



Making every day a better day

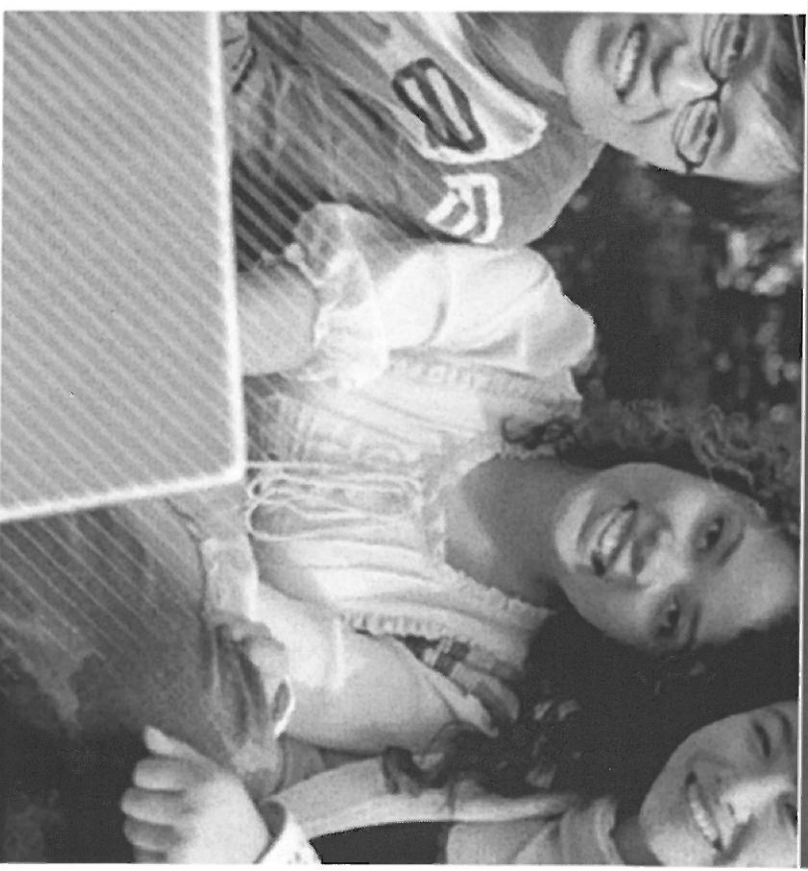
Customer Satisfaction Survey
Results For
University of Mary Washington
Fall 2011



Survey Process for Fall 2011

sodexo*

- All surveys were conducted electronically for Fall 2011.
- This year's results reflect segmented survey responses for Retail Operations (Eagle's Nest, Underground & Market) resulting in a 71% increase in the total number of responses over Fall 2010.
- This is the first year collecting data for the Underground and the Market.
- Survey responses for Seacobeck also reflect a 22% increase in the number of responses over Fall 2010 from 189 to 231.
- Responses reflect the percentage of customers that rated each category Good to Excellent on a 5-point scale.



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Research reimagined



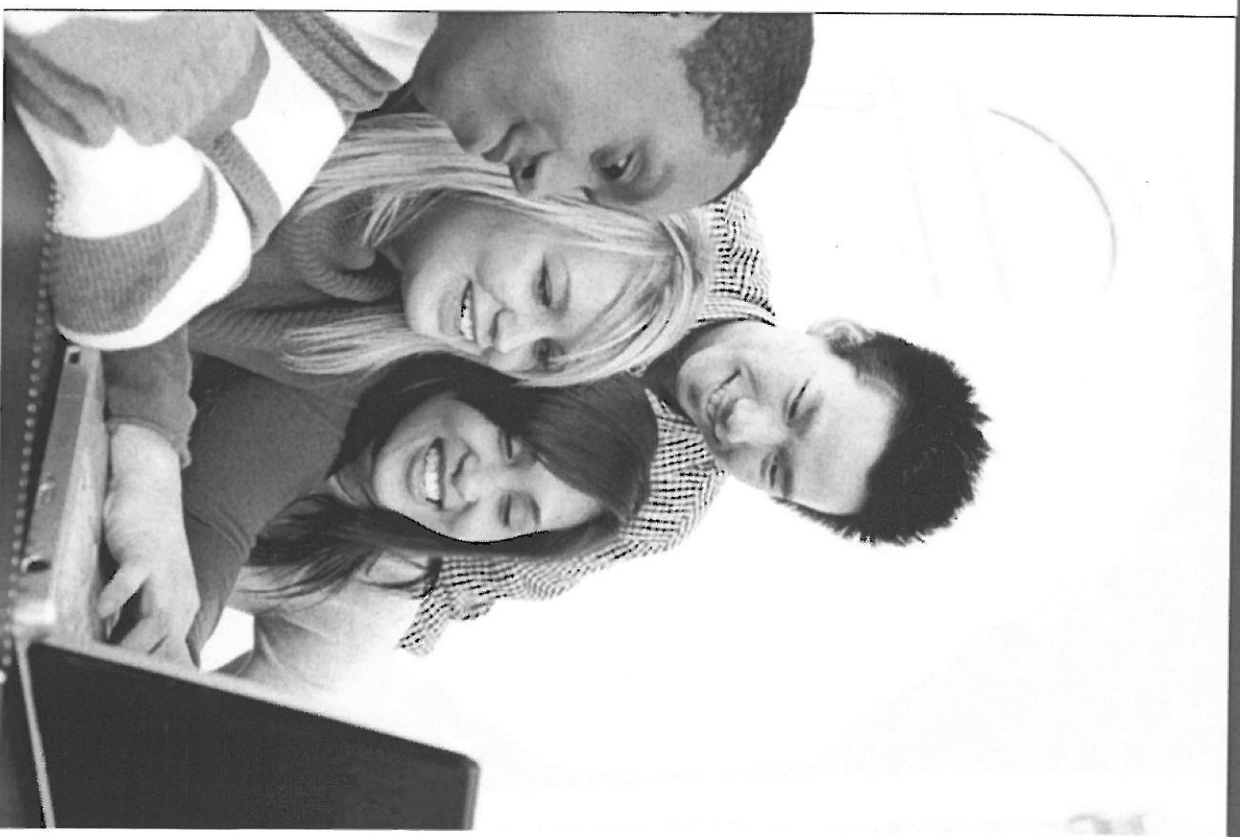
What Customers are Rating in the Survey



- Overall Satisfaction with Experience at Dining Location
- Dining Atmosphere
- Customer Service
- Quality of Food
- Menu



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Customer Survey Results For Seacobeck Dining Hall (231 Responses)



Fall 2011

Fall 2010

**Overall Satisfaction with
Dining Experience**

84%

86%

Dining Atmosphere

91%

92%

Customer Service

94%

96%

Quality of Food

80%

80%

Menu

77%

79%



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Customer Survey Results For Eagle's Nest (167 Respondents)



Fall 2011

Fall 2010

**Overall Satisfaction with
Dining Experience**

77%

70%

Dining Atmosphere

85%

82%

Customer Service

83%

86%

Quality of Food

83%

65%

Menu

67%

64%



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Customer Survey Results For Underground (79 Respondents)



Fall 2011

**Overall Satisfaction with
Dining Experience**

87%

Dining Atmosphere

92%

Customer Service

61%

Quality of Food

85%

Menu

73%

Customer Survey Results For Market (70 Respondents)



Fall 2011

**Overall Satisfaction with
Dining Experience**

76%

Dining Atmosphere

83%

Customer Service

83%

Quality of Food

73%

Menu

67%

ATTACHMENT J. 1

Campus Dining Survey

Fall 2011

Data Conducted Electronically by Dining Services

Responses:

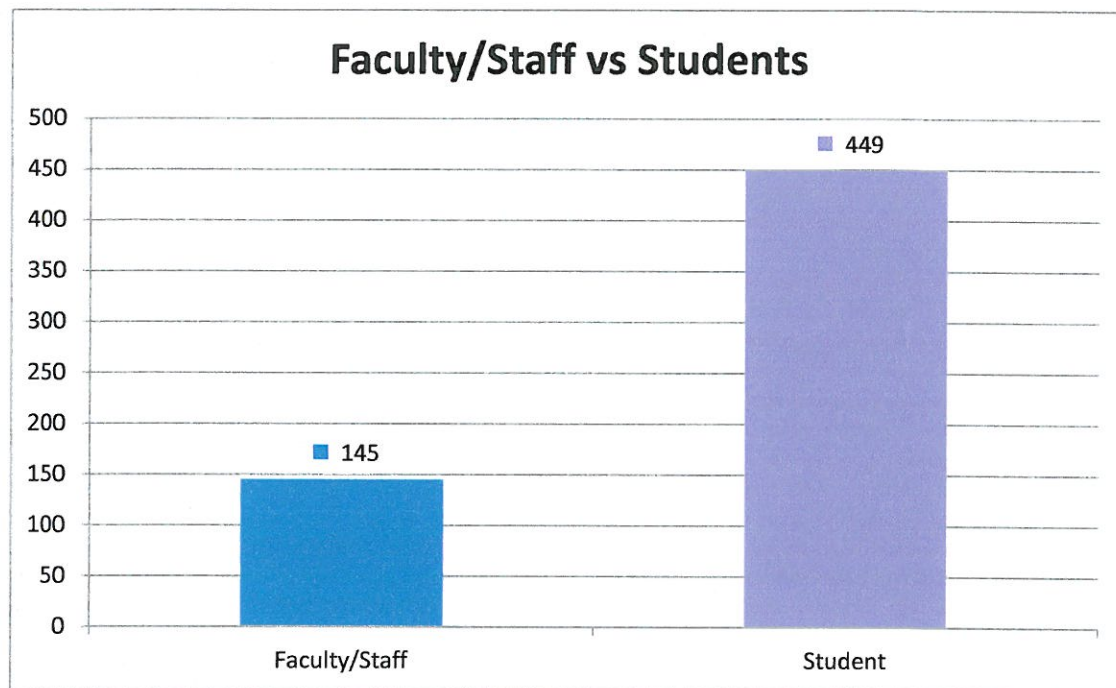
	Fall 2011	Fall 2010
Seacobeck (231 Responses)		
Overall Satisfaction with Dining Experience	84%	86%
Dining Atmosphere	91%	92%
Customer Services	94%	96%
Quality of Food	80%	80%
Menu	77%	79%
Eagle's Nest (167 Responses)		
Overall Satisfaction with Dining Experience	77%	70%
Dining Atmosphere	85%	82%
Customer Services	83%	86%
Quality of Food	83%	65%
Menu	67%	64%
Underground (79 Responses)		
Overall Satisfaction with Dining Experience	87%	not previously surveyed
Dining Atmosphere	92%	
Customer Services	61%	
Quality of Food	85%	
Menu	73%	
The Market (70 Responses)		
Overall Satisfaction with Dining Experience	76%	not previously surveyed

Dining Atmosphere	83%
Customer Services	83%
Quality of Food	73%
Menu	67%

Q1. Are you a student or faculty/staff member?

Student or Faculty/Staff Member?

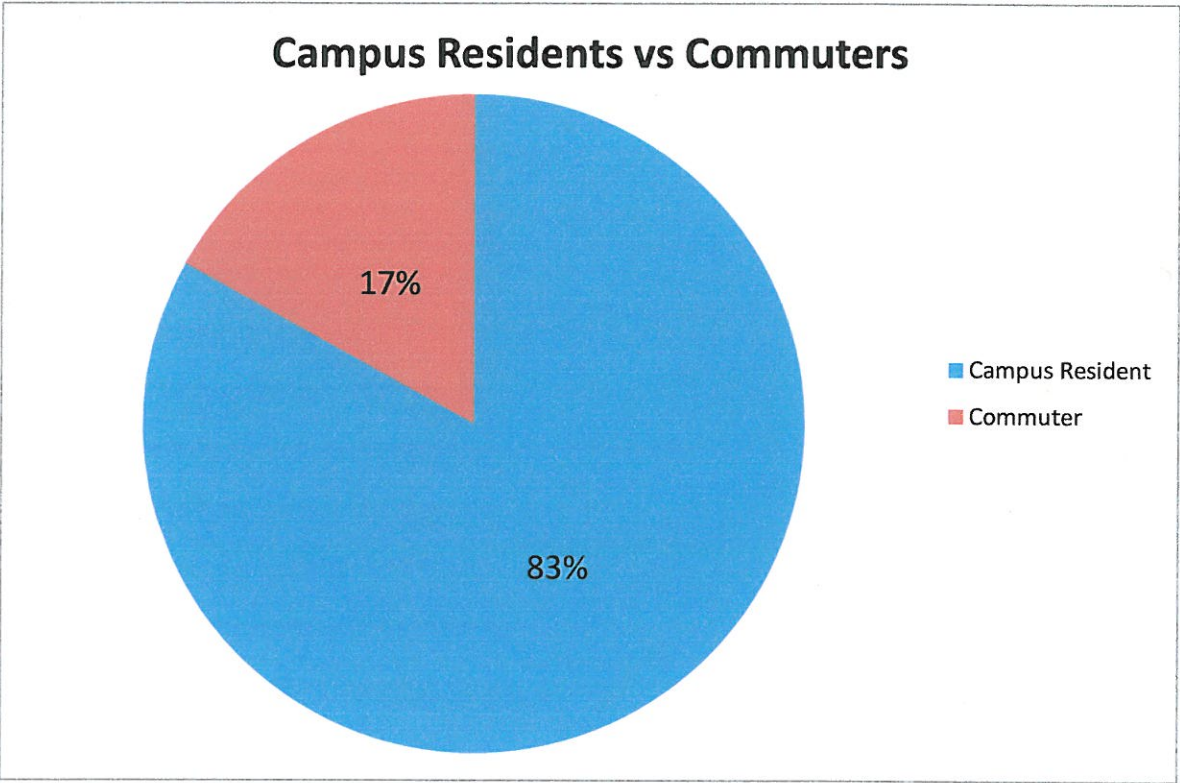
Faculty/Staff	145
Student	449
Grand Total	594



Q2. Do you commute or reside on campus?

Commuter or Campus Resident?

Campus Resident	373
Commuter	76
Grand Total	449



Q3. What is your current educational level?

What is your current educational level?	# of Students
Freshman	135
Sophomore	117
Junior	109
Senior	81
Graduate	3
: Second year Transfer (Sophomore/Junior)	1
: 5th year	1
: 5th year Senior	1
: Just graduated, but still taking classes	1
Grand Total	449

Q9. Rank your favorite eating location on campus. (Rank 1 is your most favorite and Rank 5 is your least

Rank	Count of Seacobeck
1	157
2	101
3	81
4	65
5	45
Grand Total	449

Rank	Count of Eagle's Nest
1	91
2	114
3	113
4	72
5	59
Grand Total	449

Rank	Count of Underground/Naturally Woodstock
1	97
2	92
3	94
4	93
5	73
Grand Total	449

Rank	Count of Stacks/Market (in Washroom)
1	86
2	120
3	111
4	99
5	33
Grand Total	449

Rank	Count of Jazzman's (in Simpson Library)
1	18
2	22
3	50
4	120
5	239
Grand Total	449

Dining Area	Rank				
	1	2	3	4	5
Seacobeck	157	101	81	65	45
Eagle's Nest	91	114	113	72	59
Underground/Naturally Woodstock	97	92	94	93	73
Stacks/Market (in Washroom)	86	120	111	99	33
Jazzman's (in Simpson Library)	18	22	50	120	239

Q10. Rank your favorite dining room in Seacobeck. (Rank 1 is your most favorite and Rank 3 is your least

Rank **Count of Washington Diner (grill)**

1	198
2	155
3	96
Grand Total	449

Rank **Count of Southmarket**

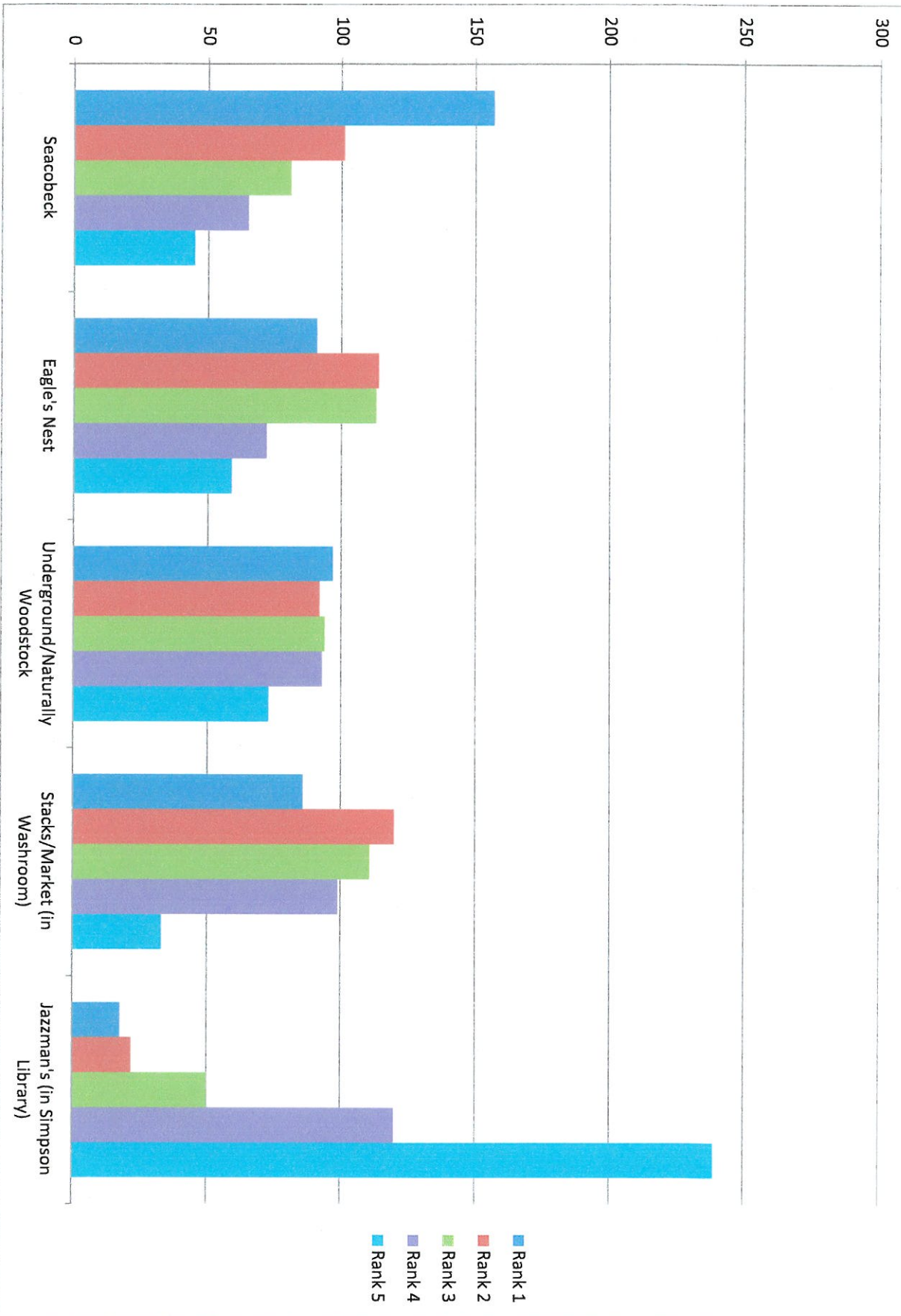
1	94
2	154
3	201
Grand Total	449

Rank **Count of Bistro**

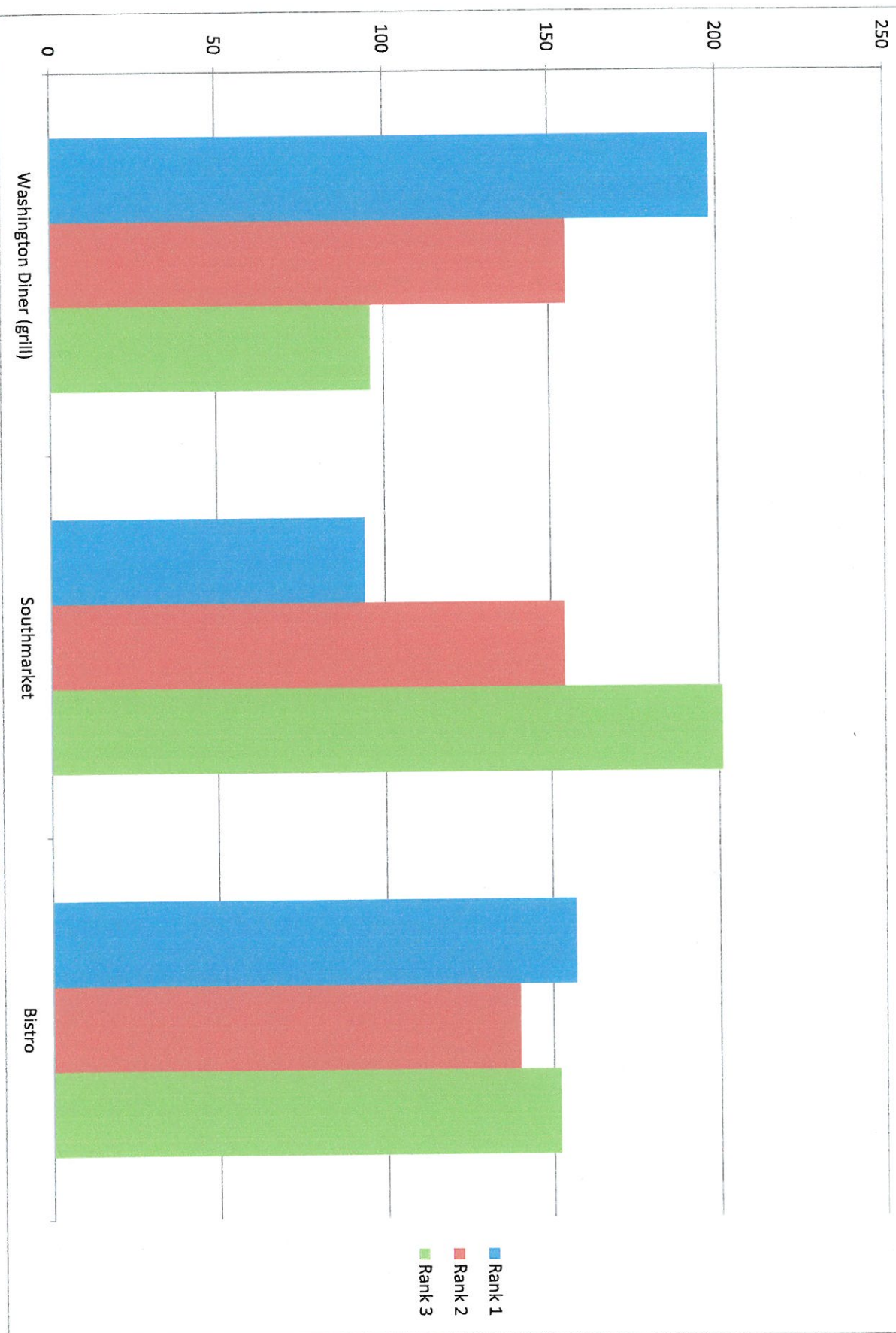
1	157
2	140
3	152
Grand Total	449

Dining Area	Rank		
	1	2	3
Washington Diner (grill)	198	155	96
Southmarket	94	154	201
Bistro	157	140	152

Student Dining Location Rank



Secobeck Dining Rank



Q20. Rank your favorite eating location on campus. (Rank 1 is your most favorite and Rank 5 is your least favorite)

Rank	Count of Seacobeck
1	119
2	9
3	10
5	7
Total	145

Rank	Count of Eagle's Nest
1	8
2	59
3	43
4	21
5	14
Total	145

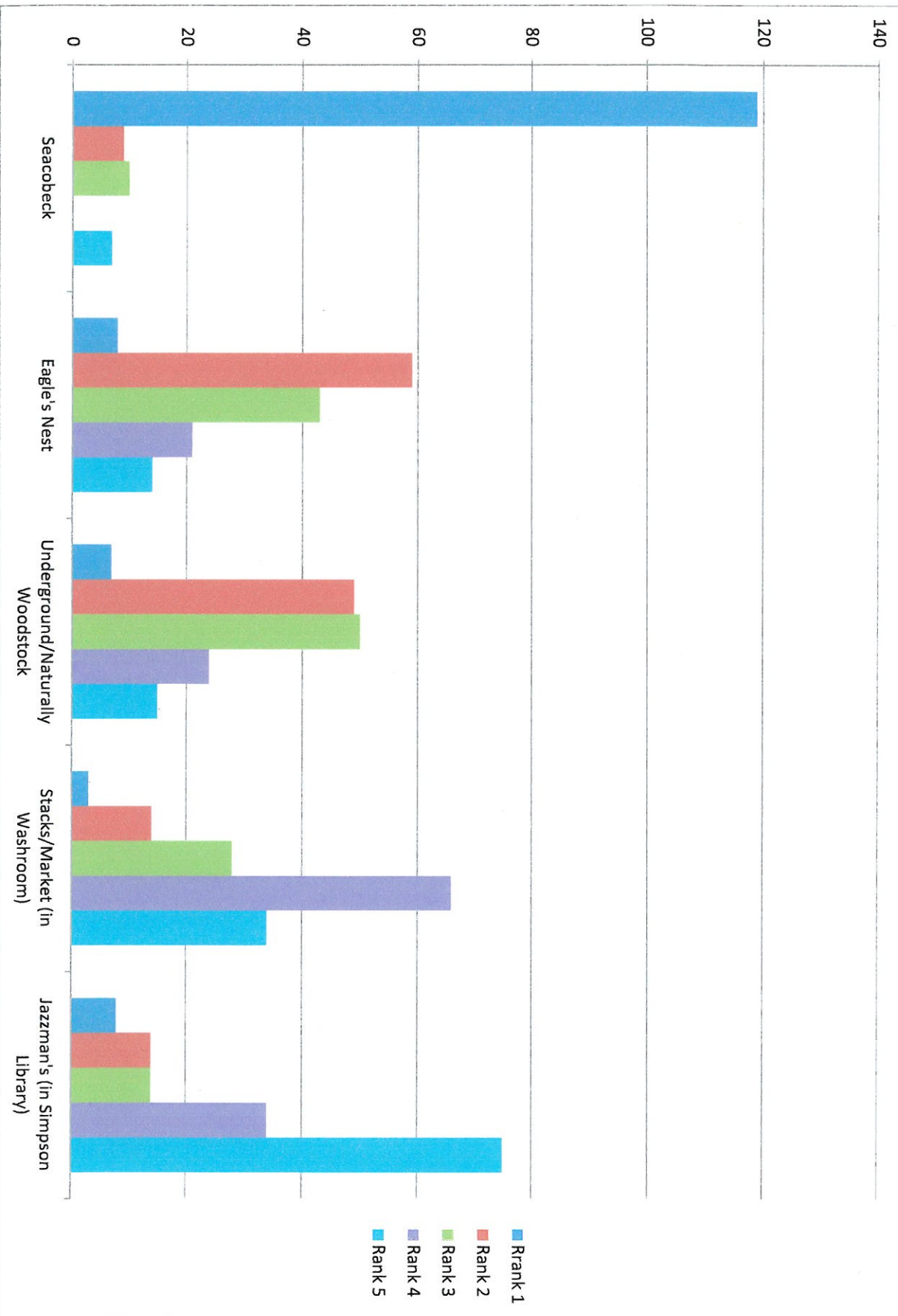
Rank	Count of Underground/Naturally Woodstock
1	7
2	49
3	50
4	24
5	15
Total	145

Rank	Count of Stacks/Market (in Washroom)
1	3
2	14
3	28
4	66
5	34
Total	145

Rank	Count of Jazzman's (in Simpson Library)
1	8
2	14
3	14
4	34
5	75
Total	145

	Rank				
Dining Area	1	2	3	4	5
Seacobeck	119	9	10	0	7
Eagle's Nest	8	59	43	21	14
Underground/Naturally Woodstock	7	49	50	24	15
Stacks/Market (in Washroom)	3	14	28	66	34
Jazzman's (in Simpson Library)	8	14	14	34	75

Faculty/Staff Dining Location Rank



Q15. Please describe elements of the current university dining program that you think should be preserved?
Great variety of food to choose from. . Friendly staff in dining hall.
The huge variety of choices in Seacobeck. Sandwich shops.
I don't utilize any of the campus dining programs. Sorry I can't be of more help.
I love all the vegetarian options, keep them coming! It is great to see at least 50% of the food options are vegetarian.
Separate dining area for faculty/staff Price
Faculty/Staff diningLow Cost without sacrificing variety or quality.
Faculty-Staff dining room, various venues with various cuisines in Seaco, The Underground.
All self serve stations. Offering choices for carnivores, herbivores and omnivores.Cheerful people.
Food available for faculty and students on ALL campuses.
I like the buffet style, and esp. the price. The hours are good for most staff/faculty. I like the H2O drink products. The action stations are usually pretty good (esp. risotto, stir-frys, etc.).
Faculty and Staff Dining Room lunch. It is excellent. Good variety, tasty food, freindly and accomodating staff.
Faculty staff dining
Inexpensive Fac/Staff dining.
Good customer service, good-tasting food, healthy/vegetarian options, sustainability/environmental commitment.
I love the flavored water and the salad bar. I also like that there are not any trays, as this saves water and is in line with sustainability.
Faculty dining, something like Eagle's nest w/quick sandwich and snack options, fresh "action station" options.
The carving/special station should remain.
A faculty and staffing dining hall.
People that work the rotating shifts can get food at the the Eagles Nest for the "Lunch" rate during their night shift. They also get the "lunch" rate when working day shift on the weekends. Other wise us rotating shift workers could only use this benifit five time in the month.
There has been a recent boost in vegetarian options and I think the students really appreciate that. I know many who are fans of the Wild Mushroom station (and Calvin too). -
Overall Sodexo can provide excellent service and meals for special occassions. They do provide a variety of options in the different dinning rooms. From the standpoint of faculty/staff dining there is no-where in town that one could get a comprable lunch for the price.
The variety and dining options that are available
I like the aspect of so many choices per day.
Have not been a fan of Sodexo so I do not have much to say.
I enjoy the Faculty Dining Room. The station where food is prepared fresh is a great option to keep, as well as the salad bar with more pre-made salads if possible. I like the dessert bar as well.
I can only reference the Faculty/ Staff dining. Extremely good value and convenient.
Variety of foods available each day and each week. Chicken wings desserts
The faculty-staff dining room should definitely stay . . . I like the vegetarian options that have been introduced. The salad bar is wonderful and hopefully that will continue. I also like the "action station" in the F-S dining room.
Preserve the number of choices and the price charged to employees. Keep the vegan choices and the large variety of vegetables and fruits.
Seperate dining area for faculty/staff

Q15. Please describe elements of the current university dining program that you think should be preserved?
variety of foods; reasonable prices
Faculty Staff Dining Room, sushi, action stations
faculty/staff dining room
Fac/Staff Dining Hall
Having options for both buffet and a la carte meals, as well as formal and casual dining. - The affordable price of the Faculty/Staff Dining Hall
The price for a faculty/staff member to eat and the environment
EXCELLENT food service staff who should be earning quite a bit more than they do.
Faculty dining room, reduced price lunches
Multiple locations.
dedicated faculty dining room, table linens, china and cutlery salad station
Faculty/Staff Dining services for lunch
Having a separate dining room for the faculty and staff is a great community builder and morale booster. It should definitely be preserved. The \$4 lunch in this economy is a great deal for us too!
Faculty Staff Dining room
take cash/eagleone/credit card
The \$2.10 soup with pita chips at the underground in Lee Hall! It makes for a very affordable lunch and way for me to meet with students. Also, the vegan and vegetarian options are very important.
fac/staff \$4 lunch
Ability to use Eagle One card, free meal monthly if you use direct transfer to Eagle One, low cost of lunch meal with a variety of food choice.
Separate Faculty Staff dining hall - Like the 'preparation stations', but not always the option Wings and sundaes Fridays Salad Option - can't go wrong there Eagle's Nest selection for food on the run
Discount price for faculty/staff.
Faculty Staff Dining Room
Not much to preserve other than still deliver, and one contact person for site.
The faculty dining hall as separate. Tray-less meals. Ability to pay in cash.
All the options
Reduced rates for faculty/staff.
THERE MUST REMAIN A FACULTY DINING HALL, SUBSIDIZED. This is key for faculty interaction, as well as morale and cohesion. More business gets done in the faculty dining hall than in many meetings.
The atmosphere is wonderful and should be maintained. The friendly service of the servers. The cleanliness of the hall.
* price * variety
Don't have any.
Faculty/staff dining room Vegetarian/vegan options
subsidy for faculty dining room. \$4.00 lunch is a nice feature I very much appreciate
Variety at lunch Price for faculty Individual Chef Station
Quality of catering
For faculty: the "upscale" food but also the basics (salad bar). Access to the students' food options.
Salad bar with fresh vegetables Vegan vegetables Plain meats (roasts) Fresh fruit
The faculty staff dining hall is pretty much the last good thing we've got around here. The great variety of the meals across the student side

Q15. Please describe elements of the current university dining program that you think should be preserved?

The calm and quiet and removal from students most of the time of the faculty dining hall. I love my students, I just don't want to be 'on show' all the time as I would when they are around me. The dining service has recently tried hard to label foods 'vegetarian' or 'vegan'. I am vegetarian, I eat eggs, milk and cheese, but no fish or meat. I do appreciate the attempt; but a lot of the time it is wrong (pasta with sausage labeled vegetarian... broccoli with butter labeled vegan....) - so that needs to be preserved but improved!! Price is phenomenal and otherwise I wouldn't go so often - okay if price increases, but then structure may also need to alter from buffet style all you can eat...

The Faculty/Staff Dining Room is essential to collegiality among the faculty as well as a welcome haven from academic duties. Please keep it. The low price for faculty/staff is also important. The wide variety of dining options for students is also desirable--I like the different 'looks' to the student dining halls.

I think another vendor should be procured.

meals in seacobeck fac/staff dining room food cart/grill on campus walk take out options at eagles nest and underground

Catering and Faculty/Staff dining are excellent.

A faculty/staff dining room is essential and must be preserved.

Faculty staff dining room and economical rate special events for students during the year flexibility for students to use meal swipe at Nest and Underground

Faculty Staff dining room serving lunch: Variety of choices, including healthy choices, vegan and vegetarian, salad bar, soups. I am not familiar with student provided meals, except during the summer when I occasionally will have lunch in the dining hall.

The price should remain the same. The variety of foods is excellent. (Salad bar should remain along with the full meal choices.) Desserts are wonderful! Like the vegetarian emphasis.

Faculty/staff dining room and reasonable fees

Pricing Hours

Seasonal meals and special "feast days"

I like the variety in Seacobeck, Each room having it own distinctive style. The specials are a big hit, thanksgiving, exam breaks etc...

Cost and quality

Faculty-Staff Dining; special dinners and events for students; student dining committee

low cost; variety; ease of use when arranging catering for events.

I eat in the Faculty/Staff dining hall for lunch during the week and I think this should be preserve.

variety presentation friendly helpful staff

I like Sedexo. Please renew your contract with them. Do not go with Chartwells, they are awful!

I enjoy the formal dining experience for faculty and staff

I have had lunches at Seacobeck for years. I am a regular. The food is good, the staff is friendly, and I think they do a top-notch job.

variety of menu helpful, cheerful staff

Faculty staff dining room

hot station in faculty dining room. in fact, having a dedicated faculty dining room at all should be preserved.

I like the risotto station in the faculty dining room. The chef there is excellent.

faculty prices + dessert

I like having a buffet in the faculty/staff dining room.

Q15. Please describe elements of the current university dining program that you think should be preserved?
Faculty dining room Coffee in the library
The faculty-staff dining room must be preserved.
The variety of food served, the effort to support healthy choices and the faculty/staff dining hall.
Faculty/Staff Dining Affordable meals
Courteous and always prompt service.
Retain a faculty/staff dining area
I don't utilize the dining hall much being off campus. But the affordability and ambience should be preserved.
Faculty/Staff lunch room Reduced rate for Fac/Staff -- wonderful benefit for employees
A good value for UMW employees. Ease of accessibility. Variety of foods offered.
The variety of menu available for students, faculty and staff The pricing is right. Keep it up.
Eagle's Nest offerings
healthy food (i.e. the availability of non industrially processed food), engagement towards environmentally friendly practices
faculty/staff dining hall (Seacobeck) is an important social space
I don't think there is really anything that dining services is doing now that should be preserved, but if there was one thing I would say the buffet style dining for students.
reduced rate for meals, fresh items like the salad bar and fruit. I think that the food is fine for institutional food.
Faculty staff dining room - both the dedicated space and the reduced price lunches. Also, lately there have been some really good mixed vegetable options.
I like the wide variety of food. This is the best thing. The more the better! However, while I know costs are trying to be controlled, it feels like chicken every day. I think a carving station is great, but only for a quality meat. Potato pancakes or a Caesar salad do not work. Make something creative every day! In the faculty area, there should be a few more items, such as two or three meats. The salad and fruit bar is good, but should be expanded and some items rotated. When you change foods up for the day, that usually is a good thing and people love variety, not the same old thing. Lots of different options!
The faculty dining hall is a very pleasant, calm place in which to eat. The meal is affordable, and I appreciate this opportunity to spend time with my colleagues. I would like faculty dining to remain largely unchanged.
The staff are on the whole very friendly, courteous, and quick. The food isn't bad either. Students complain, but I honestly don't know why -- I think it's yummy!
Faculty/Staff Dining Room Salad Bar Dessert Bar Variety of food options
Fac/Staff dining hall at affordable prices.
I really appreciate and enjoy the Faculty/Staff dining facility. It's a great gathering space and I have more contact with my peers than in any other manner. The food has been terrific and the staff has been very friendly.
Seacobeck two different course meals salad bar
A faculty/staff dining area with food that is reasonably priced.
Quality and variety of food offerings
Multiple locations with different dining options
The faculty staff lunch.
Choices.Salads.Fruit.
Faculty/Staff Dining Hall with special pricing for Faculty/Staff Sushi Faux meat items for vegetarians

Q15. Please describe elements of the current university dining program that you think should be preserved?

catering but at lower costs great customer service opportunities to design programs with them (romeo and juliet, admin professional day)

Q4. Please describe elements of the current university dining program that you think should be preserved?
The vegetarian section in Seaco is really nice. Mr. Kalvin is the best cook!
Salad bars yogurt burrito bar
Having options is appreciated, not just in the locations where we may dine, but also the type of cuisine and choices for vegetarians and vegans.
I really like how the food is always fresh.
I love how in Secobeck Hall there is staff that will cook to what you want. I also love the dining cart that is out when the weather is nice. They grill really good food and it is a quick stop if you are heading to class or just if it is a beautiful day and you want to have lunch outside.
The macncheese :), delicious veggie burgers, friendly staff, zucchini
Variety
the variety of food
The stir fry section is one of the best things there. The american section is pretty cool because there is something new everyday. I think there should be more chicken options added.
SEACOBEC BREAKFAST!! SO YUMMY!
The Nest, pretty much everything about it.
The layout and where everything is located
I love using meal swipes at the Eagle's Nest and at Joe Stacks. I love having breakfast open until 10am on weekdays. I'm a big fan of the dine-up program.
Eagle's Nest menu Omelets at Seaco
I like the choices at seaco, and the food at the underground.
Times its open
sugar cookies and ice cream bar Italian room pizza
Sunday Brunch.
I like that the Grill serves something different every night with regards to the meat station.
The buffet style dinner that we can pick and choose different options from.
Friday Night Dinner: Nugget Night
LOVE the music at the nest!
I like Joe's stacks and being able to create my own sandwich or salad. I like the fact that there are so many choices in Seaco.
I like the different foods that I had the opportunity to try this semester. The desserts were my favorite and the chocolate fondue.
Types of food served, salad varieties, french fries
The friendly staff.
The different types of food served, the variety, (American, Asian, Italian)
the 1, 2, 3 meal plan is very good
The Dining Seacobeck facilities in Seacobeck should be preserved. They are good.
I like having choices here and how there is variety.
The Bistro at Seaco The soft serve machine at seaco The Joe Stacks sandwich bar The Eagle Express cart The fact that there aren't chain fast food places like McDonald's on campus. The range of food you can get on campus is great, so I would definitely say don't replace any of the options with anything different (eg, keep a salad place, a sandwich place, and a pizza place)
caso fries in the nest
I love the underground and the pizza place in the nest. It is great these places use the meal plans and also the stamps for the pluse three is great.
I really like the underground

Q4. Please describe elements of the current university dining program that you think should be preserved?
The workers are absolutely wonderful! I also like the different options in terms of styles of food.
- Super friendly staff - Great food quality -
The friendly staff! The brunches. Sunday brunch especially. It's delicious!
I enjoy eating at the nest and love how they have a lot of different choices and that the food is good.
ice cream, gelato, salad bars, burrito/Mexican line, sandwiches, brunch, fondue
-Seacobeck -Woodard Campus Center
- open pasta bar in the Italian room
Mama Jean and her pasta
I love how there are 3 different rooms all with a different theme and a variety of different foods in Seacobeck because there are always lots of options and you don't have to eat the same things everyday. The TVs in Eagle's Nest make it a great place to go and watch games with friends, and I love the food at all of the dining locations at UMW.
I enjoy all of the cooked vegetable options, the salad and fresh fruit, and the cooked meats. I am also very pleased that gluten-free options are available.
meal plans and lots of flex
The friendly people that work there.
Nothing
The variety of meals and food available
All the options at Seacobeck, Late Night at the Nest, keep the Nest and the Underground (not necessarily keep the the same food however)
I like the ice cream machine at Seacobeck, the soup at the Underground and the yogurt cups at Joe Stacks.
Naturally Woodstock is wonderful, same with Seacobeck.
Independent, not big name food providers on campus.
soft serve in seaco
Multiple, easy to access locations, Meal Deals, use of FLEX rather than
Deli sandwich option at the Campus Center where students can get fresh sandwiches and not take the time to do so at Seacobeck. Snack and Go style market at the Campus Center, for times when students are really in a rush for food.
The staff is friendly, and the food is pretty good.
I like having more than one option for places to eat.
I like all the choices we have, especially at the nest.
Flex dollars.
Coffee in the nest, sandwiches of the week in the underground, salad bar in the nest
Seaco Thanksgiving, yogurt, omelets, waffles
The Nest has good food and the late weekend hours are fantastic.
I like that there are different kinds of food in Seaco. I like that there is italian food in the italian room, american food in the diner, and other asian and mexican food in the other room. I like the nest. The service could be faster but for the most part the Nest should stay as is.
The variety of different foods to choose from should remain the same, I think. I am able to find something that I enjoy eating everyday in one of the five dining areas.
Meal swipes for food in the Nest and other places
...
The hours of Seacobeck are very flexible for everyone. The nest and the washroom offer a lot of variety.

Q4. Please describe elements of the current university dining program that you think should be preserved?
Dining Events, Dining food options (vegan, non-dairy, vegetarian, etc.)
The food quality has always been really good and the staff are always really nice. I also love the brunch on saturday and sunday mornings.
The diversity of meals.
Friendly Staff Fast Service Fresh Produce
I definitely like the 3 types of rooms in Seaco, and it gives a great variety where the students can switch it up as we please.
Wide selection of carbs, such as pizza, pasta, and bread.
I am happy with the dining options but I do think it would be nice if there were more healthy options.
Underground and the three different styles at Seacobeck
The variety in menu for lunch and dinner, as well as the consistency of the breakfast menu.
Everything. I love Seaco, it's the best out of the three places to eat. Even though the other places are good to eat at, their food is too heavy, especially at the Nest. I do love the undergrounds food though, it has gotten much better with the help of the comment cards. Plus, their coffee, frozen yogurt, and soups are the best.
Macaronia and cheese and chicken nuggets friday night. Sunday brunch rocks.
The nest and the Underground and simply-to-go
The food variety. The ice cream machine. The hot lunches and nice people
I enjoy the hours that all the dining facilities are open and the menus are excellent.
I love the nest, it is a great way to get food fast if you need to get back to study. I also love the new cook to order program on weekday dinners, just a little more diversity would be nice. fish instead of steak, etc.
The times that the nest and teh underground are open.
None of it
I think brunch should stay the same.
- I like the sub station - I like the new pizza station and starbucks.
One meal swipe being unlimited food at seacobeck. sandwich line in the stacks. starbucks coffee in the nest.
Underground food has always been excellent, especially the late night menu. Also, Rose is the most helpful manager, always willing to hear what students have to say, responding to the cards, and making changes based on that. LOVE ROSE! Also, the added flex for a steak at Seaco (I forget what it's called) is a wonderful program!
I like the new renovations and meal options at the Nest and Underground.
seaco
Flex is a great idea because I like to get snacks.
Keep the underground. There should also remain an all-you-can-eat location.
I love that seaco has the Wild Mushroom Grill. I am a vegetarian and the food I find available there is always wonderful.
simply to go
Convenience, location, decent variety
The wonderful employess, never running out of milk and pasta
stir-fry station, mama jean's pasta
Having a dining hall style location, offering plenty of flex to students.
buzzer system

Q4. Please describe elements of the current university dining program that you think should be preserved?
I love the atmosphere of the new dining programs and also the variety offered at all three locations.
the coffee in the library. Seco food is pretty good. The Eagle sandwiches at the nest. The self serve salad bar at the nest.
The salad bar option in all the eating areas Fresh fruit and the new snack choices in the deli
Variety of food. Home style meals. Dine up.
Nug Night in Seacobeck on Fridays, the old late night menu at the Underground that existed last year and has disappeared this year.
I like that we can use Eagle One for meals.
I think that seaco having variations in the washington diner everyday is something I look forward too as opposed to the same things offered in the nest and the underground.
The Dine Up program is a great idea. It is nice to be able to get quality food that is freshly prepared (without preservatives). I also like the variety of options across campus. Each dining area offers a good selection of food.
fresh fruit, fresh vegetables,
option of dining hall as well as food to go
Option of all you can eat buffet as well as areas of itemized menus.
Salad Bar, two daily soup choices. Even though I am not vegan I am always interested to see what the vegan station has to offer, and most of the time I am willing to try it. I love having an omelet every morning for breakfast, too.
I really enjoy the variety at Seacobeck Hall. There have been many dishes that I had never had before coming to school and I love it.
Build Your Own Meal, Vegetarian/Vegan Options, Tea/Coffee as meal deal drink
sandwich and salad stations in the Nest specials in the Underground
Sandwich place is okay. block plan is okay
I love the wings at the Nest! They are amazing! The salads counting at a side at Woodstock are also fantastic. The meal deals in the Market are amazing!
Gluten free and vegetarian aspects, local focus on vegetables and fruits. The friendly and accomodating staff and their generally good spirits. The level of cleanliness and speed and ease of food.
Fresh fruits and vegetables should always be provided in all dining locations.
The fresh fruit should remain being provided, I especially like that there is more variety than just apples, oranges and bananas this year. We should also retain a dining hall that is a meal only, with lots of different options. Seaco does a great job of this, it is my go-to dining hall this semester.
I want change, rebuilding from anew sounds good to me.
I really enjoy the building of Seaco. I like the options we have there, and the fact that we have food that other schools don't, such as fresh food.
I think the "make your own" sandwich and salad bar in the nest are the most popular elements in the Nest. I also like the "meal deal special" in the Underground. The option offered are usually very good and a great deal for the amount of food that you get.
The quality of the food is much better than last year, but the selection is worse. I like the fact that the Starbucks was added to the nest because I love the coffee there. I also like the fact that there is now a coffee shop in the library. It provides an incentive to study in the library versus in my room, a friends room or an empty classroom. The quality of the pizza in the nest has improved. The food at the Underground is completely different than it was last year, which is good because it provides more options for food. The grilled cheese is always available which is a good option to have.

Q4. Please describe elements of the current university dining program that you think should be preserved?
Seaco Brunch. Though WOW is good--lines are hectic. Like the 'Dining Events'. Overall, food quality is very good! All the guests are always impressed.
I like the spinach and artichoke dip at the Underground. I also think that Seaco is doing a great job this year. There have been a lot of options at Seaco and everything is usually pretty fresh.
The late night dining at the nest is something that should be kept. I really do enjoy the speed of the nest and its convenience on campus.
The friendly attitude and warm spirits of the facility workers. From the people who swipe our cards to the chefs and attendants in the back, everyone is so friendly and helpful.
I eat mostly at the underground, as these days I mainly eat Vegan/Vegetarian. The food is actually good there. It is also the only place that has not made me sick yet.
flex and eagle one
Nothing
Seacobeck. Keep that the same.
none
None
Seaco.
Block meal plans- where we have 150 meals per semester, Guest meals, Meal swipes including a side item and a drink.
I like the Underground, otherwise the food is terrible! I do not enjoy going to eat anywhere. At Seaco the food tastes all the same. If I was blindfolded I wouldn't be able to tell the difference.
Dine up, Omelette station, Can we have meat back at the pasta station?
Nothing.
The dining staff is very friendly and helpful. They're very fast at getting your food to you at the Underground. Breakfast at Seacobeck is wonderful.
Sandwich station at the nest, and healthy options at Naturally Woodstock.
the food napkins silverware tables chairs clean cups
I enjoy the new sandwich items at the Underground, and I also really like the frozen yogurt and the different selection of soups each day. Also, breakfast sandwiches at Seaco on Fridays are the best!
Variety, Meal Swipes, low cost, quality food
A meal should remain at a value of \$4.50.
I enjoyed and continue to enjoy the sandwiches which were offered last year at the Underground. I think those that are still served in the washroom should definitely stay.
I like that flex can be carried over to the Spring semester.
Love the staff.
Make your own burgers. Stir-fry. Put bacon bits back on the salad bar. Save Seacobeck! Offer hot dogs more often.
I like having a range of options for meals - all you can eat at Seaco, quick stuff to grab at the market, nicer food at the Underground. I love the burrito bar/mexican bar in Seaco, keep it!
Outside vendors
Preserve Vocelli Pizza and Stacks deli, and coffee in the library.
I love the Underground's choices now! It's great to have easier to-go or eat in options for students that aren't seaco.
the attitude of the dining staff in seaco is lovely. the other dining areas (nest, wash room, underground) are slow and not as friendly. the meal plan you should just leave as it. it may not be perfect, but we can't take another change.

Q4. Please describe elements of the current university dining program that you think should be preserved?

the three rooms idea serving three different types of food. I also like the idea of having a salad and yogurt bar. The vegetarian/vegan station should stay as well as it accommodates a large number of the student population.

I think that the staff works very hard to please students. Those who do not take advantage of the opportunities they have to talk with Dining Services should be more proactive.

The food at the underground is really good this year!

Definitely keep the vegan station at Seacobeck and the vegan options at the Underground.

The serving staff is wonderful!

None of it. Get rid of it all.

Nothing; the entire dining services should be completely reworked.

I think Dining Services does a great job of listening to the student population when students have new and different ideas.

The Underground

The locations are great. I love the atmosphere. Seating is good.

the variety, salad bar, dine up option

none

seaco has a lot of good food most of the time, love the variety. also enjoy some of the food at the nest.

underground is good. overall i just really like the variety.

Soups in the underground.

I LOVE Seaco- the people that work there are fantastic, there are always good options and the hours are good. The Nest has delicious food! I like that the Underground provides a more cafe feel

healthy options, the 150 meal plan

special holiday dinners and the design/ atmosphere of the locations

Wings and breakfast sandwiches at seco on Fridays for lunch

Location, atmosphere

Some elements include: The friendliness of the staff

Hours and locations are good, especially the facilities in Seacobeck Hall. The staff hired by Sodexo is friendly and helpful.

I like the different options and the increasing amounts of vegetarian options available on campus

The food quality has improved since I arrived as a freshman. Continue to improve it and strive to have the best food in the country.

The only on-campus food i'm truly satisfied with to the point of calling it "Worth preserving" is the deli in the Nest. And really, you can't screw up sandwiches. The food quality in Seaco is poor, and the selection has gone downhill this year compared to last year. WoW Wingery and Vocelli's are decent, but incredibly unhealthy and very greasy. Naturally Woodstocks is a nice option that I like food-wise, but the location in the underground is very dark, usually very cold, and uncomfortable. The seating in the nest is awkward. It feels like you're sitting in the middle of the floor with foot traffic passing you all the time. Seacobeck is very small and uncomfortable (needs more booths like in the bistro). What we really could use is a Panera Bread location that is decorated and set up on the inside like Panera (very cozy, homey. Has a fireplace, lots of booths)

I love the wild mushroom bar, please keep that!

Staff members should remain, specifically Amber and Mama Jean.

Food quality.

Seacobeck

Q4. Please describe elements of the current university dining program that you think should be preserved?
The option for either buffet style for dinner or a quick lunch place like the nest/underground is great. Don't ever take away Seaco breakfast!!
I like that there are a variety of places to eat at.
Sandwich line and salad bar
The nest should be preserved. All the other dinning halls need drastic improvement with what they serve the college campus.
meal deals, midnight breakfast before finals, local produce
- the wide range of options - mostly reasonable pricing
i love seaco. it gives a great variety and great food. the food at the underground is good.
Seacobeck offers a great value and should remain the "budget" dining option. Introducing "meal plus" deals to Seacobeck would be a horrible idea.
Keep the changes made to the nest. Keep the salad bars (add toppings. I miss the beans!). Keep the fruit smoothies they are delicious (although a little too pricey). Keep the healthy options: fruits, salads, tea, etc). I love the pizzas in the bistro section in seacobeck!!
I like the made to order stations- the stir-fry, pasta, and vegetarian stations are always delicious. Sunday brunch and its amazing desserts needs to stay.
Seaco
Mama's pasta section!, the dine-up grill section, nugg night
There are always many different options
nest
Flex is important, guest meals, the block meal plan (your meals don't expire at the end of the week)
The quality of the food, the hours (for the most part), and the quality of the service (again, for the most part).
Everything, I think dining services is awesome the way it is. I love how many options we have and the food tastes great. the prices increased a bit this year but i cant complain, becuae the food get better and the meal plans are still not that expensive.
The friendly staff, soup and iced tea options at the Underground, and to-go options.
I like that you can get your own salads. I like that there are a lot of options when making a meal deal. I like that going to Seaco is still just a meal swipe. I like the options at Vocelli's, and that there are so many meal deal options.
I think the sandwich station is really good and the Starbucks coffee. I also like mozzarella sticks, chicken quesadillas, and frozen yogurt.
forget meal + flex ESPECIALLY for the pre made not fresh sandwiches at the nest. Also wow/pizza place whatever its called needs a larger menu.
I think that wing Friday and Nugget Night at Seaco should be preserved. I also think that Thanksgiving night at Seaco should be preserved.
All the options, especially the soups at the underground! The after dark menu is also nice especially with seasonal items such as the hot cider. The sandwich and coffee station in the washroom is also good and should stay.
Honestly, none. Seaco food is not good any day of the week, except Sunday Brunch when they might actually use fresh ingredients.
The variety of options.
Trinkle sandwich, current pizza option, Jazzman's

Q4. Please describe elements of the current university dining program that you think should be preserved?
I love the new variety of food being offered on campus. The quality of the food has been greatly improved since my freshman year. The new nest and new underground items are wonderful. Holiday meals on campus are my favorite! I also love chicken nuggets every Friday.
The food is generally pretty good. The staff is always very friendly and patient.
I like Seaco's menu. Woodstock is awful. I get grilled cheese everyday because everything else is not good.
I like that the nest has spread into the washroom with the idea that the new student center will become the new washroom once it is built. I like seaco's variety and quality of food.
seaco!
I like the buffet-style meals served at Seaco, the salad bar and "build-your-own" wraps in the right side of the Nest and the frozen yogurt in the Underground.
I think that the new and improved menus are a great step up from last year with a lot more options.
Having the three different places to dine on campus stops things from being as mundane, keep that.
Seaco
The willingness of the staff to help students/cater to their dietary desires as well as dietary restrictions
The fact that there are multiple dining areas, and that one is buffet style while another is cafeteria style and that's about it.
The do-it-yourself aspects of the washroom should be preserved. I like to build my own salad and design sandwiches. I also enjoy Seacobeck's "Wing Fridays" and Sunday brunches.
Keeping prices down (the meals plus additional flex make it very hard to eat at certain locations).
I like the food in seacobeck hall. I think there could stand to be a little more variety there, but for the most part, thats the one place that doesn't really need much change.
Seacobeck should remain untouched.
The vegetarian station at Seacobeck Flex dollars rolling over from one semester to another The current meal plans offered here at UMW
I really like the Undergrounds new food and the Nests new food.
Diversity if da foods
Breakfast at Seaco, having built in guest meals, the stuff that was kept from last year
All you can eat for 1 swipe
Seacobeck Hall
healthier food at the Underground (it could always be healthier though)! Also at the Nest, I love that the Nest now has a pitcher of Soy Milk out at the coffee's milk bar.
I like being able to swipe for a meal and seaco and some of the meals at the nest and under ground. I like the coffee and hot chocolate machines. I love seaco brunch and late night. The wings that they serve at seaco on fridays are the best food on campus and taste so much better than WOW wings.
Brunch is always the best meal at seaco, the selection is fairly impressive for a small school.
I like the variety provided within Seaco and with the multiple dining halls around campus.
- Choice of Meal, Flex, or EagleOne - Variety of choices in all dining facilities
I majority of the food is very good. I like that we have three different options for dining on campus.
The staff at all dining places are friendly. The fresh fruit, such as pineapple and cantaloupe, that is available daily at Seaco. The menus at all the places and the specials at the Underground The different kinds of foods offered at Seaco The different events such as Midnight Breakfast and Thanksgiving dinner

Q4. Please describe elements of the current university dining program that you think should be preserved?
Simply put, nothing. Specifically at the nest the food quality is terrible. Food there is more expensive than it has ever been, the service is the worst its ever been and the over quality of the food is saddening. The vocelli pizza however is doing very well. Everyone looks forward to the on campus delivery
I like the new underground or "woodstock" dining and how it has more "healthy options" but it's a bit pricey still so if there is anyway that it could be made to where extra flex is not used that would be preferred. I like that there is a coffee shop in the library now as well.
The wonderful staff, food in the underground, and holiday meals
I really like the Dine Up at the Grill that happens sometimes and I believe that should be kept. Billy the stir fry guy is also really good and makes excellent food. I also really like Wing Day on Friday and this should be preserved.
Variety of options. Vegetarian and vegan options.
Everything that isnt worded below
All of the drink options, Starbucks
I really like the new wing place and the new pizza place.
Seaco is perfect.
I like the meal-plan and \$3 dollar flex.
I love seaco! Seaco is the only place on campus where students are able to eat a good meal for the price of the meal plan. I also think that the food at the nest should stay the same but only if the workers can pay attention to actually cooking the food. There have been many times where I have gotten chicken from the nest and it was not cooked all the way through. I would also keep the simply to go area.
i like that mary wash doesn't have the brand franchises that a lot of other universities have. it makes it a lot more of a community, it was one of the first things that drew me to this school. and those franchises are only 3 minutes away if you need them.
Organic and healthy foods. I miss the salad stand.
Having a fresh salad bar daily is very helpful as well as the one large central dining hall. The vegetarian section is helpful.
The sandwiches in the Washroom
I think that the food offered in the Nest is far too greasy and there are not enough "non-fried" good options for people who don't want fried food. Or like me, who can't eat fried food.
location, seating arrangement, atmosphere
Joe Stacks
I like the way that Seaco is set up, the three different rooms are nice. Stir-fry has to stay, it is the best thing at Seaco.
The hours of accessibility
The three different styles of dining establishments we have on campus: an all-you-can-eat dining hall, an a-la-carte/diverse selection of choices at the Nest, and the "healthier" more unique selections at the Underground.
the nest and underground
I may be in the minority, but I love the Underground exactly as it is right now! (Naturally Woodstock, etc.) I do miss the pizzas from the After Dark Menu last year, but the smoothies are a wonderful improvement that I would be very sad to lose.
Weekday hours are fine. Grill plus is a great option for snackers. The vegetarian options are much appreciated.

Q4. Please describe elements of the current university dining program that you think should be preserved?
I like the to-go aspects of the Nest but also have the sitdown relaxing spaces found in each dining area.
Buffet-style at Seacobeck, especially the "Wild Mushroom" and sections like that where you can have made-to-order meals. It's always reassuring to watch your pasta or sandwich being made in front of you.
Seacobeck--everything. Seriously, everything.
The burger grill at Seacobeck. Vocelli's at the nest, wings and sausage biscuits at seaco on friday.
Seacobeck
Coffee, Joe's Stacks and Seaco, especially brunch.
Preserve Seaco or else figure out some other purpose for the building. Perhaps offer culinary courses? The kitchen is beautiful.
I like the variety of places to go now. When I first started at Mary Wash we had the nest and seaco and that's it, and they had very limited meals and very limited hours of operation. I like being able to go get a drink in the morning at the Washroom, or later at night at the underground.
I really enjoy the buffet-style restaurant at Seacobeck. The Naturally Woodstock is awesome in every way and should not be changed. I like the Eagle's Nest, especially the pizza and wing place.
The variation between food options and the wifi.
The casual dining services that accommodate all students.
Nothing
Multiple dining facilities, varied hours, flexible options for various meal plans.
Nothing
Nest, Underground
Mama Jean
nothing
too expensive
I like that the food in the underground is now all organic, so I think that should stay. I also think there should still be meal deals at the nest and the underground.
The general layout of the dining facilities should be preserved. The addition of the Washroom for food options was a great idea. In addition, the Washroom menu should be preserved. This includes the wraps and sandwich options, as well as the Underground food from previous years (such as the Trinkle, UMW, etc.) currently being sold in the Washroom.
The variety of sandwiches, wraps, and food offered at seaco.
The friendliness and attentiveness of the staff. The way in which each place takes into consideration the feedback the students give them.
I like that each room of seaco has a different theme.
Sandwich meal plans are great. Food at the end of the year that you can buy with flex.
Late night dining options, Thanksgiving traditional meal at Seaco.
3 locations based on convenience, take out options, snack offerings, Starbucks, build your own sandwiches
a fixed amount of meals per semester, not per week.
I like some of the food
The variety at Seaco is great. The tea at the Underground is great.
I like the "buffet" style at Seacobeck. Variety is always good.
meal deals, multiple on campus options
Underground Food. Seaco made-to-order burgers Seaco made-to-order stir-fry

Q4. Please describe elements of the current university dining program that you think should be preserved?
I guess the variety is okay but it's overpriced enough to make driving to Central Park worthwhile
The staff.
I like the number of options we have.
The Nest's sandwich shop is worth keeping.
Well I wish the underground had the same sandwiches as last year. The changes do not matter to the freshman because they don't know but for everyone else the changes are seen as no necessary.
Red Pepper Gouda soup! Served at the Underground, it is the best item on any of the menus.
I love the new food in the Underground and like that there are always meal options. I do not mind paying a little extra in flex for food that is of better quality. The vegetarian counter in Seacobeck is my favorite place to eat on campus! It makes it easier to be healthy and a vegetarian, since most of the other options are fries and pizza.
Seaco only being one meal swipe.
options for both quick, on-the-go food and for more of a cafeteria setting
None
Do not dine on campus.
I think that the general diversity of food options is good. I like that I'm able to get food quickly from the Nest, or enjoy the prolonged dining experience of Seaco. I like the vegetarian options in all 3 locations. I think that the hours are good and that the food is generally healthy.
at this point, I dont particularly feel anything absolutely needs to stay
Seacobeck all-you-can-eat style dining
Variety of food has stayed generally the same, which is positive. Having choices is important.
Variety. I like how all the dining halls offer different things.
Room themes :)
I don't have a meal plan because it's far too expensive when I can eat at home.
diversity of choices
I like that you are able to have a sit down meal at Seacobeck but if you are in a rush you can swing by the Nest and get a quick bite to eat.
I'm not very familiar with the current system because I haven't had a meal plan for two years now. But I think flex is important and making sure different restaurants around town take EagleOne.
Food Silverware Drinks
Secobeck is an excellent value.
None of it! It should be redone completely
All should be changed. Except Seaco. Seaco is good
I like the diversity of space, i.e., cafeteria, cafe, pizzeria.
I like the locations of the three main dining places. Also, the variety of food available in Seaco.
I like the people and the food at the nest but I think the current system does not work well at all.
Sandwich station at the nest Pizza at nest
Scrap it all....Create a Vegetable Garden on Campus to work towards reducing the rising cost of foodGive me the money and I'll sweat till the sun goes down. Not only will people learn an actually valuable skill, perhaps we can reduce our purchases of vegetables

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
more vegan protein options	more dining options during the summer and between terms for faculty and staff	less changes to set up in faculty-staff dining hall
Dish service	A place, other than Seaco, to get breakfast	Stop drowning everything in oil and salt
more healthy choices	greater variety of health drinks	
Prices at the Eagle's Nest and Naturally Woodstock -- a la carte items should be comparable to grocery store or convenience store prices	Better flow in the Eagle's Nest to relieve congestion and make it easier during "rush hours"	Have dining options available at the Stafford Campus and Eagle Landing
Food quality	Cleanliness	Personality of dinning staff... more inviting
more vegetarian/vegan food items	better labeling for vegetarian/vegan items (specify when vegan and when vegetarian and list ingredients (eggs, cheese, etc)	lower sodium quantity in food
Quality	Taste	Price
quality of beef, everything else is great, but the beef is always like leather.	less starch-laden foods	
Prices for catering- it is WAY too expensive, which has lead us to cut catering for certain events	The coffee has a strange taste- I don't know if it is the coffee itself or the containers- but it is BAD	A realistic dining option at Stafford
Eagles Nest, Prices too high, Food just okay.	Need a Starbucks or something similar	Need a better vegetarian selection
need a meal plan for faculty/staff	everywhere needs to take cash and charge	
discounted options for staff in the other eating areas		
Availability of combo meals at a reasonable price for faculty/staff to be included in the summer	Availability of food options for faculty/staff during the summer	Improved quality and choices of food including lower salt content
More Gluten Free Options	More diverse, quality foods	Better labeling and more attention to cleanliness when using the same utensils for allergen foods and vegan and vegetarians

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
Prices in the Underground seem high compared to other eating venues on campus	Offer Coke products	
Lower prices for sandwich items at Underground	If forced to use on campus catering, prices should be discounted for UMW departments	
Cost lowered to be competitive	staff organized, when large event have one manager on site not several giving direction	supplies on site (drinks, utensils, plates, etc)
More local options- with signage explaining the importance	More organic options	Interesting ethnic choices from time to time
Customer Service (i.e. hot foods should be served hot, bring out entrees in timely manner when serving containers on buffet table are empty, etc...)		
Campus wide coverage for ALL functions must be taken out of the contract. This drives many functions off campus due to the prohibitive cost, and eliminates campus flexibility in service providers.		
I never had a problem with anything while eating there.		
friendlier/ more helpful staff		
I never liked the exclusive food services contract because it prevents UMW from using local restaurants/caterers for certain events	Some of the catering food prices seem very high. With the lack of any competition, you can charge whatever prices you see fit.	
Too much money.	Too much food.	
Breakfast/supper options for faculty dining		
Eagle's Nest is no longer an affordable option. I do not like choices.		
Price for Guest	Underground Faculty Options	Deserts
Attention to detail	better communication	clearer standards of service

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
more vegetable variety -- squash has appeared much too often	more vegetable variety -- sometimes the meal is pretty much all starches	add diet Dr. Pepper to the faculty's drink options
Pizza -- there's too much	Too much stuff in white sauces	Too much white pasta
Less salt	Less carbs	Healthier
Eagle's nest became difficult to get food and pay and choices were reduced	Underground is expensive and also has limited choices.	
Ice Cream machine in Fac/Staff dining room.	Different sweeteners for coffee/tea	
Better signage on campus to indicate where food venues are located. For example, visitors in Lee Hall often ask staff in the bookstore where they might go for lunch. They are surprised to learn the Underground (does it have a new name now?) is on the lower level of Lee Hall. There are no signs in the building to indicate that it exists.		
Healthier options	the faculty dining room	bigger selection at underground
Less repetition of meals. .		
More freshly prepared foods, such as carving stations, etc.	Addition of recognizable national brands	Farm to Table options utilizing local farm producers.
The menu in the Underground - would like to see more traditional deli type sandwiches (not so rich and oozy).	Placement of "Action Station" in Fac-Staff Dining - I usually don't see what's available until I've already filled a plate.	More choices on Fridays - not just wings or breakfast foods. Maybe wing day and breakfast day are not on the same day?
More vegetarian options	Dishes with vegetarian proteins like tempeh, seitan, or tofu	Add a daily vegan dessert
Increased Hours for faculty dining	Increased freshness of food-buy local products	
A campus dining facility on the Stafford campus.	A campus dining facility on the Stafford campus.	A campus dining facility on the Stafford campus.
I would like to see more healthy choices (fish, tofu, chicken).	I like the plainer vegetables (green beans, carrots, esp. broccolini, spinach, etc.). Very tired of zucchini!!	The food has been VERY salty lately! And sometimes the seasonings/garlic are overwhelming (I love spicy food, but ...)

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
I would like to see trays come back. It is very cumbersome to try to carry everything without them.	Students complain about the food and no one seems to care. It seems like it would help to have more variety at Seacobeck.	Prices of items not at Seacobeck seem high. A meal equivalent price for student elsewhere provides very little.
Additional dining options during the summer	Flexibility to choose other catering options particularly when providing a "reward" meal or event	
Price of catering.	Bring back trays, at least for fac/staff dining area.	The new arrangement in Fac/Staff Dining room is not good.
It would be nice if UMW departments could receive a discount when using the catering service for events.		
Can't bring personal food to meetings in certain rooms in the AEC due to food service contracts.		
There should be more vegetarian options.	There should be smaller tables.	The food could be served a little hotter.
Eagle's nest and Underground are too expensive. Prices should be competitive with choices off campus (Eagle Village)	More vegetarian choices	
Less bread pudding	More entree options	provide individual creamer for people who want to brew their tea and not have to go back for milk/cream
More local engagement	more efforts at teaching sustainability	Living wage for all workers
The rigid combination meals at The Nest. One should be able to purchase just the chicken or just the fries without being charged for a full combo meal.	More catering options within state regulated per diems.	More accessible dining/catering staff offices
healthier options; more completely vegetarian options (no meat, dairy, eggs)		

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
There needs to be better selection of food options within the faculty/staff dining room. Too many carbs. hire a dietician.	Most food is too heavily salted. Hire a dietician.	
Cost	Addition of healthier options	
straws for glasses needed		
Pricing	Quality	Eagles Nest
Bring the trays back.	Add a few more small tables if possible.	
Healthier selection of entrees.	Less sodium in cooking.	low cal options.
Beef dishes are always bad. Stop using the cheapest beef.	Bring back trays	
I can't think of 3 things that I think need to be changed..		
noisy room	returning trays to serving line	
Correctly identifying vegetarian (and vegan) meal options.	The vegetarian offerings need to be improved too: often there is no complete meal unless it is salad.	
Catering is too expensive, particularly for simple events.		
More healthy food options--food is fatty, salty, and sweet.	Breakfast should be available on weekend mornings. Many students don't wish to wait until 11:30am to eat their first meal.	There should be franchise food options--not just in-house. Many universities offer 'food court' options for eating.
Prices for catering and the Underground.	Prices for small events.	Inability to use other catering services that are priced reasonably.
better food choices for take out--at each venue		
More well-rounded vegetarian/healthy options (e.g., there should be a vegetarian protein option each day)	less chicken wings	
increase use of meal swipe for students at other alternative locations - off campus as well	increase of events for faculty/staff - to develop team UMW	increase of student and staff events to bring the two together
counter the obesity epidemic by providing fewer dessert choices and/or choices that are low fat, low cal, high fiber.	reduce waste	

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
Less oil in the squash and mixed vegetables.	More smaller tables-- large tables are too big to carry on a conversation easily.	Bring back the trays!! It's hard to balance silverware, drinks and plates!
Living wage for dining services employees		
Minimize the use of canned foods		
Better ventillation, your clothes always smell like food when you leave the building	Better Handicapped entrances	Nicer tablecloths in the fac/staff
more vegetable variety		
Fees are too high, esp. in Underground	Need more food locations on campus for faculty, staff, and visitors--Eagles Nest is too crowded and not welcoming.	
I do not like the way the meals are designated in the Campus Center with the meal +\$1, +\$2, +\$3.	Customer service at WOW is usually not good. I would improve on that aspect.	The service at WOW is also usually slow.
Nothing	Nothing..	Nothing...
decrease the amount of salt in the food	a more efficient way of taking plates or easier drop off with less congestion	change from round tables to square ones that would make it easier to combine tables for large group dining
I miss having trays.	I did NOT like the dining arrangement this past summer. I didn't think much of the setting, and the food was way overpriced. After one visit, just about everyone I know said "never again."	
Not enough vegetarian/vegan options	Not enough low-calorie/low-fat options	Too much sodium in meals
bring back the trays		
better early morning breakfast options for faculty and staff		
superabundance of starchy (white flour, white rice, potatoes) food	superabundance of frozen food	no juices in fac dining room
less salt- let people add it if they need it	more meatless options (not just than pasta and potatoes)	
Healthier menu - less salt, fresh vegetables, real vegetarian entres (not just vegetables)	Better quality food - desserts really need to be upgraded	Smaller dining tables - it's hard to have a conversation at the large tables

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
More low cal/low fat options	Better quality control	Longer hours for library coffee shop - open earlier & stay open later
Trays for transporting dishes to and from the table by patrons should be reinstated.		
Please pay more attention to healthy vegetarian and vegan options, particularly vegetarian/vegan protein options.	Cut down further on carbohydrates and fats.	The dessert section can be streamlined, quality can be improved.
More variety - healthier choices	We need trays back	More chocolate dishes especially at holiday lunches
more diversity in menu choices	less expensive menu options	opportunity for outside vendors to cater events on occasion
Lower sodium levels in food	Offer more fresh fruits and vegetables	
space/room size	room setup/layout	
strange pizza/flatbread flavors		
More fresh veggies & fruits.	The menu seems a little eclectic at times, like a hodge podge of what's left in the pantry.	Make Friday the official "Wings" day!
Bring back the trays - makes it easy to serve and be served.		
Variety of food in Seaco	Surroundings (old, not clean feeling)	
Sodexo is pricy. People are going against policy and purchasing food from off campus vendors when eating on campus. They are not obtaining a waiver from Sodexo. To save UMW money, we should allow our end users to opt for an off campus vendor IF the vendor is at a lower cost.	We should permit end users to purchase from an off campus merchant (when eating on campus) if it will save UMW money. This is being done already; we might as well include this in the contract.	
having the healthy food available the longest (meat and vegetables) and not fast food	reduce the proportion of fast food (hanburgers, buritos, pizza) compared with a classic meat, vegetable, carbs meal.	opening hours, it should be closed in the afternoon but open later at night

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
dining services should be held to a living wage for all contract employees	food (and coffee) should be better in the dining hall and in quick-service areas	hours should be consistent and expanded in auxiliary service areas (library, Eagle's Nest)
the group should be required to clean all of the areas they occupy		
Breakfast. Not much in options for students when it comes breakfast outside of Seacobeck.	Options on the GW side of campus. Students have to walk almost the full length of campus to get a meal that isn't given to them out of a cart.	More vegan, gluten, vegetarian, kosher options.
More vegetarian options	More vegetarian options with protein (beans, tofu)	Maybe indicate if a meal choice is healthy. Sometimes I worry that healthy looking veggies are soaking in butter. Maybe a "heart healthy" sign near designated healthy foods?
More items that are not loaded with carbs. More soups. Better quality. Turkey roll for Thanksgiving was bad and disappointing. Less processed foods in the faculty room	A lot better deserts. The cakes are very dry and horrible. The pies are ok (at best). Less choices, one good choice.	Pick a different ethnic dish for each day. For the students, add boneless chicken to the everyday menu a good hamburger, not what you have now and add a good 1/4 pound hotdog or sausage (like Costco has)
More locally-sourced foods.	More dessert options, such as yoghurt.	
Pick recipes that can be kept heated for a couple of hours without going bad. Curries are probably more practical than salmon, no?	More variety in the salad bar?	New Orleans style red beans and rice. It's easy to make in quantity, and the ingredients are cheap. Your current recipe...could be improved.
disallowing off-campus food for student events taking place on campus	disallowing off-campus food for student events taking place on campus	disallowing off-campus food for student events taking place on campus
extend length of lunch service until 2:00 p.m. for faculty/staff	add music to dining area	
all areas that food is served in should be cleaned by dining program		
The campus center always feels smells and looks filthy.		
From a faculty perspective, I wouldn't change a thing.		

Q16. Identify the top three (3) things that should be changed.		
Q16(a).	Q16(b).	Q16(c).
milk should be offered as a drink	Queso fresco/fresh cheese (or feta) needs to be offered as a staple item with salad	Eliminate all deep fried/breaded items from the menu
extend dining hours		
Reduce salt. You need some low salt, low cholesterol vegetarian options.	Would be nice to have vegetariaian dishes that offer protein without fat and cheese. Tofu and beans (low salt).	Think healthy food!
Extend Faculty/Staff Dining Hall hours. Not everyone is able to take their lunch before 1:00 pm.	More attention to sustainability. Catering uses too much plasticware.	Healthier options at the Eagle's Nest.
more reasonable catering prices	more salad offerings in seacobeck	bring back trays in seacobeck
cost of water, tea and coffee	a contract issue: more flexibilty to use alternative sources--department budgets are very tight	

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
More cheese-less options in the Underground.	Less fried food, more healthy options.	Dairy free mashed potatoes should be an option!
american room dinners	Variety in Italian room	more fruit options
Hours of operation	Keep popular meals/menu items longer	Widen selection of meal plan options when not at Seacobeck
Lack of variety for vegetarian friendly foods	Variety of foods in general	
Organization and the machinery in the nest.	The flex system.	The quality and variety of food.
The Nest- change it back to how it was last yar		
Flex Cash	Dining Hours	Meal Plans
quality of food	more food options	better hours
prices should drop	the dining up program in seacobeck	
should be able to swipe twice for a guest instead of limited "guest swipes"	have the cheese sauce and vodka sauce more often	
fresh fruit	seaco open later	more meal swipe options
The dining hall should be open all day not just a few select hours.	Change up the main entree options more often.	
Price	Quantity	
More chicken options	Better salads	Maybe 2 stir fry lines instead of one
more soups	cheaper pricing at the nest- everything is overpriced	
Quality of Food	Space in Seaco during big time meals (such as the Thanksgiving dinner)	Types of Food
The Bistro room in Seacobeck should be open on weekends.	A wider variety of food types would be nice.	
More variety in the food options available during each week	A new ice cream machine that doesn't break every day	A third salad bar
More variety. It feels like Seacobeck serves the same meals everyday	Add more food options for breakfast/brunch. Bring back corn beef hash!	Give us a choice for sides at WOW instead of just fries.
Use of Flex dollars, I ran out of Flex (\$200 plan) before November, mostly due to meal + 3 plans.	Disparity between EagleOne and Flex. 4 Chicken Tenders, Fries, and a drink *should NOT* cost over 10 dollars.	Add Sweet Tea as a Nest Drink, besides the fountain soda option. Like McDonald's style.
we need actually good ethnic food.	a distinctly american palette becomes very boring after a while	more fruit choices and better hours.

Q5. Identify the top three (3) things that should be changed.

Q5(a).	Q5(b).	Q5(c).
ALL meals should be one meal swipe, no extra flex money.	Freshman should be allowed to have ANY meal plan they want! You pretty much robbing us of our money	
More variety of foods	More tasty veggies	
I think that the quality of produce should be better	I think there could be more of a variety of types of dishes, like in the Diner if instead of always a type of meat and a vegetable trying a cassarole, or another type of dish other than just meat and vegetables.	
Fresh Fruit all day...not just at lunch _____	Change it up in the Asian Room. Im sick of seeing stir fry all the time!	NEED BIGGER CUPS! they are so tiny, i find myself filling 5 to 7 at every sitting.
The hours. It's sucks that everything closes so early. We're college students who have frequent all nighters, it would be nice to have a nicer variety of food for the late night study sessions.	More meal deals in the nest and underground. It gets expensive having to pay an extra \$3 for all the good stuff when we already pay so much for our meal plan.	Jazmines should have longer hours. It seems there's a high enough demand and there could be even more profits if its open more.
Variety	Fresh fruit/vegetables	Healthy options
The menu should change every once in a while at the Underground!	More salads at the Underground	Less of a fast food feeling at the Nest
The quality of the food	The variety of the food (different things from day to day)	The overall health benefits, there are many fat-filled options that should be slimmed down or eliminated (but taste should not be sacrificed)
Stacks/Market(Washroom) should be bigger because the line is so long during lunch and dinner to get a sandwich	more salads at the Nest	more food options at naturally woodstock
More different fruits available at Seaco	Better quality of chicken at the WOW wingery	More food from local food distributers
The hours should be more manageable for students with classes during big dining hours.	The food should be changed up more and the same things shouldn't be constantly served in each room.	The desserts need some changes. There are way too many chocolate chips on everything. And the brownies don't have the right mix of ingredients to make them taste good.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Dining hours	More TV's to watch!	Cup size
More vegetarian variety	More variety in general	More fresh fruit
Closing times	Opening times	
cost		
more healthy choice foods for a less salt/starch diet for students	national franchise available on campus (i.e. chick fil a, panera.. ect.)	improved starbucks
Price of Food in the Nest	More Variety of foods in Seacobeck	
Healthier options	change the menu around some more	higher quality food
An early morning option on weekends (opening before 11:30 am)	Meal plans with less meals and more flex available to all students	Greater variety in the grab and go breakfast options (Joe Stacks- baked goods like bagels for purchase, Eagle Express). also add meal deals here.
caso fries in the nest are not consistant	the burgers are no longer fresh	not many options for home style
more options		
the hours of all the dining places (they should be open more)	wayyy more gluten free food	better labeling of the gluten free food
More vegan options would be fantastic.	A bit more seating, somewhere, would be great.	
Have someone in the To-Go place taking Starbuck's orders and someone else making the drinks to make the lines go faster	More cashiers	More meal combos that only cost a meal swipe
More meal options at the wings to go	Seco's food	healthier food options
More fruit choices	More Asian options	
More fish options		
Better food	Cleaning dining hall	Breakfast all day
Secobeck-it needs to be renovated	more on campus options	Sodexo management
Later hours	More options	more fruits and veggies!
More food options	Need to have a legit Starbucks with a staff that won't continuously get my order wrong	Staff friendliness at the Nest
More variety in the Italian bistro and the Southern market		

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Some of the workers attitudes.	More variety of fruit	When meat is offered it is usually either dry, burnt, or raw.
cheaper meal plans	more restaurants near campus that accept flex money, not just EagleOne	bigger portions in The Underground
I feel that the gluten-free section needs to be more open, and less restricted. It is too intimidating and takes up too much time to have to wait when all you want is to get a cookie or brownie.	I would like to see a larger variety of seasonal fruits, such as fresh berries- strawberries, blueberries, blackberries, raspberries, ect.	I would like the soups to be labelled as to whether they are gluten-free or not.
some things in the nest cost a lot of flex	seacobeck closes early maybe extend all room hours to 8	leave the snack cart!
Availability of forks plates and cups during brunch at seaco	More choices	
More chains	more variety	more salad options
The food	Staff	Cleaning Habits
More meal swipe options at the nest.	Better food quality at secobeck.	More drink options other than pepsi products.
Hours of Seacobeck	Prices at the Nest and Underground	Meal plans (specifically flex amount and meal deals that are used at Nest, etc.)
the hours that Seacobeck is open	the meat freshness	the price of the food
Later hours	More variety in hours	Late night
Need more healthy options- whole grain buns at seacobeck, less expensive salad at the nest, and more, less expensive options for fruit.	Gluten free food should be more readily available.	Soy milk should be almond milk. http://articles.mercola.com/sites/articles/archive/2010/09/18/soy-can-damage-your-health.aspx
The work staff should not creep on the girl students...especially find out their names then Facebook them.	More gluten free options; not just at Seacobeck.	
no more meals +flex	better nest food	more variety at seaco
Diversity in the Underground should return.	Remove chain franchises that limit on-campus services	
Hours of Operation (more)	inclusion of more quick/ to-go food options	cheaper prices at the Nest, Joe Stacks and the Underground

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
More fresh produce (that isn't bruised or unripe)	Food stations (i.e. salad bar) should be checked on more often to ensure that there is enough food, dressing, etc	Seaco should stay open later
better salad bar - more choices of vegetables and fresher lettuce	More stir fry stations - the line is always long and it is a popular food choice	Add a baked/stuffed potato bar
Having better food on Saturdays	Having more of a food variety on the weekends	
When there is only Washington diner open in seaco, I don't like how I cannot get a regular sandwich made because it used to be in the other room which is closed.		
Specified 'meal plans' should all be given a specific price tag, and the meals converted into flex, this way you don't run out of flex but have 100 meals left.	Prices- the eagles nest food is way too expensive.	Amount of flex in each meal plan- it should be assumed that one will use almost twice as much flex as meals.
The Unlimited Meal Plan	The placement of the vegetables	There needs to be a formation of a line
Protein in the salad bar at the Nest (preferably grilled chicken)	More things to buy for a meal deal instead of having to pay an extra \$2 or \$3	Better salads in the underground
more variety		
More variety at the Underground	Get real signs for the Underground. The TVs that change every 5 seconds are very annoying and make it difficult to decide on an order	Better weekend hours at Seacobeck
Woodstock SUCKS. I never want to go there. I have never gotten anything good there.	Need more variety in seaco. I'm running out of food to eat.	Jazzmans coffee is not the good coffee nor is the service reliable. Plus, some good snacks could go to Jazzmans too.
I think the plates and flatware in Seacobeck should be replaced when the dish or utensil has a permanent discoloration of any sort. I have full faith that the dishes are clean, but seeing permanent stains on dishes disrupts my dining experience.	The fruit, sushi, and yogurt should be served at a cooler temperature, if possible.	

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Meal plans amount	That freshman should be able to choose ANY meal plan	The overpriced meals that cost a meal swipe + flex dollars
more meals that are a single meal swipe		
Students should be able to purchase meals for other students	With Super Meal Plan, there should not be a limited amount of meals at the nest and other places	New Salad Bar
More healthy options at Seacobeck	The hours that the dining facilities are open	More one meal swipe options at the Underground and The Nest
The meal plans should include more meals for the nest/underground	A little bit more variety in Seaco	Always have the burger station open
More vegetarian options	White American cheese option- more healthy than yellow American (no dyes)	
More organic options should be provided, if not a total overhaul to organic produce.	Less emphasis on local foods, more emphasis on health, please! Besides, it matters not how local the food is, if one does not consider the geography of the region; Fredericksburg is not necessarily suited to local dairy farming.	Whole grain breads should be amped up; sprouted grains would be a nice addition as well.
It would be nice if the places on campus did not serve the same foods the entire semester.	There should be a place that stays open all the time and does not start serving foods that are really bad for you for their "late night" dining options.	
Staff food prep speed	Staff friendliness	Staff efficiency
The "starbucks" coffee in Joe's Stacks should be real starbucks coffee.	There should be more than 3 places to dine in Eagle's Nest.	The food in the Nest should be a little bit more reasonable.
more options	more fruit such as grapes and strawberries	the hours of the dining hall should be made longer
The additional charges on meals at the underground.	The use of plastic and paper plates and forks	The staleness of food in both the underground and seaco
Healthy Options		
A commercial food company		
More fruits, such as blueberries (not dried), strawberries, raspberries, etc.	less deserts	less fried foods

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
healthier food	more food that doesnt come out of a box at seaco	different selections of food
Nest doesn't offer very healthy foods	using extra flex	underground opens too late
Different opening times of the halls in seacobeck.	Card swillers are often not present and thus a long line forms.	Weekend operating hours.
At the Nest the food needs to be of higher quality. I pay way too much for 4 giant chicken nuggets that I could have gotten at McDonalds for cheap.		
ICE CREAM NEEDS TO COME BACK.	Hot dogs are needed occasionally.	Fresh strawberries on more than just Sundays.
Add brand food such as Chick-Fil-A on campus	Freshers ingredients	Do not always have the same food all the time
The price when paying with flex is too high!	Healthier breakfasts.	Fruit needs to be ripe!
NEW ICECREAM MACHINE!!!!	lower prices at the nest or make a meal plan with meal swipes like at Seaco. Better yet, combine the 2 and have the same meal swipes	
Seaco should stay open later.		
Eagle's Nest	Underground	Seacobeck
fresh fruit, like strawberries, should be offered every day for breakfast and not just for brunch		
Longer hours at Seacobeck to allow those with late classes and other activities to eat there if they do not wish to spend Flex.		
Bring Ice Cream bar back	More snack options for meal swipes	Underground food this year downgraded and prices are too high
price	meal options	set up
how the sandwich line in stacks is run- it is chaotic right now	the fact that meals at the nest for certain sandwiches are an extra \$3	having more coffee options at the starbucks coffee
Salad bar should come back	Other options than fries at the WOW	
New things to eat at Seaco Daily	Many meals cost a meal and flex	The sandwich line at the nest is too long
put fig newtons back in the nest	put fig newtons back in the nest	put fig newtons back in the nest

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
If not already, employees should be allowed to form and or join a labor union.	Sodexo should no longer be UMW's food provider. A union-friendly company should be used instead.	Dining facilities should be updated and or expanded to accommodate UMW's large student population.
There should be milk in the nest.	Freshly made peanut butter sandwiches.	Pizza back in the evenings at the Underground.
Food quality	Dining hours	Long lines
More vegetarian options in the Nest.	The meals + flex deals are expensive, it is a lot easier to pay for meals with a single swipe and use flex elsewhere	
the onion rings served in the nest	the prices	
Cost	Even more variety	Healthiness
silly pricing system in the Nest and UG. a meal plus \$3 is crazy. do a better job at hiding the profit making, be a little clever and not so blunt	get an ice cream machine that works, come on people it isn't that hard!!!	I find the ample vegan/vegetarian?gluten-free options rather upsetting. I feel a disproportionate amount of resources are devoted to this small minority. focus on the 90% who eat in the dining establishments.
All UMW and contractor employees should be paid a living wage with year-long pay (during student breaks!), benefits, and severance packages.	Food should be sourced locally (within a 100 mile radius) and sustainably.	Food should be seasonally appropriate and healthy.
the cost	quality/variety of food. Its basically the same food every day	time it takes at eagles nest to make some of the stuff
availability of vegan & vegetarian options	washington diner grill that cost meal + \$4	have fish
Quality	Value	Customer Service
More vegetarian food, especially in the Nest	Get rid of meals+flex and the "dine up" options and focus on cooking quality food for everyone	More healthy snacks available at the Simply To Go market.
prices	employee service (attitudes, respect for students, quality of food preparation--gloves and hair nets, etc)	hours of operation (Seaco for dinner and Nest for breakfast)
The pricing of the food at the Nest and Underground.	The employees are often rude and unfriendly.	The hours that the Nest and Underground are open on the weekends.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
variety in the nest and underground	more coffee	speed of serving in stacks and underground
unsweetened cereal please at seaco...the cereal provided has too much sugar	more protein options for vegetarians and vegans	Seltzer water would be great to have too!
Guest Meals, they should not be limited to non-umw students.	Yogurts should not be considered an entre at the nest....i like getting yogurt as a side	
The hours that dining is open.	The amount of fried food.	How much meals have gone up in cost in a year.
Variety	Quality	Taste
More healthy options	prices are way to high	mix and match options in the nest
The late night dinning menu at the underground needs to go back to nachos, pizza, and cinnamon sugar pita chips.	The burgers in seaco	Bring back milkshakes!
The number of one meal swipe meals	More meal deals	
Perhaps change the number of meal plans available. I live in Eagle Village and eat on campus everyday and still have a lot of meals left that I won't be able to use by the send of the semester.		
The Underground in general made changes that no one likes. For example, everyone I know always say that the pita chips there are awful and everything comes with grease dripping off of it.	The hours that all the dining facilities are open.	The fruit in the underground is almost always never fresh.
Service	Pricing	Selction in the Underground
The food should be organic	butter should be available; not just margarine	more natural foods; less processed foods
Food sourcing	More clarity about ingredients in Seaco when dining in Seaco. (for example cooked in butter or olive oil)	White plates to eat on in Seaco
the food quality	more efficient management and better worker treatment	no sodexo
Locally sourced food	A company that treats its workers well	No more Sodexo

Q5. Identify the top three (3) things that should be changed.

Q5(a).	Q5(b).	Q5(c).
COOKING WITH OIL ALL THE TIME MUST GO!!!! I hate how whenever they cook something the first thing they do is squirt oil in the pan. No thought about it. Didn't even think to ask if you wanted your veggies sauteed in water, did they?	More fish, that isn't fried. I love that they offer fish, like the herb pollack, and the occasional salmon and stuff. I would love to see fish come out at least once a week minimum.	
decrease prices of meals	increase variety of options offered	
No more meals+flex, flex should be for getting little extras like coffee from Joe Stacks or Frozen Yogurt or a Smoothie from the Underground not for almost every meal available	Please make the Nest healthier! Seacobeck closes so early that after 6 or so I don't have any other options for healthy food, the Underground isn't all as healthy as it seems	Overall please make everything less salty!
Meal + Flex options	Limited Meal only options	Prices
Later late night menu	More variety	healthier options
Meals should give more food	should be allowed to use same plate for more than one food	
meal/flex system - should be able to pay with meals instead of simply meal and flex.	seacobeck dining - the food is the same all the time. there is no variation. There are tacos/burritos seemingly every day.	variation at the WOW is nonexistent. they use only a few ingredients (which are cheap) like variations on chicken wraps/burgers which all use the same things, and charge a lot of money for them.
There should be more healthy options included with the meal deals in the "Nest" side. I miss having salad & milk as viable side options.	I wish that the Underground (woodstock) sold things that could be customized. I don't particularly like cheese, so it limits my options there immensely.	Jazzman's should take FLEX. (I was told that it takes credit and eagle1, if I'm wrong, ignore this.)
There should be more transparency on from where the food is coming if possible. It is a great advantage to the recruitment process to be able to show knowledge about local foods.	The employees should be paid more.	

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Amount of food that you can get for a meal in any place besides Seaco. There is almost no way to make a complete meal out of two pizza slices, which is a "meal deal" in the Nest now	More vegetarian options! The new additions to the Nest and the Underground have added nothing for me, since I don't eat fried meat or meat based sandwiches or wings.	Less loud, annoying music in the Nest
There are not enough health conscious choices, especially in the main room of the nest.	Food is very overpriced compared to other providers of the same food choices	It seems as though the meal plans have been designed so that you either have not enough or far too many meals and flex.
Weekend menus	More breakfast variety	Soups
More local, organic food.	More sustainable dining practices (composting, preparing less meat)	More vegetarian options
I think the salads should be prepared by a staff member of the Nest, as opposed to the self serve bar.	The two new facilities in the Nest should offer healthier options.	The sandwiches in the Underground should cost only a meal.
The way meals are calculated	Bring back the complete sandwich station at the nest	The burrito station needs to come back
How "Flex" is used	Faster Lines	Better to go options
I would like to see healthier options, especially in the Nest.	I would like the option of a smaller meal plan for on-campus students.	The hours of Seaco at lunch time should be changed to have the Diner open at 11am because it is often extremely crowded with only the South Market open at this time, and many students can't find seating.
number of options for meals to be used	dining hall placement nearer to the bell tower	
The up keep of the salad bar could be attended a bit more than it is now.	The thorough cooking of the omelets in the mornings during the week.	The most effective recycling of previously made/ used foods or ingredients. (Sometimes the ingredients are not as fresh as they could be.)
I hate WOW in the Nest. It is so gross, last time I ate there i got food poisoning from my wrap. They need to offer better, cleaner, less greasy options	We should have a Chiptole on campus	I do believe there is a policy that doesn't allow students to use meal swipes for their guest. This should change, as we paid for them, we should be able to use them in whatever way we see fit.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
the way meals and flex at the nest are complicated (put it back to the system we had in 2009)	the salad bar at the nest is gross	quicker service
bettter food in seaco	healthier food	more vegetarian options
Let meals be used to buy non meal deal things -- make a meal be worth \$4.50 flex	Healthier options -- not as greasy	Let flex/meals be used for off campus as eagle one money
The amount of wait time	Redirection of people waiting in line	Better ingredients
Change the Nest back	Change the Underground back	Get rid of the televisions...we are not Tech
quality	variety	health
More healthy options	More vegetarian options/more variety	More affordable!!
Prices at the Nest	More options at the Nest (bring back the Mexican food!)	Jazzman's in the library should be opened later
How the pricing is presented to the students- I would rather pay more for a meal plan than pay more at the cashier. Remember many students parents pay for the meal plan but students at the register see their flex being spent exponentially.	Offering a meal with nutritional value at grab and go places like the Underground and the Nest	Seacobeck needs to use higher quality meats etc not just for dine up. I am sensitive to preservatives and I know that everything I have ever gotten at Seacobeck this year has made me sick except for Bagels
Source of food	Seaco food	New nest food
Variety! Quality has improved but still more variety	Too many meals	
The service is absolutely, ridiculously, entirely too slow. It should not take fifteen to twenty minutes to make a sandwich, their either needs to be more people working the sandwich line, or another sandwich station.	Salads should not count for the ounces and it is ridiculous that there's so little protein available at the salad bar; last year salads were bigger and we had more options and they cost the same.	There are not enough options in the Wild Wing Café area to make meals. Why is a burger \$7.00?
More variety at seacobeck, it seems like the serve pretty much the same thing everyday.		
Too much fried food in the Nest	The size of the sandwich station at the nest (it's very popular, and because it's so small there is always a long line)	The hours of Seacobeck (it doesn't accommodate people who have night classes or practice on Saturday mornings)

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
more selections at lunch	more selections for dinner during the week	spinach for the omelettes at breakfast
Having to use \$3 of flex on many of the sandwiches at the Underground.	More options for salads in the Washroom.	Seaco needs more plates during very busy times, such as Brunch on Sundays.
Not enough vegetarian options	Paying extra for meals that aren't worth it	Jazzman hours in the library
healthier options	less sodium in food at seaco	more protein less carbs
Open the Nest earlier.	At least have coffee at the Underground before 11 am	Pricing is ridiculous... offer more meals without additional flex.
Quality of ingredients	Quality of cooks	
There should be a smaller meal plan for students living on campus. 60 meals would be plenty.	Students should not be required to buy a meal plan. Especially those who live in Eagle Landing and the UMW apartments.	Meals should be carried over from one semester to the other like flex.
Spend	Healthy options	more vegan options
Hours	Quality	Variability
Fire the racist elderly black lady that works in Washington Diner during lunch. She always gives white men attitude and is bitchy, but is super nice and outgoing to any black person she sees.	Never make tofu the only stir-fry option. Make it a constant side, a variation: you can get a real meat or tofu on any given day.	Make vegan pizza and option because I love pizza and can't eat it because you never make vegan pizza.
Make more available for just a meal! No more meal + flex options	more protein options at Seaco	More whole grain options
expensive	not healthy	not enough choices
Need fresher food	Need more diversity of food choices	Need healthier food
The washroom is too small	There should be more sandwich lines	The make-your own salads are too small (weight for the meal)
food options in the Nest (wow and vocelli are nice, but they cut out a LOT of options)	3...2...1 Meal prices wipe out our flex	the lines in the old washroom. it's a horrendous layout
sodexo		
Quality of food in Seacobeck	Food Choice. Not really alot of different things to choose from.	Price. It is really expensive to eat on campus
Prices are too high	more variety of food at seaco	have jazzman's in the library be open more hours

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Nutritional information should be released for the Underground's menu!	The ability to share meals from meal plans. If they've already been paid for, why shouldn't I be able to share with a poor friend?	More whole grain breads, pastas, etc.
Campus meal plans (number of meals/flex) for different budgets	More organic and locally grown produce	Meal plans for coffee/drinks
Actual real-name restaurants.	Lower meal plan prices.	Better food.
I would like to be able to use "meals" to pay for a la carte items.	Some of the sandwiches at the Underground that are a meal + 3 do not seem like they are that good for such a high price.	I would like to be able to use my meals for friends without having to use "guest meals" - they are my meals, let me use them how I want to please.
The fact that there are so few meal options that do not require extra 'flex dollars.' There should be more meal deals that do not require this.	There are a few specials (like the roast beef au jus) that only come once in a blue moon. Some of these should be changed into regular items (like the roast beef au jus).	There needs to be more variety. When time is very limited, I find myself having subs 10 times a week.
In the Nest right now, there needs to be a way to move the sandwich line faster. Because we now only have one sandwich section, it's harder and not a lot of space for a line.		
Seaco	Nest	Off-campus Eagle One options
cold meals at The Underground- a lot of the times my sandwiches are served to me still mostly cold	exorbitant prices at the nest and underground	food quality at the underground
more healthy food	hours	price
produce should be fresh		
more vegetarian/vegan options (that aren't just plain vegetables) and STOP MISLABELING THINGS IN SEACO. doing a lot better this year though.	food got expensive this year :(cook the tofu please. have it on the salad bar like you used to, but please cook it. it tastes bad raw.
More fresh/ healthy options	Maybe bring on another chain restaurant (in the student center)	
no more sodexho	more healthy options	better labeling of allergens
the quality of the food	the price of the meals and of individual food	the times that each place open and close

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Lack of variety	Upswipes	Lack of changes to meal deals
Quality of Food	Varitey of Food	Reducing lines/crowds
Switch from Pepsi to Coca-Cola	Using a meal swipe to get lattes	
Living wages and better treatment for employees.	Real investments in sustainability: local produce from small farms (not from industrial-scale distributors like Keany), organic & fair trade ingredients, recycling of all office waste (Sodexo managers currently have no recycling collection in their office), composting of food waste, water reduction, etc.	Simpler, more nutritious, and more cost-effective food. Whole grains wherever possible, vegetables (prepared without the disgusting quantities of oil currently used), less junk food and fake "gourmet" (eg. Naturally Woodstock), and more inexpensive unprocessed food.
Lack of nutrient labels	Price	More soup
Reimbursement of the meal plan at the end of the year - if we didn't buy the food, why should you pocket the money?	Rollover meals to next semester - again, why should you get free money?	Bring in more outside vendors (ie NOT sodexo)
We need REAL retail dining other than Vocelli. I'm talking about Panera, Chic Fil A, Star Bucks, or Chipotle on Campus. There's no way we can compete with other schools in attracting students without retail dining.	Less red meat and pork in dining. Nearly everything on campus has bacon or beef in it. Turkey, chicken, and fish are more expensive, but healthier	
more options at the nest for those who do not eat meat	change up south mart's options weekly	bring back water with lemon please
Change "Naturally Woodstock" back into "The Underground".	More vegetarian options.	Less expensive.
Lower prices for Nest and Underground food	Healthier options	More breakfast options
A bigger area for sandwiches/salads at the nest	Reduce prices (at least a little) for food at the nest	Bring the old Underground sandwiches back and keep them at the price of a meal (and hummus, too!)
More places need to be open for breakfast and have a greater variety of breakfast food.	Wish we had a mexican place outside of the offering at Seco. Sandwichs get very old after awhile	Add tea at the washroom as a drink option, and increase the drink options in the nest
Salad bar arrangement	Pasta option at nest	
The Underground	Seaco	Nest
make the Washroom more "cozy"	more meal deals in the nest	put fans or AC in Washroom in the corner market

Q5. Identify the top three (3) things that should be changed.

Q5(a).	Q5(b).	Q5(c).
Some of the prices seem a little absurd - at more than \$2 for a pint of soy milk, I might as well go buy a gallon of it at the store	meal plans - I prefer to cook for myself and I'm on the apartment meal plan and its too many meals for me - I'd like to see a meal plan option with less meals and flex	the hours of the jazzman cart in the library - i know you can get coffee elsewhere but it seems like its never open
do not pay extra flex for a meal (meal + 3\$ flex) unless you get something else along with the meal	breakfast should come back to the nest. aka breakfast sandwiches.	more lighter options at the underground and nest. healthier.
More affordable Nest options, even if 'brand name' is sacrificed.	Later hours for dining.	Less "vegan" and "gluten-free" meals. These use up valuable space in Seaco and subject a majority of students to less tasteful options due to a scant minority.
Jazzman hours should be extended to the weekend and the afternoons.	mini "side salads" that can be combined with a meal in the nest (similar to the underground side salads offered).	Underground hours should be extended to weekend day hours
The line format in the former Washroom is always too crowded. The lines for the sandwiches, coffee, and checkout run into each other and everyone is confused about which line goes where.	The food in the Nest is a little too expensive	Jazzman's hours in the library are really inconvenient. There isn't a breakfast option available other than Seaco
The 1,2,3 meal deals	Having a certain amount of meals for each dining establishment (which we were never told about)	Only having one sandwich line
more spicy food options	open more hours (seco)	bump up the price of a meal so that we don't have to use flex. If lunch at seco costs almost \$10 then it shouldn't cost a meal and flex for a wrap... thats \$12 wrap! way to expensive. :)
Prices!		
underground options	underground cost (currently too expensive)	
More flex should be added to account for the many meal + \$\$\$ meal deals		

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Quality of the food	More of a focus on healthier options	More options overall, instead of sandwiches everywhere
Prices are far too high in the Nest and Underground	More weekend breakfast/weekday lunch options in Seaco	Breakfast options in places other than Seaco
More healthy options at the nest	Less vegetarian and vegan options, i feel like there is no meat on campus this year!	
Need healthier options	Better meal deals	More late night options
I think that there should be more simple meal deal options at WoW.		
Either get rid of the Meal + 1,2,3 flex, or put more flex in all of the meal plans.	Better quality vegetables. Too much wilted lettuce on salads.	Faster and more consistent service.
All meals should be a meal swipe and not extra flex dollars	There should be a peanut butter and jelly option at the sandwich station	There should be more healthy options
The small cups at seaco	get lactaid milk	stop taking down customer feedback just cuz you dont like what they say
Ice cream and milkshake bar back in the nest	Coffee stand in the library should be open on Sunday	There should be a side option besides fries at the Wow Wingery.
The set up in the Joe Stacks area.		
Adding flex to nearly every meal-way too expensive!	There should be more breakfast sandwiches in the washroom so they don't run out so early	More rotation of sandwiches in the underground
More variety of food		
Food prices in the Nest/Underground, way too high	Starbucks coffee stand is not at all like Starbucks, go all out or don't even bother	Overall food quality, is entirely too low
Bring back microwavable dinners (like the chicken alfredo boxes you could get in the Nest last year)	more options for just a meal (not a meal + flex)	
quality of food	amount of healthy choices	confusing ordering system
The extra cost of meals; it's not fun having to burn a meal and additional flex.	Add more staff-sometimes it takes forever for me to get my food.	

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
More meal deals should be offered at the nest without having to use flex.	The dark meat in the chicken salad and other new products, such as the chicken dishes at the underground, needs to be removed. It does not enhance the meal, it lowers the quality and has made me throw up more than once.	Seaco could serve a little more of a variety.
Pricing	A wider variety of options among the 3 dining facilities	Later hours of operation
The menu at Woodstock	Bring back the old chicken tenders at the Nest. The new ones are weird	More honey mustard dispensers please! One is just not enough!
3,2,1 Meal Deal System	Availability of Healthy Food	Multigrain Bread in the Underground
more fish	dont make as much food at once...doesnt always get eaten.....very wasteful! makes me sooo madddd	everything else is great!
The Meal + Flex deals in the Nest and Underground are confusing and I ran out of flex very early in the semester	The left side of the Nest food options are all extremely unhealthy	They tend to have the same foods every day at Seaco
The meal and flex combo meals	More vegetarian options	ability to change meal plans at any time
more flexible meal plan packages.	improve late night, much worse this year than last year.	more soup
The Underground - a lack of selection	Vegetarian/Vegan options	The Nest - a lack of variety
Fix the ice cream machine	Add more 'meat' sandwiches to the Underground	Keep the Bistro open on Friday nights
The food quality needs to be improved.	Service needs to improve in both speed and attitude.	The food quality NEEDS to be improved.
Healthier "prepared" dishes at Seaco. (Less salt and grease)	Healthier snack options at the washroom.	Better weekend hours for all dining facilities.
More vegetarian options.	More vegan options.	More healthy options.
Pricing of the food, less "plus flex" and more "meal" options and if that is not possible, increased flex for each meal plan	More variety of foods and more non-soda options to drink	Sides should be included with all meals in the nest, like previous years

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
The salad bar in the nest from last year needs to be brought back. The salads in the washroom this year are not good at all.	The times which the dining locations are open. They need to be open earlier and stay open later.	There needs to be more items that are one meal swipe and you should get rid of all the "meal + \$3 flex, meal + \$2 flex, etc..".
Salad Bar should return to the way it was years prior.	Underground should go back to normal.	Prices should go back down.
Soy lattes at the Eagles Nest and Underground	More vegan options at the Underground	Better coffee at Seacobeck
Meal +Flex!!!! I am running out of Flex because everything needs extra money	Meal +Flex!!!!	Sanitation. My salad at Vocellis was made with bare hands. The worker took my order at the register, then put their hand into jars of ingredients and never washed their hands. Then returned to the register still not washing their hands. I threw it away.
strawberry milk	strawberry milk	did i mention strawberry milk?
Paying extra flex for meals	Having food available in the library, I loved Jazzman's when it was in the Nest, but I don't like havinfg food in the library.	The food available in the Nest
Local and organic, healthier foods	make a larger salad bar & more healthy options	should be able to use flex & meals however I want- donate as many as I want, keep my extra \$\$ at the end of the semester
The new meal plus flex deal	hours for the coffee shop in the library	
The Nest. The wash room is much too crowded for the popularity of the sandwich line.	More vegan options.	Get rid of Starbucks. Starbucks does not care about the quality of it's coffee, which usually results in burnt beans.
more meal swipes and less meal plus flex	something needs to be open after 11pm regularly	more options as in another dinning place on campus and more dessert/ ice cream options like the nest had last year
More FRESH fruit. It's a rare occasion to find a completely ripe apple	There should be Italian food available at all meals. The weekend had almost no options for Italian. I don't mean "pizza"	More snack foods available at the nest, or Joe stacks.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
The efficiency of service at the Underground needs some serious work.	There needs to be more options at the Nest.	Seaco needs to be open more during the middle of the day, and later at night
Prices. I have heard a countless number of students talk about how they are out of meals and flex with the same meal plan that they had last year.	Seaco is great except that every room serves the same exact thing every day. An example would be that every single day they offer burritos at the mexican food place. This is depressing because there is all kinds of very tasty mexican foods.	Salads at the nest are too expensive.
Not so many meals being a meal swipe plus flex	Quality of the food at Seaco, especially the fruit and meat	
Food quality	Faster food prep	Longer Hours
"wow" wings	late night service and food quality	the awful rap music constantly being blared through the speakers
The price of the meals at the Nest and the Underground are insane; they need to be lowered.	If meal prices at the above dining halls are not lowered, meal plans should be altered to include more flex dollars.	There should be a 24/7 dining facility on campus.
Prices need to go down, everything is so much more expensive, I ran out of flex so quickly because everything has "extra flex" that you have to pay along with the meal deal at dining places. Especially having to pay extra to get a salad, the fact you have to weigh your salad is discouraging to get a salad.	The nest needs to have more to go options last year you could grab a veggie burger to go quickly this year you have to wait for forever to get food from the nest. And I wish we still had the mexican food station like last year so we could get burritos. MORE VEGETARIAN OPTIONS PLEASE!!	Bring back breakfast at the nest. All they have now is bagels in a bag or cereal and cereal is hard to eat on the go along with yogurt. Miss how last year you could grab an actual bagel from the nest and have an actual toaster, and cream cheese to put on it.
washington diner food	more variety in south market	opening earlier in nest and underground
prices should be reduced	more meal deals	better hours on the weekends
Bigger variety of meal plans to choose from		
Lower prices at the Nest	Bigger drink glasses at Seaco	More Dine Up opportunities (maybe a permanent station)
Quality of food	Made-to-order food	

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Change the sandwiches at joes stacks and the underground to 1 MEAL SWIPE!!! a seco meal is around 9 dollars which is a meal and a named sandwich at the nest is meal + \$2 flex. A sandwich is not worth a seco meal + \$2	BRING PIZZA BACK TO THE UNDERGROUND!!!!	dont have so many unnecessary rules for using meals. We need more meal combinations because we dont have enough flex and the food has become too expensive
The way you put dirty dishes and silverware away	More options than just in the diner	Faster replenishment and vegetable/fruit freshness
More food options at Seaco on the weekends.	Cheaper meals in the nest (all the meal +2, +3s drains my flex really quickly)	Earlier/longer hours at Jazzman's Cafe.
Not as many choices at the nest, or WOW, are just meals.	Breakfast should be how the nest was last year.	
More dining options at the nest.	Healthier food options throughout all the dinning areas.	The portions could be smaller at the wing place at the nest.
The size of the meal deals at the nest and underground. More things should be available for one meal swipe	The cooking of the food- I hate eating somewhat raw food like bacon and chicken	Cleanliness of the area where the students eat. Seacos glasses and silverware always look dirty and sometimes I have to take my own plastic silverware in to eat because I am so nervous that I will get sick.
prices	hours	speed of service
Fried food	added flex to a meal deal	
More local foods.	More allergy friendly, vegan and vegetarian options.	More late night dining options.
The food selection in the Underground		
More breakfast options		
pricing	hours	food quality
Maybe bring back the slips of paper for the sandwich makers. It might make the line go faster.	The salad bar! It gets very dirty with ingredients mixing, the line for it tangles with the sandwich line	
Burgers should be freshly cooked, even if it takes longer	More options for salad toppings, bring back sunflower seeds	
The food variety, there is NOT enough	The pricing, the meal plus flex was not the best of ideas	fresher and healtier foods
The prices.	Range and amount of vegetarian and vegan options. There should be more.	The prices.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
The bistro	food to be meal + two dollars flex instead of three.	Seacobeck should have better coffee
Bring back milkshakes at the Nest or Underground...all the time! I'm glad Seaco has them now, but 2-4pm isn't a big enough window.	Most of the meal options at Vocelli and WOW are extremely greasy or low quality--I also miss being able to mix and match any two sides.	Bring back real nacho cheese--technically that very fake orange stuff, but it's so much better than the Extreme Nachos WOW serves now.
More available fruit in the morning. Bananas especially.	For those dining at seaco for dinner it makes sense to extend the dinner hour since we have brunch so late.	
More gluten free choices		
more room in the Nest, everyone goes there for lunch and its a madhouse	Better coffee; it says starbucks but doesn't taste like it	more options on the weekends
Earlier options... There should be more quick breakfast options available at the Nest, like last year.	Later options... Seacobeck closes too early. At least one room should be open late, and events like "midnight breakfast" always draw a crowd	Consistency or a schedule... It's frustrating to go into Seaco and not know what the options are going to be.
Salad bar in the Nest	Vocelli's delivery system	WOW wingery--more vegetarian options, please!
BETTER FOOD	remove the \$3 extra in flex	more food to chose from
More Gluten free options	Gluten Free desserts	
WOW at the Nest needs to make better food, have better service, and reduce prices. They are overall just terrible.	Vocellis should havebetter prices and a menu reformation; for example a meal+3 for vocelli rolls, an appetizer, is ridiculous.	A place for ice cream should be added, like the nest had last year; the ice cream machine at seaco never works and the bistro has too many specialty gelatos.
There should be more "meal deal" options	Receiving our food should be more efficient and in a more timely manner	None of the food places should be closed during the day
More fresh fruit should be available, like a fruit bar at the nest not just at Seaco	Stay open later	Have more healthy items
Meal deals/prices	Meal plans mandatory for apartments and eagle landing should go.	
Meal deals are so very strict		
More on-the-go food.	More proteins.	Better coffee.
More seating at Naturally Woodstock if possible	More sandwich options in the Washroom	More healthy choices at Seacobeck
There needs to be more seating	More meals	Better details on food that many affect the allergic

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
Prices are too high. For example a bottle of tea is \$2.50 on campus. At a convenience store it is \$1.69	Wider choice of healthy food	Overall cleanliness
Decent food thats accessible and affordable.	More options in the evening	More options at multiple locations
Quality of food is low.	Cost of plans is high compared to quality of food.	Variety of food is low.
meal plans	meal plans	meal plans
Better Seacobeck/ Dining Hall	Chain restaurants on campus	Health Food Location - salads ect.
everything	everything	everything
prices		
food tastes bad	food is too salty	Cooks are too spice crazy
Meals are way too expensive. Things that currently count at a "meal" plus 3 flex dollars should just be a meal.	Hours should be more convenient.	It should go back to the way it was before when you could use anything worth a certain dollar amount to make a meal.
The prices should be lowered. In previous years one could purchase a cheeseburger, tacos, etc. for only one meal. Now a cheeseburger in the Nest costs \$9. I wouldn't purchase a \$9 cheeseburger at most ACTUAL restaurants, much-less from a campus dining facility.	Naturally Woodstock should be dramatically changed or else moved out for something new. The food is fine, but nearly every student I've talked to will admit it's a major step down from the menu and atmosphere of previous years. I ate in the Underground three to four times a week last year. I've only been three times in total this semester.	The layout of WoW and Vocelli's in the Nest can get very cramped when many people are in line. This is only a minor quibble, though.
prices of the food	drinks that count as a part of a meal deal	charges for sides of sauce at Naturally Woodstock
The prices	The amount of difference people who dont have plans pay.	
Better quality food - especially meat.	More variety	Healthier food options. A salad bar like the one at the eagles nest would be nice.
Hours for Seacobeck.	The bland sandwich choices at the underground which are overpriced.	Flex SHOULD be rolled over weekly. We pay to have it, why does it expire?
price structure relating to meal plan use	lack of healthy options	more variety needed

Q5. Identify the top three (3) things that should be changed.

Q5(a).	Q5(b).	Q5(c).
Students should be able to use meal swipes for everything, not just certain combos.	Seacobeck food is terrible for the most part- so everything there.	The addition of a plan in between a 90 block plan and a commuter plan
limited choices		
Bring back the roast beef au jus!	Prices	You should change the cooking methods in WOW Wingery so that the same oil isn't used for everything - it makes it so that people with allergies can't ever eat there.
Outside food	Cheaper Dining Option	
Prices	Open later at night	The set-up of the lines/drink machine/registers in the Wash Room are a mess. It gets very congested in there very quickly.
Jazzman's Cafe... overpriced and the pastries etc. are not very good.		
Lower prices	Possibly a meal plan for those who don't live on campus or discount for using EagleOne card	
flex	the amount of flex we have to use when getting non-meal deals, all should be meal deals	not enough breakfast options
Cost of Nest food	Hours of Seaco operation (longer hours, especially at dinner)	
commuter meal plan - current one is too expensive		
Price	Offer a reasonable meal plan for only 1 meal on 2-3 days per week	More efficient service (lines this semester have been MUCH longer than ever before)
Pricing, just up the price of meal plans to accomodate for better food at SEACO.	Layout, seacobeck is not designed in a manner to efficiently serve students and during the peak hours is just frustrating to go to.	Food, the portions given out need to be more at the meat station, there should be no restricitons on creat a sandwich at the nest, just make it meal +1
The diversity of options is lacking.	The meat-free options are lacking.	Food is very sandwich based outside Seaco

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
the high prices at the "restaraunts", commuters pay tuition too so why do we have to pay almost double by the time we buy a meal?	lack of options	more variety
Well actual meals in the underground like last year	More meal deals at the nest	
The line formation at the Underground and the Nest are both sloppy and unregulated	There should be a comprehensive recipe/igredeients list, as well as nutritional value, which is easy to access and in print form at all dining service locations.	Produce should be fresher. It is usually bland, tough, and scarce. More fruits and veggies please!
More meal options in the Nest.	More options at brunch.	More food available between normal meal times in Seacobeck.
+1, +2, +3 deals at the nest and underground	lack of promotion of healthy choices from multiple nest vendors	make your own salad bar
flexibility with how we use our meals	more vegetables/non-hummus vegetarian options	BREAKFAST OPTIONS
Variaty		
The 3,2,1 flex option is too expensive for students with off campus meal plans, and severely limits our dining options at the UG/Nest.	Hours of the coffee shop in the library (not open often enough to be convenient).	I believe that the workers should be paid more for the extremely long hours they put in.
quality	prices	availability
The Nest should provide more food for the money students pay.	The Nest lines should be reduced by hiring more staff during lunchtime and dinnertime.	Food companies, such as Chick-fil-a and Chipotle should be brought on campus.
Price of the meals: Having to pay extra isn't fun and adds up quickly	Quality has slipped: You used to be able to get a decent salad easily at the nest, now the "salad wall" is unsanitary and over priced. I miss having someone make salads	Waiting times are very long. In the old nest, you used to have to sometimes wait to pay but now it seems almost everything requires a long wait
Get rid of the extra flex charges.	More vegetarian options.	
Crowded entry		
Greasy food options need to go	Cheap Commuter Plan	Variety at Seacobeck needs to happen. Doesn't really seem to have changed since I was a freshman.

Q5. Identify the top three (3) things that should be changed.		
Q5(a).	Q5(b).	Q5(c).
availability of HEALTHY and organic food---more!!!	price---its too high	
more vegetarian and vegan options	prices	availability
NO MORE SODEXO	local/seasonal vegetables be used in more diverse/abundant vegetarian/vegan options	Lower prices
Price of food, especially at the Nest	Meal Deals	Price of meal plans
More selection at lunch	Spinach for the omelettes	Fresher fruit
Meal deals should purchase a MEAL, not just a cup of soup or an order of breadsticks. It is cheaper to go to Panera or Applebees every day than to eat on campus.	There needs to be more than one option for commuters. There is not enough flex built into the commuter plan for the new prices, and it is not enough for students on campus everyday, and it is too much for those who come only two days a week.	There should be more nutritious options for a meal swipe.
Organic options	More meat and vegetables without grains mixed in for Gluten sensitive people	Use real butter instead of margarine and vegetable oils
How much a meal accounts for	Make another sandwich counter so there aren't long lines	
The price of meal deals	Meal options	PRICE
clearer prices for those without meal plans	gluten-free soup and/or lunchmeat for salads at the Underground	turn the heat up in the Underground so I don't freeze to death while I eat my now cold sandwich
More food for a single meal deal at the Nest and the Underground. Like how in the Spring semester of 2011 a meal deal was worth: an entree, two sides, and a drink. Now it's only worth an entree and a drink.	Get rid of the meal deal + X amount of flex dollars.	
line format in the Nest (both sections in the nest)		
There are very few 1 meal options in the nest and underground	It is incredibly costly to purchase a meal plan and actually saves you over \$150 to simply pay in cash.	Bottled water can not come with a meal but costs extra.

Q5. Identify the top three (3) things that should be changed.

Q5(a).	Q5(b).	Q5(c).
improvements to food at Seco	change menu at the underground to give more options, used to be my favorite place to eat, now i dont like any of the food	
Ditch the confusing bogus "meal plans"	Work harder to secure fresher better tasting food(Community Garden)	Hire more students Eatings important, We(l) Want to be involved
chicken tenders are terrible	prices are way to high	wait is too long