

University Dining cooks up changes for students

by Shane Arman - Wednesday, November 12, 2008

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University of Wisconsin Oshkosh students have seen several new food options on campus this semester and can expect more change in the near future.

New for fall 2008, for example, is a Pizza Hut Express, convenience foods store and a sub shop in Scott Hall.

Marketing research revealed that students weren't happy with the pizza served on campus, said Marketing Manager of Sodexo Charity Chandler, who conducted various surveys asking students what type of branded food concept they desired.

"Overwhelmingly they came up with Pizza Hut, so we decided the personal pan pizzas would be a nice option because it was similar to what we were already doing with Stone Willy's," Chandler said.

UW Oshkosh freshmen James Nolen said he enjoys the convenience Pizza Hut offers.

"If I don't feel like walking to Blackhawk, I'll just come down here to Pizza Hut," Nolen said. "I eat here more often because I like this particular pizza."

Chandler said student response to Scotty's has been very positive with just a few minor issues.

"Students really like the product. The only problem really has been keeping it in stock, the breadsticks especially. If the problem is the fact that they like it too much, that's a good thing," she said.

Future changes include a remodeling of Blackhawk's International station, improvements to Reeve Union's Marketplace and Crescent Café and a dining facility in the new academic building.

Other changes to University Dining for fall 2008 include:

- Greater meal plan flexibility, including meal exchanges in the Titan Underground after 7 p.m.
- Extended hours, offering students meals until 10 p.m. in Blackhawk's to-go room, Monday through Thursday, and meals until midnight everyday in Pizza Hut.
- Renewed contract with Sodexo Management Inc. for seven years, which includes a \$675,000 investment in dining facilities on campus.
- Titan Taco concept and Godfather's Pizza in the Reeve Marketplace.
- Dining sustainability has improved, including organic food options, eco-friendly cleaning

products, compost-able to-go containers in the to-go room in Blackhawk and decreased use of plastic foam containers on campus.

- Nutrition awareness has increased with a new labeling program and computer kiosks at Blackhawk to better inform students of healthy eating habits.