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UD's Renovated "Food Court" Revolutionizes Student Dining, Consultant Program Offers Tools for Better Teaching

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UD'S RENOVATED "FOOD COURT" REVOLUTIONIZES STUDENT DINING

This little-known Dayton eating establishment sells more than 500 pizzas, 600 made-to-order sandwiches, 65 dozen cookies and 300 cooked-to-order burgers each day to patrons who spend less than \$2 for breakfast and \$3 for either lunch or dinner. Between 400 and 450 customers each Sunday enjoy a lavish brunch that includes everything from chicken a la Kiev in puff pastry to Belgian waffles with a choice of toppings.

It didn't use to be that way.

When the University of Dayton embarked on a \$1.2 million renovation of the student dining facility on campus, University officials weren't expecting to revolutionize student eating patterns—but that's exactly what happened.

"What we didn't anticipate was the design turning out to be such an extraordinary success that our volume increased almost 200 percent, from roughly 10,000 to 30,000 customers a week," said Tom Madigan, director of University Food Services. "This happened because we offered students an atmosphere far more similar to that found in a food court in a shopping mall than in a prototypical board plan dining hall."

Since the 540-seat Kennedy Union "Food Court" and "Pub" opened in September 1987, the food service staff has doubled to handle the popularity of the facilities. The December issue of "Food Management" focuses on the renovation.

For media interviews, contact Tom Madigan at 229-2441 or Gary Schmicker, director of Kennedy Union Food Service, at 229-2237.

CONSULTANT PROGRAM OFFERS TOOLS FOR BETTER TEACHING

A professor poses a question to students only to be greeted by a room full of blank stares. When one University of Dayton educator experienced this problem, he sought assistance from UD's innovative Teaching Consultant program.

John Geiger, a professor of teacher education, and Bruce Taylor, an associate professor of history, also wear the hats of consultants. They evaluate faculty performance, assist in course planning and help professors experiment with new teaching approaches. All sessions are confidential.

Most of the time, our people aren't having trouble," said Geiger, a Harrison Twp. resident. "They just want to discuss a new idea or improve on a classroom practice."

Geiger said UD developed the Teaching Consultant service with one purpose in mind: "Helping colleagues become the best teachers they can be."

For media interviews, contact John Geiger at 229-3340 or Bruce Taylor at 229-3910.



The University of Dayton

For further information or assistance in scheduling interviews, contact Public Relations and University Communications, 229-3241.