



Institutional Member Benefits

Connect to a Supportive Community
of Collegiate Dining Professionals.

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Connect to a Supportive Community of Collegiate Dining Professionals

In an expanding market facing an increasing number of challenges, it is more important than ever for you to leverage every bit of available knowledge to continuously adapt and improve your foodservice operations.

From small private colleges to large public universities, two-year colleges or four-year universities, the National Association of College & University Food Services (NACUFS) provides institutional members with access to collegiate foodservice professionals working on the same challenges and opportunities as you – an invaluable resource when planning long-range goals or adapting to an emerging national crisis.

When you become a member of NACUFS, you become part of a professional organization who is your partner in helping you bring excellence in collegiate dining to your campus through a variety of benefits.

ABOUT US

The National Association of College & University Food Services (NACUFS) was founded in 1958 by a group of college and university foodservice professionals from across the United States. Since its inception, NACUFS has focused on its mission to support and promote excellence in collegiate dining by providing members with the programs and resources they need to excel, from benchmarking and best practices to education and professional networking.

NACUFS institutional members include private colleges to large public universities, and two-year colleges to four-year universities and span the United States, Canada, United Kingdom, and beyond. Industry members include food and equipment manufacturers, distributors, brokers, foodservice support companies, councils, boards, trade associations, advisory commissions, and other professional groups.

TESTIMONIAL

“NACUFS is an invaluable source of information, learning how each institution is approaching safe services for our students, campus communities and dining teams. The uninhibited exchange of ideas and practices makes it a think tank for our profession. We are stronger together, elevating dining as an essential part of the campus experience.”

Dawn Aubrey, Ph.D., MBA, CCA, CEC, FMP,
Vice President of Operations, Sodexo,
University of Vermont

Community Connections



An important aspect of every professional association is the connections you make and the available networking opportunities. NACUFS members not only connect with other professionals in foodservice operations, but also with industry members who can help you further advance your operations with access to suppliers, manufacturers, and consultants.

MEMBER CONNECTIONS

All members have access to the Member Search, an online, real-time database of all active institutional and industry members. Through the member search, industry members can locate college and university dining contact information, service offerings, and more! All members have access to the Member Search, an online, real-time database of all active institutional and industry members. Search and download a filtered list of your choosing, allowing you to work from an up-to-date list of college and university dining contact information anytime, anywhere! Filter by location, size, operation type, and more.

Three hundred and seventy five.

INSTITUTIONAL MEMBERS STRONG.

ONLINE COMMUNITY

NACUFS Connect is an online community where members can collaborate with one another. Whether you seek information or have information to share, NACUFS Connect is your source to network with your peers to share best practices, ask questions, and share insight.

CAREERS

Whether you are looking for great talent to join your team or looking for advancement opportunities, NACUFS can help. Members can submit information for managerial-level and other positions and have them listed on our website.

Have membership questions? Send an email to membership@NACUFS.org.

Professional Development

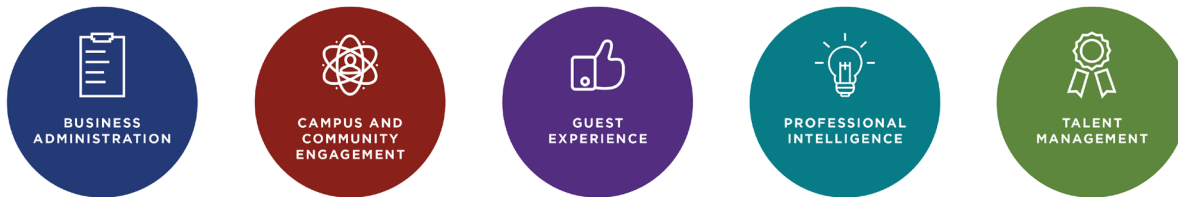


Continuous professional development is a critical factor in growing as a professional, and for your foodservice operation. For this reason, education has always been at the core of our service offerings. NACUFS offers in-person conferences, and workshops, as well as online programs, webinars and town halls.

NACUFS COLLEGIATE DINING BODY OF KNOWLEDGE™

NACUFS supports your collegiate foodservice program and your professional journey through providing professional development, focused on five different knowledge domains:

Professional Intelligence, Talent Management, Campus and Community Engagement, Business Administration, and Guest Experience; and associated sub-domains through the *NACUFS Collegiate Dining Body of Knowledge™*.



The *NACUFS Collegiate Dining Body of Knowledge™* focuses on the diversity of work collegiate dining professionals perform and introduces a learning framework built around the core competencies needed to manage and lead a foodservice program.

The *NACUFS Collegiate Dining Body of Knowledge™* is a professional development tool for individuals or teams. It provides a learning framework for professionals who supervise and manage collegiate dining operations or provide strategic leadership for a collegiate dining program. Individuals can utilize the *NACUFS Collegiate Dining Body of Knowledge™* and related Self-Assessment Tool to gain insight into their strengths and identify relevant learning opportunities. Collegiate dining programs can utilize this resource for talent recruitment, management, job descriptions, and evaluating employees.

The *NACUFS Collegiate Dining Body of Knowledge™* is weaved strategically throughout the learning opportunities offered by NACUFS. It can elevate the value you provide in the unique field of collegiate foodservice and provide a solid framework for you to develop and grow in your professional journey.

Professional Development



NACUFS COLLEGIATE FOODSERVICE PROFESSIONAL SELF-ASSESSMENT TOOL

The NACUFS Collegiate Foodservice Professional Self-Assessment Tool is built around the *NACUFS Collegiate Dining Body of Knowledge™*. The tool enables foodservice professionals at all levels to gain insight into their strengths and areas for opportunity. Whether you are looking for an advancement opportunity, need help with a specific area or skill, or exploring options in collegiate dining, the tool can help guide development.

NACUFS DEVELOPMENT MAP

The NACUFS Development Map, used independently or in conjunction with the NACUFS Collegiate Foodservice Professional Self-Assessment Tool, guides individuals through various learning opportunities offered by the association to further professional development.

TESTIMONIAL

“NACUFS members are much like a professional extended family. They are the people who understand you, who want to know about your challenges and want to help. They want to share their wisdom and their experiences so you can be more successful. And just like going home, you are always welcome.”

Richard James Clow

Associate Director

Bryn Mawr College Dining Services



From left, Chef Bouakhanh “Bou” Greene of the University of Michigan greets and poses for a picture with NACUFS Past Chairperson Kory Samuels at the NACUFS 2024 National Conference in Louisville, Kentucky on July 17, 2024.



Professional Development



WORKSHOP

The Engaging People Workshop and the Financial Management Workshop provide opportunities for members to take a deep dive into specific topics to grow in their career.

SYMPOSIUM

The Foodservice Directors Symposium is a senior-level event focused on the future of collegiate foodservice ranging from succession planning and mentoring to trends in foodservice. This learning event starts with the Operator Roundtables where attendees engage with industry members and then concludes with two days at the symposium.

WEBINARS

Digital learning opportunities are more important than ever. NACUFS webinars align with the *NACUFS Collegiate Dining Body of Knowledge™* and provide members with learning opportunities to effectively and efficiently develop and enhance operations. Offered live or available on-demand.

Have membership questions? Send an email to membership@NACUFS.org.

Professional Development



VIRTUAL TOWN HALLS

Virtual Town Halls is where thought leaders and solution seekers collaborate, brainstorm, and share solutions in real-time. Offered throughout the year, Virtual Town Halls provide a platform for dining professionals to respond to the multitude of challenges and demands of a fast-paced, collegiate dining environment with clarity and vision. Offered live or available on-demand.

ONLINE LEARNING

Elements is NACUFS' online learning series. The series offers opportunities for professional development with self-paced courses that fit into your schedule.

Financial Management for Foodservice - Grow your financial management skills in key areas, including budgets, profit and loss statements, breakeven analysis, menu engineering, benchmarking, writing business plans, and cost-benefit analysis.

Microlearning - Spend a few minutes enhancing your skills in different areas of collegiate dining. This member-only benefit is available anytime, anywhere through NACUFS Connect.

NATIONAL CONFERENCE AND SPRING

The National Conference is the association's largest professional development program held annually in locations throughout the United States. The National Conference brings together learning opportunities through keynote and breakout sessions, networking, and awards recognition, alongside Showcase. In this two-day exhibition, foodservice industry companies showcase their products and services.

The Spring Conferences are similar to the National Conference but on a smaller scale.

TESTIMONIAL

"Shortly after I began my foodservice career, I was introduced to NACUFS at a regional conference. The gifts of that first encounter have manifested in lifelong friends, career succession, and an opportunity to be a mentor for others."

Gary C. Goldberg,
Assistant Vice President, Student Services,
Kent State University

Awards and Recognition



You will have opportunities to compete for prestigious awards. Winning a NACUFS award validates the hard work you and your staff do every day, sets you apart from other programs, and can help attract and retain great talent and eager customers.

CULINARY CHALLENGE AWARDS

The Culinary Challenge recognizes the exceptional culinary expertise within collegiate dining. The Challenge is a live competition at the regional level with regional winners advancing to the National Conference where they will compete before a live audience.

INDIVIDUAL AWARDS

Awards in four categories named after distinguished NACUFS leaders are given to individuals and organizations for their outstanding service to the association and its members.

LOYAL E. HORTON DINING AWARDS

Collegiate foodservice is a demanding profession – one worthy of recognition. In collegiate culinary arts, winning a Loyal E. Horton Dining Award is the ultimate professional tribute. Categories recognize excellence in retail sales, catering, special events, renovations, employee development, residential dining, and outreach and education.

NACUFS Past Chairpersons Kerry Paterson (left) and Kory Samuels (right) present the Theodore W. Minah Distinguished Service Award to Patti Klos, senior director of dining services at Tufts University, at the NACUFS 2024 National Conference in Louisville, Kentucky on July 17, 2024.



Awards and Recognition



NUTRITION AWARDS

The Nutrition Awards recognize the outstanding nutrition and wellness programs implemented within our members' collegiate dining programs. Categories include Special Diet Program of the Year, Special Diet Recipe of the Year, Wellness and Nutrition Program of the Year, and Best Local Foods Recipe.

SUSTAINABILITY AWARDS

The Sustainability Awards recognize leadership in the promotion and implementation of environmental sustainability as it relates to campus dining operations. Categories include Sustainable Procurement, Diversity, Equity & Inclusion/Social Justice, Carbon Neutrality, and Waste Reduction.

TESTIMONIAL

"NACUFS has always been not just a wealth of knowledge from the members, but a comfort I am not alone in my triumphs and trials on campus."

Chuck Nicosia,
General Manager,
Campus Dining and Shops,
University at Buffalo



NACUFS Past Chairperson Kory Samuels (left) and current Chairperson Rahul Shrivastav (right) present the NACUFS 2024 Nutrition Award grand prize to Boston College, represented in this photo at the NACUFS 2024 National Conference in Louisville, Kentucky on July 20, 2024, by Brian Pinarreta, general manager, Boston College Dining Services (center left), and Gregory Gamwell, BCDS production manager (center right).

Resources



When you have access to the right tools, you become more efficient, you grow personally and professionally, and you are a part of building a successful foodservice operation. As a NACUFS member, you have access to benchmarking surveys, learning and training resources, exclusive publications, an online member search, an online community, and more!

BENCHMARKING SURVEYS

Being able to track and measure your operational performance is crucial for effective and efficient collegiate foodservice management. Understanding your strengths in productivity, customer satisfaction, and employee compensation will help you make future enhancements, while being able to compare your measures with national standards to determine where there are opportunities for improvement. With three benchmarking surveys, the Customer Satisfaction Benchmarking Survey, the Operating Performance Benchmarking Survey, and the Salary Benchmarking Survey, members can rank their performance among others within the collegiate foodservice industry.

STANDARDS & COMPETENCIES

Successful collegiate foodservice programs rely upon solid management practices and include a combination of an individual's core competencies and the professional standards within the industry. NACUFS has developed two publications to guide professionals towards success in collegiate foodservice.

NACUFS Collegiate Dining Body of Knowledge™

A professional development tool for individuals or teams and provides a learning framework for professionals who supervise and manage collegiate dining operations or provide strategic leadership for a collegiate dining program through identifying core competencies.



Have membership questions? Send an email to membership@NACUFS.org.

Resources

PUBLICATIONS

Our publications are designed to help you strive for excellence by providing connection with other member institutions, current trends and innovative practices, and helpful information for navigating contracts and sustainability.

CAMPUS DINING *Today*

The official magazine of NACUFS is included with your membership and available in print and digital format.

NACUFS Collegiate Foodservice Sustainability Guide© Toolkit

Designed to help foodservice professionals to advance sustainability within their operation and demonstrate their contribution to the institution's overall sustainability efforts. The toolkit includes the *NACUFS Collegiate Foodservice Sustainability Guide©*, Sustainability Assessment Tool, NACUFS Train the Trainer, and NACUFS Sustainability Lesson Plans.

Administering Food Service Contracts Handbook

Designed to help individuals responsible for overseeing an outsourced dining program on behalf of their institution. The handbook provides information on the types of foodservice contracts, elements of a foodservice contract, preparing Request For Proposal documents, soliciting, and processing bid proposals, and the role of the contract administrator in monitoring the performance of the foodservice management company.



University chefs collaborate at the inaugural NACUFS Inspire: A Culinary Conference, which brought together more than 70 campus dining culinarians for hands-on training, leadership development, and more in Columbus, Ohio from December 16-18, 2024.

