

**Food Service Advisory Committee
Auxiliary Services**

Date: Sept. 20, 2013

Place: Fresh Food Company at Moody Towers

Time: noon-2 p.m.

Attendees: Deborah Davis, Rosie Ashley, Margarita Avila, Richard Zagrzecki, Will Fischer, Laila Machado, Jessica Zorola, Hamza Salim, Rebecca Szwarc, Anjuli Tuck, Munim Khan, Geoff Herbert, Amber Arguijo, Shannon Mariani, Cheryl Grew-Gillen, Don Yackley

Meeting Minutes

I. Introductions

- a. Attendees introduced themselves to the other members of the committee
 - i. Two late appointments did not make the meeting
 - ii. Still waiting on one more appointment from the Faculty Senate
- b. Auxiliary Services Shared Governance Committee process introduced and explained

II. Roles and Responsibilities

- a. Committee
 - i. 13 voting members on roster
 - ii. SGA and UCPB appoint alternates
- b. Advise EVP for A&F and AVP for Administration
 - i. Retail Food/Beverage Program
 - ii. Residential Food/Beverage Program
 - iii. Vending
- c. Engage with Campus Constituencies
 - i. Provide feedback on current programs
 - ii. Build consensus for new programs
 - iii. Facilitate campus dialogue on all food service issues

III. Committee By-laws

- a. 2013 by-laws sent to current members via email prior to meeting
 - i. Posted at www.uh.edu/af/docs/FSAC/bylaws/pdf
- b. Online agenda request process
 - i. Posted at www.uh.edu/af/committees/foodservice_agenda.htm

IV. Chair and Vice Chair Elections

- a. The chair will be responsible for working with the committee and partners in developing meeting agendas, leading meetings, and making sure there is adequate participation from members
- b. In absence of the chair, the vice chair shall preside with the full authority of the chair

- c. Volunteers requested for the chair and vice chair positions
 - i. Munim Khan – chair
 - ii. Will Fischer – vice chair

V. UHDS Overview

- a. UHDS Management team
 - i. Geoff Herbert – resident district manager
 - ii. Shannon Mariani – director of operations
 - iii. Tom Gill – Controller
 - iv. Amber Arguijo – marketing manager
 - v. Misty Pierce – retail food service director
 - vi. Andre Marsh – residential food service director
 - vii. Tammy Green – catering director
 - viii. Michael Bargas – executive district chef
 - ix. Sarah Feye – dietitian
 - 1. New to UH
 - 2. Replaces Caroline Sullivan
- b. Dining hall leadership levels
 - i. Three managers – at any given moment, at least one will be on duty
 - ii. Managers always visible to students
 - iii. Supervisors are in red polos
 - iv. Sous chefs will have the large chef hats on

VI. Major Milestones From the Last Year

- a. Cougar Woods Dining Hall opened Oct. 1, 2012
- b. Served over a million meals in the residential halls last year for the first time
- c. Expansion of food truck program
 - i. Trucks featured on 'Eat Street' TV program: Rice Box, The Waffle Bus, Coreano's
 - ii. Trucks ranked in top 100 in nation by The Daily Meal
 - 1. Bernie's Burger Bus was No. 18
 - 2. Coreano's was no. 91
- d. Large expansion of culinary team
 - i. Hired new executive district chef (Michael Bargas)
 - ii. Added nine new sous chefs to residential
- e. Subway moved to Calhoun Lofts

VII. Projects on the Horizon

- a. New University Center food court opens in January 2014
 - i. McDonald's
 - ii. Panda Express
 - iii. Chick-fil-A
 - iv. Starbucks

- v. Cougar Xpress Mini Market
- b. Future of the food truck program
 - i. Exploring with UHPD the feasibility of late-late night trucks by the residential area
 - 1. There are safety concerns
 - 2. Have to find food trucks that are interested
 - 3. Vetting process is a lengthy one
 - ii. Exploring alternate locations for trucks once the University Center re-opens
 - 1. Pad No. 1 will go away
 - 2. Looking at residential area and Fine Arts/Blaffer area
 - 3. In process of gathering data on feasibility for a truck at the ERP

VIII. Dining Satisfaction

- a. Working with various constituent groups has enhanced the overall programming that is offered to the campus community
- b. The improvement is shown in the fall dining surveys that UHDS has been conducting since 2007
- c. Annual dining satisfaction survey will come out in October

IX. Campus Food Service Locations

- a. Committee was shown a map of all the food locations on campus
- b. Working with maps personnel to develop an improved map

X. Fiscal Year 2013 Year-End Facts

- a. Total meals served
 - i. 2013 – 2,925,000
 - ii. 2012 – 3,247,553
 - iii. 2011 – 2,877,672
 - iv. 2010 – 2,369,732
 - v. 2009 – 2,312,411

XI. Meal Plan Subcommittee

- a. Created to focus on evaluating the meal plan structure to continually ensure that it will fulfill the needs of UH students, faculty and staff as well as sustain the food service program as an auxiliary service
- b. Increases transparency and helps to understand any meal plan changes
- c. Member from each constituent group needs to be represented on subcommittee
- d. The following people volunteered to serve: Munim Khan, Hamza Salim, Don Yackley, Rebecca Szwarc, Jessica Zorola, Laila Machado, Margarita Avila, Anjuli Tuck

XII. Member Items

- a. Housing received email from a student asking about possibility of al halal food selections on campus
 - i. Have to find a source for product supplies on a sufficient scale
- b. Member asked how students could find nutrition information on food that is served
 - i. That information is available on the UH Dining website and the CampusDish mobile app

- c. Question raised if food can be labeled in serving area as having pork or not
 - i. Team is developing animal identifiers that can be used for this purpose
 - ii. It should be available very soon
- d. Food options for Bayou Oaks and Cullen Oaks limited during certain school breaks, like winter break
 - i. Those facilities have kitchens for the residents, which is taken into consideration when deciding if facilities will be open or closed during these breaks
 - ii. Don Yackley said some other schools have a meal sign-up program in place for students to pre-order a set number of meals during the breaks
- e. Request made to look into expanding the hours of operation at the convenience store in Cougar Village I
- f. Cheryl Grew Gillen provided an update on the progress of the University Center
- g. Request made to consider food items be made available to students that they can add to their food for added nutritional enhancement, such as walnuts and chia seeds and almonds

XIII. Adjourn

Next Meeting

Oct. 4, 2013

noon-2 p.m.

Calhoun Lofts, Suite 102, UH Dining Service conference room