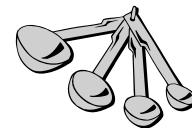




WE NEED YOUR HELP! OUR NEW MONTHLY DINING SERVICES NEWSLETTER NEEDS A NAME! YOU CAN SUBMIT IDEAS FOR NAMES TO YOUR MANAGER OR TO THE DINING SERVICES OFFICE. PLEASE SUBMIT ALL IDEAS BY WEDNESDAY, FEBRUARY 28TH!



Dining Services' Award Winning Staff

Suttiphan Ngamtipakon

Congratulations to Suttiphan for being this year's NACUFS Culinary Challenge Representative from UNC. He will be traveling to Montana in March to represent UNC at the NACUFS Continental Region Conference with his dish, *Crusted Tofu with Chiang Mai Spicy Sauce & Typhoon Salad*. Please wish him the best of luck!

Pamela Larkin

Please also congratulate Pamela for winning first place for her Gingerbread Birdhouse at the Wilton Cake Competition February 2nd-4th in Denver. The Competition was part of the Denver Garden & Home Show and the Colorado International Cake Exploration Society. Congratulations Pamela!

TK Chili Cook-Off Winners

- 1) "Sweet, Spicy & Sassy Chili"
By Desiree Richardson &
& Christina Trujillo
- 2) "Chili Enfuego"
By Derek Rice



Holmes Chili Cook-Off Winners

- 1) "Gila Tequila Chili"
By Zuleika Santos
- 2) "Thick & Hearty Chicken & Chorizo Chili"
By Debbie Gutierrez
- 3) "Crazy Horse Chili"
By Colleen Harner

WE WANT YOUR INPUT!

DINING SERVICES IS WORKING ON SOME IDEAS FOR THIS FALL & WE WANT TO KNOW WHAT YOU THINK!

Healthy Line - We will have an area in the dining rooms designated for items that meet requests for more healthy options and to accommodate customers with food allergies and special dietary needs. Where do you think this Healthy Line should be located, how can we do this without adding lots more production, and what are your menu item ideas?

Hot Gourmet to Go - We need to work towards adding some hot, ready-to-go items to Gourmet to Go. What are your ideas for menu items and what will we need to do to accomplish this, considering labor, equipment, space, etc.

Please give suggestions to your manager, unit chef or Holly. Thank you!

February Birthdays!

Miranda Lopez	February 2nd
Penny Preston	February 12th
Lee Nelson	February 15th
Karina Carrera	February 24th
Norman Miller	February 25th
Suttiphan Ngamtipakon	February 28th
Angel Gorman	February 29th



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

Congratulations!

Congratulations to all our Dining Services employees who reached an anniversary of 5, 10, or 15 years of service to UNC during 2006!

Rosemary Garcia	5 years
Peggy Rall	15 years
Judy Werner	15 years
Barb Conley	10 years
Pamela Larkin	10 years
Laura Martin-Baxley	10 years
Zuleika Santos	5 years

MARK YOUR CALENDARS!

PREVIEW DAYS THIS MONTH

Saturday, February 2nd
Friday, February 9th
Saturday, February 17th

RETURNOPOLY KICK-OFF DINNER

Wednesday, February 7th @ TK & Holmes

SERVSAFE RETESTING

There will be a ServSafe retesting February 13th for those employees who didn't pass the ServSafe test last time. See your manager for more information.

ASH WEDNESDAY

Wednesday, February 21st @ TK & Holmes. Dining Rooms must have fish available on Ash Wednesday and each Friday until Easter (April 8th, 2007)

SOUL FOOD DEMO COOKING

by Chef Aran Essig & Derek Rice for Black History Month

Wednesday, February 14th, 12:00 at the UC Food Court
Wednesday, February 21st, 5:30 at Holmes Dining Hall
Wednesday, February 28th, 5:30 at TK Dining Room

COMING NEXT MONTH . . .

Daylight Savings Time is Sunday, March 11th
Spring Break is March 19th - 23rd

HR Fast Facts

It's that time! Your W-2 for 2006 was sent to your home address during the month of January. If you have not received your W-2 by now, please contact the Payroll Office at 351-2700.

Did you know? UNC classified employees can take classes at UNC, CSU, or Aims for personal or professional development. Full-time employees can take up to 6 credits a year at UNC or CSU and up to 6 credits per semester at Aims. Part-time employees should check with Human Resources for eligibility and more information.

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

Featured Recipe - Peanut Butter Pie

From our Fall 2006 Taste of Home Event

Serves 8

- 8 oz cool whip
- 3/4 cup extra crunchy peanut butter
- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar
- 1/2 cup milk
- graham crackers
- 6 Tbsp butter

To make the crust, crush graham crackers and mix with melted butter. Press into pie pan and freeze for 30 minutes. Mix cool whip, peanut butter, cream cheese, powdered sugar and milk. Fold into crust. Freeze the pie; serve and enjoy! For an added treat, drizzle melted chocolate on top of the pie.

CAPTAIN GRAVITY'S SAFETY TIP OF THE MONTH

PREVENTING SLIPS, TRIPS AND FALLS



Good Housekeeping

- * Keep clutter out of work areas
- * Keep equipment in its proper place
- * Keep walkways and aisles clear
- * Wipe up spills immediately
- * Discard trash
- * Close drawers & cabinets after use

Fall Prevention Checklist

- * Avoid bending, twisting and leaning backward while seated
- * Always use a stepladder for overhead reaching
- * Report loose carpeting or damaged flooring
- * Never carry anything that keeps you from seeing where you're going
- * Use handrails on stairs

Courtesy of Pinnacol Assurance

If you find yourself heading for a fall, remember to roll, not reach. By letting your body crumple and roll, you're less likely to get injured. Reaching out to break your fall may cause you to break an arm or a leg. If you fall, slip or trip, report it immediately, even if it's minor.

