



A Monthly Update for Maryland Dining Employees

The Dish

February 2026

Directors Corner



As we welcome the spring semester, we want to take a moment to celebrate the incredible dedication and hard work of our Dining Services team. From early mornings to late nights, your efforts ensure that every meal served is more than just food, it's a moment of comfort, connection, and care for our campus community.

We encourage you to continue to work towards the Student Affairs vision of Every Student Thrives, while also making sure that each of you thrives as well. Please take the time to take care of yourselves and don't ever be afraid to ask for help, the campus offers free confidential professional

We would also like to give a special shout out to our Manager of the Pantry, Larry Tumlin for winning this year's MVP Impact Award for UMD's Fearlessly Forward Awards. We are so proud of Larry and his unwavering commitment to excellence inspires us in Dining Services. Thank you for everything you do!

Chris Moore • Director of Dining Services



counseling during work time, to help you with any problems you may be facing. Your supervisor or our HR team can guide you, you just need to ask. We are starting the year off in a great way!

Employee Spotlight

This month's spotlight goes to our Service Award Winners!

This past month we celebrated Dining Services employees that have been with the university for 20, 25, 30, and 35 years. We want to congratulate and thank the following employees for their dedication and hard work!

35 Years of Service: David Bullock, Bart Hipple, Naila N. Hussain, Manuel R. Molina

30 Years of Service: Michael Augustus Christie Jr.

25 Years of Service: Claude Baiete-Williams, Dwight E. Birch Sr., Filimon Cruz Sr., Eduardo Feliciano, Vicky Roxana Mendez, Micheline Pierre, Daniel Vincent Robertson, Denise D. Stone, Reyna D. Umanzor, Kathy A. Weir

20 Years of Service: Jeffery L. Bryant, Edith M. Duron, Wondimu W. Habebo, Ivory Kornegay, Maria I. Lopez Nunez, Barbara J. Simpson



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



What's Cookin'??!

We kicked off the new year with our January Jumpstart Professional Development Training, bringing together Student Supervisors, Student Managers, Coordinators, Supervisors, Specialists, and Chef de Parties for a full day of learning and growth. The training featured engaging sessions such as Inclusive Practices for Employee Success and Coaching with a Purpose, all designed to strengthen leadership skills and support employee success across Dining Services. We extend a special thank you to our campus partners whose collaboration and support helped make this training a success.

In the spirit of collaboration beyond our own operations, the Dining Services Catering team recently shared their culinary expertise during a STAMP Student Union staff retreat. This event was not a traditional catered meeting, but rather an opportunity to build community among UMD employees by sharing skills and experiences. It was a great example of Dining Services stepping outside the norm and using our talents to connect with colleagues across campus.

The STAMP Student Union hosts staff retreats



approximately twice a year and has invited members of our team to participate as presenters at several of these events. These experiences help foster strong relationships with the partners we share our workspace with and highlight the collaborative culture at UMD. During this most recent retreat, our team led a hands-on cooking session inspired by the diversity of the STAMP facilities staff. Participants explored recipes from around the world, all centered on a shared ingredient, rice, including horchata, rice cake, and arroz con leche. It was a meaningful and fun way to celebrate culture, connection, and community through food.

Upcoming Workshops

» **Feb 24 • 2:00-3:30 pm**
Coffee & Conversations
Oakland Hall Multipurpose Room

Kudos to You!

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

Jim Baxendell is our new General Manager for Auxiliary Operations

Safety Tips

Change Your Gloves Often!

Gloves are an important food safety tool, but only when they're used correctly. Always change your gloves when switching between tasks, handling different foods, or if gloves become torn, soiled, or contaminated. Remember, gloves are not a substitute for handwashing. Wash your hands before putting on a new pair to help prevent cross-contamination and keep our guests and teammates safe.