## Food Service Advisory Committee <br> 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 GrewGillen, 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
2. Retail food/beverage program
3. Residential food/beverage program
4. Vending Program (considered supplemental to food service)
c. Engage with campus constituencies
5. Provide feedback on current programs
6. Build consensus for new programs
7. 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
8. No updates to the by-laws
ii. Online agenda request process
9. They will be set up after we elect our meetings and our Chair and Vice Chair
10. 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
11. 3 votes in favor
12. 0 against
13. Will is the chair.
ii. Vice-Chair Elections-
14. NO nominations
15. 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.
16. Deborah prosed to the committee the 3 out of the 4 become appointed to the roster.
17. 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)
18. 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 $10 \mathrm{p} . \mathrm{m}$. and open on the weekends until $10 \mathrm{p} . \mathrm{m}$.
vii. Year in Review
2. Considerable dip during the 2013 because of the UC being closed
3. Now we are at the highest we have ever been
viii. Fall Opening
4. Roughly $35 \%$ increase in retail transactions over last fall.
5. 2-3\% increase in residential meals served over last fall. Positive representative
6. Most popular retail locations
a. McDonald's
b. CFA - UC
c. Panda Express
d. Einstein's
7. 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
8. Not the number of minutes you wait in line
(from that stand point we are being told we are doing an excellent job.)
ii. 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
iv. 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
9. Students get tired of eating name brands daily
10. 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.
11. Fall semester busier than the spring.
12. Lars Grabow to represent Faculty Senate for the meal Plan sub committee
13. Aubrey Cherry to represent RHA in the Sub Committee
14. Don Yackley volunteered to represent housing in the Meal plan sub committee
15. We still need representation from UCPB for the subcommittee
16. At the next meeting -Another call out for volunteers for the subcommittee
17. 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
18. 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
19. Last subcommittee meeting was May 6
a. Discussed the research learned so far
20. Last A\&F review meeting August 20
21. 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
ii. 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
22. Geoff Herbert, Resident District Manager
23. Shannon Mariani, Director of Operations
24. Amber Arguijo, Marketing Manager
25. Sarah Feye, Dietitian
ii. Residential Leads
26. Andre Marsh, Food Service Director
27. Carlos Puac, FFCo
28. Tim Tran, CW
29. Carlos Guerrero, Culinary Lead
iii. Retail Lead
30. Vanessa Sanchez, Interim Food Service Director
iv. Catering Leads
31. Shannon Church, Director
32. Randolph Cumings, Events Manager
33. Sloane Meadows, Sales Manager
v. Support Leads
34. Maria Carrillo, Marketing Coordinator

## b. FFCo Changes - New Menus \& Weekly Taste Promotions

i. New menu

1. $1 / 4$ 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 did not
ii. Weekly TASTE Promotions
5. No longer offering themed meals at FFCO
a. Previously once a month was a themed meal (ex: Halloween meal)
6. Weekly tasting offered now
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
7. My Marketing students will start next week the 23 or 24 will have l-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-l'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.
8. 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
9. Looking into Halal \& Gluten Free options
vi. Hosting the Muslim Student Association for a halal Iuncheon on Tuesday, September 22
10. Throughout lunch
11. 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
12. New Release to be written after
13. 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
14. Eatsie Boys
15. Golden Grill
16. Flip n' Patties
17. What's Up Cupcake
18. Custom Confections
19. Texas Blizzards
ii. Full schedule and calendar on the website. - http://bit.ly/uhfoodtrucks
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
20. Bernie's Burger bus
vi. Late night Option
21. 2 week program ended $9 / 17 / 14$
22. Still need to gather up all the sales data from the program to judge how well it went but did receive -Positive feedback
23. Will- will provide pictures of the long lines to Deborah.
vii. ERP option
24. Once a week. Wednesdays from $11-3 \mathrm{pm}$
25. Rotating the trucks
d. Enhanced To-Go Container Program
i. New program
26. All new re-useable ones
27. $\$ 5$ deposit now required to grab a to go box
28. Return the container, key tag or refund
29. Can drop them off in C -stores now as well
30. 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
31. Everyone shows their plates and discusses the safety tips of the day
32. Much better than last year
f. What's Cooking Coogs tour schedule
i. 92 students attended last season
ii. New this year:
33. 6 episodes in Fall (not over the entire year)
34. Hot nutrition topics are themes of episodes
35. Rotating chefs
36. $1^{\text {ST }} 30$ students attend get a giveaway
37. Housing \& Residential Films the event
38. Students that attend all 6 get entered into a drawing
39. $1^{\text {st }}$ episode next Tuesday $@ 7 p m$
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 $1^{\text {st }}$ Friday of every month.
