



Dining Services Committee Minutes

Wednesday, November 1, 2017

Events/Promotions

Resident Dining

1. The Atrium at Eickhoff

- Pasta Action Station – Thursday, November 9th from 12PM to 2PM.
- Fall Harvest Theme Meal – Thursday, November 16th from 11AM to 4PM.
- Waffle Sundae Action Station – Tuesday, November 14th from 12PM to 2PM.

2. The 1855 Room

- CityScapes Charleston – Wednesday, November 8th from 11:30AM to 2PM.
- Chef Spotlight: Tony Salzarulo – Wednesday, November 15th from 11:30AM to 2PM.
- Potato Bar Action Station – Wednesday, November 15th from 12PM to 2PM.

Retail

New Simply-To-Go offerings now available at the Lion's Den, TDubs Dining, The Library Café, Education Café, and the C-Store.

Tandoori Vegetable Wrap

Sunrise BLT Salad Wrap

Robusto Steak and Egg Sandwich

Roast Turkey Greens and Grain Salad

Honey red Berry Yogurt Parfait

Honey Pecan Turk/Greens and Grain Bundle

Honey Pecan Turkey & Arugula Wrap

Buffalo Chicken Dipper

Antipasto Baguette

The dining team brought samples of the new Simply-To-Go items for students to taste.

Dietitian Events

- Eat Right @ Eick with Samantha Romeo – Wednesday, November 15th from 4PM to 7PM.

TCNJ Catering

- All students and student groups are eligible for 20% off their food orders through TCNJ Catering – great for meetings, events, socials and more!
- Flavours of Autumn – Limited Time Offers now available – contact Catering or visit our website.

Employee Spotlight – Any recommendations for employee spotlight?

Princess Howard of TDubs was nominated for the Employee Spotlight, and marketing is working on her recognition.

Question & Answer – We invite students, faculty, and staff to share any comments, concerns, or suggestions they may have – what they would like to see in one of the dining locations, etc.

Open Business

Date	Issue	Response	Results
10/18/2017	Concern: Student mentioned that some students do not like the new mints offered at The Atrium at Eickhoff. She noted that she understood why the wrapped mints were transitioned to unwrapped mints, due to wrappers being littered and becoming a choking hazard for small animals.	Thank you for your concern. Ron Pritchard is looking into bringing the previous mints back as well as investigating other options.	Ron Pritchard is talking to facilities about the environmental consequences and the optimal solution.

Resolved Business

Date	Issue	Response	Results
10/18/2017	<p data-bbox="342 247 678 457">Chef Tony requested feedback regarding new & healthy foods students would like to see in The Atrium at Eickhoff.</p> <p data-bbox="342 499 678 688">Karen Roth: There has been a focus on expanding vegetarian and vegan options for The Atrium at Eickhoff.</p>	<p data-bbox="701 247 1084 541">Chef Tony and Ron Pritchard shared some of the current options already available to students at the stations and acknowledged the need to communicate these options with students.</p>	<p data-bbox="1107 247 1463 856">The Dining Services Team is continuing to look at options to enhance the vegan options. Chef Tony also informed students they can request vegan breadsticks at Ceva Pizza and vegan sushi at Bamboo Gardens when it is not offered as a daily special. Marketing materials in final stages of being finalized. No further action is required.</p>
11/1/2017	<p data-bbox="342 919 678 1066">Comment: A new student expressed interest in wanting take-out at The Atrium at Eickhoff.</p>	<p data-bbox="701 919 1084 1444">The student was thanked and informed that this has been discussed at previous meetings and is not possible because of the desire to keep the meal plan cost down for students. Alison Peters also explained that it is impossible to maintain foods at the right temperatures, so take-out options present safety considerations as well.</p>	<p data-bbox="1107 919 1365 993">No further action is required.</p>
11/1/2017	<p data-bbox="342 1507 678 1665">Alison Peters asked students for feedback on the upscale theme meal – Roscoe’s Vacation.</p>	<p data-bbox="701 1507 1084 1938">Students reported that it was well received in terms of venue and menu. Ron Pritchard reported there was a high rate of response to the evaluation, which he felt, was due to it being printed on the backside of the menu. Again, student response was overwhelmingly positive.</p>	<p data-bbox="1107 1507 1365 1581">No further action is required.</p>

11/1/2017	Lauren Konate introduced Rochelle Glover, the supervisor who will be overseeing the STEM Forum Café once it opens.		No further action is required.
11/1/2017	Student comment: So much is discussed at the evening meetings, little remains to talk about at the next daytime meeting.	The meeting was adjourned.	No further action is required.

****Our next Dining Services Committee meeting will take place on
Wednesday, November 8th at 5pm in The 1855 Room****

*All meeting times, dates, and locations can be found at our website:
<https://tcnj.sodexomyway.com/community/committee.html>*