

Vision

Dining Services provides an inclusive dining experience and promotes understanding and appreciation of different life styles, while striving for complete customer satisfaction.

Mission

Dining Services provides students, faculty, staff, and the surrounding community with quality food and services. This is accomplished by practicing creative menu development, ensuring a friendly environment, and incorporating variety and convenience.

Goals

Dining Services Goals Mapped to the UMD and Student Life Strategic Plans

Dining Services Goal	Mapping to University Goals	Mapping to Student Life Goals
1. Develop and create a HACCP program for our Dining Services warehouse and receiving area.	6	5.1, 5.2, 5.3
2. Create an educational partnership with UMD Children’s Place on exploring healthy and nutritious foods through tasting and menu creation.	1, 5	2.21, 5.2, 6.3
3. Develop and implement the STARS program for efficiently documenting our sustainable food/beverage purchases.	1, 4, 5	1.1, 3.2, 4.1, 5.1, 5.3,6.3
4. Design and construct a new Grab & Go location in the Kirby Plaza Food Court.	5, 6	3.2, 4.1, 4.2, 4.3, 5.1, 5.3

Objectives/Outcomes/Assessment

Objective/Outcome	Mapping to Department Goal	Assessment Strategy
<p>Work with the department of Environmental Health and Safety to develop a Hazard Analysis and Critical Control Points program for food safety. Train our warehouse staff after completion of the program.</p>	<p>1</p>	<p>Log temperatures when receiving food products from vendors.</p>
<p>Create a monthly lesson plan with our Dietitian for preschoolers and toddlers involving a healthy food option. This will include a brief introduction to the food and then a preparation involving cutting, measuring, mixing etc., followed by eating what was created. Work with the UMD SAP farm for seasonal offerings that will fit into the lesson plan for the month. Collaboration with the Children’s Place teachers on specific menu offerings.</p>	<p>2</p>	<p>Survey Children’s Place teachers and parents on nutrition program.</p>
<p>Work with the Director and the Office of Sustainability to establish what is needed for documentation for the Stars program. Work with training of a staff person to research local products from vendors. Compile yearly usage to be used in the annual STARS reporting project.</p>	<p>3</p>	<p>Data on incoming food will indicate local/regional sourcing (doesn’t exist now). Develop a report(s) that can be used by Sustainability to update the food/beverage section of the STARS report.</p>
<p>Work with Facilities Management to plan and construct a new Grab & Go location. Assist the designated architectural firm in designing plans. Look at new equipment needed for the new area. Select food and beverage items for the new area that will satisfy our customers’ requests and needs. Continue to monitor the time frame to keep on task for location completion and opening.</p>	<p>4</p>	<p>Review similar existing Grab & Go outlets (airport, universities, malls). Survey students on products desired in the Grab & Go. Assess customer count and average check for the new outlet. Review products that are/are not in demand and change as necessary.</p>