A Monthly Update for Maryland Dining Employees

MARYLAND

Ine Dish April 2025

Directors Corner



Spring is in full swing, and with it comes fresh flavors, new initiatives and exciting events for our Dining Services community!

We're thrilled to kick off the season with our first Farmers Market on April 2, offering fresh, local produce made even better by recent farm upgrades, including a compost spreader and a new cooler to enhance sustainability and quality. These improvements will help us bring even more high-quality, sustainable produce to the market and beyond.

Spring means we are in the home stretch of the semester and I couldn't imagine working with a better group of people. Between the sun shining, students laughing as they gather in the dining halls and

employees serving in style, you all make this a great place to be. Celebrate yourself and your team by coming out for Maryland Day on April 26, there will be interactive demonstrations, performances and workshops showcasing science and tech, the arts, sports, agriculture and more!



Chris Moore • Director of Dining Services

Employee Spotlight

This month's spotlight goes to Yardley Ellis!

Yardley has recently been promoted to Chef de Partie at South Campus Dining Hall and has had an immediate impact. Yardley goes over and beyond to make sure his shift runs smoothly, his attention to detail and work ethic is outstanding and he trains and empowers the staff to consistently exceed expectations. Yardley never complains, always has a great attitude and a smile, and creates an environment where employees feel seen and valued. Yardley never misses an opportunity to come in early, stay late and help out where ever needed.

We are so proud of Yardley and thankful to have him as a member of the South Campus team!

Nominate a team member for next month's Employee Spotlight!

What's Cookin'?!

Last month, South Campus Dining Hall held a *Chili Cook Off* against our amazing Chefs, where students and staff where able to taste and vote for their favorite chili. After a fierce and delicious competition, we're excited to announce that Chef Alex has taken home the title of *Chili Cook Off Champion* with his mouthwatering fall off the bone short rib chili!

Up next we have 251 North Dining Hall offering *Sip & Paint* for students. Students will come together to enjoy a guided painting session while sipping on their favorite beverages.

Also, this year for Student Employee Appreciation week we will be rolling in gratitude in the Terpzone on April 15. All student employees are invited to come out and bowl, enjoy light bites, refreshments, and celebrate your success with your peers.



Upcoming Workshops

- »Apr 2 11:00 am-3:00 pm UMD Farmers Market, Tawes Plaza Garden
 »Apr 8 • 10:00-11:30 am Mattering Matters: Increasing Well-being at Work
 »Apr 14 • 3:30-4:45 pm <u>Student Career Competency Session</u>
 »Apr 15 • 5:00-7:00 pm <u>Student Employee Appreciation Social</u>
- »Apr 17 3:30-4:45 pm <u>Student Career Competency Session</u>
 »Apr 26 • 10:00 am-4:00 pm
- Apr 20 10:00 am-4:00 p Maryland Day

Safety Tips Lift Smart, Stay Safe!

In dining services, proper lifting is essential to avoid injury. Always bend at your knees, not your back, when lifting heavy items. Use carts or dollies for transporting large loads, and don't hesitate to ask a coworker for help with heavy objects. Keep your load close to your body and never twist while lifting. By following these simple steps, you can protect yourself and keep our workplace safe! Stay strong and safe—lift with care!

New Possibilities!

 Storekeeper II- Driver
 www.myworkday.com/umd/d/inst/15\$158872/9925\$915.htmld

 IT Programmer Analyst
 www.myworkday.com/umd/d/inst/15\$158872/9925\$769.htmld

 Food Service Aide I
 ejobs.umd.edu/postings/102398

If you have any questions or need assistance please see Jasmine Owens.

