

Food Services Committee Meeting Minutes

Tuesday, February 16, 2016

The meeting was held in the Conference Room of the University Glen Corporation Offices, California State University Channel Islands (CSUCI) 45 Rincon Drive, Camarillo, CA.

Food Services Committee Members Present: Peter Maher, Dave Nirenberg, Cindy Derrico, Annie White, Roxanne Herlien, Dhruv Pandya, Abby Becker, and Hunter Bowman

Special Guests Present: Nic Manocchio, Bridget Partida, Rick Houser, Rachelle Houser and Abby Corona TCM student employee

Call to Order – Peter Maher (3:00 pm)

1. **Welcome and Introductions**
2. **The Big Picture: Organizational Chart (handout)**
 - a. Dave Nirenberg explains UGC as an auxiliary to campus.
3. **Pardon Our Progress: Construction in Islands and Dining Commons**
 - a. Peter Maher:
 - i. New pasta station for lunch and dinner.
 - ii. Allergen free station
 - iii. Farmers Market station and organic produce/ grain of the day mix in.
 - iv. Possibly breakfast all day
 - b. Dave Nirenberg:
 - i. Moving Mexican station to new area and new wok station in existing Mexican station.
 - ii. Salad bar on both sides
 - iii. New equipment Fire and Ice type oven, dish washer (no more paper plates etc.)
 - iv. Enter and pay for lunch with finger scan at cashier. Once in the dining area you may pass between new and old areas.
 - v. To go program will stay, but new reusable to go containers will be used
 1. Details need to be worked out regarding deposit from those wanting a to go container
 - c. Abby Becker: suggests reaching out to sustainability senator and student government reps regarding use of reusable to go containers
 - d. Annie White: suggests doing tastings of new products by students, faculty and staff prior to launch
 - e. Peter Maher: feedback from campus is mostly received by the suggestion box at end of the year and through a student discussion group held at Islands
 - f. Dave Nirenberg: late night dining is a thought in the expansion
 - g. Annie White: complaint regarding unhealthy options available in vending machines
 - i. Dave Nirenberg: will speak with vending machine rep about healthy options
 1. However, bestselling products in the vending machines are Snickers and Fritos despite some healthier options

- h. Annie White: EOP and Veterans org trying to organize farmers market on campus, but never happened
 - i. Dave Nirenberg: Did speak with these groups and encouraged them to proceed, but warned them of the issues regarding parking etc. Possibly the farmers are not interested.
- i. Dave Nirenberg: Our concern is keeping food safe and legal on campus
- j. Peter Maher: Healthier options will come with the Islands expansion.

4. Resident and Commuter Meal Plans 2016-2017 changes

- a. Dave Nirenberg: missed meal factor is base for next year's meal program costs
- b. Cindy Derrico: appreciates flexibility with meal plans. Res. Flex Cash carries over from fall to spring. Meals are available anytime during semester, so they do not expire weekly like some schools.
- c. Dave Nirenberg: 200-224 new outside seats with the expansion. Soon we'll have capacity to reach out to commuters more.