Food Services Advisory Meeting  
March 12, 2008

MINUTES

Members Present: Nancy Correa-Matos (chair), Sally Weerts, Joao Bicalho, Mark Smith, Sandy Bernreuter, Kathy Weglicki, Paul Schreier, Rama Rao

Members Absent: Betsy Nies, Dorothea Kent, Chelsi Henry, Lisa Potoka, Hyunsun Choi, Paul Mason

Others Present: Dave Jordan (Chartwells), Korey Konopasek (Chartwells), Vince Smyth (Auxiliary Services)

The meeting was called to order at 12:30 pm.

Minutes
The minutes from the 2/11/08 meeting were approved as recorded.

Report – Vince Smyth

• Boathouse Grill - There has been serious discussion regarding closing the Boathouse earlier than planned (possibly in May, 2008) to take it down. Fewer patrons have been going since the construction of the Student Union started. Other factors include the opening of Starbucks and more students eating on the green. Dave Jordan reported that the restaurant currently serves approximately 258 customers on a busy day, which is about half of the volume from last year. Revenue has dropped from approximately $5000 to $1600 daily. It is more difficult and time consuming to deliver supplies to the restaurant through the construction site. The landscaping and the amphitheatre for the Student Union can not be completed until the Boathouse building is taken down. In an effort to offset the closing, Dave Jordan shared a few solutions;
  o Increasing the hours at Sbarro and Outtakes
  o Replacing the hot dog cart (Hero Concessions is being considered as a new vendor.)
  o Adding a third register at Outtakes
  o Adding sandwiches again at Starbucks

If it were to close early, sandwich prep would be moved from the Boathouse to the Dining Hall. Dave Jordan added that should it not close early, he recommends changing the retail operation to a “pay to go” establishment with an area for seating, similar to the previous operation. It was noted that, if it is closed, any students currently working in the Boathouse would have the opportunity to work elsewhere on campus. Interest was expressed in holding a farewell party. Korey Konopasek shared that a Faculty/Staff Appreciation Day and a Student Appreciation Day may be planned. Council members were generally in agreement that given all the issues, closing the Boathouse early (i.e. before the Student Union opens) makes sense.
• Food Station near Building 2 - Dave Jordan noted that Chick Fil A should be returning to campus. The question was asked if a permanent station for vendors to use would be possible in this area. This has been investigated before and for several reasons, it was decided not to go ahead with this plan:
 ➢ This would take sales away from the Student Union
 ➢ Health regulations
 ➢ Any station must be mobile, taken off site each night to be cleaned with hot and cold water.

Operational Issues – Dave Jordan
Korey Konopasek shared the details of Project Clean Plate, currently underway at the Dining Hall. This is a 5 week project aimed at creating awareness of the amount of food that wasted each day. Food waste is separated from the rest of the waste after each meal period and weighed. The results are displayed daily. Currently, the average weight of food waste is between 130 and 160 pounds each day. The waste has reduced about 18% to date. When each of the following goals is reached, students will be entered into a raffle and the Second Harvest Food Bank will receive these donations from Chartwell’s:

<table>
<thead>
<tr>
<th>Goal</th>
<th>Reduction</th>
<th>Donations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goal 1</td>
<td>20% reduction</td>
<td>student raffle for a DVD player&lt;br&gt;Food Bank donation -- 300 lbs. flour</td>
</tr>
<tr>
<td>Goal 2</td>
<td>40% reduction</td>
<td>student raffle for an I-Pod shuffle&lt;br&gt;Food Bank donation - 135 dozen eggs</td>
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<tr>
<td>Goal 3</td>
<td>60% reduction</td>
<td>student raffle for a mountain bike&lt;br&gt;Food Bank donation - 60 loaves of bread</td>
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<tr>
<td>Goal 4</td>
<td>80% reduction</td>
<td>student raffle for Video I-Pod&lt;br&gt;Food Bank donation -- 60 very large cans of food</td>
</tr>
<tr>
<td>Goal 5</td>
<td>100% reduction</td>
<td>student raffle for Nintendo Wii&lt;br&gt;Food Bank donation – pasta dinner for 320 people</td>
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</tbody>
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Discussion included ways to educate diners to take only food they know they can eat. Possibilities included smaller trays in the Dining Hall, posters at the serving stations, and allowing only one entrée on a tray at a time. Some commented that the wide variety of foods available may contribute to waste. Sally Weerts asked if we could look into the policies of other schools in an effort to curb the waste. She cautioned that we should not be encouraging people to not eat. Nutrition information would be helpful but students should not be made to feel they can’t eat what they want to eat.

Chartwell’s noted that the waste generated in the Dining Hall is not as high as other schools and was encouraged by even the reduction in just 3 weeks.

Spring surveys have been completed and the results should be back in April. Participation was a little low but posters were put up to show how Chartwell’s acted upon last year’s results. Dave Jordan shared that more comments on healthy eating were received on this survey and Chartwells is working on a new menu.
Rama Rao shared a few concerns regarding vegetarian meals on campus:

- The soups at Outtakes are not always labeled as to whether they contain non-vegetarian components. Korey Konopasek stated that there are only 2 soups served at this time that are truly vegetarian – Vegetarian Chili and Curried Rice and Lentil – and they should be labeled. One of the Chartwell’s goals is to label all vegetarian, vegan and steamed items.
- The pasta salad in the Dining Hall should be labeled when it contains meat. Dave Jordan felt that if there was a pasta salad with meat in it, another pasta salad without meat could also be provided since the salad is made on the premises.
- Is there a way to utilize both sides of the salad bar in the Dining Hall? Currently, people need to lean over almost into the food on one side in order to access the food on the other side. One thought was to take the tray rail down which would make access easier. It was also shared that longer tongs are being utilized. Dave Jordan agreed that it is awkward and Chartwells will continue to work on a solution.
- Could the salad dressings be labelled as to nutritional information?

**Other Items**
Joao Bicalho applauded Chartwell’s for doing an awesome job receiving and acting upon input from the students. Would it be possible to also get some feedback from the students regarding the Chartwell’s employees on campus?

Nancy Correa-Matos thanked the council for all of their hard work and participation on this year’s council. Sally Weerts will be the new chair when the meetings resume in the fall.

The meeting was adjourned at 1:15 pm.