
DINING SERVICE COMMITTEE MEETING MINUTES
WEDNESDAY, FEBRUARY 17, 2010

- Upcoming Events
 - Wed., February 24 – 11:00a.m. – 3:00p.m. - Happy Heart Health Fair – Enjoy a heart healthy menu created by Dining Services' Dietitian Jeanne Molloy at our Happy Heart Health Fair in Eickhoff Dining Hall! Also, speak with Jeanne about your current calorie intake, and get tips on weight and waist management. Get your blood pressure checked by Lions EMS, and enter our Happy Hula Hoop Contest for a chance to win a "Get Active" Pack.
 - Starting March 1 – Enjoy traditional Thai and Vietnamese cuisine as we feature menu items from celebrity chef Mai Pham! We'll have one featured menu item daily in Eickhoff Dining Hall, such as Chicken Pho (pronounced pha) Soup, Pad Thai with Shrimp, and Tofu and Mushroom Noodle Bowl. You can check out videos on YouTube produced by Sodexo by searching for Chef Mai Pham.
 - Week of March 15 – As the Dining Services' family has been greatly touched by cancer this past year, we'll be selling daffodils (singles, bunches and plants) in the dining halls over this week. 100% of the profits will be donated to the American Cancer Society for cancer research. Daffodils are seen as the flower of hope because they are the first flowers to bloom in the spring. We are also organizing a team for the Relay for Life, which is being held right on campus, for the weekend of the 19th. We'll give you more details as we get them on both.
 - Tuesday, March 16 – Petal Power Breakfast – Join us for an expanded breakfast selection on March 16. The event will have a Spring theme, helping us to sell the daffodils even more. Menu tentatively includes Stuffed French Toast, Parfait Bar, Juice Bar, & Breakfast Pizza.
 - Wednesday, March 24 – Asian Upscale meal – This year's Asian Upscale meal will tie in perfectly with the Chef Main Pham series! We're teaming up with Mystique again to create a spectacular event in Eickhoff Dining Hall. We're still working on logistics of how their show will go now that the deli is where we had the stage, but it should all work out. Mystique's show will be that weekend, so they'll be selling tickets at our event.
 - April - A wine/food pairing event will be held in the spring for students. The owner of Sandcastle Winery, Joseph Maxian will be on campus. "Sand Castle Winery, nestled on the banks of the Delaware River in historic Bucks County, Pennsylvania, is the purveyor of world class wines with a long and noble heritage." Date is TBD but will be in April. Sandcastle website - <http://www.sandcastlewinery.com>
 - Possible date April 19th, 2010

- Simply To Go
 - Simply To Go has been introduced at The Food Court and is going well! Here's a look at some of the numbers from last week:
 - PB&J Wedge Sandwich = 119
 - Veggie Cup = 87
 - Chicken Caesar Salad = 171
 - T-Dubs and CStore are next to see Simply To Go on the shelves.
- Digital Signage
 - After receiving some feedback from students about what they'd like to see on our digital signs for Eickhoff Dining Hall next year, we have two layouts to show you.
 - We heard from the SGA that students would like to see advertising for student groups go paperless, so this is right in line with those goals.
- Styrofoam across campus
 - The SGA received the following email from a student regarding the use of Styrofoam on campus:
 - I am going to start a petition to get Styrofoam banned from the TCNJ campus. I am a transfer student and it bothered me how respectable this institution is but yet it still is lacking with numerous environmental issues. I am sending this email because I was wondering if I got enough names if it would actually make a difference and/or if you would be willing to present the petition to whomever it is that could consider changing TCNJ's policy. I know that one of the biggest concerns regarding it would be cost- but there is not a big pay increase from styrofoam to paper cups and it would obviously pay off environmentally in the long run. Please let me know if you could be interested in helping me once I have obtained a significant number of names but if you can't I would appreciate it if you could give me the name of someone who could.
 - This subject was brought up a few semesters ago, and Dining Services proposed purchasing higher quality reusable mugs for all Carte Blanche students in exchange for the removal of the Styrofoam cups in Eickhoff Dining Hall, but the DSC determined that students would often forget the mugs, or would be inconvenienced by having to wash them, and that we should not move forward with this.
 - *Compare having both cold and hot cups; will revisit next week.*

- Whole Fruit at The Library Café
 - Students (via the SGA) are requesting that fruit be available at The Library Café.
 - *Fruit will be out at TLC by the end of the week.*
- NFS Audit
 - The Rathskellar was audited on Friday, February 12, 2010 and passed with flying colors!
 - They received a 100% on Occupational Safety & Health portion, and a 96% on the Food Safety Audit.
- Blendables vs. Sweet Shots at The Library Café
 - Our numbers for Sweet Shots at TLC are low, and we're considering changing them to Blendables that are part of the Simply To Go line.
 - Samples are provided, give us your thoughts.
 - *Healthier option is the better option: Blendables are healthier (have yogurt and fruit, some have granola)*
 - *Blendables are bigger and can last longer*
 - *The switch is ok with the DSC.*
- Kosher food in Eickhoff Dining Hall
 - Shop Rite requested that we switch to a two day pick-up to better off-set their production. We changed to a Monday & Wednesday pick-up, but have seen a change in usage of the Kosher foods, and have been running out by Thursday afternoon.
 - Since we did not have this problem before, we're theorizing that since people see more, they take more.
 - Any thoughts on how to prevent this so we can extend the offering through the week?
 - *Employees have been seen eating the Kosher meals. Managers have spoken with the staff to let them know it is not for their consumption*
 - *Vegetarian options for Kosher are minimal, can we get something in for vegetarians because some vegetarians take two meals just to get a full meal with the veggies.*
 - *We can look into vegetarian options from ShopRite.*
- Open Forum

- *Scanning inconsistencies in the price of Oreos in different locations on campus.*
 - *Problem has be resolved*
- *Fun Foods at the Rat: brownie bits, chicken egg roll specials through Spring*
- *Smoothies at the Rat: great product and very popular*
- *See if we can get BBQ sauce in bulk (with the pump) for Eickboff*
 - *We'll look into this.*
- *RHA Trayless Resolution to be revisited; John and Karen are going to have a meeting*
- *Student Input: Jelly knife instead of scoop is messy*
- **SGA:**
 - *SGA loves the Simply to Go PB&J in the Food Court*
 - *Good for student teachers, Fridays during Lent, wedge sandwich good for C-Store*
 - *Going to be putting it in the C-Store and T-Dubs*
 - *Haiti dinner was nice*
 - *Meal equivalency at KinetiCart*
 - *Meal equiv is detailed and prices are set in the contract*
 - *To negotiate this we'd have to take something else out*
 - *More Fruit Variety like strawberries and grapes*
 - *Price vs. Quality: there are freezes and floods across the country so supply of different fruits is limited which makes the cost too high to have strawberries and grapes right now*
 - *Removal of table tents is a hot topic with SGA.*
 - *Bananas: always green*
 - *We go through 240 pounds of bananas a day in Eickboff and 50 pounds a day in the Food Court*
 - *They are ordered on the turn (meaning they are about to turn yellow from green) because it reduces the amount of waste*
 - *The way they are stored and shipped also effects how fast they turn and how long they keep.*