Student Dining Committee Meeting

10/03/2013

In Attendance: Paula Amols(Director of Dining), Brent Richey, Rebecca Cashman, Jenna Salza, Rachel Warmack

Paula asked for some suggestions on how Dining can better reach students to let them know about the Dining Committee, in hopes of getting better attendance. Some suggestions:

- Table tents at Winslow;
- Put it on the sandwich board sign Hart uses;
- Signs at CCT, since so many students stop there;
- Put it on University Twitter account.

All of those are great ideas, and Dining will get to work implementing them.

A request for low fat or even fat-free cottage cheese, instead of the full fat cottage cheese being put out now. Paula said fat-free might be a stretch, but low fat would be a good compromise; she will talk with Chef Tim Bruce about this. Also a request about low sugar yogurt—is it available and can we provide it? And what about perhaps offering sliced apples, some people like to add that to their yogurt and even to salads. That could be accommodated, Dining would need to provide an apple slicer/corer.

Complaint that sometimes the fresh berries, particularly strawberries, are sour. Paula explained this is sometimes just a function of the time of year and quality of the berries, and since strawberries are so popular, it would be hard to pull them just because they're not at their best time of year.

Also requests for more fresh fruit. Peaches were mentioned. Paula let everyone know that Chef Tim does try and bring in as much fresh seasonal fruit as possible, but some have not proved to be very popular so aren't carried anymore, or not as frequently.

Paula let everyone know about that Dining has been having some issues with the fresh sushi from Jasmine's, and while hoping to continue the product through the semester, would be looking for a new vendor for fresh sushi. This would likely take the form of contracting with a company that would provide a sushi chef and staff to make the product on site, with Dining collecting a commission on all sales.

Paula asked for some suggestions on potential stops for the Pony Express. Rebecca asked if it could get to the Carmen Center prior to 11am, because a class starts then and those attending it aren't able to get food before having to get to class. Paula said Dining would look into how they can make that happen.

There was a complaint that someone had gotten a pizza a couple weeks ago from the delivery service, and the cheese had been displaced, presumably because the box with the pizza hadn't been handled

carefully. Paula said she would let the manager know, so the drivers could be reminded about being more careful.

Also the observation that on the Monday before Fall Break, a worker at the Mongolian grill was seen wiping the sweat off his face with his gloved hand, and then continued to cook while wearing those same gloves. Paula will let Chef Tim know so that he can address this.

12 grain bread has not been available at the deli in Winslow. Paula explained that Dining has been having some supply issues with its bread vendor and that is the likely source of the problem; Dining is working on getting this resolved.

A comment that sometimes when 2 paninis are being made in one machine, the orders get mixed up when being given to the customers. Also that some paninis are being burned.

Follow-up information from last meeting:

1—the request to bring back the chocolate taco ice cream novelty at Fast Track—those haven't been available for 2 years, and Fast Track doesn't do novelties anymore;

2—request for spinach at the deli, for sandwich topping—DONE

3—lemons for the tea—DONE

4—a complaint about the personal pan pizzas not being made or cooked correctly—the managers and shift managers have been notified and told to keep a close eye on this station, and to do re-training as needed.

Next meeting will be on Thursday, Oct. 17th, 5pm, Hart Café

Minutes submitted by Paula Amols