**MEETING MINUTES**

<table>
<thead>
<tr>
<th>Date</th>
<th>March 17, 2021</th>
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<tbody>
<tr>
<td><strong>Start Time</strong></td>
<td>1:00 pm</td>
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<tr>
<td><strong>End Time</strong></td>
<td>2:00 pm</td>
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<tr>
<td><strong>Location</strong></td>
<td>Google Meet</td>
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| **Attendees** | 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) |

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 updates with regards to government restrictions.  
   3.2. Bradly asked about when students can eat in public spaces on campus (i.e. SUB).  
   ● As contact tracing isn’t available in these spaces, they remain closed.

4. **Communications & Marketing**  
   4.1. The April calendar is being reviewed.  
   4.2. St. Patrick’s Day was featured in the dining hall today.  
   4.3. The Monster beverage giveaway went well in Lister. This will be available in PLH on Friday.  
   4.4. FA’s should remind students to check Instagram for March giveaways.

5. **Food Ambassador Feedback**  
   5.1. Bradly (Lister)  
   ● There are no breakfast takeout options for students who don’t want to eat in the dining hall.  
   ● Bradly requested a communications plan for students on what they should do when they find broken dishes in the dining hall. As well, what to do if dishes from the dishwasher are not fully clean and have a residue.  
   ● Melisa will highlight broken and dirty dishes with the staff.  

   5.2. Blanka (Lister)  
   ● Blanka asked if the deadline to submit orders online for the takeout options could be changed from 2:00 pm to 5:00 pm.
5.3. Quoc (PLH)
   ● Students in PLH like the condiment/seasoning station.
   ● The cups and cutlery in PLH also occasionally come out of the dishwasher dirty or have a residue.

6. Roundtable
   6.1. Tea
   ● The plan for Ramadan is in place and has been communicated.
   ● The online ordering of the Meals 2 Go and the bagged lunches is good but students are still missing the takeout service in the dining hall. There needs to be a balance for students who really fear eating in the dining hall and those who just want the takeout service for convenience.
     ● Bradly asked if it would save on labor cost if takeout meals were an option. Staff wouldn’t need to prepare the bagged lunches and Meals 2 Go.
     ● Blanka asked why staff can’t serve the food in takeout containers instead of plates as this worked then the dining hall was closed.
     ● Lorraine advised that this would be reviewed with the team. In particular, the students who use the takeout option and who don’t currently have a breakfast option.

   6.2. Lorraine
   ● Lorraine has concerns with cross contamination at the new condiment/seasoning station at PLH.
     ● Melisa will follow-up on the safety measures with sanitizing at the station.
   ● The vending machine in PLH was empty for a few days as it was vending free merchandise and was emptied. It should be filled and fixed now.

Next meeting: March 31, 2021

Contact Information:
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