

FOODSERVICE DIRECTOR

NEWS	PEOPLE	MENU STRATEGIES	OPERATIONS
Pitt's Heart-Healthy Café 8	HFM Award Winners 12	'Tis the Catering Season 48	Weighing Price Increases 60

INDUSTRY NEWS

LAURA VAUGHN, a pastry chef-instructor at **WASHBURNE CULINARY INSTITUTE** in Chicago, received a \$1,500 grant from **OLSON COMMUNICATIONS** as part of its Chefs of Tomorrow initiative.



Vaughn, a 2004 graduate of Elgin Community College's School of Culinary Management, said she will use the money to attend the World Pastry Forum June 30-July 6, 2010, in Phoenix. Olson began the Chefs of Tomorrow program last year to celebrate its 20th anniversary. The company has committed to offering up to \$20,000 in grants to Chicago's high school- and college-level culinary educators through 2012 to aid in their teaching aspiring chefs.

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University of San Diego Opens New Student Center

SAN DIEGO—A new 55,000-square-foot student center has opened at 7,000-student University of San Diego. The student center includes a variety of dining options for students including a full-service grocery store, multiple natural food choices, several themed restaurants and an area for live demonstrations and cooking classes offered in partnership with the Culinary Institute of America.

"[The facility was designed to] set a new standard for student dining and student life," Andre Mallié, director of auxiliary services, said in a press release. "We've provided a distinctive gathering place where all students—undergraduate, graduate and law—will find a sense of place and community."

Concepts include the Pavillion dining hall, which includes Japanese, Mexican, Chinese and classic American stations, all with menus developed with the Culinary Institute's Greyston campus, and Tu Mercado, an all-natural grocery store complete with a coffee/smoothie/gelato component.

"We are confident it will become the hub of campus life and a source of great university pride," Mallié added.

The \$30.4 million student center is the university's first building designed to be LEED certified. The university is seeking gold-level certification for the building. Some of the environmentally friendly features of the facility include natural ventilation, an inner courtyard that promotes air flow, a rooftop herb and vegetable garden, compostable flatware, cups and plates, trayless eateries and low-flow water fixtures that reduce water by 40%. The student center also features a BioHitech system, which breaks down excess food scraps, which are then converted into water.

City's reorganized department is making dining on campus easier for its students.

28

ing for places beyond home and work where they can go to escape or socialize—the so-called "third place." Retail venues such as restaurants and coffee concepts satisfy for the "third place" in many non-commercial operations. *FSD* takes a look at several successful examples of operators who have made restaurants and coffee shops places customers want to escape to.

MORE ON P. 22



FSD OF THE MONTH
At Ball State, Jon Lewis knew that employee satisfaction would lead to customer satisfaction.

26



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