

Marketplace Messenger

Communicating news of interest from *Grinnell Dining*.

Welcome...

...to the first issue of the *Marketplace Messenger*. The goal of this communication device is to communicate news of interest as well as making *Grinnell Dining* diners aware of changes, upcoming specials, and benefits of being part of the services offered by *Grinnell Dining*. For additional information concerning subscriptions, please see the "Notice" below right.

Recycling at *Grinnell Dining*

With a history of being socially responsible recyclers, *Grinnell Dining*, in cooperation with the Grinnell Facilities Management Department, has consistently operated one of the largest recycling operations on the Grinnell campus. Currently, *Grinnell Dining* recycles the following items:

- Plastic
- Glass
- Metals
- Cardboard and non-food contact paper

Additionally, all food waste is mulched and is being composted at a local farm. In the near future this compost can be returned to the campus to be used in various landscaping projects keeping *Grinnell Dining* in tune with its vision.

Did you know?

Throughout the year a committee of students, staff, and faculty meet on a regular basis to serve in an advisory capacity to the Department of Dining Services. The committee helps conduct surveys and recommends improvements to Dining Services and/or the appropriate institutional committee where applicable.

Members of the Dining Committee for the 2006-07 academic year are:

- Dick Williams, Director of Dining Services
 - Sheree Andrews, Assistant Dean of Student Affairs and Director of Residence Life
 - Vanessa Taylor, Residence Life Coordinator
 - Les Ollinger, Facilities Management
 - Nancy Combs, Controller
 - Chris Hall, SGA President
 - Zach Razavi, Joint Board Representative
 - Jackie Graves, East Campus
 - Lindsey Dennis, North Campus
 - Amanda Slatos, South Campus
 - Lester Aleman, Off Campus
 - Raquel Greene, Faculty
- Additional staff and Dining management

For more information concerning the Dining Committee, including minutes of the most recent meeting, visit the website at:

<http://www.grinnell.edu/offices/dining/committee/>

As a student, if you are interested in serving on the committee for the 2007-08 academic year, contact your incoming Student Body President early in the fall '07 semester.

The *Grinnell Dining* Mission:

To provide the college family and community with dining and hospitality services that exceed the needs of our customers, through service and quality products, in an ethical and responsible manner, in support of the overall mission of the College.

Vision Statements

- *Ensure cost-effective operation.
- *Attract/retain best possible workforce and provide on-going staff training/development.
- *Develop, on an ongoing basis, progressive menus that reflect authentic ethnic and diverse offerings including vegetarian/vegan and organic selections.
- *Create an atmosphere, through quality food and outstanding service, ensuring that Grinnell Dining is the premiere choice of our college family and community when deciding on a dining venue.
- *Promote environmentally conscious behavior through the reduction of waste and the encouragement of recycling.

In observance of Ash Wednesday and the Lenten season, a fish dish will be served on Ash Wednesday and each Friday evening between now and Easter.

Notice

The *Marketplace Messenger* contains information designed for the diners (and other interested parties) of *Grinnell Dining*. The distribution (through the academic year with the exception of break periods) is only through the list serve. To subscribe, [click here](#) and send an e-mail with the word "join" in the subject line.

Questions regarding this publication can be sent to any member of the *Grinnell Dining* management staff through e-mail. Management staff can be reached in the marketplace during most regular meal periods.

Like what you see? Subscribe to the listserve by [clicking here](#). Place the word "join" in the subject line.

POSITIONS OPEN IN DINING

Positions remain open throughout *Grinnell Dining*. With the opening of the Joe Rosenfield '25 Center and the change to the marketplace dining concept, the need for additional part-time employees increased exponentially. We continue to seek employees who can fill specific time slots.

If you are available and willing to work, please contact any of the Dining Center Supervisors (Lyle Bauman, Kelly Gerhardt, or Rita Vogel). You can contact them in person or by calling 269-4976 or stopping by their office in the marketplace between meal periods.

Do you like recycling? Look for a position in the Dishroom. Like to organize or clean? Try for an opening in the storeroom or custodial. Food preparation or presentation? A cook's help position maybe just your ticket. No matter what your choice of position *Grinnell Dining* has the highest campus pay rates and very flexible schedules.

Due to the sheer number of positions remaining open, it is possible that some venues may need to be closed for specific meals. This will only be done as a "last resort" when available employee levels are not able to support the entire number of venues. We trust that with your help we can keep all the venues open for everyone to enjoy.

BANANA SHORTAGE HITS GRINNELL?



No, the monkeys didn't raid the banana plantation, but the recent below zero temperatures have caused us to reduce the number of cases of bananas we try to bring into stock each week.

The cold weather and resulting lower temperatures in transportation trucks cause bananas to "spot" much earlier than they normally would. Since many of our customers don't really appreciate the "spots" on bananas, we have decided to reduce the number of cases purchased per delivery until changes in the weather rectify the problem.

You can be assured that bananas will be back in significant quantity once the weather moderates for more than a day – hopefully VERY soon. We have added Anjou Pears to the fruit display during the banana reduction.

New Items @ The Spencer Grill

Steaz Green Tea Soda – Available in three flavors

- ❖ Gingerale
- ❖ Key Lime
- ❖ Root Beer

Soy Smoothies – Choose from these fruit-flavored varieties

- ❖ Mixed Berry
- ❖ Orange-Mango
- ❖ Strawberry-Banana

Have you tried our home-made soups? The soup variety changes daily and each is made from premium quality ingredients including Yukon Gold™ potatoes, special varieties of mushrooms, and exotic cheeses like smoked gouda. Each soup is a treasure trove of flavorful creamy goodness.

Reservable Dining Rooms Available

Grinnell Dining maintains three reservable dining rooms on the mezzanine level of the marketplace. To reserve one of these rooms for your group, please contact the Conference Operations Office at campus extension 3178.

To use the rooms, all guests must be diners in the *Grinnell Dining* facility and come through the serving line. The charges can be cared for through cash, meal plan, or assigned to a campus account (if prior arrangements are made).

All rooms can accommodate approximately 12-24 people (depending on the arrangement) with a wide variety of beverages just outside each entryway for a quick re-fill.

Grinnell Dining
...because we care