

A Monthly Update for Maryland Dining Employees



The Dish

July 2025

Directors Corner



As the academic year has ended, summer marks a unique chapter for our Dining Services team. While most students head home, our work doesn't pause—it evolves.

Each summer, we welcome a wide range of conference guests, orientation programs, and campus groups. These visitors, whether it's new Terps and their families, youth camps, or academic scholars, experience their first taste of UMD through our food and hospitality. Your role in setting the tone for their experience is invaluable, and

I'm proud of the consistent service and warm welcome you provide.

Behind the scenes, summer is also a critical time for us to reset, reimagine, and recharge. From deep cleaning and equipment upgrades to menu testing and leadership planning, this season gives us the space to reflect and prepare for what's next. It's a time to strengthen

our systems, invest in training, and build toward another successful academic year.

I want to thank each of you for the energy, flexibility, and commitment you bring—whether you're working with summer guests, training new team members, or contributing to long-term projects. The momentum we build now shapes our success in the fall.

Let's keep up the great work, take care of ourselves and one another, and continue to make UMD Dining Services a place of excellence, every season of the year.

Chris Moore • Director of Dining Services

Employee Spotlight

This month's spotlight goes to Willie Harris!

During his transition from a Storekeeper role into a front-of-the-house leader, Willie has embraced new responsibilities with confidence and care. He has taken on opening duties and often steps in seamlessly when leadership is unavailable—ensuring smooth operations and a welcoming environment for guests and staff alike.

Willie has quickly proven himself to be a dependable and respected leader, earning the admiration of both his peers and supervisors. His positive attitude, strong work ethic, and commitment to excellence make him an invaluable part of the 251 North Dining Hall team.

We are so proud of Willie and thankful to have him as a member of the 251 North Dining Hall team!

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



Upcoming Workshops

» Jul 16–17

ServSafe Food Safety Training

» Jul 23 • 11:00 am–2:00 pm

Mini Market at the Discovery District

» Aug 12

New Employee Orientation

» Aug 13 • 11:00 am–2:00 pm

Mini Market at the Discovery District

Kudos to You!

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

Sabrina Mamtaz Nourin is our new IT Programmer Analyst

What's Cookin'?!

I'm proud to share that Maryland Dining has been recognized nationally for three of our innovative programs by the National Association of College & University Food Services (NACUFS)!

- **Bronze – Residential Special Event of the Year** for our spirited March Madness celebration, which brought excitement and community to our dining halls.
- **Bronze – Outreach & Education Program of the Year** for the Teaching Kitchen's integration with the Campus Pantry that provided students with direct, ongoing access to a fully equipped kitchen alongside a pantry stocked with free ingredients.
- **Gold – Special Diet Program of the Year** for the Purple Zone, our commitment to safe, allergen-aware dining that ensures all students can eat with confidence.
- **Gold – Wellness and Nutrition Program of the Year** for our impactful National Nutrition Month campaign, which empowered students to make mindful, nourishing food choices.

These honors reflect the creativity, care, and collaboration that our team brings to every plate and program. Thank you for making UMD a national leader in campus dining—this recognition belongs to all of you!



Safety Tips

**Emergency Preparedness:
Be Ready, Stay Safe**

Being prepared can make all the difference in an emergency. Here's what every Maryland Dining employee should know:

- Know where fire extinguishers and first aid kits are located.
- Report any injury or unsafe condition to a supervisor immediately.
- Familiarize yourself with evacuation routes in case of fire or other emergencies.

You can now view The Dish online: dining.umd.edu/updates