As the weather begins to warm and the snow begins to melt, I want to thank each of you for your tremendous contribution to our campus community. Your hard work, dedication and professionalism is evident in all that you do. This time of year can be particularly challenging for some. The rigors of class work, job responsibilities and other commitments can sometimes lead to anxious moments. If you are feeling these pressures, please let us know. We can help point you to those that can provide help and guidance.

All the Best.

Scott A. Hoffland, Director

Did you know...

Several employee-created recipes are used in our units, such as Mama L.D.’s Tartar Sauce that is included in Union Station’s Friday Fish Fry.

Riverview Café & Bridge Market

The Riverview Café is conveniently located on the ground level of the Riverview Residence Hall. While dining at Riverview Café, one can sit inside or enjoy the outdoor patio. When planning the menu we have considered the dietary needs of our residents. Therefore, we offer local products when we can as well as gluten free, vegetarian, and vegan options.

The café opens early and offers both hot and cold breakfast entrees, including hot cinnamon rolls baked fresh daily that smell delicious. Also, food stations have been created to help students better decide what they would like to eat and are as follows: Riverfront Fruit Stand features whole and fresh cut fruit. Shoreline Soup station offers hearty homemade soups daily. Salad Expressions station allows students to build their own salads. Bridge Side Burger Bar allows students to top off their angus beef burgers and grilled or fried chicken sandwiches. They can also grab their favorite appetizer. Creative Cuisines features the main entrees of the day such as a carving station, pasta, Mexican entrée, and more. Design Deck is a made to order station that cycles weekly so students can create their own entrees and have them prepared while they wait. Lastly, Dockside Deli features build your own sandwiches and wraps as well as specialty paninis. For those students in a hurry Riverview Café offers a variety of grab and go options in the Fresh and Ready cooler.

Riverview Residence Hall also houses the Riverview Bridge Market which is a convenience store where student can stop and shop in a clean, safe environment until midnight daily. The store smells of the homemade cookies baked throughout the day. Also provided are personal care items, UWM apparel, school supplies, and snack and beverage options, including Restor and gluten free entrees and snacks.

- Mary Reblin
Position/Title: Lead Worker
Unit: Catering Services
Years working in Restaurant Operations: 4 years - started at Flour Shop in August '08 and then transferred to Catering in January '09.
Years at UWM: 5.5 years
Major/Degree Program: Graduated with honors in finance in December 2012. Now, in my 1st year of Graduate school in the MBA program.

Has working on-campus enhanced your college experience? If so, how? Definitely. I learned a lot about how supply chain and operation systems in the food and service industry works. I was able to share with my classmates during management classes many great examples from work. Also, I met so many great co-workers and became close friends. I have to say that at catering we are like a big happy family.

What do you feel your biggest contribution is at your job? I think my biggest contribution is that I take on the leader role and simultaneously coordinate and ensure successful events in a very fast paced environment. Also, I am an excellent Communicator with the clients, since customer service is another major part of our job duty as caterers.

What do you enjoy about working at your job? Frankly speaking, for Catering, even all of Restaurant Operations, is working in a family friendly work environment. As an entry level part-time job this is a great and easy way for students to start working. What I like most is that in Catering we get opportunities to do fancy and fun events for different departments from school.

What are your academic/career goals? Graduate with an MBA at the end of 2013 and work for the investment banking industry.

Anything else you want to share about your experience working on campus or as a student at UWM? I gained great customer service/operation experience from work on campus. I enjoy what I do and I believe this will help lead me to my career goal in the future.

- Melody H.
The Union Station...

I'm a Food Service Supervisor in the Retail Division of Restaurant Operations. I've been with Rest Ops since September 2002. I oversee the Union Station, Atrium food court, Denemark Lounge in Enderis, and the little shop in Cunningham.

The Union Station provides UWM students with a little of everything: a Hot Food line, Salad Bar, Sushi Bar and a Convenience Store, one can satisfy just about any craving he or she might have. Opening at 7 am during the week, a wide variety of breakfast options are available. They have all the classics as well as some delicious on-the-go items. The lunch menu provides students with choices from hot fast food items, to full meals like pasta and sushi, to ramen noodles or microwaveable dishes, to make-your-own salads, to cold wraps and sandwiches. The convenience store provides just about anything else one might need including drinks, snacks and basic groceries. We're open til 9 pm Monday through Friday so anyone staying late to study or finish papers is able to keep the brain from crashing with energy drinks and munchies.

- John Mesch, aka ‘Slider’

LOCAL LIMELIGHT: Johnsonville

In honor of spring and the start of the baseball season we thought it was the appropriate time of year to highlight one of our local food vendors: Johnsonville!

“In 1945, Ralph F. and Alice Stayer opened a butcher shop and named it after their quaint hometown – Johnsonville, Wisconsin. The delicious sausage made in the Stayer’s butcher shop came from an old family recipe, which made its way down the family tree from 19th-century Austria. This recipe became known as the sausage with the BIG TASTE, and a legacy was born!”

“Today, Johnsonville is the most popular brand of sausage in the United States and is available in 30 additional countries. The company remains privately owned.”

For more information visit: http://www.johnsonville.com
Opening Reception for Images of Labor, Thursday, March 21, 2013 in the Union Art Gallery

Hunger Simulation, Wednesday, March 27, 2013 in the Union Concourse

Spring Revival, Tuesday, April 9, 2013 in the Union Concourse

Housing Fair, Wednesday, April 10, 2013 in the Union Concourse

Judgment of Midas Opera, Friday, April 12 & Saturday, April 13, 2013 at the Zelazo Center

College of Health Sciences Career Fair, Monday, April 15 in the Ballroom (Open to students & alumni)

Ruined, April 24-28, 2013 on the Mainstage Theatre

Hip Hop Showing, Tuesday, May 14, 2013 at the Zelazo Center

**Hours of Operation for Spring 2013**

- **Spring Break (Mon., 3/18-Fri., 3/22)**

- **Finals (Mon. 5/13-Fri., 5/17)**
  - Burger King: 5/13: 10:30a-7p  5/14: 10:30a-6p  5/15: 10:30a-4p  5/16: 10:30a-3p
  - Taco Bell: 5/13: 10:30a-6p  5/14: 10:30a-4p  5/15: 10:30a-2:30p
  - Pizza: 5/13: 10:30a-6p  5/14: 10:30a-4p  5/15: 10:30a-2:30p
  - Cedar Crest: 5/13: 10:30a-6p  5/14: 10:30a-4p  5/15: 10:30a-2:30p
  - Pacific Wraps: 5/13: 10:30a-6p  5/14: 10:30a-2:30p  5/15: 10:30a-2:30p
  - Stir Fry: 5/13: 10:30a-6p  5/14: 10:30a-2:30p  5/15: 10:30a-2:30p
  - City Subs: 5/13: 10:30a-6p  5/14: 10:30a-2:30p  5/15: 10:30a-2:30p
  - Cunningham Café: 5/13: 9a-4p  5/14: 9a-4p  5/15: 9a-4p

- **Steam/Heat Shutdown (Mon., 5/20-Fri., 5/24)**

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