

"We want people to feel that they can come in and hang out for hours," said Kramer. "They can socialize, hold study groups, and interact with faculty outside of the classroom. So many of my staff know students by name — they know their majors, their classes and their food needs."

Kramer and her staff also want to promote wellness and good eating habits. Menus are linked to a website with nutrition information. And students with special dietary needs are welcomed into both the dining room and the kitchen, where they are invited to work side-by-side with a chef to increase their own culinary skills for life off campus.

### More hot spots

But the renovated dining room isn't the only campus eating spot: The Sabre Diner, revamped in 2009 next to the G&L Lounge in the Homung Center, remains a late weeknight diner option, and the Common Grounds coffee house in the Todd Wehr Alumni Center has been enhanced with Erbert and Gerbert's Bistro, with more food options offered alongside coffee beverages.

"It's the first ever Erbert and Gerbert's Bistro, the first Erbert and Gerbert's on a college campus, and the first Erbert and Gerbert's for Sodexo," reported Kramer, who also oversees the new campus franchise, headquartered in Eau Claire, Wis.

The bistro option provides patrons with fresh soup and sandwich selections, plus packaged sandwiches. Fountain sodas, bottled beverages, coffee and espresso drinks also are on the menu. Interns and student workers remain integral on the coffee house staff (see article, p. 28) and patrons will still find their favorite comfy chairs and coffee house ambiance for enjoying musicians and other performers.

"I am very happy that Sodexo undertook these renovations and I applaud their willingness to partner with us to improve food service experiences for the entire Marian community," said President Steven DiSalvo. "This will transform the way we eat, work and live at Marian University by providing increased opportunities to create community — one of the core values we espouse." ■

### Hungry on campus?

All Marian dining establishments are open to the public.

#### Homung Student Center Dining Room

7:30 a.m.–7 p.m.; breakfast, 7:30–9:30 a.m.; lunch, 11 a.m.–1:30 p.m.; dinner, 4:30–7 p.m.

#### Erbert and Gerbert's Bistro

7:30 a.m.–8 p.m., Monday–Friday; 11 a.m.–8 p.m. Saturday and Sunday; fresh sandwiches available 10:30 a.m.–8 p.m.

Sabre Diner: 7–11 p.m., Monday–Friday

## Latte Learning

Campus coffee house continues to blend work with education

*Marian's coffee house steeps a stimulating brew of beverages and hands-on education.*

Since its inception as Common Grounds in 1998, the campus coffee house has provided a menu of internship opportunities for business students. The addition of Erbert and Gerbert's Bistro won't change the valuable learning experiences available via the food and beverage service located in Todd Wehr Alumni Center.

"The whole idea was to make it a learning lab," said Professor of Management and Business School Dean Jeffrey G. Reed, Ph.D., who chaired the Common Grounds board. "In general, the response from interns has been, 'Wow — I learned a lot.' They gained experience in how to run a business; they learned to do it by doing it."

Those lessons included defining and providing good customer service, tracking the costs and wastes associated with running

a small retail outlet, and training and supervising employees. Along with their work, student interns meet regularly with business school advisors. Many faculty members, like Reed, expect interns to create portfolios documenting and reflecting upon lessons learned in the internship and in class.

While students will now have an expanded relationship with Sodexo, they will continue to use the bistro as a learning lab for business internships in management, marketing, public relations/communications, accounting, and economics/finance, according to Reed. Most internships have involved a combination of pay and course credit, and included between five and 15 weekly hours in the shop, for one or two semesters.

Job descriptions for the original internships, plus manager and barista positions, were written by students in a Marian human resources class. Students also

produced manuals for policies and procedures, and for training. Under the direction of original coffee house manager Paul Osterholm, now a member of Marian's Advancement Office, all student workers learned additional community building skills through relationships with organizations including United Way, Bethany House, Salvation Army, and Leadership Fond du Lac.

From developing financial reports to coordinating a social justice speaker's lunchtime presentation to staffing a "Midnight Madness" karaoke session on a Wednesday night, Common Grounds interns are able to apply what they have learned in the classroom to a real business. It's a win-win situation for them and for Common Grounds!

Citing the original vision of the coffee house to be a "preferred arena for students, faculty and staff to gather," Reed commented, "We've made it part of the community and what Marian is." ■



Nikki Kramer, General Manager of Sodexo Food Services (above), welcomes students to the renovated dining room.

