

UA Committee on Dining Minutes 4.20.10

- In Attendance
 - Amanda David '13
 - Ryan Rosario '12
 - Paula Trepman '13
 - Leslie Chan '13
 - Sivakami Sambasivam '11 (late)
 - Adam Bockelie '11
 - John Chen '13
- Updates
 - Administrative Things
 - For the end of the year, write what project you worked on, the progress you have made, who you have talked to, and what still needs to be done
 - Jonte, unfortunately will not be here but at the Dormcon meeting we spoke about food trucks. We asked EC people if they would use them for dinner, but they were excited about having them closer. Then we spoke about the surveys and Pritchett and Lobdell and the general consensus were that people were unhappy with Lobdell. They thought you should try to make it feel less like a fast food place by using real plates and silverware.
 - Amanda: That would make sense and may go along with sustainability
 - Adam: They might not have a dishwasher. We also talked about Pritchett. There were mixed reactions about all of the different options
 - Amanda: What were the cons about using it as a kitchen space?
 - Adam: People didn't think it would get used very often. If it were a space that students group could rent out, what would be there? Flour? Sugar? And if a student group wanted to use it regularly, could there be storage (and cold storage). But they also weren't excited about a restaurant.
 - Amanda: How many were at the meeting?
 - Adam: There were seven people. They also mentioned that the Star Market and Trader Joe's shuttles could be expanded publicity-wise and service-wise. Also, they thought about making a booklet about dining for freshmen. People also suggested putting up a sign about all of the places to eat on campus at the food service locations.
 - HDAG
 - Last meeting I highlighted the important issues in the DPC. We talked about self-management, not being mandatory for dining-hall dorm residents, and late-nightservice. Conclusions were that self-operation would not be cheaper and may be more difficult labor-wise. Also, they thought late-night dining was a good idea.
 - Amanda: How is the Faculty Club organized?
 - Adam: That is run by Airmart. As far as non-mandatory goes, they thought it was too expensive to do it otherwise, but I may have lost that battle. I think if you have a business that isn't popular enough on its own, it should go bankrupt.

- Paula: Did you discuss a central dining location?
 - Adam: No because I think that would make a lot of students unhappy
 - Amanda: Are there statistics regarding revenue per dorm?
 - Adam: Yes. McCormick is the most expensive and Baker is the least but they won't release more detailed information than that. McCormick has some sort of endowment linked to their dining hall, but none can state clearly what it is used for.
 - Adam: 40% chose their dorm because it had a dining hall, 40% chose their dorm because it didn't, and for 20% it was ambivalent. The committee is not considering closing any dining hall closed because the housemasters and students don't want it closed.
 - Paula: What I don't understand is why the new plan costs three times as much.
 - Adam: The system is based on paying \$300 upfront and eating enough so that the total cost per semester is \$600 and the other \$325 of cost is subsidized so the cost is not actually changing.
 - Amanda: Are the dining halls paid for?
 - Adam: I don't know exactly what (As far as renovations are concerned) gets charged where
 - So tomorrow is the final public forum 7:30-9:00pm on the first floor of the student center and Baker's is tonight from 8:30pm-10:00pm. I will be moderating it.
 - Amanda: I think that if any place should be closed, it would be easiest to close McCormick. I eat at Baker half of the time.
 - Leslie: Really, I eat at McCormick
 - Paula: Me, too because it has more vegetarian options
 - Adam: But I don't want to bring that up because the housemasters were very opposed
- Survey
 - Adam: Can you send out the survey to the committee by Thursday? Do you want to do a google survey?
 - Siv: does it take all the answers possible?
 - Adam: It has unlimited responses.
 - Ryan: Can we make sure there will only be one response per person
 - Adam: Since there is a prize associated with it, you have to enter your Kerberos username. So CSL sent out a survey and you can answer as many times as you want but it only saves the last response. Any other updates? I unfortunately haven't discussed food trucks with facilities yet.
 - Amanda and Leslie: What can we work on?
 - Adam: So you want to work on some display to put in front of vendors that will list all of the different vendors on campus. Could you get a draft at least by the end of the year? That will put us in a good place for next year.