

Fitzwilliam College Food & Beverage Working Group

Minutes of the meeting held Tuesday 24th May 2016

17.00-18.00

Old SCR

Present: Francis Knight (Steward), Paul Chirico (Senior Tutor), Richard Wayman (Head Chef), Julie Kerr (Front of house Supervisor), Robert Clarke (Catering manager), Andy Milne (Domestic Bursar), Carl Martin (JCR), Isa Bonachera (MCR Green officer), Kaye Scupham (Assistant to the Dom Bursar),.

1. Previous minutes

Agreed

2. College items

The Catering Manager advised that crockery in central building would no longer be able to be taken out of the central building from Michaelmas. They often found themselves short in the kitchen and it had become very labour intensive to collect. As from next term there would be new notices advising not to remove crockery. Take away plates would be available.

There was possibility of the Dean fining any students found breaking this new ruling. The Catering Department spend £3-£4K yearly replacing crockery so change was needed.

It was hoped that take away options would have a handle which would also prevent trays being taken outside the building.

3. JCR agenda items

The results of the recent survey are highlighted below.

Excluding the individual who spammed the survey multiple times; there were 119 respondents.

Of these:

- 29% said they were vegetarian,
- 10% vegan,
- 45% had no specific food requirements and,
- 16% said they had other food requirements (Halal, pescatarian, dairy free, gluten free).

When asked if they would be happy participating in the meat-free Mondays:

- 19% said they would not want to participate and,
- 74% said they would.
- (The remaining either did not answer or said 'yes, if the fish is salmon' or objected that fish should also not be served on environmental reasons.)

Carl also went through some specific feedback from individual students but agreed to meet with Rob separately to discuss this.

4. MCR agenda items

Isa commented that vegetarian options had been good and the MCR were using social media to promote when particular food options were available. The students were appreciative of the different drink options available in the Bar.

Rob discussed using social media more and advised this was something he was looking into.

Isa asked if graduates could be advised of busy times in Conference season as sometimes they had to wait a long time for service. Rob advised this was difficult to do as often unknown but graduates could be emailed with closure details.

The MCR were asked if they could use the same survey the JCR had recently used to gather opinions. This was agreed.

5. Matters arising - none

6. AOB

Carl asked if he could do a survey to gather student opinions on opening times of the Buttery. Rob would like to be involved in this as the wording was critical. The trial of extended coffee shop hours had not been successful with little uptake, which suggests times are OK as they are.

7. Dates for next meeting

8 th November 2016	5-6pm
7th February 2017	5-6pm
9th May 2017	4.45-6.30pm including open meeting
7th November 2017	5-6pm