

**Dining Advisory Committee Meeting
November 19, 2013**

1. Committee Members:

Jim Razzante	Manager, Chartwells
Clare Rahm	Assistant Vice President, CSS
Adrienne Gosselin	Faculty Senate
Brandon Musarra	SGA
Barb Benevento	Catering Customer, Urban Affairs
Sandy Natran	Catering Customer, Law
Barb Smith	Catering Customer, President's Office
Bob Bergmann	Student Life
Rick Grospitch	Conference Services
Wendy Densmore	Operations Coordinator, CSS
Matt Herpich	Wolstein Center

2. Members Present: Brandon Musarra, Bob Bergmann, Matt Herpich, Barb Benevento, Kathleen Mooney (for Clare Rahm), Jim Razzante, Rick Grospitch, Adrienne Gosselin, Wendy Densmore

3. Projected Meal Plans FY15—See attachment at the end for both Resident and Voluntary
The goal is to keep the cost of the meal plans in line with the cost of the increase in prices for food and labor.

4. Wolstein Center Concessions

Dining took over the concessions for the Wolstein Center in August 2013.

Menu items include

- Pulled Pork Sandwich \$5
- Hot Dog \$4 Add chili and cheese \$1
- Nachos with Cheese \$4 Add Chili \$1
- Fries \$3 Add Chili and Cheese \$1
- Jumbo Pretzel \$3 Add extra cheese \$1
- Chips \$2
- Popcorn \$4
- King Candy \$2
- Bottled Water/Gatorade \$3
- Soda 24 oz. \$5
- 16 oz. \$3
- Beer \$6
- Papa John's Personal Pizza \$7
Cheese or Pepperoni

5. Vending Update

- Organic items have been placed in machines in Rhodes Tower, Main Classroom, Chester Building, Rec Center, and basement of Woodling Gym.
- About ½ of the items in each machine are considered “healthier” as they have less than 250 calories.
- Snickers still are the number one seller on campus.
- Removed VE Connect machine from Main Classroom and replaced with 2 “regular” machines and the sales have at least doubled.

6. Committee Questions and Comments

- Discussion regarding the extension of Dining Dollars to Wolstein Concessions as an extra incentive to students to go to the games.
- Discussion regarding only allowing 1st year students certain meal plans—wouldn’t be able to get the lowest cost plans.
- Comments from SGA included the need to have more open late night. Bar UNO being the only open venue doesn’t give many choices. Also maybe keeping the Marketplace open to 9:00 p.m. Also they have noticed that there are not always prices marked on the food items in the convenience store which makes it difficult for students to know how much they are going to pay before they are rung up.
- Assistant Retail Manager has been added
- Residential Production Manager should be starting in January.