



Roundup

A Newsletter of Auxiliary Services at the University of Georgia



At Our Best Together

Auxiliary Services is powered by nearly 1,300 team members who each bring their talent and dedication to work every day. Individually we are strong, but together we are unstoppable.

We've seen this to be true throughout the spring semester. From providing extraordinary service to our campus community during severe winter weather to bringing home first place in the Best Practices Awards from the Southern Association for College and University Business Officers Annual Convention, your efforts have truly stood out.

We are deeply grateful for the ways you support each other as colleagues, collaborators, and champions of our shared mission. We are incredibly proud of all you have accomplished and thankful for the care and professionalism you bring to Auxiliary Services and UGA.

Because of you, the campus experience is welcoming and enriching for students, faculty, staff, alumni, and visitors alike. Together we are helping to make our university the very best it can be.

Go Dawgs!
Auxiliary Senior Leadership

We Do the Right Thing

By Rebecca Vander Plaats

Auxiliary Services' **We Do the Right Thing** initiative provides a framework for making ethical decisions and building a culture of excellence across all departments. We Do the Right Thing offers a variety of tools, engagement opportunities, and processes to help Auxiliary team members carry out our day-to-day work. It takes each of us to bring it to life!

In everything we do, we ask ourselves:

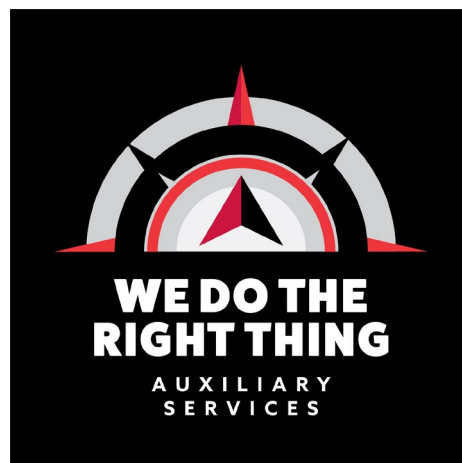
- Is this the right thing for my team members?
- Is this the right thing for our guests?
- Is this the right thing for fiscal accountability?
- Is this the right thing for our campus community?

Diving deeper into the second question, **Is this the right thing for fiscal accountability?**, some helpful things to keep in mind are:

- **Is this expense absolutely necessary?** If not, don't do it.
- **Does this transaction align with University System of Georgia and University of Georgia policies?** If not, don't do it.
- **Does this transaction accurately reflect services provided or received to support a legitimate business purpose?** If so, and you've answered "yes" to the questions above, do it.

Future issues of the Auxiliary Services Roundup will explore other aspects of We Do the Right Thing. In the meantime, you can learn more at <https://auxiliary.uga.edu/compass/we-do-the-right-thing/>.

Thank you for helping us make doing the right thing a central part of Auxiliary's culture!



Auxiliary Services Wins 2026 SACUBO Best Practices Award

By Rebecca Vander Plaats



SACUBO

SOUTHERN ASSOCIATION OF COLLEGE
AND UNIVERSITY BUSINESS OFFICERS

University of Georgia Auxiliary Services was honored on April 21 with first place in the Best Practices Awards from the Southern Association of College and University Business Officers (SACUBO). The award was presented at the 2026 SACUBO Annual Convention in Dallas, Texas. Auxiliary Services earned the honor for its use of sales and revenue data to drive marketing strategies for meal plans.

UGA Dining Services, which is part of Auxiliary Services, has achieved new records in meal plan sales and revenue, increasing the number of meal plans sold by 18.5% and growing revenue by 19.8% in the last three years. Part of this success can be attributed to the outstanding quality of food and customer service Dining Services provides as one of the best dining programs in the nation (ranked in the top 1% by Niche). Another significant factor in meal plan sales and revenue growth, however, has been the use of business analytics to inform marketing decisions.

Auxiliary Services' business analytics team has created apps to track meal plan revenue, meal plan sales by type, year-over-year comparisons by date, and other metrics. Auxiliary Services involved Dining Services and the Auxiliary finance, business analytics, and marketing teams in identifying the types of data that would be most useful to inform decisions. Using this information, Dining Services has optimized meal plan offerings, tailored messages to different audiences, and ramped up marketing efforts to increase sales at pivotal times in the academic year.

Associate Vice President for Auxiliary Services Brett Jackson, Executive Director of Dining Services Steven Olesen, Business Analytics Manager Lianna McAuliffe, and Marketing Manager Aimee Cheek represented Auxiliary Services at the SACUBO convention. The interdisciplinary team led a session to teach attendees about the value of using business analytics to make data-based decisions and the ways in which Auxiliary Services has incorporated the practice into meal plan marketing at UGA.

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“I’m proud that Auxiliary Services could bring this honor home to the University of Georgia. The SACUBO Best Practices Award is an acknowledgment of how effectively Auxiliary Services departments work together to provide extraordinary service to the UGA campus community.”

*Brett Jackson
Associate Vice President for Auxiliary Services*

Lessons from the Golf Shop

By Sophia Bradley

Working in the golf shop at the University of Georgia Golf Course has taught me how much of retail happens in the small details that are almost overlooked. Since starting my marketing internship last year, most of my learning has not been in the big, obvious moments but in the small decisions that quietly shape what people notice, what they buy, and how they feel in a retail space.

Initially, I thought of marketing as loud and in your face, but I have learned in the UGA golf shop that it can be subtle. For us, product promotion happens in how a product is folded, where it's placed, and when it is posted on our social media platforms. Watching how these subtle changes make a significant impact on sales has proved that presentation is just as important as the product itself. This idea has made a big difference in our online store, too. By spending time focusing on product photos and updating the site weekly with new merchandise, we have grown online engagement and sales.

Another aspect of working in the golf shop has been learning how to interpret sales data. At first, it felt simple to track what sells and to reorder what works, but it didn't take long to realize it's not that predictable. Patterns aren't always obvious, and the "why" behind a purchase doesn't always make sense or repeat itself. A product might sell out one week and sit untouched the next.



Learning to work within that uncertainty and still make thoughtful decisions with the customer in mind has been one of the most valuable parts of this internship experience. It's shown me that marketing, merchandising, buying, and e-commerce aren't separate roles, just different lenses for understanding the same thing: people. Even something as technical as sales data becomes more meaningful when you start to see how it explains shifts and patterns in behavior and preferences over time.

I'm proud that profits in the golf shop increased by 28% in fall 2025 compared with fall 2024, driven by increases in revenue and the number of items sold while margins held steady. Looking ahead, I'm excited about expanding our merchandise to include more women's and children's items, making the golf shop at the UGA Golf Course a destination for an even larger market.

When I first walked into the golf shop, I thought I would be learning how retail works. Instead, I have been learning how much it does not follow the rules. It is shaped by instinct, observation, and a willingness to keep adjusting. The classroom has given me the language for how business works, but this experience has shown me how much of it is felt before it can be explained. And that is what I will be taking with me most: not just what sells but everything that explains why.



Ahead Hats



Cutter & Buck
Men's Polos



Nike Women's
Polos



UGA GOLF COURSE TEXAS GAMEDAY APPAREL

Footjoy Men's
Pullovers



Cutter & Buck
Men's Hoodies



Raccoon Eyes Helps Dining Services Reduce Food Waste

By Madeline Parker



Raccoon Eyes

Solving Food Waste in Food Services

Picture this: It's peak hours in the dining commons on the UGA campus, and students are rushing to grab lunch before their next class. Some are grabbing far more food than they intend to eat. At the end of the meal, their half-full plates are returned, resulting in hundreds of pounds of food wasted each day and thousands of pounds wasted over the course of a semester.

That's where the founder of Raccoon Eyes, Ivan Zou, comes in. As a student in his own college campus's dining commons, he took notice of just how much food was being wasted after each meal and decided he must do something.

Zou's Raccoon Eyes technology has transformed a behind-the-scenes problem into a collaborative conversation, with students themselves becoming the agents of change. They're seeing that something as small as clicking a button or grabbing fewer grapes can make a substantial impact.

Raccoon Eyes uses vision AI to help customers and staff reduce food waste in the dining commons. Scanners in the dish return take photos of every plate that passes through,

identifying the type and weight of leftover food. Kitchen waste scanners also identify the type and weight of food waste on kitchen pans, trays, and serving containers. Raccoon Eyes then analyzes the data to identify patterns.

"Seeing all these issues as a student, I saw the opportunity of how we can use this food waste data as a tool to help kitchens better understand what and how much students are eating, as well as how we can use this data to show students how easy it is to dine responsibly and sustainably," said Zou.

UGA Dining Services piloted Raccoon Eyes at Village Summit Dining Commons in spring 2025 and expanded the technology to Bolton Dining Commons and Oglethorpe Dining Commons in fall 2025.

The information provided has helped Dining Services identify student favorites along with low-preference dishes that students were leaving on their plates. In response, chefs in the dining commons have modified their recipes to maximize student satisfaction and minimize waste.

"One that comes to mind immediately was the pizza crust at Village Summit," said India Barfield, former Executive Chef and Sustainability Coordinator for Dining Services who now serves as the Waste Reduction Coordinator for the Office of Sustainability.

"Each weekly report shows the top three wasted food items, and pizza crust was consistently in the top three," Barfield said. "So, we took that information and decided to look at the crust itself and change the recipe. It made it so much better, and pizza crust fell off the weekly report."

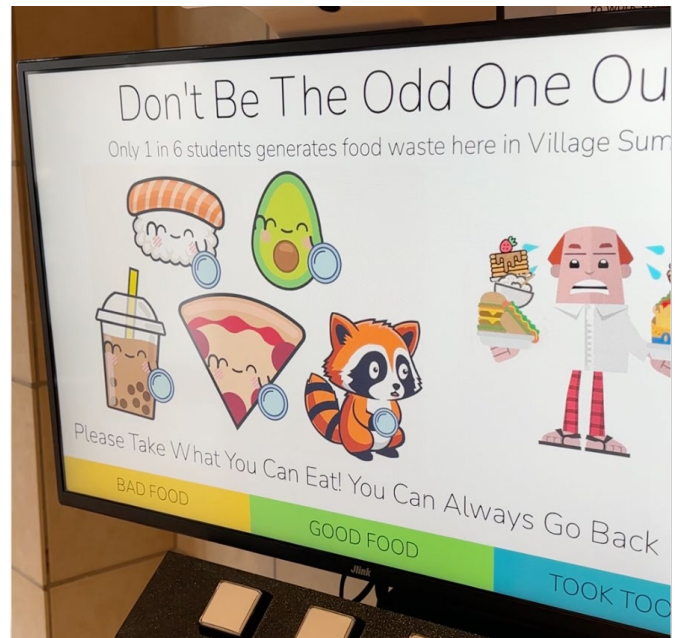
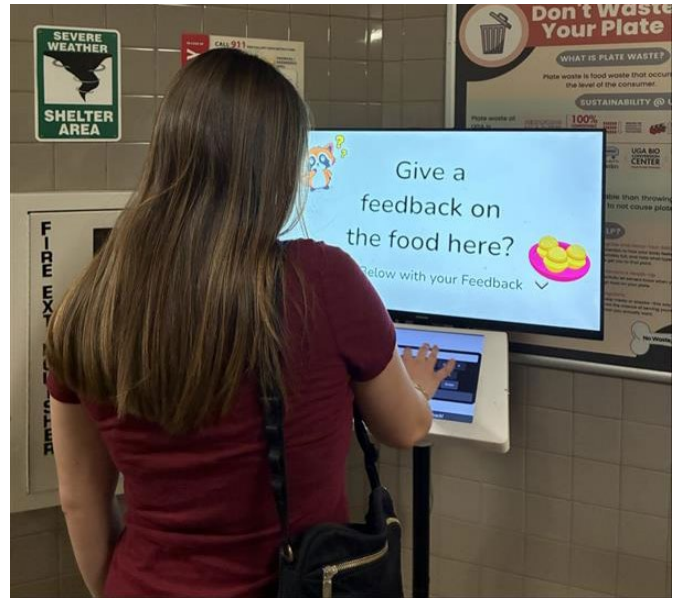
Along with the food scanners, Raccoon Eyes provides an interactive tablet on which students can answer questions

and leave reviews of menu items served that day, helping Dining Services learn more about students' preferences. Raccoon Eyes collected 60,000 pieces of feedback last fall, averaging 700 per day.

“It’s fun, and it’s really easy to do,” said John Neely, UGA’s 2025-2026 Student Government Association President. “Even something so small that a student interacts with, like clicking a button on the way out, really adds to that educational aspect of what food waste really means.”

In the kitchen, Raccoon Eyes has helped Dining Services identify overproductions, operational issues, production issues, and opportunities for additional staff training to reduce food waste.

Across the three dining commons using Raccoon Eyes, Dining Services reduced the amount of food left on students' plates in the fall 2025 semester by 19% over the previous semester, equivalent to 15,000 pounds of food waste eliminated.



In addition, kitchen waste was reduced by 32% over the previous semester, equivalent to 6,000 pounds of food.

Raccoon Eyes will be incorporated into the new dining commons in the Dining, Learning, and Well-being Center when it opens in fall 2026.

Each visit to the dining commons offers the UGA community an opportunity to participate in a campus-wide effort to reduce waste. “We don’t have to engage in grand heroic actions to engage in the process of change,” said Barfield.

Interns Bring Back Valuable Experience from the Masters

By Nora Anderson, Sophia Bradley, and Rebecca Vander Plaats



This spring, UGA Golf Course student employees Nora Anderson and Sophia Bradley took advantage of a once-in-a-lifetime opportunity to intern at Augusta National Golf Club during the Masters Tournament. They sat down with Auxiliary PR and Communications Director Rebecca Vander Plaats afterward to reflect on their experiences.

RVP: What were each of your roles during this iconic tournament?

Nora: I served as a Player Services Concierge Attendant in the Player Services Building, an entirely new building dedicated to players, their families, and their teams.

My job was to make the lives of players, families, and teams as easy as possible during one of the most important golf weeks of the season. My responsibilities included bag and tech check, escorting players and family to the golf shop, accepting will-call tickets, and other tasks as they arose.

Sophia: My role during the Masters was in Mezzanine Accessory Operations, where I helped keep product stocked and flowing in the North Golf Shop.

With thousands of guests moving through the store at all times, staying organized and adaptable was essential. It was fast-paced from the moment the doors opened, and every decision around product placement and restocking impacted the customer experience. I learned how to think ahead with what to replenish, where to move product, and how to keep the store running smoothly as stock levels constantly shifted.

RVP: What was one of the most interesting or surprising things about your internship?

Nora: Augusta National might be one of the rare places that is as perfect in real life as it appears on TV. Everything is in the right place, every problem has a solution, and everyone is at the top of their game — both players and employees. The Player Services Building itself is pristine, holding a gym and physio/recovery area, player locker room, and dining room, all adjacent to the driving range (or the Tournament Practice Area, as it's known at Augusta National).

Sophia: One of the most interesting parts of the experience was working with the limited-edition merchandise. Since many items were highly sought-after and had limited quantities (like the 2026 garden gnome), I got to see how scarcity drives urgency and how quickly inventory moves in a high-demand retail environment. I never thought I would say the word “gnome” so many times in one week, but it quickly became part of the rhythm of the job.

RVP: How would you describe your experience at the Masters Tournament overall?

Nora: This internship not only offered first-hand interactions with players, families, and teams but also allowed me to gain experience in hospitality and player services at the highest level. Getting to work alongside

and learn from other golf and hospitality professionals was incredibly rewarding (though getting to have pimiento cheese sandwiches for lunch was cool, too). Being a part of the inaugural staff in the Player Services Building was one of the most amazing experiences of my college career, and I can’t wait to bring back everything I learned to the UGA Golf Course.

Sophia: The days were long with no phones and very few distractions, which at first felt challenging but ended up creating space for real conversations and teamwork. That environment made it easy to connect with people, and those relationships became one of the most meaningful parts of the experience. I left Augusta with a deep appreciation of its culture and some hard goodbyes to people I’m really grateful to have worked alongside.

Auxiliary Services’ Fifth Annual Wellness Workshop

By Madeline Parker

This spring, Auxiliary Services hosted its fifth annual Wellness Workshop at the Tate Student Center. This once-a-year celebration reminds Auxiliary staff across all departments of their value both on and off campus.

“We tend to focus on professional growth throughout the year, but this event is about personal growth, helping team members learn new tools for everyday life,” said Danielle Bouton, Associate Director for Learning, Development, and Engagement.

Participants made their way through a variety of sessions, from desk-friendly dance cardio to learning how to plant their own garden.

In the session titled “Fireside Chat with Brett Jackson,” the Associate Vice President for Auxiliary Services listened to staff members’ ideas for enhancing the student experience and reminded staff how they positively impact students every day by making them feel at home while they’re away from home.

In another session titled “Bringing Out the Artist in You,” led by Jessie McGinty, University Human Resources’ Well-Being Senior Program Coordinator, participants created “me shields” that focused on four areas of personal growth: time, energy, integrity, and happiness.

Staff also enjoyed a free lunch from Chick-fil-A and Coca-Cola and received special gifts and door prizes.

Thank you to everyone who helped put this incredibly successful well-being event together.



Airport Shuttle Initiative Builds on Success in Second Year

By Rebecca Vander Plaats

Since its launch in fall 2024, Auxiliary Services' Airport Shuttle Initiative has helped out-of-state students secure over 3,000 discounted rides to and from the Atlanta airport for Thanksgiving and winter breaks. The combined savings to students have totaled more than \$30,000.

Through a partnership with Groome Transportation and funding from the Office of the President, the Airport Shuttle Initiative provides out-of-state students a \$20 roundtrip discount for shuttle service to and from Hartsfield-Jackson International.

The initiative was inspired by a request from the Student Government Association and was piloted during the 2024 Thanksgiving break. Overall, 1,169 students took advantage of the discount in the 2024-2025 academic year for Thanksgiving and winter break travel.

This year, 1,918 students participated in the initiative, an increase of 64%.



OUT-OF-STATE STUDENT REMINDER



Book your Thanksgiving break ride to and from the Hartsfield-Jackson Atlanta International Airport!



“Getting home for the holidays can be a challenge for out-of-state students, and we are so grateful for UGA stepping in to ease that burden,” said 2025-2026 Student Government Association President John Neely. “Auxiliary Services has been a thoughtful and responsive partner in keeping student needs front and center.”

The initiative received the 2025 Outstanding Collaboration/Partnership Award from the National Association of College Auxiliary Services (NACAS) South Region.

“The Airport Shuttle Initiative aligns directly with Auxiliary Services’ goal to promote student success beyond the classroom,” said Associate Vice President for Auxiliary Services Brett Jackson. “Relieving some of the financial strain of traveling over the holidays for our out-of-state students has been well worth the effort. We’re grateful to President Morehead and Groome Transportation for their continued support of this initiative.”

Introducing the “Join Me” Initiative

By Madeline Parker

College is one of the most exciting and most social times of many people’s lives. Yet it can also be hard to meet new people and find your community.

In the dining commons, plenty of students are hesitant to approach someone sitting at a table and ask to sit with them, so large tables are often occupied by just one person sitting alone.

But what if meeting new people over lunch weren’t so intimidating? What if it were encouraged? Even normalized?

That’s what Amiyah Elam, a second-year student and Student Government Association Senator from the College of Family and Consumer Sciences, wants to do with the “Join Me” initiative.

The initiative was launched earlier this spring at Village Summit Dining Commons. Students can pick up a green placard that says, “Join Me!” when they enter the dining commons and place it on their table to signal that others are welcome to sit with them and talk.

“The Join Me initiative is a new collaboration between the SGA Senate and Auxiliary Services where students in Village Summit are able to say that people are welcome to sit with them,” said Elam, who is double majoring in agricultural communications and social entrepreneurship for consumer well-being.

“We want to help students create new friendships while also alleviating some of the spacing issues within the dining commons,” she said.

At a university as large as UGA, it can be easy to assume everyone has already made their friends and has people to sit with in the dining commons.

However, while the university offers countless opportunities for connection, it does not always come easily. Join Me removes the tension and awkwardness someone may feel when approaching a table of strangers with a simple message: come sit with me.

The setting for the initiative — Village Summit Dining Commons — is a key element because, despite the increased amount of technology in our lives, one thing remains a solid, physical connection between all of us: food.

“Food is something that brings people together, so I felt like this initiative was something that could solve multiple issues at one time. Join Me can create a positive experience for our students in the dining commons overall,” said Elam.

The initiative’s success will lie in the willingness of students to participate — to connect with each other and make friends. College is about putting yourself out there, after all.

“I feel like when students are aware of the campaign and the good things it can bring to our student body, they are going to use the green placards for sure,” said Elam. “One of the big things with students is conversation, and I think it’s easy for word to spread very quickly.”

Challenge yourself to put the “Join Me!” placard at your table or to sit with someone who’s already done so. You might meet friends you never would have otherwise.



Taste of Home 2026

By Abby Payton and Lindsey Rice

On March 26, UGA Dining Services hosted its annual Taste of Home event, transforming Bolton, Oglethorpe, Snelling, Village Summit, and The Niche dining commons into a showcase of comfort food drawn from the family recipe boxes of students, staff, and alumni. The event is in its fourth decade at UGA, offering breakfast, lunch, and dinner recipes that give students a taste of home while they're away.

According to Dietetic Technician Jessica Harris, around 230 people submitted recipes this year, with around 80 selected for the event. Winning recipes included Elvis muffins, Cajun potato salad, and hot honey peach cobbler. Families of the selected recipes received a commemorative plate for their contribution to Taste of Home.



Many recipes featured unique ingredients and combinations, keeping the experience fresh for Dining Services staff. Adonis Allen, Unit Manager at The Niche, agreed, "It's the fact that you get to cook something different. You get to say, 'This is unique. I want to try this.'"

A special part of recreating heirloom recipes is honoring those who created them. Bolton Dining Commons Chef Justin Robbins explained that the most important part of Taste of Home is making sure the finished products "live up to the recipe and the person who originally made it."

That sense of connection carries personal meaning for those who help bring the event to life. "Taste of Home is something that is really special to me," said Harris. "A magical part of Taste of Home is that you get to see your family's recipe in the dining hall — and on a larger scale."

Transforming the recipes is the job of the Dining Services nutrition team. A family recipe for green bean casserole that serves eight people, for example, must serve 1,200 customers in the dining commons. The nutrition team uses FoodPro food management software and their own knowledge to convert the recipe, taking it from four cups of green beans to 600 cups and adjusting the other ingredients accordingly.

Chefs from each dining commons collaborate to distribute recipes across locations. "There is some camaraderie around the event, to get the most unique recipe or the most creative recipe," Harris said. Head chefs have even passed recipes to one another if a dish doesn't fit their location but another team would love to see it made.

On many occasions, winning recipes have been incorporated into the regular meal rotation in the dining commons, extending the spirit of the event beyond a single day. As the recipe pool continues to grow, Taste of Home shows no signs of slowing down — only getting more delicious each year.



Auxiliary Welcomes Innovation from Staff

By Lindsey Rice

Auxiliary Services' **Welcome Innovation Now (WIN)** program gives staff a platform to share their ideas, from improving services for customers to enhancing daily work life for their team.

The program was inspired by Bolton Dining Commons Cashier Jean Johnson, who has submitted more than a dozen of her own ideas since WIN began. Among the several that have been implemented are the WIN program itself, maps placed around Bolton to help newcomers find the stations they want, and baby changing tables to help parents who visit the dining commons.

Additional impacts of WIN can be seen across campus. Wayfinding signage installed in parking decks now helps visitors navigate more easily and enables parking staff to focus on other customer-related tasks. Transit introduced alternate work schedules for staff thanks to an idea submitted through WIN and adjusted service to improve transit route connectivity throughout campus. These are just a few of many examples.

Staff members can submit their innovative ideas via several ways listed on the WIN website (<https://auxiliary.uga.edu/compass/win>), including an online form, QR code, email, phone, campus mail, and the WIN Ambassador in their department.

WIN Ambassadors play a key role in bringing ideas to life. They receive submissions related to their area, collect additional information about the problem and the proposed solution, and then work with Auxiliary leadership on next steps.

"I love the WIN program because it provides everyone an opportunity to be heard and to know that their ideas matter," said Aimee Cheek, a WIN Ambassador in Marketing and Communications. "Often there are a lot of behind-the-scenes things that need to happen for a simple idea to make it across the finish line, and I'm glad to help navigate through those processes."

Brian Heredia, a WIN Ambassador in Transportation and Parking Services, likes the motivational aspect of WIN. "I wanted to join the WIN program as a way to help encourage people to never stop thinking of ways to do our jobs better."

The program also has expanded his reach as an Auxiliary Services team member. "I've been able to learn about ideas that others outside of Transit have, and I've been able to discuss ideas with others in my department that I don't get to interact with on a daily basis," said Heredia.

By turning ideas into action, WIN enables Auxiliary team members to make a meaningful difference and improve the everyday experiences of the campus community.



Scan to submit!

Retiree Spotlight

By Abby Payton and Lindsey Rice



John Crouch
Food Service Worker



Melony Smith
Bus Operator

John Crouch started his career at UGA as a Garage Attendant in the Automotive Center in 2016 and served in a variety of positions, such as a Garbage Truck Driver for the Facilities Management Division and a Delivery Driver, Cashier, and Cook for Dining Services, over the last decade.

In his time at UGA, Crouch met students from all over the world, including South Korea, India, and Bangladesh.

Encountering other cultures has been “a unique experience of working here,” Crouch said. “How else would I meet people from all over the world other than through UGA?”

Crouch is looking forward to traveling in his retirement, preferably in a motor home with his wife and son. His family has been an integral part of his motivation throughout his career, and he looks forward to spending more time with them.

Melony Smith joined Transportation and Parking Services in 2015 and has spent the past decade navigating routes all across campus. Smith has always enjoyed being behind the wheel, having operated school buses and county transit buses as well.

For Smith, the most rewarding part of her job has been the connections she’s made with students — learning about their majors, hearing their plans for the future, and even recruiting some of them to join the Transit team.

“We’re like a family here,” she said. “It’s a really good place to work.”

In her free time, Smith enjoys rehabilitating wildlife and fostering squirrels. In her retirement, she looks forward to deepening her ministry work, traveling, and staying connected to her team in Transportation and Parking Services through the Retiree Rehire program.

Pets of Auxiliary Services

Thank you to everyone who sent in photos of your beloved pets! They're all adorable, and all of them will make their way into the Roundup. If your furry friend isn't in this issue, keep an eye out for them in the future!



Luda

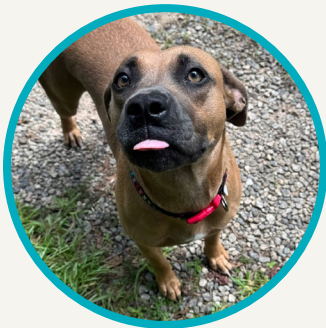
Owner: Lisa Fonseca (Dining Services)

Fun Facts: Luda was adopted from Morgan County Animal Shelter, and he turned one year old in November 2025. He has a big personality — demanding to be rubbed on command and thinking he deserves a treat if his family leaves at all during the day. The young lady holding Luda in the picture is Lisa's granddaughter and future veterinarian, Halo Waller.

Luca

Owner: Stuart Ivy (Auxiliary IT)

Fun Facts: Luca was adopted with his sister, Sienna, from the Athens shelter over three years ago as a tiny kitten. Now he is a big, affectionate boy who enjoys relaxing on the cat tree and watching TV.



Lilly

Owner: Ashley Mock (Dining Services)

Fun Facts: Lilly was found in the middle of a busy highway, alone and scared, in August 2025. In September, she was adopted by the Mocks. Her favorite thing to do is snuggle and give "corn nibbles." Lilly gets excited when her family comes home — she runs so fast that she tumbles over her own feet. Lilly really is a giant, clumsy baby.

Millie Blue

Owner: Bryan Varin (Auxiliary Administration)

Fun Facts: Millie Blue loves to travel. She has visited 17 states since joining the Varin family in September 2020. Her eyes are different colors: one brown and one a stunning shade of blue — the prettiest blue eye in the world. If you gaze into it long enough, you'll love her like the Varins do, forever!



Kudos to these Auxiliary Services members for their accomplishments!

Thanks to the **Dining Services, Finance, Information Technology, Marketing & Communications, and Transportation & Parking Services team members** who provided extraordinary service to the campus community during the severe winter weather events early in the semester.

Auxiliary Services won first place in the Best Practices Awards at the 2026 Southern Association for College and University Business Officers Annual Convention for using sales and revenue data to drive marketing strategies for meal plans.

DSI Construction gave a huge shout-out to our **parking staff at the Tate Center** for being tremendously helpful throughout the construction project there — saving the DSI team and their partners time; reducing the challenges of personnel, trucks, and equipment entering and exiting the site; and setting the tone for a great work environment.

The University of Georgia was featured as a 5-star reviewed school in the Celiac College Guide, thanks to all the **Dining Services nutrition team** has put in place for students with celiac disease.

The Bowl at Snelling Dining Commons won the March Mayhem contest for best station across all five dining commons. Congratulations to the Snelling team!

Dining Services hosted the last Chicken & Waffles event at **Snelling Dining Commons**. Great job to everyone involved!

Robel Negussie and Gregg Hudson have spent countless hours revamping our New Student Orientation presentation to increase student and supporter engagement through active learning.

Scott Griffith was appointed to the Board of Trustees of the Golf Course Superintendents Association of America Foundation.

Bryan Varin, Sam Pittard, and Rebecca Vander Plaats completed the Community Emergency Response Team training through UGA Emergency Preparedness.

Danielle Bouton and Darden Braun were recognized at the TAP Celebration Ceremony this spring for completing degrees at University System of Georgia institutions through the Tuition Assistance Program.

Save the Date

May 18-22

Auxiliary Services Community Engagement Week
Scan the QR code to register.



May 22

Deadline for Circle of Excellence nominations
<https://auxiliary.uga.edu/compass/circle-of-excellence/>

May 25 – August

Auxiliary Services Summer Institute
Details coming via email!

We Want to Hear From You!

If you have a story idea for the next Auxiliary Services Roundup, please email it to auxcomms@uga.edu.

We would love to hear from you!