

**FOOD SERVICE ADVISORY COMMITTEE MEETING
2/20/2024
Reitz Union, Room G310**

MINUTES

Attending:

Daryl Bish
Sarah Brunnig
Eddie Daniels
Solange Douglas
Jessie Furman
Brian Kelley
Lisa House
Riley Brazeau
Dwayne Isaacs
Matthew Mueller
Brandi Renton
Kelly Sharp
Matt Williams
Deon Winchester
Nicholas Blumenthal
Kara Sammetinger

Nirali Patel - guest
Andrew Lipson – CHE
Courtland Thomas – CHE
Syd Watkins – CHE
Maddie Kowalewski - CHE
Paulvos Fuller - Pepsi
Luis Ortega – Pepsi
Ned Vanbuskirk – Pepsi
Ernie Oorbitg – Canteen
Diego Castillo - Canteen
Danette Loyd
Bill McGinn
Jenn Banfield
Hana Prudilova McNeal
Robin Stewart

I. Call to Order

Nick called the meeting to order at 11:55am following lunch provided by Palm & Pine Catering. Nick asked those attending for the first time to introduce themselves.

II. Review/Approval of Minutes

The minutes of the January 17, 2024, meeting were approved as submitted by unanimous vote.

III. Director of Food and Beverage Services report – Matt Mueller

Matt M. provided some brief highlights from his director's report.

- 5,957 meal plans sold for Spring 2024 vs. 4,594 from Spring 2023 and compared to 5,943 meal plans sold from Fall of 2023. That is a 29% increase from last spring and an increase in overall sales from this past fall. Matt stated that is quite a testament of what the dining team does to promote meal plan sales.
- During Chartwell's most recent monthly "Path Forward" Webinar, Robin Stewart with Business Services and Courtland Thomas with Florida Fresh Dining were featured. They spoke on UF's unique meal plan sign-up technology and successful deployment strategies which have led to record meal plan sign-ups and retention.
- Spring semester programs included:
 - Delightful Week – Florida Fresh team encouraged Gators to complete over 2,500 acts of kindness. Other highlights during the week included:
 - Monday – Lunar New Year

- Tuesday – Mardi Gras Luncheon at Gator Corner
- Wednesday – Florida Fresh handed out over 1,000 carnations and “Share a Snack with Someone You Love” goodie bags.
- Thursday – DIY Lemonade Bar at the Plaza of the Americas
- Friday – Card writing station for Shands Children’s Hospital

Matt M. mentioned Palm & Pine Catering hosted the annual Valentine’s Day Dinner in the Arredondo Room on February 14th. It was reservation only.

Matt M. mentioned Cabo Mexican Grill is slated to open after Spring Break in the Union in the old Orange & Brew Space.

In Little Hall, True Burger (burger with a purpose with some proceeds benefiting the Field & Fork Pantry) and Blenz grand opening is scheduled for March 20, 2024.

Matt M. asked if anyone has had the opportunity to dine at Broward at Norman Field. It is a fully operating temporary dining hall location. Has 250 seats and is a 4-minute walk from the residence halls.

IV. Old Business

- **Technology feedback**

Jessie asked the group to provide feedback regarding technology missing from campus.

Darryl mentioned he has a few students who applied to work with Florida Fresh Dining and have received no feedback. Andrew stated he can direct them to him, and he will make sure their applications are reviewed. Also working on a local site to better connect applicants with current opening.

Jessie mentioned she recently attended a conference and saw several delivery robots across campus. Heard comments on how students didn’t like them.

Robin mentioned she is attending an upcoming Transact conference where she was asked to be part of a panel on how to bring new technology to campuses.

Matt M. mentioned we are also looking at cashier-less convenience stores.

- **Alcohol sales on campus: Cabo Mexican Grill**

Matt stated traditionally beer and wine has been sold in the Orange & Brew space. We are in the exploratory stage. Do we want to make it an option in Cabo?

Dwayne responded the Board of Managers is looking into what it looks like in 2024. Does it make sense? How do we fill the need? What kind of engagement opportunities do we have?

Jessie stated we would wait for the feedback from Dwayne.

V. New Business

- **Plant Forward Programming**

Jessie mentioned that Deon had started the conversation during the last meeting. Plant forward (includes roots, stems, leaves, etc.) is the same as plant based. Focusing on plant-based foods does not exclude meat products. Vegan and vegetarian dietary patterns are more restrictive than plant-forward eating is defined. Plant forward eating is primarily associated with health choices, sustainability, and

moral perspectives. Federal dietary guidelines for Americans, drives nutrition and academics of eating choices.

- *SG Resolution*
Matt M. mentioned student government passed a non-binding resolution approximately a month ago requesting Business Services and our dining program to investigate having a vegan only location in the union. It is important to look at what is already offered in our dining program.
- *Florida Fresh Dining*
Maddie Kowalewski, Sustainability Manager and Syd Watkins, Registered Dietician, both with Florida Fresh Dining, gave a brief presentation on Plant-Forward dining initiatives. They provided information on Plant-Forward educational tabling sessions as well as the sustainability impact, upcoming sustainability events, and Earth Week Lunch & Learn (copy of presentation attached).

February 26th through March 8th is the Plant-Forward Takeover in the Arredondo Café. The daily menu will be 100% plant based. Florida Fresh Dining will conduct surveys to gain feedback from patrons during these two weeks.

Dwayne mentioned the Reitz is also planning on surveying those who visit the Arredondo during the plant-forward takeover. Would like to see Florida Fresh Dining's survey and potentially partner with them.

Matt W. stated he is excited to see this and the SG resolution and how this will impact campus.

Lisa understands why the Arredondo was chosen, however, is concerned about it not appealing to the faculty population.

Andrew stated there is more flexibility in the Arredondo to pilot the Plant-Forward Takeover and conduct the surveys.

Matt M. stated students will know where to find these options. Matt is working with Florida Fresh Dining on how to integrate into the dining program as a whole.

Matt W. suggested making recipes available to students to learn how to cook plant-forward meals.

Deon commented that providing recipes is a great idea. One concern regarding more plant-forward options on campus is cross contamination. With plant-forward, is there an increased opportunity to source from more local vendors and does it extend past plant-forward?

Deon stated he sees this as an opportunity to be best in class.

Matt M. posed the question of what is local? It is local farms, purchasing, restaurants, etc. How do we have year over year improvement? We will continue to work with our partners.

Jessie asked for student perspective.

Kara has heard a lot from students regarding plant-forward options. Students are looking for alternative proteins. Many go to the Krishna lunch for those.

Nirali stated as a vegetarian she is looking forward to the plant-forward event at Arredondo. She also stated that she has noticed in the past year an increased positive change in the number of plant-based options available to students, as opposed to the prior dining company, and she is looking forward to seeing what else Florida Fresh has to offer for students looking for plant-based options.

Nick stated this is a great opportunity for students and the marketing push is great. Providing students with recipes gives more opportunities for students to try it.

Solange stated the biggest drivers for food choice for students are convenience and being healthy. Perhaps providing healthier options, including plant-forward, in the POD Markets would be a possibility.

Diego Castillo with Canteen, speaking to the convenience piece, would like to partner with Florida Fresh Dining. Food and flavor are very personal. Is it good? Do I like it? Asked if flavor profiling data is going to be part of the survey.

Syd said it would be.

VI. “Last 5 Minutes”

Matt W. asked if meal plans are being marketed to faculty and staff. Andrew stated not directly. But anyone can follow us on Instagram to get updates on offerings, upcoming events, etc., or visit the Florida Fresh Dining website.

Courtland mentioned March is National Nutrition Month and Beyond the Table is the theme. You can find all upcoming events here: [Dine On Campus at University of Florida || Events](#)

VII. Adjournment

After no additional questions, comments, or concerns, Jessie adjourned the meeting at 12:58 p.m.

~ ~ ~ ~ ~

Next meeting March 20, 2024, 11:30am – 1:00pm, Reitz Union, Room 2355

Florida Fresh

— DINING —

AT THE UNIVERSITY OF FLORIDA

PLANT-FORWARD

Maddie Kowalewski & Syd Watkins

FEBRUARY 20, 2024

11:30 AM

Agenda

PLANT-FORWARD

- You Spoke, We Listened!
- Educational Tabling Sessions

SUSTAINABLE IMPACT

- Climate Impact
- Upcoming Sustainability Events
- Earth Week Lunch & Learn

You Spoke...

Special Dietary Needs

- Prefer the wide range of vegan offerings available from off campus venues

Vegetarian/vegan protein variety and avoiding gluten offerings are lacking, so prefer to go off campus to Just Salads, Bolay, Fresh Kitchen. Do not like the 45 min wait period between swipes

Looking for healthier cooking methods; less oil and fried items. More variety when it comes to protein; looking for fish, culturally sensitive (fish for lent, halal, Ramadan accommodations, too much pork and red meat), want diverse vegan protein other than black beans and tofu (seitan, chickpeas, lentils, etc). **GATOR:** Preferred over Broward. All

My daughter had trouble with vegan options. They always ran out and wouldn't make more. She got sick of salads, and pasta sauces always contained meat.

She wasn't getting the nutrients she needed and lost 15 pounds.

We called dining several times with no response .

No suggestions. I am sorry your daughter is going through this. Maybe you'll have better luck with notifying dining.

Hi Gator parents.

Do any of you have vegetarians at UF?

My daughter is having a difficult time with this meal plan.

Any suggestions please?

One week she had a slice of pizza 3 times.

This is ridiculous that the vegan/vegetarian community isn't being taken into consideration.

Krishna is my daughter's meal plan as well. Let your kiddos know if they bring an extra container that they will give them Krishna to go as well so my daughter winds up eating a plate for lunch and then sometimes brings home a container for dinner.

• Vegan

- Desire for more Protein variety
 - Only see tofu and black beaks; would love to have seitan, chickpeas, lentils, etc
- Please bring back the made to order POAW Chicken
- Feels like often the only choices are French fries and salad bar
- Staff is not well trained to know what is vegan or how to direct me to the options available to me
- Bring back the Beyond Orange Chicken at Panda

...We
Listened!



PLANT-FORWARD TAKEOVER
FEBRUARY 26TH - MARCH 8TH
11AM-2PM | ARREDONDO CAFE
MEAL SWIPE OR \$10.40 IN FLEX, DECLINING BALANCE OR CREDIT/DEBIT

Daily Menu will be 100% Plant Based
1 vegetarian entrée, 1 vegan entrée
2 vegan vegetable sides
1 vegan starch
1 vegan or vegetarian soup
Full salad bar with plant-based proteins
1 vegan or vegetarian dessert

YOU SPOKE
we **LISTENED**

ACCORDING TO THE FALL 2023 DINING SURVEY
14% OF THE UF COMMUNITY
REQUESTED MORE PLANT-BASED
OPTIONS ON CAMPUS

FLORIDAFRESHDINING.COM   FLORIDAFRESH.DINING  FLFRESH.DINE  352-618-3859

Now Let's

- In conjunction with the National Nutrition Month theme of “Beyond the Table,” we want to use this takeover as an opportunity to educate the UF community about plant-forward living.

Educate!

 - February 26th : Plant Forward 101 - Key Concepts
 - February 29th: Benefits of a Plant-Based Diet
 - March 6th: Building a Colorful Plate

Climate Imp



Eating Low Carbon involves making dietary choices that prioritize both personal health and environmental sustainability by selecting foods with a minimal carbon footprint

Plant-based Foods – such as fruits and vegetables, whole grains, beans, peas, nuts, and lentils – generally use less energy, land, and water, and have lower greenhouse gas intensities than animal-based foods.

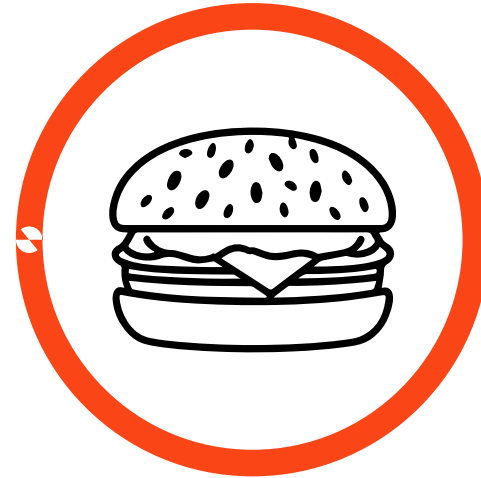
Animal-based Foods tend to require more resources (land, water, feed) and have higher greenhouse gas intensities than plant based foods

Source:

<https://www.earthday.org/actions/plant>

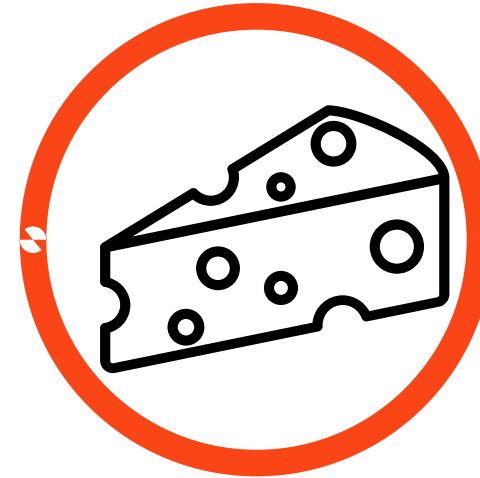
-based -once -per -week/

In One Year...



EATING ONE
LESS BURGER A
WEEK

EQUAL TO DRIVING
YOUR CAR 320
MILES LESS



FAMILY SKIPS
MEAT & CHEESE
ONCE WEEKLY

EQUAL TO NOT
DRIVING FOR
FIVE WEEKS



SWITCHING FROM
DAIRY MILK TO AN
ALT BEVERAGE

GREENHOUSE
GASES REDUCED
BY TWO-THIRDS

Florida Fresh
— DINING —
AT THE UNIVERSITY OF FLORIDA

Sustainability Event

February/March 2024

WED, FEB 21

- How Good Station Takeover, Broward, 11am-1pm

TUES, FEB 27

- Local Produce Feature, Broward, 11am-1pm

MON, MAR 3

- Women's History Lunch & Learn, Arredondo Cafe

WED, MAR 5

- Weigh Your Waste, Broward, 11am-2pm

Florida Fresh

— DINING —

AT THE UNIVERSITY OF FLORIDA

