

REGIONAL REDEFINED SCHEDULE

SUNDAY, MARCH 4

1-5 p.m.	Registration	Event Center
1-4 p.m.	Council Meeting	Murdock
5:30-6:15 p.m.	First-Timers' Reception	Clifton II
6:15-7:15 p.m.	Welcome Reception	Windsor Foyer
7:30-9 p.m.	Dinner	Windsor I & II
9:30 p.m.-1:30 a.m.	After-Hours Entertainment	Spring No. 8

MONDAY, MARCH 5

7 a.m.-3:30 p.m.	Registration	Event Center
7:30-9 a.m.	Candidate Breakfast	Windsor I & II
9:15-10:45 a.m.	General Session (Sam Glenn)	Clifton I
10:45-11 a.m.	Refreshment Break	Clifton Foyer
11 a.m.-noon	Interest Sessions	Various locations
12:15-2:45 p.m.	Showcase	Valley Ridge Tennis Center
2:45-4:45 p.m.	Culinary Challenge	Windsor I & II
7-9 p.m.	Networking Dinner	See details inside
9:30 p.m.-1:30 a.m.	After-Hours Entertainment	Spring No. 8

TUESDAY, MARCH 6

7:45-11 a.m.	Registration	Event Center
7:45-9:15 a.m.	Business Meeting Breakfast	Windsor I & II
9:15-9:30 a.m.	Refreshment Break	Clifton Foyer
9:30-11 a.m.	General Session (Christine Cashen)	Clifton I
11:30 a.m.-1 p.m.	Lunch/Town Hall Meeting	Windsor I & II
1:30-2:30 p.m.	Super Sessions	Various locations
2:30-2:45 p.m.	Refreshment Break	Clifton Foyer
2:45-3:45 p.m.	Interest Sessions	See details inside
6-7 p.m.	Closing Reception	Windsor Foyer
7-9 p.m.	Closing Dinner	Windsor I & II

WEDNESDAY, MARCH 7

7-10 a.m.	Breakfast	Various locations (Voucher in binder)
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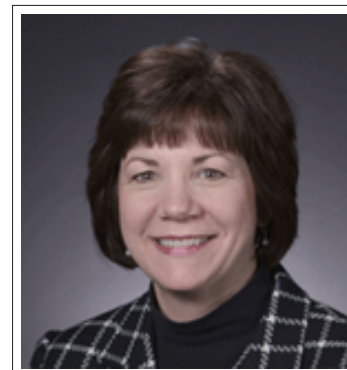
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Welcome NACUFS Midwest Members ...

... to the 2012 Regional Conference, "Regional Redefined," here at the French Lick Springs Hotel in French Lick, IN. If you're reading this, you've found your way to this beautiful, classic hotel with its famed charm and grandeur. From the distinct mosaic and marble flooring to a huge Conference & Event Center, this hotel has something everyone can enjoy.



Even though this regional conference's location will be a bit different than what we are accustomed to, what has not changed is the excellent quality of the conference. I am looking forward to an excellent conference jam-packed with education and networking opportunities.

We are continuing to slowly recover from the extreme recession of 2008. Many of our colleges and universities are still struggling with tight budgets although the outlook seems brighter. It is important for all of us to evaluate and realign our organizations and systems to meet the needs of our institutions. For this reason, the value of a NACUFS membership and the network of professionals available to share their expertise have never been greater or more important to us. Throughout the next few days, you will have access to some of the best and brightest experts in our field. Be ready to immerse yourself in learning new ideas to take back to your campus for continuous improvement of your dining programs.

On behalf of NACUFS, I would like to extend a huge thank you to Karen Adkins, the conference committee, and the entire Ball State Dining team for their enthusiasm, tireless efforts, and dedication to providing everything we need for a great conference. Don't forget to thank Karen and the Ball State Dining team whenever you can for the wonderful experience they are providing for us.

Please also help me extend a big thank you to all of our sponsors for their continued support. I am very grateful for their continued partnership and financial support for this great organization, NACUFS. There is so much we can learn from them so please do not miss the Vendor Showcase on Monday, March 5, to find new ideas, products, and solutions for your campus.

Save the dates of July 11-14, 2012 now for an outstanding National Conference at the Sheraton Boston Hotel in Boston, MA. Join your friends and colleagues for some "Revolutionary Thinking" in the heart of Boston's historic Back Bay neighborhood. The national conference committee is busy putting together a first-rate event with inspiring speakers, engaging educational sessions, and fantastic food and entertainment. Visit www.nacufs.org for more details.

Enjoy the conference and don't hesitate to let Karen or me know of anything you need during your stay.

Carol Petersen
President, NACUFS Midwest Region

NACUFS
THE NATIONAL ASSOCIATION OF
COLLEGE & UNIVERSITY FOOD SERVICES
Midwest
Region



Welcome!

On behalf of the 2012 Midwest Regional Conference Committee and the French Lick Resort we would like to welcome you to the 2012 Midwest Regional Conference "Regional Redefined."

The conference committee has worked to make this a special week. Education sessions include Sam Glenn "The Authority on Attitude" and

Christine Cashen "America's Top Humorista." We have three great Super Sessions planned with Gerry Ludwig, Consulting Chef from Gordon Foodservice, Nancy Lane from Hubert and Christine Cashen who will continue from the morning session. In addition to the outstanding general and super session speakers, there are blocks of high powered interest sessions presented by colleagues from the Midwest Region. With the education line-up, we are confident everyone will leave with many new ideas and a "redefined" attitude.

This year's showcase will feature more than 100 booths. We hope you will take time to meet the industry members by visiting each booth and thanking each for their continued support. The Culinary Challenge will take place on Monday. Please come and support 9 of the finest regional chefs as they compete for a chance to represent the Midwest Region in Boston.

Ball State University is excited to host the 2012 Midwest Regional Conference at the French Lick Resort. The committee and I would like to thank you for attending, and we hope you will enjoy all that French Lick and the conference has to offer. If you need assistance or have questions, please don't hesitate to contact me or a committee member.

Have a great week and enjoy the conference!

Karen Adkins
Chairperson, 2012 Midwest Regional Conference
"Regional Redefined"

CONFERENCE COMMITTEE



Sponsorship
 Jon Lewis



Culinary Challenge
 Jason Reynolds



Education
 Liz Poore



Education
 Deb Hutton



Food & Beverage Showcase
 Bill Kimes



Finance Showcase
 Andrea Stuffle



Registration
 Polly Ems



Registration
 Amy Hardesty



Lodging Emcee
 Amy Grasso



Logistics
 Bill Reed



Marketing
 Lucas Miller



Marketing
 Suzanne Clem

SUNDAY MARCH 4



Day at a Glance (dinner, business formal; other events, business casual)

1-5 p.m.	Registration	Event Center
1-4 p.m.	Council Meeting	Murdock
5:30-6:15 p.m.	First-Timers' Reception	Clifton II
6:15-7:15 p.m.	Welcome Reception	Windsor Foyer
7:30-9 p.m.	Dinner	Windsor I & II
9:30 p.m.-1:30 a.m.	After-Hours Entertainment	Spring No. 8

First-Time Attendees' Reception

5:30-6:15 p.m. | Clifton II

If this is your first time to NACUFS Midwest Regional Conference, this reception is for you! In addition to meeting other first-time attendees, you'll be introduced to the regional NACUFS officers, get a better feel for how the conference will flow, and learn a little more about NACUFS.

Beverages
sponsored by **CHOBANI**
GREEK YOGURT

Welcome Reception

6:15-7:15 p.m. | Windsor Foyer

We'll kick off the conference with a chance to catch up with friends, meet new attendees, and gear up for the rest of our time together.

Sponsored by **HOBART**

Dinner

7:30-9 p.m. | Windsor I & II

Enjoy a carefully crafted, mouth-watering menu and receive a welcome from regional president Carol Petersen. The dinner is highlighted by the presentation of the prestigious Distinguished Service Award.

Business formal attire

Sponsored by **Sysco**
Good things
come from

After-Hours Entertainment

9:30 p.m.-1:30 a.m. | Spring No. 8



Continue the evening networking with friends and colleagues while enjoying the musical talents of vocalist



Sarah Stivers. Her smooth take on contemporary and traditional standards is a perfect backdrop for the day's wind-down.

Scan to hear samples of Sarah's music.

Sponsored by **Sysco**
Good things
come from

Entertainment
sponsored by **McConnell's**
F. McConnell and Sons

dinner menu

Arugula & Pear Salad

with baby greens, candied walnuts,
gorgonzola, and balsamic vinaigrette

Duet of Scallops & Veal Loin Chop

with peppercorn sauce

Caramelized Onion & Potato Mash

Asparagus & Miniature Carrots

Chocolate Buttermilk Cake

Business formal attire

Nighttime clean-up guy goes from negative, broke, and depressed to happy, humorous, and successful

Sam Glenn knows success and failure. At one time, Sam was negative, broke, depressed, jobless, had no place to live and got by working odd jobs at night. Sam's attitude was in the dumps until a dear friend gave him what he calls a "Kick in the Attitude," a gift that changed his attitude for the better. Sam began to work on his attitude and made some life changing discoveries. Within two years, Sam went from sleeping on the floor, to achieving dreams he once thought were impossible. Today, Sam energizes audiences as large as 75,000 at stadium events with his inspiration and sidesplitting humor.

In Sam's words:

The topic of attitude has become my passion ever since I knocked Zig Ziglar over at a buffet. I didn't know who he was, but his advice to me served me well: "If you don't like the output in your life, then you need to change the input." I was struggling to survive and had an attitude that made people want to run the other way, so I listened up. When I made a choice to change my attitude, I began to read quote books and listen to inspirational speakers to reshape my outlook. However, I had been sleeping on the floor for close to two years. I needed more. While my attitude was improving, I needed to put it into action through developing a purpose.

I began to volunteer at a youth program, and found purpose in encouraging others. Being shy by nature meant that getting up to speak was a tough obstacle (still is some days!). I persevered, however, and it paid off. Today, I speak for a living and get to help a lot of people. I want others to hear my story and know that whatever they are going through, they can make it. It's never too late to start over, pursue a dream, turn things around, and become the best version of yourself.

Attitude is such a personal subject to most, but my hope is that people feel encouraged by my story. Attitude is a choice, and some days the hardest choice we can make. I often ask people, how valuable is your attitude to you? If you were to buy your attitude, how much would you pay? This gets people thinking about the value of something they already own. I love taking a garage-sale attitude and transforming it to something priceless. That's makes it all worth it for me. And it's something you can do.



A kick in the attitude

"I used the 'POWER of Attitude' to overcome failure, depression and negativity to create a better life and if I can do it, anyone can. When our attitude changes, life follows."

Sam Glenn

Entrepreneur, Business Author,
and Inspirational Speaker

MONDAY MARCH 5

Day at a Glance (all events business casual attire)

7 a.m.-3:30 p.m.	Registration	Event Center
7:30-9 a.m.	Candidate Breakfast	Windsor I & II
9:15-10:45 a.m.	General Session (Sam Glenn)	Clifton I
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11 a.m.-noon	Interest Sessions	Various locations
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2:45-4:45 p.m.	Culinary Challenge	Windsor I & II
7-9 p.m.	Networking Dinner	Details on pg. 24
9:30 p.m.-1:30 a.m.	After-Hours Entertainment	Spring No. 8

Candidate Breakfast

7:30-9 a.m. | Windsor I & II

Start the day off with our region's candidates for office and learn about their visions for NACUFS. (See platforms on pg. 38.)

Sponsored by 

General Session—Sam Glenn

9:15-10:45 a.m. | Clifton I

Sam Glenn, entrepreneur and attitude expert, presents "A kick in the attitude."

This general session is worth 1.5 CPEU (CDR) and 1.5 CEH (ACF).

Sponsored by 

Refreshment Break

10:45-11 a.m. | Clifton Foyer

Sponsored by 



Interest Sessions

11 a.m.-noon | See description for location

From sustainability to gluten-free diets, our line-up of educational speakers will present practical information on topics and trends relevant to foodservice in 2012. Choose from five different sessions today.

Each interest session is worth 1 CPEU (CDR) and 1 CEH (ACF).

Gluten-free: The newest fad or medical necessity?

Taggart I

Anne Roland, Director of Nutritional Services, Schar USA

The demand for gluten-free meals on college campuses is growing exponentially. Gluten-free is also the largest growing segment of the retail market. But why? Is this a growing fad or based on medical necessity? Truth is that there are several medical conditions that require lifelong adherence to a strict gluten-free diet. This session will describe the rationale behind the diet and methods to safely handle gluten-free meal preparation.

Creating destination restaurants: University of Wisconsin's new South Union

Murdock

Carl Korz, Director of Food Service, University of Wisconsin—Madison
Jan van den Kieboom, Workshop Architects
Rob White, Envision Strategies
Kathleen Seelye, Ricca Newmark Design
Mark Schmitz, Zebradog Environment Design

This session will convey ideas about how to create unique culinary experiences that draw students out of their study and living silos into environments that enhance social interaction and community.

Making cents of today's trends

Hickman

Sharon Olson, Industry Advisory Council/YPulse, LLC

This presentation will give college and university foodservice operators an in-depth understanding of foodservice mega trends and how to implement them in relevant and cost-effective ways on campus. The program was compiled by members of the Industry Advisor Board using their combined resources.

Writing an effective business plan

Fairbanks

Rich Neumann, Director of Residential Dining, Ohio University

Have you ever been asked to develop a business plan and did not know where to begin? Today more than ever, a sound business plan is required before any renovations or major changes in business operations will be approved. This session will show you how to organize and write an effective business plan using actual business plan examples for board plan changes and dining hall renovations, opening a coffee shop in an academic build, renovation and adding on to a culinary support center, and providing meals for on-campus childcare.

Procuring produce in 2012

Dickason

Dan Martin, Director of Sales, Sysco Corp.

This session will explore buying produce in the 21st century, with a focus on Sysco's commitment to local produce procurement.



At the Valley Links Golf Learning Center, located in the Sport Center, PGA professionals provide instruction to golfers of all skill levels.

At right, the Donald Ross Course in 1924.

Showcase

12:15-2:45 p.m. | Valley Ridge Tennis Learning Center

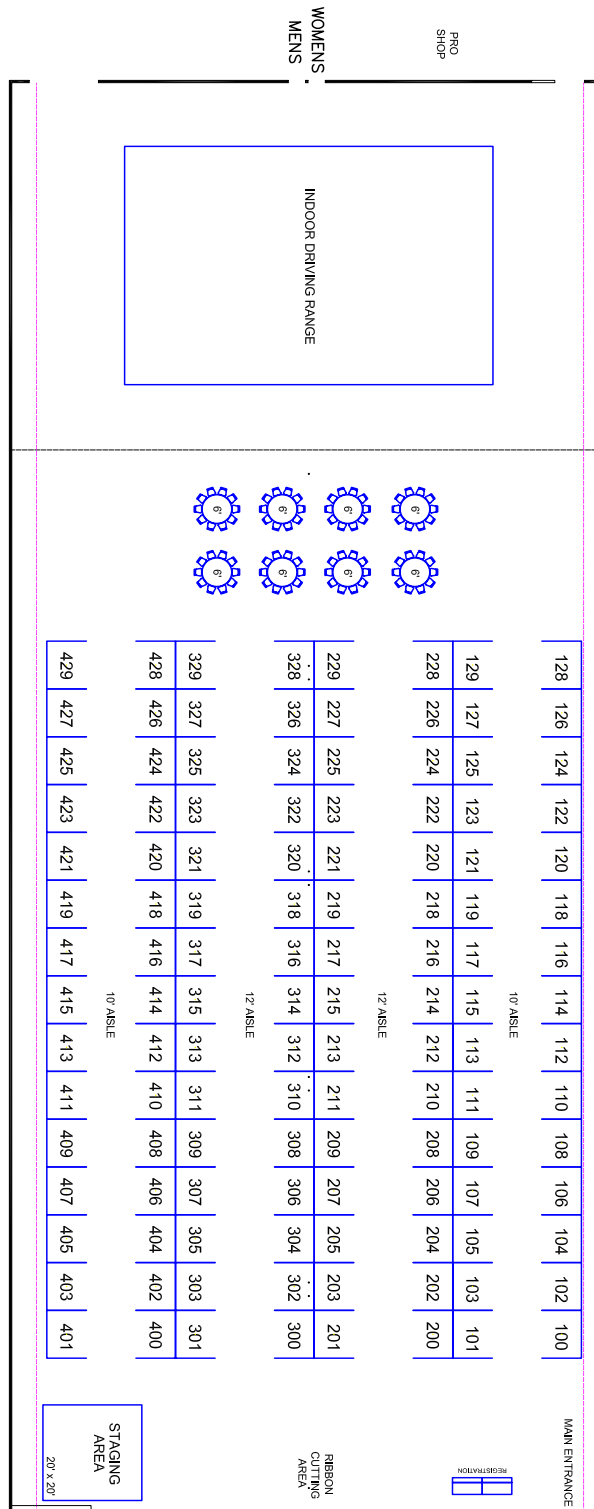
Join us for a ceremonial ribbon-cutting, and then explore the 120 vendor booths featuring new products and ideas from vendors eager to introduce you to their services. Be sure to enter the raffle for your chance to win one of several door prizes.

Showcase is worth 2.5 CPEU (CDR).

For Showcase map and vendor lists, please see following pages.



SHOWCASE MAP

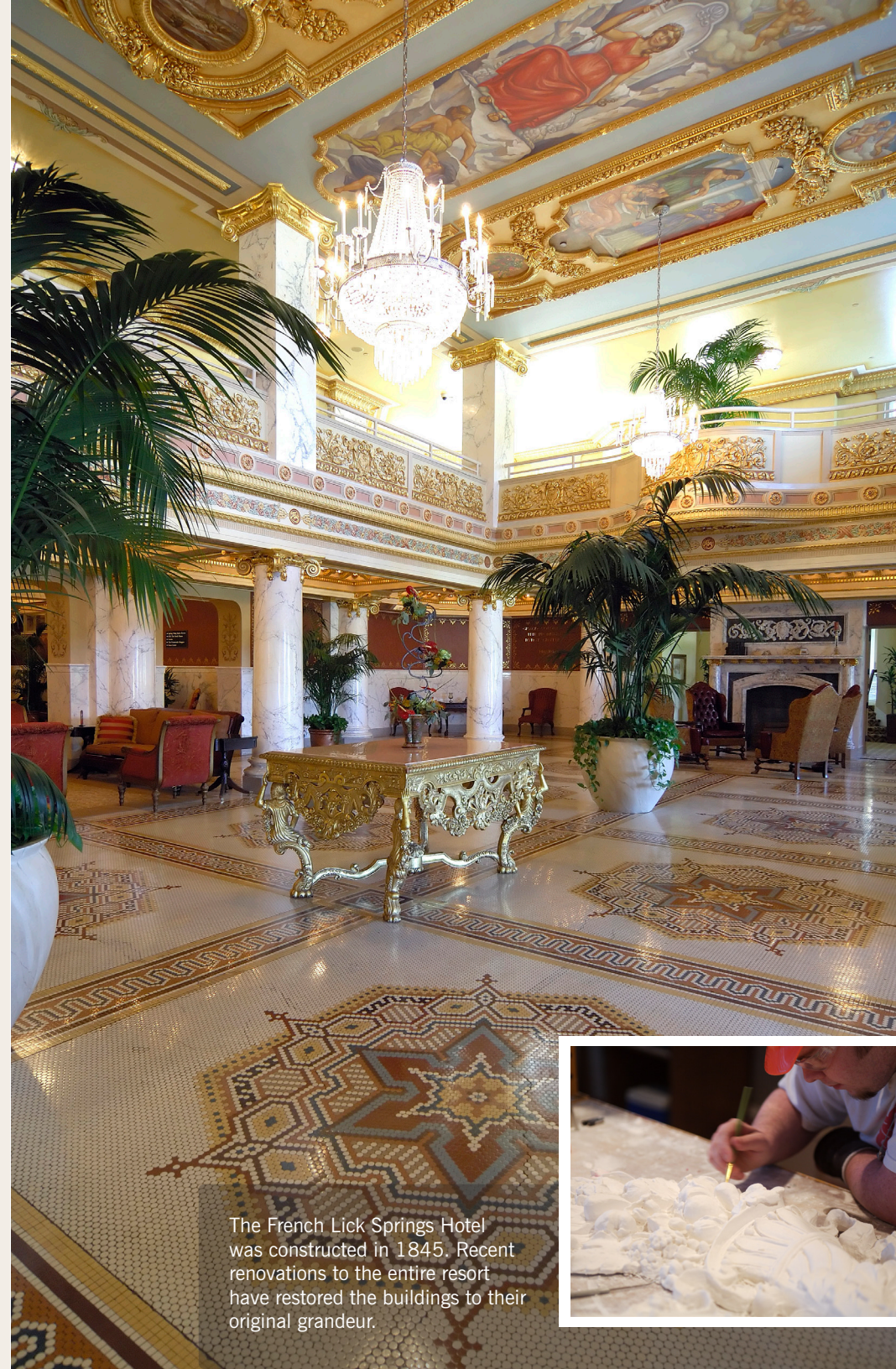


Vendors by Name

112	Advanced Pierre Foods	218	Jump
116	Agilysys	200	Kelloggs Speciality Channels
421	Alto-Shaam	224	Kettle Cuisine
304	Amoy North America	215	Kraft Foods
311	Amy's Kitchen	217	Kraft Foods
319	Ariake U.S.A Inc.	407	Lakeside Manufacturing Inc.
207	Asian Food Solutions	109	LBP Manufacturing. Inc.
229	Ball State University	110	Lifeway Foods, Inc.
320	Basic American Foods	413	Litehouse Inc
324	Best Maid Cookie Co	113	McAlisters Deli
314	Big Train	327	McCain Foods USA
308	Brakebush Brothers	225	Mediterranean Brands
227	Bunge	114	Mercer Cutlery
103	Bush Brothers & Company	119	Monin Gourmet
209	Chicken of the Sea	415	Monsoon Kitchens
403	Chick-fil-A	206	Natural Pasturized Eggs
325	Chobani	228	Nestle Professional
101	Clabber Girl	419	Nestle' Edy's Ice Cream
223	ConAgra Foodservice	410	Neuro Brands
316	Continental Mills Inc.	111	Niman Ranch
318	Kruxteaz Professional	310	Orion Food Systems
213	Cooks Direct	400	Otis Spunkmeyer
323	Cooper Atkins	322	Partners by Design
409	Crane Merchandising Systems	417	Perdue Farms
208	CresCor	426	Performance Food Group
405	Dannon	313	Planglow-USA
102	Domata LLC	124	Porter Khouw Consulting
406	Dr. Schar USA, Inc.	315	Premier Inc.
418	Ecolab	404	Provista
309	Einstein Bros. Bagels	126	Robert Rippe & Associates, Inc.
216	Elite Global Solutions	123	Rosina Foods Products
306	F. McConnell & Sons, Inc.	425	Schwan's Food Service
117	Fair Market Inc.	104	Seating Concept, Inc
127	FGF Brands	220	Seneca Food Corp
122	Florida's Natural Growers	301	Signature Apparel
115	f-Real Foods	212	STAR Awards
329	Freshens	214	STAR Awards
118	G.E.T. Enterprises	105	Starbucks Coffee Company
307	General Mills Foodservice	414	SunOpta
427	GNP Company	422	Sysco
305	Good Source	424	Sysco
411	Gordon Food Service	321	Touchwork
226	Gourmet Boutique	121	True Foodservice
210	Grand Prairie Foods	106	Truit Brothers
203	Green Nature Marketing	211	Tyson
205	Green Nature Marketing	129	UltraFryer Systems
219	H.T. Hackney Company	402	UNFI
416	Hain Pure Protein Company	423	Unified Brands
120	Hobart	202	Unilever Food Solutions
125	Hope's Cookies	204	Unilever Food Solutions
300	Hormel	100	University of Missouri
302	Hormel	401	US Foods
108	HPS- Group Purchasing Organization	312	Value Plus Programs/Ryan Group
412	HPSI Purchasing Services	303	WAT-AAH!
201	Hubert	128	Wells Enterprises Inc
222	Idahoan Foods LLC	326	WhiteWave
107	InnovAsian Cuisine	328	WhiteWave
420	Jennie-O Turkey Store	317	YUM Brands
		221	Zeeland Food Services

Vendors by Booth

100	University of Missouri	228	Nestle Professional
101	Clabber Girl	229	Ball State University
102	Domata LLC	300	Hormel
103	Bush Brothers & Company	302	Hormel
104	Seating Concept, Inc	301	Signature Apparel
105	Starbucks Coffee Company	303	WAT-AAH!
106	Truit Brothers	304	Amoy North America
107	InnovAsian Cuisine	305	Good Source
108	HPS- Group Purchasing Organization	306	F. McConnell & Sons, Inc.
109	LBP Manufacturing. Inc.	307	General Mills Foodservice
110	Lifeway Foods, Inc	308	Brakebush Brothers
111	Niman Ranch	309	Einstein Bros. Bagels
112	Advanced Pierre Foods	310	Orion Food Systems
113	McAlisters Deli	311	Amy's Kitchen
114	Mercer Cutlery	312	Value Plus Programs/Ryan Group
115	f-Real Foods	313	Planglow-USA
116	Agilysys	314	Big Train
117	Fair Market Inc.	315	Premier Inc.
118	G.E.T. Enterprises	316	Continental Mills Inc
119	Monin Gourmet	318	Kruxteaz Professional
120	Hobart	317	YUM Brands
121	True Foodservice	319	Ariake U.S.A Inc.
122	Florida's Natural Growers	320	Basic American Foods
123	Rosina Foods Products	321	Touchwork
124	Porter Khouw Consulting	322	Partners by Design
125	Hope's Cookies	323	Cooper Atkins
126	Robert Rippe & Associates, Inc	324	Best Maid Cookie Co
127	FGF Brands	325	Chobani
128	Wells Enterprises Inc	326	WhiteWave
129	UltraFryer Systems	328	WhiteWave
200	Kelloggs Speciality Channels	327	McCain Foods USA
201	Hubert	329	Freshens
202	Unilever Food Solutions	400	Otis Spunkmeyer
204	Unilever Food Solutions	401	US Foods
203	Green Nature Marketing	402	UNFI
205	Green Nature Marketing	403	Chick-fil-A
206	Natural Pasturized Eggs	404	Provista
207	Asian Food Solutions	405	Dannon
208	CresCor	406	Dr. Schar USA, Inc.
209	Chicken of the Sea	407	Lakeside Manufacturing Inc.
210	Grand Prairie Foods	409	Crane Merchandising Systems
211	Tyson	410	Neuro Brands
212	STAR Awards	411	Gordon Food Service
214	STAR Awards	412	HPSI Purchasing Services
213	Cooks Direct	413	Litehouse Inc
215	Kraft Foods	414	SunOpta
217	Kraft Foods	415	Monsoon Kitchens
216	Elite Global Solutions	416	Hain Pure Protein Co.
218	Jump	417	Perdue Farms
219	H.T. Hackney Company	418	Ecolab
220	Seneca Food Corp	419	Nestle' Edy's Ice Cream
221	Zeeland Food Services	420	Jennie-O Turkey Store
222	Idahoan Foods LLC	421	Alto-Shaam
223	ConAgra Foodservice	422	Sysco
224	Kettle Cuisine	424	Sysco
225	Mediterranean Brands	423	Unified Brands
226	Gourmet Boutique	425	Schwan's Food Service
227	Bunge	426	Performance Food Group
		427	GNP Company



The French Lick Springs Hotel was constructed in 1845. Recent renovations to the entire resort have restored the buildings to their original grandeur.



Culinary Challenge

2:45-4:45 p.m. | Windsor I & II

This year, nine chefs will showcase their culinary creativity as they incorporate the required ingredient, flounder, into dishes sure to impress spectators and judges. Winners are announced Tuesday at breakfast.

Culinary Challenge is worth 2 CPEU (CDR).

Sponsored by



Carving station
provided by



Knife kits
provided by



Judges

Michael Morgan, CEC, AAC (Lead Judge)

Michael Morgan has worked in the food service industry for the past thirty-eight years. He has been the Executive Chef of resident dining at Binghamton University, was Executive Chef for eleven years at the Binghamton City Club, and was Executive Chef with Sodexo Corporate dining services.

Chef Morgan has competed in more than forty culinary shows with four gold medals in different categories, including a gold medal and best of show in the Albany hot food competition, Rhode Island seafood challenge. Other highlights in his career are becoming a Certified Executive Chef (CEC), Food Service Management Professional (FMP), American Academy of Chefs (AAC) Fellow, Professional Culinary Judge, and Approved Culinary Evaluator (ACE). He has passed the four-day Master Chefs workshop held in the Culinary Institute of America in hopes of taking the eight-day Master Chefs exam one day.

Chef Morgan lives in Binghamton, NY with his wife, Carla, and son, Jesse.

Dr. Victor Gielisse, CMC, CHE, AAC

The associate vice president of business development, Victor Gielisse previously served for seven years as the CIA's dean of culinary, baking, and pastry studies, overseeing faculty, curriculum, and education for these areas in the college's degree programs.

Dr. Gielisse's culinary expertise was honed in the kitchens of the Netherlands, Germany, Switzerland, Southern Africa, and the United States. He was chef/owner of the Ivy Award-winning Actuelle restaurant in Dallas, TX and president of the consulting firm CFT/Culinary Fast-Trac and Associates Inc. Chef Gielisse was also manager of the CIA's gold-medal-winning Culinary Team 2000 and a member of the 1984 U.S. Culinary Olympic Team and the 1986 U.S. National Team that won the first Culinary World Cup.

His many industry honors include being named one of "The 50 New Taste Makers" by Nation's Restaurant News and "Best Seafood Chef in America" by Restaurant Business. The author of Cuisine Actuelle and In Good Taste, Chef Gielisse holds a BS, MBA, and DBA from California Coast University in Santa Ana, CA.

Hartmut Handke, CMC, AAC

Chef Hartmut Handke is a European-trained chef with more than 50 years of experience in various hotels, clubs, restaurants, and resorts throughout the world; he is also a Certified Master Chef from the American Culinary Federation. After apprenticing and working in his native Germany, Canada, and the Caribbean, he worked his way over to the United States and subsequently served as Executive Chef of the Athletic Club of Columbus, OH, for more than eight years prior to being Executive Chef of the Greenbrier Hotel in West Virginia for five years.

Most recently, Chef Handke was chef/proprietor for seventeen years of the #1 Zagat-rated restaurant in Ohio, Handke's Cuisine in Columbus. He sold the restaurant in 2008 and in retirement is still very active participating in fundraisers for the community as well as continuing to cook for loyal customers.

Chef Handke is well-known and well-respected in the culinary community for his passion to the culinary arts, having been recognized by not only the American Culinary Federation but also the Germany Chefs Association for his contributions to the culinary profession. He successfully competed in numerous national and international culinary competitions, highlighted by being a member of the gold medal-winning 1984 and 1988 U.S. Culinary Olympic Teams, as well as being one of the top U.S. finishers ever in the Boccuse d'Or competition in Lyon, France, placing sixth overall and earning top honors for the best meat platter in the 2003—something no other U.S. contestant has ever done. One of his greatest joys is passing on what he has learned throughout his career to colleagues and especially those still rising up in the ranks of becoming a professional chef.



Michael Carver, CEC
Cincinnati State Technical and Community College

An ACF Certified Executive Chef, 2011 and graduate of the Queen Cincinnati Culinary Arts Academy 1990, Michael has been with Cincinnati State since 2003. Responsibilities include both front and back of the house for the campus dining, chef of the production kitchens for the students, faculty, and staff, and catering events both on main and satellite campuses.

Before joining the Cincinnati State family he spent over thirty years in the private sector. His love of food starts at home, his parents were in the “restaurant biz”, and great-grandma made the blue ribbon “Sunday Dinner.”

Beginning in Northern Kentucky’s finest supper clubs while in high school, at both the Lookout House and Beverly Hills he formed a love affair with food service. After college, Michael worked and became a partner in some of Cincinnati’s earliest vegetarian venues, eventually becoming a partner in downtown’s “The Seventh House”. The 80’s brought stints at On Broadway and The Islands. After the Academy, Michael worked for the Comisar Restaurant Group, owners of “The Maisonette”, “La Normandie”, “Chester’s” and, “Newport on the Beach” eventually leaving to join Cincinnati’s largest hotel “The Clarion”. The mid 90’s found Michael joining the Klopick family’s dinner theater “La Comedia” a nearly 700 seat venue featuring off Broadway productions with fine dining. In 1997, Michael returned to his Northern Kentucky roots, taking the helm at the award winning “Greyhound Tavern”.

Michael’s volunteer efforts include working with the local AFC Chapter and “The Empty Bowls Event”, The “Sunday Morning Club”, and the Northern Kentucky Mental Health Association. He is also a member of the “Kentucky Colonel” organization.



Aaron Gnap
Ball State University

Aaron Gnap, a native of Barberton, Ohio, is a graduate of Johnson and Wales University in Charleston, South Carolina where he earned an associate degree in culinary arts. He came back to the Midwest from Walt Disney World Resorts. At Tony’s Town Square in the Magic Kingdom and the Wilderness Lodge Resort, he learned much about four-star culinary techniques. Aaron also has worked for Portage Country Club in Akron, Ohio, and Sodexo-Marriott, and he has competed in culinary competitions for FHA/FCCLA, winning two silver medals.

He is excited to be on a college campus and strives to serve the best cuisine possible as the chef at the Atrium Food Court.



Michael Kind
Northern Michigan University

Mike grew up in Marquette, MI. As most of his friends enrolled in culinary school here at Northern Michigan University, he decided he would give the culinary world a try and enrolled with them, landing his first job in a local pizza place. After his first semester, he decided to intern for a season at Drummond Island Resort’s Bayside Dining which at the time was voted one of the top 12 gourmet/fine dining restaurants in the state of Michigan, and this is where he broadened and refined his restaurant skills.

It was not long before he found himself managing as Sous Chef in a Marquette-based American regional upscale restaurant. He kept working in several establishments. Two years ago, Mike found himself unemployed as a full time cook specializing in night catering events for the community as well as the President’s house on campus back where he started his career, and after completing 98 credits in two years, reached his goal of graduating from NMU with a baccalaureate degree in Hospitality Management. During his time at NMU, Mike has also overseen the commissary kitchen, which handles orders of up to 500 items produced and shipped to outlets around campus daily. Mike has also completed several trainings hosted by Dining Services and has worked in the St. Helena kitchens of the Culinary Institute of America when they hosted their annual “Flavors of the World” conference.



Teresa Krebs, CEC
Iowa State University

Teresa Krebs grew up in Nevada, IA. She has worked at Iowa State University Dining since 1983. She left ISU for a short time to work in Dietary Health Care and graduated from DMACC as a Dietary Manager in 1990. She then went to work at Green Hills Retirement Community, employed by Memorial Union at ISU.

She then came back to campus to work with the Production Kitchen at the ISU Memorial Union, where she became interested in culinary arts. She attended the DMACC Culinary program and under the advice and

guidance from Chef Anderson, DMACC director for the culinary program, joined the ACF and become certified as an Executive Chef in 1995.

One of her career highlights was being chosen to prepare dinner for President Clinton and Vice President Al Gore when they visited Iowa State University for the National Rural Conference in 1995. She then left ISU for a short time, but in 2009 returned and is now the Sous Chef at the Union Drive Market Place.

Teresa and her husband Kim live east of Ames and have two grown children and seven grandchildren. They enjoy gardening, camping, and fishing. Teresa is involved with church activities and has enjoyed volunteering with the Food at First Program and the Community Closet, both in Nevada.



Petra Mart
Purdue University

My love for preparing food developed as a young girl, while helping my mother in the kitchen. At home, I was always trying out new recipes and ideas. This grew into a professional courier when I started working as a cook for Eastern Illinois University. However, after several years, I was looking for more and pursued a Culinary Degree from Ivy Tech State College, in Indianapolis. After graduation, I was hired to manage the campus cafeteria, while working with culinary students. I came to Purdue after the cafeteria was outsourced and I was no longer working with the Culinary Department. Originally, I started at Purdue as the Retail Dining Chef, but was moved to the Multi Unit Manager's position after we remodeled the Union. I enjoy working for the University and have learned a lot since I started in 2005.



Lauren Reed
Purdue University

Cooking has always been an extremely important part of my life. I started cooking with my mother at a very young age and was always willing to help in the kitchen. When I turned sixteen I accepted a position cooking in a nursing home, which fed my interest in culinary arts, but also gave me a true desire to focus on nutrition and health. This experience helped to put me on the path to success. After graduating from Rossville High School in 2002, I studied Food and Nutrition and Journalism at Indiana State University in Terre Haute, IN. I continued to work in various restaurants through my college career and was given the opportunity to study under three professionally trained chefs. Culinary school was out of my reach due to finances, so at the time I decided I would simply work my way up the culinary ladder through study and practice.

In 2009 I was an official judge for the Clabber Girl BBQ competition and also a competitor in the 2010 Clabber Girl Chili cook off. My Bachelor of Arts from Indiana State helped to build my resume, but the experience I have received through work has truly been priceless. I currently work for Purdue Memorial Union as the Banquet Cook Supervisor for Catering and Events. This experience has given me so much in regards to learning, work ethic, and skill. I am so proud to say that I have worked hard to get where I am today and honestly look forward to every day in the culinary world. There is truly nothing more rewarding than working in a field that is constantly changing and challenging me. I look forward to many more years of cooking and learning.



Mathew Regula
University of Akron

Matt began his culinary career at the New England Culinary Institute in Montpelier, Vermont. While pursuing his Associate's Degree in Culinary Arts in 2004, Matt completed two internships at distinguished restaurants in Ohio. His first was done at the Refectory in Columbus, where he worked his skills in classical French cuisine. His second internship was at The Flying Fig in Cleveland. Chef Karen Small mentored him and passed along her skill in Eclectic American Cuisine, focusing on an ever changing seasonal menu.

After receiving his degree, he worked as a Sous Chef for two Cleveland Area Country Clubs. Cooking for a static member base taught Matt the importance of meeting the needs of the client, and keeping a menu fresh and enticing. Matt was also able to assist with catering and banquets for larger member based events as well as weddings and conferences. Matt left the Country Club after a few years for an opportunity to open a restaurant as an Executive Chef. After developing menus with the Chef-owner, Madd Chef's Bistro opened to positive reviews. Matt was able to experience the trials of a new restaurant and learned the details needed in order to tweak an operation to remain profitable. After a year at the Bistro, he took an Executive Chef position with a local catering company. Matt was able to strengthen his skills in banquet cooking and coordinating production for multiple functions throughout the course of a week. After two and half years with the catering company, Matt had an opportunity as an Executive Chef at the University of Akron, and has been there since August of 2010.

2011 Midwest Region Culinary Challenge Champion

Anne Jacobsen

Beef tri-tip with
stone-ground grits
& frito misto





Laura Struck, C.E.C.
University of Notre Dame

Laura Struck began her career in food services in 1997 as an American Culinary Federation apprentice at the University of Notre Dame. During her three year, (6,000 hour) ACF Apprenticeship, Laura was active in many community activities organized by her ACF South Bend Chapter. Laura also was a Team Member and Team Captain of the Chapter's Apprentice Culinary Team, earning three gold medals and three silver medals in ACF Team Hot Food Competition.

Upon successfully completing her apprenticeship in February of 2000, Laura accepted the position of Floor Chef at the University's North Dining Hall. In this position, Laura was responsible for overseeing a kitchen staff preparing in excess of 3,000 meals per day. After returning to Notre Dame following a maternity leave of absence, Laura accepted the position of Chef, responsible for the production of all Catering Function meals. "Catering...by design" prepares for single events of up to 5,000 guests on a yearly basis and caters more than 8,000 events with sales of \$6.25M. Laura was required to successfully complete an extensive and detailed two-day Culinary Practical Exam to attain the Notre Dame Food Services designation Chef. Along with attaining the designation of Chef, Laura participated in the Midwest NACUFS Culinary Challenge in March 2006 where she received a gold medal and advanced to the Nationals in Canada. At Nationals, she received a bronze medal.

In November 2006, Laura achieved her goal to be an American Culinary Federation Certified Executive Chef. While currently holding this position as "Chef", Laura is actively keeping up on current trends continuing her education and development.



Kelly Weaver
University of Michigan

My name is Kelly Weaver. I am 32 years old and have been a chef for the University of Michigan for 5 years and a cooking professional for 13 years. I have worked for various restaurants ranging from bar and grill to fine dining. I have a passion for baking and pastries but have found a greater calling for a more traditional culinary experience. This is my first time in a competition of this extent and I am looking forward to many more.



Have some down time? Check out the sights and sounds of the 51,000-sq. ft. French Lick Casino. And, if you're feeling lucky, try your hand at any of the 1,300 slot machines or 41 table games. Non-smoking area available.

MONDAY
MARCH 5
continued

Networking Dinner

7-9 p.m. | Your choice of location

Rather than dining in one large group tonight, this is your chance to break off into smaller groups with colleagues, vendors, or friends and build connections in a more intimate dinner environment.

A \$25 voucher is found in the front pocket of this binder and is valid tonight only at any dining location within French Lick Springs Hotel or West Baden Springs Hotel (see list of locations on page 26).

After-Hours Entertainment

9:30 p.m.-1:30 a.m. | Spring No. 8

Once again, vocalist Sarah Stivers will provide musical entertainment for your late-night listening enjoyment.



Scan to hear samples of Sarah's music.

Sponsored by
 **Sysco**
Good things come from Sysco

Entertainment
sponsored by
 **McConnell's**
F. McConnell and Sons



1875: The Steakhouse

dining locations

French Lick Springs Hotel

1875: The Steakhouse

The resort's signature dining venue, adjacent to the main lobby, features exquisite steaks, desserts, and wines. Dinner reservations suggested.

The Power Plant Bar

Find your favorite appetizers, salads, burgers, sandwiches, and libations.

Grand Colonnade Restaurant

Dine in the very space where FDR got his party's support to run for president! Offers a la carte and buffet-style dining with something for everyone.

Pluto's Pizzeria

Pizzeria at Pluto's bowling alley offers calzones, strombolis, and pizzas served whole or by the slice.

Hagen's Clubhouse Restaurant

Clubhouse dining offers an expansive menu from soups to salads to steaks. Enjoy fabulous views of the Donald Ross Golf Course.

Nosh Deli

For a quick snack without leaving the gaming floor, enjoy salads, sandwiches, pizzas, specialty wraps, and delicious desserts.

Diamond Jim's Trattoria

Bistro dining adjacent to the casino floor offering a menu of American favorites, from eggs Benedict to T-bone steaks.

West Baden Springs Hotel

Sinclair's Restaurant

The hotel's signature dining venue features exquisite gourmet dinner cuisine and wine tasting. Reservations recommended.

Ballard's Bar

Have cocktails and light fare while basking in the glorious domed Atrium.



The Power Plant Bar



Pluto's Pizzeria

TUESDAY MARCH 6

Day at a Glance (all events business casual attire)

7:30-11 a.m.	Registration	Event Center
7:45-9:15 a.m.	Business Meeting Breakfast	Windsor I & II
9:15-9:30 a.m.	Refreshment Break	Clifton Foyer
9:30-11 a.m.	General Session (Christine Cashen)	Clifton I
11:30 a.m.-1 p.m.	Lunch/Town Hall Meeting	Windsor I & II
1:30-2:30 p.m.	Super Sessions	Various locations
2:30-2:45 p.m.	Refreshment Break	Clifton Foyer
2:45-3:45 p.m.	Interest Sessions	See details inside
6-7 p.m.	Closing Reception	Windsor Foyer
7-9 p.m.	Closing Dinner	Windsor I & II

Business Meeting Breakfast

7:45-9:15 a.m. | Windsor I & II

Voting delegates will cast ballots in the regional officer election.

Sponsored by 

Refreshment Break

9:15-9:45 a.m. | Clifton Foyer

Sponsored by 

General Session—Christine Cashen

9:30-11 a.m. | Clifton I

America's top humorista presents "Extreme Humor Makeover."

This general session is worth 1.5 CPEU (CDR) and 1.5 CEH (ACF).

Sponsored by 

Fasten your seatbelt and enjoy the ride.

Christine Cashen delivers a fast-paced, hilarious program with useful content that makes her a sought after speaker worldwide. For more than 10 years, she has jazzed an amazing variety of audiences throughout the United States, Canada, South Africa and Australia. Christine is an authority on sparking innovative ideas to handle conflict, reduce stress, and energize employees.

Before hitting the speaking scene, CC was a university admissions officer, corporate trainer and broadcaster. Hey—she even votes. Christine holds a Bachelors Degree in Communication and a Masters Degree in Adult Education. She is a member of the National Speakers Association and is a Certified Speaking Professional (CSP). CSP is an earned designation awarded by the National Speakers Association and the International Federation for Professional Speakers to recognize demonstrated commitment to the speaking profession through proven speaking experience. Fewer than 10% of the speakers on the planet hold this designation.

What makes her unique is the "real" factor. Whether talking about her "hottie engineer" husband, pet peeves or growing up in an Italian/Irish household, audience members can relate to her experiences, struggles and lessons. She combines a down-to-earth attitude with a colorful artistic streak. Comments from audience members such as "I feel like I've known her forever," "we must take her back to our workplace" and "it felt as if Christine was speaking directly to me," are a testament to her effectiveness and style.

Christine has been featured as a creativity expert in HOW Designs at Work magazine and is a co-author of the book Mission Possible, Volume Eight. She has also developed the A Dynamic Speaker series of learning resources: Get What You Want With What You've Got DVD, Why Can't Everybody Just Get Along CD and Got Humor Video. Christine resides in Dallas with her husband and their two children.

Extreme Humor Makeover

Discover how humor can increase job satisfaction, create higher productivity, improve health, and reduce stress.

Christine Cashen
America's Top Humorista



TUESDAY MARCH 6

continued

Lunch/Town Hall Meeting

11:30 a.m.-1 p.m. | Windsor I & II

Sponsored by



Lunch menu

Citrus Salad

of grapefruit and navel oranges
drizzled with poppyseed vinaigrette

Grilled Atlantic Salmon

with braised spinach & hoppin' john risotto

Reisling Peaches

with white chocolate mousse

Super Sessions

1:30-2:30 p.m. | See description for location

Choose from three dynamic speakers for this session.

Each super session is worth 1 CPEU (CDR) and 1 CEH (ACF).



Gerry Ludwig

Consulting Chef, Gordon Food Service

Taggart II

Sponsored by



Healthy menus in commercial restaurants: Fresh ideas for campus dining

As consumer demand for healthier fare increases, new restaurant concepts are emerging that answer the call for fresh, pure foods featuring unique and craveable flavors.

In this session, Chef Gerry will profile leading-edge commercial restaurants in New York, Chicago and Los Angeles that are enjoying profitable growth by serving foods that feature a tasteful combination of exciting flavors and sound nutrition, and highlight opportunities to translate these ideas into college and university foodservice.

Chef Gerry Ludwig prepared his first batch of coq au vin at age nine, graduated from culinary school at 18, and became an Executive Chef at 23. A Certified Executive Chef with the American Culinary Federation, Gerry has served as Corporate Consulting Chef for distributor Gordon Food Service, headquartered in Grand Rapids, Michigan since 1994.

His particular passion is helping independent restaurant operators thrive in a market increasingly dominated by the chains. Through ongoing analysis of foodservice-related statistical, media and empirical data, Chef Gerry creates trend-based culinary solutions that are executed at the operator level by the company's team of menu consultants.

In addition to managing the menu solutions resources at GFS, Gerry contributes trend analysis and articles for GFS's sales and marketing publications, hosts annual restaurant trend-tracking tours in New York City, Chicago, L.A. and the Bay Area, and is a columnist for the foodservice trend magazine Flavor & The Menu. Gerry conducts seminars and workshops for key customer groups and industry events across the country, with upcoming dates at the Flavor Experience Trends Conference in Los Angeles, and the Chef's Culinary Conference at the University of Massachusetts at Amherst.



Nancy Lane
Hubert Account Manager

Clifton II

2012 merchandising trends

During this interactive session, participants will learn how to design the trendy merchandise ideas that are currently hot in college and universities. Five tables will be table scaped with different trends such as minimal modern, natural elements, green market, culinary classics, and seasonal favorites. The participants will be given a core package of items to take back to their workplace that will describe how each table was designed. Three regional schools will participate in this hands-on session.

Nancy joined the Hubert inbound sales team in 1997 and later transferred to the foodservice division as an Account Manager.

In her role as Account Manager, she concentrates on the Self-Operated Educational accounts.

Prior to Hubert, she held positions in retail management, sales and floral merchandising.

Nancy is certified in Customer Service Excellence and ServSafe® practices and has completed industry courses on food presentation and equipment. In addition, she is an accomplished merchandising consultant, having conducted Visual Merchandising seminars for NACUFS, SNA and FM Ideas Conference. She is an active member of SNA and NACUFS where she serves on the Industry Advisory Board. Nancy has been quoted in many industry publications including *Campus Dining Today*.



Christine Cashen
America's Top Humorista

Clifton I

Why can't everybody just get along?

Wish you had the perfect words for any situation? Wish your team truly acted like a team? Tired of personal and professional conflict? Build relationships and take success to the next level!

Learn the techniques to

- Identify, understand and cope with confrontations to develop the confidence you need to resolve difficult issues.
- Discover how to script the perfect words for results.
- Understand what makes different personality styles tick and how to communicate with them.

Christine will help you approach conflict creatively by outlining tactics to keep your cool, defuse situations and blow off steam before you boil.

Christine Cashen delivers a fast –paced, hilarious program with useful content that makes her a sought after speaker worldwide. For more than 10 years, she has jazzed an amazing variety of audiences throughout the United States, Canada, South Africa and Australia. Christine is an authority on sparking innovative ideas to handle conflict, reduce stress, and energize employees.

Christine has been featured as a creativity expert in HOW Designs at Work magazine and is a co-author of the book Mission Possible, Volume Eight. She has also developed the A Dynamic Speaker series of learning resources: Get What You Want With What You've Got DVD, Why Can't Everybody Just Get Along CD and Got Humor Video. Christine resides in Dallas with her husband and their two children.

TUESDAY MARCH 6

continued

Refreshment Break

2:30-2:45 p.m. | Clifton Foyer



Interest Sessions

2:45-3:45 p.m. | See description for location

Our second day of interest sessions again offers five presentations from which to choose.

Each interest session is worth 1 CPEU (CDR) and 1 CEH (ACF).

A complaint-free world

Murdock

Stephanie Packer, Dining Court Supervisor, Purdue University

Do you hear a lot of complaints from your staff? Are you finding yourself complaining about their complaining? In this presentation you'll learn what constitutes a complaint, why we complain, what benefits we think we get from complaining, how complaining is destructive to our lives, and, most importantly, how we get ourselves and others around us to stop complaining. The goal is to go 21 consecutive days without complaining. I'll show you how!

Extreme Makeover: Transforming Ferris State's dining program

Dickason

Lori Helmer, Director of Dining Services, Ferris State University
H. David Porter, CEO/President, Porter Khouw Consulting

Learn how Ferris State University and Porter Khouw Consulting created a comprehensive strategic dining services road map to help FSU Dining services reduce costs, improve customer satisfaction, grow meal plan and cash sales, and complete the \$7.3 million transformation of the Rock Dining Hall into the social gathering place on campus. The planning team, including the lead architect, will detail the impact the renovated dining hall has had on the campus as a whole and the dining services department's future.

LEAP: Increasing your value beyond providing services

Fairbanks

Bob Barry, Executive Director University Center, University of Wisconsin—Whitewater

Tom Pellizzi, Retail Operations Manager, University of Wisconsin—Whitewater

UW-W Dining Services and the University Center have stepped up their role on campus, becoming more valuable by going beyond being simply service providers and becoming more integral in the educational experience. This session will illustrate how we gained buy in from staff members at all levels to join the LEAP campus initiative and help student employees get more than just a paycheck from their time spend on the job.

Working with the media

Hickman

Paul King, Editor, Foodservice Director

The way in which the news media have gathered and reported news has undergone a sea change in the 15 years or so since the Internet became a societal mainstay. In this presentation, journalist Paul King will discuss how changes in the media have affected how they report the news, how foodservice operators can get their stories told—in both trade and consumer media—and how to handle those times when reporters come calling on you.

Sustainability and navigating your center-of-the-plate options

Taggart I

Mel Coleman, Jr., Vice President of Special Projects, Niman Ranch

Is local really sustainable? Discover the difference between these trendy topics and find out why local isn't always the most sustainable choice when it comes to the meat you serve.

Couldn't make it to a session you were interested in? CDs with all interest session PowerPoint presentations will be available at the end of Tuesday's closing dinner.

TUESDAY MARCH 6

continued

Closing Reception

6-7 p.m. | Windsor Foyer

Sponsored by **Agilysys..**

Closing Dinner

7-9 p.m. | Windsor I & II

Our final dinner together will provide a glimpse into Ball State Dining.

Business casual attire

Sponsored by  **The SCHWAN FOOD COMPANY™**
SCHWAN'S FOOD SERVICE, INC.



dinner menu

Roasted Beet Salad on Baby Greens

garnished with slivered almonds and
dried cherry vinaigrette

Grilled Beef Filet

with basil gremolata

Vegetable Confetti Quinoa & Green Beans

Strawberry Dessert Trio

Miniature White Chocolate Parlova

with strawberries and pineapple-infused
balsamic reduction

Strawberry Soup Shot

Miniature Mascarpone Cheesecake

with fresh strawberry curd

Business casual attire

CANDIDATE PLATFORMS

Candidate for Treasurer



Barry Greenberg

Executive Chef
University of Iowa

Top five NACUFS experiences:

5. Serving on the Region Six Education committee with Michelle Netson from Kansas State University. This was my first experience doing any committee work, and working as a volunteer for Michelle was a great first experience.
4. Serving as Treasurer for the Region Six conference in 2001 here at The University of Iowa. It was a lot of fun to bring everyone to our campus, and show them our facilities and experience what we do on a daily basis. Our staff really worked hard to put on the conference, and most importantly, it brought us together as a team to make it happen.
3. Serving on the first ever Culinary Challenge committee was a great honor. Then Regional President, Sheryl Kidwell approached me and asked if this would be something I would be interested in doing. I served on the committee for eight years as a Regional and National committee chairperson and loved every minute of it. Being a part of a start-up committee that worked hard to highlight culinary professionalism through competition was very rewarding.
2. Developing, chairing and hosting a Culinary Enhancement Sub-regional here at The University of Iowa was and is still one of my favorite NACUFS experiences. I called upon fellow culinary professionals and colleagues to come teach four mini sessions in pastry, hot food, ice carving and garde manger. I learned that the amount of talented resources in our region, as well as our industry partners is invaluable.

1. Still my favorite NACUFS experience is attending my first-ever NACUFS conference. It was the National conference in Albuquerque, NM. I learned that being a NACUFS member will sometimes make you step outside your comfort zone, but it's always rewarding. I attended with my boss Greg Black and learned that his support for me to participate in NACUFS events changed the way I look at our profession. The friends and colleagues I have gained through NACUFS has changed me as a person, manager and chef.

Other Pertinent Experiences:

- Attending Leadership and Foodservice Management Institutes.
- Taking a break from serving on the Culinary Challenge Committee to regroup and compete at The University of Northern Iowa and in Seattle.
- Participating in The NACUFS Visioning Summit.
- Professional Practices review at BGSU.

What do you hope to accomplish as Treasurer?

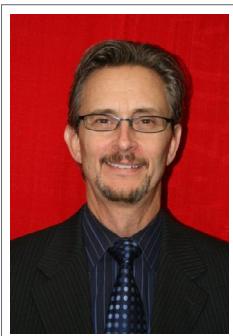
I hope to provide financial information as required for the position of treasurer. I also will support the Regional leadership any way I can to further our goals for the Midwest Region.

What do you consider to be your most significant contribution to NACUFS?

I think my most significant contribution is through the work I've done with the Culinary Challenge. To get people excited about the role of the chef in College and University dining has been very rewarding. The fact that the competition started very small and has grown to what it is today shows that people support, appreciate and are still excited about this program. My participation as a committee person, show chair, judge liaison and competitor has been very important to my personal and professional development.

CANDIDATE PLATFORMS

Candidate for Treasurer



Lance Thornton

Director of Dining Services
Principia College and Principia School

Top five NACUFS experiences:

2007-2011	Facilitator, Planning Institute
2007	Panelist Presenter, NACUFS Education Session, NRA Show Chicago
2006-2007	Member, National PPM Review, Human Resources Team Chapter 6

2006	Member, Project team, Planning Institute Restructure
2003	Co-Host, Regional Conference, Region VI Chair, Sponsorship and Showcase

Other Pertinent Experiences:

- Currently responsible for all Principia Dining Service Budget development, proposal, recommendations and administration since 2001. This represents two separate budgets, a four-year Liberal Arts College and a pre-K through 12th grade school operation which includes boarders.
- 20 years experience 1979 to 1999 in restaurant budget management as a General Manager and a District Manager producing weekly Profit and Loss statements
- Church Treasurer from 1999 to 2001, First Church of Christ, Ft. Lauderdale, FL
 - Responsible for all finances, accounting, reporting, financial transactions, investments and a voting member of the board of directors
 - Converted all financial records from hard copy ledgers to Quicken
- BA Degree, Double Major in Business Administration and Sociology

What do you hope to accomplish as Treasurer?

I believe my most recent role as the Planning Institute Facilitator and my financial management background has prepared me to support the Regional Treasurer position in this way:

First, I will keep the region's financial position strong through a good working knowledge of budgets, accurate financial records, and timely reports. I will strongly support the leadership of the regional president and council in all their efforts to improve our association and the region. Second, I will work to align all spending with the strategic plan and the needs of the association. Good foresight and planning is a must for financial stability, but the numbers only tell one piece of the story that is all about "its people". I will work to assure the finances support the member's success, their development, and the progress of their operations. This will come through the continued support and progress of all of our educational programs. Our educational programs must support the NACUFS mission, the core values, and core purpose "To foster exceptional campus dining programs". With this, we can hope to meet the rapidly changing needs of our members by helping each of you meet the needs of your diverse customer base and the "do more with less" mentality of our economic environment. I will assure that all educational funds are used effectively and completely. Third, I have learned many times over in the Planning Institute and in my own operation; the best ideas are still out there waiting to be heard. You just have to ask the right question and humbly listen to what people say. I will explore and recommend any new ideas, both my own and yours, to financially support new educational opportunities for our members while continuing to offer challenging development for our veteran volunteers and encouraging direction for our new leadership. This will continue to be the future of our association. Fourth, I will request a member survey focused how to increase member satisfaction.

What do you consider to be your most significant contribution to NACUFS?

Since the moment I learned about NACUFS in 2002, I have had an unwavering support of the association nationally and regionally. I believe it is our industries most effective networking support and professional development resource. I have volunteered at many national and regional conferences and I strongly encourage and support my managers attending the conferences and the institutes. This led me to the Planning Institute, and seeing the impact to my development, I immediately volunteered to be a future Facilitator. I was invited by Ellen Behrens, NACUFS Director of Education, to work directly with her and Bruce Flye of SCUP, the new instructor, on a complete redesign of the curriculum. With Bruce's truly unique visual approach, the team's efforts resulted in a completely new, dynamic PI program. As PI Facilitator since 2007, my goal has been to help participants be better strategic thinkers and planners and to return to their college or university better equipped to drive their own development higher, as well as that of their team and the progress of their dining operation, through better team building, critical thinking, and better planning.

CANDIDATE PLATFORMS

Candidate for President



Karen Adkins

Assistant Director of Personnel & Administration
Ball State University

Top five NACUFS experiences:

2011 – Midwest Region Conference Chair

“Regional Redefined”

2001-2008 – Region IV/Midwest Region

Publication/Information Officer

1999-2001 – Region IV Secretary

1999 – Facilitator – Professional Development Institute

1997-1999 – Region IV Chair – Retail Sales and Marketing Committee

Other Pertinent Experiences:

- 1997 Region IV Conference “Color Outside the Lines” hosted by Ball State University – Registration Chair
- Program presenter at regional and national conferences
- Certification for Foodservice Management Professional
- Volunteer in community and church related activities

What do you hope to accomplish as President?

I ask for your vote and support as I pursue the office of President for the Midwest Region. I have enjoyed being an active member of NACUFS and all the opportunities the association has given me.

If elected, I promise my best effort in accomplishing the following goals:

- By using the NACUFS Website and e-Community I intend to keep all members informed of vital information.
- Provide and assist others in providing education opportunities that utilize the NACUFS Website, e-Community and other resources.
- Identify volunteer opportunities that support membership involvement.
- Assist the NACUFS National Board in support of the strategic plan.

I have been honored to serve NACUFS in various volunteer positions and through those positions I have had the opportunity to meet and learn from many outstanding individuals. If elected, I promise my best efforts to represent the NACUFS Midwest membership.

What do you consider to be your most significant contribution to NACUFS?

- Attending, serving as Co-Facilitator and Facilitator of the Professional Development Institute.
- Being a member of the Region IV Council that assisted in the merge of Region IV and VI into the Midwest Region.
- Publication/Information Officer when the association moved from a published NACUFS News Magazine to web based news.

CANDIDATE PLATFORMS

Candidate for President



Gregory B. Minner

Director Dining and Conference Services
Northern Michigan University

Top five NACUFS experiences:

- Nomination and election as the Mid-Atlantic region publications officer in 1991. This was my first official opportunity to serve as an officer in NACUFS and publish "The Flavor" of Region 2. Working with FS directors across the region reporting on their advancements in the university

dining atmosphere. The Flavor received multiple accolades along with the regional Vice-Presidents award in 1995.

- Serving as NACUFS National Publications Officer from 1995-1998. This ambitious endeavor was a challenge for me and proved to be a highly rewarding experience as I worked with the national board editing the NACUFS "NewsWave." Publishing four editions of the NewsWave from Penn State University, editing and publishing the Board's Annual report and working with the national office in hiring a new editor for NACUFS magazine "Campus Dining Today." This allowed for extensive personal and professional growth.
- Hosting NACUFS 101 in Pittsburgh PA-a new way to grow membership for the Mid-Atlantic region. The Executive Director, Regional President and I hosted potential members for NACUFS. Offering each the opportunity to visit with other school directors, encouraging discussion of the beneficial networking on the regional and national levels, we clearly illustrated advantageous facets of NACUFS involvement.
- Selected to attend the Marketing Institute in 2006. Representing the Mid-Atlantic region, I, along with other NACUFS members had the privilege to work with Coke at their National headquarters. Gaining business marketing knowledge from a company recognized for effective strategy in food services was a highlight in my NACUFS history.

- Accepting the nomination and serving the Mid-West Region as Treasurer from 2010-2012. This position challenges me while simultaneously offering incredible gratification as each budget is balanced. This rewarding and successful opportunity allows me better understanding of our region, its members, and the fiscal demands of managing our region.

Other Pertinent Experiences:

- Serving as Chair for The Loyal Horton Dining Awards 1999 - This includes hosting the judges at Penn State Altoona, overseeing entries, displaying each entry at the National conference in Baltimore and hosting the Dining Awards luncheon.
- Volunteer committee chair for the Mid-Atlantic region – Conference Host for First Timers 2005-2007
- Selected to attend the Human Resource Institute in Marshall, Minnesota–returning two years later to represent the Midwest region as a Coach and Mentor for HRI attendees.
- Present at two NACUFS National conferences on "How to get involved in NACUFS" and "How to enter the Loyal Horton Dining Awards, and Win."
- Presented at Human Resource Institute on leadership, Marshall, Minnesota

What do you hope to accomplish as Mid-West Region President?

It is a privilege and honor to be nominated for the President of the Mid-West Region. These next few years will be a time for *revolutionary* ideas in the growth, learning and reshaping of the NACUFS organization. Defining NACUFS as an invaluable resource to each institution in our region is a goal. As President of the region I would focus on:

Growth

Regionally we are very strong. NACUFS Mid-West Region extends numerous opportunities for university teams and individuals to grow utilizing tools NACUFS offers. As president, I will work with our volunteer and membership committees to form greater bonds toward sustainability and growth of our region. Using educational opportunities, leadership and the strategic plan, we would incorporate growth goals for our members and establish an outline for our future. Brainstorming, innovation, revolutionary thinking is imperative. Implementation of fresh ideas involve some risk but the status quo will not revolutionize our region. Insuring recession-proof growth is vital and I will work toward making it a NACUFS reality.

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Learning

We as a region are supporters of innovation and advocates for learning. As the president, I would work with our education committee in incorporating regional and sub-regional conferences opportunities for learning. With recently gleaned understanding we will embrace fresh ideas in our university food service industry, engaging membership towards efficiency and success. Emphasis on social networking, getting healthier—for our students and our staff, government regulations, fiscal growth for our auxiliaries and developing student membership will define the NACUFS of tomorrow.

Reshaping

The changes that NACUFS faces in the next year are dramatic and symbolic of the shape of the economy and our country. Identifying and implementing the NACUFS Strategic Plan and goals; serving on the National Board, and embracing fiscal responsibility are all opportunities I choose to take to the national level. As I serve, our membership will walk to the forefront as a revolutionary organization.

Yes, revolutionary ideas shapes our region and the NACUFS membership. As a leader of the Mid-West region's team, I ask for your support and allow me the privilege to carry your voice into the NACUFS future.

What do you consider to be your most significant contribution to NACUFS?

Two are equally significant:

In 1999, I was asked to chair the Loyal Horton Dining Awards. I didn't know what this entailed. At that time the chair for the Dining Awards worked with the national office to publish the rules and brochure, receive all the books at the university, set up the judging, host the judges, record the judging, release the results, develop a power point for the luncheon, sort, pack and transport the entry books to the conference. Upon arrival at the conference we took care of all the details for the luncheon, from being the host and the location for the display of the books. This was an enormous task but I enjoyed it! It was a wonderful opportunity to get to network with literally hundreds of NACUFS institutional members. It was an extensive "non-stop" from February through the last book pick-up at the conference in Baltimore. Very rewarding volunteer NACUFS involvement.

In 2009, I accepted the nomination for Mid-West treasurer. Reluctant at first, it proved gratifying. I believe that when given an opportunity to serve in NACUFS, it's my opportunity to give back. It proves to be a very rewarding position equipping me to more fully comprehend the financial

ingredients that make our NACUFS region run and operate. While working on the budget presentation to the council and working alongside committee members, significant amount of knowledge is accrued. This opportunity as treasurer clarifies what is required to run the region and contribute to its future.

The NACUFS community is a treasure. I have genuinely enjoyed my opportunity to serve the Mid-West region and hope to serve as the region's president. I look forward to working for and with the association members as we continue to move our organization forward. We will anticipate renewed relationships and camaraderie as we endeavor to improve the quality of life for college and university students. The people of NACUFS make up the heart and soul of the best university dining has to offer. I desire to continue to serve in this organization.



Midwest
Region