Food Service Advisory Council Meeting  
October 3, 2007  
9:00 a.m.  
A&F Conference

MINUTES

Members Present: Nancy Correa-Matos (Chair), Kathy Corbin Weglick, Paul Mason, Betsy Nies, Sally Weerts, Hyunsun Choi, Rama Rao, Sandy Bernreuter, Dorothea Kent, Mark Smith, Lisa Potoka, Chelsi Henry, Joao Bicalho.

Members Absent: Paul Schreier.

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

The meeting was called to order at 9:00 a.m.

1. Minutes
   The minutes from the 3/26/07 meeting were approved as recorded. Approval of minutes moved by Sally Weerts, seconded by Paul Mason.

2. Review Bylaws
   Some suggestions made such as adding more than the fixed 5 positions for faculty on the council as the number of faculty have increased since 2005. After discussion, Council decided the current Bylaws are fine as is.

3. Vice Chair Nominations
   Typically the Vice Chair becomes the Chair the next year. Sally Weerts stated she would be willing to let her name stand for this two year commitment. Chelsi Henry asked if students can be the Vice Chair even though they typically serve only one year. There is nothing in the Bylaws to prevent this so Chelsi volunteered as she felt she will return to the Council next year. These names were written down and will be given to the President for decision.

4. Report-Vince Smyth
   Dish room at the Osprey Café- Work is complete; an addition was added to include a proper dish return machine.
   UNF Boathouse Grille- Chartwells now runs the UNF Boathouse Grille, Wackadoos is no longer on campus.
   Student Union: A question was raised as to what all the venues would be. The names were given, Bamboo Asian, Salsaritas, Quiznos Subs and Coyote Jack’s Grill. It will include a convenience store similar to Outtakes and a restaurant on the 2nd floor.
   Fountains (new housing): There will likely be a new convenience store in the new one thousand bed residence to include a grill and fryer.
   UNF Hall Bistro: The UNF Bistro opened in May.
General: Mark Smith asked whether or not the Osprey Café would be larger with the new dormitory addition. Vince Smyth replied that the new dorms most likely will have at least one kitchen on every floor and that the dining hall most likely will be the next project whether business grows or not through meal plans. A question was raised as to when we got rid of the required meal plan for freshmen because many students would prefer if they had a meal plan for it to be attached to tuition and currently it is not. Many agreed that it be built into tuition for those students wanting the meal plans. Dave Jordan states that many schools in Florida require the meal plan for freshmen living on campus. Chelsi Henry feels it may be an issue of money. Joao Bicalho suggests that Chartwells offer more variety of meal plans so that students who may not be able to afford the average plan can buy a smaller one, thus giving students more options. Dave Jordan says there are already a variety of meal plans for commuters and residents to choose from. Dave Jordan says that most of the students on meal plans are freshmen, out of the 1,084 sold this year 700 were to freshmen.

5. Food Preparation Class
Sally Weerts states that the number of majors in this field have doubled since being introduced, enough to add a second section of the food preparations course. Roughly 27 students are participating with facilities and are very pleased to be able to use Sbarro’s location this year. Dave Jordan says there are many other opportunities such as Sub Generation if they are interested.

6. Operational Issues-Dave Jordan
There have been several promotions and job changes; Korey Konopasek has been promoted to the Director of Operations position. The new dine on campus webpage is now up and running.

Starbucks: Now uses 2% milk, no hydrogenated oils, yogurt instead of butter/margarine, company wide although they are not advertising this. They are also trans fat free in all of their muffins. Operation hours have been extended, Monday through Thursday they are open from 7:30 a.m. until midnight, they are also open Friday 7:30 a.m.-5:00 p.m. and Sundays 3:00 p.m. - 9:00 p.m. A suggestion was made that Starbucks sell gift cards but at this time the cost is too great. Another suggestion was made that Osprey cards be made available as gift cards for this purpose.

Outtakes: Now serves Dippin Dots.

Sbarro: Now serves breakfast Stromboli from 10:30 a.m. to 11:00 a.m. they also have a new manager in place.

Freshens: Recently expanded their sushi selection.

Sub Generation: Cross campus advertising of weekly sandwiches, for a limited time only.

Osprey Café: There is a new manager, new chef and a new assistant manager. The Action Station is now in place serving a daily hot prepared-
as-you-wait meal. There is a new soft serve ice cream machine in place. The new dish room and tray drop station are in place and working proficiently. The grille station now has hot burger toppings and daily sandwich specials. There is a new menu on the Entrée station with more balanced choices. An all new special events that started with a Vegas Night is in place. There is also a new more accessible soup station. There was a suggestion to move the salad bar as they feel it is too close to the action spot but Dave Jordan said the only available space is near restrooms and that would not work. He recommends members come and see the facilities then suggest where to move it to.  

UNF Hall Bistro: There were some complaints on the time the cooking took and the cleanliness. Dave Jordan said they were looking into adding some fast pick up items for those in a hurry and informs the council of new hours. The previous hours were Monday through Friday 8:00 a.m. - 2:00 p.m. they will now close from 10:00 a.m. - 11:00 a.m. to give the employee’s time to clean up between breakfast and lunch and to also provide a break. A new cashier is now being given additional service training. Starbucks “We Proudly Brew” drip coffee program in effect.  
The UNF Boathouse Grille: Many changes being made, with a new manager and a new chef manager in place. A promotions calendar advertising events is in place for Osprey Productions and Greek Life. They have Monday Night Football and a new to-go “lunch express” menu. They are in the process of developing a value priced all day sandwich/fry special in the $5.00-$6.00 range. They also have the Starbucks “We Proudly Brew” coffee program, and are now serving beer.

7. Fall Surveys  
There has been a change in the way the surveys are conducted for Food Services on campus. There used to be one survey for all venues on campus, there is now two, one for retail and one for those on the board plans. The results will be more accurate and the questions are more specific and applicable to the venue those students are using. The results should be available at the end of November or early December. The survey in the spring will be compared to the survey in the fall.

8. Future Meetings  
The next Food Services Advisory Council Meeting will be held in the Talon Room in building 14 on November 7th, 2007 at 9:00 a.m.

The meeting was adjourned at 10:15 a.m.  
Recorded by: Amy Rehrer