

MCC 2006 Food Services Survey Results

Employee Response

• Analyzing 241 responses.

1. When are you on campus during a normal week?

	Morning	Afternoon	Evening
Monday	214.00	213.00	65.00
Tuesday	215.00	219.00	48.00
Wednesday	213.00	215.00	48.00
Thursday	214.00	219.00	42.00
Friday	184.00	174.00	19.00
Saturday	30.00	30.00	4.00

Monday



Tuesday



Wednesday



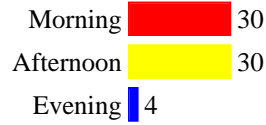
Thursday



Friday



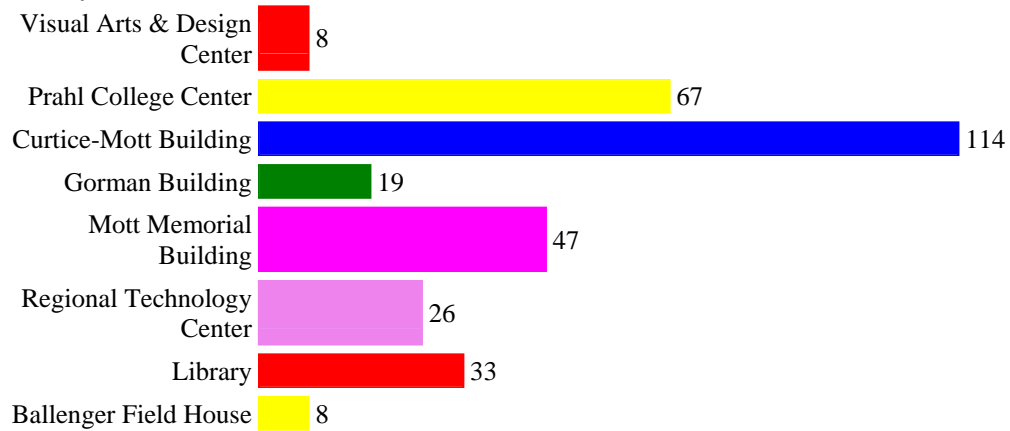
Saturday



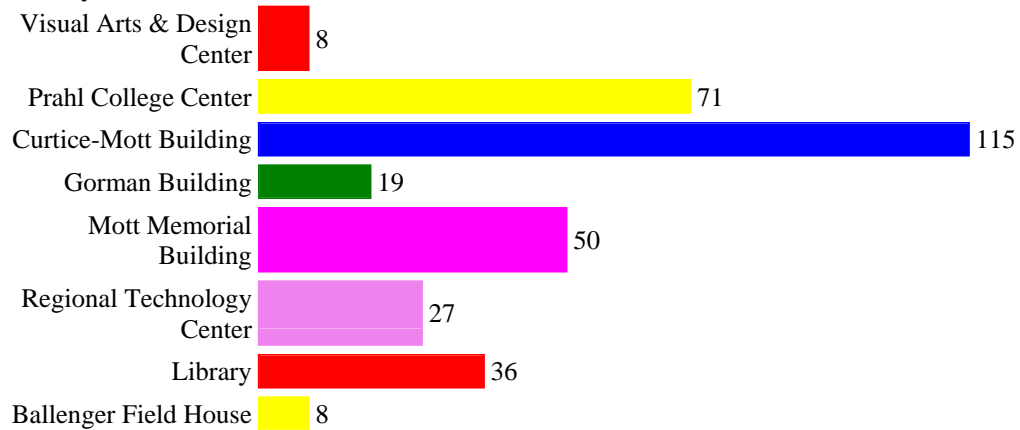
2. Where are you on campus during a normal week?

	Visual Arts & Design Center	Prahl College Center	Curtice-Mott Building	Gorman Building	Mott Memorial Building	Regional Technology Center	Library	Ballenger Field House
Monday	8.00	67.00	114.00	19.00	47.00	26.00	33.00	8.00
Tuesday	8.00	71.00	115.00	19.00	50.00	27.00	36.00	8.00
Wednesday	8.00	67.00	117.00	17.00	49.00	27.00	35.00	9.00
Thursday	8.00	67.00	115.00	18.00	48.00	24.00	34.00	6.00
Friday	6.00	66.00	102.00	10.00	32.00	20.00	29.00	5.00
Saturday	2.00	10.00	18.00	2.00	7.00	1.00	3.00	1.00

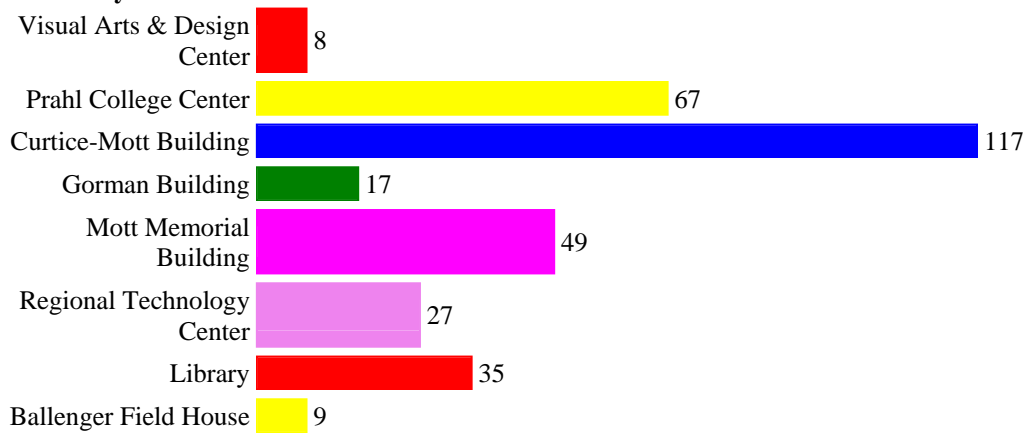
Monday



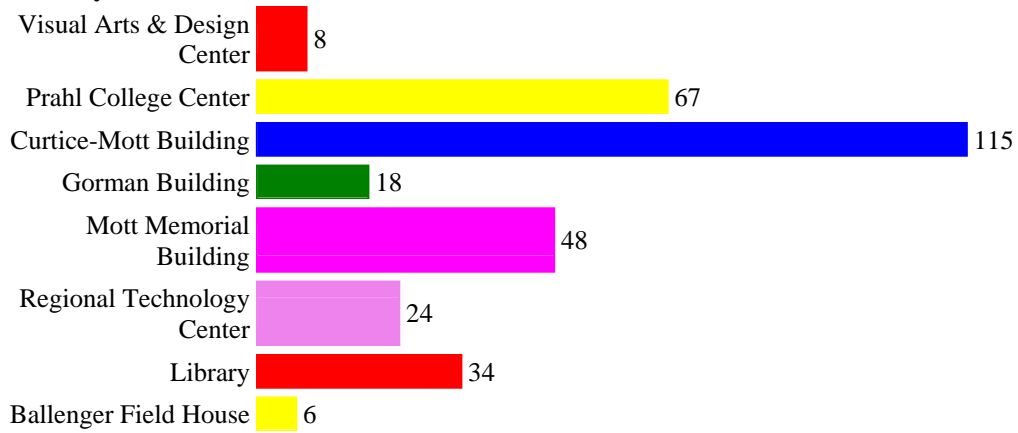
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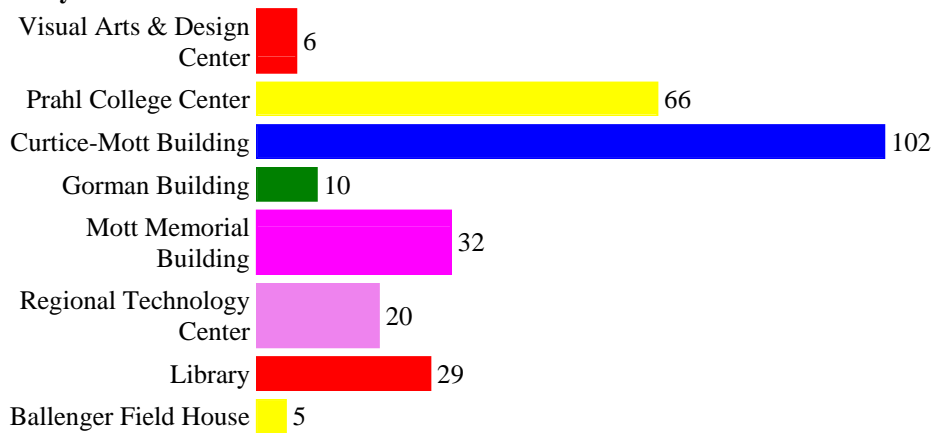
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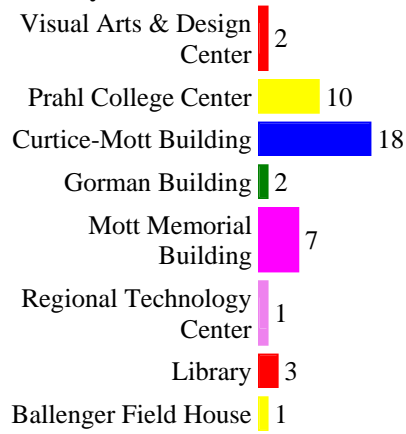
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Friday



Saturday



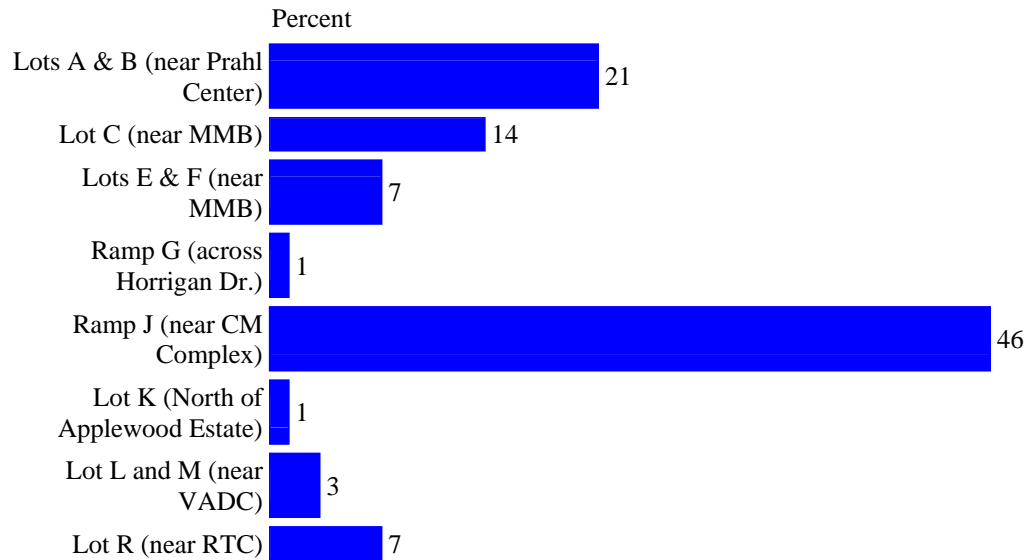
3. How do you USUALLY travel to and from campus?



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Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
Drive my own car	234	97.5%	97.1%	97.1%
Ride with someone	5	2.1%	2.1%	2.1%
Ride the bus	0	0.0%	0.0%	0.0%
Walk	1	0.4%	0.4%	0.4%
Ride a bicycle	0	0.0%	0.0%	0.0%

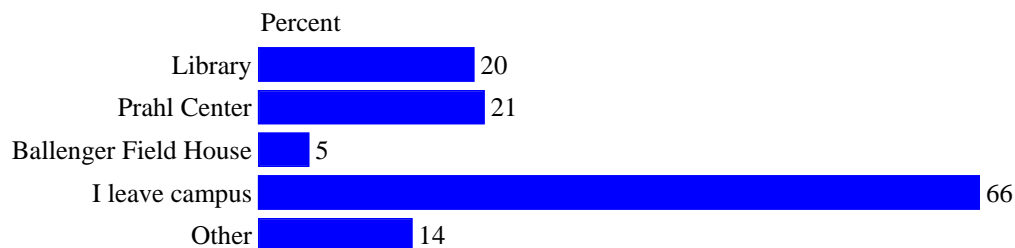
4. Where do you USUALLY park?



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Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
Lots A & B (near Prah Center)	47	20.6%	19.5%	19.5%
Lot C (near MMB)	31	13.6%	12.9%	12.9%
Lots E & F (near MMB)	16	7.0%	6.6%	6.6%
Ramp G (across Horrigan Dr.)	2	0.9%	0.8%	0.8%
Ramp J (near CM Complex)	106	46.5%	44.0%	44.0%
Lot K (North of Applewood Estate)	2	0.9%	0.8%	0.8%
Lot L and M (near VADC)	7	3.1%	2.9%	2.9%
Lot R (near RTC)	17	7.5%	7.1%	7.1%

5. Where do you go on campus when you're not working?



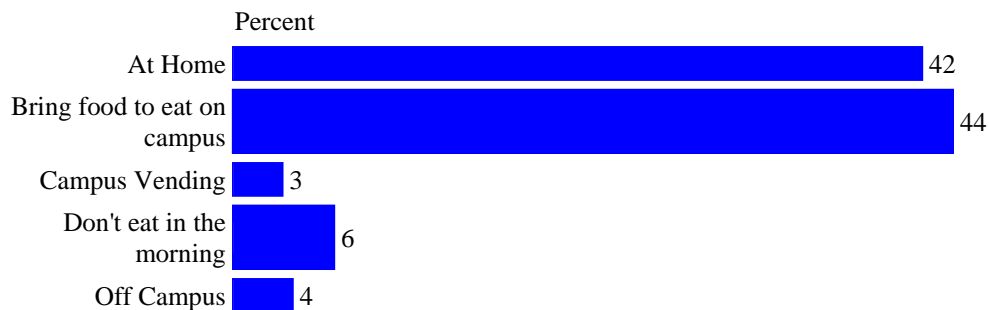
5. Where do you go on campus when you're not working?

Choice	Count	Percent of Sample Asked	Percent of Total Sample
Library	47	19.5%	19.5%
Prahl Center	50	20.7%	20.7%
Ballenger Field House	11	4.6%	4.6%
I leave campus	158	65.6%	65.6%
Other	34	14.1%	14.1%

5. Where else do you go on campus when you're not working?

- Walk around campus
- Who isn't working??!!
- Walking...looking for food!
- Stay at my desk
- I either leave campus but most times I go to the cafeteria
- Stay in my office
- My office, PCC
- Class - MMB
- Stay in my office most of the time
- HOME
- Curtis Mott
- Secretary's Lounge
- Curtis Mott Building
- Out to Eat
- Lunch room in library or for a walk.
- Office
- Facilities
- Office
- Office
- Walk
- Sit in car
- Marketing/Student Life
- Work in my office
- Office
- MMB office
- I'm rarely NOT working
- My office
- CM Lounge
- MMB

6. Where do you USUALLY have breakfast/morning snack?



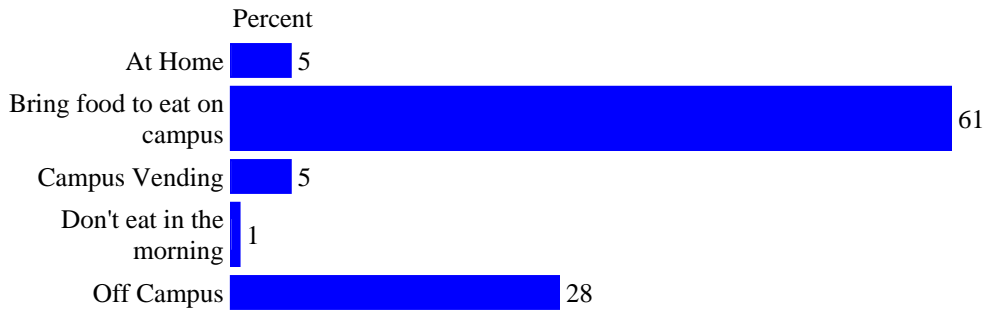
6. Where do you USUALLY have breakfast/morning snack?

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
At Home	100	42.2%	41.5%	41.5%
Bring food to eat on campus	104	43.9%	43.2%	43.2%
Campus Vending	8	3.4%	3.3%	3.3%
Don't eat in the morning	15	6.3%	6.2%	6.2%
Off Campus	10	4.2%	4.1%	4.1%

6. Where do you USUALLY have breakfast/morning snack off campus?

- In car, or bring food to work
- Wherever I can if time permits
- Used to eat in cafeteria before it disappeared. Now no breakfast.

7. Where do you USUALLY have lunch?



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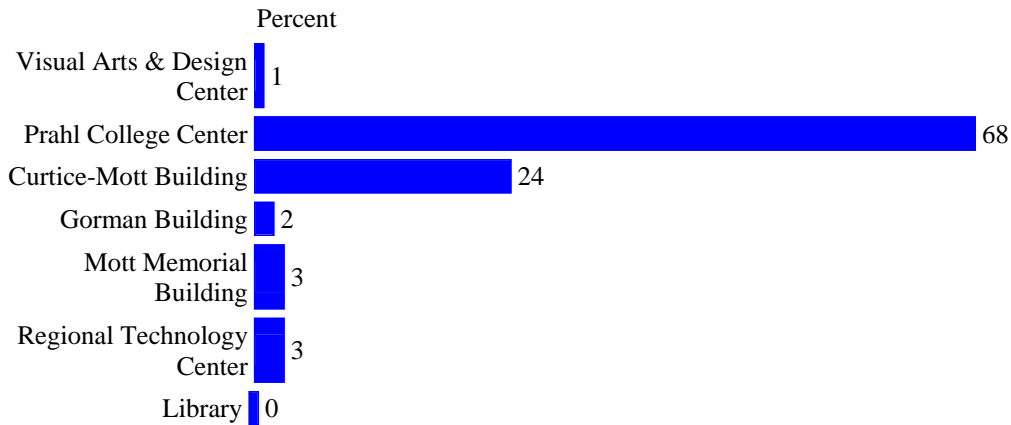
Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
At Home	11	4.6%	4.6%	4.6%
Bring food to eat on campus	147	61.3%	61.0%	61.0%
Campus Vending	13	5.4%	5.4%	5.4%
Don't eat in the morning	3	1.3%	1.2%	1.2%
Off Campus	66	27.5%	27.4%	27.4%

7. Where do you USUALLY have lunch off campus?

- A different variety of restaurants
- Local restaurants
- Various restaurants
- Ya Ya's, or others
- Eat out or bring food from home
- Fast food
- Various fast food restaurants

- Restaurants
- Restaurants
- Restaurants
- A fast food restaurant
- Bring food or facts food
- A different variety of restaurants
- Local restaurants
- Ya Ya's, BK, Halo Burger
- Downtown restaurants
- Bring lunch to campus
- Wherever I can, if time permits
- Local fast food/restaurant
- McDonalds, Coney places etc. not very healthy
- Ya-Ya's, Subway
- Usually skip lunch due to no cafeteria.
- Various restaurants
- Various local quick food restaurants
- Somewhere nearby
- At home or around town - run errands
- Toms Coney Island, no fresh food on campus anymore.
- El Charitos

8. What ONE location would you choose for a food area?

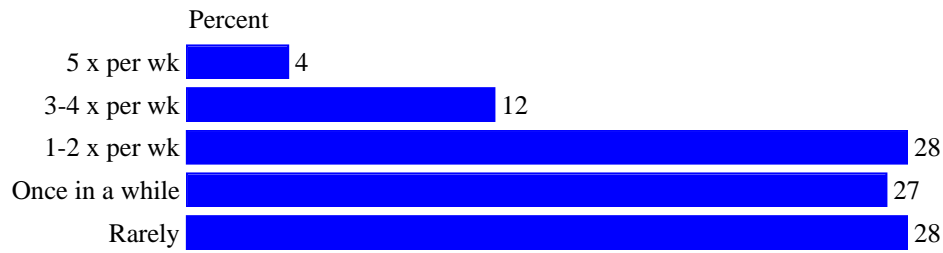


8. What ONE location would you choose for a food area?

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
Visual Arts & Design Center	3	1.3%	1.2%	1.2%
Prah College Center	161	67.9%	66.8%	66.8%
Curtice-Mott Building	56	23.6%	23.2%	23.2%
Gorman Building	4	1.7%	1.7%	1.7%
Mott Memorial Building	7	3.0%	2.9%	2.9%
Regional Technology Center	6	2.5%	2.5%	2.5%
Library	0	0.0%	0.0%	0.0%

How often do you think you would eat there?

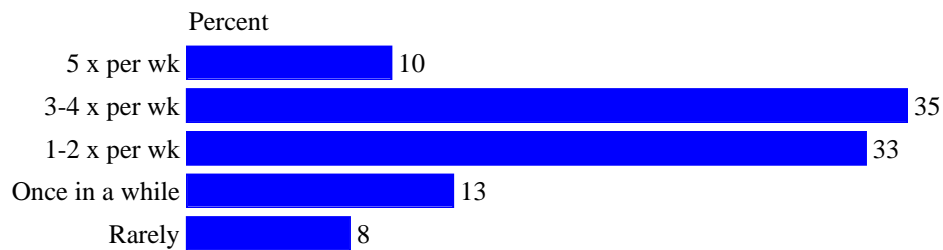
9. Breakfast:



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Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
5 x per wk	10	4.4%	4.1%	4.1%
3-4 x per wk	28	12.4%	11.6%	11.6%
1-2 x per wk	63	28.0%	26.1%	26.1%
Once in a while	60	26.7%	24.9%	24.9%
Rarely	64	28.4%	26.6%	26.6%

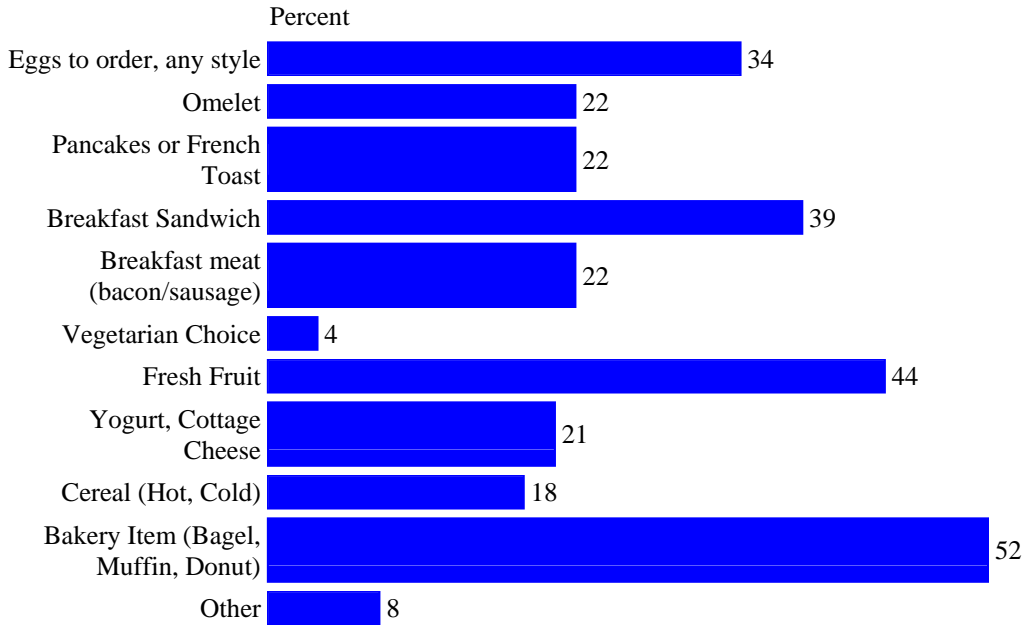
10. Lunch



10. Lunch

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
5 x per wk	23	9.7%	9.5%	9.5%
3-4 x per wk	83	35.2%	34.4%	34.4%
1-2 x per wk	79	33.5%	32.8%	32.8%
Once in a while	31	13.1%	12.9%	12.9%
Rarely	20	8.5%	8.3%	8.3%

11. What are the top 3 items you would choose for Breakfast?



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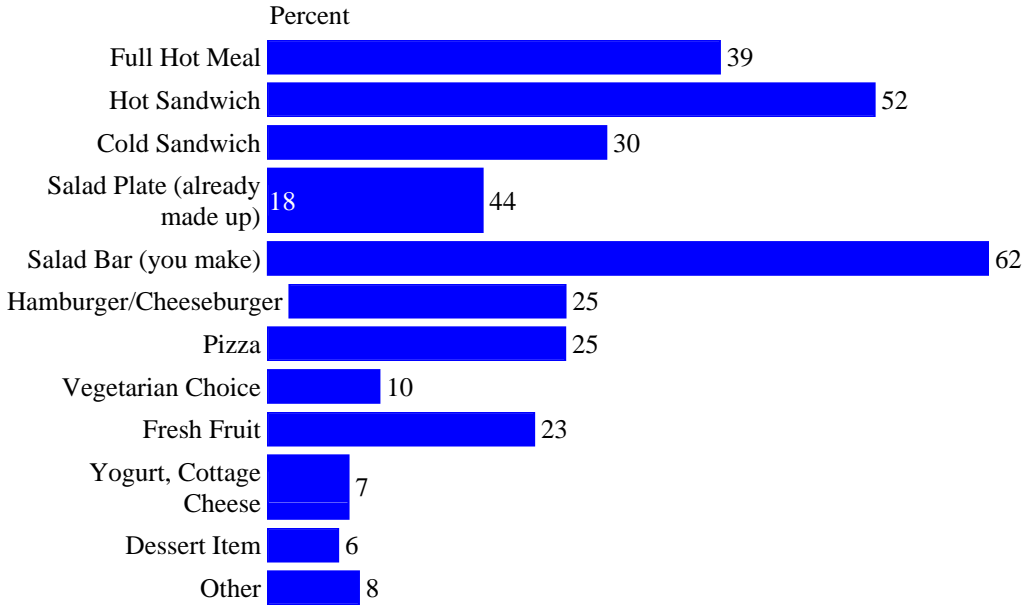
Choice	Count	Percent of Sample Asked	Percent of Total Sample
Eggs to order, any style	82	34.0%	34.0%
Omelet	54	22.4%	22.4%
Pancakes or French Toast	54	22.4%	22.4%
Breakfast Sandwich	93	38.6%	38.6%
Breakfast meat (bacon/sausage)	53	22.0%	22.0%
Vegetarian Choice	9	3.7%	3.7%
Fresh Fruit	107	44.4%	44.4%
Yogurt, Cottage Cheese	50	20.7%	20.7%
Cereal (Hot, Cold)	44	18.3%	18.3%
Bakery Item (Bagel, Muffin, Donut)	124	51.5%	51.5%
Other	20	8.3%	8.3%

11. What other items would you choose for Breakfast?

- Oatmeal
- Milk, juice
- Good coffee
- No carb.
- Coffee
- Coffee
- Coffee
- MILK
- MILK
- Smoothie or health drink
- Latte
- Fresh coffee
- Smoothie
- Hashbrowns

- No interest
- Scone
- Toast
- Good Coffee!
- Good coffees
- Fruit smoothie

12. What are the top 3 items you would choose for Lunch?



12. What are the top 3 items you would choose for Lunch?

Choice	Count	Percent of Sample Asked	Percent of Total Sample
Full Hot Meal	94	39.0%	39.0%
Hot Sandwich	125	51.9%	51.9%
Cold Sandwich	71	29.5%	29.5%
Salad Plate (already made up)	44	18.3%	18.3%
Salad Bar (you make)	149	61.8%	61.8%
Hamburger/Cheeseburger	60	24.9%	24.9%
Pizza	61	25.3%	25.3%
Vegetarian Choice	24	10.0%	10.0%
Fresh Fruit	56	23.2%	23.2%
Yogurt, Cottage Cheese	16	6.6%	6.6%
Dessert Item	15	6.2%	6.2%
Other	19	7.9%	7.9%

12. What other items would you choose for Lunch?

- Tacos
- Mott Steak sandwich
- Sandwich made to order, like subway; and good soups
- Tacos/Burritos
- Soup
- TACOS, CHILI DOGS, HOTDOGS, CHIPS, CANDY

- Soup
- Taco Bell
- Chicken strips
- Individually packed cups of tuna
- Soup
- Healthy choices (i.e. whole grain and organic foods or no preservatives)
- Subs
- Homemade soup
- Soup and Chili
- Soup
- Soup, stew or similar
- Taco's, nacho's, chicken tenders

13. What are your ideas about how to make the new food area successful?

- Food should be super fresh & well prepared in a nutritious way: whole grains, fresh vegetables, minimize fried foods.
- Remove the vending machines. Offer healthy choices. Offer real coffee. Offer something sweet. Soup or chili would be so welcome in the winter or anytime really.
- I think it's a dandy idea. Honestly, I probably wouldn't traipse all the way over there on any day, but it would be nice to be able to meet people there for a lunch or snack.
- Publicize; Offer daily "specials"; Quick service; Atmosphere for employees to join others to eat and talk;
- I believe a cafeteria style food area would be great to have with a diversity of food choices to meet a variety of taste among faculty, staff, students and visitors. It should be easily accessible to everyone and have a nice dining environment suitable for faculty, staff and students.
- Make the area accessible when students are present, and keep the menu simple
- Open at 7am (M-F). Serve healthy, nutritious meals regularly.
- Low fat, low carb, healthy nutritional food, no msg's,
- Look at Saginaw Valley's Doane Center and duplicate that.
- Food must be healthy and made with quality ingredients
- I went to Henry Ford for a meeting and they had three restaurants in their college center. All three were different and all three were run by their culinary arts department. I understand that they have a much larger population to draw from, but I think with the current millage situation that we need to get passed we could offer lunches for the seniors at a lower price one day a week and then use that time to educate them on what the college has to offer them as well as the younger students. Henry Ford did this on Fridays when the students were gone. The restaurant was open and it generated extra money.
- central location that is best for campus pedestrian access, fresh food not pre-wrapped food, low cost (break-even profit center for MCC?), what about contracting with a place like Quizno's or Tim Horton; and how is UofM Flint food court working out? This will also depend on your appealing more to students than staff, maybe.
- Enclose CM breezeway and make a food court available with simple menu(s) of tasty food. I think that that location is as important as the food itself. CM breezeway is a major pathway for many students, faculty and staff and the parking ramp access may encourage take outs to go home for students and/or families as well as eating on campus. Good food, good value, at a high profile location.
- Convenience/pricing/quality of food must be worth the use of the area
- Fresh items, warm atmosphere.
- Food must be fresh (not from machines). Not open to Mott Middle College (or, higher prices for anyone other than Faculty/Staff/Mott Students. Relatively quiet & clean eating area. Variations to menu posted regularly.
- Subcontract with "fast-food" places, Subway, Big Johns, Hungry Howies. In the same way the bookstore is independent, the food services would be independent of the college. This could make money for the college by "renting" out space for the "fast-food" Inc.
- Quick and easy

- Should have a starbucks type environment that is inviting to all kinds of people. Good coffee is a must as is versatile seating arrangements - should be a place where people can gather, study, eat & socialize. Could be a part of student life . . . and include programming
- I liked the way the area was set up before we went to vending machines. There were fast choices and made to order choices. I would like the student services areas flip-flopped. Put the food service area on the 1st floor and move the student services area on the 1st floor to the basement. That way, the Applewood area could be chosen or the food services area. A student could get food, go to the college store, etc. all on the same level.
- None
- Must be reasonably priced, healthy foods, quick service.
- The food service should be operated by a well known "for profit" vendor to be successful and revenue bearing for MCC.
- Offer a limited number of items fresh and hot; self-serve refrigerators with drinks, salads, desserts, and cold sandwiches available.
- Make sure that the Mott Middle College students do not have access. Affordable prices. Freshly cooked food. Centrally located.
- Have food that is good and reasonably priced and have an atmosphere that is conducive to talking/meetings. We often go out to Applebee's or YaYas to "eat and meet." It would be nice to stay on campus and do that.
- Have a good (but not too large) variety of items. Make sure food items are fresh (Monday's lettuce is not still out on Friday). Reasonable prices. Fast, fix-it yourself items to grab and go, if needed. Comfortable seating and atmosphere conducive to conversation a must!!
- Expand Applewood offerings to include a "to go" area; I realize that Applewood is training for wait staff as well as culinary staff, however, more students would use take out area. If food service returns to lower level; make it more attractive to staff & students. No where for staff to interact (share lunch & ideas).
- Only be open when the traffic justifies having the area open. Make sure the owners rent space and they take all the risk of profit or losses for the business.
- Make it affordable and accessible. Open both during the mornings and evenings. Make it inviting and comfortable. Advertise the location throughout campus.
- Lease out space, place burden on vendor to make successful and the college does not have to subsidize.
- Curtice Mott affordable health - no fat or low fat, low cal
- Lease out space, place burden on vendor to make successful and the college does not have to subsidize.
- Have a salad and soup bar in the middle. Have a station for short orders - made to order sandwiches, grilled cheese etc. Have a separate station for a choice of 2 hot entrées - example have one healthy hot and the other maybe not so healthy. 1 or 2 check out lines. Set up more like a campus cafeteria but made simple enough so that people don't have to wait a long time to get through it.
- Lease out space, place burden on vendor to make successful and the college does not have to subsidize.
- We desperately need one. I think it would be great to turn the breezeway area into a restaurant. It is in the middle of the college and just about everybody goes thru the area. Still with access to both ends of the Curtis Mott Building.
- Weekly specials, Carryout meal orders where faculty & staff with limited lunch time can phone in an order and pick it up from the food area(sort of like Applebee's "to go" concept). Weekly e-mails to faculty and staff concerning the specials for the week (advertisement).
- Weekly specials, Carryout meal orders where faculty & staff with limited lunch time can phone in an order and pick it up from the food area(sort of like Applebee's "to go" concept). Weekly e-mails to faculty and staff concerning the specials for the week (advertisement).
- Have soup and salad bar each day that we can count on. Other offerings could vary by day or season.
- Food to go, reasonably priced
- **AFFORDABLE PRICING AND GOOD COOKS WITH GOOD FOOD.**
- Perhaps separate small food kiosks/vendors for fast access/turnaround time. (Hot dog cart, pizza cart, burger station, taco cart, etc) Reasonable prices.
- Same principle as McDonalds has, food behind the counter, you order, you pay and get food

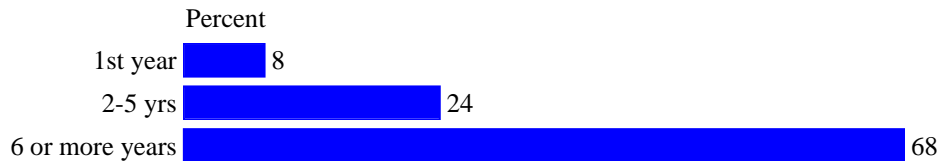
- Food needs to be as good or better as anything that could be purchased outside the college and be priced accordingly as well. There was a deli I used to go to where they would put a daily trivia question up on a chalk board and if you answered right you got a free muffin. Don't have to necessarily do that but make it an interesting place that people would want to come back to.
- I am a graduate of Baker in Flint. They had a very nice place that offered a variety of foods for everyone. Might be worth looking at it to see how they have things set up.
- Area is kept clean. Food is fresh & temperature appropriate. Some variety is nice - maybe a special of the day/week. Reasonable price. Think healthy.
- A coffee shop!
- As the name implies, put it in the college "CENTER" [Prah] otherwise I won't use it.
- A Coffee Beanery or some such gourmet coffee shop would be nice.
- Fresh, good taste and value
- It would be nice to have wireless internet available so staff and students could do work if they chose to do so. Nice seating and a relaxing, comfortable setting for eating and conversation.
- I think one of the problems with the food that has been served here is that it is not that good. Also, we usually have a lot of fried food or high calorie food. If you think of successful places to eat there is The French Laundry in Fenton which is always busy. There is Panara Bread Rest., Subway, and others that make great sandwiches for a reasonable price. I would love a place with great sandwiches. If it was done right it could be profitable. If you think about it the restaurant would have a "captive audience" if it served good food at a reasonable price. The food traditionally has not been very good so I have brought my food. It would be nice to have an alternative.
- keep prices low.
- Offer a variety of cold and hot foods, health choices.
- Sub. Sandwiches
- Subs, soups and salads nothing too complicated, but good quality
- Offer organic food and beverage choices Include healthy items such as salad bar, fresh vegetables, whole grain breads
- It must be clean, offer quality product, and be reasonably priced. I personally think Applewood Cafe meets these criteria, but students do not think it is for them. I usually teach at SLBC so my answers above reflect I spend most of my time off campus.
- Do not let it become a hang out for Mott Middle College.
- Short lines, affordable, healthy, lots of promotion/advertising, variety of food
- Remove energy drinks from vending machines!!!
- What about setting up an area where the staff could eat in peace and not be bothered by kids acting like kids. Years ago, there was a separate staff lunch area and that was a lot better. How about reducing the number of vending machines. The vending machine food is expensive and low quality.
- Please consider removing the packed full of sugar and caffeine energy drinks that are presently in the vending machines. Have enough servers to handle the 11:30 to 12:30 rush of customers.
- Good selection with reasonable prices.
- The menu doesn't have to be extensive as long as they offer quality food at reasonable prices; clean and inviting dining area; convenient hours (open late for lunch); pleasant and helpful staff.
- It would be nice to have some type of food service area (any) as opposed to vending machines. Without options - you are forced to go off campus. Anything would be better than what we currently have.
- Short lines/quick choices reasonable prices healthy/appealing
- Atmosphere should be warm and inviting (i.e. nice furniture, greenery, soft music, etc.). The capability to pay with debit/credit card would be convenient. Field trip to other campuses could be helpful to see how they are doing things/making things work. Probably no need to "re-invent the wheel."
- Adequate seating (so people aren't bringing food to class!). Convenient hours. ADVERTISING!!!
- Variety of fresh food
- Just bring it to campus, they will come! Taco bell, Pizza Hut, Quiznos. Wasn't it successful in the past?
- Put it where the people are and make it intimate and attractive

- It would be nice if there were a grill again, but it should be open later in the afternoon than it was previously. Maybe both breakfast and lunch items should be offered all the open hours of the grill. Taco Bell was very welcome when it was here, also.
- Located in a convenient central area. Establish a pleasing atmosphere when student and staff can co-mingle.
- Provide offerings of fresh, wholesome food.
- Healthy food choices - fresh, not pre-packaged. Clean area. Plenty of room for socializing. Aesthetically pleasing.
- Place it in an area that is heavily traveled and most importantly offer good food. Have weekly specials, such as Mexican day or Chinese day. Make sure the service is quick no slow; people don't like to be away from the office for a long period of time.
- CONEYS!!
- What I need is an affordable, tasty meal to take home to my family. I would be very likely to purchase an attractive, balanced meal to go.
- Fresh veggies & fruit, good variety
- Fresh food, pleasant and quiet atmosphere, maybe even pre-sell a punch card or be able to charge our faculty ID cards, so that we don't always have to carry our wallets to lunch.
- Make it a cheerful environment and don't let high school kids take it over.
- Offer a variety of low-cost selections that are healthy to save me from having to go off campus.
- Offer quick, easy, affordable, packaged "to go" items, similar to fast food joints.
- Food court such as U of M Flints instead of our own or a vendor - have a real food chain come in - one with lots of options.
- be original
- Variety, a central location on campus. Plenty of seating, both for studying and eating.
- Good quality product served promptly at a reasonable price
- I didn't see a comment section as noted in email ... so, I'll comment here. I work in the Foundation Office, which was NOT a choice - so couldn't check a box in #2. I park in the lot outside the Foundation Office, which was NOT a choice - so couldn't answer #4. It seems this survey wasn't as inclusive as I think it was intended to be, since it left out a section of main campus employees. As far as #1, I work 2-3 evenings per month.
- Keep it cheap, fast, and clean.
- Be aware that it might become another noisy "hangout" area for the high school students.
- The college needs a cafeteria on campus or have vendors come in. The vending machine food is terrible and half the time there is no food left in the machines.
- Everyone seems rushed and I frequently eat in my office by myself, but I remember when there was a large cafeteria in the Curtis Mott building, many moons ago, and it was a gathering place not just to buy lunch, but also to socialize. I miss that.
- Full kitchen in spurts - Breakfast Lunch and dinner rush. Maybe just Mon-Thur. Advertisement around campus - keep reminding staff and students about it. Make a comfortable place for students to eat and study. Instead of get food and get out - stay here, eat, study, relax and avoid the distractions at home for a while. I picked the college center because everything is already there and its central, but the library would probably be better for students.
- Comfortable, QUIET, relaxed place where people can come and go easily and relatively quickly. People want a relaxed place where they can take a break and socialize with colleagues. It needs to be a meeting place.
- Would love to eat something other than vending food. Would love not having to drive off campus to get decent food.
- Spend the money to make an "Upscale" environment in the lower Prahl center where people would WANT to go. USE the patio during warm weather. Include outdoor art and perennial plants. Be sure that it has wireless connection and a FULL service coffee bar. Clearly mark and SCREEN off the smoking area (outdoors only of course.) Arrange for Experiential Education (AQIP project) for culinary arts students. Have displays for student art. Academic Deans encourage informal meetings here. Start trusting people to do the right thing and stop counting the minutes that they are at their desk each day.
- A place for dialogue and formation of educational community
- Healthily food along with fast foods

- Good coffee, comfortable seating, lighting and noise level kept low,
- Have area for food purchased and those with sack lunch from home also. Monitor the area so one dominant group doesn't take it over. (Not sure how to do that, but LOUD, OBNOXIOUS people deter others from coming.) Have it a cell-phone free area.
- A premium coffee cart or coffee shop nook atmosphere would be nice for a little area off of the main eating area. Offer fresh, healthy options, not just fast food junk (although the typical pizza, Hamburg's should be offered too). Offering a foot court environment where chains like subway & taco bell come in would seem to be popular with college students.
- open Applewood in the evening at least two days and have it run by the culinary arts department. Let the culinary arts department run the food service in the Prahll College Center
- Freshly per paired foods and a good coffee bar with WIFI for customers. This is an easy fix the food service is completely void now anything would be an improvement.
- Have it open after 1:00 for those of us who have classes that run through the noon hour.
- Make a cafe style menu - Beverages, sandwiches and fruit/salad bar. With WiFi - Have it open from 10am - 2pm Students will flock to it.
- Have an independent come in from the outside. They set the hours, menu and people.
- Bad! It's unhealthy because the school is cheap! This is a waste of time!
- Central location, open during all school hours, right price point for target consumer, reasonable food selection freshly made, convenience store items including grab-n-go food.
- To actually have a full meal is a great idea. So many students and employees don't have time to actually partake of this once we are off campus.
- I always ate at the Coney/baked potato cart when the students had it in the CM bldg on Fridays. If we had a cart located in three locations on different days, you might see a lot of sales. I also ate breakfast at the CM location a couple times a week. Unfortunately, many staff abused their time when it was here. I rarely ate when the snack bar was in the Prahll but did eat at the old cafeteria a couple times a week. I rarely eat at Applewood because the service is too slow and the cost is too high. Therefore, make it affordable and close by with quick service. Make the food fresh and provide good choices that are good for the body. (Limit fried foods, increase salad bar items).
- have REAL food like we used to. Get rid of the ***** vending machines!
- Have one.
- Fresh food with daily specials, similar format to some of the Chinese or hospital buffets, or even vs.- with a combination soup/salad bar. The best of both worlds--prepared entrees and "short order" menus. Lunch (daily specials) served from 11:00 - 1:30 pm. The chance to have food made to order in between the daily specials time, when you have more time in between classes. There needs to be something for the evening crowd as well. It would be nice to have the opportunity to get a meal without leaving campus, up to 5:30-6:00 pm.
- Need to emphasize healthy nutritious choices. There are more unhealthy choices available now that may hinder health.
- Coffee bar with wireless internet access
- Make it good food and should be served quickly. Most people will want a take out.
- Offer specials at an affordable price. Do not compromise on quality of food. Make sure there is consistency of service, food and offering. I would also make sure to link other qualities with this project, i.e., faculty/staff usage at all times - make sure everyone is visible and shows a strong commitment to patronizing these services. This is so that not only do student have access to quality nutrition, but they also can count on having an environment where they can count on casual contact with several Mott folk. It will foster a sense of community instead of commuter existence. Students want to see other people beside their peers. They will gain a sense of deeper connection with Mott if we get everybody to buy in. This will also insure financial success.
- There needs to be a variety of choices at reasonable prices. The food should be fresh and well prepared.
- Make it a gathering place where people can meet informally.
- We just need a small selection, some hot food, salad bar, sandwiches for lunch.
- have REAL food like we used to. Get rid of the ***** vending machines!
- Make it place large enough for both faculty and student can eat and socialize. I would love to meet a colleague or two for coffee on campus where we can brainstorm and develop cooperative materials/projects

- As usual, you forget the evening students, dinner, coming right from work at 5 to class at 6 eating on the run, or not eating. How about a Hot Dog cart type thing in key buildings from about 4:00 - 7:00 for sandwich or pizza as they come in the lobby before 6 o'clock classes?
- Reasonable prices, good quality food
- Need an accessible centralized location which is convenient for students and staff.
- Look at having a salad bar - nothing to large but with the standard salad stuff with side salads. Have 2 main hot meal choices ready buffet style (one chicken one beef) and then have a smaller order menu.
- It doesn't need to be fancy, but we need a place other than the vending machines (!!!!), where we can purchase hot food on campus.
- Healthy choices. Quick service. Comfortable place to sit. Relatively inexpensive - \$2 - \$5. As much variety as possible.
- Variety of food, good hours, good tasting food, good coffee
- Fast and efficient
- Not expensive, nutritious, low fat, variety, quick service (not in a machine however). Carry out (back to desk) and sit down option.
- Longer Hours for people whose lunch hour is later in the day. Reasonable prices

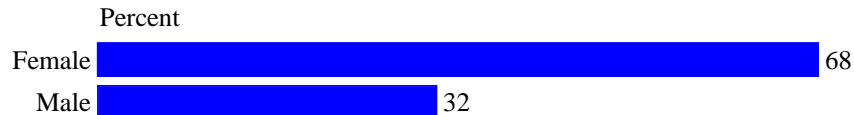
14. How long have you worked at MCC?



14. How long have you worked at MCC?

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
1st year	19	8.0%	7.9%	7.9%
2-5 yrs	57	24.1%	23.7%	23.7%
6 or more years	161	67.9%	66.8%	66.8%

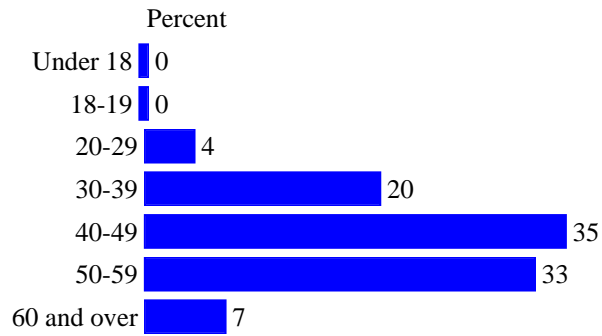
15. Your gender?



15. Your gender?

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
Female	163	68.5%	67.6%	67.6%
Male	75	31.5%	31.1%	31.1%

16. Your age?



16. Your age?

Choice	Count	Percentage of Sample Answering	Percentage of Sample Asked	Percentage of Total Sample
Under 18	0	0.0%	0.0%	0.0%
18-19	1	0.4%	0.4%	0.4%
20-29	10	4.3%	4.1%	4.1%
30-39	46	19.9%	19.1%	19.1%
40-49	82	35.5%	34.0%	34.0%
50-59	76	32.9%	31.5%	31.5%
60 and over	16	6.9%	6.6%	6.6%