

November 2011

BuDS



Newsletter

Happy Just-After-November,

It's time to wrap up the season of Thanksgiving and begin the long road to Winter Break. During that time, a new General Manager is transitioning into his brand new role as the student leader of BuDS! Be sure to wish Anthony Calcagni good luck. Check out his letter on page two, as well as an interview revealing his deepest secrets.

Also, if you're on the fence about how awesome Catering Prep is, be sure to read Kevin Foley's article on page three.

Good luck on finals!

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Hey everyone,

A lot of you know me from cashiering, but for those of you who don't, my name is Anthony Calcagni and I'm the incoming General Manager. I'm a junior from Hudson, MA and an Applied Mathematics-Economics concentrator. I've been with BuDS since my freshman year. I've worked at Jo's, the Gate, the Blue Room, Catering Prep, and for the past year, I've been the Cashier Unit Manager. I've really enjoyed my time with BuDS, the work is challenging but rewarding and has allowed me to meet some of my best friends. Part of my job is to help ensure that every BuDS worker feels the same way.

I want to be a resource, a guide, and an outlet for all of you, and I hope you won't hesitate to come to me if you have any questions or issues, at the very least I will be able to point you in the right direction. If you see me in the unit say hello, if you're a fan of television, video games, or sports (and even if you're not), I'm sure we'll have a ton to talk about!

I look forward to working with all of you.

Anthony Calcagni '13



theNewGM

BuDS workers getting together to celebrate Halloween – Anthony is in the middle

MM: What are your favorite Hobbies?

AC: Tennis, watching television, swimming, and playing poker.

MM: What's your favorite TV Show?

AC: Community or Breaking Bad. I refuse to decide between those two.

MM: What do you like most about BuDS?

AC: There's a great sense of community, a ton of opportunities for advancement, and a wide variety of work so everyone can find their place.

MM: Why did you decide to apply for the GM position?

AC: It's an awesome opportunity to play a bigger role in the organization.

MM: Any cool project for the year (as of right now)?

AC: Work on increasing the BuDS Fund Endowment.

MM: Finally, your favorite BuDS Food?

AC: Cajun Chicken Pasta from the Ratty.

By Melanie Masarin '11.5

A Letter from Catering Prep

By Kevin Foley '12

Ever wondered what kind of work goes into 'Candy Land Night,' the Spring Carnival on the Main Green, or the various Commencement ceremonies for each department? These are extraordinarily large functions that require the preparation of hundreds of pounds of equipment, and these are Catering Prep's crowning accomplishments. Never in our history have we canceled a function because it wasn't prepared. So next time you look through the list of open shifts at the SMO and write us off (ok, we're not The Gate, Blue Room, or Ivy Room... even though we did own Super Saturday trivia 2011 HOLLER!)), remember the last time you drank straight from the chocolate fountain at Candy Land or ate one cheeseburger too many at the Spring carnival. These events were hosted because of our immaculate record of success.

One of the more prevalent assumptions about Catering Prep is that we count forks... all day every day: false. Sometimes we count spoons and knives too. And granted the routine physical labor may sometimes seem mundane, I have personally witnessed how it has given our workers the mental clarity needed to achieve spiritual enlightenment. Fact. So next time you think retreating to the woods or scaling Kilimanjaro will bring you closer to The Almighty, try counting utensils for a day.

Another common preconception about Catering Prep is that we're boring. Boring? Hardly. Our team of supervisors collectively speaks like 8 languages. That speaks for itself. Eso habla por sí solo. Res ipsa loquitur. You get the idea. But really, if you just sat through an hour lecture on the peculiarities in pre/post-modern problematic dualgender-binary-based semiotologies, you will probably enjoy a reprieve at Catering Prep with our award-winning team of workers (everybody's a winner). And best of all? Two words: double cheese. Bottom line – Catering Prep is where it's at!



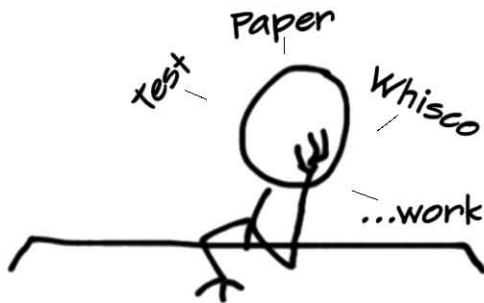
BuDS CHALLENGE!!!

What is this mystery pic
from?

Send your answer to
buds_smo@brown.edu

how to: Making a Trade Request

Finding a sub for your trade request can be difficult – and it's more complicated than we think. It is an art form that too many of us fail to refine. Here are a few pointers!



Please write your request:	Potential Covers:
Help! I have 16 cats who need feeding. Yes, they're all mine! Anyway, one has this rash...I could really use time off to take him to the vet.	<input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~

Too Personal

Too much Desperation

Please write your request:	Potential Covers:
AH!!!! If I don't get this time off I won't be able to see my brother for the next 20 years! PLEASE help me out! If you don't, you are a terrible person.	<input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~

Please write your request:	Potential Covers:
I have a test on Wednesday morning and a paper due next week. Please help me out so I can see my brother tonight and feed my cats. -Chris	<input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~ <input checked="" type="checkbox"/> ~~~~~

1/3 Sentimental +
1/3 Desperation +
1/3 Cool confidence
=Success

Professional Worker Highlight

By Brooke Garcia



Ever wondered who those nicely-dressed folks are, wandering around your unit? Those are the Professional Retail Managers! They manage all the behind the scenes work at the units and make sure our units stay running! Robert Noyes, better known by his street name Bobby, is a Rhode Island boy, born and raised. He started working for BuDS as the Assistant Manager of Retail Operations in 2009.

At his previous job, Bobby had been used to working with the same people, day in and day out. His first impression of BuDS was that it was “very different. The BuDS business model is more fun!” He had to adjust to working with people without previous food service experience, but once he got used to us, Bobby took to BuDS like a fish to water! He enjoys working with the students, learning about Brown life, and enjoying the “different mixes of personalities” every shift has to offer.

When asked about the inner-workings of his job, Bobby says that Brown students, and even the student workers, do not understand how much work goes into everything that we do. “Sometimes they don’t realize all the planning, ordering, and administration paperwork that is required to make even one pizza.” He mentioned the Gate union worker Sammy (shown with Bobby), saying “Most people don’t see all the things that Sammy does, but the product doesn’t just appear on the shelves.”

Bobby’s best BuDS experience happened when working at the Gate. Last semester, we were particularly focused on using local ingredients for the thin crust pizza specials. Bobby was surprised how enthusiastic the Gate workers were about these pizzas. “I realized how much the workers really cared about how the food looks, how it tastes, and where it comes from.” He really appreciated how much the workers cared about the food that they were serving and how involved they truly were in the unit.

All in all, Bobby loves his job with BuDS. He may be assigned to the Gate, but enjoys working in every retail unit. Every unit is unique, but Bobby says we all share many things, including the management team, student workers, and even common practices. “We’re all one big BuDS family!”

By the way, Bobby just won an award from Brown University for Excellence in Management. Congratulations Bobby!