



Dining Service Committee Minutes

February 11, 2026

Attendees: Evonne Ryan-Grandell, Jason Vielee, Ava Gamba, Carl White, Faith Chang, Nelson Morales, Da'Vaun Davis, Tina Tormey, Sarah Levin, Rebecca Chabot, Marques, Sofia Ruvo

Opening Remarks

Before the meeting, Faith distributed copies of November's meeting minutes. Nelson opened the meeting by introducing himself and offering attendees fresh-baked goods. He also introduced our new Field Marketing Specialist, Faith Chang.

Meal Choice and Movement Survey

Evonne outlined the upcoming Meal Choice and Movement Survey, which will run from February 16 to 28. She shared that tabling will expand to all dining locations, including T-Dubs, Ed Café, and STEM Café.

Da'Vaun explained the importance of the survey, noting that it will collect information on student eating habits both on and off campus and directly inform future meal plan options. Students who complete the survey will be entered to win an electric scooter.

Social Media Updates

Faith reviewed recent and ongoing social media initiatives/posts, including:

- Weekly Forkcast
- Points Budgeting
- Feedback Friday

Upcoming Nutrition Events

Ava Gamba previewed upcoming nutrition programming:

- Nutrition 101 – Continuing from the fall semester
- Mindful Moments (February 24) – Managing cravings and impulsive eating; understanding hunger and fullness cues
- C-Store Recipe Showcase (March 3) – Chickpea-Avocado Dorm Recipe demonstrating whole-food meals made in dorms or at Eickhoff
- Eat Right @ Eick (March 10) – Cowboy Caviar; showcasing simple whole-food dishes for dorm or

dining hall preparation

Residential Dining Updates

Chef Pavey reviewed student feedback from recent dining events:

Recent Events

- Lunch Pop-Up (February 4 – Ramen): Pork was well-received; students felt the broth could use more flavor (2/4).
- Tall Hat Tuesday (February 3): Long lines; students requested the ability to choose steak doneness (2/4).
- Chef Tran Pop-Up (January 29): Lemon Ricotta Blueberry Pancakes and Buttermilk Chicken Pancakes were appreciated as creative alternatives to waffles; students wished that toppings were available at the station.
- Chef Wuelmer De Leon Pop-Up (January 27): Students indicated a preference for shrimp to be served with the tails removed (2/4).

Pasta Bar

- Carl noted he was previously unaware of the pasta bar.
- Students requested gluten-free pasta options (2/4).
- Students asked for clearer signage identifying sauces (2/4).

Spice It Up

- Students reported the station is easy to find (2/4).
- Bottles have been going missing due to students removing them.

Grain Bowls at Vegan Loop

- Students enjoyed the bowls but noted they do not frequently visit that area (2/4).
- Gluten-free pasta is available at Vegan Loop.
- Ava discussed expanding gluten-free options and increasing utilization of multiple stations.

Flavors That Raised You

Evonne explained the “Flavors That Raised You” initiative, which invites students to share cultural food traditions through posted dining hall questions:

- What is your cultural background?
- What cultural foods were part of your childhood?

Chef Pavey shared that chefs will prepare dishes inspired by their own childhoods and incorporate student responses into menus.

Student suggestions included:

- Korean Kimchi Pancakes
- Greek Gyros
- Guatemalan and Salvadoran Pupusas
- Filipino Pork Sisig
- Israeli Moussaka
- Indonesian Nasi Goreng

1855 Room Updates

Chef Pavey discussed new décor updates and the \$5 upcharge for salmon or a 4-oz steak. Evonne shared that signage will be added to communicate the change clearly. Unity Week was highlighted as a success, and Carl shared that he enjoyed the event.

Student Feedback (2/4):

- “[The new décor] looks nice and makes the space more inviting.”
- “As a student, I feel the upcharge is an unnecessary addition to the menu.”
- “We appreciate the variety! Loved the soul food, and I’m excited for Honduras.”

Cooking Classes with Student Groups

Evonne announced that student organizations have begun scheduling cooking classes:

- CUB – March 23, 5:00 PM (Penne Rigatoni with Vodka Sauce and Crispy Prosciutto)
- Environmental Club – April 22, 2:30–3:30 PM (Sustainable cooking focus; Xianggu Egg Custard, shiitake mushrooms grown on a log; gift bag of local produce provided)
- Caribbean Student Association – February 12, 2:30 PM
- ASFA – Scheduling pending

C-Store Updates

Nelson shared plans to revamp the C-Store in partnership with FoodHive to create a cleaner, more modern look. He is seeking local vendors, such as Dr. Annie’s Popcorn, to feature locally produced snacks. Carl asked about payment methods; Nelson confirmed all purchases will remain part of the points system.

The Just Baked Machine is expected to be operational soon.

Retail Dining Updates

Traditions

- Cuban sandwiches available January 26–30, 4:00–9:00 PM
- Three new mocktails this month:
 - Strawberry Rose Palmer
 - Hibiscus Vanilla Italian Soda

- Toasted Coconut Dirty Soda
- Wake N' Wow – Saturdays and Sundays, 9:00 AM–2:00 PM (January & February)
- Featured item: Red velvet pancakes

Carl shared that he enjoyed the red velvet pancakes and is looking forward to a gingerbread pancake throwback. Jason noted disappointment at missing the Cuban sandwich, sharing that the promotional materials were very appealing.

Traditions Lounge Events

Faith reviewed recent lounge programming:

- Hearts & Crafts (February 4, 2:00–4:00 PM) – Letter-writing for valentines, friends, or senior citizens
- Lego Loco (February 5, 6:00–8:15 PM) – First student to complete a build won the grand prize

Future events will continue to be shared on social media.

Brower Student Center (Rebecca)

- Fresh Pride: Added Swirl Açaí and Smoothie Bowls
 - Feedback: Portions are small for the price (2/4)
- Added Noodle Nook (build-your-own noodle bowl)
- Three weekly specials at Pizza, Pasta, & Co.
- General feedback: Menu boards should display items longer

Carl asked about offering non-açaí bases for bowls; Rebecca confirmed there are two alternative base options available.

Upcoming Events

- February 12: Black History Month Lunch – Eickhoff
- February 16: Meal Choice and Movement Survey Begins
- February 17: Mardi Gras Dinner, 4:00–9:00 PM – Eickhoff
- February 19: Lunar New Year Lunch, 11:00 AM–4:00 PM – Eickhoff
- February 23–27: Traditions LTO – Eggplant Parmesan with Broccoli
- February 25: Blooket Night – Traditions, 7:00–9:00 PM
- March 4: Chef Pablo Diversity Series – Pork Humba (Filipino Braised Pork Belly with Rice), Traditions, 11:30 AM–1:30 PM
- March 24–25: Chef Pablo Diversity Series – Lok Lak (Cambodian Wrap), Atrium at Eickhoff, 11:30 AM–1:30 PM

Let's Talk

Evonne discussed renaming and rebranding the Dining Services Committee (DSC), encouraged greater student participation, and asked for feedback on February's mocktails. Students were invited to share ideas and preferences.

Chef Pablo requested student input on three Black History Month menu options:

- Egyptian Koshari (Rice and Lentils)
- Hearty African Cachupa
- Roasted Vegetable Tagine

Carl White suggested avoiding another bowl-style dish due to overlap with the February 12 Eickhoff event. Sarah and Carl selected Roasted Vegetable Tagine.

Social Media Update

Evonne shared that Instagram and TikTok accounts continue to experience steady growth.

Student Feedback & Responses

Date	Issue/Feedback	Response	Results
2/11	Students don't know how the meal plan works when coming into school. Suggested a dining presentation for freshmen during orientation, similar to what is done already at Kendall Hall.	Evonne: Thank you for your suggestion. Dining Services presents in the Library auditorium on Accepted Students Day and is available to explain during all of the orientations held on campus.	Will continue to explore options to further explain meal plans to students and families.
2/11	Sarah thinks both Dining and the Student Government need to do a better job of advertising. Students don't fully understand the purpose of the meetings.	Nelson: That would be appreciated! We would love for more students to attend and provide feedback.	Sarah and Carl will promote and explain the details of the DSC meetings during other student group/organization gatherings.

2/4	Spice It Up Station: Students reported it was easy to locate.	Nelson: The station is centrally located in the dining hall.	N/A
2/4	Pasta Bar: Students requested gluten-free pasta options.	Ava: "There are gluten-free options at Vegan Loop."	Chef Pavey will look into adding more gluten-free pasta options to Vegan Loop.
2/4	Carl: "I wish there were more options than acai for Swirl Bowls."	Rebecca: "There are two other smoothie base options, Pineapple Coconut Smoothie and Chocolate Peanut Banana Smoothie"	N/A