



**DINNING SURVEY RESULTS
APRIL 17, 2008.**

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APPENDIX A

Question # 7 What is your favorite food item(s) at McDonough Cafeteria or Courtside?

- 1 salad bar
- 2 n/a
- 3 Sushi, pepperoni pizza.
- 4 I used to really enjoy the paninis, but then they stopped having the ingredients to make the one I liked (the margaretta) and half the time didn't know how to make it anyway.
- 5 I like the salad bar...and the chocolate covered pretzels.
- 6 The new Nana's cookies are a wonderful addition!
- 7 Salad is my only option there - and its the same thing every day--
- 8 smoothies, when staff can be bothered to make them
- 9 Soup! Most of them are really good, and I like that they change so often and that you can sample them. They could probably all stand to be a little less oily, especially the broth-based ones, but on the whole the quality is very high and the price is right.
- 10 Parfaits
- 11 Turkey sandwich
- 12 vegetarian soups
- 13 chicken salad sandwich on kaiser.
- 14 McDonough Taco Salad!
- 15 I guess my favorite food item would have to be the Soy Crisps.
- 16 Coffee
- 17 -Taco Tuesday (minus one of the two staff members that prepare the tacos) -Sandwiches (minus 2 of the staff members that prepare the sandwiches)
18. i suppose i like taco tuesday. though it is a sad state of affairs when you revel in the day that they serve a rather crappy stand-in for mexican food. other than that i would say the soda.
19. Salad Nicoise from the kosher deli, on the days they have it.
20. scallops
21. Sushi
22. omelettes
23. Salad bar
24. Chicken Quesadillas.
25. Sandwiches
26. Bagels, pizza, thursday salad
27. Hummus and grilled vegetables in courtside for the sandwiches and wraps.
28. McD--salad bar

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29. It is so difficult because I feel like I'm at a high school cafeteria. There needs to be more of an effort to offer healthier options-- salads should be more regular...not oily pizzas and fries. The reason we eat that is because we have no options-- either wait for 30 minutes for a wrap or grab chicken fingers....boo.

30. Bean, rice, vegetarian burrito on Taco Tuesday at McDonough. Cheese and vegetable wrap at Courtside.

31. They don't have it anymore, but it used to be the pre-done chicken salad wraps at McDonough.

32. Silk Chocolate Soymilk (it always runs out too early in the week!!!)

33. Breakfast food.

34. Pizza or cheeseburger at McDonough, Cheese quesadilla at Courtside

35. The mozzarella sandwich with pesto sauce

36. soup

37. Chicken tenders

38. BURRITOS on Taco Tuesday!

39. sushi

40. soups, bagels, salad bar.

41. Soups at McD are always good, and the paninis.

42. Sushi; donuts.

43. 1. vegetarian bean burritos - I wish this were offered more than once a week! 2. Odwalla pomegranate lime drink - pomegranate lemonade or pomegranate berry is also really good - often you are out of these which makes me very sad!:(3. peach soy yogurt - I really LOVE the soy yogurts and wish you had them more often - quite frequently you run out of these

44. McD: Taco Salad Courtside: Gargantuan Salads

45. The omlette BUT if you had Diet Dr. Pepper, that would be my favorite.

46. soups

47. I liked the mozzarella and tomato sandwiches but Market Cafe stopped serving them.

48. Chocolate chip cookies, which are only baked when the food service people feel like it.

49. The pizza is very good.

50. Barbecue chicken sandwich on wheat bun at McDonough (and hazelnut coffee) Fancy salad day at Courtside

51. None.

52. Sandwiches

53. n/a

54. The pizza

55. Veggie paninis, stir-fries

56. Chicken noodle soup, Chilli, Black Bean Soup, Fried catfish, pasta salads on the salad bar, turkey wraps, made-to-order specialty salads at Courtside, curry chicken salad at Courtside, Chai spice hot tea, Fresh-baked cookies, Buffalo wings, Black beans & Rice, Sauteed vegetables (NOT THE GREEN BEANS OR CABBAGE --THEY'RE HORRIBLE)

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57. pizza
58. the salad bar is pretty good.
59. n/a
60. A sandwich at the cafeteria. Typically, there isn't much left in the way of hot dishes by the time I get there (though the selection of breads is limited by then as well).
61. Chicken wrap at Courtside
62. Ethnic food.
63. Pressed sandwiches
64. Wraps at Courtside and cooked meals at McDonough
65. Pizza or the salad bar.
66. Salad bar.
67. None
68. Sushi, quesadillas, chips
69. the salad bar and the tuna wraps.
70. Salad bar at McDonough. Vegetarian wrap at Courtside.
71. Egg salad sandwich, hummus and roasted veggie wrap
72. At McDonough is the Grilled Chicken Sandwich and the Pizza. At Courtside the tuna wrap or turkey sandwich.
73. oatmeal-- which usually runs out early and is dry! and the salad bar!
74. chocolate covered pretzels, philly roll sushi, baked lays cheddar chips. This is basically all I'll eat, unless the salad bar looks good, but it's really hit or miss.
75. Salad bar is solid but way too expensive.
76. The Almond & Peanut Odwalla bars. Both places also have a good selection of beverages (V8 juice, acai juice, etc.) - I like that we have more choices than just soda or water.
77. Sushi available, salad bar, sometimes the burgers/fries but they take a long time.
78. Chicken tenders, sandwiches made to order
79. Sweet potato sides, most else is just OK (at best)
80. fruit
81. The panini with mozzarella and tomato.
82. bagel
83. Stir fry station, especially when it supplies 1) a whole wheat starch (like brown rice), 2) a vegetable, and 3) a fairly lean meat. Which it usually does. In fact, there should be a meal available which includes these three components AT ALL TIMES.
84. Pizza
85. The deli sandwiches and wraps are the best value.
86. turkey sandwich
87. Taco Tuesday
88. Hard to say. I used to like the soup, but this year it's usually been sort of awful. Salad bar? There was a really good grain and soy bean salad on the salad bar the other day--that was fantastic.
89. probably the pad thai dealy

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90. Fountain drinks and ice.
91. grilled cheese & fries
92. I guess pizza because it is not terrible and can be bought quickly, but it is very unhealthy.
93. I always get the sandwiches.
94. Again, salad bar is great. Pay by the pound candy is essential for evening students.
95. Soups
96. The pre-made sandwich station on ciabatta bread is great! I especially like the bree on the sandwiches (wish it could be on all of them) and the tomato-mozzarella sandwiches.
97. grilled cheese
98. salad.
99. Salad.
100. Used to be pizza, but I feel as though the crust and sauce has changed recently. Currently, nothing.
101. nothing stands out as a favorite. I eat there out of necessity.
102. Candy and trail mix bins.
103. salad bar
104. turkey burger
105. Bagels and cream cheese in the mornings
106. curry chicken wrap
107. Pasta dishes that aren't Asian.
108. the soup
109. I don't have a favorite, only things I settle for when I'm on campus and really hungry.
110. Odwalla Bars
111. Toasted bagel.
112. soup, Odwalla juices, veggie lasagna
113. Courtside -- grilled sandwiches/wraps and the noon-time salads
114. Chicken Noodle Soup and turkey wraps.
115. pizza (when fully cooked)
116. The Mozzarella and Tomato sandwich at courtside
117. Salad bar
118. Chicken breast
119. cheese and veggie wrap w/ pickels and pretzels on the side. also love the pesto sauce and the curly fries.
120. taco tuesday. salt&vinegar chips. coffee.
121. I enjoy the expo station at McDonough, it usually has very good food.
122. pizza
123. The Jumbolaya and curly fries
124. Coffee
125. burrito
126. nothing stands out

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127. salad bar (on good days)
128. taco salad
129. I love it when they serve fried chicken and mash potatoes and gravy. They don't need to serve rice so much. Most the time it is flavorless and there is nothing to add to it.
130. soups at mcdonough (usually)
131. Salad bar
132. McD: Salad, Taco Tuesday Courtside: Curry Chicken Wrap
133. I don't have a favorite food item. It's all subpar. The soup used to be good, but the lady who prepares the soup during the summer/breaks is not allowed to prepare it during the school year.
134. Roast beef wrap, curly fries, yogurt parfaits
135. The drinks.
136. none
137. Don't really have one.
138. McDonough - bagels, taco Tuesday (but this has gotten EXPENSIVE!)
139. Vegetarian sushi, which is usually out, and soy yogurt, which they seem to have stopped offering. The vegan hot meals are sometimes very good, but the vegetarian option is not always vegan and often lacks a protein.
140. sushi; pizza; curry chicken wraps; salad bar
141. The stirfry station, the rest of it is pretty average
142. salad & yoghurt with granola and fruit
143. Salad.
144. Taco tuesday. chicken fingers
145. Soup
146. None
147. The ciabata sandwiches are very good.
148. The yogurt/fruit/granola parfait or the veggie chips.
149. The grilled chicken sandwiches that the grill guys make.
150. Big fresh, warm chocolate chip cookies. Next to that it is Herr's butter popcorn which you don't carry anymore. And then TACO TUESDAY
151. i like the chicken curry at courtside.
152. The Expo lunch station
153. Bagels
154. salad bar, but it could be much better.
155. soup
156. Sometimes the entrees/specials are good.
157. Chicken Wrap w/ Pesto Mayo
158. cottage cheese. tacos/mexican.
159. Vegetarian/global entree selections at McDonough.
160. Club Wrap.
161. NOTHING
162. The new paninis aren't bad, but they're not cooked long enough.

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163. Pre-made wraps -- so I don't have to deal with the lines and the customer service...
164. none - they are all gross.
165. Tuna Wrap sandwich
166. bulk food,
167. //
168. Morning breakfast bar (granola, yogurt, fruit)
169. the soup is sometimes good.
170. Soy Crisps! I am sad they are not stocked at McD recently
171. The Pizza at Courtside
172. Cook to order-salmon teryiaki. Israeli couscous.
173. Soup, which is odd because it can be wildly different in quality depending on the day. But it's the best value for what you get.
174. Berries in the morning
175. sandwiches
176. McDonough--salad bar and Taco Tuesday Courtside--tea and fruit
177. Sushi rolls with avocado.
178. I don't have one.
179. The bulk bin yogurt pretzels.
180. taco tuesday
181. At McDonough I get the veggie burger. At courtside I get the pastries at the coffee shop.
182. kosher tuna salad sandwiches... they are good, and I know they haven't been prepared in the main kitchen.
183. tomato basil mozzarella sandwich; tomato soup.
184. Chicken fingers, breakfast sandwiches. The only two items that are always good, and one of them is even fairly priced! It always shocks me, given how awful everything else is.
185. omeletes
186. the salad bar, yogurt, fruit
187. the occasional chicken strips that are flatter and darker/less breaded than the normal kind.
188. salad bar
189. Kosher chicken breast.
190. Granola-yogurt parfaits!
191. taco tuesday, whatever pasta dish they're serving that day
192. I really like the breakfast sandwiches, they just take forever to get.
193. Taco Salad on Taco Tuesday
194. The bagles I guess?
195. Sandwiches on the ciabatta food.
196. The curry chicken salad that is brought in from the outside deli. And what a deal at only \$8.50! (Sarcasm does not transfer well in a comment box.)
197. The new grilled veggie take-away sandwiches.
198. pasta

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199. I like the new seltzer water. I like the pesto pasta salad with artichoke hearts and olives--that's very good. I like the grilled vegetable sandwich. I love the vegetable crisps too.

200. sushi, luna bars, water, fruit, fuse drinks,

201. hot dogs.

202. Tomato Basil Soup

203. Salad bar. Best quality for lowest price.

204. It's a tie. Taco salad at McD and the Chicken Wrap at Courtside.

205. snap peas at salad bar, Asian noodles, smoothies

206. Blueberry bagels

207. salad, coffee

208. Wraps

209. Coffee

210. Pizza

211. pizza at McD (definitely NOT Courtside) and taco Tuesday stuff

212. Taco Tuesday!

213. Trail mix

214. Courtside's tomato and mozzarella panini (but only if focaccia bread is available, which is rare).

215. The Pizza and breakfast

216. I can't afford the items I would like to eat. I usually go with pizza or sushi priced at a discount after 6pm.

217. Pizza at McDonough and anything at Courtside

218. Pizza I guess, it's what I eat when I'm starving here and have to eat something. Usually I bring food or go elsewhere to eat because I find McDonough Cafeteria to be overpriced, the quality of the food is laughable, and the customer service is awful. Maybe it's just me, but I'd rather walk to Chinatown than eat in the cafeteria. I can't say that I've felt so displeased about money I've spent for food than when I eat at McDonough, especially if I risked ordering a sandwich.

219. Tomato Mozzarella sandwiches and the pasta with fresh vegetables. I like the chocolate chip cookies too, veggie burgers and fruit smoothies.

220. the salad bar

221. sadly, I don't have one

222. salad bar or the portabello sandwich

223. Odwalla, maybe the bags of tea at times--Coffee is weak and stale.

224. Taco Tuesday -- don't run out of shells!

225. Roast Beef sandwich on onion roll

226. none

227. Anything that Mrs. Betty serves me is good.

228. Sandwiches.

229. Burritos/tacos - when they are hot.

230. chicken strips, mainly. but they are inconsistent.

231. taco tuesday, the old muffins you used to have

232. McDonough: Salads Courtside: Mozzarella-Tomato Sandwich

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- 233. Pesto Mayo
- 234. Pizza.
- 235. Tomato and Mozzarella on Ciabatta with Pesto Mayo. Tried this a year ago because I was disgusted with the state of the turkey. It is a great sandwich, the only caveat being (yes, there is always a caveat when dealing with the food at school) that the mozzarella is often not there.
- 236. taco tuesday.
- 237. Sandwiches/wraps
- 238. The stir fry.
- 239. Soup (it's cheap)
- 240. Soups and stir fries.
- 241. Water
- 242. pizza - CHEAP and good.
- 243. None
- 244. The tacos are good but then again they're hard to screw up. The one day they had corned beef and cabbage was excellent. I believe they did a shepherd's pie one day that was good, and the saute section is usually edible. Let me single out their "basque chicken" as the single-worst dish I've ever eaten in my life.
- 245. taco tuesday
- 246. Chicken Quesadilla
- 247. I like the bagels and the pizza in McDonough. Unfortunately, bagels tend to only be available until about 11am. The salad bar is also excellent, particularly where grilled chicken is available (which has been almost constantly in the last few months, so thanks!).
- 248. --Vegetable sushi --Chicken curry wrap --Chocolate Chip cookies that are baked on site
- 249. Tacos @ MC
- 250. Salad bar, soups.

- 251. Grilled cheese 10:27 AM
- 252. pizza
- 253. The warm chocolate chip cookies, but I wish they were smaller.
- 254. Grilled cheese sandwiches with tomato. Delicious!
- 255. Veggie burger
- 256. The Fries, Taco Salad
- 257. the pizza, when its actually homemade, tends to be consistently good. The random "sauce on bread" things are terrible.
- 258. The soups -- they're generally edible and a good price.
- 259. n/a
- 260. The veggie burgers are good, and the vegetarian daily meal is pretty good.
- 261. mozzarella & tomato sandwich
- 262. Do not have a favorite food item.
- 263. Salad bar.
- 264. The Panini's,

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265. None
266. none
267. Egg sandwich.
268. sandwiches
269. Salad bar
270. tacos
271. Turkey burger
272. Taco Tuesday, the stir fry of the day, egg salad sandwich, salad bar
273. the whole-wheat pizza, taco salads, new york deli blend
274. Soups.
275. McD: cheeze pizza Courtside: chicken n cheese quesadilla
276. Quesadillas
277. Taco Salad
278. The soon to be ICE CREAM offering.
279. salad bar.
280. I like the bagels in McDonough and the pesto mayo at courtside. The tuna salad at courtside is also okay.
281. i don't have one
282. None
283. Chicken fingers. They are edible.
284. Krispy Kreme Donuts and the McDonough Pizzas. The sandwiches at McDonough are tasty too, if you are willing to put up with the surly people making them.
285. The chicken fingers and personal pizzas are the best items on the menu, but even they are rather awful.
286. I usually get a bagel if it's morning, and a sandwich if it's lunch or dinner time.
287. rockstar
288. nothing
289. Taco Tuesday.
290. Pizza.
291. Hummus Wrap at courtside, odwalla drinks, and the occasional bagel (when they have it and the cream cheese is actually available and cold).
292. Veggie sandwiches, salad bar, veggie pizza
293. I like pizza in McDonough. The pizza in Courtside is not as good.
294. Chicken Tenders; bagels
295. Wraps at Courtside
296. This question does not require an answer.
297. Potato Soup, Israeli couscous, chicken salad (this has been removed from the sandwich bar- it should be brought back!)
298. Cheese pizza at McDonough cafeteria.
299. Chocolate covered pretzels (which are sometimes out for weeks at a time).
300. Coffee.
301. the soup.
302. Trail mix variety!!

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- 303. N/A
- 304. salad bar (especially when there are croutons)
- 305. Curly fries.
- 306. I like the soups in McDonough and the wraps in Courtside. The yogurt parfaits in both are good, too.
- 307. Coffee
- 308. I like the sandwiches at McDonough.
- 309. Pizza, salad bar
- 310. Curried chicken wrap (courtside), grilled chicken sandwich (McDonough)
- 311. The scones and the sandwiches are excellent.
- 312. Sushi, Tomato Soup, Salad.
- 313. None.
- 314. Nothing.
- 315. sushi
- 316. salad bar
- 317. grill items, breakfast
- 318. Soup. The Grill.
- 319. Bacon, egg, and cheese on English muffin.
- 320. the good, fresh turkey for sandwiches at McDonough, not the processed turkey
- 321. When the salad bar is well stocked its my favorite.
- 322. The new sandwiches are great when the ingredients are all available.
- 323. Salad. Yogurt and berries. To-go sushi.
- 324. Tomato soup. I miss the grilled cheese/tomato soup combo.
- 325. the sandwiches at courtside
- 326. salad bar
- 327. Odwalla smoothies.
- 328. chicken quesadillas
- 329. salad. not because it's my favorite but it's typically the only thing remotely appetizing.
- 330. Chicken Fingers
- 331. The station with the woks (stir fry, jambalaya, etc.), and the wraps.
- 332. salad
- 333. Veggie Sushi, new Tomato Mozzarella Sandwiches (but they need to come with sauce on the side or something... they're very dry)
- 334. lentil soup
- 335. The parfaits, but there are never enough of them.
- 336. I love Krispy Kreme donuts. McDonough pizza is good
- 337. The shrimp jambalya
- 338. Soup at McDonough; curly fries at Courtside
- 339. The soups and salads at the cafeteria are always prime; Mary's sandwiches at Courtside make my nights.
- 340. curly fries
- 341. Pasta dishes



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APPENDIX B

Question # 8 If you could change something about the food service on campus, what would it be?

1. more food options on weekends, especially during finals time. it is ridiculous that courtside is only open from 10-2 on Sundays - this is prime studying day!
2. I believe that a greater effort needs to be made by the administration and Bon Appetit to ensure that the food service workers on campus are treated with respect and dignity. I have heard far too many stories of workers having difficulty getting paid properly or trouble dealing with harassing managers. Even one instance of this occurring should make all of us feel ashamed.
3. Less expensive! Friendlier sandwich makers in McDonough.
4. More varied vegetarian options, especially sandwich-wise. It gets very boring, very quickly.
5. Make all of the coffee fair trade.
6. See comments about vegan options above.
7. healthier options, better prices for students, and particularly that it should be available (open) when we need it most - until classes end and weekends --
8. first, it is inexcusable that during busy morning hours, mcdonough routinely runs out of milk for coffee - just put out more containers!! Ideally the best way to improve the whole situation is to bring in chain places with good food like ABP and Cosi
9. More affordable options!
10. Get more food vendors! Create competition between the people running McDonough and those operating Courtside. Monopoly over food stands = poor food. competition = better food & lower prices.
11. Give the students more options (that are affordable).
12. Maintain the salad bar and soup until it's actually closing time.
13. Red Bull!
14. You can never get everything you need at one soda station. You have to hop back and forth to get the cup, ice, soda (usually there is diet coke out at at least one machine), lid (there are NEVER all lid sizes available at each station), and straw.
15. Besides the employees who don't respond quickly to customers, and the other employees who would rather watch Judge Judy over at the McDonough coffee bar, and all the gross gnats over by the soda machines, if I could change one thing it would be the ROACHES! I have killed roaches in McDonough and that is unacceptable. There is no reason why a roach should be crawling on the countertop next to the soup warmers and there is no reason why there should be roaches in the microwaves. I know McDonough

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Cafeteria isn't 4-star dining, but even Courtside manages to keep the bugs away, perhaps McDonough Cafeteria could learn something from the folks over at Courtside.

16. Have them open on time in the morning with coffee already brewed. Also, less meat on the pizzas.

17. Train the upper management on treating their employees with more respect and then train the employees to treat the customers with more respect. It is not a pleasure to go to lunch everyday where people are visibly upset with their jobs and yell at customers.

18. first, we would use real plates, forks and knives -- it is astonishing to me that we would still use disposable flatware. i have never been on a university campus in which we would disregard the environment in such a blatant manner. it seems that it would be fairly simple to provide reusable dinnerware. in addition, greater selection and the ability to get an extra slice of cheese on a vegetarian sandwich.

19. Better quality products.

20. better selection of vegetarian food

21. They don't start closing up stations before 7 pm

22. Better variety is needed!

23. higher quality food

24. More convenient food choices for students with limited amount of time.

25. Better service (the people could be a little nicer) and lower prices

26. Better overall food quality

27. It is imperative that there always be utensils to eat food with. Twice this semester the cafeteria was out of forks. It is hard to eat without them. Grilled chicken for the salads in the cafeteria. Not fatty chunks of meat. Healthier soup options. Fruit that doesn't look a month old.

28. Speed it up and make it cheaper. The servers act like there's no hurry, even when there's 40 people in line.

29. I would most certainly offer healthier items. The servers are very nice-- but very slow. There is no sense of urgency whatsoever.

30. Bring back refried beans on Taco Tuesday. The broccoli should be fresher (not soggy) at the McDonough salad bar. Add more fresh vegetable choices for wraps at Courtside, e.g., carrots, bean sprouts.

31. They need an attitude adjustment at Courtside.

32. make prices on all items visible.

33. Stop having pre-made sandwiches in the caf at McD and charging ridiculous prices for them. They used to actually make fresh sandwiches before, but now the sandwiches sit there for hours and really don't taste fresh at all. It's ridiculous we should pay so much extra just to have a fresh made sandwich.

34. .

35. The hours in the evening - although you may stay open until 7 p.m., what is the point if there is no food? Either stay open longer or make sure there is food up until you close (and I don't mean just chips). Some of us have a short break and we cannot go over to Courtside to get something.

36. See above. #1, all of the prices should be cut by 25 percent immediately (except the soup, that is the one value). #2 - they should make actual dishes. i dont expect home-

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made, but i've worked in hospitals and other places and all of their cafeterias have real, prepared meals (NOT pizza, fries, and chicken fingers). If our vendor cant do this, LETS FIND ONE WHO WILL. Be a hard ass and insist on some changes

37. more employees
38. the quality of the food: fresher foods, more SEASONED entrees
39. more ethnic foods, gyros, kabobs etc
40. please get more bagels ad McDonough cafeteria. They run out very early most days. Is it possible to leave the breakfast fruit out throughout the day on the salad bar?
41. I am somewhat disappointed with the food service. But the low morale of the workers is inevitable given the poor conditions they work under. Right now the living wage policy, which applies to our campus, is unenforced. There have also been instances of management abuse. In addition, students often take a flippant, cold attitude towards workers because they are stressed out and perhaps too preoccupied to be circumspect in their manners. To be frank, I could care less about Taco Tuesday. We are a world-class institution and we need to treat our workers better. Until then, poor service is inevitable. I urge SBA to resolve to enforce the living wage policy for our workers.
42. Breakfast all day long.
43. add more vegetarian options
44. I would end the contract with Bon Appetit and hire the catering company that caters all of the CLE events.
45. It would be increasing the availability of Diet Dr. Pepper from 0 to A LOT.
46. Make it better (the students take the pizza and then put napkins over the pizza to suck all the grease...), more healthy choices.
47. I would favor bringing in a chain such as Cosi. Students are paying a lot of money to get poor quality food with poor sanitary conditions.
48. Faster service, fresher selection, rolls at salad bar, more fruit, more healthy options at Courtside. It is at the fitness center building, after all.
49. More healthy options and nutritional information provided. Maybe a pasta station with marinara and pest available. Less grease on everything.
50. It's just pricey for what you get (esp. considering they have a monopoly). I would be THRILLED if there was a daily special that was somewhat healthy for 4.99.
51. terminate teh contract with the current operators and start over. There is no quality control over the customer service in McDonough and professional students at an internationally recognized institution deserve better.
52. MORE MICROWAVES!!!!!!!
53. I have found the service at McDonough this year to be much below my expectations. At the beginning of the year, the cafeteria was very often out of key ingredients for sandwiches and did not have sides like chips/pretzels that go with the sandwiches. Yet, students were charged teh same price for the meal despite getting less then what was included with that meal. I often find that the cafeteria is out of things. The serve in the sandwich line is fairly slow, and I feel as if I am a burden if I request something minor, like extra lettuce or for my sandwich to be heated. For the money we pay to buy food in the cafeteria, it is not worth it. I resorted early in the year to bringing my own lunch rather than deal with the lines, frustration, and and not getting what I had

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wanted to begin with. I also think having more healthy options would be very helpful. Finally, as someone with food allergies, it is very difficult to eat the school's salad bar. The food is out haphazardly, utensils are used for multiple things on the salad bar. I have also encountered allergy problems when I order sandwiches at courtside. I am allergic to some of the ingredients used on the sandwiches, and when I have asked for the counter to be wiped down or a different knife to be used to cut my sandwich, I have had a very difficult time. It would have been nice to eat at school without worrying about having allergy problems. Thank you for your consideration.

54. The Price and the taste
55. Service needs to be faster! Absolutely essential is provision of nutrition information for food items. Healthier options (e.g. better oil, butter, egg whites). Courtside offers too few food options, almost none of which are healthy.
56. More courteous, professional staff in McDonough, food that actually tastes better, more lactose/dairy-free options on the hot-food line, and more prompt service during the 6:45 evening break. Also, why does McDonough close early on Fridays??? Evening students have classes on Fridays and we need a place to get food during the 6:45 break.
57. pizza
58. they should start taking credit and things should be a bit fresher.
59. Nicer people.
60. It would be nice to see evidence of at least a little more consideration of evening students and their schedules.
61. separate lines for check out again at Courtside
62. Larger portions.
63. Free range meats and organic fruits and vegetables.
64. Add more capacity at McDonough in the evenings, between 6:40-7pm, so the cafeteria can quickly handle the masses of Section 7 students getting their dinner during these short class breaks.
65. Bigger selection of soups each day and open a little later for night students so that we don't have to rush during break.
66. More natural (i.e., unprocessed) snacks - more fruit, carrots, etc...
67. Change the provider completely
68. More food options, and more seating
69. n/a.
70. More open hours for McDonough! Later into the evening (at least 7:30, preferably 8:00), and weekend options!
71. More vegetarian options more locally grown food.
72. The daily food at McDonough wasn't very good. At least they have the Taco Tuesday.
73. soup, soup, SOUP: it is vital to have tasty and consistent soups, especially in the winter months!! The soups were great last year. I don't know what happened this year. This year they were usually bad and expensive. I decided not to spend my money at the cafeteria and usually went up to Corner Bakery at Union Station. If we had tasty and consistent soups, it would make a world of difference!!!

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74. Eliminating all gov't employees who eat there. Making all the staff nicer and cleaner, including the managers who we don't even know and don't talk to us. Moving that office away from the cashiers. People just go in and out. I would also take a lesson from VITAL VITTLES on MAIN CAMPUS. I just went there today. I went to the coffee shop called Common Grounds which was so friendly and cute. I loved it and loved the selection. Think about opening up a branch HERE. Also, I LOVED the SANDSHIWH, SALAD and SNACK selectio nat VITAL VITTLES the main campus commissary. They have very fresh and cute sandwhiches of many varities. I would love that rather than th emake your own sandwhichs, which honestly make my stomach sick. I can't eat them they are so unhealthy, the bread is too thick, the meat isn't good. So i would highly suggest sending someone over to the LEAVY CENTER to see what they are doing there at VITAL VITTLES. The chips section and snack section and the sandwhiches and veggie options and they have hot breakfast sandwhiches, and paninis was really great! It would be SO MUCH OF AN IMPROVEMENT. Right now the hot station is a waste. You can't mix and match. They hate you when you order. Taco Tuesday is GROSS. Really people the meat is so disgusting. Just improving quality of things would go a LONG way.

75. Cheaper salad bar.

76. I would provide more healthy items at a reasonable price and lower the cost of the sandwhiches.

77. More options, less expensive.

78. Nicer people - better customer service! They should try to act happy

79. More selection, less greasy food, more flavor.

80. more variety in food; healthier snack food

81. I think the food is not really healthy here. As result, a lot of people are gaining wight even in a short period of time. I would reduce the fat content in each dish. The pizza is good, but too greasy. The salad bar is not really very varied. I wish i had more diversity and more healthy choices.

82. During busy times they need more people working the registers. The lines can be crazy long during the "ten minute" breaks with only one cashier working. They need to be aware of when classes break and have all 3 registers open for those ten minutes. Also, they run out of coffee a lot in the morning, they need to be monitoring things so that it doesn't get to that point. NOTHING is more frustrating then finding all the coffee gone at 8:55AM (this has happened twice in the last week).

83. Get rid of taco tuesday, supply the stir fry station with enough food to last past 1:30 PM or so

84. I wish they could have Sriracha and BBQ Sauce at McD cafeteria.

85. Keep the McD cafeteria open until 7:30 in the evening. Many students with evening classes rely on the cafeteria for dinner and make a trip to the cafeteria during class break. But because the cafeteria closes earlier than class break (classes start at 5:45, so class has to break no more than 1 hour into a 3 hour class period) on many occasions, or the food service has already finished serving certain items, they are unable to buy their dinner. It can be very frustrating.

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86. keep all stations open until 7pm rather than closing early so that evening students can have dinner there.
87. Bring in a name-brand vendor, like a Chick-fil-A or something.
88. It seems like given the size of the school, the cafeteria should be much bigger and offer more choices; the food is expensive and not very good; there are dire cashier shortages at really predictable busy times.
89. more selection. Better quality salad bar. At courtside, food that isn't boring. Seriously, quesidillas with nothing but cheese and fries and chicken strips and pizzas? how about a healthier alternative
90. Improve the salad bar. There is *nothing* fresh to eat. It really grosses me out. Also, beyond the salad bar, I NEVER want to eat any of the food. It looks disgusting.
91. Greater selection, especially at dinner time. It really seems like the cafeteria staff are annoyed when you ask for food in the evening.
92. I would get better selection, especially of healthy foods, and they would be cheaper and quicker and the staff would be polite and quick.
93. I would want more sub style sandwiches, especially at courtside. I would love to get a good italian sub on campus.
94. Fresh bagels would be nice. I've had one too many stale bagels that I'm sure have turned everyone off of them.
95. The rice at McDonough has never been properly cooked - that is the first, but not the only, thing I'd complain about and needs to be improved
96. I know this is difficult because of the high volume but coffee and cream cheese is really a problem in the morning.
97. more vegetarian and fruit/vegetable options, lower prices
98. the attitude and helpfulness of people behind the food service counters.
99. Increase food variety, particularly meat and salad, and get better service.
100. Better prices. The prices don't match the quality of the food. It's way too expensive. Also, the cafeteria and vending machines are often out of Diet Coke by the afternoon.
101. The food often does not look healthy or of good quality, even though the cafeteria goes to great lengths to advertise that it is using organic ingredients and is using healthy cooking techniques. There is heavy emphasis on high-fat, high-carb fast food like fries and pizza. Food selection should be of a higher quality.
102. Allow for the use of debit/credit cards; perhaps only one line, but have at least the option to use a card. I don't really understand why this is not an option now. Very frustrating to have to have cash or money on the GO card.
103. More selection and lower cost!!!!
104. more variety
105. Be more prepared for the 10 am rush of morning students. Have bagels and cream cheese out and more than one cashier.
106. offering something other than chips/pretzels w/ the sandwiches (perhaps carrots or fruit).
107. Lower prices, better workers (except for stir fry guy), and possibly adding seasoning to the food. Oh yeah, fire Bon Appetit.

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108. open later.
109. Better, healthier food options - particularly healthy snacks, more veggies, dairy, and lean proteins. The majority of snacks I see are simple carbs, not very healthy or filling. That's fine for people who want them, but I'd love to see some veggies, cheese and crackers, pita and hummus, tomatoes and mozzarella, chicken breast strips, other healthier foods.
110. Less attitude from some of the employees (although some are great). Get a fresh sushi bar. A lot of schools have this. Improve the quality of the sandwiches. Taco Tuesday burritos are gross--go to Chipotle to see how they're done right.
111. More healthy eating options; improve quality of food.
112. always have a vegetarian soup option
113. Better value and faster service...
114. Cheaper, of course! Law students are poor!
115. the food service and quality of the food is so inconsistent. If this were a small school with a small cafeteria, I could understand, but for a large student body who pay large prices for the food, one would expect a better experience. The cafeteria is probably my least favorite part of my GULC student experience
116. I would make the food service more vegetarian friendly. I am happy that there is a good selection of vegetarian items, but I think more could be done to accommodate vegetarians. For example, when I order a grilled cheese sandwich, sometimes it is grilled right on top of where a steak was just cooked, so there are little bits of meat on my bread. Similarly, the deli counters do not always clean off the stray bits of meat before rolling my wrap up along with them. Another vegetarian-friendly change would be to move the meat items in the salad bar to one side so that people don't spill them into one of the vegetable containers.
117. More vegetarian options
118. I would add healthier, affordable food students.
119. Make the seating area in McDonough smaller (alot of it goes unused and the configuration of the tables is inefficient) and the service area bigger allowing for more registers. Replace Courtside with a chain food restaurant like Panera, Cosi, Burger King, Armand's pizza, insert popular food chain here.
120. the sandwiches are too big for me. can we have smaller sandwiches? or a make your own sandwich station?
121. Have a greater variety of the small pre-packaged wraps.
122. better selection at courtside
123. Greater food selection and better prices
124. Use reusable mugs (with reduced fee) instead of paper cups.
125. the food
126. better food, and employees that are helpful
127. way more decent veggie options.
128. more variety
129. Eliminate Taco Tuesdays.
130. cheaper salad bar!

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131. Get a totally different vendor! This vendor is totally unaccommodating to evening students. They start closing down shop at like 6:30 p.m. and that is exactly when most evening students get their break to grab a bite of dinner. The pizza is cold, the food has a layer of crust on top from sitting out for hours and the sandwich bar is all cleaned up with the food already packed away to go back into the refrigerator. The food SUCKS. Surely for all the money we pay in tuition, you can find a better vendor!

132. Cheaper, especially for salad. Also, the sushi prices are insane; if we were getting 12 pieces maybe, but that price for 6 is ridiculous.

133. The provider! PLEASE contract the food service provision to someone who can provide quality food for less money, and who actually keeps a CLEAN kitchen.

134. see above comment about soda

135. The people who work there are incredibly foul-mannered and entitled. It's absolutely ridiculous and unbefitting a university like Gtown, where we pay a ton of money to get treated like crap by these people. There are flies in McD cafeteria and there's never ice. The prices are a ripoff.

136. better food, more options-- i would gladly pay more for decent options

137. Quality of the food.

138. The prices in relation to the quality of food and quality of service is probably the most frustrating aspect. If any of these factors changed to create a better balance, I would be less frustrated with the system as a whole.

139. More healthy, substantial vegan options. Thank you.

140. There is zero food service for summer session students. That is ridiculous, because people still need to eat in the summer.

141. Price

142. Make salad bar available at Courtside or at least staff to be more willing to make me a salad when I ask.

143. It should be more sanitary, friendlier, and healthier.

144. MORE OPTIONS.

145. Have the salad bar that is run on thursdays at Courtside EVERY day

146. The employees are among the most obnoxious and ineffective people I've experienced. It's time to get rid of these people and bring in someone who can do the job.

147. Basic inventory control could assure that things like pre made sandwiches and diet soda would not consistently run out. The whole enterprise is a joke, but everyone already knows this, right?

148. The service is appallingly bad. The people that make sandwiches are rude and slow, particularly during big rush periods. Also during rush periods, there is inevitably only 1-2 people working the register. I've even noticed that they will close up the hot food stations around 6:45 instead of keeping them open until 7pm, which is unfair to people in evening classes.

149. Make sure that it is cheaper and more consistent (meaning there are certain things, like pickles, that they should always have).

150. Better refrigerate the milk. It is not kept cold enough at McDonough and I have bought it and found it to be spoiled before. There is nothing more disgusting than

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drinking spoiled milk. It needs to be kept refrigerated properly, especially because it is ultra-pasteurized and has a longer "shelf" life IF kept under the right conditions.

151. make some really cheap option, like a \$1 grilled cheese or something.
152. I'm the wrong person to ask.
153. More cheap snacks (under \$2).
154. the service, the employees, the food selection, the food quality. food service on campus is a big disappointment.
155. more variety. lower prices. i don't need school lunch to be organic- the trade off is not worth it for me.
156. Hire friendlier people.
157. Friendlier Service.
158. ALWAYS OUT OF COFFEE! Cafes and coffee at cafeteria in McDonough are out of coffee / ice way too often. Should get better snacks / more healthy snacks or food on the go. Should have berries in the morning
159. More healthy snacks, like pre-chopped veggies or fruit.
160. Faster service (particularly during lunch time) and friendlier service in McD and Courtside.
161. EVERYTHING - The food tastes terrible, its overpriced, and the options are not great. AND IT TAKES FOREVER to get a sandwich made and then to pay for it, and on top of that, the sandwich tastes awful.
162. Open on weekends.
163. Everything.
164. Start over - it's disgusting.
165. the law school community would treat the cafeteria workers like human beings.
166. unsweetened ice tea!
167. //
168. I'd get rid of Bon Appetite altogether. They're an embarrassment.
169. basically there should just be more choice. and more healthy choice . here's one example: at \$6.50 or whatever, the hot meal usually is not that great a value. i usually find one of the side dishes to be objectionable, either because it's drenched in oil or because its just not my taste. why wouldn't there be four side dishes each day, of which you could choose two?
170. More healthy food options!
171. Over the past weekend, neither Courtside nor the Market Cafe was open and there was nowhere on campus for students to eat. It is unacceptable for the University not to have any place for students to eat on campus.
172. Food is always bland. I always ALWAYS have to add salt and black pepper to bring things up to par. And things tend to be overcooked- vegetables are often soggy.
173. I have to think about that one!
174. First of all, I would educate the employees. I know they are paid almost nothing for what they do, but students shouldn't be suffering because of that. Second, those students that care about what they eat should have healthy snack/food options, beside the salad. Moreover, the salad bar doesn't even have low fat cheeze, etc. Three, please replenish everything on time! Sometimes I feel like the food gets better when there is

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CLE or some other event, but not during other days. We pay money to come here, so please give us good food options. Thank you

175. no more plastic plates and forks.
176. More variety at the salad bar; more soup; faster service.
177. I would encourage McD cafeteria to keep the salad bar fresh past 5pm. Many times the lettuces get very wilted by this hour. Some days it is clearly replenished, which is greatly appreciated by evening students as the salad bar is healthy and also one of the most cost effective food choices. Please continue to refresh the salad bar in the evenings!
178. There's way too much junk food and sugary, high-fat foods. I would like an improved salad bar with better and more varied ingredients. Healthier foods overall - less pizza, burgers, fries, and donuts; more fresh fruit and prepared salads; better selection of yogurt; more fruit and vegetable juices (like Odwalla) and less soda. Prepared sandwiches with whole-wheat bread instead of white bread.
179. Ensuring that there are a wide range of dinner options available at the end of the evening, especially around finals time. Also, there is a real shortage of seating in McD, although I realize that is probably a complaint for a different office!
180. more variety, cheaper prices
181. Make things go faster and make the food taste better.
182. better choices for evening students...there is rarely anything to eat by 6:50 when most of us get our evening dinner break. They know there is going to be a rush...how about actually having food available. Soup is usually down to the dregs...hot food bar items are usually very limited by this time, and almost nothing at the fry station has been made ready (not even chicken tenders and fries, which they know will sell during the dinner rush. This problem has gotten much worse over the last two years. More often than not I leave with a bag of gummi bears.
183. See comments above.
184. Reduce all prices, improve all food. Basically I would like to replace whoever is in charge of it right now, because it is really, really terrible.
185. More variety is needed!
186. put a frozen yogurt machine in McDonough! also, I think Smuckers Uncrustables are really good, you should sell them. Also, I think eggs and other breakfast items should be available at lunch too. I don't like the tea selection--Tazo is way better, and there are more varieties. Could you sell pre-packaged hard boiled eggs without the shells, like at au bon pain?
187. I am somewhat bothered by the type of plate used for food: the black styrofoam/plastic hybrid? Is it environmentally friendly? Also there is often not enough trays to carry your food around (like they need to be washed more often). ALSO, it looks like birds have crapped on the seats in McDonough Cafeteria and they haven't been cleaned: like white marks running down the seat-back. It is really really gross.
188. Something open late
189. More healthy choices in pre-packaged food and more variety.
190. They need to move faster!! It shouldn't take a full 4 minutes to put together a wrap or panini! (And it doesn't at most other places....)

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191. more healthy stuff... tired of getting sandwiches every day. better apples. fuji apples are great. add chocolate cake to the menu.
192. I would have the service be more prompt and better staffed particularly during rushes like the ten a.m. break in the mornings and during lunch time. They seem to be either short handed or people just aren't there. Having only one person working behind the sandwich counter during lunch makes no sense at all.
193. have coffee ready for people to get before 9 am classes
194. Better quality, more variety, more quality things to go.
195. The food is not bad, but I believe could be a little better. I am spoiled by my undergrad having a fantastic dining system, and therefore expect the food to be above average. I really am very disappointed with the customer service however, as I do not see why the employees seem to hate their jobs and us, their customers. I think in such a small environment that there should be more amiable relationships, since we see them every day (similar to my undergrad experience).
196. I would run it myself.
197. It would be nice to have a few more options available for grab and go items.
198. the employees
199. Ice needs to be replenished more frequently in the fountain sodas! I find it annoying that so many outsiders use the cafeteria. Obviously, it's good for business but the cafeteria is very crowded already.
200. Simplify. Instead of offering 100 things that are all mediocre or in limited quantity. 50 things that are high quality and are largely-universally liked would be so much better.
201. longer hours. the energy drinks are significantly more expensive than other places. sell kashi products. healthier options.
202. More options, credit card, a fast food option.
203. Too many options. The central problem with food services here is that it tries to be too many things to too many people. Paring down to the basics would help efficiency and cost-effectiveness. Also, none of the signage is ever accurate, and there's no way for anyone to figure out what's actually for sale. Also, more anchovies in the salad bar.
204. More fresh options, like salads, at reasonable prices.
205. more fruits
206. More to-go items (not full meals) in McD
207. I'd make sure there is always coffee, especially the vanilla or hazelnut
208. Make it more Green and sustainable; particularly through using local food sources.
209. 1) There is often not enough coffee - especially by 9 am it is all out! 2) We should be able to buy 1/2 a sandwich (without soup) for a lower cost. The sandwiches are large and I do not want a whole one.
210. Cheaper
211. lower prices, more fruit that's actually ripe (I have no need for green bananas) and stop charging for cups of water--that's just obnoxious.
212. Faster food service around 6:45 p.m. The evening students need to get back to class. Also, better food at the salad bar around 6:45.

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213. Add soft serve frozen yogurt!
214. Lower the prices, especially on sandwiches.
215. The prices and add a little more flavor to the food especially when they try to get fancy and make "gourmet" dishes.
216. The selection of food items in the evening should be equal to those in the day.
217. Prices, better food, and of course nicer people.
218. I wouldnt have Bon Apetit doing it. In my two years here it has been a joke.
219. Soups- make them a bit better with fresh vegetables and have them available at Courtside too.
220. Extension of the hours of operation for the McDonough Cafeteria.
221. contract someone else to take over.
222. more vegetarian/vegan options
223. Get a corner bakery and a pizza place, maybe a small bar & coffee place too to replace the courtside-try to reduce the "commuter" feel to this place
224. Don't run out of shells! Don't run out of bagels so quickly in the AM. Don't run out of cream cheese randomly.
225. During evening classes, students only have 10 minutes to grab dinner. The cafeteria needs much more already made grab and go food, such as pizzas, chicken fingers, egg-rolls, any thing that doesn't have to be made to order or served. Also the shelves need to be stocked more regularly.
226. privatize it
227. Lower prices? I'd also like a better selection of foods at Courtside.
228. Bring a well renowned catering to the law school.
229. I would fire Bon Appetit. I can't, for the life of me, figure out why their service is so terrible and there food is sub par. With so little food options within 5 minutes of the Law Center, its really important we have legitimate food service at GULC, and we simply don't. Surely, other vendors can do better.
230. more choices, more healthful food, better service. most of the time, the people are rude and unhelpful.
231. stay open at normal hours, we are law students- that means we are here at night and on weekends, ESPECIALLY during finals. Also, two sandwich lines are necessary- nobody needs to serve us soup. if you had a frozen yogurt machine, and bagels all day long that would be nice too.
232. Quality of the food. For example, this week (Tuesday) I had a chicken burrito and some of the chicken was raw!
233. The people and the products are awful. The people who makes sandwiches are mean. The sandwich products are old and there are not many vegetables. Really an awful sandwich bar.
234. Soft serve ice cream machine!
235. Concentrate on a smaller, high quality menu and fast service times. If you want a lesson in this model, walk down the street (F St) to Cafe Phillips. I can walk there, get a sandwich, and walk back in less time than it takes me to get a meal in GULC. Plus, they have better food. Try looking at other neighborhood fave lunch joints - DuPont Market on 18th north of S and So's Your Mom on Columbia Rd in Adams Morgan - to figure out

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what they do right. It is not that hard to have a good lunch or sandwich joint in this city. Unfortunately, we don't have one.

236. Whole wheat tortillas would be nice. More variety in the salad bar. More light options.

237. Better onion rings

238. Have coffee made, particularly in the morning.

239. I've been charged the wrong price a couple of time...and I wish all the food had prices.

240. Please try to have one soup every day that contains neither meat or cream. A lactose intolerant vegetarian has a hard time finding lunch when the tomato basil soup has cream in it!

241. The food, the employees, and the prices. I can not believe how much I pay to go to school here and have to put up with how horrible it is to eat here. Pathetic.

242. less expensive!

243. I would like for there to be more of and a larger selection of ready-to-go items. Sometimes there is such a long line or you want something smaller than a full meal and many times there are not many options.

244. My e-mail address is mmd54@law.georgetown.edu. I'd be more than happy to send you the three page (and counting) list I've written about my cafeteria gripes.

245. It needs to be fresher and more selection! The salad bar often has visibly moldy food. There needs to be healthier options other than just the \$8-\$9 kosher delivery!

246. Better prices, speedier service.

247. More affordable options at Courtside. The pizza that's served in McDonough is excellent and affordable. The personal size pizzas in Courtside are very greasy, smaller, and twice as expensive.

248. --faster service, especially during breaks for evening students --better selection for evening students --healthier choices for entrees --packaged salads? I can't bring myself to eat off of a salad bar that has been sitting out since 11am, but it sure would be nice to be able to eat a healthy salad.

249. Adequate level of STAFFING during peak times, that is during breaks between classes.

250. More healthy, vegetarian options. More affordable kosher food! It is waaaaaaaaay overpriced!

251. More healthy options

252. Found finger nail in taco salad once. Reported to both GULC and Bon Appetit. Hope that doesn't happen again.

253. I would like a stir fry station at McDonough Cafeteria that serves hot veggies, tofu/chicken, and rice at night before evening classes. I'm tired of cold salads and sandwiches with processed meat.

254. I have had very poor experiences with Bon Appetit catering - there needs to be more up-front discussion of exactly what will be provided and how much, rather than inexact statements of "enough for 100" (how much is that? maybe I think 50 donuts is not enough for 100 people...)

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255. Get friendlier service. I don't like being yelled at when I get my food, especially when I always try to be friendly.
256. More variety!
257. McDonough open later, and on Friday nights. It's demoralizing to be really hungry, have worked all day, and get downstairs at 7:01 when the grates are just being pulled down. Or to get there at 6:59 and have to eat an odwalla bar because nothing else is left, like I did last night.
258. More vegetarian options and lower prices -- the rise in sandwich prices doesn't seem to reflect any change in quality.
259. See my comments to question 1. All of my complaints are things I'd like to see changed.
260. Fire the person in charge of stocking food, and hire someone half-way competent.
261. In theory, the cafeteria is open just late enough for students with evening classes to grab dinner during class breaks. In reality, half an hour before closing there's practically no food left to choose from. Also would appreciate continued sensitivity to vegetarians.
262. More healthy options!!! A salad bar is not sufficient. Who wants to eat salad 2x a day everyday? Also, the salad bar is not well stocked at all in the evening. I would also like to see the soup last through dinner.
263. More weekend options!
264. More protein shakes. Later Hours. Especially on Sunday. Smoothies would be nice. Soy milk or Lactose free milk too would be nice.
265. Better food and prices - you can't charge \$6 for a sandwich and then only give four slices of meat and one slice of cheese.
266. ice cream and fresh baked goods (cookies)
267. Almost every morning I get an egg sandwich at McDonough. Unfortunately, in the computer system they use, there is no entry for just an egg sandwich. There is egg and cheese and egg, cheese and meat, but not just an egg sandwich. Consequently, every time I get my sandwich, I am paying for cheese which I am not eating. It does not seem like a huge production to add in another menu item for which there is an actual charge, perhaps .50 cents less than the egg and cheese sandwich.
268. more selection!
269. More access / longer access to food service on the weekends.
270. more options!
271. More friendly staff and better prices.
272. Maybe rethink the grill options at McDonough... the food never looks good and I rarely see people order from it because its slow.
273. add a frozen yogurt machine to mcdonough!
274. Vegetarian entrees are expensive, small, and not good enough.
275. I would like there to be bagels at 11 am when we have class breaks. They are always gone and I know quite a few people who would still like them. 11 is not too late for breakfast! Also, it would be great if McD. could keep up with the pizza demand. They know it is a popular item, but I always have to wait 5-10 minutes to get a slice because they are not ready yet. I would also like it if they would start serving the cups with the

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carrots/celery combo again. I saw them once or twice then never again. I like being able to grab small health snacks in between classes, but there really isn't much of a selection. Finally, I would like it if the McD. cafeteria would start offering the quesadillas on a regular basis instead of only for specials. I hate having to go over to Courtside for just one food item. Thnx!

276. Keep all the options available for evening students!!! DON'T shut down stations before 7:00 (or, extend the evening service to 7:15).

277. Quicker Checkout service. Quicker grill and special counter service.

278. ICE CREAM

279. way more truly vegetarian options (no meat broth in soups, for instance!); more information about what ingredients are in things. also we should have soft serve frozen yogurt.

280. More choices!

281. that the food be healthier. it's hard to eat healthy when you are running all over the place. the best service they could provide is to make eating healthy easier.

282. Change the whole managment PLEASE. Students are getting sick, this is serious.

283. ...I wouldn't even know where to start...

284. Lower prices

285. food quality is poor across the board and should be improved.

286. Keep McD open longer for evening students. Also, work on being properly staffed for peak times. How come we can't use our GoCard at the Starbucks across from school? (I know that's not food service related, but I'd really like to be able to.)

287. New employees

288. Adding a Salad Station would be a great.

289. I understand the constraints you're working with. It is what it is.

290. Let us use debit and credit cards to pay.

291. Would change the companies we use, because in the 3 years I have been here it has been mediocre at best.

292. More healthy quick snacks, i.e. like mini hummus, small sandwiches, ready to go fruit salad or veggie mix, something you can pick up during a class break

293. I would offer soft serve ICE CREAM, hands down. I think there is a big ICE CREAM void that needs to be filled on campus. A soft serve ICE CREAM machine with nice cones would be great. ICE CREAM, ICE CREAM, ICE CREAM!!!!11!!!!1!

294. cheaper

295. Provide unsweetened iced coffee.

296. The bait and switch - prices on the signs do not always match prices at the register. When it is pointed out, the right price will be charged but no changes in either the signs or the register will be made. I spoke to the head of the dinning halls about this and she informed me that the made a mistake in the printing and would not fix either the price on the sign or the price in the register. It makes buying food a struggle and I often just avoid doing so.

297. Better variety of choices, lower prices

298. You shouldn't require answers to every question. You're lucky I went back to put something here instead of abandoning the survey.

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299. See above.
300. ICE CREAM! Soft serve would be ideal, but even a cooler filled with delicious ice cream sandwiches and the like would be an improvement over the excruciatingly ice cream empty food landscape that is the current situation. Better sushi would also be awesome.
301. the hours.
302. It would be convenient for Gewirz students to be able to buy milk, etc. at convenience store.
303. N/A
304. More options that are less greasy.
305. Fire everyone on staff, particularly managers. Their neglect of their duties in nothing short of breathtaking. Food quality is also abhorrent.
306. More transparent prices and more options at McDonough later in the day.
307. Get a new meal service, like Aramark, which is, at lease, edible.
308. Cheaper options at McDonough
309. Salads available at courtside.
310. More healthy entree options - in particular healthier side dishes (carrots are a start, but what about other stations? brown rice? trans-fat free french fries?) Also, a tossed salad station would be nice and is a common feature of other cafeterias.
311. Better service. I'd like the people who work there to be polite.
312. Improve the quality and supply of food. There are multiple occasions where I have gone to eat one of the few things in the cafeteria or courtside that I don't mind only to find that they are out of it. They should not be out of common items like Turkey nearly as often as they are. I'm not sure how feasible, but I would also try to do more to have some outside vendors.
313. More variety in McDonough, encourage the employees (such as the sandwich lady) to be friendlier.
314. Taste better.
315. more variety
316. lower prices and more healthy snack options.
317. It seems like they are always out of things that I want to eat. Like today they are out of diet coke. Also I wish the workers weren't so rude.
318. Lower prices. Should be able to get a sandwich, chips, and a drink for \$6 for lunch.
319. More choices, and better quality food.
320. shorter lines and better service during the lunch rush at McDonough. also, it was confusing the way the set up for soup and sandwiches kept changing - what you could get for yourself, what cost different prices, what you can customize and what you can't.
321. I would add more daily variety. Keep the salad bar stocked. Improve the quality of the food.
322. I would shut down the food service monopoly and let a few other places take up the space - e.g. Subway, Starbucks, Taco Bell, etc.
323. THE HOURS and the QUALITY!!!!!!!!!! On the weekends, it is literally impossible to get any healthy food on campus. We are left to fend for ourselves through

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vending machines. Students often study on campus all day on Saturday and Sunday, but we have to pack in pounds of food to make it through the day. Also, the healthiness is a big factor. Stop feeding us pizza and quesadillas. It is possible to cook healthy food, right?

- 324. I'd like to see more fruit -- keep the cut fruit at the salad bar through lunch/dinner
- 325. healthier options!
- 326. salad bar in courtside. They dont even use hte register area.
- 327. More healthy items. Lots of the healthy stuff is pre-packaged which makes it less appetizing.
- 328. more and better food selection. with the prices that are charged, there's no reason to not serve better food. Also, get credit card machines. Not everyone carries cash on them, and the GO cards aren't exactly God's gift to mankind either.
- 329. At least make the prices realistic.
- 330. Add frozen yogurt machine!!
- 331. Main cafeteria continues to serve dinner an hour later. It closes too early.
- 332. bring us diet doctor pepper!
- 333. Keep things fully stocked and out until closing time.
- 334. quality
- 335. Colder and better stocked beverage cooler.
- 336. A lot of the ingredients and items are just not appetizing at all! The peppers and onions from the salad line look disgusting. The tortilla wraps are not good quality. The salad dressings are watery. Sometimes service is unresponsive.
- 337. The prices are ridiculous!!! They charged me \$6.25 for a ham and cheese sandwich, no chips, no pickle, no drink! Something must be done about this.
- 338. more healthy items that dont' include tofu, fish, or are vegetarian
- 339. Not sure. As long as there is food at schools, there will always be complaints.
- 340. I would have better coffee.
- 341. Less grease, please