HDC meeting
Next House Private Dining Room
9/23/2014

1. Member Introductions

Naomi Carton, Associate Dean, Residential Life & Dining
Michael Myers, Associate Director, Dining
Connie Hemenway, Communications Manager, Residential Life & Dining
Grace Kindeke, Administrative Assistant, Dining
Kathy Hess, McCormick Housemaster
Bette Colombo, Next House Housemaster
Steven Hall, Simmons Hall Associate Housemaster
Cosmos Darwin, Simmons Hall
Antonio Moreno, Next House
Haley Hurowitz, Next House

2. UA – composting program

Rebecca Sugrue from the UA spoke to the committee on how they envisioned composting to work in the dining halls.

- Improve composting on campus
- Installed signed bins near dishwashing station
- Concerned about educating community and staff

They sent out a survey end of last semester – majority liked it but were unclear about what is compostable. The goal for this year – clearer signs with pictures, improving composting overall to match new Cambridge law in October, and making sure that back of the house is collecting and sorting properly (better communication with kitchen staff).

Save That Stuff reports 1ton - 1.3 tons picked up a month. Should be picked up two times a week. We may need more barrels. Composting is at every station in kitchen – separated vegetable matter and wet garbage.

Some members of the committee expressed their concerns regarding clear information and the smell/attraction of rodents. There are also concerns that composting in the front was a duplication of efforts as Bon Appetit is supposed to be composting in the dishroom and in the kitchen.

It has been difficult to differentiate compostable vs recyclable. Suggestions to help include:

- Cap on recycling bin
- Clearer signs on recycling bin
- More bins on the back of the house
- More staff to keep up with demand
- Better pickup
- Need data – expectation vs. what's actually being picked up
3. Student Satisfaction Survey

Data results are from 350 students – 10% better participation than past surveys. This year the survey was conducted both live and online and had a candy bar incentive.

It shows many students on basic meal plans b/c they never eat lunch. The taste of food and appearance/décor decreased slightly in satisfaction. The numbers were used to put together an action plan that has already been implemented.

The action plan focused on comments and below average and poor score to improve food/service:

- Freshness and quality
- Staff
- Taste
- Variety
  - More interesting vegetarian options
  - More lunch items during brunch
  - More comfort food
  - More meat and seafood options
  - More monotony breakers – popup events 4-5x/month

A future survey is planned for October and the survey results will be shared with students.

4. IAP

Twelve plan proposals have been brought to Sr. Associate Dean Henry Humphreys and Dean Colombo for discussion.

The HDC will have an opportunity to review the chosen proposal before it goes live for sign-ups.

DormCon would like a voice in the decision making process.

4. Meeting schedule

A Doodle will be sent to schedule meetings for the rest of the year.