



University Dining
University of Wisconsin-Stevens Point

ANNUAL REPORT

2023-2024

MISSION:

University Dining brings diversity to the table by engaging students, the campus, and community with innovative hospitality.

VISION:

University Dining seeks to enhance the educational experience of individuals by creating sustainable practices and nourishing a diverse community.

GUIDING PRINCIPLES:

- University Dining creates a collaborative work environment that educates and engages our student employees.
- University Dining integrates sustainable initiatives that support the UW-Stevens Point environmental mission.
- University Dining continually reviews and harnesses new and emerging technologies to maximize service delivery.
- University Dining develops strategies to effectively tell our story and communicate with the campus community.
- University Dining provides innovative, comfortable, well maintained, cost-effective, and modern facilities that encourage community interaction.
- University Dining provides on-going training and professional development opportunities ensuring highly skilled, engaged, and productive staff who provide excellence in customer service.
- University Dining prepares enticing menus and food items that feed patrons' culinary senses.
- University Dining shares our knowledge of food trends and nutrition with the campus community.
- University Dining is committed to excellence, integrity, quality, and value.
- University Dining will maintain fiscal focus to support short-term and long-term operational and strategic goals while being sensitive to the rising costs of higher education for students.
- University Dining will create an environment for learning and culinary exploration through special events and educational programming.
- University Dining cultivates community and builds lasting relationships.

HISTORY:

UWSP made the decision in 2008 to transition to self-operated dining after many decades of contracted food service. In June 2009, University Dining (UD) was created as a department within the Division of Student Affairs and we have been serving the campus community ever since. UD is self-supporting and receives no funding from the University, State, or Federal resources. UD is managed very much like a commercial restaurant operation. All expenses incurred, including the cost of food, wages & benefits, operating supplies, utilities, repairs & maintenance, and occupancy costs must be covered by revenue generated across the units on campus.

We are the largest student employer on campus, and we deliver over 1.3 million meals per year to students, faculty, staff, and visitors. Retail operations include Lower Marketplace, DUC Food Court, Homegrown Café, and Common Ground Café and the new Stevie's Food Truck.

Each location provides delectable menu items unique to their space. Upper DeBot Residential Dining Center is our all-you-care-to-eat dining center which primarily serves our residential student population. Individuals can find multiple, diverse food stations across Upper DeBot Dining Center, Lower DeBot Marketplace, or the DUC Food Court. The two Café's offer various beverages and grab and go items for convenience. Students looking for products, dry goods, snacks, beverages and basic everyday essentials can find these items in Lower DeBot Marketplace as well. Catering handles both internal and external clients and serves 750 events per year. We place a strong emphasis on quality, value, student employment, customer satisfaction, and sustainability.

UNIVERSITY DINING SERVICES AND PROGRAMS:

I. Upper DeBot Residential Dining Program

This is the most common place to eat on campus for students on the meal plan since it offers the all-you-care-to-eat style dining. Students can get the best value for their meal plan in this location. We encourage students to try as many items as they like, but we also encourage students to assist us in controlling food waste by not taking more than they can eat by dishing up smaller portion sizes to start and then returning for seconds. All food waste in this location is collected, pulped, weighed, and composted into the UWSP main campus gardens.

UPPER DEBOT QUALITY:


Dawg Dollars All-You-Care-To-Eat Meal Plan Cost

Breakfast	\$5.25
Brunch, Lunch & Dinner	\$7.25

Cash, Debit, Credit Card All-You-Care-To-Eat Meal Cost

Breakfast	\$6.75
Brunch, Lunch & Dinner	\$8.75

UPPER DEBOT PRODUCTIVITY AND EFFICIENCY:



Hours

Monday – Friday	Breakfast 7:30 A.M. – 10 A.M. Lunch 11 A.M. – 2 P.M. Dinner 4 P.M. – 7 P.M.
Saturday and Sunday	Brunch 10 A.M. – 2 P.M. Dinner 5 P.M. – 7 P.M.

Stations

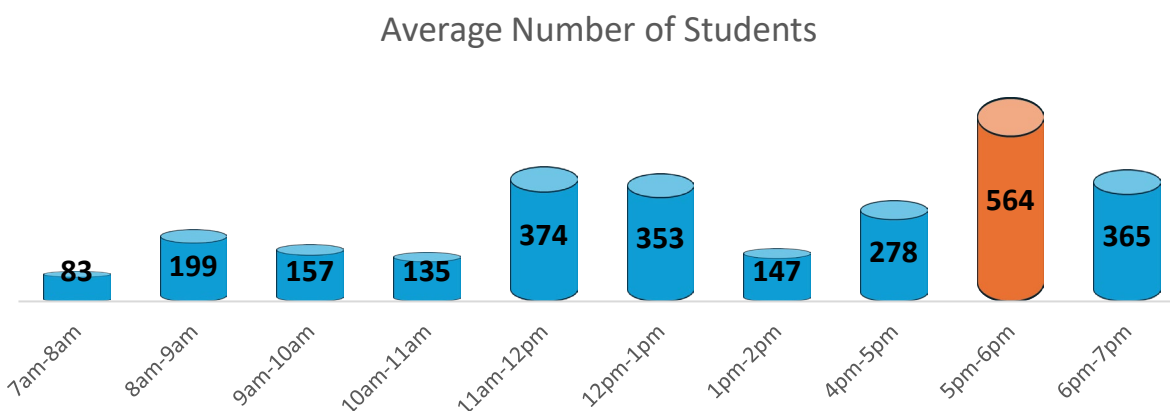
Around the World	Rotational dishes inspired by ethnic groups and cultures from around the world.
Comfort Cuisine	Tastes from Home
Little Bites	Soups, Sandwiches, Salads & Yogurt Bar
Pizza & Penne	Italian Favorites
Plain & Simple	Allergen-Friendly Zone with meals curated by our Registered Dietitian
Sweets & Treats	Delicious desserts from Indulge Bakery
Seared & Served	Burgers, Grilled Sandwiches & Sides

UPPER DEBOT RESIDENTIAL DINING SERVICE INDICATORS:

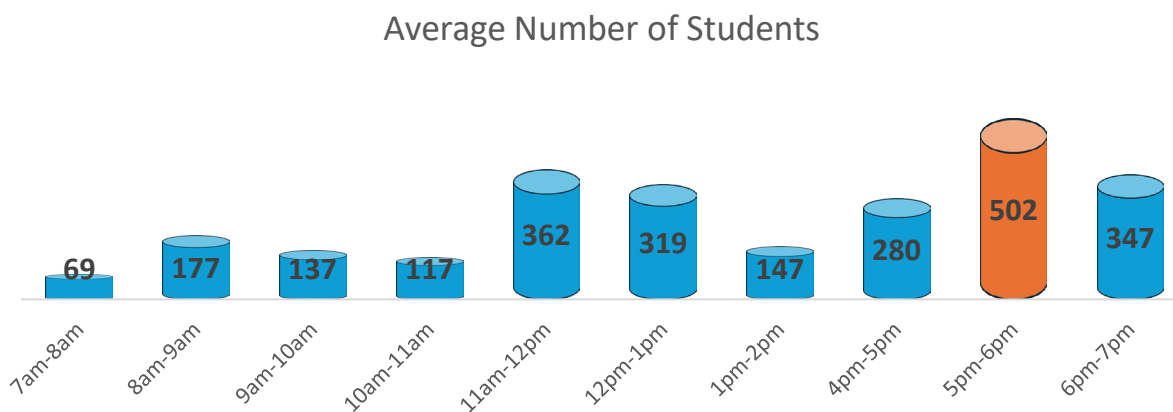
The monthly charts attached below show the average number of students eating in Upper DeBot during service hours by each month of the 2023-2024 academic year. Dinner was the most popular meal with the 5:00pm-6:00pm timeframe being the most popular time for this meal.

Average Number of Student Eating in Upper DeBot During Service Hours

September 2023

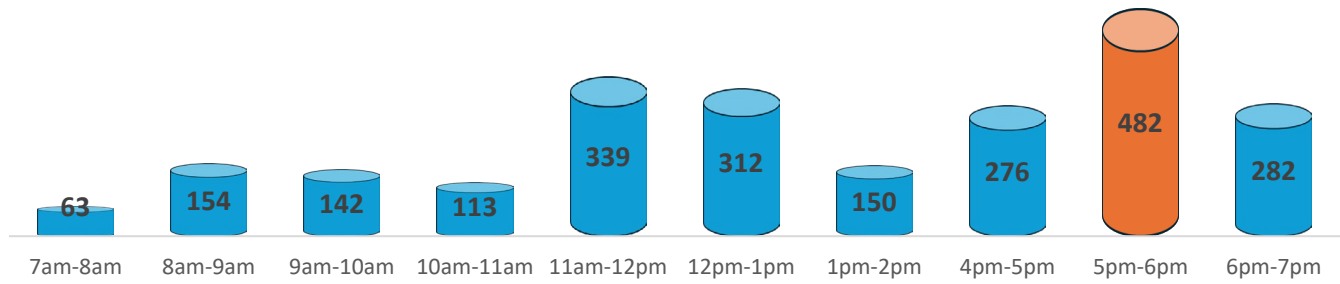


October 2023



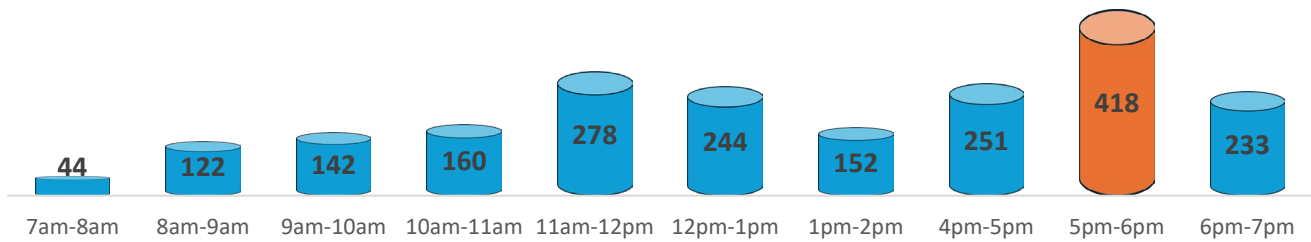
November 2023

Average Number of Students



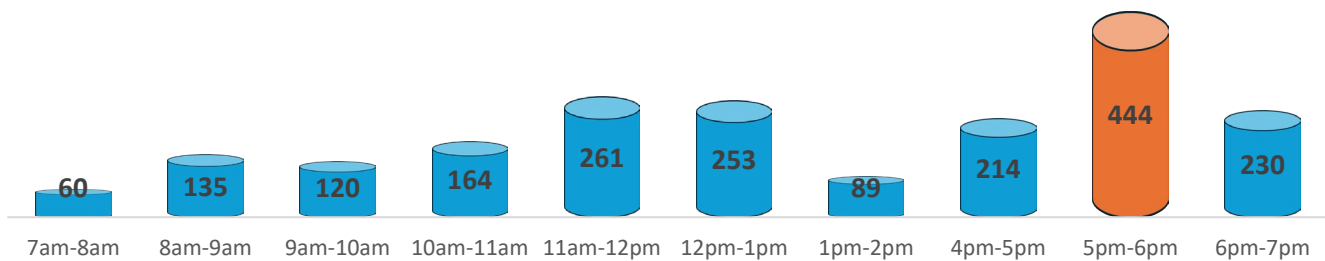
December 2023

Average Number of Students



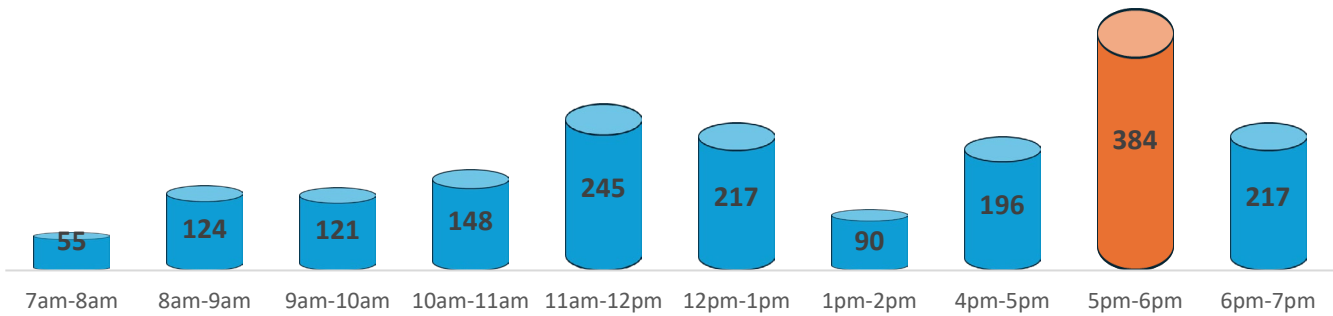
January 2024

Average Number of Students



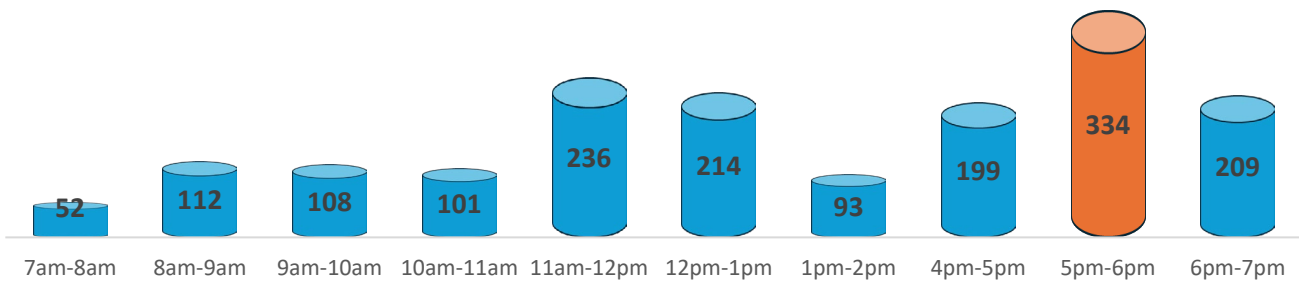
February 2024

Average Number of Students



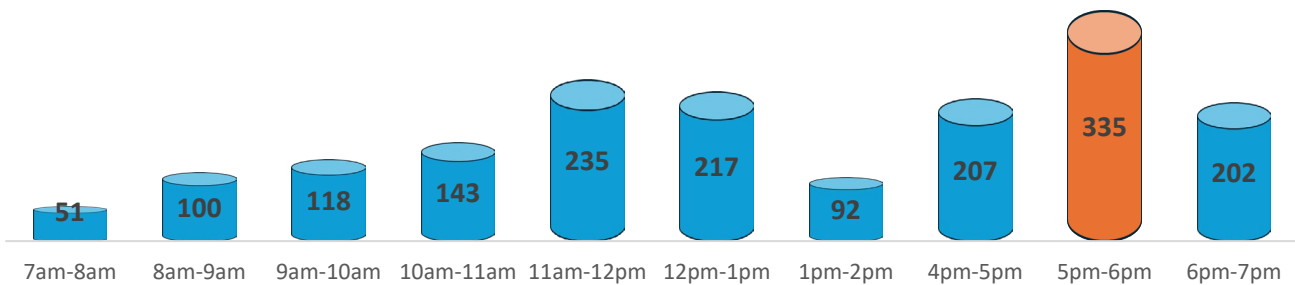
March 2024

Average Number of Students



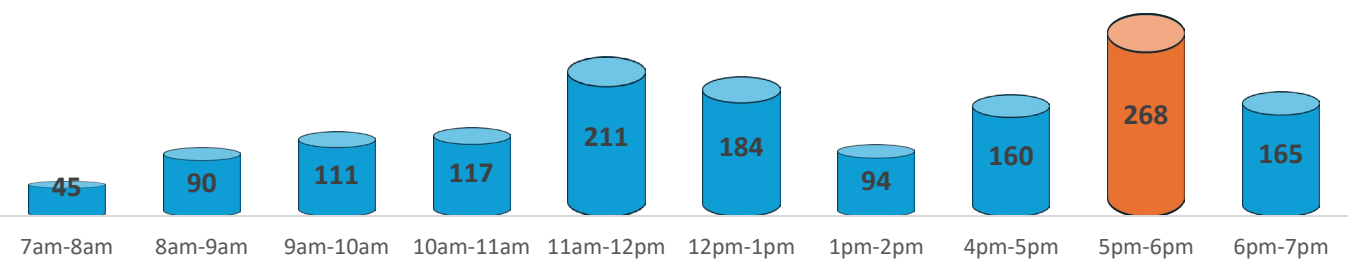
April 2024

Average Number of Students

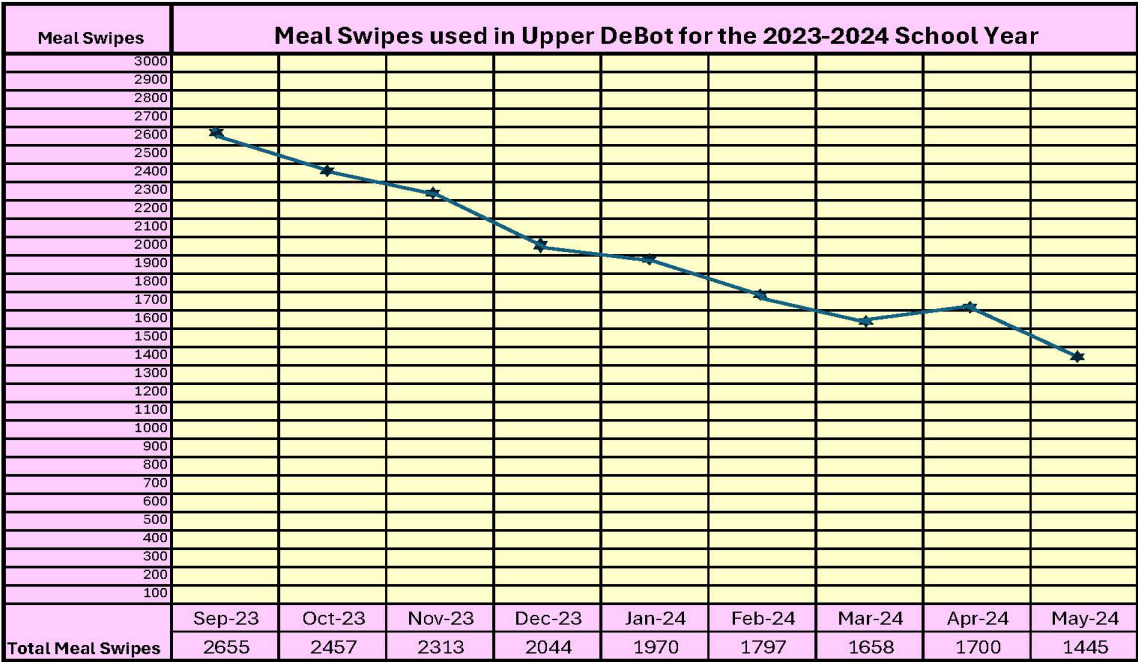


May 2024

Average Number of Students



MEAL SWIPE SUMMARY DATA (2023-2024)



9469 meal swipes were used in Upper DeBot in Fall 2023. 8570 meal swipes were used in Spring 2024.

II. Lower DeBot Marketplace

The Lower DeBot Marketplace offers a convenience store for grab-and-go items and food products that allow students to make their own items in their residence hall rooms. Five food stations are open into the evening hours in Lower DeBot so students can build their own menu items to order.

LOWER DEBOT PRODUCTIVITY AND EFFICIENCY:



Hours

Monday – Friday	Retail 9 A.M. – 9 P.M. Stations 1 P.M. – 8 P.M.
Saturday and Sunday	Retail 1 P.M. – 9 P.M. Stations CLOSED

Stations

The Grille	Smashed Burgers, Chicken Entrees & Variety of Appetizers
Cilantro	Build-Your-Own Burrito Bar and Nachos
The Lunch Box	Build-Your-Own Wraps
Stefanos	Variety of Personal Pan Pizzas

LOWER DEBOT MARKETPLACE SERVICE INDICATORS:

Lower DeBot Marketplace Percentage of Total Towards Sales – Fall 2023				
	Qty Sold	% of Total Sales	Net Sales	% of Total Towards Sales
Total LM - Cilantro	19,639	27%	\$ 147,052.50	29%
Total LM - Grille	26,657	37%	\$ 170,085.75	34%
Total LM - Stephanos	3,140	4%	\$ 27,040.50	5%
Total LM - The Lunch Box	11,782	16%	\$ 95,374.00	19%
Total INDULGE BAKERY	6,638	9%	\$ 21,119.15	4%
Total To Go Container	2	0%	\$ 2.00	0%
Total HOLIDAY Sales	64	0%	\$ 192.00	0%
Total INTERNATIONAL CREATIONS	4,690	6%	\$ 45,123.10	9%
Totals	72,612	100%	\$ 505,989.00	100%



Lower Percentage of Total Towards Sales Spring 2024

	Qty Sold	% of Total	Net Sales	% of Totals Towards Sales
Total LM - Cilantro	19,942	20%	\$ 150,076.75	26%
Total LM - Grille	39,070	39%	\$ 179,724.50	31%
Total LM - Stephanos	5,399	5%	\$ 45,780.75	8%
Total LM - The Lunch Box	21,768	22%	\$ 114,735.25	20%
Total INDULGE BAKERY	6,162	6%	\$ 19,233.00	3%
Total To Go Container	3	0%	\$ 3.00	0%
Total HOLIDAY SALES	106	0%	\$ 318.00	0%
Total INTERNATIONAL CREATIONS	7,023	7%	\$ 67,828.77	12%
Totals	99,473	100%	\$ 577,700.02	100%

IIIa. Homegrown Café

The original University Dining café on campus, Homegrown Café, in the Dreyfus University Center, caters to customers looking for local and organic grab-and-go items. Hours for the 2023-2024 academic year were Monday-Thursday, 7:30am – 5:00pm and Friday, 7:30am – 3:00pm.

HOMEGROWN CAFÉ PRODUCTIVITY AND EFFICIENCY:



Hours

Monday – Thursday	7:30 A.M. – 5 P.M.
Friday	7:30 A.M. – 3 P.M.
Saturday and Sunday	CLOSED

Grab and Go options like sandwiches, salads, and fruit cups.
Features our own Indulge Bakery items like Gluten-Free brownies, muffins, bagels, scones, and other fresh-baked pastries.

HOMEGROWN CAFÉ SERVICE INDICATORS:

Homegrown Percentage of Total Towards Sales Fall 2023				
	Qty Sold	% of Total Sale	Net Sales	% of Total Sales
Total INDULGE BAKERY	7,901	31%	\$ 18,415.00	22%
Total Coffee - Drip	462	2%	\$ 1,219.00	1%
Total HG Drink	13,589	53%	\$ 44,605.25	54%
Total Fruit	1	0%	\$ 0.50	0%
Total Free Drinks	123	0%	\$ -	0%
Total Spreads	43	0%	\$ 21.50	0%
Total Smoothies	3,039	11.93%	\$16,800.50	21%
Total Apple Cider	135	0.53%	\$ 487.75	1%
Total INTERNATIONAL CREATIONS	1	0.00%	\$ 10.99	0%
Total REFILL	77	0.30%	\$ (19.25)	0%
Total Soup	87	0.34%	\$ 333.75	0%
Total STARBUCKS	20	0.08%	\$ 16.00	0%
Totals	25,478	100%	\$ 81,890.99	100%

Homegrown Percentage of Total Towards Sales Spring 2024

	Qty Sold	% of Total	Net Sales	% of Totals Towards Sales
Total INDULGE BAKERY	11,353	35%	\$ 19,782.00	20%
Total Coffee - Drip	515	2%	\$ 1,322.50	1%
Total HG Drink	15,225	47%	\$ 50,479.95	50%
Total Spreads	26	0%	\$ 13.00	0%
Total Smoothies	4,669	15%	\$ 28,603.75	28%
Total Apple Cider	129	0%	\$ 616.75	1%
Total REFILL	135	0%	\$ (50.00)	0%
Total Soup	114	0%	\$ 483.50	0%
Total STARBUCKS	21	0%	\$ 16.00	0%
Totals	32,187	100%	\$101,267.45	100%

IIIb. Common Ground Cafe

Common Ground Café. Located in the Chemistry/Biology Building (CBB) offers grab-and-go options from fresh bakery items to our featured Starbucks crafted drinks. Hours for the 2023-2024 academic year were Monday - Thursday, 7:30am - 5:00pm, Friday, 7:30am - 3:00pm).

COMMON GROUND PRODUCTIVITY AND EFFICIENCY:

27

common

ground

CAFE

Hours

Monday – Thursday	7:30 A.M. – 5 P.M.
Friday	7:30 A.M. – 3 P.M.
Saturday and Sunday	CLOSED

Grab and Go options like sandwiches, salads, and fruit cups.

Features our own Indulge Bakery Items like Gluten-Free brownies, muffins, bagels, scones, and other fresh-baked pastries.



COMMON GROUND CAFÉ SERVICE INDICATORS:

Common Ground Percentage of Total Towards Sales Fall 2023				
	Qty Sold	% of Total Sales	Net Sales	% of Total Towards Sales
Total INDULGE BAKERY	15,717	30%	\$ 35,787.50	21%
Total To Go Container	1	0%	\$ 1.00	0%
Total Extra	2,717	5%	\$ 2,173.60	1%
Total Fruit	1	0%	\$ 0.50	0%
Total Spreads	82	0%	\$ 41.00	0%
Total INTERNATIONAL CREATIONS	730	1%	\$ 7,000.70	4%
Total REFILL	171	0%	\$ (42.75)	0%
Total Cold Foams	2,331	4%	\$ 2,913.75	2%
Total VSC Starbucks	396	1%	\$ 2,003.60	1%
Total STARBUCKS	30,545	57.97%	\$ 124,545.50	71%
Totals	52,691	100%	\$ 174,424.40	100%

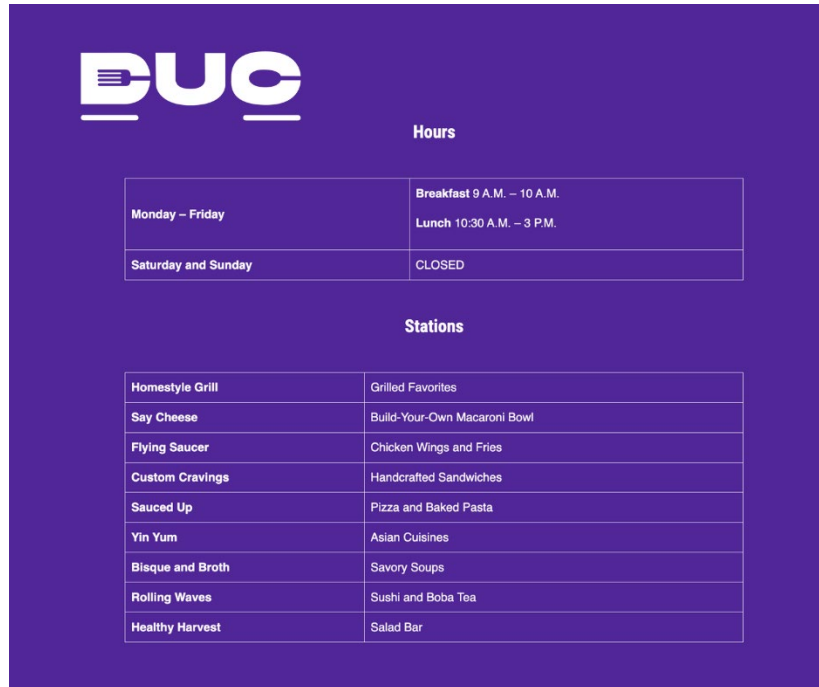
Common Ground Percentage of Total Towards Sales Spring 2024

	Qty Sold	% of Total Sales	Net Sales	% of Total Towards Sales
Total INDULGE BAKERY	16,351	29%	\$ 36,710.00	20%
Total Extra	4,061	7%	\$ 3,248.80	2%
Total Spreads	94	0%	\$ 47.00	0%
Total INTERNATIONAL CREATIONS	706	1%	\$ 6,538.94	4%
Total REFILL	132	0%	\$ (45.00)	0%
Total Cold Foams	2,783	5%	\$ 3,478.75	2%
Total VSC Starbucks	376	1%	\$ 1,894.70	1%
Total STARBUCKS	30,986	56%	\$ 127,472.30	71%
Totals	55,489	100%	\$ 179,345.49	100%

IV. DUC Food Court

The DUC Food Court serves breakfast and lunch, Monday – Friday during the school year and has a combination of build-you-own items along with fan favorites that are pre-made for grabbing a meal on the go.

DUC FOOD COURT PRODUCTIVITY AND EFFICIENCY:



The image shows a digital menu board for DUC Food Court. At the top left is the DUC logo. Below it, the 'Hours' section is displayed in a table. Further down, the 'Stations' section lists various food options in a two-column table.

Hours	
Monday – Friday	Breakfast 9 A.M. – 10 A.M. Lunch 10:30 A.M. – 3 P.M.
Saturday and Sunday	CLOSED

Stations	
Homestyle Grill	Grilled Favorites
Say Cheese	Build-Your-Own Macaroni Bowl
Flying Saucer	Chicken Wings and Fries
Custom Cravings	Handcrafted Sandwiches
Sauced Up	Pizza and Baked Pasta
Yin Yum	Asian Cuisines
Bisque and Broth	Savory Soups
Rolling Waves	Sushi and Boba Tea
Healthy Harvest	Salad Bar

DUC FOOD COURT SERVICE INDICATORS:

DUC Food Court Percentage of Total Towards Sales Fall 2023				
	Qty Sold	% of Total Sales	Net Sales	% of Total Towards Sales
Total INDULGE BAKERY	392	1%	\$ 1,224.00	0%
Total Say Cheese	6,728	10%	\$ 56,305.50	12%
Total Custom Craving	11,660	17%	\$ 95,930.00	20%
Total Wings	14,294	20%	\$ 111,499.50	23%
Total Salad Bar	938	1%	\$ 5,465.56	1%
Total Sauced Up	1,443	2%	\$ 10,453.00	2%
Total Homestyle Lunch	21,232	30%	\$ 116,614.00	24%
Total Homestyle Breakfast	4,635	7%	\$ 17,365.00	4%
Total Soup	414	1%	\$ 2,208.00	0%
Total INTERNATIONAL CREATIONS	8,272	12%	\$ 66,339.38	14%
Total Re-Use Bowl	5	0%	\$ 16.47	0%
Totals	70,013	100%	\$ 483,420.41	100%



DUC Food Court Percentage of Total Towards Sales Spring 2024

	Qty Sold	% of Total Sales	Net Sales	% of Total Towards Sales
Total INDULGE BAKERY	832	1%	\$ 2,496.00	0%
Total Say Cheese	8,227	9%	\$ 70,166.50	11%
Total Custom Cravings	17,776	19%	\$ 145,303.00	22%
Total DUC Wings	19,980	21%	\$ 156,059.50	24%
Total To Go Container	6	0%	\$ 6.00	0%
Total Salad Bar	1,473	2%	\$ 8,330.92	1%
Total Sauced Up	2,259	2%	\$ 16,566.50	3%
Total Homestyle	24,230	26%	\$ 133,230.50	20%
Total Homestyle Breakfast	6,160	7%	\$ 23,289.00	4%
Total Soup	350	0%	\$ 1,662.50	0%
Total INTERNATIONAL CREATIONS	11,887	13%	\$ 95,058.77	15%
Total Re-Use Bowl	74	0%	\$ 240.56	0%
Totals	93,254	100%	\$ 652,409.75	100%

V. On-Point Catering

Serving 750 events/year including meetings, conferences, and major events, On-Point Catering makes every event, big or small, a special occasion.



ON-POINT CATERING SERVICE INDICATORS:

Total Number of Catered Events	750
Number of Catered Weddings	10
Number of Events Catered at Schmeckle Reserve (Pavilion, Tent, Conference Room)	33
Number of Off-Campus Events Catered	31
Number (approximately) of People Served through the Year	66,792
Revenues for the Year (As of July 18, 2024; 998 period has not ended)	\$457,763
Revenues in 2022-2023 Year (At Account Closure)	\$357,831

ON-POINT CATERING MAJOR ACHIEVEMENTS:

- Hosting Guard Again Cancer in October 2023
- Increase in off-campus events (District 1, Great Northern Distillery, Central WO Convention and Expo Center, Food and Farm Exploration Center, Stevens Point Orthopedics)
- Hosting of Science Olympiad in April 2024

VI. Stevie's Food Truck



Stevie's Food Truck was delivered to the UWSP campus in June 2023. We knew that it would take a couple years to build up the business to make this endeavor profitable since the busy season for a food truck in Wisconsin is typically only six to eight months of the year. The intention with the Food Truck was to utilize it not only in the community as a way of marketing UWSP, but also to utilize it on campus as another recruitment and retention program for our students.

TOTAL EVENTS (June 2023 - July 2024) = 145 Events

Off Campus Events = 63 Events

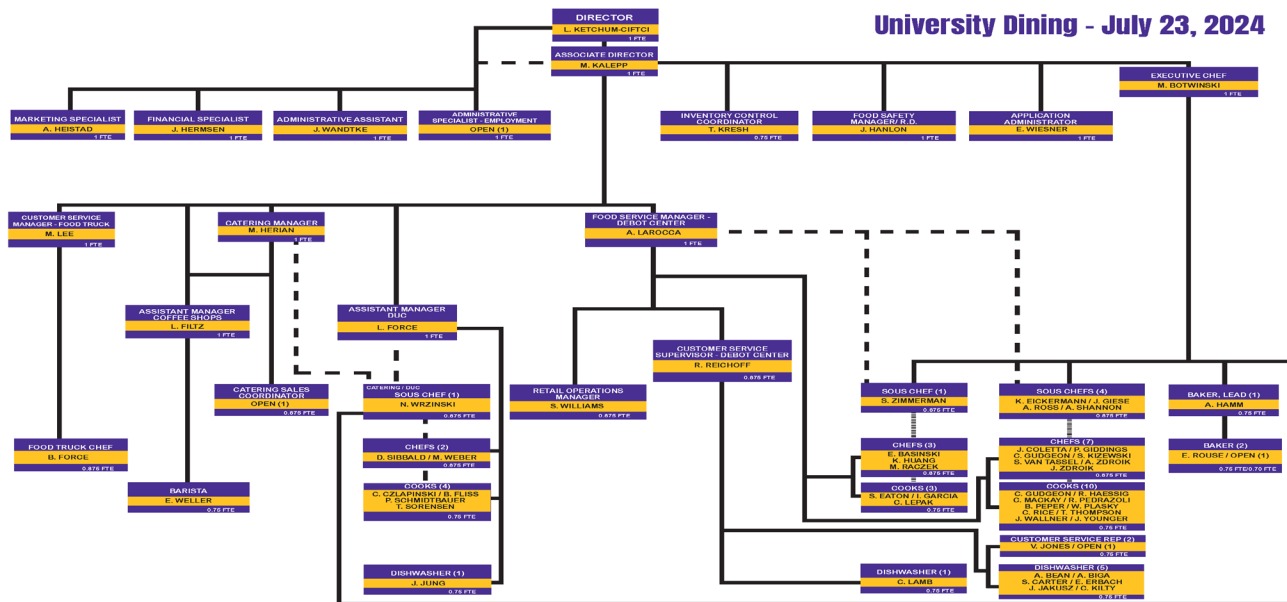
- *Sentry World Senior Golf Open, Point Brewery, Private Events - Graduations, Weddings, Central Waters, District 1 Brewing, Riverfront Jazz Festival, Portage County Business Council, Walk for Hope, Family Fun Fest in Antigo, WI, Lineage Logistics, Aspirus, Stevens Point Christmas Parade, Sentry Classic, NCAA Track Meet, NCAA Midwest Wrestling Tournament, Jefferson School Fundraiser, Science Olympiad, Luckes Pub 5K, Solo Ensemble, Teacher Appreciation @ St. Stephens, Amherst Soccer, Portage County Cultural Festival, Schierl Tire, Stratford Industrial Park, Marshfield Dairy Fest, Great Northern Distillery, Herrschners, Aging and Disability Center, Waupaca Strawberry Festival, Midwest Renewable Energy, Riverfront Rendezvous, Skyward, Holy Spirit Church Festival, Elite Realty Day*

On Campus Events = 82 Events

- *UCLCC Celebration, Admissions (Welcome Center), Residence Hall Move In Day, Pointers Welcome Week Activities, Pink Football Game Festivities, ViewPoint Days, Schmeeckle Reserve, Homecoming Activities, Women's Volleyball, Men's Basketball, Women's Soccer, Pop-Up Days Across Campus, Pointer Open Wrestling, Drag Brunch, Employee Appreciation Days at UWSP @ Marshfield and @ Wausau, Women's Basketball, Late Night @ DeBot, Admitted Student Days, Baseball, LaCrosse, Softball, Athletic Training Graduation*

VII. University Dining Administration

University Dining has continued to go through major transitions this year with on-going reorganization of personnel and clarification of its business and administrative functions.

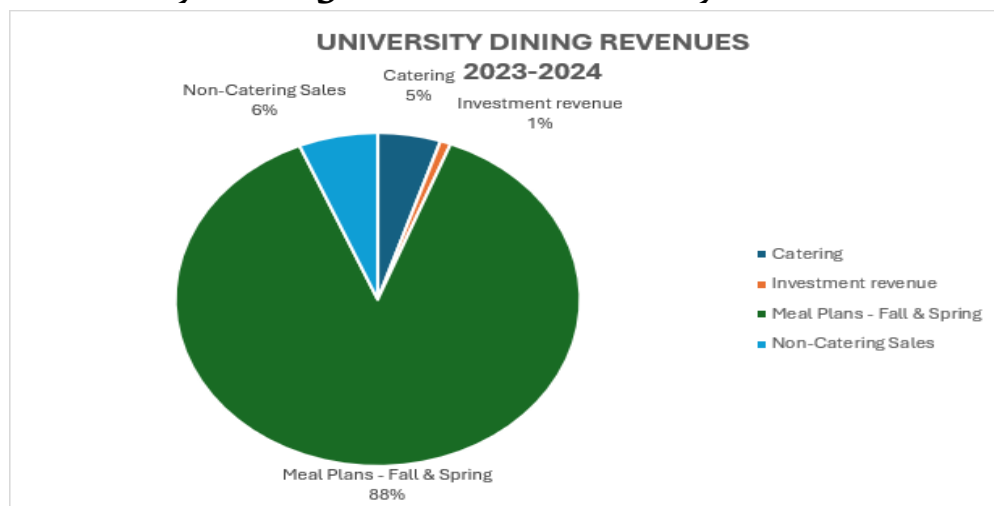


UNIVERSITY DINING ADMINISTRATION SERVICE INDICATORS:

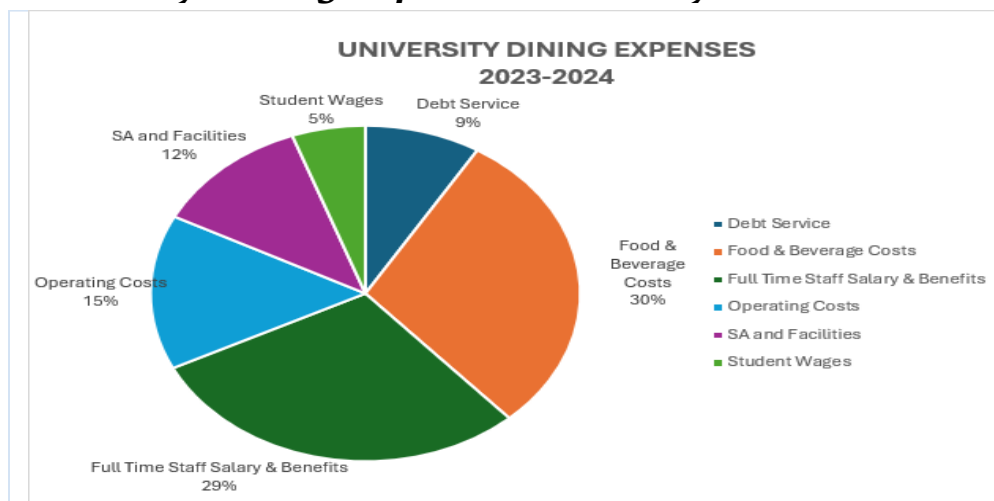
Full-Time UD Staff Members	64
100% FTE	15
87.5% FTE	21
75% FTE	28
18 USTE or ODC staff at less than 50%	7.6 equivalent
TOTAL ALL UD STAFF MEMBERS (full-time and part-time)	71.6
Full-Time Staff with Safety Training (blood borne pathogens, slips, trips, falls, emergency preparedness, ergonomics, injury reporting, chemical safety, fire system training)	57
Full-Time Staff with Current ServSafe Certification (Food Handling)	58
Full-Time Staff with AllerTrain Certification (Allergen)	40/1 trainer
Full-Time Staff with Anaphylaxis Training (Epi-Pen)	44
Full-Time Staff with CPR/AED Certification (First Aid)	42
Full-Time Staff with Point-of-Sale Training (Cashier/Money Handling)	27/2 trainers
Units within the University Dining Department	5
Food Vendor Leasing Space - <i>IFC with 2 stations - Yin Yum and Rolling Waves</i>	1

UNIVERSITY DINING BUDGET 2023-2024

University Dining Revenues Summary Chart



University Dining Expenses Summary Chart



UNIVERSITY DINING FINANCIAL ACHIEVEMENTS:

- Implemented Cashier Training for all student and FTE staff who work with the registers
- Created change fund and deposit standard operating procedures
- Centralized invoicing for all of Dining operations
- Hired student employees to support UD Financial Services
- Modified invoice payment process to make it more efficient
- Worked with Location managers to develop budgets based on historical data for their locations
- Worked with staff to ensure that revenues and expenses are posting to the correct accounts without additional transfers
- Continued to update financial processes to reflect operations in each location

RESIDENTIAL STUDENT MEAL PLAN OPTIONS

Campus Meal Plans	Meals Per Week	Dawg Dollars
Option 1	19	\$100
Option 2	14	\$275
Option 3	10	\$550
Option 4	None	\$1,300
<i>50+ Dawg Dollars can be added to any plan at any time during the academic year.</i>		

Meals can be redeemed at the all-you-care-to-eat Upper DeBot Dining Center. One meal grants access to the seven food stations – Comfort Cuisine, Around the World, Lite Bites, Plain and Simple, Pizza and Penne, Seared and Serve, and Sweet Treats.

Meals reset every Monday during the semester. Dawg Dollars are attached to the meal plans to provide the freedom to purchase anything from all the University Dining locations across campus. Dawg Dollars are worth one dollar each, and purchases made with them are tax-exempt. All Dawg Dollars must be used by the end of each semester and do not carry over.

OFF-CAMPUS STUDENT MEAL PLAN

Off-Campus Meal Plan	Total
200 Dawg Dollars	\$225
<i>50+ Dawg Dollars can be added to any plan at any time during the academic year.</i>	

The Off-Campus Meal Plan is a Dawg Dollar plan that provides the freedom to purchase items from all University Dining locations across campus. This declining balance plan allows for a la carte purchases at University Dining locations or allows students to enjoy the all-you-care-to-eat meal at Upper DeBot Dining Center.

The **GET Mobile Ordering App** now allows all students (residential and commuter students) to place an order online for their purchases at Lower DeBot Marketplace or the DUC Food Court and then pay for these items with their Dawg Dollar balances. Students and/or parents are also able to add additional dawg dollars to the student's account from the GET Mobile app as long as the student has an on-campus or off-campus meal plan already.

UNIVERSITY DINING MEAL PLAN COUNTS (2023-2024)

Fall 2023				
	9/5/2023		12/18/2023	
	Meal Plan	% of Plan	Meal Plan	% of Plan
10MP	804	25%	783	25%
14MP	889	28%	863	28%
19MP	269	8%	253	8%
1300D\$	1221	38%	1200	39%
TOTAL	3183	100%	3099	100%
	OFF CAMPUS MEAL PLAN	% of Plan	OFF CAMPUS MEAL PLAN	% of Plan
200D\$	139	100	133	100
TOTAL	139	100%	133	100%

SPRING 2024				
	1/29/2024		5/20/2024	
	Meal Plan	% of Plan	Meal Plan	% of Plan
10MP	658	22%	644	23%
14MP	368	13%	349	12%
19MP	122	4%	112	4%
1300D\$	1778	61%	1751	61%
TOTAL	2926	100%	2856	100%
	OFF CAMPUS MEAL PLAN	% of Plan	OFF CAMPUS MEAL PLAN	% of Plan
200D\$	105	100	105	100
TOTAL	139	100%	133	100%

WINTER MEAL PLAN - January 2024

During the Winterim session in January 2024, University Dining conducted a pilot program to offer a winter meal plan. The department had heard from a number of areas across campus that this would be beneficial since students would need to be on or around campus during this time for athletics and work.

The cost for this meal swipe program was \$300 for 38 swipes from Tuesday, January 2, 2024, to Sunday, January 21, 2024. (*Dinner on January 21, 2024, started the normal spring meal plan.*) We also ended up adding a second tier to this program, the \$200 meal swipe program for 20 swipes from Sunday, January 9, 2024, until Sunday, January 21, 2024, after we heard from many athletes that they were not returning to campus until this date. All the meal swipes could only be used in Upper DeBot Dining Center and there were only two meal periods offered - Brunch from 10am to 2pm, and Dinner from 5pm to 7pm.

We had 90 students sign up for the meal plans, which was short of the 200 students we had hoped for to make the budget work. Through the winter meal period we had an additional 310 people join us for food by paying with cash or credit card when Upper DeBot was open for Brunch or Dinner. Once all revenues and expenses were tallied, the Winter Meal Plan pilot program lost (\$18,507) which we attribute to the fact that marketing came out late which could have caused student signup to be low. We have made the decision to once again offer this program in January 2025, since we believe we have all the kinks worked out with pricing and marketing and we can sell the program throughout the fall semester to all students on campus.

DIETARY RESTRICTIONS

University Dining is committed to providing a safe dining experience for our students who have dietary needs. Dietary resources we provide include: Access to menus that include all the ingredients and noting when the top nine (9) allergens (eggs, milk, wheat, soy, fish, shellfish, tree nuts, sesame, and peanuts) are included in items. We have a registered dietitian to assist students as they navigate their dining experiences at UWSP. An allergen friendly station called Plain and Simple, located in Upper DeBot Dining Center is available during the lunch and dinner meal periods. The Plain and Simple station in Upper DeBot excludes all nine (9) allergens in the food items offered through this station. In addition, all foods prepared for this station use dedicated space and equipment that are separate from other production areas in the kitchen.

Students on the meal plan that have dietary concerns can fill out an allergy/dietary self-declaration form. This allows University Dining's registered dietitian to connect with them to discuss their dietary restrictions or concerns and receive advice on how best to move forward. The Dietitian will conduct a one-on-one meeting, take the student on a tour of the main dining facility, introduce the student to the Chefs in the dining location, and if needed, speak with them about a dining plan exemption. To see the list of current allergens within our UWSP students on the meal plan, see the attached table on page 24.

REQUESTS FOR DINING EXEMPTIONS

5 formal exemptions approved.

REQUESTS FOR DINING PLAN ASSISTANCE

2 students were on specialized meal plans that were planned out by the Registered Dietitian

FOOD SAFETY MANAGER/REGISTERED DIETITIAN MAJOR ACHIEVEMENTS

- Opened Plain and Simple for Late Night at DeBot for service to students with food allergies.
- Served food at our Convocation Picnic for people with food allergies.
- Partnered with University Dining's Sustainability Interns to table for Nutrition month.
- Employed two (2) student Food & Nutrition Interns as student employees to assist with recipe and menu management.

2023-2024 Allergy Listing of UWSP Students on Meal Plans

ALLERGY	# of Students with Allergy
Gluten free (celiac disease)	34
Tree Nuts	12
Fish	3
Shellfish	2
Seafood	1
Lactose Intolerant/Dairy	15
Nuts	3
Peanuts	11
Walnut	2
Eggs	7
Sesame seeds	3
MSG	1
Pecan	1
Mango	1
Orange	1
Tomato	1
Chicken	1
Onion	1
Pineapple	3
Pear	1
Grape	2
Rice	1
Mint	1
Corn	1
Coconut	2
Citrus	1
Peaches	1
Fresh fruit	3
Pea allergy	2
Poppy Seeds	1
Sunflower Seeds	1

SUSTAINABLE PRACTICES

University Dining is committed to sustainability and its practice in our daily operations. Sustainability is the human enterprise of living to meet today’s needs without compromising the needs of future generations, and to be ecologically sound, socially just, culturally affirming, politically doable, and economically viable. We demonstrate our commitment to sustainability through such measures as local food purchasing, resource recovery (recycling), composting food wastes, energy reduction, and continually exploring ideas to promote and support sustainability initiatives.

University Dining will use all reasonable efforts to incorporate affordably priced local and renewable products and services that reflect the campus’s commitment to sustainability. We will also focus efforts on utilizing reusable, recyclable, and biodegradable products when available.

RECYCLING AND COMPOSTING

The University of Wisconsin – Stevens Point recycling and composting program began in 1989. The program was initiated with very little guidance and a small budget. The campus created its recycling program from scratch and continues to utilize it. The UWSP recycling program includes recycling bins in all campus dining locations, and recycling of items such as batteries, grease and oil, and appliances.

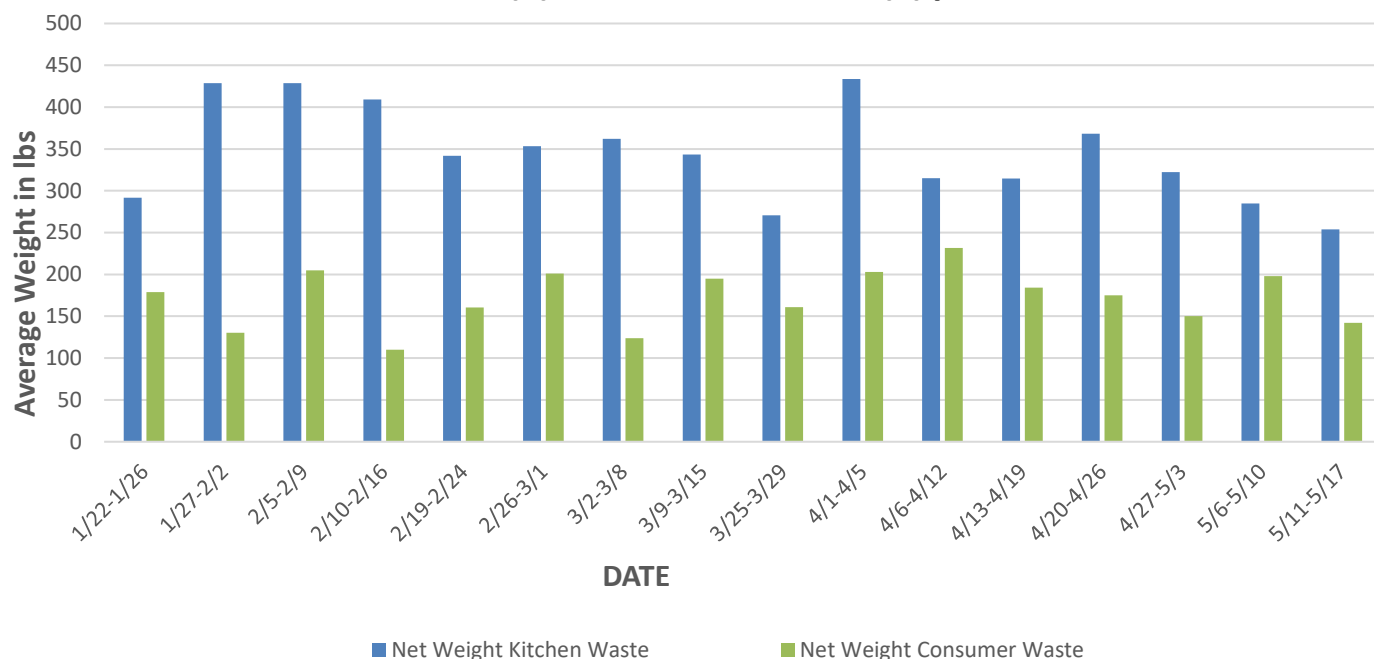
UWSP has its own recycling and reuse center handled by UWSP Grounds Crew. Composting is also part of the UWSP Grounds Crew’s daily recycling routine. Food waste is collected from the University Dining locations, composted, and used for fertilizer in flower beds and on practice fields. The compost pile is located next to the Recycling and Reuse Center on the main UWSP campus.

UPPER DEBOT FOOD WASTE

Fall 2023	47,925 lbs.
Spring 2024	46,344 lbs. (Less waste by 1,581 lbs. a savings of \$6,834)

This past year University Dining hired two student Sustainability Interns who helped to research two new sustainable projects – Green-On-the-Go containers, and Reusable plates and silverware in the DUC Food Court. In addition, they helped to better organize the compost collection in our Upper DeBot dining locations to ascertain what percentage of our food waste was from kitchen production waste (i.e. peels, clippings, shells, trimmings, etc.) versus consumer waste. Throughout the spring 2024 semester, kitchen production waste from our made-from-scratch-menu items (5,522 lbs. or 66.8%) was double the amount of consumer waste (2,750 lbs. or 33.2%) being produced and composted. (See the attached graph)

**SPRING 2024 - Average Net Weight of
Kitchen Waste (K) vs. Consumer Waste (C) per week**



LOCAL SOURCING, ORGANIC, AND FAIRTRADE PRODUCTS

University Dining continues to develop and improve its long-term strategy for using local and certified organic products, along with certified fair-trade products in our residential, catering, and retail areas. We recognize the importance of supporting local businesses and farms that provide jobs and economic development. Our local sourcing definition is purchasing a product/service manufactured, harvested, extracted, or supplied within a 200-mile radius of the UWSP main campus.

Certified Fair-Trade Products:

[Endangered Species Chocolate](#)

[Good Day Chocolate](#)

[Harmless Harvest](#)

[Just Iced Tea](#)

[Unreal Snacks](#)

Local Products from Wisconsin:

[Rishi Tea](#): Milwaukee

[GoMacro](#): Viola

[Calypso](#): Milwaukee

[Juiced!](#): Milwaukee

[Wenzel Farms](#): Marshfield

[Country Fresh Meats](#): Weston

[Oh Snap!](#): Little Chute

[Mission Coffee](#): Plover

[Forage Kombucha](#): Madison

[Jackson's Honest Chips](#): Muskego

Drink [Zyn](#): Milwaukee

[Sargento](#): Plymouth

[Kringles](#): Racine

[Cheese Pleasers](#): Bancroft

[Mullin's Whey Protein Powder](#): Mosinee

[Sweet Treats Studio](#): Stoughton

[Point Soda](#): Stevens Point

[Bubblr](#): Windsor

[Ellsworth Cheese Curds](#): Ellsworth

Certified Organic Products:

[Rishi Tea](#)

[GoMacro](#)

[Forage Kombucha](#)

[Core Foods](#)

[Eden](#) Pumpkin Seeds

[Forager Project](#)

[Harmless Harvest](#)

[Just Iced Tea](#)

[Justin's](#) PB Cups

[Orgain](#) Protein Drink

[Pop & Bottle](#)

[Riot Energy](#)

[Swoffle](#)

[Vegobears](#)

[Bob's Red Mill](#) Chia Seeds

UNIVERSITY DINING MARKETING

University Dining Marketing has accomplished several key points of interest over the 2023 – 2024 academic year. Initiatives included the following:

- Launching Stevie's Food Truck to the campus and community through various marketing channels such as Instagram, Facebook, and the UW-Stevens Point website to increase visibility and booking potential.
- Re-branded stations across all Dreyfus University Center Food Court, Lower DeBot Marketplace, Common Ground Café, Homegrown Café, and Upper DeBot Dining Center. This initiative has directly increased the ability to showcase menu items and information correctly and in an easier-to-maintain format.
- Newly designed digital and print assets for all University Dining locations over Summer 2023.
- Promotional events for students to partake in:
 - Red Bull virtual simulation with tasting event
 - Late Night at DeBot for Fall 2023 & Spring 2024 including an array of large and quick grab promotional items for all students in attendance
 - Chancellor's coffee hour for Fall and Spring semester
 - Nutrition Forum in Fall 2023
 - Stevie's Food Truck Launch Party July 2023
 - Primal Eats tasting event
 - Ramadan Meals-To-Go
 - Winter 2024 Meal Plan Launch
- Working with Assistant Manager for Homegrown Café to do renovations improving overall brand aesthetic including new flooring, shelving units, signage, logo, addition of live plants, and the color palette updated.
- Creation of new station names in University Dining locations.
- Re-vising all old University Dining official branded signage in back-of-house for all locations as necessary.
- Campaigns to assist in our sustainability efforts including digital signage features, display in Lower DeBot, and tabling event items for the University Dining Sustainability Interns.
- Increased use of Campus Announcements to promote relevant information for the department.
- Implementation of ClickUp Enterprise to our campus for use by University Dining Marketing and University Dining as a department for project management to increase effective operational functions across our various units.
- Generating visibility for the student employment program within University Dining.
- Optimizing messaging on social media platforms and continuing to revise the strategic initiatives for our various platform usage.
- Cross-departmental strategic planning and implementation of projects and processes to leverage all marketing avenues for the overall Student Affairs Division and UW-Stevens Point campus.
- Research and implementation of new digital signage software to create a better user experience for students, guests and campus affiliates.
- Revised promotional materials for incoming students and their guests at key visit dates to campus as well as orientation for Summer 2024.

- New University Dining branded merchandise.
- Planning of University Dining fifteen (15) year anniversary branding and campaign for 2024-2025 year
- Brand design and assets of the University Dining & Residence Hall Association care package program called “Pointer Package” coming to campus in the upcoming academic year.

Statistically, University Dining Marketing has increased their team by two (2) more student employees for a total of five (5) student positions. This has positively impacted on the number of tasks and completed projects that they were able to produce for the department. The use of ClickUp Enterprise has allowed for more detailed reporting, time tracking, and communication tracking between the team members, unit managers, and Marketing Specialist, giving our team a robust selection of data.

Total Projects Worked On/Completed: 835

(Compared to last academic year that is an increase of 87%)

Social Media Statistics:

@uwspdining (University Dining)

Facebook:

- New Page Likes: 71
- Profile Visits: 4,000
- Reach: 13,137

Instagram:

- New Page Likes: 105
- Profile Visits: 1,500
- Reach: 3,942

@uwspstevies (Stevie’s Food Truck, new July 2023)

Facebook:

- New Page Likes: 538
- Profile Visits: 9,200
- Reach: 18,800

Instagram:

- New Page Likes: 435
- Profile Visits: 2,300
- Reach: 1,990

UNIVERSITY DINING STUDENT EMPLOYMENT PROGRAM

Number of Students Employees Positions Filled (all units)	290
Number of Unique Student Employees in All Units	227
Number of Total Student Employment Applications in 2023-2024	998
Number of Unique Student Employment Applications in 2023-2024	435

One of the major goals again this year was to increase the number of student employees working within University Dining. University ended last year with 151 student employees within 22 different student employment positions. This year we closed the year with 227 unique student employees filling 290 positions across our units. To achieve this goal, University Dining increased recruitment efforts (QUEST, SMOD, Work Study student letter, job fair, tabling in the DUC and DeBot, etc.), increased student employee wages to keep up with marketing demand, continued to make student employee positions specific to University Dining units, reinvigorated the training and development efforts for student employees, added a recognition program, and increased the marketing materials.

NEW STUDENT EMPLOYMENT TAGLINE ADDED... **WORK. LEARN. GROW.**

WORK.

One of the major perks for students working with University Dining is flexibility. University Dining offers flexible scheduling around student's classes and other commitments. Students work from 8 to 20 hours weekly for the fall and spring semesters. University Dining student employees are paid a highly competitive wage and can earn Dawg Dollars to use on future food purchases at our on-campus locations.

LEARN.

Positions worked within University Dining can help develop a student's transferrable personal and professional skills along with providing experiences that look great on a resume. Common skills learned by our students include: Responsibility, Customer Service, Community Engagement, Communication, Problem-Solving, Job Knowledge, Time Management, and Inclusivity at Work.

GROW.

Students who work together in University Dining quickly become friends. University Dining is one of the largest employers of students on campus. Having a job means learning to manage the money they earn. Financial literacy is a lifelong skill. Our job is to help students learn to budget and save depending on their needs and goals. Some will use their money for immediate expenses, fun adventures, while others will save for next semester's tuition.

University Dining Student Employment Positions 2023-2024

BAKERY	CAFÉS: Homegrown (DUC) & Common Ground (CBB)
Production Associate	Barista
Shift Lead	Shift Lead
	Floor Manager
	Student Manager
CATERING	DUC FOOD COURT
Catering Event Staff	Cashier
Bartender	Front of House Associate
Production Associate	Production Associate
Shift Lead	Sanitization Specialist/Ware Washer
Floor Manager	Shift Lead
Student Manager	Floor Manager
	Student Manager
DEBOT LOWER MARKETPLACE	DEBOT UPPER DINING CENTER
Cashier	Cashier
Front of House Associate	Front of House Associate
Production Associate	Production Associate
Sanitization Specialist/Ware Washer	Sanitization Specialist/Ware Washer
Stocker	Shift Lead
Shift Lead	Floor Manager
Floor Manager	Student Manager
Student Manager	
MARKETING	ADMINISTRATION
Graphic Designer	Administrative Applications Assistant
Multimedia Coordinator	Business Operations Assistant (2)
Social Media/Web Designer	Food & Nutrition Office Support (3 levels – 1 ea)
Student Manager	Receiving and Inventory Associate
	Receiving and Inventory Shift Lead
	Sustainability Intern (2)
STUDENT EMPLOYMENT	FOOD TRUCK
Training and Development Coordinator	Food Truck Staff
Payroll Coordinator	
Student Employment Program Manager	

University Dining

Demographic Data from Student Employment Applications

2023-2024

UNIVERSITY DINING STUDENT APPLICANTS		998/435 unique
		PERCENTAGE OF TOTAL
GENDER	Male	24.1%
	Female	61.0%
	Non-Binary	14.9%
CLASS STATUS	Freshman	59.8%
	Sophomore	21.8%
	Junior	11.6%
	Senior	4.6%
	Senior +	1.1%
	Graduate	1.1%
ETHNICITY	Southeast Asian (Cambodian, Hmong, Laotian, Vietnamese)	1.3%
	White	88.5%
	Hispanic/Latino	4.6%
	African American/Black	1.2%
	Native American/Alaska Native	1.0%
	Other Asian/Pacific Islander	3.4%
INTERNATIONAL STATUS	International Student	0%
VETERAN STATUS	Veteran	0%
NON-TRADITIONAL STATUS	Non-traditional Student	11.5%

*The University Dining Student Employment demographics are collected anonymously at the time of application for a position.
Submitting information is completely voluntary and has no impact on candidacy.*

University Dining

Student Employee Demographic Data

2023-2024

TOTAL ACTIVE UNIVERSITY DINING STUDENT EMPLOYEES AT END OF MAY 2023		227 *	
		NUMBER	PERCENTAGE OF TOTAL
GENDER	Male	146	64%
	Female	70	31%
	Non-Binary	11	5%
CLASS STATUS	Freshman	71	31%
	Sophomore	83	37%
	Junior	39	17%
	Senior	34	15%
WORKSTUDY STATUS	Work Study Student	79	35%
INTERNATIONAL STATUS	International Student	1	.4%

*Over the course of the year an additional 110 students were hired by University Dining, but for various reasons, they resigned their positions. These individuals are not included in the demographic data.

University Dining

Student Employee GPA Data

Fall 2023

TOTAL UNIVERSITY DINING STUDENT EMPLOYEES			
		NUMBER OF STUDENT EMPLOYEES	PERCENTAGE OF TOTAL
Academic Achievement for Fall 2023			
	4.0 Semester GPA	33	16.2%
	3.5+ Semester GPA	97	47.5%
	4.0 Cumulative GPA	19	9.3%
	3.5+ Cumulative GPA	88	43.1%

Spring 2024

TOTAL UNIVERSITY DINING STUDENT EMPLOYEES			
		NUMBER OF STUDENT EMPLOYEES	PERCENTAGE OF TOTAL
Academic Achievement for Spring 2024			
	4.0 Semester GPA	37	16.5%
	3.5+ Semester GPA	105	46.9%
	4.0 Cumulative GPA	16	7.1%
	3.5+ Cumulative GPA	90	40.2%

**UD Student Employee SPRING 2024 GPA Averages compared to
SPRING 2024 ALL CAMPUS GPA Averages**

	Spring 2024 Semester GPA	Spring 2024 Cumulative GPA
UWSP ALL STUDENT GPA Average	3.21	3.21
University Dining ALL STUDENT Employee GPA Average	3.13	3.15
All Campus MALE GPA Average	3.11	3.07
University Dining MALE Student Employee GPA Average	2.85	2.93
All MALE FRESHMAN GPA Average	2.72	2.17
All MALE SOPHOMORE GPA Average	3.00	2.80
All Campus FEMALE GPA Average	3.28	3.32
University Dining FEMALE Student Employee GPA Average	3.23	3.22
All FEMALE FRESHMAN GPA Average	2.92	2.41
All FEMALE SOPHOMORE GPA Average	3.28	3.08