

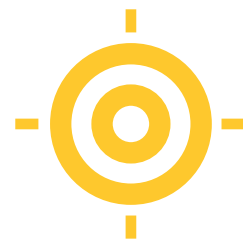


2019 - 2020

# Annual Report

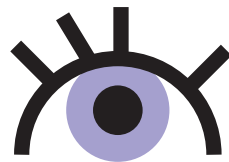


Dining and Summer Conferences  
University of Wisconsin - Stevens Point



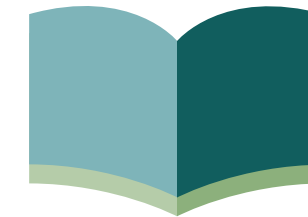
## Mission

As a student-focused organization, Dining and Summer Conferences enhances the educational experience by creating sustainable meals and nourishing a diverse community.



## Vision

Dining and Summer Conferences seeks to bring diversity to the table by engaging the campus community with innovative hospitality.



## History

UW-Stevens Point (UWSP) made the decision in 2008 to transition to self-operated dining after many decades of contracted food service. In June 2009, Dining and Summer Conferences (DSC) was created as a department within the Division of Student Affairs and we have been serving the campus community ever since.

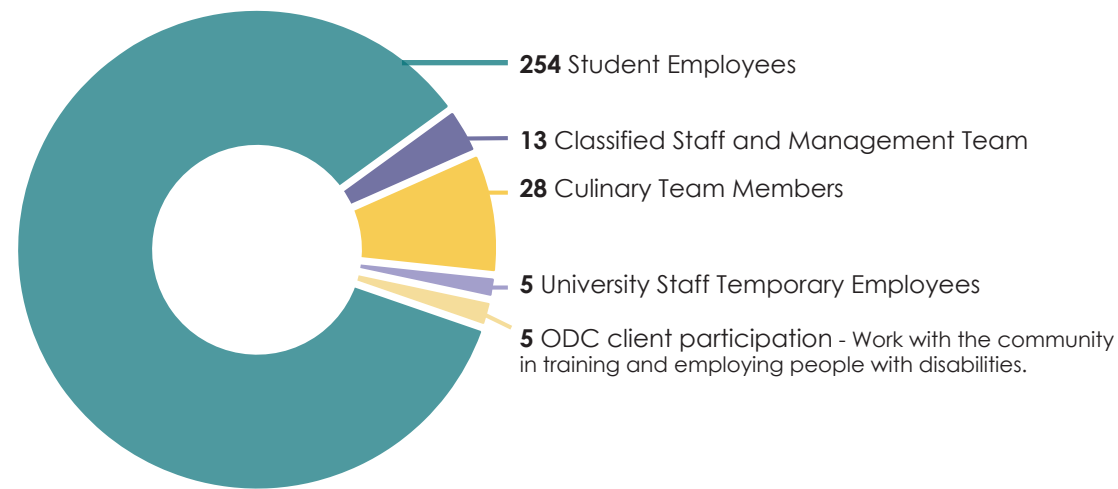
DSC is self-supporting and receives no funding from University, State, or Federal resources. DSC is managed very much like a commercial restaurant operation. All expenses incurred, including the cost of food, wages and benefits, operating supplies, utilities, repairs and maintenance, and occupancy costs, must be covered by revenue generated across the dining units on campus.

### Guiding Principles

- Create a collaborative work environment that educates and engages student employees.
- Integrate sustainability initiatives that support the environmental mission of the University.
- Prepare enticing food and menus that feed our culinary senses.
- Share our knowledge of food trends and nutrition.
- Commit to excellence, integrity, quality, and value.
- Cultivate community and build lasting relationships.



## Our Team



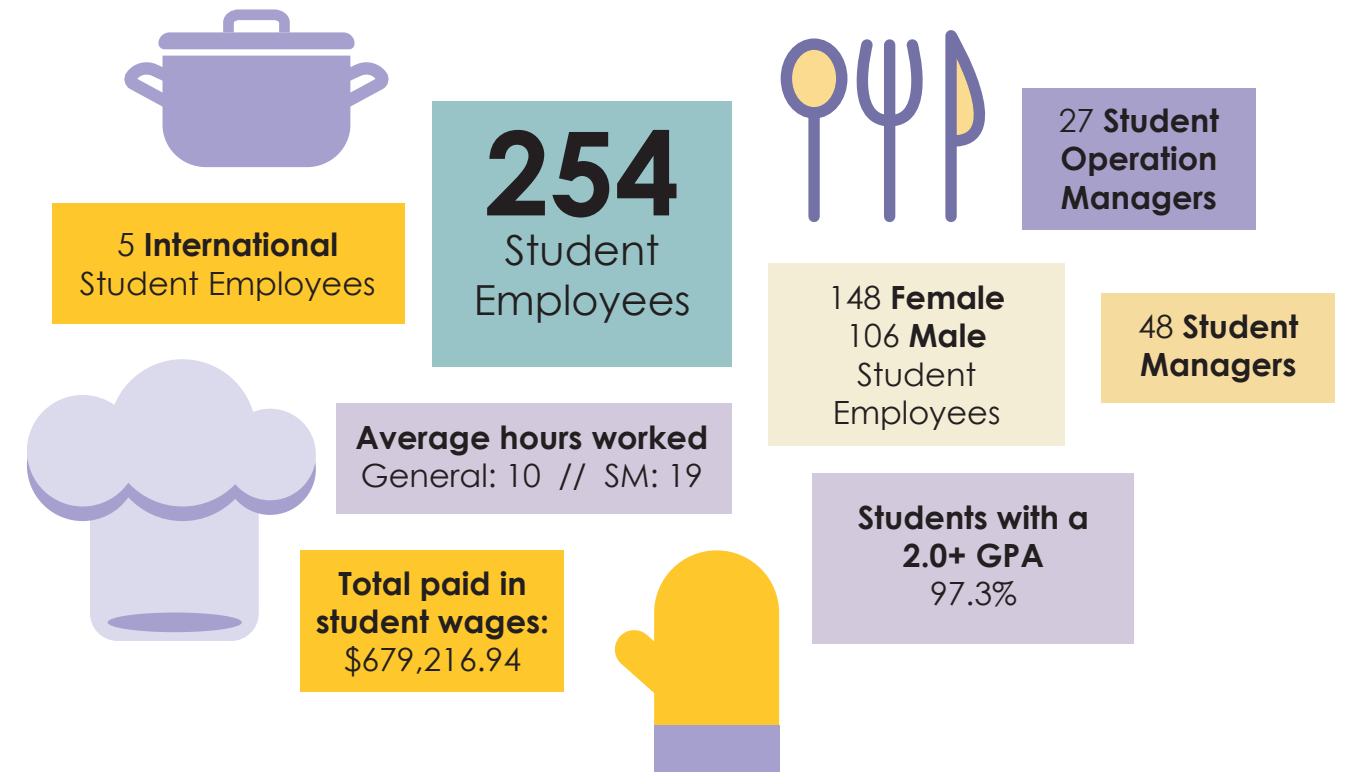
### New Team Members:

- **Michael Botwinski** – Food Production Assistant
- **Preston Mertins** – Food Service Assistant
- **Stanley St. Eloi** – Food Service Assistant
- **Dennis Sibbald** – Food Service Assistant
- **Colton Schenk** – Food Service Assistant
- **Andrea Medina** – Food Service Assistant
- **Jenny Wandtke** – CBORD Support

### Retirements:

- **Nora Stanczyk** – CBORD Administrator

## Student Employment



### Student Manger of the Semester Program

Each winner receives \$100 bonus, travel mug and recognition at orientation.

Fall 2019:

**Nathan Schick** for DUC Food Court

**Matt Mortell** for Lower @ Allen

**Keri Squires** for Cafés

**Bethany Brownfield** for Catering

**Kendra Vertz** for Admin/CBORD/Graphic



## Meal Plans

### Residential Meal Plans:

- \$1,775 All Dawg Dollar Plan
- \$1,545 All Dawg Dollar Plan

- ▶ A 15% administrative fee taken from each plan
- ▶ Dawg Dollars are worth one dollar each and all food/beverage purchases are tax exempt.
- ▶ \$200 Dawg Dollars are available for roll-over into Spring if the student has an active Residential Dining meal plan.

### Off-Campus Meal Plan Options:

\$50+ Dawg Dollars

- ▶ All UWSP students can add an off-campus plan at any time in the semester.

### Food Allergens and Dietary Preferences:

Dining continues to identify food allergies through our Net Nutrition program and nutritional labeling. Our Registered Dietitian works closely with students who have special dietary needs. Labels inform students about gluten-free, vegetarian, and vegan options. It is our goal to offer accurate nutritional information and provide a variety of choices to all students on the meal plan.

	Fall	Spring
Traditional meal plans:	2519	2396
Off campus meal plans:	512	206
Meal plan participation:	91.57%	*39.69%

\*as of March 14, 2020

Carry Over from Fall: \$214,910 Dawg Dollars



## Sustainable Dining Practices



\*Local vendors are within 250 miles

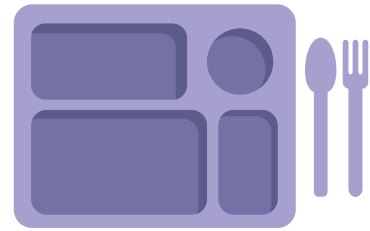
### Partnerships with Other UWSP Departments:

SGA-Green Fund: Green on the Go containers

An Eco-friendly, reusable container used for to-go meals. As a reusable and recyclable container, the Green on the Go container is helping our campus reduce unnecessary waste.

UWSP Student Government: Plastic Straws

Dining eliminated the use of plastic straws in all dining locations in March 2019. In addition to selling reusable steel straws, each cafe introduced sip lids completely eliminating the need for straws.



## DeBot Dining Center

Lite  
**Bites**

SOUP, SANDWICHES  
SALAD & YOGURT

PLAIN &  
SIMPLE  
MADE FROM SCRATCH



**SWEETS  
& TREATS**  
DELICIOUS DESSERTS



**SEARED & SERVED**  
SLIDERS AND SIDES

**PIZZA & PENNE**  
ITALIAN FAVORITES

**comfort  
cuisines**  
TASTES FROM HOME



## Retail Dining



**the  
grille**

cilantro

Grand Re-Opening  
January 2020

**rye**

**common  
ground  
CAFE**





## On Point Catering

556  
Catered  
Events

49,681  
Catering Customers  
on Main Campus

7  
Catered  
Weddings

1,555  
Students, Faculty and Staff  
served at Convocation Picnic

2,761  
Wausau Catering Customers

4.7/5  
on Catering Satisfaction Survey



## Summer Conferences

42  
Summer Camps

7  
Off-Campus Camps

Special Olympics  
1,236  
Participants

4,029  
Campers

35  
On-Campus Camps

6,277  
meals served  
to coaches and  
athletes in one  
weekend

Summer 2019



## Child Care Service

14,395  
Meals served to  
YMCA Day Care

Total meals served to  
University Child Learning and Care Center 18,164

6,654  
Breakfast

5,755  
Lunch

5,755  
Snack



## UWSP Admissions and Recruitment

STAR Days

11  
Service Days

4,400  
meals served to  
STAR participants  
and their families

1,815  
Admissions  
Recruitment  
Vouchers

850  
Athletics  
Recruiting  
Vouchers



**Dining and Summer Conferences**  
**University of Wisconsin - Stevens Point**

2019 - 2020 Annual Report

## Contact

Suzette Conley  
Director of Dining  
715-346-4368  
[sconley@uwsp.edu](mailto:sconley@uwsp.edu)

Angel Alcantar  
Executive Chef  
715-346-4878  
[aalcanta@uwsp.edu](mailto:aalcanta@uwsp.edu)

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