

UDS

University Dining Services

Dining at UWSP

University Dining Services (UDS) welcomes members of the Class of 2016. UDS has been in existence since June 2009, following decades of contracted food service. UWSP decided to become “self-operated” to be more responsive to the dining needs of the student body, to expand menu offerings and nutritional focus, and to increase the sustainability efforts of the university. A group of 35 full-time staff and over 400 student staff strive to make your dining experience the best in the UW System and beyond. We serve over 1.3 million meals per year.

Our Mission:

As a student-centered organization, the Dining Services team creates nutritious and sustainable meals, cultivates community, and enhances the educational experience on campus.

Our Vision:

University Dining Services will be the most successful and respected student managed dining program in North America.

We operate several different locations spread across campus:

- *DeBot Residential Dining*, which is all-you-care-to-eat
- *Lower* located in the lower level of DeBot, which has quick service foods and groceries
- *Food for Thought Café* located in the Learning Resource Center, which offers local organic coffees, baked goods, and snacks
- *Homegrown Café* located in the DUC, which offers local organic coffees, local baked goods, and organic snacks
- *The Food Court* located in the DUC, which has seven different areas including Mexican, Asian, grill, deli, and pizza

Hours of operation are different for each location so please check our **dining website**.

UDS also utilizes a program called NetNutrition which allows everyone to view menus by location and meal period, along with the associated nutritional information. The link can be found on our **home page**. Special events, catering, contact information, Secret Family Recipe, the Blog, Feedback and Facebook, the Dining Advisory Board, and the UDS Roundtable are all important sections that can be accessed on our website. Many of your questions can be answered online but we are here for all members of the campus community, so please feel free to contact us.

The Standard Daily Menu at DeBot

Breakfast

- Build-your-own yogurt/pudding parfait bar with granola and a variety of fruit
- Build-your-own omelet and eggs-to-order station offering a variety of vegetables and proteins such as ham, turkey, bacon and cheeses
- Make-your-own waffles and toppings
- Hot entrée station offering scrambled eggs, biscuits and gravy, a potato, a meat, and pancakes or french toast
- Oatmeal or Cream of Wheat
- English muffins, bagels, and breads
- Daily fresh baked goods such as muffins, danishes, and donuts
- Fresh whole fruits such as apples, bananas, and oranges



Lunch/Dinner

- Two soups (one vegetarian)
- Salad bar
- Yogurt/pudding bar
- Deli bar, including Panini grill
- Hot entrée station offering two entrees (one vegetarian), a vegetable, and two starches
- Italian station offering three pizzas (one meat, one vegetarian, and one specialty), two pastas (one whole wheat), and two sauces (one vegetarian)
- Two cold salads such as pasta salads, caesar salad, coleslaws, and dessert salads (at least one vegetarian)

- Grill station offering grilled chicken breast, fries, and sandwiches or burgers (one vegetarian)
- Desserts such as pies, bars, and cookies



Everyday Staples

- Breakfast cereal
- English muffins, bagels, and breads
- Non-fat yogurt (plain and flavored), pudding, and cottage cheese
- Peanut butter, jelly, and cream cheese
- Fresh, seasonal hand cut fruit
- Milk (regular, soy, and organic), juice, soda, and water (filtered and flavored)
- Backroads Coffee – fair trade and decaf – and a selection of black and herbal teas

Salad Bar

- Mixed greens, spinach, or romaine
- Vegetables such as tomatoes, carrots, broccoli, cauliflower, etc.
- Shredded and/or crumbled cheese
- Croutons, sunflower seeds, and bacon bits
- Proteins such as beans or tofu
- Salad dressings, olive oil, red wine vinegar, and balsamic vinegar



Deli Bar

- Proteins such as turkey, ham, roast beef, corned beef, salami, and hummus
- Sliced cheese
- Salads such as chicken salad, egg salad, and tuna salad
- Leaf lettuce, sliced tomatoes, sliced onions, olives, and pickles
- Condiments such as mayonnaise, mustard, and butter
- Variety of wraps and breads

What else do we offer?

Finals Frenzy at DeBot

UDS offers exam period special food events, along with opening DeBot as an all-night study hall. Please watch for information in early December and May for detailed information.

Dining Sustainability

UDS continues to expand our local foods program by developing relationships with local farmers and businesses. Over 25% of food purchases are sourced within the state of Wisconsin. Some of these include:

- Red Barn Dairy, who supplies hormone-free, Humane Certified milk
- Locally roasted coffees from Emy J's, Backroads and Atomic Joe's
- Local baked goods from Earthcrust Bakery and the Main Grain Bakery
- Produce from Malek Family Stewardship Farm and Heath Farm
- Chicken from Nami Moon Farm and Ninepatch Farm
- Beef from New Grass Farm
- Cage-free liquid eggs from Abbottsford Farm
- Portesi pizza and cheese fries
- Use of compostable take-out containers

Culinary Standards

- Meat is USDA Choice
- Eggs are Pasteurized Grade A
- Trans-fat free

- No MSG used in recipes or in purchased products
- Produce is USDA Grade 1
- Shell eggs are certified cage-free
- No peanut oil is used
- Tuna is dolphin-safe
- We continue to reduce sodium levels in recipes
- Zero-calorie enhanced waters supplement sugared beverage options
- Frozen yogurt offered along with hard-packed ice cream
- We continue to expand whole grain options in cereals, rice, pastas, pizzas, and breads



Special Diets & Food Allergies

We work closely with students who have been diagnosed with food sensitivities and allergies. Our approach is multi-tiered: CBORD NetNutrition allows for students to self-review menu options and nutrition information, including allergens; we maintain a fully-stocked gluten-free freezer and refrigerator at DeBot, along with a designated toaster and Panini grill; and we work closely with Health Services staff.

Prior to your arrival you can contact the Assistant Director for Culinary Operations (715.346.4878 or **online**) or you can wait to introduce yourself to unit managers once you arrive on campus. We also work with a large number of food vendors so we have the ability to order foods to match special needs.

Vegan and Vegetarian

Menus at our various locations incorporate options that are either vegan or vegetarian. You can utilize NetNutrition

to identify these items or look for menu labels.

- Vegan: No meat, poultry, fish, dairy, or ANY animal by-product
- Vegetarian: No meat, poultry, fish, or by-products

Bag Meals

If your schedule doesn't allow you to visit one of our locations we will prepare a meal for you to take on-the-go. Monday through Friday orders are accepted until 6:00 am the day of the request, and will be available for pick up by 8:00 am. Saturday and Sunday orders are accepted until 9:00 am the day of the request and will be available by 11:00 am. You can pick up your orders from the designated cooler at the DeBot Dining Hall. Find more information [here](#).



Special Events

UDS schedules events throughout the year include: theme dinners, holiday celebrations, the Focus on Food Series, and Culinary Learning Journeys. Past events have included: Fall Harvest Dinner, Fiesta Mexicana, Feast of the Seven Fishes, Chinese New Year, Meatless Monday, Cinco de Mayo, and A Dinner to Remember. Check out this year's events [here](#).



Keep in Touch

We will be in touch, so you stay in touch. Check us out on **Facebook**, **Twitter**, our **Blog**, or email us **Feedback**. Face-to-face is always best, so feel free to talk to any of our managers and staff. We also utilize national benchmark surveys that are distributed in late fall. Smaller internal surveys focused on menus and special events are sent throughout the year. As much as we try to reduce our carbon footprint, we sometimes rely on print marketing to keep the campus in the know.

KEEP IN TOUCH

www.uwsp.edu/dining
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twitter.com/uwspuds
uwspuds.blogspot.com

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UNIVERSITY DINING SERVICES

715.346.3434

University of Wisconsin-Stevens Point