Food Committee Meeting

October 16, 2019
4:15 pm - 5:15 pm
Evergreen Room, Lister Centre

<table>
<thead>
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<th>Attendees</th>
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<tr>
<td>Dolores March (Dining Services)</td>
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<td>Tea Miyanaga (Residence Services)</td>
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<td>Lorraine Huntley (Dining Services)</td>
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<td>Amber Nuttall (Schaffer FA)</td>
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<td>Linda Fitzpatrick (Dining Services)</td>
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<td>Landon Perkins (Henday FA)</td>
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<td>Shilpi Gupta (Aramark)</td>
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<td>Emilie Han (Thelma Chalifoux FA)</td>
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<td>Lee Iverson (Aramark)</td>
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<td>Jaylene Evans (Kelsey FA)</td>
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<td>Ana Medrano (Aramark)</td>
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1. Agenda Approval
   1.1 Agenda Approved

2. Previous Minutes & Student Feedback
   2.1 Previous Minutes Review
   - Extra protein is available at the vegan station.
   - Burritos at breakfast are available as a vegan option.
   - There are more proteins at the deli such as falafel and hummus.
   - The salad bar has edamame beans, chickpeas, tofu and eggs.
   - Lactose free milk has been requested. Some options were discussed:
     - They could add lactose free milk and remove almond milk.
     - Soy milk will be kept as an option as the amount of protein is higher and it is better nutritionally.
     - The Food Ambassadors will discuss with students and provide feedback.
   - Feedback that the stir fry vegetables were undercooked.
     - They are trying to cook them longer.
   - Walnuts are available at least four times per week and pecans have also been added into the rotation. They may be found at the end of salad bar to avoid cross contamination.
   - Signs have been added to serving spoons to prevent cross contamination.
   - The nursing students need clarification on the bagged lunch ordering process.
     - Currently there are 20 - 30 lunches made daily.
     - Some nursing students leave as early as 5:00 am.
○ Picking up the night before poses a food safety issue as there is no guarantee they are refrigerated properly. Ana will look into some food safe options. Some additional options may be to label the bags with a “consume by” time or have students sign a waiver/agreement regarding refrigeration.
○ Tea will follow-up on possibly obtaining a list of nursing students so that the process can be communicated for the winter session.

● Vegan mashed potatoes are in the menu rotation.
● Halal options at the deli include chicken breast and beef (roasted and sliced in house).
● Aramark confirmed for the FA’s that the fries and onion rings are fried in vegetable oil (no meat in that fryer).

2.2 Student Feedback

Requests
● The omelette station omelettes are precooked and then topped with cold vegetables and unmelted cheese.
  ○ The vegetables are already sautéed. Aramark will follow-up and provide an update at the next meeting.
  ○ One of the grills is broken and parts are no longer available so alternatives are being explored.
● Cream cheese available all day and have different flavours.
● Chicken and beef tacos instead of fish tacos.
  ○ In order to balance the menu, the fish would need to be served elsewhere as it needs to be available once per day. It may be included as an entree at the grill instead.
● Chicken nuggets/strips
● Cinnamon Toast Crunch cereal
● Vegan pizza as an option in the menu rotation
  ○ Pizza crusts such as cauliflower crust are good when fresh but can be challenging to maintain quality if sitting. Ana will look into alternatives.
● Cinnamon sugar dough for the dessert pizza instead of regular dough.
● Have a separate fry pan for people who can’t have ham.
  ○ There are already separate vegetarian and halal grills in use.
● Simple berry smoothies such as tropical (less of the pressed juices and ginger).
● Franks Red Hot sauce
● Different tea flavours
  ○ These were added last week (they had been back
- Can lunch hours extended to 2:15 or 2:30? For students who have late classes and need to eat lunch later.
  - Aramark will follow-up for the next meeting.
- Sometimes the burgers have condiments such as salsa. Can condiments be available on the side?
  - Students can ask to have the burgers made without the condiments they do not like.
- Have multi colored tacks or stickers for Napkin Talk available so students can agree/disagree with feedback.
- Students were underwhelmed by the Thanksgiving dinner.
  - No pumpkin pie
  - Rolled turkey
  - Not fresh potatoes
  - No cranberry sauce

**Likes**
- Oreo cheesecake
- Brunch burger
- Beef and bean tacos
- Pork tacos and quesadillas
- Butter chicken
- Avocados
- Pesto sauce
- Tortellini at the pop-up
- Turkey sliders
- Bread pudding
- Grapes
- Eggs benedict as a pop up
- Meatball subs
- Tiger brownies
- Pancakes and french toast on the weekends

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<th>3. Dietitian Updates</th>
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<td>Ana now has a wellness cart and will be stationed in the dining hall to engage with students.</td>
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<td>11:00 am - 1:00 pm and Wednesday evenings (pop-up station or cart).</td>
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<td>The Food Ambassadors should promote this and refer students to her.</td>
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<td>Ana encourages students to let staff know if anything in the dining hall is labeled incorrectly. Please report as soon as possible so the issue can be addressed right away rather than a few weeks later.</td>
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<th>4. Events Updates</th>
<th>4.1 Pumpkin Carving</th>
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<td>Lister will have the pumpkin carving again this year. Winners will be chosen through social media votes.</td>
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### 4.2 Halloween Theme Night
- The large themed event for this year is on Halloween.
  - Costume prizes
  - Group prizes
  - Photo booth

### 5. Roundtable
#### 5.1 Dining Hall Rules
- There needs to be clarity for students on repercussions for taking food out of the dining hall. When Food Ambassadors see this they can call the RA’s on shift as it is part of the rules in the room and board program.
  - A lot of university dining halls do not allow bags into the dining halls at all. This could become an issue in the future if students continue taking food out.
- There needs to be clarity for people using guest passes in the dining hall. If they need to leave to go to the washroom they cannot use another student's ONEcard to get access back in. Washroom badges are available for guests.

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Next meeting: November 20, 2019

Contact Information:
- Ana Medrano, Dietitian – medranoc@ualberta.ca
- Lee Iverson, Marketing Manager – liverson@ualberta.ca
- David Dunham, Operations Manager – dduham@ualberta.ca
- Shilpi Gupta, Resident District Manager – shilpi@ualberta.ca
- Tea Miyanaga, Residence Coordinator – tmiyanag@ualberta.ca
- Email – food.ambassador@ualberta.ca
- Lorraine Huntley, Support Services Coordinator – lorraine.huntley@ualberta.ca
- Dolores March, Director of Hospitality Services – dolores.march@ualberta.ca