



Resident Student Dining Committee
Meeting Notes

Date: January 28, 2026 – 12:00pm
Location: DH 2085

Attendees:
UTM Andrea D., Kristen L., Angela D., Sarah W.
Students Zainab K., Grace A., Vera A., Timi A., Abigail E.

1. Food Service Updates

A. Outstanding Issues from Previous Meeting

- Friendlier bins have been placed in MaGrath Valley, Leacock Lane, and Putnam Place laundry rooms
- Pre-ordering at Colman Commons has been delayed due to issues with the on-going implementation of the commerce management system upgrade
 - Pre-ordering for North Side Bistro planned for the Fall
 - Pre-ordering for Starbucks is also planned for the Fall, but will not include the ability to pre-order using meal plan funds for payment
- OPH Lobby renovation required the removal of OPH vending
 - Plan was to move OPH vending machines to MaGrath Valley laundry room, but the machines were too big
 - New, smaller machines have been installed in MaGrath Valley laundry room as of February 15
 - There is only a plan for one machine in the OPH lobby once the lobby renovations are finished, so HAS is working with SHRL to find possible vending locations in upper floors of OPH
- Fatboi Grill
 - Looking at implementing an off-campus partnership with Fatboi Grill for the Fall
- PizzaForno
 - PizzaForno was finally launched in the Davis Building
 - Currently, PizzaForno does not accept meal plan funds as payment, but the plan is for an integration with Nayax to be in place in the for the Fall
 - The Students asked why the PizzaForno was located in the Davis Building
 - Andrea D. responded that HAS received space approval only to locate the machine in the Davis Building, and that the PizzaForno would be accessible evenings and weekends when the Davis Building food operations are closed

2. Meal Plan Rates 2026-27 - Updates

- A. Andrea D. provided the Committee updates regarding meal plans and meal plan rates for 2026-27
- Andrea D. showed the Committee proposed meal plan rate increases for 2026-27 from other Ontario schools that submitted them to CCUFSA
 - Andrea D. also provided forecasted food price increases for 2026 from the Canada Food Price Report and noted that the average food price increase is projected to be higher than the forecasted meal plan rate increase
 - Andrea D. confirmed that UTM would focus on menu engineering to include a higher proportion of food items that had lower increase and would also continue to focus on offering value meals
 - Andrea D. also confirmed that meal plans cannot be made specific to residence location
 - Making this change would require an overhaul of the residence application system
 - Meal plans will remain first-year/upper-year
 - The Students asked if there will be a kitchen in the new residence
 - Kristen L. confirmed that there would be a kitchen but not a fully-equipped one like at OPH
 - The Students asked what meal plans can do for students who want to cook for themselves
 - The Students felt that the meal plan was better set up for students to eat on campus than for students who preferred to cook for themselves
 - Andrea D. replied that Dana makes groceries available at Colman Commons
 - The Students mentioned that many of the packaged grocery items, like pasta, have been removed from the C-Store
 - The Students reiterated their frustration with food choices on campus
 - The Students feel that culturally-diverse foods are not available
 - The Students think that, if they complain, no one will care because they haven't seen improvements throughout the year
 - Andrea D. asked why students don't like the food at UTM
 - The Students feel that less people are going to Colman Commons as evidence
 - The Students also believe that upper-year and South Asian students don't like the food options available
 - Andrea D. committed to bringing a year-over-year transaction count comparison to validate the Students' feelings to the next meeting
 - Andrea D. cautioned that, historically, business levels tend to slow in January and February as compared to the Fall
 - The Students feel that the main issue at Colman Commons is the inconsistent quality, specifically that quality does not match the prices and there isn't as much choice

- The Students witnessed fellow students not buying anything at Colman Commons because of the price
- The Students also feel that the price changes between last year and this year at Colman Commons were big and specifically referred to a sandwich that was the same price as last year but was only half the size this year
- The Students also felt that pricing at the Chef Station was too high and were told by servers that they can't get just the protein with sides from another station
- The Students asked if a Dana representative could attend the next meeting, and Andrea D. replied that he will try to arrange

3. New Student Mystery Shop Program

- A. Andrea D. provided an overview of the new Student Mystery Shop Program
 - The Mystery Shops will focus on Colman Commons and North Side Bistro because these areas have no branded outlets and the menus are 100% Dana-specific
 - The Mystery Shops will look specifically at dietary restrictions/requirements and pricing/value for money
 - Andrea D. feels that the new Program will increase participation and be easier to administer
 - The new Program will be launched after Reading Week

Next Meeting

- March 4, 2026