

## **SPARTY'S MARKET AND STARBUCKS NOW OPEN AT 1855 PLACE**

On Aug. 1, 2017, MSU Culinary Services (CS) opened two new retail locations at 1855 Place: Sparty's Market and Starbucks. Located at the corner of Kalamazoo St. and Harrison Road, 1855 Place enhances the student experience by providing a community complete with revitalized housing, engagement areas, scenic plazas and retail options to fulfill every Spartan's need.

Sparty's Market, an urban market-style grocery store, features a wide selection of products and prepared foods, including fresh baked goods from local bakeries, produce, pre-packaged and self-serve bulk foods, health and beauty needs, household items and more. Additionally, meal solutions offered meet a variety of dining needs, including grab-and-go options, ready-to-eat dishes, and prepared take 'n bake items for shoppers to purchase and cook at home.

The 28-seat Starbucks café offers a full beverage menu, a warming program for breakfast sandwiches and pastries as well as merchandise, gourmet coffee and tea for retail sale. This location is the third full-service Starbucks on campus in addition to the proudly serving café at Eli and Edythe Broad Art Museum.

CS team members worked hard to prepare the store and café for opening and train new staff. Visit Eat at State accounts on Twitter, Facebook and Instagram to see more photos of how the set up progressed to opening and for future updates on our new retail locations.

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## **MAKE YOUR MARK ON CAMPUS! VOLUNTEER FOR A CLEAN PLATES AT STATE FOOD WASTE AUDIT**

Have you been seeking out ways to make a difference on campus? Now's your chance! Every year, Culinary Services (CS) conducts a Clean Plates at State food waste audit in each residential dining hall at MSU. The program helps put environmental sustainability into perspective for campus diners, encouraging them to take simple steps to avoid wasting food. Electronic scales weigh each customer's plate subtracting a tare allowance for each type of plate across campus.

CS is in need of volunteers for upcoming audits in Fall 2017. All we need is two hours of your time to help educate students, faculty and staff on the importance of sustainability efforts and food waste prevention.

Volunteers will receive a free meal ticket for any residential dining hall, excluding Riverwalk Market at Owen Hall, once they complete a shift. For each shift, volunteers must arrive 15 minutes prior to their start time to receive a quick training and to help set up. Anyone interested in volunteering should email Carla lansiti, RHS sustainability officer, at [sustainability@rhs.msu.edu](mailto:sustainability@rhs.msu.edu).

Please see below for a schedule of upcoming dates and locations. If you live on campus, we'll likely be coming to your hall, so it's convenient and simple for you to make a difference!

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## **MSU CULINARY SERVICES RECEIVES NATIONAL AWARD FOR SUPERHEROES OF HALLOWEEN EVENT**

Michigan State University (MSU) Culinary Services (CS) has been awarded silver in the residential dining special event category from the National Association of College and University Food Services (NACUFS) for the Superheroes Halloween Event held at Hubbard Hall in October 2016. The award was presented July 15 during the NACUFS National Conference in Nashville, Tenn.

Named for a NACUFS founder, past president, and highly regarded visionary, the Loyal E. Horton Dining Awards celebrate exemplary menus, presentations, special event planning and new dining concepts.

Shortly before the themed gathering, Hubbard transitioned from a residential dining hall to event space. The hall hosts social and academic events to unite Spartans as part of a pilot program for a student-based activity center launched by the Division of Residential and Hospitality Services.

“Dining on our campus is viewed as more than just food, but as a diverse, multi-cultural and social occasion,” shared Guy Procopio, CS director. “Hosting special events throughout the year enhances our program and the student experience by allowing them to interact within dining spaces and engage in the MSU community.”

CS team members partnered with Residence Education and Housing Services as well as other campus groups to bring the superhero spirit to life. “Halloween has traditionally been a largely celebrated holiday, and this year we wanted to stay with the superhero trend,” Brenda Nelson, East Neighborhood complex dining manager, expressed. “There was a lot of collaboration involved, allowing team members to explore a more creative and innovative way of thinking, and their ideas were really brought to the forefront.”

Weaved into the “soup or heroes” event menu crafted by Executive Chef Jason Strotheide and his crew were locally-sourced ingredients; sweet, themed treats; and delicious hero sandwiches, including a gluten-free wrap. The meal featured four soup options with varying consistencies, from the hearty Hell’s Kitchen Manhattan Clam Chowder to the creamy Captain America’s Apple Pie Bisque made with Michigan-grown apples.

Clever names like the Harley Quinoa and Vegetable Wrap played off the theme, and heroes were crafted entirely from local and regional items. The Wolverine’s Beer Battered Burgers, for example, featured MSU Bakers’ dinner rolls, MSU-farmed ground beef patties, Drake’s Crispy Fry Mix from Marshall, Mich. and Pabst beer out of Wisconsin. “It was a blast coming up with unique menu items to tie in with characters,” Strotheide shared. “I think we were all the most pleased with the battered sliders; they turned out fantastic.”

While they dined, costumed attendees braved their way through handcrafted and sustainable scenes. For example, the Batcave was made from reusable black bags and Superman’s Fortress of Solitude, the vision of Dining Services Assistant Manager Mark Yepko, was re-created from recyclable white polyurethane and repurposed Christmas lights. The theme was

carried throughout the hall, with comic book callouts dangling from the ceiling and a Bat-Signal cast above the dance floor.

Unique stations were set up centrally in the hall, allowing guests to interact with culinary team members and volunteers. They could choose from several sno-cone flavors, enjoy fresh popcorn and indulge in the Joker's laughing gas (green cotton candy).

Beyond delicious fare and captivating scenery, diners had a well-rounded experience with photo ops, dancing, a friendly costume competition, face painting and a visit from Batman. A realistic actor complete with his 15-foot Batcycle were rented from Jammin' DJs after Dining Services Assistant Manager Paul Rinella saw the setup at a local Comic Con. Funds from company rentals are used to benefit local youth and craft other lendable items.

Details added by each team member made the planning process extremely collaborative. Historically, East Neighborhood has hosted an annual Halloween-themed event, so they strive to improve it each year and have fun seeing it all come together.

"The success of the event was largely thanks to the neighborhood team, most notably Yepko, Rinella, Sous Chef Melissa Martinez, and Dining Services Assistant Managers Bryce Jesswein and Christoph Waldburger," Strotheide revealed. "They all played a significant role in the buildup and execution of the event, seeing it through to the end. Michael Allensworth, the community director of Hubbard, and his team of resident assistants and graduate students also did an awesome job helping with set up, operating food stations and cleaning up. We couldn't have executed the event without Dan Giggy and the Infrastructure Planning and Facilities team, too."

"There are always challenges when it comes to large events, but our team met each one with a timely, efficient solution," Nelson reflected. "The transition of Hubbard has allowed us to truly see what everyone lends to the team when planning an event and bringing it to life. I think this proves that we can continue to grow and will be ready to top it in the coming years."

Culinary Services, one of the largest self-operated university foodservice systems in the country, is a department within the Division of Residential and Hospitality Services at Michigan State University. For more information, visit [eatatstate.com](http://eatatstate.com), like Eat at State on Facebook and follow @eatatstate on Twitter.

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## **CULINARY MANAGERS UNDERGO TWO-WEEK LEADERSHIP TRAINING PROGRAM**

With many new team members joining Culinary Services (CS) in recent years, CS leadership recognized an opportunity to provide essential training. From May 8-19, more than 60 assistant dining managers, sous chefs, human resources coordinators and other team members went through a comprehensive training program to not only benefit them in their current roles, but prepare them for future opportunities and career growth.

During the first week, participants received culinary training with Chef Mark Spelman, who has worked in the industry for more than 35 years. These practical kitchen skills were put to the test when they collaborated to cook and prepare meals. Guest instructors from within the division, across the university and other states were brought in to present classroom sessions as well,

sharing knowledge on effective feedback, motivating student team members, emergency preparedness, critical thinking and much more.

Additionally, participants were divided into small work groups to provide innovative solutions to real operational issues within the department. These small work groups pitched their ideas to CS leadership, similar to the style of the television show "Shark Tank." A winning group and idea were selected on the final day.

"I cannot think of a single presentation that did not allow me to gain knowledge that will make me a better manager," shared Cheryl Silvers, assistant dining services manager at Riverwalk Market at Owen. "If I had to choose one that was the most effective, it would be the culinary training in Holmes, cooking alongside all of the managers and chefs. Although I thought that our visiting chef was very engaging, I learned so much more by working with our own fabulous chefs."

Additional feedback will be collected and considered for future sessions.