Carleton Dining Board
Thursday, November 2, 2017
Sevy Meeting Room

Present:

Abby Hartzell ’20, Andrea Robinson, Bryan Schouten, Chris Rohr, Dan Bergeson, Daniel Johnson ’20, Karen Chen ’21, Katie McKenna, Kelly Rapp, Lee Clark, Natalie Sainz ’20, Tanya Hartwig

Introductions/Icebreaker:

Name, year, where are you from?
What is the most unusual Thanksgiving dish you’ve had?

Wellness Topic of the Month: Added Sugars – Presented by Katie McKenna

- Dining halls will be displaying a visual of how much sugar is in a soft drink, etc. This will help you see how much sugar you consume without even thinking about it.
- Bon Appétit will be reducing sugar in the things you are not aware even have sugar added and you won’t notice when they do.

Open Discussion:

- Bon Appétit has put out a sign about the oranges not being available. Pricing has gone way up since the hurricane hit. Not willing to pay high price for bad oranges.
- Pizza dough not cooked through like it should be. New pizza oven in Burton cooks so fast that pizza dough doesn’t have time to cook properly. Looking into this.
- Real Food Survey – Student asked if Bon Appétit sees the results of this survey from her Environmental Ethics class. Katie said they do and will share it when they receive them.
- Maple Butternut Squash Soup in Sayles & Weitz was well-liked by students!
- Presidents from Carleton and St. Olaf will be serving breakfast in LDC, 8:15 – 8:45 a.m., on Tuesday, November 14th. Tell your friends to join you in LDC for breakfast!

Comment Cards:

Sayles

- Unrelated: Could we get ice cream flavors that are not plain vanilla? That would be awesome (mint choc chip, matcha, cherry, etc.)
  - We are waiting to get other flavors in. Thank you
- Please bring back the kale, cranberry, & pine nut salad. It’s amazing & I miss it dearly. Thanks!
  - We featured it this week! Thank you
- What about milkshakes? I would totally buy them!!
  - We are looking into it. 😊
- I think late night shakes would be a big hit. You already have a blender & choc-sauce/strawberries. If you get ice cream, I think it would be a big $ maker & hit amongst knights.
  - We are looking into it! 😊

- I was wondering if it was possible for you guys to make the veggie spring rolls again? They’re my favorite and I was sad there were only shrimp & chicken teriyaki. Thanks!
  - They are in the rotation. Thank you

**Burton**

- Please add oreo muffins back into the muffin rotation. They are amazing and make every day better.
  - We have them today 10/29/17

- BRING BACK ESPRESSO COFFEE ROAST
  - ? never had? Chef

- HAVE WAFFLES FOR BREAKFAST EVERY DAY
  - We do by the salad bar. Fresh made are the best. Chef

- The pork snitzel was amazing! Thank you
  - No you’re amazing! Thanks

- I’m in LUV with that cute manager with curly hair that’s died red a little. When I see her my heart beats fast. A secret admirer
  - Thanks. We will let them know!

- Thank you so much for the gf/vg skillet pancake! I am gf and dairy free and missed pancakes.
  - You’re welcome

- When offering shredded cheese as a self-serve topping, please put it in front of anything else. People are messy and always cross-contaminate. 😊
  - Thanks for the information.

- Last week you had mushrooms with basil and they were so good. I’d love to have them more often. (Also, please replace pens.)
  - Thank you! Will do again on pens! Chef

- Most of the pizzas have uncooked dough under the cheese. This has been a problem since the new ovens. (Maybe use LDC method?)
  - Sorry about that. We will talk w/pizza cook.

**LDC**

- Please serve more curry!!!! Also mozzarella sticks.
  - Will do today @ Wild Thymes 10/29/17

- Bring back the balsamic dressing
  - Salad dressings are on a four week cycle

- The breakfast sandwiches were super good!!! Please have again sometime!
  - Will do. Thanks

- Please stop putting cheese in the pesto. I’m lactose free and there are few other good sandwich sauce options.
  - One main component of pesto is parmesan cheese. We will try to offer other Lactose-Free options. Chef
• It’s so awesome to have pears! Thank you!! The variety in fruit has been very nice so far this year, especially in contrast to previous years.
  o Thanks! We are glad that you enjoy the options!
• About 25% of the US is lactose intolerant. Please add a lactose-free sign.
  o At this time we do not have a lactose-free icon. We do have ingredient lists at every station that states if something has dairy. Chef
• The celery root latkes last week were really delicious – please make them again some time!
  o Glad you enjoyed them. You will see them again. Chef

**Upcoming Events/Happenings:**

• November 6: Featured Recipe from Home – Dirty Rice
• November 7: Election Day
  o Cookies in dining halls
  o BAI tasting in Sayles, 10:30 a.m. - 1:30 p.m.
• November 8: Food For Your Well-Being – Added Sugars
• November 10: Fall Harvest dinner, Burton
• November 11: Veteran’s Day, cookie decorating at lunch
• November 13: Exam packs for sale in Sayles Café
• November 14:
  o President serving breakfast in LDC, 8:15 – 8:45 a.m.
  o Harvest Meal lunch, LDC
• November 16: Reading Day –
  o Omelets and made-to-order eggs in Sayles, 8:00 – 10:30 a.m.
  o Build your own pizza at lunch, LDC
  o Tator Tot Bar in Sayles, 8:00 p.m. - close
• November 17: Reading Day
  o Omelets and made-to-order eggs in Sayles, 8:00 – 10:30 a.m.
  o Mac & Cheese Bar at lunch, Burton
  o Chicken & Waffles in Sayles, 8:00 p.m. - close
  o Late Night Breakfast in LDC
• November 18: Start of Exam Days
  o Mac & Cheese Bar in Sayles, 8:00 p.m. - close
• November 19: Dinner is the last meal in Burton
• November 20: End of Exam Days
• November 21: Breakfast is the last meal in LDC | Winter Break Begins

**Next Dining Board Meeting:** January 11, 2018, 12:00-1:00 p.m., LDC Class of ’51 Meeting Room