

**From:** [Suzana Bubic](#)  
**To:** [Frank DiGiovanni, Mr;](#) [Monique Lauzon;](#) [REDACTED]; [REDACTED]; [REDACTED]; [REDACTED];  
[REDACTED]; [Jancide Fillion](#)  
**Subject:** Food Committee meeting minutes  
**Date:** February 17, 2023 1:34:43 PM  
**Attachments:** [food committee minutes Feb 14.pdf](#)  
[Outlook-ejrywfp3.png](#)

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FYI,  
Please see attached.  
Thank you,

**Suzana Bubic Pdt., CFE**

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# Food Committee Meeting Minutes

February 14, 2023

16h00 via teams

## Attendance:

Frank Di Giovanni

Suzana Bubic

[REDACTED]

Monique Lauzon

[REDACTED]

Zach Suhle

[REDACTED]

[REDACTED]

## Regrets:

Jancide Fillion

### **1. Introduction of each committee member**

Frank Di Giovanni: Associate Director, Residences Dining Halls

Suzana Bubic: Dining Hall Operations Manager, Residences Dining Halls

[REDACTED] [REDACTED]

Monique Lauzon: Marketing Communication Manager & Customer Service

[REDACTED] [REDACTED]

Zach Suhle: Chef Unit BMH & DH

[REDACTED] Environment Rez Council / CS

[REDACTED] Environment Rez Council / NRH

Out of Scope

### **3. AYCTE (all your care to eat plan for September)**

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- a. opinion of rez students was overall positive
- b. More details are needed
- c. Concerns around quality of food and options available

■

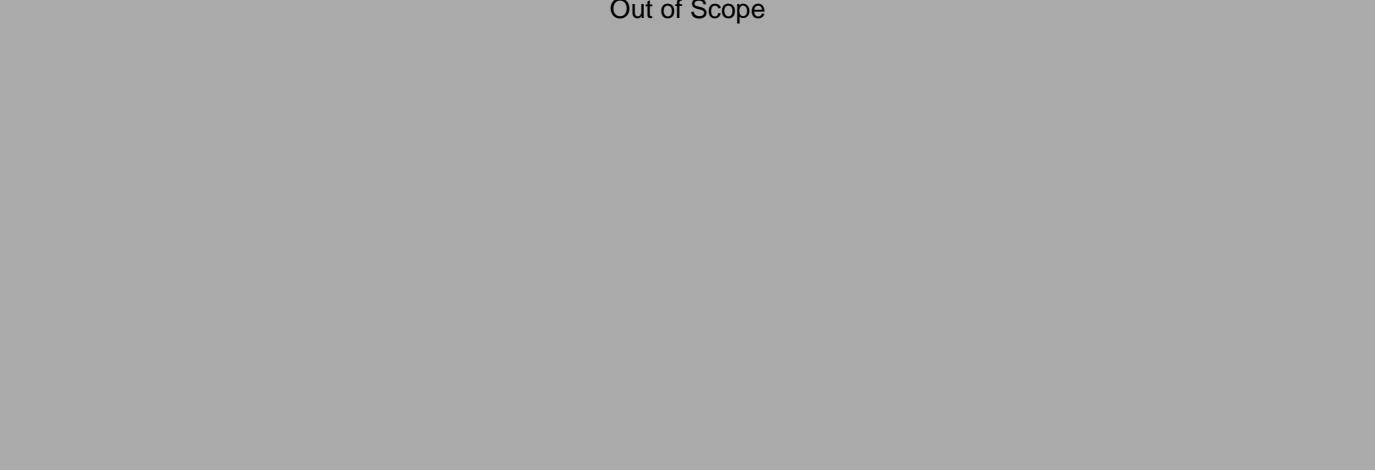
- d. Why is there not possible to have option for both AYCTE and purchasing a la carte?

Operations team responded:

1. A student will be able to visit dining hall as many times as they wanted during the day
2. Will be able to eat as much as they like
3. There will be no take out in rez dining halls, but other outlets on campus will continue to provide options to purchase

4. AYCTE plan will focus on local, fresh foods mad from scratch
5. Focus will be on food prepared in house as opposed to purchasing pre-packaged items for sale in the rez dining halls
6. There will be no reduction in quality of food provided, on the contrary, chefs and cooks can focus on the food
7. There will be defined breakfast, lunch and dinner periods for hot meals
8. In between the defined meal periods there will be options available such as sandwiches, salads, pastries, cereal, fruits, beverages etc.
9. The dining halls are aiming for zero waste (use only dishes and no take out containers) which fits into the sustainability vision of McGill University

Out of Scope



**Tour de Table**

Out of Scope

