Carleton Dining Board  
Thursday, October 5, 2017  
Sevy Meeting Room  

Present:

Abby Hartzell ’20, Bryan Schouten, Chris Rohr, Dan Bergeson, Daniel Johnson ’20, Joseph Luther ’20, Karen Chen ’21, Kate Nootenboom ’20, Katie McKenna, Kelly Rapp, Natalie Sainz ’20, Tanya Hartwig  

Introductions/Icebreaker:

Name, year, where are you from?  
What is your favorite apple dish?  

Open Discussion:

• Is it possible to have a breakfast option for dinner? Every day or just once in a while? We will look into this.  
• Some discussion about cinnamon sugar. Cinnamon is located by the oatmeal but we need to make sure cinnamon sugar is by the toaster.  
• Kelly Rapp will send out a note to Res Life to make them aware there is concern that freshmen are eating alone because they don’t know anyone yet. What are some ways to help freshmen meet people in the dining halls? Others commented that this is a mixture of years, not just freshmen.  
• It was brought up that desserts are always running low at Burton and LDC. Katie will check into this.  
• Cookie jars were awkward and lids are already broken. Bon Appétit has gone back to trays as jars are just not practical in the dining halls.  
• Bon Appétit is still having a staffing issue.  
• Rotate grill – 1 week in LDC and 1 week in Burton  
• Lettuce in Burton and LDC is sometimes not cut up.  
• Monterey Bay Seafood Watch Guide is not as strict as Real Food Challenge. Real Food Challenge has new standards per Katie.  
• Discussed possibility of our local radio station, KRLX 88.1, being played in both dining halls. (Still working on this.)  

Comment Cards:

Sayles  

• I’m working my way through the new smoothie flavors and both the peach smoothies have been bland. Just not very peachy! More peaches in the ratio maybe?  
  o We will look into it. Thank you  
• Aleka is the BEST! It would be great to have the ability to order chocolate smoothies when they’re not on special.  
  o You can add chocolate to any smoothie with an additional cost. Thank you  
• Bring back the soft corn tortillas and the white cilantro rice that had more cilantro.  
  o We will look into it. Thank you
• I have noticed that vegetarian food comes out much much later than meat entrees. Why do I have to pay the same price for a vegetarian burrito as a meat one? Why no vegetarian protein?
  o There is tofu upon request. Thank you
• Separate vegan into eggs and dairy and vegetarian to help us dairy and egg free meat-eaters.
  o There is a vegan area in the Grab and Go case. Thank you
• Banana caramel smoothie?
  o We will run it as a special soon! Thank you

Burton

• The cheese and butternut ravioli earlier this week was really good!
  o Thank you! We love to hear this.
• Could we please get more fun eggs at brunch? Eggs with spinach, mushrooms, bell peppers, etc.? Thanks!
  o No problem. Look for them on Sunday!
• Please refill Sunrise Crunch Cinnamon (gluten-free cereal). Fresh pineapple at breakfast is great. More turkey burgers.
  o Cereal is on a rotation. We are glad you enjoy the pineapple. Turkey burgers are on the rotation. Thanks
• Can we have biscuits with gravy more often for breakfast? Thanks
  o We are glad you enjoy it. We will look into having them often!
• More pot pie. Breakfast at every meal.
  o Thanks. We will look into this.
• Could we please have strawberries, blueberries, or raspberries? Love the mandarin oranges at dinner today. Can we have that always? Also can we have pesto pizza w/o meat? Also the no bake chocolate PB oat cookies!!! So good
  o Berries are not part of our board plan. Yes, we will have pesto pizza without meat.
• Bring back dessert pizza please!
  o We have it in our rotation. We will look into having it more often. Thank you!
• Can we get coconut milk and berries?
  o Sorry. Not a part of the board program.
• Thank you for making fun eggs! They were delicious!!
  o Glad you enjoyed them! We will have them more often!
• Please bring back the cinnamon sugar by the toast!
  o Ok. Will do!
• Please bring back grapes at the salad/fruit bar (and berries if possible). Also could you have (refried) beans more regularly or at least vegetarian options that aren’t only pasta? Also please please bring back the no-bake chocolate peanut butter oat cookies you had last year.
  o Berries are not part of the board plan. Grapes will be put on rotation. There are bean variety every day @ Grain Station.
• The fish tacos were amazing!! Would love to have more often! 😊
  o Thank you! We will put in on rotation.
• Loved having spaghetti squash! Please do it again if possible!!!
  o Thank you!
• BRING BACK THE EGG SANDWICH
• Last Tuesday’s (like, not yesterdays) peach-almond cake was AMAZING. Can we have it again?
  o Great! It is on the rotation already.
Hey guys! The coffee breakfast Morning Blend in Burton is sooo good! Could yall bring it here? (it’s yellow)
  - We try to offer different varieties than Burton but we will add it to LDC side.

I really appreciate the effort made by staff to make gluten-free food. However, we eat SO many muffins. Other gluten-free breakfast options (like French toast or pancakes) on Sunday brunch would be amazing! Also: love the mashed potatoes.
  - We will add gluten-free pancakes to the menu.

On-Line Comments:

- I have been fielding questions from parents, in preparation for a conference call that Dean Carolyn Livingston is having with current parents this week. The email below came through this morning and isn’t really a question for Carolyn, so I thought I would check in with you. Can you advise on a response to this parent? Their daughter lives in Watson so is probably going to East Dining Hall.
  - We know as parents of a brand new college student there are many adjustments to a new life far away from home. As such, we are hearing of many ups and downs of our student’s experiences, most which will normalize in time and learning. However, there is one area that we are not sure is part of the downs category or perhaps needing review – the quality and seemingly lack of quantity of the food in the dining halls. Our Carl reports to us that she must eat very early or there is very little choice of food towards the end of dining hall hours. She would prefer on some days to eat dinner on the later side as it works better with her schedule but she has told us there is little food. More of a worry though is that she has said that on occasion the food is not appetizing, such as greens for salad not appearing to be washed of grit and a lack of fresh fruit being available.
    - I have reviewed the note below with our team – to the best of our knowledge we always have food out until 15 minutes after closing time. The team did tell me that on occasion we may run out of the “advertised” entrée at any given station and have to make a change in the menu, but we really strive to have the advertised items available. Please encourage the student to contact me or another Manager directly with specifics and I can respond to the incident directly. Thanks! Katie

- I heard from a couple of students that there weren’t any reusable coffee mugs at breakfast today or yesterday at LDC. Do you know what that is?
  - Apparently they don’t have enough of the reusable cups in LDC to get through the meal period without running out – this is resolved as of this AM. If the students ask a Manager we would most likely be able to bring more out at that time.

- Is the broth used in the soups gluten free? I know it seems trivial, but I have seen at the supermarket there is flour added to some of the stock. Thank you.
  - The great thing about making all of our stocks from scratch, we know what’s in them – we add no gluten containing ingredients to the stocks we make!

- I was not sure who to submit my suggestion to, so I am e-mailing all of you in hopes that someone will like my idea. I am a parent of a junior. I am also part of a Carleton parent e-mail group. On this e-mail thread, a number of freshmen parents are saying that their kids feel like...
they aren’t meeting friends and they feel like they are always eating alone in the dining halls. So I was wondering if it might be a good idea to designate a table for “People Who Want to Meet People”...or something like that. Kind of like a table for people who don’t want to eat alone, but don’t feel like they have enough friends to eat with yet. Just an idea I had. Thanks!

  o I think this is something we can do – let me know if anyone sees any concerns – we could set up tables in both dining halls – maybe put a note in the NNB and set up some signage – I’ll have my team work on it unless I hear otherwise...

• I would love to be able to see what desserts are available on the menus. Also LDC’s tres leches flans were delicious!!!!!! Please make them again at some point.

  o We are looking into this to see what we can do, unfortunately we have a lot of last minute changes in the bakery items produced, which is why we haven’t been posting this – we will work on this system, keep an eye out! Thanks!

**Upcoming Events/Happenings:**

• October: Hot Mulled Cider in Sayles
• October 9th: Celebrating Indigenous Peoples Day at lunch in Burton
• October 11th: Food For Your Well Being Topic: Mindfulness (both dining halls during lunch)
• October 13th: Family Weekend starts, BA Ambassador Food Tours
• October 14th: Tailgate Style Grill-Out in Sayles, 11:30 a.m. - 1:30 p.m.
• October 16th: Build Your Own Brownie Bar
• October 16th: Possibly Music Mondays
• October 20th: Chef Vale demonstration featuring sustainable seafood
• October 24th: Oktoberfest lunch
• October 31st: Halloween – caramel apples and mini doughnuts

**Next Dining Board Meeting:** October 19th, 12:00-1:00 p.m., Sevy Meeting Room