

5-5-2017

## Dining Services minutes 05/04/2017

Dining Services Working Group

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## Dining Services Working Group

5/4/17

### Prairie Lounge-Catered Meal

Present: Lisa Harris, Tony Nemmers, T.J. Ross, Clement Loo, Ed Brands, Brittany Rose, Janel Mendoza

#### Lisa

- Women's Luncheon
  - Kiwis were hard
  - Bacon was not cooked on the chicken
  - Banana bread was very good
- Mac & cheese pizza at the Dining Hall is a big hit
- Met with RFC staff regarding the smoothie bar
  - The counter could go past the double doors next to the desk
  - Have a couple more drawings of options-will continue to explore and discuss
- Student group brought resolutions
  - The University is already doing what they suggested
    - Will continue conversation with students to discuss concerns
- Round high-top tables have been ordered for the Student Center
  - Will no longer have to haul tables over from HFA
- Ramp at Dining Hall
  - Construction company is also doing work on the Blakely elevator, so the cost for the ramp will be much lower
  - Ramp will make 3<sup>rd</sup> floor accessible and eliminate some of the dishroom noise
  - Will start after Memorial Day and finish before school starts in August
- Traveled to Moorhead to see their "WOW" franchise
  - Sampled food
  - Some higher-calorie options might raise concerns
  - Students at Moorhead really like the food and options
  - T.J. is thinking about bringing students there to try out the food
- Looking for new staff/faculty to serve on the working group-some suggestions:
  - Andy Bjur
  - Kevin Whelan
  - Peh Ng

#### Tony

- Received bill from WCROC for 4 cows
  - Over \$8200.00; \$4000.00 just for butchering
  - Will continue discussion as to whether or not we will keep using WCROC beef
  - Have used the beef for various events
    - Have about 20 lbs of hamburger left, and a little bit of steak

- Next Wednesday night is Premium Night
  - Crab & steak will be served
  - Not a ticketed event
- Summer
  - Will have various groups coming to campus
    - Language Immersion
    - Stephanie Ferrian's group
    - Alex marching band
    - Summit
    - 4-H Camp
    - Wedding
- 204 people responded to the MCSA survey
  - Will be picking winners soon
- Will be meeting with the Student Organic Club to plan the organic garden
- Looking for sustainability interns for the fall
- Looking for a new ice cream machine that could accommodate more people
  - It is starting to be requested more for caterings
- Catering showcase to be held this summer, instead of the fall
  - New menus and menu boards will be going up

### Brittany

- Visit Days will be held in June, July, August
- Junior Visit Day
  - Coffee wasn't brewed right, but everything else was very good
- Would like to do more breakfast for registration days

### Clement

- Went to a speaker in the Timber Room
  - Speaker had food restrictions, and Marcus (student worker) brought the food up to the room-excellent customer service
- Amy helped set up a "Build Your Own Sandwich" bar for an event, even though that isn't an option on the Catertrax website

### Ed

- Women's Luncheon was good
- Servers at the Award banquet were very graceful-worked very well together
- Food was very good at the Environmental Studies poster presentation