

**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*