Hello.

This bi-weekly update includes news about an incredible tribute to Jackie Baldwin who was our Executive Chef at Rensselaer for 14 years. The Troy City Council passed a resolution proclaiming June 19th to be Jackie Baldwin Day in honor of the late, groundbreaking chef, who was educated in Troy schools and was a pioneering female presence in area kitchens for decades. On page 3, you will find the latest Animal Welfare initiatives being put in place by Hospitality Services at Rensselaer along with Sodexo’s commitment to take them even further in the years to come. You’ll also find our summer and July holiday hours on page 4. I hope to see you for a meal soon! Enjoy and as always, reach out with any questions.

Sincerely,
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LET’S GO RED! GOLF TOURNAMENT

The Hospitality Services at Rensselaer team was happy to support the Let’s Go Red! Golf Tournament on Monday June 19th at the Troy Country Club to support our Rensselaer student athletes.

We were happy to donate prizes to the participants, including:

160 Reusable Mugs
160 sleeves of Titleist Prov1 Golf Balls
Ten $20 Gift Cards for the Raffle

Our team including Tim MacTurk, Matt Mueller, and Betsy Hazleton enjoyed a great day of golf and even finished under par!
Jackie Baldwin had a love for life and her infectious energy touched the lives of many people at Rensselaer. She had a passion for cooking and shared that love as the Executive Chef at Rensselaer for 14 years. She loved working with students and continually asked what she could do to help make their college experience the best. She was famous for saying “School is hard enough. You should not have to worry about food. That’s my job.” After seeing the challenges that many students faced with food allergies, Jackie created a safe space where students could prepare allergy-free meals and still enjoy eating with their friends. This award-winning concept, pioneered at Rensselaer, is called MyZone and has now been adopted by over 500 Sodexo accounts around the country.

To honor such an amazing person, the First Annual Chef Jackie Baldwin Memorial Scholarship Gala was held at the Franklin Terrace Ballroom this past Monday night. By the end of the night, the event raised over $19,000 for students in Schenectady County Community College’s culinary program. The Gala featured local foods from 20 chefs in the greater Albany area, including a station by our own Executive Chef Darren Alvaro as well as a silent auction to raise money for the cause. A special token of appreciation was gifted to each guest in attendance—a jar of Chef Jackie’s famous pickles. The room was decorated with memorabilia from her career and several toasts were given to the life of the beloved Chef. The event program ran smoothly with esteemed keynote speakers such as the President of the American Culinary Federation, David Campbell, Councilwoman Lynn Kopka, and the Sodexo District Manager Tim MacTurk. It was surely a night those in attendance will never forget and a true ode to the life of Chef Jackie Baldwin.
Rensselaer Hospitality Services is committed to animal welfare and in conjunction with Sodexo’s Better Tomorrow Plan, we follow these initiatives with our suppliers to support the proper treatment of animals within the United States.

**Eggs**

Sodexo currently sources all shelled eggs from cage-free producers, and Sodexo will source ALL egg products from cage-free producers by 2020.

Sodexo currently sources about 20 million pounds of liquid eggs annually, from 750,000 egg-laying hens.

**Chicken**

As aligned with Global Animal Partnership standards, Sodexo will work to ensure its suppliers improve the conditions of broiler chickens by 2024.

**Pork**

Sodexo is implementing open sow housing for pregnant sows in the summer of 2017.

**In addition,**

We will work with suppliers to ensure the use of pain relief and potential elimination of castration and tail docking.

**Dairy/Beef**

We will work with suppliers to find alternatives for castration, de-horning, and tail docking.
Dining Locations & Hours of Operations

RESIDENT DINING

Russell Sage Dining Hall
Monday—Friday
7:30 AM—6:30 pm
Saturday—Sunday
8:00 am—6:30 pm

RETAIL DINING

Moe’s Southwest Grill
Daily
11:00 AM—8:00 PM

Evelyn’s Café at EMPAC
Monday—Friday
11:30 AM—2:00 PM

HOLIDAY HOURS

Evelyn’s Café
Closed Monday July 3rd
*all other locations are OPEN

Russell Sage Dining Hall
Open for Normal Hours Tuesday July 4th
*all other locations are CLOSED

Note: All other dining locations not listed are closed for the summer and will reopen in late August.

RENSSELAER UNION

McNeil Room
Monday—Friday
11:00 AM—2:30 PM

Father’s Marketplace
Monday—Friday
7:30 AM—7:00 PM

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