



Agenda

November 2019 | Main Dining Hall, Murray Student Center

Agenda Items

General

- Follow us on social media (Instagram, YouTube, Twitter) @MaristEats
- Visit our website MaristDining.com
- Text keyword *maristeats* to 82257 to provide feedback
- **End of semester closing schedule**

General Manager Updates (Colene)

Dining Hall

- Taste of Poughkeepsie Recap
- Music Night Recap
- Upcoming: Winter Wonderland Dec 4 from 4:30pm

Retail Shops / North End Dining

- Retail What's New – Starbucks holiday cups
- North End What's New – Seafood House
- Special limited time offers / pop ups

Food Trucks

- Food truck schedule – updated on website
- Senior Night Collab: Saturday November 23 4:00pm-6:30pm

Catering

- Diwali
- MSA Union Dinner
- Reynards
- Thanksgiving Pies
- Student ordering/ menu feedback

Nutrition

- Sip and Stretch in QDR on Dec 4, 12noon-1pm
- Spring events will include a sports nutrition event and a heart healthy tasting.

Sustainability

- New partnership with FeedHV
- Recap Valley Café: Second Helpings

Special Events

Discussion / Open & Closed Issue

3:05 -

Colleen:

- Reynard's
- Swipe it forward - donate meal swipe to students in need

—> (Steve) Students interested because they have extra meals

Donna:

Taste of Poughkeepsie

- meal count up 30% from normal. NACUFS
- Music night
- Winter Wonderland coming up
- Thanksgiving night went very well and was popular

Nina:

- Starbucks holiday cups were not received this year
- NEW at Steel Plant: Smoothie bowls, Spring will be launching something new
- Retail: New GF and allergy free snacks here and there

Donna (North End Event, seafood)

—> Popular, surprised a lot of students but went well

Colleen (about retail operations): Parent called about daughter not being pleased about ST "to go" options. they will have her for lunch and show her around and talk

—> Food Trucks, hugely successful. Farmers and Chefs met with 2020 reps and are offering special meal for them (senior night). Next semester= more variety. Bringing them to summer camps and programs, with athletes.

—> Diwali was "five stars"

—> Muslim student association dinner (all Halal)

—> Reynard's pop up will be submitted for NACUFS as well

—> Thanksgiving pies for sale

—> Menu feedback for student ordering. Added things from expo. It is finalized on website

Marie

- Sip and Stretch event in quiet dining (with mushroom hot cacao designed to help students with stress)
- Spring events in the works. Sports nutrition events, heart healthy foods, etc
- —> (Steve: Promote with athletes)
- MyZone: Issues with tampering and misuse of space. She will send out email to students about use. Students shouldn't swipe in other students not allowed and keep it a space for students that need it.

Colleen:

Last Day of Service: Students that have to stay can get a meal here and then let them have take out boxes to go (for holidays)

—> Communicated to International students. Colleen is touching back in about this.

Surveys for McCann and iPad link coming. Cost center built for McCann and feeling good about opening in 2020

Last day of Qualtrics 11/22

Phoebe - Valley cafe, repurposed foods and decorations

—> Steve: Educational handout (or something less wasteful —> fact on coupon or QR code)

3:33 - round table

—> They like that there is more GF options and Taste of Poughkeepsie was success

—> (Jay: can açai bowls be an option for a meal swipe?) with toppings it could be well over 13 dollars but they will consider it. Someone with celiac has x amount of thrifty and cannot order much at retail locations such as the cab.

Marie —> we have endeavored to have these GF options (esp. in cab). there are options available, like corn tortillas, rice bowl, etc. and if a student has a celiac allergy they are advised to meet with Marie so they can know about all the options for them.

Steve —> Put some verbiage on display to make it known.

Marie —> Also have different cutting boards and knives for specific preparation

Jay: Circle article that came out. Many students didn't know that it was a nationally, not specifically at Marist. Round table with Kate and student government. Talked about cover (1 year ago) and health checks. He really thinks that the meeting helped educate them so that they can pass on knowledge about the whole process.

Protein shakes addressed

After the survey, menus will be put out

Steve: in cooperation with dining services. those who stay for thanksgiving, we will offer a thanksgiving meal for students who need in for a swipe and will get a meal or two to go. effort to celebrate community. Wednesday, Steve will take those without a car to Stop and Shop to get groceries.

Last meeting for semester - like to get more students on committee

John - In collaboration with student affairs and activities, they are having study breaks (mindfulness and munchies & dogs and doughnuts). Sodexo will provide food and drink

Plant forward training - Jan 3,4,and 5 - 25 culinarians and managers signed up. 3 day training about plant-based menus for 8 hour day.

Our staff and front line will also be trained

3:57 End