

**Dining Services Advisory Committee
Agenda
November 17, 2015**

1. Introductions
2. Background and context for our work together
3. Scope of work
 - a. Meal plan options and design
 - b. Hours of operation across dining facilities
 - c. Menu choices and variety across dining facilities
 - d. Food geography – on and off campus
4. Guiding Principles
 - a. Universal design
 - b. Dining as a positive community experience
 - c. Healthy food choices
 - d. Flexibility of options
 - e. Consideration of budget implications and trade-offs
5. Process
 - a. Review programs at peer institutions
 - b. Review the current meal plan and dining structures
 - c. Weigh alternative solutions from cost and community perspectives
 - d. Consult extensively with other student (and faculty and staff)
 - e. Develop short-term and long-term proposals to solve identified problems and opportunities