

**Food Service Advisory Committee
Auxiliary Services**

Date: Oct. 4, 2013

Place: UH Dining Service conference room in Calhoun Lofts

Time: noon-2 p.m.

Attendees: Amber Arguijo, Jessica Mize, Richard Zagrzecki, Will Fischer, Munim Khan, Channing Nuon, Maria Honey, Hamza Salim, Rebecca Szwarc, Mariah Marshall, Don Yackley, Swati Basu, Margarita Avila, Sarah Feye, Shannon Mariani, Geoff Herbert, Licindy Caballero, Cheryl Grew-Gillen, Keith Kowalka, Maria Sifuentes

Meeting Minutes

I. Introductions

I. Dining survey

- a. Can be accessed at www.college-survey.com/uh
- b. Will be emailed to all students, faculty and staff
- c. Participants have chance to win a \$150 e-gift card and three \$50 gift cards
- d. Is done every fall and will run through Oct. 25
- e. Asks a variety of questions regarding dining experience and the meal plans
- f. Takes between five and 10 minutes to complete

II. Dining online

- a. Reminder that UH Dining website can be found at www.uh.edu/dining
- b. Weekend hours link has been added

III. Halloween Carnival

- a. Will be held at Cougar Woods Dining Hall
- b. Scheduled for Oct. 31, from 5 to 10 p.m.
- c. Planned themed menu items
 - i. Gory "Frank" ensteins (chili cheese dogs)
 - ii. Bat wings
 - iii. Eerie empanadas
 - iv. Vampire meat in Bloody Mary sauce (short ribs)
 - v. Ghost pies
 - vi. Cursed apples
 - vii. Graveyard pie
 - viii. Orange and black cupcakes
- d. Costume contest
 - i. Prizes to be determined

- e. One or two Halloween games with small prizes
- f. Pumpkin painting station
 - i. While supplies last
 - ii. Replaces the pumpkin-carving contest from previous years
 - iii. Will be enough pumpkins for the first 100 people
 - iv. Can paint at tables there or can take it with them

IV. Dietitian update

- a. Sarah Feye, MS, RDN, LD recently joined UH as new dietitian
 - i. Houston native
 - ii. Completed dietetic internship at SFASU
 - iii. Received both degrees from SFASU
 - A. Bachelor's degree in food, nutrition and dietetics
 - B. Master's degree in human sciences
- b. Programming highlights for the fall
 - i. Meatless Monday campaign at Fresh Food Company
 - ii. 'What's Cooking Coogs?' cooking tour
 - A. Next event set for Oct. 8 at 7 p.m.
 - B. Is being held every month throughout April
 - C. Six events total
 - D. First 30 people who show up get a free handout
 - E. Those who attend all six events get a chance to win a gift basket
 - F. Takes place at different location each time
- c. October events
 - i. Healthy apple dessert demo set for Oct. 8 at Fresh Food Co.
 - A. Apple crisp shown three different ways
 - B. Three demos: 11:30 a.m., noon and 12:30 p.m.
 - ii. Food Day with Bare Bowls set for Oct. 24 on Pad 1
- d. November events
 - i. American Diabetes Month – sugar-free desserts at Fresh Food Co.
 - ii. Build a better sandwich demo – Nov. 4 at Cougar Woods and Nov. 5 at Fresh Food Co.
 - A. Will be making fresh bread
 - B. Samples will be handed out
 - iii. National Guacamole Day – Nov. 14 at Cougar Woods
 - A. Guacamole samples will be distributed
 - iv. Desserts Done Right – Nov. 20 at Rec Center and Nov. 21 at UC Satellite
 - A. Will show how to substitute ingredients for healthier ingredients
- e. December events
 - i. Stress & Finals – Dec. 2 at Cougar Woods
 - A. Tabling event to discuss different foods to fight stress
 - ii. National Cook for Christmas Day – Dec. 6 at Fresh Food Co.
 - A. Event specifics still being planned

- B. May be adding some foods to the menu that day at Fresh Food Co.
- f. Dietitian offers food/nutrition counseling
 - i. Available to students, faculty and staff
 - ii. Counseling is free

V. Executive chef position

- a. Michael Bargas
 - i. Bachelor's degree in philosophy from Princeton
 - ii. Culinary degree from Culinary Institute of America
 - iii. Former director of Art Institute of Houston's culinary program
- b. Key responsibilities
 - i. Menu creation
 - ii. Hiring and training of sous chefs
 - iii. Quality enforcement
 - iv. Culinary skills training for all employees

VI. Catering website

- a. Reorganizing the CaterTrax site to make it easier to use
 - i. Deployment in January 2014
 - ii. Coming up with better ways to organize the categories
 - iii. Fewer click-throughs
 - iv. Making the site more user-friendly

VII. Member items

- a. Item brought up that some students want more nutrition facts available at Fresh Food Co.
 - i. There are nutrition cards, but they are at the front of the registers
 - ii. Leaflets with quick nutrition highlights are posted on the sneezeguards at Fresh Food Co.
 - iii. Nutrition information also available on the website on the Campus Dish app
- b. Request made for status of pictures to be used to identify when menu items have certain ingredients
 - i. They are now being used at the two dining halls
 - ii. Pork was the biggest request for having an identifier
 - iii. Examples of the identifiers were passed around to show members what they look like
- c. UC tour organized for committee members on Oct. 16 at 12:30 p.m.
- d. Concern raised about the C-store hours at Calhoun Lofts
 - i. Can hours be extended at this store or at some of the other stores?
 - ii. Calhoun Lofts store opens early, but closes early
 - iii. Cougar Woods C-store opens at 9 a.m., so students who have early classes can't buy coffee
- e. Another question raised: Can Tandoori Nights' hours be extended?
 - i. It offers Al-Halal foods that are attractive for students who are Muslim
 - ii. It is operated by a subcontractor who is an independent businessman
 - iii. Conversations can be started immediately
- f. Meal plan subcommittee members urged to send availability for meetings to Nancy Nguyen

- g. Winter dining option
 - i. Question raised if Cougar Woods can be opened during winter break
 - ii. Would serve students in Cullen Oaks, Cambridge Oaks, Bayou Oaks and Calhoun Lofts who remain over break
 - iii. Bates Hall may be opened for winter break housing
- h. Staff Council holding a sock and blanket drive
- i. Idea brought up to put silverware at the salad bar at Fresh Food Co.
- j. Anti-bacterial dispenser by the dish room has been empty for a week at Fresh Food Co.
- k. Planning is starting for Finals Mania
 - i. Will be held Dec. 10 at the library
 - ii. UH Dining provides a lot of support
 - iii. Will be busier because of more residents
 - iv. Volunteers are needed
- l. Changes in Fresh Food Co. dessert station commended
- m. What if food truck proprietor wanted to be part of UH
 - i. First, UH needs to see the food truck in operation
 - ii. Have to determine if it fills a niche or competes with existing food truck
 - iii. Not a complicated process
 - iv. There's a vetting process for other issues: insurance, equipment, etc.
 - v. Truck owner must first email interest to UH dining email address
- n. Idea brought up of having a food truck festival
- o. Idea raised of donation program for meal plan holders
- p. Does UH Dining still donate leftover food to charity
 - i. Partnered with Covenant House
 - ii. A lot of food items can't be contributed, including fresh produce
 - iii. If it was out on the floor in a serving pan, it can't be donated
 - iv. Generally speaking, there is not a lot of food leftover that can be donated

VIII. Meeting adjourned

IX. Next meeting

Nov. 1

noon-2 p.m.

Fresh Food Company private dining room