



## Dining Service Committee Minutes

November 12, 2025

Attendees: Evonne Ryan-Grandell, Jason Vielee, Ava Gamba, Carl White, Tobin Milkowski, Mara Sindiga, Sean Fudala, Nelson Morales, Sofia Ruvo, Alexa Puga, Samantha Noble, Cristian Grana, Rishi Shah, Nyviah Pacheco, Keerthan Muraly, Ethan Silverberg, Da'Vaun Davis, Tina Tormey, Vincent Papp, Chris Perry, Sarah Levin

### **Opening Remarks**

Nelson opened the meeting by welcoming everyone and offering Botrista samples and cinnamon twists. Evonne then had attendees introduce themselves, including student representatives, and encouraged everyone to review the minutes from the previous meeting.

### **Follow-Ups from Previous Meeting**

- Smoodi Machine: Rebecca announced that a new supplier has been secured, allowing flavor deliveries twice a week.
- Student Employment: Evonne clarified that student employees cannot work the cash register at Eickhoff but may do so at other locations.
- Fresh Pride Updates: Mango passion lemonade and passion fruit beverages are being replaced with iced coffee options.
- Meal Plan Feedback: Carl praised the point-tracking posts and budgeting tools on Instagram that help students monitor meal plan balances.

### **Organizational Overview**

Nelson presented the TCNJ Dining organizational chart. Evonne also reviewed the recent customer satisfaction survey:

- 637 responses total
- 59% satisfied
- 3.7/5 overall satisfaction
- 3.7/5 likelihood to recommend

Ava noted that students requested reduced use of cooking oils and butter. She explained that most dining recipes use minimal butter and oil, and nutrition details are available online.

Vincent provided his personal contact information for direct student feedback. He mentioned:

- Fish Fridays are ongoing, but additional fish options can be prepared upon request.

- Quimby's Kitchen will introduce more meal options, more frequently, such as baked lasagna and mac and cheese.
- Fruit Salad Bar will expand to include grapes, berries, and other fruits.
- Simple Servings focuses on lightly seasoned, grilled, and steamed dishes.

## Meal Plan and Budgeting

Tobin discussed the *Points Budgeting*, which helps students manage meal plans effectively. and *Feedback Friday* posts.

Da'Vaun explained the *Walk-In Meal Plan Consultation* program, designed to teach students how to maximize their meal plan value and plan better for next semester.

## Upcoming Nutrition & Dining Events

Ava previewed several upcoming events:

- Eat Right @ Eick – Date Energy Balls will be offered
- Mindful Moments – Activities and trivia promoting mindful eating
- Fuel Up for Finals (12/4) – Build your own nut-free trail mix, and learn how food fuels your mood
- C-Store Showcase – Includes Protein-Packed Hot Chocolate

Student feedback and Simple Servings, and Simple Zone satisfaction surveys are live and available both at the nutrition table and through TCNJ Dining's Instagram.

## Residential Dining Updates

Evonne highlighted upcoming themed events:

- Rock & Dine (11/12) – Rock-and-roll-themed lunch
- Fuel Up for Finals (12/4) – Build your own nut-free trail mix, and learn how food fuels your mood
- Dinner Pop-Up (12/8) – Chef Knipp is featuring Shrimp Po'-Boy at the C-Street Grill.

Students shared positive feedback about past events like *Beware of the Pirates*. Vincent encouraged students to continue suggesting event ideas.

## Chef Features

- Chef Mike Knipp will host a hands-on cooking class on making *Chicken Pesto Risotto*, aimed at helping students cook independently.
- Chef JJ Johnson recently visited (11/10) for a pop-up at The Wok, and more of his recipes will be featured in the future.
- 1855 Room: *Island Bites* (11/12) featured Puerto Rican cuisine. Nelson, who developed the menu, shared his family recipe for Spanish flan.

## Retail Dining Updates

- Wake-N-Wow: Features breakfast items every weekend, plus monthly throwbacks on Wednesdays (e.g., Cinnamon Roll French Toast).

- Traditions:
  - New wraps — *Honey Mustard Chicken* and *Chicken Bacon Ranch* — have been successful.
  - *Penne Alla Vodka* was the latest LTO.
  - *Steakhouse Night* (10/22) saw some no-shows; students suggested implementing a cancellation policy.
  - *Turkey Bacon* will be added to the menu and physical signage.
- Traditions Lounge:
  - *Family Feud* (11/13)
  - *Sip N' Sparkle* (11/20) – Diamond Dot art & mocktails
  - *Charcuterie Class* (12/5) – Led by Rebecca Chabot
  - *Puzzle Pursuit* winner received a Polaroid camera and film.

## C-Store Updates

- Solato Machine: 260 units sold as of 11/11 (frozen yogurt, gelato, sorbet). Sampling event coming soon.
- Just Baked Machine: Expected in 4–6 weeks, located at the C-Store entrance and available 24/7.
  - All-time sales in T-Dubs: 6,897 units
  - Top sellers: Spicy Chicken Kung Pao Potstickers, Glazed Donuts, WOW Bao Bun.

## Holiday Pie Sale

Ongoing from 11/3–11/17, with 29 orders placed as of 11/11.

## Marketing & Engagement

- Social media presence continues to grow on Instagram and TikTok.
- Evonne introduced a potential rebrand of the “Dining Services Committee (DSC)” to give students more ownership.
  - Suggested new name: “Campus Cuisine Committee (CCC).”
  - Rebrand to be finalized for a Fall 2026 rollout.
- Students recognize the events now being posted in *This Week at TCNJ*.
- Mocktail rotation continues monthly; current themes are *Autumn* and *S'mores*. Carl suggested featuring them on table cards.

## Student Feedback & Responses

Date	Issue/Feedback	Response	Results
11/12/25	Students are unable to set up transactions on	Tina confirmed this is covered in student orientation meetings.	Ongoing

	<p>their phones.</p> <p>Suggested having it implemented in Welcome Week.</p>		
11/12/25	<p>Students want to view Eickhoff's menus before entering.</p>	<p>Evonne: "Use the Everyday App (code 3559)." More marketing is planned to raise awareness.</p>	<p>Signs/posters promoting the app will be reinstated.</p>
11/12/25	<p>A student suggested peppermint hot chocolate offering for Traditions.</p>	<p>Rebecca: "That would be a nice addition!"</p>	<p>Rebecca is investigating necessary steps to implement.</p>
11/12/25	<p>A student asked about adding olive oil and vinegar for salads at Traditions.</p>	<p>Rebecca: "That is another great idea!"</p>	<p>Rebecca is looking into incorporating the new dressing offering.</p>
11/12/25	<p>A student suggested a TCNJ Dining specific newsletter to be emailed out, similar to This Week at TCNJ</p>	<p>Evonne: "I love this idea! The more outlets we have to keep students informed about everything dining-related on campus, the better!"</p>	<p>Evonne will work with TCNJ to put the wheels in motion to accomplish this. Marketing dining interns to create a newsletter.</p>