

Dining Services Committee

Thursday, November 30, 2023

Agenda

Participants: Maddisyn Behney, Jessica Koperna, Tim Hartlieb, Landis Brown, Chef Jordan Crews, Bob Mikus, Jen Evans, Alice Rulapaugh

1. Changes to October 25th Minutes: After changes were made-minutes approved.
2. Thanksgiving Dinner Review: 317 students participated-only a few no shows. Record service timing and less waste than previous years due to better planning of staging areas and serving pie in slices and also cranberry sauce not placed on tables. There was a discussion on general food waste in the dining hall where it was reported that there is less waste, but we need to do better. The goal is to have less than 45% waste. Food waste should be a partnership with Metz, students, staff and entire College.
3. Budget considerations: Process begins end of this semester and then reviewed by Senior Staff in early spring 24 semester. The College is finding that expenditures are rising every year just as in the general sector outside the College. Budget projections are shared with Metz so that they can prepare their budgets for next year. Many considerations in the budget process to include cost of training meals, flex sales, meal plan swipe numbers. Metz receives \$3.25/plate from LVC.

In February, negotiations occur—for example the late night grill option was discussed and approved so that could be implemented this spring.

Any revenue surplus over 4%--1/2 % of the surplus goes back to LVC and re-invested into General Fund for general plant upgrades, improvements, etc.

Covid implications are still affecting the bottom line.

Metz wanted to know how they can help students: some suggestions were to offer special menus on Saturdays for example like crab rangoons or mashed potato bowls. Lines tend to be long for these special menus, but Metz must have a certain number of lines open, but they will work on this. Lines are being streamlined for example burger lines have regular toppings only now.

Metz hacks are available like making a wrap out of a chicken tender—gives more choices to students.

C-store hours have been adjusted according to staff availability.

13 Hours/day are now offered at various locations on campus for meal swipes.

4. Program updates: Metz is offering many special activities with special menus to include Blackjack night, Gingerbread House contest, and an Upscale Holiday Dinner. They are planning many others for spring 2024 semester.
5. Exam treats: There will be no late night grill during exam treat week. Metz will offer the following special meals late night 9:00 to 10:00 each night of finals week (Sun-Wed)

Pierogies/Kielbasa

Breakfast served by student affairs staff & special guests

Pasta/Meatballs

General Tso Chicken

6. Other Business: Lunch time crowds still problematic especially on Chicken Tender Thursdays. Bob suggests that perhaps classes can be spread out more to alleviate this issue.

Issue was brought up about some dates being out of date—it was explained that best by date, sell by date, and use by dates all follow different rules:

Best by date: freshness wanes after this date, but still ok to eat

Sell by date: 4-5 day shelf life after this date

Use by date: Never should be consumed after this date