University Food Committee
Minutes
January 28, 2022
1:00-2:00 pm
Zoom

Attendees: Bianca Munoz, Sam Asoklis, Paul Kramer, Kylie Ohrt, Ty Krueger, Kristen Evans, Libby MacQuillan, Leah Short, Doug Wentworth, Suzeanne Benet, Eldon Pearson, Kyle Gineman, Aaron Haight
Absent: Felix Ngassa, Lauren Carlisi, Allison Griffin, Kimberly Quinn, Jay Chapa, V’Lecea Hunter
Guest(s): Vince Phipps (Aramark)
Recorder: Susan Sigler

Welcome and Attendance

- Welcome to Vince Phipps, Aramark Regional Vice President
- Vince has been at Aramark for 24 years, 21 years in Corrections and 3 years in Higher Ed. He has been in his role in Higher Ed-Central Region for 8 months.

Presentation: Aramark Regional Vice President Vince Phipps

- Vince reviewed projects that have been successful in the corrections system:
  - “Into Work” program created in 1999, a program that teaches job skills and helps with job placement for inmates once they are released from incarceration (National Governor’s Award winner)
  - Compared systems used in corrections to systems used in higher ed
  - Aramark’s job as a company is to understand the social impacts of their services. They do not serve private, for-profit prisons.
- Aramark views their job as providing the best meals for customers wherever they are
- Aramark uses surveys, etc. to make sure that they’re providing what customers want
- In the 8 months Vince has been in the Central region, he is:
  - Making changes with his team
  - Working through staffing
  - Working to see what Aramark is doing well and what we’re not doing well
- Question raised regarding ethnically traditional foods. GVSU students have asked for such foods, and do not feel they are being heard.
  - Aramark should be hearing from students and acting on their concerns
- Aramark works to find authentic partners to provide authentic services
- Current Aramark initiatives:
  - Partnering with an app to find minority-owned business partners
  - Looking at locally-owned, female-owned, veteran-owned business partners
  - Exploring different ways to hire chefs
o Working with the community
  ▪ Partnering with guest restaurants
  ▪ Featured dining experiences
  ▪ Special meal events
  o GVSU interactive food story wall, highlighting local farmers, community-based programs, etc.

- GVSU has added:
  o 42nd Street Deli
  o Simply Greens
  o Coming soon: Hand and Harvest (vegan/vegetarian)

- Aramark’s dietician works with students for their individual dietary needs
- Question raised regarding staffing? Is Aramark seeing the same staffing shortages across other campuses as at GVSU?
  o Yes, and Aramark is providing many options to attract and retain staff (daily pay, study breaks)
  o Preparing an acceleration to leadership program for student employees

- Aramark at GVSU is 38% sustainable, C-store stocked as possible with Made in Michigan products
- Vince will be attending a Student Senate meeting next month
- Reach out to Paul Kramer or to Vince Phipps directly with questions, and to make sure Grand Valley voices are heard
- Comment raised concerns about a disconnect with Aramark presenting to a higher education committee and spending the majority of time discussing Aramark in prisons, specifically the use of prison labor.

**AFN 381 Presentations re: Design Thinking Solutions for GVSU Campus Food**

- In Fall semester, Libby MacQuillan’s AFN 381 class participated in a design thinking exercise looking at ways to improve campus dining. (For the complete presentation, reach out to Libby MacQuillan directly.)
- Conclusions of the design thinking exercise:
  o Students need more information, such as:
    ▪ General info
    ▪ Menus
    ▪ Dining location hours
    ▪ Nutrition info
    ▪ Special dietary info
  o Students have low food literacy
  o Solutions were offered, with the most cost-efficient option being to redesign the Campus Dining portion of the myGV app
    ▪ Expand the information offered
  o Suggestion for Dietetics to coordinate with Recreation & Wellness work already being done
    ▪ NOTE: Division of Student Affairs will soon be posting a position for a Director of Student Health Services. This full-time position will provide
direction and cohesiveness among student health needs and services offered across the university.

- Start food literacy education at orientation
- GVSU dietician Allison Cooney presented the design thinking ideas to Aramark.
  Actions taken by Aramark include:
  - Increased vegan/vegetarian offerings
  - Fresh menus are posted
  - Wellness challenge to increase awareness of dietician services offered

Subgroup Updates

- **ACCESSIBILITY/OPTIONS Subgroup**
  - Update provided through the AFN 381 presentation

- **FOOD INSECURITY Subgroup**
  - Student Senate has launched an internal survey to guide next actions by Student Senate

- **STAFFING CRISIS Subgroup**
  - Some of the HR/staffing questions of the group have been answered. More information will be available at the February meeting.

- **THIRD-PARTY CONTRACTS Subgroup**
  - Scheduling conflicts have impeded attempts to meet with Students for Food Sovereignty
    - Will schedule a meeting before the end of February
  - Vice Provost Student Advisory Board meeting focused on campus dining
    - Aaron Haight is working on a summary document to share with University Food Committee

- For the February meeting, prepare recommendations that the larger group can choose to move forward with, and present to GVSU senior leadership

Next meeting

- February 25, 2022, 1:00-2:00 pm, KC 2270
  - Group work
  - Begin analysis/recommendations in each area