

A Monthly Update for Maryland Dining Employees



The Dish

September 2025

Directors Corner



As summer comes to an end, our campus is once again buzzing with energy as students return.

We also wrap up another successful season of summer groups, and I want to extend a heartfelt thank you to our dedicated employees who worked tirelessly to make it all possible. Additionally, I am pleased to welcome our newest team members who joined us during orientation last month, your contributions will be vital as we move into another exciting year.

- Elevating retail operations to enhance the dining experience across campus.
- Expanding staff training and development opportunities to invest in our people and their growth.
- Enhancing sustainability initiatives to align with our values and the university's goals.

Together, I am confident that we will build on our successes and continue to serve our community with pride. Thank you for the important role you each play in making Maryland Dining exceptional.

Chris Moore • Director of Dining Services

Looking ahead to the 2025–26 academic year, Maryland Dining will continue to focus on several key priorities:

- Promoting Maryland Dining within our industry to showcase the innovation and excellence of our team.
- Strengthening campus connections to further support our students, faculty, and staff.

Employee Spotlight

This month's spotlight goes to Michael Christie!

With 28 years of dedicated service to the University of Maryland, Chef Michael Christie is truly the heart behind fueling our athletes. From his early days in Catering and at the Golf Course, to South Campus, and for the past 14 years at Gossett and now Jones-Hill House, Michael's culinary expertise and commitment have never wavered.

Every day, he ensures 120 players and coaches are well-fed, expertly managing the ordering, preparation, and service needed to keep our football team energized. Beyond his skill in the kitchen, Michael is known for his approachable nature and the warm, welcoming atmosphere he creates. His leadership, dedication, and genuine care make him an invaluable part of our team—and a well-deserving recipient of this month's Employee Spotlight Award.

We are so proud of Michael and thankful to have him as a member of the JHH team!

Nominate a team member for next month's *Employee Spotlight!*



Upcoming Workshops

» Sep 3–Oct 8th

Terp Farm Sun Flower CSA

[Register Here](#)

» September 22nd

CLOC Tools in 20: Changing Lanes: From Judger to Learner

Explore the Choice Map and learn how to shift from a reactive Judger mindset to a curious Learner mindset using questions that transform your thinking, relationships, and results.

[Register Here](#)

Kudos to You!

Congratulations to employees who have recently started in a new position!

Janet Bello is our new Transform Mid-Atlantic AmeriCorps VISTA who will be working on the TMA UMD Pantry Expansion Project

What's Cookin'?!

EnGen English Learning App Relaunch

During our recent New Employee Orientation, we re-launched EnGen, our English learning app designed for employees whose native language is not English. EnGen helps build confidence in speaking and understanding English—all through a simple app on your phone. If you're interested in exploring this opportunity, please reach out to Jasmine Owens at Jowens15@umd.edu.

Summer Training Highlights

Thank you to everyone who participated in our Summer Training Series last month! Sessions ranged from Conflict Resolution to the 8 Dimensions of Wellness, offering valuable professional development opportunities. We also appreciate the collaboration of departments such as CLOC, FSA, RecWell, and Talent Acquisition, whose support made these sessions possible.



Market on Wednesdays, 2025. [Sign up here!](#)

Join the 2025 Terp Farm Sunflower CSA! Membership provides six weeks of locally grown sunflower bouquets, while also supporting internship positions at Terp Farm.

Weekly bouquets can be picked up at the Farmer's beginning September 3,

Safety Tips

Keep Walkways Clear and Dry

In a busy environment, spills, clutter, and equipment can quickly create hazards. Always make sure walkways and work areas are free from boxes, cords, or trash, and immediately clean up any spills. This prevents slips, trips, and falls—the most common accidents in food service