

WWU CAMPUS DINING COMMITTEE

Minutes of the Meeting
Friday, February 6, 2009
4:00pm, VU 462A

Present: Chris Kenney, Aubrey Black, Norah Fisher, Tim Bartunek, Mackenzie Boetes, Ramon Rinonos-Diaz, Kurt Willis, Lisa Philbrook, Jill Kelly, Virgilio Cintron, Maria Torres, Ben Wurtz, Keegan Tarbell, Jessica Chen, Jon Bettger, Kayla Emerson, Ira Simon, Luke Minor

1) Welcome & Introductions

2) Review Minutes from January Meeting

- Someone asked Chris when the Douwe Egberts coffee system would be installed at Ridgeway Commons. Chris said it would be in about 10 days.

Mediterranean Grill Handheld Menu

- At the last meeting the committee suggested doing a laminated version of the Med. Grill menu that customers could read while standing in line and drop off after they get their meal. Lisa passed around an updated version of the menu and asked for feedback.
- Keegan said that it looked good and was eye-catching
- Mackenzie liked that it was oversize and thought it would deter someone from walking out with it.

3) Catering

- Tim announced some of the upcoming events. This weekend is the Black Student Union Dinner and the Project Leadership event. Next week is the annual Etiquette Dinner and an event for the African Caribbean Club.
- He said there will be a new student catering section and a parent catering section in the Annual Plan.
- Norah said the Martin Luther King Jr. Reception was great and the catering staff was friendly.

4) Dietician Report

- Jill announced that this month is National Heart Month and next month is National Nutrition Month. She will be at the dining halls on the first three Wednesdays of March talking with students and answering questions. She will be at Viking Commons for lunch on March 4th, Fairhaven Commons for dinner on March 11th and Ridgeway Commons for dinner on March 18th.
- Jill thanked Chris for having whole wheat pita wraps available at the Mediterranean Grill.
- Jill noted that the demand for gluten-free products on-campus is continually increasing. Some products she suggested for the markets are corn chips and a gluten-free soup.
- Kurt asked Jill if Celiac Disease (gluten intolerance) is becoming more common, or if the awareness of it is growing stronger. Jill said that it seems to be both.
- Lisa suggested stocking gluten-free dry soup mixes in the markets.
- Keegan asked when they could expect to see advertisements about Jill's visits to the dining halls. Ira and Lisa said we will post marketing materials 7-10 days before the first one.
- Jill requested/suggested having materials of the food pyramids, FAQs, etc. on hand for the events.
- Jon asked her if she would be able to do something similar to the dining hall visits for Birnam Wood residents, as they are not required to be on a meal plan. Jill said she could.
- Jessica suggested having tamari available in the dining halls instead of soy sauce as it is gluten-free.

5) Dining Services Discussion

- Jon asked if Dining Services has looked in to serving Moka Joe coffee. Lisa replied that various options had been looked at a few years ago and Tony's was the local vendor that was selected.
- Jon said that he liked the Drip Coffee Express Line signs at Tony's HH. Ira commented that we are keeping a tally of how many people are using it as we are considering putting one in at the Atrium

- Jon said that at Viking Commons, there was no nutmeg in the spice rack when he checked.
- Ramon said that the menu sign for the Vegetarian station in VC often gets mixed up with the menu sign of the adjacent station.
- Norah commented that the granola in the grab n' go yogurt parfaits gets soggy as it sits on the yogurt.
- Ira said we could look at separating the granola and yogurt by doing a compartmentalized lid.
- Keegan said that people liked having individual honey packets at Fairhaven Commons, but they have disappeared (now there is only bulk honey). He also commented that he likes the butter pats available in VC and asked to have them available in FC.
- Aubrey suggested putting honey in drip cups so it is less messy, but there is not the waste of packets.
- Jon said that someone stole the jar of sunflower seeds from the salad bar at FC and no more have been put out since.
- Ira commented that in the fall we purchased 2000 new plastic cups for Ridgeway Commons and we are already down to just 1000.
- Jon and Keegan agreed that they both see lots of items get taken by students.
- Jill asked if the huge table in the lobby of Tony's HH could be moved as it is intrusive. Lisa said that is the library's space and we would have to get their ok. Kurt suggested talking with Francis Halle.
- Kayla was at Rock's Edge Café (REC) at 10:45a on Wednesday and noticed the service was slow (there was only one person working).
- Jon said that during lunch there is no line control in the Underground Coffeehouse and is confusing.
- Mackenzie said that she was there on a Friday afternoon and there were 3 people but not a lot of business. She said the breakfast panini she purchased was good.
- Ben was there at 12:30p on Wed. and there were 3 people working. The panini he had was good.
- Jessica was at REC Friday afternoon and there were 4 people working and it was a bit confusing.
- Keegan said he walks by there several times a week and notices that the lines and service always varies and there seems to be no consistency.
- Ira said that the opening of the AIC has thrown things off a bit. He also noted that fresh fruit juices and smoothies are temporarily unavailable.
- Maria said that she purchased an Island Oasis smoothie from VU Café and received great service from the barista (it was her first time ordering one and the barista really helped her).
- Chris said that we are planning on changing the smoothie program at REC to Island Oasis.
- Ramon was at the Mediterranean Grill two Sundays previously in the afternoon and the pita bread on his wrap was stale.
- Ramon asked if it would be possible to have a vegetarian option in the smaller size packs of sushi. He also asked if there could be a wider variety of dips for the veggie cups (e.g. honey mustard).
- He noted that the bagel prices at Miller are hard to see. Chris said we are working on improving pricing at all of our units.
- Ramon said the mayo in FC settles and looks unappealing if it sits too long. He said their vegan mayo is good.
- Kayla said she likes how the Naked Juice is always stocked well now.
- Keegan asked how sales are on Naked Juice vs. Odwalla. Ira said sales are up and Naked Juice is one of our top sellers.
- Maria has noticed that there are compostable cups but no compost at REC. Ira said that Aubrey will be helping us on these sorts of issues.
- Keegan asked if there could be "real muffins" available at breakfast in the dining halls. Lisa asked him what is typically there. He said he usually sees just cinnamon rolls.
- Maria said that the bagel cutter at FC is dull and squishes the bagels. Tim said it could have to do with the type of bagel. He notices a difference in the way different bagels cut.

6) Annual Plan

- Ira said that the Annual Plan pt. 1 will be finished soon and will include items such as budgets, pricing, hours of operation and equipment requests.
- He said that a Sunday Late Night meal is being proposed and \$3000/wk. additional is budgeted.

- Jon and Keegan said that people are willing to cut back on the other late night hours if necessary in order to get a Sunday Late Night meal.
- Maria asked about having longer hours at BT Market. Ira said that BT Market will be closed next year and will be remodeled into a nice café that will be accessible by everyone.
- Maria asked about lengthening the dinner hours at the dining halls. Also, she has noticed that the food is taken away early (by 6:45p) at Fairhaven Commons.
- Keegan asked if BT Market could be open until Midnight for the rest of the year as 11pm is too early.
- Kayla added that she hasn't seen the products in BT Market that were requested at an earlier dining committee meeting. Ira said we will make sure this happens.
- Ira said that we are currently price shopping local stores and restaurants to make sure our prices are in line with them. Virgilio said people comment on how Sub Connection is over-priced. Ira said that we do price match Subway
- Ira said that we are planning on having breakfast open at 7am next year for the dining halls.
- Ira said pack outs and snack out will be changing next year and will be handled by catering. He said that pack outs/snack outs have been underutilized and is tough on resident dining operations.
- He reiterated that BT Market will be closed next year and announced that Ridgeway Market may close too due to accessibility issues.

7) Renovations

- Miller Hall Phase 1 will start after Spring Break. The market will be the only open part of the building.
- In June, the current Miller Market location will close and be moved into a 70' trailer for one year.
- The new Miller Market will have large windows in the front and Lisa asked who would be responsible for cleaning them (the University or Dining Services). Kurt said that it is not confirmed who will be.
- Attached to the agenda were sample floor layouts for the new Miller Market. Jon commented that the Rocket Donut case seems far off in a corner and thought it should be closer to the coffee area.
- Ira explained that it is very visible and can be seen from across the market. By putting it there, students will pass by more items.
- Ira said that there will three espresso machines in the new market and there be an outside espresso walk-up, which will be open until 2pm.

8) Sustainability on Campus

- Ira introduced Aubrey, the new Food Service Sustainability Coordinator.
- Aubrey explained some of his goals/objectives to the group:
 - He is based out of the Sustainability Office. He is exclusively working on food side of things.
 - Currently he is putting together an assessment of how sustainable the campus food system is and working on proposing/setting long term goals.
 - He is looking at things from multiple angles (e.g. composting, packing, local, organic, etc.).
 - As a coordinator, he will be collaborating with and facilitating discussions between many different individuals and groups.
 - Part of his job is to make sure students are aware of what Dining Services is already doing.
 - He said that the dining committee seems to be a good avenue for resident student input.
- Ira mentioned that we are not planning on doing a Trayless Week during Winter Quarter as we received a lot of pushback from the Trayless Week in October. We will wait until Earth Week.
- Ira highlighted some of the upcoming Earth Week events: Sustainability Dinner, trayless week, fruits of your efforts and Aubrey is helping set up a week of events, programs and speakers.
- Aubrey said he wants make sure that students are aware of our goals with doing these events.

9) Mystery Shopper

Ira gave out 2 meal vouchers to do 2 mystery shops. This time, the locations will be Fairhaven Commons and The Underground Coffeehouse.

10) Closing Comments

UTZ Certification – Douwe Egberts Coffee System

- Lisa had asked a question during last meeting as to whether the UTZ Certification of Douwe Egberts coffee was acceptable under the AS Board Resolution on Fair Trade Coffee. In response, Virgilio and Ben brought in and circulated copies of the resolution to the committee.
- Ben said that they don't see that UTZ Certification violates the resolution.
- Virgilio asked Ira if we could continue to research the new certification as Dining Services gets the product in. Ira said absolutely.

Other Comments

- Jessica asked if freshmen know about 'Snack Outs' and 'Pack Outs.' Jon replied that it seems to be mainly RAs and RHA members that know about it.
- Ramon said he likes that the Underground Coffeehouse serves 3 different roasts of drip coffee.
- Ramon asked about Earth Week and whether Dining Services was considering recruiting student volunteers for any of the events. Ira said that we are not sure yet.
- Keegan asked if there would still be 'Snack Outs' next year. Tim said the program would be changing and Catering will now be doing them instead of Resident Dining. The pricing structure will be per person pricing and/or set item prices.
- Lisa announced that Munch Money will soon be online.
- Tim asked the committee for detailed feedback on the Student Catering section of the Annual Plan when it comes out.
- Maria said that during lunch at Viking Commons, the Teriyaki sauce and other condiments were missing. She also mentioned that several Fairhaven Commons employees don't always wear their nametags or tuck in their shirts.
- Chris said that in response to requests for more protein at the burrito bar in Ridgeway Commons, we have put beef out and it has been very popular.

The meeting was adjourned at about 5:40pm. The next meeting will be March 6 at 4:00pm in VU 462A.

****Note: Plan to show Dining Video at future meeting.***