

## HR Newsletter

#### **JULY 2019**

#### July Birthdays!

1st	Rachel Burk, modern & foreign language dep			
	Debbie Naccarini, school of nursing			
2nd	Kyle Hopson, language learning center			
3rd	Diana Liz-Cabrera, campus ministry			
	Crystal Robertson, school of pharmacy			
6th	Sean Delaney, finance & administration			
	Stephanie Savick, school of education			
7th	Heather Folz, school of pharmacy			
10th	Brandon Love, admissions processing			
11th	Gail Donahue, school of education			
12th	Patricia Dwyer, school of education			
17th	Melissa Falen, school of education			
	Robin Riha-Lopez, a child's place			
19th	Gilda Anroman, school of pharmacy			
	Flo Kirby-Brown, public safety			
	Will Pierson, public safety			
21st	Melodie Barton, school of arts, sciences			
24th	Kathleen Bossert, English department			
	William Diggs, public safety			
	Jessica Laster, business office			
25th	David Sibony, athletics			
	Simone Weiner, school of pharmacy			
26th	Lauren Haggerty, school of pharmacy			
27th	Gene Farrington, English department			
28th	Stacey Williams, school of pharmacy			
	Charles Wilson, public safety			
29th	Simone Christian, school of nursing			
	Peter Scanlan, enrollment management			
30th	Amanda Henson, school of nursing			
31st	Marlee Messick, women's college admissions			

### Please Help Us Welcome Our New Partners in Mission:

Marlee Messick, admissions counselor Cat Bruzdzinski, enrollment manager Robin Wheeler, pubic safety officer Peter Scanlan, avp for enrollment

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#### Did You Know ...

Congratulations are in order for Christian
Kendzierski (AVP University Communications and
Marketing) and his wife Meghan. They welcomed
toddler siblings Mileigh and Max into their family
this past January!

There's an activity almost every Wednesday in July? See page 2 for more information!

#### Financial and Personal Care Seminars and Webinars

#### Employee Assistance Program (EAP)

The University provides you and your family with a robust EAP that is FREE to use! This program provides Assessment and Referrals, Legal and Financial Services, and Work-Life Benefits and Resources.

Webinars: Thursday, July 11th and Wednesday, July 17th at 1pm

Join in right from your desk and learn about how this benefit can help you and your family—did we mention it was FREE?

#### Financial Planning and Retirement

Asset Strategy returns to campus to talk about Financial Planning and Retirement. Topics will include preparing for homeowner expenses, living wills, becoming a caregiver, and retirement planning. **Coffee and Donuts will be provided!** 

Seminar: Wednesday, July 17th at 9:30am in Bryan Board Room

#### **Brick Bodies**

The University partners with Brick Bodies to provide our employees with discounted gym memberships. Stop by to talk with them about the benefit and to receive a complimentary InBody composition screening.

Seminar/Drop By: Wednesday, July 24th from 11am—1pm in the MBK Lobby

If you are interested in participating in any of the above, please contact Kathy Litz at <a href="klitz@ndm.edu">klitz@ndm.edu</a>.



Twitter and Instagram

DEPARTMENT OF ATHLETICS AND CAMPUS RECREATION

**July 2019** 

Monday	Tuesday	Wednesday	Thursday	Friday
1 Personal Training 12-1pm	2 YogaWorks 12-1pm	3	4 Campus Closed	5 Campus Closed
8 Personal Training 12-1pm	9 YogaWorks 12-1pm	10	11 YogaWorks 12-1pm EAP Webinar 1pm	12 Personal Training 12-1pm
15 Personal Training 12-1pm	16 YogaWorks 12-1pm	17 Financial 101 Seminar EAP Webinar 1pm	18 YogaWorks 12-1pm	19 Personal Training 12-1pm
22 Personal Training 12-1pm	23 YogaWorks 12-1pm	24 Brick Bodies 11-1pm	25 YogaWorks 12-1pm	26 Personal Training 12-1pm
29 Personal Training 12-1pm	30 YogaWorks 12-1pm	31		

**Class Locations** 

YogaWorks Doyle Formal Personal Training MBK Fitness Center

Visit notredamegators.com/campusrec for more info!

## Need to move offices? We have a policy for that — SMART is here to help!

What: Strategic Moves And Relocations Team

Why: To ensure the efficient and effective use of our facilities.

**Who:** This team includes HR, IT, and Facilities to coordinate moves and provide the best possible experience for those moving.

**How:** Visit the portal, <u>Gator Hub</u>, and select Policies and Procedures, then Administration, to make your request.

#### Training Schedule—July 2019 through June 2020

Course Date Wednesday, July 10, 2019 **Customer Service** Supervisor's Training #1 Friday, July 19, 2019 Supervisor's Training #2 Friday, August 2, 2019 Supervisor's Training #3 Friday, August 16, 2019 Mission Orientation Wednesday, August 28, 2019 Friday, August 30, 2019 Supervisor's Training #4 Thursday, September 5, 2019 Managing Your Strengths Friday, September 13, 2019 Supervisor's Training #5 **Customer Service** Tuesday, October 1, 2019 Tuesday, October 15, 2019 Social Styles Dealing with Difficult People Thursday, October 24, 2019 Mission Orientation Wednesday, Nov. 13, 2019 Staying Organized Tuesday, Nov. 19, 2019 **Customer Service** Tuesday, February 4, 2020 Managing Your Strengths Thursday, February 13, 2020 Dealing with Difficult People Thursday, February 20, 2020 Supervisor's Training #1 Friday, March 6, 2020 Mission Orientation Wednesday, March 11, 2020 Supervisor's Training #2 Friday, March 20, 2020 Supervisor's Training #3 Friday, April 3, 2020 Supervisor's Training #4 Friday, April 17, 2020 **Social Styles** Wednesday, April 22, 2020 Supervisor's Training #5 Friday, May 1, 2020 **Customer Service** Tuesday, May 5, 2020 Mission Orientation Wednesday, June 10, 2020

#### **Trainers Wanted!!**

Thursday, June 18, 2020

We need Volunteers to facilitate sessions on:

- ⇒ Outlook Email Management
- ⇒ WebAdvisor

Staying Organized

⇒ Colleague/Datatel

If interested, please contact Shannon Raum!

## Succulent Workshop—June 26th Getting Crafty With It!



For more information on the trainings, please visit <a href="https://www.ndm.edu/human-resources/">https://www.ndm.edu/human-resources/</a> <a href="mailto:training-development">training-development</a>

#### SAFETY ALERT

**Please remember to lock your office doors and secure all valuables!** We are a very trusting community and unfortunately, criminals are taking advantage of that. Please be mindful of your surroundings and make sure your valuables are always secured before leaving your office, even for just a moment.

#### **Sun Safety Month**

It's that time of year when we all love to be outside in the sunshine, but sometimes we can get a little too much sun.

Take a moment to watch this quick

Brain Shark video from United

HealthCare to learn how you can
keep yourself and your family safe
while enjoying time outdoors.

UHC—Surrounding our members with empowerment and support whenever they need it.



#### **Skin Protection**

Want to take steps to protect your skin? Taking a good look at your skin is a good place to start. Do you see anything unusual? Any Changes?

Knowing how your skin normally looks is the first step to help spot a potential problem. Skin cancer is highly treatable when caught early, according to the America Academy of Dermatology.

Take a good, long look. The key to a good skin check is thoroughness. Inspect your skin on a regular basis, area by area:

- Trunk—front, back and both sides
- Face, neck, ears and scalp
- Fingernails, palms, and upper and lower arms
- Legs, buttocks and genital area
- Feet, including toenails, soles and between the toes

Some areas, like the scalp, can be difficult to check by yourself—use a handheld mirror or ask a loved one to help you out.

Who's Looking? Everyone should keep an eye out for skin changes. Fair-skinned people are at higher risk, but anyone can get it.

#### **Recipe of the Month**

Turkey burgers always sound like a great idea, but they too often taste like a fat sawdust patty. No more, friends! Mashing avocado into the turkey mixture helps prevent the meat from shrinking and drying out during cooking, which is why these stay awesomely juicy, even when they're cooked all the way through. Recipe Here



## NurseLine

For the right care at the right place.



When you have a health concern, it can be difficult and time-consuming to find the information you need to get the right care. With telephone and online access to experienced registered nurses, you'll get the help you need to make more informed health care decisions.



#### Your health advocate.

One toll-free number connects you with a registered nurse who will take the time to understand what is going on with your health and provide you with personalized information. As part of your health plan benefits, nurses are available 24 hours a day, seven days a week, at no additional cost to you.



#### Your one-stop source.

Whether it's midnight and your baby has a 102-degree temperature, you need help managing your diabetes or you're not sure if you need a doctor, urgent care clinic or simply advice, NurseLine can help guide you to the care and services you need.



#### Here for you 24/7.

To talk with a NurseLine nurse, call the member number on your health plan ID card.

#### NurseLine is here to help you:

- Chat with a nurse live on myuhc.com<sup>®</sup>.
- Understand your symptoms.
- Decide where to go for care.
- Learn more about a diagnosis.
- Explore treatment options.
- Understand medications.
- Find a doctor, hospital or specialist and see if a doctor is in your network and accepting new patients.

## Make a SPLASH!

Fun ways to flavor your water.

Freeze your fruit. Add frozen berries for flavor and color. Or freeze pureed fruit or 100 percent juice in ice cube trays.



Very Berry



Mango Delight



Marvelous Melon

**Squeeze in citrus.** Cut fruit into wedges or slices — or just splash the juice in.



Lemon Lover



Luscious Lime



Orange Fusion

**Go herbal.** Add unique flavors with chopped or whole herbs and spices.



Minty Refresher



Juicy Ginger



Basil Sipper

No recipe to follow! Quantities of fruit and other flavorings can vary based on taste and what you have on hand.

**Mix and match.** Whether it's a full pitcher or just a glass, get creative.



Green Goodness cucumber + rosemary



Strawberry Sparkler strawberry + basil + sparkling water



Tropical Treat pineapple + kiwi + mint

Snooze and infuse. Mix your fresh pickings with cold water — and refrigerate overnight for maximum flavor.

Fruit and vegetable peels may carry bacteria, so be sure to rinse produce thoroughly before slicing or serving.



# DIGITAL WALLET Now Available!

Make life easier with Digital Wallet, now available for your First Financial Visa® credit and debit card. Make quick and secure payments online or in stores with your mobile device, all with the peace of mind that your payment information is never shared with merchants or stored on your device.

#### For more information:

**CLICK** www.firstfinancial.org **CALL** 410-321-6060, option 5



## REFINANCE YOUR AUTO LOAN

Rates from 7500 APR\*



\*Annual percentage rate (APR) as of 4/24/19 based on product, credit score, loan amount, loan to value, and term. Rates, terms and conditions are subject to change without notice. Maximum loan to value 125%. Motorcycles excluded.