

# Dining Services Advisory Committee

## Meeting Minutes

October 5, 2016

- 1) Introductions
  - a) Present: Elizabeth Brzeski, Scott Henning, Matt Sirinek, Tyler Ratkowski, Pam Watters, Kennedy Spang, Shannon Zogran
  - b) Meeting objectives for dining are an open door policy.
  - c) Bring anything to the table for discussion.
  
- 2) MDR
  - a) Coffee provider has switched to Door County Coffee
    - i) Like the localness and a student works there.
    - ii) Received good response so far.
  
  - b) "To-go" Containers
    - i) Other colleges and universities have "To-go" containers.
    - ii) Usage was high at Carroll and bad on our landfills.
    - iii) Initiative was started by Shelby Wilhelm in collaboration with Matt Sirinek and Dining Services.
      - (1) Great to see that students have such a high impact!
      - (2) Researched different options and wanted microwaveable, dishwasher safe and durable.
    - iv) There is a \$5 fee for one-time buy in
      - (1) Each new student was given a container.
      - (2) Promotion ran for faculty and Staff.
      - (3) No alternatives are available for throw-away containers but hoping people buy in to the advantage and overall initiative.
    - v) Currently only in the MDR but hoping for future adoption elsewhere.
    - vi) Student feedback
      - (1) Initial hesitation about the fee but they are over it.
      - (2) Like the design and microwavable option.
  
- 3) Sustainability on Campus
  - a) Other investments in sustainable are the food grinder, dehydrator and dish conveyor.
  - b) Energy savings estimate is \$10,000 annually for a \$250,000 investment.
  - c) 90% of waste is now compost used by Carroll grounds with only 10% going to landfills.
    - i) Last year 4720 lbs of compost was saved by dehydrating.
    - ii) Daily average is calculated by weighing the compost.
  - d) Could plan a tour for next meeting or setup tours anytime.
  
- 4) Daily Meal
  - a) Carroll was rated #38 in article for "80 Best Colleges for Food in America for 2016."
  - b) Link to review <http://www.thedailymeal.com/travel/80-best-colleges-food-america-2016>
  - c) Based on factors such as accessibility and service, education and events, surrounding area food options and extras.
  - d) Carroll specifically called out for fresh approach, sustainability, vegetarian/vegan options and fun events like Halloween Zombie dinner and chef hosted tastings.
  
- 5) Local Vendor Program

- a) Looking to incorporate more downtown businesses and develop relationships with Campus Center Programs and Taste of Waukesha.
  - b) Vendors will come to MDR and provide samplings of food.
  - c) Tyler was key in coordinating the first three.
    - i) Pat's Rib's – Oct.24
    - ii) Mia Famiglia – Nov. 8
    - iii) Crest – Nov. 14
  - d) Vendors have been receptive to the Keeping It Local programs.
- 6) Giving Back to the Community
- a) Nov. 11 Dining Services is preparing and serving meals for the Hope Center.
    - i) Meet at 4:30pm at the Hope center.
    - ii) Feel free to invite Senate members and friends
  - b) Carroll also does clothing drives and other events.
- 7) Questions/Comments
- a) Student inquiry regarding using meal swipes and not just Dining Dollars at Second Cup.
    - i) It is not currently offered.
    - ii) Popular area and may be something to consider.
    - iii) Need to look at work load operationally.
  - b) Alternative food/dining options
    - i) Still exploring ways to keep it fresh and exciting.
    - ii) Dining Services welcomes thoughts and ideas.
    - iii) At next meeting the spring survey results will be shared.
- 8) Next meeting November 16, 2016