

MEETING MINUTES			
Date	March 3, 2021		
Start Time End Time	1:00 pm 2:00 pm		
Location	Google Meet		
Attendees	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%;"> Tea Miyanaga (Residence Services) Lorraine Huntley (Dining Services) Melisa Garcia (Dining Services/Aramark) Linda Fitzpatrick (Dining Services) </td> <td style="width: 50%;"> Blanka Stepankova (Lister FA) Bradly Mosher (Lister FA) & Quoc Nguyen (PLH FA) </td> </tr> </table>	Tea Miyanaga (Residence Services) Lorraine Huntley (Dining Services) Melisa Garcia (Dining Services/Aramark) Linda Fitzpatrick (Dining Services)	Blanka Stepankova (Lister FA) Bradly Mosher (Lister FA) & Quoc Nguyen (PLH FA)
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1. Agenda Approval
 - 1.1. Agenda approved with no additions.
2. Storytelling
 - 2.1. This agenda item remains on hold.
3. Dining Hall Safety
 - 3.1. No new business.
4. Communications & Marketing
 - 4.1. Melisa shared the March calendar and reviewed the March events and giveaways.
 - Taste of Nations: Ukraine, Vietnam & Greece
 - Social media March Madness giveaways
 - Bear Necessities: Teriyaki meatballs & chicken fingers & fries
 - Pride week food themes
5. Food Ambassador Feedback
 - 5.1. Bradly (Lister)
 - Hasn't received a lot of feedback other than the request from some students for dining hall take out options.
 - The roast beef lunch was good, especially the gravy. More gravy dishes should be featured.
 - The boiled perogies were good but were a bit hard (would be better if they were softer).
 - 5.2. Blanka (Lister)
 - The Taste of Nations and Bear Necessities features were good.
 - The hot dogs yesterday were also good.
 - 5.3. Quoc
 - The breakfast options are good (bacon, sausage & eggs) but the students want more options such as breakfast sandwiches. Melisa will check on this as they

should already be available at the grill.

- The butter chicken is loved as well as the selection of ice cream.
- The students would like to have more rice dishes. They like the Indian food but would like to have other food features such as Nigerian.
- The PLH students would also like to have an option for take out service.
- They would like more variety in the fruit selection and to have the tea and coffee available 24/7 for studying.

6. Roundtable

6.1. Tea

- Tea advised that there have been a lot of requests from students for dining hall take out service. Some students are not comfortable with too many people around them during the pandemic. There are instances of students in the dining hall not social distancing and sitting at tables with red cards (not sanitized). Some students want to keep their exposure at a minimum so they can see their families on weekends.
 - Melisa hasn't received any feedback through Napkin Talk about the take out requests. She will reshare the links for the bagged lunch and Meals 2 Go (this is a hot meal option) programs so the FA's can share with students and Tea can distribute through Residence Services. This is a solution for those students who do not want to eat in the dining hall while a solution is discussed with the Dining Services team.
 - Bradley - This is only a solution for students who plan ahead and pre-order the meals. Students won't be able to get a take out meal if the dining hall is crowded and they decide to eat in their room. There didn't seem to be any food safety issues when the dining hall only offered take out service.
 - Blanka - The peak times in the dining hall are not always predictable so it might be challenging to plan ahead and too late to order online. She would like to see a hybrid system with take out as an option.
- For students observing Ramadan in April, what adjustments to meal times is Dining Services offering for these students? In a non-pandemic year these students would have access to the dining hall until 11:00 pm. Tea isn't sure of the number of students, but each floor would most likely be impacted.
 - Aramark is currently preparing a plan that will be available soon.

6.2. Lorraine

- Lorraine asked that Melisa follow-up on how crowded the PLH dining hall is during peak meal times. Quoc has not received any feedback or concerns from students.
- If the FA's need any posters printed with the links for ordering take out meals they can bring to Lorraine to print (in the Conference Services office).
- If the meal plan changes to a hybrid system housekeeping will need to be informed about the additional waste for garbage pick-up.

6.3. Quoc

- Can the snack bags be restarted at PLH? The students would like to have them when studying for exams.
 - The LHSA president also requested that the snack bags return to Lister in the most recent meeting.

Next meeting: March 17, 2021

Contact Information:

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