

# Food For Thought

UNIVERSITY AUXILIARY SERVICES

Spring 2007

THERE'S ALWAYS A LOT HAPPENING IN UAS!



Joyce Weber

## Spring Special Dining Event

### Battle of the Chefs:

The Second Annual Battle of the Chefs allowed students in each of the Quad Dining Rooms to showcase their culinary skills. Again this year, university faculty and staff served as judges.



## Spring Special Dining Event:

### Italian Night:

March 29th in all Quad Dining Rooms!  
Often requested by students, their Italian favorites were featured again this semester!



## Spring Special Dining Event:

### Southwestern Night:

April 10th - 12th in Quad Dining Rooms! A new favorite!

### Spring BBQ:

April 22nd in all Quad Dining Rooms! The perfect way to continue the Fountain Day celebration!



## Spring Special Dining Event:

### Chocolate Fountain:

March 20th - 22nd in Quad Dining Rooms, always a favorite with students.

### Seafood Night:

April 17th - 19th in Quad Dining Rooms, an early taste of summer!



## Chartwells Chefs Take Home the Silver Award in Local Culinary Competition

Two of Chartwells' chefs, Todd Harper and Lambrose Adamis, recently participated in Cuisine Magic 2007, an American Culinary Federation approved competition featuring top chefs from across the greater Capital Region.

Each team created an ultimate entree that was judged by a panel of internationally known culinary experts. Each entry was graded on several factors, including texture, taste and presentation.

Todd Harper and Lambrose Adamis represented Chartwells superbly, and were awarded the Silver Award of Excellence!

## Chartwells Green Initiatives



By Fall 2007, 100% bio-degradable bags will replace all plastic bags in Campus Center food venues.

By Fall 2007, all shell eggs will be organic and cage-free, and non-shell eggs are pasturized for safety purposes and will be cage-free in all dining rooms and retail locations.

Chartwells is partnering with Carioto Distributors to work with local farms in Fall 2007, including Fox Creek, Woodview, Sugarbush, Longfield, Two Sap Syrups, Sap Bush Hollow and Barbar.



## Albany Student Dining Advisory Committee (ASDAC)

Anna Livishna

Student opinion matters. And it is for this precise reason that the Albany Student Dining Advisory Committee (ASDAC) was created in spring of 2006. It is a committee that acts as a liaison between the student body and the providers of food services on campus – Chartwells and University Auxiliary Services (UAS). Headed by Co Chairs Patricia Lanendorf and Anna Livishna, ASDAC aims to provide delectable food, fair prices, well-organized and well-kept facilities, accommodating meal plans, convenient service hours and unsurpassed customer service.

Our primary goals for this and the upcoming semesters are threefold. We are first aiming to publicize the committee and recruit committed members. We are currently planning on having a table and free giveaways on Fountain Day. In addition, we are coordinating the second annual Farmer's Market, the first of which was widely successful, for the fall of 2007. Our second task is to give students a chance to evaluate their dining experiences on the quads and in the campus center; to promote this, we are offering five dollars in munch money for every individual who participates in the short survey. With the knowledge gained from these surveys we hope to better understand the students' expectations so that we may proceed to meet them. Our final challenge thus far has been to oversee the multimillion dollar renovation plans, menu changes as well as changes in both the meal plans and meal swipe hours as the changes are implemented by University Auxiliary Services.

With close discussions between the ASDAC members, the student body, vendors, staff and the UAS administrators, the Albany community will gain a broader scope of understanding when it comes to the needs of the students and everyone who utilizes the Uptown and Downtown campus facilities on a day to day basis. Thus, ASDAC is able to coordinate between the professional and the personal sects of the University at Albany to better suit the needs of the administration and those who we are all here to serve – the students.

## Webfood

Ryan Webb

This semester, UAlbany students and staff got a taste of the convenience of on-line ordering. UAS, SUNYCard and Chartwells introduced the campus to Webfood, an online ordering system from CBORD, Inc, that allows customers to order items online, schedule a pick-up time, and pre-pay with their SUNYCard. Customers may use Podium, Munch Money or "meal trades" to make purchases at the pilot site.



Outtakes Quick Cuisine, the popular take-out box lunch venue located in the Campus Center, has been the pilot site for Webfood. Outtakes Quick Cuisine serves approximately 100-150 meals per hour between 11am and 2pm, Monday through Friday - 8332 lunches during the month of April! Students line up for Crispy Buffalo Chicken, Smoked Turkey & Cheddar Club and other specialty sandwiches starting at 11am, and the staff runs to keep up with the demand. Webfood was introduced to allow students to order ahead, pick up at a convenient time, and avoid the line.

Almost 200 students have signed up as "frequent buyers" and 33 use the service regularly. A few students log in on Sunday and place their lunch orders for the week. The Outtakes Quick Cuisine staff can see what orders have been placed and plan production accordingly, and the students know their lunch will be ready for pickup.

One of the "frequent buyers", student Nicholas Fahrenkopf, stated: "I think its a great idea and hope to see it implemented at Zepps and the panini line at Ritazza soon".

There are plans to expand the service to a number of other dining outlets in the Campus Center, and to evaluate future options for convenient campus-based purchasing. To check out the on-line ordering, visit [www.ualbany.webfood.com](http://www.ualbany.webfood.com).



## Summer 2007 Renovations!

Plans are underway for the renovation of the Colonial Quad dining & serving areas and the seating area for Wendy's in the Campus Center



### Colonial Quad Dining & Serving Areas:

When completed, the renovated Colonial Quad serving area will provide a pizza/pasta and grill area with a new Baker's Pride pizza oven, along with new counters, lighting and floor tile; and a new dish return with a small return window will add to the improved appearance.

The new dining area will feature:

- A demonstration cooking station with high counter seating

- A multifunctional salad bar comprised of three units that can be used separately or connected as one

- A new Take-Out Deli Station will offer made-to-order deli sandwiches, pre-made salads & side dishes as well as bottled beverages

- Another new feature will be an interactive dessert station

- New tables, cafe seating & booths, along with new ceramic tile & carpeting, and new window treatments will create a fresh, warm & inviting space

The back of the dining room will be comfortable lounge space:

- Soft lounge furniture

- High chairs & tables facing outside

- A coffee bar

### Wendy's Seating Area:

- The south end of the seating area will provide cafe tables to meet the demands of busy lunchtimes

- The north end will feature soft seating and a quieter, more relaxed atmosphere

- A stage will be added, providing space for entertainment

- Additional electrical outlets will create a functional space for computer use

- A new, unique ceiling will contribute to the appearance & acoustics of the room

- New ceramic tile, carpeting, and furniture will create an attractive space, and a large screen TV will add to the versatility of the space



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**Congratulations to the UAS Student Board Members, 2007 recipients of the University at Albany President's Award for Leadership**

Simon Afeworki  
 Nicholas Chiuchiolo  
 Casey Crandall  
 Esmeralda Hoscoy  
 Steve Linder  
 Karl G. Schlegel



Chartwells recently partnered with a non-profit group called the *Glamour Gals*. The *Glamour Gals* is a dynamic organization that connects young volunteers to the elderly in a unique and rewarding way. *Glamour Gals* provide complimentary facials and makeovers for women in nursing homes, assisted living centers and senior centers.

On April 26th, Chartwells management joined the UAlbany *Glamour Gals* at the *Daughters of Sarah* nursing home to assist in making residents more glamorous.

**Thank You to our Partners: Chartwells, Barnes & Noble Bookstore, Coca Cola & Canteen Vending!**

Our partners have graciously contributed to many on-campus events throughout the school year. This spring they all contributed to Fountain Day and Relay For Life. We appreciate their willingness to assist the university community.

**The Saturday Night *International Music Series* continued again this Spring:**

We hope you were able to join us for some of the fabulous performances by the international bands appearing in the Campus Center on Saturday Nights!

**Saturday, January 27th  
*Gballoi* - African Drum & Dance**



**Saturday, March 3rd  
*Robanic*  
 Reggae Music**



**Saturday, March 24th  
*The Sonny & Perley Quartet*  
 Bossambajazz**



**Saturday, April 28th  
*Nicole Peyrafitte Band***



**Saturday, February 10th  
*Mundo Neuvo* - Salsa Music**



**Saturday, March 17th  
*GEO & the Komrades*  
 Irish Pub Music**



**Saturday, April 14th  
*Allegria*  
 Spanish & Flamenco Music**



**Saturday, May 5  
*DJ Marla Perez*  
 Celebrate Cinco De Mayo**

