



Resident Student Dining Committee
Meeting Notes

Date: October 23, 2025 – 11:00am
Location: DV 3129

Attendees:
UTM Andrea D., Megan E., Kristen L.
Students Zanab K., Grace A., Vera A., Timi A., Abigail E.

1. Administrative

- A. Introduction and Review of Committee
- Andrea D. provided an overview of the Committee

2. New Business

A. Food Service Updates

- Megan E. provided food service updates that were put in place over the summer
- The Students commented that there were very few gluten-free and dairy-free options at Colman Commons, particularly after hours and on weekends
- The Students also felt that the variety of late-night offerings at Colman Commons, particularly after 10pm, was not sufficient
 - Megan E. reminded the Committee that the Bodega program has such offerings and will ask Dana to increase the supply of those items
- When asked about upper-year students using non-meal plan funds to purchase food from food delivery apps, the Students mentioned that they could purchase foods that culturally aligned with their eating habits and preferences – something that they could not find on campus
 - Andrea D. explained the challenges the campus has been facing in integrating the its commerce management system with a delivery app
 - Andrea D. also mentioned that the campus has being trying to avoid partnering with off-campus partners who use a delivery app as their delivery service in order to keep prices low and to eliminate service and delivery fees
 - Andrea D. also reminded the Committee that an increased reliance on off-campus partners means that students would need more Flex Dollars attached to their meal plans which is possible but would ultimately result in an increase in the meal plan rates

- When asked about Student interest in pre-ordering from Colman Commons, the Students felt that it would help students coming home late from St. George or student athletes coming home from late practices
 - Megan E. confirmed that heat-and-serve options from the Bodega program would be helpful for these students, and agreed to work with Dana to increase par levels to make these items more available late night at Colman Commons
- The Students felt that caloric info on menu boards was inconsistent or missing
 - Megan E. responded that providing caloric information for stations with customizable items is challenging, but confirmed that she will work with Dana to improve the consistency of posting this information when possible
- The Students also observed that the pricing at the Davis Building Food Court centre outlet was unclear
 - Megan E. confirmed that she would work with Dana to address the issue
- The Students also commented on the fact that, at the double-sided cashier stands, students can't always see what the cashier is ringing in due to the fact that the cashier stands have only one customer-facing display
 - Andrea D. acknowledged that a dual screen solution is in the works but not yet implementable, but the Committee should have a timeline for implementing a resolution by the next meeting

B. Off-Campus Partners and Vending Updates

- Andrea D. provided updates on off-campus partners and specialty vending machines
 - Holy Wiches and Pizza Pizza were no longer off-campus partners
 - Pizzaville would be launched as a new off-campus partner later in the Fall
 - Specialty vending machines (with the exception of Theos) currently don't accept meal plan funds as payment, but UTM is working to have an integration in place before the new residence opens in the Fall of 2026

C. Commerce Management System Updates

- Andrea D. provided updates on the Commerce Management System upgrade and touched on some of the issues that has caused delays
 - The Students has not questions or issues with the delayed implementation or the challenges that occurred since the beginning of the semester

D. Friendlier Update

- Andrea D. introduced the Friendlier program to the Students and provided updates on its progress since the launch in August
 - The Students felt that the program was a positive implementation and upgrade on the previous program
 - The Students asked if a Friendlier drop-off station could be added to the Townhouses, specifically MaGrath Valley or Leacock Lane, to allow students more convenient access to drop their containers off

- Andrea D. and Megan E. committed to working with Dana and Residence to come up with a solution that works for everyone
- The Students also requested that Dana increase the amount of Friendlier takeout containers at Colman Commons for students who are not at OPH or want to take their food with them
- Megan E. confirmed that Dana will make Friendlier takeout containers more readily available
- Kristen L. commented that Friendlier team members were approaching customers who purchased Bodega items and made them feel “shamed” for purchasing food items that didn’t come in a Friendlier container
- Andrea D. agreed that the messaging did not align with what was supposed to be communicated to students and will be addressing the issue with Friendlier prior to their next tabling event

E. Other Food Operations Items

- The Students recounted issues at Colman Commons when purchasing a drink with meal – the cashier would separate transactions so drink would be charged to Flex and not added to meal and charged to Basic
- Megan E. will address this issue with Dana

F. Meal Plan Rates

- Andrea D. provided an overview of UTM meal plans, presented UTM’s meal plan strategy, and discuss the factors that would impact the setting of next year’s meal plan rates to the Committee
- Andrea D. also reviewed discussions from last year’s Committee meetings that focused on reducing the number of meal plans and reducing the amount of Flex for upper-year students
 - The Students asked why Flex for upper-year plans was only \$100
 - Andrea D. recounted that the average carryover that meal plan students carry over from first-year to upper-year is \$700, so, in order to keep meal plan rates low, the decision was made to provide only \$100 in Flex when purchasing an upper-year meal plan
 - The Students also asked in UTM considered other meal plan models, like All-You-Care-to Eat
 - Andrea D. responded that discussions about different meal plan models also took place during last year’s Committee meetings and reminded the Committee of some of the drawbacks of switching to a board plan model that led the Students to decide the current declining balance model was best

3. Next Meeting

Thursday, November 13

- The Students requested a discussion about food waste reduction on campus as a topic for next meeting