University of Minnesota Duluth
Division of Student Life
Dining Services
2017-2018 Strategic Plan

I. Vision
Dining Services provides an inclusive dining experience and promotes understanding and appreciation of different life styles, while striving for complete customer satisfaction.

II. Mission
Dining Services provides students, faculty, staff, and the surrounding community with quality food and services. This is accomplished by practicing creative menu development, ensuring a friendly environment, and incorporating variety and convenience.

III. Dining Services Goals Mapped to the UMD and Student Life Strategic Plans

<table>
<thead>
<tr>
<th>Dining Services Goal</th>
<th>Mapping to University Goals</th>
<th>Mapping to Student Life Goals</th>
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<tbody>
<tr>
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<td>6</td>
<td>5.1, 5.2, 5.3</td>
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<td>1, 5</td>
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IV. Objectives/Outcomes

Goal 1: Develop and create a HACCP program for our Dining Services warehouse and receiving area.

- Work with the department of Environmental Health and Safety to develop a Hazard Analysis and Critical Control Points program for food safety.
- Train our warehouse staff after completion of the program.

Goal 2: Create an educational partnership with UMD Children’s Place on exploring healthy and nutritious foods through tasting and menu creation.

- Create a monthly lesson plan with our Dietitian for preschoolers and toddlers involving a healthy food option. This will include a brief introduction to the food and then a preparation involving cutting, measuring, mixing etc., followed by eating what was created.
- Work with the UMD SAP farm for seasonal offerings that will fit into the lesson plan for the month.
- Collaboration with the Children’s Place teachers on specific menu offerings.

Goal 3: Develop and implement the STARS program for efficiently documenting our sustainable food/beverage purchases.

- Work with the Director and the Office of Sustainability to establish what is needed for documentation for the Stars program.
- Work with training of a staff person to research local products from vendors.
- Compile yearly usage to be used in the annual STARS reporting project.

Goal 4: Design and construct a new Grab & Go location in the Kirby Plaza Food Court.

- Work with Facilities Management to plan and construct a new Grab & Go location.
- Assist the designated architectural firm in designing plans.
- Look at new equipment needed for the new area.
- Select food and beverage items for the new area that will satisfy our customers’ requests and needs.
- Continue to monitor the time frame to keep on task for location completion and opening.
Assessment Plan

- Log temperatures when receiving food products from vendors.
- Survey Children’s Place teachers and parents on nutrition program.
- Track locally and regionally sourced food/beverage items.