Carleton Dining Board  
Thursday, May 18th, 2017  
LDC Class of ’51 Meeting Room

Present:

Anna Thompson ’17, Chris Rohr, Dan Bergeson, Joseph Luther ’20, Katie McKenna, Kelly Rapp, Perrin Stein ’17, Sam Blackburn ’17, Trish Hare ’17

Introductions/Icebreaker:

Name, year, where are you from  
What is your favorite springtime fruit or vegetable?

Real Food Calculator Results:  Perrin Stein ’17

- Joseph Luther ’20 will be the sustainability assistant with Jerrilyn Goldberg ’18 next year
- Bex Klafter ’18 will be taking Perrin Stein’s position next year
- Real Food goal is about “transparency”
- Decline this year due to not enough information to say eggs and seafood met standards
- Bon Appétit’s national policy is to buy all cage-free eggs
  - Sysco Foods doesn’t publish this information but if Bon Appétit can provide documentation this can be updated on the results
    - Katie will get Perrin the egg data
- Canned tuna – switched certification standards and now use “Best” choices (didn’t notify anyone they were doing this)
- Survey in the fall to find out student body’s understanding of what Real Food is, product shifts.
- Bon Appétit made a deliberate change from chicken to turkey one day a week in each dining hall and it worked
  - Utilizing turkey more and could possibly see adding another day a week
- Farm to Fork vendors have to be sustainable too
- Real Food Calculator Results are time consuming and two students are paid to do this along with using volunteers
- Data based on dollars and not pounds of food

Open Discussion:

- Comment cards – no one puts name on card so if they need to be contacted, there’s no way to know who wrote the comments
- Eggs – if employee is out sick they don’t have enough staff to do eggs
  - Suggested Bon Appétit put out a sign/note so people are aware of reason they aren’t offered that particular day
- Plastic parfait cups – Down to 40 cups and roughly 150 are gone!
- Empty Bowls was successful and money goes to the local food shelf
Comment Cards:

Sayles

- The brisket sandwich is really good. It should be a permanent item on the menu.

Burton

- Cecelia is the best student worker! I don’t like raisins and she avoided them for me.
  - Thanks for the compliments
- BRING BACK AVOCADOES!!!!
  - Avocado has never been out on lines.
- When I saw that there were *AVOCADOS* at brunch today, I nearly shed a tear at the sheer beauty. This is the tastiest brunch I’ve ever had at Carleton.
  - Thanks. Just some left over from yesterday. Have a great day! 😊
- Morning Glory Muffins again please!
  - We will have the bakery make a batch
- Why were there no made-to-order eggs this entire week at breakfast this week?
  - We have been short staffed with employees out sick. They will be back next Wednesday. Thank you and we are sorry for the inconvenience. (It was suggested Bon Appétit put out a sign to this affect so students know why and don’t have to ask.)
- Just FYI there have been a lot of ants in the dining hall lately, especially on Burton side near the windows.
  - We are aware and have told the school and their company that they use and treatment has been on-going.
- No more shredded cheese at breakfast? 😊 I’ve asked and the chef said they aren’t doing it anymore.
  - We have only had it out for omelets or a special breakfast item.
- I really wanted the pudding today but I did not want a compostable cup. Can you offer pudding in reusable cups or bowls too?
  - We will look into using them.
- I’m intolerant to onions and don’t like the cranberries in the quinoa. Can we please get back the plain quinoa, or have 2 options? Thanks!
  - We have the quinoa in at all times, but we do like to change things from time to time. The plain quinoa will be back. Thank you

LDC

- If it’s possible, less salt in the sunflower and pumpkin seed mixes would be awesome
  - Sunflower seeds and pumpkin seeds come pre-salted from our purveyor
    - Could we go unsalted
      - Yes, could we? Healthier!
        - Unfortunately they do not have unsalted?
- Plz can we have Raisan Brand? Thank you 😊
  - We will get some of the MOM equivalent. We support locally by using Mom’s Brand.
- Tomato basil soup was really good. Also…could we have tofu @ breakfast? Just plain tofu? &/or vegetables...
Glad you liked the tomato basil soup. You can ask the chef at the salad bar to see if he has tofu available (he usually does).

**Upcoming Events/Happenings:**

- Wellness Topic for May: Hydration – watch for new Aqua Fresca’s each week!
- May the 20th: Spring Concert – both dining halls closed for dinner and Sayles is open regular hours
- May 26th: Giant Sundae in LDC
- May 27th: Popsicles in the dining halls
- May 29th: Memorial Day – Grill-out theme in dining halls; decorate your own cookies
- June 1st: Reading Day
  - Sayles – Omelets 8 a.m. – 10 a.m.
  - LDC – Juice Bar
- June 2nd: Reading Day
  - Sayles – Omelets 8 a.m. – 10 a.m.
  - Burton – Mac & Cheese Bar
- June 4th: Burton’s last meal is dinner
- June 6th: Last board meal is breakfast in LDC
- June 6th: Senior Week begins with lunch
- June 7th-8th: Senior Week brunch and dinner in LDC
- June 7th: Senior Banquet (tent on Chapel lawn)
- June 9th: Lunch for families in LDC
- June 10th: Commencement!

**Next Dining Board Meeting:** September 21, 2017, 12:00-1:00 p.m., Sevy Meeting Room