Members Present:
Jessica Burton, FACE chair, Shoba Patel, Taseen Karim, Branden Rodriguez.
Brianna Miller – Lil’s Assistants work study representatives
Crissy Hendrickson, Caroline Abbott – Dooley Dollar Community Service Project (food pantry donation)
Zachary Wenz – Oxford Jazz
Sandra Aguilera, Ayama Ekadi, Kaalyah McIntosh, Abby Olson, Nick Musey – Ms. Wade’s Environmental Science 131 class
Lynn Tucker, General Manager Sodexo; Nikki Rosario, Executive Chef Sodexo; Karen Whitehead, Marketing Manager Sodexo; Margaret Dugan, Manager Auxiliary Operations;

Minutes:
• Branden – reported on the video project intended to be a dialog with food service employees to break barriers between dining employees and students. Questions for video will be submitted to Margaret Dugan (Oxford College) and Lynn Tucker (Sodexo) for approval.
• Karen Whitehead – gave update on Valentines events. Bear with chocolate for $15 will include 2 tickets to a special seated and served dinner in Dean’s Dining Room on Wednesday, February 11. Chocolate Lollipops will be sold for $2.50 each to be entered into a drawing for a chocolate gift basket. Winner will be announced on Oxford Dining FB on Friday, February 13.
• Crissy and Caroline – introduced the Dooley Dollar Community Service Project. Sodexo gave a list of items that the dining hall can purchase that would be appropriate for donation to the local food pantry. They will set up tables to promote the service project during dinner in Lil’s the week of February 9th. Volunteer Oxford will help. Oxford Dining is willing to sponsor the project. Items will be available for sale in the Ox Grill late night or cash donations will be used toward purchase of items. Crissy and Caroline will collect all donated goods and deliver to food bank.
• Shoba –
  o Super Bowl food was very popular. Students were posting photos and making comments on social media.
  o Sub sandwiches on sub rolls were popular. Can this type of bread be added to the deli rotation?
  o Students would like a breakfast burrito bar.
  o Sandwiches on the panini press are not heating through. Bread is toasted but cheese is not melting.
  o Condiments – often empty. Mentioned to Lil’s staff but checked several times during dinner and condiments were not refilled.
  o Omelet lines (brunch and Wednesday am) too long (common complaint). Need more servers or more stations. Need to check electrical capacity to see if this is feasible.
  o Is hand fruit on dessert station washed – yes, but students handle fruit and do not use tongs. Good idea to wash.
  o Gluten Free (GF) cookies are good and the separate location is appreciated. Vegan muffins are popular. Students would like M&M cookies. Sodexo will serve carnival cookies next week that have crushed M&Ms in them.
  o Sandwich station – students like ciabatta and croissants. Would also like baguettes or sub rolls.
  o Grab’n Go – would like at every meal. Discussed bag lunches and take-out boxes and may need more marketing of these programs. Need take out boxes at Vegetarian Station. Deli, pizza and Ox Grill items are convenience options. Can’t promise Grab’n Go item at every station but had wrap on vegetarian station today.
  o OJ – students would like to have fresh squeezed juice extended to include lunch. This is a budget item that Lynn Tucker and Margaret Dugan will discuss and respond to FACE.
  o Smoothies – very popular and would like more frequently. Parfait is popular and could be offered as smoothie too.
  o Popcorn is popular item.
• Margaret - Lil’s Sound System sign-up form that will be kept at the cashier station.
• Margaret – Meatless Monday sign-up has open weeks. Please pass the word for students to sign up. Dining hall will take next week and Lil’s Assistants will help serve.
• Phat Panda – student bubble tea launch set for Sunday, February 15th in the library café.
• Zach – Oxford Jazz event in Lil’s February 12, 5:30-7:30. Will have jazz play list for times between sets. Will ask Michele Hempfling to order stage and power strips. Will line up sound system from OCIT, Student Involvement and Leadership or Events and Conferences Danielle Dockery. Marketing plan includes flyers in res halls, social media, word of mouth, SGA weekly email and Emory Bubble.
• Brianna – Lo Mein too salty.
• Shoba – in general Chinese food too salty. Thai fried rice tonight – lots returned on dishes at plate return belt. Students love the Vegetarian station. Positive feedback on Turkey & Rice Soup and Chicken Orzo Soup. When do we have greek yogurt? Every day.
• Brianna – cups were moved from Beverage Station by coffee. This was moved to accommodate the bins for Zero Waste Program. Quesadillas – would prefer more than cheese. Please offer chicken option. Soda machine out. No cups for condiments in grill today or anywhere in Lil’s.
• Jessica – students like daily sandwich special. Builds excitement to see what’s offered each day. Typically weekend meal service not on par with weekdays but the food was good this past weekend with Spaghetti and Meatballs. Want weekends to be consistent with weekdays. Would like OJ to be extended to lunch. Like the change to having one soup with dairy and one without daily. Appreciate the efforts regarding Halal and Kosher so that dining plan reflects diverse needs of Oxford students. Need to-go boxes at Vegetarian Station.
• Suggestion to create “special circumstances” to allow to-go boxes on weekends. Student work hours on weekends do not allow time to eat in dining hall. This is a legitimate need. Will write guidelines to present at next FACE.
• Margaret – discussed some of the budget challenges with OJ and other enhancements due to board rate difference between Atlanta and Oxford campuses. The goal is to reduce the gap in board plan pricing once the new dining hall comes online. The goal is One Emory – One Board Plan.