

Dining Listening Session

November 17 Minutes

Attending: Dean Bridges, Chris Stefanik (Dean's Fellow), Zoe Peters (Associate Director), Two students from the Dining Hall Committee (Crystal Low and Chandler Beyer) and Four students from the Student Council (Saza Faradilla, Sara Rotenberg, Sunwoo Nam and Hebe Hilhorst)

Next session: January 15th - topic TBD

Topic	Discussion points
Recap of the Dining Committee	<ul style="list-style-type: none">- Dining Committee was formed in September, which consists of eight students, two staff, Chris and Zoe, and two head chefs from SATS, and Sam, the operational manager.- Discuss concerns that students provided the committee.- Meet with separate groups of students and accommodate their meals (gluten-free, protein)- Organize dishes for vegetarian students → met with the chef already so new dishes will be included to vary the menu- Also aiming to increase the salad bar- Divide the dining component into different sections:<ul style="list-style-type: none">- programming (emailing the college about the menu, workshops)- weekly meetings (with Chris chairing the committee)- operational side (Chris and Zoe work with SATS on a weekly basis to deal with logistics and behind the scene work - i.e. cleaning in the Saga dining hall)- budget allocation (how to fit all the needs of the students and faculty with the limited budget)- Next semester: work on meeting urgent needs to accommodate students' dietary conditions
Meal tap donation	<ul style="list-style-type: none">- Still at preliminary stages → will submit proposal to begin next semester- Check in with infrastructure, Robin from SATS- Will provide meals for contracted staff
Feedback	<ul style="list-style-type: none">- <u>Why are there so many dishes with Chicken?</u><ul style="list-style-type: none">- Zoe: SATS said they serve salmon, beef every week. Will bring it up in their weekly meeting.- <u>Air conditioning</u>

	<ul style="list-style-type: none"> - Under RC rather than Dining Committee - AC can be turned on with request to RC executive, but there hasn't been any significant feedback yet. - <u>Best way to give feedback: send emails!!!</u> <ul style="list-style-type: none"> - Chris is currently trying to compile all the feedback together and present it to SATS. - The Yale hospitality team will come end of January to Yale-NUS dining halls to give feedback and improvements. - <u>Opting out from the meal programs</u> <ul style="list-style-type: none"> - At this point, we are a four-year residential college → everything is tied together so it is difficult to change now. - Currently, meals are already heavily subsidized. In other words, everyone is given more taps than they pay for. Creating a system where some students pay less for fewer taps would be difficult to do while preserving the subsidy. - With new vendors, it may be possible to explore options. - Willing to change if majority of the students wish for a range of options. However, this may impact the current meal subsidy, meaning that overall students will need to pay more. - <u>Food wastage</u> <ul style="list-style-type: none"> - Data from SATS from August to September → 35% - <u>Atmosphere</u> <ul style="list-style-type: none"> - Creating more lively atmosphere in the dining halls especially during weekends when many local students go home → having a jazz band or music? - Food trucks for inaugural class → brought them closer together
Meatless Mondays	<ul style="list-style-type: none"> - Dean Bridges: Institutional impact on carbon footprint and according to the student life survey: 58 percent positive response for Meatless Mondays - Zoe and Dean Bridges will talk with administration about how to implement. - Sara: doing it in one dining hall would be better at a starting stage in order to perfect it make sure it's carried out well. Also to gauge student response - Saza: Publicize different dishes so that we can disseminate information better - Zoe: someone has to continue maintaining the page if we use social media as Dining committee's avenue for publicity. - Sara: Have a day in which students can try vegetarian dishes to see what the Meatless Monday would be like before the dining halls close for this semester.
Cafe Agora	<ul style="list-style-type: none"> - Food on the menu can't be ordered at a later stage of the day

	<ul style="list-style-type: none"> - If this continues, changes will be made. - The manager from Cafe Agora is aware of this and Zoe will be working on it to fix it. - Next semester contract with the current vendor ends with the option to keep or drop. If they don't choose to take feedback, will look for other options. - If we switch to a new vendor, more complications could arise because already a lot of work has been done with the current vendor.
Food wastage	<ul style="list-style-type: none"> - 35% of prepared food (in the trays) are wasted - Post-consumer food is not tracked
Quote of the week	"I want to have a love relationship with our vendor." - Dean Bridges