



## Dining Service Committee Minutes

March 11, 2026

Attendees: Evonne Ryan-Grandell, Jason Vielee, Ava Gamba, Carl White, Faith Chang, Nelson Morales, Da'Vaun Davis, Rebecca Chabot, Sandra Melfort, Michael Knipp, John Vairo, Ruby Tran

### Opening Remarks

Evonne opened the meeting by asking attendees to introduce themselves and share a fun fact. She also invited attendees to try a sample of rice pudding being offered that day in the 1855 Room as part of the Island Bites: Cozumel event. Nelson then reviewed the TCNJ Dining Services organizational chart, explaining the structure of the department and the roles of different team members.

### Meal Choice and Movement Survey Results

**Survey Dates:** February 16 – March 6

**Survey Locations:**

- Brower Student Center (BSC)
- The Atrium at Eickhoff
- STEM Café
- Education Café
- Library Café
- T-Dubs Dining Hall

**Total Participation:** 711 responses (exceeded participation goals)

Both Evonne and Da'Vaun emphasized the importance of achieving this participation milestone, noting that the large response count provides valuable data that will help Dining Services make decisions aligned with student preferences and needs.

### Next Steps

Dining Services will begin focus groups to further analyze survey feedback regarding the future of meal plans, residential dining, retail and the future of retail dining:

- **March 31:** 12:30–1:30 PM and **April 1:** 12:00-1:00 PM

## Stay in the Loop - Social Media Update

Faith reviewed recent and ongoing social media initiatives:

- **Weekly Forkcast** – posts highlighting upcoming dining events
- **Points Budgeting Post** – helping students manage meal plan points
- **Feedback Friday** – encouraging students to provide dining feedback

Faith also highlighted upcoming events promoted through these channels, including the Chef Showcase event taking place tonight where chefs from TCNJ, Muhlenberg and DeSales will come together to present fine dining offerings in the Atrium at Eickhoff.

## Upcoming Nutrition Events

### Mindful Moments

**March 24, 12–2 PM**

Brower Student Center. Discussion on diet culture.

### C-Store Recipe Showcase

**April 6, 12:30–1:30 PM**

Chocolate peanut butter Greek yogurt dip demonstration and education on superfoods.

### Eat Right at Eick

**April 14, 11:30 AM–1:30 PM**

Zucchini Brownies will be served. Focus on plant-forward eating and its benefits for personal health and environmental sustainability.

### Thrive Health and Wellness Expo

**March 25, 12:30–1:30 PM**

Brower Student Center - Build your own Greek Yogurt Bar and discuss the connection between gut health and brain health.

### Fueling Strength and Performance with Girl Gains

**March 25, 4–5 PM**

Social Sciences Building - Discussion on how macronutrients and nutrition support fitness goals.

## Residential Dining Updates

**Simple Servings Feedback/Satisfaction Survey - March 23 - April 6.** Ava will be monitoring results.

**Recent Events** - Several dining events received positive student feedback:

- **Black History Month Event** (Feb 12)
  - Carl mentioned that this event is one of the best events that takes place in the dining hall every Spring.
- **Cartoon Cravings** (Mar 5)
  - Evonne mentioned that students enjoyed the Krabbie Pattie offering at C-Street Grill.
- **Lunar New Year Lunch** (Feb 19)
  - Carl mentioned he enjoyed the deli wrap served during the event.
- **Dinner Pop-Up with Chef Grandell**
  - Mike enjoyed the chicken wings and appreciated the addition of chips and caramelized onions, which he noted are staples at traditional wing restaurants.

## 1855 Room Updates

### New Decor

Evonne and Faith will be transitioning the decor from winter to spring during Spring Break.

### \$5 Upcharge

Sales have been lower than anticipated:

- 5–6 purchases this semester (goal was 5–6 per week)

Chef Mike Knipp encouraged students to help spread awareness.

### Upcoming Wednesday Events

- **March 11:** Cozumel
- **March 25:** Brunch for Lunch
- **April 1:** Big City Bites – Paris, France
- **April 8:** Bagel Bar

## Cooking Classes with Student Groups

### CUB Cooking Class

March 23, 5 PM

Chef Knipp – Penne Rigatoni with Vodka Sauce and Crispy Prosciutto

### Environmental Club Cooking Class

April 22, 2:30–3:30 PM

Chef Pavey – Xianggu Egg Custard

## **Caribbean Student Association Cooking Class**

February 12

Chef Pavey – Mofongo

**Open to Everyone**

## **Spring Roll Class**

April 28 – Eickhoff Hall

## **Dessert Board Class**

March 25, 6–8:30 PM – Traditions Lounge

## **C-Store Updates**

Nelson announced that a new **Just Baked** machine will soon be installed in the C-Store and will be available 24/7.

Evonne asked students for suggestions regarding:

- New items they would like to see
- Products that would increase visits to the C-Store

Dining Services managers are also visiting local farms and businesses to explore potential partnerships and locally sourced products.

## **Retail Dining Updates - Traditions**

### **Limited Time Offer (LTO)**

Chicken Stuffed with Mashed Potatoes - March 9 – March 12

### **Mocktails**

- Irish Cream Soda
- Green Mint Fizz
- Peach Pie Palmer

### **Wake ‘N Wow**

March Special: Tiramisu French Toast Every Saturday and Sunday - 9 AM – 2 PM

## **Traditions Lounge Events**

Faith reported that recent events were well received by students:

- Sip and Sparkle
- Trivia Night
- Spin It and Sip It

Students reported having a great time at these events.

## **Brower Student Center Updates - Fresh Pride**

Two new concepts were introduced this year:

- **Swirl Station** – Smoothies and açai bowls
- **Noodle Nook** – Build-your-own noodle bowls

New bowls were recently introduced at Noodle Nook to address previous issues with bowl leakage.

## **Brower Student Center - Pizza, Pasta & Co.**

Students indicated they would prefer traditional pizza slices. Nelson asked what students would like to see if Pizza, Pasta & Co. were replaced. Students suggested a Chipotle/Cava-style customizable bowl concept.

## **Whoopie Pie Sale**

This year's flavor options: Chocolate Raspberry and Chocolate Mint. Students will receive four pies with an option to select two of each flavor.

- Pickups begin March 12.
- March 11 is the last day to place orders.

## **Upcoming Dining Events**

- **March 23:** Pepsi Bike Giveaway
- **March 24–25:** Chef Pablo Diversity Series - The Atrium at Eickhoff (11:30am-1:30pm) - Lok Lak (Cambodian Beef Lettuce Wrap)
- **March 25:** Brunch for Lunch – 1855 Room (11:30 AM – 2 PM)
- **March 25:** Dessert Board Class – Traditions Lounge (6–8:30 PM)
- **March 28–29:** Wake N Wow – Banana Foster French Toast - Traditions (9 AM – 2 PM)
- **April 1:** Pour Decisions – Traditions (11 AM – 3 PM)
- **April 7:** Arab American Heritage Month Lunch – The Atrium at Eickhoff (11 AM – 4 PM)
- **April 16:** Anchors Away – The Atrium at Eickhoff (11 AM – 4 PM)

## **Let's Talk - Closing Discussion**

Evonne opened the floor for additional discussion.

Nelson emphasized the importance of continued student participation and feedback in shaping Dining Services improvements.

## Social Media Update

Dining Services social media engagement continues to grow, with steady increases in Instagram and TikTok followers.

## Student Feedback & Responses

| Date | Issue/Feedback  | Response  | Results  |
|------|---|---|--|
| 3/11 | Student expressed their appreciation for the recent variety in food, such as seasoned french fries at C-Street Grill. | Mike Knipp appreciated the feedback.  | Chef Knipp explained that introducing daily fry specials at C-Street Grill has been a focus this semester. |
| 3/11 | Student expressed how they recently have been enjoying the Chicken from the C-Street Grill.                           | N/A   | N/A  |
| 3/11 | Student stated how they like to find creative ways to make and eat food at Eickoff.                                   | Evonne enthusiastically informed everyone that the best way to eat in the dining hall is by visiting and selecting items from every station to create a meal. | N/A  |
| 3/11 | Students expressed their interest in baked mac n cheese served at Black History Month and wishes it was the regular.  | Mike Knipp announced it will become the new standard for Mac 'n Cheese serving in the dining hall   | N/A  |

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| 3/11 | Students expressed their enjoyment of the Cartoon Cravings event that was held in the Atrium at Eickhoff stating it was a very nostalgic event.                                  | N/A  | N/A |
|      | Student suggested adding Ben and Jerry's Ice Cream, as well as Dip n Dots, as it could bring more students in to the C-Store   | Rebecca informed the student that we can look into Ben and Jerry's, however, Dip 'n Dots can be hard to implement as they require their own specialized freezer. | N/A |
|      | Student expressed their interest in more fruit variety options available in the C-Store.   | Rebecca and Nelson agreed that we can definitely look at more fruit and vegetable options.   | N/A |
|      | A student expressed how they would like to see cooking utensils or tools sold at the C-Store. This can increase residents' cooking, and utilizing resources like floor kitchens. | Rebecca informed the student that plasticware is currently available at the C-Store, but we can look into spatulas, etc.   | N/A |
|      | A student noted they felt there is too much oil at the bottom of the plate/bowl when ordering pasta and Pizza Pasta & Co   | Rebecca explained that the oil in the pesto sauce will separate when not stirred.  | N/A |

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|  | <p>Student requested their desire for cake pops to be sold in Starbucks</p> | <p>Rebecca - As a “we proudly serve” Starbucks unit we are unable to provide Starbucks branded cake pops, but we can look into making cake pops at Bliss Bakery in the Atrium at Eickhoff for the C-Store.</p> | <p>N/A</p> |
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