

Culinary Council Notes  
March 27

Introduction

**General**

- Follow us on social media
- Marist eats MydTxt
  - Directly goes to Kate and responds
- THX employee recognition program- Giuseppina Sausto was regional THX winner of FEB 2019
- Marist dining is joining forces with White Ribbon Campaign
  - Walk across campus, Stance against violence against women
  - John Bon created special menu (white themed foods for valley cafe)

**Main Dining Hall**

- Baking with Amina
  - saw 100 students on Friday evening
- Red's best fish
  - Scan QR code on menu and can read about where it came from (can scan on snapchat)
- Food is fashion
  - Capping project and take our food scraps to create dye
  - Chef demo Thursday MArch 28, 6:30-8:30pm dying t-shirts in Cabaret
- Build it Bars
  - Taco build it bar for cinco de mayo, French fries, avocado toast

**Retail Shops**

- Tacos at Marketplace going well, implementing new products such as fruit roll ups going well
- North End new sandwiches, being well received
  - late night snack being implemented next week (sold from 9-11pm)
  - adding new LTOs and implementing new ideas for more variety
- Greyston Bakery- non profit bakery in Yonkers, NY
  - open hire system, Marist is working with them doing fundraising
  - seeing if we could add a red fox brownie
- Customize cakes and cookies for graduation
  - go to marist dining.com
- Gluten-free pizza is a regular offering at the pizza station
- Working on Vegan baked goods options
- Wearable button saying "ask me questions" "I'm here to help" for employees
- Wearable button saying "i'm new"
- Simple serving at donnelly cafe, 8 allergens free
- Donnelly smoothie bowls- popular
- Partnering with resident hall association for Fox-chella
  - Cochella theme
  - sodexo catering the events

**Discussion**

Valley Cafe change from ticket to wristband- he thinks its a good idea but some people are confused as to why there's a change

Wristbands are a test for now to see how it goes

Chick n bap is a hit

Coming back from abroad he's seen a lot of positive things in the dining hall

Noodle bowls: in september there was positive feedback and sales were up, since then sales have declined possibly because it takes too long to make and the recipe and technique has changed.

Declan:

Noodles were plain

Veggies were half cooked half raw

General consensus based off of Steven's research, people would rather wait the time and spend their money on the old version of noodle bowls, if the current technique stays people would not be sad to see it go

Steve brought up online/advanced ordering

Colene brought up menus where students can fill out and hand in before they even pay so the food starts getting prepped in advance

Stadium selling at the basketball games are doing well the customers are having positive feedback to it. Other students wish they had it in thei