

What's Cookin'?

APRIL 2007



"WE FEED THE BEARS!"

UNC DINING SERVICES IS COMMITTED TO PROVIDING QUALITY FOOD AND SERVICE IN A PROFESSIONAL MANNER TO THE UNC CAMPUS COMMUNITY AND GUESTS. WE SUPPORT THE MISSION OF THE UNIVERSITY BY PROMOTING NUTRITIONAL AWARENESS AND MEETING DIVERSE CULINARY NEEDS WHILE EMPHASIZING VALUE FOR ALL CUSTOMERS.

Congratulations Suttiphan!



Congratulations to Suttiphan Ngamtipakon (aka Pae) for his American Culinary Federation Silver Medal! He won second place at the NACUFS Culinary Challenge with his dish, *Thai Style Tofu Cakes with Chiang Mai Sauce & Typhoon Salad*.

The challenge took place at the NACUFS Continental Regional Conference in Missoula, Montana in March.

Great job, Suttiphan!



*We're Proud
of You!*

Did you know?

If you would like more information regarding ServSafe, visit www.servsafe.com. The website has great resources for students of the course, including Food Safety FAQs.



Welcome!

A warm welcome to **Sherri Camilli**, who is the New UC Food Court and Cash Operations Manager! Welcome to Dining Services!

Congratulations to **Jan Nelson** on joining our classified team as Concessions & Vending Manager!

Also, congratulations to **Babette Halle**, who recently moved into a full time position at TK!

HR Fast Facts

Worker's Comp & Reporting Injuries

We care about all of our employees' health and safety, and we expect all employees to work in a safe manner. Unfortunately, sometimes injuries happen.

If you are injured while working, it is your responsibility to report the injury to your immediate supervisor. It is best to report it immediately, but it must be reported within four working days of the injury. Failure to report a claim within the four days may reduce your benefits and cause you to be financially responsible for the treatment.

If you are injured and need medical treatment, you should go to the Human Resource Services Department, located in Carter Hall.

For more info, call Human Resources at 351-2718 or visit the HR website at <http://www.unco.edu/hr>.

April Birthdays!

Peggy Anderson	April 1st
Kay Lynn McEwen	April 1st
Debbie Gutierrez	April 8th
Nancy Bradbury	April 14th
Bev Hundertmark	April 16th
Terry Miller	April 19th
Ron Bennett	April 21st
Bob Baxley	April 24th
Carmen Vasquez	April 30th



Did we miss your birthday? Do you have comments, questions or ideas? Feel free to call the Dining Services Office at 351-2652 or email diningservices@unco.edu.

Featured Recipe - Monterey Chicken Fajitas

From our Spring 2007 Taste of Home Event

Serves 6-8

- 2 Tbsp vegetable oil
- 1 lb boneless chicken breasts, cut into strips
- 1 medium green pepper, cut into strips
- 1 medium onion, sliced
- 1 (10 oz) can cream of mushroom soup
- 1/2 cup Pace chunky salsa
- 8 flour tortillas, warmed
- 1 cup shredded Monterey Jack cheese



Heat oil in skillet. Add chicken and cook until browned, stirring often. Add pepper and onion; cook until tender crisp. Add soup and salsa and heat through. Spoon about 1/2 cup chicken mixture down center of each tortilla. Top with cheese and additional salsa. Fold tortilla around filling.

FUN FOOD FACT:

The average person eats almost 1,500 pounds of food a year! On average, that can be thought of as 150 pounds of meat, 290 pounds of milk and cream, 35 pounds of eggs, 48 pounds of chicken, 68 pounds of bread, 125 pounds of potatoes, and 80 pounds of fruit!

Information from Nutritional Management Services

**April showers
bring
May flowers!**

MARK YOUR CALENDARS!

PASSOVER & EASTER

April 3rd-10th, special Passover items need to be available in the Dining Rooms. Easter Brunch is Sunday, April 8th.

PREVIEW DAYS AND GROUPS

Friday, April 13th - Scholars Day (will have tickets)
Saturday, April 14th - Open House (optional brunch)
Friday, April 20th - Junior Day
Friday, April 27th - Preview Day

TASTE OF HOME

Last week's Taste of Home Event was a success! The last one this year is April 4th during lunch and dinner at TK & Holmes and lunch at the UC.

DON'T FORGET!

Employee of the Year nominations are due April 25th!

INTERNATIONAL WEEK

April 23rd-27th, the dining rooms will feature different cuisines from around the world. The cuisines featured will be from West Africa, Morocco, Thailand, Germany and Peru.

CUSTOMER APPRECIATION WEEK

As a thank you to our customers, during the week of April 23rd-29th there will be special menu items and events at TK, Holmes and the UC.

COMING NEXT MONTH . . .

Study Breaks at TK & Holmes are May 7th-10th
from 9-10pm
Last meal served for Spring 2007 is Lunch on
Friday, May 11th
Wednesday, May 16th - Cook's Luncheon Day
Look for more details coming soon!

FEATURED EMPLOYEES OF THE MONTH

Featured Employees are picked at random every month and displayed in each dining room so both you and our customers can learn more about our wonderful employees!

The Featured Employees of the month for April are:

Ana Casas (Holmes)
Chad Marsh (TK)
Peggy Rall (UC)

CAPTAIN GRAVITY'S SAFETY TIP OF THE MONTH

CLEAN & SANITIZE

Health inspectors pay close attention to the cleaning and sanitizing of work stations. Being insufficient in this area can result in a critical violation and can greatly increase the opportunity for a foodborne illness. To make sure you are not compromising food safety, follow the guidelines below.

Any surface that comes in contact with food must be cleaned and sanitized:

- After each use
- Anytime you begin working with another type of food
- Anytime you are interrupted during a task and the tools or items you have been working with may have been contaminated
- At four-hour intervals, if the items are in constant use



Most tableware, utensils, pots and pans should be cleaned and sanitized in a dish machine. No matter the type of machine, some general procedures must be followed:

- Check the machine for cleanliness at least once a day, cleaning it as necessary
- Scrape, rinse, or soak items before washing
- Load dish racks correctly
- Check temperatures, pressure, and chemical concentration

Adapted from Weld County Department of Public Health & Environment's "Eatery Insights" (Winter 2007)

Cleaning is the process of removing food and other types of soil from a surface.
Sanitizing is the process of reducing the number of microorganisms on a clean surface to safe levels.

