

Marist College Dining Advisory Committee Meeting Agenda

Thursday, April 07, 2011 – 2:00p.m.

- Resident Dining:
 - NEW RESIDENT DINING DIRECTOR: Cody Liriano
 - New weekend additions:
 - Full Salad Bar
 - Grilled Chicken made to order at the grill on Saturdays and Sundays
 - Deli Set up at the condiment station near the grill
 - Monday Add-On's - An additional fun snack to always be provided on Mondays during lunch.
 - RETAIL:
 - Hancock Center Starbucks - Now open! Please visit and check it out!
 - Smoothies are BACK in The Cabaret
 - Mac & Cheese Mondays - Chicken Parm Wednesdays available as Swipe and Go Meals at the Marketplace at Jazzman's
 - Dyson: New 2 Door cooler which provides a little more space
 - Birthday Treats at the Registers for student Birthdays!
 - Sustainability Day - Thursday, April 14, 2011
 - Barbeque on the Champagnat Green – Friday, April 29, 2011 – It's fun to eat and be outside!
 - Customer Appreciation Day - May 4, 2011
 - Questions, comments, concerns...
 - Thank you for a great year and we look forward to serving you again next semester.
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Dining Advisory Committee Meeting Minutes

- Weekend Addition Comments:
 - Students love the grilled chicken on the weekends but they ran out one weekend.
 - Long line at the grill for chicken
 - Students love the full salad bar
 - Would like to see more pre-made salads added.
- Valley Café – Love the Tuesday lunch and Thursday dinner.
 - Comment was made about dry bacon wrapped tilapia.
 - LOVED The Asian Experience – Felt like a restaurant.
- Changes for the Main Dining Hall suggested by Andrew Paulsen – Student Body President
 - Omelet Station overcrowding:
 - Suggestion: To move omelets to pasta station in the mornings
 - Bring back Taste Changers in place of the Vegan station:
 - The feeling is that the Vegan Station is being wasted
 - The Vegan station is needed as there is a growing vegan/vegetarian population
 - The Dining Hall Courtyard:
 - Would like to see outside furniture placed in the courtyard, or would like to see it become a garden.
- Temperatures in the Main Dining Hall:
 - There is a different temperature in each area of the dining hall.
 - Maintenance will be requested by Steve Sansola to fix the problem
- Specials in the Cabaret – LOVE THEM!
 - English muffin frittata should stay in the Cabaret
 - Panini's – 2 Thumbs UP!

- Atmosphere of the Main Dining Hall
 - Students feel that The Main Dining Hall should be more home like and inviting.
 - Flowers in the dining hall
 - Change the seating
 - Tables should be rearranged for single people (people coming in to dine alone)
- Paper cups:
 - Students want the paper cups back
 - We are a sustainable campus and we were going through too many paper cups. Students and staff are encouraged to use reusable mugs.
 - Will look into having paper cups at the registers available for coffee and tea to-go.
 - Staff will not let plate ware out of the dining hall.
- Grab & Go versus Guest Passes:
 - Instead of having one or the other, students should have SUPER SWIPES, which would count either as a guest meal or a to-go meal.
 - Some students don't know about their Grab-N-Go and Thrifty Cash
 - Dining Services should let people know that they must use it or they will lose it before the semester.
- Marketing
 - At the beginning of the year, there should be a Dining Plan Information Table for the first week at the Main Entrance of the Dining Hall.
- Balance Checker machine – will check on the possibilities of this suggestion
- New plans for next year:
 - Hours of Operation in the Main Dining Hall – Opening at 7:15a.m.
 - Hudson Valley Fresh milk in the Main Dining Hall
 - Additional morning cook
- This was the last meeting of the 2010-2011 school year. Dining Services appreciates the participation and feedback of the committee.