BASC News and Views April 2010

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Sustainability Update

BASC has made huge strides in sustainability this year, implementing over 20 initiatives that help educate about “green” efforts, minimize waste, and reduce energy consumption. These objectives are part of the company’s rolling three-year sustainability plan that was developed in 2008. The BASC Sustainability Team has been working to update this plan for the next three years. Below are just some of the accomplishments made this academic year.

Education

- **Participation in Campus Sustainability Day**
  On October 21, BASC was an active participant in Campus Sustainability Day. Tables were set up in Harrison and Brockway Dining Halls, as well as the Seymour College Union to promote the many green initiatives taking place on campus. In addition, from noon – 1 pm many lights were turned off in the dining locations to support the Campus Earth Hour.

- **Participation in America Recycles event**
  BASC worked together with the campus Sustainability Task Force to promote recycling for the America Recycles event. November 9 – 15 bins were set up in various locations on campus to collect electronics, clothing, sneakers, cell phones, CD’s, ink cartridges, batteries, and silverware and dishes from the dining halls.

- **Participation in Recyclemania – Caught Green Handed promotion**
  In support of the College-wide participation in Recyclemania, Dining Services held a “Caught Green Handed” promotion January – March that focused on waste reduction. In the dining halls, customers with minimal food waste were randomly “Caught Green Handed”. Those caught received a free guest pass. In

Executive Director’s Corner

Most of you know that I like to start conversations with a review of our mission, vision and values. I do this to keep us focused on why we are here and how we agreed we would treat our customers and each other. Our values are intended to define the way we act. Some of that describes who we are today as an organization and some of it is aspirational – describing how we want to be in the future. I don’t think we can talk about these values enough. The more we talk about them, the more they just become the way we do things. The more they become the way we hold each other accountable to act. That’s why we print them on things and post them places in addition to talking about them all the time. We want our values to be so well understood, you don’t have to think about them – you just do it!

We celebrate the people in our organization who live our values through our scholarships and employee awards. We awarded 10 scholarships to student employees of ours who live our values. I’m very happy to announce our 2010 Employees of the Year, Sean Foley and Wendy Boyer. Both Wendy and Sean take great pride in the quality of their operations and in the relationships with customers and their coworkers. These employees were selected by their peers as people who represent our values in the things they do.

It’s hard to believe another school year is about to draw to a close. We are in the home stretch right now and I know everyone is very busy doing what we do best - taking care of our customers. I challenge each of you to take a moment, reflect on our values and think about what one action you could take that would enhance the way we live our values. Think about how powerful that would be for our organization and for the campus.

I look forward to working together over the next several weeks as we live our values everyday and deliver all the upcoming events with the BASC Touch.

Diane
Participation in Earth Day
The dining halls are planning to offer specials for Earth Day on April 22 that feature locally grown and/or produced foods.

Waste Minimization

- Book Rental Program
The Barnes & Noble College Bookstore piloted a book rental program this fall with 50 titles. This program not only gives students one more cost effective option for textbooks, but it also supports reusing materials instead of buying new.

- Eco-friendly To-Go Containers
The replacement of polystyrene was completed this year. All of the disposable products used by Dining Services have been converted to eco-friendly containers. Many of these new food containers are made from annually renewable resources like plants.

- Elimination of Portion Cups
Plastic portion cups have been eliminated in the dining halls. Small washable dishes are used in their place.

- Tray-less at Brockway, Smaller Trays at Harrison
Brockway Dining Hall has gone trayless this year and Harrison Dining Hall implemented smaller trays as part of continuing efforts to decrease our campus’s carbon footprint. Substantial reductions in food waste have resulted from these changes. In fact, Harrison has been able to eliminate two of their six refuse pickups per week. Brockway Dining Hall is currently at two pickups per week.

- NEW Refillable Mugs
Dining Services continued its refillable mug program it started last year, but this year introduced a new mug. This new mug retails for only $2.75 (compared to $5.25 for the previous mug) and is both microwave and dishwasher safe. The program still works the same way -- purchase a refillable mug from TRAX, Aerie Café, Courtside, Hartwell Café, or Jitterbugs Café and receive four ounces free with each fill.

- Reuse of Paper
Some BASC offices have been able to reduce the amount of paper used by printing on both sides. The Accounting and Marketing Offices are two examples. Instead of recycling one-sided paper, these offices reuse in printers to print on the blank side.

- Dispenser Implementation
Dispensers have replaced open containers of napkins in all dining locations on campus this year. Silverware dispensers are also in place in all retail dining locations. These changes help reduce waste as well as ensure sanitation.

- China, Glass, and Silverware Recovery Program
Dining Services continues to collaborate with Residential Life and Learning Communities and Facilities and Planning to recover china, glass, and silverware students have taken from the dining halls. The cost of replacing these dishes is substantial. Containers will be available in the dining halls and in all residence halls beginning May 3 for students to return any dishes, no questions asked.

- Compost Pilot
Harrision Dining Hall has been working with the Grounds Department on campus to pilot incorporating food waste into their existing green compost program. For the past several months, Grounds has been picking up pre-consumer food waste (egg shells, coffee grounds, and fruit and vegetable scraps) and adding it to their leaf compost pile. This program will be regularly monitored to determine if it can be continued and/or expanded to other dining units. So far the pilot is going well.

Energy Reduction

- Walk/Bike Event
Welcome Center & Parking Services along with the Village of Brockport’s Walk! Bike! Brockport group co-hosted their 5th annual Walk/Bike Event in October which encourages drivers to give their cars a rest and walk or bike to school and/or work. This event is being planned to coincide with the National Walk to School Week in the fall of 2010.

- Additional Bikes for Brockport’s Fast TRAX
Welcome Center & Parking Services continues to expand Brockport’s Fast TRAX, a bike borrowing program co-sponsored by Residential Life and Learning Communities. Two new bikes were added this semester, thanks to funds provided by BSG, bringing the total number of bikes to 15.

- Rideshare Program
Additional incentives are available for 2010-11 for those who use the Rideshare Program to carpool on a regular basis. Check it out at www.basc1.com/parking.

- RGRTA Bus Passes
After much research conducted by Welcome Center & Parking Services, it is anticipated that bus passes will be available for purchase at the BASC Business Office beginning in the fall.

- Car Rental
Welcome Center & Parking Services has been working on a car rental program. It is expected that this program will be available in the fall and will offer two cars for rent on campus.

- Fryer Oil to Biodiesel
Dining Services is now selling used vegetable oil to Buffalo Biodiesel Inc. who converts that oil to biodiesel.
Parking Changes Coming Soon

With the recent (April 16) groundbreaking for the Special Events Recreation Center (SERC), much is happening on the Brockport campus that will impact parking. During this SERC construction period, the campus will experience a net decline of 250 parking spaces during the 2010-11 academic year despite measures taken to combat this loss (restriping lots, wait listing freshmen, etc.).

Those who typically park on campus weekdays during daytime hours will be impacted by parking challenges for the 2010-11 academic year, or as we like to think of it - approximately 155 days. BASC employees who regularly work weekdays during daytime hours, may want to consider volunteering to park in the shuttle lot. More information, including the Express Shuttle Volunteer Form, is available at www.basc1.com/parking (click on Employee Parking Information).

Below are a couple parking updates:

1. Lot U is expected to close in April (the exact date is yet to be determined).
2. Online registration for employee parking permits began April 15. Please purchase your parking permit before August 30. Beginning with the first day of classes, all motorists parking on campus will be required to display a parking permit. There will not be open parking in designated lots for the first three days.

Additional parking updates can be found at www.basc1.com/parking. More information about the SERC can be found at www.brockport.edu/SERC.

Dining Consultant Update

The Dining Service visioning process, an exercise to help determine what our program will need to look like in order to continually align with the strategic initiatives of the College, continues. Robert White from Envision Strategies and the BASC leadership team have developed a framework with five key themes that outline the vision of the dining service program as we work toward developing a five-year strategic plan. These themes are:

1. Value
2. Culinary diversity
3. Wellness
4. Facilities
5. Effectiveness

Work will continue in the months ahead to gather feedback on these broad themes, conduct additional analysis, coordinate with the campus facilities master planning process, and develop detailed strategies including a facilities plan and staffing model. We look forward to reporting more information in the months ahead.

Employee Scholarship Update

The new employee scholarship was established to recognize BASC full or part-time hourly employees who do not have access to any other educational benefits provided by the Company and want to pursue higher educational opportunities at The College at Brockport (main campus in Brockport), the MetroCenter in Rochester, or at the Brockport Rochester Educational Opportunity Center.

Scholarships will be available beginning with the fall semester. Applications will soon be accessible at www.basc1.com/employees.htm. To apply, complete an application no more than 30 days prior to the start of a class and submit to the human resources director. Scholarships will be awarded on a first-come, first-serve basis as funds are available.

More specific information will be posted soon at www.basc1.com/employees.htm and also at the Employee End-of-the-Year Gathering.

Denim Dollars$ for scholars

Thanks to everyone who participated in the Denim Dollars for Scholars day to help support the 2009-2010 Faculty and Staff Campaign.

We had a total of 63 BASC employees participate and raised a total of $193.50!
Tip of the Issue: Avoid Burns & Fires

For many people cooking is a pleasurable and gratifying time. If you’re not careful though, things like heat, oil, flames and grease can create a disaster. Thousands of people each year are injured by cooking related accidents that can be avoided. Fires are actually the #1 cause of home fires in the United States according to Safety.com.

To ensure a safe kitchen it just requires a few of the right ingredients:

- Never leave what you are cooking unattended. Even if you are leaving the room for a few minutes you should turn the heat off until you return. Make sure when something is done cooking you automatically turn off the appliance.
- Keep flammable items away from your cooking area and appliances. Things like kitchen towels, pot holders, and paper bags can easily catch on fire.
- After a spill be sure to wipe it up immediately. Things like grease that can build on the stove can ignite easily and burn rapidly.
- Keep pot handles turned inward so they are out of reach of young children, or won’t be bumped and accidentally knocked over.
- Don’t wear lose clothing while cooking. Remember to roll up any long sleeves.
- Cooking oil can catch on fire if heated too quickly. Be sure to heat slowly.
- Always keep a box of baking soda and large metal lid handy in case of a quick fire. Also keep a fire extinguisher nearby.

If a fire does occur here’s a few quick tips to keep in mind:

- Never use water or flour on a grease fire. It will make the fire bigger. Smother it with a metal pan to put it out.
- Never try to carry a burning pan to the sink or outside. You will only increase your risk of spreading the fire more rapidly.
- If a fire starts in the oven or microwave keep the door closed and turn off the heat or electricity.
- If your clothes catch on fire always remember to cover your eyes when you “stop, drop and roll”.

Keeping these quick and easy tips in mind while cooking will help to eliminate any potential accidents. That way the joy of cooking will never go up in smoke.

Source: Safety.com

Safety Report

Below is a breakdown of accidents since February 25, 2010:
Cuts (3), Burns (5), Contusions (2) = 10 total accidents
No BINGO winners since February 25, 2010.
Our thoughts and prayers go out to the following people as well as their family and friends:

Mary Lotzow whose mother passed away early March.

Denise Phillips and family for the loss of her father-in-law, in March.

Patty Sorel and family for the loss of her father-in-law, who also passed away in March.

Condolences

Felicia McQueen, Brockway
Shawn Sullivan, Brockway
Jen Werner, Brockway
Jessica Landen, TRAX
Alex Matiash, TRAX
Melissa Rood, TRAX
Kim Wotherspoon, TRAX
Emily Blondell, Harrison
Katrina Stutz, Harrison
Dan Kandris, Union Square
Oscar Ortiz, Union Square
Brandon Schultz, Business Office
Lindsey Sprague, Bookstore
Ally Englehart, Bookstore
Jason Scott, Bookstore
Jenna May, Parking
Courtney Vandeveert, Parking
Justin Walsh, Parking
Nicolette Frunzi, Parking

Longevity Awards

BASC will recognize its employees for their years of service (at every five year increment) at the End-of-the-Year Employee Gathering on Tuesday, May 18. In addition, the College will recognize those employees with 25, 30, 35, or 40 years of service at the annual College Recognition Dinner on Friday, May 7.

Thank you to these employees for their many, many years of dedicated service!

Five Years
Helen Ames - Harrison
Victoria Burgio - Bakery
Jean Grossman - Hartwell Café
Linda Mendez - Harrison
Pat Palermo - Harrison
Katheleen Pharoah - Harrison
Sean Foley - Catering
Diana Rood - Brockway
Cheryl Steadman - Union Square
Mary Tarbrake - Catering

Ten Years
Andrew Fogg - Union Square
Bev Weatherbee - TRAX
Gary Caves - Harrison
Karen Haberger - Harrison
Anna Hintz - Marketing

Fifteen Years
Erin VanDorn - Union Square
Elaine VanDorn - Bakery
Kristine Perry - Catering

Twenty Years
Shelia DeVos - Harrison
Jeff Davidson - IT Services

Forty Years
Betty Sheffield - Union Square
Betty Drennen - Administration

*If anyone has any questions regarding their longevity or thinks their name may have been left out of the above listings, please contact

Investment Sessions

Want to be updated on the performance of your invested funds? A voluntary information session will be held for those interested on Wednesday, May 26. More information will be available at the End-of-the-Year Employee Gathering.

Summer Schedules

The summer work schedules are in the final stages of being completed. They will be distributed at the End-of-the-Year Gathering on Tuesday, May 18. If you have questions regarding your summer work schedule, please see your unit manager.

Best of luck to all of our graduating student managers.

Thank you for all the hard work you have put in over the years.
Administrative Announcements

Gary Stevens had a great time in Islamorada, Florida in the Keys where he was vacationing. He even caught a Mackerel that was 14” long!

Congratulations Betty Drennen who will be recognized this year at the Recognition Dinner. Betty has been with BASC for 40 years. We thank you for all that you do.

Harrison Highlights

Congratulations to McAllister King and his wife, Nicky, on the birth of their first child. McAllister King III was born on Monday, March 15 weighing in at 8 lbs. 9 oz.

TRAX Tidbits

Congratulations to Rhonda Hurd on the birth of her second grandchild. Damion Charles was born on Easter Sunday weighing 5 lbs. 15 oz. Best of wishes to Rhonda and family as another grandchild is also on the way!

Jill Staudenmayer is also expecting the arrival of a new grandchild. Her daughter is expecting and due very shortly. Jill is hoping it’s a boy!

Tasha Ferris is now Tasha Moyer! Tasha and her new husband, Daryl, were married on March 13. Best wishes on a long and happy life together.

Tasha Moyer along with the rest of the TRAX team would like to send their condolences to Denise Phillips for the loss of her father-in-law. Our thoughts and prayers are with you and your family.

Congratulations to Jermaine Toppin who is graduating in May with his bachelor’s degree! Your hard work has finally paid off.

Parking Pebbles

Gail Thiel’s daughter Emily is a senior this upcoming year at Kendall. She is beginning to look at colleges and also had an interview for the 3-1-3 program at Brockport. Good luck Emily on your future endeavors.

Joan Consler’s garden will be included in the Orleans County Garden Tour on July 10 from 10 am - 5 pm. Come see Joan’s garden at 965 Kent Road.

Good luck to Jenna May, Courtney Vandeweert, Justin Walsh, and Nicolette Frunzi as you graduate in May. You will all be missed greatly. Congratulations to Johnna Frosini who is graduating with her master’s in public administration! We are proud of you.

Union Square Scribbles

Union Square would like to congratulate our very own Wendy Boyer for being chosen as Employee of the Year, along with our catering chef Sean Foley. Wendy works very hard at KFC and Sean does a lot for Garnishes. We appreciate you both.

Thank you to our graduating student managers, Dan Kandris and Oscar Ortiz. All of your hard work has been appreciated by everyone. We would also like to welcome the student manager team Lauren Johnson (LJ), Alecia Tripi, Stephanie Palmer and Neil Simpson.

On Saint Patrick’s day Muriel Dodson was given the joy of a great-grandson. She is also expecting another great-grandchild in August - this time a girl!

Fran Knight has moved into a spacious one bedroom apartment and is very happy to finally have room to put all of her stuff!

This is the month for new puppies! Liz Morrow has adopted a little black lab named Abby and Sharon Porter has adopted a Jack Russell Terrier named Peanuts. Both Liz and Shari have fallen in love with their new dogs.

Betty Sheffield has something to celebrate with her entire family at the Recognition Dinner in May. Betty has been with BASC for 40 years. Way to go Betty-we love you!

Joan Grossman’s daughter Jessie graduated from Brockport in December with a Recreation and Leisure degree and already has a job working at Amelia Island Resort. Joan’s son Kevin will be graduating in May from the University of Buffalo Law School. She is very proud of both of her children.

Recently Retired

BASC would like to recognize and congratulate three important employees that recently retired: Pam Hardaway from Union Square was with us for 11 years. Son Ta from Harrison was with us for 11 years. And Johanna Napoleon from Harrison was with us for 41 years of service. You will all be missed and we thank you for your years of dedication and hard work. Good luck to all of you!
BASC will hold its annual End-of-the-Year Employee Gathering on Tuesday, May 18. The awards ceremony and brunch will take place from 10:30 am - 12:30 pm at the New York Room, Cooper Hall. This portion of the meeting is mandatory. Employees will be paid for two hours.

Afterwards, employees may head to Brockport Bowl for an afternoon of bowling, food, fun, laughs, and lots of prizes. This year’s contest theme is “best western hat”. A prize will be awarded to the individual who shows up with the best headwear. BASC is also paying for shoe rentals and three games of bowling. Those interested in bowling must return completed forms to Betty Drennen by Monday, May 10. Bowling team forms are being distributed with the April 22 paychecks. For additional bowling forms contact Betty Drennen, x2497.

Congratulations to BASC’s employees of the year—Sean Foley (Catering) and Wendy Boyer (Union Square).

Sean is the recipient of the Extraordinary Performance Award and Wendy received the Outstanding Service Award, both of which recognize employees who demonstrate and role model the BASC corporate values of team, organizational integrity, passion for excellence, and stewardship.

As a tribute to each of the ten coworkers who have passed away while still employed with us, each year BASC names these employee-of-the-year awards in their memory. Sean’s award is given in memory of Jacque Miller, and Wendy’s award is in memory of Lisa Jacobs.

Both Wendy and Sean will be recognized at the annual College Recognition Dinner on Friday, May 7.

We would also like to recognize all of this year’s nominees for employee of the year. Choosing this year’s winners was not an easy task, as there were many deserving candidates. The following employees were also nominated by their fellow colleagues: Steve Stoll (Union Square), Desta Walker (Jitterbugs), Peggy Turlington (Brockway), Jean Gilman (Brockway), Shelia DeVos (Harrison), and Susan Fabbetti (Brockway). Congratulations to all nominees!
Happy Birthday!
The following employees will celebrate a birthday this summer:

**June**
- Richard Mondy
- Laurie Magliocco
- Kelsey Woods
- Rhonda Hurd
- Wendy Richards
- Teresa Holupko
- Joe Button
- Randy Sherwood
- Jackie Siplo
- Jamie Corley
- Virginia Kier
- Fred McMillian
- Lucia Abaunza
- Jean Gilman
- Nick Acker
- Tiffany Collazo
- Wendy Fritz

**July**
- Michael Kinsey
- Shawn Sullivan
- Mary Lotzow
- Rita Grosser
- Connie Collins
- Josh Whitaker III
- Larry Hueser
- Betty Sheffield
- Kelly Bodine
- Charlotte Jewell
- Vern VanSkiver
- Katrina Stutz
- Karen Haberger
- John Mlyniec
- Rich Malizia

**August**
- Ashley Galante
- Jermaine Toppin
- Helen Ames
- Denise Putt
- Barb Carpenter
- Gabriel Rivera
- Gary Caves
- Diane Dimitroff
- Jen Werner
- Jill Staudenmayer
- Kristine Perry
- Oscar Ortiz
- Diana Rood
- Laurelynn Gurnett

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**Student Scholarship Winners**

BASC would like to congratulate our ten student scholarship recipients who received a total of $15,000!

- **LayToya Collins**, Bookstore - $1,000 Barnes & Noble Scholarship/$1,000 Next Generation Scholarship
- **Justin Jackson**, Harrison - $1,000 Barnes & Noble Scholarship/$1,000 Next Generation Scholarship
- **Janya Cooper**, Bookstore - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Meghan Crawford**, Bookstore - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Caitlin Pollard**, Catering - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Fernelle Rodriguez**, Union Square - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Melissa Rood**, TR-AX - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Erica Wilson**, Bookstore - $1,000 Barnes & Noble Scholarship/$500 Next Generation Scholarship
- **Caitlin Bartman**, Brockway - $1,000 Barnes & Noble Scholarship
- **Courtney Mrowczynski**, Brockway - $1,000 Barnes & Noble Scholarship

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**Employee Recipe Contest**

We received a total of 48 recipes for the employee contest. But don’t worry, it’s not too late if you still want to be a part of the BASC cookbook! Email your recipe(s) to bascmktg@brockport.edu by June 1. As for the contest, judges are working as we speak to select the finalists so everyone can vote at the End-of-the-Year Employee Gathering.

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**Kudos Korner**

- **Jamie Beers-Wilson** sent BASC a letter thanking us for the creative basket put together by Betty Drennen for the Faculty & Staff Campaign basket raffle. “Since BASC won (kudos to Betty’s great creativity), Advancement will be donating $50 to the BASC employee scholarship”. Student **Casey O’Mara** wrote a letter to thank Aerie Café employees for their kindness. “I want to make it clear that the staff at Aerie Café is great ... BASC and SUNY Brockport students are lucky to have them”.

- **Gary Stevens** would like to thank all dining service employees who managed to get to work during the snow storm on Friday, February 26. “I believe we only had three employees who couldn’t get to work. The BASC Touch of commitment was evident.”

**Campus Talks: Pats from The Stylus**

- A “thanks for the bargain” pat to the Union Grill for adding the Meal Deal to the menu. It’s nice to have a combo for a change.
- A “love the theme” pat to the Oscar themed dinner at the dining halls last week. Especially the sparkling punch.
- An “I feel special” pat to Denise at Brockway for always remembering my name. After four years too!
- A “thanks for making food fun” pat to Brockway for its “Stuff on a Stick” week.