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Foodservice Advisory Committee

December 1, 2022

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Jessica Brooks, Sherry Parks, Chartwells, Corine Bolton, Kim Stevens, CUPE 3205; Aimee Blyth, Seasoned Spoon; Michelle Waterworth, ’76 Sips; Shelley Strain, Sustainability Office; Andrew Harris, Claudia Taylor, Housing; David Rayi, Champlain; Deondrae Thompson, Lady Eaton; Riley Ambrose, Durham; Heather Klyn-Hesselink, TGSA

1. Review of Meeting Notes of November 3
   1. No items were identified for follow up.
2. Sub-committee reports
3. Operations and Marketing
   1. See Fall Exam and Holiday Operating Hours
4. Sustainability and Fair Trade
   1. Pop-up free coffee travel mug program will be operational in January
   2. Piloting trays in LEC and GC to see if this increases use of china
5. Budget
   1. No report
6. Catering
   1. No report
7. Additional Working Group Reports
   1. Dining room redevelopment group
      1. The new chairs have finally arrived at LEC
      2. Old chairs are for sale. Contact the College office for info.
8. Approval of 2023-2024 Dining Fees

From the summary of the Budget Working Group Meeting Notes of November 1:

*Proposed Dining Plan Rates 2023-2024:*

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*Notes:*

1. *The increase in the fee for O-week includes an extra day of service, accounting for $52 of the total increase. This is equal to over 80% of the O-week increase and about 11% of the total increase for Suite style plans.*
2. *An increase in the declining balance value may not directly impact residents as we allow for carry forward of any unused balance.*
3. *If we had no increase in the declining balance value for suite style plans, and plans were no longer tax exempt, residents would need to “add” 13% to their plan balance to cover the cost of taxes $312, plus add $100 for increases in overhead and O-week meals, a total of $412.*
4. *The increase in the total plan value last year was less than the increase in retail prices. While the increase was small, it actually eroded purchasing power. At the current rate of spend through most students are likely to run out of dining plan funds before year end*.

Question: Do you support the recommendation of the proposed 2023-2024 Dining Fees?

Unanimously supported.

1. Revision to the Mandatory and Non-mandatory Ancillary Fee Protocol – on-going. Likely won’t see any further activity until the next semester and no change to the protocol until next year.
2. General Discussion and Q & A
   1. We are already starting to identify students with low dining plan balances Where do students access the “free meals” I‘ve heard about?
      1. There are (at least) four programs that provide support to students in need of food. The TCSA has a food pantry with dry, fresh and refrigerated foods. The TCSA has a “grocery assistance program” that students apply for and can receive vouchers to a grocery store. Bursaries may be available through Financial Aid. Food Services and the TCSA support an emergency food program. It is funded by students who donate left over dining plan funds. Students can access up to three $25 cards for use on campus. Cards are available through the College offices, Security, FPHL, Counselling, TrentU card Office.
   2. Can you make sure the coaches know about the programs?
      1. Yes
   3. Most jobs on campus come with a free meal. A student can get a job to earn income and get a meal each shift too. Check with Chartwells, The Seasoned Spoon or ’76 Sips directly.
   4. We are seeing more incidents of students in distress, sometimes leading to fainting spells. Just a reminder for everyone to keep an eye open for students who may be in distress and help point them toward appropriate supports and resources.
3. Next meeting – December 1, 9:00 – 10:30, by Teams only.

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Trent University Foodservices

Food Services Advisory Committee

Operations and Marketing Working Group

November 29, 2022

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Claudia Taylor, Housing; Corine Bolton, Kim Stevens, CUPE 3205; Aimee Blyth, Seasoned Spoon; Christine Thomas, Chartwells; Michelle Waterworth, ’76 Sips Café, Heather Klyn-Hesselink, TGSA.

1. Review meeting notes from November 1, 2022
   1. The changes made to the production area of ’76 Sips Café are having the desired outcome, expanding the available menu and improving customer service
2. Fall Exam and Holiday Season Operating Schedule - attached
3. Next meeting TBD











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Foodservice Advisory Committee

Sustainability and Fair Trade Working Group

Tuesday November 29, 2022

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Caroline Durand, TUFA; Heather Klyn-Hesselink, TGSA; Larissa Chevrette, Champlain College; Shelley Strain, Sustainability Office; Christine Thomas, Chartwells; Noah Edwards, Lady Eaton College.

1. Review of Meeting Notes of November 1:
   1. Campus sustainability tour update – went well, about 10 people with numerous stops across campus. Will likely be repeated.
   2. Update on certification process for the Durham GTA campus – on-going
   3. Pop-up free coffee program – will operate early in the winter term
2. Participation in eco-tray program – disappointing results. See attached chart. It was proposed that the lack of trays makes it easier to take a clamshell than a plate. A trial will be run in LEC and GC in the new year to see if access to trays corelates to an increase in the use of china.
3. Participation in the use of travel mugs – no meaningful data to report. Working to find a better way to capture the data.
4. Exploring “Food Guide Friendly Certification”
   1. Founded on the principle of “Place, Promotion and Price” foods that are aligned with Canada’s Food Guide will be positioned to ensure that healthy choices are foremost in front of customers. For example, water and whole fruit are promoted in place of the traditional pop and chips. The healthier choice has to be priced equal to or lower than a less healthy alternative. For example, milk costs less than pop.
   2. We are exploring a pilot project, in concert with Health Canada at one Symons campus location and at The Trend for the fall of 2023.
5. General discussion and Q and A
   1. What about the single use plastic utensils? How will they be managed when single use plastics are banned? The cutlery that Chartwells uses is compostable. Mark will ensure an appropriate solution in in place for all service providers.
      1. It was subsequently determined that the black plastic cutlery was NOT compostable. Chartwells is working on an alternate plan.
   2. For BOOST orders at Durham, do students get disposable containers? No. They get china for take-out.
   3. The SpecTank system that Chartwells has been testing indicates a reduction in chemical use and a dramatic reduction in water use, perhaps as much as 350,000 liters per year. The Sustainability Office will look to see if they notice a reduction in water consumption at LEC during the test period.
6. Next meetings– TBD – January 2023

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