

Food Service Advisory Committee

October 4, 2013

Dining Survey



Take our survey and you could
win a **\$150 e-Gift Card**

www.college-survey.com/uh

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Dining Online

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LOCATIONS MENUS MEAL PLANS CATERING SUSTAINABILITY NUTRITION CONTACT US

The Fresh Food Company

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UH.EDU

nutrition info

Cougar Woods location

- breakfast
- lunch
- dinner

News & Events

[Group Meal Ticket Request Form](#)

\$5 Faculty/Staff Red Friday is EVERY FRIDAY! Don't forget to wear your Cougar Red!

DON'T GO HUNGRY!

GO COOGS

WEEKEND HOURS

www.uh.edu/dining

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Halloween Carnival

- Cougar Woods
- October 31, 2013 from 5 p.m. – 10 p.m.
- Menu
 - Gory “Frank”ensteins (Chili Cheese Dogs)
 - Bat Wings
 - Eerie Empanadas
 - Vampire Meat in Bloody Mary Sauce (Short ribs)
 - Ghost Pies
 - Cursed Apples
 - Graveyard Pie
 - Orange & Black Cupcakes

Halloween Carnival

- Costume Contest (Prize TBD)
- 1-2 Halloween games for small prizes
- Pumpkin painting station (while supplies last)

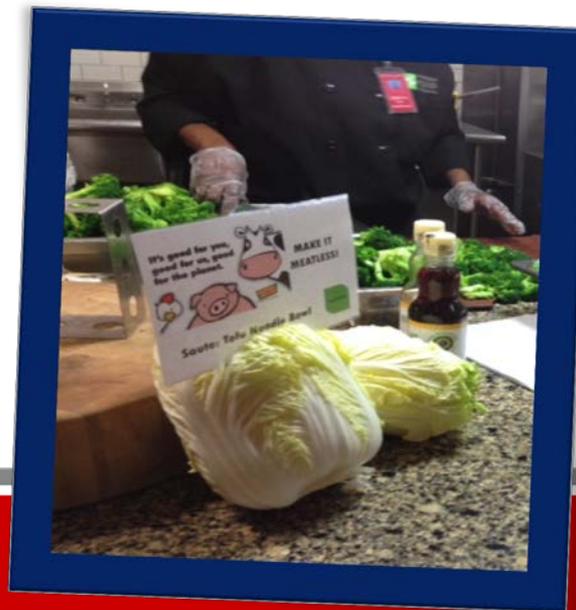
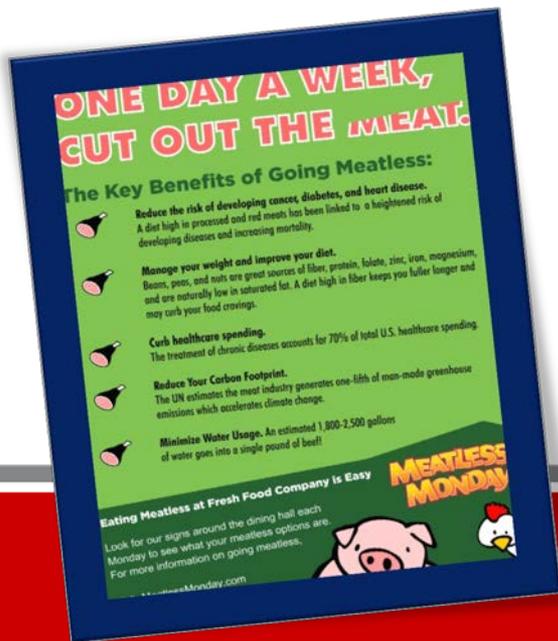


Dietitian Update

- Sarah Feye, MS, RDN, LD
 - Houston native
 - Completed dietetic internship at SFASU
 - Received both degrees from SFASU
 - B.S. in Food, Nutrition & Dietetics
 - M.S. in Human Sciences

Dietitian Update

- Programming Highlights- Fall 2013
 - Meatless Monday Campaign @ FF
 - “What’s Cooking, Coogs?” Cooking Tour
 - Next event: October 8th @ 7 pm





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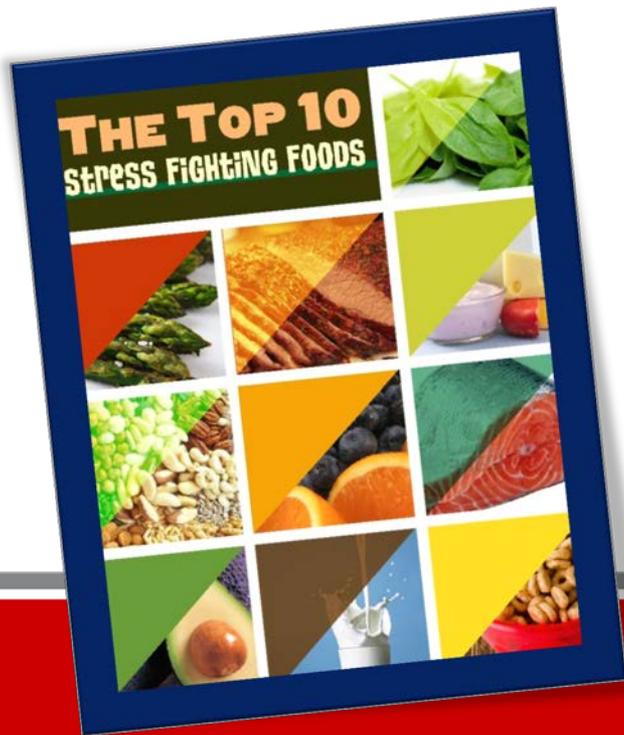
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Dietitian Update

- October Events:
 - Healthy Apple Dessert Demo- Oct. 8th FFCo
 - Food Day w/ Bare Bowls- Oct. 24th Pad 1
- November Events:
 - American Diabetes Month - SF desserts @ FF
 - Build a Better Sandwich Demo - Nov. 4 CW & 5 FFCo
 - Nat'l Guacamole Day - Nov. 14 CW
 - Desserts Done Right - Nov. 20 Rec & 21 Satellite

Dietitian Update

- December Events:
 - Stress & Finals - Dec. 2nd CW
 - National Cook for Christmas Day - Dec. 6th FFCo



Executive Chef

- Michael Bargas
 - B.S. in Philosophy from Princeton
 - Culinary Degree from C.I.A.
 - Previously Director of Art Institute culinary program in Houston



Executive Chef

- Key Responsibilities
 - Menu creation
 - Hiring & training of sous chefs
 - Quality enforcement
 - Culinary skills training for all employees

Catering Website

- Re-organizing CaterTrax site for easier use
- Deployment in January 2014
- Better categories
- Fewer click-throughs



Member Items

Next Meeting

November 1, 2013

12 p.m. – 2p.m.