

CHEF'S TABLE - Interurban campus

Date: November 4, 2010

Time: Noon to 1:30 pm

Venue: CC 320/321

Attendees:

Kathryn Le Gros (Camosun)	Donna Burger (Aramark)	Bill Code (Camosun)
	Quinn Willoughby (Aramark)	

Agenda:

1. What's New in the Caf?
2. Questions / Issues
3. What's Next?

Meeting Notes:

1. General Discussion

- Since there were no attendees, there was general discussion around current system (and communication channel) in place.
- College Relation suggested not to use electronic media (eg. Facebook, Twitter) as it will get illegitimate and negative comments at moment.
- Usually the attendance for this type of forum is higher when there are changes happening as well as during start-up when there is history to overcome.
- Donna agreed the frequency of Chef's Table should be per semester, as the demographics of customers (especially at Lansdowne) changes every semester.
- Donna stated that about 1% of population (known) has Celiac disease (or wheat sensitivity). She is aware that Lansdowne needs more gluten-free options but would like to make gluten-free dishes appealing to general customers as well.
- More customers are using Aramark's dining card than Camosun's gift card as it reduces the line-up time at check out with no bank fee, transaction fees and can be purchased or loaded using a credit card.

2. What's Next?

- Chef's Table will continue to occur once per semester (one in October, one in February).

Meeting adjourned