

2023-2024 Annual Report



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OVERVIEW

It has been an exciting year for UofU Dining! As we move into the new year, the following report will recap our successes and challenges for the 2023-24 fiscal year. Items of note include:

- Retail QR code ordering
- Catering sales
- Internal promotions
- Campus Events
- Technology
- Financial overview
- Awards

It has always been our goal to provide UofU students with the best dining program in the Pac-12, and now it has shifted to the the Big-12! As you will see in this report, we have made great progress in accomplishing these goals.

MISSION STATEMENT

At colleges and universities around the country, we are re-inventing the on-campus dining experience. We are challenging the norm and setting new standards by investing in high-tech, food-infused social spaces that bring people together to promote meaningful relationships and interactions. We are food-forward difference makers, bound together by a desire to feed hungry minds and prepare students for success.



CULINARY INNOVATIONS

Retail Dining

Crimson View at the Union

Crimson View, located on the fourth floor of the Union Building, offers one of the most stunning views of the Salt Lake City skyline. This fine dining restaurant has long been a favorite among staff and students alike, providing a perfect blend of exceptional cuisine and a remarkable dining atmosphere. Known for its top-tier menu items and inviting ambiance, Crimson View continues to uphold its reputation while introducing exciting new changes that elevate the dining experience.

While the menu still features some of its most popular items—like the French dip sandwich, Crimson Mac and Cheese, and the ever-satisfying Cajun pasta—we've introduced an array of new dishes to satisfy evolving tastes. This past year, we've expanded the menu to include fresh, innovative options like cauliflower tacos, multiple panini varieties, and a vibrant beet and goat cheese salad. These additions bring a fresh twist to our offerings while maintaining the quality and flavor that our guests have come to love.

Crimson View has also expanded to breakfast service. Now, diners can start their day with a selection of breakfast favorites, such as French toast, customizable omelets, and the ever-popular avocado toast. Whether you're looking for a hearty start to your day or a lighter, nutritious option, our breakfast menu has something for everyone.



The convenience of dining at Crimson View has been further enhanced by our newest addition—the Tavlo Pay to Order system. This cutting-edge technology allows guests to sit at any table, scan a QR code, customize their order, and pay directly from their mobile device. Whether you prefer to use a credit/debit card, transfer, flex, or dining dollars, Tavlo makes ordering and payment seamless, ensuring that your dining experience is as efficient as it is enjoyable. Crimson View remains a cherished spot for both students and staff, continuing to blend tradition with innovation. With the addition of new menu items, expanded hours, and the implementation of Tavlo, we're committed to providing an elevated dining experience that caters to a variety of preferences and needs. We invite everyone to come and enjoy the updated offerings at Crimson View, where great food meets great views.

KV and PHC Updates

Urban Bytes at Kahlert Village

Urban Bytes at Kahlert Village has been a pioneer in offering QR code ordering within our dining services, providing a convenient and efficient way for students and staff to place their orders. This innovation began with our popular dining options, starting with The Game, which offers a variety of favorites like burgers, nuggets, fries, and more. Alongside The Game, we also introduced QR ordering for the Taqueria, where customers can enjoy freshly made tacos, burritos, quesadillas, and other Mexican-inspired dishes.

Building on the success of these initial offerings, we expanded the QR ordering system last year to include City Edge, known for its delectable sandwiches, paninis, and desserts. This expansion made it easier for our patrons to access a wider range of options quickly, ensuring that their meals are made fresh and ready for pickup with just a few taps on their phones.



Further enhancing our commitment to diverse and inclusive dining options, we added Bok Choy to our QR menu lineup. Bok Choy offers Asian bowls, potstickers, egg rolls, and more, catering to those who crave flavorful Asian cuisine. Additionally, recognizing the growing need for allergen-friendly meals, we introduced Delicious Without, a QR menu specifically designed to avoid the nine most common allergens, providing safe and delicious choices for everyone.

Finally, we're excited to announce that 500 Degrees has joined the list of QR-enabled dining spots, now offering QR orders for pastas and pizzas. This addition brings even more variety to our dining services, ensuring that whether you're in the mood for a quick snack or a hearty meal, Urban Bytes has a convenient QR option ready to satisfy your cravings.

Food Hall at the Peterson Heritage Center

Last fall, The Food Hall at Peterson Heritage Center underwent a significant transformation, emerging as the newly branded United Table at Peterson Heritage Center. This rebranding effort was accompanied by a series of cosmetic updates designed to enhance the dining experience. The fresh, modern signage, vibrant vinyl walls, and eye-catching graphics have given the space a contemporary feel that resonates with the diverse university community.

While the exterior of the food stations saw minimal changes, the real magic lies in the updated menus. Each station now offers a broader range of options, reflecting the university's commitment to catering to diverse palates. From global flavors to innovative dishes, the United Table's menu is a celebration of culinary diversity, ensuring that there is something for everyone.

A particularly exciting feature of the new menu is the introduction of weekly specials. These specials rotate among the various stations, offering students and staff the opportunity to explore new tastes and cuisines throughout the year. Whether it's a limited-time international dish or a creative twist on a classic favorite, the specials keep the dining experience fresh and engaging.

Overall, the transformation from The Food Hall to United Table is more than just a cosmetic update; it represents a renewed focus on quality and variety in dining. The changes reflect an understanding of the evolving tastes and expectations of the university community, ensuring that United Table remains a dynamic and inviting destination for all.



Crimson Catering

Football Suite Catering

Football menus are the result of a dynamic and collaborative process. The Dining Services Catering team, also known as Crimson Catering, generates their best ideas using a “spaghetti on the wall” approach. Before every game, the team gathers to brainstorm various station concepts and flavor profiles, drawing from their travels, family experiences, favorite restaurant dishes, and the latest trends in catering.

Given the scale and complexity of these events, which occur six times during the fall, the entire campus culinary team comes together to guarantee their success. The attention to detail and commitment to delivering an exceptional product is unparalleled. Members of the UofU Dining team often work up to 70+ hours a week, managing product orders from multiple local suppliers while also handling other significant catering events, both large and small.

Crimson Catering is fortunate to be led by Chef Lino Rodriguez, a highly skilled individual who has been with the team for several years. Starting as a prep cook, he



has risen to become the executive chef of Crimson Catering. Under the mentorship of Chef Ken Ohlinger, he continued to grow as his expertise here at the University of Utah.

Highlight Events

This past year, Crimson Catering has had the privilege of hosting and catering some truly remarkable events. One of the standout moments was catering for ESPN Game Day, an event that brought the excitement of college sports to the forefront. Additionally, we had the honor of providing exceptional service at the NAC Dinner, catering for 90 distinguished guests.

These events not only showcased our culinary expertise but also our ability to seamlessly integrate into high-profile occasions.

Another highlight was our involvement in the Hall of Fame Event held at the Huntsman Center, where we catered to 504 attendees. The event was a true testament to our capability to handle large-scale gatherings with precision and elegance. Similarly, the Scholarship Circle Dinner was a significant affair where we served 525 guests, ensuring that every detail was meticulously executed to create a memorable dining experience for all in attendance.

Crimson Catering also took great pride in catering the Friendsgiving Event, a heartfelt gathering for students who couldn't go home for the holiday. With 350 students in attendance, we aimed to create a warm and festive atmosphere that provided a sense of home away from home. The Recursion Pharmaceuticals Christmas party was another notable event, where our team catered for 600 guests, setting the stage for a lively evening complete with a fantastic DJ, making it an unforgettable celebration.

Our commitment to the community was further highlighted through our involvement in various impactful events. We were honored to cater the Vienna Ball, attended by 300 guests, and to donate over \$2,000 worth of coffee for the annual Coffee with Cops event, fostering positive community relations.

Additionally, we were thrilled to support the Latinos in Action event, where we catered to 3,000 people in just two hours, showcasing our ability to handle large-scale events with efficiency and grace. These events not only allowed us to showcase our culinary talents but also reinforced our dedication to serving our community with excellence.



PEOPLE

YouFirst Program

YouFirst is Chartwells' associate engagement program, embodying our commitment to prioritizing our associates by providing the tools and resources they need to deliver exceptional service. We invest in them so they can, in turn, commit to our guests.

The YouFirst Platform is organized into three key areas: Gather, Develop, and Reward.

Gather

At the start of each shift, managers and associates come together to discuss safety protocols, daily menus, and other relevant topics. This group meeting fosters an open environment where associates can ask questions, offer suggestions, and engage in the daily operations, which strengthens teamwork and synergy across the company.

Develop

AMP (Accelerated Manager Program) is a leadership development initiative designed for aspiring managers, including frontline hourly associates and student hires not yet in management roles.

It's also aimed at entry-level managers looking to enhance the skills required for success in their new positions. AMP offers a fast-track learning opportunity tailored to each participant's strengths, skills, and interests.

The program typically takes 12 weeks to complete, with flexibility to accommodate individual learning paces and business objectives. At the University of Utah, we select three hourly associates each semester to join AMP, positioning them for future promotions.



Reward

At the University of Utah, we've added our own twist to the Chartwells YouFirst Program. Each month, associates spin a prize wheel to win rewards such as PTO days, UofU gear, gift cards, and YouFirst points.

We also distribute rewards like YouFirst gift cards, vouchers for specialty drinks, and extra Hero Cards for monthly raffles. Associates earn YouFirst points for maintaining good attendance, avoiding safety incidents, and going above and beyond in their roles, which they can redeem for various prizes.

Associate Appreciation Party

To celebrate our associates' hard work and dedication during the fall semester, we hosted our annual holiday party, marking our first since the pandemic. Held at the student union bowling alley, the event encouraged associates to bring their families and enjoy activities like bowling, pool, karaoke, and ping pong. The event was catered by Panda Express, with an array of desserts provided. Throughout the evening, associates participated in a prize drawing, with prizes including air fryers, gift cards, AirPods, backpacks, and movie tickets.

New Team Members and Promotions

Scott Maldonado

Scott was born in Brooklyn, New York to a stay-at-home Italian mom who had a small catering business, chocolate molding business and hard candy business in the home. He grew up in New Jersey and was in the kitchen peeling potatoes and shaping meatballs as soon as he could walk. He fell in love with the smell of peeled onions, basil and sauté garlic with a splash of white wine.

Scott went to go to culinary school right after high school in NYC. That is where he learned to cook dry pasta, which up to that point he had only had fresh pasta making it on the kitchen table. He worked for fifteen years in New York enjoying the mid-town Manhattan theater customers. During his time working Scott went back to school and received a Bachelor's degree in Business Administration which honed his leadership skills. He moved across the country to Utah to dip his toe into the Healthcare field for a bit as a Director of Operations but found himself back in a kitchen where his passion is teaching and training the chemistry of cooking at the UofU. Scott's favorite quote is "Fish to taste right, must swim three times - in water, in butter, and in wine."



Shyanne Matheson

Shyanne started working for UofU Dining Services in the Fall of 2023 as a Marketing Manager. She attended Brigham Young University-Idaho and graduated with a Bachelor's degree in Business Management: Marketing in April of 2023. Shyanne grew up in a small agricultural town, so something she loves about UofU Dining Services is the push to use local produce.



Lauren Familiar

Lauren started as a Supervisor for UofU Dining Services in the Fall of 2021. After having the opportunity of completing our company's Accelerated Management Program, she became the Assistant Director of Retail Dining last year and in June she was promoted to Director of Retail Dining.

She moved to Salt Lake City from San Diego impulsively in 2021, but never looked back since arriving at the U! The most special part of her job is being able to bring joy to students, whether it be a friendly hello or a delicious treat from one of my locations. During her free time, she enjoys watching a new movie, exploring national parks and browsing vintage consignment stores.



Raisa Linares-Maldonado

Raisa was recently promoted to our new Catering Manager role. She was born and raised in Puerto Rico; she comes from a family of chefs and creating desserts is my passion. She went to Johnson & Wales University in Florida where she got an Associate degree in Baking and Pastry Arts in 2015 and in 2021 completed her bachelor's degree in business administration and management.

She joined Dining Services in 2016 as a baker and has worked her way up. She loves being able to work with her international staff and create memories from our events. She said, "Seeing smiles on client's faces is what keeps me going every single day. During my free time I like to bake, travel and spend time with my family."





James Steed

James Steed was recently promoted to Executive Chef at KV. He was born and raised in Alaska where he was raised on a hearty diet of meat and potatoes. He came to Utah back in 2011 and has been here since. His love and passion for cooking started at a young age where he would cook for his family while both parents were working.

James loves to travel and experience new cuisines and flavors from around the world. His partner is both Celiac and vegetarian, so he is driven to develop recipes that are vegan/vegetarian as well as gluten-free. He worked in various positions in the restaurant industry while putting himself through college.

He graduated with his bachelor's degree in business management from WGU in 2021 while he was working as a manager and business analyst for a large corporation. During covid, he decided to leave his corporate job to go to culinary school at Park City Culinary Institute. Jumping back into the restaurant industry, he was able to gain valuable experience from a few restaurants down in Utah County. James is excited to bring delicious options for all dietary needs to the students here at the University of Utah.

Shannon Mohyuddin

Shannon Mohyuddin is the new Director of Operations. She has worked multiple roles throughout her 20 plus years at University of Utah Dining Services.

She began working with Dining Services in January of 1996. She has had the opportunity to grow in the company and learn from those who have a passion for this industry.

This combination has led her to the position she has today. She said, "The part about my job that I love the most is doing events. I feel very lucky to help bring an idea or theme to life that makes the overall event experience one of a kind."



In Shannons off time, She loves to travel all over the world and has been to nearly every continent. She has a passion to see as much of the world as she can.

CULTURE

JOY-FUL Continues

This was our second year hosting JOY-FUL events. A national campaign aimed at welcoming students back to campus and rekindling a sense of community. After a school year largely defined by separation, JOY-FUL events helped students reconnect and celebrate campus life with joyful moments centered around food.

JOYFUL: EAT WELL, LIVE WELL - October 4th

This event partnered with JED to promote how food can benefit mental health while also celebrating 25 years of Chartwells being a part of the UofU campus. There were multiple stations set up to highlight all that UofU Dining offers to campus including favorites like walking tacos, housemade soups, and açai bowls. In addition to these delicious residential and retail favorites and our exciting JoyFul pop-up, the JED Foundation, Catering, Sustainability were all represented as well. Next to the stations we had a small platform set up for a jazz band to play in the background. Halfway through the event a guest speaker went on stage to give a speech. Scott McAward, Executive Director of the University Counseling Center, discussed the many services that UofU offers for students having issues with mental health and other services available to them.



THANK-FUL - November 18th

Our second signature event of the JOY-FUL series was THANK-FUL. During this event, Dining Services wanted to celebrate our community and give thanks. The event featured a Friendsgiving style menu at both dining halls and gave back to our campus community by launching a meal swipe donation campaign.

UofU Dining did "Cookies for Good". This involved setting up a Cookie decorating station for the students. For each cookie decorated UofU Dining donated one cookie to the Feed U Pantry on Campus. Over 270 cookies were decorated and donated to the food pantry.

DELIGHT-FUL - February 12-16th

Delight-FUL focused on bringing joy and spreading positivity to the campus community with fun activities, delicious food, and exciting prize giveaways. The event kicked off on Monday at both dining halls with a cotton candy station that brought joy and nostalgia, allowing students to indulge in a sweet treat as the week began.

On Tuesday, the dining halls featured a curated Delight-FUL menu. Wednesday introduced a heartwarming Kindness Station, where students could write thank-you notes to the hardworking dining hall associates. In the spirit of Valentine's Day, students also had the chance to spread love by crafting Valentine cards for their friends and family members.

On Thursday, students were given the opportunity to donate one of their meal swipes to the local Primary Children's Hospital. The response was overwhelming, with an impressive 260 swipe donations collected. As a result, UofU Dining donated over \$700 worth of art supplies to the hospital, providing support and joy to its young patients. The week concluded on Friday with a Career Services booth offering valuable advice and assistance to students.



THOUGHT-FUL - April 9-11th

To start we set Encouragement Walls, fostering positivity and camaraderie among attendees. Conversation Starter Cards were also available to spark meaningful dialogue, enriching the communal experience and leaving a lasting impact on all participants. Attendees enjoyed the "Hydrate and Smile" station, which offered a diverse selection of fruit-infused waters, and sampled "Clarity Shots" crafted with invigorating turmeric to promote wellness and mental clarity.

KV held a teaching kitchen, where Chef Scott educated students on the benefits of leafy greens and various ways to incorporate them into future meals. Meanwhile, PHC transformed the iCafe to a haven for relaxation. Patrons were invited to unwind with soothing drinks from the Tea Bar. The Wellness Department hosted tabling sessions to distribute valuable resources promoting overall student well-being. These events finished with a menu takeover at KV and PHC, highlighting "Good for You, Good for the Planet" culinary delights. The dining experience was enhanced by wonderful live music in the FYUL space, perfectly paired with house-made music note cookies.

IDEAS

Continuous Dining Service

Meeting Student Needs

Last fall, we received feedback from multiple students requesting extended meal period times in our dining halls. At that time, our meal periods were set from 7 a.m. to 10 a.m. for breakfast, 11 a.m. to 2 p.m. for lunch, and 5 p.m. to 8 p.m. for dinner. While these times covered the main meals of the day, many students expressed a need for more flexibility and availability during the hours in between.

Understanding the importance of meeting our students' needs, University of Utah Dining Services took this feedback seriously and began working on a solution. Our goal was to provide continuous dining options throughout the day, allowing students to have more flexible access to meals and snacks at their convenience.



As a result, we extended the dining hall hours to be open continuously from 7 a.m. to 8 p.m., eliminating the breaks between meal periods. This change was implemented to ensure that students have access to food whenever they need it throughout the day, fostering a more accommodating dining experience.



While not all stations are available during the extended hours, we have made sure that the most popular ones remain open. Currently, the pizza station, salad bar, and deli are available to students throughout the entire weekday. This ensures that there is always a variety of food options accessible, even during the traditionally

quieter hours between meal periods.

The changes apply to both of our main dining halls, Urban Bytes at Kahlert Village and United Table at Peterson Heritage Center, reflecting our commitment to enhancing student satisfaction across campus. By extending the hours and maintaining a core set of available food stations, we are ensuring that all students can find something to eat whenever they visit.

To support this transition, we also increased our staffing during these extended hours, ensuring that students receive the same quality service they expect during traditional meal times. Our team members have been trained to manage the varying demands throughout the day, from preparing popular menu items during peak hours to offering quick grab-and-go options when traffic is lighter. This approach not only maintains efficiency but also improves the overall dining experience by reducing wait times and ensuring fresh, high-quality food is always available.



Looking forward, University of Utah Dining Services plans to continue expanding the number of stations open during these extended hours. Our ongoing goal is to provide even more variety and convenience to meet the diverse needs of our campus community. We are



dedicated to continuously improving our services based on student feedback and ensuring a positive dining experience for everyone.

Additionally, we are exploring new partnerships with local vendors to bring unique culinary experiences to our students, adding another layer of diversity to our dining options.

Starship Robots

Since their introduction to campus, Starship robots have become a familiar and well-regarded presence among students, faculty, and staff. These autonomous delivery robots, initially met with curiosity, have seamlessly integrated into daily life at The University of Utah. Their convenience, reliability, and futuristic appeal have made them a popular choice for those looking to enjoy a meal without interrupting their studies or work.

The robots are organized into two teams, one operating on upper campus and the other on lower campus. This strategic division significantly extends the reach of UofU Dining, allowing the service to cover a broad area that includes both the main campus and the U of Utah – Health Sciences area. The deployment of these robots has transformed the dining experience, enabling students, faculty, and staff to conveniently access a wide variety of dining options without needing to leave their current location. Whether someone is in a study session or busy with work, the robots ensure that a hot meal or a quick snack is just a few taps away.

Looking ahead, UofU Dining is enthusiastic about the future of its Starship offerings and is committed to introducing even more cutting-edge technology to enhance dining services at The University of Utah. As the university continues to explore innovative solutions, the goal is to provide increasingly efficient, accessible, and enjoyable dining options for everyone on campus. By embracing these technological advancements, UofU Dining aims to meet the evolving needs of the campus community, ensuring that meal delivery remains as seamless and satisfying as possible.



Boost Mobile Ordering

What is Boost?

Boost is a user-friendly mobile app that allows for convenient food and beverage pre-ordering right on campus, resulting in healthier, happier, and more productive students and faculty.

Waiting in line doesn't always fit into people's busy schedules; Boost makes it so that its users can place, customize, and pay for their orders before they even walk in the door. With Boost mobile ordering, students can pre-pay for their meal and pick it up when they want it.

UofU Dining looks at Boost as an opportunity to expand our food service outside the physical retail space and to provide for the growing needs of personalization and speed. The U community is able to get their orders exactly when they want them, creating an improved workflow to our operators.

Boost is different here at UofU Dining as we are the first school to successfully integrate the students meal plan into the system. Typically, Boost would only accept debit and credit cards but through the partnership of Compass Digital labs, Dining services can now offer meal plan integration for our students. Making Boost that much more convenient to our students busy schedules.

Boost @ United Table

With the location of the United Table, Boost was the perfect answer to many student requests. Student appreciated the convenience of picking up their food as it allowed them to stay on schedule and be able to reach classes on time. Statistically, Boost at The Food Hall did 40% more orders than Urban Bytes and accounted for 28% of orders campus wide.

Top performing items were:

- Cheeseburger and fries
- Philly cheesesteak and fries
- Chicken alfredo pasta



Boost @ Urban Bytes

Urban Bytes saw great success with Boost mobile ordering. While it did not see the volume like The Food Hall did, the implementation of the technology still met a highly requested student need. Statistically, Boost at Urban Bytes accounted for 20% of orders campus wide.



Top performing items were:

- Hamburger and fries
- Crispy Chicken Sandwich and fries
- Chicken Nuggets and fries

Boost Retail

Since its launch in 2020, Boost has now been integrated into nearly all Dining Services locations on campus. The goal, to make food as accessible as possible no matter where you are on campus.

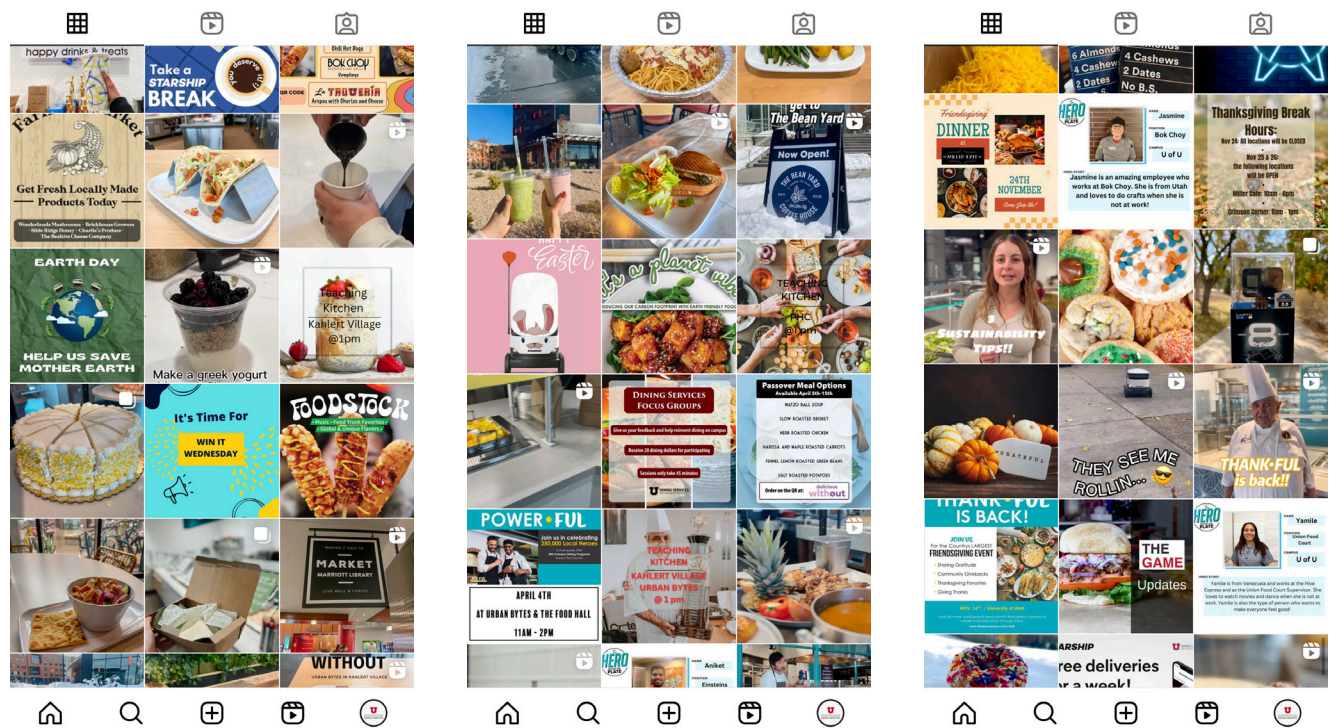
Top performing items were:

- Chicken Tenders and fries @ Miller Cafe
- Hot Dog @ JDAWGS
- Build your own sandwich @ Crossroads Bistro



Social Media & Website Engagement

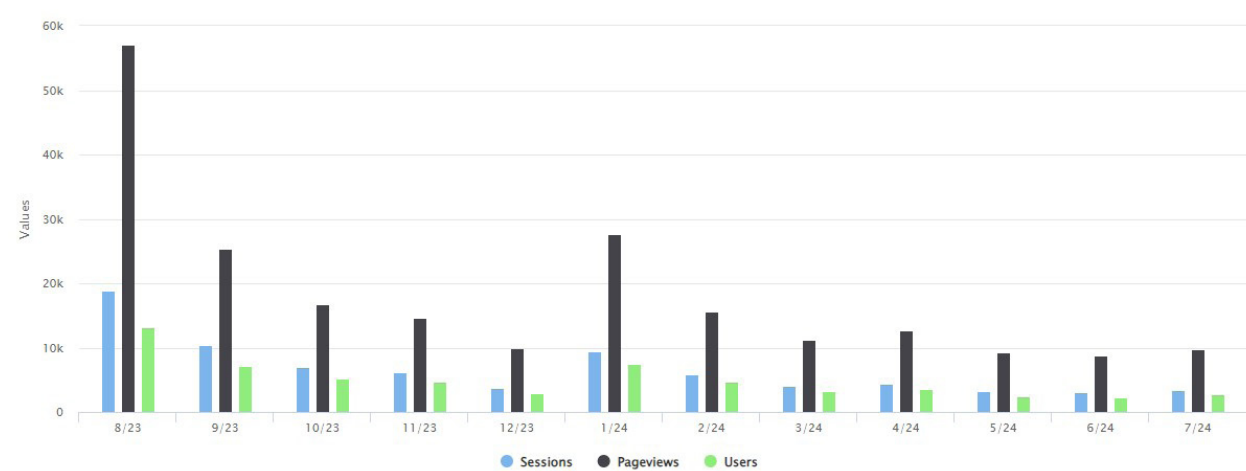
Instagram/Facebook Posts



Performance Summary

Performance Summary		
View your key profile performance metrics from the reporting period.		
Organic and Paid		
Impressions	Organic Engagements	Profile Actions
239,409	6,764	502
Engagement Rate (per Impression)		
2.8%		

Website Performance



COMMUNITY

Residential Events - Fall

August 22 - Love UofU Dining

September 6 - First Year Eats: Dining Showcase

September 20 - Jazz and Desserts

September 22 - DIY: Apple Mocktail

October 4 - Joyful Event

October 18 - Oktoberfest

October 25 - Curb your Cravings

November 3 - Love UofU Dining

November 8 - Breakfast4Dinner

November 14 - Thank-ful

December 1 - Self Care Fair

December 6 - Happy Holidays

December 13 - Love UofU Dining



Residential Events - Spring

January 17 - Perfect Pairing

January 26 - DIY: Mac n Cheese

January 30 - Love UofU Dining

February 9 - Mardi Gras

February 12-16 - Delight-Ful Week

February 22 - DIY Chocolate Dipped Cups

February 28 - Battle of the Trends

March 16 - St. Patricks Day

March 21 - DIY: Fruit Bar

March 26 - Love UofU Dining

April 11 - Thought-Ful

April 18 - Down the Boardwalk

April 20 - DIY: Trail Mix

April 29 - Love UofU Dining



Salvation Army Thanksgiving Dinner

This past Thanksgiving, UofU Dining proudly partnered with the Salvation Army and the University of Utah to provide much-needed Thanksgiving meals to the Salt Lake community.

The event was led by our very own Chef Peter Hodgson, whose passion for giving back was matched by the incredible support of chefs from across the Salt Lake Valley and numerous dedicated volunteers from the local community. This collaboration not only exemplified the spirit of Thanksgiving but also showcased the power of community and the difference we can make when we come together for a common cause.

When all was said and done, more than 1,000 meals were donated to the Salvation Army, ensuring that those in need could enjoy a warm and comforting Thanksgiving dinner. But our efforts didn't stop there. Hundreds of meals were also shared with local veterans, students who were unable to go home for the holiday, and multiple families in the community facing hardship. The impact of this initiative was felt far and wide, as the team ultimately served over 1,500 meals on Thanksgiving Day, bringing joy and comfort to many.

This partnership, which has been ongoing for over a decade, has become a cherished tradition for UofU Dining. Each year, it reinforces our commitment to community service and our dedication to supporting those in need.

As we look to the future, UofU Dining remains steadfast in its resolve to continue this tradition every Thanksgiving, ensuring that everyone in our community has the opportunity to experience the warmth and generosity of the holiday season.



ACCOMPLISHMENTS

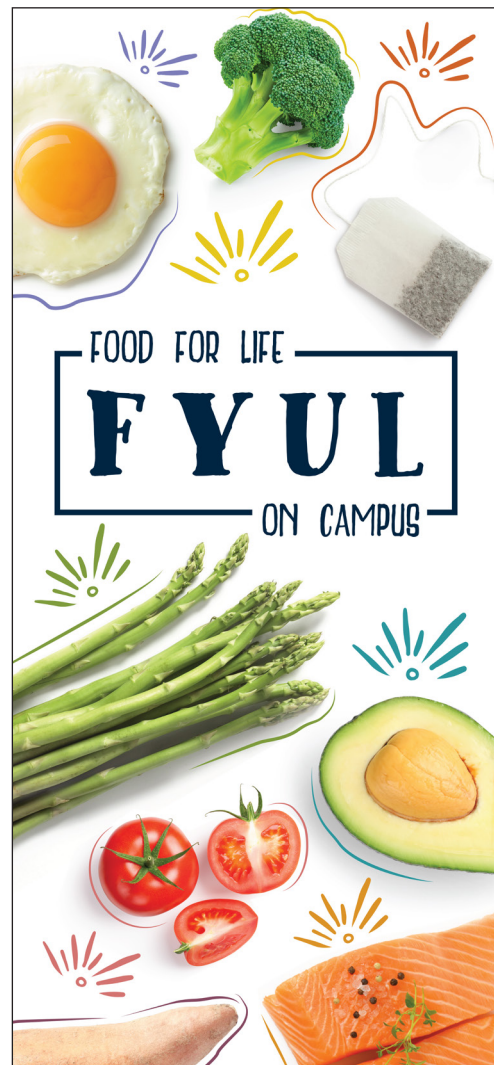
FYUL

This past spring, the University of Utah Dining Services proudly participated in the NACUFS (National Association of College and University Food Services) competition, an esteemed event that recognizes excellence in dining services across universities nationwide. We entered the competition with our innovative FYUL station, competing in the category focused on wellness and nutrition programs. The category is known for showcasing initiatives that significantly enhance the health and well-being of university communities.

We are thrilled to announce that our FYUL station earned the bronze award in the wellness and nutrition program category. This recognition is a reflection of the hard work and creativity of our Dining Services team, who are passionate about bringing healthier food choices to our campus. The bronze award from NACUFS is not just an accolade but also an encouragement for us to continue innovating and prioritizing the well-being of our university community.

Our FYUL station has always been a cornerstone of our commitment to providing nutritious and balanced meal options for students, faculty, and staff. By focusing on fresh, wholesome ingredients and promoting a holistic approach to eating, FYUL stands as a testament to our dedication to health and wellness. The station has become a favorite among those seeking meals that fuel their bodies and minds in a sustainable and delicious way.

This achievement underscores the University of Utah's commitment to excellence in dining services and our ongoing efforts to support the health and wellness of our campus community. We are proud of this recognition and excited to keep pushing forward with initiatives that make a positive impact on the lives of our students, faculty, and staff. Stay tuned for more exciting developments from Dining Services as we continue to lead in wellness and nutrition on campus.



UofU Dining Celebrates Jim Jorgen!

The University of Utah's Dining Services staff has once again made their mark at the annual National Association of College & University Food Services (NACUFS) Regional Cooking Competition. This prestigious event provides chefs from various colleges the opportunity to showcase their culinary skills in a live setting, each tasked with incorporating a mandatory protein into their dishes. This year, Chef Jim Jorgen, a sous chef at the University of Utah, emerged as the Continental regional winner at the NACUFS 2024 Culinary Challenge Competitions held in Tacoma, Washington. Chef Jorgen's victory in Tacoma earned him a spot in the national competition, which took place from July 17-20 in Louisville, Kentucky.

Chef Jorgen, who oversees culinary operations at the Peterson Heritage Center Dining Hall, began his culinary journey in the bustling hotel kitchens of Bangkok, Thailand. His preparation for the competition was supported by Chef Peter Hodgson and Chef Ken Ohlinger. The winning dish that secured his regional title featured a pan-seared branzino, ratatouille-stuffed eggplant with saffron bulgur wheat, gambas al ajillo, Jerusalem artichoke purée, and Provençal compote, impressing the judges with its flavor and presentation.

Reflecting on his achievement, Chef Jorgen expressed his deep passion for creating high-quality food that resonates with people on a personal level. "Food creates memories," he shared. "Customers may not remember a particular dish, but they will remember how it made them feel." His words highlight the emotional connection he aims to forge through his culinary creations.

Although Chef Jorgen did not place at the national competition, he was still awarded a gold medal for his exceptional dish, a testament to his skill and dedication. We look forward to witnessing more of his culinary achievements in the future.



Chef Peter Hodgson Wins NACUFS Award

Chef Peter Hodgson's journey in the culinary world began at the young age of fifteen when he left school in Australia to pursue an apprenticeship as a chef. Driven by a desire to support his family, Peter's passion for cooking was ignited, leading him on a path that would take him across various countries and through diverse culinary experiences.

Over the next 12 years, he honed his skills and climbed the ranks in the industry, eventually returning to the Canberra Rex Hotel, where he first started, as the Executive Chef at the age of 27.

Chef Peter's career continued to flourish as he moved to the United States, where he took on roles with different companies and programs, further expanding his culinary expertise. His dedication and commitment to his craft eventually led him to the University of Utah, where he now serves as a Campus Executive Chef for Chartwells Dining Services. In this role, Chef Peter nurtures a love for cooking in others, a passion he credits to his mother.



In addition to his work at the University, Chef Peter is also involved in the ProStart program, which aims to inspire and educate high school culinary students as they embark on their own professional journeys. His dedication to teaching and mentoring young chefs is a testament to his belief in giving back and helping the next generation succeed in the industry.

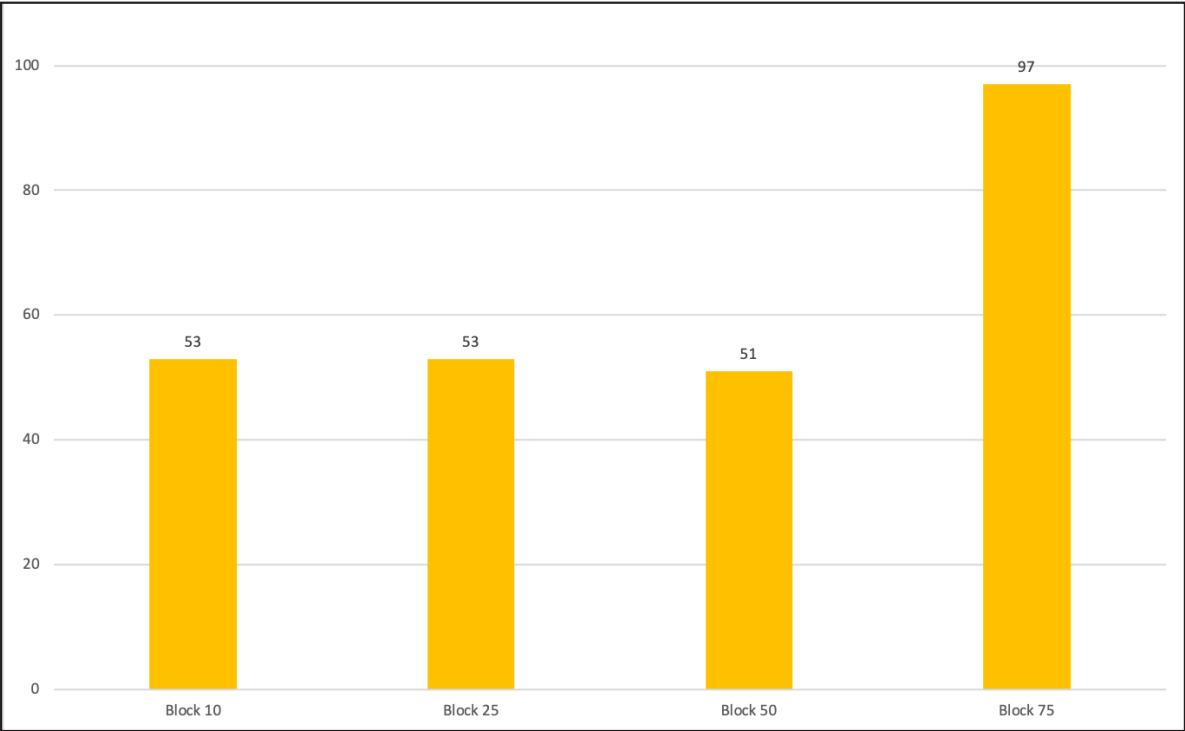
Chef Peter Hodgson's hard work, talent, and commitment to excellence have not gone unnoticed. He was recently honored with the NACUFS Regional Ambassador's Distinguished Service Award for the Continental Region. This prestigious award recognizes his outstanding contributions to the field of university dining services and his unwavering dedication to his craft.

Reflecting on his journey, Chef Peter always remembers the humble beginnings that shaped him. He often shares his philosophy with others, saying, "You must always remember where you came from." It is this grounded perspective that not only makes him a remarkable chef but also a respected mentor and leader. Congratulations, Chef Peter, on this well-deserved recognition!

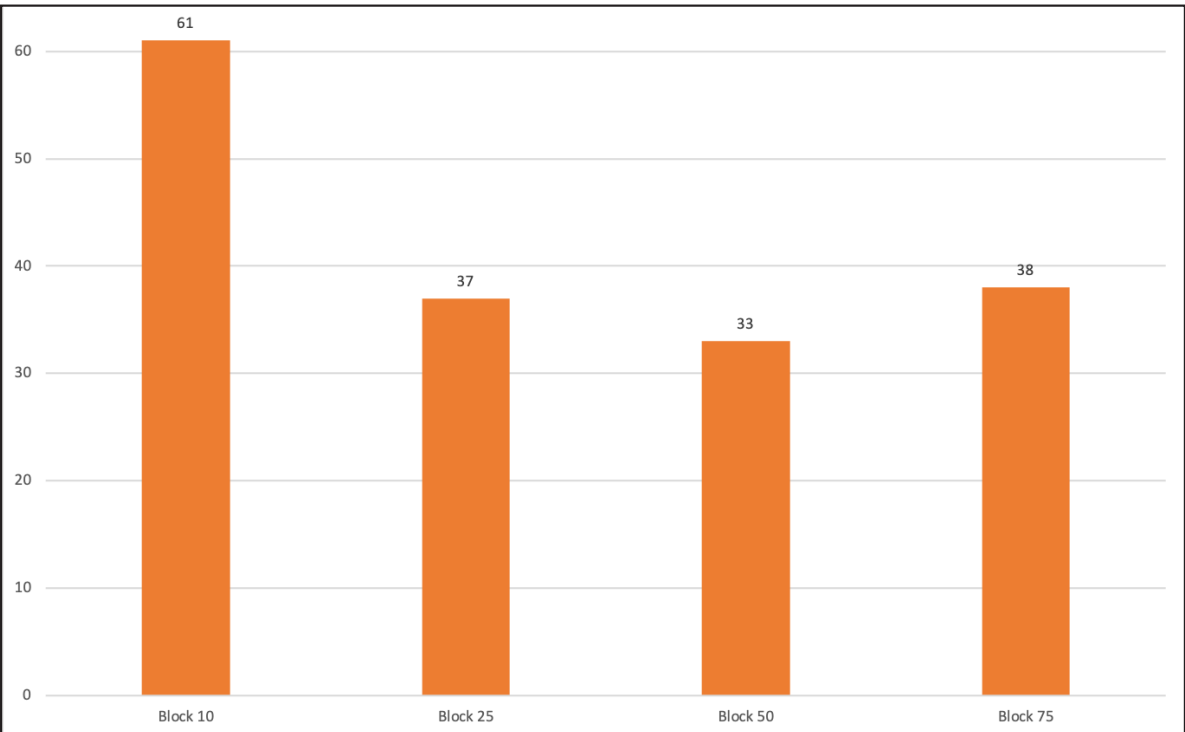
FINANCIALS

Commuter Meal plan enrollment information FY 2023-2024
UofU Dining offers 4 different Block options for Commuter meal plans.

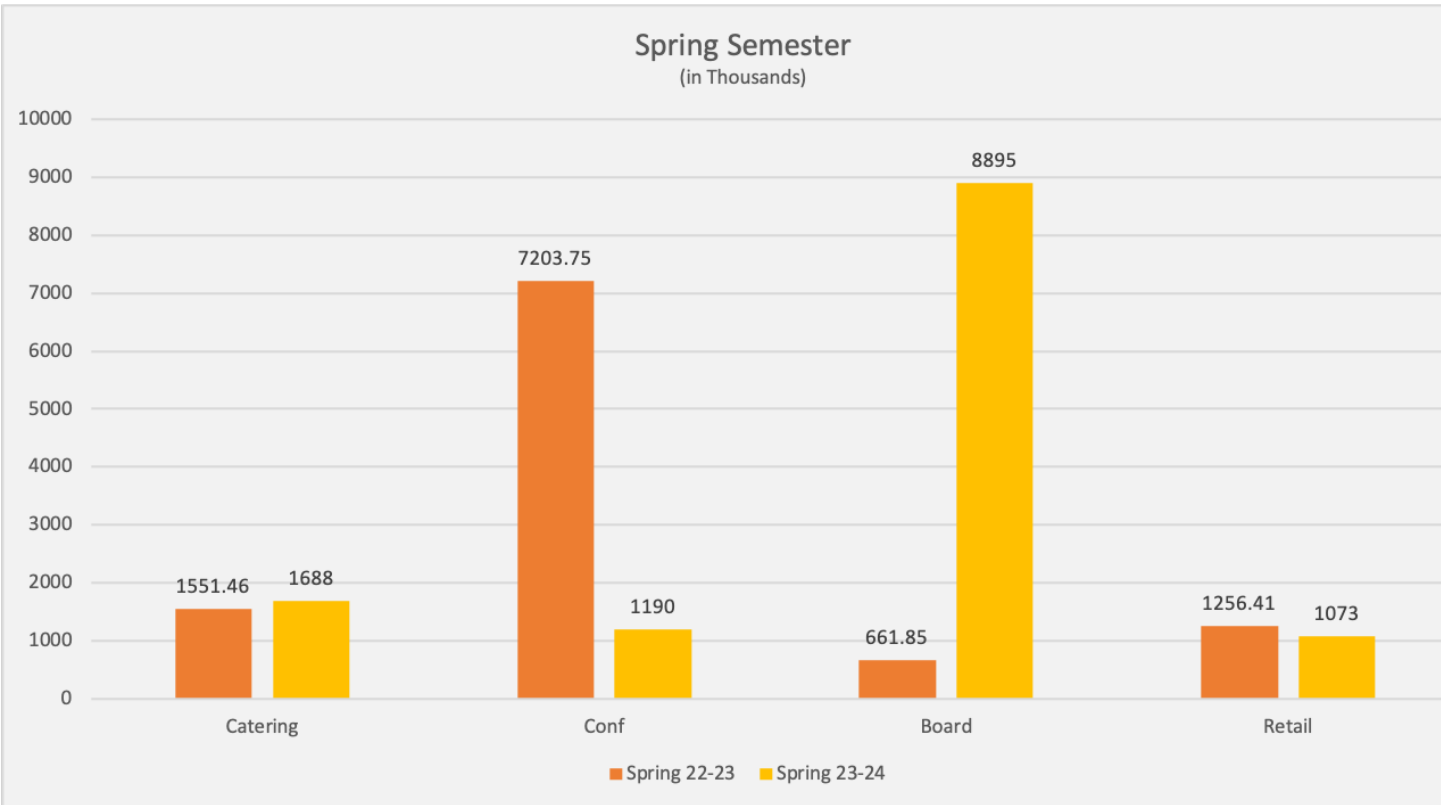
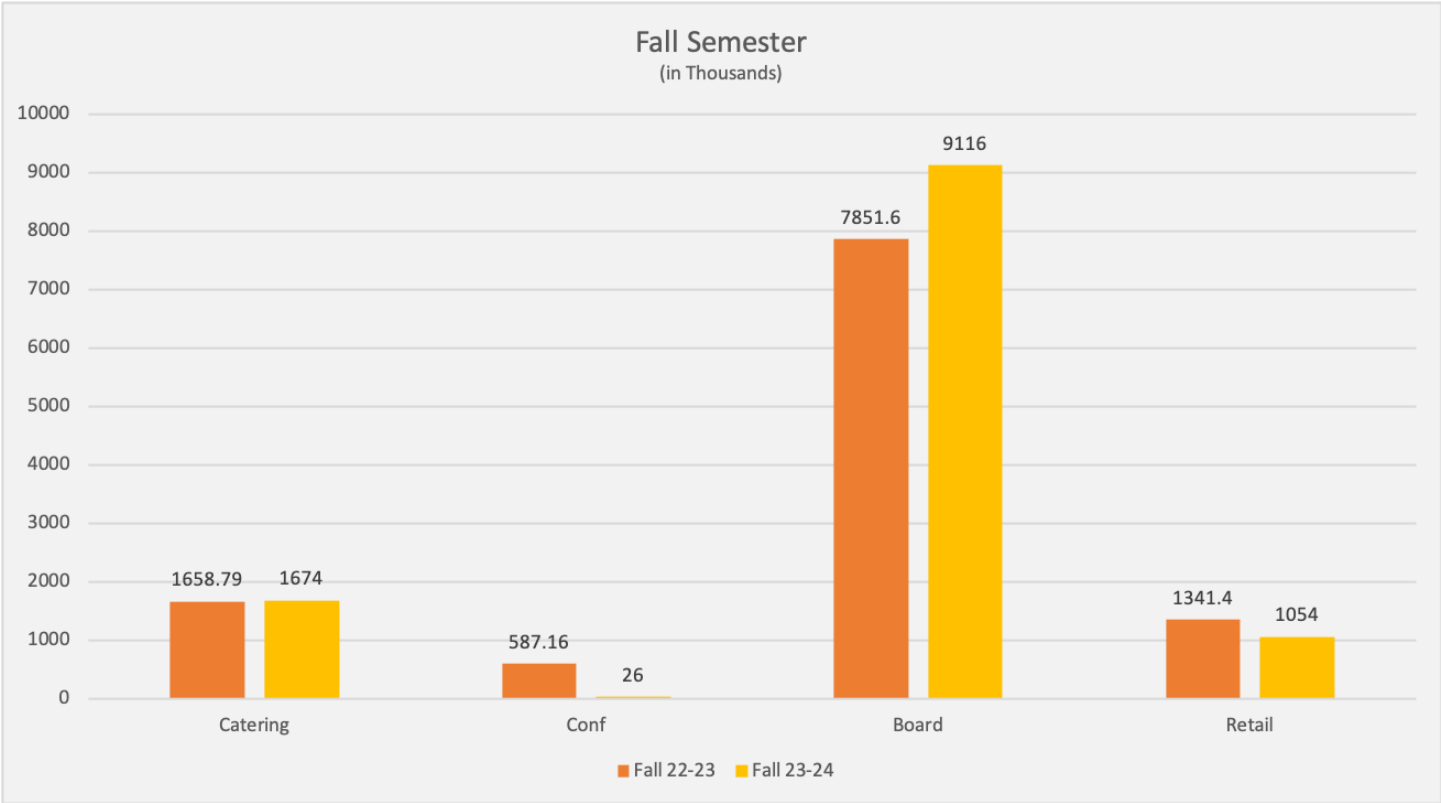
Fall 2023 Block Plans



Spring 2024 Block Plans



YoY revenue comparison for fall and spring semester



Revenue Information FY 2023-2024

Dining services generated \$24.71 million in FY 2023-2024. Revenue grew by over 11% compared to last year. Dining Services revenue in FY 2022-2023 was \$22.12 million.

