

Food For Thought

UNIVERSITY AUXILIARY SERVICES

Fall 2007

THERE'S ALWAYS A LOT HAPPENING IN UAS!



Fall Special Dining Events

Fall 2007 was packed with special events and promotions for students, with an event scheduled almost every week.

Chartwells kicked off the semester with a special "Welcome Back Beach Party", and additional events included "Around the World Desserts", "Supper Sundaes", "Steak Night", "Candy Apples", "Sports Events Evening", "Fall Harvest Dinner", "Formal Dinner", "Mexican Night", "Jazz Brunch", "Italian Night", "Halloween Dinner", "Chocolate Fountain", "Thanksgiving Dinner", "Holiday Dinner", "Cram Jam" and "Late Night Snacks" during exam week.

Students can look forward to an exciting Spring semester filled with more special events. Additional information is available at www.dineoncampus.com/albany.

Wednesdays in the Campus Center

The Campus Center food court hosted special Wednesdays this fall, and they were a huge success. *Chartwells* partnered with vendors that provide products for the *Outtakes Store* to promote new items now available on campus. Vendors included *Odwalla*, *Freifoher*, *Starbucks*, *Green Mountain Coffee*, *Pure and Wholesome*, *Freshens*, *Thumman's* deli products and many others.



The Farmer's Markets Return

On October 12th and October 31st, *Chartwells*, *UAS*, and the *UAlbany Environmental Sustainability Committee* partnered to bring Farmer's Markets to the uptown campus.

The markets featured produce and goods from eight local farms: *Altamont Orchards*, *Longfield Farms*, *Woodview Sugarbush*, *Two Saps Syrup*, *Sap Bush Hollow Farms*, *Newcomb's Farm*, and *Schoharie Valley Farms*. Available for purchase were apples, cider, cider donuts, a variety of vegetables, fresh baked pies, maple syrup, honey and grass-fed meats.

Chartwells purchased all of the products sold at both Farmer's Markets, providing the farmers with guaranteed sales. All proceeds from the sale of the products at the markets were donated to the *Regional Food Bank of Northeastern New York*.

Additional contributions were made to the *Regional Food Bank* by *UAS*, *The University Bookstore*, *Coca-Cola*, and *Canteen Vending*.

In total over \$15,000 was raised and donated to the *Regional Food Bank*.

www.regionalfoodbank.net

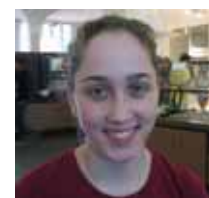


Students tell us what they think of the new Colonial Quad Dining Room!



Natalie Tejada

"The new Colonial Quad Dining Hall is such an inviting place to eat. The atmosphere is refreshing and fun. I feel really lucky to have had the opportunity to live on Colonial this year."



Karalynne Powers

"I think the new Colonial Dining Hall is really cool. It has much healthier food, and better-tasting food too."



Leann Lu

"Wouldn't choose to eat at any other dining hall. Colonial has a huge variety of food, plus I don't have to worry about what I eat because it's all healthy! The smoothie bar should be an every night thing"



Indian Quad Dining Renovations - Project Update

Healthy, flexible, positive, comfortable, planned for Indian Quad Dining Hall.



fresh—all describe the final outcome of the yearlong renovation project

The renovation, which will begin this summer, is based on *Chartwells' Pulse on Dining* lifestyle approach to higher education dining environments. The current dining room, kitchen and servery will be transformed into a comfortable and personalized dining experience



that focuses on fresh quality food preparation techniques.



The renovated Indian Quad Dining Room television lounge area, community dining seating. The following six interactive platforms will be located in the dining area. These designed to meet student's dining expectations by focusing on fresh foods, quality products, menus, and personalized customer service.

will provide a variety of seating options that include a comfortable tables, quiet study nooks, high counter and booth platforms are varied



THE KITCHEN



This open view platform will serve grilled foods, entrées, specialty and ethnic foods. Also featured in THE KITCHEN will be made-to-order grill items and exhibition cooking displays.

BAKER'S CRUST



The BAKER'S CRUST is similar to a neighborhood bakery or café and is an open view, interactive platform that will provide fresh baked breads and desserts.

MyPantry



Representative of a home-style kitchen, **MyPantry** will provide students the opportunity to create "make-it-yourself" snacks and small meals. **MyPantry** will offer a daily selection of cereals,

bread, pastries, fruits and juices. The center island will feature made-to-order smoothies and grilled items.

the SPOON

the SPOON is a limited seating area that can be used for full-service or fast-casual dining experiences. It can also double as a faculty dining area or be reserved for private functions.

fresh market



Similar to a market place salad bar, this self-service platform also includes high counter seating so students can view the center preparation island where salads, condiments, fresh

vegetables and fruit will prepared. Also available at the **fresh** market will be homemade soups, assorted cheeses and deli meats.

Mongolian Grill

This focused concept provides a retail-like platform where students can mix and match ingredients to create their personalized entrée. In addition, a variety of grilled foods and deli sandwiches will be made-to-order. High counter seating is also located at this platform so students can enjoy watching the food preparation activities which will be broadcast to monitors located in the dining area through a live feed camera.

For additional renovation and transition updates regarding the Indian Quad renovation project, please visit www.albany.edu/uas/renovations.htm



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The Albany Student Dining Advisory Committee (ASDAC) is an on-campus, student-run organization committed to the enhancement of the University at Albany dining experience. Working closely with University Auxiliary Services (UAS) and Chartwells, ASDAC is currently involved in a variety of activities dedicated to the improvement of food service and quality, meal plans, hours of operation for dining services, increasing locations that accept off-podium, meal-plan values, and great customer service.

In addition, ASDAC has initiated the conduction of mystery shopping through student surveys. The feedback we receive from those who participate in the survey allows us to address the concerns of students and staff, and work with vendors and administration to address their concerns, and ultimately promote change. In this manner, we hope to engage the university community in the ASDAC decision-

making process, where ASDAC meets regularly with UAS administrators to express concerns and provide suggestions.

The committee also assists with many events on campus. ASDAC helped the Regional Food Bank of Northeastern New York by selling baked goods at the Farmer's Market; the committee plans to contribute further to the food bank by volunteering for The Holiday Hunger Appeal held at Crossgates Mall. Last year, ASDAC added to the Fountain Day fun by raffling off candy and an iPod; over 200 students participated. Next semester, the committee plans to immerse itself in the spirit of UAlbany by helping sponsor the Big Purple Growl.

ASDAC is looking for devoted student leaders that are motivated to provide a better dining experience on campus and volunteering in our local community. Please visit the UAS website for more information about ASDAC. (www.albany.edu/uas/asdac.htm)

Off Podium - Even More New Vendors!



Ramona's Cafe
 McDonald's
 Mild Wally's
 Shun's Kitchen
 Uncommon Grounds
 Johnny Rockets
 Paesan's
 Wings
 Subway
 Dragon City Restaurant
 Muddy Cup
 Chili's
 Quiznos Sub

Variety Pizza & Deli
 Via Fresca
 Domino's Pizza (2 locations)
 Moe's (2 locations)
 Mr Subb (5 locations)
 Pine Hills Market
 Eats Gourmet Marketplace
 Subway - Campus Mobil
 Ristorante Paradiso
 Tan Masters
 The Tan Shop
 Sun Capsule

Mobil - Lawton's Auto
 Guaranteed Auto Credit
 CVS Pharmacy (5 locations)
 Frank Gallo & Son Florist
 Alternative Storage
 Hiawatha Trails Golf Course
 Jean Paul Salons & Spa
 Planet Beach
 Campus Mobil
 Liberteks
 Coming Soon: DeJohn's, Justin's & Legends Restaurants



CVS/pharmacy



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2007 - 2008 UAS Board of Directors:

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OUR FAVOURITE RECIPES: "Nanny's Coconut Cake" Contributed by Michelle McConville, UAS Director of Food Service

This recipe has been handed down through my family for generations. It's origins are English. In fact - I can remember my grandmother, then my mother, making this cake every Sunday for afternoon tea. I can also remember our yellow lab retriever, Shannon, drooling as soon as the flour canister came out on Sunday mornings. This cake was her "raison d'être". She once stole a whole cake, just out of the oven and left to cool on the counter. To this day we don't know how she managed to get the hot pan off the counter and ingest the cake without cauterizing her digestive tract!

Ingredients:
2 cups of white flour
1 stick of butter
1 cup of sugar
2 eggs beaten, add milk to bring to 1 cup
1/4 teaspoon salt
1 teaspoon baking powder
Small bag of shredded coconut

Preheat oven to 325 degrees F
Grease and flour an 8"X8" (square) Pyrex pan
Mix flour and butter until mixture looks like small pebbles
Add sugar, egg/milk mixture, baking powder and salt
Mix together by hand, adding coconut
Pour mixture into pan
Bake for 45 - 60 minutes, or until top is golden and knife comes out clean

This cake should be moist and does not need frosting. You may substitute 1/2 box of raisins or golden raisins in place of the coconut. Walnuts may also be added.



UAS and Partners "Go Green"

UAS, Chartwells and The University Bookstore are all adding their support to the University's Green Initiatives.

UAS Goes Green

Look for a new green "Tip of the Week" every week on the UAS Green Page: www.albany.edu/uas/go_green.htm.

UAS, along with our partners Chartwells, The University Bookstore and Coca-Cola, provided UAlbany residential students with a new thermal insulated mug this fall.

Students, faculty and staff may bring this or any 16 oz. mug to the following locations and purchase any self-serve 16 oz. hot beverage refill for the price of a 12 oz. hot beverage:

The Corner Cafe
Outtakes Store
Nano Cafe
East Campus Cafe
Downtown Cafe
Empire Commons Cafe



Chartwells Goes Green

100% biodegradable plastic bags are now in use in all food outlets in the Campus Center.

Green Mountain Coffee Roasters' cold cups are made of naturally-based materials (natural corn starches) and are fully compostable. Under ideal conditions, the cup will fully break down in 50 days. Use of this cup will remove more than 80,000 pounds of petrochemicals from the supply chain and waste stream each year.

Farmer's Markets were held on campus on October 12th & October 31st (see story page 1).

Chartwells purchases more than \$300,000 worth of local produce each year from the following local farms: Fox Creek, Woodview, Sugarbush Longfield, Two Saps Syrups, Sap Bush Hollow and Barber Farms.

All shell eggs are organic and cage-free, and are used in all dining locations on campus.

The University Bookstore Goes Green

Buy a t-shirt at the University Bookstore and help change the world!

When you buy an *EDUN LIVE* t-shirt, you not only get a great shirt that looks and feels good, you help to create sustainable employment for thousands of people in sub-Saharan Africa. The entire process, from growing the cotton to shipping the shirts, is completed in developing countries like Lesotho, Tanzania, and Uganda.

More than 600 Barnes & Noble College Bookstores across the country now support this socially positive business initiative that helps Africans achieve greater financial independence and reduces their dependence on foreign aid.

