ASDAC Meeting  
Tuesday, October 14, 2014  
4:15p, State Room

- **Member Sign-in, Welcome, and Feedback Form**  
  - Members present: Vanessa Salamy, Jill Reichel, Nia Sanders, Dimitri Koutsopoulos

- **UAS/UA Albany Dining Updates**  
  - New vending products available
    - Glass front
    - Core Power sampling/promotion on campus

- **Sustainability Presentations**  
  - Michelle Bowen, UAS Senior Director of Marketing & Communications
    - Michelle discussed the Campus Crunch Event. 10/24 at noon at small fountain. Students should swipe into event – looking to break record. Similar to NYC Big Apple Crunch. All SUNY campuses to participate. Promotes the Farm to SUNY initiative to purchase local food. There will be public speakers as well as apple samples and tabling.
  - Steve Pearse, UAS Executive Director
    - Steve discussed local products, and how there are tradeoffs, especially with meat. Popular flavor profiles may be different than local products. Purdy currently supplies our pork, and contains no nitrates, and we receive whole animals.
  - Tim MacTurk, UAlbany Dining Resident District Manager
    - Tim discussed local purchasing on campus. He explained that UAS is supportive of local purchasing. 11.5% of local purchases made are within 250 miles of UA. 36% are grown or processed within 250 miles. 40% of pork that is served on the quads is local through Purdy. The goal is to have 50% of food be locally purchased by 2015.
    - Tim also overviewed the Farm to SUNY program. There are currently four campuses participating – Oswego, Oneonta, New Paltz, and UAlbany. There is a grant to increase NYS purchases year to year. There is a food of the month that is promoted and available in the dining halls. For example, August was watermelon, September was corn, October was apples. Tim explained that they are working through distribution challenges to increase transparency. He also discussed the farmers market, which was held earlier this semester and featured, produce, cider, and other local foods. All proceeds went to the regional food bank. He said that they are looking to continue this event and add more to it.
    - Tim discussed the weigh the waste program on Indian and State quads, which makes students more aware of waste. He also talked about lean path, which is a system to weigh the back of the house waste. Associates weigh pre-consumer waste. This program is currently implemented on all quads.

- **Mystery Shop Program**  
  - Review Mystery Shop Guidelines
  - Raffle
  - Areas to Mystery Shop:
    - Halal options in 518 Market and State Quad dining room
    - Kosher Options at 518 Market
    - Stalks and Stems
    - Umai Sushi

- **Dining Promotions/Updates**  
  - Stone Steakhouse Event featuring ribeye, sirloin, grilled beef tenderloin steaks and more. Swipe + Event! One Meal Swipe plus $8.00 in Munch Money, cash or credit
    - 10/21-State Quad, 10/28-Colonial Quad (dinner)
  - 10/15- African Night on all Quads featuring jollof rice, mashed sweet potatoes and more
  - 10/16- World Food Day/ Display the Waste on Indian and State Quad
• Chocolate fountain!
  ▪ 10/28-Alumni Quad, 10/29-Dutch and State Quad, 10/30-Colonial and Indian Quad
  ▪ Breast Cancer Awareness Themed Desserts featuring a pink cupcake tower and other tasty treats!
  ▪ 10/20-State Quad, 10/21-Indian Quad, 10/22-Dutch Quad, 10/23-Alumni Quad, 10/27-Colonial Quad

❖ Dining Visitations
  ▪ Zime-tomorrow at 1p
  ▪ Next week-Alumni-more info TBA

❖ Fall semester schedule- Locations TBA
  ▪ Monday 11/3- 4:15p
  ▪ Tuesday 12/2- 4:30p

❖ Open forum meeting-currently planning-will send more info

Next Meeting
Monday, November 3rd at 4:15p
Location TBA