



UNIVERSITY OF  
**TORONTO**  
MISSISSAUGA

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# Food Service Advisory Committee

## Minutes of Meeting

Date: Monday, November 30<sup>th</sup>, 2015 – 11:30am  
Room: Davis Building, Room 3214  
Attendees: V. Jezierski, P. Donoghue, A. Li, G. Tian, E. Agbeyegbe, N. Ahmed, P. Desrochers, L. Bailey, L. Barber, S. Coccagna, M. Sharif, A. De Vito, D. Ball, C. Nuttall  
Regrets:

### 1. **BUSINESS ARISING**

#### **Catering RFSQ – Update after Site Visit**

- V. Jezierski introduced the catering company Cashew & Clive and provided food sampling from both Cashew & Clive and Chartwells
  - Once the RFSQ process is complete Cashew & Clive will become an available catering option for the UTM Community
- V. Jezierski reiterated that Cashew & Clive was the only respondent to the catering RFSQ and explained that the company offers catering at a higher price than Chartwells but does offer some gourmet options
  - N. Ahmed stated that the Blind Duck would be interested in providing catering on campus
  - V. Jezierski explained that the RFSQ process has already occurred and, because the Blind Duck did not provide a bid, they are not approved for catering outside of the Student Centre

#### **2016 -2017 Food Services Budget**

- A. De Vito presented the 2016-2017 Food Services budget to the Committee
  - Meal Plan rates will not change from 2015-16 – the UTM's food prices consistently rank below average in comparison to other Ontario universities
  - In comparison to 2015-16, the total revenue and therefore the total cost of sales are forecasted higher due to enrolment increases
  - The contribution margin is also forecasted higher since revenue increases more than offset increases in cost of sales

- Expenditures are forecasted higher primarily due to the return of an employee from long-term leave, the hiring of two full-time employees, and consultancy fees for the construction of the Davis Building Food Court
- Although an operating surplus is forecasted, operating results will be lower than 2015-16 due to increased costs
  - All operating surpluses will be reinvested into the Food Services program
- A. De Vito confirmed that, when presented to the Resident Student Dining Committee, there were no objections to the budget
- D. Ball asked why the cost of annual maintenance has gone down
- V. Jezierski explained this was due to the hiring of a fulltime employee two years prior whose role is to monitor maintenance in order to mitigate issues
- P. Donoghue asked why the meal plan revenue has increased
  - V. Jezierski stated that the increase was seen mostly in upper year students who previously lived in Residence, saw value in the program, and therefore opted to live in Residence again or purchase a Resident Student Meal Plan as a non-resident student
  - A. De Vito also confirmed that, in 2015-16, the number of non-resident students who purchased Resident Student Meal Plans increased 300%

## 2. NEW BUSINESS

### **House of Operation**

- A. De Vito provided the hours of operation for all Food Service locations on campus for the study week as well as the exam period leading up to the Holiday Break
  - The hours have been reduced for the examination period and were established and refined through consultation from previous years' Committee meetings
  - Beginning Friday, Dec. 4, 2015, the TFC will be closed for exams and a temporary station including Pizza Pizza, Tandoori, and On the Go will be set up beside the top of the RAWC stairs
- N. Ahmed stated that, during weekends when conferences or events are taking place at the UTM, food demand increases and food service outlets tend to run out of food items
  - V. Jezierski explained that Food Services works with the information provided to the department with regards to events in order to circumvent issues with demand
- N. Ahmed asked if hours of operation could be extended for the Davis Building Tim Hortons on the weekends
  - V. Jezierski explained that the demand on the weekends has not been seen at that Tim Hortons after consulting from previous years. An effort to have the CCT Tim's Express open during Spring Term exams will be made and usage will be monitored

- A. De Vito added that demand for Food Services tends to centre around the Library and, specifically, Starbucks, where food options are increased during exams to support the demand
- E. Agbeyegbe asked how the CCT Tim's Express has changed the usage in that area
  - V. Jezierski stated revenue at that location has doubled
- L. Bailey inquired about the student population during the exam period
  - V. Jezierski explained that students are mainly on campus for the exam or localized in the library, and more individuals are on campus during the first week in comparison to the second
- V. Jezierski stated that the hours of operation have increased year over year during examinations

## **Implementations for Consideration for Fall 2016**

### **i. Clamshell Takeout Container Program**

- A. De Vito introduced the Clamshell Takeout Container program in which a reusable/recyclable container would be used to take out food in and returned for the exchange of a clean one
- V. Jezierski explained that the program works well in many universities and helps to reduce waste, and the containers are convenient for traveling around campus
- C. Nuttall suggested that this program doesn't replace the luxury of fine china but, as takeout containers, it would be a valuable project to pursue
- N. Ahmed asked if there would be a charge for the container
  - V. Jezierski explained that there would be a deposit associated with the program that would be reimbursed once the container is returned
- D. Ball asked if costs associated with container replacement have been explored
  - V. Jezierski explained that the material the container is made out of is quite durable; therefore replacement costs are estimated to be minimal
- P. Donoghue felt that the program is worth pursuing for sustainability purposes among other benefits
- D. Ball asked if the container is compatible with current dishwashing and operating conditions
  - V. Jezierski explained that the requirements for container storage and sanitation are compatible with current conditions

### **ii. Additional Off-Campus Partners**

- A. De Vito explained that Food Services would like to increase the number of Off-Campus Partners associated with the meal plan program – the UTM is investigating possible partnerships with another off-campus delivery option, an off-campus sit-down restaurant, and a grocery store
- N. Ahmed suggested that the department look into partnering with [www.justeat.ca](http://www.justeat.ca)
  - A. De Vito stated that the suggestion was a very innovative idea and will be researched
- D. Ball asked if the Pizza Pizza partnership is contractual

- V. Jezierski provided that the Off-Campus Partnership with Pizza Pizza is contractual

### **iii. Allergen-Free Zone**

- A. De Vito introduced the concept of the UTM providing an allergen-free zone in a food service outlet on campus where customers can make their own food, minimizing the risk of cross-contamination that always exists in kitchens that are not designated as allergen-free
  - A. De Vito believed that such an initiative has not been implemented at any Ontario University
- V. Jezierski explained that the project is difficult to execute but the department is going to move forward with its possible implementation

### **iv. Payment Apps**

- A. De Vito explained the possibility of payment apps being brought to the UTM campus
  - The apps would allow an individual to pre-order/pre- pay for meals using a smart phone linked to the meal plan, and a fee per use paid by the subscriber would apply
- C. Nuttall asked if other card types associated with smart phone apps could be used to purchase goods on campus
  - V. Jezierski explained that the Blackboard Transaction System is limited in its capabilities but the department would look into this

## **3. OTHER BUSINESS**

- P. Donoghue proposed that the endorsement of the 2016-17 food service budget be put forth to the Committee for a vote – the motion was duly moved and seconded (P. Donoghue / D. Ball):  
*Be it resolved that the operating plan and budget for the 2016 – 2017 Food Service budget year as presented by A. De Vito, be approved*

In favour: 13, including 5 students

Opposed: 0

Abstained: 0

Motion passes due to unanimous endorsement

## **4. NEXT MEETING – January/February 2016**