

FOOD SERVICE ADVISORY COMMITTEE MEETING
04/14/2021
ZOOM

MINUTES

Attending:

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

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

I. Call to Order

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

II. Welcome and Introductions

Jessie

Good morning and thank you for joining us today. A copy of the agenda was included in the calendar invite. This is the last meeting of the committee for the academic year 2021. Jessie turned the meeting over to Sulaiman Anwar, student co-chair.

Sulaiman wished everyone a good morning. Sulaiman asked Eddie to provide additional welcoming remarks.

Eddie thanked everyone for your time, opinions, participation, and discussion over this past year as we have had some very important issues to cover. Thank you all for your contributions to this committee.

The minutes for this meeting, as we've discussed before, are posted on the Business Services website. Through conversations with the general counsel's office, it has been determined this group is not covered by the Florida Sunshine Law. We voluntarily post our minutes to the website to be as transparent as possible.

Sulaiman thanked Eddie for always ensuring transparency with our committee.

III. Review/Approval of Minutes

The minutes of the March 17, 2021 meeting were approved as submitted by unanimous vote.

IV. Director of Food & Beverage Services Report

Matt

- Updates

Matt thanked everyone for being on the call today. The semester is finishing up strong. Matt thanked our campus partners for the support they've provided over this past year. Aramark has been very supportive with their hours of operation and number of locations open.

Matt mentioned he has been meeting with campus partners to gather information that should be included in our program moving forward and certainly think about what should go in the ITN. Some of the groups coming to campus took tours of the ag school and facilities as well as food and nutrition buildings to learn about what they are doing on campus and prospects of future partnerships. Participating in student focus groups and learning what students are seeing in dining today is very eye opening.

As we move into summer, we are also thinking about the fall semester. We are very dependent on our partners to be able to step up quickly to be ready for the fall. You'll start to see furniture being returned to the dining areas. We are continuing to expand some local partnerships by sourcing food, produce, etc. from local farmers.

Matt mentioned the HSC Chick-fil-a renovation is complete and open for business. First day sales were approximately \$6000. A Gator Dining employee has been on site to ensure safety measures are being followed. The new Chomp n Go is also open at orthopedics and has been well received.

- Campus Partners

- Canteen

Ernie Orobitg thanked the committee for the opportunity to be here. Ernie shared sales comparison data from the Fall 2020 semester and Spring 2021 semester which showed a 4.16% increase. Ernie also shared data comparing top selling items from one semester to the next. This data helps them determine how they stock machines to generate more sales.

Canteen continues to disinfect machines regularly using a hospital grade disinfectant. There are still a few machines not being serviced. Those machines have signs indicating they are not being serviced due to COVID. As we move through the summer and into fall we will be working to bring all machines back into service.

Matt thanked Ernie and Canteen for their continued support and by stocking machines with masks and hand sanitizer.

- Pepsi

Hector wished everyone a good morning. Today Hector talked about their brand, Life Water. Since 2020, Life Water has converted to 100% RPET, this is the plastic the packaging is made from. It is expected to eliminate more than 8000 metric tons of virgin plastic and approximately 11,000 metric tons of greenhouse gas emissions. Life Water is also sourced from water systems

in the United States and is purified and has a pH balance of 6.4 to 7.4. A perfect balance is 7.0. So, the water can be a little bit more alkaline which is healthier for you, reduces acidity in your body and electrolytes are added for taste. Life Water showcases different artists and their work on the product label which gives the artists' work visibility to millions of consumers. Will be launching a new product soon called Life Water Immune Support.

During the start of the pandemic, Pepsi donated over 200 cases of product to medical students working overtime in the hospital. We partnered with Dennis Hines to make this happen for those students. We also partnered with Morrison's to create a mini mart to provide food and essentials to the medical staff who work overtime and did not have time to go to the store to buy food for their families. We also partnered with Morrisons to launch a beverage and snack cart that visited medical staff on the various hospital floors after hours when the cafeteria was closed.

Pepsi required all employees to have mandatory PPE when visiting campuses to ensure safety of students and staff. Working to reopen machines for the fall semester to ensure we are servicing the campus properly. Continuing to innovate with our products to provide students with healthy options.

Matt thanked Hector for his report and the partnerships with the overall UF community.

- Gator Dining

Tim wished everyone a good morning. While last fall was challenging, the whole team stepped up to continue providing service to the campus community. During the spring semester we were able to push the program forward programmatically while continuing to have safety measures in place including temperature checks of staff, social distancing, and enhanced cleaning protocols.

Residential stations have been expanded by offering made to order stations; omelet and gator grill opened back up and we have the Hen & Harvest that we are excited to implement at the Fresh Food Company. We had four farmer's markets, the last of which for this semester is scheduled for tomorrow in front of the Fresh Food Company. We were able to open several new locations including Firehouse Subs. Jamba Juice had a refresh and as Matt mentioned earlier, Chick Fil A opened over at Sun Terrace and added breakfast items and milkshakes. We also opened Chomp N Go's at genetics and orthopedics.

The Dr. Pepper event was held yesterday where we were able to award a couple of tuition checks. Celebrity Chef Andi from Hell's Kitchen and Cutthroat Kitchen was on campus last week. Many students recognized her. Local Restaurant Row will be opening during Summer B. Also implementing mobile teaching kitchen and Chef Mike is developing the curriculum.

Early meal plan sign up has begun. Nicole has done a great job putting the plan in progress. Offering incentives and swag for students who sign up for meal plans early for fall semester. Our focus is going to be the student engagement piece.

Student employment is going to be a big focus coming into the fall semester as we work to get back up to at least 70% of our student employees.

Matt thanked Tim for his input. Our partners have tried to bring a sense of normalcy to campus during the spring semester and we have a unique opportunity for the fall semester to get back to what a normal year could be, so I think we have a lot of potential.

V. Food Service ITN Update

Eddie

As of the last meeting the ITN committee has been discussing and identifying priorities for the university for the next contract period. The consultants are now taking that information and folding it into ITN language. Eddie thanked Nancy Chrystal-Green for working with her colleagues on the in-kind pieces of the document, as well as with the student organization focus areas. Eddie also thanked Matt Williams for his input regarding sustainability content for the ITN document. We hope to have a draft to send out to the ITN members for feedback in the next few days. We will convene the ITN committee to begin to finalize the document. If you have any thoughts, ideas or questions please contact me, Matt, or Jessie as we still welcome your feedback and questions regarding the ITN process.

VI. Old Business

- “Local Restaurant Row”

Matt mentioned the pilot for Local Restaurant Row will start up in summer B in the Crouton space in the Union and then roll into the fall. Tim has six concepts lined up to begin the pilot including Big Island Bowls, B’z Gelati, Fat G’s BBQ, Twisted Okie and Mi Apa Latin Cafe. Five vendors will each take one day a week and offer one to three menu items at a price range of \$5.00 - \$10.00. Trader’s Hill Farm is going to do a fresh produce lunch and Gator Dining an original lunch as a standby if one of the others cannot do a particular day. Next step is for Tim to help finalize the menus and make sure they are ready to go.

Eddie asked Matt to talk about local food sourcing.

Matt mentioned over the course of the spring semester we’ve had a lot of conversation on local purchasing and what that should mean, and we have been following the student boycott. There has been a lot of discussion regarding increasing local purchasing in the community and certainly in the state of Florida. To understand some definitions around local purchasing we are going to talk about two different areas. Majority of industry defines local as grown or produced within 250 miles of our campus. This includes part of SE South Carolina, Central and South Georgia, SE Alabama, and most of Florida. Thinking about that do we need to look at changing our definitions of local.

- If we look first to include all of Florida.... Is that Florida grown, produced in Florida, or produced in Florida with only Florida ingredients?
- Sub-Categories can also include Florida based companies, companies founded in Florida, local and regional food service distributors, local and regional restaurant concepts, local manufacturers, or national companies (Pepsi), etc.
- Sub Sub-Categories: further defining local via specific parameters around annual volume of business (\$, pounds or pieces), type of ownership (independent vs. corporate owned, public vs. privately held), specific certifications (small/med sized farms, fair trade or fair labor certified, organic)

First and foremost, asking the group is there anything we're missing from that consideration. How will we define local for UF? Do we go with strict and minimal definitions that are easy to define but may be limited in scope by saying only grown in the State of Florida or do we go with more general guidelines that might be a little harder to measure but we may have a lot of different buckets that we could do baseline measurements and improve every year or so?

Dennis commented that he likes the idea of Florida first but doesn't think of South Carolina as local. Dennis was also surprised to see the concept of a 250-mile radius and what it includes. Feels Florida first should be part of our definition.

Dwan mentioned she agrees with Dennis' comment, and we should recognize when it comes to produce the mileage the food is travelling is a key factor. Also looking at the bigger picture as it relates to small and diverse suppliers, how are we able to immediately impact the Gainesville area and then look further throughout the entire state.

commented that she teaches courses around food sustainability with our students and thinks they would think the local idea of environmental sustainability of miles travelled is important to them.

Nancy asked if there was anything in UF's master plan regarding its relationship with the Gainesville community that should feed into the definition of what local is? Nancy went on to talk about the 250-mile radius outwards from the city of Gainesville and perhaps we should first know what impact we are having on the 20-mile radius. Nancy also mentioned she thinks the Local Restaurant Row should be branded more for Gainesville.

Eddie commented there is nothing in the university's master plan related to the definition of local. Eddie reminded everybody that while we are located in Gainesville, UF is a state university. We should certainly focus on local City of Gainesville and Alachua County, etc., but in addition to that anything we can do to support the economy of the state is a big plus. Our definition ultimately is going to be multifaceted. We may not go with a strict radius number, but Florida first is certainly great. Eddie thanked everyone for their feedback and questions.

- **General Counsel Update**

Regarding the Florida Sunshine Law and the specific question about recording the proceedings of this meeting, you all know Danette is making recordings for the purpose of transcribing the minutes. The interpretation from general counsel is that those recordings are not a public document as long as they are being used strictly for that purpose. If Danette were to distribute the recording at all, then it becomes a public document.

As mentioned earlier, this committee is not covered under the Florida Sunshine Law and the reason for that is this committee is not decision making, we make recommendations to university administration. However, we voluntarily post our minutes to our website.

VII. New Business

No new business

VIII. Housing & Residence Life

Tina provided a brief housing update. Fall housing contracts right now are at 7006 so we are trending where we need to be in Fall. Spaces for summer A we have 312 and summer B 1574. I do anticipate we will pick up

a little bit in summer A but more so for summer B. Currently continuing with the quarantine and isolations process and the halls close Saturday, May 1st.

Jessie thanked Suliaman for an excellent job leading the meeting today. As this is the last meeting of the academic year, the next meeting won't be until fall. The leadership team has discussed making the committee meetings a recurring function instead of putting out Doodle Polls. We are looking at either doing recurring breakfast, lunch, or early dinner meetings. Jessie asked for feedback and the consensus shows lunch time meetings work for the majority.

Eddie reminded everyone that students serve a one-year term and faculty/staff serve three-year terms. Eddie thanked those rotating off for their time, energy, and opinions. Participation and discussions are very important and we would not be able to continue these discussions and have the diverse feedback without your presence, so thank you!

We sometimes take the presence of our business partners for granted. Please remember they do so much to support students and I want our business partners to know that we really appreciate all that you do.

IX. Adjournment

Jessie adjourned the meeting at 12:35 p.m.

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Next meeting September 15, 2021, 11:30am – 1:00pm via Zoom.