

Fitzwilliam College Food & Beverage Working Group

Minutes of the meeting held Tuesday 9th February 2016

17.00-17.45 followed by Open Meeting 17.45-18.30

Reddaway Room

Present: Francis Knight (Steward), Richard Wayman, Julie Kerr (Front of house Supervisor), Robert Clarke (Catering manager), Andy Milne (Domestic Bursar), Kaye Scupham (secretary to the Dom Bursar).

1. Previous minutes

Agreed

2. Matters arising

None

3. College items

The Catering Manager explained that the College had won the 'Free from Awards' that they had recently entered.

The Catering Manager explained that Saffron was working well and thanked Rob Thomas and Gavin for their hard work, the next step was to add Christmas menus on Saffron.

The Catering Department were entering the TUCO Awards on the 22nd March 2016.

The Catering Manager explained that although the JCR Fitzmas bookings had worked it had caused problems with students entering whilst the system was live. This would need reviewing for next year.

Theme nights are back at students request and are going well.

Formal halls are limited to 150 students as above this number seems to result in bad behaviour. The Dean has recently had to be involved in behavioural matters. Students can have up to ten guests that must be booked in and no swaps for formal halls were permitted. It was discussed if this should be reduced to five guests. It was unclear where this is specified to students.

The Winter Ball Launch was booked for 9th March 2016.

The weekly feedback from the JCR to the Catering Manager was working well but the Catering Manager encouraged students to raise any concerns whilst dining so they could be effectively addressed.

4. JCR agenda items – no members present

5. MCR agenda items – no members present

6. AOB

The Steward asked the Domestic Bursar to email both JCR and MCR Presidents to ensure student attendance at open meetings. This had been done for this meeting but dates and times had been confused by members.

17.45 OPEN MEETING

Attending: JCR Vice President and JCR Ethical Affairs Representative

Points raised by JCR Ethical Affairs Representative

- expressed thanks for the variety of vegan options that have been available recently, this had been noted at the Environmental meeting.
- Is it possible to increase options in the café for vegans.
- The Steward suggested that the JCR complete a student survey to ascertain what percentage of students are vegan/vegetarian. This was agreed but its effectiveness was reliant on students responding.
- Falafel wraps were great – could they be served in the café too.
- Could JCR introduce boards on table to display/promote origins of food? This has been done previously but can easily be reintroduced. We have three sided displays that could be used. The JCR will come up with some ideas.
- Labelling on food, there had been a mistake made which was human error and had been corrected.
- When vegetarian options are provided in Buttery there is then no Vegan option. Could the salad bar provide a vegan option at these times? Catering Manager will look into this.
- There was a suggestion from some students to have a meat free day once a week. As from next term we will reintroduce meat free Mondays on the evening menu. It would be possible to do more Formal halls that were vegetarian as students had the choice if they wished to attend or not.
- Enquired about food wastage. The Catering Manager explained that this was only monitored from the Buttery and included food that had been cooked and not sold (not waste from plates). This was between 100/120 kilos per week. This is collected from brown bins by the Council. These figures were very low comparatively.
- Could students have compost bins in accommodation? This was a question for the Housekeeping Department but had been considered previously and refused due to hygiene issues.
- Could we merge Fair Trade Formal hall with vegetarian menu. This would need to be looked into as menu had already been set. Could the speaker be before the meal? This can cause delays in serving but as long as prompt to programme it was possible. Requested that JCR member email the Catering Manager with exact details.

Lack of attendance was discussed. The Domestic Bursar will raise this at GPC. It was also suggested to have posters in Café to promote these meetings.