

DINING SERVICES COMMITTEE MEETING

Thursday, October 6, 2011

12:00 noon

JRC Dining Conference Room

Present: Holden Bale, Nancy Combs, Chris Dorman, Jenna Holt, Sara Kay, Eric Mistry, Andrea Traci, and Dick Williams; also Laura Kaiser, Mary Kirk, Barb Shell, Vicki Wade.

Absent: Travis Greene, Michael Hunt, Sam Mulopulos, and Les Ollinger.

Dining Services Updates

- Water bottles were eliminated at Out Takes as of 10/3, not much protest so far.
- Fall Break service hours – Marketplace hours attached
 - Out Takes closes Thursday 10/13 at 10 pm, reopens Monday 10/24 regular hours
 - Grill closes Friday 10/14 4 pm, reopens Sunday 10/23 regular hours
- G-SAP Update – have received very positive response, need to go through inspection process to ensure humane treatment of the animals.
- Spencer Grill has had a rough opening due to many new staff members. Will run employee appreciation day next week, any coffee or fountain drink for \$1. Panini special planned for after break now that new machine is in use.
- Spencer Grill will be closing at 6 pm on Saturday 10/8 for the 10/10 party. Student security staff will be present at Marketplace entrance to assist if issues occur. Alcohol not allowed in Marketplace.
- Dick reviewed the Dining policy maintaining the Marketplace as neutral territory with no exceptions made. This is out of respect for the rights of all diners. To be fair, all requests for information distribution, etc, are denied. Students responded that they understood this and were in support of this.

Follow Up from Last Meeting

- Request super size mozzarella sticks order from Spencer Grill. Mary will follow up next time on this.

Comments and Questions from Campus

- Suggestion of “pizza ingredient of the week” at Spencer Grill.
- Faculty working lunch order form needs to be removed from Dean's web page.
- Request to have Grill open during fall break based on the number of students who will be on campus. Dick and Mary will look into this.
- Committee members expressed concern and frustration about the frequency that the on-line menu is down. Dining is also frustrated. Other options for distributing the daily menu were discussed, including e-mail, Twitter, and Facebook. Dining will look into e-mail (preferred).
- Question about the status of having nutrition information available on line. Dick reports that Britt, our dietitian, is working on main items right now, hoping to have something ready to go by second semester. It is a very sizeable task, with over 5000 food items to be researched.
- Question if we have looked into offering a natural sweetener like Truvia. Dick will look into this.
- Chris passed on that some students have asked if the backup items at Out Takes could be increased in “quality” so that when the main entrée runs out, there would be a nicer substitute (example nicer bagels, etc.). Dick will discuss with Chef.
- Question about increasing the \$\$ contribution per person from Dining for FOG Fast. Dick explained that it is only the money budgeted for the raw food cost of the meal not consumed.

When asked whether labor could be saved and the contribution increased, Dick replied that it would not be right to lay off regular or student staff, and to have their saved wages contribute to the cause. It is for that reason, and the fact that students not participating in the fast still have to be fed, that only the raw food cost is considered for the contribution.

- Would like smoother/creamier hummus. Dick will discuss with Chef.
- Would like margherita pizza more often. Dick will discuss with Chef.
- Students expressed appreciation for return of china mugs to the Marketplace, although Dick says they seem to be chipping more frequently. Any chance of bring your own cup to the Marketplace; Dick responded probably not due to potential for increased costs and abuse of program.
- Question about unconsumed meals going to waste when a student does not redeem all meals each week. Dick explained how the meal plans are all priced based on anticipated percentage participation or attendance, not actual meals offered. The student on full meal plan has the opportunity to eat 20 meals in a week, but the plan was priced based on our records that they do not eat 100% of those meals. This is a concept that there is much misunderstanding about.

Next meeting will be Thursday, November 3, 2011 at 12 noon in JRC 224C.