



Dining Services Committee Agenda

Wednesday, November 8, 2017

Events/Promotions

Block Plans – On a Block Plan and running out of Blocks? Block Plans can be purchased at the Dining Office in Eickhoff 192 (through the C-Store). These meal plans can be purchased at any point during the semester and will carry over from the Fall to the Spring.

- 25 or 50 Block Plans for The Atrium at Eickhoff
- 10 or 25 Block Plans for The 1855 Room

Resident Dining

1. The Atrium at Eickhoff

- Pasta Action Station – Thursday, November 9th from 12PM to 2PM.
- Fall Harvest Theme Meal – Thursday, November 16th from 11AM to 4PM.
- Waffle Sundae Action Station – Tuesday, November 14th from 12PM to 2PM.
- Waffle Breakfast – Tuesday, November 28th from 8AM to 10AM. Waffle bar will include strawberry topping, cinnamon brown sugar apples, whipped cream, syrup, honey, chicken strips, and whipped butter.

2. The 1855 Room

- Chef Spotlight: Tony Salzarulo – Wednesday, November 15th from 11:30AM to 2PM. Chef Tony will be serving a Contemporary Mexican menu.
- Action Station – Wednesday, November 15th from 12PM to 2PM. There has been a change for this Action Station – instead of the Potato Bar, it will feature Tortilla Crusted Shrimp over Baby Greens with Mango Salsa and Avocado Crema.
- Fall Harvest Luncheon – Thursday, November 16th from 11:30AM to 2PM.

Retail

1. New Simply-To-Go offerings now available at the Lion's Den, TDubs Dining, The Library Café, Education Café, and the C-Store.

Tandoori Vegetable Wrap

Sunrise BLT Salad Wrap

Robusto Steak and Egg Sandwich

Roast Turkey Greens and Grain Salad

Honey red Berry Yogurt Parfait

Honey Pecan Turk/Greens and Grain Bundle
 Honey Pecan Turkey & Arugula Wrap
 Buffalo Chicken Dipper
 Antipasto Baguette

2. New winter drinks from Starbucks have arrived at The Library Café!
 - Peppermint Mocha Frappuchino
 - Chestnut Praline Latte
 - Caramel Brulée Latte

Dietitian Events

- Eat Right @ Eick with Samantha Romeo – Wednesday, November 15th from 4PM to 7PM.

TCNJ Catering

- All students and student groups are eligible for 20% off their food orders through TCNJ Catering – great for meetings, events, socials and more!

Karen Roth asked if there is any evidence of an increase in student participation. Ron Pritchard reported that the catering numbers have remained stable, but the catering department is looking into working with student organizations.

Question & Answer – We invite students, faculty, and staff to share any comments, concerns, or suggestions they may have – what they would like to see in one of the dining locations, etc.

Open Business

Date	Issue	Response	Results
10/18/2017	Concern: Student mentioned that some students do not like the new mints offered at The Atrium at Eickhoff. She noted that she understood why the wrapped mints were transitioned to unwrapped mints, due to wrappers being littered and becoming a choking hazard for small animals.	Thank you for your concern. Ron Pritchard is looking into bringing the previous mints back as well as investigating other options.	Ron Pritchard is talking to facilities about the environmental consequences and the optimal solution.

Resolved Business

Date	Issue	Response	Results
10/18/2017	<p>Chef Tony requested feedback regarding new & healthy foods students would like to see in The Atrium at Eickhoff.</p> <p>Karen Roth: There has been a focus on expanding vegetarian and vegan options for The Atrium at Eickhoff.</p>	<p>Chef Tony and Ron Pritchard shared some of the current options already available to students at the stations and acknowledged the need to communicate these options with students.</p>	<p>The Dining Services Team is continuing to look at options to enhance the vegan options. Chef Tony also informed students they can request vegan breadsticks at Ceva Pizza and vegan sushi at Bamboo Gardens when it is not offered as a daily special. Marketing materials in final stages of being finalized. No further action is required.</p>
11/1/2017	<p>Comment: A new student expressed interest in wanting take-out at The Atrium at Eickhoff.</p>	<p>The student was thanked and informed that this has been discussed at previous meetings and is not possible because of the desire to keep the meal plan cost down for students. Alison Peters also explained that it is impossible to maintain foods at the right temperatures, so take-out options present safety considerations as well.</p>	<p>No further action is required.</p> <p>Comment: Karen Roth reported that Student Government overwhelmingly voted to not increase the cost for dining plans to cover the expense of take-out service in Eickhoff.</p>
11/1/2017	<p>Alison Peters asked students for feedback on the upscale theme meal – Roscoe’s Vacation.</p> <p>Comment: Karen Roth presented the very positive survey results from the Roscoe event. A student queried why there were so many</p>	<p>Students reported that it was well received in terms of venue and menu. Ron Pritchard reported there was a high rate of response to the evaluation, which he felt, was due to it being printed on the backside of the menu. Again, student response was overwhelmingly positive.</p> <p>Ron Pritchard said that the</p>	<p>No further action is required.</p> <p>Karen Roth has requested that these surveys be distributed at every theme meal. Marketing has already created the same for the next theme dinner and has established this as standard practice. Marketing has also created</p>

	responses.	survey was on the back of the menu, and they were handed to every student.	comment cards for other special meal programs. No further action is required.
11/1/2017	Student comment: So much is discussed at the evening meetings, little remains to talk about at the next daytime meeting.	The meeting was adjourned.	No further action is required.

****Our next Dining Services Committee meeting will take place on Wednesday, November 15th at 2pm in Social Sciences Building, Room 230****

*All meeting times, dates, and locations can be found at our website:
<https://tcnj.sodexomyway.com/community/committee.html>*