Carleton Dining Board  
Thursday, February 14, 2019  
Sevy Meeting Room

Present:
Andrea Robinson, Bryan Schouten, Chris Rohr, Daniel Johnson ‘20, Elliott Courchaine, Grace Liao ’20, James Harren ’19, Jesse Cashman, Katie McKenna, Kimberly Driesch, Lewis Ching Zhi Yuan ’21, Tanya Hartwig, Elizabeth Charnell, Steve Schauz, Caroline Hall, Kate Richardson, Elijah Genheimer, Julia Baumgarte, Patrick Gordon

Real Food Challenge at Carleton Presentation: Kate Richardson and Caroline Hall

- “Real Food encompasses a concern for producers, consumers, communities, and the earth. It represents a common ground where all relevant issues from human rights to environmental sustainability can converge.”
- Purpose of the Real Food Challenge
  - Develop an ecologically sound, equitable and transparent food system.
  - Leveraging the power of youth and universities to create a healthy, fair, and green food system.
  - To shift $1 billion (20%) of existing university food budgets away from industrial farms and unhealthy food towards real food by 2020.
  - Promote transparency and accountability in the food system.
- “Real food truly nourishes producers, consumers, communities, and the earth.”
  - Four categories
    - local and community based
    - ecologically sound
    - fair
    - humane
- Carleton has participated in the RFC since 2010
  - Joint effort between Sustainability Office, CCCE and Bon Appétit.
  - Timeline:
    - Fall – recruit volunteers, calculator training
    - Winter – Calculating (in Burton, 2 representative months)
    - Spring – Analyze results & identify areas for improvement
- Real Food in 2017-2018 was 27% (20% is the goal)
  - Working on stats for 2018-2019

Open Discussion:

- Allergies – In order to help students Bon Appétit needs feedback! If there is a concern, encourage person to give feedback so we can fix it. BA wants to help.
- Any chance of getting peanut sauce back in spring rolls in Sayles? Reason removed was peanut allergies. Shrimp ones okay but did remove from chicken ones. Vendor brings these in so would need to talk with them. Shouldn’t be a problem.
• CAW – Climate Action Week kicks off Sunday, February 17th in Great Hall. Theme this year is water. Trayless in LDC for entire week. They won’t be out on the counters. If you need a tray, just ask for one.

• Cooking 101 – Do another time because it wasn’t well received on midterm break (Monday, February 11th). It would be a great team event for athletic teams, etc. If you let Res Life know it is happening on Friday before noon, they will send it out in their email on Friday afternoon that tells students what’s happening the next week. That would give students time to get a team together to attend.

Comment Cards:

Sayles

• The portion size for guac is on the smaller end. 😊
  o It is our standard 2 oz. portion. Expensive and do control portion size.
• Could we have larger straws for the smoothies? They are thick but good.
  o Great idea! We will look into it. Thank you

Burton

• Tomatoes and mushroom were well seasoned at the station with mac & cheese today. Pls do it all the time. Would it be possible to have minced garlic out always?
  o Thank you.
• I miss your French onion soup and tofu banh mi! They were so good!
  o You will see them again!!
• Please make a vegan pizza.
  o We absolutely will!!
• I love all the white pizza you’ve been making lately!
  o Thank you very much! I will tell the team.
• The herb crackers keep running out at the GF station – would love some more!
  o Thank you for letting us know!!
• The baked pasta dishes look really good. Could we get some vegetarian ones? Thank you
  o Yes we can!!
• Wanted a GF/MWG pizza – waited over 20 minutes & had to give up and leave. Very sad. 😊
  o We will work to improve. Thank you

LDC

• Can we get egg whites at breakfast – I’m allergic to egg yolks.
  o We have egg whites available. Please talk to Chef on duty.
• Breakfast for Dinner!
  o Coming soon (2/21)
• Can your pineapple be riper so it’ll be less sour?
  o Being that it is our off season, we are at the mercy of the supplier.
• More Gluten Free Lemon Poppy Seed Muffins – they’re the best!
  o We will make more.
• PLEASE BRING BACK THE FLOURLESS CHOCOLATE TORTE.
On-Line Comments:

- Just wanted to say that the “chicken gohan stew [L] in Sayles today is great! I hope you make it more often. Thanks!
  - Thanks for the great feedback! I will insure to share with the Chef!
- I just put Burton for location, but this actually pertains to LDC and Sayles also. I don’t want to be rude, but I have been served a really impressive number of undercooked potatoes in my time at Carleton. I understand that in the dining halls there are time restrictions, but I just bought potato leek soup in Sayles and the 1 cm by 1 cm potato pieces were also undercooked. I’m begging you, please, can we start cooking potatoes all the way through?
  - Thank you for the feedback. I have discussed with the Chef and this will be monitored more closely. I appreciate hearing from you!

Upcoming Events/Happenings:

- Food for your Well Being Topic: Healthy Fats
- **Thursday, February 14th**: Valentine’s Day
  - Decorate cookies in the dining halls
  - Valentine’s Day Dinner at LDC with Jazz Band
- **February 17th – 23rd**: Climate Action Week (CAW)
  - Mening items that conserve water
  - Trayless in LDC for the week - Monday --Friday.
  - Students tabling in Sayles Cafe on Thursday regarding all the sustainability things that BA does, specifically in the area of water conservation. They will also be plugging the Mug Club.
- **Tuesday, February 19th**: Route 66 Theme continues
- **Thursday, February 21st**: National Pancake Day
- **Saturday, February 23rd**: No disposable cups in the dining halls

Next Dining Board Meeting: Thursday, February 28th, Sevy Meeting Room, Burton Dining Hall