

11-15-2017

Dining Services minutes 11/15/2017

Dining Services Working Group

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Recommended Citation

Dining Services Working Group, "Dining Services minutes 11/15/2017" (2017). *Dining Services Working Group*. 18.
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Dining Services Working Group

11/15/17-Timber Room, Food Service

Present: Lisa Harris, Mark Collier, Kiel Harell, Bridgett Karels, Amy Rudstrom, T.J. Ross, Janel Mendoza

Lisa

- Timber Room
 - Not in Astra-email Tony to reserve
 - Wall being brought up all the way to the ceiling and insulation added to help block sounds from Dishroom/rest of Dining Hall
- Smoothie Bar
 - Demo will be starting over winter break
 - Will take about 3-3.5 mos to complete
- New exhaust installed in Dishroom
- Premium Night
 - Held in December
 - Group is welcome to come eat; no real meeting will be held
- Ramp is now complete in the Dining Hall-all floors are now accessible
- We will be having a catered meal for our December meeting

Mark

- Eats lunch at Dining Hall twice a week
 - Jean is always friendly
 - Loves the salad bar
 - Would love to see it at supper time
 -

What is the connection between food and student attraction/retention issues?

- Mark: How can we get more comments? Could students rank what meals like they like or not like?
- Amy: it is hard to get students to take the survey. Would it help to move the comment card box to a different location?
- T.J.: we do get quite a few comments a month. It would be useful to have more comments about specific meals. Tony does meet with students and does receive specific comments.
- Lisa: trying to work on student retention
 - Added the Evo grill
 - Remodels
 - Trying to stay current
 - Moved the salad bar to the front of the Dining Hall
- Mark: what are rival schools doing?
- Lisa: we tour different campuses each year
 - A lot of places have specialties

- More of a “food court” atmosphere
- Mark: how can we make the Student Center more of a center or heart of campus?
 - No faculty center, either
 - Can we have a pub?
- Lisa: alcohol permit allows it to be served in the Student Center
- Mark: we need a place to go to visit with each other
 - The pub would pay for itself
 - Many productive ways to make it sustainable
- Amy: there is a lot of work that would have to be done
 - Training
 - Insurance and liabilities
 - Percentage of of-age students is low
- Lisa: could we have a system set up where you swipe your driver’s license, and it only allows you to buy so many drinks?
- Mark: only keep it open to a certain time, not 1 a.m. or other late hours
 - Could be a non-alcoholic place, but a place for people to gather and increase morale

Kiel

- Eats on campus all the time
 - Uses punchcard
 - Brings kids to eat
 - Prefers to eat during the day, as the evening isn’t as nice
 - Used to buy food at TMC all the time, but stopped because the prices got so high
 - Mark: used to always get sandwiches, but price increase stopped me from doing it
 - Amy: combo prices have gone down (fries, pop)
 - Costs at TMC are high because of the amount of prep done and union staff who have been here a long time (have higher wages) are the ones prepping the food. Have to pass on costs to the customer.
 - Tony and I have been tried to be fair with pricing, but it is difficult

Bridgett

- Never to go Dining Hall
 - This might have to do with the social aspect-I live alone and am single, so it’s more likely that I will run in to people I know at TMC
 - Mostly 1st year students at the Dining Hall
 - TMC has more of a “lounge” feel than the Dining Hall (TMC has more couches, less tables)
- Students are experiencing food boredom
 - They don’t have a frame of reference
- I like the salad bar now that it’s in the front, but it seems smaller now-does it cut back on waste?
 - Amy: it’s a space issue

- Lisa: we have cut down 50% of waste once trays were eliminated
- Mark: I wish we had trays, as it is easier to carry more than one item-could we get smaller trays?