



MARIST CULINARY COUNCIL

September 16, 2016

Resident

- Dining Hall became REAL Certified in August
- Smoothie Bar during breakfast
- Now serving more local pasture-raised meats
- Healthy snack Monday (first Monday of the month)
- Faculty/Staff dining plans available for purchase
- Silver Loyal B. Horton Award received over the summer
- Valley Café back for the year
- Television now used for college-wide dining announcements

Retail

- New snacks and beverage now available in the shops
- Updated Marketplace Menu now features specialty grilled cheese, breakfast bowls, and more.
- Produce stand now available at The Marketplace for on-campus grocery shopping
- Wicked Wings in The Cabaret (9/19)
- National Coffee Day celebration in The Cabaret, Dyson & Donnelly (9/29)

Upcoming Events

- Campus Dietitian Lunch & Learn (9/22)
- Concessions at football and soccer games
- Family Weekend (9/30-10/2)
- Pumpkin carving contest in October (10/17-10/28)

Other

- MyDtxt—customer feedback
- Student catering menu & procedure
- Napkin Inserts reminder
- Chef Anthony cooking demos & “Great Tastes!” column in Poughkeepsie Journal



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Open Discussion/Student Feedback

- Positive feedback on The Valley Café, including from new freshmen
- Attendees looking forward to “Lunch & Learn” dietitian sessions
- Positive feedback on the smoothie bar in the Dining Hall
 - > Suggestion for a smoothie promotion and/or “pop up” in retail
- Need to remind College Activities about the napkin insert and catering policies
- Request for Donnelly breakfast options (yogurt, oatmeal, & toppings) to be available through lunch at the salad bar
- Discussion over fresh fruit in the Dining Hall. Suggestion to include grapes into rotation.
- Dining to add signage at pasta station to notify students on add-ins that are available
- Guest concern over Pepsi machines being too time consuming, generating longer lines
- Customers enjoying the new dishware
- Positive feedback on The Marketplace menu. Some students request early morning hours at the location for breakfast options.
- Marketing to focus on promotion of produce in The Marketplace
- Chef Anthony cooking demonstrations are having a positive impact. Staff parent notes her son and his friends are having difficulty learning how to cook and manage a kitchen. She’d love to see more of Chef’s programming reach students in the dorms (it was suggested that her son request programming from the RA).
- Student members to forward a name and e-mail of a peer to join the Culinary Council (in an effort to reach the goal of 8 regular student members)