

**Sacramento City College
Food Service Advisory Group (FSAG) Minutes
April 28, 2009**

Attendees:

Irma Rodriguez, Jeff Christian, Kellie Lusk, Kelly Irwin, Frank Gleason, Bob Martinelli, Laura Machado, Greg Hayman

Introductions: Bob Martinelli welcomed everyone to the third meeting.

Purpose of the Food Service Advisory Group (FSAG): Bob reiterated the purpose of the FSAG is to have a working forum for all constituencies to provide input regarding food service delivery at Sacramento City College. The commitment of the FSAG is to meet once per semester.

Review of Minutes from November 2008 Meeting: Minutes were approved.

Aramark Contact provisions and highlights: Bob discussed the two benefit provisions that are included in the Aramark Contract, approximately \$1500/each, and the fact that both had been provided to the students and other community activities (including the Health Fair).

Vending Contract and Services for SCC: Bob discussed some of the problems with the vending contract and relayed there are several issues still being worked out due to the change from Nor-Cal vending to Canteen, but overall the contract and services are ok. There is concern for reduced vending income probably caused by the increased prices in the vending machines. The case product benefit in the contract (230 cases per year) is being distributed to the college to support student activity and other campus wide functions (e.g. People's Day, Commencement, etc.)

Panther Pause: The new food service trailer is getting positive reviews and easing the congestion at City Café. Irma Rodriguez stated EOPS students are happy. Students are able to use swipe cards at this site as well. Frank Gleason stated the menu is simple, which makes orders quick and easy. The facility includes a full service coffee bar. Aramark is adjusting the menu based on customers requests.

Fall 2008 Food Service Survey Results- summary: Frank reported on the survey Aramark conducts every fall and spring semester. Fall 2008 results were reviewed for all campuses. Bob reported that SCC encouraged everyone to take the survey by sending links to all faculty, students and staff. Total respondents were 5,748 across the whole district. This was the largest response on the west coast. Frank went through the survey with the FSAG group. SCC respondents were 1,701 of the 5,748 total numbers of respondent- 30% of the total. The survey was 29% students and 33% faculty/employee. Bob encouraged everyone to get as many people to fill out the survey as possible. The more surveys we receive the better feedback we will get.

Frank will post the survey on the bulletin board next to the City Café for the campus community to view and the TV screens are also an option.

Discussion Topics

- **Value Meal/Nutrition Meal:** Frank announced City Café is offering grill options under \$2. Kelly Irwin suggested displaying a description of the food and Frank stated that Aramark is moving in that direction. Laura Machado suggested providing a flyer with nutritional information for main staples in the café. Frank stated Aramark is looking at more value-meal type items in order to come up with additional affordable options and that the value meals are selling well. Irma suggested buying a prepaid card and adding additional amount on, but this may be difficult at SCC but is an option Aramark can look at. Greg Hayman inquired as to why the prices of fries and soda at the Panther Pause are higher with different sandwiches. Frank stated it was a mistake and will change the sign to reflect the correct price. Kelly suggested offering more healthy type foods as a lot of people on campus are on diets such as weight watchers. Frank agreed to offer healthier options that are lower fat calorie options higher fiber. All were reminded that complete nutritional information can be found on the City Café/Aramark web site which is linked to the college web site, Inside SCC.

- **Environmentally Friendly Products:** Frank stated Aramark is now using plastic cups and condiment holders that are made of corn, but also that the vast majority of eco-friendly products are 25% to 50% more expensive than what their current brands. This is something Aramark will continue to work with. He also relayed that the towels, napkins, cups, and condiment holders (all eco-friendly) that are now being used in the café are no extra cost to the customer. Aramark also recycles coffee grounds and waste oil. Aramark is committed to eco-friendly solutions wherever possible.

Special Menus, Catering, Services Offered and Alternative Food Service

Options: Frank stated that customers will be able to make catering orders online in fall 2009.

Facility Appearance, Maintenance, Modifications, Seating: Bob stated there will be improvements to the patio area between the Student Center and Business Building in summer 2009. Improvements will include new tables and umbrellas.

Summer Schedule: Only 6 weeks long – and still debating what facilities will be open. Once decided a campus wide email will be distributed as well as appropriate signage at each food service facility.

Jeff Chrisitan thanked Aramark for helping out with the Health Fair and providing a basket of fruit once a week for students that visit the Health Center.

Meeting adjourned 12:00pm.