



Campus Dining

California State University, Dominguez Hills
Campus Dining Services | CSUDH Foundation
Food Advisory Forum - Thursday, October 17, 2019 at 1910 Café & Lounge

Call to Order and Attendance

Associate Executive Director of the Foundation and Director of Commercial Services, Richard Chester called the meeting to order at 3:09 pm.

Attendees:

Richard Chester - Assoc Exec Dir of the Foundation and Dir of Commercial Services
Ed Fimbres - Campus Dining Manager
Eric Oum - Marketing & Project Coordinator for Campus Dining
Mario Ibarra - Campus Dining Supervisor
Jean Mctarggat - Administration
Lauren A - Administration
Joyce Bonds - Staff
Marlene F - Staff
Suwanna Stickney - Staff
Pamela Curtis - Staff
Ana Hernandez - Staff
Gina G - Staff
Irima G - Staff
Rosie C - Staff
Katelin Stewart - Staff
Icela Pantoja Zamudio - Student
Lizeth Ortega - Student
Inyra Zazueta - Student
Margarita Pavon - Student
Sidney Cruz - Student
Ruby Leyva - Student
Jaclyn Okwumabua - Student
Eduardo Sanchez - Student
Lola White - Student

I. Introduction

Associate Executive Director of the Foundation and Director of Commercial Services, Richard Chester called the meeting to order at 3:09 pm. On behalf of Campus Dining, Richard introduced himself, Eric as the Marketing and Innovation Project Coordinator for Campus Dining, and Ed Fimbres, Dining Manager for Campus Dining.

II. Reasoning Behind a Forum

Chester's discussion for the reasoning behind a food forum, clarifying that the forum is a great source to receive input from students, faculty, and staff, and is an outlet to let them know what we do at Campus Dining.

III. Challenge for Campus Dining

Chester goes on to explain the challenges for Campus Dining; the fluxuation from formal dining, which is sitting down and enjoying a meal served on a plate at a restaurant, to informal dining; dining on-the-go, quick and accessible food while on the move.

IV. Introducing Booked & Brewed

Chester clarifies the misconception of Starbucks on campus; that our new identity Booked & Brewed proudly serves Starbucks. Chester further clarifies that by saying "proudly serving Starbucks", students are receiving the same drinks made at other Starbucks location.

V. Introducing Everytable and Toro Fresh International

He moves the discussion forward introducing the opening of Everytable, as well as the Taco Bell situation. Chester reveals plans and expectations for the space Taco Bell use to occupy, stating that it'll be an expansion of Toro Fresh deeming it Toro Fresh International for the meantime while we move forward with the project.

VI. The I & I Building, and The Green Olive

Chester then spoke on news for the I & I bulding briefly revealing that the new building will have a designated staffing lounge as well as a kitchen to serve the foot traffic at that location.

Ended the discussion with The Green Olive, a reminder that the restaurant is operational and is a new welcomed addition to Campus Dining.

VII. Q & A + Feedback and Concerns.

Staff attendee had a concern and feedback regarding healthy options on the go due to lunch having the heaviest traffic at the specific time frame.

Eric, Marketing Coordinator, brought up new healthy options on the go can be found at our Grab N' Go convenience stores. These healthy options are produced and packages in our very own kitchen, prepared by our staff.

Staff Question: Does Booked & Brewed take the Starbucks app? Richard replied that it does not. Staff responded that it's not about the coffee, its about the whole Starbucks experience and the food items. The staff attendee goes on to explain that the student population deserves a full Starbucks experience, not just the coffee.

Staff attendee question: Do you want to lose 1910 as a restaurant? Also believes that the Starbucks is not a great location and half of a Starbucks isn't fair for the students.

Student attendee asked: With the expansion of the Univeristy, are we going to be involved with the reataurants there? (Referring to the I & I building).

Staff attendee asked: Will we ever have a meal plan for students? Richard Chester responded by explaining the aspects of haing a Declining Balance option for students.

Staff attendee questioned what coffee is served at the Grab N' Go's? Ed and Richard replied stating we serve Boyds Coffee at our convenience stores.

Student that is a part of Clubs & Organizations commented about catering stating that they submit catering surveys letting Campus Dining know that they hate the Subway boxes. Due to it being affordable compared to the other selection.

Staff attendee questioned what the Pay it Forward program is at Everytable.

Richard and Eric explained that it is a program where a customer could purchase however many meals they would like to donate to those in need. Everytable staff will give a post it note for the customer to write down any uplifting or motivating statements and pin in to the Pay it Forward board. A person may take the post it note off from the board and use that as a transaction to select their meal of choice.

VII. Q & A + Feedback and Concerns (Continued)

Student attendee asked about vegan and gluten free; how is Campus Dining looking to provide more than one option?

A student suggested that when providing vegan options, it should be a part of the theme instead of providing a vegan option just for the sake of having a vegan option.

Richard closed the forum abruptly due to a fire alarm at 3:52pm.