

AUXILIARY ROUNDUP

NEWSLETTER

NEWS UPDATES

Supporting Student Experiences

By Taylor West

Auxiliary Marketing & Communications

Everyday at UGA, thousands of students enjoy delicious meals at the campus dining commons and retail restaurants. What steps are involved in ordering, preparing, producing, and serving a campus community multiple meals each day? Students in the Quantity Food Production class within Family and Consumer Sciences (FACS) learn just this, with the help of real-life experience in the UGA dining commons.

The partnership between Dining Services and the FACS Education Program has been in place for over 20 years. The goal of the Quantity Food Production course and the Dining Services partnership is to provide students with experience in large-scale food production and preparation. Classroom instruction is important, but being in an actual environment offers students a different perspective, and supports UGA's Experiential Learning initiative. "We can talk about quantity food production and show students videos, but hands-on is so much different," explains Tracey Brigman, Director of the FACS Education Program. "Students enjoy going into the dining commons and learning how it's done in real scenarios."

“*This partnership is a privilege. It wouldn't be the same... if our students didn't have this opportunity*”



▲ **Annalisa Hutchinson [2nd year from Orlando, FL] in the Baxter Street Bakery at Bolton Dining Commons.** Photo by Randy Davis/Auxiliary Marketing & Communications

At the beginning of the spring semester, dietetic majors start in the quantity laboratory so they can learn about equipment, how to scale recipes, and safety and sanitation preparation. After this, students go through different rotations at the dining commons, for three hours per week for six weeks. This experience introduces students to common workplace scenarios and allows them to prepare and serve recipes on a larger scale. Through shadowing Dining Services staff, students are exposed to a diverse workforce, can learn about managing employees, and see firsthand the work that occurs in the food industry.

In addition to real-life experience, Dining Services' support of the Quantity Food Production course offers cost savings for the department. "The cost of what they learn would be tremendous without this partnership," shares Rob Irwin, Laboratory Coordinator for the program. "We couldn't do this experience without Dining Services' help.

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Imagine if we had to buy hundreds of pounds of food for students to use. We simply couldn't afford that."

Through partnerships with students and academic units, Dining Services is a frontline advocate for experiential learning. These opportunities allow operational units to support and enhance the academic mission of the university.

"This partnership is a privilege. It wouldn't be the same class, or as robust of an experience, if our students didn't have this opportunity."



▲ Anna Dupree [3rd year from Calhoun, GA] is stationed at the Corner Market in Bolton Dining Commons. Photo by Randy Davis/Auxiliary Marketing & Communications

Senior Director for Auxiliary Support Services



Lisa Catanese has been named the Senior Director for Auxiliary Support Services, effective April 1, 2023. In this role, Lisa will provide leadership and oversight for the day-to-day operations of the Finance, Human Resources (HR), and Business Process Improvement (BPI) departments.

After a 20-year career in the corporate industry, Lisa joined UGA Auxiliary Services in 2013 as a Business Manager III, working in accounting and human resources for Auxiliary Services support. In 2018, Lisa became the Auxiliary Services Financial Director, consolidating the finance and accounting functions of Auxiliary Services business units that include Transportation and Parking Services, Dining Services, the UGA Golf Course, Vending Services, and the UGA Bookstore. In April 2022, she became the Interim Associate Director for Finance & Analytics after supporting the Business Analytics team beginning in late 2021.

Lisa is a CPA and a recent graduate of the Masters of Accounting program from Georgia Southern University. She enjoys learning and using knowledge to build and develop skills for her own professional development and for the teams she oversees.

"Lisa is a strong advocate for sound financial practices, strong internal controls, and customer service support for students and staff," Brett Jackson, Associate Vice President for Auxiliary Services shares. "She promotes business process improvements and data analytics for the organization, encouraging the use of data to drive effective decision making and encouraging a data-driven culture that assists Auxiliary Services in 'Elevating the G.'"

"I'm very excited to have this opportunity to serve and support our HR, Finance, and BPI functions in this new role as we learn, collaborate, and work together," Lisa shares. "I look forward to working with all the support and business operations teams."

Congratulations, Lisa!



FOODSAFETY!

The Do's and Don'ts at Home

By Tracy Winters | UGA Dining Services

Farmer's Market Tips

Warmer weather means that farmer's markets will soon be in full swing! To best enjoy your favorite local fruits, vegetables, and other products, keep the following tips in mind:

- Always remember to wash your produce thoroughly under running water, even if you plan to peel it. Pathogens can be on the outside of foods which, when cut, transfer to the inside.
- Unless they are pasteurized, avoid purchasing raw milk or soft cheeses from the farmer's market.
- If buying eggs, make sure the shell is not cracked and the eggs are clean. Store eggs at 41°F.
- When purchasing meat, bring an insulated bag or cooler with ice to keep the meat cold. Meat should not sit out for more than two hours.
- If using reusable totes, make sure to keep them clean by washing them often and bring enough to keep your raw meats and vegetables separate from each other. This is so you won't cross-contaminate your food from the market.
- Ready-to-eat foods are also available at the farmer's market. Remember that hot food should remain above 135°F and cold food should be below 41°F. Be careful when purchasing items that are kept at room temperature.

We hope that these tips can help you enjoy a safer farmer's market experience!

TPS Roadeo Event

On Wednesday, May 10, Transportation & Parking Services will once again host their "Roadeo" event. The Roadeo is a friendly competition between TPS bus operators where they navigate obstacles and show off their driving chops.

Auxiliary Staff is welcome to attend and watch the action! The competition will begin around 7:30 a.m. on May 10, and will conclude around 11:00 a.m. The Roadeo will take place at the Campus Transit headquarters on Riverbend Road.



Spotlight On: Diversity, Equity, and Inclusion

"Different Scopes from Different Folks"

By Shaquavia Bell

Auxiliary Human Resources

Did you know that the month of March is National Developmental Disabilities Month? National Developmental Disabilities Month is a nationwide awareness campaign dedicated to promoting the inclusion of people with developmental disabilities and addressing the barriers that those with disabilities face.

The Developmental Disabilities Act of 1984 helped to lay the framework for much of the progress that has been made in building better services and creating better opportunities for people with disabilities. In 1990, the act was amended to allow for the promotion of inclusion and interdependence.

In recognition of the progress of people with intellectual and developmental disabilities, now is a great opportunity to learn more about how you can support people around you who are living with disabilities. You may have a co-worker, family member, or friend who could benefit from knowing that they have support and that it is possible to thrive as a person with an intellectual and developmental disability. In supporting a person living with a disability, it is also important to support those caring for people with intellectual and developmental disabilities.

Some ways to support those around you are to attend a training session on caring for and/or working with people with intellectual and developmental disabilities. Or volunteer for local organizations



▲ Photo of Bitty & Beau's employees

such as Extra Special People (ESP) that have programs geared toward promoting inclusion for people with intellectual and developmental disabilities. The opportunity to work with those with disabilities can be rewarding and fulfilling, and often presents life lessons that can only be learned from this special group. So many in this category have every right to complain, but never do, and they can offer a productive perspective that despite circumstances, there is much to be thankful for. Lastly, consider supporting local businesses such as Bitty and Beau's that are committed to creating employment opportunities for those with disabilities.

Your support and commitment to inclusion for people living with intellectual and developmental disabilities should expand beyond the month of March. Continue to learn more ways you can be of service and extend a hand in creating an inclusive environment for all.

Celebrate Your Grad!

The UGA Bookstore is your one-stop shop for all things graduation! Celebrate your graduate with officially licensed UGA merchandise and remember your diploma frame! Visit <https://www.bkstr.com/georgiastore/shop/graduation> for more information and to find the perfect gift for your graduation celebration!



TASTE of HOME

— 2023 —

On Wednesday, March 22, Dining Services hosted its annual Taste of Home event where students, families, faculty, and staff shared their favorite recipes and foods with one another.

From chocolate chip muffins to shrimp biryani, there was an amazing lineup of dishes this year. Congratulations to all the families of the winning dishes, and thank you for sharing your recipes with us!



F&A Recognition Ceremony

Save the Date!

The 18th annual Finance & Administration Staff Recognition Ceremony will be held on Thursday, May 18 from 10PM-12PM in Hodgson Hall, at the Performing Arts Center.

Finance & Administration staff who have reached five-year milestones will be honored at the Annual F&A Recognition Ceremony in addition to those receiving merit awards.

Please plan to join and celebrate your colleagues!



Eating Smart Blog

Whole grains are universally recommended in a healthful diet, providing helpful nutrients like dietary fiber, vitamins, minerals, and phytochemicals, but they are a severely underutilized food group.

Check out the most recent [Eating Smart Blog post](#) to learn how to add whole grains to your diet: <https://dining.uga.edu/eating-smart-blog/wholegrains/>.



UGA Faculty/Staff Golf League

Calling all golfers!! The 2023 [Faculty/Staff golf league](#) is in full swing! Open to all skill levels, the Faculty/Staff golf league occurs on Tuesday evenings and offers a friendly competitive environment for those interested in sharpening their skills.

Please see more details below:

- Team and individual format
- Tuesday evenings, tee times start around 5 PM
- Sign-ups are held weekly on a first come, first served basis
- Winners of each week will earn Golf Shop credit
- Weekly entry fee of \$5 + green fee of \$13
- Cart fee is \$11

Each week is its own event. The winner of each season is determined by total season winnings. Winners receive a complimentary four-player 18-hole round.

The [Faculty/Staff golf league](#) has three seasons: Spring (March 21-April 25), Summer (May 16-August 8), and Fall (August 22-October 31). Players can join anytime during the season.

We look forward to seeing you on the links soon!

UGA Student “Snellibrates” His Birthday!

By Michael Pannell
Auxiliary Marketing & Communications



Charles Burney is a fourth-year student at the University of Georgia who has created a unique tradition of celebrating his birthday. For the last four years, Charles has spent his birthday at Snelling Dining Commons, one of the most popular dining locations on campus. For Charles, this annual celebration is more than just a birthday party; it is a way to bring together his friends and the campus community to share in the joy and excitement of his special day.

Charles’ tradition began during his freshman year when he wanted to do something unforgettable for his birthday and the vibrant atmosphere of Snelling matched who he is as a person. He loves bringing people together and makes it a priority to learn everyone’s name. Snelling’s environment, along with the delicious food, impressed him so much that he decided “Snellibrating” would be the perfect birthday celebration. He invited a few more friends, and the tradition grew from there.

The first gathering was in February of 2020. Then in 2021, with social distancing precautions in place, Charles found that his friends wanted to keep the tradition alive. “Even in the pandemic,

I had to have something online, so we had a party on Zoom that correlated with my birthday,” Charles said.

Most recently, Charles celebrated his 22nd birthday. A pre-party got the night started, where Charles and his friends enjoyed some music, pizza, and of course, birthday cake. Once the clock struck midnight, the party moved to Snelling, where a late-night omelet capped off a great night.

“I love the breakfast,” he shared. “I’ve celebrated after midnight for that reason. We have to Snellibrate!”

Always great to have you, Charles!



STAFF PERKS

Staff Discounts at the UGA Bookstore

Quick reminder that all UGA Staff receive 10% off at the Bookstore!*

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

*please show UGA ID at checkout to receive the 10% Faculty/Staff discount.



Explore your perks today!

April - May

CALENDAR OF EVENTS

APRIL 15

Golf Course **CLOSED** for events

APRIL 20

Oconee Chamber of Commerce Golf Tournament*

Bee Pollination event at all Dining Commons

APRIL 21

UGA Swim & Dive Golf Tournament*

APRIL 22

Lukas' Fund Golf Tournament*

APRIL 27

End of Year Celebration - All Dining Commons

MAY 2

Reading Day

MAY 8-10

Women's NCAA Regional Tournament. Golf Course **CLOSED** for play.

MAY 9

Adjusted Dining Schedules begin. Check the Dining website for more details: dining.uga.edu/locations/

MAY 10

TPS Roadeo

MAY 10-13

Intersession Bus Service

MAY 11 & 12

Graduate & undergraduate commencement

*Please call the Golf Course for tee time availability and driving range hours.

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Dining Services

Sarah Nelson

Tracy Winters

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