



Dining Service Committee Minutes

April 15, 2026

Attendees: Evonne Ryan-Grandell, Jason Vielee, Ava Gamba, Carl White, Faith Chang, Nelson Morales, Da'Vaun Davis, Rebecca Chabot, John Vairo, Ruby Tran, Eitan Halevi, Tina Torney, Sarah Levin, Elizabeth Ruvo, Isaac Oduro, Keerthan Murali

Opening Remarks

Evonne opened the meeting by inviting everyone to share their name and where they are from. She then offered April's new Mocktail, Guava Lemonade, to all in attendance. She then broke down the Dining Services organizational chart.

Around Campus

- Earth Week, April 20th-April 24th. This year's theme is Our Power, Our Plant. Digital board signage to contain facts about Earth Week provided by Paul Romano of the Environmental Sustainability Council to be displayed in the Atrium at Eickhoff for the duration of the week.
 - Beginning Monday, April 20 and running through Friday, April 24, Traditions will be hosting: Lights Out from 12 PM-2 PM and 6 PM-8 PM. Students will enjoy dining by LED candlelight during these hours as our way of conserving energy in honor of the week. Energy conservation fact boards will be on display in the restaurant.
 - Tuesday, April 21 the Atrium at Eickhoff will host its Earth Day Lunch event from 11am-4pm. Menu highlights include: Vegetarian Chili with Barley, Spinach and Ricotta Pizza'rito and Black Bean and Corn Salad.
 - Wednesday, April 22:
 - Weigh The Waste Plate Scrape Event
 - The Atrium in Eickhoff 12 PM-2 PM
 - Students will have the opportunity to discard their scraps on to a scale near the dish carousel. The total weight will be shared with campus community.
 - Scrappy Cooking Tabling
 - The Atrium In Eickhoff 12 PM-2 PM
 - Ava will be providing a variety of recipe cards for students on how to create meals from table scraps.

- Thursday, April 23 from 12:30 PM - 2:00PM :
 - Spin The Wheel Earth Week Trivia in the Atrium at Eickhoff. Ava will be providing trivia questions with categories including nutrition, health and wellness, sustainability and earth week. Students can spin the wheel to receive dining swag as prizes for correct answers.
- Friday, April 24 from 11 AM - 1 PM:
 - Plant-Based Scavenger Hunt. Students will receive a map of the stations in the dining hall. Their task is to find plant based items from each station. Once the form is complete they will receive a cup with soil and a packet of flower or herb seeds.

Dining Service Focus Group

- 2 sessions, 13 participants
- Topics: Resident Dining, Retail Dining, Value/Meal Plans.
 - Q: If you could improve the resident dining hall at TCNJ, what part of the current menu or station would you remove? What would you replace it with?
 - A: Remove 31 North Deli, Add Asian Fusion Station. Make Stations self-serve. Add Cheesesteaks to the grill.
 - Q: What other food/restaurant brands do you want to see on/near campus?
 - A: Chipotle, Cava, Chick-fil-A, Chili's, Raising Cane's, Coldstone/Baskin-Robbins, Sweetgreen, Wingstop
 - Q: If you could create your own meal plan, what would it look like? What components would it have (swipes, dollars, meal equiv)?
 - A: Ability to use multiple swipes in one meal period, Meal Equiv on the Weekends, Apartment Plan available for Juniors/Seniors that don't live in the apartments

Meal Choice and Movement Survey, and Pepsi Bike Giveaway

The Meal Choice and Movement Survey winner won an electric scooter, and the Pepsi Bike Giveaway winner received a bicycle and helmet.

Upcoming Nutrition Events

- Hack Your Hall: 4/15 1:00 PM - 2:00 PM
 - Smart Dining 101 - with campus dietitian Ava Gamba
 - Learn to mix and match food from different stations on Wednesday, April 15th, 1-2 PM, the Atrium at Eickhoff.
- Mindful Moments: 4/28 12:00 PM - 2:00 PM
 - Learn about which foods are great for you and the environment on April 28th, at Brower Student Center
- Eat Right at Eick: 5/4 11:30 AM-1:30 PM

- Dark Chocolate and Chia Berry Compote Yogurt Parfaits, Tuesday, May 5th, The Atrium at Eickhoff.
- Fuel Up For Finals: 5/7 11:30 AM - 2:30 PM
 - Build your own chia pudding bowl featuring brain-boosting nutrients to give you sustained energy.
 - Learn about meal timing in relation to finals and minimizing burnout while studying for your exams.

Simple Servings Feedback + Satisfaction Survey

- Has been extended until 4/23
- Based on last semester's results, more plant-based options have been added per student request.

March Chef Showcase - March 11, 2026

- Chefs from TCNJ, Muhlenberg and DeSales have come together to showcase their skills for one very special dinner event.
- The event received very positive feedback and we are looking to implement this again next year.

Arab American Heritage Month Lunch April 7, 2026

- Dining Services partnered with the student organization, MENAA, in curating a menu including Beef Kofta, Baba Ghanoush, and Baklava. The event was very well received by students and MENAA members were enthusiastic and appreciative of the event. We are looking forward to working together in the future.

Anchors Away - April 16, 2026 11 AM - 4 PM

- Final upscale event of the year held in the dining hall.
- Menu Preview: Vegetable Curry with Coconut Rice, Caribbean Jerk Chicken Pizzetta, Pineapple Upside Down Cake, and more!
- Stop by the dining services table for the chance to win a three-piece luggage set!

Residential Dining Updates

- March 11th - Chef Showcase Feedback:
 - Very good. If I could rate a 6 overall, I would!
 - Genuinely, 5-star food. My compliments to the chef.
 - This was probably the best event Eick has had! I loved that the chefs came in and the variety of options we had.

1855 Room Updates

- New Decor - Spring decor in place and will be changed out over the Summer with Fall.
- \$5 Upcharge still ongoing with underwhelming participation.
- Upcoming Wednesday Specials
 - April 15th - Chef Spotlight - Michael Knipp
 - April 22nd - Island Bites - Cuba
 - April 29th - Brunch For Lunch
 - May 6th - Big City Bites - Savannah, Georgia
 - May 13th - Burger Bar

Cooking Classes with Student Groups

- CUB - March 23, 2026: Rigatoni Pasta with Crispy Prosciutto with Chef Michael Knipp
- Caribbean Student Association - March 26, 2026: Mufongo with Chef Micahel Pavey
- Dessert Board Class - March 26, 2026: Variety of baked and sweet treats offered by Retail General Manager, Rebecca Chabot

Residential Dining - C-Store Updates

- Just Baked machine is now in the C-Store
- Ben and Jerry's is now available in the C-Store, as requested in March's DSC Meeting
- Bags and Bookbags are to be left on the counter upon entry.

Retail Dining Updates - Point Busters

- Order between Monday, April 6th at 12 PM, and May 1st at 5 PM.
- Pick-ups will take place May 8-18th in the Atrium at Eickhoff.
- Forms can be picked up at the C-Store, and must be dropped off in person at the C-Store.
- Substitutions will be made in the scenario that item becomes unavailable.
- Any order not picked up by 5 PM, May 18th, will be forfeited with no exceptions.

Retail Dining Updates - Traditions

- LTO's:
 - Vegetable Lo-Mein with Tofu - April 13-24th.
 - Orange Chicken with White Rice - May 4-8th.
- Blueberry Hibiscus Lemonade, Guava Lemonade, Creamy Strawberry Dirty Soda
- Wake n' Wow - 9 AM-2 PM every Saturday and Sunday
 - April Special: Tiramisu French Toast

Retail Dining Updates - Fresh Pride

- Cone Crush - Cheesecake Cone Pop-Up
 - April 30th, 3-6 PM at Fresh Pride Cafe

Upcoming Events

- April 16: Anchor's Away
 - The Atrium at Eickhoff, 11 AM-4 PM
- April 20: Earth Week Begins
 - Events all around campus
- April 29: Blooket
 - Traditions, 7-9 PM
- April 30: Cone Crush Pop-Up
 - Fresh Pride Cafe, 3-6 PM
- May 1: Point Busters Orders CLOSE
 - Pickups Begin May 8th at the C-Store
- May 2: Wake N' Wow: Lemon Blueberry Pancakes
 - Saturday and Sunday at Traditions, 9 AM-2 PM
- May 7: Fuel Up for Finals
 - The Atrium at Eickhoff, 11:30 AM-2 PM
- May 7: Mega Lego Loco
 - Traditions Lounge, 6 PM

Social Media Update

- Both Instagram and TikTok are steadily growing.

Thank You

Evonne ended the meeting by thanking students and wishing them the best of luck for the remainder of their semester, as well as finals. She also mentioned how Dining Services looks forward to continuing to work with students and improving their overall happiness.

Student Feedback & Responses

Date	Issue/Feedback	Response	Results
4/15	The student requested more meat proteins at Simple Servings.	Ava thanked the student for their suggestion.	Ava noted that students had requested for more plant forward offerings at Simple Servings, but will discuss with the chefs to see about incorporating more often.
4/15	In response to Nelson's question, "If	A student suggested a Cava-style bowl, or salad	Rebecca will be looking into new tossed salad concepts for

	you could replace Noodle Nook (seasonally), what would you replace it with?" a student suggested a Cava-style bowl, or salad place.	place.	this season.
4/15	Eitan suggested utilizing the Traditions Lounge space for events such as live music. Carl added to it, suggesting making it an event featuring games or other engaging activities.	Evonne mentioned an issue with acoustics in the lounge, but that idea can certainly be expanded upon.	Further communications will be taking place between dining and the college to create events that will be both entertaining and engaging for the campus community.
4/15	A student suggested having dining representatives introduce themselves as part of Welcome Week to make Dining Services common knowledge.	Nelson mentioned that his team is very visible during high level campus events.	Evonne suggests the possibility of scheduling opportunities to "Meet the Dining Team" during these days.
4/15	A student asked, adding Tater Tots past just breakfast time.	Nelson confirmed they will look into it.	Rebecca stated that this could be implemented quickly and will look into initiating before the end of the semester.