PRESENCE: Sema Dibooglu, DSAT President; Greg Minner, Andrew Watling, Paul Schimmele, Lino Cardoso, Chef Shawn Coffel, Marketing’s Rob Staggenborg, eight WashU students

Parkside extended hours
- Discussion regarding extending the hours for Parkside during Reading Week and Exam Week
- Parkside is proposed to be open until 9pm or 9:30 pm during that time
- Plans are to add 2 more hot panini sandwiches at Parkside during this period

Gluten-Free Dining
Discussion about how students can let DS staff know they require GF options.
Admission that students are often afraid or hesitant to approach staff to prepare GF options
- If dining with friends, this makes their food late and friends have already finished
- Can signage be developed to invite students who choose to eat GF to talk to a chef?
- Sema shared that most GF students use the Get Food app to place their orders
- Question was can students order GF options from Tapingo App? Currently not available but we are looking into how to make that happen.
- Greg M. asked Bon Appetit to contact FoodBuy to see what dairy-free and Gluten Free options were available to us

Prepacks
- Discussion on how could we add more healthy options among prepack items?
  Student said some of the prepacks are not all that healthy at all, citing the new poke bowls at Paws and Go and Whispers as being high in calories
- Can more GF items be added at Whispers?
- How do students know when a new prepack item has been added?
- Suggestion was made to come up with a sticker for the product that simply states “NEW ITEM.” BA and DS to look into doing this right away
- It was determined that the new Item stickers be placed in items for the first four weeks of each semester, or when the product debuts.
- Discussion was about the various prepacks. The Edamame Shaker salad was cited as a student favorite. The rice noodle salad did not receive very good reviews. Chef Shawn related that the rice noodles need a little moisture or they lose quality. The suggestion was made to toss the noodles in a sauce. This was taken under advisement.

Secret Shopper program
There was no update to the proposed Secret Shopper program at this time. DS promised to revisit this at a later date as part of a larger discussion about the benefits of being part of the DSAT.

**Availability of Microwaves**
- One upperclassmen student said many of her friends who lice off-campus have been bringing their food in from home. It has been very difficult to find microwaves to heat up the meals.
- A discuss was started about the location of current microwaves. The student said she had asked an office worker if she could use their office microwave – not an ideal situation
- Paul S. discussed having a larger plan about who maintains and cleans microwaves and how would they be maintained.

**Law Café restrictions**
- It was brought to the attention of the group that the Law School prohibits underclassmen from using any of their spaces during exam week. This would include the large open air seating area
- Students complained this was a big inconvenience and they weren’t sure what predicated this decision
- Sema related that Law School staff patrols the area and will ask to see ID cards if an underclassman is suspected of being in the area at this time.
- Greg and Andrew agreed to look into this situation.

**Sharing DSAT information**
- Sema asked if minutes for the DSAT meeting should be shared on the DSAT Facebook page
- She said the page is not regularly updated and that may not be the best avenue to publicize the activities of the group
- It was suggested that the minutes of the DSAT meeting be published in the WUSTL Dining Website, which BA controls and can add info to it immediately
- It was further suggested by Greg M. that a tab for DSAT be developed and included on the website under the About Us section. He asked for further development of this and to report back
- It was also suggested that a web form be created for students to send their feedback in to multiple people. A form will be developed by Rob S. and vetted with Sema, Greg, Andrew and others to ensure it meets the proposed need.

**Recipes from Home**
- Suggestion was made to allow students to submit recipes to culinary staff
- Reminder was given that we have the Recipes from Home program and will be highlighted during the upcoming Ramadan season with halal recipes from home
- The program needs to be more widely marketed and disseminated around campus to invite cooking aficionados into the process.
- This began a discussion about the future use of Studio 40 for small cooking classes and cooking demos.
- Greg related that during National Nutrition Week in March one of our student Instagram bloggers will be co-hosting an event on how to make great oatmeal cups as part of our oatmeal bar rollout. This could be an avenue for other students to develop unique cooking experiences.
- Greg M. mentioned that in 2021, during Bear Beginnings, there will be a Dining Services immersion program for a small number of students. His hope is that this would build DSAT ambassadors for the future.

**DSAT growth**

- DSAT is involved in many activities, but what can we as a group do to make it more enticing for students to join?
- Free food events, invitations to tastings, invitations to special cooking demos, kitchen tours all were discussed as being things that might entice a student to join.
- Greg asked members of the DSAT to keep inviting students who have an interest in food to the meetings.
- It was suggested that the meetings often conflict with other academic pursuits such as classes at the same time, writing papers or work on projects, or the location. A student shared that since the meetings only go an hour, many of her peers don’t feel as if they are missing a lot if they have other 2- or 3-hour commitments during that time.
- Students are over extended.
- However, if this is an activity that a student has a passion for, he or she will make time for it.
- It was determined that publicizing the activities of the DSAT via the WUDS website might help attract new members.

**Food Tour**

The DSAT is looking to host a food tour in March. Locations being considered are:
- Maplewood
- The Hill
- Soulard

Dates and times are still being considered.

Question was raised if a weekend date is better or worse than a weekday date?

**Noteworthy**

- Chef Shawn had the group sample Nudo, a new local vendor that is related to the popular Mai Lee restaurant.
- The group sampled chicken lo mein and a vegetable spring roll.
- For dessert, Chef Shawn introduced the group to a vendor that runs an apiary and produced honey-based ice cream that is made from bee honey. The vendor is a local vendor. Those who had lactose intolerances were offered the chance to sample Sia’s Frozen Ice, another local vendor which is sold in the marts.