



Food Service Advisory Committee

Minutes of Meeting

Date: Tuesday, August 4, 2020
Room: Zoom Meeting
Attendees: S. Fazilat, V. Jezierski, A. De Vito, S. Hughes, A. De Lorenzis, M. Havelka, M. Yakubi, L. Pan, F. Sun, H. Mak, H. Waheed,
Regrets: S. Senese, L. Bailey, A. Carter, J. Johnston

1. **BUSINESS ARISING**

Food Service Contractor RFP Consultant

- Kaizen Consulting selected as the Food Service RFP Consultant
 - Kaizen will be setting a schedule for consultations with UTM community
 - Kaizen will be involved in future meetings and will be communicating with all stakeholders on campus

Sustainability Updates

- Two Ozzi machines have been purchased – one for installation at Colman Commons and one for installation at the Davis Building Food Court
 - V. Jezierski mentioned that the Ozzi machines will not be used for the first three weeks of school as they will be put into use once all students who are in isolation have completed their quarantine
 - V. Jezierski also confirmed that only the Ozzi machine in Colman Commons will be used in the fall
 - S. Fazilat asked what size containers will be available for use
 - A. De Vito responded that there will be two sizes available for use and added that there are many different container sizes to choose from, giving us some flexibility to adapt to changing operations as required

Self-Contained Farms

- RFP for the Self-Contained Farms will be going out for tender once the permanent location for the farms is established and finalized

- A. De Vito reminded the Committee that there will be a 6- to 8-month turnaround for the implementation of the farm on campus once a successful bidder has been chosen

Plant Based Summit

- A. De Vito announced that UTM will host the 2nd Annual Plant-Based Food Summit in partnership with Forward Food on a virtual platform on October 16, 2020
 - A hybrid option of some on-campus, some remote content may be possible depending on UTM's operating climate at the time of the summit
 - International speakers will be participating
 - Panel and break out discussions will be available for participation
 - M. Havelka commented that the summit will be an exciting event that UTM will be hosting and suggested that the Masters of Science in Sustainability Management be contacted to gauge their interest in participating and supporting the summit
 - **ACTION – A. De Vito to provide summit particulars to M. Havelka to coordinate with MScSM**
- S. Fazilat commented that there should be some interconnection with academic departments and facilities to participate in the summit and suggested that S. Kant could help on the academic side while V. Jezierski will contact the Sustainability Committee for their participation

Vending

- A. De Vito confirmed that all vending will be reactivated for the fall and that there will no longer be cash sales at vending machines
 - More specialty vending will be sourced
 - A new Theos machine is being installed in Davis Building
 - My Lil Healthmart will be offering masks and sanitizer to support the Community – debit/credit only
 - Best Buy vending pricing is the same as online prices
- New vending for the Fall
 - Sally – Chowbotics salad machine is being installed in the Davis Food Court
 - Self-dispensing salad machine that will customize a salad in 90 seconds
 - Separate internal canisters ensure no cross-contamination
 - Competitively priced
 - Daily Blends Vending Machine
 - Vegetarian and vegan options
- L. Pan asked if off campus partners are still going to be operating for the upcoming year
 - A. De Vito responded that they will be available for students to order from using their meal plan funds

2. NEW BUSINESS

Food Service for the Fall

- Colman Commons will be open Monday to Friday from 8:00am to 9:00pm and Weekends from 10:00am to 8:00pm
 - All stations will be open at Colman Commons

- Davis Building Food Court will be open Monday to Friday only from 8:30am to 2:30pm for grab and go meals only
- All updates will be provided on the H&RS website as well as through social media
- M. Yakubi commented that she is concerned that there are not enough food service options open for the Fall and that too many students will congregate at Colman Commons during meal period, and she also asked about students who will be on campus later than the hours posted
 - V. Jezierski responded that there will be limited access to buildings on campus
 - V. Jezierski reported that there will be between 400 to 500 students on campus per hour
 - Quarantined students will have meals delivered to them to their rooms
 - A. De Vito announced that a pre-order/pre-pay app will allow for less students to be in Colman Commons at one time
 - App users will have access to about 50 items
 - A separate line will be available in the old Tea Bar for pre-order pick up only
 - V. Jezierski confirmed that a lot planning and work has gone into the establishment of a social distancing strategy by our facilities department
- Catering operations are being re-established in an adaptive form – Conference & Events Services is reviewing the options Chartwells is putting forward
- Hospitality & Retail Services will have an information booth in the Davis building for between 4 to 5 hours per day, Monday to Friday beginning the week of August 17, 2020
- **UPDATE – The info booth will be open from 10am to 2pm**
- Other initiatives are being investigated for other fresh food vending options on campus
- H&RS is also exploring a partnership to allow meal planholders to use meal plan funds to purchase off-campus food delivery through Door Dash

NEXT MEETING: Shortly after school starts