

Food Service Advisory Committee
Auxiliary Services

Date: April 03, 2015

Place: Fresh Food Company

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

Attendees: Rosie Ashley, Naina Sakniti, Maria Honey, Don Yackley, Terence Turner, Lars Grabow, Mariah Marshall, Geoff Herbert, Kimberly Cooper, Diana Marchione

Meeting Minutes

- I. Open Forum
 - a. **Question**-Food Truck Pad 1 where is that located? And can they we named after their locations?
 - i. PGH
 - ii. **Administrative Response**-The pads will continue to change perhaps we can name the pads by the locations.
- II. Approvals
 - a. March Meeting Minutes
 - i. Approved
- III. Updates & Information
 - a. Hours of Operation
 - i. Charts placed on the powerpoint-
http://www.uh.edu/af/docs/FSAC/presentation_040315.pdf
 - ii. The proposed Summer schedule has more coverage then last summer
 - iii. **Comment/Question**
 1. Cougar Woods should not be blacked out during Finals week 2
 2. Is there any discussion about doing lunch only at Cougar Woods during the summer for regular staff and students on campus, to avoid the summer visitors
 3. **Administrative Response**- It has been done in the past we just need to know the exact numbers to see who would actually use.
 - a. We will look into it.
 - iv. The final hours of operation will be sent out before may
 - v. **Comment/Question**
 1. Can Cougar Woods be opened later during the week Next Year
 2. **Administrative Response**- Housing anticipates more occupancy in places like the Quads next year.

3. **Administrative response-** Cougar Place also anticipates to have a larger population over the summer. And the need for Cougar Woods to be is definitely higher.
- vi. Coverage Growth
1. Chart shows a comparison of the typical hours of operation on a Tuesday during the semester.
 2. Compares 2012 to 2015
 - a. 2012 chosen because it was the last time all facilities were open before now in 2015
 3. This chart explains how that with the help of this committee and other feedback. Dining Services has expanded hours of operations and coverage all over campus
 - a. The Red Bar shows how many hours and how many locations are opened at each hour of the day
 - b. The Blue Bar is the same but in 2012
 4. Overall there are more things open at more hours of the day then there have been in years past.
- b. Residential Highlights
- i. Fresh Food Co. Changes
 1. New Items on the menu
 - a. Shasta Salsa,
 - b. Made without Gluten waffles,
 - c. 100% Made Fresh Pizza Dough,
 - d. Our tortilla makers are running at full force! We make fresh tortilla chips and tortillas daily
 - e. New Vegan Cookies made from Scratch
 - i. Flavors include Snicker Doodle, Oatmeal Raisin, and Peanut Butter
 2. We split the made without Gluten station and halal station,
 3. Vegetarian station location, on bistro station
 - ii. Spring Theme Meals are in progress
 1. Weeks themes are happening at both locations
 - iii. Self-Serve Baked Potato Bar
 1. Now open at the Made without Gluten Station
 - iv. New Uniform System
 1. White-Managers
 2. Red-Sous Chefs
 3. Green- POD Captains

- a. Experienced employees who train the new employees within in their POD
 - 4. Signage will be put up around the Cafeterias so that students can understand the color system
 - a. Perhaps a video or social media can be used to educate the students.
- c. Retail Highlights
 - i. Coca-Cola Bear Contest
 - 1. 4 Students won a giant Stuffed Coco-Cola Bear
 - ii. Aramark Bike Giveaway
 - iii. TV winner
 - iv. These contest and giveaways are designed to keep the students involved and give feedback of Aramark
 - v. Social Media Contest
 - 1. Guess where this Starbucks mug is on campus?
 - a. The mug was located in Lynn Eusan Park
 - vi. Post Spring Break Survey
 - 1. 709 Total Responses
 - 2. Data will be used to learn where students tend to eat during Spring Break
- d. Finalsmania
 - i. Call for volunteers
 - ii. Contact Emily Fahner
 - 1. efahner@central.uh.edu
 - iii. May 5, 8:30-10:30pm in Rockwell Pavilion
 - iv. Perhaps for the next years we can change up the menu
 - 1. Adding Eggs or doing a different type of meat
 - 2. Because of the level of complexity to adding more food, we will table this and consider more ideas for future Finalsmania events

IV. Member Items

V. Adjourn

Next meeting-

May 1st, 2015

12 p.m. – 2 p.m

Fresh Food Co.