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BASC News and Views February 2011

Anna Hintz

The College at Brockport, anna.hintz@bascl.org

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NEWS & VIEWS

Volume 8 Number 3 A Newsletter for BASC Employees and their Families February 2011

Executive Director's Corner

The weather outside has been frightful this winter but it's February now and every day the days are a little longer and we get a little closer to spring. Most of you are probably reading this and thinking "Is she nuts? It's still really cold out there!" Very true, however, it's also true there are more minutes of daylight today than yesterday and spring is a month away. It's all a matter of perspective.

Perspective is the difference between the dead of winter and the coming of spring. Perspective also is the difference between just being somewhere and being engaged in that place.

At our Welcome Back meeting in January, I talked with you about things happening on campus. Lots of things on campus are changing rapidly right now, imposing constraints on the way things happen here as well as creating opportunities for the future. The College lost many long-time members this fall to retirements and cuts in state funding mean major changes to the way we do business on campus. At the same time, students and parents want to get their money's worth from a college now more than ever. They want to know their education dollars are being well spent. The College at Brockport has always been a good value in terms of price. The College is working on ways to strengthen our value in terms of outcomes as well.

What students learn in college is important. What they do with it

when they leave college is more important. Helping our students graduate and begin to apply what they learn here is a great value outcome. We know that the more engaged students are in the life of the campus, the more likely they are to graduate on time and graduating on time costs them less than dragging it out for years. So, if we really want to help our students graduate, we need to focus on engaging them in the life of the campus while they are here.

In order to engage our student customers, we need to be engaged ourselves. Engaged employees take pride in their work and the work both BASC and the College do. They get satisfaction from doing their jobs as well. They have new ideas about how to make their jobs and their service even better. They are excited about opportunities to learn and try new things. These are the people who engage our customers and who demonstrate the BASC Touch every day.

Are you an engaged employee? If not, why not? What can you do and



Assistant Executive Director for Dining Services: Kevin Craig (top right)

Business Office Staff: Jeffrey Davidson (top left), Barb Carpenter (bottom left), Patty Knapp (bottom right)

what can BASC be doing better to engage every member of our team so that we can better engage every student on campus? That's what I want to talk about this semester as I visit with you in unit meetings. That's also what I ask you to think about as we start the process of selecting our Employees of the Year this year.

Engagement is often a matter of perspective, just like the weather. Is it snowing in your world or is spring just around the corner? The kinds of things we do everyday – The BASC Touches - make the campus a warmer and brighter place, in spite of the weather.

Looking forward to talking with you about engagement this spring.

Diane

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BASC Welcomes New Assistant Executive Director for Dining Services

Brockport Auxiliary Service Corporation is pleased to announce the appointment of Kevin Craig as Assistant Executive Director for Dining Services. The creation of this position is part of the overall BASC



Kevin Craig

strategic plan to implement the dining vision both now and in the future: providing a program that meets the needs of the College community as reflected in high customer satisfaction and participation.

Kevin believes in this vision and has vast experience in the five strategies outlined to achieve it: Value, Culinary, Wellness,

Facilities, and Efficiency. His background includes over fifteen years of foodservice leadership experience, many of which have been in higher education. He is a trained executive chef with a bachelor's degree in Hotel/Restaurant Administration from Johnson & Wales

University and a master's degree in Business Administration from the University of Hartford.

Sales and development of retail programs was a large part of Kevin's role during his eight-year tenure with ARAMARK Corporation where he held positions ranging from Dining Service Director to Director of Retail for the eastern region. Most

recently, Kevin worked for Compass Corporation where he served as the Regional Operation Manager for the mid-Atlantic and northeast regions.

During his down time Kevin spends time with his fiancée Cynthia and their children. Kevin's passions include a love of classic cars, golf, cross country skiing, college football, baseball, and motocross.

BASC is confident that Kevin's leadership, knowledge, and experience will prove to be great assets in the implementation of the Dining Service and the overall BASC strategic plans.

Please join us in welcoming Kevin to BASC and The College at Brockport.

Ed Kumar Scholarship

The **Ed Kumar** Scholarship provides financial assistance to a child or grandchild of a current full-time employee in the Division of Administration and Finance at The College at Brockport (including BASC).

The student must be accepted for enrollment as a freshman or transfer student at The College at Brockport or be a currently enrolled student at The College at Brockport. The assistance is in the form of a \$1,000 educational

expense grant to one eligible student per academic year.

The deadline for applications is Friday, April 1. For more information on eligibility, criteria and the application process contact **Betty Drennen** at x2497.

Employee Spring Contest

Want the chance to win a Netbook computer?

Participate in the employee spring contest going on now through Friday, March 11.

To go along with this year's theme of employee engagement, the goal of the contest is to

collect the most names of various individuals throughout the campus and have them sign your BASC autograph book. To do so you have to first find a common trait between you and the person you are meeting so they can then sign



the book. Make sure they write down their name, department, and the one thing you both have in common. You cannot have two people with the same common trait so keep conversations flowing to find new and unique traits.

All non-student employees are able to participate for the

chance to win.

If you have any questions contact **Betty Drennen** at x2497.

Pin Recipients

The following BASC employees have recently earned pins for role modeling our core values of team, organizational integrity, passion for excellence and stewardship. Please join us in congratulating and thanking these individuals for their dedicated service.

Linda Brooks, Bakery

Rhonda Hurd, Bakery

Holiday Helping Hand

BASC support of the Holiday Helping Hand program is a prime example of employees being engaged in their work, campus, and community.

Our employees adopted a family of six and generously gave money, food, and gifts for the holiday. As a team, we were able to bring joy to

a family in need during this special time of year. The response from the mother was overwhelming. She commented on how it was the best Christmas they could have ever had for their children. The father was so amazed by the generosity of BASC that he was brought to tears Christmas morning by all of the gifts provided for his family.

Thank you to everyone who contributed this past year. Your kindness made a big impact on the lives of this family in our community. What a great example of the BASC Touch!

Safety

Spotlight

Tip of the Issue: *Reduce Kitchen Hazards*

Any kitchen, in a workplace or a home, has many possible hazards that can cause accidents and injuries. We need to keep even the smallest precautions in mind everyday to help eliminate hazards. Below are a few basic guidelines to keep in mind at work and home.

Basic Good Housekeeping.

- Keep floors clean and dry to prevent slips and falls.
- Spills occur - just make sure to mop up promptly and use a wet floor sign to signal others.
- Always use a brush and dustpan to sweep up broken glass. Get the last splinters with a wet paper towel.

Grills, fryers, ovens and other heating and cooking equipment are potential fire hazards.

- Prevent grease buildup and keep flammable items away from these types of equipment.
- Never try to extinguish an oil fire with water - it will only cause the burning oil to spread.
- Be sure to know where the fire extinguishers are kept and how to use them properly.

Powered appliances, including meat slicers and garbage disposals, can cause serious injuries.

- Never hand-feed such equipment - use a pusher instead.
- Make sure guards are in place when appliances are not in use. Don't ever remove a guard unless all power is off.

Use knives carefully and properly.

- Always keep knives sharp - you're more likely to get cut by a dull knife.
- Always cut on a sturdy surface such as a cutting board.
- Never put knives in a sink full of sudsy water where they can't be seen.

Always check the labels on cleaning supplies before using.

- Many labels suggest that the product only be used where there is good ventilation - use an exhaust fan when needed.
- Some products suggest the use of gloves to avoid skin irritation.
- Keep all cleaning products away from food items.

Understanding how to prevent possible hazards is the first step in operating a safe kitchen. Make sure to keep alert and follow safety rules at all times. If you ever have any questions seek a safety representative immediately.

Safety Representatives

Maintenance

Mike Smith (Smitty)

Harrison

Lloyd McCauley

Joe Militello

TRAX

Jessica Marks

Brockway

Dan Cater

Union Square & Kiosks

Larry Hueser

Bakery

Ken Bonczyk

Catering

Patty Sorel

Business Office

Patty Knapp

Administrative Office

Vernon VanSkiver

Charlotte Charles

Serve Safe Trainer

Ken Bonczyk

Safety Report

Below is a breakdown of accidents since December 2, 2010: Cuts (4), Burns (1), Sprains (3), Contusions (5) = 13 total accidents.

Congratulations to our latest Safety BINGO winners: **Brandon Yockel** (\$50), **Nick Paliani** (\$50), and **Dan Cater** (\$150)

Source: 7-Minute Safety Trainer, Business & Legal Reports, Inc.

Call for Employee of the Year Nominees

This is our annual opportunity to celebrate our employees who demonstrate the BASC Touch each and everyday. The BASC Employee of the Year awards are intended to recognize hourly employees who exemplify the BASC values - Teamwork, Organizational Integrity, Passion for Excellence and Stewardship.

The winners of these awards are chosen by an employee committee. Anyone in BASC can nominate an hourly employee in good standing from any of the BASC operations - Dining, Bookstore, Parking and Transportation Services, Business Development, Business Services, or Administration. Separate

programs are in place to recognize managers, student managers and student employees.

Think about all the great things your co-workers do. We want everyone to know about the best-of-the-best, so if you have someone in mind please consider making a nomination! The nomination forms can be found online at www.basc1.org in the employee section or hardcopies are available in each unit office. The deadline is Monday, March 21 and nominations should be sent to the BASC Administrative Office, attention **Betty Drennen**. If you have any questions contact Betty at x2497.

Great Plate Certification

The Great Plate program was rolled out in the fall semester to promote an overall lifestyle of eating for wellness in the dining halls. A logo was created and all food items served daily are clearly labeled red, yellow, or green, to help indicate their general nutritional value. With these two things in place the Great Plate program has been well received so far by our student customers.

With the help of Residential Dining Director **Gary Stevens**, the first ever Great Plate Certification program was offered in January. Thirty two employees attended training sessions to enhance their current knowledge of the Great

Plate, while also expanding on ways to alter recipes, better understand the breakdown of foods, and learn how to make more mindful and healthy food choices at work, home, and the supermarket.

All 32 employees successfully earned Great Plate certifications by passing a 50-question test. Award certificates will be presented at our End-of-the-Year Employee Gathering in May. This initiative is part of Dining Services' wellness strategy to continue to teach people how to make more attentive choices to their daily eating habits.

RARES Employee Discounts

The College at Brockport employees, including those working for BASC, can receive several discount tickets to local places like Sea Breeze, Buckmans Car Wash & Detail Shop, Geva Theatre Center, Polarwave Snowtubing Park, the Buffalo Sabres and much more.

To take advantage of these discounts, go to the Raye H. Conrad Welcome Center with your Eagle One ID card to receive your free 2011 membership card. Or, new this year, you can go online and download the new card. Go to www.basc1.org/parking, click on Employee Offerings, and enter your Web ID and password. Scroll down to the RARES section and print!

After you have your membership card, log on to www.rares.org, to place an order and purchase discount tickets to local and out-of-state destinations. In addition, some places offer discounts on site when you show your RARES membership card. Visit the RARES Web site often for updates and special promotions.

BASC Polo Shirt Days

As a celebration of you we have selected a few polo shirt days this semester for you to have the option to dress down that day with your new polo shirt!

Upcoming days are:
Friday, March 25
Monday, April 18

Around the Water Cooler



Administrative Announcements

Betty Drennen received a special holiday surprise when her son, **Andy**, and future daughter-in-law **Jen**, presented her with an invitation to their destination wedding this summer in Las Vegas. Have fun Betty!

Betty would also like to send out a big thank you to all who helped out with this year's Santa Party. Special thanks to the Bakery ladies for their delicious cookies, **Wendy Richards** and **Jean Gilman** for wrapping gifts, and to **Santa** who made some magic with all the kids young and old.

Barb Carpenter and **Patty Knapp** would like to welcome their new boss to the Business Office, **Jeff Davidson**. Best of luck and much success to you in your new position (especially with training Barb and Patty on the new Mac computers).

Anna Hintz successfully completed her Hospitality Marketing Certificate from Cornell University. Congratulations Anna!

Brandon Schultz has popped the question to former BASC employee **Aubrey Lonsberry**. Congratulations on your engagement!

Bookstore Buzz

Congratulations to **Wendy Fritz** who successfully graduated with her Ed.D in Education. All of your hard work has paid off.

Brockway Blurbs

Brockway would like to welcome two new student managers to the team, **Sandra Shibley** and **Kristen Haas**.

Everyone at Brockway is glad that **Lisa DiClemente** is back and recovered from her knee surgery over the break.

It's a girl! Congratulations to **Scott Connelly** on the new addition to his

family, **Molly**, his new miniature Schnauzer.

Congratulations to **Jean Gilman** for graduating with her bachelor's degree in Business Management. We are all so proud of you!

Brockway will miss **Chalyce Ribble** who is moving to Myrtle Beach. Best of luck to you and safe travels.

Harrison Highlights

Congratulations to **Helen Ames** who is expecting another grandchild in May.

Congratulations to **Brian Mazurowski** who is currently engaged and getting married soon on May 28, 2011! Brian is also excited for his son **Andrew** who just turned two this past December.

Nicely done to everyone who participated and completed the Great Plate Certification!

Good luck to **Justine Trusso** who is studying abroad in Florence, Italy and trying her best to find processed foods!

Tricia Miller's son **Thomas** received third place in a Cub Scouts pinewood derby competition. Congratulations Thomas!

McAllister King has his hands full with his son, **McAllister King III**, aka "mini mac" walking all over the place rather well now! Time to really start baby proofing your house!

Parking and Transportation

Pebbles

Happy birthday to our hardworking student manager **Stephen Sonnlitner** this month.

Eagle's Nest and TRAX Tidbits

Eagle's Nest and TRAX would like to thank **Kim Johnston** for her suggestion of items to add to our value

menu. Her great idea has led us to add mozzarella sticks and pizza logs to our current munchie cup combo.

We would like to wish a happy birthday to **Sharon Sailer**, **Sareth Stolfa**, **Cindy Smith** and **Dominique Christopher** who are all March babies!

Union Square

Scribbles

Congratulations to **Francesca Frisbee** who got engaged in January. She and her fiancé, **Nelson**, bought their wedding bands on Valentine's Day as gifts to one another and their wedding date is September 10, 2011.

Dan Robillard is very proud of his son **Nick** who graduated in December from Kent State. Nick is moving to Las Vegas to be a teacher. Safe travels!

Dick Mondy is pleased to announce that his daughter **Michelle** has been awarded the Emmet Stopher Calculus award at SUNY Oswego. This award is given to a chosen outstanding calculus student. Congratulations!

Laurie Gurnett and **Joan Grossman** will be attending a reunion in July to celebrate the "Campus School". They both attended the Campus School for grades K-3. The campus school was located in Hartwell Hall before being moved to Cooper.

Jenn Hill is excited to have her husband able to go back to work after a long recovery from an injury.

Congratulations to **Pattie Rowley** and student manager **Joey Yockel** for passing their EMT test.

Andy Fogg is excited about his new addition to his family. Fourth month old **Benny** is his new adopted kitten!

NEWS & VIEWS

What's New in Dining? 2011 Additions

Dining Services is utilizing the five key strategies to achieve the overall dining vision. These strategies include value, culinary, wellness, facilities, and efficiency. All units have been working hard to make improvements as we strive to meet our vision. Here's a breakdown of a few additions that have been made in our units.

Bakery:

- Currently involved in an extensive time-study to compile the amount of time it takes to produce each bakery item. Cost benefits will later be evaluated.
- Developing a line of cookies to compare to our current retail line.

Brockway Dining Hall:

- Increased the variety of items at dinner by adding pizza, tacos and the deli bar to their "non-premium" nights.
- Introduced a grill special of the week during breakfast.

Harrison Dining Hall:

- Constructed a Gluten Free Zone for customers on a gluten free diet. This zone contains a variety of menu items and includes a microwave, toaster, fridge and freezer.
- A Great Plate station has been developed on the serving line for dinner service Monday - Friday. All menu items at this station are considered vegan, but healthy proteins are available and can be added if desired.



Union Square & Cafes:

- With the help of Sushi with Gusto, our sushi vendor, a signature Brockport sushi roll will be rolled out soon. The "Golden Eagle Roll" will be offered at Union Square and all cafes in addition to Eagle's Nest.

Eagle's Nest:

- New items added including Sukhi Indian food, Yolato frozen yogurt pops, and new dips.
- The Grab 'n Go menu has been expanded with two new wraps.

TRAX:

- Rolled out a new variety of wraps for their deli area.
- Pizza bagels have been added and served out of the hot subs station.
- The "Munchi Combo" now includes mozzarella sticks and pizza logs.
- A value salad line has been added to the menu.
- New line of cookies has also been added to the menu.

Dining Services strives to best suit students' needs and is excited about all of these new additions. We are looking forward to student and customer feedback as we continue to find ways to deliver on our vision.

New Timekeeping, Payroll, and HR Information System Update

The new timekeeping, payroll, and HR information system has been running from ADP now for the last four pay periods. Now that the new HR and payroll systems are connected, all employee recordkeeping and pay processes are using the same data. The project team has been addressing problems as they arise and we have

been seeing and dealing with problems in our system setup.

During the transition from the old to the new system, we have been running two clock systems in parallel to ensure that we keep accurate time records. Beginning March 3 (pay period 6) we will begin removing the old red

Kronos clocks and we will punch in and out exclusively on the blue ADP clock. This means that if your card has not worked on the new clocks you will need to tell your supervisor so that any problems can be fixed before Thursday, March 3.

Condolences

Our thoughts and prayers go out to the following people as well as their family and friends:

Bev Ludke and family for the loss of her father in February.

Helen Ames and family for the loss of her mother in February.



NEWS & VIEWS

Happy Birthday BASC!

Happy Birthday!



The following employees will celebrate a birthday this spring:

March

Cathy Legacy	Richard Chrisley
Sharon Sailer	Chrystal Scholes
Sareth Stolfa	Matthew Flood
Mary Tarbrake	Linda Brooks
Charles King	Pamela Fostano
Cindy Smith	Ralph Eisenmann
Derick Storie	Miles Washington
Patty Knapp	
Dominique Christopher	
Ingeborg Klier-Hinkley	

April

Brandon Yockel	Tricia Miller
Beverly Ludke	Jennifer Hill
Melissa Rood	Stephen Miller
Kim Gauthier	Bonnie Reulbach
Kim Johnston	Peggy Turlington
Erin Van Dorn	Dan Robillard
Jeffery Clark	Katherine Feeney
Shane Jakubec	Kathleen Clark
Stephan Fuentes	Kelsey Johnson
Bev Weatherbee	Sarah Plain
Scott Connelly	

May

Sharon Engle	Andy Fogg
Lloyd McCauley	Mary Rocco
Theresa Herzog	Natasha Nellis
Jacob Olson	Katherine Harris
Steven Stoll	Yoter Workalemahu
Austin Warner	Stephanie Van Deven
Pat Torres	

Contribute to N & V's

Email your items to anna.hintz@basc1.org or kelly.bodine@basc1.org. You can also drop them in the *News & Views* envelope located in your unit. The next *News & Views* deadline is **April 7, 2011**. The *News & Views* is also available at www.basc1.org (select the employees link.)

Editor: Anna Hintz
Graphic Design: Kelly Bodine

