Carleton Dining Board
Thursday, January 14th, 2016
LDC Meeting Room

Present:

Clara Hobbie ‘19, Andrew T. Woosnam ‘18, Shira Kaufman ‘16, Eric Walker ‘17, Rachel Harris ‘18, Trish Hare ‘17, Steve Romenesko (filling in for Andrea Robinson), Sarah Weiler, Katie McKenna, Jenny Pope, Chris Rohr, Dan Bergeson

Discussion/Updates:

Burton – New induction station
   - Food cooked in front of you rather than in the kitchen

Presentation by Shira Kaufman:

   - Food Recovery Network (see attachment for details)
     - Reduce food waste from the dining halls
     - Address hunger in our local community
       - Community partners (split between Northfield and Faribault)
         - Northfield Area Learning Center and Greenvale Community School in Northfield
         - Whispers of Hope and A Child’s Delight in Faribault
     - Forge bonds between students, the dining service, and our greater community
     - Extra food is not prepared to do this program
       - Food left over that Dining Services can’t feed to students (not enough) and would have gone into compost
     - Takes only about 15 minutes with 4 volunteers to put food in containers and store overnight
     - Promotes mindful eating/awareness
       - Think about what you take (you can always go back for seconds)
     - Recovering food each day of the week for different group and group is aware of day they receive food
     - Bon Appétit provides containers for the food and clean containers are collected at next delivery to community partners
     - Looking for more volunteers to help
       - Can’t do the program without student volunteers – it is a student program

Comment Cards:

LDC
   - Particularly enjoyed the squash, chicken curry, napa cabbage salad. Thank you for such high quality and interesting meals!!
     - You are welcome. I am glad you enjoy the variety.
• The white rice that the Asian station uses occasionally that actually sticks together and isn’t like little individual pieces should be the default white rice, especially as we are trying to be “authentic”. I understand you’re trying to offer variation but the default should be the sticky rice.
• More white pizza! Everyone always likes it and it goes fast. Plus they’re better for me since I’m allergic to tomatoes.
  o We will add more white pizza varieties to the menu. Glad you enjoyed it.
• I always double-cup the hot drink cups and others do, too. If the cardboard sleeves were back it would be a lot less wasteful.

Burton
• Please can we have chicken every lunch and dinner? That is a staple in the diet of many many students and we count on it. If there’s no chicken, we really need some other kind of lean, not-super-spiced meat. Thanks
  o There is grill chicken for lunch and dinner. All day every day, except for breakfast.
• What is the purpose of the new shelf in front of Heartland station?
  o It is used for plates.
• I would love it if we could have apple pie sometimes. I always see the pie and get excited but it’s peach pie which is great, but I LOVE apple pie. Thanks!!
  o I will let bakery know. Thanks
• The Italian sausage and Roma soup tonight was AMAZING! Please make more.
  o I am glad you liked it. We will do it again soon. Thank you
• Vanilla chai is the only thing that gets me through the day…please bring it back!!
  o We have it in the rotation and we will bring it back very soon.

Sayles
• Banana nut muffins and chocolate croissants please.
  o I’ll talk to bakers.
• The Josh Carson special is so good!!
  o Thank you! 😊

Upcoming Events:
• January 11 – 15
  o Bread Bowls in Sayles Café
  o Taste of the Tropics in Burton
• January 13
  o Health Fair in Great hall – Well-Being Wednesday!
• January 18 – 22
  o Taste of India in LDC
• January 19
  o Indian Themed Lunch Buffet in Sayles Café with Evo Grill
• January 21
  o Live at Sayles – Who?
• January 25
  o Chili Contest in LDC – Still time to form your team!

Next Dining Board Meeting: Thursday, January 28th, 12 – 1:00 pm, LDC Meeting Room
The Food Recovery Network on College Campuses:
How to Reduce Food Waste While Addressing Hunger Within the Local Community

PROBLEM #1: Food Insecurity

- In the US: 50.4% of food waste is thrown in the trash.
- Food waste is 685 Billion per year.
- 37% of households in the US use food assistance.
- 5.1% of food insecure per food insecure.

PROBLEM #2: Food Waste

- In the US: 40% of food runs out before it’s eaten.
- Food waste is 685 Billion per year.
- Food waste is 685 Billion per year.

THE SOLUTION:

FOOD RECOVERY NETWORK

Transforming problems into successful solutions.

Carleton’s Chapter:

- Started January 2014:
- Recover 5 nights a week
- Donated 2,000 lbs of food
- Partner with 4 local organizations
- 50+ student volunteers

Our Partnerships:

- Bon Appetit
- The Local Community
- Food Recovery National

Our Goals:

1) Reduce food waste from the dining halls
2) Address hunger in our local community
3) Forge bonds between students, the dining service, and our greater community

The Process:

1) Volunteers package surplus food from the dining hall after dinner
2) The food refrigerated overnight
3) Community partners pick up the food the next day
4) Members of the community enjoy the food!

At Carleton:

- Students eat approximately 93% of the food before the end of the week.
- 4% of Carleton’s students come from non-white households.

Our Partnerships: