

**Food Service Advisory Committee
Auxiliary Services**

Date: Mar. 7, 2014

Place: Moody – Fresh Food Company Private Dining Room

Time: noon-2 p.m.

Attendees: Amber Arguijo, Jessica Mize, Will Fischer, Margarita Avila, Jessica Zorola, Rebecca Szwarc, Shannon Mariani, Deborah Davis, Rosie Ashley, Don Yackley, Kenny Mauk, Munim Khan, Cheryl Grew-Gillen, Pejma Safavi (PJ)

Meeting Minutes

I. Open Forum

II. Approvals

- a. February Meeting Minutes - approved
- b. Academic Year 2014/2015 Board approved Meal Plans/Pricing – approved as last presented to committee

III. Updates and Information

- a. Dietitian update
 - i. Halal offerings
 1. April 1st – students, faculty and staff invited to tasting event where 3 dishes will be featured. Will take place in Green Mountain Energy room at FFCo.
 2. Working to get a spiff on UH main site to promote tasting
 3. Reaching out to student organizations for direct feedback
 - ii. Menu Rotations- Fresh Food and Cougar Woods
 1. Meals are currently on 4-week cycle at both locations
 2. Cougar Woods is on a national Aramark menu developed through student and chef feedback
 - iii. Dietitian events throughout the year
 1. Spirit lifters
 2. Halloween event
 3. Bingo night

iv. What's cooking Coogs

1. C-store cheesecake for 5th installment – very well received, but low attendance due to weather. 15-20 people attended

2. Recipe card available

3. Episode 6 will be on April 8 – Sweet Chili Chicken wraps – popular at FFCo. Will take place at FFCo.

4. Rebecca asked if recipes from past episodes were posted anywhere.

5. Amber clarified they are not because that was part of the incentive to attend. Records of recipes do exist so she can share them; possibly compile them into recipe book.

v. Safety/Sanitation concerns

1. Sarah is working with managers and staff to ensure safety for food allergens/cross contamination, etc.

2. She attends pre-shift meetings and audits as needed.

3. She keeps a list of ingredients for every menu items so she can provide that info at a moment's notice

b. Spring 2014 Town hall update

i. Town halls took place on 2/20 and 2/21.

ii. Introduced proposed meal plan and housing pricing for 2014-2015

iii. Presentations available on FSAC website, news release also available

iv. Proposed meal plan rates approved by Board of Regents

c. Spring Break 2014 Hours of Operation

i. Posted on website, social media and facilities.

ii. Don asked if it's possible for the committee to see the hours for all of the breaks before the start of the semester

iii. Shannon stepped in and clarified that summer hours will be approved before next FSAC meeting

iv. Same process will be done before fall – all breaks for the fall will be ready for review at the start of the semester

- v. Don said he wants housing to partner better with dining in communicating hours to residents and students sooner
- vi. Deborah asked if Maria could send the PDF of hours to the residential listservs
- vii. She also said the committee will do a better job going forward of communicating holiday and break hours to the group
- viii. Rebecca mentioned it would be helpful to have hours posted online at the beginning of the semester for students to review

d. Summer 2014 Meal Plans

- i. First launched in summer 2013
- ii. Was very well received
- iii. Lots of buy-in from students during 2013
- iv. Will be expanding this year, FFCo will be open 7 days a week June 2nd – Aug. 15 for breakfast, lunch and dinner
- v. Block 20 up to Lifestyle 160 will be offered, because there are roughly 215 total meals available through that period.
- vi. Regardless of summer session student is registered for, meal plan will go into effect on June 2nd.
- vii. Web page is up on main dining site with details

e. Food Truck program update

- i. Late night option
 1. Police department accepted Deborah's request for 2-hour coverage rather than 4 hour, but only decided on 1 week for pilot program. She has gone back to negotiating to try to get that 1 week extended to 3 weeks.
 2. Posed question to committee about launching ASAP in the spring 14 semester or should we wait until Fall 2014?
 3. Group agreed on waiting until fall, to ensure better, bigger impact.
- ii. New Pad #1
 1. Target date of Monday, March 17 still set, unless Deborah hears otherwise from Facilities.
- iii. Pilot at ERP

1. Rotating 1 truck per week, for the next three weeks (not including spring break week)
 2. Wireless card for Cougar Cash capabilities is being tested now and it is working well
 3. Very well received by ERP occupants
- iv. Food truck calendar
1. Working with Google to get Google Maps markers for Pads. Pad #2 approved, Pad #1 still in the works
 2. Hoping to make it much easier to navigate
- f. Sub-committee
- i. Meal plan restructuring updates/meeting requests
1. Administration team is meeting week after spring break to discuss ideas for new meal plan structures/options, sub-committee meeting set for Mar. 28 from 3:30 – 5 in dining office.
- ii. To-go Container program
1. This will also be discussed at sub-committee meeting
 2. Looking for ideas on how to improve upon current system
- g. Fresh Food Company
- i. Regional training update
1. Tested out about 45 recipe items, that may end up in future menus
 2. Really good feedback through social media and "your voice counts" survey cards, as well as on-site
 3. Very beneficial event
 4. PJ said food was great and his friends really liked it
 5. Will said food was delicious as well
 6. PJ said marketing for event was great

h. Frontier Fiesta

- i. Rapidly approaching—March 20-22
- ii. Parking will slowly begin to block off lots, in same location as last year
- iii. Will all be taken down in one day again

IV. Member Items

- a. Will Fischer expressed concern about food service at FFCo on 2/15/14
 - i. Certain dish at dinner service looked disgusting
 - ii. Was also being served by someone not wearing gloves
 - iii. Will tried to address the issue with Lester, but it wasn't handled well.
 - iv. Sous chef Carlos Guerrero stepped in and handled it perfectly
 - v. Will proposed that everyone eat at FFCo at least once a week and bring feedback to next committee meeting
 - vi. PJ chimed in and said that a lot of workers don't understand sanitation and glove usage
 - vii. Shannon clarified that a lot of health departments are moving away from gloves
 - viii. He has personally addressed Lester about issues in the past, will have another discussion with him soon
 - ix. He also said they have a strict policy that anytime tasks are changed, workers must wash hands and change gloves
 - x. During spring break Shannon will ensure guidelines are reinforced
 - xi. Don stepped in and said the food presented in Will's picture didn't look as bad as he said it's just the perception that presentation isn't what it should be and that portions/servings are "small" in an effort to maintain sustainability and stick to portion sizes.
 - xii. Deborah reminded everyone that dining must stick to specific serving size, because of the nutritional information listed online
 - xiii. Shannon stepped in and said they need to focus on presentation, service and safety/sanitation policies
- b. PJ also addressed concerned about dishes running out too soon
 - i. Shannon said this late in the semester that shouldn't be happening

- ii. Servers need to be making notes so that next time that doesn't happen
- iii. He will follow up with Chef Bargas about this
- c. Issue of certain stations needing more attention than others, Shannon said set up of FFCo tends to cause people to get "Silo-ed" into their own station, but they need to do a better job of ensuring every station is performing up to its optimum standards
- d. Don – issue of drink stations running out of cups
 - i. Shannon did say it is a problem they are aware of and that they keep buying more cups
 - ii. Forks are also disappearing
 - iii. PJ has seen students taking metal utensils, especially when they do to-go meals
 - iv. Don said he will work with sending messages to residents about returning dishes
 - v. Shannon said they are going through 4-5 cases of forks a week sometimes, so they are doing their best to stay on top of the problem
- e. Don suggested better visibility for vegan, gluten-friendly stations.
 - i. Others chimed in that some stations are hidden.
 - ii. Amber said they can definitely look into station signage to alleviate confusion, make stations more obvious
- f. Question of food donations came up
 - i. Amber stressed that Aramark already has established partnership with Covenant house and they have no say in what retail brands on campus do.
 - ii. Deborah would like an update on Covenant house agreement at next meeting
 - iii. Amber will forward recent article about covenant house arrangement to committee
- g. Don- issue about vegetables being too large at salad bar
 - i. Shannon said he will follow up with Michael
- h. Don –never forks near salad bar and serving utensils just don't function
 - i. Plastic utensils are the problems
 - ii. Frustrating, would like to see something done
 - iii. Shannon will look into it

- i. PJ thinks overall variety is great, definite improvement over last year- he really appreciates that
 - i. Shannon credits Sarah Feye with that
 - ii. She "polices" the menus regularly to ensure everything is balanced and diverse
 - iii. Munim also chimed in and said that she is doing a great job with MSA
- j. Deborah said new message about survey has been added to e-receipts, should see that soon
- k. Deborah –addressing Rebecca's concern from last meeting— said they are working with IT to see what sort of meal plan data can be pulled about students.
- l. Rebecca – idea for a cookbook of recipes that can be made in dorm rooms with items from the c-stores. She proposed selling them and using the money for meal plan scholarships.
 - i. Deborah clarified there is already a meal plan scholarship in place and that once before there was a cook book for FFCo.
 - ii. It's definitely something we can explore, so perhaps they could have a cookbook, might just use the funds for something else since a scholarship is already in place
 - iii. Amber said, perhaps it could build off of the "what's cooking coogs" program
 - iv. Might not want to sell it, only offer as a resource or offer it to people who purchase Cougar Cash
 - v. Deborah said perhaps it could just be a resource available online to be more sustainable
- m. Margarita – asked if Green Thread Mugs were still in use – Amber said yes they are still for sale, they just aren't selling
 - i. They are still available at c-stores, but Amber said they will look into re-promoting it across campus.

V. Adjourn

VI. Next meeting

April 4

Noon-2 p.m., Fresh Food Company