



# MARIST CULINARY COUNCIL

October 7, 2016

## Resident

- “Reinventing the Meal” Gizmos and Gadgets sweepstakes available 10/24
- Pumpkin pie ice cream available per student request
- Pancake dinner will be part of the regular menu rotation after September success
- Chicken Nugget Friday returns every other week starting 10/7
- Wing Night on Alumni Weekend

## Retail

- New LTOs now being served: Pumpkin Whole Wheat Pancakes (Cabaret) and Roast Beef & Ricotta Panini (Donnelly)
- Pumpkin Spice and Cold Brew coffees available at Starbucks locations

## Upcoming Events

- Bodacious Burger during Finals Week in The Cabaret (10/10-10/13)
- Pumpkin Carving Contest (10/17-10/28)
- Sustainability Week: “Garbage to Gourmet” Cooking Demo with Chef Anthony sponsored by CSAC (10/18 @ 5pm)
- Campus Dietitian (10/20) - new format!
- Halloween Dinner

## Other

- Mid-semester break hours
- Marist local sourcing featured in The Valley Table magazine

## Open Discussion/Student Feedback

- Tour guide talking points could be better reflective of dining accomplishments and offerings. Steve to find training opportunities with the admissions office.
- Members encouraged to register for MyDtxt (first promotion for a free pizza was launched this week)



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- The Marketplace Feedback:
  - ⇒ Student request for Wholly Habaneros concept in The Marketplace
  - ⇒ Request to offer a limited breakfast menu from 7:30-10:30, Monday thru Friday
  - ⇒ Positive feedback on the menu changes/additions
- Hot dog bar to be moved to a different station than vegetarian
- Request for extended library hours during finals and/or extending regular hours to Saturday and late evening Fridays. Team to look into options.
- Request for mint chocolate chip ice cream in the Dining Hall. Will be incorporated into rotation.
- Instructions on most effective toaster settings will be added in the Dining Hall
- Group inquired about reasoning for smaller cup sizes at breakfast. Team explained the concept is designed to reduce the liquid waste that's been experienced in the past.
- Students have noticed some gluten free items have not been as regularly present in the MyZone kitchen. Team to address the taking of excessive amounts of product from the kitchen.
- Positive feedback on root beer at the soda machines. Members also noted that plain water often comes with some carbonation. Hydration station was suggested for regular water use.
- Students are interested in showing appreciation for the Sodexo utility workers. Abby to lead a subcommittee that will develop award/appreciation concepts. Will bring ideas to the next meeting (10/28).
- Steve updated team on upcoming renovations to Donnelly Café over winter break.