

## Dining Advisory Committee - 7 October 2022 Meeting Minutes

### Student Attendees

Jessica Calderon  
Sophia Bernardino  
John Clark  
Bryan Rasmus  
Chelsea Rios Gomez  
Diamond James  
Carlos (Lumberjack)

### Staff Attendees

James Richards  
Chef Mariano  
Joellen Peterson  
Carlos Castillo  
Steve St. Onge  
Chef Mackenzie  
Kyle McEdward

- A. Staff shared high level results of the April 2022 survey of five focus groups. Another survey will be released soon for people to share their feedback.
- B. New dining concepts/outlets
- Vedge Craft (Depot) - bowls and wraps
  - Humboldt Street Subs (Marketplace) - subs & soups
  - Urban Revolution (Marketplace) - hot lunch and dinner combos
- C. Student Comments
- Why can't Vedge Craft do wraps for breakfast as they do for lunch? *Staff determined that the ingredients for a breakfast wrap are too messy for to-go, nor do they want to compete with Hey Juans.*
  - Why don't dining outlets accept Cal Fresh? *Campus is working to get Cal Fresh EBT payments set up at the College Creek Marketplace (CCMP) and also the Giant's Cupboard. Cal Poly Humboldt was the first of the 23 CSU's to launch Cal Fresh at the CCMP a few years ago. With the change of Dining moving to Stateside operations, there is an issue with the Cal Fresh application that requires a personal signature. We're working through that hurdle to see how as a State entity, we can get the applications completed to get EBT back up at the CCMP and add on the Giant's Cupboard.*
  - Suggestion to "make your own pizzas" at the Marketplace
  - Suggestion to add fruit as an option in the meal exchanges
  - Cross contamination experienced by the J Dining staff
  - Would like better/more drink options for meal exchanges in Marketplace/Depot
  - Samples of Filipino spice packets were shared and requested that the Marketplace/Cupboard carry them to help Filipino students feel more at home on campus. *Staff will research to see if there is a vendor that carries these so that the Cupboard/Depot can keep them stocked.*
  - Sodium content on the app is high and yet the food doesn't taste salty? *Chef Mariano said that the recipes and their contents on the app are not perfectly accurate as they are simply guides and the local chefs often adjust.*
- D. Coming Up: Monthly Teaching Kitchens. Next one by Chef Elena in the J fishbowl, "pumpkin energy bites" limited to 20 people.