

FOOD SERVICE ADVISORY COMMITTEE MEETING
3/17/2021
ZOOM

MINUTES

Attending:

Sarah Abraham
Yusof Al-Wadei
Sulaiman Anwar
Nancy Chrystal-Green
Eddie Daniels
Paul Davenport
Jessie Furman
Dennis Hines
Tina Horvath
Matthew Mueller
Anesha Patel

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
Ernie Oorbitg

I. Call to Order

Jessie Furman called the meeting to order at 11:32am.

II. Welcome and Introductions

Jessie

Welcome and thank you again for prioritizing this meeting and sharing your voice and opinions. Jessie mentioned Ernie with Canteen is joining us today and asked Ernie to give a brief introduction. Ernie is the General Manager with Canteen which is the provider for snack vending on campus.

III. Review/Approval of Minutes

The minutes of the February 25, 2021 meeting were approved as submitted by unanimous vote.

IV. Director of Food & Beverage Services Report

Matt

- Updates

We continue to operate in all areas as we have through the Fall and Spring semesters with Covid restrictions in place. Business partners are excited to hear about some normalcy returning this summer. We continue to develop plans for Summer B and for Preview. Sales have remained steady across campus and in certain venues trended higher this semester with the return of more students. Student organizations are starting to hold some campus events again this spring. A few food truck events have occurred in the last few weeks. Event planners are successfully and safely integrating food trucks into their events, based on conversations with our office or with the Gator Dining team. They are doing a great job of making sure Covid restrictions are followed including social distancing, mask wearing and that the events are being monitored.

- Community Engagement
Business Services & Gator Dining are engaging with local community members to talk about food and community systems, and opportunities and partnerships for us in the community including relationships/partnerships with local farmers. Pepsi and Canteen have also agreed to donate product to the pantry as they take items out of machines that are close to out of date.

We are also looking into a possible community garden and how it could be integrated into the program and some possible partnership and research opportunities. Also continuing to meet regarding the GatorsBeatWaste stations and how improvements to that program can be made.

Lizet from our office is working with Dwan to add designations to our approved catering list regarding small and diverse businesses.

- Campus Partners

- Canteen

- Ernie mentioned sales numbers for vending have remained steady from the start of school for Fall and Spring semesters. We are looking forward to the summer when more students return to campus.

- We are excited to have partnered with the food pantry. Many times, we have overstock products and products in machines that are close to their expiration dates. It is good to know we can donate those items, rather than throw them away, and they benefit the campus community through the food pantry.

- Also want to remind everyone that hand sanitizer and face masks are available for purchase from machines campus wide.

- Matt thanked Ernie for the updates and mentioned Canteen donated approximately \$1600 worth of products to the pantry.

- Pepsi

- Hector provided an update on Pepsi's initiative to reduce their carbon footprint. Pepsi has removed cardboard in case packaging to shrink wrapped only and reduced the packaging size. Pepsi has also partnered with a third-party company Replenish to recycle bottles. Soda Stream has been acquired by Pepsi; this concept allows people to make their soda at home and use their personal bottles. Pepsi has ordered 100 Tesla semi-trucks. Overall, they aim to reduce their carbon footprint by 20% by 2030.

- Gator Dining

- Tim Bucolo and Chef Michael Gaidusek gave a brief presentation on local partnerships. If you see the seal "Look for Local" it will help you identify which areas across campus are serving locally sourced products. Our local definition is within the state of Florida and within a 250-mile radius.

Traders Hill is the largest Aquaponic farming facility in Florida. Traders Hill representative Many Santana introduced himself on the call. Gator Dining purchases on average 700 lbs of Romaine lettuce a week direct from Traders Hill farms. Depending on availability we also source cabbage, potatoes, chard, radishes and spinach.

Chef Mike mentioned Traders Hill is also an advocate for a lot of smaller farmers in the area and assists us with getting produce from the smaller farms into our kitchens.

Our newest partnership is with the Villages Grown. We will buy tomatoes, cucumbers, eggs, herbs and a variety of other items such as micro greens, kale & collard greens from them.

Matt thanked the Gator Dining team. Great job in integrating local farms into our program.

Nancy asked what areas on campus are using the produce. Chef Mike indicated the dining halls, but also Panda Express.

Chef Mike announced that the next Farmer's Market on campus will be Wednesday and will feature Traders Hill and The Villages Grown. To be hosted at Fresh Food Company.

Nancy asked if the Farmer's Market is being marketed in conjunction with recharge days considering it is a recharge day.

Tim stated yes, and that they also hosted the market on a recharge date last month as well and it was a huge success. Nancy mentioned she would connect Tim and Matt with the people doing the marketing for recharge day so it can be on the menu of activities.

V. Food Service ITN Update

Eddie

Not much new to report. We're still working on identifying priorities for our food program and the ITN document. Hope to finalize that part of the process and will actually begin drafting of the document itself. Still on schedule to release the ITN around June 1st. At the last meeting, this committee identified priorities and we're still in that process. If you have additional ideas or thoughts please pass that information on to me, Jessie or Matt.

VI. Old Business

- "Local Restaurant Row"

Matt mentioned we talked about trying to get a pilot program going called "Local Restaurant Row". We've received final bids for a minor refresh of the space and signage. Gator Dining has incorporated some GNV and State of Florida labelling into their wrap on the stations. Have approximately five vendors lined up to participate in the program. We've gotten financial approval to move forward with the renovation. Tim mentioned he has Fat G's BBQ, Big Island Bowls, B'z Gelati, Twisted Okie and Twisted Tikka, and Mi Apa. Also, several local smaller restaurants are interested.

Jessie asked why have commitments from eight to ten vendors if the arrangement can only accommodate five. Tim responded it is good to have several who have gone through the registration

process in case some choose to drop out, we can keep a good variety of vendors available for the program. Tim also mentioned this enables some of the vendors to be a part of our food truck program.

- “We Demand Food Justice” requests

Matt gave a brief recap of the demands by the “We Demand Food Justice” league:

1. **Supporting Food Services Workers:** Vendor will commit that all food service workers (full- and parttime) shall earn at least \$15 an hour and the company agrees to remain neutral during any union organizing efforts.
2. **Reducing Greenhouse Gas Emissions of Food:** Vendor will commit to achieve a 20% reduction of greenhouse gas emissions associated with the most climate change-intensive foods on the menu -- meat, fish, seafood, dairy, and eggs -- within 2 years and ensure 50% of the entrees served in UF cafeterias are plant-based.
3. **Supporting Local Farmers and Food Vendors:** Vendor commits to increase purchases from local (within 250 miles), small and mid-sized family and/or cooperatively-owned farms, ranchers, fisher-people, food processors, and food vendors by 25% in 5 years. Vendor will commit 1% of contract profits per year to be invested to reduce barriers to local farms, ranchers, and suppliers being able to sell to UF food services with input from the small and mid-sized family and/or cooperatively-owned local farms, ranchers, fisher-people, processors, and vendors. Vendor commits to have a clear process for conflict resolution between the university and suppliers that both sides understand and agree to observe.
4. **Supporting Farmworkers and Supply Chain Workers:** Vendor commits to ensure the health, safety, fair wages, and right to organize for all supply chain workers from the farm to the plate. Vendor will require enforcement of labor protection laws, as well as adherence to ILO, NIOSH, WPS, and DOL standards for all suppliers. Vendor will increase meaningful domestic third-party certified fair or socially just food or meeting criteria in level 3 of Valued Workforce criteria for the Good Food Purchasing Program purchases to 8% in 5 years, and will pay a price premium for these value-added certifications and prices that cover the actual costs to produce and supply the products. Vendor will commit 0.25% of contract profits per year to be invested to reduce barriers to domestic suppliers meeting these certification criteria.
5. **Providing Transparency and Accountability:** Vendor will participate in a nationally-recognized, third-party measurement and verification process on progress toward these goals annually, and make the progress details publicly available. Vendor will commit that any advertisement, signage and/or messaging regarding sourcing will accurately display the level of sourcing from verified sources, as compared to all sourcing (as a percentage), and any messaging pertaining to individual suppliers will be approved by suppliers in advance.

Matt mentioned that he, Eddie, and Jenn met a couple of times with student representatives of the group to better understand and ask questions about some of their initiatives. The good news is we’re working on some items that they’re talking about. Matt asked for questions.

Sully asked for clarification on prices and what would be the advantage of paying a higher price for produce? Matt explained that if a small farm was committed to paying all their farm workers a \$15 minimum wage then the “We Demand Food Justice” league feels UF should be willing to pay a premium price for the produce to support the farm who is paying the higher wages. However, paying those higher costs are then passed on to the consumer, such as increased meal plan prices or increased costs in the retail sites on campus.

Jessie mentioned that Aramark is currently paying their part time employees a minimum wage higher than what the university set as their minimum wage. Is this group also asking the university to raise its minimum wage? Matt explained that yes, the demand is that every employee within Aramark, including part time, be paid a minimum living wage of \$15. It is a larger issue than just paying everybody the same wage. If you raise the minimum to \$15/hour then you have to consider compression increases for employees already at that rate and provide them with additional compensation as well. As always, there is a cost to all of this and it ultimately again is passed down to the consumer.

Eddie reiterated that the groups demands re: wages are to Aramark. They have not asked the university to increase wages at this point.

VII. New Business

No new business

VIII. Housing & Residence Life

Tina Horvath reported current occupancy is at 72.5%. Application process is open for students needing housing for summer and fall semesters. We have contracted 798 students so far for Summer B and as of today we are at 3990 contracts for Fall semester. Historically, if you look at housing contracts we are down in returning students, which isn't surprising given this past year. We are down just over 700 returning contracts. But in terms of new student contracts, we are up approximately 143 contracts.

Feeling good today about where we're going in terms of students for Fall and living on campus. We continue to take guidance from Screen Test and Protect as they work to make decisions regarding housing for quarantine and isolation students. More to come in that space.

Tina mentioned she is thankful for our partnerships with Gator Dining as we've continued to provide food for our students who have meal plans in quarantine and isolations spaces. Students are delivered three meals daily. In the last two weeks we hit our lowest number, which was great. Currently seeing a bit of an uptick again, but we will continue to work through it with the students.

Additional non-Housing discussions:

Dennis Hines mentioned he noticed the construction curtains are down at the HSC Chick Fil A so he was wondering if it is close to opening. Tim reported it opens on Monday.

Nicole with Aramark reminded everyone of next week's Farmer's Market on Wednesday and that Aramark is hosting a chef's competition tomorrow at Gator Corner. Each chef will be given a "mystery basket" of ingredients to create their dishes.

IX. Adjournment

Jessie adjourned the meeting at 12:28 p.m.

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Next meeting April 14, 2021, 11:30am – 1:00pm via Zoom.