

Food Service Advisory Committee
Auxiliary Services

Date: February 06, 2015

Place: Fresh Food Company

Time: 12:00p.m. - 2:00 p.m.

Attendees: Deborah Davis, Geoff Herbert, Kimberly Cooper, Amber Arguijo, Sarah Feye, Will Fisher, Colleen Serafica, Joshua Ferguson, Erica Tat, Lars Grabow, Diana Marchione, Don Yackley, Cheryl Grew-Gillen, Rosie Ashley, Eric Holamon, Swati Basu, Aubrey Cherry, Mariah Marshall, Andy Moon, Andy Moon, Keith Kowalka

Meeting Minutes

- I. Open Forum
- II. Approvals
 - a. October Meeting Minutes
 - i. Approved
 - b. November Meeting Minutes
 - i. Approved
 - c. December Meeting Minutes
 - i. Approved
 - d. National Brand Pricing (Review/Approval)
 - i. Requesting Mid-Year Increase
 1. There hasn't been an increase in prices since August 2013
 2. **Question**-Why doesn't the committee work with more local brands instead of National Brands. The University should have more restaurant locations that connect the students to the campus
 3. **Admin Response**-The Student/Campus surveys point the committee towards national brands. The program is a result of the surveys.
 4. **Question**-When would we vote to approve in these minutes and officially review
 5. **Admin Response**-We would actually be asking for the expectation at next meeting. Detailed changes will be sent out before next meeting.
- III. Updates & Information
 - a. Residential Dining Consultant
 - i. Barbara DeMarco

1. 25 years of experience in the Food service industry
 - ii. She goes to different campuses and focuses on building up the programs to a higher level
 - iii. Hours from 5am-4:30pm and works every other weekend.
- b. Fresh Food Company Enhancements
- i. Now serving homemade granola & croutons
 - ii. Hand pressed pizza dough
 - iii. Now adding a vegan/vegetarian dessert area to the dessert station
 - iv. And the weekend schedule will change
 1. Continental breakfast will be served from 8 a.m. to 11 a.m.
 2. Brunch Menu has been expanded as well
 - a. Serving from 11 a.m. -3 p.m.
 - b. Still under 'construction', it will eventually look like a traditional brunch
 - v. Gluten Free Bread and a toaster are now available at the Gluten Free Station
 - vi. Baked Potato & Sweet Potato will be available upon request as of next week
 - vii. Veggies Burgers now available
 - viii. In the process of expanding the Halal Protein section
 - ix. News Release to be sent (about the expansion of the Gluten Free Section)
 - x. Hot chocolate machine has been ordered
 - xi. Fresh Foods & Cougar Woods have switched to Fair Trade coffee
 1. Switching over has given us a better Rating for ASHEE
 2. Perhaps the Sustainability Manager will come and explain the Sustainable efforts on campus
- c. Chef Showcase
- i. Weekly based off the Sous Chef schedule
 - ii. Will cook an item from the menu that day and add their individual flair to the dish.
- d. Fair Trade Campaign
- i. There are Certification Requirements
 1. We need to Pass a Fair Trade Resolution – FSAC Action
 2. We have already established a Fair Trade Committee which must have at least four students on it.
 3. The university will need to carry 2 Fair Trade Products at all C-Stores, Dining Halls, Coffee Shops and Bookstores – In Progress

- 4. The University will need to show 2 Examples of Fair Trade Education on Campus – Not Started
 - ii. The University will need to show 2 Examples of Fair Trade at Large Campus Events or Meetings – Not Started
- e. Spring Break Dining Habits
 - i. A Survey is being created to be sent to the resident, faculty and staff to gauge the time spent on campus during break.
- f. Reusable To-Go Containers
 - i. The Deposit program was a success.
 - ii. There were no new containers need for spring 2015
 - iii. No students complaints have been received either

IV. Member Items

- a. **Item 1-** Starbucks Pilot program on Saturday, needs to be more marketing efforts to advertise to student and staff that it is open for the short period time
- b. **Administrative Response-** Yes we are aware that it takes time for people to realize that it is open and we will increase our efforts to market it better
- c. **Item 2-** Can we go to a full blown McDonald's menu, so that we can have more diversity of choice with more healthy options available.
- d. **Administrative Response-** We will need to check on their spacing options and talk with the owner and the operations manager
- e. **Item 3-** McDonald's doesn't do the \$1.00 for any size soft drink on campus is there a reason why.
- f. **Administrative Response-** We will also look into this.
- g. **Item 4-** Does Freshii offer Halal food?
- h. **Administrative Response-** No they do not, however they are Halal friendly as they do have vegetarian menu. We can talk to them, to see if its possible.
- i. **Item 5-** It is challenging to find the managers on staff in the restaurant when trying to let them know about issues occurring in the Dining Halls. Is there a way to improve on this?
- j. **Administrative Response-** Will consider adding options to the "we heard you" board that have descriptions of the managers on site.
- k. **Item 6-** The lines still move slowly during the lunch periods.
- l. **Administrative Response-** We will consider mixing up the menus so that people can be drawn to many of the lines instead of just crowding one.
- m. **Item 7-** Concern that people working at the Student Center Chick-fil-a are spitting into people's food
- n. **Administrative Response-** If it's a rumor we can't address it, but if this has happened it needs to be reported immediately. We are asking the students on this

committee to also be our advocates telling the community that this type of behavior will not be tolerated; the dining team works closely across the entire program ensuring food safety is a primary responsibility at all locations.

V. Adjourn