The Buzz ...

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Impact Scholarship applications go live 1-9-09

by Andrea Preininger
Communications Intern
Auxiliary Services

The annual Auxiliary Services IMPACT Scholarship application will post on www.ImportantStuff.gatech.edu, Friday, Jan. 9.

This year, Auxiliary Services will award $4,000 scholarships: eight general IMPACT (Individuals Making Positive Achievements in the Community at Tech) scholarships for students showing positive impact to the Georgia Tech community and one single parent scholarship given to a single parent who successfully balances Georgia Tech classes and parenting.

"We are looking for a wide range of students who have made significant differences on Georgia Tech's campus," said Julie Elion, marketing and scholarship coordinator, Student Center.

Typically, an IMPACT Scholar has many different qualities that set him or her apart from others, including leadership skills, an outgoing personality, willingness to go out of the way to make a change in the community and being a hard worker.

Any full-time Georgia Tech student with a grade point average (GPA) of at least 2.0 can apply for this scholarship.

One online essay discussing the student's positive impact on the Georgia Tech community or single parent capabilities, depending on the category, and one essay discussing how the scholarship will affect the student are part of the application.

Recommendation letters are also a part of the application process. Three letters must be submitted for each applicant and only one may be from a peer.

The scholarship selection process is a long and detailed one. The application opens online January 9 and the applications are due by February 20. The actual awarding of the scholarships is not until the end of March after extensive review and selection processes.

"We take the process very seriously and are dedicated to it. We have a good number of applicants and we are selective in choosing who receives a scholarship," Elion said.

After a student applies for the scholarship online, it goes through pre-screening in which it is reviewed on the content of the person's achievements, recommendations and GPA. After going through the pre-screen process, finalists are interviewed by a panel of three Georgia Tech faculty and staff, querying the same topics of each finalist.

When the IMPACT recipients are chosen, they and their families are honored at the annual Student Honors Luncheon and at the Up with the White and Gold banquet.
The IMPACT Scholars are also invited to a reception in their honor where they receive an IMPACT award engraved with their name.

"Being selected as an IMPACT scholar is a great accomplishment. We are excited about seeing what impact students have made and look forward to honoring them for their dedication and hard work," Elion said.

2008 IMPACT SCHOLARS
Pictured (l-r) are George Ray, Christine Dreas, Brandon Kearse, Nikeysha Jackson, Edem Wornyo, Coretta Sweet, Ryan Purvis, Jennifer Chan, Liam Rattray, Jenny Zhang, Julie Elion (Student Center Marketing & Scholarship Coordinator). Not pictured are Sarabrynn Hudgins and Molly Williams.

Bookstore Campus Appreciation Sale, Dec. 1-14

by Andrea Preininger

The annual Campus Appreciation Sale at Barnes and Noble @ Georgia Tech is going on now.

Georgia Tech students, faculty and staff with valid BuzzCards may purchase most in-store items and receive a 20 percent discount.

Look for Vera Bradley items, Ralph Lauren and Under Armour clothes, diploma frames, bestseller books and much more on sale.

Items not included are textbooks, computer hardware and software, calculators, class rings, iPods, graduation regalia, convenience store items and magazines.

This two-week sale will be at both Barnes and Noble @ Georgia Tech in Technology Square and Burdell's in the Student Center Commons.

It is the perfect time to get those gifts for the holidays or for graduation. Diploma frames are items that are very popular among graduating seniors.

"As students come in to sell their textbooks [during Buyback], they should stop by and see what is on sale. This is a great time to buy the items that they have been wanting all year, but now it is more affordable," said Myra Haley, assistant director, Barnes & Noble @ Georgia Tech.

Look for another sale in January; all Champion fleece items will be discounted 25%.
For the first time, the Student Center Food Court, Brittain and Woodruff Dining Halls, and both convenience stores, EastSide and WestSide markets have organic foods, including packaged food products, produce and entrees.

"We saw a demand for organic products so we teamed up with the SOS [Students Organizing for Sustainability] organization and created a committee to see what students would like," said Staci Heck, retail operations director, GT Dining.

While working closely with SOS, GT Dining decided that having local and organic food would benefit many people on campus. There are people with food allergies, special diets, and students who just like organic and appreciate the benefits from all-natural foods.

Last year, GT Dining saw a need to increase vegan, vegetarian and organic foods because of students’ suggestions.

In the Student Center Food Court, the Grab n’ Go area offers a selection of these foods, including organic yogurt, entrees, fruits and vegetables. Each product that is either vegan, vegetarian or organic has a label showing what kind of food they are buying.

"By having the labels on the different foods, it is easy to see what fits into their diet. It also reduces any confusion as to which food is organic or not," Heck said.

EastSide and WestSide Markets have an entire section that is devoted to organic food. This section is also labeled as vegan, vegetarian or organic so that students will know what they are getting.

Having these products in the convenience stores also reduces the number of students going off-campus to get their produce or food that could only previously be found in specialty stores.

"So far students have loved the new products and we are really happy to be able to appeal to a bigger group of students. We are always open to any suggestions students may have," Heck added.

Rosalind R. Meyers (center), associate vice president, Georgia Tech Auxiliary Services, received the Robert F. Newton Award for Distinguished Service from the National Association of College Auxiliary Services, Nov. 2. Pictured are (l-r) Melissa Moore, director of communications, Georgia Tech Auxiliary Services, Rosalind R. Meyers, and Kenneth H. Ramey, vice president, Administration and Finance, Northern Kentucky University, and the 2007 NACAS Newton Award winner.

Moore read the nomination and Ramey presented the award.

"Receiving recognition from one’s peers is one of the highest honors a person can receive.

When others working in the same career and doing the same types of projects acknowledge you for achievement, it is especially rewarding.

And that’s exactly what happened Sunday evening, Nov. 2, when the National Association of College Auxiliary Services (NACAS) awarded Rosalind R. Meyers, associate vice president, Georgia Tech Auxiliary Services, the NACAS Robert F. Newton Award for Distinguished Service.

NACAS is the professional association for more than 900 colleges and universities in the United States, Canada, the United Kingdom, Australia, and Ireland.

The Newton Award is the most prestigious award given to an auxiliary services professional, recognizing extraordinary and outstanding service to NACAS and to the [auxiliary services] profession.

Some of Rosalind’s NACAS and auxiliary services accomplishments highlighted at the award ceremony included:

- Creation of Auxiliary Services Council of Georgia (2000)
- NACAS award for best feature magazine article (2006)
- NACAS-South President (2004)
- 2008 University System of Georgia Outstanding Customer Service Leadership award
- Published in the National Association of College and University Business Officers magazine (2002)
- Chair, NACAS Media Services Committee (2000)
- NACAS Board of Directors (2004-06)

During her 13 years at Georgia Tech, Meyers and her team have contributed to positive campus experiences for students and employees, including relocation of the bookstore to Technology Square, creation of more than 10 retail restaurants, creation of the BuzzCard and new state-of-the-art Health Services facility.

GT Dining sells organic food

by Andrea Preininger

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Michael Park (4th year, Mechanical Engineering) looks at organic food in the Student Center Food Court. GT Dining also has organic food in both dining halls and both convenience stores, EastSide and WestSide Markets.

Read www.importantstuff.gatech.edu for news, events, contests and programs.
Students talk with registered nutritionist for $5 an hour

by Andrea Preininger

The Nutrition Clinic, a part of Health Promotion in Stamps Health Services, is a place where students can get advice on their health. Healthy eating, healthy dieting, and medical conditions can be discussed as well as any general questions about staying healthy.

"What I do is assess the person’s lifestyle and see if they have excessive stress or whether they are getting enough sleep. I try to get people to realize that being healthy involves a combination of choices, not just eating," said Cristina Caro, nutritionist, Stamps Health Services.

Before the first appointment, Cristina gives the student a website to assess their general eating habits over a three-day period. After evaluating the diet, she has a better estimation of how her suggestions can be more valuable.

Cristina understands students have different situations that include: only being able to eat at the dining halls, medical conditions, a busy lifestyle; therefore, she works with each person individually to create a plan that works for them.

People have nutrition misconceptions and Cristina works to dispel those myths. Her goals are to help people learn to read nutrition labels, disprove myths, and to help people enjoy food.

"I try not to tell people what they shouldn't eat, but instead what they should or can eat based on their lifestyle," Caro said.

Cristina received her bachelor’s degree in Dietetics and her master’s degree in Business Administration and credits her advanced knowledge in nutrition to being able to relate to a variety of people and situations. She works to re-educate people on nutrition, dieting, and lifestyle choices.

Her future plans for the Nutrition Clinic include having group sessions with people of similar interests.

Cristina is also interested in giving lectures to student groups. She wants to emphasize that healthy eating is not a chore or hard to do but an easy lifestyle to maintain.

"I want to put the fun back in eating!" Cara said.

Appointments may be made with Cristina online at www.myappointment.health.gatech.edu or by calling 404-894-1420.

Thank you, Faculty!

Used Textbook Initiative flying into its fifth year

"Begin with the end in mind," said Stephen R. Covey in his book, The 7 Habits of Highly Effective People.

That’s what Auxiliary Services, the bookstore and the Georgia Tech faculty did.

They wanted to save students money on their textbooks.

In fall 2004, Rosalind R. Meyers, associate vice president, Auxiliary Services, and Jerry Maloney, director, Barnes & Noble @ Georgia Tech, met with then-Georgia Tech Provost and Vice President for Academic Affairs Jean-Lou Chameau.

They had an idea called the Used Textbook Initiative and they knew in order for it to be effective they needed the support of Academic Affairs.

After discussion, Dr. Chameau agreed with the plan and wrote letters to the faculty asking for their support as well. The rest, as they say, is history.

Here’s how the Used Textbook Initiative works.

It’s like an airplane. It needs a pilot (the faculty flying the plane), the airplane itself (the bookstore carrying the passengers and cargo), passengers (students traveling to their destinations or classes using the cargo) and the cargo (used textbooks sustaining the passengers).

The faculty provides the bookstore with their booklists for the upcoming semester’s classes.

By giving the booklists to the bookstore early, the bookstore knows which and how many textbooks to carry in the bookstore and which and how many it needs to buy back from students during Buyback Week, giving students as much as 50 percent of the book price back to students during Buyback.

The bookstore also knows how many books to buy from the wholesale textbook warehouses. When the bookstore gets the lists early, it can be one of the first bookstores in the country to order the necessary used textbooks.

Beginning the week of Nov. 24 this year, the bookstore had 76 percent of the booklists from faculty, but more importantly, beginning the week of Dec. 1, the bookstore had received 93 percent of all booklists.

Thank you, Faculty. The airplane flying into Spring Semester should be a smooth flight.

Note: In fall semester, students saved more than $300,000 at Barnes & Noble @ Georgia Tech due to the Used Textbook Initiative.

Win a T-shirt. The first 50 people to e-mail Melissa Moore at melissa.moore@gatech.edu the answer to how many IMPACT scholarships will be awarded this year, how many GT Dining places sell organic food, and the price of a both Ramblin’ meal plans.

Read www.importantstuff.gatech.edu for news, events, contests and programs.
Are you hungry? Buy a meal plan!

by Andrea Preininger

It's that time of year again to renew meal plans. There are a variety of meal plans offered but the most popular is the Unlimited Plus 5 which debuted fall semester. "By far the most value for your money is the Unlimited Plus 5. This meal plan also offers you the flexibility of where you can eat on campus without having to worry about only eating at the dining halls," said Dori Martin, marketing manager, GT Dining.

The popularity of the Unlimited Plus 5 meal plan is based partially on the fact that students love variety and this meal plan offers the variety of going to the Student Center Food Court (Chick-fil-A, Burger King, etc.), Pizza Hut, Jackets, the convenience stores (WestSide and EastSide Markets) and much more. This plan allows students unlimited meals at both Woodruff and Brittain Dining Halls and five meals up to $7 each at other GT Dining locations per week. For just $200 more than the Unlimited Plan, students get more than $600 in retail dining during the semester.

There is such a variety of meal plans to choose from that it is no problem finding one that fits the needs of people on campus.

Some other great meal plans to consider are the Ramblin' 400 and Ramblin' 200. These plans are declining balance meal plans, allowing students to purchase meals throughout the semester with the balance declining with each purchase.

And students don't have to pay the eight percent sales tax on the purchases which increases their buying power on both the Ramblin' meal plans.

A list of the meal plans offered for next semester are:
1. The Unlimited Plus 5 - unlimited meals in the dining halls plus five extra meals a week in other GT Dining locations
2. Unlimited - unlimited meals in the dining halls
3. The Classic 14 - 14 meals a week at dining halls
4. The Basic 10 - 10 meals a week at dining halls
5. The Social 75 - 75 meals a semester at dining halls
6. The Ramblin' 400 - a declining balance meal plan with $400 purchase value
7. The Ramblin' 200 - a declining balance meal plan with $200 purchase value

Meal plan registration begins Wednesday, Dec. 3, on the Oscar web site (https://oscar.gatech.edu/). Upon login, proceed to "Campus Services" and then click on "Meal Plan Sign-Up" to make a selection.

All meal plan charges will post to the student's Bursar account. BuzzCard account funds will be automatically credited to BuzzCard accounts no later than the day following meal plan sign-up.

For more information on meal plans, visit the GT Dining web site, www.gatechdining.com.

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**Holiday Reminders**

Rememember these Auxiliary Services' programs when making holiday plans.

**Midnight Breakfast.** A free, full breakfast will be served to students by Georgia Tech faculty and staff at the Student Center Food Court, 10 p.m. to midnight, Tues, Dec. 9.

Don't waste time standing in line. Go to www.buzzcard.gatech.edu and sign on to your account to register at the e-marketplace tab for the time slot you want.

Be sure to bring your BuzzCard to the event for entry at the time you selected. Walk-ups will be accommodated as space permits.

**BuzzCards.** Is your BuzzCard worn out from normal wear and tear? Get a new one. There is no charge for replacement BuzzCards due to normal use. BuzzCard Center hours are Mon.-Fri., 7:30 a.m.-4:30 p.m. www.BuzzCard.gatech.edu.

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**Finals Week is Buyback Week**

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Melissa Moore, Director of Communications, Auxiliary Services, Georgia Tech Auxiliary Services, 353 Ferst Drive, Atlanta, GA 30332-0273, 404-894-4990, melissa.moore@gatech.edu, www.importantstuff.gatech.edu

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