

Dining Committee Annual Report

University Standing Committee: Dining

Academic Year Covered by Report: 2019-2020

Date Report Submitted: June 23, 2020

Report Submitted by: Andrew Billingsley

Number of times committee met: 6

name of Chair Elect (if known): Braska Williams

Recommendations

As a committee, we heard several requests, recommendations and discussions. They are as follows.

- Composting (campus-wide and location specific) continues to be a discussion
- Food Safety discussion (even before the Covid-19 outbreak)
- Students on campus during during holidays food needs and Covid-19
- Continued support of Food Pantry
- Opening of Fitts-Woolard Engineering building and the impact of 1,700 new students on Centennial Campus and food service needs. Dining is working on plans to handle the additional volume of dining need on Centennial.
 - Hunt: Common Grounds & Shuttle Inn will be under construction during summer to increase capacity of food and beverage items. Shuttle Inn will be adding Sushi program.
 - Oval will add more service points at lunch and more locations at Dining

There was not a March & April meeting due to Covid-19 disruption

- Dining had to close operations abruptly March 23, laying of student and temp employees. Only serving remaining students that could not leave campus.
- Dining also took over temporary operation from May to July of the student-run We Feed The Pack Food Pantry. Adding fresh produce, donating much of the Dining C-Store

goods to the pantry. Helping to set up US Foods, Eastern Carolina Food Bank and Interfaith Food Shuttle

SUMMARY OF DISCUSSION ITEMS/ACTIVITIES OF COMMITTEE

Reviewed new program launch of expanded Starbucks, New Program Sushi program, Sushi with Gusto at Talley One Earth, and Atrium. The Fountain Dining hall Servery renovation, new salad bar, and additional action stations. All of which were well received. Dining-concessions launched the sale of alcoholic beverages at Athletic venues, after the passage of state law. It was well-received, with a strong focus on responsible service of alcohol and training

For future meetings, the committee was charged with attending a dining hall or eatery with the meal card provided to all members. Members were to report back and provide a summary of their experience. This allowed the dining staff to hear the pros and cons of the individual's personal experience and to give any necessary feedback. The committee was also given information on each of the dining halls and the enhancement/ upgrades that had been made or those on the calendar for future renovations.

Dining went through significant leadership changes, Shawn Hoch became the official Senior Director of Hospitality after serving as interim for over a year and Senior Associate Director for 8 years. Randy Lait who retired after 36yrs working for Dining & CE. Lisa Eberhart, RD and James Raynor Purchasing manager and Jimmy Helfert Concessions manager retire after 40yrs with the state.

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

The committee welcomed a good group of new members this year as they rotated in for their first year out of a three-year assignment. We had a few members that visited the dining halls and other eateries quite frequently, so their input was always encouraged. There were also some returning students from last year who really seemed to enjoy the experience, especially those in the food industry or who belonged to the food science club. It was great to hear their feedback which provided a platform for all voices to be heard.

Student input is highly valuable, undergraduate participation and attendance has been a challenge and represents our primary customer on campus and on a dining meal plan. Grad student attendance was consistent, who typically do not have meal plans. It is important to get student members to start on the committee no later than Sept as we only have 6 meetings a year. Ensure that they do not have class conflict before committing.