FOOD SERVICE ADVISORY COMMITTEE MEETING October 15, 2019 JWRU 2340

MINUTES

Attending:

Hillary Ake Yusof Al-Wadei Walker Bean Nancy Chrystal-Green Eddie Daniels Richard Doan Heidi Dodds Josephine Esquivel-Upshaw Jessie Furman Craig Hill Tina Horvath Kelli Murray Branden Pearson Joy Rodgers Anmol Shah Matthew Williams Tim Bucolo – Gator Dining Svcs. Jill Rodriguez – Gator Dining Svcs. Bill Zemba – Gator Dining Svcs. Hector Leon – Pepsi Jim Briscoe Wilcley Lima Danette Loyd Bill McGinn Jenn Moyer

I. Call to Order

Eddie Daniels called the meeting to order at 12:05pm following lunch provided by Gator Dining Services.

II. Welcome and Introductions

New and returning members were welcomed to the committee followed by roundtable introductions. Eddie – thank you to Gator Dining for providing lunch.

III. Approval of Minutes

Approval of the April 24th minutes was tabled until the next meeting.

IV. Overview of the FSAC

The committee's mission was reviewed as well as the importance of the committee's involvement in making observations, and evaluating and reviewing all aspects of the dining experience on campus including customer service, cleanliness, sustainability efforts, affordability, food quality and nutrition. The committee provides recommendations to the Assistant Vice President for Business Services and the Vice President for Business Affairs. The committee consists of students, faculty, and staff.

The University of Florida contracts out dining services. Aramark holds the current contract and has been on campus since 1995.

V. Information re: election of chairperson and vice-chairperson

Election of a chairperson and vice-chairperson for the committee will take place at the next meeting. The chairperson should be a faculty or staff member. If interested, please be prepared to give a brief statement as to why you would like to be chairperson and your vision for the committee.

The vice-chairperson should be a student and will lead meetings in the absence of the chairperson. If interested, please be prepared to give a brief statement regarding your interest.

VI. Updates

• Master Planning for Food Services – Brailsford & Dunlavey, Consultants

We are at the end of the master planning process. The final report is due from the consultants by the end of October and hope to have it available to share during the November meeting. The consultants visited campus several times during the Spring semester and Summer conducting interviews, observing, engaging focus groups and collecting data. The consultant's report will provide key information to assist us in identifying needs, goals, aspirations, and key performance indicators to be integrated into the selection process as well as the contract for UF's next contract period.

• Meal Plan cost increases

A 5.11% meal plan cost increase was approved for the current academic year and applies to the 7 day open access plus program. The cost of this meal plan is what is factored into the cost of attendance at UF. There was no increase to meal plan costs in each of the prior two years. Nancy inquired as to whether or not the cost of other meal plan options were more or less. Response: Cost for other meal plan options are equal or less than 5.11% (4.8 - 4.9%).

Aramark will be asked to make projections for the next fiscal year. It should be noted that meal plan costs are not a "fee". Students are paying for goods and services. The costs of food and labor typically will increase annually. If cost increases are not covered by generated revenue, Aramark must find ways to offset the increases in operational costs, which may negatively impact food quality, customer service, etc.

• Projects

Bill McGinn provided an update on the new **Starbucks** and **POD Market** that are part of the Norman Hall renovation and expansion. The two food operations will open for business in January 2020.

Bill Zemba – **Firehouse Subs** will replace Subway in Turlington. **Jamba** in Turlington and **Chick fil A** at Sun Terrace are set to be refreshed. The footprint at Chick fil A will be expanded to include 6 registers (from 4 currently).

The term "refresh" is used to describe the facility update process for the national brands. Refreshes are typically required by the various brands every 5 - 10 years.

• Healthy Gators Coalition

Jenn – Healthy Gators is a coalition of students, faculty and staff from across the UF community working together to create a healthier campus. The Healthy Gators Coalition supports the assessment of the health status and needs of the campus community, supports the

development of health-enhancing policies on campus, makes recommendations about campus health priorities, raises awareness and increases access to health services and programming. The website is in production and will be a resource for health communications on campus.

• Sustainability

Matt Williams – the LEED & Sustainability Work Group is reviewing energy consumption at dining locations on campus and looking at ways to save on energy costs.

Jenn – new bins are arriving for the GatorsBEATWaste (post-consumer composting in the Reitz Union) station today. The compost bin will include a scale that will allow tracking of the amount of compost materials.

Bill Zemba – Gator Dining staff regularly perform back-of-house sorting of items for composting and recycling.

Wilcley reminded everyone that the GatorsBEATWaste initiative is very much an educational program for campus.

Eddie asked for feedback from the students.

Richard Doan – if composting stations are accessible and easy to understand, more students may use them. Many students are so focused on their phones, studying, etc. that they don't always pay attention to resources around them and just throw their trash in regular trash bins.

Heidi mentioned composting is an educational opportunity and students need to be educated on how to compost and not contaminate.

Eddie – if you have ideas on how to better educate and promote re: this issue, please pass on to Jenn.

Canteen

Eddie – Canteen is the firm we contract with for snack vending on campus. If you have any feedback, comments, suggestions, etc., please be sure to share with Business Services staff and/or bring to this committee for discussion.

• Pepsi

Hector Leon is Account Manager with Pepsico for the UF account. Hector – sustainability is currently a big topic at Pepsi. Aquafina water will have a 12 oz aluminum can option available in January 2020. We will also offer Bubly in cans and as a fountain option to reduce plastic waste.

VII. The year ahead

Eddie provided a brief overview and timeline regarding committee activity for the next year related to the competitive bid process for the food services provider for the next contract period.

VIII. Old Business

Josephine asked about the protests by the Chispas group regarding Wendy's last semester.

Eddie – There are no planned changes with Wendy's on campus. Aramark signed the fair food agreement several years ago. Nothing has changed to my knowledge with Wendy's on the national level.

IX. New Business

• Topics of interest for this year

Eddie asked for feedback regarding topics/issues/areas of interest/concern for the committee for this year.

Jessie Furman – the committee should evaluate vending snack choices and how we can add more healthy options.

Brenden Pearson – the committee should review catering policies in the Reitz Union and surrounding locations in order to lower the burden for cultural student organizations.

Brenden also expressed an interest in exploring a possible food truck rally and farmers market on the north lawn.

Kelli Murray – the committee should think about options for graduate and professional students and how they "fit" into the dining options on campus.

Eddie – thank you to everyone for your input. We will follow-up in addressing these issues. Please e-mail to me directly with any other thoughts/ideas and/or bring up at future meetings of the committee.

X. Adjournment

Meeting adjourned at 1:00pm.

Next meeting: Tuesday, November 12, 2019; 11:30 – 1:00pm Location: TBD