



UNIVERSITY OF  
**TORONTO**  
MISSISSAUGA

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Food Services Advisory Committee Meeting  
Meeting Notes

Date: Wednesday, October 4, 2023 – 3:00pm  
Location: Virtual  
Attendees: UTM Andrea D., Vicky J., Megan E., Jennifer S., Monika H., Josée J.,  
Deborah B.  
UTMAGS Taylor I.  
UTMSU Gulfy B., Kiki A..  
Resident Students Jaiditya D.  
Regrets Andrea U., Lee B.

## **1. ADMINISTRATION & UPDATES**

### **A. Review of Purpose, Scope, Duties, and Responsibilities**

- Andrea D. provided a review of the composition and context of the Food Service Advisory Committee

## **2. BUSINESS ARISING**

### **A. Updates on Food Service Initiatives**

- Andrea D. provided an update on past and current food service initiatives
  - Dana Hospitality
    - Andrea D. reminded the Committee that Dana Hospitality replaced Aramark in July
  - OZZI
    - Andrea D. discussed the logistical and program changes to OZZI, making it work more efficiently and effectively
    - The Committee agreed that they process currently in place worked much better than last year
  - OSCAR
    - Andrea D. stated that Oscar waste diversion robots were fully implemented in Davis, Deerfield, and the Student Centre, and committed to bringing waste diversion stats collected by Oscar to the next meeting
  - Freight Farm
    - Andrea D. updated the Committee on the progress of the Freight Farm

- i. Since its inception in the Fall of 2022, 300kg of produce has been harvested to support food service operations
  - Daily Blends
    - Andrea D. informed the Committee that Daily Blends was removed from campus over the summer
      - i. Daily Blends requested a change to the business agreement with UTM, requesting that the machines be removed from campus during the slower periods (i.e. summer) or UTM would have to pay to have them in place
      - ii. Daily Blends was never success at having its second machine accept meal plan funds as payment, so it was removed before the summer
    - Andrea D. admitted that Daily Blends was well-received on campus, but H&AS was unwilling to do business with someone who would not accept meal plan funds or who wouldn't commit to being part of the campus year-round
- Andrea D. then opened the floor for comment on current operations
  - The UTMSU recalled Dana's promise to offer value meals with student-friendly pricing, but the students were not seeing evidence of this
  - The students also felt there was a disconnect between quantity and price
  - Vicky J. confirmed that value meals were in place, but Dana was doing a poor job at advertising them
  - The students also complained that cashiers didn't know the prices of products and were regularly charging the students the wrong prices
  - The students also complained that lineups were still an issue and that some stations at Colman Commons closed earlier than they were supposed to
  - Vicky J. encouraged the students to bring any issues with incorrect charges to the Supervisor or Manager when they happen for immediate rectification
  - The students also felt like many products were missing posted nutritional information
  - Vicky J. agreed that all grab and go items should have this information, but, due to the customization levels of a lot of the menu items, it is impossible to provide exact numbers so only a range of metrics for nutritional information can be provided
  - Vicky J. and Megan E. agreed to bring these concerns to Dana at their next weekly meeting

## **B. Future Food Service Initiatives**

- Andrea D. also provided an update on future food service initiatives, with more specific information to be provide when the budget is presented at the next meeting
  - Vending
    - Andrea D. mentioned that the recent vending RFP was awarded to Naccarato
  - Spigel Kitchen Renovation

- Andrea D. confirmed that the Spigel kitchen renovation will be starting in 2024, but an operational plan is in place to support catering during the renovation
- Commerce Management System
  - Andrea D. reminded the Committee that the current contract with ITC expires in December 2024 with an RFP expected to go out this Fall in the hopes of a transition in the summer because a transition during the school year would not work
- 24/7 store for F2 2026
  - Andrea D. also mentioned that the 24/7 autonomous store is still planned for F2 when it opens in 2026

### **3. NEW BUSINESS**

#### **A. Budget Considerations**

- Andrea D. summarized the considerations for the Hospitality Budget to be presented at the next Committee Meeting
  - Food inflation last year was 6.8%, which, Andrea D. confirmed, was close to what was forecasted in the budget for this year
  - Early indications point to a 3-5% food inflation for 2024
    - Josée J. commented that, with all that she is reading, food inflation might be higher than 3-5%
    - Andrea D. reminded the Committee that, unfortunately, Canada's Food Pricing Report doesn't come out until December, and the budget has to be submitted prior to that time
    - Andrea D. and Vicky J. also reviewed some of the ways (such as menu engineering, buying produce in season and preserving for off-season, the use of the Farm) in which H&AS and the food service contractor work to mitigate higher than expected price increases
- Andrea D. added that, along with the upcoming capital investments in the Spigel Kitchen renovation and for the new Commerce Management System contract, branding refreshes will be required for Tim Hortons and Starbucks in the next 5 years

**NEXT MEETING: End of October/Early November**