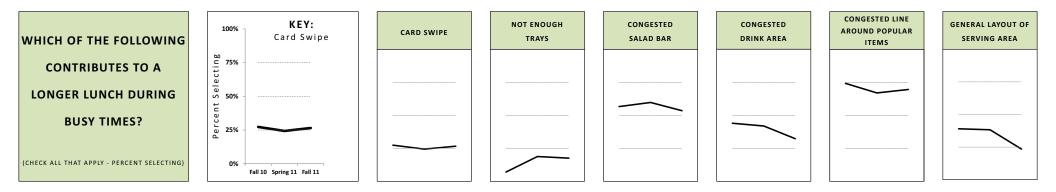


IT MAY SEEM COUNTERINTUITIVE, BUT IMPROVEMENT IS INDICATED WHEN THE LINE MOVES DOWNWARD



BACKGROUND

Dining Services and the Office of Institutional Research are engaged in a continuing project to assess students' experiences with dining at Valentine Hall. Each semester, all current students are invited to participate in an online survey about the Valentine facility, food, and service. The findings from earlier surveys have contributed to changes in Valentine and three-term trends are displayed here.

We look forward to your participation in Spring 2012.

	CHANGES	то	VALENTINE	
look			New tray return	

New floors, paint, ceiling, lighting

• A brighter & fresh I

- Enhanced traffic flow Moved beverages stations Opened third access point to servery Additional napkins Silverware dispensers in dining areas · Improved dish washing
- Updated dishwashing procedures

Installed water softener to dishwashing machine

- Flows in the right direction
- · Serve popular menu items on two lines
- New Offerings
- Allergen friendly area
- Fresh fish
- Expanded deli offerings
- More fresh vegetables to menu
- Additional hand sanitizer station
- Creative menus and Chef crafted meals

Promote voluntary trayless dining

