



**DINING SERVICES COMMITTEE NOTES**  
**WEDNESDAY, MARCH 11<sup>TH</sup>, 2015**



- Events/Promotions
  - Tuesday, March 24<sup>th</sup> – Mindful Lunch  
11am-2pm – 1855 Room
  - Tuesday, March 24<sup>th</sup> – Wellness Expo  
11:30am-2pm – BSC 202 East/West
  - Tuesday, March 24<sup>th</sup> - Oatmeal Bar  
7:30am-10:30am – The Atrium at Eickhoff
  - Thursday, March 26<sup>th</sup> – Chef Spotlight  
Chef Lauren Franchetti: Mexican Cuisine  
11:30am-2:00pm – The 1855 Room
- Surveys ended Wednesday, March 11<sup>th</sup>
  - Winner will be announced after Spring Break.
- DSC Staff Member of the Week/Month
  - None
- Follow-Up
  - Kosher foods for Passover
    - We will know what items will be available by Friday and will forward information on.
  - Can almond butter be an option?
    - Almond butter is too expensive at this time.
    - Could possibly be purchased for special events/meals
  - Teriyaki – Is this a daily staple now?
    - Teriyaki should be a staple now. Chef will follow and make sure it is being made every day.

- Jelly flavors – have these been added? If so, what flavors?
  - Strawberry is here and being rotated.
- Hot sauce – did the sample come in?
  - Hot sauce samples were requested from Heinz but we have not received them yet.
- Comments from students:
  - Bring back the chicken cheesesteak at TDubs
    - Cheesesteak night is not as popular as predicted – until they become more popular chicken will not be added as an option.
  - Why can't I get 2 breakfast sandwiches at once?
    - If there is a line you have to come back up for a second. Otherwise you should be able to get two at a time.
  - Complaint about "rotten" apples in Eickhoff
    - We go through anywhere between 500-625 apples a day – there is bound to be a bad one in the batch. Feel free to grab a new one.
  - Request for ALL organic food
    - While not all of our food is organic, we source as much local food as possible, eggs are cage-free, and only sustainable seafood is purchased. This does not necessarily mean these items are organic but they are at least sustainable/environmentally-friendly.
  - I wish instead of ramen you would serve pasta. Ramen is extremely unhealthy and it can be bought at a very low price. I would appreciate a better quality pasta being served.
    - Ramen is a TYPE of noodle popular in Asian cuisine. What you are being served in Eickhoff is not the Ramen brand that is sold in packs for a dollar at the grocery store.
  - Food warning labels need to be more accurately placed to prevent allergic reactions.
    - Staff will be trained.
  - Change back to the previous vinegar being used at the deli (multiple requests).
    - The vinegar at the deli has not been changed. This may have been a one time mistake.
  - Provide lemon wedges at night – used at the salad bar often

- They should be available at night and located near the beverage station. Also looking into dehydrated lemon packets to be offered at all locations for beverages as well.
  - Have applesauce available during dinner time when pork is served.
    - Applesauce is available every day, all day at the Bakery.
  - Would you consider offering half portions of the meals at the lion's den? Most look delicious but are too big. You have to commit all of meal equiv to it, they are rarely 'mindful,' and they rarely have vegetables in them. Smaller portions would allow people to try it for less of a cost.
    - This will be looked into. We are planning to expand the Mindful program. In the meantime, Combo specials are available at the grill and the Fresh Pride Café offers ALL Mindful items.
  - Why are the grapes in the bakery case only for decorations?
    - They should not be in the bakery case going forward.
- Open-Forum
  - Crudite Cups often have unequal ratios of carrots to celery.
  - Soups are often not labeled correctly or in a lay-out that makes sense in the 1855 Room.
  - The burrito station in Eickhoff during the hours of 3pm-4pm is often understaffed and a long line builds. There should be two people running it, not one.
  - Veggies are not being restocked either at all or not quick enough at the veggie loop pasta bar.
  - Students think the quality of food is lesser at night.
  - Students would prefer that Fresh Pride Café be more Mindful: more smoothies and salads should be offered and no dessert should be available. Students also do not want to try it because meal equiv is not offered at this location.
  - Earlier Hours at Eick – weekdays and weekends
    - Karen spoke with SGA Representative after the meeting and explained the contractual barriers.
  - Kerrin, from Circle K, looking to donate food that has reached its "sell by date" to local shelters. She is going to reach out to the General Manager, Patrice Mendes, about this possibility.