

Marist College Dining Advisory Committee Meeting Agenda & Minutes

Thursday, March 03, 2011 – 2:00p.m.

- Surveying Success - Thank you for your participation and assistance
 - Spring Break Hours - Will have box lunches to go from the Main Dining Hall on Friday for those leaving late.
 - Main Dining Hall – Closing at 3:30p.m. (Friday, 3/11), Opens at 4:30p.m. (Sunday, 3/21)
 - Cabaret - Closed Friday, 3/11@ 1:00a.m. (Thursday after midnight)
 - Donnelly & Dyson – Closed Friday, 3/11 @ 3p.m.
 - Library – Closed Thursday, 3/10 @ 10:00p.m.
 - Marketplace @Jazzman’s – Closed Friday, 3/11@ 1:00a.m. (Thursday after midnight)
 - All retail locations will resume regular hours and open on Monday, March 21, 2011
 - Loyal E Dining Awards –
 - Will have a special Valley Café on Tuesday, March 22, 2011
 - Theme: The Asian Experience
 - Retail:
 - Marketplace @Jazzman's to have less hours - will open later
 - Hancock Center Starbucks – Scheduled to open on Monday, March 21, 2011
 - Valley Café
 - Thursday nights in the MDH at the Vegan Station a BIG SUCCESS! - over 400 served from that station
 - Will be prepared to serve 300 at Thursday dinner
 - Marist Dining Services recognized for sustainable program:
 - LeanPath - Will be mentioned in on campus hospitality in a coming issue.
 - Next Meeting: Thursday, April 7, 2011
 - Open Discussion:
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- Friday, February 25, 2011 – Selection was nice – Due to Multi Cultural Diversity Week featuring American Cuisine.
 - Would like more weekend variety – (recurring issue)
 - Response: Students need to seek managers when issues occur.
 - The brunch/lunch food comes out at noon on the weekends, so the freshest items will come out then
 - Improvements: More alert staffing and more cleaning
 - Will look into producing items to order
 - Really like Thursday’s and “A Taste of the Valley Café”
 - They enjoyed the chicken breast on Thursday, February 24, 2011
 - Hydration Station: Students enjoy the station and suggest unsweetened tea be made available
 - Athletic Teams over break:
 - Not many teams are hear and arrangements will be made through the team director
 - Response to Feedback: Dining Services is doing well with responding to feedback and addressing issues and concerns
 - Aspetto Coffee:
 - Really like and enjoy Aspetto coffee
 - Concerns with paper Aspetto cups:
 - Paper Aspetto cups are a complimentary to go service
 - Went through 1400 cups in one night
 - Students are removing food from the Dining Hall with those cups
 - To Institute AFTER the break
 - Reusable cups help by cashiers and will be available upon request

- Reusable mug program in resident – have students bring their own mugs
- To-Go Meals in Main Dining Hall:
 - Meals from Apt 15, 30 Meals, and 60 Meals plans can be used for To-Go meals in the Main Dining Hall.
- Fruit: Significantly better fruit is being offered
 - Banana's and oranges are going quickly
- Too much fried food:
 - Action: Menus should balance out fried food and healthier offerings
- Balance of Menu Offerings:
 - Too much fried food – Menu seems heavy on fried food
 - ACTION: Balance the menu and offer healthier options
 - Too many good food options on one day
 - ACTION: Menu should balance “good” food items better so that “good” foods can be offered each day.
- Dining Hall Hours:
 - Like Dining Hall during the week
 - Weekend hours have less options
 - ACTIONS: Communicate through more signage about station hours.
 - Make a better first impression to freshman concerning weekend dining hours and options. (1500 carte blanc participants – freshmen tend to stay on campus the first few weekends)
 - Who is in charge on the weekends?
 - ACTION: Weekend point person made available and recognized
 - Should pay more attention to the presentation & variety of foods
 - Ideas:
 - Themes and specials that are only offered on the weekends to encourage students to eat more then.
 - Generally speaking – More theme nights!