



Food Service Advisory Committee
Meeting Notes

Date: Wednesday, November 6, 2025 – 2pm
Location: DV 3129
Attendees: H&AS Andrea D., Vicky J., Megan E.
Staff Kristen L., Antonia L., Chad N.
Faculty Lee B.
Students Grace A. (Residence), Vera A. (Residence), Faisal H. (UTMAGS)

1. Administrative

A. Introduction and Review of Committee

- Andrea D. provided an overview of the Committee

2. Updates from Resident Student Dining Committee

A. Andrea D. provided a review of the Resident Student Dining Committee on October 23

- Off-Campus Partners
 - Holy Wiches and Pizza Pizza are no longer partners, but Pizzaville has recently been added
 - Fatboi Grill was introduced as a possible partner for consideration
- Vending
 - PizzaForno coming soon
 - New vending concepts that have been added currently do not accept meal plan funds as payment – the plan is to have a solution in place before the Fall
- Solutions for Late Night
 - Pre-ordering at Colman Commons is planned for launch in January
 - Increasing heat-and-serve meals as part of the Bodega program in Colman Commons
- Meal Plan Rates Preview
 - Andrea D. showed 2025-26 meal plan rate comparisons between Ontario universities

3. Food Service Updates

A. Andrea D. and Megan E. provided brief food service updates

- Operations Updates
 - Megan E. reviewed some of the main concept changes at each location on campus

- Megan E. also introduced the value offerings and subsidized salads that are implemented this year as part of Hospitality & Ancillary Services food security initiatives
- Grad Student Groups
 - Andrea D. and UTMAGS worked on a process that will allow Grad Student groups to get the same 30% catering discount as Undergrad Student groups
- Commerce Management System
 - Upgrade took much longer than originally planned
 - Pre-ordering launch for Colman Commons in January 2026 and for North Side Bistro in Fall 2026
 - Campus Value Plan – launch of new loyalty program planned for January 2026
- Friendlier
 - Friendlier launched in August – to date, over 50,000 containers recycled with a 84% return rate
- Food Security Initiatives
 - Compost packs “Foodilizers” will be sold at Davis, North Side Bistro, and Colman Commons, with the proceeds going to the UTM Food Centre
 - Food vouchers were donated to the UTM Food Centre
 - Donations of Friendlier deposit reimbursements can be made to the UTM Food Centre hopefully starting in January 2026
 - UTM will donate all leafy greens towards UTM mixed green salads (Bodega) to subsidize the price
 - Faisal H. asked if a plant-based protein can be added to the salad
 - Andrea D reviewed professor Josée Johnston food security research
 - UTM Student Food Access Survey, Sample: n = 640 UTM students, Status: Data collection complete; initial cleaning underway
 - Next steps: Surveys at UTSG and UTSC, focus groups in the Winter semester at UTM

4. Budget Preview

- A. Andrea D. provided a preview of the budget considerations for 2026-27
 - Stabilizing food inflation, but supply chain uncertainty
 - Meal plan rates at other schools continue to increase higher than inflation – moves to AYCTE
 - Decreasing supply of campus space for external use
 - 400 new students in residence
 - Investments:
 - Upgrades to North Side Bistro (summer 2026)
 - Tim Hortons Brand Refreshes (summer 2027)
 - Starbucks Brand Refreshes (summer 2028)
 - Upgrades to Colman Commons (summer 2028, 2030)

NEXT MEETING: November 27, 2025