1. Welcome and Introductions

2. Review of items from last meeting
   a. Items Discussed
      i. Hours – Athletes, Late Night
      ii. Variety of Offerings- Especially Predictability of Menus
      iii. International Cuisine Offerings
      iv. Healthy / Allergen Offerings
      v. Transparency/ Labels /Sourcing of Food Items
      vi. Flexibility of Meal Plans
      vii. Religious Diets Needs
      viii. Community Experience
   b. Comments from last discussion

3. Current Items
   a. Review of programs at peer institutions
   b. Survey Review
   c. Next steps for Research and Survey

4. Future and Ongoing Items
   a. Consideration of budget implications and trade-offs
   b. Review of survey and research on other institutions
   c. Review the current meal plan and dining structures
   d. Weigh alternative solutions from cost and community perspectives
   e. Consult extensively with other student (and faculty and staff)
   f. Develop short-term and long-term proposals to solve identified problems and opportunities
   g. Continually review items of Universal design, Dining as a positive community experience, Healthy food choices, and Flexibility of options

Scope of work

1. Meal plan options and design
2. Hours of operation across dining facilities
3. Menu choices and variety across dining facilities
4. Food geography – on and off campus