



Dining Services Committee Agenda

Wednesday, May 3, 2017

Events/Promotions

Retail

- Simply To Go new offerings – Feedback?
- Grab n' Go Fruit Cups & BYO Smoothies – Feedback?
- Bodacious Burgers Cooking Class – May 5 at 5:30pm

TDubs

- Taco Tuesdays – two left for May!! May 9 and May 16

Traditions

- Mediterranean Chicken Tacos (served with carrots and celery sticks or chips, dipping sauce available upon request) – feedback?
- Any feedback for Traditions To-Go?
- Favorite specials?

Resident Dining

- Fuel Up is on Monday, May 8th – will have Heath & Wellness as a co-sponsor
- Oodles – May 4th and 11th

Dietitian Events

- Puneet will be making an appearance at Fuel Up!
- The last Mindful Mile will be on Monday, May 8th

Old Business

Date	Issue	Response	Results
4/19/17	Student shared a concern that the wok was not open when it should have been (during the weekday during lunch).	Thank you for sharing your concern.	Chef Lauren: The wok should be closed every other weekend and should be open during the weekdays. Chef Lauren will look into it and see why it appears to be closed when it should not be. Shift changes should not be an excuse as to why no one is at the wok, we apologize for the inconvenience.

DSC Minutes

5.3.17

Retail

- Specials: Go through promotions that will fit Traditions menu then serve them for about two weeks.
- Grab and Go fruit cups: Good reviews - students love them
- Banana Fosters Rollup (Simply To Go) – Students really like them, good feedback
- Smoothies: Good reviews; informed members about \$2 off coupon if participate in Mindful Mile
- Taco Tuesdays: Ground beef taco on Taco Tuesdays
- Cooking Class: 8 people signed up for Bodacious Burgers on May 5th at 5:30pm (Lion's Den)
- Discussed the closing of the K-Cart for May 16 and the opening of the STEM Café in Fall 2017. Discussed implementation of K-Cart closing messaging – signage at K-Cart a week in advance to allow students & faculty to be aware of closing while informing them of the STEM Café.

Traditions

- Philly Southwest Chicken Sandwich: Good reviews – big hit among students
- Texas Toast Grilled Cheese (from National Grilled Cheese Day): Good reviews
- Traditions To-Go: Crowded during Meal Equivalency but it's fast and efficient, students really enjoy this program

Dietitian

- Make your own trail-mix bars
 - De-stressers
 - Fuel Up: Has two components
 - Maintaining energy
 - Choosing foods that are brain boosters
- Menu: Highlights meals that touch on the two components
- Event runs from 11am to 4pm
 - Co-sponsoring with Health and Wellness - providing tips to stay healthy

Other

Bite: App where you can look up the menu, view nutritional facts, view specials, favorite dishes, etc. - working on bringing to TCNJ Dining!

Comments and Concerns

Date	Issue	Response	Results
5/3/2017	Concern: Time for Mindful Mile conflicts with other schedules. Faculty and staff have lunch meetings at 12:30pm; students typically have classes during Mindful Mile timeslot on Mondays; FYI – class breaks run from 3:30pm to 5:30pm & on Wednesdays there are no classes from 1pm to 3pm.	Thank you for sharing your concern. We will work with the management team and brainstorm ideas to find a better solution for the Mindful Mile. Suggestions discussed: Have a Mindful Mile activity in beginning of the school year – maybe indoors/the Rec Center? Invite specific organizations to Mindful Mile to bring in more students. Don't have the Mindful Mile every Monday – make it more of an event with tables & giveaways & samples. Integrate a DSC meeting with the Mindful Mile?	This is something we will discuss and implement for Fall 2017.

<p>5/3/2017</p>	<p>Suggestion: The times of most events end at 4pm – can we extend past 4pm or as dinners? Trying to identify best time for student engagement with Theme Meals (co-sponsors, etc.)</p>	<p>Absolutely, we can most certainly plan some events to take place during dinner time (4pm to 9pm) or perhaps start later in the afternoon (ie. 12pm to 6pm).</p>	<p>We will discuss the timing of some events with marketing as well as the operations team to ensure they are capable of working with the different timeframes.</p>
<p>5/3/2017</p>	<p>Suggestion: Incorporate more events during Meal Equivalency in the locations that allow it – such as Food Court, etc.</p>	<p>Thank you for your suggestion – we will work with the Retail Director and Marketing to see what can be done.</p>	<p>Work in progress for Fall 2017.</p>
<p>5/3/2017</p>	<p>Suggestion: Brunch events will be popular among students – look into bringing more of these events to Eickhoff, maybe the 1855 Room or Traditions.</p>	<p>Thank you for your suggestion – we will work with the operations team to see what can be done.</p>	<p>Work in progress for Fall 2017.</p>

<p>5/3/2017</p>	<p>Suggestion: Incorporate more breakfast foods at dinner or highlight specialty items such as an oatmeal bar, pumpkin pancakes, Belgium waffles with fruit, etc.</p>	<p>Thank you for your suggestion – we will work with the Eickhoff management team and Executive Chef to see what can be done.</p>	<p>Work in progress for Fall 2017.</p>
<p>5/3/2017</p>	<p>Comment: Students really enjoyed Oktoberfest, Breakfast at Dinner, the Carnival, the Tree of Life events (many are upscale), continue to have these type of events.</p>	<p>Thank you for your feedback.</p>	<p>We will continue to plan theme meals and upscale for the school year.</p>
<p>5/3/2017</p>	<p>Suggestion: Maybe target specific groups on campus for co-sponsoring events such as BSU, Greek organizations, etc.</p>	<p>Thank you for your suggestion – this is something we are currently keeping in mind. For example, we reached out to several groups for the Black History Dinner and received interest from the Haitian Student Union. We will continue to seek out other groups on campus to be a part of our events and promote a greater community involvement.</p>	<p>Work in progress for Fall 2017.</p>

<p>5/3/2017</p>	<p>Suggestion: Provide larger size coffee cups in Eickhoff (bigger than 8 ounces).</p>	<p>Thank you for your feedback. We will share this with the Eickhoff management team to see what can be done.</p>	<p>Work in progress for Fall 2017.</p>
<p>5/3/2017</p>	<p>Concern: Fix the breakfast sandwich sign at OBC Grill regarding the availability of breakfast sandwiches</p>	<p>Thank you for your feedback – Marketing will address and fix this sign.</p>	<p>This sign has been corrected and re-posted. We will also communicate this on social media.</p>
<p>5/3/2017</p>	<p>Concern: Will the variety of options in Traditions be updated/changed for next semester?</p>	<p>Thank you for your concern – we will be changing up the menu over the summer in preparation for the fall semester.</p>	<p>This will be completed over the summer by the retail team. Work in progress.</p>

<p>5/3/2017</p>	<p>Suggestion: Provide more Grab n' Go options, such as Kosher at Eickhoff or sandwiches from retail locations</p>	<p>Thank you for your concern. We will discuss with both the Eickhoff and retail teams to see what can be offered.</p>	<p>Changes to offerings will be made for next semester regarding grab and go items at retail locations. Work in progress for Kosher items.</p>
<p>5/3/2017</p>	<p>Suggestion: Provide low sodium soy sauce at the Food Court for sushi and at the Wokery in Eickhoff.</p>	<p>Thank you for your suggestion.</p>	<p>Working with management teams to fulfill this request.</p>
<p>5/3/2017</p>	<p>Suggestion: Promote the sick tray program more?</p>	<p>Thank you for your suggestion. Currently we have a notice on our website about this program. We can look into promoting on social media and signage at Eickhoff.</p>	<p>Discussing with the Marketing team to help increase awareness of this program.</p>