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Dining Services minutes 04/14/2015

Dining Services Working Group

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April 14, 2015

Dining Services Working Group

- Work being done on compost & waste containers in Dining Hall
 - Bigger holes for composting-less mess
 - There is some packaged items, so some waste, but mostly composting
- One person retiring in Dining Hall
- Furniture ordered for 4th floor Dining Hall
- Composting meeting held on April 13-looking for a composting receptacle for catered events
- Dining Services survey
 - Up two points from last time
 - Satisfaction is up for value for the money
 - Would like to switch to paper survey-seem to get more responses than the online version
 - Survey is a little too vague
 - Doesn't differentiate between Dining Hall & TMC
- Looking at plans for renovations for Dining Hall
 - Meeting room on 3rd floor
 - Round table w/lazy susan
 - Building ramp
 - Help with dishroom noise and handicap accessible
- Would like to extend shoe-string catering to everyone
- Launching a new catering guide
- Thinking of doing crab legs in Dining Hall-ticketed event
 - Clarification needed on how ticketed items work
 - Would like to hold once a month
 - Need to advertise to faculty & staff

Mary Elizabeth

- Cash registers do not show what you owe
- Person was over-charged; did not receive refund
 - (Note from Tony-cannot do refunds at till-supervisor needs to come and handle it or Marilyn can help with refund)
- Still waiting on hot vegetable option
 - If available, should be listed on laminated menu as a side option
- Wait times going up again in TMC
- Josh is an excellent employee
- Issues with pasta bar
 - Customer waited for 20 minutes
- Chicken soup is not tasting good
 - (Note from Tony-person making soup that day will not be making it again. This leads in to the need to move around people in kitchen to find their strengths).
- Japanese entre served last week was excellent

- Salad served today would be better with pecans
- Would like to have had choice of dressing
- Carrots were good
- Fish was excellent
- Pork dry, no flavor
- Would like more flavorful lentils, without being too spicy
- Did not have enough key lime flavor in dessert
- Nice presentation

Margaret

- Would like to have real lemonade, not artificially lemon-flavored beverage
- Jambalaya was not good-not a Sodexo recipe
- Rice & beans are not good with the Mexican food (people are avoiding ordering it)
 - Better side would be black beans
- Lentils served at meal today needed more flavor
- Pork very insipid
- Tilapia very good
- Would like to see whole grain rolls

TJ

- Meal today-carrots and fish were very good
- Key lime dessert too sweet

Michelle

- Rolls served at meal today-nice & soft
- Pear salad very good
- Pork a bit dry
- Fish better than pork

Lisa

- Food served today was very good
- Darker pork was better than white
- Key lime dessert was excellent
- Idea: have Josh go down and work at Dining Hall to help morale? Very customer-oriented employee

Melissa

- Salad served today was very good-liked the dressing

Janel

- Meal today was very good
- Fish was the best item served-would like to see it as an option at Dining Hall or TMC
- Agreed on the lemonade-not a fan of artificial sweeteners

- Carrots were very good-not a fan of cooked carrots, but would definitely eat them again-would be another great option at Dining Hall or TMC