

Marist College Dining Advisory Committee Meeting Agenda & Minutes:

ATTENDEES: Beth Ainsworth, Victoria Banks, Teri Bettencourt, Brian Gelok, Elizabeth Hamberger, Anthony Legname, Jeannie Lukin, Andrew Paulsen, Emily Pasquerello, Steve Sansola, Nicole Smith, Travis Tellitocci, Ginene Zeyher.

- Introduction/Welcome to 2011
- Retail Dining
 - New Limited Time Offers – SPICE
 - Maple BLT
 - Atomic Burger
 - Sandella's Specials
 - We will be running a Panini special in the Cabaret in March - LOOK FOR IT!
 - Egg Sandwiches are doing VERY WELL!
 - The Cabaret is now OPEN TILL 1:00a.m.
 - Reusable cup program to launch in the coming weeks
 - Will be reintroduced to create more student awareness
 - Valentines Day
 - Selling the V-Day Cookies throughout Dining Service
 - Will be selling Valentines Day Roses in retail locations
 - Concessions:
 - Both 2 registers are up and working and accept Marist Money and Thrifty
- Resident Dining
 - New toasters in MDH - [great feedback from students]
 - New tiled floor by dish room window
 - New Communication Center - Check out the Dining News!
 - Daily pizza specials as requested by the students
 - Valley Café in Resident Dining on Thursdays!
 - To begin February 10th and will be the menu from Tuesday
- Marist Dining Services
 - Customer Satisfaction surveys will be distributed throughout the month of February in all of our units
 - Main Dining Hall key date: Thursday, February 10th
 - WE NEED YOUR HELP!
 - Website Revision – The website has a NEW HOMEPAGE which features dining news and updates...
- Follow Up:
 - Marketplace flyers sent to upperclassmen RA's to promote The Marketplace at Jazzman's
 - Hours of Operation Signs are posted throughout the Main Dining Hall at stations
 - YOU SPOKE WE LISTENED - This semester's soup menu was made from the responses the Marist community gave about its soups.
- Open Floor/Discussion – *ACTIONS & FOLLOW UP*
 - From Ginene Zeyher – All thrifty cash and Meal Plans are back online and corrected. Students should not have any more problems with their meal plans.
 - Staffing:
 - Residential:
 - Some staff do not go the extra mile and make students feel uncomfortable

- Staff members leave stations unattended and students feel like there are no options for them to eat.
 - Cabaret –
 - Staff member gave trouble with the egg sandwich coupon
 - *FOLLOW UP –*
 - *Customer Service will be readdressed with the staff.*
 - *Scheduling – making sure a staff member is at each station at all times!*
 - Grill Station (MDH)
 - Students don't know that the grill specials exist.
 - Response: Signage is made available as well as updates on Facebook and twitter. Encourage other students to follow Facebook and twitter for constant updates on food and specials
 - *FOLLOW UP and SUGGESTIONS:*
 - *Will begin plating the specials so that people can SEE what's offered*
 - *Chalk Board menu sign in the back stating: Today's special is _____ - Ask to place order.*
 - Retail: Sign readability
 - *FOLLOW UP –*
 - *Signs will be redone with simple backgrounds*
 - Library: Where did the Chi Latte go?
 - *FOLLOW UP – will try to special order and bring it back. Will keep you updated*
 - KUDOS:
 - Love the vegan station and the tofu
 - Love the specialty salads
 - Starbucks in Hancock Center
 - Scheduled to open Mid March
 - Weekend Dining/Saturdays:
 - Nothing left to eat on the weekends –
 - Difficult to find food options and nothing is filled
 - Morning brunch and lunch is OK, from 2pm-7pm options fall off
 - *FOLLOW UP –*
 - *Will address scheduling and staffing*
 - FRIDAYS: would like more options on Fridays
 - *FOLLOW UP:*
 - *Will look to incorporate something else on Fridays but we may receive a few complaints*
 - Grilled Chicken at the Grill at all times:
 - *FOLLOW UP:*
 - *Creating a "Chicken Map" and chicken schedule*
 - *Highlight what type of chicken we use on the website.*
- **NEXT MEETING: Thursday, March 3, 2011 at 2p.m.**