

A Monthly Update for Maryland Dining Employees



The Dish

August 2025

Directors Corner



facilities, onboarding new staff, and finalizing trainings to ensure

I hope everyone is enjoying summer and getting in some fun and relaxation to get ready for the start of the school year!

As summer winds down, Dining Services is in full preparation mode for the upcoming semester. Our team has done an incredible job supporting summer camps and campus groups while delivering excellent service, flexibility, and care throughout the season. Now, we're channeling that same energy into refreshing menus, deep-cleaning

a smooth and successful start to the fall. We can't wait to welcome students, faculty, and staff back to campus and continue providing fresh meals, warm hospitality, and a high standard of service.

Thanks for everything each of you do every day to create a memorable experience for our students and to treat our guests and each other with respect, one meal at a time!

Chris Moore • Director of Dining Services

Employee Spotlight

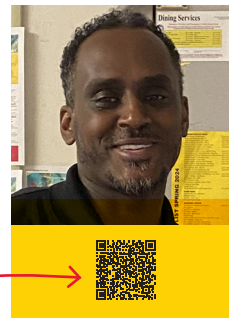
This month's spotlight goes to Yetnayet Lemma!

"He works hard every day. He is our driver for 10 years. He always helps."

Yetnayet Lemma has been a dedicated driver with Dining Services for over 10 years. Known for his strong work ethic and positive attitude, Yetnayet consistently goes above and beyond to support the team. We're grateful for his reliability, helpfulness, and the care he brings to his work every day.

We are so proud of Yetnayet and thankful to have him as a member of the Convenience Shops team!

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



What's Cookin'??

We're proud to share that during the NACUFS 2025 National Conference, the University of Maryland Dining Services was awarded the Loyal E. Horton Dining Grand Prize Award for the Wellness and Nutrition Program of the Year category!

This prestigious national recognition highlights our commitment to fostering a healthy, inclusive, and nutritionally balanced dining experience for our campus community. This grand prize award was in recognition of the "Smart Fuel for Smart Students" series, a four-week informational and interactive series held every Tuesday throughout March in honor of National Nutrition Month.

The award celebrates our innovative programming, educational outreach, and dedication to supporting the well-being of students. From plant-forward dining options and allergen-friendly initiatives to nutrition education workshops and wellness-focused collaborations across campus, our team continues to lead with purpose and impact.

This honor reflects the hard work and passion of our entire Dining Services team, chefs, cooks, managers and student staff who make wellness a cornerstone of the Maryland dining experience.

Congratulations to everyone involved in making this achievement possible!



Upcoming Workshops

» Aug 4-8

Summer Training Week

[Register Here](#)

» 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!

Tameka Burton is now our new Cook for 251 North

Melvía García Donado is now our new Cook for Yahentamitsi

Safety Tips

A Safe Space is a Productive Space

As we gear up for a busy fall, remember that a safe workspace is a productive one. Make sure all equipment is in good working order, report any maintenance needs promptly, and review proper lifting techniques to avoid strain during high-volume prep and deliveries. Let's kick off the semester with safety top of mind—for ourselves, our teammates, and our guests!

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