

11-25-2014

Dining Services minutes 11/25/2014

Dining Services Working Group

Follow this and additional works at: <http://digitalcommons.morris.umn.edu/diningservices>

Recommended Citation

Dining Services Working Group, "Dining Services minutes 11/25/2014" (2014). *Dining Services Working Group*. 5.
<http://digitalcommons.morris.umn.edu/diningservices/5>

This Minutes is brought to you for free and open access by the Campus Governance at University of Minnesota Morris Digital Well. It has been accepted for inclusion in Dining Services Working Group by an authorized administrator of University of Minnesota Morris Digital Well. For more information, please contact skulann@morris.umn.edu.

Dining Services Working Group

11/25/14

Present: Tony Nemmers, Mary Elizabeth Bezanson, Lisa Harris, Melissa Weber, Michelle Schamp, Margaret Kuchenreuther, TJ Ross, Janel Mendoza

Lisa gave an overview of the committee history

- Wants input on all areas-Dining Hall, TMC, catering, Higbie's

Student food committee that they started themselves

- At least one person from each hall
- Students with other needs/interests (vegan, vegetarian, gluten-free) are encouraged to participate

Tony is working on putting together a survey

Comment boxes have been installed in TMC & Dining Hall

- Lisa has the key for TMC
- TJ has the key for Dining Hall

Better signage for compost, trash, etc. is currently being installed in each location

Secret shopper program

- Lisa & TJ pick someone every week (faculty & staff)
- Shopper receives \$10 on their U-Card to use at any location
- Fill out form reflecting their experience
 - All the forms will be compiled in to one binder

Name tags for employees

- Higbie's employees to identify them (as info desk students are also working in the same area)
- Would also like to see student workers wear name tags

Comments from group:

Lisa:

- Staff very friendly in TMC

Michelle:

- always positive interactions with full-time staff in both Dining Hall & TMC
- Menu link not working on Food Service webpage (Tony said it should be working now)
- Evening to morning cleanliness a concern in Dining Hall
 - Tony said the evening staff need to be held accountable, as all of the tables and eating areas should be cleaned before they leave for the night

Mary Elizabeth:

- Loves Marge's pudding-need to keep that in TMC
- Lines get too long in TMC as a result of student workers' confusing orders/not being quick enough at the till
- Needs both registers open during busy times in TMC
- Staff needs to be taking breaks during slower times (NOT at noon)

Margaret:

- Josh is always very pleasant (TMC)
- Need more fruit and hot vegetable options (TMC)
- Need better bread (especially for sandwiches) – whole grain (TMC)

TJ:

- Sizzling salads are always really good, but the line tends to get quite long (Dining Hall)
- Brunch was very good over the weekend

Melissa:

- Heard from a community member that the Dining Hall is a very affordable, fast option
 - Would like to encourage others to promote the Dining Hall, as we are not allowed to publicly advertise

Janel:

- Need to advertise the "To-Go" containers program more and educate student workers' on how it works and where items are located
 - Tony said they will be soon using them in the Dining Hall as well, so they will be sending out an email letting everyone know
- Would like to see the menu for the Dining Hall on the email for the TMC menu
 - Tony said they could include the link to the Food Service webpage

Lisa said a Dining Hall construction meeting will be held

- Looking at improvements
- Encourage others to attend

Demonstration cooking station might be tried out on main floor, then possibly up to the 4th floor

If you cannot attend a meeting, send someone in your place

Next meeting will be held in February

The Sodexo survey results will be reviewed at February's meeting

