

I-HOUSE DINING NEWS

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May 2008

International House Dining Services Wins Honorable Mention in NACUFS Loyal Horton Dining Awards!

International House Dining Services won an honorable mention from the National Association of College and University Food Services for our entry in the special theme dinners division for our October Special Uyghur Dinner and Cultural Evening.

If you were fortunate enough to attend this special event you'll recall the delicious authentic Lamb Carrot Pilaf, Crispy Hand Made Nan, Tangy Cucumber Tomato Salad, Yogurt Salad and Vegetable Stew crowned by Guest Chef Rehima Dolan's scrumptious Almond Honey Cake.

The dinner culminated weeks of planning and was sparked by a chance meeting between Rehima, a Uyghur visitor to last year's Springfest and I House Program Director, Dr. Lilliane Koziol. The delicious dinner featured native delicacies from the former nation of East Turkestan and was followed by an evening of art, music, dancing and lectures in the Chevron Auditorium. I House previously won NACUFS national 1st and 2nd place awards for Divali and February 14th Sweetheart's Dinner celebrating the enduring romances of former residents who met and married their life partners at I House.

MARK YOUR CALENDARS FOR SUMMER SPECIALS: BBQ DATES: MAY 22, JUNE 5, JULY 3, JULY 17, JULY 31, AUGUST 14, AUGUST 28, SEPTEMBER 11, SEPTEMBER 25, OCTOBER 9 AND OCTOBER 23. THE BEST DEAL IN TOWN!

BRING A FRIEND!...

7/14 **Bastille Day Dinner**
9/16 **Mexican Independence Day Dinner**
10/17 **Octoberfest Dinner**

Bring a friend and receive a \$1.00 discount

What's In?

***New Bread from Metropolis Bakery in Response to Resident Requests.**

***New Daily Deli rotating offerings including Baba Ganoush, Hummus, Chicken Salad, Tuna Salad, Pimiento Cheese, Tapenade and Roasted Pepper Spreads in addition to meat and cheese offerings.**

***New Organic, Fair Trade, Shade Grown coffee and decaf from local purveyor Peerless coffee. Our coffee is now brewed in small batches and kept hot in "air pots" to prevent bitter scorched coffee flavor.**

*** New menu options such as Roasted Chicken 3 Ways, Sustainable Seafood with a choice of sauces, build your own bars and other menu variations designed to increase your meal choices.**

***New Tazo teas featuring herbal and traditional flavors.**

***Two homemade soups daily**

*** Fresh Bagels Daily**

*** Expanded salad bar with more local sustainable and seasonal organic items.**

***More ethnic and special theme nights.**

*** Disposable serving ware goes "green"**

We now utilize self composting "spud wear" and "corn resin wear" to reduce landfill burden

(Do you have a suggestion for a special theme dinner from your home? Contact Gary Beitch at gbeitch@berkeley.edu

International House Dining Services is pleased to announce the selection of Cal Nutrition Major, Joyce Lin from Taiwan as our 2008 Summer Dining Intern.

Joyce has maintained a 3.98 GPA in the UCB School of Nutrition and Public Health.

Joyce loves to cook and bake and you'll have a chance to savor some of her specialties this summer.

She'll also be helping us develop a nutritional analysis of our menu cycle and will be helping us produce a special ethnic dinner this summer. (Date to be announced)

A second internship is available. Qualified applicants will receive 10 weeks of room and board and a \$2000.00 Stipend as well as the opportunity to learn the workings of a high volume university food service operation.

If you have 10 weeks free this summer beginning June 7th and if you or a colleague or friend are passionate about food and have prior volume food production or management experience you might be the perfect match.

Interested candidates should send their resumes to wclark@berkeley.edu

Need some summer spending cash, a flexible work schedule And free meals? Are you passionate about food and service? Want a perfect commute?

Apply for a job a Student Food Service Worker.

Starting salaries are \$11.00/ hour. Residents

receive hiring preference.

Stop by the Supervisor's desk or the Dining Services

Office between 8:30 a.m. and 11:00 a.m. or

between 1:30 p.m. and 4:00 p.m. Monday-Friday

to learn more about part-time summer employment

opportunities.

What's Out ?

Say goodbye to tasteless low density air bread. Hello local nutrient dense breads.

Goodbye to coffee from a faceless global mega-corporation. Hello local vendors.

Goodbye to the same old deli meats and cheeses. Enjoy the variety of the Daily Deli Bar.

Goodbye to forest depleting paper plates and hydrocarbon based foam plates. Our new disposable ware is biodegradable and renewable made from corn and potatoes resins.

Our production Manager, Warren Clark, attended a Green Chef's Summit at Stanford University in January with Chefs from many West Coast Colleges and Universities from British Columbia to San Diego. The conference focused on sustainability, local food sourcing, organic products, vegetable protein sources and culminated in an authentic "Iron Chef" competition with Teams of 4 from different universities producing a three course meal in one hour from a blind market basket. Our team received an honorable mention for Wild Mushroom Salad with Lavender Vinaigrette, Seared Striped Bass with Tropical Salsa on Cranberry Middle Eastern Couscous and Fresh Seasonal Berry Melange with Sabayon sauce.