

Dining Services Committee Minutes

November 13th, 2024

Attendees – Chris Perez, Jared Williams, Andrew LoMonte, Dante Folcarelli, Carl White, Sarah Levin, James Reid, Rebecca Chabot, Audrey Perrotti, Nelson Morales, Dineen Denkovic, Vincent Papp, Evonne Ryan-Grandell, Tobin Milkowski, Christine Chen

<u>Residential Dining:</u> The Atrium at Eickhoff

Tobin began the meeting by presenting the results of the dining satisfaction survey. The overall satisfaction rating was 3.8, with 1,005 student respondents. The highest-ranked aspects of dining included the friendliness of staff and the overall cleanliness, atmosphere, and ambiance. Prize winners were posted on Instagram, and Tobin mentioned that students expressed interest in more breakfast options. In response, the Salted Caramel Bananas Foster French toast will be added to the menu.

Dineen, the dietitian, provided an update on upcoming events:Mindful Eating: Held today, usually in the Student Center, offering healthy eating tips for the holidays.November 26: Cherry Pie Power Bites event, mindful moments, and mocktails.C-store Showcase: Focus on ecofeminism and providing accessible veggie options.

The newly installed vending machine, Just Baked, has received a positive reception, with 362 orders and an average check of \$8.35. A total of 411 items were sold, with the top three items being Spicy Chicken Kung Pao Potstickers, Glazed Donuts (2-pack), and Classic Cinnamon Rolls. Rebecca mentioned a selfservice app called "Just Baked," where students can place orders and check item availability. The vending machine acts as a freezer, thawing items for 2 ½ to 9 hours before they are ready for pickup. Students also receive a text when their order is prepared. However, some students have difficulty accessing the machine in Travers unless they live there, as access is restricted until after 5 pm when T-Dubs opens. Audrey noted that the school could explore loosening access to the basement of Travers. There was a suggestion to potentially move the vending machine to the Student Center for better accessibility. Jared recommended evaluating the machine's performance in Travers before deciding on a move. The vending machine serves as a late-night option for students when T-Dubs closes. The Holiday Pie Sale, which began on November 1st, has sold 52 pies as of the previous night. Pre-orders are available through Instagram. The pick-up date is November 26th before 7 pm at the C-store. Payment options include points, card, or cash. A total of 15 orders were placed for the apple pie, 11 orders for the lemon meringue pie, and 26 orders for the pumpkin pie. Evonne shared that this sale is part of a larger Sodexo initiative and that a similar event will be held in the Spring.

Nelson introduced the new machine that will soon be at the Fresh Pride Café, which will offer beverages such as boba tea, milk tea, lattes, lemonade, fruit blends, and iced tea. The machine, called Botrista, is fully computerized. Rebecca clarified that students would place their orders with the café staff, who would then input the order into the machine. The café does not accept meal equivalency as payment.

Upcoming surveys:

Simple Servings Survey: Ongoing from November 11th to November 22nd, overseen by Dineen. Vegan Loop Survey: Scheduled for December 2nd to December 6th. Brielle noted that smoothies have been particularly popular, with four members of the student government being regulars at Eickhoff.

Upcoming Events: Leaves and Laughter: Fall-themed menu. Tall Hat Tuesday: Chef Knipp's fried chicken, described as tasty and delicious. Mac and Cheese Mania: Scheduled for next Tuesday. Camp Eick: November 26th. Breakfast for Dinner: December 2nd. Fuel Up: December 5th.

Chef Knipp will lead a class on making Impossible Bolognese Sauce Al Forno at Eickhoff on November 21st at 1 pm. The class is free for students and is being promoted through Instagram.

1855 Room Events:

Chef Spotlight: Chef Pavey on November 20th, menu details to be announced. Big City Bites: Boston, MA, event on December 4th, menu yet to be determined. Action Station: Burger Bar on December 11th, featuring a variety of toppings.

SOCIAL MEDIA METRICS

Instagram: As of 1:02 pm on November 13th, there are 2,844 followers. The committee is seeing substantial growth, with content gaining traction. The "Win It Wednesday" campaign has been particularly successful.

TikTok: As of 1:03 pm on November 13th, there are 314 followers, up from 150 at the start. Jared suggested cross-promoting "Win It Wednesday" on TikTok to encourage followers on that platform.

Traditions

The Ultimate Hot Chocolate has been a hit, priced at \$6.05, with 40 sold as of November 8th. Available for both dine-in and takeout from 11 am to 7 pm. The offering replaced the loaded milkshake due to the changing weather.

A total of 3,476 Shirley Temples have been served, with 1,765 served this year and 1,711 from February to May of the previous year. The apple spritz has been retired, and new beverages have been introduced, including the popular Arcade Lemonade, which has already seen 192 servings. Other new drinks include the Sugar Cookie Soda, with 35 served; the Strawberry Jalapeño Lemonade, with 22 served; and the Desert Pear Dirty Soda, which has had 38 served. Looking ahead, a Daiquiri is set to be launched after Thanksgiving, and it may be added to the menu.

The committee also discussed upcoming events and promotions. Trivia night will be promoted at Traditions, with the addition of a new mocktail, the Roy Rogers Mocktail, made with Pepsi, grenadine, and cherries. This new drink will be featured during the event. Beef Kefta will be available at Traditions from November 18th to November 22nd. Additionally, the committee discussed the Traditions Kahoot event, which will take place on December 4th from 6:00 pm to 8:30 pm. As of now, this event will not be held in the lounge, allowing students to eat and play with friends in a more relaxed setting. Evonne suggested booking the lounge as a backup option in case additional space is needed, with the possibility of students ordering to-go items and playing in the lounge.

The committee also reviewed upcoming menu offerings. For the Breakfast for Dinner event on November 20th, pork roll will be introduced as a new option, alongside classic breakfast items such as eggs, potatoes, toast, and pancakes. Lastly, the Cram Jam event on December 9th will feature pancakes as part of the offerings.

Spring DSC Meeting Dates

Tobin touched on the upcoming DSC Meeting dates for the rest of the year: December 11, February 21st, March 12th, April 17th.

Freshman Class Council Presentation

The First Year Class Council (FCC), represented by Carl White (President) and Dante Folcarelli (Treasurer), presented concerns about the restrictions on meal swipes and guest swipes. They identified issues with the current meal periods, which don't align well with students' class schedules, leaving them with unused swipes, particularly on Sundays. The council proposed eliminating meal periods entirely to allow for more flexible use of swipes at any time. They also suggested increasing the number of guest swipes and allowing double swipes, encouraging students to purchase larger meal plans, which could increase revenue for TCNJ. Additionally, there is confusion around the use of guest swipes and meal equivalents, and the council requested more freedom in how swipes are used, such as using swipes for friends. Jared supported the proposal, noting that it would offer more flexibility and that many students have unused swipes by the end of the week. However, Audrey cautioned that students might misuse the system, overusing swipes without being mindful. The FCC responded by suggesting a separation between swipes and meal equivalents to provide more freedom for students. Jared also raised concerns that students might struggle to fully use all swipes and meal equivalency.

Tobin proposed a new meal plan idea which would provide a set number of swipes and meal equivalency without being tied to specific meal periods. Ray expressed reservations about the price but agreed to research it further. Dineen raised concerns about the adequacy of meal swipes, particularly for students with limited swipes, and stressed the importance of balancing swipes and flex points.

The discussion concluded with Sodexo staff agreeing to review the logistics of guest swipes and explore the possibility of more flexible meal plans for underclassmen. Further discussions will take place to assess the feasibility of these proposals.

Date	Issue/Feedback	Response	Results
10/9/24	Jared: I've gathered feedback regarding the T- Dubs station – while it's advertised that items can be tossed in sauce, employees have stated that this is not an option.	Thank you for the statement.	Rebecca: Will investigate this matter.
10/9/24	Jared: I've gathered requests for the addition of chicken nuggets or spicy chicken nuggets, in addition to the chicken tenders currently offered at the OBC Grill.	Thank you for your statement.	Rebecca: Will investigate the feasibility of this addition.
10/9/24	Andrew: Feedback from the survey regarding weekend offerings – suggestions include adding boneless wings, mac and cheese (in addition to the mac and cheese balls), and breakfast options such as French toast, avocado	Thank you for your statement.	Rebecca: Confirmed that French toast is already available and will review the other breakfast suggestions at OBC.

	toast, and pancakes at OBC.		
10/9/24	Andrew: Inquiry regarding the option for a light sauce when ordering at the Teriyaki station in the Lions Den.	Thank you for your question.	Rebecca: Will be reviewed.
10/9/24	Chris Perez: Suggestion to reconsider the naming of the "Jalapeno" drink at Traditions, as the current name may elicit strong opinions. A gentler name, such as "Spiced Strawberry Lemonade," was proposed.	Thank you for your suggestion.	Rebecca: Noted that the drink contains jalapenos, which don't add much heat, and agreed that the name could be reconsidered. Dineen will conduct sampling at a Mindful Moments event.