

Shared Governance Food Services Committee

Minutes

September 11, 2020

Zoom Meeting

1. Voted on Vice Chair - Dr. Johnson Ogun was selected- Thank you Dr. Ogun for being willing to serve as chair next year.
2. Susan Beer provided an update on Food Services Operations

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1. Safety Procedures Implemented
 - a. Daily wellness checks
 - b. Face Masks & Social Distancing
 - c. Gloves
 - d. Plexi shields
 - e. Daily disinfection
 - i. Cleaning, Sanitizing, Disinfection
 - f. Signage
2. Training implemented
3. Service Modifications
4. Catering Modifications - Contactless Catering, attendant served buffet
5. Supply Chain disruptions/Distribution issues/Significant Cost Increases

Operational Considerations

1. Meal Plans
 - a. 154 fewer Residential Plans 9.6% reduction
 - b. 84 fewer Dining Dollar only plans 16.7% reduction
 - c. 632 fewer Mandatory \$150 fee plans 13.1% reduction
2. Retail venues

- a. Guest Count down 40.4%, Revenue down 31.4%
- 3. Many associates chose not to return or chose to reduce their hours
 - a. Lay off for 4-5 months, uncertainty
 - b. Online learning K-12
 - c. Few applicants
- 4. Closed 3rd Rock
- 5. Reduced Hours in Caffe Dallucci & GUC

Other Items

- 1. We were able to retain all salaried positions
- 2. All hourly associates that want to work, have been reassigned
- 3. Kiosks in Mane Market set up for Grill & Omelet/Waffle
- 4. Mobile Ordering
 - a. University has invested in it
 - b. Menus, hardware ready to go
 - c. Technical challenge with Mane Card ID's
 - d. Hope to resolve and be online soon
- 3. Additional Questions Committee Discussed

Procedures for how quarantined and isolated students obtain food

- 1. Student fills out a webform everyday for a cold breakfast and lunch, and a hot dinner
- 2. RA delivers contactless with gloves and a mask