

FOOD FOR THOUGHT

University Auxiliary Services

SPRING 2008



The Gift of Recycling

Sustainability is taking hold at UAlbany. One of the most visible and well known forms of sustainable action is recycling. The large size of our population might hinder us from feeling like a community, but our campus center is one place that we all have in common. While we have increased the number of outdoor recycling receptacles around the campus center, the availability of indoor bins is lacking, especially given the large amount of cans, bottles and newspapers used in the area. It is for these reasons that the campus center is one of our first priorities in establishing an adequate infrastructure of recycling bins to support the waste we generate. We hope to populate the lower dining hall, food court area, atrium and upper level commuter's lounge with new receptacles for paper and the commingled items of aluminum, glass and plastic. Our goal is to install 10 new bins, 5 of



Executive Director Retires

Executive Director of UAS, Julia M. Filippone has announced her retirement as of May 2, 2008. Julia will be leaving the University to serve as Director of Agency Development for Parsons Child & Family Center. Although we will miss her and her exceptional contributions to UAS and the University, we wish her well in her new position.

each kind, at a cost of approximately \$2,000. UAS has started a drive towards funding these with a generous donation of \$400 in honor of their board members. If your group would like to contribute towards the purchase of more recycling bins, please contact the Office of Environmental Sustainability at 956-8120 or mmallia@uamail.albany.edu. The addition of these containers will signal our commitment towards environmentally responsible actions and make our world a cleaner place.



Indian Quad Focus Group

Indian Quad dining hall will be closed for renovation next year. UAS, Chartwells & Res Life staff comprise the Indian Quad Dining Transition Team; working together to provide a smooth process of dining services for Indian Quad. Next year Indian Quad students will dine in the Campus Center Commons.

We are fortunate to have a dedicated group of Indian Quad RAs, as well as students from other quads, who are advising UAS & Chartwells throughout this process:

Jeffrey Beal	Yavonie Miller
Debbie Brown	Rachel Morrison
Jess Gersz	Julian Pagan
Jehu Gordon	Kristy Rosado
Jagdeep Kaur	Amy Rutherford
Emily Lamontagne	Justin Sayles
Benedetto Schiruldt	

The Focus Group has already provided valuable feedback regarding communications with Indian Quad students, the "Farewell to Indian Quad Dining Room" dinner (May 7th), as well as suggestions for the dining process next year.



Construction Update

Good- Better- Best Dining Transition Begins on May 11

Indian Quad Dining Hall will close its doors on Sunday, May 11 at 8p.m., which marks the start of a two year dining renovation construction project. The construction project will transform dining services from “good to better to best” by providing students with a dining experience which focuses on fresh quality food preparation techniques and a comfortable dining environment.

During construction, dining services for students will be provided in the Campus Center Commons. To provide students with the “good to better” experience, the Commons will be refreshed this summer to include booths, salad bar units, and new serving line features. The Atrium will be carpeted and high top seating options will be included with the soft furniture.

The newly renovated Indian Quad Dining Room is scheduled to re-open the summer of 2009. The re-opening will coincide with the start of the State Quad Dining Room construction.

The State Quad Dining Room renovations will feature a WoodStone Corner. This focused concept provides a retail-like platform where students can select from a variety of individually prepared entrees, hand-tossed pizzas, and a variety of pasta and toppings.

The other dining platforms that are included in the State and Indian renovation projects include—

THE KITCHEN—This open view platform will be the location for the final food preparation of entrées and ethnic food options. Also featured in THE KITCHEN will be made-to-order grill items and exhibition cooking displays.



MyPantry —Representative of a home-style kitchen, MyPantry will provide students the opportunity to “make-it-yourself” snacks and small meals. MyPantry will offer a daily selection of cereals, breads, pastries, fruits and juices. The center island will feature made-to-order smoothies and grilled items.



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



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.



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.



2007 - 2008 Albany Student Dining Advisory Committee (ASDAC)

Kaitlyn Acerbo

Jeffrey Beal

Nicholas Fahrenkopf

Monique Gaston

Steven Grinfeld

Diana Harel

William Jaremko

Joseph Langendorf

Anna Livshina

Emily Lamontagne

Jason Neville

Jessica Savickis

Jamie Tedesco

Michael Wolf



Albany Student Dining Advisory Committee (ASDAC) would like to thank UAS for the continued support and share with you some of the many accomplishments we have achieved throughout this academic year.

- We at ASDAC have been busy streamlining our mystery shopper surveys, which are vital to customer satisfaction, as well as the data analysis process. By creating an online database, we are capable of processing the surveys faster and more efficiently, allowing us to conduct more surveys and seamlessly incorporate them into our already sizeable body of data.

- Functioning as a conciliatory bridge between the student body and the food service administration, ASDAC has spent the majority of this past year working tirelessly to promote awareness of ASDAC on campus. From table tents in every dining hall to a heavily-trafficked stand in the two Farmer's Markets and a table at Fountain Day, ASDAC has been everywhere it can be to encourage the university

community to participate in our decided holistic approach to on-campus dining improvements.

- ASDAC is proud to announce that we are now officially recognized by Student Involvement and Leadership! This means we can now post fliers, and join the on-campus activities and recruiting website MyInvolvement.org. Moreover, we have gained a seat on the UAS Board, allowing us to successfully incorporate student comments and concerns into the decision making process.

Once again, we would like to thank everyone at UAS for your support during these first fledgling years. The many goals we have realized in the past and especially throughout this academic year have ASDAC poised to accomplish even greater tasks in the future. All of us at ASDAC look forward to working more closely with UAS in this upcoming academic year and are excited to make lasting changes that will benefit the entire UAlbany community!

Bookstore Launches "Book Scholarship" Program

The University Bookstore has offered all academic departments on campus the opportunity to randomly pick a student from their department to receive the free use of textbooks for all of their courses during the fall semester.

In order to qualify, the department must have all of their fall semester book requests submitted to the bookstore by May 7th. This not only makes the department eligible for the book scholarship, it also benefits all students because if the bookstore staff know which books will be used again next semester, they are able to buyback those books at a higher price. This also allows the bookstore to provide more used books next semester, saving students 25% off of the new book price.

Please encourage faculty members and their departments to participate, our students will thank you for it!



OUR FAVOURITE RECIPES: "Lard Bread" Contributed by Patricia Langendorf, UAS Graduate Assistant

When I was growing up my grandmother lived right down the street from my parent's house. To entice us into riding our bikes over after school to help her with the yard work, she would make this recipe. My brother and I would eat an entire (huge!) ring of this and always ask for more. I suspect she enjoyed the spectacle of watching us eat it as much as she enjoyed the free manual labor (which we enjoyed also), but we were afraid to tell her we would have come over and helped anyway without the food reward. When I left for college my grandmother handed down the recipe to me under the express instructions that I make it frequently for my neighbors so they would help me move in and out of the apartment. So from my grandmother here is some sound advice (good food always works as a bribe) and an excellent recipe.

1 pound 5 ounces all-purpose flour	2 cups of water
One stick of butter	2 tablespoon Pecorino Romano
(butter and the olive oil substitute for 8 oz of lard)	2 tablespoon freshly grated Parmigiano
5/8 cup of extra virgin olive oil	4 ounces diced salami
3 tablespoons active yeast	1 tsp Salt
One medium potato	1.5 tbsp Pepper



1. Boil the potato in the 2 cups of water until soft. Discard the potato (or use it in another recipe!) and let the water cool to room temperature. The purpose of this is to add extra gluten to the dough and improve its elasticity. This can also be achieved through a few tablespoons of gluten powder from the supermarket.
2. Combine the butter, yeast, salt and .5 tbsp pepper with the flour, adding as much potato water as necessary to get a soft stretchy dough. Work it steadily for about 10 minutes. Place it into a bowl previously sprinkled with flour, cover with a woolen cloth and leave it to rise in a lukewarm place.
3. After about 1 1/2 hours, when the dough has leavened, place it on a pastry board, punch it with your hands to stop it swelling and flatten it out in a 0.3-in.-high rectangle shape. Grease it with EVOO, add the diced salami and sprinkle with a little pepper, Pecorino Romano and Parmigiano. Fold the dough in two, grease the top with some more EVOO, and sprinkle with more Parmigiano and pepper. Fold in two again, flatten out and grease some more. Repeat until you have used up all the EVOO. Fold the dough onto itself to make a stick. Grease a round baking pan with a hole in the middle (8 to 12-inches diameter). Place the dough stick inside it joining the ends and squeezing them so they adhere well to each other. Put the dough away to leaven for another 3 hours.
4. The bread is now ready. Put it in an almost cold oven and bake over a medium heat for about one hour. When it has turned an even color, take it out of the oven and let it cool before serving.

Spring Dining Events



Chartwells hosted many exciting events for the students who dined at one of the five



dining room locations on campus this spring. Students enjoyed Italian Night, Just Dip It, Steak Night, Diversity Dessert Night, Black History Month Celebration with



Soul Food, Seafood Night, Nutrition Tables with informational games, Caribbean Night, Mexican Night, Chocolate Fountains, Battle of the Chefs, and Spring BBQs.

Chartwells Associates Assist The Regional Food Bank

The Regional Food Bank has been helping to feed those in need in our community since 1982. The Food Bank collects large donations from the food industry and distributes it to charitable agencies serving those in need in 23 counties.

On April 16th & 22nd, associates from Chartwells helped packaged donated food and other non-perishable items that will be received by over 1,000 agencies.

