

Present: Vinayak Ranade, Daniel Hawkins, David Templeton, Cinjon Resnick, Alexandra Jordan, Adam Bockelie, Allison Hinckley, Loc Vo (Gooseberry Truck), Fangfei Shen, Mike Bennie (BRDC), Erin Munsell (BRDC).

Vinayak Ranade: [To Loc Vo] We would like to move trucks.

Loc Vo: Sales are down 50% since we moved from the Stata-68 Parking lot. I used to be a student here (part time). Back then Lobdell was pretty terrible. My brother and I decided to start selling better Vietnamese food. The truck used to be between Stata and 68. There was also Walker dining. I think that died because of the truck.

David Templeton: Do you have to pay and fees to MIT?

Loc Vo: \$1200 month to MIT. Have not gone down since we moved. But sales have decreased. Pritchett was a dining hall. It died off in the mid 90s, probably because people went to the food trucks. MIT tried to end the trucks; leases were cancelled. Students petitioned to reopen the food trucks. I think that the trucks should be more convenient to the students.

Erin Munsell: When the trucks were moved, Dining wanted to move them to the Dot. Facilities would not let that happen, thinking that it would "look ugly."

David Templeton: I don't think that there will be objections to moving trucks back.

Cinjon Resnick: Would you be interested in another location?

Loc Vo: yes. Rich Berlin mentioned when we were moving that there was space for two trucks somewhere near where they were...Ames Street.

Cinjon Resnick: What about closer to the middle of campus? Student center?

Loc Vo: {interested}. There was a discussion about going into the food court and using the kitchen in the basement, but things went slow and now there are budget cuts. If we were to go in, MIT would have to divide space.

Cinjon Resnick: Numbers per day?

Loc Vo: Need a minute.

Alexandra Jordan: What about Mass Ave near Couscous trucks?

Loc Vo: That would be good.

Erin Munsell: Food tucks on Mass Ave are Cambridge, not MIT.

Alexandra Jordan: Facilities has opposed a lot of the good places.

Daniel Hawkins: Do they have the last say?

Vinayak Ranade: They are the people who run things...you need them.

Alexandra Jordan: and they spend a lot of money to keep the dot green. And they wanted to move you between Stata and 36/26.

Loc Vo: We have about 250 per day. It used to be about 500. About 60-70% students. That is from 11-2:30.

David Templeton: When you were near Stata you served 2500 meals per day, 2/3 to students.

Cinjon Resnick: What about extra hours...how many would you be willing to add if there were demand?

Loc Vo: Old lease said that we have to close at 3. The new lease allows us to stay open until midnight. We've been encouraged to stay open later, but haven't done that.

Alexandra Jordan: If you were in the Dot, you could have all the grad students from blg 54 and 18 who stay there all night.

Vinayak Ranade: What would you like to do to get more business?

Loc Vo: We are trying to buy a restaurant near MIT to make logistics easier. Rich Berlin and the administration have been talking with us about ideas (restaurant was last year). If trucks drop out we would move to Stata/36. There is another interested (closed door) discussion...we can't talk about it.

Alexandra Jordan: How do you negotiate? As a union with other trucks? What about moving alone?

Loc Vo: Negotiate on our own. Administration wants us to be together I think, but we could do well if it were just us at a location.

Vinayak Ranade: Thank you for your time. We will let you know what happens, you have our contact information if you need it.

Alexandra Jordan: I think that we all like the idea of food trucks.

Cinjon Resnick: If you were inside, how much area would you need?

Loc Vo: 1 500 sq feet. Rich Berlin is talking with us about space; inside MIT.

Allison Hinckley: What if all the food trucks moved to Pritchett?

Vinayak Ranade: I don't know. The kitchens are already in use.

Loc Vo: The rule is that if we go into MIT (due to tax things) we can get customers from the outside but we cannot advertise to them.

Vinayak Ranade: Thanks. You are free to stay if you want, but it will be boring.

Loc Vo: I have one last thought. It would be against the food trucks, but it would be good to have a big communal dining hall. I went to Yale as an undergrad; it was nice to have the big communal area.

Vinayak Ranade: No agenda. We should start to write the report.

David Templeton: 1500 is 40x40 feet. That is bigger than anything in Lobdell.

Cinjon Resnick: But that doesn't include the kitchens downstairs. I wonder how cheap it would be if they were in the Student Center?

Alexandra Jordan: I think that independent food trucks are better. I think that we should keep it out of MIT hands but more central.

Cinjon Resnick: what about near the BBQ pits?

Vinayak Ranade: I don't think that MIT will want them to be competing with the Student Center.

Alexandra Jordan: I think that Stata is better.

Cinjon Resnick: I want to add another. Not move what we have. Right now the food trucks only serve people near Kendall. I don't think that most people will go all the way to Kendall.

Alexandra Jordan: I don't think that we should assume that someone has money for it.

David Templeton: I think that we should stay that food trucks are a viable part of MIT (in the report).

Erin Munsell: Gooseberry wants to move out of the truck.

Alexandra Jordan: Vrajesh Modi knows DiFava...he is who to talk to with Facilities.

David Templeton: Ropes keep people off the grass.

Alexandra Jordan: The food trucks are more useful than the grass.

Vinayak Ranade: so we want food trucks.

Vinayak Ranade: David Templeton did you and Lyla Fisher get my email about what I wanted you to do.

David Templeton: no. Update on LaVerdes contract: it is secret. We can't get it. But he {in Development office} is open to answering our questions. There are rumors that the contract is a 99 year lease. If the lease is that long, they have no motive to provide an affordable product. I wonder if there are provisions in the contract that they have to be affordable.

Fangfei Shen: It is possible that MIT gets a cut of sales.

Vinayak Ranade: No. That is not the case here.

Allison Hinckley: What about exclusion clauses?

Alexandra Jordan: Like putting a competitor in Coffee House.

Erin Munsell: They complained when Subway went in.

Vinayak Ranade: Let's go to Alexandra Jordan and other Universities.

Alexandra Jordan: I didn't get to all of them, but I looked into Harvard the most. I talked to the Residential Dining person. Their system has a different thing for each dorm, plus a kosher kitchen, plus a ?food truck?. There is one option for a plan, 21 meals a week. Or nothing. It gets charged to your account. You can only eat in your own dining hall, except for certain times and days when you can eat elsewhere. But they are open for Breakfast, Lunch, and Dinner all week. There are also "Brain Breaks" Sunday-Thursday. 25K meals per day. They are the 3rd largest self-run college dining system. Their website emphasizes fresh, family, healthy food. They have vegan and vegetarian. They also have Crimson Cash. And BoardPlus...you get \$65 to spend in the dining halls.

David Templeton: I am looking at Harvard, and they have 16k students. 25 000 meals a day is 1.5 meals per day per person. That is almost everyone.

Alexandra Jordan: I think that most people have it. Even off campus people. I still wonder about if freshmen must use the system, if there are kitchens, if residence halls are close enough to be useful during the day.

Fangfei Shen: I talked to a friend who said that upper classmen housing has kitchens.

Cinjon Resnick: all freshmen stay in the Yard, after that you move.

Daniel Hawkins: It is all or nothing?

Alexandra Jordan: yes. If you don't have it you can go as a guest (sometimes). I will send out a more complete summary. Yale has a better handle on sustainable food. All of the food in the dining hall is approved by a sustainable dining project. Started as student run now run by admins. Stresses local food. There is one central facility Mon-Fri or Thurs. All residential dining hall (in almost all dorms) are open all week. Different meals plans. Anytime meal plan gives you as many meals as you want. You can also use meals on campus at restaurants. Full meal plans are three meals a day seven days a week. Then there are 14 meals a week, 10 meals a week, kosher plan (21/wk), 5 meal plan.

Vinayak Ranade: Will you make a comparison table in your report? Include a column for MIT.

Allison Hinckley: Yale has "butteries" which are little late night student caf s in the dorms. Maybe six of the dorms.

Erin Munsell: Simmons Night Caf  is 8pm-1am and 12-6pm on Saturday.

Erin Munsell: Include costs.

Vinayak Ranade: If you have cost numbers, tell me an Cinjon Resnick for comparable MIT costs.

Alexandra Jordan: I don't think that I will have that...I am also going to look at Princeton.

Vinayak Ranade: But we can compare their plans to what HD people pay, etc.

Cinjon Resnick: We can run reports now. For example, Question 14a (breakfast and reason why) and dinner we can get a breakdown on that.

Bennie: BRDC has some benchmarking data for other schools. It is basic. You can probably get it. It may be the consultant's data.

Alexandra Jordan: What other schools do not have meal plans?

Group: George Washington. UNC??

Cinjon Resnick: If you want to compare tables, let me know.

Daniel Hawkins: George Washington has a system where you pay in x amount in the beginning, and you have a declining balance after that.

Bennie: BRDC has been thinking about that.

Alexandra Jordan: MIT has always made a loss.

Bennie: Many schools make money off dining.

Allison Hinckley: other schools don't have kitchens though.

Bennie: At BU there is one kitchen per floor. One issue that I have is that dining is not losing money. Dining halls are losing money, but they are subsidized by the vendors.

Cinjon Resnick: The problem is probably that they want to build community.

Vinayak Ranade: The push for community dining is Hockfield.

Allison Hinckley: coming from a boarding school, the dining hall is where people gathered, They should be a community center. Students shouldn't eat alone.

Alexandra Jordan: MIT Is abnormal. The way that we eat is reflected in that.

Fangfei Shen: is Baker dining community building?

Allison Hinckley: I don't go there, it is gross.

Bennie: Another thing...the push is for MIT wide community. People don't want to eat in dining halls.

Vinayak Ranade: [Allison Hinckley} how is your salad bar search going?

Allison Hinckley: Didn't know where to look for that. I looked at the shuttle service to Trader Joe's. It is 5k per semester. \$80/hr for the bus. I will talk to Trader Joe's to see if they would be interested in helping to subsidize it. When you look at the people who cook, we should be able to access the resource.

Vinayak Ranade: Fangfei Shen you and Stephanie Schmit did a lunch analysis. Summarize.

Fangfei Shen: We didn't feel like we needed sweeping changes. We thought that lower prices and more variety would be good. There are price discrepancies...Steam Café charges more for the Ragout than Café 4.

Vinayak Ranade: Sodexho runs Stata, Cafe4, and Steam. They use the kitchens in Pritchett. I can see why they charge unevenly.

Bennie: Rich Berlin knows this. He deflected your request. I feel like we need to know the LaVerdes contract.

Vinayak Ranade: Who wants to talk to the store manager? They are less used to deflecting our questions.

Alexandra Jordan: What about publishing a Tech article?

Bennie: I think that that would be good.

Vinayak Ranade: What have you failed to convince BRDC to do?

Bennie: Dining hall dorms should not have to pay the mandatory house dining. The fee is unsustainable. People argue that everybody should not have to pay for the dining hall dorms, but we all will.

Allison Hinckley: What about expanding the HD membership locations (on campus places)? If you are only eating 3x per week, you are paying a lot that you will not get back. If you have more people go into the system it would reduce the price. If people only eat 3x week the price has to be less than 240 to avoid wasting money.

Daniel Hawkins: If we kept it all \$300 we could have more places use it.

Bennie: Rich Berlin says that the \$300 is already too low.

Allison Hinckley: what if dining halls are open less?

Bennie: that is moving in the wrong direction. We want them open more, not less.

Daniel Hawkins: I don't see how they charge so much...\$10 at a dining hall is less food than \$10 at a restaurant.

Bennie: But who would open a restaurant in a dorm?

Cinjon Resnick: Gooseberry doesn't charge that much.

Vinayak Ranade: The dining halls have union employees. They are highly paid.

Bennie: MIT has a better system than most, because we have different vendors. We have all three food providers.

Alexandra Jordan: Could MIT do our own dining?

Vinayak Ranade: In the long run that might be okay, but it would be a large investment up front.

Bennie: I can't imagine convincing Rich Berlin to do that.

Alexandra Jordan: I feel like consideration should go to the fact that we are different from other students. We have less time. That should be a factor for them.

Cinjon Resnick: But people everywhere would adjust.

Vinayak Ranade: What other things are there to be done?

Adam Bockelie: Dinner,

Bennie: Are people looking for more Breakfast?

Vinayak Ranade: Yes.

David Templeton: I think that people want more healthy options.

Daniel Hawkins: We are talking about a grab-and-go thing that is dorm based.

Vinayak Ranade: Each dorm could opt in or out.

Bennie: Rich Berlin has talked about that, but it would cost money.

Cinjon Resnick: DormCom?

Vinayak Ranade: They probably don't have the money to make it sustainable. Presidents voting on it each year is not secure funding. But maybe they would rather spend their money on something else. They might not be willing.

Alexandra Jordan: If we like the idea, we should put it in the report.

Bennie: Will you have a report by the due date?

Daniel Hawkins: Yes, something.

Vinayak Ranade: I think that we will provide more helpful suggestions with evidence to back them. I don't think that we will have a cure-all for the dining system.

Alexandra Jordan: So it will not be comprehensive?

Daniel Hawkins: When do you think that decisions will be made?

Vinayak Ranade: I think that Colombo will make it his big thing.

Vinayak Ranade: Tomorrow's BRDC meeting. We will give a summary of what we have been doing (manually gone through all of the data), some of the significant things that we've found

(breakfast, lunch minor changes, dining membership) go over new ideas (breakfast, coffee house, food trucks).

Cinjon Resnick: Why?

Vinayak Ranade: They want an update on what we are doing. And it will be nice to have feedback from them.

Vinayak Ranade: We want feedback from Rich Berlin.

Bennie: I think that BRDC would merge reports.

Vinayak Ranade: Senate charge says that we cannot.

Cinjon Resnick: I think that we should stay independent. They are not helping us at all (except Bennie).

Bennie: What will Colombo do with our report?

Vinayak Ranade: I don't know if he will go over it.

Alexandra Jordan: What if we give a presentation to Colombo?

Bennie: BRDC is thinking about the same things.

Allison Hinckley: We don't want to screw them. There is no reason to hide things.

Bennie: If you want to think that the BRDC is the official channel, you should convince them to include as much of your stuff as you can. Or DPC has to have a very dissimilar report.

Vinayak Ranade: I can talk to Donna and find out which ideas can go through BRDC. We still have ownership of our ideas. I don't think that they will take our ideas.

Daniel Hawkins: That would be good.

Alexandra Jordan: We want them to take our ideas.

Vinayak Ranade: Is the complaint that we won't get credit?

Cinjon Resnick: I would like to get their ideas if they get ours.

Vinayak Ranade: Someone has to take the first step. I will give a summary of what we have done; I will ask for a summary of what they have done. I don't think that BRDC works well.

Bennie: There are opportunities for students to be involved. We will see what happens.

Vinayak Ranade: We could offer to co-write the BRDC report as well as do ours.

Bennie: They would edit it to what they want.

[Alexandra Jordan's Notes]

Bennie: Students can take advantage of opportunities, since Donna isn't the only one writing a report. Administrator is looking over it now.

Vinayak Ranade: we could offer to co-write their report

Cinjon Resnick: are we forgoing our report?

Vinayak Ranade: no.

David Templeton: we'd need to be able to write what we want.

Bennie: someone needs to come up with a plan that replaces preferred dining. Sustainable but not worth.

Cinjon Resnick: cause it's not.

Cinjon Resnick : how much does subway pay MIT?

Bennie: most profitable subway in Boston.

Bennie: don't know. Contract agreement. We probably take some % per food sale.

Vinayak Ranade : David Templeton, while doing laverde's contract, find out whats up with other contracts.

Bennie: I don't want to put info out there that's going to start a riot. What rich thinks is a reasonable amount to charge for declining balance plan. \$600-800. It's preferred dining but....

Allison Hinckley: no rollover?!

Bennie: no rollover. Some of it could go to tech cash at a loss. IAP plan. It's hard to come up with a plan that guarantees the type of money they want to see from these plans.

Vinayak Ranade: they want to guarantee breaking even without guaranteeing service and quality.

Bennie: these aren't capitalist markets.

Vinayak Ranade: open them to Cambridge!

All: we can't do that.

Daniel Hawkins: Noah Jessop sent to sponge talk about declining balance. Will forward to DPC.

Vinayak Ranade: Adam Bockelie and Allison Hinckley working on dinner.

Daniel Hawkins: work with them to come up with more reasonable dining number

Daniel Hawkins: reasonable: \$367 per semester for declining balance is reasonable. Based on my own habits and a formula I made. I would be guaranteed to break even at that.

Bennie: the average student on House Dining spends \$500 ish a semester, so total they spend about \$800 with you add in House Dining. A lot of other students go Baker, and if you spread that over all baker residents (false assumption) then students benefit from House Dining.

Allison Hinckley: separate entrance to allow non-residents to eat.

Bennie: McCormick is like airport security. Conservative girls' parents are very controlling. Thus, parents want to keep dorm unisex

Alexandra Jordan: do guys eat there? Can they?

Bennie: yes, very few do. least profitable dining hall, and they have dining hall plus kitchens. Only 30% attendance in dining hall.

Allison Hinckley: has BRDC talked about dining hall in student center?

Bennie: we discussed it. But last time was 15 year ago. People complained about food quality.

Vinayak Ranade: quality is implementation and not design.

All: food in the student center sucks anyway.

Bennie: used to have cashier and independent venues. Burger, ice cream, and salad from different restaurants. It was awesome.

David Templeton: is BRDC discussing kitchens or no kitchens?

Bennie: talking about W-1 is a difficult situation. They want to put dining halls in.

David Templeton: we want kitchens in dorms.

Vinayak Ranade: we need to invite Donna to come to next week's meeting. The agreement for us to go to BRDC, we need to officially invite her to our meeting

Daniel Hawkins: even though she's already invited

Allison: salad bar. Contact individual vendors?

Vinayak Ranade: yes.

Cinjon Resnick: I want damen from damen's in kendall square. To talk about putting his restaurant in the student center. Is there a suggestion to kill of unprofitable dining halls? Like McCormick?

Bennie: all dining halls are unprofitable. Baker loses the least.

Fangfei Shen: what about sending baker food to McCormick? We'd cut down on chefs.

Bennie: long term solution, but I think we guarantee jobs and hours.

Cinjon Resnick: what if you kill McCormick and add outside vendors? McD? Damen's?

Bennie: restaurants won't do that because it isn't cost effective. Won't make it back.

Bennie: you'd have a hard time selling that to a restaurant when the dorms require card access.

Daniel Hawkins: what about killing all residential halls and doing central?

Bennie: we talked about central dining hall. McCormick is going to die once W-1 is online. Data shows people are on campus 10-8, therefore no dining hall on campus is unreasonable.

Daniel Hawkins: you said we can't kill all residential dining halls. Why?

Bennie: what would people in Simmons do? No way to get food? That's how it's been sold to me.