

ANNUAL REPORT

University Standing Committee _____ Dining _____

Academic Year Covered by Report _____ 2014-2015 _____

Date Report Submitted _____ 6/28/15 _____

Report Submitted by _____ Matthew Rever _____

Number of times committee met _____ 6 _____

RECOMMENDATIONS

The committee recommends that students become a more integral part of the meetings. Faculty/Staff involvement is effective to a point. Students are the primary consumers/clients.

Have a direct plan to incorporate faculty/staff into the process to help drive dining initiatives when necessary or helpful.

SUMMARY OF DISCUSSION ITEMS/ACTIVITIES OF COMMITTEE

Monthly meetings reviewed a specific dining location and upcoming events

September: Tally Student Center

Committee introductions

Randy Lait:

34.4 million dollars in revenue

30 venues

600 employees (140 full-time)

18-20 professionally trained chefs

~9,500 students using meal plans

Lisa Eberhart:

Food allergy support group

National media coverage – one of 15 healthiest non-commercial dining operations (only 2 universities)

~30,000 meals served per day

Food Safety

Locations average 98 sanitation grade

Shawn Hoch:

~28% of food is locally sourced

“Got to be NC” partner

“Taste the Difference”

NC peanut product spotlight

October: Tally Student Center

Review Talley dining experiences

One Earth tour

November: Fountain Dining Hall

- 75% of waste is compostable

- New digester in dish room

- “Fountain Family” meal, Brazil Event, “Clean Plate Club” (reduce waste)

- “My Roots” program – uses products from NC State grads working in food production

- Some vegetables are sourced from the Ag Farm/Campus Farm

- Barn raising (end of Nov)

December: On the Oval

- Oval dining review

- “Dieticians Dish”, dining diplomats to help students’ make good choices

- NC State cookbook available

January: Meeting Canceled Due to Weather

February: Meeting Canceled Due to Weather

March: The Atrium & Smoothie U

- The Atrium dining review

- Creamery (library location) closed in Fall 2014

- Rooftop garden (spring and summer)

- Sustainability

 - LEEDS Silver

 - Waste oil turned into biodiesel

 - Composting

- Hosted Southern Regional Conference

 - Attendees from NM to FL, KST, Mizzou

- Scholarships, 6-8 grad assistants in Campus Enterprise

- Talley rooftop garden

April: Clark Dining Hall

- Clark dining review

- Composting

 - Working toward 100%

 - Retail locations are next area of concentration

 - Oval – behind the house

- Waste Audit

- Fountain digester reduced dumpster cost from \$100 to \$60 per load

- BOH staff education

 - Non-English speaking staff

 - Picture menu

- Relationships with campus partners

 - Dairy Science & Horticulture

 - 2 hoop houses at farm

 - Chefs get educational experience in beef processing

Student Groups Involvement

Food Recovery Network – Fall 2015

Case – Moore Square food recovery

Rooftop Garden

Talley – 3 different gardens in place

NC State Farm

Currently 1 acre

All organic

Lake Wheeler extension

Photography workshop & “Spring Fling”

Monday & Wednesday volunteer opportunities

7 classes currently using the farm/working

Goal is a teaching farm

Housed in Crop Science

Revenue from grants and programs

Farm in operation for ~4 years

Lonnie Pool

Campus Enterprise is currently running food service

Smoothie U

Opening Monday 4/20/15

**RECOMMENDATION FOR REVISION OF CHARGE AND/OR MEMBERSHIP
CONFIGURATION (if applicable)**

Students need to have a larger role in the committee.