

DINING SERVICES COMMITTEE AGENDA WEDNESDAY, OCTOBER 23, 2013



Events/Promotions

- 10/16-11/15- Stop Hunger Food Drive- Donate nonperishable items in the Atrium at Eickhoff (Larry's Side) during this time. All proceeds will go to Mercer Street Friends.
- o 10/28-10/29- Fall Break- Check out our website for the changes in operation during the break
- o 10/28- Monday (HR Program)- Lunch & Learn to Eat Right: Supermarket Secrets- 1855 12:30pm
 - All faculty and staff are invited to attend a free workshop presented by TCNJ Dining Services RD, Aliz Holzmann, on grocery shopping with your health and budget in mind. Aliz will share tips on menu planning, preparing for your grocery trip, and what to do while you are in the store. In addition, Aliz will share a few quick & easy recipes to prepare healthy meals with your groceries. Don't miss it! (Lunch will not be provided; however, you are welcome to bring a lunch with you!)
- o 10/30- Ghoulish Gathering- Join Dining Services and RHA as we conjure up a ghoulish gathering. Enjoy pumpkin chili, roast loin of pork with blueberry pomegranate glaze, grilled fish tacos with mango cilantro salsa and much more. Stop by the RHA table before you leave for some Halloween inspired crafts!

Donation/Partnership Requests

- SGA Finals Fest
 - Hosting a nutrition- focused event with Aliz
- o Circle of Compassion
 - They would like to set up tables in Eickhoff hall to promote sitting with other students instead of your friends. Thursday in November during lunch and dinner. Cait has reached out to Paige to start working together.

Union Latina

 Would like for Dining Services to donate cupcakes for them to sell in the Student Center. We explained that we cannot donate them for them to sell but we could work with them on the side in Catering and offer them a discount. They will be in touch.

Comments from students

o Good work on the sandwiches. Here's a few things to work on: 1. Do not marinate the chicken in rootbeer- it is unnatural and inappropriate. 2. Please stop serving lamb so often, it is uncommon and most students don't realize they're eating lamb until it's on their plates and then they have to wait in another line. 3. Why is there always chili but not chicken soup? 4. Bring back the cinnabon cereal please.

Response:

- 1. Marinating the chicken in root beer- We marinate the chicken in root beer because that is what our recipe calls for. Most places that serve root beer chicken follow the same process.
- 2. Lamb- Lamb is part of our rotation. We don't serve it often but we try and mix it up.
- 3. Chili but not chicken soup- We are contracted to have a vegetarian, broth and cream based soup every day. There are so many different soups that we need to have a rotation to keep everyone happy. Our vegetarian chili is something we have out every day for our vegetarian students.
- 4. Cinnabon Cereal- Our supplier currently stopped stocking this cereal. If it comes back we will bring it back.
- o Make the ice cream machine colder so the ice cream isn't all melty. We need Zesty Sauce!
- Play different music! Would you be open to having students submit playlists (they would be pre-approved) because the music is repetitive. Thanks!
 - Response: We try and mix it up by changing the station every day.
 This past week we had the 80's and the 90's on.
- Can you make corn pops a daily cereal selection? I saw you had it before and would love to see it come back.
 - Response: Our cereal is on a rotation to keep all of our students happy. Look for it soon!
- There is nothing to drink. Like all day, everything has ran out since lunch and it has not been replaced. There is also no honey mustard and that is upsetting

- Response: If this happens again please talk to a manager. By bringing it to their attention right away they could have solved all of these problems.
- The grill burns the chicken like every time. I get there and see the chicken on the grill that is already done cooking then wait ten minutes for it to be served to me while it is burning. My assumption is that the cooks are instructed to cook them longer to avoid food poisoning but like they are burning them until they are black and gross. It simply is not the right way to cook this chicken. Also, a lot of the time there will be a line of people waiting and like three burgers are on the counter under the heat lamp. No one in line takes these burgers so obviously they want chicken. Often times there is already cooked chicken and sitting in that little bucket thing waiting to be plated but the workers continue making burgers instead of just throwing that chicken onto a plate. It takes until they make more burgers and walk over to the window for me to be able to ask, hey can I please have some chicken. And they simply grab a piece of chicken and hand it to me right away. Why can't they just put all of that chicken that is ready out on the counter for us to eat?
 - Response: We are addressing this issue. The chicken should be put out to eat if it is ready. If you see this again please tell a manager.
- o Hi, I attend the dining services meetings and I just wanted to let you know last week I found a hair in my pizza and I found a hair in my pasta tonight. I know this was brought up at the meeting but I just wanted you to be made aware of it. Thanks!

• Open Forum

- o Emily:
 - Spoke to a gluten free student today in MyZone and they said there were not a lot of options for gluten free students. She invited that student to come to DSC to talk about some ideas or changes they have. Also in MyZone there should be better signage for the prepared fresh items on the white board. Heating instructions on the labels would also be a nice touch.
 - NFCA grade school certification?
 - We are going to start putting heating instructions on the labels for the freshly prepared items. Aliz is available for all students to talk to so please direct them towards her. She is going to look into the certification.

Students

The grill special is never out when I go there. I have to wait for the sign to scroll until it comes up to notify the worker what it is. They then have to go to the back and get a manager. The manager then has to show them how to make the item and it takes forever. They should be out in the open all day.

• We completely agree! The workers should have the materials at their station to make these specials and they should be prepared in an efficient manner.

o Zebi Update

• We are waiting for a board of health approval. The menus are being approved. As soon as we are ready to open everyone from DSC will be notified via email so you are the first to know!