CHEFS’ FARE

Chefs’ Fare “Our Town Take Down” took place at Duff Student Restaurant during dinner on Wednesday, March 7th. The chefs from Juniata and University of Pittsburgh at Johnstown traveled to Westminster College for the friendly cooking competition. Each food station showcased the flavors of their hometown by using at least 80% local and seasonal ingredients.

Juniata chefs Matt and Nancy, conquered the audience with their beef and venison burger sliders, coleslaw and Harley’s BBQ Chips as they represented Huntingdon County in Pennsylvania.

Chefs Randy and Justin of the University of Pittsburgh at Johnstown artistically created the BBQ Pulled Pork Pierogi Sliders and Fried Chocolate was a special treat for all to try.

Chef Jason and Pat featured the home cooked comfort foods of Amish style baked chicken, egg noodles cooked in chicken stock, fresh carrots and chocolate whoopie pies. Our station represented the simple life of New Wilmington Pennsylvania of fresh produce from the local Fresh Marketplace and surrounding Amish farms.

The students, faculty and staff enjoyed sampling the many offerings and voted for their favorite meal. As a result Juniata University captured the win during the first round of the Chefs’ Fare 2018. Closely afterwards UPJ came in second and Westminster followed in third.

Our chefs traveled to Juniata University on March 23rd and to University of Pittsburgh at Johnstown on April 4th.

Overall the chefs from Juniata College rein as 2018 OUR TOWN TAKEDOWN Chefs’ Fare Champion.

Sodexo retiree Fern Layton participated in the cancer survivor lap at Westminster Relay for Life on April 21st.
GREEN WITH ENVY

Spring is the perfect season to use fresh ingredients to craft crave-worthy salads. It is also a great time to educate students about environmental impact, especially Sodexo’s commitment to sustainability and protecting the environment for generations to come.

GREEN WITH ENVY is a spirited promotion dedicated to all things clean and green! It was a great time to showcase to students that we are committed to serving unique meals that are nourishing, flavorful and fun to eat. Fresh fruit spinach smoothie and bountiful salads with assorted toppings we served for lunch in Duff.

ADD GREEN. GET GREEN.

The innovated “ADD GREEN. GET GREEN.” promotion encouraged students, faculty and staff to add more dine dollars to their meal plans. This campaign ran twice: once in March and again from April 5th—15th.

The “ADD GREEN. GET GREEN” campaign rewarded the participant at the end by giving them green edibles, such as green grapes, green apple, celery, banana and dark chocolate mint.

We included a countdown until finals, the end of semester and other posts relating food and finals on social media.

In conclusion $2,247 worth of voluntary meal plans were sold for both campaigns which included several GET app purchases.

ADD GREEN. GET GREEN.

It’s time to RELOAD your Titan Card!

Do you have enough Dine Dollars to last you until May 10th?

Add-on Dine Dollars with the GET app or at the Titan Card office.

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EASTER DINNER

Our traditional Easter Dinner was served on Thursday, March 22nd in Duff Dining. The students were delighted with the menu and the ability to serve themselves.

The buffet dinner included Carved Smoked Pit Ham, Stuffed Shells with House Marinara, Italian Chicken Breast, California Mixed Vegetables, Wild Rice and Skillet Sweet Potatoes. Also the Simple Servings station served Rosemary Roasted Pork Loin, Italian Roasted Red Bliss Potatoes, and Spinach with Garlic & Onions.

The jar of jelly beans kept the students guessing until the next day. Hunter guessed 12 jelly beans shy to the correct amount of 740. He received a glass Mindful jar full of gourmet jelly beans.

NATIONAL STUDENT EMPLOYEE DAY

Sodexo employs approximately 6,200 students at over 380 locations nationwide. As part of National Student Employee Week, Sodexo teams across the country celebrated Student Employee Appreciation Day on Wednesday, April 11th. Here at Westminster College, we celebrated and honored our thirty seven dining services student employees by giving them a “You’re Our Hero” coupon for a free 6” Sammie’s Sub Sandwich, a chocolate bar and a cupcake.

The students were appreciative of the recognition and rewards they received. We sincerely appreciate all their hard work and dedication in having a part time job along for being a full time student.
ELITE EVENTS

Oversized deliciousness meals made everyone’s taste buds jump with joy especially from our Elite Events. By adding a twist to dining offerings, students look forward to a new dining experience here on campus. These types of meals are occasionally served during lunch and dinner in Duff Dining. At times, they are also offered at Charleston Market, which is located at the TUB Food Court.

The Beef Philly Style Cheesesteak BLT sandwich was featured in Duff during lunch on March 20th and again on May 2nd. A student mentioned that the sandwich tasted exactly like she’s accustomed to and reminded her of being home.

The students love steak night, especially the Stone Steakhouse Elite Event that took place in Duff Dining on Wednesday, April 18th. Seventy five students enjoyed a 9 ounce Herb Seasoned New York Strip Steak, fresh steamed asparagus and a twice baked potato for an additional $5 at dinner.

The Elite Events were shared on our social media pages including Facebook. In particular, this steak post reached 197 people with an engaged comment from a fan that states, “Makes me want to enroll.”

We believe that student engagement and experiences through food is the key to everyday life.
Sammie’s limited time offers included the Deli Ham and Bacon & Swiss on Croissant, which ran from February 26th to April 15th, and the Roast Turkey Ciabatta Club rounded up offers for the semester. The Grille featured the Grilled Brat and Onion Sandwich during the first half of the spring semester and ended with fan favorite with a Grilled Cheese Sandwich.

The Titan Club featured shrimp everything during Lent, such as Po’boy, baskets, and rice bowl. The Minty Blast favorite milkshake returned to the Titan Club along with a new flavor “Death by Chocolate”.

Shrimp Po’boy - Fried Shrimp on a sub bun with lettuce and mayo.
$6.99 / $6.29

Shrimp Basket - Fried Shrimp and Fries in a Basket.
$7.21 / $6.49

Shrimp Rice Bowl - Fried Shrimp in a Rice Bowl with onions, peppers, mushrooms an carrots with Asian Sauce.
$8.32 / $7.49

Death by Chocolate Milkshake
Attention chocoholics! We’ve put together chocolate ice cream with chocolate-covered almonds, chocolate truffles, and fudge chips. Do you think you can handle it?
Large $4.66 Cash/$4.19 Dine
Small $4.19 Cash/$3.79 Dine
*Contains Almonds

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Twitted Terra debuted during Earth Day Celebration on Friday, April 20th during lunch in Duff Dining. Whole grains instead of refined “white” grain products were used as base to the build your own grain bowl concept. Students had an array of toppings to add, such as chicken, pork, tofu and many colorful vegetables. Other than chicken stock, we offered vegetable stock for our vegetarian and vegan friends.

Students, faculty and staff enjoyed the Twitted Terra Bowl, which they created for lunch and look forward to experience again in the dining hall.

Earth Day celebration was not complete without focusing on the three “R’s”: Reuse, Recycle and Reduce. The faculty and staff members along with some students used their reusable cup to purchase a fountain drink for 25¢. The special drink offer began on Earth Day, April 20\textsuperscript{th} and lasted until April 27\textsuperscript{th}.

Due to our sustainability responsibility, we donated leftover food to the City Rescue Mission of New Castle, PA to help the needy families and to reduce food waste. Another tactic to recycle food scraps was composting. Later the composting bins were taken to the Westminster’s Field Station which eventually produced rich nutrient soil for the community garden.
CUSTOMER APPRECIATION DAY

May 1st marked our annual appreciation day for all our loyal customers and friends at Duff Dining. It was a fun and tasty treat as students, faculty and staff indulged in dipped strawberries, fresh pineapple chunks, marshmallows, bananas and pretzel rods in creamy gourmet chocolate.

In addition, each person spun the prize wheel for a chance to win a Titan Club combo meal of their choice by landing on the yellow section. We had 28 winners of the top prize and hundreds treasure chest winners too.

CRAM JAM

It was another wonderful academic year as we concluded with the fan favorite CRAM JAM “Late Night Break-Fast” event. Student Affairs hosted this semester’s event and invited all current Westminster students to attend the free late breakfast meal at Duff Dining. Our students love breakfast food, especially the made-to-order omelets! The difference between CRAM JAM and brunch omelets was who prepared them. During the “Late Night Break-fast” a Westminster faculty or staff member was the one who whipped up those tasty custom creations rather than a cook from Duff.

THE EMPTY BOWLS

The dining services participated in The Empty Bowls campaign by donating 40 dozen various cookies for the event’s traditional cookie table. Last September, the dining services and Westminster’s Student Government Association hosted the craft fair in which raised $904. Sodexo and Westminster SGA both were presented donation thank you plaques from The Empty Bowls organization. In addition, Sodexo Stop Hunger Foundation donated $1000 towards the childhood hunger summer food program for Lawrence County in Pennsylvania.

During The Empty Bowls event “Mealin & Dealin” a cooking faceoff between the New Castle School District Varsity Football and the Girls Basketball Teams took place. The players had an opportunity to learn about healthy eating and how to prepare nutritious meals.

The Empty Bowls works in conjunction with the Greater Pittsburgh Community Food Bank, Lawrence County Community Action Partnership, and United Way to ensure the children still have access to free, healthy meals while school is out through the Summer Food Service Program.

Last summer, over 20 locations hosted the Summer Food Program throughout Lawrence County. The sites served breakfast, lunch and snacks, as well as provided fun and educational activities for children a 18 and under. In addition, two mobile feeding routes were added making it easier to get to some of the children who may have had a harder time getting to a stationary site. Over 25,000 meals were served throughout Lawrence County!
COMMENCEMENT

Saturday, May 12th marked Westminster’s 164th Commencement with 250 students receiving their bachelor degrees. The graduates and families had the opportunity to dine with us either in The Titan Club & Duff Dining or Old 77. All locations featured a buffet selection of Turkey & Cheddar on Ciabatta Roll, Roasted Veggies on Focaccia, Italian Sub on French Batard, Chipotle Roasted Sweet Potato Salad, Garden pasta Salad, Fresh Fruit Salad, Tortilla Chips w/Fresh Pico De Gallo, and Chocolate Brownies.

Many students chose to eat lunch in Duff for the last time and to share their memories with family.

EXCEPTIONAL EXPERIENCE WINNER

Our April Exceptional Experience Winner was Brandie Nicely, who was nominated by Rob Frazier. Brandie’s speed and attentiveness to the customers is what we strive to accomplish at Sodexo. When customers come specially to inform of their exceptional Experience, we know we are exceeding their expectations. Great Job Brandie! Thank You for all you do!

UPCOMING EVENTS

The dining services will be participating at the upcoming #WestminsterBound and Open Houses during the summer. This year, Duff Dining will be open to the Westminster College Community during summer camps. It will be $5 for lunch in our all you care to eat dining hall during the summer. All are welcome to join us (faculty, staff, students, visitors, and construction workers). Dining hours will vary; please view operating hours on @WCPADining via social media.