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