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Volume 2 Issue 9

The Marketplace Messenger

Communicating Grinnell College Dining Services
news of interest to our diners

The information contained in this publication is designed to be read on your computer. Due to the use of various fonts and pictures, printing this publication may result in reduced readability.

By not printing this publication, you are assisting Grinnell College Dining Services in its goal to reduce, reuse, and recycle as much as possible.

Thanks for helping us remain as "green" as possible!

CERTIFIED

As of February 1, 2008, 100% of the Grinnell College Dining Services full-time staff has been certified through the ServSafe™ Certification program of The National Restaurant Association Educational Foundation. This certification, widely recognized as the industry standard, is based on an 8-hour course in food handling, preparation, and overall safety. Grinnell College Dining Services is committed to maintaining this 100% certification rate as well as providing you with a safe, secure, and hassle-free dining experience.



New Face

Gloria Miner has joined the dining staff working mainly in the pizza venue. Gloria began her work on February 4. If you have not had the opportunity to say "hi," please take a moment to welcome her to

our staff and the Grinnell College community.

Management Members to Present at NACUFS Meeting

March 9-13, Dick Williams – director of dining, Scott Turley – executive chef, and Terry Waltersdorf – assistant director for procurement, are scheduled to attend the NACUFS Regional Conference at Purdue University in West Lafayette, Ind.

Chef Scott has been chosen as a contestant in the NACUFS Culinary Challenge. Scott will prepare his dish inside a time limit and be judged on a number of criteria, including taste, texture, sanitation, etc. by highly-credentialed American Culinary Federation (ACF) chefs. If Scott wins this competition, he will represent the NACUFS Midwest region at the National NACUFS Conference and Culinary Competition this summer in Washington, D.C.



Chef Scott's competition dish: Striped Sea Bass with Lemon Beurre Blanc, Porcini Gnocchi, Carrots, and Zucchini

Terry has been asked to be part of a panel discussion on local purchasing. He will be discussing Grinnell College's local purchasing efforts and how this impacts the dining menu, as well as the local producers.

Some of the information presented will be taken from a report made in May 2006 by an independent study group assisted by Professor Jonathan Andelson '70. Other schools participating in the forum are: University of Northern Iowa, The Ohio State University, the University of Notre Dame, Ball State University, Iowa State University, the University of Illinois, and the University of Michigan.

The Midwest Region of NACUFS is comprised of the following states: Iowa, Nebraska, Kansas, Missouri, Ohio, Indiana, Illinois, and Wisconsin.

Patio Furniture Coming Soon

Dining Services is working with the Dining Services Committee to acquire furniture for the outdoor patio near the Commons. At present, nothing is finalized, but the selection process is well underway and progress is being made.

We are hoping to have the furniture on campus and installed by the first part of April. More details will be forthcoming as soon as the selection and ordering processes are completed.

Watch upcoming issues of *The Marketplace Messenger* for more information on this and other subjects of interest.



Changes Coming

In an effort to continue "greening" Grinnell College Dining Services, considerable effort and research has gone into sourcing a compostable and renewable cup and lid for use in Out Takes and The Spencer Grill. A corn-based cup has been

sourced and, as soon as it can be brought into stock, will replace the current wax-coated paper cups in these two locations. We hope this will be possible by spring break.

Grinnell College Dining Services has been working with our suppliers for the past several months on the product, which will decompose in a landfill or composting scenario within 50 days of exposure to heat and humidity. The cup – Greenware™ from Fabri-Kal – is made of a resin derived entirely from natural corn materials known as Natureworks™ Poly Lactic Acid (PLA).

At present this product is only available for use with cold beverages. We continue to seek an environmentally friendly product to use with hot beverages.

The Dietitian's Corner

Britt McConnell, our consulting dietitian, will present a number of displays and talks over the next few months. Her first display will be February 20 on the topic of beverage choices. This informational display will be available during the lunch meal just inside The Marketplace.

Britt's first presentation will be on the importance of eating breakfast on March 5 in the Pavilion dining room of The Marketplace. Again, during the lunch meal, the presentation will be an opportunity to lunch and learn. There will be good information, as well as time for questions and answers.

Additional displays and presentations will be posted in The Marketplace.

Did You Know?

Grinnell College Dining Services fries only in trans-fat free, low-lin soybean oil. The product, known as Asoyia™ Oil, is produced at a Cargill facility in southeast Iowa and is often transported in bulk through our campus on the railroad. Asoyia™ is so versatile it is not only used for frying, but for salads and other cooking applications not usually possible with other oils. GCDS continues to look for new, innovative, local, and healthy products for your dining pleasure.

Reader's Quiz

In our last publication we began the process toward a *Marketplace Messenger* reader's prize. I hope you are keeping track of the clues and reading through past issues of the *Marketplace Messenger* available on the Dining Services' website.

Today's clue is "one of our local producers from Brooklyn." If you know the answer, keep track of it. You will need this and other answers to complete the word puzzle and earn your chance at the Samsung digital camera.

Thanks for reading!

This publication is produced by Grinnell College Dining Services (641-269-3661)

Grinnell College Dining Services

Fueling the bodies that power the minds of tomorrow's innovators!