



UNIVERSITY OF
TORONTO
MISSISSAUGA

Food Service Advisory Committee

Minutes of Meeting

Date: Wednesday, October 17, 2018
Room: Davis Building, Room 3210
Attendees: V. Jezierski, S. Fazilat, S. Senese, S. Coccagna, A. Carter, A. Abdullah, S. Malhotra, L. Bailey, A. de Lorenzis
Regrets: P. Desrochers, A. Patel

1. ADMINISTRATIVE

- V. Jezierski welcomed everyone to the meeting. V. Jezierski stated that there is a vacant spot on the committee. V. Jezierski asked the committee for names of a teaching assistant or other faculty member that might be interested in joining the committee

2. BUSINESS ARISING

- **Davis Building Renovation Project Update**
 - V. Jezierski provided an update on the completion of the Food Court
 - Renovations are continuing as planned
 - No firm date for opening of the food court
 - Will confirm the date of opening with the committee when available
- **Vending Update**
 - V. Jezierski confirmed that the vending RFP was completed and that NACC Vending was awarded the vending contract on Campus
 - NACC Vending was awarded a three year contract with an option to renew for two one year terms
 - Vending commissions were lowered in return for a price drop of \$0.25 per item in snack and pop machines
 - The transition to the new vendor will commence the week of October 21, 2108

3. NEW BUSINESS

- **Hospitality Services Update**

- V. Jezierski provided an update on the following locations:
 - **IB**
 - V. Jezierski informed the Committee that the new locations in the IB have been very well received
 - Bento, Subway and Quesada continue to be very busy
 - V. Jezierski explained that the long line-ups in the new locations are due to staff shortages.
 - V. Jezierski stated that the Quesada in the Davis building will close in when the new food court is completed
 - **TFC**
 - V. Jezierski informed the Committee that the all day breakfast station in the TFC has been very popular and a great addition to the TFC
 - **New North**
 - V. Jezierski updated the Committee on the status of the new North Building and the completion of the Fair Trade Café.
 - S. Fazilat stated that the contractors have been given a deadline to complete construction by November
 - V. Jezierski stated that there will only be beverages and Grab and Go items available at the Fair Trade Café
 - **Specialty Vending**
 - V. Jezierski announced the introduction of new specialty vending machines on campus
 - The new machines are:
 - Reis & Ivy's Frozen Yoghurt in the CCT
 - Theos Coffee in the IB
 - Best Buy Machine
 - L. Bailey asked if the top of the Theos Coffee machine could be covered in order to hide all of the wiring that can be seen when standing on the floor above the machine. V. Jezierski will look into finding a solution to this observation
 - A. Carter mentioned if Hospitality & Retail Services could find a solution to assist students with accessibility issues to access the products from these new machines. V. Jezierski will update the committee with a solution for these students

- **Hospitality Services Budget**

- V. Jezierski stated that there was a 4% increase in pricing last year due to the minimum wage hike in January of 2018
- V. Jezierski explained that the UTM budget needs to be ready by November and CCUFSA pricing is not available until early January in order to compare pricing from other universities

- Hospitality & Retail Services is proposing to decrease the number of meal plan from 12 to 8 in order to eliminate confusion for students in selecting their meal plans
 - V. Jezierski stated that UTM has one of the lowest priced meal plan programs and is proposing that meal plan prices increase between 2% to 3% this year in accordance with the CPI Index
- **Sustainability Initiatives**
 - V. Jezierski stated that Hospitality & Retail Services is committed to increasing sustainability initiatives on campus
 - V. Jezierski explained, a third party audit was conducted at food service locations only in order to provide the data necessary to make changes to garbage disposal. The current diversion rate is 59%. 291 tonnes of garbage was collected in the food service locations between March 26 to March 28, 2018, during the audit. Hospitality & Retail Services is actively trying to reduce the amount of waste in the food service locations on campus. The goal is to have over 66% diversion rate.
 - Organic Waste Reduction – V. Jezierski explained that there are 2 Waste Station on campus and having Chartwells adhere to organic waste reduction
 - Staff Training – 50 Chartwells staff participated in waste training by a third party. Hospitality & Retail Services paid for the cost of this training.
 - L. Bailey asked if diversion at OPH is higher than 59%?
 - V. Jezierski explained that the waste diversion rates were by category and not by location
 - S. Fazilat asked if Chartwells would be self-checking for garbage disposal.
 - V. Jezierski explained that Hospitality & Retail Services staff will be checking to make sure Chartwells is following the guidelines given to them
 - V. Jezierski mentioned that Hospitality & Retail Services would be working in conjunction with Zero Waste on campus to reduce waste on Campus. V. Jezierski explained that all take out packaging has been given to facilities for them to formulate a plan for garbage disposal throughout campus. Make garbage collection the same at all locations including larger garbage containers that will be properly labelled.
 - V. Jezierski has given Chartwells a mandate to have only compostable take out containers at food service locations
- **Food Service Initiatives**
 - V. Jezierski mentioned the few initiatives that have already been put into place:
 - Vertical Garden in OPH
 - UTM Bees on the roof of the IB building
 - Elimination of plastic straws at all non branded food service locations on campus

- Booster Juice is in the process of implementing a sustainable solution to replace plastic straws at their locations

4. NEXT MEETING – To be announced