Hello.

This bi-weekly Spring Dining Update contains some exciting news about our Commencement BBQ and events held this past weekend on page two and page three. Page four lists our last exciting end of semester events from the past two weeks and our summer hours of operations. Enjoy and as always, reach out with any questions.

Sincerely,

Matthew Mueller
General Manager
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Fraternity Thanks our Blitman Dining Hall Staff

The tables were turned on April 24th, when the members of Phi Iota Alpha Fraternity prepared and served dinner to our staff at Blitman Dining Hall. The fraternity members wanted to recognize our Blitman team for their hard work and service this past year. Thank you to the Brothers of Phi Iota Alpha for the kind gesture and the great and authentic Latin American menu served that evening!
To support Sodexo’s Better Tomorrow Plan, Hospitality Services partnered with the Rensselaer facilities team to make our commencement BBQ for graduates and families a “Zero Waste Event” for the first time in its history.

Hospitality Services converted all serviceware including plates, forks, knives, napkins, and cups to compostable products. All leftover food was donated to Joseph House Shelter in Troy. We recycled all of our food and paper supply packaging. Our Green Team of employees manned thirty composting and recycling stations in our guest areas. Compostable waste was picked up by the Empire Zero Waste Company, The Albany Area’s leader in environmental composting.

A zero waste event is considered successful when over 90 percent of the waste from the event is diverted from the landfill to be recycled, reused, or composted.

While serving 8000 guests the Green Team achieved a 93 percent diversion rate, collecting almost 3,500 pounds of food and paper waste for composting, and recycling almost 100 pounds of plastics and cardboard.
Commencement Barbecue
For the barbecue, our resident dining team at Rensselaer produced:

- 7,500 Burgers
- 6,000 Hot Dogs
- 3,500 Black Bean Burgers
- 12,000 Cookies
- 360 Gallons of Lemonade
- 1600 Pounds of Fruit

Commencement Concessions
Ecav Concessions
Top ten items sold at ECAV Stadium during the Commencement Ceremony:

1.) 1036 Cups of Coffee & Tea
2.) : 368 Bottles Bottle Water
3.) 343 Jumbo Hot Dog
4.) 275 Boxes King Size Candy
5.) 217 Bags of Chips
6.) 199 Muffins
7.) 170 Cups of Hot Chocolate
8.) 142 Commencement Cookie
9.) 93 Pieces of Fruits
10.) 92 Bottles of Soda

Commencement Catering
For commencement week our catering team serviced over fifty events with over 3,000 attendees, brewed seventy-five gallons of coffee, served 4,000 doughnuts, set 600 places of China and utilized over eighty-five staff members.
On Tuesday May 9, we ran our Student Appreciation Day Dinner. It took place in the resident dining halls that included specialty menus at Bar H, Commons, and Russell Sage Dining Hall. For those students who were running on fumes for the spring quarter and needed one last pick me up before finals we severed delectable dinners. In Bar H the menu consisted of 1/2 rack of ribs Cajun, Carolina, or Southwest and rotisserie chicken quarters. At Commons the menu was carved prime rib with Au Jus, and horseradish aioli. Russell Sage Dining Hall served a grilled New York strip steak with fresh asparagus and twice baked potatoes. Each dining hall had scrumptious sides that were all tailored to their savory meal.

“I used three swipes so I could go to each dining hall, they were all incredible. I could not stop eating!”

*Rensselaer Student*

Kimberly Mayer, Register Dietitian Nutritionist and Master trainer with Menu info, presented the Allertrain Lite course to twelve of our food service supervisors. This is a food allergy and gluten-free training that covers the essential information about how to safely interact and serve diners with special dietary needs such as food allergies, intolerances, sensitivities, and Celiac disease. We currently have seventy two employees that have completed this certification at Rensselaer.

**Summer Hours**

The McNeil Room: Monday-Friday  11am-2:30pm

Father’s Marketplace: Monday-Friday  7:30am-7pm

Evelyn’s Café: Monday-Friday  11:30am-2pm

Moe’s Southwest Grill: Monday-Sunday  11am-8pm

Russell Sage Dining Hall:

Monday-Friday  7:30am-6:30pm

Saturday-Sunday  8am-6:30pm