

Dining Services Committee Meeting

Thursday, April 11, 2024

Minutes

In attendance: Jordy Polanco, Jess Koperna, Maddi Behney, Trey McAuliffe, Tim Hartlieb, Chef Jordan Crews, Bob Mikus, Jen Evans, Alice Rulapaugh

1. Approval of Minutes from 02.22.24-after a brief overview of the last meeting, the minutes were approved by the group.
2. Meal Plan Changes – questions/updates-Bob shared that there was positive feedback heard in the recent Presidential fireside chats about the meal plan updates. In addition, the business office & residential life is pleased with the changes as well as this will help with data entry and business office inquiries.
3. Nominations for student membership AY 2025
Jordy Polanco from this committee indicated that he would be willing to serve on this committee for next year. It was asked to nominate any other returning students who may want to serve for the 2024-2025 school year.
4. Feedback on dining programming/events-how to get more attendance. The following suggestions were discussed:
 - Collaborate with Student Programming Board for promotion and helping with cost
 - Perhaps post Metz events under Student Engagement on Redbook
 - Coordinate with Student engagement for calendar events so that they can assist with scheduling Metz events when other events are not happening
 - Check with frequency of Metz events-maybe have less frequent but bigger event
 - Perhaps have venue change-instead of Mund have event in other locations on campus
 - Students like variety of the prizes & that flex money is accepted
5. Pop-ups at AHPP to get more food presence there-what day would be best?
One day a week-hot food items like macaroni n cheese bowls or popcorn chicken bowls-Trey will ask at next SG meeting for feedback.
Bob will connect with health science students about what they may need or want over at AHPP side of campus for food options.
Possible ideas being discussed would have Bishop Brews move to AHPP then bring OOLA bowls to library? Possibly changing upper floor of library for more study pod spaces and rooms-may bring more traffic to this space.

6. Perception of variety

The dining hall is on a 4-week menu cycle where 8,000 different varieties of food is presented in Mund with daily salad bar, deli station, Bravo station, pizza & pasta station, Gluten free & live well stations. Some other campuses have more retail space available to them which may seem as if they have more variety.

7. Other comments

- Meal swipe/exchange timeframe change? This is problematic due to staffing at all locations. However, to note, there is no more variety between Mund and C-store so students can get same food items.
- Shorter lines especially for the deli-positive feedback
- Special meals continue-may be able to add premier late night like steak night-higher grade meat is required by Metz' contract with LVC
- Tim reminded the students that it is important to get feedback/issues/concerns to management right away so that the concern can be addressed in a timely manner
- Check box for allergens is reviewed by deli workers so that gloves can be changed if need be
- Rumor that Intermetzo is shutting down—there are no plans confirmed concerning this-in the original Mund plans that was a possibility, but renovations plans have been put on hold as of now