

FOOD SERVICE ADVISORY COMMITTEE MEETING
12/04/2024
Reitz Union, Room 2355
MINUTES

Attending:

Daryl Bish
Riley Brazeau
Sarah Brunnig
Solange Douglas
Tara Hollow
Tina Horvath
Lisa House
Dwayne Isaacs
Matthew Mueller
Matthew Williams

Chad Roth
Aneesh Chatrathi
Patrick Halloran
Keerthana Madhu
Brian Dagnall w/Florida Fresh Dining
Danette Loyd
Jenn Banfield
Hana Prudilova McNeal
Robin Stewart

I. Call to Order

Aneesh Chatrathi called the meeting to order at 12:00 p.m. following lunch provided by Palm & Pine Catering. Aneesh asked those attending for the first time to give a brief introduction.

II. Review/Approval of Minutes

The minutes of the November 6, 2024, meeting were approved as submitted by unanimous vote.

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

Matt provided a summary of his director's report including:

- Refresh of HSC Starbucks is complete.
- Big Island Bowls set to reopen in their former HSC location in January
- Should receive the results of the Chartwells and Florida Fresh Dining annual fall survey in early Spring 2025.
- Late Night Breakfast at the Eatery at Broward Hall is tomorrow, December 5th, 9pm – 11pm. This year's theme is Gator Express. Vendors in attendance will include Pepsi, Tyson, and Pop Tarts.
- Pepsi is introducing new Slushed machines to select market locations.
- With Canteen's award of the snack vending contract with UF, Canteen/Compass Group is donating \$50,000 to the Field and Fork Pantry.

Lisa asked about the cost of items in vending at Fifield being more expensive than the rest of campus. Hana mentioned we would conduct a price check and relay our findings to her.

Aneesh mentioned he liked the Starbucks kiosk and ability to mobile order at the HSC location. Matt M. commented more locations are looking to add mobile ordering.

IV. Old Business

- Retail update, Turlington concepts discussion

Robin S. stated we wanted to give the committee an overview of what changes are coming to the dining program.

Cravings is not being as fully utilized as it could be. Want to maximize the space to ensure it is producing the way it should be. Currently looking at different options.

Sweet Berries not renewing their contract is new. Looking at different options for the space.

Starbucks HUB location is confirmed to be changing to Peete's Coffee and Upper Crust with a timeline of Summer 2025.

Reitz Union changes for Summer 2025 include Burger 352 being replaced by Sonic and Shake Smart being relocated to the Taste of Gainesville location in the food court area.

Ortho is adding a coffee concept and will be on a management fee model which means Ortho will cover the difference in operating costs if they do not meet sales expectations. They are willing to invest to have a dining option for faculty, staff, patients and visitors.

Matt M. mentioned Turlington currently offers AFC Sushi and Firehouse subs. Concepts currently being considered include Asian/International Food Hall, Kosher Style Deli, or a Botrista. When talking about possible concepts, what is missing on campus? Is it a unique concept?

Brian D. mentioned Turlington is a high traffic area. Need to think about speed of service, value, and quality. Is there innovation and is it sustainable. We don't want to be changing concepts on a yearly basis.

Brian and Matt both welcome input and stated Indian, Asian, and Mexican are the top three concepts students prefer.

Keerthana M. suggested adding a Panera Bread or a part Subway, part Market with extended hours.

Lisa H. suggested a sandwich/soup concept for Newell and a Grab & Go concept for Turlington. Keerthana M. also liked the Grab & Go concept for Turlington similar to the one at Graham.

Tara H. suggested a pizza by the slice concept while Matt M. asked about a dessert only option.

Keerthana M. said she believes students would like a dessert only option as many students regularly walk to Krispy Kreme. Solange D. suggested including international treats as well.

Other suggestions included a quick taco concept and a noodle concept.

Robin S. mentioned we are also looking into food lockers. Location needs to be quick in/out. Food would be made and delivered from a ghost kitchen.

Robin S. asked the committee to bring two or three concepts for further group discussion to the next meeting.

- Residential dining vouchers

Matt mentioned the implementation of the dining vouchers program for committee members. Each member will be provided with a card pre-loaded with \$15 for use as part of this program. Do not dispose of the card, as Hana will reload the card each month. Following is the schedule for use:

- Dec/Jan: Markets
- Jan/Feb: Residential dining locations
- Feb/March: Cravings
- March/April: Any on-campus coffee shop

Feel free to use for yourself or bring a guest. The card will cover up to \$15, anything over that amount the committee member is responsible for. In exchange, for the \$15 we ask that you complete a short 5 to 6 question survey.

Jenn B. mentioned that it will be a Qualtrics survey that can easily be taken from your phone. To complete the survey, you will need to know the date and time of your visit and location.

Robin clarified that this program is for appointed members only and Matt and Hana can assist with any problems with the cards. Please use before the next meeting.

V. New Business

- Beverage ITN

Robin mentioned the beverage ITN proposal deadline was extended by a month to January 6, 2025.

- Pantry support from business partners

Matt M. stated it is important to understand what support our Business Partners provide to the pantry and gave a summary of what each provides:

Florida Fresh Dining Funding:

- \$10,000 in food items for Pantry use
- \$20,000 worth of residential dining vouchers and meal plan scholarships
- Use determined annually with collaboration from Student Life
- 1% of True Burger sales donated to the Pantry

On-Going Support:

- Meal voucher donation: 250 – 500 for the past two years for use in residential dining locations.
- Market Recovery: Near end-of-date items donations – Over 350 lbs. to date
- Dining Hall Recovery: Previous work with student-led Food Recovery Network
- Event Donations: Extra samples donated to the Pantry
- Inventory purchase partnership

Pepsi and Canteen Support

- Pepsi
 - End-of date and surplus product donations
 - Previous \$25,000 grant award
 - Previous \$25,000 partnership with Winn-Dixie stores

- Canteen
 - Award of contract \$50,000 donation
 - Additional \$50,000 donation upon contract extension
 - End-of-date and surplus product donations

- Mobile Food Vendors discussion

Matt M. mentioned there are limited areas to support mobile vendors on campus. The past program limited mobile vendors to specific areas including Norman Hall, Orthopedics, Vet Med and UF Health Shands (Harrell Medical Building loop). This program was designed to solve “food deserts”.

Brian D. introduced a new strategy for the program that will help relieve pressure in high traffic areas. This included Plaza of the Americas, the Reitz Union, etc. The new strategy will provide new/unique offerings in different areas of campus. Part of this strategy would include mobile pre-ordering only. A problem encountered in the past included small business owners cancelling last minute.

Matt M. asked the committee to bring your thoughts to the next meeting including what vendors you would like to see.

VI. “Last 5 Minutes”

Aneesh C. asked if anyone had anything additional to share with the group before adjourning.

Dwayne I. suggested adding an all-day breakfast concept.

Robin S. shared that Cravings offers a breakfast burrito all-day.

Aneesh C. asked if our national brands could provide more breakfast items.

VII. Adjournment

After no additional questions, comments, or concerns, Aneesh C. adjourned the meeting at 12:57 p.m.

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Next meeting January 29, 2025, 11:30am – 1:00pm, Reitz Union, Room G320