Mission

As a student-focused organization, Dining and Summer Conferences enhances the educational experience by creating sustainable meals and nourishing a diverse community.

History

UW-Stevens Point (UWSP) made the decision in 2008 to transition to self-operated dining after many decades of contracted food service. In June 2009, Dining and Summer Conferences (DSC) was created as a department within the Division of Student Affairs and we have been serving the campus community ever since. DSC is self-supporting and receives no funding from University, State, or Federal resources. DSC is managed very much like a commercial restaurant operation. All expenses incurred, including the cost of food, wages and benefits, operating supplies, utilities, repairs and maintenance, and occupancy costs, must be covered by revenue generated across the dining units on campus.

Guiding Principles

- Create a collaborative work environment that educates and engages student employees.
- Integrate sustainability initiatives that support the environmental mission of the University.
- Prepare enticing food and menus that feed our culinary senses.
- Share our knowledge of food trends and nutrition.
- Commit to excellence, integrity, quality, and value.
- Cultivate community and build lasting relationships.

Vision

Dining and Summer Conferences seeks to bring diversity to the table by engaging the campus community with innovative hospitality.
Our Team

- **254 Student Employees**
- **13 Classified Staff and Management Team**
- **28 Culinary Team Members**
- **5 University Staff Temporary Employees**
- **5 ODC client participation - Work with the community in training and employing people with disabilities.**

New Team Members:
- Michael Botwinski – Food Production Assistant
- Preston Mertins – Food Service Assistant
- Stanley St. Eloi – Food Service Assistant
- Dennis Sibbald – Food Service Assistant
- Colton Schenk – Food Service Assistant
- Andrea Medina – Food Service Assistant
- Jenny Wandtke – CBORD Support

Retirements:
- Nora Stanczyk – CBORD Administrator

Student Employment

- **254 Student Employees**
- **5 International Student Employees**
- **148 Female Student Employees**
- **106 Male Student Employees**
- **48 Student Managers**
- **Average hours worked**
  - General: 10 // SM: 19
- **Total paid in student wages:** $679,216.94
- **Students with a 2.0+ GPA:** 97.3%

Student Manager of the Semester Program
Each winner receives $100 bonus, travel mug and recognition at orientation.

Fall 2019:
- **Nathan Schick** for DUC Food Court
- **Matt Mortell** for Lower @ Allen
- **Keri Squires** for Cafés
- **Bethany Brownfield** for Catering
- **Kendra Vertz** for Admin/CBORD/Graphic
Meals and Services

Residential Meal Plans:
- $1,775 All Dawg Dollar Plan
- $1,545 All Dawg Dollar Plan
  - A 15% administrative fee taken from each plan
- Dawg Dollars are worth one dollar each and all food/beverage purchases are tax exempt.
- $200 Dawg Dollars are available for roll-over into Spring if the student has an active Residential Dining meal plan.

Off-Campus Meal Plan Options:
- $50+ Dawg Dollars
  - All UWSP students can add an off-campus plan at any time in the semester.

Traditional meal plans:
- Fall: 2519
- Spring: 2396

Off campus meal plans:
- Fall: 512
- Spring: 206

Meal plan participation:
- Fall: 91.57%
- Spring: 39.69%

Carry Over from Fall: $214,910 Dawg Dollars

Sustainable Dining Practices

32% Local* Food Purchases
11 Local* Vendors
$858,140 Spent on Local Purchases
$16,052 Manufactured Rebates

*Local vendors are within 250 miles

Food Allergens and Dietary Preferences:
Dining continues to identify food allergies through our Net Nutrition program and nutritional labeling. Our Registered Dietitian works closely with students who have special dietary needs. Labels inform students about gluten-free, vegetarian, and vegan options. It is our goal to offer accurate nutritional information and provide a variety of choices to all students on the meal plan.

Partnerships with Other UWSP Departments:

SGA-Green Fund: Green on the Go containers
An Eco-friendly, reusable container used for to-go meals. As a reusable and recyclable container, the Green on the Go container is helping our campus reduce unnecessary waste.

UWSP Student Government: Plastic Straws
Dining eliminated the use of plastic straws in all dining locations in March 2019. In addition to selling reusable steel straws, each cafe introduced sip lids completely eliminating the need for straws.
DeBot Dining Center

Retail Dining

Grand Re-Opening
January 2020
### On Point Catering

- **556** Catered Events
- **49,681** Catering Customers on Main Campus
- **2,761** Wausau Catering Customers
- **1,555** Students, Faculty and Staff served at Convocation Picnic
- **4.7/5** on Catering Satisfaction Survey

### Child Care Service

- **14,395** Meals served to University Child Learning and Care Center
- **6,654** Breakfast
- **5,755** Lunch
- **5,755** Snack

### Summer Conferences

- **42** Summer Camps
- **7** Off-Campus Camps
- **4,029** Campers
- **35** On-Campus Camps

### Special Olympics

- **1,236** Participants
- **6,277** meals served to coaches and athletes in one weekend

### UWSP Admissions and Recruitment

- **11** Service Days
- **1,815** Admissions Recruitment Vouchers
- **850** Athletics Recruiting Vouchers
Contact

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