

**FOOD SERVICE ADVISORY COMMITTEE MEETING**  
**11/9/2022**  
**JWRU – Room 2355**

**MINUTES**

Attending:

Nancy Chrystal-Green	Emma Towler
Eddie Daniels	Sazzad Mabud
Paul Davenport	Rachel Rosenthal
Jessie Furman	Andrew Lipson - CHE
Beth Gankofskie	Courtland Thomas – CHE
Tina Horvath	Marc Cruz – CHE
Lisa House	Maddie Kowalewski - CHE
Alex Wilkerson	Morgan William – Pepsi
Matthew Mueller	Ernie Oorbitg - Canteen
Mike Spiegler	Danette Loyd
Jessica-Jean Stonecipher	Jenn Banfield
Justine Tryon	Robin Stewart
Anna Bernstein	Hana Prudilova McNeal

**I. Call to Order**

Jessie Furman called the meeting to order at 12:01pm following lunch provided by Palm & Pine Catering. Jessie asked those not in attendance at the last meeting to introduce themselves to the group.

**II. Review/Approval of Minutes**

The minutes of the October 19, 2022, meeting were approved as submitted by unanimous vote.

**III. Director of Food & Beverage Services Report**

Matt Mueller

Florida Fresh Dining is hitting their stride. All units are open, staffing is almost to full levels. The management team is now working on consistency and improvements in day-to-day operations. Upcoming holiday hours will be posted soon.

The team is prepping for Hurricane Nicole. Both resident dining locations will be open on Thursday as well as the Markets for Graham, Beatty, and Rawlings. They will resume Holiday hours for Veteran’s Day and normal operating hours for the weekend.

Matt asked Cortland with Florida Fresh Dining to give a brief update of upcoming events which include the Thankful holiday lunch at the Food Hall at Gator Corner and the Thankful dinner at the Eatery at Broward Hall, both on 11/16. Florida Fresh Dining is partnering with IFAS for a Sweet Potato Sensory Evaluation event where they are preparing and sampling four varieties of a new purple sweet potato at the FH@GC on 11/16. Cortland directed the group to regularly visit <https://dineoncampus.com/UF/events> for a complete list of upcoming events.

Andrew mentioned Florida Fresh Dining is asking for donations to the Field and Fork Pantry and they will match the donations. Nancy mentioned several departments are also hosting can food drives and would it be possible for those departments to partner with Florida Fresh Dining. Sazzad also commented that Student Government is competing with FSU on a can food drive and could they also partner with Florida Fresh Dining. Andrew said yes and directed departments to reach out to Cortland to coordinate.

Matt commented on the Day of Gratitude event. There were a total of 25,500 vouchers redeemed by the UF community for a total sales value of \$224,000. The local food trucks appreciated the opportunity for great sales and exposure to the UF community.

We have had great success with bringing in local partners into the program this summer and fall. SweetBerries at Newell (formerly Au Bon Pain), Opus Coffee at Norman Hall (formerly Starbucks), and Mi Apa Latin Café in the Reitz Union (formerly Papa John's) are all enjoying great success --- typically doubling the daily sales volume of the previous concepts in those locations.

Our roster of off campus UF approved caterers has grown from 4 caterers during the pandemic to 86 current caterers and food trucks. Lizet Hoffmann and Danette Loyd from the Business Services team continue to support the approval process providing a unique opportunity for local companies to be a part of UF. Matt also reminded everyone that Palm & Pine Catering is the official UF Caterer.

#### **IV. Old Business**

- Committee Leadership positions

Eddie opened the floor for nominations for the following vacant positions:

- Chair (Faculty or Staff)

Beth Gankofskie nominated Jessie Furman to continue as chairperson. Eddie opened the floor to any additional nominations, seeing none, Jessie is re-elected as chairperson by unanimous consent. Jessie accepted the nomination.

- Co-Chair (Student)

Emma Towler nominated Sazzad Mabud as co-chairperson. Jessie opened the floor to any additional nominations, seeing none, Sazzad is elected as co-chairperson by unanimous consent. Sazzad accepted the nomination.

- Florida Fresh Dining – Q&A

Jessie mentioned we wanted to give time for the group to ask the Florida Fresh Dining team members any questions related to their presentation from the previous meeting.

Sazzad asked what is Florida Fresh Dining (FFD) doing to help fight food waste and food insecurity across campus? Andrew' stated FFD has connected with the Field & Fork Pantry to make regular contributions. We also have a program called 'Waste Not'. The Waste Not toolkit provides our teams with the necessary resources to track all waste in our facilities so we can implement strategies to reduce waste.

Chartwells is committed to reducing the number of single-use plastics in dining facilities. Straws and cup lids are only offered upon request and all single-use to-go containers are made of recyclable materials.

Chartwells is donating 250 meal vouchers to the pantry next week. The pantry can then distribute the vouchers to students which will allow students to use the vouchers in the dining halls without the stigma of not being able to afford to eat otherwise.

Emma asked Maddie what she is most excited to work on. Maddie mentioned the Waste Not program and eliminating food waste. Working on putting an event together in the dining halls to help measure “plate” waste.

Andrew mentioned they are actively working on finding ways to better compost coffee grounds.

Paul D. suggested partnering with IFAS as well as local farmers.

Jessica-Jean asked if there is room for student engagement? Andrew mentioned they want students to be involved and it means more when student led.

Jessica-Jean mentioned juniors enrolled in Quest 3 need hours for their programs and could possibly serve as interns to meet this requirement.

Justine asked what the feasibility is of working with the national brand partners on sustainability. Andrew mentioned national partners can be difficult to work with and we do not have as much leverage. They tend to respond better when they hear directly from the students/customers.

Matt M. asked Andrew to talk about the underserved areas of campus.

Andrew mentioned Florida Fresh Dining is starting a food truck pilot program next week, bringing one truck per week to 5 locations on campus. See <https://dineoncampus.com/UF/food-trucks> for more details. We will run the pilot for three weeks before the winter break with a return in January. The purpose is twofold, first to see how integrating food trucks into our dining program could work, and the second to provide a food solution to underserved food areas of the campus. More to come as we collect feedback and data.

Andrew asked what food types are we missing on campus? Please bring your ideas to the next meeting. We will continue to get better and grow with your feedback.

## V. New Business

- Introduction & Orientation to campus dining: Vending

- Canteen

Matt introduced Ernie Orobicg with Canteen. Ernie gave a brief presentation on the introduction of Smart Markets to campus. Some highlights include:

- Self-checkout retail destination designed to be simple, safe, and secure
- Customers will swipe their card which allows access to the smart market.
- Infrared sensors “know” when a product is picked up and put back in place.
- Shopping cart follows you from door to door
- Simply walk away when you are done shopping and your card will be charged.
- Camera surveillance for safety and security. No attendants needed.
- Great option for areas of campus without the need for full dining locations.
- More selections including fresh food, beverages, snacks, pastries, and candy.
- Fresh brewed bean-to-cup coffee, featuring Black and Bold Coffee (minority owned company)
- Great option for Higher Education, Hospitals, Business & Industry, and Hotels.

- Opening soon in Genetic Cancer Research, Orthopedics, Norman Hall and the Engineering building.

Anna asked about changing items due to supply chain issues. Ernie replied, items can be changed if similar in size. As it will take some programming to change items to charge and track sales properly. Sales can be reviewed daily.

Justine asked if the smart markets could be added to resident halls. Ernie replied not at this time. However, Andrew mentioned they are discussing having some markets open later to accommodate the need for late night options. With the continued advances in technology, we continue to look at our options.

- Open discussion: Committee-directed goals and focus for this year  
Jessie asked the group for suggestions/feedback.

Eddie – Food insecurity and sustainability. A lot of interest expressed by committee members, especially to identify possibilities for improvement and enhancement.

Jessica-Jean – Student involvement.

Sazzad – There are 24% of students with food insecurities. More collaborations.

Emma – How to get the “every day” student involved and included.

Justine – Reaching out to more student leaders to increase word of mouth.

Anna – More visibility for changes.

Lisa H. – Faculty/Staff inclusion.

Paul – Has an analysis been made on food “dead” zones? Specifically, where people work odd hours.

Jessica-Jean – Working with local partners and community.

Eddie mentioned Jenn can help better reach the various audiences on campus. Jenn stated she is happy to assist in those areas.

## VI. **Adjournment**

With no additional questions, comments or concerns, Jessie adjourned the meeting at 1:05 p.m.

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Next meeting December 6, 2022, 11:30am – 1:00pm, Reitz Union, Room 3320