DOSE Principle of the Week: Commitment to Student and Guest Experience

We exist simply to exceed their expectations. How do we do this?

By paying attention to every detail in all we do and to all we serve.

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By focusing on the quality of our work and working to exceed guest’s expectations.

“Customers who feel strongly about your organization – positively or negatively – are the customers most and least likely to do business with you again.” – Robert Peterson

Meet Your Chef!

Chef Dien Ly has been with MSU for 6 years and enjoys cooking spicy, authentic Asian dishes. When asked how she serves social responsibility in North Neighborhood, she replied, “I help promote the trayless program at Yakeley Dining Hall, and try to teach students and staff about the benefits of portion control for reducing food waste. I’m also a passionate promoter of locally grown produce.” To learn more about Chef Ly, click here!

Meet Chef Dien Ly
Sous Chef, North Neighborhood

Dining Hall Preview: The Vista!

After seven months of renovations, The Vista at Shaw will be open for students and guests on Sunday, January 6, 2013 for dinner!

RHS Staff is invited to a Dining Hall Preview Friday, January 4, 2013 from 2 p.m. to 4 p.m. Enjoy samples and see The Vista’s three new dining venues, each with its own daily menu, atmosphere and seating area. Each is serving a complete plate with entrée, sides, salad and dessert. For more information on The Vista, click here!

MSU Voted Best Value!!

According to Kiplinger’s Personal Finance, MSU continues to be a “best value.” MSU is ranked 46 out of 100 on the list of best values in public colleges. MSU was placed on the list due to its high four-year graduation rate, low average student debt at graduation, abundant financial aid, and “low sticker price.”

Recycling 1 can saves enough energy to run a TV for 2 hours.

Recycling 1 glass bottle can power a computer for 30 minutes.

Recycling 1 ton of mixed paper can save the energy equal to 185 gallons of gasoline.