



## UA Cabinet + Operations Meeting Minutes - Thursday, February 15, 2017

### 5:30 pm - 5:45 pm:

- Officer projects for the semester
  - Alexa
    - New dining vendor proposals
      - Received proposals from Sedexo, Bon Apetit, Aramark
    - FYE
    - Student center improvements
      - Working with Gus on student center improvements
    - Commencement
      - Sarah and I met with Eric Grimson, looking at different ways to move Commencement earlier to stay in May instead of in June
  - Kathryn
    - Career fair/professional development
      - There's a new Student Career Exploration and Services Committee that will broadly look at how students are currently choosing careers and the role of career fair in that
      - Separately there's also a Career Fair steering committee to look at changes specifically for the fair
    - FYE
      - The Designing the First Year at MIT class is starting whoo!
    - The Byte/UA-inform
      -
  - Jon
    - Travel Grant program
      - Last semester implemented travel grant program, need to work with Finboard, Marketing to spread the word
      - Get that off the ground and totally running by the end of the semester after a few test cycles

- UA fundraising
      - Trying to have more UA alumni outreach or have a network for people who were formerly part of the UA
      - How to have alumni give back to the UA through grants, resources, advising, etc.
  - Citlali
    - Latinx fly in program
    - Build connections with cultural groups on campus
  - Mo
    - Confidentiality Policy
      - Meeting with Undergraduate Officers in a week, will try to get this to a full vote of the faculty by the end of the semester
    - COD policy changes
      - New COD chair, new director of OSC, good time to re-examine some COD policy, because much of the power is concentrated in COD chair and members of the faculty might not have experience in student conduct, which is a profession
    - Sexual assault orientation programming
      - At other schools, there are dorm discussions about community standards, bystander training
      - Working with VPR, UAAP to implement some of those changes

Alexa and Sarah met with Suzy, found that there's \$7.3 million sitting in student accounts, so it's hard to go to the Provost to ask for more money, so going to student groups (dorms, club sports, etc) that have large amounts of reserves to ask if they can spend those first.

### **5:45 pm - 6:00 pm:**

#### Committee Updates

- Marketing: Rebranding, website, springfest
- Campus Planning: Creating a website to gather feedback from students, small committee so looking to find new members, meeting with Suzy and Gustavo to help with student renovation spaces, dining, libraries, etc.
- Wellcomm: Met with Brad and Liz in FSILG office about hybrid programming support. Mural is starting painting soon, working on a survey about tutoring. Meeting with Facilities and Community Wellness to launch free sanitary hygiene products pilot
- Sustainability: Dorm Electricity Competition, Trash to Treasure events, installing a green wall outside of Medical, starting dorm project with ESI to reduce dorm energy usage, showing documentary Tracing Coral, still finding a space for a community garden

- Involvement: Nearing the end of spring recruiting, will send out one more email at end of the week, will send out applicants. Thinking four events, student breaks.
- Alumni: MIT Better World Campaign through series of alumni panels, smaller dinners with 1-2 alums, 10 students, big mixer with Boston alums, summer alumni mentorship program, match students in cities they have internships in with alumni there
- Innovation: Innovation Week is going great, had 6 events so far, 2 more this week, 15-45 students, will debrief and produce a report of what went well, if you guys want to stop by noon Saturday through 4pm Sunday during the makeathon this weekend
- Technology: Come to the makeathon! We have a hackathon, TEDx event in mid-April, doing more work on MIT mobile app and saferide
- Public Affairs: Grace Chuan is replacing Elena Alberti as Ashti's co-chair, has contacts on Cambridge City Council, involved in local politics. Need to get representative stance from general student body, so don't feel comfortable talking yet at those meetings.
- Community Service: debriefing last semester's event, working on the MIT Day of Action in April, usually planned by PKG but they've entrusted it to us
- Events: Booked SpringFest artist, planning artist reveal, probably right after spring break.

#### **6:00 pm - 6:30 pm:**

- Feedback for LaVerde's manager Chris Yee

Quick backstory: LaVerde's used to be independently owned until he retired, had strong connection to the community and involved in many different events, and want to move LaVerde's back to that. Met with the GSC two days ago, I know hours are a big issue. Not going to back to 24 hours this semester, but on the table for the future. There's not a single day we're open less than 20 hours.

Charlotte: What is the best way for general student body to submit feedback to you?

- On our website there's a tab where you can submit feedback, can leave your email. Our goal is to always respond within 24 hours.
- Can also send the store email out to undergrads to get feedback.
- We're also getting a new email service for our new catering service, can get something set up specifically for feedback. Anything you guys have, including a certain product, please reach out.
- We have a pretty wide range of vendors.

Loewen: The main concern I have heard is the price, because it has a monopoly in the area. We use some of the same vendors as some groceries, our buying power isn't the same. We're trying to promote monthly sales that are comparable to certain supermarkets. Getting everything at the lower price is something we're working on.

Malte: I struggle with fresh fruits and vegetables and dairy products, wonder if there's specializing to help with prices.

- Already brought in slightly more produce and dairy, almond milk, organic milk, but will keep expanding on that, keeping produce fresh

Yaateh: MacCon is still closed, I don't know if you guys are looking at expanding.

- Alexa: I think we're looking at a food pantry there.
- We used to run the MacGregor store, but decided to close down because of low traffic.

Soma: The GSC Sustain committee said something about Verde's selling more reusable silverware? Is that true?

- That came up in our meeting with GSC. He had with him reusable utensils, we're going to stay in touch to work on that project.

Charlotte: Is there a way to group with other vendors on campus to increase purchasing power--bought grapes for \$15. I don't know what the rent is like for MIT, curious to know how that works, there aren't that many places near that part of campus, so it really needs to be accessible.

- Going to revamp the way we do produce pricing, it's really difficult to replace a supermarket, but there are things we can try to do.

Charlotte: Are hours correlated to price point?

- The hours changed before I came back. Definitely something that's on our radar, is something we're going to seriously consider. LaVerde's is going through a full renovation in the next year.
- Decided to cut 3-6am because traffic dropped off during those hours.

Jon: Can there be variety in the cold food section?

- Going to revamp that section, bring in more seasonality in terms of salads, sandwiches, etc.

Tchelet: Have you looked at food insecurity discussions on campus? Might be an opportunity for you to collaborate with.

- No, I've been back about a month, but I'm more than happy to look at those discussions.

Malte: Is Verde's as a sustainable point right now with no changes?

- Trying to work on slowly all of the points mentioned, will have an ongoing discussion, will be happy to update you guys where we stand on everything.

Alexa: Can you have students work there?

- I could absolutely hire students. There are students who work there, but I don't have student work programs set up.

Mo: The company that owns Verde's and used to own MacCon also has a location in BU right?

- Yeah so Verde's is owned by 660 Corporation, which is owned by Boston University. Confusing that it's one less store but BU gets most of their convenience from their store and we're just across the river.

Charlotte: Are there any farm-to-table distributors you can work with in Boston? I'm wondering how many people are buying non-perishable food. I often pick up moldy fruit / vegetables which decreases your perception of the store as a whole and makes me less likely to buy other things.

- Trying to change the mindsets of a lot of people, making perishables a priority, having produce in front of the store because its fresh and looks great.

I heard there used to be a produce stand once or twice a week? Stata market closed?

We have good produce from western Massachusetts during the summer, but it's not

Soma: I go to Verde's when I'm hungry and haven't planned well, not because of price.

- Definitely it's more for snacking rather than a week's worth of groceries, that's why we have individual-sized portions of a lot of things, but we can't really carry both (ex. More prepared food in the freezers).

Mo: It would be a good to change options because Star Market closed and this is becoming our only option.

Alexa: They're looking to expand the shuttles.

- GSC spent 30 minutes looking at options for shuttles.

I can make product changes pretty quickly, definitely if you're looking for certain products.

Nikhil: I think it would be a good idea to have some surveys to the student body.

Ashti: Have you considered selling snack platters / baked goods to different clubs?

Sophia: Can you stock phone chargers?

- Meeting with my vendor for that next week and can bring that up, increase selection.

Szabi: Add a tab on the website for product requests. You mentioned Verde's wanted to get more into the community, what ways have LaVerde's done that in the past?

- It used to be a part of many student events, can supply snacks at a discount, or something that works for both parties. I think the biggest part is getting products right, and pricing will come after. A long term project is getting a new vendor.
- Something that came up during the GSC about pricing, either perishables are higher and non-perishables are lower, or vice versa

Charlotte: Could get lots of responses if you have a QR code on the door or something for feedback.

- Yup, talking to marketing manager, start using social media for samples.

Jon: Have you considered LaVerde's merchandise?

- I didn't know the market was there for LaVerde's merchandise. It's good feedback.

If you have more suggestions or anything like that, I'm in the store very often, very open to feedback.

Thanks Chris!