Meal Exchange Program

- More selection is needed
- Oatmeal
- Pastry – can this be included in Meal Exchange
- 12oz is too small for the beverage
- Bottled Water
- Cream cheese – larger portion

SEASONS

Variety/Quality

- Flavored cream varieties for coffee
- Fruit – monitor closely for freshness
- Choc Milk
- Pizza has no toppings
- Too much pork in sandwiches and breakfast offerings
- More Vegetarian Options
- Smoothies
- Hot chocolate
- Iced coffee
- Add more variety of flavored cream
- Rotate coffee roasts

Salads

- Make them familiar and not fancy; vegetarian options

Sandwiches

- Spreads – if they are already on the sandwich, they get heated up which is unpleasant; we don’t like funky spreads.
- Lettuce tomato – should be optional and offered on the side so it isn’t served hot

General

- Bags should be available (they are)
- Styrofoam – not sustainable

Dining Hall Comments

Menu/Quality

- Two meats
- More greens
• Taste of Food – food not always cooked all the way; we prefer a natural plain meal – steamed vegetables – not fancy; Sunday night home cooking
• Eggs don’t taste good
• Some creative options are okay, but we are looking for normal food like chicken breast and gravy – not beautiful fancy or unfamiliar food
• No chives or parsley for garnish
• Simple plain food
• Comfort food not restaurant food
• Cheese steaks
• Themed the action station for the week – and then the next week is a different theme
• Consistency of product availability

Concerns
• Meat flavor taste on Grilled Cheese
• Chocolate Milk – it wasn’t moving enough – Hershey Syrup is available – but needs to be available everyday – it’s been inconsistent
• Fruit rotation – monitor for quality
• Dirty Dishes left in tubs

Customer Service
• Staff issues - Some of the employee attitudes are negative or rude and slow response

New Services/Options
• Green container – Take out container – some monitoring required
• Hours of Operation – later hours for athletes and late classes
• Can we also sit on the quiet side