

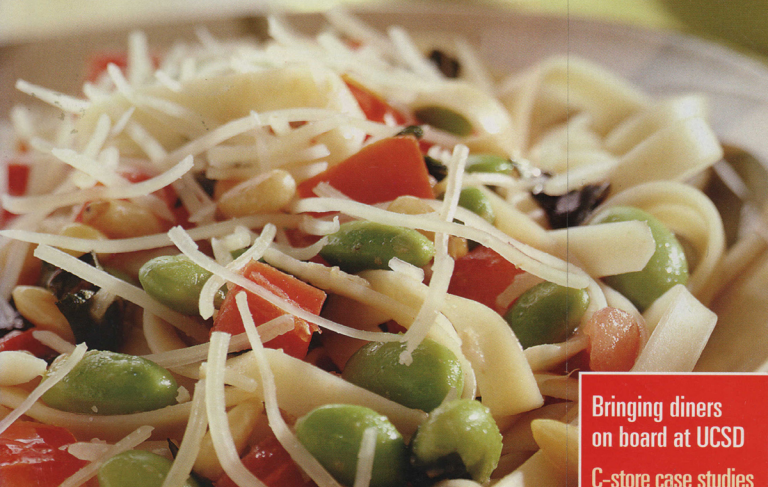
The Enduring Appeal of Italian Themes

DONOHUE MEEHAN PUBLISHING COMPANY/A PENTON PUBLICATION

FoodManagement

Ideas for Colleges, Healthcare, Schools and Business Dining

June 2003



The Campus Cash Economy

Bringing diners on board at UCSD

C-store case studies from Cal Poly, Yale and UMD

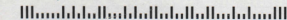
Intercept marketing at Boston College

Cyber cafe/c-store blur at U of W

Oakwood College's vegetarian c-store

and more!

#BXNOCYK *****AUTO**3-DIGIT 024
#002509/1QFMM7# 11 1 PLT 1



MARK CONNOR, PRESIDENT
CONNOR ARCHITECTURE
174 MASS AVE
ARLINGTON

MA 02474-8608

Mill Dollars

department vision includes the tag line "to be the employer of choice and it's incredible to literally be able to say that we've reached that goal!"

Bando, now in her eighth year at the helm of BCDS, says the award recognizes strides that the university has made in recent years to help her department's 300 employees and managers develop their skills while providing "exceptional" benefits. (For more information on BC's dining program, see related story on page 38).

COLLEGES

Sodexo Rolls Out Pandinis

Fire up the new oven!

Sodexo recently taste-tested the products it will be purveying from its new Pandi-

nis concept by offering menu selections for a nominal \$1 to employees and their families at the Allentown, PA, headquarters of its Sodexo/Wood Co. unit. The proceeds were all donated to the Sodexo Foundation, the company's non-profit hunger-fighting initiative.

The core of Pandinis is a new rotating fire deck oven that can produce more than 200 pizza pies an hour. A unit hooked up in a manufacturer's truck prepared the pizzas at the Allentown demonstration. The oven being tested was on its way to Tempe, where Arizona State University will be the concept's first site.

The Pandini's menu focuses on freshly made dough, fresh produce and spicy Italian sausage and pepperoni. Menu selections include pizzas, labretis (a kind of hot grilled sandwich similar to a panini), calzones, stromboli, salads, sandwiches and pastas.

BUSINESS DINING

Hallmark Promotes Employee Health

Food part of overall awareness event.

Employees at Hallmark Cards in Kansas City get a week each year in which they are encouraged to shape up by exercising and eating right. The event, called Health Awareness Week, includes everything from free screenings administered by health professionals from a nearby hospital to highlighting healthy eating practices and providing advice from professional nutritionists about individual healthy eating plans.

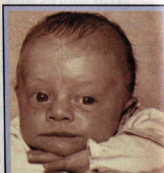
This year's event was held in April in the big lobby next to the cafeteria where the medical professionals set up shop. Meanwhile, the cafeteria did its part by offering a selection of delicious but healthy meal choices. Employees dining in-house even got free samples of Mrs. Dash's spice mixes and participated in a drawing for Mrs. Dash gift certificates.

SCHOOLS

USDA to Offer Irradiated Meat

Products may be included in school lunches starting in January.

The U.S. Dept. of Agriculture and its Food & Nutrition Services division, which oversees the National School Lunch Program, have announced that it will begin permitting lunch program participating schools to offer irradiated meat starting in January. In its action, the department is following the will of Congress, which di-



Who's the baby?

The photo above is of a prominent onsite foodservice industry figure in much younger days. FM is soliciting guesses as to who it might be. Correct guesses will qualify contestants in a drawing for a handsomely bound copy of Food Management's 25th Anniversary issue, which features a detailed, lavishly illustrated history of the onsite foodservice industry. Send all guesses to jlw@penton.com. The winner will be announced in a future issue of Food Management.

rected that irradiated meat be used in school lunches in last year's Farm Bill.

Food & Nutrition Service Undersecretary Eric Bost in a letter to schools indicated that the decision to offer irradiated meat would be left to each district, and those choosing to offer the product should notify parents in advance and give clear indication on menus or with serving line signage about which selections contained irradiated products. USDA does not have the authority to require schools to make such notification, Bost said.

The agency will be sending educational materials about irradiation to schools in June. The time lag in actual introduction is to give schools time to make an informed decision on what they wish to do and to inform and educate parents if they decide to proceed with offering irradiated meat school lunches, Bost added.

For more on this topic, see the February 2003 FM, p.

