

## Dining Services Committee

September 19, 2024

### AGENDA

- A. Introductions-Evan Czapinski, Ben Farmer, Aaron Leopold, Olivia Zook, Landis Brown, Chef Jordan Crews, Jen Evans, Tim Hartlieb, Bob Mikus, Alice Rulapaugh. Please nominate others that may want to serve on this committee.
- B. Purpose of the DS Committee--This is the 3<sup>rd</sup> year of this Dining Services Committee. The meeting is held monthly, and the group has been instrumental in making needed changes in the Dining Program at LVC. As part of contract negotiations, LVC added this committee to get input/collaboration among Metz, Students, and Administration.
- C. Approval of Minutes from April 11<sup>th</sup> meeting-minutes approved as they were written-these have been posted outside of the MUND dining hall across from the Center for Student Engagement Office.
- D. Review of '23-'24 Work (list of updates)-will include these as a separate document with these minutes
- E. Current Topics of Discussion
  - Manager Feedback-students can send a message at any time to Metz by using information provided on all napkin dispensers in the dining hall. In addition, students can mention any comment or request anything they need to cashier at front of dining hall. Message is sent to team to take care of issue. In addition, ongoing or more significant issues are discussed at weekly management team meetings. Positive feedback overall from response time to solving issues.
  - Tim gave information about allergens and informed the group that most of current Metz staff are Allergen-Safe trained, and a few are nutrition trained. In addition, he reminded the group that Morgan Walker, the College nutrition specialist is available to meet with students about their nutritional or allergen-safe eating needs. There are many gluten-free options available in the dining hall with some always available, and some that need to be requested. Olivia mentioned that on the late-night Grub Hub option, there is no option for gluten-free bread. Tim will be looking into this to get it fixed.
  - Locally sourced food options are one of the goals of Metz dining. They have partnered with local food vendors such as Grove Chocolates out of Palmyra,

Stolzfus Meats out of Lancaster, and many other local farmers and vendors. They are committed to using only Grade A meat, cheese, & eggs. One of the local partnerships last year was with a local farmer to provide free range turkeys for the annual Thanksgiving Festival (at a time when supply was in great demand).

- Some significant changes that have been implemented include changing the late-night grill from the C-store to Mund from 9:30 -11:00 in the evening. There is a less than 20-minute wait for the food that is ordered through the Grub Hub app. Approximately 35-50 students use this service each night. Another change was to move the deli operation to Grub Hub only. It has proven to be more efficient, and Metz is better able to assist students with allergies and food sensitivities. The lines are shorter, and the process is much faster.
- Food waste is a significant issue in the dining hall and Metz is asking for all students to help with this. 8000 pounds of food waste occurred during the first month of school which equates to \$15,000 of waste. If less food is wasted than Metz can reallocate this recovery cost to providing additional new and innovative events.
- Metz would like to promote more and different varieties of foods and asked for help in getting more positive feedback on different foods. Students suggested having a taste station with different food varieties with a survey as to which foods the students think would be popular with the student body. It was suggested to host a tasting table as students gather in line for lunch where they can provide immediate feedback.

F. Adjournment—meeting was adjourned at 4:40 pm. The next Dining Services Committee meeting is scheduled for Thursday, October 17, 2024 at 3:30 pm in the Dining Hall.