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**DINING SERVICE COMMITTEE MEETING MINUTES**  
**WEDNESDAY, FEBRUARY 24, 2010**

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- Upcoming Events
  - 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 19<sup>th</sup>. 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.
  - Friday, April 16 - 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>
- Fruit is at The Library Café!
- Simply To Go has started at T-Dubs, and soft pretzels are now available at T-Dubs as well!

- Paper Cups/Styrofoam Cups in Eickhoff Hall
- First emails to our dedicated customer service email address! [dinserv@tcnj.edu](mailto:dinserv@tcnj.edu)

Dining services,

I saw that you're accepting nominations for outstanding dining service employees. Through my 4 years at TCNJ, I have been very pleased with the positive attitude of the dining service employees. On the whole, they are an outstanding bunch. I'm sure it can become monotonous and tiring to stand all day, but the employees make an obvious effort to enjoy their jobs and brighten the atmosphere of the campus. During a stressful day, it's especially nice to be greeted by an employee. They seem to genuinely care about how we students are doing. It can become stressful on hectic days when I don't have time to sit and eat with friends, but it's very nice to hear "how are you?" while I grab food between classes.

I'd like to nominate a few of the workers with whom I have become most friendly over the last few years:

Convenience store

I visit the C-store in the evenings, and I'm often greeted by Joseph Pi. He's always well-dressed for work and ready to help the customers of the Cstore.

TDubs dining

Joseph Lewis is always friendly, and greets me and the other students enthusiastically when we come to dine at the TW link. Even late at night when students come in throngs, Joe is cheerful, pleasant and efficient.

Brower Student Center food court

I enjoy visiting Lai T. at the food court. She always wears a smile, and is quick and patient whether it's during a lunchtime rush or slow afternoon period.

These are the food service workers that I chat with most often. I think all the food service workers deserve a congratulations, though. I cannot think of a time in the last 4 years when a worker has been unpleasant to me. Whether the dining service employees are saying good morning or complimenting my choice of food items, it makes a world of difference to be served with a smile.

Thank you!

To whom it may concern:

I would like to nominate Lai for the Circle of Customer Excellence award. She works at the Brower Student Center food court. She is an extremely kind person that takes an interest in the well-being of TCNJ students beyond her official duties as a food service worker. Whenever I purchase something from the Stud cafeteria I

always get in line at her cashier. She always has a smile on her face, asks me about my classes, and how my day is going. She shows excellent service because she is a caring and hardworking person. She deserves this award and then some. Thank you for your time.

- Thank you to the student who took the time to let us know about the great employees we have!
- Open Forum
  - A student complained about the cleanliness of dishes and tables.
    - We've asked that students try and narrow down the times when they see this as a problem, since it doesn't seem to be all the time.
    - Also, currently the chairs go on top of the tables when the floors are cleaned, we'll speak with our floor cleaners about this.
  - Erik Hendrickson presented his SMART Goal as part of SGA. In it, he proposes the start of research into implementing the composting of food waste and other materials on campus. It was mentioned by John Higgins that this was brought up at Sodexo's Annual Expectations Meeting on campus. Erik was directed to a few people and other schools to begin his research.