ASDAC Meeting
Thursday, April 10th 2014
6:30 pm, Dane’s Den

- Member Sign-in and Welcome
  - Members present: Alecia Maio, Brittany Bourne, Komal Thakkar, Shirley Tran, Shnequa Williams, Jamere Shelby, Dan Krieger, Taliah Moore, Najua Gassant, Janeah Alexis, Sophia Leu, Jenette Williams, Iton Egopija, Melissa Marseille, Anisha Ogbewele, Krystal Woodley, Nia Sanders, Imani Whitfield, Jillian Reichel
  - UAS Representative Present: Emily Hetzel
  - UAlbany Dining Representative Present: Stephanie Dibacco

- ASDAC Announcements- ASDAC Co-Chairs
  - Modified hours- Passover and Easter (Check www.albany.edu/uas for schedule)
  - Main Library vending addition

- Sustainability Presentation- Stephanie DiBacco, UAlbany Dining
  - Stephanie discussed how a lot of sustainability projects are done behind the scenes which is why a lot of students may not be aware of UAlbany’s sustainability efforts
  - Composting program
    - Right now Indian and State quad compost, their plan is to expand composting on campus
    - Food waste is put into separate garbage barrels (biodegradable/not biodegradable)
  - SUNY Farm to Table
    - Goal is to increase the purchase and use of fresh, frozen, and minimally processed vegetables raised by NY farmers by several SUNY schools
    - They are currently collaborating with farmers to see if they can handle the capacity of food that our school requires
    - Local Purchasing: 50 by 15- purchase 50% of our food locally by 2015. Currently purchasing over 35% locally, a lot of produce
    - Stephanie explained that it will never be feasible to have 100% local- some items just can’t be produced/grown around here (bananas, pineapple, etc.). Winter weather/changing seasons also have an impact on this.
    - Stephanie explained that they need to know what students want, and if they are willing to pay the extra 50 cents for locally produced products. Student input is very important for this matter and they are always looking to gather feedback about what students want/don’t want when it comes to locally grown products and sustainability
    - Some local foods aren’t selling (ex: 518 Market) and UAlbany dining needs student feedback to adjust their ordering and product selection
  - Lean Path
    - Track and measure pre-consumer food waste using scales, a score and tracker; allows them to access trends in the types of waste being produced and proactively implement less wasteful culinary practices. For example, vegetables are the highest waste item
Stephanie said this doesn’t necessarily mean that students just don’t like vegetables, rather it can help UAlbany dining to develop better recipes that students actually do enjoy therefore creating less waste.

More transactions, less waste

A student inquired about UAlbany donating left over dining hall food to food banks. Stephanie explained that this is something that does happen and chefs are very good about knowing what leftovers they will have in order to make the correct arrangements w/ the food banks. She also explained that our ultimate goal is to not have food waste.

ASDAC Executive Leadership Group Information

- Co-chairs gave another brief overview of the two groups that will make up ASDAC next year
- Handout
- QR Code to selection form
  - Selection form/application is now available online

Mystery Shop Program Updates

- Hand Out Spring Mystery Shop Guidelines
- Card Release forms
- Mystery Shop Raffle
  - Taliah Moore won a UAS gift card
- Areas to Mystery Shop:
  - Simple Servings (All Quads)
  - Menu variety and availability after 6:30p (All Quads)
  - Fruit variety available at salad bars (All Quads)
  - Cusato’s pizza variety after 10:30p
  - Subconnection (line speed, customer service, technology, etc.)
  - Dutch Quad
  - Zime (School of Business Café)

Zime Tour- April 18, 2p

ASDAC Follow Up Card Updates

Next Meeting
Monday, April 28th 6pm
Dane’s Den, Indian Quad