

DINING SERVICES COMMITTEE MEETING

Thursday, December 1, 2011

12:00 noon

JRC 224C – The White Room

Present: Holden Bale, Chris Dorman, Travis Greene, Jenna Holt, Michael Hunt, Sara Kay, Eric Mistry, Les Ollinger, Andrea Tracy, and Dick Williams; also Laura Kaiser, Mary Kirk, Jeanette Moser, Barb Shell, Vicki Wade, and Autumn Wilke.

Absent: Nancy Combs and Sam Mulopulos.

Dining Services Updates

- 4th Annual Holiday Dessert Extravaganza – Tuesday, December 13, 2011. The menu was shared. Dining Staff prepare their favorite holiday treats as their gift to the students.
- Study Break – Wednesday, December 14, 2011 – hard ice cream and toppings.
- Close down schedule for Out Takes, Marketplace, and Grill was reviewed. Last meal is Friday 12/16/11 lunch.
- End of meal plans including dining dollars is Friday, 12/16/11.
- Now is the time to submit plan changes for spring. Final deadline will be Friday, January 27, 2012.
- DS>BEST mandatory training scheduled January 18, 2012 for all Dining staff.
- ServSafe certification training scheduled January 20, 2012 for any staff member with expiring certificate or who has not taken the course yet. Our goal is always to achieve 100% staff certification (very unusual for operations).
- Reopening schedule for Marketplace, Grill, Out Takes for spring semester was reviewed. First meal in Marketplace is dinner, Sunday, January 22, 2012.
- Marketplace Special Monday 1/23/12 Chinese New Year.
- The Spencer Grill served 266 customer appreciation beverages yesterday.
- General discussion of providing meal service for early returning students, athletes. It comes down to funding and commitment.

Follow Up from Last Meeting

- What happened to the second microwave? Would like another one available in the Marketplace. *After checking on the electrical supply, an additional microwave has been provided.*
- Question about reduction in donuts served at breakfast. Chef Scott reported that we were trying to cut back on fried donuts due to production issues. A new more efficient donut fryer just arrived, and will be increasing donuts served very soon. *Update – equipment received, still waiting for FM to install.*
- Students would like fresh carrots/celery with dip or peanut butter option available at the Spencer Grill. *Now available for \$2.50 at Grill. Sample was shared.*
- Eric would like to see
 - Dorothy Lynch dressing – *not a mover.*
 - more sandwich dressing choices – *8 are currently offered.*
 - return of the Sugar and Spice program (offering small amounts of eggs, flour, milk, and oil for students wanting to do their own baking). *Dick reports this is not feasible, but will sell individual raw shell eggs at The Spencer Grill, and evaluate the usage.*
 - muenster cheese (very soft making it difficult to slice, but Dick will talk to Chef about options)

- Sam has been noticing that 8th Avenue Deli is not efficient, not quick, students are unsupervised. He has volunteered to help train the student employees in efficient and proper deli sandwich-making techniques.

Comments and Questions from Campus

- Eric would like to see buckeyes served on a regular basis. Holden would like to see peanut brittle.
- Holden asks that Dining consider opening the Spencer Grill early for a few hours on Friday and Saturday in January. Student staff will be returning beginning Wednesday.
- Travis inquired about the ISO recipe winners from the recent ISO food bazaar. Dick is meeting with their representatives soon.
- Eric requests sprinkles, whipped cream with every pie, Asian teriyaki and bbq sauces with chicken nuggets and sandwiches, self serve sauces at the salad bar.
- Jenna has researched a coffee program that is "fair trade plus" which means more is returned to the farmers. She would like it to be considered for use in Dining Services. Dick and Mary explained the current coffee program in use, and will look at her information.
- Autumn remarked that there have been many grounds in the coffee lately. Liked the test recipe containing andouille sausage and crawfish.

Last meeting for fall semester. First meeting for spring semester will be Thursday, February 9, 2012 at 12 noon in JRC 224C.