

Food Service Advisory Committee

Minutes of Meeting

Date: Thursday, October 31, 2019 Room: Davis Building, DV3214

Attendees: V. Jezierski, S. Fazilat, L. Bailey, A. De Vito, S. Coccagna, B. Slomka, L. Barber,

A. Abdullah, H. bin Waheed, S. Talwar, S. Malhotra

Regrets: S. Senese, A. Carter Absent: A. Abdeldayem

1. BUSINESS ARISING

New Food Service Initiatives

- A. De Vito reviewed the new food service initiatives that have been put in place since the previous Committee meeting
 - o The new Starbucks in Deerfield Hall, which was an actionable item that was implemented based on feedback from this Committee
 - A. De Vito mentioned that the coffee outlet in the North Side Bistro is still attracting business, but a decision on what to do with that space will occur at some point in the future
 - o Tea Bar closed in Colman Commons
 - A. De Vito mentioned that the outlet will likely be transformed into more storage, but the seating area will remain
 - o A new Theos vending machine opened in the RAWC, and the Healthmart machine moved to the top of the RAWC stairs
 - o The New Food Court opened
 - Cold air flowing directly onto the cashiers was reported by the Committee as an issue
 - V. Jezierski confirmed that this issue has been addressed
 - The prices are a little steep, but the Food Court is a huge upgrade to the TFC
 - The Committee felt that Bespoke prices specifically were expensive when adding options
 - V. Jezierski confirmed that the prices for add-ons were reduced, and the maximum price for a fully-loaded order was around \$14
 - S. Malholtra stated that one side of the fountain beverage machine between Thai Express and Harvey's was not working, causing line-ups to get fountain beverages
 - V. Jezierski committed to addressing the issue immediately after the Meeting

- A. De Vito reviewed the feedback on the New Food Court from the Resident Student Dining Committee meeting
 - Pizza Pizza taste and quality was different and inferior than offcampus Pizza Pizza
 - A. De Vito confirmed that the pizza dough recipe recently changed, which may be the reason for the change in taste, but confirmed that H&RS will still reach out for a brand audit
 - V. Jezierski stated that the VP of Pizza Pizza recently visited the Pizza Pizza outlet in the Food Court unannounced and was very complimentary to how the product looked – the VP engaged with students to discuss the new dough recipe and the new Hawaiian pizza recipe
 - Harvey's quality also did not match off-campus Harvey's
 - o A. De Vito reconfirmed that H&RS will also request a brand audit for the Harvey's outlet in the Food Court
 - Transactional issues, such as Basic items being charged to Flex, should best be addressed immediately with the Manager/Supervisor on site
- o A. De Vito also brought up some other topics brought forward from the Resident Student Dining Committee
 - H&RS is looking into a grocery delivery service that can be accessed using meal plan funds to be soft-launched in January
 - Meal plan rates for next year would be impacted by the significant increase in average cheque that occurred this year over last year
 - A. De Vito clarified that the formula for calculating the lowest tax exempt meal plan was 10 meals per week x average cheque x the number of weeks in the school year, and, with the average cheque increase will come a large than usual increase to the Plan B meal plans, but this increase will be offset by a nominal increase to the Plan A meal plans
 - A. De Vito stated that the specific numbers will be addressed at the next meeting when the budget was reviewed in greater detail
- A. De Vito briefly reviewed the progress on the current phase of the Davis Building Reconstruction Project, which included expanded seating areas beside the new Food Court and the Tim Hortons (to be completed early in the new year) as well as a new food service outlet in the old TFC space (to be completed later in the new year)
 - O V. Jezierski reiterated that, once the construction was complete, the seat count in the Davis Building would be around 900, representing a significant increase over the previous seat count of less than 500 in the previous TFC/Meeting Room space
 - V. Jezierski confirmed that interior seating with be divided into nooks and crannies to better allow for more private study and conversation space, and also confirmed that the new space will have about 40 exterior seats
 - o S. Malholtra asked if there would be more charging stations when the new seating areas are complete
 - V. Jezierski stated that the new areas will more seating against fixed walls than the current seating space, which will allow for more charging cable connection points – floor connections and fixed connections to moveable furniture pose challenges for housekeeping when trying to clean and maintain the space

Fair Trade Silver Update

- A. De Vito reminded the Committee that UTM has to reapply every year for its Fair Trade Campus Designation and, on the application put forth this past summer, there were only 3 outstanding items required for UTM to achieve its Fair Trade Silver status
 - o Fair Trade chocolate bar availability in the UTM Bookstore
 - UTM included in its application that the requirement to have at least 3 Fair
 Trade-certified chocolate bars available for sale at all times will be included
 in the next lease between UTM and UTP (Bookstore operators) UTM/UTP
 are currently in the process of negotiating its lease which is currently expired
 - o Information about Fair Trade on UTMSU website
 - UTMSU has a webpage dedicated to Fair Trade on its website
 - o Consistent availability of Fair Trade-certified vegetable or fruit on campus
 - A. De Vito explained that the most common Fair Trade-certified fruit or vegetable available is the banana, but Fair Trade-certified bananas are not always in stock, which is an issue for Fair Trade Canada to rectify
 - UTM has been committed offering Fair Trade bananas when available from suppliers ever since the campus earned its Fair Trade designation in 2016, and UTM included this claim as part of its application
 - A. De Vito confirmed that Fair Trade Canada will be reviewing our application including the above addenda over the next few days to confirm whether or not UTM qualifies for Fair Trade Silver status if UTM earns Fair Trade Silver status, UTM would be the first university campus in Canada to do so

2. BUSINESS ARISING

Plant-Based Foods

- A. De Vito provided a summary of the presentation that was made at the Forward Food Plant-Based Food Summit that took place at Sir Sanford Fleming College on October 25th
 - o A. De Vito showed a <u>short video</u> on how a focus on plant-based foods as a positive impact on health and climate change as well as resource utilization
 - A. De Vito identified that a plant-based food strategy should be part of UTM's sustainability framework, and that universities should not only be leading the change but educating their communities about the change
 - A. De Vito also stated that, in order to encourage people to make plant-based alternatives part of their lives, the stigma attached to how vegan items are presented on menus has to change
 - Veganism should not be treated as an allergy
 - Although the health benefits may not be evident, meat alternatives provide gateway foods to allow people to transition from meal-based to plant-based diets
 - Promoting vegan options on menus are traditionally done through either a separate vegan menu or using a symbol to highlight vegan items on the main menu – switching to highlighting the meat options by using symbols or having environmental-impact statistics beside each menu item could change people's perceptions and encourage more people to try vegan options
 - The best way to encourage trial of menu items is to use pictures (30% increase in revenue)

- The Committee had a brief follow-up discussion on launching a plant-based food program at UTM
- A. De Vito confirmed that UTM will be putting together a comprehensive plant-based program with discussions around initiatives and implementations to be had at future Committee meetings

Hospitality Services Budget - Preliminary

- A. De Vito provided an overview of the elements of the Hospitality Services budget as well as some of the current and future considerations that will impact the budget
 - o A. De Vito reviewed some of the key issues that will impact the budget
 - Pending expiry of the food service contract and increasing industry labour rates, which will likely negatively impact commission rates in the next food service contract
 - Lack of availability of bookable space on campus and in residence for external uses, requiring a change of strategy for Conference Services
 - Future construction in Spigel, of the new ACT building, and of a new Residence
 - o A. De Vito reiterated that the increase in average cheque was likely due to having more food options, mostly due to the addition of the Food Court
 - o Specific numbers will be presented at the next Committee Meeting once the budgets have been finalized

Food Services Contract

- A. De Vito reminded the Committee that the current contract with Chartwells expires on May 31, 2020, but it does contain options for up to 3 one-year extensions
 - O V. Jezierski identified the fact that the Food Court being delayed for over 1 year and only being open for 2 months would justify a decision to sign a one-year extension with Chartwells so that a full-year of sales information including Food Court operations could be presented to prospective bidders to give them a more accurate sense of UTM food service operations
 - V. Jezierski confirmed that, if an extension was granted, it would only be for one year
 - A. Abdullah mentioned that UTMSU had a lot of concerns about the current contract and would like a chance to bring these concerns forward prior to UTM deciding on an extension
 - V. Jezierski promised that a presentation of the UTMSU's concerns will be included in the agenda for the next meeting and that the UTMSU will be given 15 minutes at the next meeting to complete this presentation

NEXT MEETING: End of November 2019