

## ASDAC Meeting Minutes

Wednesday, August 28<sup>th</sup>

6PM, Patroon Room

### ❖ Member sign-in and introduction

- Attendees: Megan Gura, Klara Owens, Yestriel Henriquez, Lauren Oettinger, Angela Fornis, Jillian Reichel, Derek Ellis, Jon Stricoff, Jonathan Blanfort, Ryan Devoe, Nia Sanders, Prissilla Issa, Orin Nurse, Felisha Brown, Philip Nushbom, Paula Dalton, Nanakwqeme Darkwa, Dimitrious Koutsopoulos, Maxwell Larbi, Yves Basse, Shnequa Williams, Spencer Page, Rachel Friday, Jose Guillen, Daniel Rabbani, Michael Hartman, Rebecca Prince, Ryan Witte, Darwin Sinchi, Jobi Brown, Sabeena Valentin, Edward Choe, Josavis Almanzar, Sugyan Dixit
- UAS Representatives: Stephen Pearse, Executive Director; Karen Kettlewell, UAS Associate Executive Director; Emily Hetzel, UAS Quality Assurance Associate
- UAlbany Dining Representatives: Tim MacTurk, Jim Meagher, Mo Schifley, Stephanie DiBacco, Donna Duffy, Rob Noble, Helene Coye

### ❖ Join the ASDAC Facebook, Twitter (@ASDACUA) and MyInvolvement Page

### ❖ Follow UAS on Twitter (@UASAlbany)

### ❖ UAS/UAD Updates

- Fall Semester Update- UAS Executive Director Steve Pearse
  - Steve gave a brief overview of the new changes on campus- new campus center venues, changes in dining halls, new employees, etc. He also explained the relationship between UAS and dining services.
- Meet the new UAlbany Dining Team
  - Tim MacTurk, Resident District Manager, talked about the new changes and explained that more modifications will come with more student feedback. Tim gave an overview of the new campus center locations and what they feature, and compared new venues to previous campus center venues. Tim talked about subconnection and explained the new ordering kiosk concept, and discussed Ufoodgrill and how it is an exciting and healthy new option on campus.
  - Jim Meagher, Resident General Manager, talked about changes that are new to the dining halls. He asked for student comments on what they thought so far:
    - “Real” fruit
    - Faster grill
    - Students are now served food rather than serving themselves
      - This is slower, sometimes annoying to have to wait in line to be served during busy times
    - Jim told students to always approach managers if they see something that they like or dislike. He also explained the smokehouse feature as well as the Halal/Kosher options and pizza oven on State quad, the Kosher features on Dutch quad, the 360 grill on Indian quad, and the late night dining options on Colonial and Alumni quads. He also explained that all quads have a different menu, and that it was important that there is a wide variety of food options for students on campus.
  - Tim talked about Simple Servings, which are new stations in all dining halls that provide safe and healthy meal options for students with food allergies. All food at Simple Servings is prepared without milk, eggs, wheat, soy, shellfish, peanuts, tree nuts, and gluten. Tim explained how different plates are used at the Servings Station to avoid contaminating the food with allergen

products, and how it is important to not bring other food into the Simple Servings stations in order to keep it a healthy and safe environment for students with food allergies.

❖ Mystery Shop Program

- Review Mystery Shop Program Guidelines
- **Areas to mystery shop:** subconnection, Wholly Habaneros, Mein bowl, Umai Sushi, Dutch Quad, Colonial and Alumni Quad late dinners (8p-11p) and Simple Servings

❖ Discussion topics

- Fall semester meeting schedule
- 2013-14 Member Forms
- F'real machine-518 Market
- 'A Taste of UAlbany' – Thursday 8/29 at 12p in Campus Center
- 2013-14 Ideas for ASDAC

❖ Open Forum- What's on Your Mind?

- In general, all employees seem much friendlier and happier, customer service is better
- subconnection feedback:
  - Buzzers haven't been going off
  - 6" subs for meal trades are smaller than the previous 8" sub meal trade at Zepps, students would prefer a 12" sub for their meal trade
    - Tim said that this is something that they are looking into and hopefully will change soon
  - Subs couldn't be toasted
    - Also something that should be fixed soon
- Awesome job, better food this year, campus center is cleaner
- What should we expect from late night dining on Colonial and Alumni?
  - Salad bar, pizza, grill, deli; menu will rotate. 3-4 options instead of just burgers and fries
- Students thought that Cusato's pizza is much better than Rosso Verde
- Students were pleased that the fountain grill is still open, instead of previously just being open in the summer
- Stalks and Stems- there were no signs listing what salad toppings were available, hard to figure out what you want on your salad
  - This should be fixed soon if it hasn't already been fixed
- Lastly, Tim discussed the CC location hours with the abnormal academic calendar in the next few weeks- holidays, etc. abnormal hours with all the holidays.