

NC STATE DINING

Dining Committee

To: Committee Members, Dining Team & Guests
From: Chair Jeff Webster & Shawn Hoch
Date: 9/13/2016
Location: Talley Student Union, 3223 Conference Room

Agenda

- Intro new Committee members:
- Charge of the Committee
- The objectives of this committee are:
 1. Advise the Vice Chancellor for Finance and Business concerning on-campus food services.
 2. Be familiar with the services.
 3. Receive suggestions from students, faculty and staff.
 4. Review long-term food service needs.
 5. Review catering services on an on-going basis.
- Goals of the meeting
- Website - <https://committees.provost.ncsu.edu/dining/>
- Confirm meeting dates
 - Sep 13, Oct 11, Nov 8, Dec 13(?), Jan 10, Feb 14, Mar 14, Apr 11
 - 4-5 pm
 - Talley Student Union room 5101-Executive Board Room
- Dining-Campus Enterprises - introduce dining team
- Conference Card \$75

Dining Marketing

- Upcoming Events
- Marketing Collateral Examples: Meal Plan Guide, Nutrition/Sustainability Brochures, Dining Map
- Social Media:
Facebook- NC State Dining, Twitter/Instagram: @ncstatedining | @wellfedwolfpack
- YouTube Example Videos: go.ncsu.edu/ce-youtube

New This Year in Dining

- Wolves Den @ Vet School (aka Vet School Cafe) renovation
- Weekend hours added at Clark and Fountain DH opening at 9am
- Reynold Coliseum, 6 new concessions stands
- Carter Finley stand repairs & 50th celebration
- Rave Events exclusive distributor of University beer
- State Club-featured in Southern Bride magazine.
- NC State Live partnership with dinner at 1887 and a show in Stewart theatre.
- Talley One Earth: One Pack One Kitchen partnership with international students organizations

- Menu enhancements
 - 1887 quarterly menu refresh & 2-4 daily specials
 - Tuffy's-signature Tuffy Waffles & New Burgers
 - Oval-Fahrenheit 28 day rotation; Flashpoint Global-pasta, Indian, new cuisines to come
 - One Earth-Global 8 week menu (Texas BBQ, NE to Germany & Colombia)
 - Los Lobos-Monthly featured salsas
 - Jason's Monthly specials
 - Talley market-Blue Ribbon milkshake, new cheesecakes & cupcakes at Yates Mill Bakery
 - Atrium new stirfrys at Zen Blossom & new sandwiches and pizzas at Brickyard
 - New Catering Books for Rave Catering at State Club & Lonnie Poole
 - State Club & Terrace new menus & quarterly changes
 - Terrace 5:01 events and 2nd Thursday 3 course dinners
 - State Club open to public for lunch

Health & Wellness

- Lisa
- Culinary demos

Sustainability

- Food Con conference hosted at NC State Fall 2016, sustainable food
- New hoop house at farm
- Expanding compost to retail and catering.
- Hydro & aquaponics featured in the Union

Coming Soon

- One Earth Asian Dim Sum & Med-pasta made to order PM
- Oval Sushi (spring 2017) & Newton's Diner Specials
- One Earth-Med-new pasta made to order
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Future projects:

- Roof top garden Talley
- Case patio enclosure study
- Fountain study
- Shuttle Inn C-Store study
- Concessions, Menu boards baseball

Awards:

- 2015- Partnership for a Health America
 - 1st in the Nation to complete PHA's Healthy Campus Initiative
- 2016- Top 50 College Dining Experiences
- 2016- Top 10 Gluten Free Colleges
- 2016- Top 25**Hot off the press!**
- Kelly Bellmore was a national finalist for Pastry Chef of the year through the American Culinary Federation

How do we stack up on value of meal plans?

- Lowest amongst peer institutions and lowest in the ACC, approximately \$1,100 annual and provide greater value.

Incredibles Savings