
DINING SERVICE COMMITTEE MEETING MINUTES
WEDNESDAY, SEPTEMBER 19, 2007

➤ Upcoming Events/Promotions

- The Balanced Way is coming! Starting Tuesday, Sept. 25, students will be able to build a plate “The Balanced Way” in Eickhoff Dining Hall at the Classics station.
- Our next event for Eickhoff Hall will be our upscale meal for the semester, which will have an “Asian Fusion” theme to it. It will be on Thursday, October 4 during dinner.
- We are also planning a Harvest Fest tentatively for Wednesday, Oct. 10, where we have invited the Department of Agriculture and the vendor who we purchase our local produce from to join us and speak with students about the benefits of buying local. The event will take place during the lunch period.

➤ Emails from students

- A student emailed to say that an employee in Eickhoff Hall treated her unfairly when she asked for rice from the International station. She said that the employee did give it to her, but made comments about how she wouldn’t do it again.
 - Students can get parts of meals from any station, and have every right to get just rice from International if they want to. We apologize for the incident and have spoken with the employee about our policy.

➤ Open Forum

- The tofu at the salad bar is sometimes hard. Is it bad?
 - We go through too much tofu for it to be bad. We do get in two different kinds, one is harder than the other, this is the backup if they are out of stock of the “softer” kind. It also has a yellow color to it that the other one does not.
- Can we put a symbol on the soup sign to specify that it is vegetarian?
 - The item IDs do have symbols, but we can put an indicator on the soup sign.
- Fair Trade Month is October, and a rep from Amnesty International wanted to know if we could make a permanent switch to Fair Trade coffee in all of our units. She also added that she was really excited about what we do here so far for Fair Trade items, and that we seem to be ahead of other school in NJ.

- We would be willing to make the switch to Fair Trade for the month, but will go back after. There is a significant cost difference in the two, which would warrant an increase in price...this is why coffee is more expensive at Fair Grounds than other locations selling Green Mountain coffee, because it is Fair Trade. This is something that would have to be changed over a semester break. We typically do not change prices mid-semester. We would also be very interested in hearing about other products we can bring in to support the cause.
- Can we do something about the lines at Tierra del Sol, one employee seems to stand there when there is a line.
 - We will talk to the employees at that station about speed of service.
- The vegetarian pasta with olives and tomatoes at Classics is bland, and we seem to have fried chicken a lot.
 - We'll take a look at the rotation and see if we can make some changes.
- Why do we have different types of table in Eickhoff? The newer ones are not that good.
 - We rent tables for the first few weeks of the semester until students get a routine down and do not all come in at once. This is necessary for everyone to have a seat. However the tables are being picked up on Monday.
- We seem to have a lot of shrimp in the menu. Can this be changed?
 - We can look into it.
- Where did pierogies and ravioli go at International?
 - They are still on the menu in a rotation.
- Can we get spatikopita (spinach wrapped in phyllo) at Classics? It was really good! And maybe we can have broccoli quiche instead of spinach quiche, the kind we get is not very good.
 - We can definitely work it into the rotation, and will look into a different type of quiche to try.
- How are the Kosher sandwiches going?
 - They definitely are not selling as much since the holiday is over, but they are very well received. The rabbi and John Higgins will be evaluating the program and hope to expand it.