

Sacramento City College
Food Service Advisory Group (FSAG) Minutes
April 18, 2013 12:00 to 1pm, LRC-105

Attendees: Bob Martinelli, Irma Rodriguez, Charlotte Humphries, Kristie Michael, Bob DeNigris, Greg Hayman, Robert Burks, Frank Gleason Lori Petite, Wendy Gomez, Ricardo Lewis, Jeffery Tardaguila and Chris Torres.

Introductions: Bob Martinelli welcomed everyone to the ninth meeting of the FSAG. Also, appealed to constituency leads to ensure we have appointed members with contact information each semester. It's particularly important for students given the changes that occur each semester. He also reminded everyone that if an issue arises that needs this groups attention, to please 'reply all' to the initial email he sends out before the meeting.

Purpose of the Food Service Advisory Group (FSAG): Bob Martinelli stated the purpose of the Food Service Advisory Group (FSAG) is to have a working forum for all constituencies to provide input regarding food service delivery at Sacramento City College.

Review of Minutes from October 22, 2012 Meeting: Minutes approved by consensus with the name correction of Jeffery Tardaguila.

Fall 2012 Food Service Survey results-summary:

- Frank presented a power point slide show with the dining results. The slide show had some typos; a corrected power point is attached. He stated that sending the survey electronically gets a better response than in prior years. Lori Petite asked: Why are [students' responses] so low at other colleges? Frank stated that the survey goes out to all students via District Office and those are the students that responded. Bob stated that it was agreed that once per semester we'd send out the survey to get feedback from students.
- Irma Rodriguez asked if they [students] can only comment on one area [referencing the first slide about students choosing a location to eat]. Frank stated that the students can selection the location that they ate at. Also stating that they [Aramark] use the same set-up across the country.
- Bob De DeNigris mentioned that Java City is great, but that it loses customers because the line can get long. Frank responded that they try to watch the line and encourage staff to ask for help when needed. They also have added people during the busier times (8:30 a.m. and 12:30 p.m.). Jeffery Tardaguila commented that he appreciated the four cash registers he observed running during busy times in the cafeteria.

- Jeffery commented that when specials (\$5 deals) are good. Frank stated that specials were not currently posted online but will be.

Fall 2013 schedule and hours of operation:

- Frank stated Summer 2013 hours of operations would be for the 1-6week session beginning June 10th, Java City will be open Monday-Thursday 7:00 a.m. – 2:00 p.m., City Café hours TBD. Fall 2013 Java City will be open Monday-Thursday, 7:00 a.m. – 7:00 p.m. and Friday from 7:00 a.m. – 1:00 p.m. City Café will be open Monday-Thursday 7:00 a.m. – 7:00 p.m. and Friday from 7:00 a.m. – 2:00 p.m.
- Charlotte asked about Saturday or Sunday hours and Frank stated due to the decrease in classes, and having tried to be open during the first two weeks of classes seems to confuse students more than just being closed.
- Frank stated that on all of the ‘Senior Saturdays’ the café is open even though the business level is not very high.
- **Panther Pause, Java City:**
 - Panther Pause was created to give an alternate service point to students. We are currently looking for feedback on what to do with it now: (1) Is there a different food concept to put into the Panther Pause? (E.g. Java City, Chipotle etc..) (2) Location change? A suggestion would be to move it to the North side of the cafeteria. Moving it closer to the cafeteria is not much farther than it’s currently location between Mohr Hall and Rodda South. Bob M. mentions that this area could be open when City Café and/or Java City in the cafeteria is closed.
 - Jeffery T. suggested the area between Hughes stadium and the train station as a possible location. Irma R. said that several faculty suggested using Panther Paws for specialized items.
 - Please go to you constituencies with these two items.

Facility appearance, maintenance, modifications and seating

- **Faculty / staff lounge alternative /Faculty Survey results / Subway:**
 - Once concepts was putting in a Subway in the current faculty/staff lounge area, and then refurbish one of the meeting rooms in the cafeteria into a lounge for staff. Irma said that she received 67 unduplicated response from Faculty regarding the staff lounge: (33) said it was OK to use the lounge and 34 said no. Faculty would appreciate another survey. Jeffery stated that the alternate staff lounge does loud and sound is an issue. Lori’s comments attached.
 - Irma R. commented that as she understood, no specific vendor had been selected. According to her feedback from faculty most did not want a Subway. Frank commented that a survey was done a couple of years ago and Subway was the

favorite. He also said that ARC has a Subway and they have been very successful. A new intercept survey will be done before any franchise is finalized. As of right now we've explored the design work for Subway, but nothing has been set in stone.

- Regarding a franchise, students ultimately will be using it 95% of the time and faculty and staff 5%.
- Please ask your constituencies for feedback, and we can report more via email.

Club Food Sales / Aramark Support

- Student Leadership & Development (SLD) worked with a multitude of individuals, departments and divisions on how to use Aramark for student events and clubs. We have over 50 clubs with 10-50 students on each and 70 club advisors; each have had the opportunity to attend Event Planning Workshops held during various times throughout the semester to teach them how to sale food using Aramark. All event forms have been updated to include information on catering with Aramark, and student resources like The Club Handbook have been updated on in Food Sales describing ways of doing food sales at SCC.
- A question was asked: Why don't students use Aramark more often? One challenge is The Club Events board meets a couple weeks into the semester when some approved food sale dates have already passed. Chris commented that he does not know why students aren't using Aramark. Ricardo Lewis of ASG stated that there is no profit to be made when using Aramark and it's hard to plan because they are more expensive. He also mentioned that it takes away part of their culture. Rob Burks commented that it's a food safety issue. It's liability to have students prepare their own food to sell on campus. Ricardo asked about getting a one day permit to sell food, and Frank commented that you still have to follow proper food safety and refrigeration.
- Irma suggested providing the students with a catering cost list so students can plan out what they may want order. Chris asked to keep in mind when making the catering list that each club gets \$50 seed money (unless students come out of pocket).
- Bob mentioned that he 8 approved days for food sales can be changed to fit the students' time schedule.
- Jeffery mentions that it's not clear to students what the timeline is for requesting food. Riccardo asked about getting a copy of the contract.
- Chris invited Frank and Bob to attend the Clubs and Boards meeting. And maybe bring a simple survey to the meeting to get better feedback.

Meeting adjourned 2:31 p.m.

Fall 2013 meeting will be on Thursday, October 17th from 12:00-1:00 p.m. in RN-258