

March 15, 2016

Minutes, University Dining Committee Meeting

Location: Talley Student Center, Room 4132

The meeting began at 4:02 PM; attendance is recorded on a Google spreadsheet. The meeting was informal (no procedural rules were followed).

**Old business:**

1. Survey of student preferences for additional dining venues/opportunities
  - a. Harrison Kesling presented (on behalf of Warren Weisler) a summary of informal survey results:
    - i. 75% of those asked would like to have a late night meal plan option – a small, cafeteria-style buffet, for example quesadillas
    - ii. During final exams weeks they would like to have more access to coffee shops late at night
  - b. There was some discussion of what is currently available: There are already 2 coffee locations in the library with free coffee late night during finals, and 1 in the TSU. Hill of Beans is held open until 10 PM during finals. Keith Smith mentioned that they held a late-night pancake & oatmeal breakfast buffet on a Tuesday night that drew 5-600 people last year.
2. All-campus survey
  - a. Shawn Hoch summarized some points from the survey results
    - i. There were about 8000 responses; at present there is not an easy way to summarize by topic
    - ii. A common suggestion was to increase the variety of foods available (despite the availability of > 400 menu items on any given day)
    - iii. Requests for earlier dining hall hours on weekends
    - iv. Some complaints about slow service at Pavillion – will wait to see what effect Tapingo has on this over the coming semester
    - v. Smoothie U needs more visible signage when it is open
      1. Jacy Barnes commented that advertisements at Carmichael for protein smoothies in early morning would bring in a lot of business
    - vi. Requests to bring back sushi and increase variety at flashpoint and atrium
    - vii. Requests for more variety at library coffee shops
    - viii. Requests for more vegetarian/vegan menu items, + more vegetable options (not necessarily vegetarian)
    - ix. Requests for pizza to be served more often (used to be served every day at Fountain; that's been cut back to allow more variety).
3. Shawn Hoch mentioned upcoming plans for renovation at several venues to include:
  - a. Fountain:

- i. More versatility for more menu options
    - ii. Bring natural gas service into the building
    - iii. Reduce repetition at food service stations
  - b. Case:
    - i. Increase seating capacity
    - ii. Close in the patio
  - c. Vet School Café:
    - i. Renovation of kitchen in time for fall semester
- 4. Jacy Barnes
  - a. Mentioned that the Greek Court is opening more buildings including a centralized activity building and that this might be a good location to consider installing a coffee shop
  - b. Summarized her discussion with poultry science professor in CALS about using production from the poultry processing facility. In short, the facility is not ready for use as a commercial production facility, it is being used primarily for study of Salmonella contamination. However, there is a plan to hire a new director of the facility within 1-2 years whose charge will include increasing the use of the facility and there may be opportunities for collaboration after that.

## **New business**

1. Dining committee tour of the NCSU-CALS organic vegetable garden is scheduled for March 31 at 4 PM. Chris Dunham is to host us; the physical address is 4400 Mid Pines Rd. If you put the address into a GPS it will take you directly there.
2. Shawn Hoch reminded students to please offer any suggests, feedback, insights etc. There was some discussion about the process of building campus pride in the dining service (similar to what has happened at Virginia Tech). Jacy Barnes and Lisa Eberhart discussed the current and potential role of social media – Jacy commented on the potential to hold contests with Instagram, Lisa mentioned the @wellfedwolfpack Twitter feed. David Goldsmith mentioned the library use of the open-source software Lentil (<https://github.com/NCSU-Libraries/lentil>) for automating the harvest of Instagram photos for contests, thematic displays, etc that might be useful for UD.
3. Shawn Hoch commented on UD's ongoing efforts to increase the visibility of the dining service as a recruiting incentive for incoming freshman students and UD's efforts to increase student employment.
4. The next meeting and final meeting will be on April 12 – Chair Bernie Hansen to solicit ideas for venue from the student members.

The meeting was adjourned at 5:07 PM.

Respectfully submitted,

Bernie Hansen  
Chair, University Dining Committee