Food Service Committee Meeting
Minutes
February 01, 2010 – Commons Dining Hall

Members Present: Dr. Margarita Arellano, Mayumi Auert, Leslie Bulkley, Chin-Hong Chua, Chris Covo, Susan Dudolski, Mel Ferrari, Juan Guerra, Tommy Luna, Dr. Rosanne Proite, Andy Rhoades, John Root, Kristi Smith, Chase Taylor, Melissa Taylor, Kathy Weiser.

Discussed Items

1. Leslie introduced two new managers that she has now on staff. Mayumi Auert is our new Chef as well as the manager at Commons. Among other locations Mayumi was recently a chef at the University of Georgia. Her menus have already had a positive effect on the offerings at Commons. Chase Taylor is a new manager working over at Jones. Chase is a graduate of Texas State has been a valuable addition to the staff at Jones.

2. The Meal Plan enrollment numbers for the spring are the following:

<table>
<thead>
<tr>
<th>MP</th>
<th>Count</th>
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<tbody>
<tr>
<td>100</td>
<td>2,670</td>
</tr>
<tr>
<td>150</td>
<td>2,200</td>
</tr>
<tr>
<td>200</td>
<td>855</td>
</tr>
<tr>
<td>250</td>
<td>164</td>
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<td>Total</td>
<td>5,899</td>
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   This is a good number for spring meal plan participation and shows that we still sell a good deal of meal plans to those not required to have one. In addition we have sold nearly 500 commuter plans.

3. John updated the committee on the opening of Commons. We were able to open the first day of classes January 19th. Leslie and her staff planned activities and specials for the opening week including an outdoor bar-b-q, a huge sheet cake, steamship beef and others. Numbers at Commons are not where they were one year ago for every meal but both Leslie and John think this is just a matter of time. The overall numbers of meals eaten is better than last year and that’s the most important number. There has been a noticeable drop in the amount of students crowding into Jones and The Den as a result of Commons opening. John thanked everyone from Chartwell’s, Facilities and Auxiliary Services that worked to get the location open on-time.

4. Chef Kristi updated the committee on some new menu items and some of the theme nights we are planning. A new station catering solely to vegetarians has opened at Commons and Harris, Veggie Thyme. This will highlight vegetarian entrees for our students. We have moved to a 4 week cycle menu, which will help reduce menu fatigue as we get to the end of the semester. Where’s Chef Boko continues to showcase cuisines from around the world. We have also tried to do Eat Local themes getting as many locally grown products to use in our recipes and highlighting those when we have them available.
5. Melissa updated the committee on various Marketing and Specials that we will be running in the next few weeks. We have special themed meals planned for the Super Bowl, Valentine’s Day and Fat Tuesday. Various specials will be run at Jones and a few giveaways are planned.

6. Leslie updated the committee on our new Sustainability web page that we launched over Break. It highlights all the green initiatives we have undertaken in dining services in the past year. As we add more we will continue to keep the page up to date.

The Meeting adjourned at 4:50 pm.

Future Meetings
March 1, 2010    Jones Diner
March 29, 2010   Harris Dining Hall
April 26, 2010   LBJ Student Center