

Marist Culinary Council  
October 19, 2017

- Mid- semester break happening next Monday through Friday
  - Pre-ordered dinner box meals are available for pick- up
  - Marist the cow is coming to Campus Crunch, and will be right outside the dining hall. You can chat with the farmers and pet Marist. Having the event outside the dining hall will allow people to see it from the dining hall, and it will hopefully peak their interests to go check it out. There will also be a “pumpkin patch” that students can get their pumpkins from. It is so nice to see the local aspect, having the cow come, and how she will eventually grow up and produce milk that will then be used by our dining facilities.
  - Another RFE cooking demo is coming up, and students have been giving a lot of input about what they want to see in future RFE cooking demos
- “They’re a lot of fun, and we get a lot of positive feedback” -Chef Anthony
- The students sign up through student activities so Chef can get a list and get the proper amount of ingredients (the cap is 15, and usually around 8-10 students attend)
- It’s also free to students

### **Retail**

- People are loving the quinoa products offered in the various retail locations
  - Still getting positive feedback from the boiled eggs and arugula in the salad bar
  - Now there is fresh fruit in the cabaret, and people are loving it. Blueberries will also be sold
  - The students catering guide will be uploaded online
  - People have been saying the fruit on campus has been tasting better and fresher
- it’s been the dining hall goal to keep up with that
- Donnelley cuts and prepares the fruit fresh everyday

### **Open Discussion**

- Students can take home their pumpkins after the contest
- they do donate any leftovers to the children’s home
- can they donate them to the pumpkin walk?
- next year coordinate it with the pumpkin walk so it goes to a good cause after
- Sodexo appreciation week→ collaboration with the photography club. There are 12 volunteers who have been given the employees schedules, and will be taking portraits of them over the next month
- how to promote employee appreciation week? Erica and Abby will eventually discuss utilizing dining hall social media to promote it (the event will take place the last week of November)
- cake in the Cabaret instead of by the Sushi bar so more people could attend and celebrate
- Abby will contact student activities about booking the cab for that date
- do banner in Cabaret thanking the employees
- maybe do a thank you card from the athletes to the employees?
- Going to have a new snack sampling for students