



DINING SERVICES COMMITTEE MINUTES WEDNESDAY, FEBRUARY 11TH, 2015



- Introductions:
 - Rhiannon Fidler – Unit Marketing Coordinator
 - Lauren Franchetti – Executive Chef

- Events/Promotions
 - Today at 4pm - Vegetarian Focus Group
Aliz and Joanna are hosting a Vegetarian Focus Group to help us better plan for the upcoming semester both in retail and resident dining.

 - Monday, Feb. 16th – Heart Healthy Night with Student Nurses' Association
4pm – 9pm – The Atrium at Eickhoff

 - Tuesday, Feb. 17th – Eat Right @ Eick with Aliz
11am-2pm – Eickhoff
Topic: Nutritious and Delicious Dark Chocolate

 - Wednesday, Feb. 18th – 10th Annual Black History Month Dinner
4pm-9pm Eickhoff
Celebrate with the Black Student Union & learn about influential leaders in history and enjoy an inspired menu.

- Re-FRESHed TDubs!
 - What do you think?

 - Student Comments:
 - If I don't get to decide how much my froyo weighs at TDubs why do you charge me by weight?
 - *A per cup price was implemented a few days after the tweet.*

 - I miss the old tdubs quesadilla, these premade mini ones are not satisfying.
 - We are using the same recipe but switched to two 6" tortillas instead of one 12" tortilla. The 6" fit better in our new panini presses.

 - Bring back the cheesesteaks at TDubs.
 - *Cheesesteaks have returned every Wednesday!*

- Fresh Pride Cafe
 - We hope you've noticed our new logo in place in the Student Center. We hope that you'll stop by to enjoy Mindful soups, sandwiches and more!
 - Fresh Pride Café will be staying once the Student Center is renovated.

- DSC Staff Member of the Week/Month
 - *Steve at the grill in Eickhoff.*
 - *Roscoe at TDubs.*

- Comments from students:
 - Just finished a nice dinner but I think adding some berries to our fruit selection would greatly improve the dining experience.
 - *Berries will be offered with Mindful desserts and now and then as a fruit but due to cost and volume they will not be available on a regular basis. The desserts will be added after Spring Break.*

 - My omelet took exactly 39 minutes from the time I ordered till it was done. Why are there two pans? No sense of urgency when there is a line.
 - *There are four pans now, and our new Executive Chef has been monitoring the station and training as necessary. We hope you've noticed an improvement in service.*

 - Can you put cold sliced chicken in with the salad bar? It would relieve a lot of the line pressure at the grill and encourage salad eating. We should be able to have access to the cold chicken for a salad without waiting on a long line
 - *We are working on a solution for this, but need time to adjust schedules and work patterns. We are also hiring more staff to bring the production team up to a full staff.*

 - There were some great pasta and vegetable salads with cheese last semester (feta, fresh mozzarella) I understand that having blocks of cheese would be expensive so perhaps offering pasta or vegetable salads with cheese in them could be a good compromise?
 - *Request was passed along to Chef*

 - Too much non-stick spray on burritos in Eick
 - *Waffle spray is now used at the burrito station.*

- If the rat closes at 10:00 they shouldn't be shutting down the grill to cook meat, burgers, etc at 9:30
 - *This was brought to the attention of the manager to address the night staff.*
- The hard-boiled eggs from the salad bar are typically frozen
 - *We have informed the Chef, and while they were being pulled in a timely manner, we were still having the issue. They are now being spread out on trays to thaw thoroughly.*
- Chicken at Quimby's is frequently under-cooked
 - *Informed Chef – all employees are Serv-Safe certified to ensure food safety.*
- Visited a college with a breakfast smoothie bar with yogurt, milks, fruit, ice and juice – Please consider implementing something similar
 - *We are considering revitalizing our pop-up breakfast program that allows for specialty bars like this.*
- Why doesn't Ceva offer sauce-less pizza for people who can't eat tomato? Why isn't cheese-only an everyday item?
 - *White pizza should be offered on a daily basis - it was brought to the attention of the Chef.*
- Please consider adding almond milk as an option for people with soy and dairy allergies
 - *Unfortunately, almond milk is not available on a large scale like regular milk and soy milk, however we do bring it in for students who request it via a meeting with our Registered Dietitian, Aliz Holzmann. She can be reached at sdhrd@tcnj.edu.*
- Switch back to freshly sliced turkey instead of the slimy pre-cut (multiple requests)
 - *Already switched back to our previous turkey.*
- Been noticing that people are frequently changing in front of their windows visible from the Eickhoff Dining Hall. Is there anything you can do about it?
 - *We have informed Housing Services, who is working on informing Eickhoff residents.*
- The juice dispensers near the cereal no longer offer mango enhanced water and we would like that option back
 - *We have them in stock, but they are rotated so everyone sees the flavor they enjoy.*
- Open Forum

- From SG
 - Can we change from Franks to Texas Petes?
 - *A sample is coming in from Heinz, we'll update you on the results.*
 - Can we have more than just one dispenser?
 - *We can better answer that once we try the sample and see how they can be purchased.*
 - Sweet Potato Fries are great, can they come back?
 - *They are in the rotation at the grill, so you should see them.*
 - Eggs at breakfast are often watery.
 - *We'll check on that for you.*
 - Can we always have teriyaki out at the Wok as a standard?
 - *Sure thing, we'll have it out daily.*
- From RHA
 - Everyone likes the new coffee.
 - Can we get edamame potstickers more often?
 - *We'll order them in to be rotated.*
 - Can we get Cranberry Walnut Cookies more often?
 - *A new bakery rotation is being worked on for release over Spring Break, we'll make sure they are included.*
 - Can the microwaves be cleaned in Eickhoff?
 - *We'll get them cleaned today and will make sure it is regularly done.*
 - Can we use coconut sugar in our cooking?
 - *We use a recipe system that has the ability to print out our nutritional and allergen info. We do not stray from this on much, and do not think coconut sugar is currently used for any recipe in the collection.*
 - Can we have almond butter by the peanut butter and jelly?
 - *We do have a space constraint there, but will see if we can accommodate.*
- From a faculty member – the muffins at catered events seem to be huge, can we consider making a smaller size?
- Chocolate Chip Cookies have been too dark
 - *We're addressing this by adjusting cooking times for the new product we're purchasing.*

- The Mindful flatbread that was purchased at Fresh Pride Café was not the same as what I had at a tasting.
 - *We will make sure that both the retail production team and the catering chef are both following the recipe, as it should be the same for both areas.*

- *Is there a reason we picked Wednesday for cheesesteak day at TDubs? People are often off campus.*
 - *We chose this day because it is our slowest day for business, and we can better handle the volume with an extra item.*

- Could we possibly get Meal Equivalency at TDubs from 5pm – 7pm that could be used instead of the one at lunch?
 - *We can look into the possibility of something like that.*

- Why is there a four topping cap on burritos?
 - *This is how they were costed out and priced. If a student wants more, there is an upcharge.*

- Can we get Bai in?
 - *We'll look into this for you.*