Marist Culinary Council Meeting Minutes September 27th

Resident

- Boars Head at the Deli
- General Mills contest ends the 14th- fill out ballot boxes
- Athlete Appreciation Day went very well this past week
- If anyone wants a special event- go to Gary
- Hours of operation have changed Monday-Thursday 7:15-9:30, Friday 7:15-8:00, Saturday-Sunday 9:00-8:00 (shaved times on weekend and added it to weekdays for students who have night class, etc)
- Next Thursday more local beef and pork will be served, and wild, sustainable Tuna is served campus wide (all beef, pork, and chicken sourced within 200 miles)
- Since we are serving great products we want to make sure the word is spread about that, to keep everyone on campus informed
- The Dining Hall will be decorated on Halloween, and there will also be costume and pumpkin carving contests
- Need to use the suggestion boxes/MyDtxt because it allows the students to address questions and concerns, and allows them to get responses
- Retro Renegade Sweepstakes is over, now Eat to the Beat is starting up (you can enter your name online and win really cool stuff)

Retail

- New hours of operation
- Fresh eggs and turkey bacon are now being served at Donnelley, which opens at 7:30 a.m.
- The slider burgers served in the Cabaret are also now grass fed
- A lot more gluten free snacks are being sold in retail locations (trail mixes, kind bars, crunches)
- Avocado is back in the Deli Bar in Donnelley
- Edamame and Artichoke is back at the salad bar
- The pick three option has changed a bit- used at Dyson, Cabaret, Market Place, Donnelley. All meal plans work for this except the unlimited meal plan. Students can pick chips, cookie or fruit, a beverage, a salad, an entree or sandwich
- Cabaret is opening later because there were minimal people coming in the morning, and the costs of operations were too much in comparison
- Buy two life waters you get a raffle ticket, and have the chance of winning a free bike

Upcoming Events:

- Chef does a lot of cooking demos- it's educational and a lot of fun, and he always starts with fire safety
- The next one is on October 5th, and he is teaching how to make homemade pasta
- The cooking demos can be used for clubs and for team building activities

Other

- Erika took a tour to Storm Field Swiss, and they named a cow Marist, and want to bring Marist the cow to Marist College, it addition to the Campus Crunch event on October 23rd. There will also be garden tours during Campus Crunch
- Erika is going to do a "keeping up with Marist the cow" throughout the semester

Catering

- On October 11 there is a leadership development workshop (Wednesday 11-1) and at 1:00 Chef will be working with Lindsay for a catering showcase- shows clubs what's available to them for special events, etc.
- Catering menu has been updated- lower cost menu for student clubs

Open Discussion

- Freshmen can't participate in the Pick 3 option because they have unlimited access to the dining hall (students who do not have an unlimited meal plan can use one of their meal swipes to utilize the Pick 3 option)
- The 130 plan was lowered to 90 meals this academic year based on feedback from students from various surveys, meetings, and focus groups
- There is really good satisfaction within the Donnelley Cafe; students love the breakfast options, the Boar's Head sandwiches, Salad Bar, etc
- Students have raised grievances about not having food options near the Allied Health building, but next year there will be a Hancock-like cafe in the new Steel Plant
- Freshmen student athletes have issues on weekend meets, because the dining hall is not open early enough for them to get breakfast before games/meets
 - → the dining hall can prepare "to-go breakfasts" for teams, all the teams have to do is come by and grab it. The dining hall will prepare it, and could "workout" a system where it would just cost a meal swipe. The dining hall staff would also need an advanced three day notice so that they are able to prepare it. Students would need to provide names and CWIDs, the upperclassmen could also utilize this option too, they would just have to use a swipe.
- Cameron said him and his club want some good flavors that are more cultural and flavorful when they get catered food from the dining hall for their meetings
- Appreciation Day for the workers in the dining hall is coming up, and it would be nice if sports teams could sign up to help with it (want to finalize the plans for this next meeting)