

# PLAN OF THE WEEK

## What's Going On

Unbelievable! Our voluntary meal plan sales are up a whopping 16% over last Spring. This is great news. It means students see a value in signing up. More importantly, it means they trust us to cook up some great food for them. Let's never take that for granted. They trust us. Let's make sure we live up to that trust each and every meal. Remember, when it comes to food, no complaint is too small. Let's stay tuned in to great food.

## Work Tip

There's an old bromide that says, *if you get up in the morning and run into a jerk, well you just ran into a jerk. But if you get up in the morning and run into jerks all day long, well, then you're the jerk.* If you come to work and you're having one of those days where everyone is standing on your last nerve, it might make sense to step back a bit. It happens. Right now we have lots of new students and new employees. And lots of confusion. Let's paint on a smile and don't go around wondering who the jerk is. Sometimes a sincere smile makes all the jerks disappear.

### Quote of the Week

*"Cookery is not chemistry. It is an art. It requires instinct and taste rather than exact measurements."*

~Marcel Boulestin, chef, food writer (1878-1943)



## Worker of the Week: W.O.W.

Reliability. Someone you can count on. Money in the bank. These are the notions we build our business around. As much as our world is about change, it is also about consistency. Federico Yoc has proven time and time again that he not only can do the job but he can improve upon the job. I was worried about our catering food with all of the changes we've been through. I shouldn't have been. Freddie stepped in and stepped up our food. Thank you for your work. It does not go unnoticed.