

CHEF'S TABLE - Lansdowne campus

Date: September 25, 2009

Time: Noon to 1:30 pm

Venue: Campus Caf

Attendees:

Kathryn Le Gros (Camosun)	Donna Burger (Aramark)	Bill Code (Camosun)
Quinn Willoughby (Aramark)	Matt Etele (Aramark)	Cindy Kwok (Secretary)
Matteus Clement (student)	Shane (student)	

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 Campus Caf?
4. Issues / Questions (40 mins)
5. Quick review of remaining issues (10 mins)
6. Moving forward – summary – issues not addressed (10 mins)

Meeting Notes:

1. Welcome and Purpose - What is a good form for gathering student input?
 - Food Service survey conducted annually
 - Front line staff at Campus Caf
 - Aramark receives *Comment cards* from student and staff
 - Monthly meeting of CamFoodCom (Camosun Food Committee) but feedback has been rather limited, thus changing the meeting format to this - Chef's Table.
 - Various communication channels discussed (see below item 5)
2. What's new from Aramark:
 - Snacks under \$2 added (eg. rice cakes and cheese whiz)
 - Stir-fry available Monday to Thursday with rice and fresh cut vegetables
 - Possibility of offering gluten-free breads
 - New homemade soups and wraps are added; new items at Euro Baguette (eg. New York deli, curry, roasted vegetables) are now available
 - Smaller-sized salad (\$2.39) now available as side dish
 - Whole wheat pizza has been successful; new items such as Thai chicken, presto chicken and vegetables are popular
 - "Think Pink" cookies for Canadian Breast Cancer association was a huge success
 - All items are zero trans-fat compliant
 - Breakfast-like items are introduced (eg. waffles)
 - Fair-traded organic smoothies and brown rice sushi now available

- Gift card launched: \$25 to start and reload at any denomination; may check card balance on Campus Dish website by end of November
 - Campus Dish website will continued to be updated and improved
3. Today's Topic: What are healthy food opportunities at Campus Caf?
- Healthy means wholesome and filling
 - It is suggested to host "sampling event" (eg. spelt bread sampling)
4. Issues / Questions
- Items will be subjected to HST
 - The steamed rice was undercooked (crunchy)
 - Bulk-bin food not recommended due to food health / food safe; individual cups of dried food such as trail mix and banana chips now available
 - Displays at Euro Baguette are good
 - Signage at World Fare and Grill Work can be improved
 - Salad price increased by \$0.10 due to paper cost increase (\$6.49 to \$6.59)
5. Quick review of remaining issues
- Add "Please explain more" in Aramark's comment card to facilitate dialogue / follow-up
 - Other channels to promote Chef's Table:
 - cashiers to do hand-billing,
 - text messaging to students (CCSS)
 - offer free food samples
 - advertise in CCSS's bi-weekly newsletter (available mid October 2009)
 - use *Youtube* (30-second video)
 - use College-wide email to reach all students and staff (portal still under construction)
6. Moving forward – summary – issues not addressed
- None

Meeting adjourned