As the cold and snow of winter draw near and the fall term comes to a close, I want to express my most sincere thanks for all you do. We have had another successful semester. And it is because of you.

To our mid-year graduates, Congratulations! I wish you much success in your adventures beyond UWM.

To all others, I look forward to your return for the spring semester.

Please travel safely over the Holiday Season.

See you back, soon.

All the Best.
Scott A. Hoffland, Director

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**Did you know...**
that Restaurant Operations employs over 1000 fantastic student employees!

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Meet Cambridge Café

Cambridge Café offers a variety of options to please anyone’s pallet. Our menu was cultivated over months of planning and boasts items such as Blackened Tilapia Fish Tacos, Carved Flank Steak and savory Crepes. Along with the varying menu items, Cambridge Café has customized “create your own” stations. The Brew City Deli station has a wide selection of all natural deli meats and fresh vegetables or Residential Dining’s specialty Grilled Wraps. The Milwaukee Bistro station allows you to choose from a 1/3 pound Angus Beef burger, grilled chicken breast, breaded chicken or vegan patty. The Metro station offers create your own Pasta Bowl, Gourmet Grilled Cheese, Stir Fry or Quesadilla. Cambridge Café is open until 10:00 pm daily so if you’re ever on South Campus stop by and try one of the many tantalizing options.

- Thea Wells

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**this issue**

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Highlighting Student Success...

In their own words...

Meet Dan K., Student Employee at UWM Restaurant Operations

Position/Title: Lead Student Supervisor
Unit: Sandburg Cafeteria
Years working in Restaurant Operations: Four
Years at UWM: Four
Major/Degree Program: Business - Marketing

Has working on-campus enhanced your college experience? If so, how? It has helped me learn time management. Having to get up as early as 5am to work and then still go to class after teaches you the importance of planning out your day, week, and even month - otherwise you risk falling behind in school.

What do you feel your biggest contribution is at your job? I was initially recognized for my contributions on the grill and fast food. I was in charge of the fast food production for several special meals.

What do you enjoy about working at your job? My co-workers. The knowledge I learn from every different co-worker – from management to student workers – is something that makes me enjoy coming in to work every day.

What are your academic/career goals? My biggest post-graduation goal is to land a well-paying and secure job at a company I can enjoy working for.

Anything else you want to share about your experience working on campus or as a student at UWM?

Working a job while at college is an experience I believe everyone should have. It can really help you prepare for life after college in the "real world."

- Dan K.

Meet Robert P., Student Employee at UWM Restaurant Operations

Position/Title: Student Stocking Supervisor
Unit: Sandburg Cafeteria
Years working in Restaurant Operations: 2
Years at UWM: 2
Major/Degree Program: Political Science

Has working on-campus enhanced your college experience? If so, how? Yes, it has helped me balance a work schedule along with my classes and extracurricular activities. It is a responsibility that gets me up every morning.

What do you feel your biggest contribution is at your job? I'm the head stocker at Sandburg and I know the exact placement of every item.

What do you enjoy about working at your job? There is a great community of strange but very nice and hardworking people that have helped me grow as worker and a person.

What are your academic/career goals? I'll get back to you. Not really sure what my goals are. I'm an academic and frankly love being in school.

Anything else you want to share about your experience working on campus or as a student at UWM?

UWM is a great institution of learning and working at Sandburg cafe has enhanced that experience tenfold.

- Robert P.
Children's Holiday Festival

It takes a lot of hands to put on an event and the annual Children's Holiday Festival held on Saturday December 7, 2013 was no exception. UWM Union Programming produces the event and transforms the Union Ballroom into a holiday wonderland of games, face painting, gift making, cookie decorating, songs and entertainment.

Restaurant Operations had a role in helping create the wonderland as well. Caterers dressed up (Rudolph made an appearance), provided healthy snacks and beverages and assisted children and their parents decorate their own Christmas cookie.

The students and staff in the Sandburg Café provided countless hours baking cookies and creating a complete gingerbread village. This year the theme was from the movie Despicable Me. I had not seen the movie but I did get a quick synopsis of who’s who in the Super-Villain world, who and what the “Twinkie People” are and how Agnes, Edith and Margo worked their way into the heart of Gru.

The 8’ x 5’ village designed and built by the café students and staff was started November 15th and took 2 people approximately 80 hours from start to transport time. The village was built at Sandburg Café and then was transported to the Union. The construction and finishing took place; mixing rice krispies for roads and sidewalks, placing candy decorations and filling cracks with icing mortar. The finishing process took 7 people 4 hours to complete.

The long hours and hard work that gets put into this event always culminates into a super fun time for the staff and our guests as well.

- Jackie Sciuti, Catering Director

LOCAL LIMELIGHT: au Bon Appetit

A local food celebrity here on campus is Chef Rihab and we are featuring her company: au Bon Appetit

“Born in Lebanon and educated in American Schools, Rihab (“Ree-HAAB”) worked as a computer programmer for Kodak - a far cry from what she is doing now!

Rihab opened her restaurant, au Bon appétit, in Milwaukee, Wisconsin, in 1991. […] 

Catering added another successful dimension to her business, but Rihab did not stop there. She went on to supply delicatessens and supermarkets with her products. Thus far, she offers (under her own label, made with all-fresh ingredients):

- hummos dip […]
- baba ghannouj […]
- tabbouleh […]

For more information visit: http://www.aubonappetit.com/index.html

Please visit Chef Rihab when she comes to UWM this spring semester. She will be sharing samples of her delicious food items Union Station this spring, February 5, March 5, & April 9.
Upcoming Events

- 1/28/14 - Student Affairs: Data & Donuts
- 2/6/14 - Riverview Café has Chocolate Fest
- 2/13/14 - Sandburg Café has Chocolate Dipped Treats
- 2/14/14 - Cambridge Café has Valentine’s Day
- 2/19/14 - Palm Gardens has Hot Wing Challenge
- 3/4/14 - Sandburg Café has Mardi Gras
- 3/5/14 - Riverview has South of Border
- 3/6/14 - Cambridge Café has St. Patrick’s Day

Hours of Operation for Winterim 2013-2014

- For hours of operation during winterim: please visit our website at:
  http://www.aux.uwm.edu/dining/pages/hours/winterim-holiday-hours.php
- All units closed
  Tuesday, 12/24/13
  Wednesday, 12/25/13
  Saturday, 12/28/13
  Sunday, 12/29/13
  Tuesday, 12/31/13
  Wednesday, 1/1/14
  Monday, 1/20/14

Hours are subject to change depending on campus activities and events, such as holidays and finals week.