

*Student Inspired • Locally Influenced • Chef Crafted*

**FALL 2023  
DINING UPDATE**



# WELCOME TO THE TEAM

## Jerrod Soza

### Resident District Manager

Jerrod is our new Resident District Manager and oversees all areas of dining on campus. He grew up in the charming city of Dodge City, Kansas. He attended the prestigious University of Kansas where he obtained a Bachelor's degree before pursuing a Master of Business Administration degree from Baker University. With over 25 years of experience in the business world, Jerrod has worked in all levels of operations, proving his expertise in various areas.



Jerrod is married to his wife, Erica, and together they have a 13-year-old daughter, Naya. Being bilingual, Jerrod can communicate effectively in both English and Spanish. In his spare time, he enjoys traveling, landscaping, and spending quality time with his family. Jerrod is excited to be a part of Benedictines culture and loves how warm and welcoming everyone has been. Be sure to introduce yourself and say hello when you see Jerrod on campus!

Email: [jerrod.soza@aladdinfood.com](mailto:jerrod.soza@aladdinfood.com)

Visit our website to view hours of operations, menus, or contact us information.  
**[benedictine.campus-dining.com](http://benedictine.campus-dining.com)**

# DINING SERVICES SEMESTER REVIEW

## YOU SPOKE, WE LISTENED

In October 2023, a student survey was offered to all students to reflect on their Dining Services experience. From these survey results, our team has been striving to make improvements to better the Dining experience.

<b>Milkshakes</b>	Effective November 30, 2023 The Grille added the option of milkshakes.
<b>Eliminating Meal Swipes</b>	Starting Spring semester 2024, students will be able to use their 3 meal swipes at any point in the day. Time frames will be eliminated.
<b>Menu Displays</b>	Menu and nutrition facts are now shown at each meal station in the Dining Hall
<b>Express Lunch Option</b>	Added the Grab & Go option in The Nest of express lunch sandwich meals
<b>Additional Dining Options in Evening</b>	Holy Smokes has now expanded their hours to evenings to give students another dining option for dinner.

## CHALLENGES

<b>Lunch Rush</b>	A challenge we have faced is handling the lunch rush that comes in after class and after mass. During these time periods, we have a rush of 200-300 students at a time in the Dining Hall. We are working to provide a better experience for students during these times. We want to increase the speed of lines, have every station fully stocked, and ensure quality of food. We are implementing many new procedures for the Spring semester and working hard as a team to improve operations and find the best position for all employees. We also have added to our front of house management team to assist in these improvements.
<b>Dishes</b>	In the summer of 2023, the dish room had a kitchen fire and all dish room equipment was destroyed. Until November, we had to use plastic and paper dishware while the dish room was being rebuilt. In November, the dish room was completed and a rental dishwasher was installed. Over Christmas break, a custom-built dishwasher will be installed in the dish room. We appreciate students' patience and understanding while we undergo this renovation.

**DID YOU KNOW?** For individuals with dietary restrictions that are looking for more guidance, our Corporate Wellness Dietitians are available through our Ask a Dietitian program, free of charge, by emailing [askadietitian@aladdinfood.com](mailto:askadietitian@aladdinfood.com)

# FALL SEMESTER AT A GLANCE

## HIGHLIGHTS

<b>Community Engagement</b>	<p>Locally Sourced Produce</p> <p>We received fresh vegetables, fruit, and apple cider from Jirak Family Produce. Pumpkins for the students were provided by a local farmer.</p>
<b>Pumpkin Decorating</b>	<p>Students were given the opportunity to decorate their own pumpkin in the Dining Hall during Homecoming week. Students got creative and had a good time while doing it! Approximately 400 pumpkins were decorated!</p>
<b>Homecoming Week</b>	<p>Like the rest of campus, we stayed busy during Homecoming week by having an event take place everyday of the week!</p> <ul style="list-style-type: none"> <li>• Monday – Pumpkin decorating</li> <li>• Tuesday – Taco Tuesday</li> <li>• Wednesday – Gourmet hamburgers in the Dining Hall</li> <li>• Thursday - Apple themed desserts to celebrate apple day</li> <li>• Friday – FRY day! Fried fish and appetizers</li> </ul>

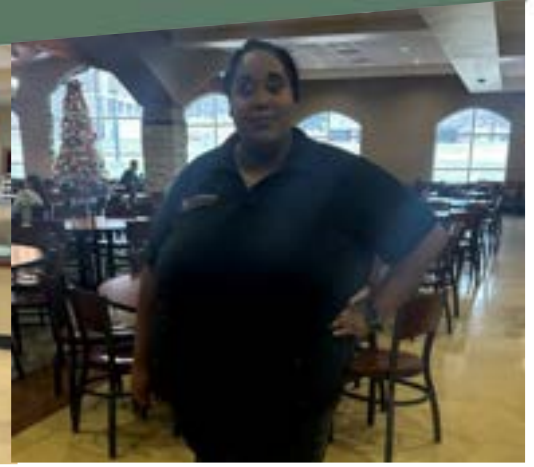


Noodle Bowl Day! Students were able to customize their stir fry with fresh vegetables and choice of pork or steak!



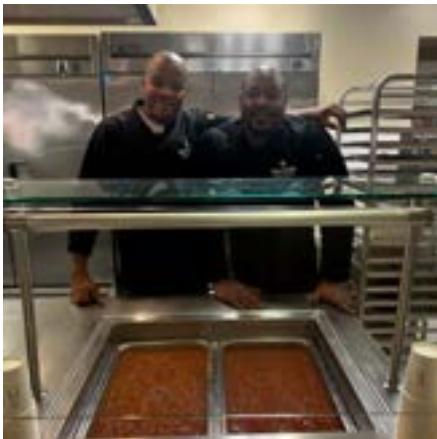
To get in the Christmas spirit, students decorated their own sugar cookie!

# FALL SEMESTER AT A GLANCE



## OUR EMPLOYEES

Promotions	<ul style="list-style-type: none"> <li>Kiera White, Front of House Supervisor, has now been promoted to Front of House Manager. With 10 years of experience at Benedictine Dining Services, she possess great knowledge and skill in dining operations. She will help our team serve students in an efficient way and will be an asset to our managerial team. Kiera has displayed great leadership and we are so excited for her to transition into this new role.</li> </ul>
Spring Semester	<ul style="list-style-type: none"> <li>We are working hard as a team to improve operations and find the best position for all employees that utilizes their strengths. During Christmas break our team will prepare and plan for the Spring semester.</li> </ul>
Employee of the Month	<ul style="list-style-type: none"> <li>Yolanda is a good role model for other employees! She is a team player and comes to work everyday with a great attitude and loves what she does for the college. She maintains our busy salad bar with a variety of selections that the students enjoy. Her passion is helping with the hunger coalition and has provided over 10 years of excellent service. We are proud to have her a part of our team.</li> </ul>



# STUDENTS



Students enjoying Nacho Day at Holy Smokes. This was such a fun day for staff and students. We are excited to bring more LTOs to students!



International Day! For this event, we chose to do Costa Rica for our theme. We have a lot of student employees that are from Costa Rica and we thought this would be a fun location! We served: Chifrijo (*pork w /beans*), Ceviche (*seafood salad*), and Carne en Salsa (*beef w /sweet and tangy tomato sauce*)



Nacho Day!



Chef and a student on Fish Friday in the Dining Hall. Alaskan salmon with honey Cajun glaze, steamed broccoli, and seasoned rice was being served!

# ROCKY'S ROADHOUSE

On November 11th, we had the opportunity to serve up some delicious options from our brand-new food trailer, Rocky's Roadhouse. We served two options: a brisket or pulled pork sandwich, chips, and bottled water OR brisket or pulled pork nachos and a bottled water. It was the first chance for our staff to use the food trailer and adapt to the learning curve of serving out of it. It was a successful day, and our team is eager to continue utilizing the trailer and experimenting with new menus and ideas.



# THANKSGIVING



# SPECIAL EVENTS



Lisa helping encourage students to celebrate National Angel Food Cake Day with us!



Students enjoyed decorating Pumpkins to celebrate Homecoming week and the Fall season.



Students were able to get creative in the Dining Hall and personalize their Pumpkins to celebrate Homecoming Week and the Fall season.



Angel Food Cake Day was so fun for the students. They enjoyed all the toppings and making their own creations!