

## **DINING SERVICES COMMITTEE MEETING**

**Thursday, October 8, 2009**

**12:00 noon**

**JRC Room 224A (The Day Room)**

**Present:** Holden Bale, Nancy Combs, Will Davidson, Travis Greene, Kendall Holley, Jake McVeigh, Claire Moisan, Les Ollinger, Gabe Schechter, Eric Vos, and Dick Williams; also Mary Kirk, Jeanette Moser, Ben Offenberg, Barb Shell, Scott Turley, Vicki Wade, and Terry Waltersdorf.

**Absent:** Jonathan Ismail.

**Introduction of New 2009-2010 Committee Member** – Gabe Schechter replacing Ben Offenberg as representative from SGA Cabinet.

### **Dining Services Updates**

- Fall Break – hours will be posted on Dining web page.  
**Out Takes** closes Thursday 10/15 at 10 pm – reopens Monday 10/26  
**Grill** closes Friday 10/16 at 4 pm – reopens Sunday 10/25  
**Marketplace** hours Sat-Sat B 9-10; L 12-1; D 6-7  
Sunday L 12-1; D 5-7 -- Monday 10/26 resume regular hours of service
- Local Foods – update on article in S&B vs. the truth. Dining Services was very disappointed with the article. Currently we purchase everything local we possibly can except for poor quality and unrealistic prices (\$4 per tomato). Dick and Terry spent considerable time with the reporter and supplied her with quite a bit of information about our local foods program and all that we are doing, but none of it was included in the article. We have challenged ourselves to do a better job of communicating our own information regarding local products used and served.
- Several of our culinary staff are taking American Culinary Federation examinations soon. This is a way to offer professional opportunity and growth to staff members interested in advancing their skills and knowledge.
- Marketplace Special Thursday 10/29 Oktoberfest – will be serving traditional German themed items.
- Grinnell Dining was featured on line in the Daily Beast article on “Best College Food.”
- ServSafe Starter is a basic web-based sanitation course offered through the National Restaurant Association’s Education Foundation. Grinnell Dining is encouraging student employees to take this 90 minute course to improve their basic sanitation knowledge, which will help them in their work in Dining. Approximately 10% of Dining’s student employees have already signed up to take course. Pay for time spent and other incentives are being offered to encourage as many employees as possible to take advantage of the training.
- Britt McConnell, RD/LD, is tentatively looking at November 11 for her “Nutrition 101” session for students. Will have more details at next meeting. Next Wednesday Britt’s nutrition presentation in the Marketplace will be on eggs. She is available to meet with students on Wednesdays.

### **Follow Up**

- Changes in requirements for student members of Dining Committee -- Ben have experienced difficulty in appointing students who meet those requirements. He believes that original rationale is no longer valid; a single dining hall and today’s electronic communication between students no longer necessitates having student representation from different parts of campus. He will put together a proposal for review, and send to Barb for distribution to members of the committee. It will then be discussed at the next meeting.
- Eric relayed at the last meeting that students have expressed that they are having difficulty with the location of the dessert serving counter. In its present location, the desserts are too tempting

and they are unable to avoid them. Dick looked at possible alternative locations, but no other area offers plenty of space for customer flow and availability of electrical service in the floor.

**Comments from Campus**

- Kendall asked about the policy of trading chips at Out Takes. Sometimes it is allowed, sometimes it is not. Mary will consider and follow up at the next meeting.

**The next meeting will be Thursday, November 5 at noon in JRC Room 224A (The Day Room).**

Minutes from meetings will be posted on web site. Reminders are sent out the Monday before each Thursday meeting. Please reply to those reminders.