

FOOD SERVICE ADVISORY COMMITTEE MEETING
09/15/2021
ZOOM

MINUTES

Attending:

Yusof Al-Wadei
Nancy Chrystal-Green
Eddie Daniels
Paul Davenport
Jessie Furman
Beth Gankofskie
Dennis Hines
Matt Mueller
Alex Wilkerson
Matthew Williams
Emma Towler
Matthew Felicetti

Sazzad Mabud
Tim Bucolo – Gator Dining Svcs.
Nicole Jackson – Gator Dining Svcs.
Hector Leon – Pepsi
Morgan William - Pepsi
Ernie Orobittg - Canteen
Danette Loyd
Bill McGinn
Jenn Moyer
Hana Prudilova McNeal
Robin Stewart

I. Call to Order

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

II. Welcome and Introductions

Jessie Furman

Welcome everyone to the first committee meeting of the Fall 2021 semester. Thank you for taking time to be a part of this committee and joining us today. Jessie requested everyone introduce themselves.

III. Review/Approval of Minutes

The minutes of the April 14, 2021, meeting were approved as submitted by unanimous vote.

IV. Selection of committee leadership positions

• **Chair (Faculty or Staff)**

Eddie Daniels presided

Eddie commented the Food Service Advisory Committee is a presidential committee at the university. Nomination/election of a chairperson is the responsibility of the committee.

Paul Davenport nominated Jessie Furman to continue as chairperson. Yusof Al-Wadei seconded the motion. No additional nominations were made. Motion carried. Jessie Furman is elected as chairperson by unanimous consent.

Jessie thanked the committee for their ongoing faith and trust in her to do a good job.

- **Co-Chair (Student)**

Jessie explained the position of co-chair is an important role filled by a student member of the committee. They serve as part of the leadership team and meet to discuss agenda items for upcoming meetings. The co-chair is also responsible for running the meeting in the absence of the chairperson. We have an option of accepting nominations today (either self-nominations or nominating one of your peers), or we can delay the nomination process to the next meeting to give each of you time to consider the role and obtain more information if needed.

Eddie encouraged the students in attendance to stay on after the meeting to ask questions regarding the co-chair role.

V. Director of Food & Beverage Services Report

Matt Mueller

This year has been about returning to normal in our dining locations starting Summer B. Furniture (tables and chairs) that was removed to facilitate social distancing, has been returned to dining areas. In addition, Gator Dining has done a great job providing meals for students in quarantine housing.

In August, Gator Dining was able to reopen all units across campus. Some hours of operation were adjusted due to staffing shortages. We appreciate the hard work the Gator Dining team has put into reopening.

Pre-COVID, we had approximately 75 approved caterers on our list; due to COVID, we went down to 4. We are back up to 68. Lizet in our office has worked diligently to get those numbers back up. We also have 8 local food truck vendors who are now on our approved caterers list.

Both Pepsi and Canteen and their teams have been working to get all vending operations back online.

VI. Introduction & Overview of Dining Services at UF

Matt Mueller

See attached copy of the presentation which provided an overview of Business Services, the Food Service Advisory Committee, and the components of our dining program.

Business Services supports the mission and goals of UF and Business Affairs, provides essential services that promote student success, and ensures exceptional customer experiences.

Matt explained his role as Director of Food & Beverage Services is primarily to ensure strong and effective partnerships between UF and the food and beverage services providers, by monitoring and supporting operations and ensuring student and guest satisfaction.

The Food Services Advisory Committee is a presidential committee and serves in an advisory role to the Assistant VP of Business Services and the VP of Business Affairs by making recommendations on ways to improve the food service program at UF. We count on members of this committee to bring ideas to the meetings based on your experiences related to the food service program at UF including dining (residential dining halls and retail locations) and vending (Pepsi and Canteen). We want you to be involved.

Our current dining program contract (with Aramark), expires June 30, 2022. Matt provided statistical data related to meal plans, meals served, number of employees, and an overview of meal plan costs.

Dennis Hines complimented gator dining for the addition of *Local Restaurant Row* in the Union. It appears to be a great success not only for UF but hopefully for the local vendors as well.

VII. Food Service ITN Process

Eddie Daniels

Aramark has been our food service provider since 1995 with the current contract period expiring June 30, 2022. The ITN (invitation to negotiate) process began in late July of this year, and we currently have three firms that have expressed interest.

Bids are scheduled to open on October 6th. After that date, we will begin review of proposals which will conclude no later than January 2022; notification of award will be provided to the selected provider around that time. With the new contract period to begin July 1, 2022, we will have roughly 5 months to finalize contract negotiations and in partnership with the selected provider, effect a successful transition to the next contract period.

We will do site visits to other institutions in mid to late October and early November. This will provide an opportunity for us to preview concepts that bidders propose to bring to the UF campus. The primary group that would go on the site visits would be members of the ITN committee, however, there may be an opportunity for some FSAC members to attend as well.

VIII. New Business

Jessie Furman

Gator Dining is currently seeking a dietician/nutritionist. They are looking to fill the position as soon as possible. The dietician with Gator Dining focuses on helping students become more familiar with their options to include overall nutrition, allergen safety, and the like.

Dennis Hines

Discussions have been occurring regarding the addition of more outdoor seating near dining locations across campus. How would this be addressed, funding source, locations, etc.? We know we have the need for more outdoor seating. Does anyone have any thoughts? Should this be part of the ITN?

Eddie Daniels

All furniture belongs to the university; therefore, funding would be the responsibility of the university.

Paul Davenport

These kinds of items can also be addressed/evaluated by the land use committee.

Eddie Daniels

In many cases, outdoor seating serves a dual purpose, dining and leisure/lounge space. We may need to look at it location by location and decide if there are specific locations we want the space used for outdoor dining. In Florida, outdoor dining is a very real option year-round. We can certainly have more conversations on this topic.

Nicole Jackson (Gator Dining)

In partnership with the food science and human nutrition group and PAOW (People and Our World), a plant-based protein station was added to both dining halls and can be used in many different dishes during lunch and dinner. Chef Robyn Almodovar from Hell's Kitchen and Chopped came in for three days in September and is the new Corporate Chef for PAOW. They did a tasting where the UF students chose what flavors they are going to put into the PAOW retail packaging that will be sold in our POD markets and other retail locations across the state of Florida. We are committed to plant-based dining.

Focusing on hiring – Student employees help us direct the dining program and define the dining program going forward.

Farmer's Market – coming on October 14th. Everyone is invited. Takes place during Food Week. Will send out dates for theme meals once the dates are confirmed.

IX. Housing & Residence Life

Nancy Chrystal-Green

Tina Horvath, Director for Housing and Residence Life shared with me they are at approximately 98% occupancy. UF's 654 construction project, which is the Gator Village new residential complex, will house potentially 1400 students. That would be a good opportunity to couple with dining services and offer more outdoor seating in that area.

Eddie

Congratulated Aramark for a successful opening for the Fall semester. We are not out of the COVID environment yet; the University of Florida overall has done extremely well in keeping people safe. Aramark and the dining program are certainly a part of that, so thank you for a successful and safe opening for our students. Thank you also for the recent program enhancements, including Local Restaurant Row in the Reitz Union.

Students serve a critical role on this committee. You are not only representing yourself and your own thoughts and opinions, but you are representing your peers as well. Please let us know what you are hearing and seeing on campus. One of the purposes of this committee is to make sure the dining program effectively serves students primarily, but also faculty and staff.

X. Adjournment

Jessie adjourned the meeting at 12:48 p.m.

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Next meeting October 6, 2021, 11:30am – 1:00pm via Zoom.

FSAC 101

UF | Gator Dining Services
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UF Business Services

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Supports the Mission and
Goals of UF and Business
Affairs



Provides Essential Services
That Promote Student Success



Provides Benefit to the UF
Community at Large



Ensures Exceptional Customer
Experience with Every
Interaction, Every Transaction,
and in Every Environment

Areas of Oversight

Gator
Dining/Aramark

UF
Bookstore/Follett

Pouring
Rights/Pepsi

Snack
Vending/Canteen

Banking
Services/Wells
Fargo

Gator 1 Card Office

Transportation and
Parking Services

O'Connell Center

Off-Campus
Caterers/Food
Trucks

Business Services Role



Contract Oversight



Monitor and Support Operations



Advocate for UF and the Operator



Support Program Improvement and Enhancement



Ensure Student and Guest Satisfaction



Integration of Dining into UF

What is FSAC?

Background on the Food Service Service Advisory Committee

Current Committee Structure

Who is Represented?

Current Role of the Committee

Why You Are So Important

Your Dining Program



Gator Dining Services
UNIVERSITY of FLORIDA

- Contracted vs. Self-Operated Program
- Who is Aramark? What is Gator Dining?
- Current Contract Structure
- ITN Process



Did You Know?

- Current Active Meal Plans:
 - 3,884 as of 9/1/21 (3,775 Fall '19)
- Annual Number of Meals Served:
 - 2.712 Million Meals
- Meals Served Per Day Resident Dining:
 - 5,300
- Meals Served Per Day Retail Dining:
 - 14,100
- Total # of Employees:
 - FT: 712 PT: 577 Student: 316
- Total Number of Operating Hours Per Week:
 - 2,628

Residential Meal Plans

Residential Meal Plans	Price per semester	Flex Bucks	Meals per Week	Price per Meal
Unlimited Orange 450 **	\$2,300	\$450	unlimited	\$5.45
Unlimited Blue 250**	\$2,100	\$250	unlimited	\$5.45
Unlimited 5-Day 375**	\$2,065	\$375	unlimited	\$6.96
Gator Weekly 10	\$1,765	\$550	10	\$7.50

** Cash Exchange included, one swipe per day at \$6.50 per swipe at select locations.
All Residential Meal Plans are a two-semester commitment.

Commuter Meal Plans

Commuter Meal Plans	Price per semester	Flex Bucks	Meals per Week	Price per Meal
CHOMP 80	\$790	\$200	5	\$7.37
CHOMP 50	\$622	\$250	3	\$7.44
CHOMP 30	\$405	\$180	2	\$7.50
CHOMP 65 (no Flex Bucks)	\$490	-	4	\$7.53
CHOMP 30 (no Flex Bucks)	\$230	-	2	\$7.67

Off-Campus Commuter students are permitted to purchase any Residential or Commuter Meal Plan.

Commuter Meal Plans are a one semester commitment. Flex Bucks do not roll to the next semester.

What's in a Meal Plan?

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Being a student at the University of Florida can be demanding as well as rewarding; that means your meal plan should be effortless and on your schedule. Our convenient, continuous hours, grab & go options, and late-night dining are designed with your schedule in mind. With a variety of locations across campus, our meal plans offer the flexibility to eat when and where you want.

Meal Swipes

Use your swipes at our dining hall locations, where you can choose as much as you want to eat and dine in with us. The dining halls are also the best place to eat if you have a food allergy or intolerance. We have a variety of stations that accommodate vegan, vegetarian, and other specialty diets.

Flex Bucks

Flex Bucks are very flexible and can be used at all of our locations. They spend dollar for dollar - and you get special discounts throughout the year while using them on campus.

Cash Exchange

If you purchase an unlimited meal plan, you also get Cash Exchange swipes that can be used at select locations on campus. You can use one swipe per day for \$6.50 at these locations - giving you swipe value in retail and saving some of your Flex Bucks.



Residential Dining

- Two current locations:
 - Fresh Food Company
 - Gator Corner Dining Center
- What is Continuous Dining?
- Multiple Platforms, Multiple Menus, Multiple Preferences
- Newly Branded Platforms
- Use Swipe / Flex / DB / Cash / Credit
- Returning To Normal



Retail/Restaurant DiningUF | Gator Dining Services UNIVERSITY of FLORIDA

- 48 + Campus Locations
- Mixture of National Brands, Local Partners, Aramark-Branded Concepts, Unique to UF
- Local Restaurant Row
- Convenience Factor
- \$6.50 Cash Exchange
- Use Swipe / Flex / DB / Cash / Credit
- Grubhub/Byppo

Local Favorite



GatorDining.com

On-Campus Catering



- On-Campus Exclusivity
- List of Approved Caterers/Mobile Food Suppliers
- Updated Campus Policies
- Returning to Normal
- Supplemental Meals (for Students in Quarantine)

This is YOUR Program

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- The New Normal
- Gator Dining Original
- "Always Yes"
- Signature Events
- Look for the Local
- Support UF
- RDN



Chomp & Go
Custom Retail Program