

FOOD SERVICE ADVISORY COMMITTEE MEETING
10/30/2023
The Eatery @ Broward Hall

MINUTES

Attending:

Daryl Bish
Sarah Brunnig
Eddie Daniels
Solange Douglas
Jessie Furman
Tina Horvath
Dwayne Isaacs
Matthew Mueller
Brandi Renton
Kelly Sharp
Nicholas Blumenthal

Kara Sammetinger
Andrew Lipson – CHE
Courtland Thomas – CHE
Luis Ortega - Pepsi
Ernie Oorbitg – Canteen
Danette Loyd
Bill McGinn
Jenn Banfield
Hana Prudilova McNeal
Robin Stewart

I. Call to Order

Jessie called the meeting to order at 11:46am following lunch provided by Palm & Pine Catering.

II. Welcome, Expectations, and Introductions

Jessie F. gave welcoming remarks and thanked everyone for taking time to be a part of this committee and joining us today. Jessie requested everyone introduce themselves.

Eddie D. thanked everyone for being here and agreeing to be a part of the Food Service Advisory Committee. Student members are appointed by Student Government which has unfortunately been a slow process this year. We hope to have the student members appointed by SG soon.

- Committee Leadership Positions – Eddie D.
Chairperson (faculty or staff member) and a co-chair (student member). Jessie has served as the chairperson for the past three years and we are grateful for her leadership and the time she has invested.
- Expectations – Eddie D.
The Food Service Advisory Committee (FSAC) is a presidential committee that serves in an advisory role to the Assistant Vice President of Business Services and the Vice President of Business Affairs. The committee makes recommendations regarding food costs, menus, programmatic issues, sustainability, and related matters. Members are expected to bring thoughts and ideas to the committee and serve as the voice of the campus-wide constituency.

Chartwells Higher Education (Florida Fresh Dining) has been our dining partner for just over a year and has a 12-year contract with the university.

Business Services staff and business partners are not committee members and do not have voting privileges.

Students serve a one-year term. Faculty and staff serve three-year terms.

The Business Services leadership team is here for support. They can help answer questions and research and gather information as needed.

- Attendance – Jessie F.

It is important for committee members to attend meetings, share their voice, and represent their areas of campus. If two meetings are missed without excuse, you may be removed from the committee so that we may hear a robust group of voices and opinions.

III. **Review/Approval of Minutes**

The minutes of the April 12, 2023, meeting were approved as submitted by unanimous vote.

IV. **Director of Food and Beverage Services report – Matt Mueller**

Matt gave a quick overview of the dining program.

- Pepsi – beverage and pouring rights
- Canteen – snack vending
- Catering – Palm & Pine Catering (Chartwells); approved catering program (off-campus caterers/restaurants); Palm & Pine is the exclusive caterer at the Eatery at Broward Hall, the Food Hall at Gator Corner, Reitz Union (and adjacent grounds), and Cravings at Racquet Club.
- 42 dining locations across campus including 3 dining halls, 8 coffee shops, 8 markets, and 23 restaurants/cafes.
- Actively bringing local vendors into program.
- Partnerships with Student Life, Field and Ford Pantry and the Office of Sustainability.
- Newest dining hall, Cravings at Racquet Club
- Added Mi Apa, Baba's Pizza, and Halal Shack in the Reitz Union food court.
- Broward will come off-line for renovations beginning in January 2024

Robin S. shared that after Labor Day, we went cashless in dining, bookstore and the GatorONE office. Pepsi and Canteen are still transitioning. For dining, this improves speed of service, administrative efficiencies, and staffing and alleviates general risk and security related to cash handling.

Four cash to card machines were installed across campus. This allows customers to input cash and receive a Visa card to use for their purchases. The Visa card can also be used off campus wherever Visa is accepted. The Harn Museum and Phillips Center are not cashless.

Andrew provided data related to the use of the cash to card machines – 384 cards issued in September and 443 cards in October.

V. **Introduction & Orientation to Campus Dining**

Matt M. stated UF is a voluntary meal plan campus --- meaning students are not required to purchase a meal plan as is a requirement on many other campuses.

- Florida Fresh Dining – Andrew Lipson and Courtland Thomas

Andrew and Courtland provided a brief presentation on Florida Fresh Dining operations since summer 2023.

Highlights include:

- Opening of Halal Shack (all Halal meats) and Baba's Pizza featuring Halal meats
- Opened Side Bar Café at Levin Law partnering with Oceana Coffee

- Opened Cravings Culinary Kitchen – residential meal swipe, kiosk ordering, restaurant-style fast casual
 - Pre-opening work for Beans and Bytes at Malachowsky Hall (DSIT building); Cabo Mexican Grill (Orange & Brew in JWRU); Little Hall – spring 2024 – True Burger and Blenz Smoothies
 - Hiring update: 340 new hires, 260 students and two new retail managers to support growth
 - Upcoming Events include *Thankful* on 11/14 and Catering Showcase 11/29
 - Broward is expected to go off-line for renovations spring 2024 with a temporary location at Norman Field
- Pepsi – Luis Ortega
Pepsi has been the exclusive beverage provider to campus since 2005. Pepsi has strong partnerships with Chartwells, University Athletic Association, and Shands. There are approximately 400 vending machines across campus and 10 dedicated Pepsi staff.

Regularly forecasting to ensure appropriate inventory. Pepsi is a dedicated partner and supports the Field & Fork Pantry, supports move-in week by providing water and Gatorade, and promotes new and current products by hosting sampling events.

- Canteen – Ernie Orobittg
Provides and services approximately 250 snack vending machines across UF and Shands with 3 staff dedicated to Gainesville (primarily UF/Shands). Working on updating machines to ensure they accept the new Gator 1 card. Regularly donates items, nearing their “*use by*” dates, to the Field and Fork Pantry. To date, donated approximately \$4000 worth of product to the pantry.

Partnered with Chartwells to bring Smart Markets to campus to support dining needs, specifically late night. Bringing healthier items to campus. 20 items of the “better for you” products are top sellers.

Dwayne gave a shout out to Florida Fresh Dining. Thankful to have Andrew’s expertise. Team has been great, wonderful partnership. Catering staff is phenomenal!

Solange asked what is the vision for Cabo Mexican Grill? Will there be alcohol service?

Andrew stated Cabo’s brings a Mexican food option to campus which students were wanting. Will include programming space. They may serve beer and wine.

Eddie suggested the committee weigh in on the topic of alcohol service.

Matt stated per policy, the sale, service, consumption, or possession of alcoholic beverages is prohibited on university property during normal business hours, 8am to 5pm, Monday through Friday.

Solange asked if the committee has thought about the over-consumption of energy drinks by students. Jessie stated energy drink consumption continues to rise. Students regularly consume energy drinks when staying up late studying, etc.

Luis added, Celsius recommends no more than two per day.

Dwayne recommended collecting data regarding what students are consuming through surveys.

Matt M. asked if coffee and soft drinks are looked at in the same way? Should be more education.

Kara S. asked if ingredient-based options could be added in the markets for students wanting to prepare their own meals. Andrew recommended Kara reach out to him to discuss further.

VI. “Last 5 Minutes”

Jessie explained the “Last 5 Minutes” is the time during the agenda for everyone to share information with the committee including events, experiences, etc. Jessie asked if anyone had anything to share.

Solange thanked Florida Fresh Dining for the \$25,000 in catering scholarship funds.

Daryl B. informed the group that November 13 – 17 is International Student Week. It is a nationally recognized event. We have approximately 6000 international students on campus.

Sarah B. stated it is important for international students to learn how to manage and incorporate American food into diet.

Jessie said as a dietician she offers 10-minute speed sessions via Zoom to students, faculty, and staff on diet, eating nutritionally, etc. Have many international student clients.

Nick B. mentioned he co-founded an app this past summer regarding food waste.

Andrew mentioned we have a food waste program but always need student input/support.

Jessie concluded by stating if committee members have any particular topics they would like included in the agenda to please let us know. Send to either Matt, Jessie, or Danette. Election for a chairperson at the next meeting. If interested, please reach out if you have questions. You can be nominated by another member or self-nominate.

Eddie stated we were trying to wait for the student appointees which caused us to get a late start this semester. We hope the remaining students are appointed soon. Great questions and discussion today. Thank you.

VII. Adjournment

After no additional questions, comments, or concerns, Jessie adjourned the meeting at 12:59 p.m.

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Next meeting November 28, 2023, 11:30am – 1:00pm, Reitz Union, Room 2355