Carleton Dining Board  
Thursday, October 18, 2018  
Shearer Meeting Room  

Present:  

Bryan Schouten, Chris Rohr, Daniel Johnson ’20, Elliott Courchaine, Katie McKenna, Karen Chen ’21, Lewis Ching Zhi Yuan ’21  

Open Discussion:  

• Reusable plates – Katie said we will go forward once we hear back from ECO.  
• Renaming Dining Board – Discussed possible names… Chef’s Table?  

Comment Cards:  

Sayles  

• Love the mug club for coffee – there should be one for tea!  
  o Katie will talk to the cashier’s about this.  
• Why can’t we get tacos and burritos at 10:45 a.m.? Burgers are being made and the burrito bar is already set up.  
• Bring back the Carleton Club Wrap to the menu! Not the fridge!  
• Bring back American cheese!  

Burton  

• Cast your vote! Breakfast sandwich or Omelet (1)  
  o Posting a poll on Instagram Friday morning to get student input. Make omelets every Monday and Friday and breakfast sandwiches on Wednesdays.  
• Is there a reason oatmeal cookies always get made and put out even though no one eats them? Do the leftovers get thrown away?  
  o Thank you. They are a good cookie. People do eat them – they do not get thrown away. We use them other ways. Try one you will like it.  
• Thank you for having so much spaghetti squash! Please keep it coming!  
  o Glad you are enjoying it!  
• LOVE the pesto artichoke chicken pasta! Plz make again!  
  o Glad you enjoyed!!  

On-Line Comments:  

• Could you please get almond milk in addition to the other lactose free milks available in the dining halls, it is not significantly more expensive, and it tastes so much better than soy milk!  
  o We have offered Almond Milk in the past, but didn’t go through it fast enough and had to throw it out – we really don’t like to have food waste, so we discontinued the almond milk. Working on getting some in Sayles Café.
• Just wanted to tell you the Banh Mi in Sayles today was great! I was skeptical when I saw it on the menu, but it was delicious.
  o Thanks for the great feedback – I will insure the teams hears about it!
• In regards to the replacement meal option, I applaud whomever designed it. However, I think the options should be expanded. I believe there should be three or four replacement meals allowed per week in either of the locations that offer the service. I also believe that the replacement menu should include more options to select from. For example (and especially) the option of swapping potato chips for mozzarella sticks. Please disregard any and all suggestions that financially strike any entity to a significant degree, and any suggestions that are unable to be acted upon. No need for a response. Thank you for your amazing services.
  o We love hearing what the students want, thank you for sending your note to give us your perspective. The options on what is available for each meal plan, i.e. the meal replacement, the amount of dining dollars, the eXpress lunch options are all determined between Bon Appetit and the College. Changes are generally looked at when we hear from students that would like to see changes. Many of the changes that you suggested would have a fiduciary impact, so we would need to have some conversation with the College prior to considering the change. For example, swapping out Mozzarella sticks, which sell for $6.25 for potato chips which sell for $1.50 would have such an impact. Also, the Mozzarella sticks are not available until the late night menu begins at 6 pm. The number of meals offered/week on the plans is built into the cost of the plan which we negotiate with the College. You may want to look at the options for each meal plan to determine which plan makes the most sense for you in the upcoming terms:
  https://apps.carleton.edu/campus/dining_services/meal_plan/2010_meal_plans/. Please let me know if I can be of further assistance!
• The chicken burger is served with the chicken completely black and burnt all around. 😲 Paid for cheese but didn’t get any. The entire burger was just bitter and carbon-y.
  o I apologize that his happened, I will talk with the team to make sure that this will not happen again. If the order is not correct they can always let the team know and they will gladly fix the problem. I will have the OneCard office put $6.00 back on your card to cover the cost. Let me know if I can do anything else!
• I thoroughly enjoyed the hardshell tacos, and encourage further usage of hardshell tacos in the menu (with of course alternative options for others). However, I was not the biggest fan of the meatballs. I could see why people do, but I did not enjoy them as much as I thought I would.
  o I appreciate the feedback! The tacos have long been a fan favorite – you will continue to see them in both dining halls. 😊 I understand your thoughts on the meatballs, we did go through a great deal of them! I hope you continue to give us feedback! You can always join us for our dining meeting on even weeks, common time at LDC!
• Fried cheese curds is misleading when you are actually serving Poutine. No mention of ‘poutine’ that I can see.
  o I’m sorry that you felt our signage was misleading – our sign says, “French Fries topped with fresh cheese curds and gravy”. I’m not sure where you saw the Fried Cheese Curds.
  o Fried Cheese Curd picture in today’s email: You are right, the poutine looked nothing like this...I will talk to our marketing folks about this and try to get a more accurate depiction of what we are serving!
**Upcoming Events/Happenings:**

- Thursday, October 18th and Friday, October 19th: Falling for Carleton, fall desserts in the dining halls
- Wednesday, October 24th: Knights Dinner, Burton at dinner
- Wednesday, October 31st: Popcorn balls in the dining halls
- November 1st: National Calzone Day!
- Every Saturday is Saturday Sundaes in the dining halls!

**Next Dining Board Meeting:** Thursday, January 17th, 2019 in Sevy Meeting Room, Burton Dining Hall