Welcome to Restaurant Operations’ Inaugural Newsletter

Welcome! As you may know, Restaurant Operations provides both the residential and retail dining opportunities on campus. There are three cafes each located in its respective residence hall, Sandburg, Cambridge, and Riverview. Our retail units consist of the restaurants in the Union Atrium (Burger King, Taco Bell, Palermo’s Pizza, Cedar Crest, Flour Shop, Pacific Wraps, Stir Fry, and City Subs), Union Station (previously The Terrace), Grind, The Gasthaus, The Kenwood Inn, and Palm Gardens (in Sandburg Residence Hall). We also operate three convenience stores, which are the Emporium in Sandburg Hall, the Bridge Market in Riverview, and Restor located in NWQ. Our satellite locations can be found at the Café in Cunningham Hall and The Denemark Lounge in Enderis Hall. Additionally, Catering Services is part of Restaurant Operations as well as the vending machines you find across campus.

Since this is our inaugural newsletter we would like to take this time to introduce some of our management team (see page 2). Our staff works hard because we strive to become the premier food service provider for the campus by creating a quality experience at an affordable price. We are hoping that one way in which we can contribute to customer satisfaction is by keeping the community informed about what is happening with their food services on campus. Foremost, we are here for the students, therefore in future issues we also want to highlight the fantastic student employees that make up the majority of Restaurant Operations’ work force. Therein lies the function of these quarterly newsletters. Since we are here to serve the campus please let us know if there is something you would like to see in these newsletters and we will do our best to accommodate.

Although this first newsletter was mailed out, all future newsletters will be sent via email to save on cost and trees. Look for us in your inbox next quarter.
Jackie Sciuti
I am Jackie Sciuti, Director of Catering. I have been with Restaurant Operations since 1999. Prior to moving to Restaurant Operations, I was Conference Coordinator with Reservations and Events Planning for 12 years. Needless to say, I have an extensive background not only with Special Events Planning and Catering, but with the campus history as well. Working on campus with the diversity of clients has provided me with many opportunities to learn the many cultures represented and to grow in my knowledge of the trade. I especially enjoy sharing my knowledge with the students who work for me.

Lucy Xu
Since joining Restaurant Operations in 2003, I have had the opportunity to witness the growth and outreach of the department to many different areas of campus. Now, as a Manager of Retail Operations, I continue to have the privilege to serve our students, faculty, and staff on a daily basis. From developing menus, listening to feedback from customers, to coordinating special events with other departments, I love the people and variety of challenges I encounter to make a difference. One of my favorite parts of the job is interacting with students. It is extremely satisfying to work with young men and women as they grow personally and professionally during their time at UWM. I share in my student-workers’ sense of pride as they develop work-place skills along with their academic achievements before graduating and moving on to the next phase in their lives.

Lucy Xu
“It is extremely satisfying to work with young men and women as they grow personally and professionally during their time at UWM.”

Brian Vetter
Hey campus community, my name is Brian Vetter and I am the Assistant Director of Restaurant Operations - Contract Dining Division. I have been with UW-Milwaukee for 8 years. I was formerly the Executive Chef for the University and recently moved into the Assistant Director Position. I love UW-Milwaukee Restaurant Operations for many reasons that are not just limited to the following: students, staff, creativity and variety of cultures and food we work with, sustainability measures, special events, and many departments that I have had the pleasure to work with.
What’s New for Fall...

From Chad Boppel: Now featuring Dillon’s Chocolates, Wisconsin owned & all natural Belgian chocolate, available at the Library, EMS, and Union Grind units. Welcome Back specials at the 3 units include $3.99 for a double shot of espresso and a truffle or a free chocolate confection with the purchase of a specialty drink (only until supplies last).

From Lucy Xu: Starting this fall semester Union Station will be introducing salmon, shrimp, and tuna to the sushi options, cheese pasta (bacon/vegetable), macadilla, Thai chicken quesadilla, spicy black bean burger (vegetarian), Reuben rolls, and a spicy southwest rollup. Also, new pre-mades available at both Union Station and Enderis Hall include roast beef rollup, Swiss rollup, chicken bacon ranch salad, ham and cheese pinwheel rollup, and more sushi options. Enderis Hall also has a brand new look and will include build your own paninis and wraps. City Subs is introducing cheesy pasta (with bacon). A bourbon chicken wrap and a Santa Fe wrap will be available at Pacific Wraps. Flour Shop introduces home-made bread pudding. Lastly, Udon noodles will now be an option at Stir Fry as well as new weekly specials starting 9/17.

From Brian Vetter: There are many new ventures that we have implemented and/or are in the works, such as upcoming food trucks, an array of campus produce from our gardens for our customers, digital signage menus with added allergen information and healthy choices, new dining room at Sandburg Café, new all natural store in NWQ, RESTOR, and in Cambridge Residence Hall called RESTOR + MORE, LOCAL initiative - Living Operating Consuming, and Acquiring Locally, updated recipes, new online TV food show series, just to name a few.

Growing Power has one simple goal: to grow food, to grow minds, and to grow community.

Designed by CEO Will Allen, Growing Power was started in 1993 to help provide equal access to healthy, high-quality, safe, and affordable food for people in all communities. Growing Power’s urban farm, the last remaining in operation in the city of Milwaukee, boasts six greenhouses, an anaerobic digester to produce energy from the farm’s food waste, and a small retail store to sell produce, meat, worm castings, and compost to the community. This national non-profit organization also offers schools, universities, government agencies, farmers, activists, and community members the opportunity to learn from and participate in the development and operation of Community Food Systems.

So how does Growing Power help UWM Restaurant Operations? As an alternative to landfills, Growing Power takes some of our food waste and uses it as compost for their soil. This compost soil gives a remarkably fertile result, and is not only important for plant nutrition, but for human nutrition as well. Restaurant Operations also purchases locally grown, organic produce, such as micro greens, from Growing Power to be used here at UWM.

For more information visit: www.growingpower.org.
Upcoming Events

- **Constitution Day, Friday, September 14, 2012**
  Students are given the opportunity to register to vote in the Union concourse from 11 am - 2 pm. Encourage any students you know who are not registered to stop by and do so.

- **Green Student Info Fair, Tuesday, September 25, 2012**
  Stop by and find out what the Division of Student Affairs is doing to be green!

- **Family Weekend, Saturday, October 13 & Sunday, October 14, 2012**
  Be a part of the multitude of activities occurring on campus during family weekend many of which are open to the public!

- **Organic Pancake Breakfast, Tuesday, October 16, 2012**
  Delicious organic pancakes will be served in the Union Ballroom from 7 - 10 am.

- **Open House, Friday, October 26 & Saturday, October 27, 2012**
  Meet and mingle with faculty and staff from all departments as we highlight all that UWM has to offer to young minds across Wisconsin. Be sure to stop by and see what Restaurant Operations is cookin’ up during their various food demos.

- **Dia de los Muertos, Thursday, November 1, 2012**
  Come and celebrate the Day of the Dead in the Union concourse from 9 am - 5 pm.

- **Chef Rihab, Wednesdays, September 19, October 17, & November 14, 2012**
  Stop by and try samples created by the Chef.

- **Thanksgiving Recess, Wednesdays, November 21-Sunday, November 25, 2012**
  Please refer to the website for operation times.

Hours of Operation for Fall 2012: Starting September 4th

- **Grind**
  - Union: M-Th: 7am-8pm, F: 7am-6pm, Sa: 7am-3pm, Su: Closed
  - Library: M-Th: 7:30am-9:30pm, F: 7:30am-4pm, Sa: Closed, Su: 1pm-7pm
  - EMS: M-Th: 7:30am-8pm, F: 7:30am-4pm, Sa: Closed, Su: Closed
  - NWQ: M-Th: 7am-9pm, F: 7am-4pm, Sa: Closed, Su: Closed
  - Sandburg: M-Th: 7:30am-9pm, F: 7:30am-4pm, Sa: 10am-6pm, Su: 10am-6pm
  - Cambridge: TBD - Under Construction

- **Union Atrium**
  - Burger King: M-Th: 10:30am-7pm, F: 10:30am-4pm, Sa: 10:30am-4pm, Su: Closed
  - Taco Bell: M-Th: 10:30am-6pm, F: 10:30am-2:30pm, Sa: Closed, Su: Closed
  - Palermo’s Pizza: M-Th: 10:30am-6pm, F: 10:30am-2:30pm, Sa: Closed, Su: Closed
  - Cedar Crest: M-Th: 10:30am-6pm, F: 10:30am-2:30pm, Sa: Closed, Su: Closed
  - Flour Shop: M-Th: 7am-8pm, F: 7am-4pm, Sa: Closed, Su: Closed
  - Pacific Wraps: M-Th: 10:30am-6pm, F: 10:30am-2pm, Sa: Closed, Su: Closed
  - Stir Fry: M-Th: 10:30am-6pm, F: 10:30am-2pm, Sa: Closed, Su: Closed
  - City Subs: M-Th: 10:30am-6pm, F: 10:30am-2pm, Sa: Closed, Su: Closed

- **Union Station**: M-F: 7am-9pm, Sa: 8am-4pm, Su: 8am-4pm

- **The Denemark Lounge at Enderis**: M-Th: 7:30am-6pm, F: 7:30am-4pm, Sa: Closed, Su: Closed

- **Cunningham Café**: TBD

- **The Kenwood Inn**: M-F: 11am-2pm

- **The Gasthaus**: M-Sa: 11am-11pm, Su: 11am-8pm

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