



California State University, Dominguez Hills
Campus Dining Services | CSUDH Foundation
Food Advisory Forum – Wednesday, February 7, 2018 at 1910 Cafe

1.) Call to Order and Attendance

Associate Executive Director of the Foundation and Director of Commercial Services, Richard Chester called the meeting to order at 2:36 p.m.

Attendees:

Robert Lovitt, Interim Executive Director of CSUDH Foundation
Richard Chester, Assoc Exec Dir of the Foundation and Dir of Commercial Services
Ed Fimbres, Campus Dining Manger
Olympia Woods, Marketing Coordinator of Campus Dining and Commercial Services
Ellie Perry, Sustainability Coordinator and Asst. Energy Analyst for Facilities Services
Laura Castillo, Assistant to the Director, Student Health & Psychological Services
JoAnn Aragon, Health Educator, Student Health & Psychological Services
Jessica Lopez, Student
Amanda Pablos, Student
Odalis Rayes, Student
Jessica Chilel, Student
Anthony Thompson, Student

2.) Assoc Exec Dir of the Foundation and Dir of Commercial Services' Overview

Richard Chester reported why Campus Dining chose to have an open forum versus a committee. In the past students were unable to commit to a set time and date due to their evolving class schedules. With a forum some students, faculty and staff who are unable to attend one, may be able to attend one of the others.

Chester also presented a brief overview of the history of Campus Dining Services. Campus Dining Services began in the old Student Union in 2007. Two years prior to that, surveys were conducted to see which food programs students wanted in the new space. In 2005 Taco Bell was the most sought after restaurant. That is a testament to how much dining trends, wants and needs change over time. Chester went on to share that with some of the franchise leases' nearing its end, now is a great time to get feedback from students, faculty and staff to look at new possibilities for the future of campus dining.

3.) Ice Breaker

Richard Chester asked those in attendance to write down five words or phrases on five different post-it notes to stick onto the white board to demonstrate how diverse the dining wants and needs of the campus community are.

From that exercise, the results were as follows: (a.) Mexican Food (b.) Spanish Food (c.) Latin Food (d.) Diverse (e.) Buffet Style (f.) Open Concept (g.) Sustainable (h.) Accessible (i.) Affordable between \$1-\$9 (j.) Healthy, Smoothies, Chicken, Salads (k.) Healthy (l.) Healthy (m.) Fresh (n.) Fresh (o.) No Fried (p.) Unprocessed (q.) Salads (r.) Salad Bar (s.) Sandwiches (t.) Juices (u.) Iced Teas (v.) Fruit (w.) Yogurt (x.) Ice Cream (y.) Hot Greens and Grains (z.) Premier Food Chain/ Franchise (aa.) McDonalds (bb.) Coffee Bean (cc.) No Starbucks (dd.) No Café 1910 (ee.) Quick (ff.) Chase (gg.) Studying

4.) Public Comment

CSUDH Health Educator, JoAnn Aragon expressed her concerns with Jamba Juice and how it was overpriced with no real nutrients. She went on to suggest maybe having Dining provide juices like that of Suja or Nektar as a solution. To counter that, a few students expressed that they preferred Jamba Juice and that it was a good and easy meal replacement when you're on the go. Another CSUDH student suggested an entirely healthy vending machine to be placed in areas that will aid the need for the students who don't have time to enter the Food Court. Another student suggested Latin food, but that it would need to stay true to its authenticity.

5.) Q&A

Richard Chester - Q: What does affordable food mean to you?

Attendees - A: \$1-\$3 for a snack, and \$6-\$8 for a meal

Richard Chester - Q: What does buffet style mean to you?

Attendees - A: Some place where you can go and chose food items that may be like convenient store items, ready-made food, juices, teas, water, etc. and then you pay for whatever you've chosen at the end. Similar to cafeteria style.

Richard Chester - Q: Is the campus set up for eating time?

Attendees - A: No, most of the time we are going from class to class with no breaks, when we see a long line it's discouraging.

Richard Chester - Q: Do you think students would benefit from a break in the schedule of classes? Say from 12:00 pm - 1:00 pm you would have a clear and defined break where you can eat, participate in events, etc.

Attendees - A: Yes, that would be very beneficial.

Richard Chester – Q: Is the Food Court too cramped, if so, is it because of the restaurants or the seating?

Attendees – A: Yes, it is because of the seating. There is no place for us to sit. Students prefer the booths. We don't like the high tables with high chairs.

6.) How do you feel about 1910?

Richard Chester opened the last part of the forum with the question, "How do you feel about 1910" to all in attendance. Many had a lot to say. A few of the comments from both students and staff were that they don't feel welcomed in 1910 and that it doesn't feel inviting. Some felt that the space was too fancy for them to be in there. Others went on to say it looks like a teachers lounge and that only people in suits and ties seem like they're allowed in there. Chester reassured all in attendance that the space is multi-use but is always open to everyone.

Chester went on to ask if the sit down restaurant style was appealing. The response was a unanimous "no". Chester then asked for thoughts about the possibility of 1910 having a restaurant style similar to a Panera. CSUDH Sustainability Coordinator and Asst. Energy Analyst, Ellie Perry suggested that the Panera style would be great because there would no longer be a fear of being unwelcomed. At Panera you know that you order at the counter and you either dine in or take your food and go. It also provides a nice study space for students providing a better use for the space with longer hours of operation.

Other staff members expressed their concerns with the location of 1910. It's all the way in the back and if you don't know it is there, it is easy to miss. Chester then asked all in attendance how they would feel if the wall enclosing 1910 were to be knocked down, thus opening up the dining room in the Food Court and 1910. Many responded positively and said that if it were visible to more people 1910 would do much better.

7.) Give Away

CSUDH students Jessica Lopez, Odalis Rayes and Jessica Chilel were the Food Advisory Forum raffle winners. Each getting the opportunity to choose from a CSUDH t-shirt, sweatshirt and diploma frame.

8.) Announcements

The next Campus Dining Food Advisory Forum is scheduled on Wednesday, February 14, 2018 at 2:30 p.m.

9.) Adjournment

Associate Executive Director of the Foundation and Director of Commercial Services, Richard Chester adjourned the meeting at 3:38 p.m.