Who are we?

- Auxiliary
  - Self-operated dining program
  - Zero funds, university/state
  - Operate dining as a business

- Business areas of Dining
  - Residential
  - Retail
  - Catering
Who are we?

- 5 Dining Centers
- 11 cafes
- 4 fast casual
- 3 markets
- 1 food truck
- Central bakery & commissary
Who are we?

- 60 P&S staff
  - 10 culinarians
  - Registered Dietitian
- 150 fulltime employees
  - Cooks, drivers, storekeepers
- 1,900 student employees
  - Equivalent to >500 FTE
  - $6M labor cost, 35%
Who are our customers?

FY17 Total Revenue, $43.8M
- 75% meal plan revenue
- 89% of total revenue from students
- 43% Voluntary
Waste Reduction Efforts

- Trayless service
- Composting
- Diversion
- Menu planning and food production
- Food at First
- Additional efforts
- Education
- Future Plans
Trayless Service

No tray? Its okay!

Where’d my tray go?
ISU Dining will be removing trays to help reduce food, water, and energy waste. Thanks for helping reduce our Campus’ Carbon Footprint! It is our social and environmental responsibility.

No trays helps save:
Each tray needs 1/3 to 1/2 gallon of heated water to clean. Your personally saving almost 500 gallons of water annually

Less energy to heat water means less dependance on non-renewable fossil fuels.

Studies have shown removing trays to reduce food waste by 25%-30% per person.

*Facts gathered from The Business and Cultural Acceptance Case for Trayless Dining
www.dining.iastate.edu
Composting

• 4 food production locations
• Pre and post consumer waste
• Partnership with fraternity
Diversion

- City of Ames, waste to energy system
- Standard items
  - Paper, lightbulbs, cardboard
- Glass
- Pallets
- Uniforms
- Foodservice equipment
- Grease
  - Bio Bus
- Local growers’ containers
Menu Planning and Production

- Starts with a well built recipe
- Menu
- Forecasting
- Meal service
  - Batch cooking
- Serving line worksheets
- Reuse of leftovers
- Repeat
Menu Planning & Production
Standardized Recipes

- Production Unit
- Recipe Name
- Production Date
- Yield
- Portion Size
- List of Ingredients
  - Advanced Prep
  - Quantities
- Instructions
- Service Unit
- Distribution Date
- Number of Portions
**Soup Turkey Wild Rice**

**Prep Area**

**Recipe Name**

**Recipe Key Name**

**Production Date**

**Production Unit**

**Yield Unit**

**Portion**

**Allergens**

**Allergens**

**Production Amount**

**Ingredients and Instructions**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantities</th>
<th>(Key Name)</th>
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<tbody>
<tr>
<td>Water</td>
<td>3 3/4 Quart + 3/4 Cup</td>
<td>(0000000000)</td>
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<tr>
<td>Base Turkey 1 Lb</td>
<td>2 1/4 Ounce</td>
<td>(0321100000)</td>
</tr>
<tr>
<td>Rice Wild Blend 6/36 Oz</td>
<td>1 Pound + 1 1/4 Ounce</td>
<td>(0149200000)</td>
</tr>
<tr>
<td>[Soy, Wheat/Gluten]</td>
<td>4 1/2 Ounce</td>
<td>(0220100000)</td>
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<tr>
<td>Onions Green, Chopped</td>
<td>10.17 Ounce</td>
<td>(0783100000)</td>
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<tr>
<td>Butter Unsalted, Melted</td>
<td>10.16 Ounce</td>
<td>(0040700000)</td>
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<tr>
<td>[Dairy]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flour All-purpose</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Wheat/Gluten]</td>
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</tbody>
</table>

**Advance Prep**

**Ingredient Key Name**

**Production Shift:** [All Meals]
Note: cream soups should be made in 2 batches to prevent curdling and deterioration of quality during meal period.

1. Combine water, turkey base, wild rice and seasoning packet, in steam kettle.
2. Bring rice mixture to a boil; reduce heat, cover and simmer 10 minutes until rice is al dente.
3. Combine flour, poultry seasoning and pepper; blend well. Add seasoned flour to melted butter to make a roux; remove from heat.
4. Add just enough milk to roux to thin.
5. Add thinned roux to hot rice mixture; stir well to blend. Heat to 180 F, stirring in figure 8, until soup is thick. Should have a gravy consistency at this point.
6. Reduce heat and continue cooking until starch flavor is gone.
7. Add remaining milk.
8. Add turkey to soup. Continue to cook until turkey reaches 165° F.
9. Add green onions, red peppers and salt to soup. Mix thoroughly.
10. Heat soup to serving temperature of 175 F.
11. Cool to 41 F or lower internal temperature within 4 hours.
12. Reheat to 165 F internal temperature for at least 15 sec within 2 hours - one time only.

4 Oz Ladle = 4.1 Oz
12 Oz Ladle = 12.3 Oz

<table>
<thead>
<tr>
<th>Service Unit</th>
<th>Yield</th>
<th>Portions</th>
<th>Serving Pan/Utensil</th>
</tr>
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<tbody>
<tr>
<td>EB Bushel Basket S</td>
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</tbody>
</table>

Recipe Distribution Date: Monday, March 5, 2018

Yields: 2 1/4 Gallon + 3 1/4 Cup
Portions: 80.1
4 oz Ladle

Portion Size: Round Insert Pan 4 Oz Ladle
Menu Planning & Production Forecasting

<table>
<thead>
<tr>
<th>Date: Tuesday, September 5, 2017</th>
<th>Description</th>
<th>Total Sales:</th>
<th>Customer Count:</th>
<th>Approval Served</th>
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<tbody>
<tr>
<td>Item Name</td>
<td>Key Name</td>
<td>Actual Portion</td>
<td>Prep Time</td>
<td>Serv Time</td>
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<tr>
<td>Enchilada Beef</td>
<td>0986800000</td>
<td>#16 Scoop (1/4 cup)</td>
<td>200</td>
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<tr>
<td>French Fried Tater Tots</td>
<td>0000000000</td>
<td>4 oz Portion</td>
<td>800</td>
<td>880</td>
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<tr>
<td>Picadillo Cuban REIS</td>
<td>0000000000</td>
<td>#12 Scoop (1/3 cup)</td>
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<table>
<thead>
<tr>
<th>Date: Tuesday, September 4, 2018</th>
<th>Description</th>
<th>Total Sales:</th>
<th>Customer Count:</th>
<th>Approval Forecasted</th>
<th>Status Forecasted</th>
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<tbody>
<tr>
<td>Item Name</td>
<td>Key Name</td>
<td>Quantity</td>
<td>Forecast Portion</td>
<td>Price</td>
<td>Cost</td>
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<tr>
<td>Beef</td>
<td>0596800000</td>
<td>#16 Scoop (1/4 cup)</td>
<td>0.54</td>
<td>(0.54)</td>
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<tr>
<td>French Fried Tater Tots</td>
<td>0000000000</td>
<td>4 oz Portion</td>
<td>0.22</td>
<td>(0.22)</td>
<td>n/a</td>
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<tr>
<td>Chiles</td>
<td>0596800007</td>
<td>2 oz Ladele</td>
<td>0.15</td>
<td>(0.15)</td>
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<tr>
<td>Salad</td>
<td>Nonexistent</td>
<td>Run</td>
<td>0.57</td>
<td>(0.57)</td>
<td>n/a</td>
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<tr>
<td>Item Code</td>
<td>Description</td>
<td>Portion Size</td>
<td>Portion Size (oz)</td>
<td>Forecast</td>
<td>Prepared</td>
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<tr>
<td>00214</td>
<td>Chicken Noodle Soup</td>
<td>4 oz Ladle</td>
<td>4.34</td>
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<tr>
<td>00296</td>
<td>Soup Broccoli Cheese</td>
<td>4 oz Ladle</td>
<td>4.89</td>
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<tr>
<td>00515</td>
<td>Chips Potato</td>
<td>1/2 Cup</td>
<td>0.38</td>
<td>50</td>
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<tr>
<td>02149</td>
<td>Lettuce Shredded (purchased)</td>
<td>1/2 Cup</td>
<td>1.00</td>
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<tr>
<td>01212</td>
<td>Tomatoes Sliced</td>
<td>2 Slices</td>
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<tr>
<td>01326</td>
<td>Onions Sliced Red</td>
<td>1 Tablespoon</td>
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<td>01175</td>
<td>Olives Black Sliced</td>
<td>1 Tablespoon</td>
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<tr>
<td>01197</td>
<td>Cucumbers Sliced</td>
<td>Ounce</td>
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<tr>
<td>01228</td>
<td>Pickle Dill Sliced Refrigerated</td>
<td>3 Slices</td>
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<tr>
<td>01206</td>
<td>Pepper Green Strips</td>
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<tr>
<td>02795</td>
<td>Pepper Pickle Banana</td>
<td>1 Pepper</td>
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<td>01226</td>
<td>Jalapeno Peppers</td>
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<td>02426</td>
<td>Dressing Mayonnaise</td>
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</tbody>
</table>
Food at First

- Ames based free meal program
- Perishable food pantry
- Food Recovery Network
- Donations supplied by ISU Dining
- Retail locations
- Academic breaks
- Catering
- Bagels
Additional Efforts

- Bring Your own Cup program
- Pulpers
- Food insecurity on campus
  - The SHOP
  - Meal Share program
Education
Education

Dining: Economic Sustainability

- BYOC! Save $0.35 per coffee drink for bringing your own cup to any ISU Dining location. Not only does this save money for customers, it also prevents nearly 35,000 disposable cups from entering the landfill each year.
- ISU Dining employs nearly 1,800 students per year, creating valuable job opportunities for our campus. Once student employees graduate, their work uniforms are donated to the Goodwill Good Wipes program, which repurposes clothing items unsuitable for sale into reusable cleaning cloths.
- By selling a portion of its used grease, ISU Dining earns a profit while also reducing its carbon footprint.
- ISU Dining spends at least 10% of its annual budget to support the Farm to ISU Program. Founded in 2007, the Farm to ISU Program includes purchases in three different categories:
  - Iowa-based products, such as Anderson Erickson Dairy and Blue Bunny Ice Cream
  - Locally-grown products, such as apples and cantaloupe from the ISU Horticulture Research Farm, and peppers and pumpkins from local producers
  - Organic and sustainable products, such as fair trade coffee
- ISU State, along with the state’s other two regent universities, contract together with Martin Bros., a local family-owned food distributor based out of Cedar Falls. By working together, this enables the regent universities to merge their buying power to ensure best purchasing prices.

- Environmental Sustainability
- Social Sustainability
Future Plans

- Pallet Wrap
- Catered events
- Review of packaging
- Straws
- University efforts
Questions?