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](http://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
  - 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 @ Dilmun Hill Student Farm)
   c) Cook Smart with Anabel’s Grocery (Oct. 29 from 5:30pm to 6:30pm @ 360 Martha Van Rensselaer Hall)