



## Dining Services Committee Agenda

Wednesday, March 1, 2017

### Events/Promotions

#### Retail

##### 1. Lion's Den

- i. Starting Monday, March 6 - **Housemade Cranberry Chocolate Granola** available at KinetiCart, Fresh Pride Café, and the Food Court for \$2.99
- ii. Menu offerings:
  - Made to Order salads available at SubConnection
  - Breakfast is available at OBC Grill after 3pm every day until close of business
- i. Simply to Go – new items! Available March 6 – April 15
  - Roasted Beet & Pistachio Sandwich
  - Roasted Turkey, Greens & Grain Sandwich
  - Southwest Adventure Box

##### 2. TDubs

- i. **Taco Tuesday every Tuesday!** Taco specials coming soon, stay tuned!
- ii. **National Cake Pop Day** – Friday, March 24, will be featuring several treats, stay tuned!

##### 3. Fresh Pride Café – Want to highlight that Fresh Pride Café also has a salad bar

## Resident Dining

### 1. The 1855 Room

- a. **Chef Spotlight** – Chef Jeff will be featuring Cajun cuisine on Wednesday, March 8
- b. **CityScapes** – New York cuisine will be featured on Wednesday, March 22
- c. **Senior Cooking Class** – Held on Wednesday, March 29

### 2. The Atrium at Eickhoff

- a. **Fish at Eick** – Fish will be offered on Ash Wednesday, March 1 and then every Friday until April 14.
- b. **Events**
  - i. **St. Patrick's Day Lunch** – Thursday, March 9 at Quimby's Kitchen and Bliss Bakery
  - ii. **Spring Theme Meal** – Monday, March 21

## Catering

- TCNJ Catering is running a 20% off of food orders for students & groups.
- New Spring Limited Time Offers available very soon on our website! Check it out! Contact Catering for details.

## Dietitian Events

- Meatless Mondays
- Eat Right At Eick – Monday, March 20
- Mindful Mile begins on Monday, March 27

## Old Business

<b>Date</b>	<b>Issue</b>	<b>Response</b>	<b>Results</b>
2/15/17	Students wanted to know why the glass cups used to serve pudding and apple sauce were removed (they are environmentally friendly).	We understand your concern. Jennifer Armstrong is looking into this.	Currently we are using plastic containers but we are in the process of acquiring new, different glass containers.
2/15/17	Students sometimes refer TDubs as “unhealthy” due to the options available.	We understand your concern. We currently serve Mindful pasta and healthier options at the Mexican station.	Management will be implementing new Mindful recipes to be served at the hot station in TDubs.
2/15/17	Students love the new Made to Order salads at SubConn, but are concerned about the lack of dressing available.	We understand your concern. There should be packets of dressing available.	Lions Den management will ensure dressing packets are available at SubConnection.

## DSC Minutes

3/1/17

### Lion's Den

- Simply To Go salad boxes are not as full anymore? **LK: We go by the weight guidelines for the recipe. Change to dome lids?**
- Can Meal Equivalency be applied to Fresh Pride Café? **LK will look into this.**

### TDubs

- Can we get more Mindful options in addition to pasta?
- Maybe bring the vegetarian lasagna from Eickhoff to TDubs? Student suggestion

### The Atrium at Eickhoff

- Is there a way to highlight healthy options at locations? **Puneet is partnering with management to address this, the Mindful Clings is a project soon to be implemented in Eickhoff.**
- Dining Services should do a short informative video to educate campus of healthy eating. **Karen is working on this with David Muha.**
- Can we get more (easy to grab) fruit options in Eickhoff? Student did a survey and found that out of 190 people polled, 139 want strawberries, 71 want grapes, 44 want mangoes, 44 want pineapple. **Management will look into this.**
- Simply to Go Strawberries – possible? **LK will look into this.**
- The chicken at Roscoe's does not look fresh, it looks watery and gross. Student wants the chicken used at TDubs & Lion's Den. Student reported feeling ill after eating the chicken and hearing the same issue happened to other students.
- Student noticed an employee at Roscoe's clean the area/counter with gloves, then used the same exact gloves to touch/serve food to that student. Very concerned. **LK responded, may be a training or discipline issue, management will look into this. Employee may be from the night shift.**
- Worker interaction – student stated that employee at deli was all friendly then rolled her eyes at her when she asked for sandwich to be grilled/pressed/etc. Student felt awkward.
- Worker interaction – student complained that worker at Pasta station will see students waiting for food but ignore them or take a long time to put on gloves, etc and help the student.
- Student liked the cheese options at Roscoe's during the Biodiversity theme meal, wants to know if can be used for the mac and cheese.
- Can we get plain Greek yogurt to be used at Bamboo Gardens in the morning?
- Can we get pesto available more often at the Pasta station?
- Can we get dairy-free options at Bliss Bakery? Or use soy milk? Student is lactose intolerant and so are many of her friends. Mentioned the dairy-free muffins at the Library Café are good.

### Education Café

- Egg shells in the grab and go salad. **LK will look into this and contact vendor regarding this, as they provide the eggs for these salads and they are already hard boiled, not shelled.**