

CHEF'S TABLE - Interurban campus

Date: October 2, 2009

Time: Noon to 1:30 pm

Venue: CC 321

Attendees:

Donna Burger (Aramark)	Paul Woodall (Camosun)	Quinn Willoughby (Aramark)
Michael Glover (CCSS)	Matthew Martin (student)	Cindy Kwok (secretary)

Regrets:

Kathryn Le Gros (Camosun)	Bill Code (Camosun)	
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Agenda:

1. Welcome and Purpose
2. What's new from Aramark (10 mins)
3. Today's topic (20 mins)
 - a. What are healthy food opportunities at Urban Diner?
4. Issues / Questions (40 mins)
5. What's Next? (20 mins)

Meeting Notes:

1. Welcome and Purpose
 - Due to lack of student participation, Camosun Food Committee (CamFoodCom) has changed the meeting format to *Chef's Table* for both campuses
 - Need better communication to promote this meeting
 - Hand-billing at cashiers may help promote this meeting
2. What's new from Aramark:
 - Due to demographics, menu at Urban Diner and Campus Caf are different
 - New items at Urban Diner include pizza, waffles, and smaller-sized salad
 - Club & BLT is back; combo grilled items now available
 - "Think Pink" cookies for Canadian Breast Cancer association was a huge success
 - All items are zero trans-fat compliant
 - Gift card launched: \$25 to start and reload at any denomination; may check card balance on Campus Dish website by end of November
 - Gift card cannot be used at Java Express
 - Urban Diner now open until 8:30 pm from Monday to Thursday (not 8:00 pm)
 - Java Express now offers instant hot chocolate sachets, new sushi items, and snacks under \$2 (eg. gluten-free rice cake with peanut butter / cheese whiz)
 - An independent survey called "Talk Shop" is launched. The result goes to Aramark head office directly

3. Today's Topic: What are healthy food opportunities at Urban Diner?

- Not discussed

4. Issues / Questions

- In general, it is agreed that Aramark is fulfilling the needs of students
- There have not been many concerns from students
- The perception of "Aramark is expensive" is still strong. Possible comparison study with outside food services providers (eg. McDonalds) may help to educate students and staff
- Price of combo is simply the total sum of a burger plus a side of French fries
- In addition to using sneeze guard for baked products, Aramark will consider using wax paper bag for baked goods (because pre-wrapped baked goods will be perceived as "store-bought" and not fresh)
- Java Express is very cramped – larger variety of products but very limited space / logistic support (push cart uphill and lack of electrical outlets)
- Java Express new operation hours (7:30 am – 2:00 pm and 4:00-6:00 pm, Monday to Thursday) now extended to October 2009
- It is not possible to offer actual hot chocolate (from hot chocolate machine) due to lack of electrical outlet at the Java Express
- Better effort in notifying clients of closure (would like to see no closures on Monday to Friday during the day, and no closure on Saturdays from Sep to June)
- Urban Diner hours should be better communicated with CE – typically, there are classes on every Saturday with 12-20 students on campus
- Need to post Urban Diner & kiosk hours at library during exam period
- There are no hot beverage machines at Jack White or John Drysdale buildings
- Vending machines – possible meal offerings for weekends (Saturday & Sunday)?
- Ryan's vending machines seem to be under-serviced. This requires attention because there are students after-hours with no cafeteria /food services available
- It is suggested to include Ryan Vending, Helmut Hall (Cook Training) and the Bookstore at *Chef's Table* in order to obtain broader representation
- Continuing Education (CE) students may use Ryan Vending but not Urban Diner (most CE courses occur in evenings and weekends) and may have comments regarding quality and pricing of food services available

5. What's Next?

- The more comments solicited for this table, the better for Camosun and Aramark to meet the needs and expectation of student and staff

Meeting adjourned