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Foodservice Advisory Committee

February 29, 2024

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Bri Policicchio, TCSA; Christine Thomas, Jessica Brooks, Chef Joseph Pirie, Chartwells; Puffin Davison, OC; Jillienne Simone-Burns, Housing; Rushk Choudry, LEC; Aimee Blyth, Seasoned Spoon; Shelley Strain, Sustainability Office; Kim Stevens, CUPE 3205.

1. Review of Meeting Notes of January 25
   1. No follow up items.
2. Sub-committee reports
3. Operations and Marketing
   1. See Meeting Notes of February 26
      1. Food Guide Friendly program
      2. Gzowski Sunday operations
4. Sustainability and Fair Trade
   1. See meeting notes of February 26
   2. Since the start of the year, at Tim Hortons, q travel mug has been used 258 times.
5. Additional Working Groups:
   1. Dining Room Redevelopment Group - no report
      1. Work related to identifying tasks and scheduling for the summer term is underway. A meeting will be scheduled for mid/late March.
   2. Food Service RFP Group – Chartwells has been confirmed as the successful respondent to the RFP process and will begin a new five-year agreement starting April 27, 2024, with an optional five-year extension.
6. General Discussion and Q&A
   1. Sensitive to the financial pressure on students, Chartwells has introduced an expanded value menu, with 20 new menu items between $3,99 and $7.99, and a 10% reduction in the price of pizza at the Durham GTA dining room. These new items are intended to offer a smaller portion size to lose looking to eat less or buy an item to compliment food they may have brought from home. These items can be found on the menu boards with a blue “V” icon.
   2. Chartwells will make sure vegan and vegetarian options are available, and clearly advertised, at all locations.
7. Next meetings: March 28, 9:00 – 10:30, by TEAMS



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Trent University Foodservices

Food Services Advisory Committee

Operations and Marketing Working Group

Monday February 26, 2024

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Kassandra Glasbergen, The Ceilie; Shauna Carlow, Housing; Aimee Blyth, Seasoned Spoon; Heather Klyn-Hesselink, TGSA; Christine Thomas, Chartwells; Kim Stevens, CUPE 3205.

1. Review meeting notes from January 22
   1. The Food Guide Friendly program at Traill has been suspended as it is unlikely we will maintain the standard long term.
      1. Looking at the Seasoned Spoon as an additional location
2. Food Services RFP process and timeline
   1. Chartwells was the successful respondent ot the RFP process and will begin operations under a new management agreement effective April 27, 2024.
   2. We will retain our Subway, Pizza Pizza and Tim Hortons operations.
3. Change to Sunday operating hours at Gzowski.
   1. In October the menu at Otonabee was expanded to include homestyle meals. Many students who had been eating at Gzowski on a Sunday evening moved back to Otonabee for dinner. A review of sales and expenses made it clear that operating Gzowski on Sunday evening was not supportable. Gzowski will not be operating on Sunday evenings beginning February 25.
4. Menu adjustments for religious holidays:
   1. Lent – fish will be offered at al four dining halls, for lunch and dinner, with a combination of fish and chips and healthier non-breaded fish options across the campus.
   2. Ramadan – special meals are available for order. Details will be communicated through Spiritual Affairs.
   3. Passover – Passover begins Monday April 22 this year, after residences have closed. No special Passover meals will be offered this year.
5. Other business
   1. Durham GTA summer operations – waiting to see what class registration looks like before we develop a summer operating plan.
   2. Trent will host the Canadian Hospitality Management Association June 3 to 6. Members of the association from colleges and Universities will attend. Trent’s Conference Services will share details with members of the Trent community. They may also be looking for support with spaces and equipment to execute the event.
   3. Plans are being developed to further the redevelopment of the Great Hall this summer.
6. Next meeting March 25 by TEAMS

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Foodservice Advisory Committee

Sustainability and Fair-Trade Working Group

Monday February 26, 2024

MEETING NOTES

Attendance: Mark Murdoch, Food Services; Alyssa Scanga, TCSA; Ainsley MacPherson, Gzowski College; Heather Klyn-Hesselink, TGSA; Christine Thomas, Chartwells; Shelley Strain, Sustainability Office; Kim Stevens, CUPE 3205; Matthew Porter, SAFS.

1. Review of Meeting Notes of January 22
   1. Winnow review with Sustainability Office? – transition to Waste Not 2.0 may make this effort redundant
   2. Sales of $5 eco-trays? 73 units were sold during the promo period.
   3. Winter Waste Audit Challenge update – results will be available shortly.
      1. Shelley will work to communicate the audit and related results through the Colleges, TGSA, CUPE and other groups on campus.
2. Participation in eco-tray program. Eco tray use is up. However, the use of china is down.
3. Travel mug usage. Usage has doubled year over year and is running at 38%
4. Food Guide Friendly program at The Trend – terminated as long term support may be a challenge
   1. Seasoned Spoon has completed the first round of the audit tool
5. General discussion and Q and A
   1. At the start of the meeting Mathew Porter gave a summary of the work being done at the various farm properties that Trent owns or operates on.
   2. Heather Klyn-Hesselink spoke about an experiment that spreads wollastonite rock dust of the soil to capture carbon dioxide and store it in the soil, where it can be used by the plants.
   3. Gzowski Annex had expressed an interest in coordinating a trach pick-up around the annex buildings. Shelley will
   4. Matthew provided some additional updates from the farm:
      1. our project in the summer July (ish) will include a “plant green” event, we will be rolling and crimping fall rye plants and planting squash into the biomass, why is this important? We won’t be using pesticides to keep weeds out, and the rolled and crimped rye will protect the soil from heavy rain events and extreme heat. The next big(ger) project is planting fruit trees as a part of a walking trail and extension of the university hedgerow wildlife corridor expansion; there are more things going on but those are two that may fit the sustainability prevue.
6. Next meeting March 25, by TEAMS

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| **Item** | **January 19-February 20, 2024** | **Allocation %** |  | **January 19-February 20, 2023** | **Allocation %** |
| **$7 ecotray purchases** | 113 |  | 129 |  |
|  |  |  |  |  |
| **$1 takeout usage** | 18,269 | 43% | 17,374 | 38% |
| **Ecotray usage** | 6,249 | 15% | 5,835 | 13% |
| **China dish usage** | 18,055 | 42% | 22,873 | 49% |
| **TOTAL OF ALL DISHES:**  Takeout + reusable | 42,573 |  | 46,082 |  |
|  |  |  |  |  |
| **Paper cup usage** | 3,601 | 62% | 6,261 | 81% |
| **Travel/China mug usage** | 2,201 | 38% | 1,449 | 19% |
| **TOTAL:** | 5,802 |  | 7,710\* |  |