

# Your Campus Partner for Creating Exceptional Experiences

Board of Trustees January 17, 2023



## Leadership Team

### **Steve Bridges**

Vice President for Finance and Administration

#### **Rebecca Diamond**

**Director of Dining Services** 

#### **Chef Gregory Dillard**

**Campus Executive Chef** 

**Chef Michael Natoli** Executive Chef



Leadership Team (Continued)

Sara Samford and Ann Fisher

**Catering Managers** 

## Heather Doughman, Sara Goebel, Karen Johnson, and Shirley Tolbert Retail Managers

### **Christopher Tate** Eagle Access Card Office Manager



# **The Business Structure**

- Partnership
- Latest contract term
- Key elements with contract structure
- Sales
- Rent



# **USI at a Glance**

- Over 3,000 transactions daily
- Over 650 Grubhub transactions daily averaging \$5,000 in sales
- 63 full-time employees, 34 part-time employees and 68 students
- 10 Managers, 23 Supervisors, 4 Student Supervisors



## **USI at a Glance**

- Utilizing temp agencies in a Temp-to-Hire program managed by Temp Finder
- USI Dining manages operations and inventory
- Marketing utilizes corporate program support and inhouse programming with a full-time Field Marketing Coordinator and the support of a Student Board of Directors along with a Student Customer Service Specialist







## What Was Proposed...







## What Was Delivered...





# What's on the Horizon...







# **Guests Satisfaction Survey Results**



#### Exceeding the NORAM Universities Expectation of 3.8



# **Guest Satisfaction Strengths**

#ITsFreakyFriday #Sodexo

- Our People
- Taste of Food









# **Guest Satisfaction Strengths** (Continued)

#### **462** Positive comments:

Always satisfied and every worker is nice. Always good food and service from smiling people. The workers are always smiling, lovely people and the food is immaculate.

#### 66 Opportunistic comments:

Really good but the options are getting limited and boring. Options are lacking. Not always fresh. Sometimes it takes too long.

#### **Action Plan:**

Retraining for efficiency.

Empowering team to decide when an item is beyond its life i.e.,

if you wouldn't eat it, don't serve it.

Review menu for new items.

Planning more events to keep engagement fresh.



## Engagement



## WE'RE FEATURED IN FOOD MANAGEMENT MAGAZINE!

# GIVEAWAY





Congratulations on winning this giveaway! Enjoy your prize!







# **Engagement** (Continued)

"10/10 Do it again!" "This was the best Loft meal ever!!! Thank you all!!"



"I never knew I could enjoy plant-based foods"





"First time ever decorating a cookie" Brody Broshears University Division



# **Community Involvement**

- Archie's Closet is our biggest recipient for our Stop Hunger Campaigns and Sodexo Servathon.
- We have donated thousands of dollars to the campus need from collections at the cash registers and our employees donating to wear jeans on Fridays, most recently, \$460.
- Archie's Closet was also the recipient of a Sodexo Foundation donation of \$1,000, especially selected.





# **Community Involvement** (Continued)

- We also partner with Sycamore Services to assist those with special needs in finding gainful employment.
- Evansville Rescue Mission is a recipient of food excess.
- Co-Sponsor with APB/SHA Late Night Breakfast plus finals week snacks and beverages







