Dining Services Advisory Committee
Agenda
March 27, 2017

1. Welcome and Introductions
   a. New Members
   b. Overview of Committee for New Members

2. Scope of advisory 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

3. Current Items
   a. Meal Plans
      i. Meal Plans: feedback on current meal plans
      ii. Possible changes for 2017-18
      iii. Apartment Plan for PPR Apartment Residents Only
      iv. First Year options
   b. Religious Discussions- Update
      i. Selling Halal Chicken Breast in Essie Mae's upon request. Sales are going as expected.
      ii. We have found a reliable source for chicken. Currently most all entree chicken (except cubes on salad bar and breaded prepared chicken parts) is all Halal. We still need to improve on the signage.
      iii. Stocking Halal chicken breast in the salad bar refrigerator. The Halal chicken salad that now prepared for grab n go is Halal
      iv. Continue to revise our menu to try to offer more variety to accommodate religious accommodations.
      v. Will offer a "Kosher Friendly" option at each meal during the Passover Season.

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

Next Meeting: April