



Dining Services Committee Minutes

October 9, 2024

Attendees – Andrew LoMonte, Michael Knipp, Vincent Papp, Nelson Morales, Audrey Perrotti, Rebecca Chabot, Nicole Piotrowski, Dineen Denkovic, Bridget Lazar, Jared Williams, Tobin Milkowski

Residential Dining:

The Atrium at Eickhoff

Tobin kicked things off, introducing Dineen Denkovic, the new Registered Dietitian. Dineen will focus on allergies, athletics, and eating disorders, and came to the meeting with plans to organize related events. Some events include "Eat Right at Eick" on October 15th, a fall-themed "Mindful Moments" event, and a Recipe Showcase on November 1st highlighting box items available at the C-Store. Dineen will be taking over as the Dietitian after Nicole's last day this Friday. Additionally, Mike Knipp spoke extensively about upcoming Eickhoff events, including the plant-based takeover led by Chef Michael Pavey, which will feature seven new menu items at various stations throughout Eickhoff. Chef Pavey also planned the Italian American Heritage Month lunch on October 24th, followed by Boo Bash on October 31st, and a Diwali Dinner on November 7th in collaboration with the Indian Student Association. More events include Chesapeake Crab Cakes for Tall Hat Tuesday on October 22nd, and Chef Pablo Naughton's short rib offering at the Wok on October 29th and 30th. The Blue and Gold Lunch on Friday, October 18th, will partner with the athletics department and feature performances from the pep band, dance team, and cheerleaders, as well as menu highlights like hot wings and blue & gold caramel popcorn. The Parent and Family Homecoming Lunch will have a fall theme, with seasonal decor like pumpkins and gourds, and also have special menu items such as lobster bisque and ribeye steak. Chef Knipp introduced his idea for an oatmeal and grits bar that will be located next to the soup station.

Chef Knipp also discussed plans for Unity Week, which starts on October 14th and will feature regionally-inspired menus and might work with Chef Coffey. Audrey Perrotti provided further details about Unity Week's focus on diversity, equity, and inclusion, and its impact on students. Unity Week events will take place next week at The 1855 Room daily. Following the conclusion of Unity Week, the next special event will be an Action Station for October 24th, featuring a Bagel Bar in the 1855 Room.

Additionally, the Lucky Duck promotion is going well. Donut themed ducks will be given out next week, and the grand prize, a \$600 HP laptop, will be awarded on Homecoming Day. Participants who take part in two out of the four weeks of the promotion will be eligible to win, and 250 ducks are being

given out each week. Student Government President Jared Williams expressed his enthusiasm for the promotion, which starts and ends on Mondays.

A Dining Experience Satisfaction Survey is scheduled from October 21st to November 2nd, with tabling planned at the Atrium at Eickhoff Hall, the Brower Student Center, and the Library Café to gather feedback from students. The goal is to receive 1,000 responses, with incentives such as three wireless Beats headphones, a Soundcore Boom 2 waterproof speaker, and a North Face backpack filled with snacks and beverages from our C-Store, meal vouchers to Traditions, and a docking station. Additionally, the word wall wrap project at T-Dubs is moving forward, with installation expected on October 16th or 17th.

There were also updates regarding the "Just Baked" vending machine, which will provide sweet and savory items. The machine is scheduled for delivery on October 17th and will be accessible to students on the Travers side of T/W, with payment options including flex points and credit cards. Student feedback will be collected once the machine is operational.

In terms of social media, Dining Services' Instagram account has reached 2,749 followers, and TikTok is steadily growing, with 244 followers as of October 9th (one new follower gained during the meeting). Once TikTok reaches 250 followers, a giveaway is planned to boost engagement further. Overall, social media efforts are performing well, and we are excited about these upcoming initiatives.

Traditions

Hosted by Tobin, Traditions had a successful Trivia Night, attracting over 60 attendees, our best turnout to date. The theme was memes, and we will return to regular trivia for the next event. Additionally, we will have "Blingo" scheduled in two weeks, marking our first time hosting this activity, where we will be offering Amazon gift cards and meal vouchers as prizes. There will also be a new menu item coming ahead, featuring brats and spaetzle with sauerkraut. The sign-up sheet for next Wednesday's Steak Night is now available. For this Friday, Traditions will be having a special "Bursting Beverages" featuring a loaded cookie milkshake. We are excited to offer a different event every Wednesday. On November 4th at 6PM, Magician Robert Francis will be performing in the Traditions Lounge. Tobin and Evonne met with him two weeks ago to finalize the date and time. With 27 years of experience, his performance will last approximately one to one and a half hours. Lastly, there are new installed outdoor solar lights at Traditions for evening enjoyment, along with new patio furniture for guests.

Spring DSC Meeting Dates

Tobin touched on the upcoming DSC Meeting dates for the rest of the semester: November 13th, December 11th, February 21st, March 12th, April 17th.

Date	Issue/Feedback	Response	Results
10/9/24	First student raised the concern that weekend dining options feel limited and asked if it would be possible to open Lion's Den during the weekends.	Nelson: "Thank you for bringing your concerns to our attention."	While the idea was considered, the main challenge is that Lion's Den is a large space, and keeping it open would be costly due to lower student traffic on the weekends.
10/9/24	First student pointed out that the Traditions menu is limited on weekends and asked if it could be expanded.	Rebecca: "Thank you for your feedback regarding the Traditions weekend menu."	While there isn't much weekend traffic, the team is open to suggestions for new menu items. They specifically asked if students would like breakfast items or if they wanted weekend-exclusive options, noting that exclusives could help incentivize more students to visit. It was also mentioned that the Library Café is open on weekends, although the menu remains consistent throughout the week. The team emphasized that they're here to support students' needs and are open to working with them on ideas.
10/9/24	Second student expressed their appreciation for the variety of drinks offered at Traditions, and suggested 2 more such as strawberry piña coladas and daiquiris.	Rebecca: "We are glad to hear that the mocktails at Traditions are being received well."	The feedback was well-received, with no specific action noted at the time.
10/9/24	Second student mentioned feedback from peers that they'd like to see more high-protein options in the C-store, such as Greek yogurt and Fairlife shakes.	Dineen: "I have been working to find ways to bring more healthy alternatives to the C-Store, so thank you for reaffirming the interest."	The team is actively researching allergen-free items to include in the C-store and mentioned that students would see some new options shortly. As for the request for Greek yogurt, they will look into adding that to the offerings. However, the Fairlife shakes are a Coca-Cola product, so

			further discussions might be required to bring them in.
10/9/24	First student inquired about expanding the pasta bar at Eickhoff, suggesting that more options for sauces, vegetables, and meats could make it more inclusive for students, and adding more varieties of pasta noodles would enhance the offerings.	Chef Knipp: "We are always looking for ways to expand options for students in the Atrium at Eickhoff, so thank you for your advocacy."	<p>The team discussed possible changes, including potentially closing half of the vegan loop or converting the omelet bar into a pasta bar, which could allow for customizable sautéing options, as suggested by Mike Knipp.</p> <p>There was also enthusiasm for the idea of using Jersey Fresh tomatoes and incorporating freshly cut pasta to elevate the quality. The team hopes to see some changes implemented by the Spring.</p>
10/9/24	Third student asked how the smoothies at Eick differ from those offered at the Student Center	Tobin: "Thank you for the question. I would be happy to clarify!"	It was clarified that the smoothies at Eickhoff are not customizable and only offer 3-4 preset options, whereas the Student Center may provide more flexibility.