



The Dish

June 2025

Directors Corner



Congratulations to each of you for successfully completing the 2025 spring semester at The University of Maryland. You all have done the work, and it is now time for you to take care of yourselves.

Caring for ourselves allows us to give the best version of ourselves. In order to do that we must get enough rest, get out and enjoy the nice weather, socialize with your friends and family and stop and smell the flowers. As always, remember that the campus offers free Confidential Help

during work hours through the faculty staff assistance program by calling 301-314-8170 and don't be embarrassed to ask them for help.

I would like to congratulate The Food Recovery Network for winning first prize at the Do Good Challenge for their work reducing food waste! The Food Recovery Network and The Campus Pantry work

together to reduce food waste and increase food security on campus. This year's champions presented their trophy to the Dining Services team to proudly display in The Campus Pantry.

You are all an amazing group of people who are valued and your work is very appreciated by your supervisors, your managers, the leadership in Student Affairs, the entire campus and especially by me. Please take care of yourself and the people in your lives and thank you very much for everything you have done every day to create memorable experiences for so many members of our community.

Chris Moore • Director of Dining Services

Employee Spotlight

This month's spotlight goes to Mahbubal Huq!

We are proud to highlight one of our dedicated Dining Services team members who recently received a heartfelt thank you card from a student, Mahbubal Huq. In the note, a student shared how this employee consistently brightens their day with kindness and patience, describing him as a steady source of positivity on campus. The student acknowledged that while the tasks of the job may seem simple, the impact this employee makes on a student's day is huge.

Moments like these remind us that Dining Services is about more than meals—it's about connection, care, and community. Our team members help shape the campus experience in quiet but powerful ways. Whether it's a warm smile at the register, remembering a student's name, or simply showing up with a positive attitude, these small acts of service create lasting impressions. Thank you to all of our staff who go above and beyond each day—your presence matters more than you know.

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

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



Upcoming Workshops

» 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

Kudos to You!

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

Altagracia Rodriguez is a new Cook for 251 North
Brian Hughes is a new Cook for 251 North

Safety Tips

**Master the Basics:
Thorough Cooking Techniques**

Use a thermometer:

Ensure food reaches the proper internal temperature to kill harmful bacteria, like 160°F (71°C) for ground beef and 165°F (74°C) for poultry.

Avoid slow cooking:

Methods like warming trays or steam tables can allow bacteria to grow in the "danger zone" between 40°F (4°C) and 140°F (60°C).

Reheat leftovers:

Reheat leftovers to 165°F (74°C) to kill any bacteria that may have grown during storage.

What's Cookin'?!



A recent initiative by UMD students is shining a spotlight on food insecurity in the College Park community. Six University of Maryland student interns have spent the past academic year combating food insecurity on campus using funds from a nearly \$50,000 Do Good Institute grant.

Through the annual Do Good Challenge, student teams developed innovative solutions to combat hunger and expand access to nutritious meals. Their efforts reflect a growing campus-wide commitment to social impact and community well-being. UMD Dining Services remains proud to support these

efforts through partnerships, resources, and our shared mission of nourishing Terps on and off campus.

The grant, which was awarded to the agriculture and natural resources college in spring 2024 to pursue a "hunger-free campus," funded student internship positions at this university's Community Learning Garden, Terp Farm, Campus Pantry and Counseling Center.

Students have worked at these locations during past summers, but the grant financially supported student internship positions during the academic year. Working year-round gave students a more comprehensive understanding of the work that goes into food production. We are so appreciative of these students and their hard work!

New Possibilities!

**Executive Sous Chef,
South Campus Dining Hall**
Internal Candidates • External Candidates

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