



DINING SERVICES COMMITTEE NOTES
WEDNESDAY, APRIL 8TH, 2015



- Events/Promotions
 - Mondays – Mindful Mile with Aliz
12pm-12:25pm – 1855 Room – weather permitting
 - Monday, April 6th – Friday, April 10th Unity Week
11am-2pm – The 1855 Room
 - Tuesday, April 14th – Arabian Nights upscale dinner
4pm-9pm – Eick
Celebrating the art, music and folklore of the Middle East
Henna artists, Arabic writing, and authentic cuisine
 - Tuesday, April 21st – Chef Spotlight: George Miliarexis presents Greek Cuisine
11:30am-2:00pm – The 1855 Room
 - Month of April – BLT Month
BLT Specials at the Lions Den
Baja Avocado BLT Wrap, Pest Chicken BLT Sandwich, & Turkey BLT Croissant
- Surveys
 - We did not reach the additional 100 participants to add an IPAD Mini as a prize.
- Mindful Hot Entrees are now available at the Lions Den
 - Shrimp Alfredo, Shepard's Pie, Shrimp and Veggie Pasta, and Sage Roasted Turkey Breast
- DSC Staff Member of the Week/Month
 - Nominations?
None

- Follow-Up
 - Is it possible to get the Venti (20 oz) size in the Library Café and Ed. Café for iced coffees?
 - Chef George is still looking into this however he has high hopes for being able to bring in this size.

- Comments from students:
 - I do not understand why I can't get a chicken patty at the grill without the buffalo sauce. They say they cannot do it when I ask. Chicken patties should also be a more regular item.
 - Response: Employees will be instructed to serve patties without buffalo sauce from here on out. Brian will look into the grill menu rotation to review how often chicken patties are being served currently and will decide on an adjustment from there.
 - We do not have a wide selection of fruit. We only have apples, bananas, and oranges. We should have grapes, berries, peaches, etc.
 - Response: This is a cost issue. When fruits are in season, we try to offer them as much as possible.
 - Myself and a few other students had to wait in line for food that was already done at the grill. It's ridiculous that we have to wait that long in line for food that is already cooked.
 - Response: Eick managers, Jen & Tyrell will be asked to watch out for this issue during rush hours.
 - Complaint about brownies having the wax paper stuck to them.
 - Response: Our staff is only human – if a mistake like this occurs please inform the bakery staff so that it can be corrected.
 - Vegetable selection is very comprehensive, but more fruits would be nice.
 - See above comment about fruits.
 - Sausage sandwiches at the grill are delicious. Please keep them coming.
 - Response: They are in the menu rotation.
 - The cookie jars are a nice touch.
 - Response: Glad you like it!

- Open-Forum
 - Students were yelled at by employees for getting their own Kosher for Passover meals from behind the salad bar.
 - Response: While our staff should not be “yelling” at students, the students should be asking for assistance from the staff at the salad bar to obtain these pre-packaged meals. We will remind our staff to be courteous and polite.
 - Stations in Eick periodically ran out of Matzah.
 - Response: We’ve instructed staff to make sure that plenty of matzah is stocked during busy hours so that students do not have to wait.
 - The campus Jewish community loved the Spirit of Passover menu and gave TCNJ Dining Services a lot of positive feedback about Passover options. Notes have been taken and shared on how to improve and prepare for next year as well.
 - Grapes only in Simply-To-Go containers
 - Response: Unfortunately our Director of Retail was not able to join this meeting but it can be looked into as an option.
 - On Thursdays it seems as though stations are turning over lunch to dinner before they should be and there’s a lack of selection
 - Response: Quimby’s is the only station that should be turning over during this time. Our Director of Operations looked into this issue, as it should not happen again.