

3-21-2017

Dining Services minutes 03/21/2017

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 03/21/2017" (2017). *Dining Services Working Group*. 15.
<http://digitalcommons.morris.umn.edu/diningservices/15>

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 Meeting

3/21/17-Dining Hall

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

Tony

- Dining Hall ramp update
 - Will be offline while concrete cures (takes appx 30 days)
 - Will be using disposable dishes for large groups
 - Will be open Memorial Day weekend
 - Alex marching band will be coming-80 or so kids
 - Wedding to be held in Oyate Hall
- Purchased 4 butchered cows from WCROC
 - Beef will be featured in upcoming meals (including elite event to be held on April 4)
 - Will hold further discussion as to if this is something we want to continue doing
- March 29-next Premium Night
- 195 responses for survey
 - Winners will be announced at the end of the week
- Sodexo west & Canada-senior vice president will be in the area next week
- Some areas have been painted in the Dining Hall

T.J.

- The Student Satisfaction Survey will be released in the next couple of weeks
 - This includes questions about dining satisfaction
 - Will bring historical data to the next meeting

Lisa

- A group of students came to Assembly with Dining resolutions
 - They have not spoken with Tony, T.J., or Lisa
 - A meeting has been set up with the students to educate them
 - Students will be coming back to Assembly to report on the meeting
- Product will come in next week to build cubbies and place to hang coats, back packs in the Dining Hall entrance

Clement

- Food has been good
- Local foods is a complicated process/definition
 - Tony has to go through each individual purchase to determine what is local (some companies are too big, but are local, yet don't count)
 - Need help to market local produce
 - Would like to get a student liaison for garden-grown food items (will talk to Mary Jo Forbord)

- Around \$23,000.00 spent on local produce last year
- Can't purchase from local employees, as they need to have the amount of product and enough liability insurance

Brittany

- Catering has been good for Admissions
 - Do a good job in the Dining Hall on visit days with setting up and cleaning for the next group of people
- Retirement Dinner
 - Need to have another option for people to drink besides alcohol or water
- The new catering manager is easy to work with

Ed

- Catered pizza is excellent
- Will report on catered meals coming up

T.J.

- Microwave will be replaced in the Dining Hall
 - Had been knocked off the table, students like to use it to melt cheese on sandwiches, etc.
- Brown's Profile
 - WCROC beef
 - Timber Room