

FOOD SERVICE ADVISORY COMMITTEE MEETING
12/6/2022
JWRU – Room 3320

MINUTES

Attending:

Nancy Chrystal-Green
Eddie Daniels
Paul Davenport
Solange Douglas
Jessie Furman
Dennis Hines
Lisa House
Matthew Mueller
Mike Spiegler
Jessica-Jean Stonecipher
Matthew Williams
Remy Ronkin
Maylee McGay
Sazzad Mabud

Andrew Lipson – CHE
Syd Watkins - CHE
Courtland Thomas – CHE
Marc Cruz – CHE
Maddie Kowalewski – CHE
Hector Leon - Pepsi
Morgan William – Pepsi
Ernie Oorbitg - Canteen
Danette Loyd
Bill McGinn
Jenn Banfield
Robin Stewart
Hana Prudilova McNeal

I. Call to Order

Jessie Furman called the meeting to order at 12:02pm following lunch provided by Palm & Pine Catering. Jessie asked those not in attendance at the last meeting to introduce themselves.

II. Review/Approval of Minutes

The minutes of the November 9, 2022, meeting were approved as submitted by unanimous vote.

III. Director of Food & Beverage Services Report – Matt Mueller

To address food deserts on campus, Florida Fresh Dining began a Food Truck Pilot Program. It began as a three-week pilot program in five locations, four on the SW side of campus and one on main campus. Each truck stays for one week, completing a full rotation of the locations. The first three trucks included Fat G's BBQ, Swamp Religion and Vegan Gator. We are gathering feedback. Some locations are challenging, specifically Ortho, as many customers have a limited amount of time to get served, eat, and return to work.

Andrew mentioned that the Food Truck Pilot Program is a learning experience. To accommodate increasing popularity, we may need to limit menus to increase service and productivity. Mobile ordering is also being considered.

Matt commented it is a great integration of local vendors into campus and we will continue the program in January.

To give the group an idea of how many meals are served on campus each day, Matt gave the following stats:

- 2500 – 3000 meals served at The Food Hall at Gator Corner and The Eatery at Broward Hall daily
- Approximately 20,000 meals are served daily across all Florida Fresh Dining locations

Matt commented on the recent donation of \$20,000 worth of gift cards from Winn Dixie by Pepsi, through its charitable foundation, to the Field & Fork Pantry. The gift cards can be used by the pantry to replenish their stock. Winn Dixie donated an additional \$5,000 worth of groceries, (2 pallets of food) in addition to the Pepsi donated gift cards. The groceries were delivered to the pantry on November 29th. A thank you event was held at the pantry on November 30th to commemorate the gifts.

The pantry also received word they were the recipient of an additional \$25,000 grant from Pepsi due to an application made to the Pepsi foundation. The additional funds can be used in many ways to support the needs of the pantry, including upgrading equipment.

Andrew mentioned Florida Fresh Dining donated 250 meal vouchers to the pantry to be distributed to students in need as part of the Thankful Event.

Syd with Florida Fresh Dining promoted the upcoming Late Nite Breakfast (9pm – 11pm) at the Food Hall at Gator Corner. The theme of the event is the Gator Who Stole Christmas.

Maddie shared --- beginning in January, the dining halls will promote the use of Ozzi containers for to-go purchases. Students can pay a \$5 fee at the beginning of the semester to get the reusable box and at the end of the semester the students return the box for a refund of the \$5. For every box subscription purchased, Florida Fresh Dining will donate five pounds of food to the Field and Fork pantry. These boxes will replace the current system of takeaway containers.

Maddie mentioned Florida Fresh Dining will be participating in the Fair-Trade University campaign. The Fair-Trade University campaign challenges Universities to live up to its commitments to sustainability and social justice. It builds awareness and gets Fair Trade products on campus.

IV. New Business

- Introduction & Orientation to campus dining: Beverage service
 - Pepsi
 - Matt introduced Hector Leon with Pepsi. Hector gave a brief presentation on Pepsi Beverage Options at UF. Some highlights include:
 - Net Revenue in 2021 \$79 billion
 - Sold in over 200+ countries and territories
 - Introduction of pep+ - changing how they source ingredients, make and sell products and inspire people through their brands. Working to source crops and ingredients in ways that restore the earth and strengthen farming communities.
 - Scope of work – 230k – 280k cases of product each year
 - Vending: Gainesville campus 330 machines
 - Office/Administration: 123 offices/departments
 - UF Chartwells – 39 locations including markets, other retail, and dining halls
 - UF Follett: 3 bookstores, 1 Gator Shop
 - UF Shands: 72 accounts between Gainesville and Jacksonville, vending: 101 machines between Gainesville and Jacksonville
 - UF UAA: Football season – 18,000 cases in 20 weeks. Have over 420+ pieces of equipment in UAA venue

- Food Security/Insecurity

- Student Government: Carolina Lopez-Varela

Carolina gave a brief presentation on food insecurity at UF. Some highlights included:

- 38% of UF students identified being low or very low food secure
- 850+ UF students visit the Food Pantry weekly
- 1 in 3 college students are food insecure
- 42% college students had greater mental health problems due to food insecurity
- The Hitchcock Field and Fork Pantry is a free resource for all members of the UF community. Offers basic staples, bread, and frozen meats, as well as fresh seasonal produce from the Field and Fork Farm and Gardens. No proof-of-need required to shop; however, visitors must bring their physical Gator One Card when they visit.
- Food Insecurity Task Force: Founded by students Daniel Badell and Sazza Mabud along with other student leaders on campus brainstorm ideas to help combat food insecurity on campus. Working on raising awareness about the Field and Fork Pantry and to change the stigma around food insecurity.

Eddie asked how students are identified as being food insecure. Roselind, Assistant Director of the Hitchcock Field and Fork Pantry mentioned several surveys are conducted across campus to help them identify food insecurities, including ACHA-NCHA survey data.

Jessie shared a video from The Food Dignity Movement, "What is food dignity?" to encourage thought that food insecurity is complex and more than food.

- Hitchcock Field & Fork Pantry: Roselind Brown, Assistant Director

The pantry is a student focused program. Low barrier, supplementary pantry using a free choice shopping model to address food insecurity faced by any UF student, staff, or faculty member. As a component of the emergency food system, they really stand in the gap to assist households to ensure they have enough food for all members to live a healthy, active lifestyle (USDA). They see a high proportion of off campus, international, and graduate students as repeat guests. And distribute to 80% students and 20 % staff/faculty.

The pantry is open 25 hours a week and operate with students, volunteers and 1.45 FTE professional staff. Closed on Wednesdays to receive food bank donations. Current pantry needs include storage (dry and cold) and distribution space, and funding for food. They seek to create a sustainable resource that works in collaboration and unity with the various partners across campus working towards building a more food-secure campus.

38% of students report low to very low food security (ACHA-NCHA 2020 survey).

Lisa House provided the following data from surveys conducted addressing food security/insecurity:

- Fall 2017, n=1,131 students
 - 31.5% answered the USDA food security screener in a way that shows food insecurity
- Summer 2019, n=1,003 students
 - 19.9% thought they had some level of food insecurity
 - 40.0% answered the USDA AFSS in a way that shows food insecurity

- Students who were insecure or felt they were insecure reported this impacted their ability to learn
- April 2020, n=3,043 students
 - Pre-covid, 24.6% answered AFSS as low or very low food security
 - 22.6% indicated they had less access to food after covid-19 (15.3% indicated having more access to food)
 - Not as many differences between in and out of state or international students as we expected.
 - Those employed more hours tended to be more insecure, as well as those financially independent from family or not receiving family help.
- Awareness of food pantry:
 - Fall 2017: 70.7% (of which only 48% knew where it was and 16% indicated they had visited it – of that 48% indicated they only went one time)
 - Spring 2019: 73.1% (of which 23% indicated they had visited it – of that 18% indicated they only went one time)
 - Spring 2020: 80.7% (of which 61% knew where it was and 18.5% indicated they had visited it – of that 18% indicated they only went one time)

Nancy Chrystal-Green commented she is grateful for the conversation surrounding food insecurity and that it continues to be a dominant concern. Data is showing it is making a difference. Nancy expressed her gratitude to everyone for making strides in supporting the pantry and making UF food secure.

Eddie shared he is excited to hear about the research. Food insecurity is not a simple topic.

Matt asked the question “What can we do to ensure a freshman who comes in as food insecure doesn’t stay that way for four years?”

Lisa commented that they do not see much difference between freshmen, sophomores, juniors, or seniors.

Solange asked why students are food insecure? Coming in that way? Lack of PT job?

Roselind responded there are many factors including health, money insecurity, etc. We do not solve the problems; we help assist people in need.

Sazzad encouraged everyone to think about the following questions:

- What else is important to know about food insecurity at UF or nationally?
- What are other factors at play that this committee is aware of?
- What information would you like to see on this topic?

V. Adjournment

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

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Next meeting January 18, 2023, 11:30am – 1:00pm, Location TBD