

Culinary Council Meeting Notes

September 21, 2018

General

- Introduce selection of snack - gluten free variety, etc.
 - Looking for feedback
- Follow us on social media (Instagram, YouTube, Twitter)
 - MaristEats
- Steven Sansola, Suzanne (Accounting), Abby (Athletics), Donna Provost, Jonathan (Catering Director), Aiyisha, and Kate Cole
- Visit website MaristDining.com
 - North End creating traffic for the website to look @ menus
- Texting maristeats 82257 to provide feedback
 - Shares this with managers
- Myers frozen yogurt machine
 - Going live today
 - Vanilla, chocolate, mint chocolate chip, cookies and cream
 - Also frozen yogurt
- **Dining Hall**
- Recap of Cityscapes (summation of the days/cities thus far)
- Oktoberfest
 - Wednesday, Oct. 24th during dinner
- Dining through the Decades (Nov. 7th?)
 - Working with dance team to organize dance performance
 - Community service hours in exchange for free dinner, valley cafe tix, etc.
 - Themed
- Winter wonderland
 - Bring back grills, hot cocoa, marshmallows
 - Wednesday before finals
- Thanksgiving Holiday Pies
 - Big hit: pecan
 - eCommerce site big hit - moving orders online instead of in public
- Tracking food waste
 - 200 lbs of food wasted
 - New sustainability intern
 - Bring figure to light to enlighten students
 - Poster right about dish room
 - Focusing on educational aspect
 - Sustainability Week in October
- Simple Servings station
 - Bringing back International section - missed by students
 - Vegetarian options moving to the hot, homestyle serving section
 - Can't be self-served - staffed & with new glass

- Program has been successful
 - Masses going to simple servings
 - Reduced cross-contamination in the room
 - Proper documentation
 - Athletes also using simple servings section
 - Free of gluten, dairy, etc.
- Allergen free table at major events (?)

Retail shops/North End Dining

- Sambazon acai bois
- Program Peak Boxes - those with faculty/staff meal plan have chance to win sample box
- Oodles bowls (video on Marist Dining Services YouTube Channel)
- Go Wasabi Sushi, Poke Bowls (vegan options) (You Pick 3)
- Always increasing gluten free options: cookies, baked goods, sold in retail locations
- Paper straws
 - Paired with recyclable plant cups (not plastic)
- Quesadillas and guac every Tuesday in North End
- Guacamole in Marketplace every Tuesday
- Build-your-own mac bowls at Cabaret every Thursday
 - Aged cheddar cheese, cavatappi pasta
 - Jalapenos, buffalo chicken, pulled pork, etc.
- New permanent signage at North End in addition to changing screens
- Pagers major improvement in North End
- Tres Habanero - new and improved
 - More customizable
 - Signage on its way
 - Offering is there
- Donnelly Cafe
 - Menu all on one screen
 - Breakfast screen debuted from 7:30-11:30
 - Featuring mediterranean veggie wrap
- North End
 - Carolina Burger
- Cabaret
 - Italian Tortilla Burger
- Stone Steakhouse was a hit
 - Sold over 100 steaks in 3 hours
 - Surprised students with steak dinner
 - Many parents opting into Sodexo texts
 - Parents thrilled at originality - looking for event to happen again
 - Served ribeyes, tenderloins, sirloins
 - Process

- Click link, order on eCommerce
- Kate received receipts, staple with kitchen ticket, given to staff
- Students picked up steaks at North End
 - Came with corn, two pieces of garlic bread, baked potato
 - Served with A1 sauce
- Chicken and waffles set for next years (Sept. 26. North End, Donnelly, Cabaret)
 - Regular butter and syrup this year

Catering

- Taste of Culture Expo Recap
 - Sodexo not diverse enough
 - Wanted to showcase company's diversity
 - Invited students from government board, diversity groups
 - 5-course, plated family style menu
 - Asked students for feedback per course
 - 63 attendees
 - Menu
 - Latin chips and dip
 - Naan bread and dipping sauce, mango chutney
 - Beef empanadas, vegetable samosa, steamed dumplings
 - (North African themed) Mini bunny chow (bread bowl, dipped in curry) (vegetarian and beef options)
 - (Taste of India themed) Butter chicken, bharta (roasted eggplant stew), chickpea flour
 - Rainbow cookie (Italian), middle Eastern cake
 - Service was the biggest wow factor - served sitting down, family-style
 - Plated meals
 - Students appreciated decor
- Faculty/Staff Seasonal Expo Recap
 - Over 100 faculty/staff came to Cabaret
 - Fall Seasonal Expo (highlighted new items on fall menu)
 - Five stations
 - Gave copy of menu and business cards
 - Opportunity to taste a bit of everything
 - Salmon, sandwich station, hot apple cider bar
 - To increase engagement
 - LTO sales already up
 - Goal of \$12,000 of sales - looks like we're going to hit that
- Catering order forms available online
 - Assembled Google form
 - Form goes to Student Activities and Sodexo
 - Piloted with SPC, went very well
 - Able to complete orders, digital feedback provided
 - Waiting on formal approval

- Valley Cafe Tuesdays 11:30-1:30
 - Attendance increasing
 - Handed out fliers for Valley Cafe at Stone Steakhouse
 - Try-Day Friday
 - Valley Cafes part of the pop-ups
 - So far:
 - Southern Barbecue
 - Hispanic Heritage Month
 - Italian- American (coming soon!)
 - Roundtable focus group discussion with students about North End options planned
 - Consider doing it for Marketplace now
 - Much busier since renovation
 - Sustainability Week - October 22-25, 2018
 - Highlight food waste
 - Video, big scales
 - Visual focus/track
 - Food recovery network beginning soon (next week?)
 - Diverting perishable food to local community
 - Food Trucks for Family Weekend (next week)
 - Mid-semester break hours posted on website soon
 - Hours now listed on website for each individual retail location
- Open Discussion/Student Feedback
 - Looking for actors & models for videos
 - Students or faculty
 - Sweatshirts/meal plan update
 - Sweatshirts coming
 - Discrepancy over color
 - Over 100 students upgraded meal plans
 - Work on cards to direct students how to add Thrifty money when card denied
 - Business office
 - Students already running out of Thrifty money

Additional Notes/Open Floor Discussion

- Long lines at Donnelly at class transition time
 - Opening new registers, reassuring students
 - New layout working well, well received
- Incorporate new waffle into menu next week
 - Locally sourced maple syrup (?)
- Apple cider next week, apple cider donuts, etc.
- THX to Sodexo employees - good way to engage students, motivate employees
- Colleagues getting faculty/staff plans - possible promotional table for it at events
- New dietician available for athletes and students with dietary restrictions

- Athletes looking for new toppings for salads, new sandwich options, etc.
 - More variance in Dining Hall needed for athletics