

ANNUAL REPORT

University Standing Committee: University Dining

Academic Year Covered by Report: 2020-21

Date Report Submitted: June 29, 2021

Report Submitted by: Braska Williams Jr

Number of times committee met: 5

Name of elect chair: Connor Brady

RECOMMENDATIONS

SUMMARY OF DISCUSSION ITEMS/ACTIVITIES OF COMMITTEE

- Due to COVID-19, all meetings were held virtually through Zoom. October meeting was cancelled.
- Due to send students away in the fall, dining service was significantly reduced, temp and student employees were separated. Reduced enrollment in the spring also limited services.
- Dining implemented touchless payment, cashless and mobile payment for all retail stores to improve speed of service, reduce lines and promote social distancing
- For the fall, all dining halls were closed, and One Earth was converted into a dining hall and adding training table at dinner for athletes.
- Sushi from One Earth was moved to Red Sky Pizza for sale due to student demand and interest.
- 1887 Bistro was changed to take out only.
- Lonnie Poole utilized Grubhub also for lunch service.
- Food trucks have been suspended for the rest of the Fall semester for Centennial Campus.
- In November, full and partial furloughs for all dining employees and enterprises started and continued into the early part of the Spring Semester.
- In November, hours and services were reduced in Talley.
- During the fall opening Dining and Chick Fil-A utilized NFC technology and online ordering. First University Chick Fil-A in the U.S. to use this method of ordering.
- Developed a Express Meal with clean labels & allergen free for pick up in c-stores to avoid lines in the dining halls.
- Campus Dining created an Off-Campus meal plan to target meal plan sales for off campus students
- In the Spring 2021, there were 3,330 dining meal plans..
- Teaching Kitchen opened up in the new section of Carmichael Gymnasium.
- Harris Field: "The Den" - Launching Feb 11

- Outdoor seating for students – gas fire pits, outdoor games and social space
- Tents at Dining Halls
 - Additional outdoor seating
 - Expand capacity
- Short Term Goals for Nutrition
 - Universal Meals concept: incorporate more recipes that are delicious and accessible for all
 - Work with campus partners to build strong relationships and incorporate new perspectives into our menus
 - Balance between nutrition education and teaching students about new foods + comfort food and chef spotlights
- Dining during the spring focused on including more Theme Events throughout the academic year provided a change of pace for students. They also provide a way to promote diversity for various ethnic groups and people from different parts of the U.S. with themes such as Chinese New Year, Valentines, Mardi Gras, and other themes.
 - Help to add variety and excitement
 - Push on social media

Dining Marketing

- Non-Mandatory Meal Plan Sales for the Fall 2021
 - Promotional sweepstakes paid for by Coca-Cola
 - Utilized targeted emails to students
 - Advertisement door hangers in campus surrounding apartment complexes
- Specials - Limited time offerings at dining halls and retail locations

Future Planning

- **Summer Session 1**
 - No Meal Plan
 - Dining halls will be closed.
 - In Talley Student Union, Tuffy's, Talley Market, and Starbucks will be open.
 - Furloughs will take place from some staff.
- **Summer Session 2**
 - Meal Plans will be available due to students who enroll in Summer Start as well as summer camps.
 - One dining hall will be open and additional food retail places will be open due to Orientation, parents who will be visiting, and summer camps.
- **Fall 2021**
 - Planning for 75% of normal meal plan enrollment
 - Budget and COVID restrictions will dictate hours, seating density and self-service options.

- COVID-19 has forced campus dining to embrace the usage of technology and to move ahead further along than previously planned which is a great thing.

RECOMMENDATION FOR REVISION OF CHARGE AND/OR MEMBERSHIP CONFIGURATION (if applicable)

A recommendation was made to have members of the committee that meet the follow criteria:

We would like to see more standing seats with key partners such as

- Housing
- IRC- focus on more undergraduate student representation
- Faculty and staff who are active patrons of campus dining and who enjoy food, not necessarily recommendations through the Staff Senate.
- Youth programs – directors of year-round and summer programs who utilize campus dining for their student programs
- Faculty and staff members who are interested in academic collaborations with campus dining with ideas to create solutions for campus dining.
- Other campus departments/organizations that utilize campus dining extensively as part of their programming

As a result, the committee would prefer to not rotate people off every three years as other committees, but as a result, members would only be rotated off the committee if they were not active in attending meetings and eating at campus dining facilities on campus.