

Student Dining Committee

10/30/2013

In attendance: Paula Amols(Dining Director); Tim Bruce(Department Chef); Jenna Salza; Ashleigh Kendall; Rebecca Cashman

Paula took a quick survey of the students present, asking what would make them more likely to buy an item: 1—a small drop in price or 2—including a side and beverage for the current price. All 3 students voted for option 2.

Ashleigh asked about the White/Regents dinner at T-Room. Paula reported that Corky(White College Head) had contacted Terri Benton(Dining Associate Director), and she in turn had e-mailed back and not yet had a follow-up response. At issue is the point of the dinner itself—Corky has said the students in White like it for the convenience, and want to be able to just come and go like they do at Winslow. Dining has said that the original intent of the dinner was for it to be a “college” dinner, to bring together the college residents in a more convenient and private location so that they could interact as a college and perhaps even have a program of some type. If all the residents want is to be able to eat and go like they do at Winslow, then they need to go to Winslow.

Rebecca reported that the RAs at Springer-Franklin are unhappy at not having a “to go” option at late night. There happened to be an RA from another college present, who said that even during the 6pm-9pm shift there is a 30 minute break allowed. So it is unclear why the RAs at Springer-Franklin can't use that time to go to Winslow and get a to-go meal, or they also have the option of getting it before 6pm. Rebecca will let the RAs know what was discussed and report back if there is any additional information or feedback.

Information was provided to follow up on some complaints about the personal pizzas at Winslow not being cooked completely. Some investigating turned up a couple of mistakes that were causing this, one being the dough stored in too cold a refrigerator, the other not changing the temperature setting on the oven when making the switch between lunch and dinner service. This has been remedied. And, for the student who liked his pizza very well done but had been told staff was not permitted to run a pie through a second time, this rule has been changed and if anyone wants their pie to go through the oven twice, they just need to let the pizza cook know.

The next meeting will be on Thursday, November 14th.

Minutes submitted by Paula Amols