

Memo

To: Staff Distribution
From: Pam Neff, VCU Dining, Food Service Director
Date: October 8, 2002
Re: Food Advisory Committee Minutes, September 10, 2002

Below are comments from the first Food Advisory Committee meeting. The comments in blue are in response to student issues.

Attendees: Pam Neff, Katherine Hudgins, Namasha Scheeling, Alexis Abeleira, Tiana Walker, Richard Keithley, Kelly Sanford, Aaron McIntosh

Student Breakdown: 1 Vegan, 2 Vegetarians, 2 returning students, 4 new students

Hubs Take-Out area:

No concerns from any of the attendees regarding Take-Out.

One student expressed he liked the new prepackaged sandwiches because it's very quick.

We discussed the changes made in this area due to long lines. Students were very receptive to the changes.

Students would like to see more seasonal fruits instead of just apples, oranges, and bananas. Seasonal fruit will be brought in beginning this week. Other fruits such as cantaloupe, melons, grapefruit, etc. are available during breakfast at the center island.

Comments regarding the need to offer more vegetarian/vegan offerings such as protein salads and fruit salads (falafel, hummus, tabouleh, couscous, etc.)

Protein Salads and fruit salads will be added to the center island vegan bar. Additionally, hummus will be available.

They would also like some way of identifying vegetarian/vegan options such as stickers.

Our Marketing Manager will develop a system for identifying vegetarian/vegan options.

A comment was made regarding a better vegetarian option at Take-Out.

A vegetarian sandwich is available at the Take-Out area.

Vegans would like to have vegan ice cream, more non-dairy desserts and yogurt, and non-organic fat soy milk such as Silk available.

We are working with our vendor, SYSCO, to determine what other vegetarian/vegan options are available to us.

Students like the veggie burgers (Gardenburgers)

Comments regarding center island were positive.

Would like to see falafel and hummus added to center area to incorporate into wraps.

More vegetarian/vegan options will be added to the center island. Allentrees may be cooked with ingredients from other areas if desired.

Lines are too long at pasta station.

We have added a third cooking station to facilitate the lines.

Students would like to see stir fry or more Middle Eastern dishes added as an option to center island.

A stir fry station will be incorporated into the center island for more variety.

Rotisserie station is great for eaters but a turn-off for vegetarians/vegans.

Customer Service:

All four new students think the level of customer service is great!

Two returning students think the level of customer service is good.

Students think vegetables are too bland.

They would like to have seasoning available to spice them up (basil, parsley, cumin, curry, garlic)

Seasonings are available at the center island. Additional spice racks will be placed throughout the dining hall for greater accessibility.

Students love the changing dishes at the pasta station.

Students would like more salad dressing options such as vinegar and oil and balsamic vinegar.

Vinegar and oil will be added to the dressing options. Additionally, balsamic vinegar will also be added.

Students raised concerns over the use of disposable products in the dining halls.

Students were made aware of the water shortage situation and the request by VCU Administration to convert to disposable products on a temporary basis.

Students would like to see a wider variety of fresh fruits at breakfast as a vegetarian/vegan alternative.

More fresh fruits and fruit salads will be offered for breakfast.

Students would like healthier cereals such as Granola.

Granola will be added to the cereal options.