FACE Meeting - 9/10

Pickles in the Cox sandwich bar were better before
• Pickle tasting suggested for next FACE meeting

Black bean and beef burgers are being prepared right next to one another, can they be separated?
• Yes

Hillel is not taking Dooley dollars yet
• They will start doing this next week; due to technical difficulties it was delayed

The number of healthy, good tasting options has increased. I would like to see more whole grain options (he used the comment cards!!)

Black bean burgers as well as a few other items have run out at the SAC.

No peanut butter at Dobbs Market?
• A couple years ago, peanuts, trea nuts, and shellfish were eliminated from Dobbs Market due to the prevalence of severe allergies and the communal nature of the environment.
• Elimination of these foods was the only way to ensure no contamination.
• You can find these food items in all other dining locations on campus.

Hard to see what is offered in Dobbs Market; picture with menus online or signs out farther from the serving area would be helpful.
• Maybe the menu can be posted in a larger format when you walk in to Dobbs Market \( \rightarrow \) will be done by October.
• We have menu mail where you can get the menu emailed to you every day
• The menu is also posted at the bottom of the spiral stair case (but this is probably not a useful location and should be moved to a more high traffic area)
• Menu could be put at each swipe in station.

A lot of gluten is unlabeled
• All foods that have a downward pointed arrow and a “G” are gluten free
• You can filter the online menu for characteristics like the gluten content
• Descriptive nomenclature is used \( \rightarrow \) any major allergens are addressed in the name of each dish
• The chef is always available to answer any questions!

Dobbs Market improved a lot since last year but I miss the constant pile of bananas at the
beginning. I also miss the berries and would like more fruit to be incorporated into lunch and dinner (not just breakfast)

- Bananas can be offered all day and we will make sure to have more available
- We will have berries when they are in season; right now it is all about apples, peaches, etc.

I like that we have muscadine and would like to see some signage about what they are and the southern culture surrounding them.

- Muscadines are a type of large, round grape native to the southern US, local/fresh/currently in season
- It is a really good idea to point this information out to the community.

Is there a way that we can document what is being thrown away the most?

- We are talking about different ways to document waste. The problem is that the Dobbs Market set up is freaky and horrible; we have to work as fast as we can to get waste off trays due to the poor set up so nothing can really be done at the tray return to document but we can chat after about more ideas.
- We are thinking about creating some kind of additional tray return but this is hard because it needs to be in a sanitary area and there is not much space outside of the serving and eating area

Avocados at SAC; no one buys them because they are expensive and then they rot, could they go on sale before they rot?

- Yes, or they can be sent to Dobbs Market for guacamole!
- Also, all of the decorative fruits and vegetables get used, fyi.

CC team has morning practices; I love breakfast but can’t get there while they are still serving (10am in Dobbs Market)

- We have gotten an email about this and have been working on keeping some eggs and meats in the GF section beyond breakfast hours to keep things warm
- This is logistically tricky because we need to open up other stations to turn around for lunch at 11am
- We will also look into keeping the fruit stocked longer

When I get here earlier the quality and quantity of fruit is better and there is greater variety; can the fruit be restocked throughout the day?

- Yes, we will look into it!

Huge improvement with Maru but I am no longer able to get just meat.

- There used to be a la carte option at Star Market
• This is an easy fix; we are happy to sell a small side of meat for less than full price
• People also miss doing this with rice which we are happy to sell a la carte as well.

Freshman on the soccer team find it hard to get something to eat on the weekends for breakfast before 10am; this is a little late. Could there be bagels or something out earlier?
  • Kaldi’s opens at 7am, as does Starbucks, it is hard to get staff in earlier
  • If there are certain things you want we can ask Kaldi’s to carry it!

At the sandwich bar in Dobbs Market there is no longer pesto or cheddar cheese. Also the dressing at the salad bar seems to be running out/inconsistent
  • We have the salad dressing on a rotation to keep things interesting
  • If you want a certain dressing you can ask the chef

Is there a way to get larger salad bowls at Dobbs Market?
  • You can use a plate; we are trying to limit the types and sizes of dishware we use so it is easier to keep track of

Even for soup, could the bowl be deeper?
  • We can look into more straight side soup bowls

Burgers at Dobbs Market are well overcooked sometimes. I know this is a health concern but they are very dry and often you can tell that they have been sitting for a while.
  • Dually noted, thank you.

No more microwave in Dobbs Market?
  • There is one designated as gluten free.
  • We can can add a regular one!

I heard from someone in the sandwich line that they are impressed with the Bon Appetite workers; they are efficient. Also, I miss the seasoned chips in the deli.
  • We can have naturally seasoned chips

It would be nice to see more fish on campus.
  • This can be done!
  • Be sure you are looking at multiple stations; you might not realize there is salmon at the GF station sometimes (everyone is welcome to eat the GF options)

Staff is very welcoming and recognizes returning students; I was astounded by the
number of staff who did not recognize me and knew I was from Oxford.