

AAOU SSC Newsletter

ACADEMIC AFFAIRS OTHER
UNITS SHARED SERVICES
CENTER



FROM THE DESK OF...

MIKE RENDA

As we transition from Winter to Spring, I find it helpful to reflect on the lessons and experiences we have gained over the course of this fiscal year. I am happy to announce that we have on-boarded a new department, the Academic Success Center.

As we look to the future, we are excited to continue adding new departments under the AAOU SSC umbrella, as well as the new relationships and perspectives they bring with them. Additionally, we are pleased to be working with the Human Resources department on several system improvements, which will help us continue to improve our efficiency in processing your requests.

Though we cannot predict what the Spring and Summer will bring, the AAOU SSC has remained committed to progress and improvement, and in that effort, we invite you to share any thoughts or ideas you have which would improve our ability to serve the needs of our departments. Thank you all for your continued collaborative efforts, as they have been invaluable in shaping our ability to meet your needs.

I hope everyone gets the chance to enjoy the sunshine in the coming months.

Best Wishes,
Mike Renda

*SPRING/SUMMER 2021
NEWSLETTER*

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Managing Nepotism and Background Checks

Contingent I Contract revised with updates

In the last year, Human Resources published an update to the Contingent 1 contract. The template document, once two pages, now includes a third page and additional questions that the hiring manager needs to complete. Primarily, the new sections generally address nepotism and introduce control on background checks.

[Click for more information!](#)

Cleaning out the Notebook...

- The department formerly known as International Education Services (IES) is now The Center for Global Engagement (CGE). The re-branding supports and facilitates global academic initiatives by advancing the international exchange of students, scholars, and faculty by providing leadership in intercultural learning through study abroad. Their website includes [Immigration and Travel alerts](#).
- When reaching the selection phase of the hiring process, to the fullest extent possible, be sure to coordinate the candidate's start date with the AAOU SSC to ensure the timely delivery of the first paycheck. Remember, the federal government mandates that [employment eligibility in the U.S. \(I-9s\)](#) must be established within three days after starting work if not completed before the start date.

It's Spring 2021, and the AAOU SSC Staff would like to share...

Feta & Tomato Pasta

- 17.5 oz cherry or grape tomatoes
- ½ cup extra-virgin olive oil, divided
- 7 oz. block of Greek feta cheese
- Freshly ground black pepper
- Fresh basil leaves, for serving

- 4 cloves garlic, halved lengthwise
- Kosher Salt
- ½ tsp. crushed red pepper flakes
- 12 oz. medium-length dried pasta such as campanelle, rigatoni, or rotini

1. Preheat to 400 degrees.
2. In 9x13 dish combine tomatoes, garlic, and ¼ cup of the oil. Sprinkle with salt and toss to coat. Place feta in the center of the tomatoes and garlic and top with remaining oil. Sprinkle the entire dish with pepper flakes and black pepper. Bake for 40 minutes until garlic is soft and the tomatoes have burst their skins.
3. Meanwhile, bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve 1 cup of pasta water before draining pasta.
4. Mash the feta and tomatoes with a fork and mix until combined. Mix the sauce with pasta, adding reserved water as needed if it looks dry. Taste and season with salt and pepper. To serve, divide among bowls and top with plenty of basil leaves.

718 cal, 40g fat (12g saturated), 44mg Cholesterol, 596mg sodium, 66g carbs, 5g dietary fiber, 8g sugar, 19g protein.

Recipe adapted from [Jenni Hayrinen's Liemessa blog](#) courtesy of [The Washington Post](#), February 11, 2021.

Staff Milestones

John C. Roemer - two years with AAOU SSC
Christina Rolle - two years with AAOU SSC
Vania Cruz - three years with UMBC & AAOU SSC

Reminders

Please pay close attention to the HR and Payroll calendars for the upcoming holiday deadlines: [HR Paperwork calendar](#)

Upcoming Training Opportunities!

Coming Soon to WebEx Spring/Summer 2021:

• The AAOU SSC is planning a JE training session. Please stay tuned for details in the coming weeks.

• In preparation for the FY22 budget period, Martina and Vania are planning a budget training session. Please stay tuned for details in the coming months.



Contact us!

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