicken & Waffles at Snelling

DECEMBER 7

Reading Day

DECEMBER 16

Commencement

DECEMBER 24-25

Golf Course Closed

EDITORIAL TEAM

Bookstore

Emily Dawson

Dining Services

Sarah Nelson

Tracy Winters

Finance/Business

Analytics

Karen Hart

Golf Course

Caroline Craig

Human Resources

Shaquavia Bell

Marketing & Communications

Randy Davis

Michael Pannell

Taylor West

Sam Pittard

Transportation & Parking Services

Karey Kazemi



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](#).