

**Faculty Member Contact Information**

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<b>Contact Info</b>	
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<b>Department</b>	Exercise, Sport, Nutrition (Applied Health)

**1 Funded, 1-2 Unfunded URCA Assistant**

	This position is <b>ONLY</b> open to students who have declared a major in this discipline.	<b>M</b>
	This project deals with social justice issues.	
<b>X</b>	This project deals with sustainability (green) issues.	
<b>X</b>	This project deals with human health and wellness issues.	
	This project deals with community outreach.	
	This mentor's project is interdisciplinary in nature.	<b>I</b>

**Are you willing to work with students from outside of your discipline? If yes, which other disciplines?**

No

**How many hours per week will your student(s) be required to work in this position?**  
(Minimum is 6 hours per week; typical is 9)

9

**Will it be possible for your student(s) to earn course credit?**

**Location of research/creative activities:**

**Brief description of the nature of the research/creative activity?**

This project will provide students with a unique, hands-on learning opportunity that extends beyond their classroom knowledge with real-world application in the field of food service management. As part of this experiential learning experience, students will be directly involved in overseeing the daily operations of the athlete nutrition center, a campus-based food service focused on providing nutritious food to enhance performance for our student-athletes.

This project is a new experience for the nutrition program. We are expanding our role in supporting the students athletes and helping them meet their nutrition needs. This is an opportunity to step into the role of manager and leader, while having mentorship and guidance. This project will allow the student to see the impact of their work through communication with the student athletes, the athletic department coaches, and nutrition/dietetic interns.

**Brief description of student responsibilities?**

As part of this experiential learning opportunity, students will take on a range of responsibilities that will give them a comprehensive understanding of the food service management process. The following describes the key tasks and expectations:

**Maintaining Food Safety Practices:** Students will be responsible for ensuring that food safety guidelines are strictly followed. Students will be expected to have Manager Level ServSafe Certification or complete this training and certification within the first month of the URCA project (training will be provided and certification is good for five years). This includes monitoring proper food handling, storage, and preparation procedures to prevent contamination and foodborne illnesses. Students will regularly check temperatures, manage food labeling, and enforce sanitation practices within the nutrition center and storage space. The student may also be responsible for writing standard operating procedures used to help volunteer staff maintain appropriate food safety protocols, as well.

**Food Purchasing and Ordering Supplies:** Students will oversee the purchasing of food and other supplies. This involves assessing inventory needs, placing orders with food vendor and ensure both quality and nutritious products are being offered at an affordable cost. Students will learn how to balance quality, cost, and quantity in order to maintain a steady flow of products, while staying within the designated budget.

**Managing Inventory:** Students will track and manage the inventory of food and supplies, ensuring that stock levels are adequate and that items are used before they expire. They will implement inventory control procedures, manage compost, and adjust orders according to needs. Students will also be responsible for maintaining an organized storage system, keeping an accurate record of stock, and identifying when supplies need to be replenished.

**Maintaining Budget:** A key part of the role will involve managing the food service budget. Students will assist in planning special event meals within the financial constraints of the budget,

making sure that food costs are kept within limits. They will work to maximize cost efficiency while maintaining food quality, and will assist with tracking expenditures to ensure that financial goals are met.

**Planning and Executing Special Food Events:** Students will be responsible for planning, organizing, and implementing special food events, such as themed meals, celebrations, or nutrition-focused training tables for athletes. This includes menu and recipe planning, food purchasing, coordinating logistics (such as use of the lab kitchen space, equipment, service of the meal), and ensuring that all aspects of the event run smoothly. Students will gain experience in event management, from concept to execution.

**Coordination with Student Volunteer Staff and Graduate Dietetic Interns:** Students will work closely with a team of student volunteers and graduate dietetic interns, assigning tasks, providing guidance, and ensuring that the team works cohesively to meet operational goals of the athlete nutrition center. They will manage shifts, delegate responsibilities, and foster a collaborative environment. Additionally, they will be responsible for training and mentoring new volunteer staff and interns on best practices in food service and nutrition.

**Cleaning and Sanitation:** Ensuring cleanliness and sanitation in the athlete nutrition center and the nutrition lab is a critical responsibility. Students will help implement and oversee cleaning schedules, ensuring that all areas meet health and safety standards. This includes supervising dishwashing, surface sanitation, and ensuring that cooking and serving equipment is properly cleaned and maintained.

Throughout the experience, students will develop leadership, organizational, and problem-solving skills while being actively involved in the day-to-day operations of the Athlete Nutrition Center. Their responsibilities will give them an in-depth understanding of food service management, as well as the practical skills needed to run a successful food service operation.

**URCA Assistant positions are designed to provide students with *research or creative activities* experience. As such, there should be measurable, appropriate outcome goals. What exactly should your student(s) have learned by the end of this experience?**

By the end of the experience, students will have a thorough understanding of the operations behind a successful food service establishment and will have gained the skills needed to manage a food service environment, all while contributing to the well-being of the student athletes on campus.

The student will have the opportunity to assess the impact of their work through surveys, data collection, and self-reflection. These insights will be used to create a poster and/or presentation for the Lilly Conference on Higher Education. The goal is for the student to reflect on their experience, sharing both the benefits and challenges of this type of learning, which serves the campus community while also fostering their professional growth. This experience will be valuable for the undergraduate student when applying for graduate programs in nutrition and dietetics, and other career opportunities.

### **Requirements of Students**

**If the position(s) require students to be available at certain times each week (as opposed to them being able to set their own hours) please indicate all required days and times:**

Students will need to be available on a part time schedule coinciding with the hours of the athlete nutrition center, Monday - Friday between 8 AM- 3PM

Students will need to be servsafe manager level certified, or able to complete the training and certif

**If the location of the research/creative activities involves off campus work, must students provide their own transportation?**

This project will not involve off campus work, transportation will not be needed

**Must students have taken any prerequisite classes? Please list classes and preferred grades:**

Prefer students to have completed servsafe manager level training and certification, or willingness to complete this within first month of project/semester.

Prefer students to have completed NUTR 408. Would be helpful if students have completed NUTR 409

**Other requirements or notes to applicants:**

Looking for students who are enthusiastic, will be available to do the work involved on this project, and who will have a good attitude about working collaboratively with faculty mentor, and the student athletes