

Food Service Advisory Committee
Meeting Minutes for September 7, 2012

Attendees: Deborah Davis, Rosie, Guajardo, Billy Garner, Geoff Herbert, Jasmine Berry, Sharon Bode, Jerrod King, Don Yackley, Amber Arguijo, Turner Harris, Cedric Bando, Keith Kowalka, Yesenia Chavez, Cheryl Grew-Gillen, Esmeralda Valdez

- I. Open Forum
- II. Approvals
 - a. None
- III. Updates & Information
 - a. Roles & Responsibilities
 - i. Committee
 - 1. 12 voting members
 - 2. SGA & UCPB appoint alternates
 - ii. Advise EVP and AVP for A&F and AVP for Administration
 - 1. Retail Food/Beverage Program
 - 2. Residential Food/Beverage Program
 - 3. Vending
 - iii. Engage with Campus Constituencies
 - 1. Provide feedback on current programs
 - 2. Build consensus for new programs
 - 3. Facilitate campus dialogue on all foodservice issues
 - b. Committee By-Laws
 - i. The 2012 By-Laws sent to current members
 - 1. Posted at <http://www.uh.edu/af/docs/FSAC/bylaws.pdf>
 - ii. Online agenda request process
 - 1. Posted at http://www.uh.edu/af/committees/foodservice_agenda.htm
 - c. Chair & Vice-Chair Elections
 - i. The Chair will be Yesenia Chavez
 - ii. In absence of the Chair, the Vice-Chair will be Jasmine Berry
 - d. UHDS Management Team
 - i. Geoff Herbert – Interim RDM/Director of Ops
 - ii. Tom Gill – Controller
 - iii. Syed Husain – HR Manager
 - iv. Amber Arguijo – Marketing Manager
 - v. Misty Pierce – Retail Food Service Director
 - vi. Mohamed Jouini – Catering Director
 - vii. David Romines – Executive Chef Residential
 - viii. Brent Gorman – Executive Chef Catering
 - e. Our Path This Year
 - i. New Residential Dining Hall
 - 1. Innovative new programming including gluten-free, nut-free, vegan and vegetarian options
 - 2. Significantly enhanced capacity from 180 seats in OB Dining Hall to 600 seats in Cougar Woods Dining Hall

- 3. First Certified LEED building on campus
 - ii. University Center Retail
 - 1. Entirely new retail portfolio based on MarketMatch assessment: McDonald's, Chic-Fil-A, Freshii, Panda Express, Starbucks
 - 2. Food Trucks
 - a. Innovative solution to continue service for the community, additional locations being discussed
 - b. Building a second path between old Y-Building and Cemo Hall
 - c. 2 more trucks will be on campus from a rotation of 6
 - iii. New Dining Hall
 - 1. RFoC at New Dining Hall, October 2012
 - 2. Cougar Xpress Mini Market, October 2012 (replacing the C3 location at Oberholtzer Hall)
 - iv. Stadium Parking Garage
 - 1. Taco Cabana, Fall 2012
 - 2. Cougar Xpress Mini Market, Fall 2012
 - v. Cougar Express Mini Market at ERP opened Spring 2012
 - vi. UC Project started May 2012
 - 1. Proposed Subway to move to Calhoun Lofts Cougar Xpress, October 2012
 - 2. Sushic replaced Montague's Deli, Summer 12
 - 3. Tandoori Nite replaced Cranberry Farms, Fall 12
 - 4. Food Trucks in front of UC, Summer 2012
 - 5. New UC food court, Spring 2014
- f. On The Horizon....
- i. MarketMatch solutions for the evolution of campus
 - 1. Re-evaluate underserved neighborhoods
 - 2. Retail in new garages
 - 3. Transition to new brands
 - 4. Conversion of older C Stores to Provisions on Demand
 - ii. New Stadium
 - 1. Concessions based on professional models
 - iii. Continued emphasis on culinary growth
 - 1. Will add two new Sous Chefs to our team of Executive Chef, Executive Sous Chef, and four current Sous Chefs
 - 2. Continued training at Culinary Institute of America (CIA) for additional professional certifications
 - 3. Other industry training opportunities as they arise
- g. Dining Satisfaction
- i. The improvement is shown in the fall dining surveys that UHDS have been conducting since the Fall of 2007
 - ii. Food Quality has went up from 4.85 in FY2010 to 4.92 in FY2011
 - iii. Overall Dining Experience has went up from 5.00 in FY2010 to 5.09 in FY2011
 - iv. CampusDishMap is mobile app for smart phones to provide nutritional value for each meal in the dining halls. App to launch soon.
- h. FY2012 Year End Facts
- i. 2,877,672 meals served in 2011 to 3,247,553 meals served in 2012
 - ii. Waste declined 39% at FFCo.
 - iii. 360,000 labor hours included

- i. Meal Plan Subcommittee
 - i. Jasmine Berry
 - ii. Jerrod King
 - iii. Don Yackley
 - iv. Staff Council representative – Pending
 - v. Email will be sent out to sit on the subcommittee

- IV. Member Items
 - a. Is two Chic-Fil-A's necessary on campus
 - b. Back row of salad bar at FFCo. needs to be closer to the front. Students with disabilities may not be able to reach back row.

- V. Adjourn
 - a. Next Meeting
 - i. Date: October 5, 2012
 - ii. Time: 12 pm to 2 pm
 - iii. Location: Green Mountain Energy Conference Room at FFCo.