

10-26-2016

## Dining Services minutes 10/26/2016

Dining Services Working Group

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10/26/16

## Dining Services Working Group

Present: Clement Loo, Sandy Kill, Brittany Rose, Ed Brands, Tony Nemmers, Lisa Harris & Stacy Richards

Lisa Harris:

- Welcomed everyone and gave a brief review/history of past meetings and the need for the group.
- Discussed comment boxes and how the comments are reviewed and implemented once retrieved.
- RFC-Fruit Smoothie Bar coming in the future
  - Commission options are being discussed-want to give back to students
  - Waiting on building codes etc.

Tony Nemmers:

- Dining Hall 3<sup>rd</sup> floor remodel-Private dining room
  - Family style dining as experienced in China
- Dining Hall-EvoGrill coming soon (couple weeks)
  - More options for cooking
  - Quicker options
- TMC
  - Bringing back deep fried green beans and pretzels
  - Limited storage space available for multiple products.
- Staffing is currently down at TMC and Dining Hall. Looking to hire a PT cook.
- Gluten free options are increasing
- Dining Hall is looking at adding a ramp over the dish room from 3<sup>rd</sup> – 4<sup>th</sup> level to reduce loud sounds and will also increase handicap accessibility.
- Premium Night is coming up

Clement Loo:

- No Consistent problems at either location.
- ? C-store coming to the lower level of the Student Center
  - Looking at putting in a Kiosk type C-store in the future
  - Tony is getting numbers to report to VC's
  - Location based on higher traffic area
- Food quality is up since last year
- TMC wraps are good, enjoyed the sizzling salads
- Dining Hall- the new layout is better
- Buying local food
  - Can't purchase from just any farm/farmer-they must have at least a \$5 million liability insurance to ensure the safety of our diners.
  - Keep food costs down for customers if buying from bigger vendors

- Tony is trying to get Fresh Connect

Sandy Kill:

- Pretzels- coming back?

Ed Brands:

- Interested in the hot air being lost from the Dining Hall from the rear vent.
- Other ways to use this heat?
- Going to discuss with Bill Eiler and Bryan Herrmann at another meeting.

Brittany Kill:

- Dining Hall
  - Been good about getting large groups of prospective students through in a timely manner.
  - Parents appear to be happy seeing the many food station options that will be available to their children.
- TMC
  - Co-workers are happy to get the weekly email and are more apt to eat at TMC when they know the options.