MEETING MINUTES

Date: February 17, 2021

Start Time  End Time
1:00 pm     2:00 pm

Location: Google Meet

Attendees: Tea Miyanaga (Residence Services)  Blanka Stepanka (Lister FA)
Melisa Garcia (Dining Services/Aramark)  Bradly Mosher (Lister FA)
Linda Fitzpatrick (Dining Services)         

Regrets: Lorraine Huntley (Dining Services) & Quoc Nguyen (PLH FA)

1. Agenda Approval
   1.1. Agenda approved with no additions.

2. Storytelling
   2.1. Tea will talk to Eric to see if this should resume now that the dining halls have in person dining.

3. Dining Hall Safety
   3.1. No new updates for safety.

4. Communications & Marketing
   4.1. Students are excited to be back to in person dining.
   4.2. Melisa responded to some emails and Napkin Talk submissions regarding dining hall take out.
   4.3. There have been lots of questions about students being able to use reusable cups in the dining hall. The nozzles get sanitized but there is still a risk of cross contamination from the cups to the nozzles.
       ● Bradly asked that this be better communicated with new signage at the drink stations. Something more visible. Melisa will create and post signage.
   4.4. Melisa is working on the events calendar for March.
   4.5. The Food Ambassadors received good feedback about the fortune cookies for the Lunar New Year celebration, as well as the food specials.

5. Food Ambassador Feedback
   5.1. Bradly
       ● Although most students are happy with the return to in person dining, he would still like to see optional take out for students considered, especially for students with preexisting conditions. We have done take out for months and there were no issues with food safety then. Some of these students may not need to go into isolation, they just don’t want the added risk of eating in the dining hall.
Tea noted it is understandable why take out is not offered in a normal year. Can there be an exception for the pandemic? A big part of the concerns about take out was food waste and non-residents eating the food. As there is a no guest policy during the pandemic, this is something to consider.

Blanka felt that the take out worked well in terms of food safety and students weren’t storing extra food. The food doesn’t get distributed to guests as guests are not allowed. Would like to see this as a consideration for students with health conditions.

Melisa advised that bagged lunches and meals to go are available as an option for students. She will send the links for ordering to the Food Ambassadors and she will discuss take out as an option with the team.

- The food has been consistently good and no negative feedback was received from students. He enjoyed his featured Bear Necessities recipe (roast beef and yorkshire pudding).

5.2. Blanka
- The food has been good and consistent.

6. Roundtable
6.1. Tea
- The residence team is working on hiring RA’s and SRA’s for next year.

**Next meeting: March 3, 2021**

Contact Information:
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