

Student Voice Meeting Minutes October 20, 2023

Meeting details

Time: 12PM

Location: East Side Dining

12:03PM

- Start of the meeting with the members present:
 - Rachel Truskinovsky
 - Emily Stone
 - Madhabi Chakravorty
 - Michaelo Herring-Calvo
 - Christian Demushkin
 - Peter Joyce
 - Myra Lin
 - Mishkat Amlan
 - Jenna Sweet
 - Alex Herz
 - Laura Martarono
 - Dawn Villacci
 - Diana Kubik
 - Victoria Mylott
 - Nicole Diaz
- Updates from last meeting
 - a. Dietetic interns are going around to different dining locations to update the information in Nutrislice. Manager is also confirming accuracy before each meal. Please inform Laura if any dish is not labeled in the app, so the information can be changed.
 - b. The vegan, vegetarian, and the other icons have been made larger on the screens.
 - c. There is a sign next to the toaster area to remind students to keep the area clean.
 - d. The list of the halal items are posted on the [website](#).
 - e. The sour cream for tacos Tuesday is on the menu and should be out.
 - f. The guide for the gluten-free items is on the [website](#).
 - g. The penne alla vodka has been added along with the rigatoni alla vodka.
 - h. We are working to change the culture of students being scared to talk to managers.
 - i. The next guide for healthy eating around campus will be available soon.
 - j. The pizza at SAC will be heated up if you ask the chef before eating it. Signage is in place
 - k. Roth added additional containers for condiments.

- New Business

- ❖ Feedback from students:

- Students have commented that the chicken is undercooked. SBU Eats uses precooked chicken in many recipes. This could be the pinkish look to the thigh and leg meat. Students should always tell a manager if they think their food is not cooked properly.
- The chicken is unseasoned. Students requested more spicy options.
- Offer more Jain vegetarian food options. Students requiring these options should be referred to Laura.
- Premade wraps and/or salads would be a good option at dine-in.
- Would like more vegetarian protein options and pescetarian options at East Side Dining. Salmon would be a nice change to the white fish options that are sometimes available.
- Students would like the same fruit variety options offered at East Side Dining at West Side Dining. For example, strawberries, grapes, watermelon.
- Continental breakfast options later in the day have been requested (muffins). An option would be for students to go to Roth since there is breakfast all day at Smash & Shake and a meal exchange can be used.
- Students loved the variety of food at Prime Night and they would like to see those options more often at the dining halls.
- SAC pizza sometimes runs out of garlic knots and they don't have a replacement for it so students cannot purchase the value meal.
- Sometimes between 10pm-11pm, Roth is not clean at night. Garbage pails are overflowing and floors are dirty.
- Students liked the customizable sandwiches at West Side Dining.
- The coffee isn't strong enough at East Side Dining. Coffee is too watery.
- Students would like more soup options.
- There is an issue with eating gluten-free options. Students tried to communicate with workers but there is a language barrier issue. Remind students to talk directly to the managers wearing a red shirt.
- There are a lot of dirty dishes at East Side Dining. The dishes and utensils go through a three step cleaning process. Nevertheless, this process needs to be more detailed and staff should ensure smallwares are clean before putting them out for customer use.
- Inconsistent presentation of the wings from Wicked Wings. This happens at various times throughout the day. Sometimes there is much too much sauce and other times there is barely any sauce. The chips are usually good, however, sometimes they are soggy.
- Students would like soy sauce at the spice station.

- Good feedback of the portions at Roth Cocina Fresca.
 - Students want mozzarella stick options at East Side and West Side Dining.
 - The Indian food that was recently offered at West Side Dining received great reviews. Students would like to see more Indian cuisine, both vegetarian and non-vegetarian.
 - More cupcake varieties at West Side Dining. They would like the cheesecake option offered more days.
 - West Side Dining would like late night dining back for Saturday and Sunday. They would like less greasy options. We do offer late night dining until 12am M-F.
 - Better food variety during the weekends. Weekend food tends to be blander and not as interesting as food during the week.
 - Takeout containers are sometimes not cleaned properly.
 - All the oatmeal cookies were burned at East Side Dining. They should not have been put out.
 - Not enough variety is offered late at night around 10:30pm. This is intentional because at 10pm SBU Eats changes over from dinner to late night options. Students would like healthier options such as wraps.
 - Students want all the food trucks to accept dining dollars. The halal truck is in the process of accepting dining dollars.
 - Students would like to see biryani more often.
- ❖ Activities for next week:
 - Monday, continue Hispanic Heritage Month celebration. There will be a lunch at dine-in with food from Costa Rica.
 - Tuesday, Acai bowl Superfoods Sampling at West Side Dining.
 - Wednesday, student cooking competition - Chili Cook-off.
 - Friday through Monday, special menus for Spooky Brook
 - FUZE Signature Ramen will be taking over SAVOR at Roth Food Court from October 23 through 27.
 - ❖ The soda machine at East Side Dining has been fixed.
 - ❖ Next week, Dawn Villacci will send an excel sheet for the Student Voice Ambassadors to complete student feedback when tabling.
 - ❖ A lot of freshmen don't know what Wolfie Wallet is. Maybe adding the information about Wolfie Wallet to the SBU 101 curriculum could help inform the first year students.
 - ❖ **Our next meeting will be Friday, October 27 at Roth Cafe.**

12:53PM

- Adjournment