I. Call to Order
Jessie Furman called the meeting to order at 11:33am.

II. Welcome and Introductions
Jessie
- Welcomed everyone to our first meeting of the semester. Appreciate each of you having made the FSAC a priority.

Eddie
- Thanked everyone for their willingness to serve on the committee.
- Since our last meeting in January, we finalized the search for a Director of Food & Beverage Services. This was in part from a recommendation from our Food Services Master Plan. Matt Mueller joined us in June and came to us from Sodexo.

Matt
- Gave a brief history of his background prior to coming to UF.
- There has been a leadership change in Gator Dining. Tim Bucolo is the new Resident District Manager, replacing Bill Zemba, who maintains a continuing role on campus as the Director of Operations. Tim provided a brief history of his background prior to assuming his new role.
Jessie
- Asked the committee for “round table” introductions.
- Jessie mentioned the committee is a diverse group representative of many facets of the University community.

III. Review/Approval of Minutes
The minutes of the January 31, 2020 meeting were approved by unanimous vote of the committee with the noted corrections:
- Add Dennis Hines to attendance record
- Correction of meal plan % increase on page 2 from 4.1% to 4%

IV. Selection of co-chair (student)
Typically, the committee selects a chairperson and co-chair each year. Eddie recommends Jessie to remain as chair for this year due to the abbreviated year last year due to COVID-19. Members of the committee expressed agreement. Jessie will remain as chair for 2020-21.

Jessie mentioned the co-chair is a student representative and gave a brief explanation of the responsibilities which include standing in for the chairperson in their absence, assisting with the development of committee meeting agendas and advocating for the voice of students in committee decisions. Our intention is to make the selection at the next meeting, unless someone is interested in self-nominating or nominating a peer for the position today. Please reach out to Jessie, Eddie, or Matt with any questions.

Dennis Hines asked how many students are on the committee. Eddie replied – 7 (seven).

V. Update
a. FSAC – Overview
Eddie provided a summary of the roles/responsibilities of the committee. The Food Service Advisory Committee is a presidential committee. Members are appointed by the Vice President for Business Affairs, Curtis Reynolds. The Faculty Senate and the Academic and Professional Assembly (APA) may nominate faculty/staff members for appointment. Student members are nominated by Student Government. Student members serve for a 1-year term and faculty and staff members serve for a 3-year term.

The committee is advisory to the Vice President for Business Affairs and the Assistant Vice President for Business Services. The committee advises on policies, facilities, operations, and related matters pertaining to the campus food services program. The committee may advise on program goals and overall program performance including food safety, food quality, menus, healthy food options, customer service, sustainability, and review of retail brand mix on campus. The committee reviews and recommends meal plan increase proposals and other campus pricing for students and other campus customers.
The committee makes recommendations on ways to improve/enhance the food services program. The committee also gathers feedback from campus constituents to make sure satisfaction levels are where they should be. The committee considers proposed long range plans pertaining to the campus dining program.

b. COVID-19 impacts
   - Eddie mentioned we had a lot going on last year when COVID-19 began.
     - We had recently completed the Food Service Master Plan process
     - We had begun the solicitation process for the food service provider for the next contract period, which was scheduled to begin July 1, 2021 (after the June 30, 2021 expiration of the existing contract with Aramark).
   - Because of disruptions to campus due to COVID-19, the solicitation process was paused in April 2020. A contract extension was negotiated with Aramark to June 2022. We will restart the solicitation process in Spring 2021.
   - Matt mentioned as everything paused last Spring due to COVID, and students left campus mid-semester, Business Services and Gator Dining went through the process of refunding students for the unused portion of their meal plans. The university continued operations at the level of essential employees only through the summer which meant drastically fewer people on campus and fewer dining operations open.

   Business Services worked with Gator Dining to have a safe operational plan in place to serve the campus community when classes resumed for Fall Semester. As operations unfolded in the Fall, Gator Dining operated at the following levels: 54% of meal plans sold in comparison to the prior year; 35% of retail sales compared to the prior year; 50 – 55% of meal swipes compared to the prior year. Adjustments (venues open or closed, hours of operation) have been made to operations as the semester progresses based on sales and related factors. Other adjustments made include all meals are packaged “to go”.

   Similar trends occurred in the vending areas (Pepsi and Canteen). Our business partners are maintaining a reasonable number of operating units on campus based on traffic patterns and volumes.

VI. Overview – Gator Dining
Tim Bucolo gave an overview of the dining program for Fall 2020. A copy of the presentation is attached to the minutes. The campus dining operation decreased from 54 operating locations to 5 due to the disruptions caused by COVID-19; decreased from approximately 1,200 employees to 200 – 300. We are pleased we opened in the fall and have employees working again. Our goal is to continue to move our program forward and our number one priority is safety. We hired approximately 400 employees back to prepare for the fall semester. Tim detailed measures Gator Dining is implementing regarding PPE, social distancing, and enhanced sanitation to keep their staff and the university community safe.
Gator Dining/Aramark continued employee benefits during shut-down period; 14% increase to $10/hour for part time staff and plans to match UF’s living wage for full time employees (to $15/hour). Employees were allowed to work multiple locations if hours were affected due to closures or reduced operating hours at their assigned work locations.

Due to time constraints, the presentation will be continued at the next meeting.

VII. **Action Item: Proposed meal plan cost increase for FY 2021 – 2022**
A meal plan cost increase was proposed last year (which if approved, would have been implemented this current year), however, due to the disruptions caused by COVID-19, that proposal was not submitted to the Board of Trustees for approval. A proposal has been prepared for an increase for FY 2021 – 2022. Information will be sent out to committee members prior to the next meeting and the proposal will be an action item at that meeting.

VIII. **Proposed new concepts**
a. Racquet Club - Matt indicated the Racquet Club is a hybrid concept between retail and residential and is an exciting and unique addition to UF. Tim gave a detailed overview of the concept (see attachment for details). Tim stated, in keeping with the shift in focus of the dining program to residential dining, emphasis for the Racquet Club will be on the dining experience.

Dennis asked if students could receive a second entrée, as other residential dining halls are “all you care to eat” (AYCTE)? Tim stated, the salad bar, soup, desserts are AYCTE, however, the main entrée will not be; an additional entrée would count as an additional meal swipe. Matt mentioned the portion size would be comparable to a full meal size at a full-service restaurant.

The student committee members expressed openness and positivity about the new concept.

Nancy asked what is being asked of the committee? Eddie mentioned the committee is being asked for a consensus recommendation on the proposals. We are moving forward with both concepts unless the committee recommends otherwise. The proposals are the result of consideration of what’s offered on campus currently and feedback from students over time. The committee is being asked to support the direction indicated by these two concepts or recommend against one or both with supporting reasons for the decision.

A motion was made to approve what has been proposed thus far for the Racquet Club. Jessie requested by a show of hands in video or thumbs up/down in reaction if you are in favor of or opposed to this concept. No one opposed. Motion passes.
Tina asked if the current meal plans would be able to incorporate this new concept. Matt replied it will fold into the current programs with no additional cost to the students.

Dennis raised a question regarding the teaching kitchen and its intended use. Tim stated, the concept is open: it could be used for special events, classes, students could prepare their own lunch, etc. It is designed to be a creative space for the chefs, students and campus community. Jessie mentioned this would be the third teaching kitchen on campus.

Eddie stated he would like the committee to be able to ask any and all questions that they may have. We will ensure time for that at the next meeting. Please feel free, if you like, to forward questions to Danette so we can prepare answers for the next meeting.

b. Halal Shack
   Discussion tabled to December meeting.

IX. Updates
   Tabled to December meeting.

X. Old Business
   No old business.

XI. New Business
   No new business

XII. Adjournment
   Meeting adjourned at 12:58pm.

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Next meeting December 2, 2020; 11:30am – 1:00pm via ZOOM.