



Dining Services Committee Agenda

Wednesday, February 15, 2017

Events/Promotions

Retail

1. Lion's Den

- i. Signage for chip cards at both entrances.
- ii. Menu offerings:
 - Brand new Made to Order salads available at SubConnection
 - Breakfast is available every day at OBC Grill after 3pm until close of business
- i. New Simply to Go specials at all retail locations (available until February 25):
 - Caramelized apple Rollup
 - Peanut Butter and Banana Yogurt Parfait
 - Adventure Boxes:
 - Orchard Harvest
 - Ham Cheddar and Apple Chutney Ciabatta Ham
 - Lemongrass Chicken Salad
 - Spicy Avocado and Veggie on Wheat Berry

2. TDubs

- i. **National Chili Day 2/27** – Chili cook off by the TDubs chefs

Resident Dining

1. The Atrium at Eickhoff

a. Events

- i. **Mardi Gras Mini** – On February 23, Mardi Gras themed lunch
- ii. **Tasting the Tree of Life: Exploring Biodiversity Through Cuisine** – On February 28, we invite you to learn about the evolutionary processes that affect your everyday diet and explore the tree of life.

Tasting event at the Wok will run from 11am to 3pm while the meal runs from 11am to 7pm.

Catering – Running a special for 20% off of food orders. New Winter Limited Time Offers available on website.

Dietitian Events

- Meatless Mondays
- SubConnection Salads – Puneet will be featuring MTO salads at Lion’s Den – February 17, 2017
- Eat Right At Eick – Health food highlighted and its benefits – February 22, 2017
- Heart Healthy Recipe featured at BSC on February 27, 2017
- Mindful Mile
 - Mindful Mile will continue in the Spring 2017 (Date to be announced – March 27, 2017)

Old Business

Date	Issue	Response	Results
2/1/17	Students asked for possibility of “breakfast for dinner” and/or a breakfast burrito at Eickhoff.	Steven Reader and Chef Lauren are looking into this.	Breakfast for Dinner was served on Monday 2/6/17. Next Breakfast for Dinner will be on Monday 3/6/17.
2/1/17	Students want to see both spring mix and spinach as salad base available at the same time at Eickhoff.	Jennifer Armstrong is looking into this.	We will add this to the mix alternating with the current offerings.
2/1/17	A student brought up a concern regarding moldy bread at Eickhoff before the winter break.	We understand your concern.	The bread vendor has since been replaced and no further quality issues are expected.
2/1/17	Students are curious about a Senior Class Fair Dinner in April.	We think this is a good idea and it is a work in progress. Dominique Medler will contact the Senior Class Council regarding this.	We are working on this.

DSC Minutes

2/15/2017

Feedback

- Retail: Chip cards for register
- OBC Grill: Breakfast sandwiches available
- Valentine's Day: Students liked the treats
- Breakfast for dinner was a success
- **Suggestion:** Put calendar in napkin holders. Napkin holders are helpful for publicizing events
- Black History Month Dinner: Haven't heard anything negative from students

Questions from students (*C: concerns R: response*)

The Atrium at Eickhoff

C: Want to know if cups for pudding and fruits are brand new or used and want to know why the glasses were switched out (glasses were environment-friendly)

R: In the process of bringing glasses back

TDubs

C: People refer to TDubs as unhealthy. Want to know if there can be hot healthy options

R: Mindful pasta dish everyday next to macaroni & cheese

R: Look into seeing what other options other than pasta

Lion's Den

C: People like new way to get salads but they don't like how the salad dressings aren't there

R: There should be packets of salad dressing so Food Court management will make sure there will be a basket by the salad bar