

Levation in Action (EiA) is off to a great start in Auxiliary Services! This important initiative is designed to give us resources to enhance our ability to 'communicate and serve with excellence.' The primary place to find those resources is the EiA Manual, which is a toolkit filled with great service and communication standards that we should all strive for. To help promote the initiative and build momentum, EiA Champions have been designated within each unit to spearhead the rollout. Please feel free to go to the Champions with ideas, questions, or feedback. Promotional items like printed flyers, weekly Auxiliary Connections emails, and web pages devoted to EiA are already in the implementation phase and more items are on the way! The ultimate goal is to weave the tenants of EiA into the fabric of our daily activities so we can serve our customers and one another better.

# **NEWS UPDATES**

### **Focus on Finance**

Whether a vendor invoice needs to be paid, a customer needs to be invoiced, or an item needs to be purchased, the Auxiliary Finance Accounts Payable (AP) and Accounts Receivable (AR) teams have your back! On a weekly basis, Auxiliary Finance AP reviews and pays hundreds of invoices for all Auxiliary units. At the same time, Auxiliary Finance AR is busy invoicing customers, reviewing reports and contacting customers about their

past due payments. In addition to these tasks, the team spends time assisting Auxiliary units with their purchasing needs. For more info about the team, click <u>here</u>.

### Dining Adds Delightful Dishes for Meal Plan Customers

Southern Biscuit Breakfast Sandwich: Available at Snelling Dining Commons on their Grubhub menu, M-F 7:30 a.m. - 10:30 a.m.

### STAFF PERKS

## Feeling stressed and need to relax?

Did you know that the University Health Center offers massages to UGA faculty and staff? There are several different types to choose from: Swedish, Deep Tissue, Trigger Point Therapy, Prenatal and Pregnancy massage, Aromatherapy, Craniosacral, Reflexology, and Reiki Energy Healing. Massage Therapy is located on the second floor of the University Health Center and their hours are Monday-Friday 8:00 a.m. - 5:00 p.m. You can pay as you go or you can purchase one of the packages that they offer. Prices: (1) 50 minute massage session: \$65 (3) 50 minute massage sessions: \$180 (5) 50 minute massage session: \$285 (10) 50 minute massage

sessions: \$530

Click here for more info

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## **DIVERSITY & INCLUSION**

**Beyond the Hot Corner: The Progress of Black** Entrepreneurship in Athens, Georgia

By Shaquavia Bell Auxiliary HR

133 East Washington Street marks an initial spot of progress for African American entrepreneurship in Athens, Georgia. For those who venture to this site, you will find a mural by muralist Elio Mercado and local Athens artist Broderick Flanigan. The mural is a vision of the past and a reflection of the present that serves as inspiration to African Americans aspiring to leave their marks on history as well.

The "Hot Corner" as it is lovingly called, at the intersection of Washington and Hull streets in downtown Athens is the root of black entrepreneurship in Athens, Georgia. As some of the original storefronts and owners remain, there has been change in the area, but that change has not taken away from the underlying message of positivity, hope, and determination that is embodied in the foundation of its original structures. It is this determination that fuels the drive of aspiring African American entrepreneurs who know the value and importance of building and creating your own.

Canadian author and philosopher, Matshona Dhilwayo, once stated, "A tree's beauty lies in its branches, but its strength lies in its roots". From the strong roots of the Hot Corner, beautiful branches have sprung out all across the

Hot Corner Mural by Elio Mercado and Broderick Flanigan

Athens Clarke-County area. With more than approximately 93 Black-Owned Businesses and counting offering a multitude of products and services, it is evident that the rallying cry of Homer Wilson, owner of Wilson's His and Hers Styling Shop and the legacy of Monroe "Pink" Morton has laid the foundation for successful black entrepreneurs in Athens.

Although we are far away from the days of Jim Crow, the need for progress and change is still present. The need to inspire and uplift a community to build wealth from its youngest vines is still reflected in the socioeconomic disparities that plague this community. Yes, there have been strides and the current list of African American Business Owners should be supported, celebrated, and uplifted, but we need to recognize the reality that no matter how far this community has come, we still have a long way to go.

"Where do we go from here? How do we create opportunities? How do we continue to grow? How do we support Black-Owned businesses?" These are the questions that will come to mind as we work to build a better sense of community, but the answers lie with each one of us reading this article. Find time to research and support local Black-Owned businesses. In researching this topic, I found an amazing site created by Broderick Flanigan with a full-list and interactive map of all Black-Owned businesses and the services that they provide. You can access it by clicking here. By connecting with these local businesses, we can begin to strengthen our bond with the community around us so that we not only fertilize and revitalize strong roots, but we give their branches wings to fly.

Commit to Staying Safe, Bulldogs! Stay diligent with hand washing, social distancing and masking up to help slow the spread of COVID-19.



# CHECK UP BEFORE YOU SHOW UP.

# Birdie is working hard at the UGA Golf Course

**By Scott Griffith** UGA Golf Course Superintendent

Birdie is a rough coat Border Collie that I obtained from a company by the name of Flyaway Geese. This company raises and trains dogs to be used in nuisance wildlife management. They sell dogs to golf courses, airports, race parks, military bases and more.

Birdie is a mid-level trained dog. Commands that she is familiar with are sit, stay, come, and load up and the calls we use to alert her to the presence of geese. In addition, she does not bark or jump on people. Recently, I was able to teach Birdie to roll over within one hour of training her. When we do have geese present, Birdie will chase and scare them. Most of the time the geese will take to the water for which, without hesitation, Birdie will jump in and swim after them. She poses no risk to the geese. The geese actually have no problem keeping their distance because she has a profile similar of a wolf and the geese do not take a chance and leave quickly. By keeping the geese away, Birdie has saved us in labor cost and property damage that is created by what the geese like to drop.

I own Birdie and she comes home with me. Birdie has two different color eyes, which catches people's attention. She also likes to let a piece of her tongue hang out and enjoys greeting our golf operations staff.





## **UGA Bookstore Features Titles for Black History Month**



**The Firebrand and The First Lady** By Patricia Bell-Scott

We Need New Names By NoViolet Bulawayo

Let the Children March By Monica Clark-Robinson

Between the World and Me By Ta-Nehisi Coates

**The Water Dancer** By Ta-Nehisi Coates

**Olympic Pride, American Prejudice** By Deborah Riley Draper

Little Legends By Vashti Harrison Brave. Black. First. By Cheryl Willis Hudson In My Place By Charlayne Hunter-Gault American Marriage By Tayari Jones Little People, Big Dreams: Rosa Parks By Lisbeth Kaiser I Really Needed This Today By Hoda Kotb My Very Favorite Book in the Whole Wide World By Malcolm Mitchell The Measure of Our Lives By Toni Morrison Born a Crime By Trevor Noah A Promised Land By Barack Obama March Forward, Girl By Melba Pattillo Beals Hey Black Child By Useni Eugene Perkins The Beautiful Ones By Prince Just Mercy By Bryan Stevenson A Story Untold By Michael Thurmond Accessory to War By Neil deGrasse Tyson Letters From an Astrophysicist By Neil deGrasse Tyson Martin Luther King Jr By Isabel Sanchez Vegar Young, Gifted, and Black By Jamia Wilson

Sushi: Cucumber Avocado Roll, Classic California Roll, and featured "Roll of the Day": Available at The Village Summit daily 4:00 p.m. to 9:00 p.m.

**Premium Entrees: Dinner items such as Prime Rib and Coconut Shrimp:** Available at The Village Summit, Sunday nights, 4:00 p.m. to 9:00 p.m. *Learn more about Faculty / Staff meal plan <u>here</u>.* 

### Using ParkMobile at Visitor Lots

If you need to park in one of the Visitor Lots on campus and don't have a Departmental Pass or a Validation Code, you need to use the pay stations to pre-pay for parking, or pay through the ParkMobile app, which is available for download on iPhone or Android devices. To pay for parking using the app, you will enter the zone number posted on signs in the lot, select the amount of time needed and touch the "Start Parking" button to begin the session. You can also extend the time of the parking session on your mobile device, without having to



go back to the pay station. You can even receive a push notification when your time is nearing expiration, so that you may extend your session. Please remember to pay at the pay station or app WHEN you park, you no longer pay when you exit the deck.

### A Friendly Reminder about Surveillance Testing Parking

Free 30-minute parking at the Tate Center Parking Deck remains available for those participating in surveillance testing at Legion Field. The Legion Field parking lot is open for permit holders only and does not have designated parking for surveillance testing. Please note that with the Tate Center Parking Deck's recent transition to a License Plate Recognition (LPR) system, those parking at the Tate Center for testing need to alert the parking attendant upon entering the deck. Participants will receive a parking pass to display on their vehicle to avoid a citation. If you have questions about parking, please contact the One Stop Shop at 706-542-7275.



### From graphic design to culinary creations, team members put a creative spin on Auxiliary Services.

**Aaron Mosby** spends most his days traversing UGA's expansive campus to take photos of buses on the move, chefs cooking-up scrumptious meals, students on the go, and even a golf swing or two in action. As the resident graphic designer and photographer on Auxiliary's Marketing and Communications team, Aaron's work helps Auxiliary tell its story of service and excellence to the UGA community.

Aaron grew up in southern Virginia before graduating from Old Dominion University in 2016 with a bachelor's degree in fine art, majoring in drawing and design. Most recently Aaron lived in Baltimore, Maryland before making the move to Athens and getting his start at the University of Georgia in the fall of 2019.

"For me, a typical day could consist of designing graphics for an event or even operational signage for a specific Auxiliary Services location. I'm also going out and getting photography or video for marketing materials." Laughing, Aaron also mentions how "there's a lot of printing, cutting, laminating, and office duties too."

When asked about some of his favorite projects, Aaron focused on the student experience. "Getting to create event graphics, going to the event, seeing them in their space, and feeling the excitement from other people as they see your graphics is the best part of my job."

Aaron's love of art extends beyond his work with UGA. "Art is my life so when I'm not working, I'm usually thinking about art or creating in some way or fashion," Aaron explains. With hobbies including cooking, reading, music, hiking, and exploring, Aaron has a wide variety of outlets to express his creativity.



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

### New Humanity system to improve employee scheduling experience

A uxiliary Services has initiated a project to use the Humanity scheduling system to improve scheduling and shift management for all team members. Humanity provides a convenient way for managers and schedulers to build a schedule based off the staffing needs of their department. Employees will have easy access to shift schedules though desktop and mobile versions of Humanity. Training and testing took place with Transportation and Parking Services in July 2020 and they have successfully been using Humanity since then. In the coming months, David Akers, Katie Scoggins, and Whitney Tillman will work with Dining Services to help further implement the new platform. The Niche, O-House, Snelling, and Starbucks have already started testing Humanity and later this month Panda Express and the Village Summit begin testing at their facilities as well.

# Much Ado About Golf: Best Practices for the Long Run

The game of golf by nature can be fiercely intimidating. What started as a simple game of hitting a pebble with a stick around enormous Scottish sand dunes in the 15th century has now transformed into a game of skill, precision, and endurance. Often thought of as another sport under the category: Amateurs Need Not Apply. For those willing to commit to learning how to play golf, the questions of "Where do I begin?" and "What are the clubs for?" is enough to make one question their desire immediately.



Learning how to play golf has become somewhat complicated since the emergence of virtually assisted game experiences which removes the need for the skills and practices required for improvement and comprehension of the game. In other words, you do not learn anything from whacking away at golf balls, without prior instruction, that can be applied on an actual course or range. If you truly want to improve upon current skills or establish some level of confidence as a beginner, stay tuned for more best practice strategies to guide your journey in the long run.

### Best Practice #1: You Don't Get the Green Jacket on the First Try

Patience is virtue, but practice and dedication are key. What most people forget about sports and golf especially, is that no one starts as a professional. Everyone starts at the bottom of the chart and through hard work gets better over time. To focus on building concrete practices that help to understand the sport of golf while developing important skills and techniques, beginner golfers should first sign up for lessons with one of our PGA Teaching Professionals (Clint Udell and John Crumbley) at the driving range on the University Golf Course.

#### Best Practice #2: Focus on how you can improve gradually over time

Start by allocating equal amounts of time, based on basket size, to a defined skill or area at the range. For instance, if you bought a medium-sized basket (\$6.50) at the range with fifty golf balls: you should spend about 15 minutes each at the putting green, chipping green, driving range working on isolated skills. With guidance from our world-class PGA Professionals, a bit of patience, and dedication, beginning golfers should see improvement in no time.



### **Snellidate**

Dining Services invited students to do something memorable before Valentine's Day and celebrate with their special someone at Snellidate! Snelling's dining room opened on February 11 with three reservation times and guests dined on a special Snellidate menu, including entrées like Rosemary-Marinated Flank Steak, Sautéed Rainbow Trout, Creamy Spinach & Artichoke-Stuffed Portobellos as well as a selection of delicious sides and desserts.

# CALENDAR OF EVENTS

### February 15:

Career conversations at 1:00 p.m. Link to session on Connections website

#### February 17: Instructional Break

Buses run normal schedule All residential units will be open regular hours (for meal plan patrons only). Quick markets will be open 7:30 a.m. – 7:00 p.m. (for meal plan patrons only). Retail hours may vary, please check online for most recent schedule. Career conversations at 10:00 a.m. Link to session on Connections website

### February 22:

Career conversations at 1:00 p.m. Link to session on Connections website

### February 24:

Career conversation at 10:00 a.m. Link to session on Connections website

### **February 26:** All performance evaluations are due

### EMPLOYEE SPOTLIGHT (CON'T)

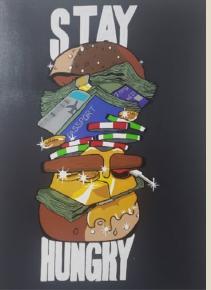
**Sa'Derrick Smith** was born and raised in Athens, GA and has held a variety of roles within Dining Services including sous chef and assistant manager. A graduate of Le Cordon Bleu College of Culinary Arts in Atlanta, Sa'Derrick has worked with Dining Services for the last five years. "I love to cook. I get that from my mom, dad, and grandmothers. I love the reaction from people [when they] try and love my food. I've also grown to love teaching people simple tricks to cooking and preparing meals."

Every day is different when you serve meals to thousands of students. "My typical day varies depending on the day. Sundays and Mondays, I'm primarily in the kitchen...preparing food for dinner that night, as well as for the next day. Tuesday through Thursday I take more of a management role...so I'll just oversee the food

in production and step in to help and assist when needed. I'm primarily in the office those days trying to gain more knowledge on the business side of running a dining [commons]."

A musician and self-taught artist, Sa'Derrick has used art to reflect on nostalgia and Black Culture. "When I'm not working, I love to paint. That has become one of my favorite hobbies," he explained. Sa'Derrick's favorite part of creating is the connection you can form with someone. Through his art and his job with Dining Services, Sa'Derrick has been able to connect with people and tell his story.

To see Sa'Derrick's art in action, join UGA Dining Services at the United Table event where he will host a live-art exhibition on Friday, March 26 from 5:30 p.m. –7:30 p.m.



1. Stay Hungry by Sa'Derrick Smith

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 <u>here</u>.



### **EDITORIAL TEAM**

**Bookstore** Adam Clark

**Dining Services** Derrick Mathis Adam Rainville

Finance Karen Hart

**Golf Course** Rusty Gay Kennedy Sims

Human Resources Katrina Pittman Shaquavia Bell

IT/ Business Analytics Denise Anderson

#### **Marketing & Communications**

Allison Brannen Allie White Aaron Mosby Sam Pittard

**One Stop Shop** Karey Kazemi

Transportation & Parking Services Ashley Puckett