Carleton Dining Board  
Thursday, May 3, 2018  
Sevy Meeting Room  

Present:

Abby Hartzell, Bryan Schouten, Chris Rohr, Dan Bergeson, Daniel Johnson, Kimberly Driesch, Lee Clark, Tanya Hartwig

Introductions/Icebreaker:

Name, year, where are you from?  
What is your favorite spring dessert?

Open Discussion:

- Discussion around adding more vegan options to brunch at LDC. Kimberly will check on vegan sausage and if it exists.  
- Spa water has been very popular in the dining halls.  
- Cookie contest had 7 teams signed up but 2 teams did not show up. Winning cookie will be featured on May 10\textsuperscript{th} with student favorites. There were 40 responses to student favorites and BA picked the top 10. Burton will do 5 student favorites and LDC will do the other 5 favorites. Advertise this event on comment boards inviting students to join us in the dining halls. Maybe even place something in the table tents to advertise this.  
- Vegan options – Can we have more variety? Give Bon Appétit some ideas on what you would like them to serve. Maybe try a vegan egg replacer. Texture is like bland tapioca-type pudding but vegans may enjoy trying this.

Comment Cards:

Sayles

- Betty is so great and nice! She’s my favorite chef!

Burton

- The plantains were very dry without any sort of sauce 4/24  
  - Thank you and sorry they were dry.
- THE GRILLED PEPPERS/EGGPLANT/ZUCCHINI AT GLOBAL FARE TUES NIGHT WERE SOOOOO BURNT/GROSS 4/24  
  - Sorry about that. We will get better.
- MORE QUICHE PLEASE! 😊  
  - Yes we can. Today
- Tim went out of his way to make us eggs a little bit late because we couldn’t get here on time.  
  - Thank you and nice job Tim.
- My eggs were extra delicious today! Thank you! (& thanks for having napkins!)  
  - Thank you
• Good omelet today!
  o Thank you
• Really loved the Chex today. Please don’t take them away.
  o Thank you. Cereal on rotation.
• Tofu pot pie was really good! Thank you for having it available for us vegetarians!
  o Your welcome and thank you.
• I am talking especially about the omelets. They make me feel home and at a fancy restaurant at the same time. Thank you, chefs!
  o Thank you
• Can we have fruit infused “spa water” more often please!
  o WOW. Yes we can. Thank you
• Is there any chance we could get the gluten free toaster waffles back?
  o Yes. Will see what we can do. Thank you
• Thanks for the tofu/potato hash at brunch! Appreciate vegan brunch options. Could it be a little less spicy next time? Thanks!
  o Thank you and yes on the spice.
• I really appreciate all the hard work and effort that goes into our meals. Thank you & have a nice day! (Also love the hashed potatoes & fries.)
  o Thank you

LDC

• I would like to have: vegan sausage for brunch and carrot burgers for dinner.
  o We will add carrot burgers to our menu rotation.
• You should have vegan sausage at breakfast/brunch & more vegan options at brunch.
  o We do not have access to purchase vegan sausage yet. We will add more vegan options to brunch.
• It feels like LDC has had a waffle every Saturday brunch for 3 years? Adding an extra waffle machine does not add anything to brunch.
  o We run the waffle machines daily. We will add French toast and other items.
• Can we add more variety to Saturday brunch? Waffle bar doesn’t add to experience.
  o We will spruce it up.
• I’m Dying for some Dark Roast!
  o It’s back!
• Please make G↓ cookies w/chocolate chips or anything that is a normal cookie flavor. Thank you!
  o We will try some new cookies.

On-Line Comments:

• I would really like more variation in the fruit served at breakfast. Watermelon, cantaloupe, honeydew, and pineapple are fine, but I like to have fruit every day and these get repetitive. I suggest alternating these options so that on different days we have strawberries, mango, peach, blackberries, and even apple and pear slices.
  o I appreciate your taking the time to send us some feedback. The variety of fruit that we serve really depends on seasonality and pricing. We try to rotate the fruits based on their peak season whenever possible. This is also when the pricing is better.
Unfortunately in MN many varieties of fruit get more expensive during their off-season, and become cost-prohibitive for the dining halls. We normally have apples and pears available on a daily basis. When we slice these in advance, they turn brown, and become unappealing, so we do not do this. I hope this answers your questions!

**Upcoming Events/Happenings:**

- Recap Cookie Contest
- **May 2**nd: Food for Your Well-Being topic is Hydration. We will be sampling a different spa water each week throughout the month of May in the dining halls.
- **May 4**th: Join us for a Star Wars themed menu in the dining halls. May the 4th be with you!
- **May 5**th: It’s Cinco de Mayo! Sayles will be featuring Mexican street foods.
- **May 10**th: Make sure to stop by the dining halls for lunch. Student favorites are on the menu!
- **May 13**th: Mother’s Day – call your mom! 😊
- **May 15**th: The dining halls will be featuring a BBQ themed menu. Just what you need to get you in the mood for summer!
- **May 19**th: Spring concert – Headliner is Aminé!

**Next Dining Board Meeting:**  May 17th, 12:00 - 1:00 p.m., Sevy Meeting Room (Burton)