A Farewell Message to Patty Spinelli

Happy spring all! My original intent for our spring SAS newsletter was to share my thoughts and personal votes for the best foods on campus offered by our Dining Services. However, with Patty’s recent announcement of retirement effective late June, I would be remiss not to say a word about my marvelous colleague and friend.

When Patty said to me several years ago that she would like to work for me, it took me back for a moment as I wondered why a highly successful assistant vice president for Human Resources would want to work for “me.” I quickly found out that she had two desires that were very special to her at RIT. Foremost was the opportunity to interact more closely with staff, especially those on the front lines, and second was her incredible passion for everything associated with food. Patty’s story with Dining Services unfolded from there and while she accomplished her professional aspirations, we (SAS) are the ones that truly benefited from her exceptional leadership, vision, & warmth.

I know that when I say that Patty has absolutely changed the Dining Services’ community culture for the best, most of you would consider this an understatement. Patty not only transformed the community culture, she positively impacted the lives and careers of so many in Dining Services and SAS. She has guided all of us on an amazing journey of growth that has been both needed and desired. Patty’s influence on all of us in SAS and Dining Services will be felt for as long as this great university continues to serve students. I was saddened when she shared with me that she would be leaving RIT, however, our responsibility to our families is foremost and I commend her for making yet another difficult and selfless decision to care for her family - her mother, sister, husband, son, and precious daughter, Amanda. I know that God will continue to bless her and her family as she begins a new journey.

We will be holding a special SAS farewell celebration for Patty the week of June 18. Details will be coming soon from Lianna and Karen.

Patty - I want to share with you one of my favorites quotes from George Bernard Shaw, which I believe summarizes your legacy in SAS and especially in Dining:

A Splendid Torch

This is the true joy in life, the being used for a purpose recognized by yourself as a mighty one; the being a force of nature instead of a feverish, selfish little clod of ailments and grievances complaining that the world will not devote itself to making you happy.

I am of the opinion that my life belongs to the whole community, and as long as I live it is my privilege to do for it whatever I can.

I want to be thoroughly used up when I die, for the harder I work the more I live. I rejoice in life for its own sake. Life is no “brief candle” for me. It is a sort of splendid torch which I have got hold of for the moment, and I want to make it burn as brightly as possible before handing it on to future generations.

God Bless,

“H”
Sustainability and Fiscal Responsibility: Spring Quarter Update

Staff throughout Student Auxiliary Services do their part to reduce, reuse, and recycle. This quarter’s notable examples below reflect SAS’ support of and dedication to RIT’s sustainability goals and F&A’s value of fiscal responsibility.

Staff from Housing Operations grounds crew have been instrumental in assisting with preparing the RIT Community Garden. Recently, staff visited Worm Power in Avon, NY to pick up 5 yards of donated vermicompost which was delivered to the garden site. Worm Power is an all-organic worm casting product based on the power of beneficial microorganisms and earthworms to boost soil fertility for plant and soil needs. Craig Hauschild, facilities mechanic, and his team are also assisting with installing a drainage system along the north end of the garden which will dramatically improve safety for people working on that side. Learn more about RIT’s Community Garden at rit.edu/affiliate/communitygarden/index.html.

Dining Services staff in Gracie’s, Café & Market in Crossroads, and Global Village Cantina & Grille will be planting herb gardens in their locations this summer. The fresh herbs produced in the gardens will be used in the meals they prepare.

Housing Operations and Facilities Management Services (FMS) are teaming up with Dining Services to begin composting pre-consumer vegetable and fruit scraps on campus. When this initiative is fully operational, over 50 tons of pre-consumer campus scraps from the waste stream will be diverted and used to create nutrient rich compost for use in campus flower beds.

Housing Operations Facilities will be partnering with Rochester Greenovation during end-of-year move out on Saturday, May 26. Staff will be on site to collect useable furniture, clothing, household goods, and non-perishable foods. These items will be distributed to Rochester community members that are less fortunate instead of being placed in landfills.

Visit the RIT Green website at rit.edu/fa/ritgreen for more information on campus-wide sustainable initiatives including housing, dining, recycling, buildings, energy, and more.

Watch your email for messages from Amanda Frey, systems administration staff assistant for Dining Services, as she will be preparing a semi-monthly “Eco Update” which will include tips that staff can implement to reduce their carbon footprint.
The latest print edition of Design NY Magazine (on stands now), a regional resource guide featuring fine home design, furnishings, products, and services, features exquisite images and article on Global Village written by Karen Marley, Design NY, in collaboration with Kurt Ingerick, SAS.

Senior vice president for RIT Finance & Administration, Jim Watters, is quoted in the article and explains his inspiration and concept for the complex. The article also highlights specific international features in the residential, commercial, and academic spaces.

The April 2012 issue of College Planning & Management, features an article on Global Village that showcases a number of the complex’s unique sustainable features, LEED ratings, and how the complex has become a “green social hub” and gathering spot on campus.

View the online article at www.peterli.com/cpm/archive.php?article_id=3414.
Over 1,800 Take Part in Dining’s Annual Survey

This year, Dining Services participated in a nationwide survey conducted by the National Association of College & University Food Services (NACUFS) that benchmarks customer satisfaction among 103 colleges and universities. Using survey data and comments provided by over 1,800 RIT students, faculty, and staff, Dining will focus on ways to further improve menus, services, and practices to provide campus members with the best culinary and dining experience.

Overall, Dining Services scored a rating of 3.9 out of 5 (ratings are based on a 1 - 5 scale with 5 being the highest), which is consistent with our score from last year. In general, guests are pleased with the variety of locations, dining experiences, and quality of foods. Areas that can be improved upon are providing more healthy selections, a broader range of foods and hours, more sustainable practices, and cost control. A few notes regarding each:

Healthy Selections
To help guests identify nutritional food values, Dining recently introduced Smart Nutrition and continues to explore healthier and tastier food choices for vegetarians, vegans, special diets, and those looking to eliminate gluten, reduce weight, and increase health.

Variety and Hours
Over 15 campus dining locations serve a variety of foods and dining experiences throughout the day and evening. To support campus growth, three new operations will open later this year including a late night dining location in Global Village; a healthy, unique dining alternative in Institute Hall; and expansion of dining operations in Louise Slaughter Hall.

Sustainability
Dining Services strives to improve its sustainable practices within operations by limiting our energy consumption, carbon emissions, and waste. We currently implement waste reduction programs and single stream recycling (both of which continue to grow as programs), practice cost avoidance through repurposing of existing equipment, and continue to build relationships with local and RIT sustainability and facilities leaders. See page 2 for more sustainable initiatives.

Cost Control
Dining Services is committed to controlling costs without compromising quality and services. Some initiatives currently in place to maintain value while reducing costs include combo meals, budget meals to-go, and reduced operational and food costs through use of best practices related to purchasing, production, and online services such as the myDining student portal and eservices website.

Click for a summary of the 2011-2012 RIT Dining Services survey ratings and connect with RIT Dining Services on Facebook for more news and updates.

BBQ season is here! Remember that the same rules and temperature requirements apply when cooking outside:
- Don’t let raw and cooked meat touch—not even on your hands and utensils.
- Take its temperature—pork and chicken should be cooked to 165 degrees.
Dining Collaborates with RIT’s Wellness Nutrition Team

Dining Services has joined the recently formed RIT Wellness Nutrition Team. The committee consists of key departments that have a common passion and interest in supporting health and wellness on campus. Departments include Student Affairs, Student Dietetic Assoc., Residence Life, Nutrition Management Program, RIT Athletics, and Better Me Employee Wellness along with Dining Services.

The mission of the committee is to improve the overall health of campus members and foster a campus culture of wellness. The team has collaborated on numerous events to date, such as Wellness Wednesdays. Additional plans and exciting initiatives are underway for next academic year including a new website that will act as the hub for all things health and wellness on campus. Like RIT Dining Services on Facebook for more Wellness Nutrition Team news and events.

Students Vote for the Best Pizza On Campus

Dining Services locations competed for the coveted title of “best slice on campus” during CAB’s Spring Fest on April 27, 2012. Students voted for the best pizza while enjoying music, games, and lounging in the Global Village plaza. Winners include:

- Best Overall Taste—The Commons
- Best Crust—Gracie’s
- Best Look—Artesano Bakery & Café
- Best Table Design—Artesano Bakery & Café
- Most Original—Global Village Cantina & Grille

Like RIT Dining Services on Facebook for pics and winning pizza creations!

RIT Dining Joins Meatless Monday Campaign

In March 2012, Dining Services, in partnership with RIT sustainability leaders, kicked off their participation in the national Meatless Monday campaign. Meatless Monday is a national movement that promotes the reduction of meat consumption for health and sustainability benefits, as well as promotes healthy alternatives.

Every Monday, look for the Meatless Monday logo next to special meatless dishes in the Brick City Café, RITZ Sports Zone, Commons, Gracie’s, and the Café & Market at Crossroads. Enjoy a range of tasty meatless meals on campus for lunch, such as Broccoli Tomato Quiche and Portobello Mushrooms Stuffed with Goat Cheese and Veggies, and visit Dining’s Meatless Monday web page for recipes to enjoy at home including Vegetarian Cashew Chili, Bean Salad with Balsamic-Lime Dressing, and Quinoa & Black Bean Salad.

Dining’s Meatless Monday specials join vegetarian menus and options offered every day - not just Mondays! Visit the Special Diet & Healthy Options page for more general healthy options on campus. Also, for daily vegetarian options, visit each location’s online menu and like RIT Dining Services and your favorite locations on Facebook (see sidebar on right).

Learn more about RIT Dining’s participation in Meatless Monday at finweb.rit.edu/diningservices/smartnutrition/meatlessmonday.html.
Poetry Readings Embraced by RIT, Local Members

Shop One² held two poetry readings this year that were warmly embraced by RIT and local community members. The shop, a perfect venue for hosting events that celebrate the arts and artists in Rochester, treated guests to some of the community’s most celebrated poets including:

- Anne Coon, former associate dean, College of Liberal Arts
- John Roche, associate professor, College of Liberal Arts
- Vincent Golphin, assistant professor, College of Liberal Arts
- Wynne McClure, beloved Rochester poet

Additional poetry readings will be held throughout the year. Like Shop One² on Facebook for the latest news, events, and art items.

CIAS, Shop One² Collaborate on Store Design

Wendy Marks, manager at Shop One², and 36 undergrad students enrolled in CIAS’ Environmental Graphic Design course taught by professor Deborah Beardslee collaborated to, per Beardslee, “develop proposals for new site-specific visual communication and facade elaborations related to the uniqueness of the shop and its location within Global Village. Aspects of the main storefront, entrances, lobby, counter, and other existing physical attributes in and around the shop were considered. The project was launched with an experimental spirit focused on unique concept generation and “sky’s the limit” design integration.” Professor Beardslee and EGD students will present over 100 unique design solutions later this month during a reception. Like Shop One² on Facebook for more information.
Housing Ops. Implements New Mobile Maintenance Solution

Housing Operations has recently implemented another exciting online student and staff service via their housing portal supported by StarRez, Inc. The new mobile maintenance solution allows Housing maintenance staff to utilize iTouch devices to quickly receive, process, update, and manage maintenance requests all while in the field. The maintenance solution also allows students to easily submit and track maintenance requests online through the myHousing portal, an online center for students to complete all of their housing related business.

RIT Housing’s inventive and successful use of this mobile maintenance solution is so impressive that StarRez selected them as a customer highlight in a spotlight marketing piece that will be distributed world-wide. “I am really excited about the fact that we have aligned our facilities operation with the Rochester Institute of Technology “RIT” name, with a heavy accent on the “T,” says Jerry Taroni, apartment facilities manager for Housing Operations, also adding, “The StarRez Mobile Maintenance solution is an incredible advancement and convenience to have access to all pertinent information and the ability to service work requests from the field.”

The new mobile maintenance solution joins Housing’s growing list of new technologies, including online room and roommate selection capabilities, being leveraged to increase efficiency, reduce costs, and provide excellent services to students and staff.

New Marketing Initiatives Underway for Long-Term Housing Strategies

Housing and Student Auxiliary Services (SAS) have created a new marketing communication plan that will assist in the development of a long-term strategy to increase and maintain the number of students signing up for and renewing RIT housing. RIT housing processes, rates, amenities, facilities, and services will be balanced in order to continuously attract and retain students, as well as compete with appealing new builds off-campus. Surveys and focus groups with multiple student populations are currently being conducted to gather student perceptions of RIT housing and surrounding off-campus housing. The information gathered will assist Housing and SAS in developing a student-oriented services and marketing communication strategy that focuses on the unique benefits, amenities, services, and value of RIT housing. Student feedback will also shape the focus and format of a multi-phase creative marketing campaign that will be developed over the summer and launched this fall.
Appy Hour at the Digital Den

The Digital Den will be holding their first Appy Hour at the store on Thursday, May 10 at 4:30 p.m. Pegged primarily for faculty and staff appreciation, the event offers a 20% discount on select items (an additional discount on top of faculty and staff’s current 10% discount).

Faculty, staff, grad assistants, and students interested in transforming how information is presented to groups can learn from a certified Apple technician how to use iPad and iBook Author for both academic and personal needs. Two demos include A Day in the Life of Using an iPad from 4:30—5:30 p.m. and Digital Transformation with iBooks Author from 5:45—6:45 p.m. In addition, Canon technicians will be doing demos on Canon cameras and printers with info on how many Canon products now interface with iPad and iCloud.

Appy hour-ers can also look forward to trying Artesano’s specially-made appy apple cookie available only during this event, free popcorn from Bytes, and can enter to win tons of prizes including:
- Apple iPad
- Canon PowerShot Elph 110HS
- iPad Smart Covers
- iTunes Gift Cards
- Peet’s Gourmet Gift Basket and mugs
- Mars candy products
- Ciren Apparel

Happy Retirement Bob Laros

After 25 years of dedicated service to the Digital Den, Bob Laros, manager, will be retiring on May 25. Bob oversaw the Digital Den’s move from part of the old Campus Connections college store to the stand-alone, go-to campus electronics store it is today. He consistently provided our students, faculty, and staff exceptional and dedicated service with all of their computer and photography needs. He also oversaw the creation and implementation of the store’s ecommerce website that provides campus members easy and convenient online shopping.

Bob, all of SAS wishes you a happy retirement and your warm and youthful personality will be greatly missed!

Tenba Day Showcases RIT Grads

RIT grads and local Rochesterians Bryan Hammer and Julie Krug recently attended Tenba Day at the Digital Den on April 19, 2012. Bryan and Julie, both lead designers at Tenba, a local business and leading innovator in soft-sided, professional carrying solutions, gave current students a look into what life and the business world are like after RIT. The event also provided some positive local photo industry news compared to recent Kodak news. Bryan and Julie’s Tenba Vector and Discovery bags were featured during the event and guests took advantage of discounts on all Tenba bags.
Upcoming Events at the Gordon Field House

Join the Gordon Field House on Facebook for up-to-date info on concerts, events, and activities.

DJ Kap Slap
Friday, May 11
9:00 p.m.
Buy tickets!

2012 Walk to Cure Diabetes
Sunday, May 20
9:00 a.m.

RIT Convocation & Commencement
Convocation
Friday, May 25 @ 3:00 p.m.

Commencement ceremonies
Saturday, May 26 (all day)

Purchase the 2012 RIT Convocation and Commencements DVD online at rit.edu/academicaffairs/commencement/order.php!

RIT Staff Recognition Day
Wednesday, May 30
11:30 a.m. – 2:30 p.m.

The Gordon Field House is proud to welcome four first-time events this summer!

- Rochester Amateur Radio Association Trade Show
- CFA Institute Exam
- Ricky Tims Quilting Seminar
- American Diabetes Association—Tour De Cure

RIT
14th Annual RITiree Dinner & Ceremony
Wednesday, June 13
4:00 p.m.—7:00 p.m.

High School Graduations
Wednesday, June 20–Sunday, June 24

View the schedule and purchase DVDs online at rit.edu/fa/fieldhouse/highschoolgraduations.php!

Visit rit.edu/fa/fieldhouse for a full calendar of upcoming events & details!

Buy tickets online at RITtickets.com!

2012 Walk to Cure Diabetes
Sunday, May 20
9:00 a.m.

RIT Convocation & Commencement
Convocation
Friday, May 25 @ 3:00 p.m.

Commencement ceremonies
Saturday, May 26 (all day)

Purchase the 2012 RIT Convocation and Commencements DVD online at rit.edu/academicaffairs/commencement/order.php!
All of the Dining and SAS staff that generously bought gifts to send to Patty Spinelli’s nephew, Adam Gomez, who is stationed in Afghanistan. Approximately 10 boxes (plus many sent directly by staff) filled with goodies, snacks, health & hygiene gifts, and other treats were shipped to Adam and his fellow soldiers who received them "with great joy!"

Artesano, Commons, Gracie’s, and GV Cantina & Grille Staff on winning best pizza awards from RIT students! And THANK YOU to all of the dining locations—Artesano, Brick City Café, Commons, Crossroads, Gracie’s, GV Cantina & Grille, RITZ Sports Zone—for participating in the competition! You provided our students a great time with great food!

Brenda Harding, Becky Hicks, Joanne Lindsey, and Adriana Delibert, Housing Ops., for all of your excellent work during Housing Selection 2012!

Welcome to SAS: Staff Appreciating Staff, a reoccurring section where you can give your co-worker a Thank You, Well Done, Celebrate, Great Idea, or Congrats!

SAS welcomes Daniel Joseph (DJ) Trent Rappazzo! Congrats Cathy Rappazzo, Brick City Catering, on your Valentine’s Day baby boy!

David Faas, Sol’s Underground, for receiving the Albert Simone Distinguished Service Award for Hockey!

Housing Facilities Staff for your exceptional and friendly service to RIT students! Students living in RIT apartments gave multiple kudos to staff during a focus group and commented on how “great” staff has been to work with!

Welcome Jeremy Babcock, Housing’s new assistant director! Jeremy is coming to us from Brockport University and oversees key inventory and processes for a number of furniture, maintenance, card access, and facility related responsibilities.
Jonathan Zhe and Christine Rodgers, GFH, on completing another successful Men’s Hockey ticket season distributing over 50,000 tickets and grossing over $310,000!

Kurt Ingerick, SAS, for showing SAS Marketing & Design how to use a shared task list in Outlook that has immensely improved efficiency!

Lianna Bauer, Dining, for your help and amazing job conducting and compiling a survey sent out to the dining managers for our online food ordering project!

Welcome Linda Ingerick, new sales associate at Shop One² — and big sis to Kurt Ingerick, SAS!

Happy belated birthday Luke Mekker, GFH! We hope your April 6th birthday was tons of fun!

Matt Barber, Jason Knight, Jaime Hawk, Beth Sutherland, Adam Soucy, and all of the staff at the GV Cantina & Grille for creating our Korean BBQ Pizza and Dessert Pizza — voted most original by RIT students during CAB’s Pizza Competition!

Mary Anne McQuay, Chef Stephen Kingston, Chef Oscar O’Flynn, and all of the Crossroads and Dining staff that assisted with Res Life’s Grocery Bingo event! Per Brandon Kotler, Res Life, your participation “diversified the event and provided great tips and options for students looking to make healthy decisions!”

Susan Lowe, Housing Facilities, for your hard work and dedication documenting, flowcharting, and training our Housing Facilities Team in Lean Six Sigma for Service! You’ve done an outstanding job and we’re all looking forward to implementing this process over the summer!

Tom Savidge, The Commons, for your dedication to our students and huge effort cooking for 9-days straight to provide Passover lunches and dinners for Hillel!

Vicki Struble, on your promotion to manager at Digital Den! Your experience as the store’s photo manager and creative passion are sure to excel the store to new heights!
**CATCH!** An abbreviated list of staff-related workshops, courses, and events.

Visit [https://events.rit.edu/](https://events.rit.edu/) or [http://finweb.rit.edu/cpd/scheduleofcourses.html](http://finweb.rit.edu/cpd/scheduleofcourses.html) for a full list of events and CPD courses offered fall quarter.

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>May 16</td>
<td>1:30 p.m. - 4:30 p.m.</td>
<td>CPD - Promoting Respect and Civility within your Team *for supervisors</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>June 5–6</td>
<td>Full day (TBA)</td>
<td>Serve Safe Certification—register with Stacey Prutsman</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>June 12</td>
<td>8:30 a.m. - 4:30 p.m.</td>
<td>CPD - Excel 2007/2010 Level 1 Training</td>
<td>Nathanial Rochester Hall, Rm. 1060</td>
</tr>
<tr>
<td>June 12</td>
<td>9 a.m. - 10:30 a.m.</td>
<td>CPD - Harassment and Discrimination Training</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>June 12</td>
<td>11 a.m. - 12:30 p.m.</td>
<td>CPD - Early Intervention Program</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>June 13</td>
<td>9 a.m. - 10:00 p.m.</td>
<td>CPD - Stress Management Seminar</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>June 20</td>
<td>9 a.m. - 1 p.m.</td>
<td>Dining Services Annual Mandatory Safety Training—register with Stacey Prutsman</td>
<td>Louise Slaughter Hall Rm. 2210-2220</td>
</tr>
<tr>
<td>July 10</td>
<td>1 p.m. - 2 p.m.</td>
<td>CPD - EAP Informational Sessions for Supervisors *for supervisors</td>
<td>Campus Center Rm. 2740</td>
</tr>
<tr>
<td>July 17</td>
<td>9 a.m. - 11:30 p.m.</td>
<td>CPD - Internal Controls and Fraud in the Workplace</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>July 18</td>
<td>9 a.m. - noon</td>
<td>CPD - Employment Law Overview *for supervisors</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>Aug. 7–8</td>
<td>Full day (TBA)</td>
<td>Serve Safe Certification—register with Stacey Prutsman</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>Aug. 21</td>
<td>10:30 a.m. - noon</td>
<td>CPD - Absence Reporting Process for Supervisors *for supervisors</td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>Aug. TBA</td>
<td>TBA</td>
<td>CPD - Hiring, Supervising and Retaining Student Employees</td>
<td>TBA</td>
</tr>
<tr>
<td>Aug. TBA</td>
<td>TBA</td>
<td>CPD - Excel 2007/2010 Level 1 Training</td>
<td>TBA</td>
</tr>
<tr>
<td>Online</td>
<td>Self-paced</td>
<td>E-Learning Zone - Dining Services Series</td>
<td>Online</td>
</tr>
<tr>
<td>Online</td>
<td>Self-paced</td>
<td>E-Learning Zone - Customer Care</td>
<td>Online</td>
</tr>
</tbody>
</table>

**Also featuring My Story: Personal Conversations with Local Women Leaders**

Including: Annie McKee, Marie Philippe, Ph.D., CDO, Corporate VP, Excellus Blue Cross, Lori VanDusen, principal and founder of LVW.

[Visit www.rit.edu/womenleadership](https://www.rit.edu/womenleadership)