

Culinary Council Meeting Notes 12.7.18

- Introduction
- Follow us on social media
 - See full nutritionals
- Chef Robert, Kate, Jonathon, Marie, Steve, David, Nina
 - Women's lacrosse player (Haley) + transfer rep from SGA present (Evan)
- People can go to website for nutritional information, hours, etc.
- 82257 to provide feedback
- If an employee does a great job/makes your day, nominate them for the THX employee recognition program
- Take dining satisfaction survey, provide feedback
 - Over 1500 respondents
 - 5 \$50 Visa gift cards, 2 \$250 (?), 1 \$500
 - Know winners by next week
- Vegan day, protein smoothie sampling, mindful meal sampling (Marie)
 - Bolognese got good reviews
 - Looking to roll out more plant forward options next semester
 - Protein smoothie got good feedback (tart cherry, recover from training)
 - Coconut milk, vegan, no dairy
 - Students want to see smoothies more regular basis
 - Morning for athletes after practice
 - Possible to do from sushi station
 - 7:30 - 9:30 (earlier cutoff)
 - One day a week
 - See what feedback is
 - Explore expanding at a different time
 - Mindful meal sampling outside
 - Mushroom and beef burger
 - Quinoa salad
 - Temperature issues (didn't have a way to keep things cold)
 - Designed to fit seamlessly into healthy diet while still being flavorful and appealing
 - Students can look at (heart) symbol and can realize this fits into low sodium, low saturated fat, high fiber, etc.
 - Incorporated into dining and retail locations
 - Have Sodexo bring options to athletics programs and SGA
 - Find a time
 - More effective with captive audience
- Winter Wonderland - marshmallows and hot cocoa outside
- Really made students' day
- Nice way to unwind from finals
- Gingerbread house decorating competition

- Football players took remnants of failed gingerbread houses to construct their own
- Marty came in and played trombone (professor)
- Wednesday night
- Set up next to hydration station
 - Promoted on social media
- Due to student feedback, did World Series Wings at Marketplace
 - BBQ or buffalo wings
 - 6, 12, 24
 - Marist Money, Thrifty cash, etc.
- Cabaret - BBQ blues and Kahoot trivia night
 - Got idea from focus group
 - Interactive trivia
 - Lots of freshmen attendance
- Featured limited time offers (LTOs)
 - Shrimp, fennel, beluga lentil salad
 - Bahn mi burger
 - Tahini ginger crunch wrap (vegan option)
 - Bring sample sizes to student meetings, faculty/staff meetings
 - Only promoted on screens
 - Donnelly screen not rotating right now
 - Capitalize on people in Donnelly lounge, do pop-up events to give samples
 - Bring back Try-Day Friday (?)
- Order cookies, cake, cupcakes
 - Put pictures on cookies
 - Purchase on website
 - Customized birthday cakes, etc.
- Valley Cafe Recap
 - Italian American, comfort foods
 - Sold out 3 or 4 times
 - Looking forward to spring semester
 - Met with Elie, Burcu, Robert
 - Incorporated a couple of ideas of Steve's for the coming semester
 - Encourage collaboration with students
 - Harvest menu this semester, submitted by a student
 - Lower attendance from 7 sell-outs, due to awareness of Pick 3 option at North End
 - Good theme menus always have good attendance
 - Make sure freshmen class know that valley cafe is only a meal swipe
 - Same with transfer students
 - Any time dining students can do that
 - Word of mouth
 - People unaware of this, how to go, etc. ("best kept secret on campus")

- Word begins to spread
- More flyers, Marist '22 did an Instagram takeover
- Open Discussion/ Student Feedback
 - Coffee in the dining hall
 - Sodexo brand of coffee (Amaretto (?))
 - There's a rebrand, but we have the old branding currently
 - Iced coffee events
 - Kids like colder coffee drinks
 - New Garden cafe has nitrus
 - Offer chilled coffee drinks
 - Comments from survey
 - Menu variety
 - Fresh fruit in dining hall
 - Not many options outside of dining hall for anytime dining plans
 - Only \$75 of Thrifty for retail locations
 - Every Tuesday, 11:30-1:30
 - Get ticket at North Cashier, happens in Cabaret lounge
 - More options around campus
 - Main dining hall for eating in (partially to monitor food waste), retail locations are for portability purposes
 - Some complaints about quality of food (SGA rep encouraged students to take survey)
 - Compared to Mercy College, Sodexo is "20 steps up"
 - More variety, etc.
- Garden Cafe in Steel Plant Studio for fashion and arts
 - Built around a winter garden
 - Retail
 - Chef is working on menu options
 - Nice sandwich options, some sides, fresh coffees, iced coffees, croissants, etc.
 - Upscale Starbucks
 - Only use Thrifty
 - 7:30am - 10pm
 - Students from allied health and students from east side of campus can stop in
 - Marketplace doesn't open until 5
 - Reminder: Thrifty is tax free - Marist Money in not
 - Top up Thrifty
 - Rolls over from fall to spring
 - Save the 8% on food and beverage
- Variety of catering options
 - Students aren't aware of what they order from catering with low budget
 - Don't just have to get mozzarella sticks, etc.
 - Indian dishes, Spanish food, etc.

- Cultural expo earlier in the semester to feature diversified catering options for students
- Have events every day
- Events for \$10 and for \$2000
- Sodexo is really looking to employ students in retail, resident dining, catering, etc.
 - \$11.75 (above minimum wage, other campus jobs)
- Online catering orders
 - For clubs
 - Try to get more clubs to use more of the online ordering forms
- Fewer mess-ups this semester
 - Students been good about getting form signed and bring it in immediately
- We will work with a schedule, won't go over 20 hrs a week, flexibility in when students will work due to prioritizing of schoolwork
- Retail
 - Incorporating more students
 - Full Starbucks training, etc.
 - What students are looking for? We're interested in hearing about it
 - Hands on operations, crosstrain with other aspects of the business
 - Very rounded experience
- Student workers have been some of the best workers we've gotten
 - Very detail-oriented
 - Give on-the-spot feedback
 - Customer and employee
- Feedback from Steve
 - Change up variety on salad bar at Donnelly
 - Always have the chicken cubes, maybe add ham, etc.
 - Staff at Donnelly aren't really setting up cold cases and pushing all the product down
 - Want staff to initiate more engagement with customers
 - Health products on counter aren't selling at Donnelly
 - Nina: we have feedback on salad bars, working on it currently
- Hours need to expanded for Cafe, to be open at 5 on the 21st
 - Add Garden Cafe promotion to the end of hours listed
- Colene, General Manager, arrived at end
- Ice cream soft serve machine didn't work
 - Adding an ice cream chest for self-serve, 6 different flavors
 - Students preferred that to the soft serve anyway
 - Will be returning next semester
- Steve looking for more freshmen to come to Culinary Council Meetings
- Add student employee to council - gateway of information?
- 150 seats for Valley Cafe - when it sells out, it sells out