

Student Dining Committee

01/31/13

Comments/issues that were brought up:

- On 1/30 at Winslow, burritos were on the menu, but no salsa was available. Chef Tim expressed surprise at that, since salsa should be part of the standard set-up for burritos, so he will check to see what happened;
- Students have noticed that the mac 'n cheese served at T-Room is different than what is served at Winslow, and there seems to be a preference for the T-Room's;
- In the T-Room, the porcelain cups for soup are often missing, but there are lots of them over where the rice is served. Paula(Director) will let the T-Room manager know about this so they can be more evenly distributed;
- Sometimes at the Mongolian grill, food items from one order get mixed in to another order. Chef Tim said this likely happens when it's very busy and the cooks are trying to fit more orders on the grill than they should. He will talk to them about limiting the orders being cooked so this doesn't happen. He also reminded everyone that in cases where a person might have a food allergy, there are pans that can be used to cook the food so that there is no danger of cross-contamination;
- There was a request for a greater variety of wings available at Fast Track. However, there might be too much waste if that was done. Chef Tim did say it might be possible to at least offer plain and spicy wings.

This year's eating contest was discussed. It will be a hot wings contest, but there were requests that the wings not be quite as "hot" as in the last hot wing contest.

It was also decided that the contest would take place on 1 night, with Residential College teams competing against each other. Teams would be limited to 5 people. There would be a prize for the winning College and 3 individual prizes. Paula will contact the College Heads and find out what each of them would want for their Colleges, up to a value of \$1000.

The contest will be scheduled for some time after Spring Break.

Notes submitted by Paula Amols