

UNCSA Dining – Follow-up to Parent's Zoom Feedback

Supporting student success is your priority, so naturally, it's ours, too. Fueling better futures takes communication, collaboration, exemplary standards, transparency, and a commitment to healthy, and responsibly sourced ingredients. One that promotes health and wellness, inspires students to engage, and ultimately serves as a catalyst for life-long connections. As your dining partner, it is our commitment to deliver a program the entire UNCSA community can and should be proud of.

The parent's feedback on the Zoom forum is invaluable and genuinely appreciated. The regional and local leadership team met immediately with the University to address the feedback and recommendations. Immediately following the call, dining and the University met to compile a roll-up of the feedback. Following what the community can expect from UNCSA Dining in the immediate future.

Engagement:

 District Culinary and Operations immediate and ongoing engagement to change the cycle menus and the presentation of the food program.

Health and Wellness:

- Expansion of the breakfast cold bar to include additional fresh fruits and overnight oats and parfaits.
- o Cage-free liquid eggs.
- o Locally sourced chicken.
- o Cauliflower crust and/or gluten-free flatbread pizzas available daily.
- Aramark's Dietician and UNCSA's Nutritionist are scheduled to meet the week of September 25th and will have regular established meetings to ensure student's nutritional needs are addressed. Special wellness events will be hosted monthly.
 - September 20th Learn the Value and Great Taste of Performance and Healthy Smoothies
 - October 12th Mental Wellness Take 15 Learn the benefits and techniques of 15 minutes of relaxation to reduce stress
 - November Immunity Boosting Foods Highlighting foods rich in vitamin C and zinc to help boost immunity during cold & flu season.
 - December Brain Foods Create your own trail mix with brain power super foods ahead of an exam.
- Digital menu boards featuring daily menu, nutrition calorie count, and ingredients will be introduced in residential and the Pickle Jar.
- New healthy alternative menu items at the Pickle Jar to include grain and poke bowls.

• Convenience:

- Meetings with the Arts Schools will be immediately scheduled to ensure they know when students' classes end as well as production schedules to ensure healthy food options are available.
- Additional options for "late lunch" are being identified. Starting next week, the
 following options will be available during late lunch/early dinner in the dining hall: salad
 & deli bars, pizza, create-your-own Mongolian Grill, soup, cereals, fruits & and bread.



- Aramark is contacting a 3rd party to assist with additional fresh grab-and-go options for the P.O.D. to accommodate late-night hours.
- Increased meal exchanges in the P.O.D and Pickle Jar are forthcoming to better serve late-night access.

• Communication and Further Feedback:

- A follow-up parent Zoom feedback forum will be scheduled and will continue throughout the remainder of the academic year.
- Introduction of a new Parent's Page on the Dining Website with "What to Know, What's New, What's Next" on the campus dining website.
- o Revise and relaunch the Social Media Platform.
- Partner with SGA and the Dean of Students to conduct monthly Dining Services Advisory meetings.
- Implement DiningStyles Campus Survey (Oct. 13 Nov. 4th)

Fresh Fruits and vegetables, including seasonal offerings, are locally sourced and delivered daily except for Sunday. UNCSA Dining offers a minimum of two proteins daily from a variety of selections such as fish, shrimp, salmon, chicken, pork loin, and turkey. Build your own entrée options are available at Mongolian Grille, the International/Elite Artist Station, the Salad Bar, and the Exhibition Station. We will continue to connect with the community and alter our offerings to ensure the program meets the unique needs of the UNCSA community.

Sincerely,

The UNCSA Dining Team

Contact Us - UNCSA (campusdish.com)