

Intro and Mattin's Cafe (Engineering)

- Wanted to add more hot entree options based off of SA committee recommendations
- Added dishes to the menu like roast beef sandwiches, quesadillas, and boneless wings
 - Sandwiches are prepared to be eaten hot or cold
- There was a request to add speciality coffee to Mattin's, but demand was very small
 - Like 30 cups sold per day, which slowed the line down
- Talk about whether a student could purchase ½ sandwich
 - Cornell Dining wants to look at the financial feasibility of such an idea

Web App

- now.dining.cornell.edu
 - Available on both mobile and desktop browsers
- Map of what eateries are open along with a map
- Rolled out to SA Dining Committee before whole university
- Has ability to link directly to nutrition information for retail outlets

Allergen Accuracy and Labeling Discussion

- Ensuring that dishes are properly labeled is very important
- Standardized recipes = key
- Offer a different menu at each dining halls
- Balance between standardized recipes and unique dishes
- Standardized soups (50 with the Cornell name)
- Scalloped potatoes and Mac n Cheese were added over the summer to the standardized set
- Professor Emeritus Joe Regenstein
 - Wonders why it is so difficult to track ingredient information when there is variability in recipes
- Fill My Fork - app for students to plan meals
- Net Nutrition (<https://netnutrition.cbord.com/nn-prod/Cornell>)
 - 5 units and bakery currently on the Net Nutrition
 - Ingredient information for Trillium by the spring!
- Maybe we could put more table tents on North Campus and Central Campus dining halls (not allowed in West Campus system) that contain nutrition information
- Moved from 20,000 recipes down to 6,000

Potential Solution

- Hired a Quality and Assurance Chef
- Gail Finan, Director of Dining: "We are devoting money and time to solving the problem."

Updates

- 1) Meat Serving Policy
 - a) "control waste rather than serving size"
 - b) If a student comes in and says I want more - you won't be turned away for getting more
 - c) Fast turnaround on issue from last meeting
- 2) Food Day (Jessi Silverman)
 - a) A Greener Dinner (Oct. 27 from 4:30pm to 7:30pm @ Oakenshields)
 - b) Scary Ugly Foods (Oct. 28 from 3pm to 7pm @ Dilumn Hill Student Farm)
 - c) Cook Smart with Anabel's Grocery (Oct. 29 from 5:30pm to 6:30pm @ 360 Martha Van Rensselaer Hall)