

CALVIN DINING SERVICES

“...where fresh thinking and great dining continue...”

spring 2008 at-a-glance

Calvin Dining...making strides in “going green”!

One of Calvin Dining Services' goals this school year was to further our efforts in recycling and other ways of “going green”. We are happy to announce the implementation of the following practices:

- Plastic bottled water at the Admission Recruitment lunch “Friday’s at Calvin” have been eliminated. Instead, guests are served water from pitchers.
- For breaks on campus that are catered, glass carafes with Greenware cups are being used. These cups are 100% compostable and fully environmentally sustainable.
- We have changed from plastic products to paper, or biodegradable when possible.
- In an effort to save both paper and time, we are testing “web-time entry” with our Student Leaders. Instead of punching in on a time card, the students submit their time via the web. We plan to implement this with our student staff for the 2008-2009 school year.
- Recycling is taking place in the Commons kitchen—with bins for glass, metal, and plastic. Aluminum cans are also recycled.
- Recycling bins for all catering breaks and events are being utilized to care for the environment.
- Catering is using glass plates instead of disposable plastic. Currently, they are in the process of changing the disposable forks, knives, and spoons to Potatoware: a cutlery made from potato starch resins which are biodegradable.
- Our cookouts this summer will feature organic fabrics, locally-grown flowers, and buying locally whenever possible. We will also be eliminating canned drinks, switching to 5 gallon Air Voids filled with lemonade and water in which guests can help themselves.
- ♦ Efforts are made in the office to recycle paper and other materials, and being conscientious when printing documents, viewing or sending electronically when possible.

Special points of interest:

- ♦ GOING GREEN!
- ♦ 2008 NACUFS ENTERIES
- ♦ SPECIAL EVENTS IN THE DINING HALLS
- ♦ CHEF SERIES
- ♦ MSU VISIT
- ♦ STAFF TRAINING
- ♦ SURVEY RESULTS
- ♦ FUTURE EVENTS
- ♦ STUDENT AWARDS



Two entries submitted to National NACUFS contest...



“In college and culinary arts, the ultimate professional tribute is the NACUFS’ Loyal E. Horton Dining Award. This award salutes the most successful ideas in menus, presentations, special event planning, and new dining concepts.” www.nacufs.org

Calvin Dining proudly presented two separate entries—one in the Catering-Special Events category, and a second in Residence Hall Dining—Theme Dinner category. The catering project highlighted the catering event held at the Gerald R. Ford Presidential Museum in

downtown Grand Rapids for a Calvin-Around-Town event. This was an especially meaningful event to the Calvin Catering Department, in which lots of time and effort was spent to make the event perfect. The Residence Hall entry was the “Michigan Sports Night” held this past Spring in which students had a lesson on the Great Lakes—complete with cooking lessons from Prince Conference Center chef Patrick Mitchell who prepared **Macadamia Nut Encrusted Walleye**. Students were able to sample Great Lakes fish, and take casting lessons!

student news

dining hall events

Calvin Student Employees win big...

Calvin Dining Services' had the pleasure to award two Calvin College Dining Services Student Employees with the 2008 Pepsi Scholarship, valued at \$500.00 each. Honored were: Anita Greenfield from Knollcrest Dining Hall and Theo VanHoek from Commons Dining Hall. These outstanding students balance both Student Managing, and taking a full course load.



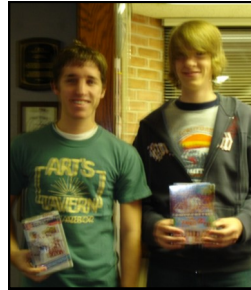
The annual Student Employee of the year was held in early April, and dining services

nominated several outstanding employees: Joy VerBeek of Commons Dining Hall, Nick Bakker from Knollcrest Dining Hall, and Meghan McCarthy from the Catering Department. Joy VerBeek was named Calvin Dining Services Student Employee of the year!

Calvin students celebrate the opening of baseball season, get served "breakfast in bed"



Calvin students were "Taken out to the Ballgame" during our special event in early April. Students enjoyed traditional baseball foods, including hot dogs and cracker jacks, and competed for Whitecaps Home Opener tickets among other prizes by competing a trivia test.



At left, Eric DeKorne and Calvin Joustra were winners of 2008 Upper Deck Baseball Cards.

On Saturday, April 12 the dining halls went to the dorms to give the students a treat—breakfast in bed! (Well, actually the lobby) Over 400 were served at this yearly event.



planning ahead...

MAY						
S	M	T	W	T	F	S
				Fruit & cheese bar	2	3
4	5	Calvin Around town	7	Spring Arts Cookout	9	10
Mom's day	12	Exam treats	14	Exam treats	Senior cookout	Senior breakfast
18	19	20	21	22	United Men	United Men
United Men	College closed	27	28	29	30	31



A group from Calvin Dining Services', including managers, supervisors, and select full-time staff visited Michigan State University. Our staff received a tour by their food service director, and viewed the Snyder/Phillips Dining Hall which has recently undergone a \$25 million renovation. Our staff was able to observe and bring back good ideas as we plan our future in a new Dining Facility.

SPRING '08 DINING HALL SURVEY RESULTS

	Very Good	Good	Satisfactory	Poor	Fair
Food Appearance	23%	58%	17%	4%	0%
Food Variety	15%	45%	30%	11%	1%
Taste & Flavor	4%	29%	43%	20%	19%
Overall Quality	8%	34%	40%	18%	2%
Cleanliness of Dining Halls	30%	55%	11%	4%	0%
Speed of Service	32%	53%	12%	3%	0%
Courtesy of Staff	48%	41%	10%	2%	0%
Appearance of Staff	41%	48%	10%	0%	0%
General opinion	17%	53%	25%	4%	0%