



UW-RF Dining Services Meal Plan Participant Survey Report

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The SRC would like to thank Jerry Waller, Director of UW-RF Dining Services and Emilee Driscoll for their valuable input and assistance throughout the survey process. Finally, we would like to thank the meal plan participants who took the time to complete the questionnaire.

Executive Summary

In the fall of 2007, the Survey Research Center (SRC) at the University of Wisconsin - River Falls contacted UW-RF Dining Services meal plan participants by email and invited them to comment on their meal plan preferences by participating in an on-line survey.

A total of 1,260 surveys were completed for a strong return rate of 50 percent. Given the number of meal plan participants for whom contact information was available (2,500), this number of observations should yield estimates that are accurate to within plus or minus 2 percent with 95 percent confidence.

The following are key observations from the survey:

1. The top food preference/cuisine chosen by meal plan participants is “home style.” The availability of home-style cooking is “very important” or “important” to eighty-five percent of meal plan participants. Additional research, perhaps in the form of focus groups, is needed to better understand and determine what “home style” means to meal plan participants.
2. Nearly 1 in 3 meal plan participants rate the availability of vegan options at every meal as “very unimportant.”
3. Fifty-six percent of meal plan participants stated that the use of environmentally friendly products, even at additional cost, is a priority to them.
4. More than one-fifth of meal plan participants report “always” having vegetables with every meal.
5. One of every 3 respondents “rarely” or “never” prefers fried foods to baked or steamed foods. This is nearly twice the 18% of meal plan participants who “very often” or “always” prefer fried foods to baked or steamed foods.
6. Forty-four percent of meal plan participants are not concerned with nutritional information when determining their menu selections.
7. Twenty-eight percent of meal plan participants would opt for transfer meals over Riverside Commons because they prefer the types of food offered from transfers.
8. Medium seasoning was the seasoning preference chosen most often by meal plan participants at 37%. Hot and spicy seasoning was the least popular at 14%.

Based on the considerable number of comments received on this survey, the SRC identified 1 concern of particular note shared by a substantial portion of meal plan participants:

- Lack of food variety. When asked what changes they would like to see made to Dining Services at Riverside Commons, participants overwhelmingly suggested the need for more food variety. Almost half of all the comments (46%) discussing desired meal plan changes expressed a desire for more food options/variety.

Survey Purpose

The motivation for this study was to evaluate preferences and gather opinions of meal plan participants at the University of Wisconsin – River Falls (UW-RF). Dining Services at UW-RF wanted to understand how to best meet the needs of meal plan participants as they prepare a contract for a new food service provider. The Survey Research Center (SRC) at UW-RF was chosen to conduct the survey.

A separate customer satisfaction survey addressing operational issues is being conducted by UW-RF Dining Services through NACUFS, a food services organization.

Survey Methods and Design

In the fall of 2007, the SRC contacted 2,500 UW-RF meal plan participants by email asking them to participate in an on-line survey about their meal plan preferences. A reminder was sent one week after the initial launch of the survey via email to participants from whom a completed survey had not been received. A total of 1,260 surveys were completed for a return rate of 50 percent. Given the 2,500 meal plan participants for whom contact information was available, this number of observations should yield estimates that are accurate to within plus or minus 2 percent with 95 percent confidence.

Survey Instrument

The focus of the meal plan participant survey was primarily on evaluating student meal plan preferences. The SRC, in collaboration with UW-RF Dining Services, designed a survey instrument which consisted of 12 questions. The survey instrument was tested on-line with Dining Services. Of the 12 questions, nearly all asked about meal plan preferences; 3 questions gathered demographic information such as class standing and gender.

Any survey has to be concerned with “non-response bias.” Non-response bias refers to a situation in which people who don’t complete a questionnaire have opinions that are systematically different from the opinions of those who complete their surveys. **Based upon a standard statistical analysis, described in Appendix A, the Survey Research Center (SRC) concludes that non-response bias is not a concern for this sample.**

Appendix B contains a copy of the numeric portions of the survey questionnaire with a quantitative summary of responses by question.

Responses to open-ended questions were compiled by the SRC. As appropriate, selected quotes will be used in some sections of this report to illustrate these comments. **Appendix C to this report contains a complete compilation of comments, which were quite numerous.**

Profile of Respondents

Table 1 summarizes the demographic profile of respondents to the survey. Not all of the respondents provided information for the demographic categories. Relevant statistically significant differences between demographic groups will be discussed in the report.

Of those who participated in the survey:

- 68% were female and 32% were male
- Due to meal plan requirements, most respondents were freshmen or sophomores (80%)
- There was a fairly even split of respondents in terms of their home state. One-half were from Wisconsin and slightly less than one-half were from Minnesota. Two percent reported a home state other than Wisconsin or Minnesota

Table 1: Demographic Profile of Respondents					
Gender	Count	Male	Female		
Sample	1253	32%	68%		
Class Standing	Count	Freshman	Sophomore	Junior	Senior
Sample	1253	49%	31%	13%	6%
Home State	Count	Wisconsin	Minnesota	Other	
Sample	1256	50%	48%	2%	

Normally, the disproportionate number of females in this sample would be a concern. However, the sample aligns fairly well with UW-RF enrollment statistics. Sixty-eight percent of the survey respondents were female and 32% were male (Fall 2006 enrollment: 62% female and 38% male).

The SRC divided respondents into two categories: those who are required to participate in a meal plan (65%) and those who participate in a meal plan though it is not required of them to do so (35%). Only three statistically significant differences arose between the groups. The class standing of those that are required to participate in the meal plan is less than those that are not, which is not surprisingly given the requirement that freshmen and sophomore students residing in the University residence halls participate in the meal plan. Also, those who are required to participate in a meal plan were slightly more likely to be female. The one question on the survey, other than the demographic differences described above, where voluntary and mandatory participant responses differed was in terms of a weekly baked fish entrée. Those who are required to participate in a meal plan were slightly more likely to believe that a weekly baked fish entrée is “unimportant” than those who participate voluntarily.

Aspects of a Meal Plan

Table 2 looks at the level of importance given by participants to various meal plan criteria. Respondents were asked to rate the importance of these aspects on a scale ranging from “very important” to “very unimportant.”

As the data in Table 2 indicate, the availability of home-style cooking was “important” or “very important” to 85 percent of meal plan participants. It is not known if meal plan participants defined “home-style” in a general way, such as food prepared or served as in the home, or more specifically, in terms of comfort food, such as meat loaf and mashed potatoes.

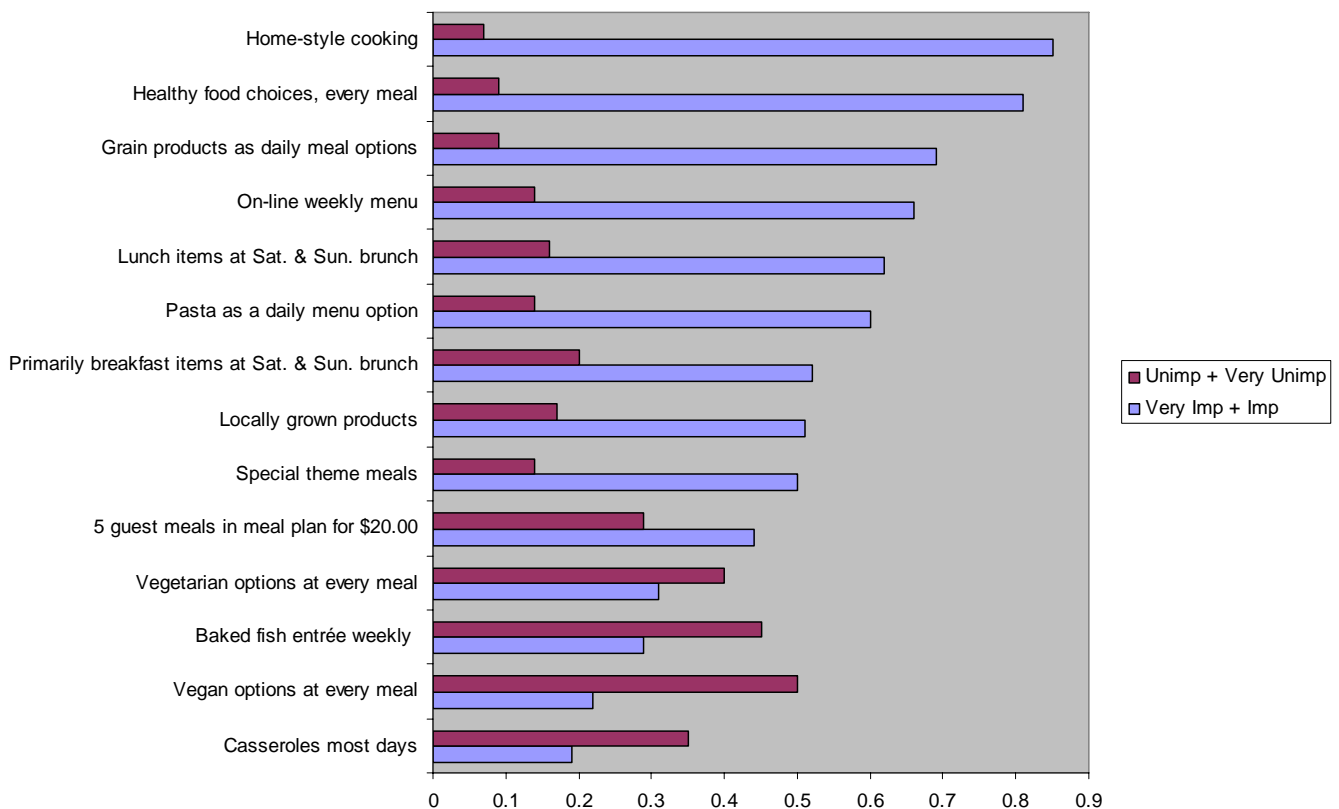
Support for healthy food choices was also quite strong, 81 percent said the availability of healthy food choices at every meal was “important” or “very important.” Interestingly, some of the options that could be considered “healthy” aspects of a food meal plan, such as the availability of vegetarian or vegan options at every meal were rated lower on the importance scale.

Table 2: Aspects of a Meal Plan						
Please rate the importance of the following aspects of a meal plan:	Count	Very Important	Important	Neutral	Un-important	Very Un-important
Availability of healthy food choices at every meal	1255	51%	30%	11%	5%	4%
Availability of home-style cooking	1252	49%	36%	9%	4%	3%
Importance of providing an on-line weekly menu	1238	33%	33%	20%	8%	6%
Availability of a selection of lunch items during both Sat. & Sun. brunch	1256	26%	36%	21%	11%	5%
Availability of pasta as a daily menu option	1248	23%	37%	26%	10%	4%
Availability of grain products as daily meal options	1257	22%	47%	22%	6%	3%
Availability of <u>primarily</u> breakfast items for both Sat. & Sun. brunch	1254	22%	30%	29%	14%	6%
Importance of providing locally grown products	1253	20%	31%	32%	13%	4%
Availability of having 5 guest meals included in your meal plan program, at an add'l cost of approx. \$20.00	1254	17%	27%	27%	17%	12%
Availability of special theme meals	1246	15%	35%	36%	10%	4%
Availability of vegetarian options at every meal	1252	14%	17%	29%	17%	23%
Availability of vegan options at every meal	1249	10%	12%	28%	17%	33%
Availability of a baked fish entrée on a weekly basis	1245	9%	20%	26%	21%	24%
Availability of casseroles most days	1255	4%	15%	45%	26%	9%

Nine out of the 14 aspects of a meal plan that were described had a majority or more of participants rating them either “very important” or “important.” Figure 1 summarizes the opinions of meal plan participants.

- Of the nine aspects of a meal plan that were described as “very important” or “important” by at least a majority of participants, three of them were “operational” in nature: a weekly on-line menu, having a selection of lunch items during both Saturday and Sunday brunch, and having primarily breakfast items for both Saturday and Sunday brunch.
- Variety was the theme with four aspects of a meal plan that were considered “very important” or “important” to a majority of meal plan participants: the availability of home-style cooking, pasta as a daily menu item, grain products as daily meal options, and special theme meals.
- Two ideological aspects of a meal plan were “very important” or “important” to a majority of meal plan participants: having healthy food choices at every meal, and providing locally grown products.

Figure 1: Aspects of a Meal Plan



There are statistically significant differences between females and males and the importance they place on various aspects of a meal plan:

- While quite important to both sexes, females (85%) were more likely to report that having healthy food choices at every meal is “important” or “very important” than males (72%)
- Females (35%) were more likely to report that having vegetarian options at every meal is “important” or “very important” than males (23%)
- Females (69%) were more likely to report that providing an on-line weekly menu is “important” or “very important” than males (59%)

The SRC compared responses based on a participant’s home state. There were four instances of statistically significant differences between Wisconsin participants and students from Minnesota or other states and the importance they place on various aspects of a meal plan. Wisconsin meal plan participants are:

- more “neutral” in their opinion about the importance of a weekly baked fish entrée
- more likely to report that the availability of home-style cooking is “very important”
- more likely to state that providing locally grown products is “important”
- less likely to report that the availability of vegetarian options at every meal is “important”

Table 3 looks at the “bottom 5” aspects of a meal plan in terms of the combined percentage of the “unimportant” and “very unimportant” ratings.

Table 3: Aspects of a Meal Plan	Combined Percentage Unimportant/Very Unimportant
Availability of vegan options at every meal	50%
Availability of a baked fish entrée on a weekly basis	45%
Availability of vegetarian options at every meal	40%
Availability of casseroles most days	35%
Availability of having 5 guest meals included in your meal plan program, at an add'l cost of approx. \$20.00	29%

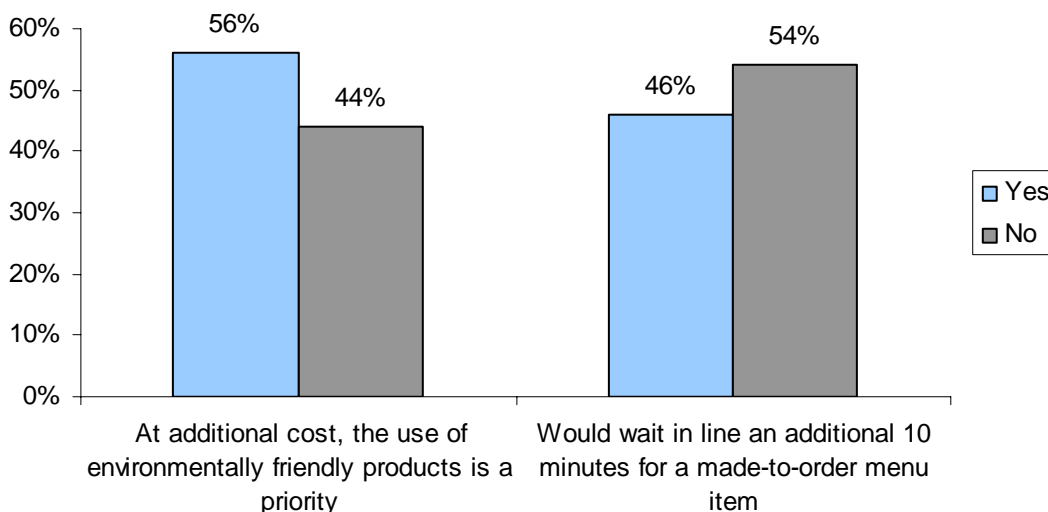
Environmentally Friendly Products and Additional Wait Time for Made-to-Order Items

In addition to the more general aspects of a meal plan, participants were asked to weigh in on two issues specific to possible meal plan options:

- the use of environmentally friendly products at an additional cost and
- waiting in line for a made-to-order menu item

More than a majority of respondents (56%) said that the use of environmentally friendly products (at an additional cost) is a priority to them. In contrast, a substantial minority of respondents (46%) said that they would wait in line an additional 10 minutes for a menu item made-to-order (Figure 2).

Figure 2: Use of Environmentally Friendly Products and Waiting for Made-to-Order Menu Items



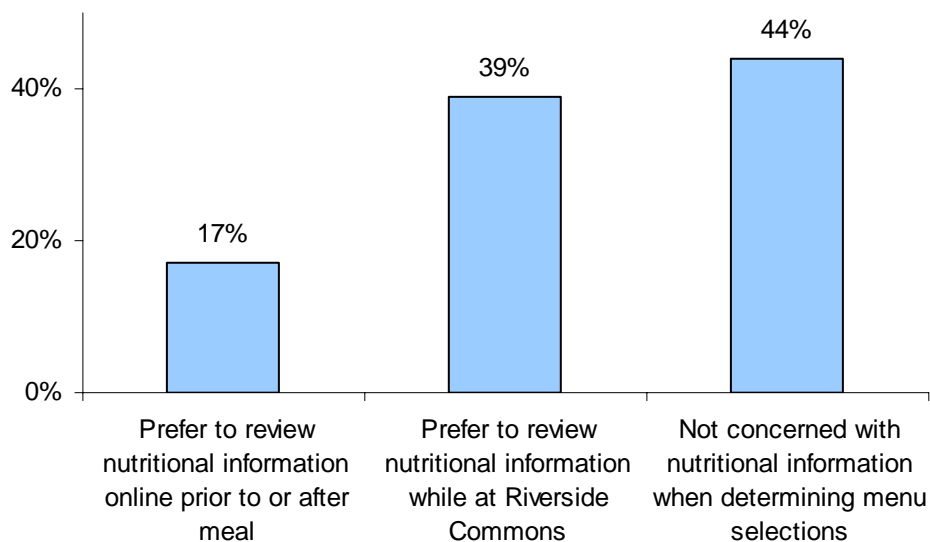
- Females (71%) were more likely to report that the use of environmentally friendly products is a priority to them than males (30%)
- Females (68%) were more likely to report that they would wait in line an additional 10 minutes for a made-to-order menu item than males (32%)

Availability of Nutritional Information

Respondents were asked to indicate their preference regarding the availability of nutritional information. The bars in Figure 3 suggest that a substantial number of participants are not concerned with nutritional information when determining their menu selections, however, of the majority (56%) who are interested in reviewing nutritional information, most would prefer to review the information while at Riverside Commons.

The SRC tested the data to see if participants that had stated in an earlier question that the importance of providing an on-line weekly menu is “very important” or “important” to them (66%), also reported that they prefer to review nutritional information on-line prior to or after their meal. We found that forty percent of meal plan participants that believe it is “very important” or “important” to have an on-line weekly menu also prefer to review nutritional information on-line prior to or after their meal. It appears that although an on-line weekly menu is important to two-thirds of the participants, reviewing nutritional information on-line is preferred by a smaller group. Meal plan participants from Wisconsin were slightly more likely than those from Minnesota or other states to report that they are not concerned with nutritional information when determining their menu selections.

Figure 3: Nutritional Information Preference



Food Preferences

Frequency of food choices

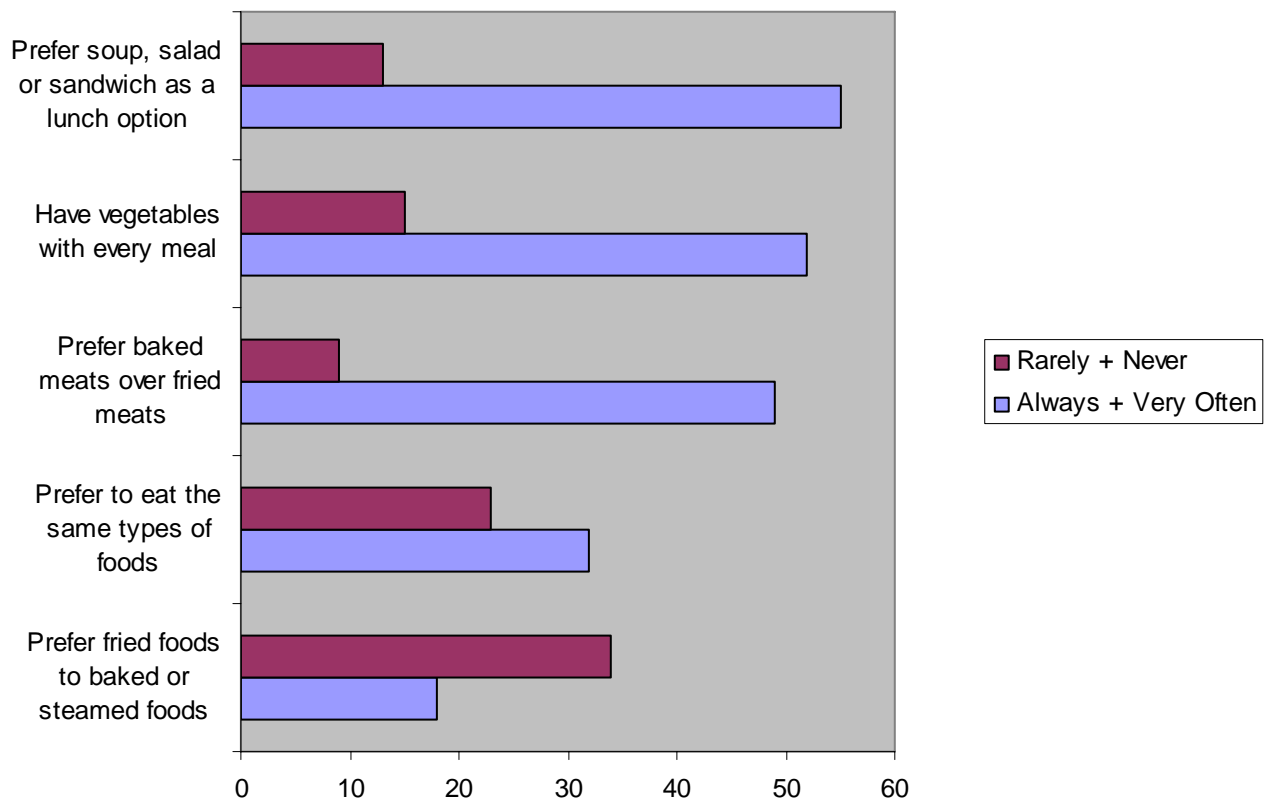
A segment of the questionnaire asked about the frequency with which participants prefer or eat certain foods (always to never); their responses are summarized in Table 4.

Slight majorities of respondents either “always” or “very often” prefer soup, salad or sandwich as a lunch option and say that they have vegetables with every meal. Participants’ preferences for baked over fried foods can also be inferred from Table 4. Forty-nine percent “always” or “very often” prefer baked over fried meats compared to only 9 percent who “rarely” or “never” feel this way. In contrast, only 18 percent always or very often prefer fried to baked foods and roughly one of every 3 “rarely” or “never” feel this way.

Table 4: Frequency of Food Choices						
Please rate the frequency in which the following apply:	Count	Always	Very Often	Sometimes	Rarely	Never
I have vegetables with every meal	1258	21%	31%	33%	13%	2%
I prefer soup, salad or sandwich as a lunch option	1258	17%	38%	32%	11%	2%
I prefer baked meats over fried meats	1253	15%	34%	42%	7%	2%
I prefer to eat the same types of foods	1256	5%	27%	45%	19%	4%
I prefer fried foods to baked or steamed foods	1258	3%	15%	47%	25%	9%

Figure 4 compares “rarely” and “never” responses with “always” and “very often” responses. As noted earlier, the preference of having soup, salad, or a sandwich as a lunch option had the highest percentage of meal plan participants stating that they “always” or “very often” have this preference. Preferring fried foods to baked or steamed foods had the highest percentage of meal plan participants saying they “rarely” or “never” have this preference.

Figure 4: Frequency of Food Choices



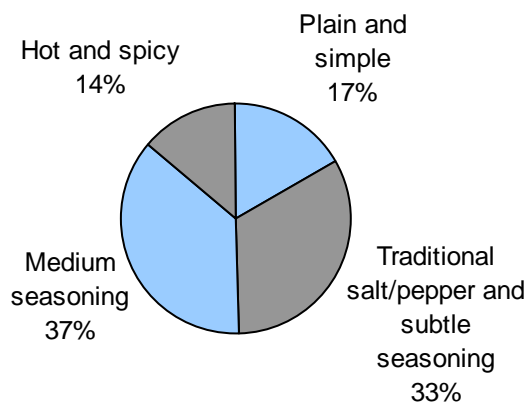
Males were more likely than females to report that they “very often” prefer fried to baked or steamed foods. Females were more likely than males to report that they “very often” have vegetables at every meal, prefer baked meats over fried meats, and prefer soup, salad or sandwich as a lunch option.

The SRC tested the data to see if participants that had stated in an earlier question that the availability of healthy food choices at every meal is “very important” to them also reported current healthy food habits. We found that for the most part, yes. Eighty percent of meal plan participants that believe it is “very important” to have healthy food choices at every meal also “always” have vegetables at every meal and 75% “always” prefer baked meats over fried meats. Conversely, only 2% of meal plan participants that “always” report preferring fried foods report that healthy food choices at every meal is “very important” to them. This internal consistency provides additional validation of the overall quality of the data.

Seasoning Preference

Figure 5 depicts respondents’ opinions regarding their seasoning preferences. Slightly more than one-third of participants prefer medium seasoning and one-third prefer traditional salt/pepper and subtle seasoning. Plain and simple seasoning and hot and spicy seasoning were less popular.

Figure 5: Seasoning Preferences

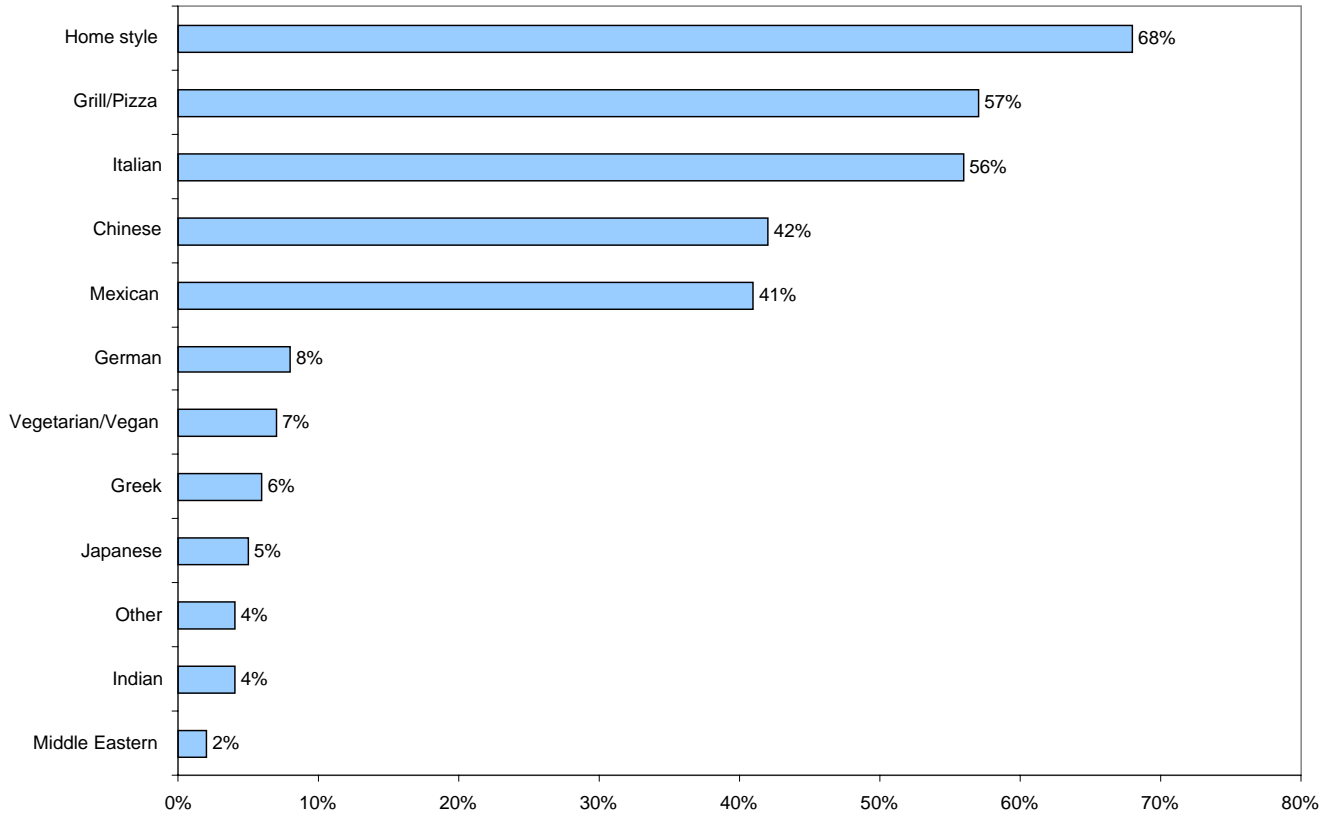


Food Options/Cuisines

Respondents were asked to select their top three types of food options/cuisine (Figure 6). By far, home style was the top choice, followed by grill/pizza, and Italian cuisine. Chinese and Mexican food had substantial participant interest as well. The drop in interest from the top five choices to the next type of cuisine (German) is very large.

The pattern of responses in Figure 6 suggests that the strong message students sent in this survey about the importance of variety is really a request for increased variety within a fairly narrow set of types of cuisine.

Figure 6: Top Choices of Food Options/Cuisine



As Figure 6 highlights, the remaining food options/cuisines gathered minimal interest. A full list of the ‘other’ options/cuisines mentioned by respondents can be found in Appendix C of this report.

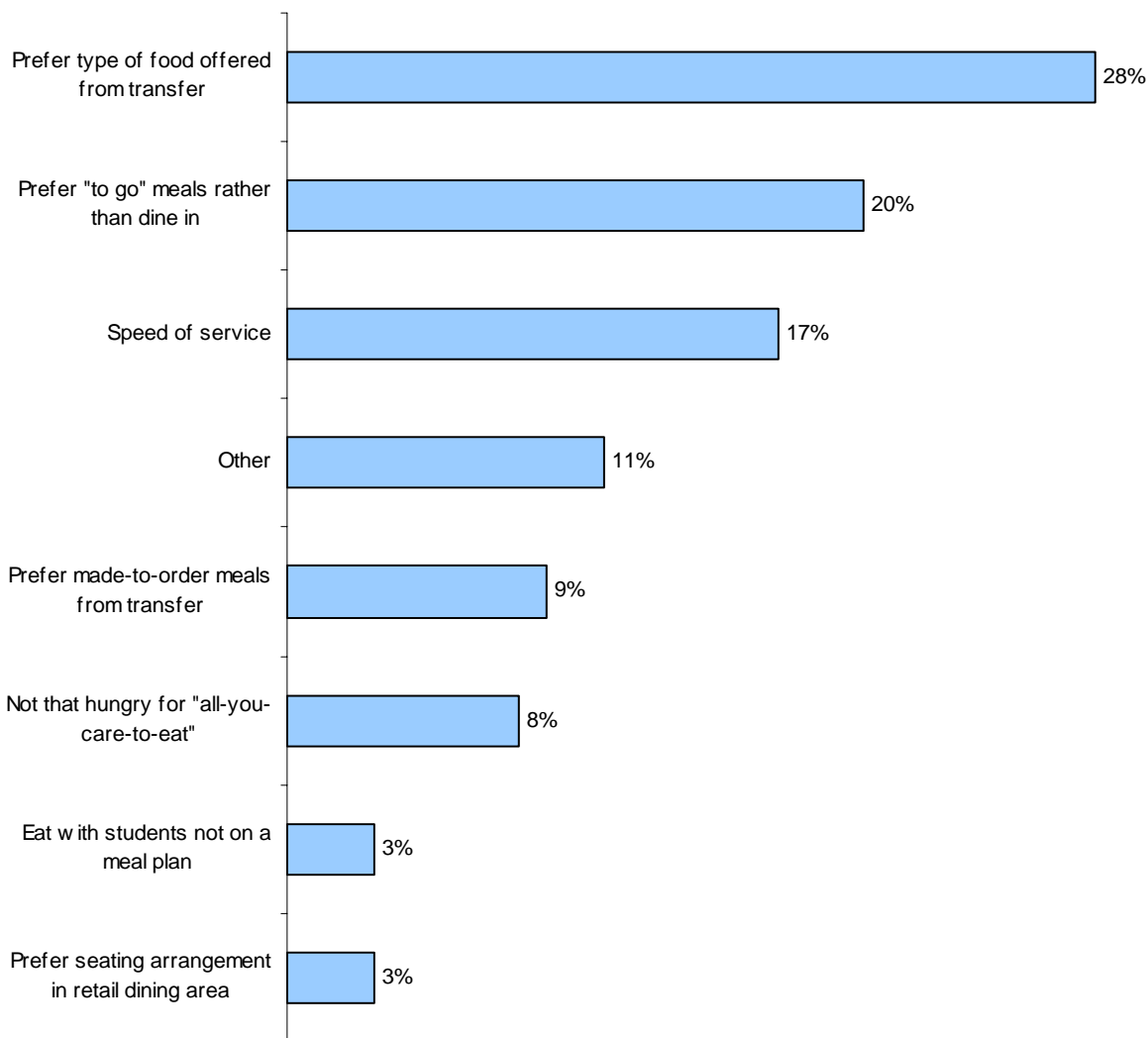
Table 5 summarizes the first and last choices of food options/cuisines by percentage based on the demographic profile of respondents. Male respondents were the only demographic group that did not choose home style as their first choice. Meal plan respondents from states other than Wisconsin and Minnesota were the only group that did not choose Middle Eastern as their last choice for cuisines.

Table 5: Food Options/Cuisines by Demographic Profile of Respondent				
Demographic	First Choice Food Option/Cuisine	Percentage	Last Choice Food Option/Cuisine	Percentage
Male	Grill/Pizza	65%	Middle Eastern	3%
Female	Home Style	70%	Middle Eastern	2%
Freshmen	Home Style	71%	Middle Eastern	2%
Sophomore	Home Style	65%	Middle Eastern	3%
Junior	Home Style	66%	Middle Eastern	2%
Senior	Home Style	63%	Middle Eastern	3%
Home State - WI	Home Style	75%	Middle Eastern	3%
Home State - MN	Home Style	60%	Middle Eastern	1%
Home State - Other	Home Style	73%	Indian	0%

Transfer Meals

The survey asked about 7 potential reasons that meal plan participants might opt for transfer meals over Riverside Commons. The data in Figure 7 indicate that the reason that would most cause a meal plan participant to opt for transfer meals over Riverside Commons is that they prefer the type of food offered from transfer meals (28%). Preferring “to go” meals rather than dining in was a close second at 20%.

Figure 7: Which Reason Would Most Cause You to Opt for Transfer Meals over Riverside Commons?



Originally, eighteen percent of the respondents stated ‘other’ reasons for opting for transfer meals. Many of the ‘other’ reasons were ones of convenience (time constraints, scheduling issues, and hours of operation). However, upon reviewing the ‘other’ category, it was determined that there were cases in which a respondent had chosen the ‘other’ category even though their comment fit into one of the other categories. There were two categories in which the percentages changed due to reclassifying the comments: The top reason for choosing transfer meals (preferring the type of food offered from transfer), changed from 21% to 28% and the ‘other’ category changed from 18% to 11%. The results were adjusted to reflect this occurrence. A full list of ‘other’ reasons to opt for transfer meals can be found in Appendix C of this report.

Changes to Dining Services at Riverside Commons

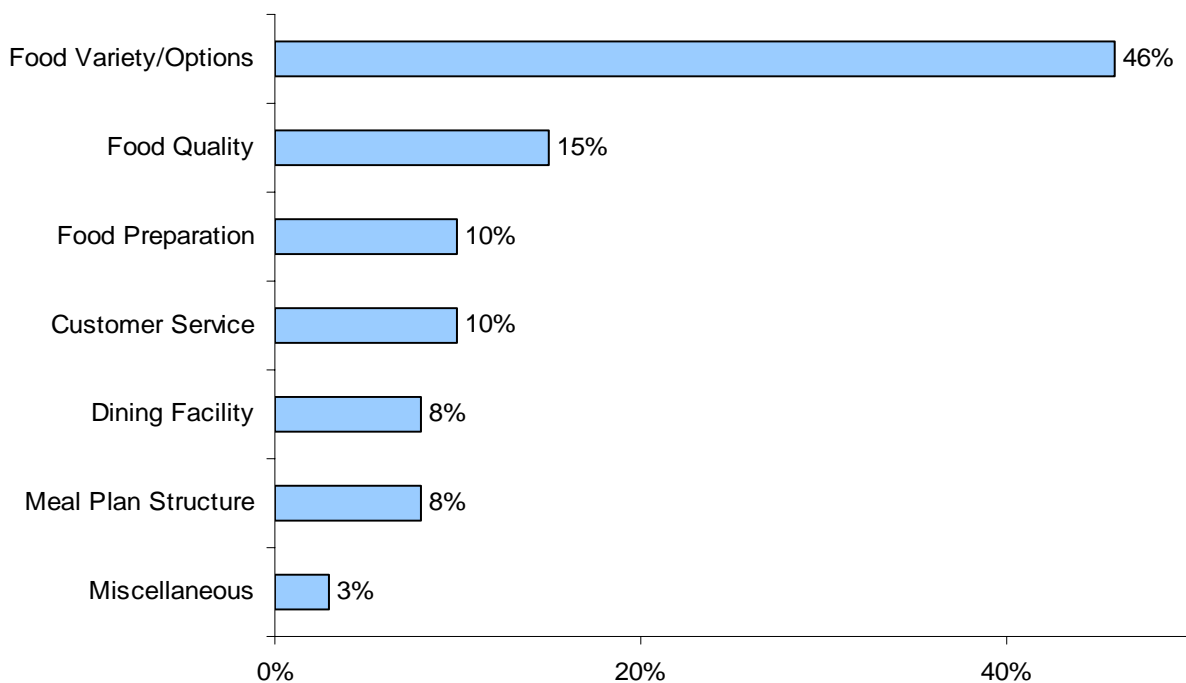
Meal plan participants were asked what changes they would like to see made to Dining Services at Riverside Commons. The SRC sorted and classified the 964 responses (1,502 total references) to this question to identify overall themes to the comments. Six themes were identified plus an overall miscellaneous category: food variety/options, food quality, customer service, meal plan structure, food preparation, and dining facility issues. Figure 8 provides a break-down of participant responses in terms of theme classification.

More variety/options. One concern dominated meal plan participant comments: wanting more food variety/options. As shown in Figure 8, the SRC coded nearly half of all comments received to this category. Participants offered general comments such as *“More options...not the same food all the time.”* There were also very specific suggestions in terms of variety, such as *“Have a variety of fruit. Get grapes!”* or *“More meat selection when making a deli sandwich.”* There also was a consistent message from participants that they want healthier options. *“More healthy foods (not fried).”*

The second most frequently mentioned change concerned food quality. There appears to be an overall concern with the food quality at Riverside Commons. There were many comments with “better” in front of them: better food, better fruit, better lettuce, better meat, better taste, etc.

Additional comments were made regarding how food is prepared (too greasy, too much processed food, over/under cooked food). Participants provided suggestions regarding a variety of issues such as, providing nutritional and ingredient information, having microwaves, workable toasters, better lighting, and more transfer meal options.

Figure 8: Changes to Dining Services at Riverside Commons



A full list of the suggested changes to dining services at Riverside Commons can be found in Appendix C of this report. The SRC urges at least a quick scan of these comments because many offer very precise (and colorful!) descriptions of student preferences.

Conclusions

The UW-RF Meal Plan Participant Survey was designed to provide Dining Services with an understanding of the preferences of meal plan participants. The analysis in this report concludes:

- **Tremendous importance is placed on the availability of home-style cooking.** Home-style cooking was the item with the highest combined “important” and “very important” ratings when evaluating aspects of a meal plan. Home-style was also the top choice of food options/cuisines. **Grill/pizza and Italian cuisine were also heartily endorsed.**
- **Meal plan participants place importance on the availability of healthy food choices at every meal.** However, a substantial proportion of participants report not being concerned with nutritional information when determining their menu selections, and almost two-thirds report that they “sometimes”, “very often”, or “always” prefer fried foods.
- **Meal plan participants want more variety and food options in their meal plan.** More food options/variety was the change most discussed by participants when asked what changes they would like to see made to Dining Services at Riverside Commons.
- **Demand for transfers is driven by food options at transfer destinations that are preferred by students and a preference for “to go” meals over “dining in” at Riverside Commons.**
- **A majority (51%) of meal plan participants place importance on providing locally grown products.**
- **The use of environmentally friendly products is a priority to a majority (56%) of meal plan participants, even at an additional cost per customer per visit.** A considerable proportion (44%) of participants, however, report that the use of environmentally friendly products is not a priority to them.
- **A majority (54%) of meal plan participants would not wait in line an additional 10 minutes for a made-to-order menu item.** However, a substantial number (46%) of participants are willing to wait for made-to-order items.

Recommendations

1. Place a high value on a food contract that offers a wide variety of choices to meal plan participants. There is a perception that food choices are limited. Participants requested more variety in terms of cuisines, healthier options, vegetarian options, meat options, transfer options, and more choices for participants with allergies and other special dietary requirements.
2. Conduct additional research/focus groups to determine if there is a fairly consistent definition of “home style” across students. Home style came across in several ways as a top preference for students but it is not entirely clear what would, in the mind of students, constitute a set of home style offerings.
3. Continue providing participants an opportunity to offer suggestions regarding meal plans. Increase awareness of the on-line “suggestion” area on the Dining Services web site.
4. Provide nutrition and ingredient information to meal plan participants through various means (on-line, at Riverside Commons). Although a proportion of participants were not concerned with nutritional information when determining their menu selections, a substantial proportion were interested in receiving nutritional information either online (17%) or while at Riverside Commons (39%).

Appendix A – Non Response Test

Any survey has to be concerned with “non-response bias.” Non-response bias refers to a situation in which people who don’t complete a questionnaire have opinions that are systematically different from the opinions of those who complete their surveys. In the case of an on-line survey, such as the Meal Plan Survey, the SRC compared the responses of those who completed their survey prior to receiving an email reminder to those who completed the survey after the survey reminder was sent. Those who responded to the survey after the reminder are, in effect, a sample of non-respondents (to the first invitation) and we assume that they are representative of that group.

In this survey, 1,021 people responded to the first invitation and 239 responded after the survey reminder was sent. We only found 2 variables with statistically significant differences between the mean responses of these two groups of respondents (Table A1) out of 39 tested. **The Survey Research Center (SRC) concludes that non-response bias is not a concern for this sample.**

Table A1 – Statistically Significant Differences Between Responses: Before and After Reminder			
Variable	Mean Before Reminder	Mean After Reminder	Statistical Significance
Q1. Best describes participation in meal plan	1.33	1.43	.002
Q11. Class standing	1.72	1.92	.002

Appendix B: Quantitative Summary of Responses by Question

UW-RF DINING SERVICES MEAL PLAN PARTICIPANT SURVEY

1. Which of the following best describes your participation in the UW-RF Dining Services meal plan?

I am required to participate in a meal plan	823	65%
I participate in a meal plan even though it is not required	437	35%
Total	1260	100%

2. Please rate the importance of the following aspects of a meal plan:

Top number is the count of respondents selecting the option. Bottom % is percent of the total respondents selecting the option.	Very Important	Important	Neutral	Unimportant	Very Unimportant
Availability of casseroles most days	52 4%	188 15%	568 45%	331 26%	116 9%
Availability of grain products as daily meal options	279 22%	590 47%	274 22%	80 6%	34 3%
Availability of a selection of lunch items during both Saturday and Sunday brunch	329 26%	458 36%	259 21%	142 11%	68 5%
Availability of having 5 guest meals included in your meal plan program, at an additional cost of approximately \$20.00	210 17%	334 27%	338 27%	216 17%	156 12%
Availability of a baked fish entrée on a weekly basis	117 9%	249 20%	319 26%	263 21%	297 24%
Availability of healthy food choices at every meal	634 51%	382 30%	135 11%	60 5%	44 4%
Availability of home-style cooking	610 49%	447 36%	117 9%	44 4%	34 3%
Availability of pasta as a daily menu option	291 23%	466 37%	328 26%	119 10%	44 4%
Availability of <u>primarily</u> breakfast items for both Saturday and Sunday brunch	272 22%	374 30%	366 29%	172 14%	70 6%
Availability of special theme meals	192 15%	434 35%	443 36%	125 10%	52 4%
Availability of vegan options at every meal	125 10%	151 12%	353 28%	207 17%	413 33%
Importance of providing an on-line weekly menu	409 33%	403 33%	249 20%	103 8%	74 6%
Importance of providing locally grown products	250 20%	389 31%	399 32%	159 13%	56 4%
Availability of vegetarian options at every meal	176 14%	211 17%	367 29%	209 17%	289 23%

3. Please answer Yes or No to the following statements:

Top number is the count of respondents selecting the option. Bottom % is percent of the total respondents selecting the option.	Yes	No
Environmentally friendly products may cost an additional .10-.50¢ per customer per visit. At this cost, is the use of environmentally friendly products a priority to you?	707	548
	56%	44%
I would wait in line an additional 10 minutes for a menu item made-to-order.	573	681
	46%	54%

4. Please rate the frequency in which the following apply:

Top number is the count of respondents selecting the option. Bottom % is percent of the total respondents selecting the option.	Always	Very Often	Sometimes	Rarely	Never
I have vegetables with every meal	265	392	410	161	30
	21%	31%	33%	13%	2%
I prefer fried foods to baked or steamed foods	42	193	590	314	119
	3%	15%	47%	25%	9%
I prefer baked meats over fried meats	188	420	529	88	28
	15%	34%	42%	7%	2%
I prefer soup, salad or sandwich as a lunch option	218	477	399	141	23
	17%	38%	32%	11%	2%
I prefer to eat the same types of foods	64	333	565	241	53
	5%	27%	45%	19%	4%

5. Which of the following best describes your preference regarding the availability of nutritional information?

I prefer to review nutritional information online prior to or after my meal.	218	17%
I prefer to review nutritional information while at Riverside Commons.	483	39%
I am not concerned with nutritional information when determining my menu selections.	549	44%
Total	1250	100%

6. Several dining service venues at UW-RF offer transfer meals. From the following list, which reason would most cause you to opt for transfer meals over Riverside Commons? Check one only.

I prefer made-to-order meals from transfer	113	9%
I prefer "to go" meals rather than dine in	246	20%
I prefer the type of food offered from transfer	265	21%
I am not that hungry for "all-you-care-to-eat"	104	8%
I prefer the seating arrangement in the retail dining area	34	3%
I eat with students not on a meal plan	43	3%
Speed of service	211	17%
Other: See Appendix C: UW-RF Dining Services Meal Plan Participant Survey Written Comments	224	18%
Total	1240	100%

7. Select your top THREE choices from the following types of food options/cuisine: Check three only.

Chinese	528	42%
Grill/Pizza	710	57%
German	102	8%
Greek	78	6%
Home style	853	68%
Indian	44	4%
Italian	703	56%
Japanese	57	5%
Mexican	513	41%
Middle Eastern	26	2%
Vegetarian/Vegan	90	7%
Other: See Appendix C: UW-RF Dining Services Meal Plan Participant Survey Written Comments	55	4%

8. I would rate my seasoning preferences:

Plain and simple	210	17%
Traditional salt/pepper and subtle seasoning	411	33%
Medium seasoning	464	37%
Hot and spicy	170	14%
Total	1255	100%

9. What changes would you like to see made to Dining Services at Riverside Commons? Please be specific.

964 Responses

See Appendix C: UW-RF Dining Services Meal Plan Participant Survey Written Comments

10. Gender

Male	403	32%
Female	850	68%
Total	1253	100%

11. Class Standing

Freshman	620	49%
Sophomore	388	31%
Junior	167	13%
Senior	78	6%
Total	1253	100%

12. Home State

Wisconsin	625	50%
Minnesota	609	48%
Other: See Appendix C: UW-RF Dining Services Meal Plan Participant Survey Written Comments	22	2%
Total	1256	100%

Appendix C: UW-RF Dining Services Meal Plan Participant Survey

Written Comments

Question 6: Several dining services venues at UW-RF offer transfer meals. From the following list, which reason would most cause you to opt for transfer meals over Riverside Commons? Check one only. 'Other' Responses (224 total responses)

Prefer Type of Food Offered from Transfer (78 responses)

- Sometimes the food is better (3x)
- The transfer food usually tastes better (2x)
- Because the other food sucks!!!!!!!!!!!!!!
- Better food quality
- Better food quality and seems fresher
- Better quality food
- Change
- Change of pace
- Chartwells food is terrible.
- Commons Food sometimes looks and sounds bad
- Depends on what is being served in Riverside
- Dinner options are always gross
- Don't like food at Riverside or I miss a meal
- Fast, healthy, tastes better, large enough portions
- Food is hot and made fast
- Food is not cold when I get it.
- Food quality is very poor in Riverside commons.
- Food seems fresher and more well kept
- For a change from the usual
- HEALTHIER
- Hot food is supposed to be hot, out here it is
- I don't like to eat the food at all
- I don't like what's on the menu so I get transfer
- I don't care for the meal that day in riverside
- I don't like riversides food
- I don't like the food offered for that meal.
- I don't like the food or I get bored with it
- I don't like what they are having for that meal
- I don't like what's offered in Commons that day.
- I eat the transfer because food is bad at commons
- I get sick of cafe food sometimes.
- I get sick of the disgusting dine in foods
- I prefer to dine in, with friends
- I transfer if I don't like anything in the commons
- If dank pizza was during lunch, I'd get a transfer

- Just to mix it up once in a while
- Just want to transfer to get something different
- Need food quick, food in riverside seems yucky
- Nice change sometimes
- Nothing appealing to me at Riverside
- Nothing good in Riverside Commons
- Nothing good to eat
- Quality is often better outside the commons
- Quality of Food-Fresh
- Riverside commons food is not always good
- Riverside needs good pizza and Alfredo sauce
- Sometimes I don't feel like eating in riverside com
- Sometimes I prefer a sub over "all-you-can-to-eat"
- Sometimes the food is better than in Riverside
- Sometimes the food offered at Riverside sucks.
- Sometimes what they serve in the commons is gross
- The commons doesn't always have vegetarian meals
- The dining room food is always the same.
- The food at riverside is not good at all
- The food for transfer options are better quality.
- The food is better, at riverside it is the same
- The food is cooked better
- The food is not good in Riverside Commons
- The food is often better at the transfer options
- The food is terrible in dine in and most of transfer
- The food tastes better most of the time
- The food typically tastes better at the Venues.
- The food usually taste better
- The menu in Riverside commons sucks!
- The other options seem healthier, made to order
- The riverside commons food is terrible
- The same food choices get old wanting transfer
- The transfers are awful for what you get
- Their food is better!
- They have more of a variety in foods.
- Transfer food tastes better than in the cafeteria
- Typically the food in Riverside isn't appealing
- Usually their food is better quality.
- Variety
- When the food is not good

Schedule/Time Constraints (70 responses)

- Because I couldn't make it to the normal meal time

- Because of my classes
- Class schedule or meeting times
- Class schedules
- Classes get in the way
- Couldn't make it to regular dining times
- Don't have time to eat when the place is open
- Don't have time between classes
- Don't have time between classes some days
- Don't have time to eat in/ don't want to eat in
- Don't have time to go through commons sit and eat
- Don't always have the time to sit and eat
- Don't have time for dine-in or the food isn't good
- Don't have time to eat in the cafeteria
- I am short on time and is easier to grab and go
- I don't have enough time in between classes to sit
- I don't have time to eat
- I don't have time to eat in the commons
- I don't have time to wait in line forever
- I have a meeting of class over dinner time
- I have class soon and don't have time to dine in
- I have evening classes so it's easiest for me.
- I sometimes have schedule conflicts
- I use transfer on days I don't have time to eat in
- I work and the times don't work
- If I have a class and not time to sit down
- If I miss a meal at riverside or I am in a hurry
- If I need to get places and still need to eat then
- It fits my schedule
- It works better around my day
- It's less time consuming when you are in a rush
- It's more convenient sometimes, and is a change
- Meal hours
- Meal Times don't always fit my schedule
- Mealtime availability is limited at riverside.
- Missed out on regular food (or) don't have time.
- My classes are during the meal hours
- My friends have class when I eat lunch
- My schedule restricts when I can eat. Transfers Help.
- My schedule sometimes makes it so I must eat late
- My schedule, time wise, how much time I have to eat
- Need to get to class fast
- No time to sit and eat
- No time to sit down and socialize and eat
- Not able to eat during Riverside Commons hours.
- Not able to make it because of various reasons
- Not enough time or nobody to eat with at Riverside
- Not enough time to eat
- Not enough time to sit down and eat
- Not having enough time to eat in Riverside Commons

- Quick meal if you have class and no time to dine
- Rushing to class or finishing homework.
- Schedule issues like class and work
- Short on time
- Sometimes I need to eat quickly.
- Sometimes I'm in a hurry
- The best for when I have very little time
- The time I have to eat
- The times transfer is offered suits me better
- The times when transfers are available!
- Time
- Time at when I am hungry
- Time constraint.
- Time its available
- Time limits
- Time of day and class's time
- Time/lines/having to get to class
- Times offered for transfer fits my schedule better
- Timing issues
- Too late for the other meals

Hours of Operation (35 responses)

- Hours of operation (2x)
- Cafeteria is closed!
- Hours. I use transfers when RC is closed.
- Hungry after Riverside Commons closes
- I am hungry late at night and if I miss dinner
- I am not always hungry when the commons are open.
- I get a late night transfer for a snack
- I like late night transfer cause I'm hungry then
- I need a meal to eat after my 7:30 pm class
- I only eat transfer meals when RC is closed
- I sometimes eat when the commons aren't open.
- I was not able to eat during the Riverside Hours.
- If I am too late to eat at the commons
- It is late and riverside is not open
- It's late and I'm hungry
- It's the only one open for a late night option
- It's open later into the night
- Late Night (Riverside not open)
- Late night transfer
- Late night transfer, allows to use left over meals
- Late-night option
- Practice gets done after the cafeteria is closed
- Riverside Comm. closed (fri/sat evenings after 6:30)
- Riverside commons is closed
- Riverside Commons isn't open or I'm in a hurry
- Riverside commons not open, work around my schedule
- Sometimes I miss riverside commons meal times

- Sometimes I'm not able to eat when commons is open
- Time of day the meals are offered
- When dining area is not open at ideal time
- When I miss the dining time in Riverside Commons
- When riverside commons is closed or a line
- When riverside commons is closed, or if I am alone
- When riverside is closed

Convenience (10 responses)

- Don't have time to sit down and eat (3x)
- Convenience
- Getting to order my food and made fresh
- I get them when I work, or just eat in my room
- I'll go elsewhere if dining line way long
- In a hurry
- It takes a long time to wait which I hate most.
- Limitations on time, variety

Lines (5 responses)

- Lack of time to wait in line and sit down
- Length of lines
- Line is too long at the all you care to eat line
- Line times at Riverside too long at lunch
- Lines are too long at Riverside during lunch

Riverside Commons Atmosphere/Space (3 responses)

- Can never find a place to sit
- Commons Food sometimes looks and sounds bad
- Currently we let people in too fast; rush times

Prefer "To Go" Meals Rather Than Dine in (3 responses)

- Can eat on the go
- It's faster than dining in
- Sometimes I like to go

Speed of Service (2 responses)

- Speed, the dining area is two busy!! Meals to go
- Speedy, time efficient

Prefer Made-to-Order Meals from Transfer (1 response)

- Getting to order my food and made fresh

Miscellaneous (17 responses)

- I don't have anyone to eat with/ If I have no one else to eat with (3x)
- Always eat at RC no matter what
- Depends on my mood
- Have no choice but to get transfer
- I eat at commons
- I have celiac disease, meaning I can't eat gluten

- I like the way it is now
- I prefer to control for what/when I use my money.
- I usually skip dinner to study
- More venues that have the transfer option!
- Not enough transfer options; not worth my \$
- Not hungry for a lot.class.speed.want transfer
- Not that hungry, food is better, I eat with others
- Sometimes I like to eat in my dorm room
- The choice of transfer is necessary to be available

Question 7

Select your top three choices from the following types of food options/cuisine: Check three only.

‘Other’ Responses (55 total responses)

- American (4x)
- Meat and REAL mashed potatoes/Meat and real potatoes (2x)
- Sub sandwiches/Subs (2x)
- Actually meat not processed food
- African
- Americanese, home grown home cooked meals
- Anything gluten free! I wish you had that menu.
- Anything natural, or unprocessed please!
- Anything that is healthy and not a fried food
- As long as it is healthy (low in sat fat no trans)
- BBQ
- Burgers
- Burgers and fries
- Caribbean
- Chicken Nuggets
- Chicken!
- Fish
- Fresh Fruit, Strawberries, grapes, pineapple
- Fries
- Fries and other fried items
- Gluten, dairy, egg free
- Hmong
- Horseradish should be a condiment option
- Hot dish
- Japanese
- Just anything I feel like having
- Lean Cuisine
- Lean meat skinless chicken breast
- Lemons/limes
- Made to order stir fry
- Meat and Potatoes
- None
- Norwegian
- Pasta Stir Fry with Alfredo sauce
- Plain vegetables like corn and beans and peas

- Salad
- Sandwiches and Soup
- Sandwiches
- Scandinavian foods
- Something better than what's made
- Soups
- Southern
- Steak and mashed potatoes
- Steak and meats
- Steak/Chicken
- Stir Fry
- Subs, salads, sandwiches
- Thai
- Whole grain pasta for the Italian Option

Question 9

What Changes Would You Like to See Made to Dining Services at Riverside Commons?

Total Comments 964 Total References 1,502

Food Variety/Food Options (687 references)

- More variety (13x)
- Offer more vegetarian options (6x)
- More fresh fruit (4x)
- Less deep fried food (3x)
- More fruits (3x)
- More healthy options (3x)
- Better selection (2x)
- More fruit options (2x)
- More variety of foods (2x)
- More transfer options (2x)
- A beef curry would be awesome.
- A better selection of fresh fruits. Strawberries, grapes, pineapple, oranges that are ripe, watermelon. MORE FRUITS
- A better variety of foods
- A bigger selection of vegetables would be nice!
- A bigger variety. I am sick of eating the same stuff over and over again.
- A different variety of food choices. It seems the food at the Dining Center is very repetitive.
- A fresh fruit and yogurt bar would be a great change of pace and healthy choice too. (More than just one or two yogurt flavors.)
- A grill that serves burgers, fries, and grilled cheese everyday for those that want it. Add it on to the main dish area and have them offer the option.
- A larger option of fruits and vegetables
- A larger variety of cooked vegetables, not the same ones for lunch and dinner.
- A little more variety in dinner meals. Not always pizza and pasta or potatoes and meat.
- A lot of times I see very weird casseroles and pastas that nobody eats (probably because nobody knows what they are), but week after week they keep appearing in the lines and I don't understand

why. If kids aren't eating a certain entree one day, then they will most likely not eat it another day. And the fish is not that important to kids either. Also, bring back the wraps!

- A more healthy food selection.
- A WHOLE NEW FOOD CONTRACT WITH A DIFFERENT COMPANY! This food is pathetic. I could count on one hand the times that I could have walked away satisfied with the food that I ate at lunch or supper. It just happened to be when all of those other professors were down at the bottom of the UC for some convention. I have lost 6 pounds since being here and it can't be blamed that I'm a picky eater, because I'll eat anything and everything. But when I came here, I was told to look out for the food because it looks good but tastes horrid! They were right! It's also hard to eat food down there when you're sitting next to a couple of people who bit into a RAW CHICKEN BREAST! That is very unprofessional to let such a thing be sent out to the student body. We were told that the chicken's temperature was at 220, and that it was just the thick part that wasn't done! Well anybody in the right sense of mind knows to check the chicken in the middle of the breast or at its thickest part! So clearly one of the cooks didn't do their job and is just having a cover up, because many people could have gotten extremely sick from that! Also from what I hear from everyone, the spaghetti sauces taste horrible also. But they eat it everyday because they have nothing else to eat that is decent down there. People can only eat cereal so often before they get sick of it! We're also paying way too much to walk away hungry and unsatisfied at the UC or any other spot down there.
- A wider variety between the days.
- A wider variety of food, such as quality Chinese food or anything else, it seems like we have the same type of thing every day (hot dishes, different variations of the same dish) and it gets old fast.
- Add some potato chips: plain ones, Doritos, SOMETHING. Supply a pasta sauce that has meat but NOT mushrooms; the two are not REQUIRED to be in a sauce together, yet there is no middle-ground option.
- Alfredo sauce every day
- Alfredo sauce offered every meal with the pasta
- Also a bigger variety of food options.
- Also better and different options in the salad bar, because they always have the same kind of vegetables. More home-style food. More fruit varieties, they always have the same kind and it is not really good. More fresh and healthy food. Different cereal flavors. More meat options, like chicken, fish, etc.
- Also bring back the Freddy's stir fry on Tuesday and Thursday.
- Also I don't like how they serve the same stuff all of the time.
- Also I think there should be more fruits and vegetables offered on the side, like at the salad bar where you can get apple sauce, peaches, etc. and for vegetables cooked broccoli, spinach, carrots, corn, etc. Because my diet can only allow me to eat certain fruits and veggies, so if I cannot have the one that is offered for a meal, I can choose which one I want and can have.
- Also sub style bread offered in the sandwich area would also be very beneficial so students can make their own sub sandwiches.
- Also the health food choices are very wild and I don't think very many people go there.
- Also, always have staple home-style foods that anyone can enjoy
- Also, I would like Caesar dressing as an option at the salad bar.
- Also, it seem like lunch always has so many good meal selections and dinner is very limited
- Also, lunch during the week is consistently better than dinner. Why not offer some of the lunch options for dinner once in awhile (BBQ pork sandwiches, waffle fries, Italian beef sandwiches, etc.)

- Also, more garlic.
- Also, there are too many fried foods and way too many carbohydrates served. French fried do not need to be served every day. Mix it up a little.
- Also, veal is the most disgusting meat ever, STOP SERVING IT!
- Also, you need a different variety of fruit too instead of the normal apples and bananas. I would like to see strawberries, grapes, watermelon, grapefruit, raspberries, blueberries. These are the types of fruit most people like to eat, so just mix it up sometimes.
- Also, why does it always have to be a "Spicy" Chicken sandwich? They tend to make me sick, and I would much prefer some of the chicken options that were available at Rodli Commons last year.
- Although I enjoy having the sandwich bar, it would be nice to have more options (i.e., last year there were different options during the week such as wraps, sub sandwiches, etc.) These options gave a better variety than just sandwiches every day.
- Always have bananas
- Always have cheese pizza, pepperoni pizza, sausage pizza available, have cheese burgers and fries, plus two entrees, everyday.
- Always have grilled cheese and burgers like at Rodli
- Always have strawberry jelly
- Always have the white sauce for the pasta
- Always have tuna on the salad bar as well as serving fish more often
- An open grill, I love cheeseburgers and I am sad that I can only get them through the transfer
- And different variety for pasta dishes. More casserole type dishes.
- And finally the option to have pizza at lunch.
- And more variety in the salad bar
- Another problem is rotten/over ripe/moldy fruit. The quality and selection of food needs a major upgrade. More simple meats and entrees over funky pastas and such would also be nice
- As far as a menu is concerned I would like to see more meat as well as more of a variety of meats.
- At the self stir fry area back
- Availability of all three milk types.
- Baked/mashed potatoes instead of French fries every day
- Better alfredo and spaghetti sauces, better pizza/more variety of pizza flavors (Alfredo, Hot Buffalo)
- Better and more fruit
- Better Breakfast, like Freddy's breakfast. And more to eat on the weekends.
- Better choices at dinner time
- Better deli meat.
- Better food options
- Better food that I like such as chill hot pepper for the taco fried chicken
- Better food, more choices, items made to order, fresher food and healthier desserts.
- Better meat selections
- Better options, eating fish at Riverside commons doesn't work for all of us. I am for instance very allergic to fish.
- Better quality of food and more options.
- Better sauces for spaghetti and Alfredo.
- Better selection of food choices
- Better tasting healthy options and healthy desserts

- Better transfer options
- Better variety of main dishes.
- Better variety with healthier options
- Better weekend meals. Not French toast for dinner.
- Bigger variety of food, not the same thing everyday
- Branch out on the food
- Bring back chicken Mondays!
- Bring back Crystal Light.
- Bring back Freddy's pasta and oriental stir-fry! More healthy (but not unusual) options, particularly sides.
- Bring back items served during spring semester 2007 (Caesar salad, sweet and sour shrimp, etc). Serve more made to order items like pasta stir fry or omelets.
- Bring back meat in the omelets
- Bring back paninis and grilled cheese
- Bring back pasta stir fry Thursdays
- Bring back premium night
- BRING BACK PREMIUM NIGHT!
- BRING BACK RODLI! Lots of options with a microwave and a usable toaster!
- Bring back stir-fly like at Freddy's
- Bring back the grilled cheeses
- Bring back the made to order stir fry. It was amazing, grilled cheese every day.
- Bring back the regular and pasta stir-fry.
- BRING BACK THE STIR FRY - figure out how to ventilate properly because everyone loved the stir fry.
- Bring back the wraps in the sandwich line.
- Bring Pasta Stir-Fry Back. It was so popular and now there is no way to get it.
- Burgers and fries and tacos and sandwiches available at all times and then have your days with a theme behind them. Every other Monday was chicken day, Tuesdays was omelets. Have the themes so people have an idea of what is going to be served.
- Caramel instead of butterscotch. Caesar dressing as an option for salad.
- Change it up so it's not so similar to the previous day as well
- Change the breakfast choices. Having pancakes, waffles, or French toast as main dishes everyday gets old.
- Change the choices of food a lot more often than they do
- Change up the sandwiches every day-egg salad, Panini, and BLT sandwiches.
- Change up the typical Sandwich, Pasta, Pizza, Veggie/Healthy everyday! More grain choice options in the sandwich line like what you use to have. I will not eat anything not at least whole wheat especially white bread! Thanks for getting chips and salsa though, I get it everyday!
- Check into Slushie machines and implement them in the very back that faces the tables. (we have enough milk and pop machines/dispensers in there right now)
- Chicken Caesar salad! =D
- Chicken Noodle soup should be everyday, and have the others rotate. A lot of us get sick.
- Chili more often
- Cook the vegetables less
- Could you have parmesan with the pasta items?
- Daily fresh fruit like cantaloupe, honeydew, pineapple, strawberries etc. please.

- Diff options in healthy food
- Different food choices. Would also like to see more fruit and vegetables.
- Different fresh fruit like strawberries, pineapple, mangos. more locally grown or organic options
- Different kinds of pizza- supreme
- Different meal choices every day not the same thing over and over again.
- Different options, not the same things over and over again
- Different theme nights like Thai food or seafood or Caribbean foods.
- Different types of food
- Different types of pizzas like; BBQ Chicken, Artichoke and spinach pizza, and a Hawaiian pizza every now and then.
- Different variety of foods on a day-to-day basis.
- Dill dip for vegetables
- Don't be so inventive with the food keep it simple and familiar.
- Don't have 2 dishes with the same kind of meat simultaneously.
- Don't serve oatmeal raisin cookies everyday. Try to get better oranges that are ripe and not dried out. Have more healthy option meals. Try to have less fried foods and more baked foods. Serve fries at dinner too, not just at lunch. (Waffle fries can never be served too much.) Have steamed vegetables at every meal. Have a type of potato at every meal as well. Fresh fruit like cantaloupe should be offered all the time.
- Donuts not filled with custard or fruit, frosting is good sometimes; parmesan cheese always offered.
- During lent for sure have fish on Fridays or something... Also have shrimp poppers sometimes
- Each line needs something that isn't close to something in another line. The one lunch one line had patty melts and another tuna melts. Not much option left for a guy that doesn't like melts.
- Egg/Cheese Bagels for breakfast.
- Eggs at every meal.
- Either a complete re-haul of food options or the replacement of the meal plan altogether.
- Either beef or chicken available on a daily basis. We have too much pasta stuff every single day!
- Ever since the new University Center opened, I have really missed the pasta stir fry option that used to be available at Freddy's. I also think that really spicy foods should not constantly be on the menu because many students including myself cannot eat them for health reasons and it's hard when there isn't anything else appealing for a meal.
- Figure out what students like best
- First I think that having a grill all the time that offers burgers, grilled cheese, hot dogs, chicken, etc. with some specialty items would benefit the dining experience. Having more options on weekends for brunch that are non-breakfast foods for the people who are not very fond of them. Lemons available to put in your water. More choices of cereal and bread items. More types of jelly/jam and chunky peanut butter and cream cheese. Bringing back the sandwich's of the night to get variety in the kind of meat offered i.e. adding things like roast beef. **PLEASE OFFER MAYO NOT JUST MIRACLE WHIP FOR THE SANDWICHS AND LABEL THINGS PROPERLY.** Having a station where you get can made to order items, such as bringing back the pasta stir fry and regular stir fry days.
- Food that doesn't taste like crap and a better selection of tasty food
- Food that is less generic.
- Fresh baked more fruit selection with ripe fruit, NO nuts in cookie bars, more fruit salad, more tomato soup and grilled cheese sandwiches on the same day.
- Fresh breakfast (order like Freddie's was)

- Fresh Fruit
- Fresh Veggies
- Fruit at every meal, and a rotation of fruit choices
- Fruit Bar! More meat and bigger portions! Whole Milk!
- Go back to the foods that were served at Rodli. Also, have a weekly/monthly cycle.
- Greater variety of fruits (fresh fruits)
- Greater variety of main dishes.
- Grilled chicken
- Grilled sandwiches like at Freddy's. Alfredo sauce for pasta. More variety. Sweet and sour chicken for lunch more often.
- Have a variety of fruit. Get grapes!!!
- Have a wider variety in food. They seem to have the same choices all the time. It gets old very quick and that is why I don't want to eat there anymore.
- Have Alfredo pasta more and nachos you can make yourself.
- Have Alfredo sauce available every day with bread sticks. Mix chicken Caesar salad back into the rotation.
- Have Alfredo sauce more often. Where is the mac and cheese? I haven't seen any for a month.
- Have all food stations open the entire length of the lunch and dinner time.
- Have better choices of soup
- Have better food all the time and not all vegetarian or all spicy have a mix in the food.
- Have chicken alfredo
- Have different pasta choices other than spaghetti EVERY DAY.
- Have meals be more diverse, same things every week get old. Spice it up a bit with occasional Ziti! :)
- Have more meat in the omelets like last year.
- Have more meats like chicken and not so many fried things
- Have more of a variety every week not always the same thing over and over again on entrees. The salad and soups and sandwiches are good if you don't care for what is being served.
- Have more of a variety in food! More theme food days. MORE CHICKEN.
- Have more of a variety of food and eat meal, instead of serving leftovers. Its gets old and I hate eating the same things over and over
- Have more of a veggie/fruit bar
- Have more plain meat options.
- Have peanut butter and jelly sandwiches available for late night transfer
- Have things besides just tacos and sandwiches that are there every day in case we don't like what is being served.
- Have whole or sliced vegetables for eating
- Having more chicken options at every meal
- Having more choices for brunch on Saturdays and Sundays!!!
- Having pasta and sauce everyday like Rodli did.
- Having veal 3 times a week gets monotonous. Sometimes trying to be exotic or fancy isn't a good thing, the traditional food works too.
- Hawaiian pizza or ham on pizza also mushrooms on the pizza
- Healthier and more diverse food choices
- Healthier food options and different kinds of omelets (rather than just cheese or just ham and cheese)

- Healthier options
- Horseradish available.
- How about whole wheat pasta and bread?
- I also wish that Alfredo was served more often. It seems to be requested often.
- I also wish that there were more meat options. It doesn't seem like there are a lot of meat options on a day to day basis.
- I also would like there to be more pizza options such as veggie, combination of meats, or Hawaiian.
- I also would like there to be some fresh fruit such as grapes or strawberries once in a while.
- I also would like to eat more foods such as fish (that isn't fried) chicken breasts or other healthier meat options.
- I do not think that there are enough healthy choices. Meals are usually carb-loaded or consist of fried meats.
- I honestly would rather have more simple, predictable, good quality food choices, than a wide assortment of complicated dishes that don't taste that good anyway. **QUALITY OVER QUANTITY!**
- I know it depends on the season, but more variety of fruit, such as grapes, oranges, plumes.
- I know myself along with others would like to see real juice and a healthier selection of food (non deep fried foods!)
- I love the Caesar salad option with grilled chicken but haven't seen it yet this year.
- I LOVE yellow apples that you guys have on occasion. More often maybe??
- I miss Freddy's and the Grill Chesses transfer and stir fry Tuesday and Thursday
- I miss sloppy Joes and I'm sick of crunchy cookies.
- I miss the good stuffing and tater tot hot dish from Rodli.
- I really enjoy flavorful foods, and I am a vegetarian, so it would be nice if I had more options.
- I really enjoy the rainbow multicolored sprinkles for my ice cream.
- I think for breakfast you could have a better variety of foods from day to day; it seems like the same thing every morning. Maybe pancakes with strawberry's on them, an egg bake, cinnamon rolls, better variety of fruits, etc.!
- I think it would be a good thing if more red meat was served.
- I think more options should be available. The food at Riverside seems to be always the same... bring pasta stir fry back.
- I think pizza needs to be brought back as a staple item. The taco bar is wonderful.
- I think that we should have more variety and more flavorful foods.
- I think the variety has been better since dining has moved to riverside commons, but I think it could still improve a little bit. In addition, there are many days where there is three or four common favorites and then there are days when there are no "typical" favorites...it would be good if the favorites could be spread over more meals instead of just a couple. Favorite ex: mac & cheese, burgers, fries, chick pot pie, grilled cheese, etc.
- I think there should be less greasy food provided at breakfast, and the sub transfers should be open for lunch also
- I think they do a pretty good job with having different options of food, but maybe a few more different, rather than the same every 2-3 days, etc.
- I want cheesy broccoli soup to be available. Many of the soups are very spicy.
- I want meatballs with my spaghetti!
- I want other food choices. Most of the time there is spaghetti and more than one place, and rice also. Give more options so it is so blah to go to eat.

- I want strawberries and multiple fruits. I wish to see squash and avocado. More choices of meat and more chicken. I would also like more cheese choices, such as pepper jack. I wish to be allowed to eat more than one in a meal time period.
- I want to see some more fruit, rather than just the apples, bananas, pears, and oranges that sit out for days. I would rather have something like watermelon or musk melon over ice cream.
- I wish Riverside Commons would have a pan of melted cheese to scoop from...I'm sure others would agree with me on this one...
- I wish there was more fruit! Like grapes and strawberries!!!!
- I wish there was more made to order meals. I really want rice/pasta stir fry like we use to have at Freddy.
- I wish there was more selection. Same meals every week
- I wish there were different food options. I thought food options weren't supposed to be the same each week and it seems like they are? I wish we had wraps again like in January. A lot of times I feel that the food is just the same thing everyday.
- I would also appreciate a larger variety of foods at the healthy food option.
- I would also like a different variety of foods to be offered because it seems like we're offered the same types of food every day.
- I would also like to have different choices in the meal. It seems like some foods repeat in the meal.
- I would also like to see Caesar salad dressing, because I don't like any other kinds of dressing.
- I would also like to see other fresh fruits offered. Grapes, Pineapple, Peaches etc.
- I would enjoy a larger selection and if at all possible make it taste like it wasn't made as quick as possible.
- I would like chicken nuggets/strips at every meal instead of tacos. Since you never change the menu from day t day I could eat chicken stripes everyday, cause they are not dry like your other chicken selections
- I would like chili to be offered more often
- I would like finger foods such as chicken fingers, corn dogs, malts things that aren't so fancy
- I would like food with less onions in it, for example the soups and casseroles. I would like more of the home-style dishes, like pot pie, and stew and things like that. Have veal less often. I feel bad eating dead baby cows. Have Alfredo sauce for the pasta bar more often. It's really good!!! Don't have similar foods in more than one or two of the lines because then if you don't like it, it is hard to find something else that you do like.
- I would like for there to be more fresh fruit options, such as berries.
- I would like it if Caesar salad was served for often, as well as tomato soup with grilled cheese. These are not served often; same with enchiladas.
- I would like it if there were less onions in a lot of the food items, such as pasta sauce. In addition, I would greatly appreciate it if there were more meals that included chicken or pork. More transfer options outside of the Riverside Commons would be nice, too.
- I would like less pasta choices for dinner and more meats, such as chicken
- I would like more berries. And less of the same food.
- I would like more choices of fruit, not just the bananas and oranges and apples that are offered.
- I would like more common food that we have heard of, stop trying to be gourmet when we don't have the budget and it is terrible tasting
- I would like more fresh fruits and vegetables, more variety of meats
- I would like more fruit!!! And have a choice of tuna more for when you make your own sandwich! Thanks!

- I would like more home-style dishes "like mom use to make." I would love tater tot hot dish, tuna noodle casserole, pizza casserole, real mashed potatoes. In general, less deep fried food. I also am not a fan of onions and it seems like they are put into a lot of the dishes the dining service offers.
- I would like more options with fruits!
- I would like more transfer options available for Mama's and the sub place.
- I would like more variety
- I would like more variety not just the same pasta and pizza everyday, or the same food for a week straight. and weekend food I would like to have more variety and substance
- I would like pasta stir-fry and regular stir-fry back
- I would like that the stir fry days be brought back.
- I would like the breakfast to be more like it was in Freddy's. It was better then.
- I would like there to be French vanilla flavored cream for the coffee.
- I would like there to be offered items that everyone likes. Each week it seems that the meals are getting worse and worse. I find my self not wanting to eat in the commons because I don't want to get something I don't like. I wish that at lunch time the transfer meals were available and you didn't have to use your extra money.
- I would like there to be vegetables on the pizza sometimes. I would also like more fruit options, maybe grapes or melon.
- I would like to have an option of Roman lettuce at the salad bar because it's healthier and I prefer it to any other lettuce.
- I would like to have French fry Fridays, like they had at Rodli commons.
- I would like to have more flavorful food and also a better selection.
- I would like to have more healthy options and more home-cooking meals at riverside commons. I do not like pasta all the time, and I do not like eating fried food all the time. If you could please bring back the real bacon bits, and not the fake ones you have right now. Thanks
- I would like to have Pasta Stir Fry with Alfredo sauce like Freddy's would have every Thursday at the old Student Center.
- I would like to have stir-fry and pasta stir-fry like we had in the old student center - made to order
- I would like to see a Grill section, like in Freddy's, where you could order a grilled cheese or other sandwiches and they made them for you.
- I would like to see a larger variety of foods that are common in the Midwest. I would also like to see a greater selection of foods. It seems at times that Chartwells serves the same thing for a week.
- I would like to see a larger variety of meat at every meal!
- I would like to see a more variable menu from week to week. NOT just having the same thing from week to week. Variety is important.
- I would like to see a more variety of food and not the same thing everyday
- I would like to see a much more nutritious breakfast everyday. The warm breakfast severely lacks in healthy choices.
- I would like to see a variation in different meals, because it seems like the same food day after day.
- I would like to see a wide rang of fruit added to the daily course besides apples and oranges.
- I would like to see a wider variety of menu instead of the same rotation it seems week after week. Also to bring back premium night.
- I would like to see an area similar to Rodli was. I would like to be able to rely on having burgers and fries to fall back on if nothing else looked good.

- I would like to see chicken Alfredo. I was really happy to see the Alfredo option, but I would also like to have meat added to the Alfredo for a more complete meal.
- I would like to see chicken noodle soup or clam chowder to be a normal everyday selection.
- I would like to see different kinds of cheeses besides the singles cheese for sandwiches. I would like to have a better variety of fruits (different kinds of apples, etc.).
- I would like to see different menus. Not the same ones all the time.
- I would like to see different types of sandwiches offered at lunch (hot sandwiches), and I would also like the option of having different fruit at an extended price (up to 50 cents maybe), such as grapes, watermelon, pineapple, etc.
- I would like to see less fancy foods and more normal foods that I actually recognize and look appealing.
- I would like to see less fries as a side order in the kitchen area and have Alfredo more often and not always spaghetti.
- I would like to see less veal and more chicken. We also need to have more alternatives.
- I would like to see more Alfredo sauce.
- I would like to see more chicken Alfredo, chicken Caesar salad and waffle fries...yum!
- I would like to see more chicken, more food for bunch not just breakfast food
- I would like to see more choices, simple things like cheeseburgers and hotdogs.
- I would like to see more fresh fruits offered. Fruits like strawberries, grapes, raspberries, and blueberries would be great.
- I would like to see more fruits or things like bananas and maybe strawberries
- I would like to see more Greek and Thai food!
- I would like to see more hamburgers and French fries and larger portions.
- I would like to see more healthy breakfast options, like a variety of fresh fruit or oatmeal available everyday.
- I would like to see more healthy options with some protein. A lot of the healthy meals now are just veggies.
- I would like to see more healthy options.
- I would like to see more home cooking type meals
- I would like to see more made to order types of meals like there were at Freddy's in Hagestead. The noodle made to order stir frys were a few of the best foods Freddy's offered. I really would like a dining venue back like Freddy's Underground.
- I would like to see more meat options. Like chicken and hamburgers more often and not as much veal.
- I would like to see more of a variety and another steak BESIDES veal!!
- I would like to see more of a variety in the pasta line with more seasoning to the pasta.
- I would like to see more of a variety of dishes, more chicken meals, and home-style cooking such as baked potato and corn on the cob.
- I would like to see more of a variety of foods. There always seems to be pasta that is the same. Also, most days of the week, from week to week it is the exact same. I would like to see a change from one Tuesday to the next Tuesday.
- I would like to see more variation in the foods offered. It says that they are on a 60 day rotation or something like that, but I don't think that is happening.
- I would like to see more variety and more options of different types of food. I also think we should have fruit other than apples and bananas as well.
- I would like to see more variety in the foods offered

- I would like to see more variety such as at Eau Claire where they always offer grilled cheese, burgers, brats, and see the taco meat improve.
- I would like to see more whole grain bread.
- I would like to see more whole grain options including pastas. I would also like to see natural unprocessed foods as well as organic vegetable options.
- I would like to see normal foods not weird food wondering what it is
- I would like to see on days where fish is offered, other meats available too, for those who are allergic to fish. It would be nice to have pastas available at all lunches and dinners rather than just occasionally.
- I would like to see on occasion different fruits like peaches or whole pineapple or grapes. Also, different types of casseroles instead of just plain noodles and spaghetti sauce. Some examples- Tater Tot Hot dish or Tuna Noodle Casserole. And maybe serve Chinese food once like beef egg rolls or chicken fried rice or sweet and sour chicken. I do love your homemade chicken noodle soup, though... very good!
- I would like to see one of the main lines being either fish or a non-meat food during Lent for the large group of Christians on campus that abstain from meat during that time.
- I would like to see organic fruit it tastes better.
- I would like to see Riverside change their menu based on how much people eat. I know there are some foods that no one eats, yet they keep having again and again. If no one likes it, get rid of it.
- I would like to see some things that were in Rodli...grilled cheese daily, good pizza and Alfredo sauces, maybe more corndogs stuff like that traditional.
- I would like to see that when you offer vegetables that there are just straight vegetables instead of mixing them...e.g. peas and mushrooms do not mix.
- I would like to see the breakfast omelets have vegetables in them again, such as green peppers.
- I would like to see the make-it-yourself stir-fry with the choice of noodles or rice with whatever sauces and vegetables you want on it brought back...like it was in the old food services establishment.
- I would like to see the pasta and casseroles get cut back. WAY TOO MANY NOODLES! I would like more meats, especially plain chicken breasts once in a while.
- I would like to see the pasta and pizza line during dinner hours to change the type of kind they serve every night. I think that the pizza and pasta gets old after so many meals!
- I would like to see the veggie burgers offered more often.
- I would like to see wraps offered instead of just sandwiches
- I would like to see more variety for vegetables and especially fruit.
- I would love to see an area available more short order options like at the old Freddy's (as in quick things that are made-to-order...hot sandwiches, baked potato bar, stir-fry, etc)
- I would love to see more chicken offered, rather than so much veal.
- I would prefer healthier choices that still taste good. A lot of the food is greasy and doesn't have a lot of substance to it.
- I would prefer more grilled items, such as cheeseburgers, spicy chicken sandwiches, and country fried steak. Also, I think that Biscuits and gravy should be offered every day for breakfast.
- I would really like to see more of a variety with fruit at every meal. Bananas (which are usually ALWAYS gone), apples, pears, and oranges just don't cut it. I'd really like to see grapes and strawberries.
- I would wait in line for pasta stir fry and grilled sandwiches like they used to have at Freddy's. More variety would be nice it seems like a lot of foods are the same every week or so. Alfredo sauce for pasta.

- I would wait in line for something made specifically for me, especially in the breakfast meal. (Something similar to Freddie's in the old student center.)
- I would want more lunch options on Saturday and Sunday instead of the brunch because I don't like breakfast foods. Also, I don't think there should be so many pasta and noodle dishes at EVERY SINGLE MEAL! It's gross.
- Ice Cream, sometimes I only go there to have soup and Ice Cream. When they don't have ice cream in the white baskets, I get sad because was a variety of ice cream and not just the ice cream from the machine.
- I'd like to see more meal options such as maybe popcorn shrimp as a main meal once in awhile, or chicken strips with mashed potatoes...if you're going to serve macaroni and cheese, I highly suggest you make it a main meal because of its popularity.
- If the TV's in Riverside Commons advertise an abundance of fruits and vegetables, then there should be an abundance of fruit and vegetables, not just apples and bananas some of the time.
- If there are going to be potatoes of one kind at a meal, maybe there should only be the one kind not two or three others. What happened to the bacon this year, it tastes more like grease than bacon.
- Include Lemons/Limes. Mexican sauce. Mexican food, Radishes
- Include some kind of fruit entree. Or some interesting fruit concoction.
- Instead of having spaghetti all the time, more Alfredo.
- Instead of spending money to buy different fruits, like pears, apples, and oranges; I would rather eat one quality fruit then have the option to eat many different types of bad fruits.(Bananas are not included in this, they are tasty)
- It is always the same things, and they keep getting worse.
- It would be great if more food options were available during the day and not just at dinner, it would also be nice if there was a place that would make what I wanted to eat and not just a transfer option. Freddy's breakfast back would be great
- It would be nice for lunch meat wraps to be offered again
- It would be nice if some of the better dishes were spread out through the week.
- It would be nice to have better soup options, too
- It would be nice to maybe see Sushi once a month or something for a lunch item
- It would be nice to see more meats like cheeseburgers, and sliced ham and turkey and just different main dishes, like hot dish/casseroles.
- It'd be nice if the plain pasta was available at lunch, as well as dinner.
- Japanese food not just like sushi, or sashimi
- Just more of a variety of foods from week to week!
- Just more option in general at the main areas and on days when there are burgers or popular options have two spots so the line isn't as insane.
- Just that we get more vegan options but still keep it simple. I'm not talking like tofu at every meal topped with 80 vegetables just not EVERYTHING meat in that place I can never eat unless sits pizza or pasta
- Larger portions allowed for the served food, allow students to take food out with them after we've eaten, we already pay for it, larger portions and selections available for transfer meals. Better selections for late night transfer.
- Larger servings on the meats at dinner. spicy chicken more often
- Larger variety in food choices for each "aisle". It seems that veal and baked fish for example are served 50% of the time each evening.
- Lemon poppy seed, banana and pumpkin bread more often

- Less casserole
- Less casserole type meals more build your own or made as you order, I'm allergic to onions and onion powder for instance and it is in a lot of foods.
- Less casseroles, don't serve them at all, college kids don't eat them
- Less deep fried food and more healthy options. Gatorade as a beverage.
- Less dessert options and more home cooked options. more made-to-order kind of food
- Less French fries please. Maybe baked potatoes or sweet potatoes. They're healthier.
- Less fried food, especially as main dishes.
- Less fried foods
- Less fried foods, healthier options, lean meat (like it actually says we should eat on the slips in the napkin holders)
- Less fries and mashed potatoes would be nice. The wraps that were made last year were very good and they don't serve those anymore.
- Less 'mystery' meats, less veal, less weird casseroles.
- Less noodles.
- Less pasta and less deep fried foods
- Less pasta, a larger selection, and have some made in front of you
- Less pizza and spaghetti at every dinner meal.
- Less potatoes
- Less seafood
- Less seasoning before it is on my plate and more personal seasonings after that I can put on myself if I wish.
- Less veal, more lunch type items for Saturday and Sunday brunch.
- Look at what gets thrown away and don't make so much of it.
- Low cal desert options would be nice as well.
- Lunches more like dinners, with more constant stuff like pizza and pasta, because sometimes nothing looks good.
- Made to order breakfasts, I know they would take longer; however, more people would be likely to eat breakfast and enjoy it instead of the same stuff time after time after time.
- Made to order food would be great for this campus' dining. This way you would know it would be fresh! I am not a big food mixer so if food could be mixed less that would be great too. That way people could pick what parts they wanted in it. Like when they would make omelets last year made to order.
- **MADE TO ORDER OMLETTES**
- Make more options, therefore, shorter lines.
- Make the different meals equally. Instead of noodles served at all 3 places one time, have more options.
- Mandarin oranges in the salad bar.
- Many of the dishes seem to have the same seasonings which gets old
- Maybe a more wide variety of foods, instead of repeats during the week
- Maybe have a little more variety
- Maybe have a little more variety as far as food choices, and also have everything be "made to order" because sometimes when I get my food, it has been sitting there for a while and is not as enjoyable.
- Maybe more options for food
- Maybe not so much "Gloop" options, no one ever knows exactly what they're eating.

- Meat option to add to salads, such as ham cubes or chicken to make a Caesar salad
- Meatloaf maybe??
- Melon at every meal
- More "home-cooked meals." Also, more pasta as the main dish.
- More Alfredo!
- More American food items like hamburgers and fries
- More Asian inspired food
- More availability for making your own food. Pasta bar, burger bar, omelet bar, etc.
- More available fruits and veggies. Maybe some made to order options such as a stir fry type thing.
- More beef roasts and not so much ground beef, less greasy food, real bacon and chicken for salads,
- More breakfast options
- MORE CEREAL OPTIONS PLEASE i.e.: whole grain cereal
- More cereal varieties and roast beef for sandwiches!!!
- More cheeseburgers nights
- More chicken
- More chicken options
- More chicken, less veal, more grilled options, more locally grown foods, jalapenos at every meal
- More chicken/pasta/casserole items, without mushrooms, or a choice.
- More choices of lunch meat
- More choices to choose from. There's always rice or pasta and then something else. There's not much of a choice. More red meat and potatoes.
- More choices!
- More choices. Things tend to be the same day after day.
- More color in the food, as in more wide variety of vegetables like peppers, celery, carrots, etc, NOT OVER COOKED!
- More common soups, less pizza and pasta, more variety, garlic cheese toast
- More days with hot dogs
- More deserts cookies, cake, pies, ice cream a variety of them.
- More dinner options. Have had repeated meals 3, 4, or even 5 times!
- More diverse foods, less fried/fatty foods. More homegrown and environmentally friendly purchased food products.
- More diversity in meals
- More diversity of food, all culture/around the world food. More do it yourself food like building your own hamburgers, sandwiches, wraps, eggs, etc. Like at Rodli, fried chicken days boneless, nuggets, wings, drumstick (soul food) etc.
- More everyday options for picky eaters! Last year at Rodli they had pizza every day and rice out. They also had chicken once a week in all different styles. So, chicken more and more everyday options.
- More familiar foods to students-typical meals that we would eat at home or at venues.
- More fish and burgers throughout the week
- More fish and Japanese or Chinese food would be great.
- More fish, Celery not in everything (it gets old), less fatty fried food, more fruit options (strawberries, kiwi, raspberries. if all we're going to be offered is bananas and oranges, have them be good, half the oranges I get are disgustingly dry), make your own stir fry back.

- More food and better food more variety
- More food choices and FRESH food.
- More food options
- More food options and better tasting foods.
- More food options, better transfer food, and more healthy food options.
- More food options: less pasta being the only thing to eat
- More foreign foods. I like foods from other places from around the world.
- More fresh fruit (strawberries and pineapple)
- More fresh fruit and a variety
- More fresh fruit are provided.
- More fresh fruit by the waffle maker - grapes, 1/2ed grapefruit, etc.
- More fresh fruit choices i.e.: grapes, pineapple, nectarines, etc.
- More fresh fruit choices, grapes, melon
- More Fresh fruit choices, white sauce for pasta always!
- More FRESH fruit please and less choices that are all Carbohydrates!!!
- More fresh fruit variety... (Grapes, pineapple, blueberries, berries); More cereal varieties.
- More fresh fruit, more whole grains, better selections
- More fresh fruits (always have bananas), don't take one veggie away and put another one in for the salad bar (always have the most possible), Caesar dressing, more basics more often (for example ALWAYS have pizza, potatoes, chicken fingers, burgers; like in the Convenience Store), different kinds of break for sandwiches (i.e., croissants, subs), more fresh stir frys, taco meat needs to be less greasy, don't provide less foods on the weekends (that's not fair for us who stay)
- More fresh fruits and veggies and more hardy meals and good tasting not watered down and plain also need more variety not the same 10 foods every week
- More fresh fruits like pineapple
- More fruit
- More fruit and veggies and healthier foods to choose from.
- More fruit available during meals
- More fruit choices
- More fruit grapes, pineapple, strawberries
- More fruit in the way of melons, strawberry's, pineapple etc. Not having redundant items served at separate stations, like corn.
- More fruit- like grapes and fruit salad.
- More fruit options (grapes, strawberries, kiwis, peaches, etc.)
- More fruit options and more variety of food
- More fruit options such as strawberries and grapes
- More fruit Variety (Pineapple, Watermelon, etc.) More Chicken! More Variety in the Desserts.
- More fruit, and not just cheap apples, oranges and bananas. Fruits like pineapple, pears, grapes, grapefruit, peaches, and good apples.
- More fruit, less fried food- more grilled.
- More fruits like grapes, strawberries, any berries, kiwi, pineapple etc. Oatmeal packets out
- More fruits like pineapple, mango, oranges, grape fruit
- More fruits such as pineapple and more types of lunchmeat such as roast beef.
- More fruits such as strawberries, peaches, plums, pineapple, and grapes.
- More fruits/veggies... celery sticks.
- More fruits: strawberries, raspberries, pears, watermelon etc.

- More grilled chicken
- More hamburgers, hot dogs, chicken patties, chicken nuggets, etc.
- More healthy choices.
- More home cooked meals.
- More home cooked meals. Applesauce.
- More home-style meals
- More home-style meals. Food with less fat and salt, healthier.
- More hot/spicy food.
- More jalapeño with the Mexican bar
- More juice machines
- More lean meats for dinner flank steak or skinless chicken breast
- More lean meats, Protein sources
- More local foods, organic food
- More lunch options on weekends
- More lunch options.
- More made-to-order options
- More meal selections instead of the same stuff all of the time.
- More meal themes, Hamburgers, fries, and chicken sandwiches available for supper, LESS ONIONS IN EVERYTHING!!!!
- More meal transfer options, food wise.
- More meal transfer options.
- More meat
- More meat and less carbohydrates.
- More meat products like sloppy Joes
- More meat products, specifically chicken(not in tiny shreds), more variety of "home-cooked" items
- More meat selection when making a deli sandwich.
- More meat, protein options, I feel like I am always eating carbs, either from disgusting meat choices or lack there of. Thanks
- More meats more often
- More Mexican and oriental style foods
- More normal options of food at dinner time (things like burgers/fries, grilled cheese, or grilled chicken).
- More normal selections.
- More of a change in food from day to day. Sometimes it feels like the same things are offered all the time with nothing new so that is why I choose to do a transfer meal.
- More of a range of items. At trattoria, there is always the same pasta and pizzas. I know that there is more out there than just spaghetti.
- More of a selection for fresh fruit, strawberries, raspberries,
- More of a variety of foods available.
- More of a variety of fruits and vegetables. Not as many pastas.
- More of a variety throughout the week. It always seems like we have the same rice and stir fry. Switch it up a bit!
- More of a variety. it seems that the food is the same on most days
- More options and less veal
- More options at all the locations. A better rotating menu.

- More options at the make your own sandwich (pepper jack, Muenster, Swiss cheeses. different meats roast beef, salami, and pepperoni).
- More options besides just deli options and pasta/pizza selections.
- More options especially for the pasta
- More options for each meal
- More options for people with food allergies (like gluten, dairy, egg free)
- More options for salad bar (diced ham, shredded turkey, thinly sliced carrots, onions, green peppers, etc.) Different pasta dishes (see Olive Garden's menu.) Gilled fish, or baked so it isn't drowning in grease.
- More options for the main meals, I continuously get the same thing over and over even though I try to mix it up.
- More Options in food, seems like there is not a lot of choices. Too much fried food.
- More options instead of casseroles that have lots of peppers in them. I do not like green peppers.
- More options like last year. I wanted to be able to have the different sandwiches every night for dinner and Caesar salad.
- More options of fruit as well as baked goods. Specifically grapes and peaches. For the baked goods, more scones.
- More options of main courses.
- More options open for transfer, and more selection at transfer options instead of the same thing every week or even every day.
- More options...not the same food all the time.
- **MORE ORGANIC!**
- More pasta varieties
- More pasta with Alfredo sauce...
- More popular items put onto the menus
- More selection and variety of foods, I don't care to see a rotation.
- More selections at lunch.
- More simple foods like mashed potatoes, gravy with a meat and green beans instead of this complicated food like tofu chicken and herbs with flavored rice, keep it simple
- More small fruits, berries
- More soup options
- More Soup Options and more of a variety of food on weekends. It seems as if most meals consist of a hot dish or pizza on the weekends.
- More spices and variety. Different tomato sauces because it tastes terrible. Supply regular mayonnaise along with a miracle whip. Alternate different kinds of vegetables with the salad bar as well as in entree meals. Get a different variety of dressings that aren't basic. Better taco meat that isn't so sloppy. Get some different ethnic food!
- More spicy foods
- More spinach.
- More steak and beef
- More things we can make ourselves
- More traditional foods.
- More transfer options at lunch because I have to wait too long in riverside because it's so packed.
- More transfer options during lunch
- More varied choices at the pasta bar and to serve all of the listed entrees the entire time the cafeteria is open.

- More varieties of food, not the same stuff week after.
- More varieties of fruits and veggies at every meal
- More variety (Don't have the same main entree or anything on that order more than once a month.) Have tortillas and honey mustard available at the sandwich station to make wraps. More variety of fresh fruit, i.e., pineapple, strawberries, kiwi, peaches, etc. We should get as much as we want of the food that is not self serve, and not be limited or have to come back a second time. Bring back the ice cream toppings (Oreos, Reeses, etc.) Put out parmesan cheese for pizza/pasta always.
- More variety and better cooked food.
- More variety and better quality food
- More variety and grilled cheese at every meal.
- More variety and meat options. There are not a lot of meat options.
- More variety and more seasonings.
- More variety at dinner.
- More variety at the meals
- More variety at the salad bar
- More variety culturally
- More variety for the Lunch menu.
- More variety from day to day. Not always pasta and pizza every day.
- More variety in food from night to night
- More variety in fruits.
- More variety in serving the same food....ex: different types of potatoes, not just mashed, maybe fries, tater tots, hash browns
- More variety in the foods, everything from day to day seems the same, especially at dinner.
- More variety in the menu every month, not just a repetition of the last month's menu.
- More variety in the menu options would be nice. Sometimes, there are two things in different lines that are almost exactly the same. There are also too many meals with mushrooms in them.
- More variety in the pasta
- More variety in the pastas and pizzas
- More variety in the pizza, try a thick crust now and then, maybe a deluxe pizza or other kinds of specialty pizzas from time to time. maybe have brown rice once in a while instead of white
- More variety in vegetables. It seems that at least 3 times a week there are just peas.
- More variety; not have the same food every week.
- More variety of choices, home-style healthy cooking
- More variety of different types of food. More seasoning
- More variety of food and changes in the menu. I get really sick of eating there. More made to order foods. Stir fry, omelets etc.
- More variety of food such as specials on a certain day.
- More variety of foods, instead of different types of pasta, have one pasta and some other, different foods.
- More variety of foods; meals often repeat themselves in a short period of time.
- More variety of fresh fruit
- More variety of fresh fruit, less mushrooms in the foods, and Canadian bacon and pineapple pizza.
- More variety of fruit like berries and melons. fresher vegetables, more variety overall

- More variety of fruits such as strawberries, apples that taste better like braeburn apples, and pineapple.
- More variety of meals instead of 4 staples being repeated over and over again. More flavorful desserts. More home-style meals. Less mushrooms in everything. More themed nights.
- More variety of soups everyday
- More variety on a weekly basis instead of seeing the same things over and over again. More varieties of fruit and better quality ones at that.
- More variety would also be welcomed. We get the same things now and the Trattoria never changes.
- More variety, from day to day.
- More variety, healthier choices, more hot drinks
- More variety, it's not appetizing when dinner looks exactly like lunch did.
- More variety. Everything kind of tastes the same.
- More variety. For breakfast: have fried eggs without the yolk. Have a better selection of fruits and veggies.
- More variety. It seems like you're always serving the same kind of food.
- More variety. It's always the same.
- More variety. Spring of 2007 was focused on a great deal of variety for students, now there are foods that are quintessential Rodli Food Court items (pizza, pasta, and taco bar).
- More variety. There is so much of the same pastas. Don't put little onions and peppers in everything. Keep it simple. More fruit variety like grapes and strawberries.
- More variety. We have similar items every day.
- More Variety I feel like we eat the same thing every week it never changes
- More vegetable options that aren't just that steamed mix of vegetables from a package.
- MORE VEGETARIAN / VEGAN FOOD!!
- More vegetarian and vegan options
- More vegetarian items as main meal
- More vegetarian options
- More vegetarian options and more soup options
- More vegetarian options on the weekends
 - More vegetarian options please.
- More vegetarian options would definitely be a good thing
- More vegetarian options!! I would like to have soy milk so I can eat cereal, etc.
- More vegetarian options(more protein options for vegans and vegetarians)
- More vegetarian options
- More Vegetarian/Vegan options should be available at every meal.
- More vegetarian/vegan options
- More waffle fries and popular meals. Or at least change it up a little bit so everyday has something to look forward to.
- More whole grain buns, rolls and breads.
- More whole grain options: pizza, pasta
- Most of the food I was excited to eat like some of the Chinese stir fries and also the chicken sandwich and they were both really spicy. If things could be toned down that would be great! Also if there is more of a variety and not so much veal... how many people eat the veal plus isn't it more expensive?! Thanks and sorry for it all!
- Much more food selection

- Muffins at breakfast
- Multicolored sprinkles for the ice cream!
- My high school had a bigger variety than Riverside Commons does. I can't eat the same foods over and over again. I grow sick of them too easily.
- Nacho Bar with melted cheese so you can put it on vegetables also, toppings of pizza on all of the pizza not just the middle, grapes!!!! for fruit or just more fruit options,
- Nacho Bar: including jalapeños and microwave
- Nacho Cheese With The Taco Bar
- Need more food options. Like with pizza and maybe have more than just cheese, pepperoni and sausage.
- Need to have a larger alternation plan (always serving the same thing)
- No more veal!
- Noon is always fried crap and at supper is homemade half ok stuff. SWITCH it up.
- Not always having either fries or potatoes at every meal.
- Not bland pastas like the ones offered now.
- Not have pizza every night and mix the brands of pizza on occasions. More variety is the key on everything!
- Not making simple traditional food so "fancy". As in when there was chicken noodle soup it barely tasted like it.
- Not serving all the weird stuff on the same day
- Not so many of the same things on every line, have options
- Not the same food every week
- Not the same thing at two different places, such as pasta at the kitchen and pasta by the pizza
- Not the same thing every day.
- Not to fry everything, I like baked chicken and fish and other non-fried foods, more options for people with food allergies, I was told to just deal with it and find food that I can eat which is not a lot especially since it is not said what is in them, even the menu I was given with the meals on it and the food I can eat does no good because the menu is not followed
- Offer different food in the pasta line, other than constant pasta there every day.
- Offer fries more often. Less casseroles and more plain meat options, such as chicken, fish, etc.
- Offer more chicken that's not spicy. More hamburgers and variety.
- Offer more normal home cooking... meat and potatoes, different types of pasta with vegetables and flavorful sauce.
- Offer more oil based salad dressings such as more vinaigrettes,
- Offer more variety. It seems like there is fish and fried veil every other week. There need to be more food we enjoy even if it's as simple as grilled cheese.
- Offer more vegetarian options, one a meal does not cut it. The Wok is an easy place to do it. Any time stir fry is offered, keep the meat out. It is made on the spot so if more meat is needed, it can be made up.
- Offer pineapple juice?
- Offer snow peas (in the pod) at the salad bar
- Offer sprouts at the deli
- Offer the option of fresh veggies as a transfer side at the c-store
- Offer wheat options for every bread product (pancakes)
- On Saturday and Sunday I would like to see more selection available and longer hours. Also longer hours at night for those of use who usually eat after 7:30 pm

- One last thing is we need much more variety in the menu such as ethnic foods. There is way too much repetition of what is cooked there.
- One year ago the chicken Caesar salads were great, I miss them.
- Onions and tomatoes on the salad bar
- Onions in the salad bar line.
- Option of always having taco/nacho bar. Have omelets, baked potatoes with toppings and stir fry back!!!
- Organic/Local food options
- P.S. you should have tuna melts on a weekly basis!!! =)
- Pizza is a good option to have always available.
- Please add more choices of foods rather than the same old food options for dinner especially. Pizza gets very old eating it every night. I don't even know what it tastes like anymore because I've eaten it so much for dinner, like every night. Thank you.
- Please add real mayonnaise and not just miracle whip... that way I would eat sandwiches more. Also, please get a bigger variety of fruit.
- Please more vegetarian options. I end up eating a salad for almost every meal I eat there.
- Please offer more meat.
- Pork loin, salmon, less fried food at lunch and dinner
- Roast beef at the sandwiches area
- Salad dressing (Western)
- Scalloped potatoes and ham more often
- Scrambled eggs offered at other times than breakfast. Less fried foods. Marinara sauce always available. Healthier choices. More fruit options. Baked or grilled fish-no breading!
- Serve Alfredo more often.
- Serve gravy every time mashed potatoes are served.
- Serve things other than fries all of the time.
- Sliced fruit should be available at every meal!
- So many carbohydrates and not enough change in food. They do not have a distinct taste. All seem to taste the same. Pizza at every meal is not healthy. There needs to be more fruit out. I come at lunch and there is no fruit. Very disappointed. I enjoy eating fruit during my meals.
- Something with strawberries. More fries
- Sometimes, it would be okay to have unhealthy meals so those of us who don't like all of these strange veal and fish and things like that can eat a meal we enjoy. I personally miss the food at the food court we used to have on campus where we could get French fries, burgers, and most of all, grilled cheese. So it would really be nice if at least one night/week to have a good old burger and fries. It would be a nice improvement.
- **STIR FRY**
- Stir Fry (pasta and regular)/omelet made to order, make honey mustard available, more spices in general, baked potato bar (bacon, butter, cheese, broccoli, etc.)
- Stir fry like at Freddy's
- Stir Fry: same system as what was in Rodli
- Strawberry shortcake more often. It's more healthy than regular cake!!
- Taco chips more often and no stale taco shells
- The changes I would like to see are the variety of meals in a week. I would like to have something different each day of the week.
- The food is very routine, and gets old very quickly.

- The old Freddy's Stir Fry back!!!!!!!!!!!! And eggs all of the time as an option for the salads!
- The weekly menu is repetitive and I feel like I'm being forced to be a vegetarian with the little choice there is for meat. The meat that is offered is thin and tasteless. Yes, I want to be healthy but eating healthy every single day is boring.
- There are sometimes "weird" foods. Also, burgers and fries more often.
- There is always the same food
- There is limited vegetarian/vegan selection.
- There isn't enough variety....It seems like every time I go, it's always veal or fish. I'm not really a fan of either one. There is also a lot of stir fries and mixed food which I'm not really into. I think people would like it more if there were more traditional foods offered that they used to eat back home.
- There needs to be fresh fruit at lunch-not the canned stuff. i.e.: grapes, strawberries, watermelon. (Not cantaloupe or green melon!)
- There should be more bun options like burgers
- THERE SHOULD BE MORE TRANSFER OPTIONS!
- To have Caesar dressing! I know many people, like myself, who would enjoy salads everyday but only enjoys Caesar dressing.
- To have gravy every time there is potatoes.
- To not have so much tofu, or make two different options for meats, such as tofu and turkey.
- To provide a main food and require the vegetables along with it. One thing it bothers me most is they provide potatoes every meal which is really easy to gain weight and not healthy.
- Tomato soup and gyros more often.
- Too many dinners featuring mushrooms in the main course or beans.
- Variety of Food Choices (different every day and have maybe one staple food choice that's there everyday like pizza)
- Variety of healthy options
- Vegetable variety - more please
- Vegetables, fruit, boiled eggs, berries, nuts, & a consistent selection of real whole grain bread goods (not bread goods that just say they're wheat) are what's really needed during the most important meal of the day. Don't put up signs preaching good nutrition if you're not going to practice it.
- Vegetarian meals are not offered.
- We need more healthy options...but that does not just mean adding more tofu to the menu! It means preparing foods in a healthy way, without dousing them in oil.
- We should have a burger bar! We should also have alfredo more.
- We should have Mac n Cheese more often because it's delicious.
- White sauce for the pasta... and more choices.
- Whole Grain Oatmeal for breakfast and Brunch
- Wider variety of food choices; switch things up more often.
- Wider variety, healthier options, more serve-yourself
- Wontons, strawberries, raspberries, quesadillas, subs, and alfredo
- Wraps as an option at the sandwich bar.

Food Quality (224 references)

- Better food (9x)
- Better quality food (2x)
- Fresh food (2x)

- Good food (2x)
- A better food menu and better tasting food overall.
- A better quality of beef. Whenever I eat something with ground beef or steak pieces I get something that can't be chewed, which is very unappetizing.
- A lot I have been to many college dinners and this one sucks!!! My high school beats this food which is really sad!!
- A lot of the food just tastes really processed.
- A majority of the food has a very bland or non-satisfying flavor
- A more healthy food selection.
- Actually good food would be nice and fresh and ripe fruit.
- Also a lot of the breakfast options, the pancakes, eggs, etc are not made on the spot and do not taste as good as they could be. Also either the ingredients or seasoning in the pasta sauce is not good.
- Also, I don't think there should be so many pasta and noodle dishes at EVERY SINGLE MEAL! It's gross.
- Also, I think the beef needs to be better quality.
- Also, the pizza sauce tastes strange
- Also, the quality of food has suffered greatly since the semester started. The pizza is almost inedible most days, but I usually eat it anyways because the other food available is either gross or very bland.
- And better quality food!
- Another problem is rotten/over ripe/moldy fruit. The quality and selection of food needs a major upgrade.
- Another thing is that they really don't serve anything "good for you" they have nutritional facts on some side salad items, but usually it's just fried food that they serve.
- As well as fewer fried foods and more "healthy" types of food
- Better alfredo and spaghetti sauces, better pizza/more variety of pizza flavors (Alfredo, Hot Buffalo)
- Better and more fruit
- Better apples like gala, pink lady, honey crisp, or fireside
- Better BBQ sauce
- Better breakfast, eggs are really bad at Riverside Commons.
- Better food across the board.
- Better food and cleaner
- Better food in general
- Better food quality
- Better food quality for the amount of money we are paying to eat there.
- Better food that doesn't make you sick
- Better Food! The choices offered are not good at most students feel this way.
- Better food, more choices, items made to order, fresher food and healthier desserts.
- Better fruit! the melon doesn't seem that ripe
- Better ground beef in the taco bar.
- Better lettuce. I love salads yet I don't eat them at Riverside because I hate the lettuce. However I can not tell you exactly what is wrong with it, but I wish it was better so I would eat more salads!!
- Better main food
- Better meat for tacos

- Better meat selections
- Better more "real" tasting food, not food that tastes like it was processed in large quantities
- Better parmesan cheese yesterday its gross and the ketchup is gross
- Better pizza. Better noodles. Better sauce
- Better quality food, can be fixed by spending more for higher brand foods, or top chefs that can cook 5 star meals.
- Better quality food. the food there doesn't taste good at all
- Better quality ingredients
- Better quality lettuce in the salad bar line. Current lettuce often appears brown and tastes bitter.
- Better quality materials to work with
- Better quality of food and more options.
- Better quality of food, fresher foods, no high-fructose/corn syrup in foods, MORE ORGANIC!
- Better quality of food. I.e. the bread is always dry and crunchy. The pizza sauce is horrible. You get no cheese in your omelets.
- Better quality of food. Some of the times the food does not look or taste edible.
- Better quality of food; most food that is wasted is because of the poor quality
- Better quality products,
- Better quality, the eggs seem to be made from a liquid, the meat is always greasy, and many nights I have found myself sick, not from over-eating, but either from eating too little, or poor quality foods. The lack of healthy sustainable vegetarian meals result in me often eating bland peanut butter sandwiches.
- Better soups
- Better taco meat
- Better taco meat that isn't so sloppy
- Better taste in food.
- Better tasting food and more spices that we can add to our food
- Better tasting food in general.
- Better tasting healthy options and healthy desserts
- Better vegetables the ones you have are fine they just don't taste very good at all
- Better, quality ingredients.
- Change the sauce for the pasta. It is a sweet sauce and I cannot stomach it.
- Cheaper food and better tasting
- Cheaper, better food
- Desserts that aren't stale including donuts
- Don't care the food sucks hardcore and this will be the last semester that I am forced to pay for something that I use at max 7 times a week. I prefer to cook my own meals because I can cook unlike Riverside. The food actually makes me physically ill once a month.
- Eat the food. Try it, it's not good.
- Fewer fried foods and calorie heavy foods.
- Finally, stop the commercials. They're pointless; we're already inside the dining area, you don't need to "sell"
- Food needs more flavor. everything tends to blend together, also appearance of the food is really bland
- Food should have more flavor food now is very bland
- Food that doesn't taste like crap and a better selection of tasty food
- Food that doesn't taste so processed and warmed-over.

- Food that has a taste.
- Fresh fruit and vegetables. The vegetables are usually brown, especially the lettuce. The fruit is not very fresh.
- Fresh fruit every day.
- Fresh vegs and NOT boxed potatoes
- Fresh, fluffy, large (large meaning 4+ inches in diameter) pancakes.
- Get better pizza
- Good traditional food should be on the menu, not some type of meat on some under cooked rice, that's not tasty.
- Have better choices of soup, make sure only fresh veggies are served,
- Have better food all the time and not all vegetarian or all spicy have a mix in the food.
- Have better soup choices, some days the soups aren't any good at all
- Have more of a variety of food and eat meal, instead of serving leftovers. Its gets old and I hate eating the same things over and over
- Have the fries be less greasy
- Having better tasting food- not such weird and random food like the casseroles and other dishes.
- Healthier
- Healthier meals
- Healthy but flavorful meals. Soups that are not so watered down.
- Higher quality food.
- Higher quality of meat. More meals not centered around carbohydrates.
- I also think we should have better looking fruits. The fruits we have now are not very appetizing looking.
- I do not think that there are enough healthy choices. Meals are usually carb-loaded or consist of fried meats.
- I don't care as long as the food gets better.
- I don't really like the casseroles. I never know what's in them and they don't look very appetizing.
- I honestly would rather have more simple, predictable, good quality food choices, than a wide assortment of complicated dishes that don't taste that good anyway. **QUALITY OVER QUANTITY!**
- I know myself along with others would like to see real juice and a healthier selection of food (non deep fried foods!)
- I love your baked potato soup!
- I think that the food is generally very bland, and could use some more seasonings.
- I think there should be less greasy food provided at breakfast,
- I want food that actually looks good AND tastes good
- I would also like to see better quality fruits!
- I would like better food, I think we pay enough and don't get what we deserve in return. The cooks try to get too fancy; I just want simple and good food.
- I would like better soup
- I would like chicken nuggets/strips at every meal instead of tacos. Since you never change the menu from day t day I could eat chicken strips everyday, cause they are not dry like your other chicken selections
- I would like higher quality food; even if it costs a couple dollars more per meal. The food in riverside commons is not good at all. I would rather pay more money for good food, than only pay \$5 for the crappy food in Riverside commons. I don't care if it's Chinese or Mexican, I just

want the food in there to actually taste good. I can never satisfy my appetite because I get sick of the food I'm eating after a couple bites.

- I would like more common food that we have heard of, stop trying to be gourmet when we don't have the budget and it is terrible tasting
- I would like riverside commons to use real potatoes for the mashed potatoes. I know it would take more time but, I refuse to eat instant potatoes. it doesn't taste anything like real potatoes
- I would like the breakfast to be more like it was in Freddy's. It was better then.
- I would like the food to actually taste good.
- I would like the taco meat to be less greasy.
- I would like there to be more real potatoes than instant potatoes.
- I would like there to be offered items that everyone likes. Each week it seems that the meals are getting worse and worse. I find my self not wanting to eat in the commons because I don't want to get something I don't like. I wish that at lunch time the transfer meals were available and you didn't have to use your extra money.
- I would like to get what I pay for, and not eat trash almost every day.
- I would like to have an option of Roman lettuce at the salad bar because it's healthier and I prefer it to any other lettuce.
- I would like to see a much more nutritious breakfast everyday. The warm breakfast severely lacks in healthy choices.
- I would like to see a variety of fresh fruits! Things such as melon for a change. Not at every meal but just once and a while.
- I would like to see better food than what is offered now.
- I would like to see better Pizza!
- I would like to see foods that look and taste appetizing.
- I would like to see fresher foods, for example more raw vegetables. Also the fruit is after very low quality.
- I would like to see less fancy foods and more normal foods that I actually recognize and look appealing.
- I would like to see more flavor in the food, it is all so bland.
- I would like to see more real food. Not processed meats.
- I would like to see more unprocessed foods. I crave protein and meats, but many times the meat offered is not that appetizing.
- I would like to see that the food is less greasy. I like the food a lot, but there is too much grease involved in the cooking of taco meat.
- I would like to see the pasta and pizza line during dinner hours to change the type of kind they serve every night. I think that the pizza and pasta gets old after so many meals!
- I would like to see the taco meat changed back to how it was at the beginning of the semester.
- I would love to see the quality of the food increase. One prime example of this is the taco beef. I make my own tacos on a regular basis in South Forks Suites. I know how simple and inexpensive it is for me to make a very tasty and delicious taco-seasoned beef. Your taco beef and seasoning in simply disgusting in comparison both in quality and taste. I'm 100% certain you could do a far better job with this. A good pre made seasoning is very easy to find, and the meat should be more solid than liquid. If you changed those to qualities I would probably eat tacos at the RC 3-4 times a week.
- I would prefer healthier choices that still taste good. A lot of the food is greasy and doesn't have a lot of substance to it.

- If all we're going to be offered is bananas and oranges, have them be good, half the oranges I get are disgustingly dry
- If there is something that people want that's not simple or cheap, DO NOT try to make it cheaply unless it can still be quality. I'd prefer plain food to bad imitation.
- I'm not sure how to fix this but here is one of the biggest complaints I have and so do many others. If you go to eat right at 4pm when Riverside opens the food is fine, but if you go at 5pm or later, the food is no longer appetizing in taste, texture, or appearance.
- In general, I prefer my food to not be all that greasy.
- Instead of making cardboard pizza, make a good crust,
- Instead of spending money to buy different fruits, like pears, apples, and oranges; I would rather eat one quality fruit then have the option to eat many different types of bad fruits.(Bananas are not included in this, they are tasty)
- It just not like home cooking
- It would be nice if the pasta was not so soft and the sauce not so liquidy.
- It would be nice to have hot food. For example, the pizza is always cold and tastes like it has been sitting out for hours.
- It's also hard to eat food down there when you're sitting next to a couple of people who bit into a RAW CHICKEN BREAST! That is very unprofessional to let such a thing be sent out to the student body. We were told that the chicken's temperature was at 220, and that it was just the thick part that wasn't done! Well anybody in the right sense of mind knows to check the chicken in the middle of the breast or at its thickest part! So clearly one of the cooks didn't do their job and is just having a cover up, because many people could have gotten extremely sick from that!
- Leaner meats
- Less French fries please. Maybe baked potatoes or sweet potatoes. They're healthier.
- Less fried food. Not good for you.
- Less fried foods, healthier options, lean meat (like it actually says we should eat on the slips in the napkin holders)
- Less grease and healthier options. different recipes
- Less greasy food for breakfast - ex. omelets
- Less 'mystery' meats, less veal, less weird casseroles.
- Made to order breakfast. The breakfast is COLD and SOGGY.
- Make food you would enjoy. The food my high school provided was much better.
- More appetizing meals.
- More color in the food?
- More diverse foods, less fried/fatty foods. More homegrown and environmentally friendly purchased food products.
- More effort into the dishes, it seems as though the flavors are either bland or overpowering. The food is stale, burnt, or otherwise unappetizing more often than not.
- More food and better food more variety
- More food options and better tasting foods.
- More foods that are healthy and low fat
- More fresh and healthy food.
- More FRESH fruit please and less choices that are all Carbohydrates!!!
- More FRESH fruit
- More healthier food that doesn't have grease sitting on top.
- More healthy foods (not fried)
- More home-style meals. Food with less fat and salt, healthier.

- More lean meats, Protein sources
- More transfer hours during lunch, and better foods.
- More varieties of fruit and better quality ones at that.
- More variety and better quality food
- More variety, it's not appetizing when dinner looks exactly like lunch did.
- Most of the soups offered are terrible, they look unappetizing and taste horrid, look into changing this
- No Chartwells! Get food that looks decent and isn't dry!
- Noodles are disgusting
- Noon is always fried crap and at supper is homemade half ok stuff. SWITCH it up.
- Normal BBQ sauce, not filled with onions.
- Not so many gross casseroles. They are not a pretty thing to look at.
- Not so much bland food. I like Chinese food but it does not taste anything like it.
- Not so much greasy food. It's gross, and has gotten me sick the past two times I tried it
- One thing it bothers me most is they provide potatoes every meal which is really easy to gain weight and not healthy.
- Other than that, don't feed us leftover food on the weekends, or sub-par quality. Many people stay on campus over the weekend and deserve the same quality food as a weekday.
- Other than that, great job; food is almost always good tasting.
- Pizza that actually tastes good.
- Please add real mayonnaise and not just miracle whip... that way I would eat sandwiches more
- Please improve the pizza (crust, toppings, sauce, etc.). Pizza from the C-Store and Mama Leones is great, but it is bad inside the commons.
- Quality of food. The number one reason that I waste food is because it is unappealing in taste, texture, etc. I will take more food than I want purely because I'm not sure what I will like and what I don't like.
- Quality of food: many times I end up having a sandwich because A LOT of entrees look less than appetizing.
- Real chicken
- REAL juice and not the sugar water with a little bit of actual juice.
- Real meat or meat not slathered with fat to the point where it is no longer meat
- REAL MEAT that tastes good and is cooked right
- SOFT cookies: hard and dried
- Some days there are a lot of great foods and some days there are no good foods. The veal is nasty!
- Taco chips more often and no stale taco shells
- The butter cannot be spread, it is all crumply. The buns are pretty crumply also. I don't like all the concoctions you guys make. I like the simple American food.
- The casseroles always seem to be a thrown together of what I can find with a random assortment of heavy spices, heated and then served.
- The food doesn't taste anywhere close to as good as at home or a restaurant. That's most important
- The food has made me sick many times.
- The food isn't the greatest, but it is not bad.
- The food needs to change; the noodles are always either under or over cooked. Some of the choices do not look appetizing at all.
- The health food items rarely look appetizing and even more rarely taste good.

- The main issue I have with the food at the Riverside Commons is the lack of quality in the meat. It is really hard to get a good source of protein. I think there needs to be more balance of nutrition. When I walk into the Riverside Commons I know for a fact that I can find multiple options to get my daily source of carbohydrates, but I struggle to find good sources of protein.
- The pasta sauce tastes funny as well.
- The quality of the food could be higher
- The quality of the food is very important too. LESS GREASY FOODS would be a great benefit to the menu. At times the omelets and pizzas can be a bit too greasy for my taste. Other foods can be too greasy at times too.
- The taco meat is too soupy and greasy.
- The taste. Many things are bland or just don't taste good.
- The tomato sauce used is too sweet; it ruins the spaghetti sauce, and tomato sauces used in soups etc.
- The variety of food is not the problem so much, as the quality of it. Most of the time the pasta is over cooked and/or cold. I have noticed on the weekends that the food is cold in general. It does not matter what time you come to eat on the weekends, it still could be cold. I would also like to see more fruit, other than apples, oranges and pears. If that is all you can get then try to keep bananas available and a better quality fruit.
- There is way too much random food that does not look good to eat, so I end up eating pizza.
- To offer real meat. We may for the food any ways so what does it matter.
- Use better ingredients
- Use onion powder more in place of a portion of chopped form. Use hamburger meat not that garbage that is currently being used. it is sad that other schools like Stout has much better food than River Falls and the same company is running the food at both places.
- Vegetables, fruit, boiled eggs, berries, nuts, & a consistent selection of real whole grain bread goods (not bread goods that just say they're wheat) are what's really needed during the most important meal of the day. Don't put up signs preaching good nutrition if you're not going to practice it.
- We need fruit that actually looks like something we'd be willing to eat. When the oranges are completely green, the pears are hard as rocks, and the bananas are completely black, what fruit option does that leave us? Gross "red delicious" apples...try a different tastier kind such as braeburn or pink lady.
- Your food to us anymore. The food you serve looks NOTHING like what is on those screens. Your pizzas appear bland and mass-produced; the ones shown scream "Italian Restaurant." Your salad greens are generally pale green at best; those shown on the TVs are lush and appealing. You show shish kabob skewers with shrimp and other foods... I've NEVER seen that offered as a dish. Either upgrade the food you serve, or TURN OFF THE FALSE IMAGES.

Customer Service (153 references)

- Faster service (2x)
- Shorter lines (2x)
- Speed of service (2x)
- A list of ingredients rather than nutrition facts.
- A menu for what is going to be served that day online.
- A menu of what is being served today OUTSIDE of the riverside all you care to eat entrance for dinner so you can choose another option if it is not appealing to your tastes.
- A menu online ahead of time

- Acknowledge our comments on the white board, let us know if you can or can not do it. If you can let us know when you are hoping to provide us with our request.
- Allow students to dish up their own meals.
- Allow students to serve themselves so that we can go faster
- Allow students to take a scoop or two more if we ask for it, instead of the servers saying we can come back, considering we paid for the food, so we should get what we want when we are in line.
- Allowing fleece zip-ups in
- Also there are too many dirty dishes with crumbs and left over contents on them that it makes me grossed out to eat.
- Also, offer a transfer meal at all times while classes are in session. It pisses me off when I can't eat a late breakfast or lunch and the Fucking chart wells staff says well if you would lead a normal life you would eat at normal times. I am NOT getting a meal plan next year if we have chart wells, I will pack my own lunch and bring it in.
- Also, the milk is never filled when I attend breakfast or dinner.
- Also, to be allowed to bring our coats in the winter, that's ridiculous.
- Also, when there is something that I really want, like the beef brisket, I can only get two small slices of meat at a time. The proportion compared to what you get with other meals is frustrating.
- Always have a sign up in front of food that contains nuts.
- And more nutritional information
- Another thing is that they really don't serve anything "good for you" they have nutritional facts on some side salad items, but usually it's just fried food that they serve.
- Another thing would be to have staff stop eating when they are setting food out and to make sure they are always wearing gloves.
- As well, more posted nutrition sheets.
- **AT THE HEALTHY DINING SECTION - THEY ALWAYS GIVE MEN A BIGGER SERVING SIZE THAN WOMEN!**
- Be more careful about labeling available foods. "Chef's Choice" doesn't give me any idea what is in the item, and this becomes a problem with food allergies like shellfish.
- Being able to get a bigger serving of something in stead of having to up and wait in line again. Takes too much time, we are in college we can eat more then what a first grader can eat.
- Being able to wear coats into the cafeteria. Speed up service.
- Better food and cleaner
- Better labeling of foods like locally grown, vegetarian, etc.
- Better service
- Better washing of eating utensils and of plates and bowls.
- Busy times should have 2 people always to check the students into riverside commons, swiping cards for meals.
- **COLOR CODE THE CONTAINERS THE FORKS/SPOONS/KNIVES ARE IN!**
- Do not discriminate based on sex or size when serving food.
- Educated employees; ones who know what is in the food and can be helpful.
- Faster lines because of short duration between classes.
- Faster servers
- Faster service during the busy times
- Faster Service during the noon hour
- Faster Service when you are waiting in line for food. It seems like everyone goes to lunch at once and there are lots of long lines.

- Faster Service, less congestion during lunch.
- Faster service/shorter lines
- Find a way to shorten lines during lunch times.
- Food is given in servings.
- Friendlier service.
- Friendly Staff. Cleanliness.
- Get rid of cracked glasses
- Get rid of the foods that no one eats: if you have a 50-student line for corn dogs and nobody is picking up the Cajun vegetable mix, START ANOTHER CORN DOG LINE.
- Girl at pizza counter NICER!
- Give More Chicken Wings! Not Just Two or Three
- Give more food if someone asks instead of only giving 5 tater tots, we are not children and it is all you can eat!
- Giving us what we ask for not saying no we can't
- Have a weekly meal schedule,
- Have more than just one steam table of each item on the home-style line. That line is always so long and I always just skip over it just because I don't have time to wait in line
- Have more than one person staffed at la trattoria
- Having people make the sandwiches again instead of the sandwich bar.
- I also am disgusted with the service MWF at noon. There is always a rush at that time and it seems that nothing is ever ready. Efficiency really needs to become a priority. Some people don't have much time to eat and obviously for many, noon is the only time to eat lunch.
- I also think that student's should be able to get as big as a serving as they please and not have to go up for more or be told that they can't have any more of a certain type of food. We pay to eat what we want and how much of whatever we want, that's not the job of staff.
- I also want to see that food is actually made and not having to switch out the pans every 5 seconds so it goes faster
- I also would like to have less of a food limit on items. Also for example you ask for more fries either A the people do give you like one more fry or B they say that they are not allowed. I know that if I can eat that amount then I should be able to get more of that food. It gets to be ridiculous.
- I don't always trust the cubbies, would it be possible to bring in out personal bags (purses).
- I don't really like the casseroles. I never know what's in them and they don't look very appetizing.
- I know it is hard, but when I pick up dishes at riverside and they are dirty, I begin to lose my appetite.
- I think that some of the foods that have long lines needs to be watched a little more so if they're getting low or empty they can be refilled faster so people aren't waiting around to eat.
- I think that staff need to be more prompt in filling the food bins up
- I think there should be some way that you can have two lines for the main hot lunch of the day. The Hot lunch is on the left side of the back wall... the right side should be the same food. I would rather have two lines for the same thing and take away the other option offered. It would allow the line to be smaller and more people would eat it since they wouldn't have to wait in line so long.
- I think we let people in during the rush times too fast and that is why the main kitchen gets backed up and we wait forever. Also, the milk runs out very quickly during the rush and does not get replaced fast enough, I don't like to drink soda very often so I prefer juices and milk
- I would appreciate it if we were allowed to wear our coats into the dining area.
- I would like definite rules on what is acceptable to wear in riverside commons

- I would like there to be menus offered as to what will be served each meal.
- I would like there to be more chicken, and a sign of what the food is by the table that displays the food that each line is serving. That way you don't have to wait till you get to the front of a line to see what type of meat is being served.
- I would like to be able to go through one of the lines in the buffet style eating without the people working there limiting me on the amount I can get.
- I would like to see less of the cooking itself because of the manner and bluntness of the cooks in displaying the not-so-appetizing parts of the cooking.
- I would like to see self-serve for more of the meals, like it was at Rodli. To be honest, it takes too long to get through the lines at lunch when you have only one hour in between classes to eat. I think it would go faster and people would be able to take what they want because we are paying for all you can eat.
- I would like to see the 'dress code' go away. I understand that people are stealing, then it seems to me that instead of putting whole pies out on the table, put them individually on plates, have more staff standing in front of food options, and have someone watching kids leave the dining hall. I wore a zip up sweatshirt and had to take it off and was very cold and it really made me want to do transfer daily. Also, I would like to see staff swiping cards be a bit friendlier, my boyfriend (who does not go here) went down to get a meal and he had recently had surgery on his knee and sat down right behind the woman swiping cards and she was screaming at him to get out, it was very rude and made me wonder who the student was, we went to Burger King.
- I would like to see the lunch servers in a better mood
- I would really like to see better service
- I would really prefer if you made a list of the foods served and specify if they are gluten free, dairy free, ext. especially gluten free! Some days I just have salad because I don't know what is in the food. If you had a food allergy stand, that would really help me, or at least a published list of the food being cooked that day and a list of which foods were free of what allergies. That is the only reason why I am freaky about my food; other than that, I wouldn't change a thing, and if I didn't have food allergies, I wouldn't care what was in my food. But food allergies are growing in America, and I am sure I am not the only person wishing they knew every ingredient on their plate.
 - If somebody post an idea for what to do at Riverside Commons on the dry erase board that is not able to be done; post your reasoning as to why, so we don't feel like we are being ignored. For example, you could place your response maybe by each cash register so everybody can see the request along with why it is not able to be done.
- If the people could be served faster that would be nice.
- In the mornings or at brunch on the weekends, have more than one person at the main food line, because that always seems to be the longest. Because once that one person needs to refill something or get more of something, everyone in line gets mad and more hungry! More people working at the busier times!
- It takes much too long.
- Just keep everything stocked milk, lettuce, parmesan cheese
- Label the salad on the deli (i.e. tuna salad, chicken salad, etc.) nobody will eat it if they can't tell what it is.
- Label the seating areas, so it is easier to find friends when you call them.
- Larger servings on the meats at dinner
- Less lines
- Less self-serve options. They always have longer lines because everyone goes so slow.

- Less stupid advertising. There is no point to advertising one's own location inside the location. No one cares that you can make a sandwich in the riverside commons.
- Less waiting time in lines
- Let people take seconds, right away, don't make them eat and go back.
- Let us judge how much we can eat.
- Letting us take as much food as we want since we are paying so much to eat anyways
- Lines also get long, and when you're in a hurry in between classes it's hard to be patient and make the time to eat. Convenience tells me to either not eat or grab something like chips and a soda at the C-Store because I know I will make it to class on time.
- Made to order items that can be done quickly, lines are already a little long.
- Make sure everything is stocked, whether it be food or spoons. I always see rice at every station, so this does not provide variety. Vegetarian meals are not offered.
- Make sure there is always silver wear available, I have been there at times there have not been forks.
- Menu posted online
- More attention to beverage island (stocking, cleaning).
- More effective lines so lines move faster. Something so the milk comes out faster so you don't have to wait in line as long.
- More efficiency during peak lunch hours. At noon the place is so packed and lines so long. It seems like there aren't enough people working there.
- More efficient student movement through the food lines and a cleaner eating environment (under the tables specifically).
- More forks, they always seem to be out of forks.
- More help in the mornings, I hate having to scrape the ketchup or syrup containers
- More meat and bigger portions!
- More options for people with food allergies, I was told to just deal with it and find food that I can eat which is not a lot especially since it is not said what is in them, even the menu I was given with the meals on it and the food I can eat does no good because the menu is not followed
- More serve-yourself so there is less waiting for someone to come serve the less popular menu items.
- More staff, so the workers aren't over whelmed
- Move faster, if it is all you can eat...then make it all you can eat!!!!
- No rationed food, getting only 5 tater tots isn't enough when the meals are supposed to be all you can eat.
- Not having to wait 10 minutes for Becky to wonder back to swipe my card.
- Notify us if there is meat in the omelets, I have gotten ham and cheese omelets that were labeled cheese only, and was not told there was ham in it. Ham makes me very ill, and I was not able to eat for the rest of that day even though I only took one bite.
- Nutrition info for all foods, not just a few.
- Nutritional information - I want to know what I'm eating.
- Nutritional information posted
- On line menu
- PLEASE OFFER MAYO NOT JUST MIRACLE WHIP FOR THE SANDWICHES AND LABEL THINGS PROPERLY
- Please stop making things with peanuts and peanut butter or label them EVERYTIME I can't tell you how many times I have accidentally eaten peanuts in the commons and suffered a serious allergic reaction.

- Print out a monthly menu and have it available at the register
- Put out nutrition information for most if not everything
- Put up what's for the meal outside before entering, because if I don't like what's being served I'll go somewhere else instead of wasting a meal on something I don't like.
- Serve ourselves. You are often limited to how much food you get when you know you could eat more than that, but then you are stuck getting back in the long lines. It would be faster too. The whole food system at riverside commons is unpractical.
- Service wise, keeping clean forks available and milk in stock.
- Service: Seems understaffed in evenings and on the weekends.
- Shorter lines, faster service
- Shorter wait for food during lunch
- Silverware/Beverages: Silverware is frequently dirty and even unavailable (forks). Beverages run out fast, and often aren't refilled promptly.
- Smaller portion sizes put on plates (if people want more they can ask or go up for seconds), and nutrition information at every stand or at least on a handout of some sort.
- Some servers can be very sexist--serving smaller portions to females than males. This should definitely stop!
- The dishes have been very dirty most of the time with residue left on them after being washed. I think things could be looked after better than they are being looked at this present time.
- The employees seem to think that you only need the amount they want to give you even though you tell them that you are just going to come back up and get more.
- The food has no flavor. I would prefer there to be A LOT more flavor to my food. Also I would like to be able to go and eat, without them running out of the food I wish to eat. This happens frequently and there is no excuse for that.
- The lines need to be shorter at noon. It's no surprise that there will a bunch of students coming. I waited nearly 20 minutes from when I got in line to when I sat down. If there's one thing college don't have, it's time.
- The lines to go much quicker
- There is, or hasn't been a lot of effort in labeling the nutritional values or if the product contains nuts.
- Things that made Rodli better - you could get in/out in 15 minutes, you could find your friends easily, there was better lighting, the food was predictable - but good!
- This dinning arrangement is about one year old. I would like to see Riverside Commons able to handle the crowd of students it sees during a busy meal time. I feel that we as students should not have to wait fifteen minutes for food. This causes us to rush and that is not healthy. This can be solved by splitting up the crowd. This would include more transfer options. If it is mandatory on campus for most of the students to have a meal plan then why are there no lunch transfers besides the convenience store?
- Trust the customers (let us wear sweatshirts)
- Try and shorten the lines for the favorite option.
- Update the news feed on the TVs regularly so we are not getting news from the start of the month at the end of the month
- Variety of healthy options and maybe allow an appropriate amount for those such as student athletes because a lot of the time the lines are extremely long and the food that is given isn't as much as needed to satisfy someone who has been working out for hours for college athletics.
- We should be able to bring out coats in to the dinning area and our bags. If someone takes some food, oh well. There are plenty of times that we don't eat in the UC and that food not eaten can

compensate or the loss. Other wise the University should be responsible for stolen coats, bags and their contents.

- WE SHOULD BE ABLE TO GET MORE THAN ONE SCOOP AT THE HEALTHY DINING SECTION.
- We should have bags for the carry-outs.
- What is on the display for what is being served to actually be served.
- When the "regulars" are not working, say on certain evenings, things around self serve facilities get pretty messy.
- When we (the students) break something or are doing something wrong, let us know. Put signs up letting the population know what is going on. For example I just found out we've gone through 4 or 5 waffle makers this semester because people ruin them. One was gone for a week, but we didn't know why. Let us know that it's our fault that it's gone and why. Otherwise we don't know why things are the way that they are and figure you just forgot to bring it out or something. Put signs up or let us know what's being done because of our behavior, so we can try and help you guys by trying to stop it ourselves!!
- You can make a sandwich anywhere. Perhaps advertise for things that matter to the clientele, things like current events, or even the news.

Meal Plan Structure (124 references)

- More Transfer options (4x)
- "Roll-over" meals would be helpful. If I happen to have an extra meal one week that I don't use, it should transfer to the next week.
- A different food provider
- A new company coming in to make the food.
- Also having the transfer's options more available over the weekend. It is hard to work and find a meal because the main dinning hall is closed and then the other transfer options are closed!
- Also I'm paying close to a \$1000 of my own money only to stand in line for 10 to 15 minutes to receive a small portion of food and when I have asked for more I feel like Oliver Twist and have been denied. I feel this is unfair because I pay a base price that is supposed to cover what and how much I want to eat. If there is going to be portion control you should charge us per item that we want to eat.
- Also, when there is something that I really want, like the beef brisket, I can only get two small slices of meat at a time. The proportion compared to what you get with other meals is frustrating.
- And I would like to see more transfer options during the day for lunch when people have to eat on the run in order to make it to class. And being able to use as many meals you want at a time.
- Better meal plan options
- Better transfer options
- Better transfer options with more food
- Breakfast that starts before lunchtime on the weekends
- Change in plans (flex-people should be able to use even without flex), Use meals as many times during dining period
- Change the breakfast hours to end at 10:00 instead of 9:30.
- Chartwells needs to be dropped from this school! The food tastes like shit!!!! I tell people not to go to this school because the food is so horrible. It is stupid that we are force feed this crap because we have to pay for a damn meal plan. This food is a waste of money! I just ate the food and feel sick. We need food Like Iowa State! Or at least food that you don't have to hit the toilet 10 minutes after eating!!!!!!!!!! THANK YOU.

- Cheaper food and better tasting
- Cheaper, better food
- Dinner to be open later-I work sometimes till 7:30 so then I'm stuck getting a transfer which I do not prefer over Riverside Commons
- Don't care the food sucks hardcore and this will be the last semester that I am forced to pay for something that I use at max 7 times a week. I prefer to cook my own meals because I can cook unlike Riverside. The food actually makes me physically ill once a month.
- Either a complete re-haul of food options or the replacement of the meal plan altogether.
- Expanded times on Friday nights. I work until 6:30. I would rather eat a good meal in the commons, rather than the Freddy c-store.
- Extended timings
- Flexibility in using my meal plan. If I miss breakfast, why can I not go for lunch twice, e.g. at 11:00 and at 2:00 p.m.?
- GET CHARTWELLS OUT OF THERE!
- Get rid of Chartwells and new transfer options
- Get rid of Chartwells other campuses have great food, who's serving them?
- Get Rid of Chartwells. I'm sure many improvements will be made by doing that alone
- Have a transfer meal option during the noon hour as well as in the evening
- Have Chartwells back!
- Have guest meals included in your meal plan.
- Have lunch options during breakfast
- Having it open longer at night
- I don't have any other changes for riverside commons but it would be nice if transfer options could be done during lunch at Mondo Subs
- I think if we don't use all of our meals in a week we should be able to use them on our guests so they don't go to waste.
- I think it would be nice if you could roll over your meals and bonus points. Like if you cannot eat all your meals in a week, let the left-over ones be added on to the next week. Bonus points, just add them to the next semester. That would be very nice.
- I think there should be more meal plan options. It's not fair that the 19 meals a week plan is only a little bit higher in price than the other few meal options. It's not likely that students are going to eat 19 meals a week there should be lower priced meal options!!!
- I usually don't eat a lot so the paying for all you can eat is a waste for me. Maybe introduce a special meal plan for one plate at a reduced price for people with lesser appetites?
- I work off campus, and the times I can eat don't coincide with the meal options they provide. I would like to see more transfer options that cater to students' schedules.
- I would also like Coyote Jack's and Mondo Subs to have a lunch transfer option.
- I would also like to see if unused meals can either be turned into bonus or be used later because I have paid for them yet if I miss one I am wasting my money on a meal I'll never get to eat-this happens to me more than twice a week due to work or class or other conflicts.
- I would also like to see longer dining hours on the weekends. I think that dinner should go until at least 8 on weekends, and brunch should also go later, 2 would a good time.
- I would just like to see something more along the lines of what Freddy's used to be with the transfer set as a dollar amount, not a specific food.
- I would like better food, I think we pay enough and don't get what we deserve in return. The cooks try to get too fancy; I just want simple and good food.

- I would like higher quality food; even if it costs a couple dollars more per meal. The food in riverside commons is not good at all. I would rather pay more money for good food, than only pay \$5 for the crappy food in Riverside commons. I don't care if it's Chinese or Mexican, I just want the food in there to actually taste good. I can never satisfy my appetite because I get sick of the food I'm eating after a couple bites.
- I would like it more to go though!
- I would like more transfer options available for Mama's and the sub place.
- I would like there to be an opportunity for us as students to have cold food in between the big meals. So keep the dinning open. I have a weird schedule that doesn't allow me time to sit down and eat all the time so the times I could it is closed.
- I would like to get what I pay for, and not eat trash almost every day.
- I would like to have more transfer options at all meal times not just dinner! I hate having to wait in line and only having two places to eat for lunch (either in riverside commons or the C store).
- I would like to see lunch transfers at Mondo Subs.
- I would like to see meal plan rolled over to bonus points if we don't use all of the meals at the end of the week.
- I would like to see more options available for transfer from the restaurants. Perhaps a meal combo system that works with transfer.
- I would like to see the space in between the Lunch and Dinner times to be less. That is usually the only time I can eat. I wouldn't mind the cooks and preparers to switch out the meals one by one when they are ready, but as long as there is at least some food offered during that time, like sandwiches we can make ourselves etc.
- I would like to see the transfer option back at the C-Store of what it used to be at Freddy's where you could use the transfer amount to buy soda, sandwich, and other a la carte items.
- I would like to see the UC and Riverside open for all meal times. Please take into consideration being open on Holidays when international students may still be on campus.
- I would very much like to see a lunch transfer option in Coyote Jack's, Mondo Subs, or Mama Leone's. Even if it's something specific (like it used to be at Blimpie's), I think it would be very helpful for those of us who prefer to taking our food back to our dorms/apartments rather than sitting in. Sure, we have the upstairs for transfers, but it would be nice to have some downstairs. Maybe just two days a week or something, even
- It is too expensive!!! The price of my meal plan is very high, and I never eat the amount of food that I pay for.
- It would also be nice if there was a place that would make what I wanted to eat and not just a transfer option. Freddy's breakfast back would be great
- It would be nice if breakfast ended at 10am and lunch start at 11am
- Larger portions allowed for the served food, allow students to take food out with them after we've eaten, we already pay for it, larger portions and selections available for transfer meals. Better selections for late night transfer.
- Later hours on weekends for dinner
- Later hours. It's hard to make the times that it's open when you are involved in athletics or other organizations.
- Long hours of operation
- Longer dining hours on Friday night.
- Longer hours of operation or options to eat later on weekends and some week nights.
- Make coyote jacks included on the meal plan transfer
- Make it so that it's not the only place that can be a transfer during lunch

- Make subs transferable
- Make three meals available on the weekends at Riverside. This is one of the main reasons I don't stay most weekends.
- Maybe stay open an hour later
- meal plan options, you should have x amount of meals per semester and use them throughout the term in stead of a set x amount of meals per week
- Meal plan with no bonus points... I would like to pay for what I want to eat.
- More food at the transfer
- More made-to-order meals.
- More meal transfer options.
- More options for transfer meals. More places with transfer for breakfast, lunch, and dinner.
- More options for transfers outside of Riverside commons
- More places that offer transfers for lunch. I mostly just eat lunch on my meal plan and with my busy schedule of 18 credits I hardly have time to sit down and eat. It would be nice to not just on have the some exact options for lunch everyday at the C store.
- More transfer hours during lunch, and better foods.
- More transfer options at all times of the day.
- More transfer options at lunch because I have to wait too long in riverside because it's so packed.
- More transfer options during lunch
- More transfer options during the day. Example: make transfer choices for lunch at coyote jacks. And also more variety to the transfer choices. Not just one choice where you have to have this if you want to transfer.
- More transfer options outside of the Riverside Commons would be nice, too.
- My flex plan never works when I need to use it!
- New provider of food service.
- NO MEAL PLAN REQUIRED IT IS NOT COST EFFECTIVE FOR ME BECAUSE I NEVER EAT THERE I PAY AN DONT EAT IT IS UNFAIR I WASTE MY MONEY ON FOOD I DO NOT EAT
- No rationed food, getting only 5 tater tots isn't enough when the meals are supposed to be all you can eat.
- No Required Meal Plans
- Not as much money-who honestly needs all you can eat?
- Not have to make it a transfer meal. it should be included in meal plan
- Not that it matters any more but I think it really sucks that you make people buy meal plans. it is such a waste of my money
- Offer a dinner transfer meal option from 6-7 at the c-store
- Offer more than breakfast on Saturday and Sunday mornings; also, offer possibly an early bird menu served for about two hours early on Saturday and Sunday mornings (I work before 10:30 and would prefer to use my meal plans in order to be more resourceful with my money).
- Offer more transfer options and better hours at the retail restaurants!!
- On Saturday and Sunday I would like to see more selection available and longer hours. Also longer hours at night for those of use who usually eat after 7:30 pm
- Open longer hours
- Other than that, it'd be nice if it was open later.
- Pay As you Go option

- Provide a discount for those who take food-to-go because I don't take as much food as I could if I were to eat in the dining area
- Provide the cheeseburgers that you provide at the falcon store for transfer.
- Remain open until 2 p.m. on weekends
- Should be able to eat at the other "restaurants" as well or have the transfer constant
- That on campus students have the option of having the meal plan or not.
- The cost could be a little lower than it is now.
- The meal plan is terrible
- The way you pay for your food. It should be set up like stout they have an amazing food set up. I almost transferred there just because of their food options.
- There is not alternative for a student not using their meal transfer like there used to be with Freddy's. One cannot just buy like a bottle of water and a snack to keep for later if they don't use one of their meals. This is ridiculous. We get no compensation for meals that go unused if we eat off campus.
- There needs to be more transfer options if they expect the dining venues besides Riverside commons to be used to their potential and not be wasted.
- **THERE SHOULD BE MORE TRANSFER OPTIONS!**
- There should be transfer hours during lunch as well. I would actually go there in that case. I have only gone once. Have Coyote Jack's open at supper, because we can already get pizza and pasta in the commons.
- This dining arrangement is about one year old. I would like to see Riverside Commons able to handle the crowd of students it sees during a busy meal time. I feel that we as students should not have to wait fifteen minutes for food. This causes us to rush and that is not healthy. This can be solved by splitting up the crowd. This would include more transfer options. If it is mandatory on campus for most of the students to have a meal plan then why are there no lunch transfers besides the convenience store?
- This is for the other dining venues, not Riverside, but I think the C-Store should transfer a dollar amount like Freddy's used to. Not everyone always wants an entree, side and beverage.
- This year I was also angered about the prices of the meal plans. There was not much of a difference in price between the 10 and 14 meal plans. I signed up for the 14 meal plan just in case I happen to eat every day twice since there's only a five dollar difference when in reality I only eat 7 meals on campus. There needs to be a better middle in price. Not all of us are getting help when it comes to paying for school. I also don't understand why all of the retail places can't have transfer all day. That way if I wanted to eat with my friends who don't have a plan, I don't have to pay out of pocket. I want to get the most out of the money I'm spending and right now I feel like I am throwing a lot of it away
- Times different. Breakfast till 11am
- Transfer at coyote jacks.
- Transfer meals at Coyote Jacks.
- Transfer meals for other venues such as subs and mama mias should be available 8 am to 11 pm
- Transfers during the lunch hour
- We pay a lot of money for meal plans and it does not show especially on the weekends.
- We should NOT have to pay full-price for a meal, when lines are closed and food is not available there.
- When you get a meal to go, you should be able to take home more than an entree. If you were eating there, you would be allowed a lot more, so it makes no sense that just because you are getting it to go that you can't have the same amount.

Food Preparation (144 references)

- Hotter food (2x)
- Less deep fried food (2x)
- No over cooked pasta (2x)
- Also don't let food sit in grease and under food lamps, don't use as many preservatives.
- Also, don't put olives, peppers and/or celery in all of the casseroles. It turns me away from them.
- Also, it would be preferred if the baked potatoes would be a little more cooked.
- Also, Ketchup dispensers rather than the way we currently have it.
- Although improving, the temperature of the food needs to be improved.
- Be able to get warm food.
- Better cooked noodles at the Trattoria. They are normally over or undercooked and not very good and often very greasy
- Better tasting food and more spices that we can add to our food
- Breakfast to be served hot NOT cold!
- By the time I get to my seat, the food is already cold. I would prefer the food to be warmer when it is served if at all possible.
- Colder cottage cheese, hot food
- Consistently hot food. Less use of peppers, mushrooms, and onions.
- Cook the chicken all the way
- Cook the rice all the way through. Put more meat in the spaghetti sauce.
- Cut the pieces of beef in the soup smaller, nobody wants to chew on a hunk of meat in their soup, try cutting them at least half the size.
- Do not use so much herb in different dishes
- Don't be afraid to season the food. its so plan and has no touch its like eating a little flavored cardboard
- Don't put mushrooms in everything
- Fewer onions, peppers and tomatoes in the spaghetti sauce!
- Flavor! That may not seem specific, but nothing has any flavor! And also, sometimes the food is cold.
- Food is sometimes to wet/soggy.
- Food needs more flavor. everything tends to blend together, also appearance of the food is really bland
- Food needs to be served hotter it is often cold or barely warm.
- Food should be warmer
- Food that doesn't taste so processed and warmed-over.
- Food that is still warm
- Food that stays warm when it's supposed to be warm.
- Fruits should be cold.
- Get a microwave or keep ALL of your food hot. Usually the food I want isn't hot. It looses its appeal and I lose my appetite.
- Gilled fish, or baked so it isn't drowning in grease.
- Have the food actually be hot/warm.
- Hot food the entire time not just when they first put it out. Don't have mushrooms in everything. Especially since if you push your fork into the mushroom and it bends the fork and doesn't go thru the mushroom. That's just gross. I want mushrooms only if I have steak. Not in my peas. Not in my sauces. Not in my gravy. Make it a side thing.

- Hot Food!!
- Hot food, especially at brunch.
- Hotter meals basically turn up the wells and heating lamps... by the time we are seated 2-4 minutes after receiving food, it's cold already...
- I also think that the coffee needs to be stronger, it is very watery.
- I don't like how some foods are made only spicy. Like the chicken sandwiches are way too spicy for me to eat and I'd prefer plain. Also, at the rare times there are non-spicy offered it isn't the same ingredients.
- I don't think that they need to mix and match so many different tastes for one entree. Keep it simple. Stick to the basics.
- I hate that the broccoli is only the stems! There are never any tasty tops!
- I think a microwave might be handy
- I want cheesy broccoli soup to be available. Many of the soups are very spicy.
- I want my food to be hot not lukewarm/cold
- I wish that the dishes were microwave safe, because often my food isn't very hot when I get it.
- I would also like the food to be hotter overall, it is usually only lukewarm.
- I would also like to the food not be dripping with liquid whatever it may be grease or juice when being served if possible.
- I would enjoy a larger selection and if at all possible make it taste like it wasn't made as quick as possible.
- I would like my food to still be hot by the time I sit down to eat it.
- I would like my food to still be hot when I go to sit down. I would also like the salad toppings not to be served when they are still frozen. Don't fry something just because it would be easier and faster.
- I would like the pizza to be made on something other than pita bread, and with more tomato sauce.
- I would like there to be no onions or peppers in my food. can have onions and peppers at the salad bar for the people that want them
- I would like to see a lot of things happen! In the morning it would be awesome if I could get a COOKED fried egg, too many times have I received an under cooked egg were the white part of the egg is still liquidy.
- I would like to see less of the cooking itself because of the manner and bluntness of the cooks in displaying the not-so-appetizing parts of the cooking.
- I would like to see more baked or grilled foods, like chicken and pork, instead of the fried foods.
- I would like to see that when you offer vegetables that there are just straight vegetables instead of mixing them...e.g. peas and mushrooms do not mix.
- I would like to see the sunflower seeds moved so they are not directly by the bacon bits because currently the bacon bits are being spilt into the sunflower seeds.
- I would like to see their food cooked completely
- I would not try and mix a bunch of stuff together in all the dishes, or put out all the toppings and people can pick what they want on them, instead of already having it mixed in.
- I would suggest turning up the heat on the serving pans because I sometimes get cold food because I cannot eat at the beginning everyday where the food is the warmest
- I'm not sure how to fix this but here is one of the biggest complaints I have and so do many others. If you go to eat right at 4pm when Riverside opens the food is fine, but if you go at 5pm or later, the food is no longer appetizing in taste, texture, or appearance.

- It would also be nice if the food was warm enough so that by the time we got back to our seats it would still be warm.
- It would be nice to have hot food. For example, the pizza is always cold and tastes like it has been sitting out for hours.
- It's also hard to eat food down there when you're sitting next to a couple of people who bit into a RAW CHICKEN BREAST! That is very unprofessional to let such a thing be sent out to the student body. We were told that the chicken's temperature was at 220, and that it was just the thick part that wasn't done! Well anybody in the right sense of mind knows to check the chicken in the middle of the breast or at its thickest part! So clearly one of the cooks didn't do their job and is just having a cover up, because many people could have gotten extremely sick from that!
- Larger omelets for breakfast
- Less fried food- more grilled
- Less grease and healthier options. different recipes
- Less grilled items would be healthier and more tasty
- Let the ice cream machine run longer too. Sometimes when there's not ice cream in the machine, the workers do bother to fill it up. Even if there's only 30 minutes left of dinner or lunch, there should always be ice cream.
- Made to order breakfast. The breakfast is COLD and SOGGY.
- Made to order food would be great for this campus' dining.
- Make sure salad bar vegetables (lettuce, broccoli, carrots) are properly washed without any bad (rotted, dirty, bruised) one left in
- Make sure that all food served is hot and not lukewarm.
- Make sure that your chicken is cooked all of the way through, I had one that was not cooked through and it was really gross.
- Make sure the meat is not over or under cooked.
- Maybe have a little more variety as far as food choices, and also have everything be "made to order" because sometimes when I get my food, it has been sitting there for a while and is not as enjoyable.
- Microwaves available as the food is often cold. I also think it would be nice to be able to make your own toasted sandwich.
- More color in the food, as in more wide variety of vegetables like peppers, celery, carrots, etc, NOT OVER COOKED!
- More effort into the dishes, it seems as though the flavors are either bland or overpowering. The food is stale, burnt, or otherwise unappetizing more often than not.
- More flavoring in the food, a lot of it is very bland. Also, a lot of the food is over cooked.
- More hot food
- More sauce on the pizza.
- More seasoning in foods. Less fried foods
- More seasoning on foods.
- More variety and better cooked food.
- Most of the food I ma excited to eat like some of the Chinese stir fries and also the chicken sandwich and they were both really spicy. If things could be toned down that would be great!
- New serving utensils when new bakery items are put out
- No under cooked chicken
- Not making simple traditional food so "fancy". As in when there was chicken noodle soup it barely tasted like it.
- Not overcooked noodles

- Not so many fried foods, like French fries and fried meats.
- Not so spicy. have a choice between plain and spicy
- Not using Styrofoam and/or non-biodegradable material for "to-go" meals, food packaging, and food preparation/storage, more local foods, organic food
- Offer more vegetarian options, one a meal does not cut it. The Wok is an easy place to do it. Any time stir fry is offered, keep the meat out. It is made on the spot so if more meat is needed, it can be made up.
- Pasta is ALWAYS cooked to long and so it is mushy
- Prepare the food better, if you don't want to eat it neither do I.
- Proper cooking of food
- Put a microwave in
- **PUT GROUND BEEF IN THE SPAGHETTI SAUCE. USE A SPAGHETTI SAUCE THAT TASTES LIKE PREGO.**
- **REAL MEAT** that tastes good and is cooked right
- Rice be done.
- Scrambled eggs offered at other times than breakfast. Less fried foods. Marinara sauce always available. Healthier choices. More fruit options. Baked or grilled fish-no breading!
- Sometimes the food is cold which is a bummer.
- Stop adding mushrooms to every menu item (especially the spaghetti sauce).
- Stop frying all of the "home style" foods
- Stop serving that tomato soup that is obviously made with spaghetti sauce.
- Supply a pasta sauce that has meat but **NOT** mushrooms; the two are not **REQUIRED** to be in a sauce together, yet there is no middle-ground option.
- Taco meat is too sloppy looking, should be a little drier
- Temperature of food, and the drink machines should be the right temperature and have soda in them. Right now the milk is on average 45 everyday, and the soda dispensers are out of soda.
- The casseroles always seem to be a thrown together of what I can find with a random assortment of heavy spices, heated and then served.
- The food be warmer
- The food could be cooked more on the spot than cooked beforehand and put away for a while.
- The food could be warmer, or get plates that can go in a microwave and have one available to students.
- The food **DOES NOT** stay hot for very long
- The food has no flavor. I would prefer there to be **A LOT** more flavor to my food. Also I would like to be able to go and eat, without them running out of the food I wish to eat. This happens frequently and there is no excuse for that.
- The food is never very hot.
- The food is often cold and without flavor
- The food is often cold or uncooked, which I find very annoying when looking forward to a good meal.
- The food tends to be cold during non "rush" periods. They should check temps of food more often.
- The hot food items not being cold
- The pasta is always cold when I come to eat it. is there anyway to keep it warm
- The soup can be over-seasoned. The food is cold or lukewarm when I get it, I would prefer it to be warmer.

- The spaghetti sauce is over seasoned. I like Italian but I tend to get stomachaches from the spices.
- The stir fry should be a made to order type bar. People are willing to wait a few extra minutes for food that is personalized for them. If the pre made stir fry contains one item that somebody doesn't like, they will choose not to have it.
- The vegetables are often overcooked in the home-style line. I like my vegetables closer to being uncooked (onions and peppers mainly)
- Their soups not so watered down
- There should be warm food when it is not just made. I have never had eggs at brunch that were warm they are always cold.
- Things like ketchup and mayonnaise should be in a dispenser or packets, not out in the open. that's not clean or healthy
- To make sure that the food is not cold at breakfast. I go to have eggs and they are always cold.
- To make sure that the food is warm because sometimes it is almost cold the time I sit down at the table.
- To not have everything fried or super greasy.
- Try covering the food so flies won't just sit on them.
- Use olive oil vs. butter in some dishes i.e.: potatoes.
- Use onion powder more in place of a portion of chopped form. Use hamburger meat not that garbage that is currently being used. it is sad that other schools like Stout has much better food than River Falls and the same company is running the food at both places.
- Warm breakfast
- Warm food: often cold from sitting out too long
- We need more healthy options...but that does not just mean adding more tofu to the menu! It means preparing foods in a healthy way, without dousing them in oil.
- When they make hot dishes, they need to pick different spices to put in them.
- When you serve burgers, have slices of cheese right next to it so we can add cheese right away.
- You get no cheese in your omelets.

Dining Facility Issues (115 references)

- Better lighting (2x)
- A better control of lines. It gets confusing sometimes because two lines will get mixed up so you really don't know what you are in line for.
- A faster way of getting through the line. It takes too long to get food.
- A lot of people have been noticing when we pick up the plates and bowls there is food still left on them due to not washing the dishes well!! it's really disgusting
- A Microwave Somewhere In The Cafe
- A microwave somewhere.
- A microwave
- A way to make lines go faster
- Allow people who have transfers to eat with those who do not.
- Allow warm gear to be worn to dine: it is often chilly at Riverside Commons.
- Also better music instead of the "elevator" type music to play at dining times.
- Also it gets really congested in the dining hall. Not sure if that is fixable.
- Also you need to have better lighting in there because on some evenings it gets dark in there and you can barely see your food.
- Also, Ketchup dispensers rather than the way we currently have it.

- Also, the lighting is very dim in the commons. More lighting would be helpful.
- At lunch time find out how to make the line flow more quickly.
- Be able you use a microwave or some other device that would heat my food. Doing this would allow me to make my own food option if I don't prefer what is being offered that day. that was one of the things I miss about Rodli food court
- Better lighting fixtures.
- Better lighting in some areas.
- Better lighting in the dining area.
- Better lighting in the dining room area. It's really dark in certain places especially at night when there's little light coming in from outside.
- Better lighting, faster service
- Better lighting, I like to see my food.
- Better toaster.
- BRING BACK A REAL MICROWAVE - or provide microwave safe dishes by the microwave.
- BRING BACK RODLI! Lots of options with a microwave and a usable toaster!
- Bring back the conveyor belt toaster thing, and fine people for messing with it
- BRING BACK THE STIR FRY - figure out how to ventilate properly because everyone loved the stir fry.
 - Can you put that bottom rack of tray return things back in?
- Cleaner around Salad Bar by the dressings.
- Clocks put in each section.
- Cups that aren't chipped
- During days when a particular entree is very popular, serve it at the main kitchen and at the wok (i.e. days with hamburgers, hot dogs so that the line isn't a 15 minute wait)
- Faster lines, more clocks
- Faster Service, less congestion during lunch.
- For the main dish of the meal (the Kitchen) there should be two lines (two spots) for the food so that it doesn't take forever to get that food.
- Get a microwave or keep ALL of your food hot. Usually the food I want isn't hot. It loses its appeal and I lose my appetite.
- Get more forks!!!!!!!!!!!!
- Get your silverware right away when you enter. People are leaving, getting drinks, getting deserts, and visiting by the silverware causing traffic problems. The system at Rodli with silverware at entrance worked fairly well.
- Have faster lines, maybe self-serve like it was at Rodli.
- Have shorter lines
- Having a toaster and waffle maker. Always seems to be broken.
- I also would like to have more water dispensers so that I don't have to wait in line to fill up on water.
- I don't like leaving my backpack and coat outside, but I understand why it is important.
- I never liked the conveyor belt toaster; I'd prefer pop-up toasters!
- I think a microwave might be handy
- I think all of the televisions in the Dining area should be used for Access TV. Honestly, those TVs show pointless things right now.
- I think that you should change all the locations instead of just the two everyday.
- I want to be able to wear my coat in there.

- I want to see less lines in general
- I wish that the dishes were microwave safe, because often my food isn't very hot when I get it.
- I would like the addition of straws to the cafe
- I would like the process to move faster, getting through the lines etc.
- I would like there to be a microwave available for use. I like to melt cheese on my food, or warm up my food if needed.
- I would like there to be more light in the middle sections next to the drinks because it is so dark in there I can't really see.
- I would like to be able to keep my jacket/sweatshirt on when I eat. It gets cold in there!
- I would like to see a microwave, for heating breakfast pastries.
- I would like to see a restroom added inside Riverside Dining Commons. Some students have to go to the restroom during or shortly after eating breakfast, lunch, or dinner, and if they decide to go, they are forced to leave Riverside Commons and not allowed back in. I would also like more temperature control.
- I would like to see cleaner plates, bowls, cups, and silverware (no food residues left on items).
- If you don't want people wearing sweatshirts or hoodies in the commons then make the temperature more comfortable and explain to them why the temp is the way it is.
- Increase the lighting. At some tables it's really dark and when I'm adding salt it's difficult to see how much, if any, is coming out.
- It gets crowded in Riverside when it is busy and it is hard to get through to get anywhere. If there was a way to control the crowd so you could still walk through
- Keep all of the stations open for every meal; this will help with congestion for weekend brunch.
- Keep River Side open all day, not everyone's classes allow them to eat when it's open. It would help avoid lines.
- Less stupid advertising. There is no point to advertising one's own location inside the location. No one cares that you can make a sandwich in the riverside commons.
- Lights at night. Hard to see in some areas.
- Lines at certain times of the day get ridiculous
- Lines: Too long. Have more venues transfer at lunch to have shorter lines.
- Make more options, therefore, shorter lines.
- Make straws available
- Make the setup like it used to be in Rodli commons
- Maybe change up the music; I am not really a fan of the weather channel music.
- Maybe spread things out so there isn't just one big line and a couple smaller one's
- Microwavable dishware
- Microwaves available as the food is often cold. I also think it would be nice to be able to make your own toasted sandwich.
- Microwaves put in.
- Modern music instead of smooth jazz
- More big-group round table seating
- More clocks around the dining area
- More lighting - it is too dark, especially at night.
- More lighting also, it is very dark in some places at night.
- More lighting!!!
- More lighting, it seems really dark in some eating areas maybe move the some of the food or drinks to another area because it gets so congested by the milk and cereal and deserts

- More Lighting, it's too dark. More effective and efficient space, while waiting in lines, getting drinks or silverware etc.
- More lighting. The service counters are so scattered and it is hard to tell which counter serves what type of food because there are no labels, that or they are too small to see.
- More people serving so it goes quicker. Better lighting by the tall tables
- More seating
- More seating for rushes
- More silverware
- Move the lines faster; it is too cramped trying to move around at major dining times.
- Music change from jazz to maybe 93x or ks95, or cool 108. Clocks would be nice.
- No more smooth jazz over the intercom
- Not sure if a change can be made about this, but it seems to get quite crowded sometimes.
- Not using Styrofoam and/or non-biodegradable material for "to-go" meals, food packaging, and food preparation/storage, more local foods, organic food
- Open Rodli back up so there won't be so many damn lines.
- PLEASE - FIGURE OUT A NEW ARRANGEMENT FOR SILVERWARE AND CUPS - trafficking is a big deal, people are running into each other all the time.
- Put fries outside of main entree, it takes forever to wait for them
- Put some sports on the TV'S instead of pictures of food. We have 10 HDTV'S why not use them.
- Serve ourselves. You are often limited to how much food you get when you know you could eat more than that, but then you are stuck getting back in the long lines. It would be faster too. The whole food system at riverside commons is unpractical.
- Shorter lines
- Speed of lines greatly increased
- That there be more lighting in some of the spots where you sit that aren't by a window
- That you wouldn't have to take off your jackets and sweat shirts just to go get a bit to eat.
- The building isn't even a year old yet, and the floor in River Side has to be duck taped down, that's sad!
- The food could be warmer, or get plates that can go in a microwave and have one available to students.
- The lighting is terrible
- The lines are WAY too long. I thought that having two dining places was way more efficient than riverside
- The lines need to be shorter at noon. It's no surprise that there will a bunch of students coming. I waited nearly 20 minutes from when I got in line to when I sat down. If there's one thing college don't have, it's time.
- The televisions should also be playing CNN, The weather Channel, Sports, or something that is generally interesting. We do not need to see photos of where we are and of what we are doing. We could just open our eyes to see that.
- There need to be microwaves and microwavable dishes.
- This dinning arrangement is about one year old. I would like to see Riverside Commons able to handle the crowd of students it sees during a busy meal time. I feel that we as students should not have to wait fifteen minutes for food. This causes us to rush and that is not healthy. This can be solved by splitting up the crowd. This would include more transfer options. If it is mandatory on campus for most of the students to have a meal plan then why are there no lunch transfers besides the convenience store?
- To have TVs have actual stuff on it, like the news

- Toaster that works
- Where silverware is picked up. Now, it creates a bottleneck
- You can make a sandwich anywhere. Perhaps advertise for things that matter to the clientele, things like current events, or even the news.

Miscellaneous (55 references)

- None/Nothing (10x)
- N/A (3x)
- I don't know/I don't know of anything I would change (2x)
- A WHOLE NEW FOOD CONTRACT WITH A DIFFERENT COMPANY! This food is pathetic. I could count on one hand the times that I could have walked away satisfied with the food that I ate at lunch or supper. It just happened to be when all of those other professors were down at the bottom of the UC for some convention. I have lost 6 pounds since being here and it can't be blamed that I'm a picky eater, because I'll eat anything and everything. But when I came here, I was told to look out for the food because it looks good but tastes horrid! They were right! It's also hard to eat food down there when you're sitting next to a couple of people who bit into a RAW CHICKEN BREAST! That is very unprofessional to let such a thing be sent out to the student body.
- At this moment nothing really seems wrong with the dining services at the riverside commons.
- Bags into the store
- Commons.
- Don't run out of so much stuff
- Everything pretty much
- Everything the food gives me a belly ache
- Get rid of Chart wells and get someone in here who is good.
- Get rid of Chartwells and new transfer options
- I am very satisfied with the dining services at Riverside Commons.
- I can't think of any important changes.
- I can't think of any.
- I can't think of anything I would like to see changed.
- I don't know specifically
- I have many complaints and I can't help but notice them.
- I like everything as of now.
- I love it! The food is great I would like it more to go though!
- I love kindergarten meals!!
- I really like the setup they have now.
- I really like the to go box option at riverside. I just used it for the first time the other day and loved it. it provides options for people who are in a hurry, but at the same time, it isn't the greasy stuff that is available in the c-store
- I would have someone besides Chartwells operating it.
- I would like to see a spot in the commons that is similar to what Freddy's was. I enjoyed getting breakfast there in the morning fall semester last year!
- I would like to see an area similar to Rodli was. I would like to be able to rely on having burgers and fries to fall back on if nothing else looked good.
- I would like to see more food eaten rather than being wasted when I walk out of Riverside.
- I would like to see more food that is grown on campus. I think that being an agriculture school, we should be more self-sustainable- fruits, vegetables, meats, etc.

- I would like to see one of the main lines being either fish or a non-meat food during Lent for the large group of Christians on campus that abstain from meat during that time.
- I would like to see the menu online before I choose to go eat at Riverside
- I would like to see the option of eating outside when it's warm w/out having to get a to-go box.
- I'm not quite sure
- Keep the radio at a neutral station like LiteFM or KS95, not smooth jazz.
- More like Rodli (side closer to csh)
- Never been to Riverside Commons
- No changes
- No Chartwells! Get food that looks decent and isn't dry!
- Nothing I like the food the way it is!
- Nothing really, keep up the good work
- Other than that everything seems to run pretty smoothly at Riverside Commons. Thank you!
- Straws, nutritional information right at the table or where they serve it
- Thank you for all you hard work, though!
- Thanks.
- Unsure
- Were told that the chicken's temperature was at 220, and that it was just the thick part that wasn't done! Well anybody in the right sense of mind knows to check the chicken in the middle of the breast or at its thickest part! So clearly one of the cooks didn't do their job and is just having a cover up, because many people could have gotten extremely sick from that! Also from what I hear from everyone, the spaghetti sauces taste horrible also. But they eat it everyday because they have nothing else to eat that is decent down there. People can only eat cereal so often before they get sick of it! We're also paying way too much to walk away hungry and unsatisfied at the UC or any other spot down there.

Question 12 - Home State - 'Other' Responses (22 total responses)

- | | | |
|------------------|----------------------------|----------------|
| • Illinois (4x) | • China | • New Jersey |
| • Mexico (2x) | • Fukuoka, Japan | • North Dakota |
| • Alaska | • Germany | • PA |
| • Both WI and MN | • Gui zhou Province, China | • Rhode Island |
| • California | • Michigan | • South Dakota |
| • Canada | • Nebraska | • Utah |