

**Dining Services Advisory Committee**  
**Agenda**  
**March 6, 2018**

1. Welcome and Introductions
  
2. Review of last Items discussed:
  - a. Must needs for a Dining Hall
  - b. Meals around the campus
  
3. Current Items:
  - a. Update from the committee on Scope and ask for your feedback
    - i. Hours
    - ii. How you use your meal plan
    - iii. Break Periods
    - iv. Students own cooking stations
    - v. When do you use the Ville as an option?
  - b. Food service in the Library?
  - c. Changing Points to Dining Dollars- as we have received some requests that points and swat points are confusing.
  
4. 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
  
5. Future and Ongoing Items
  - a. Visioning Process Follow-up
  - 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