



SIUE Dining Services Student Affairs **Impact** Report Spring **2026**

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EXECUTIVE SUMMARY



SIUE Dining Services continues to support student success through initiatives aligned with the Division of Student Affairs' strategic priorities, including Basic Student Needs, Student Health and Well-Being, Career-Readiness, and Vibrant Campus Life Experiences. During the Spring 2026 semester, Dining Services focused on sustainability, culinary innovation, cultural engagement, enhanced campus partnerships, digital modernization, and expanded hospitality services.

Through collaborative programming, refreshed branding initiatives, expanded communication efforts, and student-centered dining experiences, Dining Services strengthened its role as a campus partner that supports connection, belonging, and student engagement across the SIUE community.

BASIC STUDENT NEEDS

ACCESSIBILITY, CONVENIENCE & DIGITAL IMPROVEMENTS

Throughout Spring 2026, Dining Services continued improving access to dining information, meal options, and campus resources through expanded website updates and improved digital communication strategies.

Major improvements to the SIUE Dining website included:

- Updated dining location information
- Improved navigation and accessibility
- Enhanced special diet resources
- Refreshed catering information
- Expanded promotional and program visibility
- Easier access to menus and dining resources
- Updated staff contact list for ease of management identification



Dining Services also continued utilizing Nutrislice and digital menu technologies to provide ingredient transparency, allergen information, and updated menu accessibility to students.

Additional communication initiatives helped students remain informed about dining opportunities, promotions, cultural events, and campus engagement experiences.

BASIC STUDENT NEEDS

Chimega Mart Grand Opening

During the Spring 2026 semester, SIUE Dining Services supported the grand opening of Chimega Mart, an innovative self-service retail concept designed to provide students with fast, flexible, and convenient access to food and beverage options on campus.

Located in the Student Success Center, Chimega Mart offers extended access to snacks, beverages, and grab-and-go items, operating from 7:00 a.m. until midnight, or as long as the Student Success Center remains open.

The expanded hours provide students with additional dining flexibility and convenient access to food resources throughout the day and evening.

The addition of Chimega Mart introduced a modernized shopping experience that allows students to quickly access food and beverage options while supporting convenience and efficiency for varying class schedules, study sessions, and campus routines.

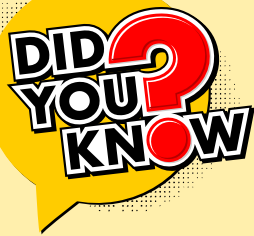


BASIC STUDENT NEEDS

Chimega Mart Grand Opening

The opening of Chimega Mart supports Dining Services' continued focus on:

- Convenience and accessibility
- Technology-driven service improvements
- Expanded dining flexibility
- Modernized retail experiences
- Increased access to grab-and-go food options



Located in the Student Success Center, Chimega Mart provides students with convenient access to food and beverages for up to 119 hours each week.



Chimega Mart reflects Dining Services' continued investment in innovative dining solutions that align with evolving student expectations and campus needs while supporting accessible and student-centered service opportunities across campus.

STUDENT HEALTH & WELL-BEING

SUSTAINABILITY, ACCESSIBILITY & RESPONSIBLE OPERATIONS

Composting & Sustainability Initiatives

During the Spring 2026 semester, SIUE Dining Services launched expanded composting efforts as part of the department's continued commitment to sustainability and waste reduction initiatives.

In partnership with Total Organics Recycling, Dining Services introduced designated compost collection systems across participating operational areas, including clearly identified exterior collection totes and interior compost collection bins with compostable liners. Participating areas began diverting approved organic waste materials from traditional landfill disposal streams.

Initial composting efforts included:

- Egg shells from Boss Burgers
- Organic food waste from Salad and Grab N Go operations
- Coffee grounds and espresso disks from Starbucks Mastrenas

To ensure program effectiveness and minimize contamination, Dining Services implemented operational training and process expectations focused on:

- Proper waste separation
- Approved compost materials
- Contamination prevention
- Operational accountability
- Consistent execution across participating areas



STUDENT HEALTH & WELL-BEING

SUSTAINABILITY, ACCESSIBILITY & RESPONSIBLE OPERATIONS

Composting & Sustainability Initiatives

Due to the program's early success and positive participation across operational areas, Dining Services added an additional exterior compost collection tote to support increased collection capacity and operational growth. These efforts represent an important first step toward broader campus sustainability initiatives designed to reduce landfill waste and support environmental stewardship within Dining Services operations.

The program also reinforces Dining Services' commitment to educating staff and student employees on responsible operational practices that contribute to the long-term sustainability of the SIUE community. Dining Services anticipates continued expansion of composting and sustainability-focused operational practices during the Summer 2026 term, including the addition of another back-of-house operational area into the composting program.



STUDENT HEALTH & WELL-BEING

ACCESSIBILITY & INCLUSIVE DINING SUPPORT

SIUE Dining Services continued strengthening accessibility initiatives during the Spring 2026 semester by supporting the implementation of NaviLens technology to assist individuals who are visually impaired or blind in navigating dining environments and accessing important information more independently. NaviLens is an assistive technology system that utilizes specialized high-visibility codes that can be scanned from extended distances using a mobile device, allowing users to receive audio-based information and directional assistance in real time.

Dining Services assisted in supporting accessibility enhancements by:

- Supporting the integration of NaviLens markers within dining environments
- Improving accessible communication and wayfinding
- Enhancing independent navigation for visually impaired guests
- Expanding inclusive access to dining resources and services
- Supporting campus-wide accessibility initiatives

These efforts reflect Dining Services' continued commitment to creating welcoming, inclusive, and accessible environments that support the diverse needs of the SIUE community.



CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

SIUE Dining Services continued supporting student career-readiness and professional development through hands-on experience in hospitality, customer service, teamwork, culinary operations, leadership, and event execution.

Dining Services employs approximately 235 student employees across multiple operational areas, providing one of the largest student employment environments on campus. These positions help students develop transferable professional skills including communication, accountability, adaptability, leadership, time management, teamwork, and operational problem-solving in fast-paced service environments.

Dining Services also continued utilizing student feedback and self-evaluations collected during the previous semester to help improve workplace experiences, operational communication, training approaches, and student engagement initiatives. Feedback gathered from student employees is already being incorporated into operational planning and departmental development efforts, reinforcing Dining Services' commitment to continuous improvement and student-centered employment experiences.



CAREER-READINESS & STUDENT EMPLOYMENT

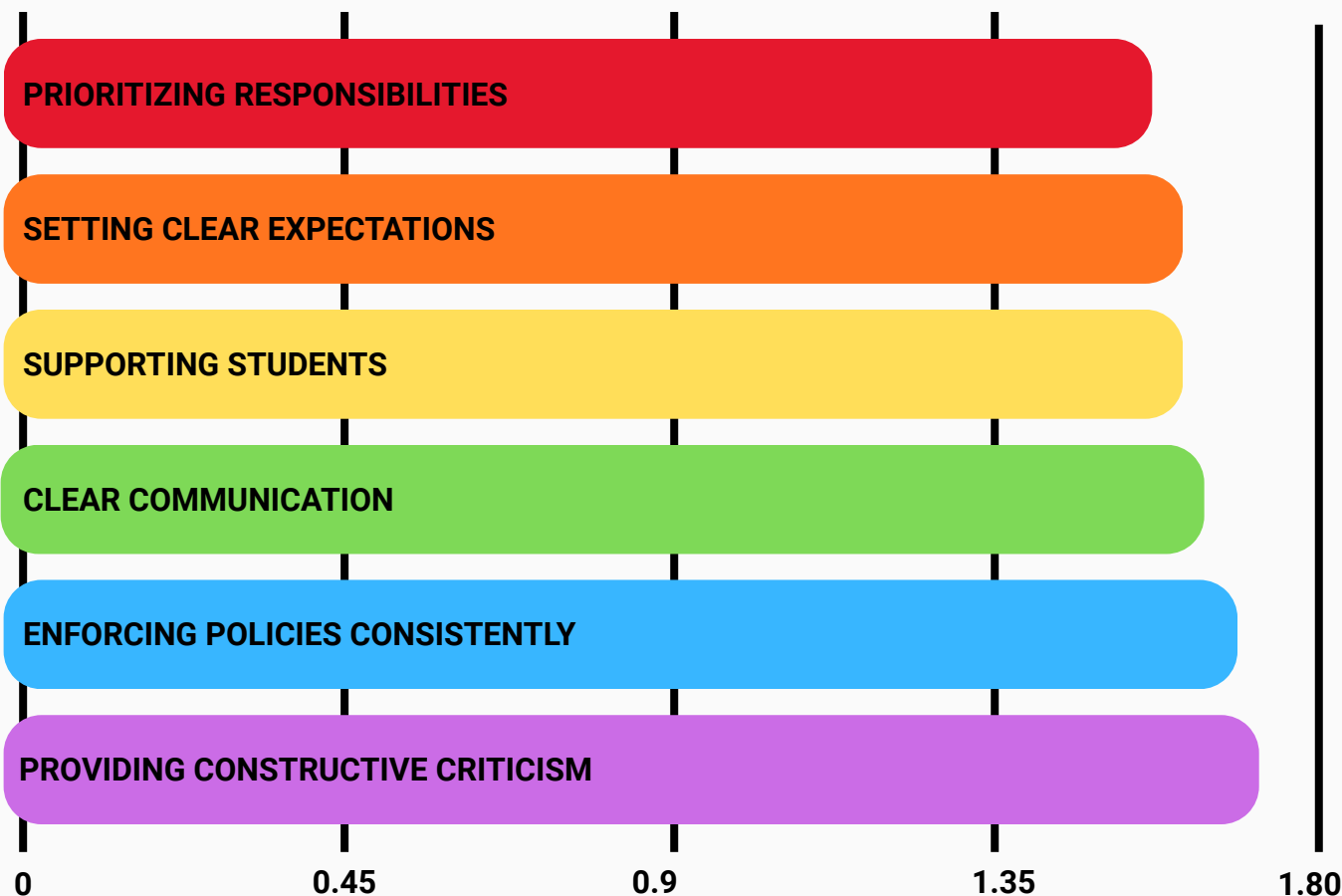
TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

Student Employee Engagement & Assessment

Dining Services continued its commitment to student development by conducting comprehensive student employee self-evaluations and supervision assessments during the Spring 2026 semester. Participation increased significantly from Fall 2025, resulting in 187 completed evaluations and providing one of the most comprehensive student feedback data sets collected by Dining Services to date.

Quality of Supervision Ratings

Spring 2026 Student Employee Evaluation results. Ratings were measured on a 5-point scale, with lower scores indicating higher levels of satisfaction.



CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

Results highlighted strong performance across supervisory categories, with students reporting high levels of satisfaction in areas including prioritizing responsibilities, setting clear expectations, supervisor support, and communication.

Students consistently identified growth in communication, teamwork, time management, problem-solving, accountability, and professional responsibility—skills that directly support career-readiness and future employment success.

TOP SKILLS DEVELOPED BY STUDENT EMPLOYEES

TEAMWORK

TIME MANAGEMENT

COMMUNICATION

PROBLEM SOLVING

LEADERSHIP

PROFESSIONAL RESPONSIBILITY

The evaluation process also provided valuable feedback that is already being incorporated into operational planning, training improvements, onboarding practices, and student development initiatives. Particular focus areas include structured feedback, enhanced onboarding resources, leadership development opportunities, and strengthening connections between Dining Services employment and transferable career skills.

The increased participation and overwhelmingly positive results reinforce Dining Services' commitment to creating meaningful employment experiences that support student success both on campus and beyond graduation.

CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

A major example of departmental collaboration and real-world hospitality experience occurred during the Lincoln Laureate event hosted at Southern Illinois University, Edwardsville. The event required months of planning, menu development, staffing coordination, logistical preparation, and cross-department operational support to successfully execute multiple large-scale hospitality experiences for campus guests and honorees.

The event demonstrated:

- Cross-department collaboration
- Hospitality excellence
- Professional event execution
- Adaptability under high-volume service
- Team-centered operational support
- Elevated culinary and catering capabilities



Student employees and full-time staff alike contributed to the success of the event, reinforcing Dining Services' role in providing meaningful real-world hospitality and operational experience



CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

Dining Services also continued expanding its student recognition initiatives during the Spring 2026 semester through:

- SIUE Dining Services Student Employee of the Month
- Chick-fil-A Student Employee of the Month
- Starbucks Barista of the Month

These programs recognized student employees who consistently demonstrated:

- Reliability and accountability
- Leadership by example
- Customer service excellence
- Teamwork and collaboration
- Initiative and operational support
- Positive engagement with coworkers and guests

The recognition initiatives generated strong participation and positive engagement across operations while reinforcing a culture of appreciation, professionalism, and workplace excellence.



CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

Dining Services also celebrated a significant student achievement within Starbucks operations as a student employee, Skyler Lewis, successfully completed the Starbucks Coffee Master program and earned the distinguished Black Apron designation – becoming the first student employee on campus to complete the program. The Coffee Master certification requires extensive product knowledge, coffee education, tasting development, and operational expertise, reflecting a strong commitment to professional growth and hospitality excellence.



Student employees selected for recognition were highlighted through dining spaces, social media, and departmental communications, helping strengthen confidence, professional identity, and a sense of belonging within the workplace environment.



CAREER-READINESS & STUDENT EMPLOYMENT

TEAMWORK, LEADERSHIP, RECOGNITION & LARGE-SCALE EVENTS EXECUTION

Dining Services and the Morris University Center also partnered to host a Student Employee Graduation Celebration on April 29, 2026, recognizing graduating student employees for their contributions to campus operations and their accomplishments as they prepared to transition beyond SIUE. The event provided an opportunity to celebrate student success, reflect on the impact of student employment experiences, and recognize the valuable role student employees play in supporting the university community.

Through recognition programs, professional development opportunities, leadership experiences, and celebratory events, Dining Services continues to foster an environment where students are encouraged to grow both personally and professionally while building skills that support future career success.

These initiatives continue supporting Student Affairs priorities by encouraging career-readiness development, fostering student engagement, promoting a sense of belonging, and creating meaningful employment experiences that contribute to student success both during and beyond their time at SIUE.

IMPACT AT A GLANCE

235 STUDENT EMPLOYEES

187 SPRING 2026 EVALUATIONS COMPLETED

3 STUDENT EMPLOYEE RECOGNITION PROGRAMS

**FIRST CAMPUS STARBUCKS COFFEE MASTER BLACK
APRON RECIPIENT**

**APRIL 29 GRADUATION CELEBRATION HONORED 28 DINING
STUDENT EMPLOYEES**



VIBRANT CAMPUS LIFE

FLAVORS THAT CONNECT US: CULTURAL ENGAGEMENT THROUGH FOOD

Dining Services continued expanding the “Flavors that Connect Us” initiative throughout January, February, March, and April, using food as a platform for cultural awareness, education, and community engagement. Each experience featured rotating menus, educational materials, culinary storytelling, and globally inspired dishes designed to encourage curiosity, inclusion, and shared dining experiences across campus. These experiences were offered free to students, helping ensure accessibility and encouraging broad participation from the campus community.



Beginning in February, the initiative expanded to include featured chef spotlights that highlighted influential culinary figures connected to each cultural theme. These educational additions helped provide historical and cultural context surrounding the featured cuisines while recognizing chefs whose work has preserved, elevated, and shared important culinary traditions.

By connecting food to the stories and individuals behind the cuisine, Dining Services created a more meaningful and educational dining experience for students.

The initiative continued supporting Student Affairs goals surrounding inclusion, belonging, student engagement, cultural appreciation, and vibrant campus life experiences by creating opportunities for students to explore global cuisines in an approachable, educational, and accessible environment.

VIBRANT CAMPUS LIFE

FLAVORS THAT CONNECT US: CULTURAL ENGAGEMENT THROUGH FOOD

January – South African Cuisine

The January edition of “Flavors That Connect Us” highlighted the bold flavors and multicultural culinary influences of South African cuisine. The menu explored dishes shaped by indigenous traditions, Dutch, Malay, and regional African influences while emphasizing comfort foods and communal dining traditions central to South African hospitality.

Featured menu items included:

- **Peri-Peri Chicken Thighs over Spiced Rice**
- **Boerewors Sausage with Sheba Tomato Gravy**
- **Melktert (Milk Tart)**
- **Non-Alcoholic Homemade Ginger Beer**

The experience introduced students to the balance of savory spices, slow-cooked comfort foods, and vibrant flavor combinations that define many South African culinary traditions.



VIBRANT CAMPUS LIFE

FLAVORS THAT CONNECT US: CULTURAL ENGAGEMENT THROUGH FOOD

February – Black Heritage Month: Creole & New Orleans Traditions

The February program celebrated Black culinary heritage and the rich culinary traditions of New Orleans through menu items connected to Creole cuisine, cultural storytelling, and the lasting influence of Black chefs on American culinary history.

Featured menu items included:

- **Beignets**
- **Café Au Lait**
- **Jambalaya**
- **Shrimp Étouffée**



Educational chef spotlights highlighted influential culinary figures connected to Creole and Black culinary traditions, including:

- **Leah Chase**
- **Toya Boudy**
- **Nina Compton**
- **Kwame Onwuachi**



Educational materials explored how dishes such as jambalaya, café au lait, beignets, and étouffée reflect generations of cultural influence, resilience, storytelling, and culinary preservation rooted in Black and Creole food traditions.

The program encouraged students to experience the connections between food, heritage, and community while fostering appreciation for the cultural impact and historical significance of Black culinary excellence.

VIBRANT CAMPUS LIFE

FLAVORS THAT CONNECT US: CULTURAL ENGAGEMENT THROUGH FOOD

March – Irish Culinary Heritage

March featured an exploration of traditional Irish cuisine and comfort foods inspired by Irish culinary heritage, seasonal ingredients, and the strong connection between food and community found throughout Irish culture.

Featured menu items included:

- **Lamb Stew**
- **Colcannon**
- **Lemon Posset**
- **Irish Apple & Elderflower Sparkler**



Educational spotlights highlighted chefs including:

- **JP McMahon**
- **Gemma Stafford**
- **Clodagh McKenna**
- **Neven Maguire**



The experience emphasized traditional Irish comfort foods, fresh ingredients, hospitality, and the continued influence of Irish cuisine in modern culinary culture while encouraging students to explore the cultural significance behind the featured dishes.

VIBRANT CAMPUS LIFE

FLAVORS THAT CONNECT US: CULTURAL ENGAGEMENT THROUGH FOOD

April – Pacific Island Culinary Heritage

The April edition of “Flavors That Connect Us” explored the traditions, ingredients, and culinary storytelling of the Pacific Islands, highlighting how food connects communities, culture, and identity across Polynesia, Micronesia, and Melanesia.

The experience introduced students to island-inspired cooking techniques, tropical ingredients, and globally influenced flavor profiles while incorporating educational chef spotlights and cultural context throughout the program.

Featured menu items included:

- **Huli-Huli Chicken**
- **Coconut Rice**
- **Passionfruit Refresher**
- **Grilled Pineapple with Honey-Lime**



Educational chef spotlights highlighted influential culinary figures connected to Hawaiian and Pacific Island cuisine, including:

- **Ernest Morgado**
- **Sam Choy**
- **Alan Wong**
- **Ed Kenney**



The program emphasized the importance of food as a reflection of cultural identity, local resources, hospitality, and community traditions while encouraging students to engage with unfamiliar cuisines in an approachable and educational environment.

VIBRANT CAMPUS LIFE

OFF MENU: INNOVATION & STUDENT EXPERIENCE

OFF MENU

POP-UP RESTAURANT

UNEXPECTED FLAVORS. LIMITED TIME. NO REPEATS.

The OFF MENU program continued evolving as a signature Dining Services initiative focused on creativity, limited-time culinary experiences, and student excitement. These experiences were intentionally offered during both daytime and evening service periods to increase accessibility, accommodate varying student schedules, and create additional engagement opportunities throughout the day.

By offering rotating concepts across multiple service times, Dining Services was able to reach a broader range of students while increasing visibility and participation in campus dining experiences. The program continued supporting vibrant campus life by creating anticipation, encouraging exploration of new menu concepts, and providing unique dining experiences outside of traditional offerings.



VIBRANT CAMPUS LIFE

OFF MENU: INNOVATION & STUDENT EXPERIENCE

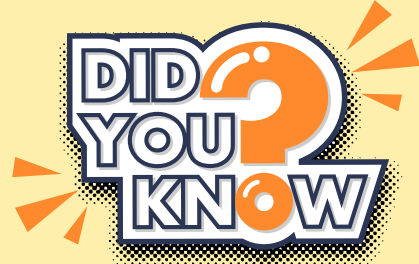
Each OFF MENU experience emphasized:

- Culinary innovation
- Student engagement
- Limited-time exclusivity
- Creative branding
- Campus excitement and participation

New concepts introduced this semester included:

- **Susan's Sicilian Meatballs**
- **Welie's Waffles**
- **Trish's Tasty Treats**

These concepts created unique dining experiences while encouraging exploration, engagement, and anticipation throughout the semester.



OFF MENU ISN'T JUST ABOUT TRYING SOMETHING NEW—EACH LIMITED-TIME CONCEPT WAS NAMED AFTER A DINING SERVICES ADMINISTRATOR, RECOGNIZING THE PEOPLE BEHIND THE CREATIVITY, COLLABORATION, AND HOSPITALITY THAT SHAPE THE STUDENT DINING EXPERIENCE.



VIBRANT CAMPUS LIFE

OFF MENU: INNOVATION & STUDENT EXPERIENCE

Susan's Sicilian Meatballs

A comfort-focused Italian-inspired concept featuring handcrafted meatballs, rich sauces, and homestyle flavors designed to create a warm and approachable dining experience.



Welie's Waffles

A creative waffle-centered concept offering both sweet and savory combinations with customizable options that encouraged interaction and variety.



Trish's Tasty Treats

A handcrafted dessert concept featuring hand pies with rotating fillings, offering convenient grab-and-go treats with a homemade bakery-style feel.



Together, these initiatives helped establish OFF MENU as a recognizable and anticipated Dining Services program that encourages creativity, student interaction, and campus engagement through food. By combining limited-time culinary concepts with strong branding and flexible service opportunities, OFF MENU continued contributing to a vibrant campus atmosphere while showcasing the innovation and talent within SIUE Dining Services operations.

CATERING ENHANCEMENTS & CAMPUS SUPPORT

SLATE & OLIVE BRAND LAUNCH



Dining Services introduced a refreshed identity for campus catering through the launch of the new Slate & Olive catering brand. The rebrand represented a broader effort to modernize catering services, elevate hospitality presentation, and create a more cohesive and professional customer experience for campus events and university programming.

The rebrand included:

- New catering logo and visual identity
- Creation of two newly developed catering menu formats
- Updated catering menus
- Improved presentation materials
- Modernized hospitality branding
- Expanded customer-facing communication

As part of the catering enhancements, Dining Services also introduced the new Slate & Simple menu concept. Designed specifically for pick-up service, the Slate & Simple menu provides convenient and streamlined catering options intended to support smaller meetings, office gatherings, and campus events with increased flexibility and accessibility. Disposable plates, utensils, and napkins are available upon request for an additional charge in accordance with Slate & Simple Menu service policies.

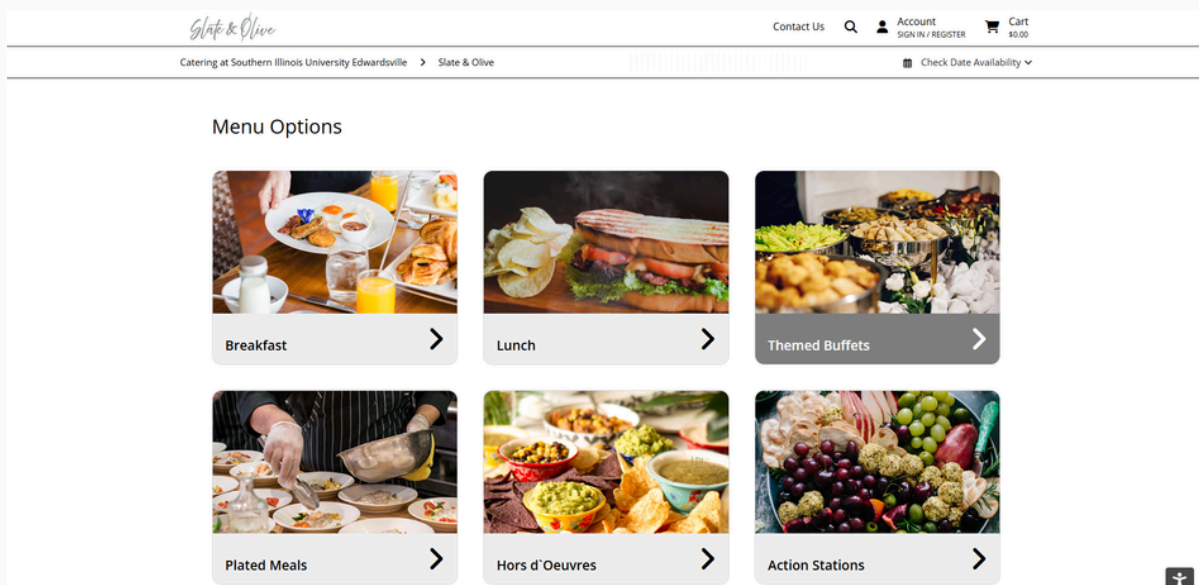
CATERING ENHANCEMENTS & CAMPUS SUPPORT

SLATE AND OLIVE BRAND LAUNCH

Dining Services also implemented CaterTrax to streamline catering requests and improve the customer ordering experience. The implementation creates a more centralized and user-friendly process for reviewing menus, submitting requests, coordinating event details, and improving communication between Event Services Staff and Dining Services staff.

Together, these enhancements improved:

- Ordering efficiency
- Customer communication
- Campus hospitality services
- Flexible service options for varying campus event needs
- Menu accessibility
- Event planning support
- Campus hospitality services



The updated catering model continues supporting campus events, student organizations, recruitment activities, conferences, recognition ceremonies, and Student Affairs programming while strengthening Dining Services' ability to provide elevated hospitality experiences across campus. These improvements also position Dining Services to better support both large-scale university functions and smaller departmental gatherings through a more modern, adaptable, and customer-focused hospitality approach.

CATERING ENHANCEMENTS & CAMPUS SUPPORT

LINCOLN LAUREATE CELEBRATION & HOSPITALITY EXCELLENCE

One of the most significant hospitality accomplishments of the Spring 2026 semester was SIUE Dining Services' support of the Lincoln Laureate event hosted at Southern Illinois University Edwardsville.

The large-scale multi-day event represented a major collaborative effort across Dining Services operations and showcased the department's growing catering and hospitality capabilities. Planning for the event occurred over several months and included extensive menu development, service coordination, logistical planning, presentation design, staffing coordination, and hospitality execution.

The event included:

- A Welcome Reception featuring station-style service and hosted bar service for approximately 125 guests
- A Pre-Dinner Reception with passed hors d'oeuvres and hosted bar service for approximately 315 guests
- A formal White Tie Dinner featuring a four-course plated dining experience with tableside wine service for approximately 315 guests



CATERING ENHANCEMENTS & CAMPUS SUPPORT

LINCOLN LAUREATE CELEBRATION & HOSPITALITY EXCELLENCE

Dining Services developed elevated menus designed to reflect refined hospitality standards while accommodating diverse guest preferences and dietary considerations. Featured menu items included:

- Charcuterie displays featuring local and imported cheeses
- Raclette melt stations
- Braised short rib with polenta
- Wild mushroom and truffle arancini
- Filet mignon paired with Alaskan king crab cake
- Vegetarian ratatouille lattice tart
- Chicago-style cheesecake with stained glass pear
- Professionally curated wine and hosted bar selections



CATERING ENHANCEMENTS & CAMPUS SUPPORT

LINCOLN LAUREATE CELEBRATION & HOSPITALITY EXCELLENCE

The event highlighted the department's ability to execute complex, high-profile hospitality experiences while maintaining elevated culinary presentation, service consistency, and operational coordination.

The success of the Lincoln Laureate Celebration reflected the collective effort of culinary teams, catering staff, operations personnel, student employees, and leadership working together to deliver an exceptional guest experience that positively represented both Dining Services and the university.

This event also demonstrated the continued evolution of Dining Services' hospitality operations as the department expands its capacity to support prestigious university functions, campus engagement opportunities, and large-scale institutional events.



COMMUNICATION, ENGAGEMENT & DIGITAL OUTREACH

Dining Services continued expanding its digital communication presence through:

- Social media engagement
- Website modernization
- Program marketing
- Digital signage
- Promotional campaigns
- Student-focused storytelling



Communication efforts focused on increasing awareness of:

- Dining resources
- Campus events
- Cultural programming
- Special dietary accommodations
- Sustainability initiatives
- OFF MENU concepts
- Catering services



The continued growth of Dining Services' digital presence strengthened campus engagement while improving accessibility and visibility of dining resources.

COMMUNICATION, ENGAGEMENT & DIGITAL OUTREACH

SOCIAL MEDIA IMPACT

SPRING 2026 SNAPSHOT



10.1K

SOCIAL MEDIA INTERACTIONS

The number of likes or reactions, saves, comments, shares and replies on content



436.5K

CONTENT VIEWS

The number of times content was played or displayed.



9.5K

PROFILE VISITS

The number of times the Social Media Page or profile was visited.

TOP PERFORMING POSTS

1



FRANK FISHER'S RETIREMENT

CELEBRATING A LASTING LEGACY
A HEARTFELT TRIBUTE HONORING YEARS OF DEDICATED SERVICE GENERATED THE SEMESTER'S HIGHEST ENGAGEMENT, BRINGING TOGETHER STUDENTS, ALUMNI, AND STAFF TO CELEBRATE FRANK'S LASTING IMPACT ON SIUE DINING SERVICES.

2



SIUE DINING RANKED #1 IN COLLEGE FOOD IN ILLINOIS

CELEBRATING A SHARED ACHIEVEMENT
THE ANNOUNCEMENT OF SIUE DINING SERVICES BEING RANKED THE #1 COLLEGE FOOD SERVICE IN ILLINOIS INSPIRED CAMPUS-WIDE PRIDE AND SHOWCASED THE DEPARTMENT'S COMMITMENT TO EXCELLENCE.

3



CHIMEGA MART GRAND OPENING

INNOVATION MEETS CONVENIENCE
STUDENTS ENTHUSIASTICALLY WELCOMED THE OPENING OF CHIMEGA MART, HIGHLIGHTING THE DEMAND FOR CONVENIENT, TECHNOLOGY-ENHANCED DINING OPTIONS.

LEADERSHIP & OPERATIONAL ENHANCEMENTS

During the Spring 2026 semester, SIUE Dining Services continued strengthening operational leadership and recognizing the individuals whose contributions support the department's long-term success, hospitality standards, and campus engagement efforts.

Expanded Catering Leadership

To support the continued growth and modernization of catering operations, SIUE Dining Services welcomed Leah Paxton as the new Catering Supervisor during the Spring 2026 semester.

This addition strengthens Dining Services' ability to support large-scale campus events, elevated hospitality experiences, and the continued expansion of catering services under the new Slate and Olive catering brand.

Leah's role supports:

- Event coordination and operational execution
- Hospitality service consistency
- Catering production and logistics
- Customer experience improvements
- Support for high-profile university functions and campus events



The expansion of catering leadership reflects Dining Services' continued investment in hospitality excellence, operational stability, and campus engagement support.

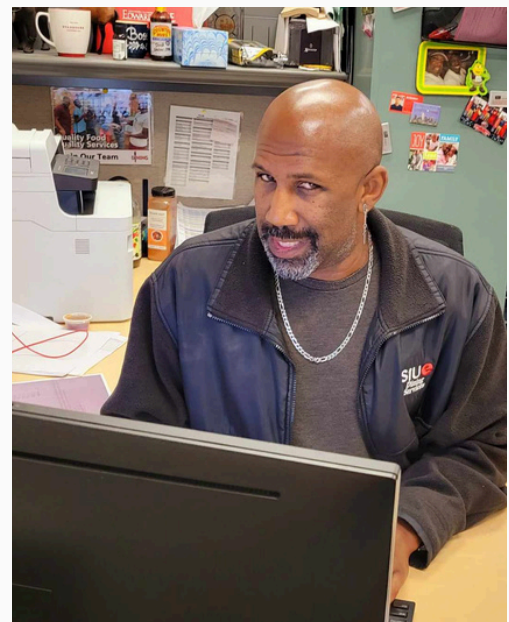
LEADERSHIP & OPERATIONAL ENHANCEMENTS

HONORING YEARS OF SERVICE

During the Spring 2026 semester, SIUE Dining Services also recognized the retirement of Frank Fisher and celebrated his 29 years of dedicated service to the university and campus dining operations.

Frank's contributions helped support Dining Services operations and the broader campus community through years of commitment, reliability, and service. His experience and institutional knowledge played an important role in supporting daily operations and the student experience throughout his time with Dining Services.

Dining Services extends sincere appreciation for Frank's dedication and wishes him continued success and happiness in retirement.



KEY INSIGHTS, ASSESSMENT & LOOKING FORWARD



Key themes from Spring 2026 included the growing impact of culinary storytelling, the importance of sustainability initiatives, the effectiveness of cultural programming in fostering belonging, and the continued value of modernized communication and hospitality services.

Looking ahead, Dining Services plans to continue:

- Expanding OFF MENU concepts and limited-time dining experiences
- Growing Flavors That Connect Us through additional cultural programming and educational opportunities
- Increasing sustainability initiatives and expanding the campus composting program
- Enhancing digital accessibility and website resources
- Continuing the modernization of catering services and hospitality experiences
- Expanding menu offerings and introducing new concepts to better meet evolving student preferences
- Improving speed of service across dining operations to better support students' busy schedules
- Strengthening support for students with dietary needs through an enhanced partnership with a registered dietitian, providing additional guidance, resources, and individualized support
- Supporting additional student-centered engagement opportunities
- Strengthening partnerships across Student Affairs and the broader campus community

Through hospitality, innovation, inclusion, and community engagement, SIUE Dining Services remains committed to supporting student success and enhancing the campus experience.