



DINING SERVICES COMMITTEE AGENDA WEDNESDAY, MAY 6TH, 2015



- Events/Promotions
 - Mondays – Mindful Mile with Aliz
12pm-12:25pm – 1855 Room – weather permitting
 - Wednesday, May 6th – Asian Heritage Dinner
4pm-9pm – The Atrium at Eickhoff
Partnership with Asian American Association
 - Tuesday, May 12th – Fuel Up
4pm-9pm – The Atrium at Eickhoff
 - Cinco de Mayo specials all week long at TDubs and Lions Den
 - Red Eye Promotion
May 12th – May 19th Finals Week
Combos and specials for coffee drinks and healthy snacks to power students through finals!

- DSC Staff Member of the Week/Month
 - Ray Brown

- PointsBusters!
 - Order deadline is May 13th

- Follow Up from 4/22 Meeting
 - Venti size cups for Iced Coffees at the Library Café have been ordered. We will not be offering the tall size (small) for iced coffees.
 - We apologize for the miscommunication that there would be samples of hot sauce for student to taste test. Operations only received one sample of Heinz hot sauce from our vendor and it is now available in Eickhoff.

- Comments from students:
 - Since when is there a "one drink only" rule for meal equiv and where is this rule stated?
 - The rule is that during meal equiv only one **bottled** beverage may be purchased.
 - The sushi this year has been really disappointing. Nine times out of ten the cook isn't even there. He's wandering around. The Lions Den sushi is much better. The sushi in Eick is prepared haphazardly and is hard to eat with my fingers let alone chop sticks. I also think you should serve the chicken rolls less often. Real sushi rarely has chicken.
 - The issue of the absence of the cook at Bamboo Gardens has been noticed and will be addressed and corrected.
 - We do not serve raw fish but the term "sushi" refers to the style of the roll, the nori (seaweed) and the rice. This style roll "sushi" is authentic. Raw fish or raw fish over rice is called sashimi. The sushi rice is rinsed, steamed, tossed with rice wine just as in a sushi restaurant. The nori, pickled ginger and wasabi are also sushi restaurant grade items.
 - The sushi at the Lions Den is outsourced to another company.
 - The tuna salad and chicken salad at the deli in Eick tasted very old and it made my stomach hurt.
 - Every food item should be properly dated to ensure the quality of the food. However, mistakes can be made and we apologize for this. If something ever seems under cooked, over cooked, or spoiled please let the staff or a manager know so that the issue can be resolved. This helps us to prevent it from happening to other students in the future.

- Open-Forum
 - Aliz is working on creating a 'Eat Healthy for Sports Performance" program that will be distributed to trainers and coaches.
 - Breakfast in Eickhoff will be served started at 7am for finals week.

- Rat will close May 19, 2015 and is scheduled to reopen In January for the Spring 2016 semester as a newly branded restaurant. The Lions Den will close in April 2016 and is scheduled to reopen for the Fall 2016 semester.

- Quality of catering for students was not as high as for staff and faculty.
 - The date of the event of this comment was from last year. If there are issues with food quality in the future, let a member of the catering staff know right away.

- Lactaid is not available in My Zone.
 - Lactaid is available at the bakery

- Would like tall (small) iced beverages at the Library Café.
 - This will be looked into further in the Fall but because of storage and the need for a separate lid we may just stick to the grande & venti beverages.