



DINING SERVICES COMMITTEE AGENDA WEDNESDAY, SEPTEMBER 11, 2013



- Events/Promotions
 - Mindful Mile: Every Monday meet Aliz Holzmann, RD, or Caitlin Moskwa, Marketing Coordinator, for a mile walk around campus. Take this time to ask them whatever questions you would like!
 - Tuesday, 9/17- No Kid Hungry- Help Dining Services and Mercer Street Friends Send Hunger Packing! Send Hunger Packing is a partnership between the Mercer Street Friends Food Bank and local schools. It meets the needs of hungry children by providing them with food to eat over weekends during the school year. School counselors, nurses and teachers identify children in need. Below is a list of items that Mercer Street Friends uses to pack the bags for the weekends. **Bolded items can be found in the C-Store.** Please drop off your donations at The Atrium at Eickhoff by September 17th.
 - Shelf stable (e.g. Parmalat) 1% or 2% reduced fat milk (8 oz.)
 - **Single serving cereal bowls or boxes**
 - **Tuna to Go (or equivalent)**
 - **Chef Boyardee microwaveable bowls microwaveable soups**
 - Peanut Butter (18 oz.)
 - Grape Jelly in PLASTIC container (14 to 18 oz.)
 - **Single serving fruit cups, applesauce, pudding and Jell-O**
 - 100% Juice Boxes
 - **Raisins (individual size box)**
 - Toothpaste and toothbrushes
 - Wednesday, 9/18 – 4pm – 9pm - Grand Slam Dinner - Join Student Government and Dining Services for our first theme meal of the year! Enjoy baseball specials from stadiums across the country and a fun ice cream sundae bar!
 - Wednesday, 9/25 - 11am – 2pm - The Atrium at Eickhoff- Mindful Lunch - Join us as we kick-off our new approach to health and wellness. Eating healthy doesn't have to be about depriving yourself. Mindful gives you the opportunity to make healthier, more balanced choices while enjoying flavorful foods that truly satisfy. We'll be introducing Mindful, a program exclusive to The Atrium at Eickhoff, with a menu full of delicious and nutritious foods you're sure to enjoy! Aliz Holzmann, RD will also be on hand to answer all your questions.
 - Wednesday, 9/25 – 2pm – Social Sciences Room 9 - Dining Services Committee Meeting

- Thursday, 9/26 – 5pm – 7pm – The 1855 Room – Bodacious Burgers – Join us for this special pop-up restaurant featuring hand-made, gourmet Angus Burgers. Cost is \$17.99 per person, payable with points, cash or credit/debit card. Make your reservation today by emailing mktgcrd@tcnj.edu. Space is limited, so please act fast.

- Construction Update
 - Mark Kirchner, Assistant Campus Architect, is here to give everyone an update on construction at The Library Café and FairGrounds.
 - Discussion:
 - We are hoping to have the Library Café open before the end of the month. As for FairGrounds we do not have a date yet due to some problems that have come up.
 - Grand Opening Ideas for TLC
 - Balloons, Flyers, Twitter, Facebook, TCNJ Problems, Napkin Inserts, Information at Edu Café and The Lions Den by the lines.
- Dining Services Committee Refresh – In an effort to make the DSC more of a presence on campus in hopes of attracting more students, we're proposing some changes to our format.
 - Mission Statement – We would like help from the students of the committee to create an official mission statement.
 - Discussion:
 - Come to the next meeting with some ideas. What do you feel is our purpose here at Dining Services Committee? We want to have a place at the college. Mission Statement will let people know who we are.

- SubCommittees – We would like to create the following sub-committees within DSC to better focus the efforts of the group:
 - Event Planning
 - Employee Recognition
 - Sustainability
 - Innovation/New Products & Offerings
 - *Discussion:*
 - *How do we get more students to come to DSC?*
 - Provide a perk for coming
 - Have TCNJ Problems, SG, RHA retweet about meetings
- DSC Staff Member of the Week/Month
 - Keep an eye out for stellar service from our staff members and have nominations for next meeting.
- Zeta Tau Alpha – Pink Out Week
- Comments from students
 - I love the breakfast sandwiches that you have in the morning. That got me thinking about doing breakfast burritos either custom made or premade.
 - *Response: We love that idea and will be introducing it to our pop up breakfasts every other Wednesday. Our next breakfast is 9/18/13. Also, breakfast burritos are available at the Lion's Den everyday during breakfast!*
 - Students loved the Almond Toffee Coffee and really want it to return!
 - *Response: The Almond Toffee was a special flavor that was a limited time offer. Unfortunately, we only get shipped a certain amount and have already gone through it.*
 - When Eickhoff staff sees a pile of dishes at a table or counter sitting alone and unattended, I'd recommend that they wait at least 5 minutes before clearing them away to make sure that they've really been abandoned. I've lost count of how many times I've returned from picking up a second helping while dining alone to find my plates cleared away and that I need to get a new cup and utensils. You're really just making more work for yourselves when you clear unnecessarily.

- *Response: Unfortunately, plates and cups are consistently left on the tables in Eickhoff. We do our best to keep up with clearing them while trying to be conscious of what is still in use.*
- Can we get some spicy brown mustard here? This yellow deli mustard is nonsense that no one wants. If we got spicy brown mustard I think the crowd would go wild.
 - *Response: Brown mustard is already a daily offering at the deli station.*
- Cinnamon Life Cereal
 - *Response: We're looking to make sure we can get it in bulk from our vendor, if so, we'll definitely bring it in and put it in the rotation. We've gotten a couple other requests for specific cereals, and so far have been able to work them in (Cocoa Puffs & Special K).*
- A student requested that horseradish packets be brought back to the Lions Den, and that it be available at The Atrium at Eickhoff.
 - *Response: We cannot recall when they were offered, but will look into their availability.*
- A student inquired why we did not offer organic foods at The Atrium at Eickhoff, specifically fruits & milk.
 - *Response: If we were to shift to all organic fruits & milk, the costs of meal plans would rise significantly. The difference in pricing for such products is sometimes twice as much, and is a cost that cannot be incurred under the present meal plan pricing. About two years ago, we did explore the possibility of selling organic fruits in our retail units, but the DSC agreed that students would not be willing to pay the increased price for such products.*
- Would it be possible to stock Cliff/Builder bars at the Kineticart again? Also, if Cliff bars are stocked, would it be possible to have flavors other than Oatmeal Raisin? Thank you!
 - *Response: We've passed this request on to the manager of the KinetiCart, but it shouldn't be a problem.*
- We've had many comments online about the length of wait time during meal equivalency period at The Rat & Lion's Den.
 - *Response: We are certainly seeing higher volumes at The Rat, Lion's Den and Eickhoff due to the fact that two of our retail locations are not yet open (one of them being our second most popular location). Last year at this time, we were serving over 900 people at The Library Café during the meal equivalency period. With those people going elsewhere, there are bound to be lines. We appreciated everyone's patience while we all await the opening of the café and fairgrounds*

- We have also had comments about products running out frequently in Eickhoff.
 - *Response – With every class that comes in, our production manager has to adjust his par levels to the changing tastes of the new students. This has been compounded by the increased traffic in Eickhoff, with us doing about 50% more transactions than last year. We'll do our best to adjust product orders to keep up with demand.*
- Open Forum
 - Aliz Holzmann, RD
 - Keep an eye out for mindful mile every Monday!
 - Smoothie sampling was a success with 150 samples given away! Next month we will be featuring a healthy muffin.
 - October 2nd she will be helping out at the Health Fair on campus and on October 28th she will be holding a lunch and learn event for all faculty and staff.
 - Karen Roth, Director of Resident Dining
 - All new pilot program is debuting called Kitchen Chemistry. This class is going to take place in T-Dubs Kitchen where students will study and discover the bonds and different processes behind cooking. Some of the things they will be cooking are:
 - Salsa and Guacamole with a Knife Skills class from Chris Ott
 - Death by Chocolate Cookies
 - Buttermilk Sour Cream Pancakes
 - Pizza Dough
 - Scones and Coffee
 - Patrice Mendes, GM
 - We are going to make sure that the staff is ready and trained before we open TLC. The point of the renovation was to speed up the line and service. Ashley mentioned that all the staff should be trained to make sure this does not slow down the process because students would become even angrier than they currently are.
 - Also at TLC we will be introducing new food products thanks to the turbo oven addition to the unit!
 - Brian Lawton, Director of Operations

- Make sure you check out the new F'REAL milkshake machine in the c-store!
- Myzone
 - New freshly made products in Myzone. Chef and Aliz are working on creating a cycle for the rest of this year. They are also coming up with a nutritional book with all the information students may need.
 - Gluten Free Options in the dining hall are available. We are going to make sure that the Gluten Free symbol starts being used to identify them.
- Monique:
 - Very exciting to see the fro-yo machine in the Lion's Den. Great addition!
- Ashley, RHA:
 - Caramel Apple Slices in the c-store have been missing. There has only been peanut butter
 - Brian said he will make sure they make a comeback.
 - Dreama has been excellent at the Education Café! Also I'm happy that they are now calling out your name for your sandwich order and not the sandwich. This is deterring students from taking other's sandwiches.
- Emily, Staff
 - Thank you so much for inviting me to this meeting. I'm looking forward to brining some information back to the Staff Senate meetings. Our first meeting is coming up next week.