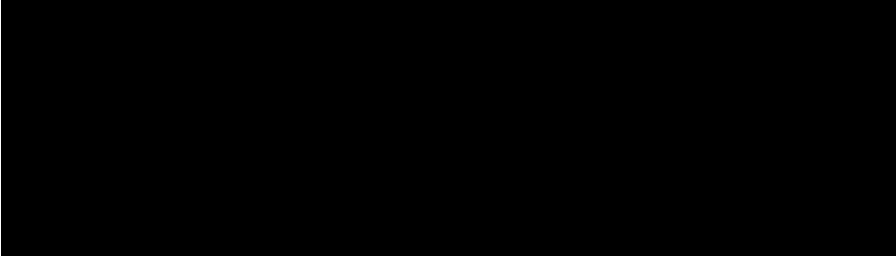


MINUTES OF MEETING:

DINING HALL FOOD COMMITTEE MEETING

TUESDAY, JANUARY 17 @ 4:00 PM.

ATTENDING:




Susan Campbell susan.campbell@mcgill.ca (staff)

Frank DiGiovanni frank.digiovanni@mcgill.ca (staff)

REGRETS:




1. The purpose of the meeting was to meet the elected student representatives, to discuss the format of the dining hall meetings moving forward, and to have a preliminary discussion on the food plan model in Residences after having heard that many students would like to see some changes in the meal plan and food offerings.
2. Meeting attendees introduced themselves. Susan Campbell (meeting co-chair) announced that  and that Frank DiGiovanni and Monique Lauzon (replacing Susan) would be involved in the discussions moving forward.
3. Student reps were asked if there was an interest in setting up meetings with chef managers of the individual dining halls and reps did indicate that they would be interested. Susan and Frank confirmed that they would proceed with organizing a meeting in the near future.
4. For organizational purposes, the food reps can be associated with the following dining halls:

: NRH

: Upper Residences

 C4

: Douglas Hall

5. FOOD PLAN MODEL DISCUSSION:

Many students are struggling with the current meal plan. There is a lot of planning and budgeting involved for most students because many don't want to overspend. Coupled with the increase in the cost of food and retail prices, it has become a difficult situation for many. This is not something that students want to spend their time and energy on, so many would appreciate a simpler, cheaper solution. Other areas of concern:

-vegan and vegetarian choices (not enough and often these items appear on the menu but have run out or are not available throughout the meal period). It is often difficult to figure out where these items are available (suggestion: social media?). Some suggestions were offered: make one dining hall (ie. RVC a vegetarian outlet), have specific cuisines available at specific locations, the Freshii concept is very popular; good value and healthy, poke bowls are popular as well as Quesada concept.

A suggestion was also made to have QR codes on the T.V. monitors for surveys, etc.

6. At URC, the results of the survey will be presented and there will be some time allotted for discussions on the subject.
7. Moving forward – reps will be contacted and meetings will be set up with the chefs of the dining halls in order for more location specific discussions to occur.
8. The meeting was adjourned at 5:00 pm.