



Chestnut Residence Dining Committee

Date: Monday, March 8, 2021

4:30 PM – 5:30 PM Location: Teams Conference Call

Meeting Called to Order: 4:33PM

PRESENT:	
Yeon-Joo (Jamie) Seo	Residence Don
Jenna Borden	Resident
Michael Lawler	Residence Don
Ksenia Meteleva	Resident
Louis-Charles Gerard	Resident
Klara Kovarova	Assistant Dean Residence Life
Rob Grieve - Chair	Food Service - Director, CES (Chestnut)
Mustafa Nalwala	Food Service - Manager, Residential Dining
Tarini Bidaisee	Food Service - Registered Dietitian

REGRETS:	
Mengjue (Andrew) Chen	Resident

STANDING & AGENDA ITEMS/BUSINESS ARISING		
1.		<ul style="list-style-type: none"> The Chair thanked everyone for convening for this special additional session made necessary by the length of the meeting held on March 1. The presentation at that meeting by the Dietetic Interns on meal plans was excellent and provided an excellent forum for discussion.
		<ul style="list-style-type: none"> Meeting Minutes from meeting on February 8th, 2021, were approved by the committee and are ready to be posted online on the Chestnut website for all students to view.

ROUND TABLE UPDATES		
2.	Food Service Updates	<ul style="list-style-type: none"> Pan Station Hours extended to 7:30pm Added the ability to add a soup to any entrée for \$1.50 Added the side salad and drink combo to any entrée for \$3.99 New items added to Mobile App which are exclusive to ordering through the App. Items will change frequently. Items include Lobster Mac N' Cheese, Personal Pizza, etc. Hope to divert some of the traffic out of the dining hall at busy times and reduce issues with physical distancing. An additional supervisory shift has been added to the front of house for the dinner period to assist with customer flow. Plastic bags in the dining hall are being replaced with paper Signage will be posted to let students know that the current cutlery in the current packs are made from polypropylene and are fully recyclable.

		<ul style="list-style-type: none"> • March is “Nutrition Month”, a Dietitians of Canada event, highlighting a specific theme each year. See https://ueat.utoronto.ca/nutrition-month for an article written by Tarini on this year’s theme. • Culinary team also provided updates on new items and changes for this month. These too can be found by accessing the above link. • New items added by culinary team for this month: <ul style="list-style-type: none"> ○ Black Bean and Vegetable Burger ○ Whole Wheat Roast Vegetable Pizza • Other changes by culinary team: <ul style="list-style-type: none"> ○ Whole grains being featured for most products (white rice, bread, pasta still available on request at the stations) ○ Added salt replaced with herbs and spices in all products for this month, but salt will still be available as a condiment.
	Food Services Action / Response	Student Representative Items:
		<p>The meeting began with a lengthy conversation about the cost and affordability of meal plans, and the prices charged for individual items in the dining hall. This conversation provided two major takeaways for food services to consider:</p> <p>Student representatives expressed significant concerns that the cost of meal plans was a barrier of access to students from certain communities. Specifically, individuals from lower socio-economic, racialized, and BIPOC populations, face significant financial barriers to accessing education and educational spaces in an equitable way. These barriers include the increasing cost of housing, tuition, and other fees, but access to affordable, healthy food is a concern which is or should be within the scope of this committee.</p> <p>Student representatives identify that the presentation and report from the dietetic interns (presented on March 1) highlights the difficulty / impossibility for a student to consume three full meals a day, with beverages, snacks, and deserts. Raising the question of how Food Services sets pricing of the meal plans, and what if any actions were taken by Food Services – specifically related to item pricing – when the interns report was submitted.</p>
	<p>Meal Plan pricing is set for submission to University administration in late January. They have been published and are available on the website. Two additional tiers have been added. The value issue will be addressed as a part of the external consultation process that is now underway.</p> <p>The suggestion for a minimal meal plan will be passed on. It is the goal of food services to provide a meal plan that meets the needs of the students and encourages them to make full use of the dining program.</p>	<p>Ensure meal plans are affordable and accessible</p> <p>Maintain prices for next year at current levels and reduce prices of items to ensure students can afford healthy food items, drinks, snacks, and desserts</p> <p>Meal plan option for students not eating all meals at Chestnut (ie. one in the \$2500 range)</p>

	<p>Report from the interns mentioned a “pay it forward” at another institution where students could donate dining dollars to a fund to support other students. Suggest that there may be a chance to partner on this. Matching funds from the University? Treat like a bursary? This will be brought to the senior management team</p>	<p>If a student runs out of money, they can still have three meals a day. Ensure students maintain food security through provision of vouchers or credit system –</p>
	<p>Based on our discussion last week, this is now under review.</p> <p>The carryover amount is transferred to T-Bucks. Canadian tax regulation prevents carry over to another meal plan period.</p> <p>Will pass on this suggestion, however, the meal plan costs include overhead and labour expenses that are based on significant portions of the student dollars being expended. We agree that Food Service needs to provide an appealing food offering, that will make it possible for the student to get full value from their meal plan.</p>	<p>Reduce the fee for transferring money out of meal plans</p> <p>Replace current 10% fee with a fixed amount (less than \$50)</p> <p>Allow students option to have the money as T-bucks or go towards future meal plans</p> <p>No limit on amount of money which can be transferred to future years</p>
	<p>We have already moved to unlimited vegetables with entrées – will pass on the request for a review of the fresh and packaged fruit.</p> <p>Crudites are a part of the Grab and Go program – will add this to the request for review of current pricing to see how to provide best value for the students.</p>	<p>Enhance access to food and vegetables</p> <p>50% reduction of prices for all fruits and vegetables (including individual fruits and fruit salads, packaged fruit salads, packaged vegetables, vegetable sides in entree station and gr –</p> <p>Crudites options inn grab and go –</p> <p>Have the option for affordable vegetable packs in the same space as the salad bar</p>
	<p>We have requested this report, and it will be provided as soon as we receive it.</p>	<p>Release most recent report on local procurement practices</p> <p>2017 report on local procurement should be provided for all students and interested parties –</p>

	<p>There have been discussions about the return of the hot and cold beverage dispensers in the dining hall as soon as we are able to do so. We will report back.</p> <p>The installation of a coffee shop style espresso machine and baristas to make the various product is difficult at Chestnut due to power and plumbing issues. But the request is being forwarded for consideration.</p>	<p>Install an espresso coffee machine</p> <p>Reintroduction of espresso-based drinks into the dining hall –</p>
	<p>This has been passed on the culinary leadership team, along with a request to communicate the initiatives that are already in place to support local and eco-responsible procurement.</p> <p>Food Services met with the Office of Sustainability last week to begin a process of looking for areas to collaborate on.</p>	<p>Purchase all products from ethical, eco-responsible or local sources</p> <p>Removal of Mars chocolate in the dining hall spaces – This includes the request to source some products from local chocolatiers which would satisfy both the ethical and locally sourced aspects of this request.</p> <p>Support local and eco-responsible initiatives as much as possible through procurement –</p>
	<p>Legislation will require us to be out of single use plastics by December 2021</p> <p>Every student resident is provided with an Eco-Box on arrival at Chestnut.</p> <p>Eco-Box is available at all stations.</p> <p>This is not possible under the current pandemic service restrictions. Compostable cutlery kits are \$0.33 each vs the current polypropylene kits at \$0.13. At the current student occupancy level the monthly incremental cost to change to compostable is \$4,528. We will promote the recyclability of these products to encourage waste diversion.</p> <p>We are moving to paper bags this week. Which are recyclable, and re-usable. Discussions are underway to look at more permanent solutions to the bag issue.</p>	<p>Discontinue single-use plastic entirely</p> <p>Green boxes to everyone</p> <p>Make brown boxes to be demanded instead of assumed –</p> <p>Reintroduce the metal cutlery which has been traditionally used in the dining hall –</p> <p>Eliminate plastic bags – They'll bring their own bag if they know they have to bring a lot of stuff, just as one would in a grocery store or retail store</p>

	<p>Every price reduction, value addition, increase in hours, etc. has a cost which is borne by food services. Ultimately those costs become part of the price that students pay for their meal plan. As student dining is basically operating on a cost recovery basis, some offsets may need to be found institutionally if there is a desire to reduce the end user pricing.</p>	<p>Provide clear understanding of financial commitment to change from Food Services</p> <p>Inform students if there is any financial commitment behind this committee in order to understand the extent of changes which can be expected –</p>
	<p>Will pass on the request. There does need to be time for the changeover to lunch service.</p> <p>Pan Station hours were extended to 7:30 starting last week.</p> <p>The entrée station is open until 8pm every night.</p> <p>Will pass this request along. It should be noted that even in non-pandemic times, the latest the dining hall has been open historically is 10pm</p>	<p>Extend dining hall hours</p> <p>Breakfast until 11h00 –</p> <p>Alignment of pan and entree timing –</p> <p>Dinner served until at least 20h00 on both weekdays and weekends –</p> <p>Dining hall open until 23h30 to ensure students are not relying on Uber Eats or other late night options –</p>
	<p>Please define what information you are looking for? There been no loss of permanent job status, nor has any food service position been contracted as a result of the temporary layoffs. Good to note that employees on temporary layoff receiving some top up from the university, and their full benefits are also being paid by UofT</p> <p>A form of this exists on the website now. What specifically are you asking to be included here?</p>	<p>Publish public announcements on the website</p> <p>For permanent job losses –</p> <p>For all price adjustments (increases and decreases) –</p>
	<p>We know these are concerns, we are working to find a way to communicate this information better, and to ensure that there is student confidence that that what is on the menu is what is actually available. We will provide updates as we progress</p>	<p>Provide clear descriptions and labels of products –</p> <p>Indication of level of spice</p> <p>Better labels of food on the menu (for example, what is chicken a la king)</p> <p>For uncommon meals, provide specific descriptions of what it is</p> <p>Ensure menus are actually accurately being followed</p>

	<p>The report will be made public, the RFQ will not.</p> <p>We have provided this committee with the scope and intended outcomes from the consultation.</p> <p>Students have been invited to sit on the Advisory Committee which is overseeing the process.</p> <p>Additionally, some stakeholders are being afforded the opportunity to be interviewed individually by the consultants.</p>	<p>Provide students with the Request for Quote for external consultations</p> <p>Release the RFQ so students can understand how consultations are being conducted and what the process entails –</p>
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NEW BUSINESS:		
Meeting ADJ :		
<p>The Committee Chair thanked everyone for their active participation, and for staying on the call for an extra hour to get through the material.</p> <p>The next meeting will take place on March 22nd, 2021 at 4:30pm – A meeting invitation will be sent to the membership. In keeping with the University policy on meetings, it will be a virtual gathering.</p> <p>Meeting adjourned at 6:25pm</p>		