



The Dish

May 2025

Directors Corner



As we wrap up another busy semester, I want to take a moment to thank each of you for your hard work, commitment, and the care you bring to our campus every day.

A special thank-you goes to our incredible team for their hard work and dedication during Maryland Day! Maryland Day consisted of interactive demonstrations, performances and workshops showcasing science and tech, the arts, sports, agriculture and of course food options provided by Dining Services. Our team

- Chef Ralph Portee: *Smoked Brisket with Bacon Jam on Focaccia*
- Chef de Partie Yardley Ellis: *Jamaican Rundown with Salmon, Fried Plantain, & Banana Dumpling*

Your energy, hospitality, and behind-the-scenes efforts helped make the day a success for thousands of visitors. We appreciate all you do to keep campus running smoothly and deliciously—especially on big days like this! Your efforts don't go unnoticed, and I'm proud of what we continue to accomplish together. Wishing you a strong finish to the semester and a well-deserved moment to recharge.


Chris Moore • Director of Dining Services

hosted Chef's Table Cultural Cooking demo's of recipes for attendees to try at home:

- Executive Chef de Partie Rosa Munez: *Yucca, Sancochada, Anchovies, & Cabbage Tomato Sauce*
- Catering Executive Sous Chef Keith Whitson: *Seafood Au Gratin*

Employee Spotlight

This month's spotlight goes to Jocelyn Alfaro!

Jocelyn Alfaro is our phenomenal Human Resources Student Employee who is always willing to go above and beyond to ensure a welcoming and positive experience for Dining Services employees. During her time as a student employee, Jocelyn has enhanced the onboarding experience for employees interested in our English as second language learning app EnGen. EnGen can be very intimidating to employees who may not be tech savvy or unsure of their ability to learn English, but Jocelyn has worked very hard to ensure that the process is welcoming to each individual. Her ability to actively listen, proactively problem solve and adapt in any needed situation has assisted the implementation of EnGen greatly.

Jocelyn has consistently demonstrated a commitment to excellence, professionalism, and a genuine passion for serving others. Her positive attitude and dedication to supporting both employees and management have strengthened the overall effectiveness of Dining Services HR!

We are so proud of Jocelyn and thankful to have her as a member of the Human Resources team!

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



Upcoming Workshops

» **May 8 • 9:00–10:00 am**

DSA Community Check-in,

A facilitated space where attendees can engage with divisional leaders on timely topics through guided discussions and shared insights. These sessions offer structured updates while fostering open, thoughtful dialogue and opportunities for questions, ensuring every voice is heard and valued.

» **May 30 • 2:00 pm**

CPR Training, Eppley Recreation Center

Please inform your supervisor if you would like to be registered

» **Jun 3–4 • 8:30 am–4:00 pm**

ServSafe Training, South Campus Conference Room. Please inform your supervisor if you would like to be registered

» **Jun 5–6 • 8:30 am–4:00 pm**

ServSafe Training: Spanish Session,

South Campus Conference Room. Please inform your supervisor if you would like to be registered

What's Cookin'?!



Students couldn't get enough of the poke bowls featured at South Campus Dining Hall last month! Fresh, flavorful, and customizable—this new favorite quickly became a standout hit. Thank you to the team for bringing this delicious option to life and keeping things exciting on the line!

This past month we also hosted our Student Employee Appreciation Social in the Terpzone! Student employees were able to knock down pins to celebrate a year of wins with their peers and

Dining Services leaders. We also recognized our Student Scholarship Awards Winners, Elise Roen for the Christopher Carey award, Leslie Quimonez for the Patricia Higgins and Madison Montaque for the Emma Powers award. We appreciate all of your hard work and hope you enjoyed your celebration.



Kudos to You!

Congratulations to employees who have recently started in a new position!

Chef Mor Thiam is now the Executive Sous Chef of Yahentamitsi Dining Hall

Ena Montes is now our new Pastry Food Service Specialist in the Bakery

Safety Tips

Keep it Clean, Keep it Safe!

Spills happen, but quick cleanup prevents slips! Always mark wet areas with a caution sign and mop up spills right away. A few extra seconds can prevent an injury—for you or a teammate.