

FOOD SERVICE ADVISORY COMMITTEE MEETING
2/25/2021
ZOOM

MINUTES

Attending:

Sarah Abraham
Hillary Ake
Yusof Al-Wadei
Sulaiman Anwar
Nancy Chrystal-Green
Eddie Daniels
Paul Davenport
Jessie Furman
Craig Hill
Dennis Hines
Matthew Mueller
Anesha Patel

Joy Rodgers
Jessica-Jean Stonecipher
Alex Wilkerson
Matthew Williams
Tim Bucolo – Gator Dining Svcs.
Nicole Jackson – Gator Dining Svcs.
Hector Leon – Pepsi
Danette Loyd
Bill McGinn
Jenn Moyer
Dwan Courtney

I. Call to Order

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

II. Welcome and Introductions

Jessie

Welcome and thank you once again for prioritizing this meeting with your already busy schedules.

III. Review/Approval of Minutes

The minutes of the January 28, 2021 meeting were approved as submitted by unanimous vote of the committee.

IV. Director of Food & Beverage Services Report

Matt

- Updates

Dining/Aramark have partnered with our office to hold bi-weekly meetings with their senior leadership team to give updates on their areas of campus, related to any improvements they are making, new initiatives, as well as event statistics. These meetings began this semester and will continue into the fall.

Discussed a unique to campus solution for areas considered food deserts. Aramark developed the “Chomp & Go” program: a coffee shop concept including specialty bakery items and integrating a specialized lunch program. The first location opened in the Orthopedics building last Fall, and a second location opened in the Cancer and Genetics area this past January.

The HSC Chick-fil-a is being remodeled and will open within the next couple of weeks.

Have had some visitors to campus as part of the ITN process. Senior and regional leadership from Aramark and Chartwells have been on campus. Sodexo will be visiting soon. These companies are doing some “pre-work” before the ITN comes out. Thank you to Tim and his team for being hospitable as these other groups come to campus.

- **Campus Policy Review**

Matt - We are working with Craig Hill’s office on campus wide policies related to food trucks, alcohol service, and catering in order to update policies and relook at them to make some policies a little less complicated.

Craig - Part of an initiative to simplify UF regulations on these topics. Every time something changed in one of those regulations you would have to go back through the faculty senate and board of trustees. The regulations would be simplified and only be what’s in there for federal, state law, and board of governors or board of trustees’ requirements. The detailed policies will be on the policy hub, which is a new initiative by the general counsel to centralize university policies. Eddie, Matt, and the Business Services team are helping to ensure the policies are accurate and user friendly. When they are up and posted we would love feedback. Open to criticism and suggestions.

Matt – There is a farmer’s market at the Fresh Food Company today. The smoothie bike is there. Local farms selling produce for a \$1 per pound. Open until 2pm.

V. Food Service provider ITN

Eddie

- **Update**

Eddie apologized for sending out an email that was meant for the ITN Committee. However, it is also relevant for today regarding the ITN. Met earlier this morning with the ITN Committee and working toward developing goals and priorities for the program.

The FSAC is also important in the process and we encourage each of you to provide input. We would like for you to think of what’s important to you for the next contract period such as food quality, sustainability efforts, local food sourcing, etc. We will spend a few minutes giving you the opportunity to think about that and will leave that process with a list of priorities to share with the ITN committee. Jessie will orchestrate the break out rooms.

Jessie – There will be five break out rooms. Think about what Gator Dining is currently doing and providing to students and the university community. Focus on things we want to maintain and continue or what we want to change.

One person from each group should serve as the recorder. Would like for each group to come up with 1 to 3 priority items. You will be in the groups for approximately 5 to 6 minutes.

- FSAC priority areas, breakout rooms

Jessie – Hopefully the breakout room time went by quickly and everyone had an opportunity to give input. Jessie asked one spokesperson to speak on behalf of each group and to focus on top items. Since Jessie was a member of group 1 she asked that group 2 begin.

Group 2

Matt W. – Nice clustering of sustainability and health & wellness individuals so those were our primary themes. Discussed tapping into existing sustainability metrics. Also discussed including the opportunity to have dining be part of a living lab process in terms of education and research for students.

Group 3

Sarah – Discussed the improvement in the quality of food and is that due to the approaching ITN? Does UF have a “food brand”? Also discussed cultural and religious associations and running into barriers (dining and catering) and to be mindful of those parameters.

Group 4

Sulaiman – Variety and inclusivity to reflect UF’s diversity. Better communication so faculty and staff are also aware of the different options across campus and they may choose to stay on campus for lunch rather than seeking off campus locations.

Group 5

Dennis – 3 of the 4 participants are on the ITN committee. We focused on food, relationships and financial (value/price of the food offered). Also looking at the variety and nutritional aspect of the food offered. Relationship with the contracted vendor is important as is being concerned about the equal wage topic.

Group 1

Jessie – Making food more enticing on campus including price accessibility, having food offerings that are close and consistent quality. Increase in representation of local food providers on campus.

Jessie thanked everyone for their participation. We need your voice and expertise.

Eddie also thanked everyone for participating in this session. The ITN will be released June 1st. Anytime up until then, we invite you to provide input as to what goes into that document. Let your thoughts, ideas, concerns be heard.

VI. **“We Demand Food Justice” National Campaign**

Eddie

Boycott Coalition is a group calling for a boycott of the food vendors in the Reitz Union in an effort to get their message out regarding Aramark’s association with prison labor; they want UF to separate itself as much as possible from prison labor abuses, which includes separation from

Aramark. They would also like minimum wage issues addressed as well as union neutrality language in the contract.

Matt, Jenn and myself have had two meetings with the student leadership of this coalition in the last couple of days (Tuesday and Wednesday). The meeting on Tuesday night did not go well in my view. It was essentially a gripe session for the students. There was some anger expressed. Students felt they have been ignored by the University. The Wednesday meeting went better and was with three of the student leaders. They listened a little more and we tried to listen to them. We're attempting to provide them the opportunity for their voices to be heard. We offered them the opportunity to present to the ITN Committee at one of their meetings.

Matt – We're asking the students to educate us a little further on their demands and giving us a chance to educate them. For example, some things they are asking for we are already doing well.

Eddie – There is a lack of knowledge in the general public about some of the things that we are doing --- which demonstrates we can tell our story better. We need to get promotions out to a wider audience.

VII. Old Business

- Florida Sunshine Law

Jessie – According to General Counsel, committees that are decision making or strategizing to make decisions are subject to the Florida Sunshine Law. This committee is advisory in nature and thus not subject to the Florida Sunshine Law. However, it should also be noted we do not have anything to hide and the discussion we have is not meant to be held in secret. Our desire is to be transparent and open to public feedback. Minutes are posted on the Business Services FSAC page on their website. In following up on continuing that transparency but not opening it up to full public forum option, Business Services is adding to the website an option to submit questions and topics to the FSAC.

Matt W. – Just a note to the committee there is a slight difference with public records requests which are handled through the Office of the General Counsel.

Dennis H. – inquired as to the intent of recording the Zoom meetings and if it was for record keeping only. Danette mentioned it was for assistance in transcribing the minutes only.

Jessie – It might be helpful to get clarification from General Counsel regarding recording of Zoom meetings and how long they need to be kept, etc.

VIII. New Business

- “Local Restaurant Row”

Matt – Gave a brief presentation on a new concept called “Local Restaurant Row” as a pilot program in the Croutons location in the Reitz Union. We would like to get four or five local restaurants to commit for a semester and rotate daily (ex. Monday – BBQ; Tuesday – Tacos, etc.). They would use the space currently occupied by Croutons and be open during the lunch

hour, such as 11:00am – 3:00pm. Aramark would take care of vendor agreements and manage insurance documents to meet university standards.

Tim mentioned Aramark has twelve potential vendors who are interested and are excited about the program. Matt mentioned this would be a good way to “vet” potential vendors for a full-time space on campus.

Dennis – Is food prepared onsite? Matt – The stations will be set up with hot and cold wells. However, depending on the vendor, they may prepare the majority of the food at their restaurant, but may need to do some final preparations such as frying.

Dennis – Asked if only one vendor occupying the space at a time? Matt – Yes, we would want to be able to spotlight that one vendor. The common kitchen is also used to support other retail locations as well as catering on campus.

Dennis – Asked Tim if he was tasked to reach out to the community to find interested vendors. Tim mentioned at this time yes. Dwan mentioned she has also met with Tim to assist in reaching out to those in the small business community and using her contacts to find interested vendors.

Tim – This is a pilot program and hope it will evolve and grow.

Sulaiman – Asked how this pilot program will be added to the current meal plan? Tim stated they will open them up to declining balance and flex bucks, and likely a meal swipe option.

Jessie – Asked how the vendor would pay for the use of the space, i.e.: profit sharing, rent, etc. Tim said it will work similar to the food truck program where they pay minimal commission that will cover the cashier and equipment they are using. It will be a minimal cost to the vendor.

Nancy asked if there is a way to market as “Gainesville” or “Taste of GNV”, not so generic. Tim said he can look into that and perhaps change the signage.

Yusof – Asked about following sustainability initiatives on campus such as supplies and food supply chain. Matt mentioned that Aramark would work with vendors to ensure they are following all UF requirements and provide as much support as possible to ensure program success.

Dennis – Asked the possibility of a food truck day. Matt stated they are working on a food truck policy with Craig Hill’s office.

IX. Updates

- **Canteen**

Jenn mentioned we recently started the Secret Shopper Program back up and the initial feedback coming back on vending is looking good.

- **Pepsi**
Matt – We are working with Pepsi to partner with the Field & Fork Pantry by donating products that are close to their expiration dates by pulling them from stores and providing them to the pantry for our students and campus community.
- **Gator Dining**
Tim shared a brief presentation, highlighting new apparel, client satisfaction survey results, and events. A copy of the presentation is attached.
- **Housing & Residence Education**
Nancy mentioned Housing has changed its name to Housing & Residence Life. Everyone is looking toward later this summer with the volume of students coming back to campus. Summer B will see a larger volume increase.
- Jenn mentioned on behalf of Nicole and others in Gator Dining that they recommend everyone on the committee to please follow Gator Dining on social media to stay up to date on upcoming events and specials. @GatorDining
- Dennis H. – Does UF have any hallmark foods that says it is UF? Jessie mentioned Matt is working with Gator Dining to come up with signature items.
- Dennis H. – Can we bring local restaurants to residential dining halls? Tim mentioned Mi Apa is already offered at Gator Corner every Monday.
- Eddie reminded everyone, especially students, meal vouchers are available for use to visit a dining location, specifically a dining hall.
- Tim said everyone’s name is on a list with the cashier in the dining halls to go in and experience first-hand the dining experience.

X. Adjournment

Jessie adjourned the meeting at 12:50 p.m.

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Next meeting March 17, 2021, 11:30am – 1:00pm via Zoom.