



Dining Services Committee Minutes

October 15, 2025

Attendees – Rebecca Chabot, Evonne Ryan-Grandell, Nelson Morales, Tobin Milkowski, Brandi Malpass, Ava Gamba, Sophia Ruvo, Carl White, Vincent Papp, Da’Vaun Davis, Mara Cindiga, Sara Levin, Eitan Halevi, Tina Tormey, Mike Knipp, Claudius Mbachu, Owen Jacobs, Estevan Escamilla,

A Message from the Resident District Manager

Nelson kicked off the meeting with a warm welcome, taking a moment to introduce the team and our newest members, Ava Gamba, and our dietetic intern, Brandi Malpass. It was great to have some fresh faces at the table, and their enthusiasm set up a positive tone for the discussion ahead.

Rebecca then got things started by showcasing the mocktail samples, which were a definite highlight of the meeting. Everyone had the chance to taste creative new flavors like Apple Pie Lemonade and Strawberry Cupcake Soda—both of which sparked plenty of excitement and conversation around potential menu ideas. To complement the drinks, we also sampled delicious Apple Pie Pancakes that were an instant hit with the group. The fun and flavorful combination of mocktails and pancakes made for a sweet start to the meeting and perfectly captured TCNJ Dining’s spirit of creativity and innovation.

Campus Dining Experience Survey

Evonne then took the floor to discuss the upcoming student dining survey, which will run from **October 20th through November 1st**. She explained that, while in past years TCNJ offered five prizes specifically for our campus, this year there will be **three prizes awarded across the entire region**. To help boost participation, the team will be actively promoting the survey through various campus initiatives, including **tabling events, giveaways, and digital promotions**. These efforts will make it easy and engaging for students to stop by, complete the survey, and share their input while learning more about dining updates and upcoming events.

Points Budgeting

Evonne also went over our new **point breakdown collateral**, which helps students better track their meal plan usage throughout the semester. She showcased the **monthly and weekly point breakdown posters**, designed to clearly show where students should be points-wise at different times of the

semester based on their meal plan. In addition to the posters, she highlighted the **weekly Instagram posts** that will continue to remind students where they should be with their points in a more accessible and engaging way. These materials aim to make managing meal plans easier and ensure students get the most out of their dining dollars.

Ava Gamba

Ava then took a moment to introduce herself to the group and share some of the exciting events she has coming up. She previewed her next program, **“Mindful Moments,”** taking place on **October 28th** in the Student Center—a relaxing and wellness-focused event designed to help students unwind and practice mindfulness through food and community. Following that, Ava will be hosting another **C-Store Showcase on November 3rd**, featuring **Chocolate Chia Pudding**, a delicious and healthy treat that highlights creative ways to use items available right on campus.

She also took a moment to spotlight **Brandi’s upcoming C-Store Showcase on October 22nd**, where Brandi will be featuring **Quinoa Power Bowls**—a flavorful and nutrient-packed option perfect for students looking for a quick, energizing meal. Both events reflect TCNJ Dining’s ongoing focus on wellness, balance, and fun, and everyone is looking forward to seeing these ideas come to life.

Residential Dining:

The Atrium at Eickhoff

Mike Knipp introduced himself to the group and shared that he was filling in for Pavey during this meeting. He brought plenty of exciting dining updates to the table, starting with the **new paninis** now available, the addition of a **donut wall**, and the introduction of a **gluten-friendly pizzetta**—all of which have already been receiving great feedback from students. Mike also highlighted the new **Simmering Spoon** concept at **Quimby’s Kitchen** for dinner on Monday evenings, a cozy **fall weekly event** featuring a rotating selection of **specialty soups**, perfect for the colder months ahead.

He went on to preview several upcoming themed events, including **Beware of the Pirates**, the **Diwali Dinner**, **Boo Bash Dinner**, **Plant-Based Takeover**, and the highly anticipated **Chef JJ Johnson Visit**. Mike also shared that he’ll be bringing back his popular **cooking class** later this year, where he’ll be teaching participants how to make **Chicken Pesto Risotto**. The team is currently finalizing details and partnering with a student organization before setting the official date.

Following that, Nelson shared more details about the **Chef JJ Johnson event**, which promises to be one of the highlights of the semester. Chef JJ will be serving some of his signature dishes, including **Roasted Chicken and Jollof Rice Bowls**, **Oxtail Eggrolls with Dipping Sauces**, and **Chopped Cheese Turkey Sandwiches**—with **plant-based options** available to ensure everyone can enjoy the experience. The collaboration reflects TCNJ Dining’s continued commitment to offering bold, diverse, and inclusive culinary experiences on campus.

1855 Room

Mike continued by highlighting some of the exciting **upcoming events in the 1855 Room**, which will showcase a range of creative and themed dining experiences. He mentioned several of the featured programs, including **Big City Bites**, **Action Station**, **Chef Spotlight**, and **Island Bites**—each designed to bring new flavors, culinary techniques, and international inspiration to the dining lineup. These events give students the chance to explore diverse cuisines and enjoy an elevated dining experience right on campus.

He then turned to **Unity Week**, sharing details about the **specialty menu items** being featured throughout the week in the 1855 Room. Each dish celebrates different cultures and cuisines, reflecting the rich diversity of the campus community. Mike emphasized how Unity Week provides not only great food but also an opportunity for students to come together, connect, and appreciate the variety of flavors and traditions represented at TCNJ.

C-Store

Vincent shared some exciting updates about new and returning favorites in the C-Store. He began by highlighting the **Solato Machine**, explaining how it works and showcasing the wide variety of **fresh, customizable gelato flavors** it offers. The machine has been a big hit with students, providing a fun and interactive way to enjoy a quick, sweet treat right on campus.

He also discussed the **annual Holiday Pie Sale**, a much-loved C-Store tradition where students, faculty, and staff can purchase **ten-inch pies**—perfect for sharing or taking home for the holidays. The sale always draws plenty of enthusiasm, and this year promises to be no different with a delicious selection of seasonal flavors.

In addition, Vincent introduced the **new Just Baked Machine**, which will soon be located at the entrance of the C-Store. This innovative machine will offer freshly baked items on demand, expanding convenient meal and snack options for students. He mentioned that another Just Baked Machine, located in the **basement of Travers Hall**, has already sold **over six thousand items**, showing just how popular and well-received this addition has been among students. The new machine in the C-Store is expected to be just as successful, offering another warm and tasty option for busy campus life.

Traditions

Rebecca shared updates on the **new Wake-N'-Wow specialty menu**, a rotating monthly feature that brings creative and indulgent breakfast items to **Traditions**. Last month's special, **Apple Pie Pancakes**, was a huge hit among students, and this month's feature—**Cinnamon Roll French Toast topped with blueberry compote**—is already drawing plenty of excitement. The rotating menu keeps things fresh and gives students something new to look forward to each month.

She also reviewed the **sales performance of recently added menu items** in Traditions, noting how well many of the new additions have been received. Looking ahead, she previewed several **upcoming events** that aim to keep the Traditions dining experience fun and engaging. These include **Traditions**

Reimagined, which will kick off with a **Steak Night** and a **Blooket Night**, along with **Limited-Time Offers** featuring unique menu items that aren't typically available.

In addition, she highlighted a series of **Traditions Lounge Events**, which continues to be a big hit with students. Upcoming activities include **Cake Decorating**, **Pictionary**, **Lego Loco**, and the return of the always-popular **Charcuterie Board Class**. These events combine food, creativity, and community—making Traditions not just a place to eat, but a place to connect and have fun on campus.

TDubs

Rebecca shared an update on the success of the **new Smoodi Machine** recently introduced in **TDubs**, which has quickly become a student favorite. She reviewed the sales data, noting that the response has been overwhelmingly positive, with students enjoying the convenience and variety of customizable smoothie options. One of the standout flavors so far has been **Brain Boost**, a refreshing and energizing blend that's been especially popular among students looking for a quick, healthy pick-me-up **after class**. The Smoodi Machine has added a fun and nutritious twist to the TDubs lineup, and the strong sales show that it's already becoming a staple on campus.

Fresh Pride

Rebecca also shared some exciting news about upcoming **additions to the Botrista Machine**, which continues to be a popular spot for students looking for quick and customizable drinks. She announced that **new coffee flavors** will soon be joining the lineup, including a **Caramel Latte**, which is expected to be a fan favorite. These new options will give students even more variety and flexibility when grabbing their favorite beverages, whether they're looking for something warm and comforting or a flavorful caffeine boost. The expansion of the Botrista menu reflects ongoing efforts to keep campus dining fresh, innovative, and tailored to what students love most.

DSC Meeting Dates

Date	Issue/Feedback	Response	Results
10/15/25	"Could we possibly hold the next meeting in the Traditions Lounge at 10am so more students can attend?"	Nelson "That is a great idea"	We will hold the next meeting in the Traditions Lounge.

10/15/25	Carl "I really want to try the two most popular flavors in the Smoodi machine, but they are always out."	Rebecca "We will order extra of those flavors next time"	There will be even more of the most popular Smoodi flavors in TDubs.
10/15/25	"Are there any job offerings in the Atrium at Eickhoff Dining Hall?"	Evonne "I will speak to the HR team."	Evonne spoke to the HR team and is making sure he is moving through the hiring process.
10/15/25	"Which flavors are the new flavors replacing in the Botrista machine at Fresh Pride?"	Rebecca "The least purchased flavors will be replaced"	Rebecca will be removing three different dragon fruit flavors to replace the iced coffee options that are coming soon.