



DINING SERVICES COMMITTEE MINUTES
WEDNESDAY, FEBRUARY 25TH, 2015



- Events/Promotions
 - Wednesday, March 4th – NOLA Revival Lunch
Celebrate the resilience of the Louisiana people in partnership with the School of the Arts and Communications. Enjoy Cajun food with the help of guest chef, Scott Goodstal from Loyola University and learn about the cultural influences of this cuisine
 - Tuesday, March 10th – Eat Right at Eick with Aliz Holzmann, R.D.
11am-2pm – Eickhoff
Topic: Wholesome Whole Grains
 - Tuesday, March 10th – Chef Spotlight: Jackie Baldassari
11am-2pm – 1855 Room
Thai Food
 - Tuesday, March 24th – Mindful Lunch
11am-2pm – 1855 Room
 - Tuesday, March 24h – Wellness Expo
11:30am-2pm – BSC 202 East/West
- Surveys going on NOW
 - Feb. 23rd – March 11th
 - Chance to win Beats by Dre headphones
- Vegetarian Focus Group
 - Nine people in attendance
 - Notes:
 - Soups: more non-dairy cream based soups for vegans
 - More fruits and veggies that are local/seasonal
 - Add veggies as an option at Roscoe's for tacos and burritos
 - More flavor in vegetables (seasoning)

- Wok takes too long – add marinated/flavorful tofu to salad bar and veggie loop
 - Salad dressing alternatives – unique vinaigrettes
 - Less items with a lot of cheese
 - More composed salads with wholesome grains
 - Correct signage and educated staff to help identify options
 - TDubs: Add tofu and oil & vinegar to salad bar
 - *These have been ordered.*
 - Chef Lauren will be working hard to address all of these requests and work them into the menus going forward.
- Follow-Up
 - Making Teriyaki a staple sauce at the Wok everyday
 - Looking into the cost of almond butter
 - Bulk candy at TDubs coming soon
 - *Candy returned on Thursday the 26th!*
 - Looking into Bai juice drinks in retail
 - *The drinks are very expensive for us to bring in, which the cost would be passed on to the student. We have decided not to bring these in for that reason.*
- Comments from students:
 - Not enough spoons/knives
 - *Always inform a manager or staff member if you need something that you do not see available.*
 - *We will be doing an ad campaign asking students to bring back what they have stashed in their rooms.*
 - Found a thick piece of plastic in a strawberry granola dessert.
 - *Please inform a manager when something like this occurs.*
 - I would really love a variety increase in the jelly department. At least some sort of rotation.
 - *Another flavor will be added – looking into options.*

- The tomato soup on Saturday 2/21 is INCREDIBLE - please offer it more often!!
 - *Chef Lauren is looking into the recipe to have it more often.*
- Thanks for offering raisins daily. Could you alternate between golden and dark raisins? The golden ones are delicious and rare at Eick.
 - *Golden raisins are too expensive to have regularly at this time.*
- The wok should be used for fresh homemade pancakes and eggs. The pre-cooked kind is terrible.
 - *These items are currently not pre-cooked.*
 - *Adding these to the Wok also adds allergens to the surface of the grill that were not previously there. This would further limit where students with allergens could get food from.*
- Felt nauseas after eating a cheeseburger from the grill.
 - *Please actively let a manager or chef know if you suspect a food safety concern so that the problem can be addressed immediately. If there is a problem, this will prevent others from getting sick as well.*
- Too many starchy/carb laden foods this semester.
 - *Chef Lauren is looking to incorporate more fresh and local fruits and veggies into the menu.*
- Please make more waffle mix in the morning. There is never enough and they always run out.
 - *We'll talk to the morning chef about making more.*
- The burrito station is too slow.
 - *We'll chat with the staff, however this is a completely custom order station, so service will take longer than a station like Quimby's.*
- On Monday and Thursday classes end at 4:50 and begin at 5:30 so Eickhoff gets slammed during that time.
 - *We will try to be better prepared for the rush.*
- Happy to see how much food was available to a vegetarian who is lactose-intolerant however the food I had was not good at all. The quality of the food in Eick has been very disappointing this semester.
 - *We have recently had a vegetarian focus group, and have already made improvements to the vegetarian selections based on those*

conversations. Our new chef is working through the menus to make even more improvements.

- Could Eick's salad bar have a unique, new salad dressing every day? For instance: ginger-sesame, dijon, creamy balsamic, roasted red pepper, lemon dill, chipotle, peanut-lime, carrot-ginger. This would keep things interesting.
- Open-Forum:
 - Whole Wheat pasta is sometimes not available when it should be.
 - *We'll make sure it's being ordered and cooked.*
 - Can we review the selection of strombolis to try and add some that do not have ham in them? We seem to have a lot with ham.
 - *We'll review our selections and make changes if necessary.*
 - Passover is 4/3-4/11 - please communicate Kosher menu options that will be available
 - *We will put our entire selection cross-campus on a flyer which will be emailed to the Chabat group for distribution.*
 - What Halal options are available to Muslim students?
 - *Currently, there are not any. We spoke with students about Fast-a-Thon, and will be providing some Halal foods on that day at their request.*
 - Wok dishes often get set down by staff and students have to wait a few minutes before they get to ask for a sauce and their food gets cold – Train staff to be more aware of people waiting for sauce while food is cooking on wok
 - *We encourage students to not walk away from the Wok while their food is being cooked. If they were present when it was finished, the sauce would go on immediately.*
 - Caramel Cookies are heavenly!
 - *We're glad you like them!*