

DATE: March 29, 2012

TO: CDCFS Dining Advisory Committee Members

FROM: Pete Napolitano, Director of Auxiliary Services

RE: Minutes-March 28th – CDCFS Advisory Committee Meeting

PRESENT: Don Brister, Chris Bishop, Suzanne Howell, Pete Napolitano, Pawel Nowacki, Bob Griffin, Jim Koval, Martin Larocca, Stephen Kellogg, Marlena Vera-Schockner, John Enright, Daniel Weintraub, Ryan Maloney, Jennifer Bishop, Stephen Beehag, Janice Bennett, and Laura Swanger

Pete Napolitano, Director of Auxiliary Services introduced Bob Griffin, District Marketing Manager for Sodexo Campus Services to the committee. Bob prepared a Resident Dining Board Rate Presentation to committee members for the 2012 – 2013 year. Other topics also discussed were alternative dining locations during the Susquehanna Room and Food Court closings.

There are many factors that are determined in the cost of the resident dining board rates.

Operating Expenses:

- People: Labor Cost – (258) F/T employees, (21) P/T employees, (18) managers, and (272) student employees.
- Benefits – medical, dental, disability, life insurance, taxes, retirement/pension, vacation, sick leave, free meals, safety shoes, and parking (after 1 year of service).
- Taxes- federal, state, FICA, state disability and unemployment.
- Controllable Expenses – cleaning supplies, equipment rental, china & small wares, equipment replacement, access system accrual promotions, office supplies, vehicle expense, printed material, advertising, state renovations, computer services paper supplies, uniforms, and training.
- Fixed Expenses – Equipment depreciation, investment amortization, commission, rent, taxes, licenses, fees, insurance-workman's comp, vehicle depreciation, administrative & supervision.
- Compostables – in keeping with both the university and Sodexo efforts for a more sustainable campus environment. Sodexo propose transitioning to a full line of compostable containers to meet the ever increasing request for food to go and internal eating preferences within 2 years becoming 100% compostable.
- CIW Extended Hours – per student requests Sodexo proposes to extend the current hours of operation in CIW to 10pm Sun-Thurs.
- Union Benefits increase for all employers who have been in the Local 471 Health & Welfare fund effective January 1, 2013.
- Marketing & Survey Applications – in an effort to increase communications and rapid response to guests needs, a new cloud system will be developed for obtaining guest satisfaction in the dining halls.

- Additional Board days at Opening – Sodexo proposal includes new service options for Hinman & C-4 during opening days.
- Minimum Wage Increase – effective January 2013 is expected to be \$7.75/hr.
- New Formats: Additional Hours of Operation – F/T employees, student employees, P/T employees, temporary employees, insurance – workman's comp, cleaning supplies, paper supplies, uniforms, china & small wares, office supplies, printed material, advertising, investment amortization, equipment depreciation, rent, utilities, and royalties.

Board Rate Proposal:

PROPOSED BOARD RATES 2012-2013						
	<u>A</u>	<u>B</u>	<u>C</u>	<u>D</u>	<u>E</u>	<u>F</u>
Operating Expenses	\$1,314	\$1,314	\$1,314	\$1,314	\$1,314	\$1,314
Proposed Spending Money	\$1,153	\$1,013	\$882	\$734	\$644	\$449
Total Board Expense	\$2,467	\$2,327	\$2,196	\$2,048	\$1,958	\$1,763
2011-2012	\$2,409	\$2,270	\$2,141	\$1,995	\$1,906	\$1,719
Increase	\$58	\$57	\$55	\$53	\$52	\$44
	2.41%	2.51%	2.57%	2.66%	2.73%	2.56%

The operating cost per student, per semester for the C Plan (default plan) will increase from \$1,270 to \$1,314 for the 2012-2013 year, making this a \$55.00 increase or 2.57% for each student. This increase is still well below the CPI for food away from home rate. The chair asked committee members if this was a reasonable increase and members stated that due to the increase of food, gas, and operating expenses, that this increase was very reasonable and fair. This proposal will go in effect depending approval from senior staff administration.

Alternative Locations during the Food Court & Susquehanna Room Renovations:

Sodexo and the University are developing alternative dining locations to provide an optimum level of dining services while the renovations are underway.

Proposals include the following:

- The Susquehanna Room and the Food Court will remain open until sometime in June/July 15, 2012.
- The John Arthur Café will open August 27, 2012, with a New York-style deli concept offering freshly prepared sandwiches, soups and desserts.
- The Chenango Room and the newly constructed Einstein Bagels will open August 27, 2012 with hours extending into the evening.

- The old M&T Bank location in the University Union's Tillman Lobby will open August 20, 2012, with a grab-and-go Jazzman's Café concept.
- The C-4 Dining Center will serve EOP, Upward Bound, and athletics camps beginning July 2, 2012.
- All resident dining halls will accommodate faculty and staff using a commuter plan or BUC\$ account at rates comparable to what they would have paid in the Susquehanna Room beginning fall 2012.
- There will be expanded hours at the Hinman Café and CIW Woods Diner beginning fall 2012.
- Initially, CIW dining hall will remain open during summer 2012, where faculty and staff can eat at prices comparable to the Susquehanna Room by purchasing food through a BUC\$ account or a commuter meal plan. Cash and credit cards will not be accepted. As noted above, when the fall semester begins, faculty and staff will have the same dining opportunities at all campus dining halls.

Comments:

There were concerns that the alternative food options (during the Sq. Room & FC closing) were mainly soups and sandwiches and not enough variety for students and staff. Pete stated that given the area's to which some of these concepts will go into, space location for grills and electric may not work in some of these areas. Additionally, code upgrades must be enforced leading the university to invest time and \$\$ into an areas that will only be open for a short time. Pete stated that the new "marketplace", will offer a variety of concepts, such as, shops, cooking stations, glass enclosed fireplace, tabling for student groups, drop down screens for presentations, televisions, and possibly a stage for late night.

A comment was made that students will mostly likely be more tolerate during the renovations if the students are made aware of the construction process and kept informed of all the alternatives locations changes during the renovations. This may include advertising through Dateline, B-line, community boards, maps, etc.

The next CDCFS Dining Advisory Committee meeting will be scheduled in the fall.