Food Service Advisory Committee Auxiliary Services

Date: September 19, 2014 Place: Moody- Fresh Food Company Time: noon-2 p. m.

Attendees: Deborah Davis, Rosie Ashley, Richard Zagrzecki, Aubrey Cherry, Emily Fahner, Mariah Marshall, Lars Grabow, Colleen Serafica, Amber Arguijo, Shannon Mariani, Don Yackley, Cheryl Grew-Gillen, Will Fischer, Sarah Feye, Jessica Mize

Meeting Minutes

- I. Introductions
- II. Roles and Responsibilities
 - a. 13 voting members
 - 1. Representatives from across the campus. members from SGA & UCPB
 - b. Our role is to advise EVP for A & F
 - 1. Retail food/beverage program
 - 2. Residential food/beverage program
 - 3. Vending Program (considered supplemental to food service)
 - c. Engage with campus constituencies
 - 1. Provide feedback on current programs
 - 2. Build consensus for new programs
 - 3. Facilitate campus dialogue on all foodservice issues
 - d. By-Laws Review
 - i. Posted on the committee website at

http://www.uh.edu/af/docs/FSAC/bylaws.pdf

- 1. No updates to the by-laws
- ii. Online agenda request process
 - They will be set up after we elect our meetings and our Chair and Vice Chair
 - 2. Website- http://www.uh.edu/af/committees/foodservice_agenda.htm
- III. Chair and Vice Chair Elections
 - a. Chair responsibilities
 - i. Working with the committee and partners in developing meeting agendas
 - ii. Leading meetings
 - iii. Making sure there is adequate participation from members
 - b. Vice Chair responsibilities
 - i. Shall preside with the full authority of the Chair
 - c. Normally like to have the voting members fill these two positions
 - d. Who is a voting is a voting member?

- i. Representatives from SGA, UCPB, Staff Council, RHA and also the at large members
- ii. The rest of the members do not have voting power
- e. Chair Elections
 - i. Will Fischer nominated himself
 - 1. 3 votes in favor
 - 2. 0 against
 - 3. Will is the chair.
 - ii. Vice-Chair Elections-
 - 1. NO nominations
 - 2. Tabled till next meeting
- IV. Residential At-Large Appointments
 - a. General At-Large Appointment
 - i. One applicant applied; is no longer interested
 - b. Residential Appointment
 - i. 4 applied.
 - 1. Deborah prosed to the committee the 3 out of the 4 become appointed to the roster.
 - 2. Voting members will be sent the applications, and will need to select 3 and we will discuss it at the next meeting.
- V. UH Dining Services FY14 Overview
 - a. -Major Milestones & Information
 - i. New UC Opened January 2014 with expanded night and weekend hours
 - ii. New Catering Kitchen began operations in the UC
 - iii. Extended food truck program to continue past UC construction new pad located by the Science Bldg. called the new pad 1
 - iv. Expanded halal offerings with Tandoori Nite extending hours in UC Satelliteopen until 6 pm now.
 - v. Served more than 3,000,000 customers (# of transactions recorded)
 - 1. Includes more than 1,000,000 residential dining transactions
 - a. 1/3 of the meals on campus are coming from Fresh Food Co and Cougar Woods and the others are coming from various retail locations.
 - 2. This is double the residential dining transactions since Academic Year 2009/2010 which is right before Fresh Food Co opened.
 - 3. Considered a good sign for a healthier on campus life.
 - vi. Expanded hours of operation for Cougar Woods
 - 1. Now they are open till 10 p.m. and open on the weekends until 10 p.m.
 - vii. Year in Review
 - 1. Considerable dip during the 2013 because of the UC being closed
 - 2. Now we are at the highest we have ever been
 - viii. Fall Opening

- 1. Roughly 35% increase in retail transactions over last fall.
- 2. 2-3% increase in residential meals served over last fall. Positive representative
- 3. Most popular retail locations
 - a. McDonald's
 - b. CFA UC
 - c. Panda Express
 - d. Einstein's
- 4. We work closely with actual brands and their representatives.
 - a. Making sure we represent the brand standards.
 - b. They are checking our through print.
 - i. From the moment you order to the time your get your food
 - Not the number of minutes you wait in line (from that stand point we are being told we are doing an excellent job.)
 - Deborah asked- So they calculate from when you actually order, when an order is actually placed at the point of sale to how long they actually get their bag in their hand
 - iii. Shannon-Yes
 - Amber- For example Starbucks has a similar process.they calculate from the time you order to the time you get your drink.
 - c. The residential number of transactions will increase if we were to check the survey the halls at a later point in the semester at this later in the semester.
 - i. Reasons why
 - 1. Students get tired of eating name brands daily
 - 2. The desire to study in the residential areas.
- b. Meal Plan Sub-Committee what we've accomplished and next steps
 - i. We need partition from every sub group that is represented.
 - 1. Fall semester busier than the spring.
 - 2. Lars Grabow to represent Faculty Senate for the meal Plan sub committee
 - 3. Aubrey Cherry to represent RHA in the Sub Committee
 - 4. Don Yackley volunteered to represent housing in the Meal plan sub committee
 - 5. We still need representation from UCPB for the subcommittee
 - 6. At the next meeting -Another call out for volunteers for the subcommittee
 - 7. Research to Date-This started last spring

- a. Competitive Analysis -of schools
 - i. Of schools in the area and across the nation
 - ii. Schools that UH tends to compare itself to on an academic level
- b. Student focus groups
 - i. Two different groups on campus
 - ii. Completed last semester
- c. Orientation Surveys
 - i. Surveyed every incoming orientation student
 - ii. Asked them their thoughts on the meal plan
 - Because they are the newest to campus and will be here the longest to see the most benefit from whatever changes are made.
- d. RHA focus group
 - i. Executive board
 - ii. Presented some hypothetical situations and received their feedback
- 8. Last subcommittee meeting was May 6
 - a. Discussed the research learned so far
- 9. Last A&F review meeting August 20
- 10. Next Steps-overall goal of the dining side
 - a. Finalize financial modeling
 - i. See what we think will work based on different types of meal plan structures
 - ii. Considering an A and B option of setups that can be shown
 - b. Presentation to A & F Administration
 - c. Follow up RHA focus group
 - i. Follow up on the original conversation that was had
 - d. Final presentation to subcommittee
 - i. In October
 - ii. Make tweaks based of notes from subcommittee
 - e. Presentation to full committee for vote
 - i. In November
 - The extra time will allow the subcommittee to take it back and have changes made for the final meeting in December
- VI. UH Dining Services FY15 Preview
 - a. Your Dining Management Team
 - i. Senior Team
 - 1. Geoff Herbert, Resident District Manager
 - 2. Shannon Mariani, Director of Operations

- 3. Amber Arguijo, Marketing Manager
- 4. Sarah Feye, Dietitian
- ii. Residential Leads
 - 1. Andre Marsh, Food Service Director
 - 2. Carlos Puac, FFCo
 - 3. Tim Tran, CW
 - 4. Carlos Guerrero, Culinary Lead
- iii. Retail Lead
 - 1. Vanessa Sanchez, Interim Food Service Director
- iv. Catering Leads
 - 1. Shannon Church, Director
 - 2. Randolph Cumings, Events Manager
 - 3. Sloane Meadows, Sales Manager
- v. Support Leads
 - 1. Maria Carrillo, Marketing Coordinator
- b. FFCo Changes New Menus & Weekly Taste Promotions
 - i. New menu
 - 1. ¼ universities running a pilot menu
 - 2. 6 week cycle menu
 - a. Same menu for the first 6 weeks
 - b. And then it will change weekly
 - 3. 4 schools in this process
 - a. UH
 - b. University of Charleston
 - c. Scranton
 - d. FIU-Florida International University
 - 4. Weekly reviews
 - a. Discuss with other schools if items worked for the students or
 - ii. Weekly TASTE Promotions
 - 1. No longer offering themed meals at FFCO
 - a. Previously once a month was a themed meal (ex: Halloween meal)
 - 2. Weekly tasting offered now

did not

- a. Given table side or parked the cart
- b. No longer just lunch. Dinner now offering the tasting sessions.
- c. Always on a Wednesday
- d. Good Reviews
- e. **Deborah asked-**will you do breakfast of is it just lunch and dinner
- f. Amber right now it's just lunch and dinner

- i. Having been getting a lot of feedback locally
- ii. Would like to have formalized feedback
 - 1. My Marketing students will start next week the
 - 23 or 24 will have I-pads giving out surveys
 - a. On what they like or don't like
 - b. Menus
- g. Deborah asked- this was allowing us to be more flexible?
- h. Amber-yes
- i. **Shannon**-I'm really enjoying our feedback process. It's going very well.
- VII. Made Without Gluten/Halal Station
 - a. Formally known as Gluten Friendly
 - i. Menu contains items that are naturally made without gluten
 - ii. Gluten free, prepackaged meals are available upon request
 - iii. Halal chicken is used, the only protein we can source.
 - 1. On a 4 week cycle
 - b. Expanded halal Options
 - i. Tandoori Nite
 - ii. Coreano's has halal chicken available upon request
 - iii. Looking into C-Store additions
 - iv. Naturally halal selections currently available
 - v. Looking into pre-packaged meal that students can buy and take home to microwave
 - 1. Looking into Halal & Gluten Free options
 - vi. Hosting the Muslim Student Association for a halal luncheon on Tuesday, September 22
 - 1. Throughout lunch
 - Advertised through the association-they have over 400 members and we gave them 200 cards for a discount upon entry into the café- for this day
 - 3. New Release to be written after
 - 4. Lunch is open to everyone that day also
 - c. Expanded Food Truck Program
 - i. New trucks added-to replace trucks that are no longer apart of the program
 - 1. Eatsie Boys
 - 2. Golden Grill
 - 3. Flip n' Patties
 - 4. What's Up Cupcake
 - 5. Custom Confections
 - 6. Texas Blizzards
 - ii. Full schedule and calendar on the website. <u>http://bit.ly/uhfoodtrucks</u>
 - iii. Total of 12 trucks in the program- 9 entrées and 3 dessert trucks

- iv. Good feedback on the new trucks so far.
- v. Buses no longer on campus
 - 1. Bernie's Burger bus
- vi. Late night Option
 - 1. 2 week program ended 9/17/14
 - 2. Still need to gather up all the sales data from the program to judge how well it went but did receive -Positive feedback
 - 3. **Will** will provide pictures of the long lines to Deborah.
- vii. ERP option
 - 1. Once a week. Wednesdays from 11-3pm
 - 2. Rotating the trucks
- d. Enhanced To-Go Container Program
 - i. New program
 - 1. All new re-useable ones
 - 2. \$5 deposit now required to grab a to go box
 - 3. Return the container, key tag or refund
 - 4. Can drop them off in C-stores now as well
 - 5. The return rates are already much better
- e. WEST Customer Service Training Program
 - i. Applies to all locations
 - ii. Trained prior to fall opening
 - iii. Reinforced at meetings each week
 - iv. Good feedback already received
 - v. Elected a champion
 - vi. Every day we have a pre meal rally
 - 1. Everyone shows their plates and discusses the safety tips of the day
 - 2. Much better than last year
- f. What's Cooking Coogs tour schedule
 - i. 92 students attended last season
 - ii. New this year:
 - 1. 6 episodes in Fall (not over the entire year)
 - 2. Hot nutrition topics are themes of episodes
 - 3. Rotating chefs
 - 4. 1ST 30 students attend get a giveaway
 - 5. Housing & Residential Films the event
 - 6. Students that attend all 6 get entered into a drawing
 - 7. 1st episode next Tuesday @7pm

VIII. Member Items

- a. No new member items
- IX. Adjourn
 - a. Would like to get back to the regular scheduled time.
 - b. Remember always the 1st Friday of every month.