



Agenda & Minutes

UWA Student Guild

Catering & Tavern Committee

Date: 14th February 2019 @ 12pm
Location: Meeting Room 2

Attendees: Conrad Hogg, Jack Spagnuolo, Hayden Greenham, Barbara Buxmann, Adhish Kastha, Clarice Antero, Shahid Khan.

Apologies: Blair Cooper, Raaghav Raj

1 WELCOME AND OPENING

I would like to acknowledge that we are meeting in Noongar Land and that the Noongar people remain the spiritual and cultural custodians of their land and continue to practice their language, values, beliefs, and traditions

2 DECLARATION OF POTENTIAL OR PERCEIVED CONFLICTS OF INTEREST

Yes

3 CONFIRMATION OF PREVIOUS MINUTES

4 COMMITTEE BUSINESS

4.1 Engagement

Barbara outlined the engagement document for the cafes for semester 1. BB pointed out that there has been a focus on Sports Centre and their visitors with great success at Hackett Cafe. This will continue with promotional material activated at UWA Sports.

4.2 Hackett Café

BB pointed out the new items: Protein products are doing exceptionally well. Waffle DIY, Extension of breakfast to include Vegan and Veggie options. Hot Dogs, New pastries, Ice cream in iced coffee have been added to the menu. With the new supervisor the café will continue to focus on developing the menu.

There will be more rotation of specials to provide more variety, and interest at the café.

BB pointed out that the Dine in coffee mug donation worked initially but the drive has gone. We will change the charity to get more interest. All agree that this is good idea to vary the charity.

USB charging points also added to the café. All agree it's a good addition to the café.

4.3 Quobba Café

BB pointed out that she has changed the Ice cream supplier. Past supplier was not selling enough units of ice cream. Refrigeration unit is in line with the Library location with no branding.

Menu additions include new Arancini flavours, Poke bowls, extended sushi range, onigiri, handroll, vegan, burrito. Additionally, new sweets in the dessert fridge.

4.4 Other Cafes

BB update on Dentistry café. Still have OHAS issue with the position of the café. JS pointed out this is still getting sorted out with Campus management. JS pointed out that sales have been reduced by the new food court at the hospital.

Nedlands Café situation outlined. Conrad pointed out that a review is in progress through SRC.

Catalyst Café – BB pointed out that we will engage Library services more to ensure there is engagement and greater synergy. Addition of Newspapers and more dine in focus away from disposable cutlery.

Village café – BB is analyzing the operation and will report back changes in the next C&T meeting. Although she will add newspapers and adjust the look in the short term.

4.5Packaging – Straws, Coffee cups & Cutlery

BB is currently in review for all our disposable items. Guild wants to move to a more sustainable model. Guild will deplete current stock and move to a compostable packaging.

Meeting with supplier to discuss the straws and cutlery bio options. Coffee cups are currently recyclable but not compostable.

4.6Keep Cups

Expanding the sizes and ranges of Keep cups available on campus.

JS suggested a keep cup program which has been successful at Melbourne university. All agree it might be worth investigating through Enviro department.

4.7Café dedicated social media

BB indicated that communication to students is a problem in regard to getting café activity presented.

Hayden said that there is a social media shortfall. Currently it is ineffective. Guild weekly is not effective. HG has been engaging one of his staff members to work on Tavern social media. And Conrad says this is an improvement to the message from tavern through this process.

JS suggested that there needs to be some independent commercial marketing which oversees all activity on campus including all retail tenants.

4.8New Tavern Logo “Your Tav, The Tav”

HG has completed the execution of new logo into the Tavern. This was unbudgeted and reflects some of the additional administrative spend in Jan/Feb. The new logo provides a greater statement that the tavern is at UWA and will create a sense of a local tavern on campus. Providing students with ownership over the space. All agree that the signage is looking good.

4.9Tavern Stage and Lighting Arrival

HG informed that the new lighting and staging equipment is now in place in the Tavern. This will allow for more events in the tavern. Previous arrangement placed a heavy cost burden on student activity due to hiring costs. All agree that the spend is worthwhile and will be positive for the Tavern student activity.

4.10 Tavern Social Media

Hayden is currently using internal staff to run social media. Discussion again centred around a solution for social media to commercial offerings to students. All happy with Tavern Social media activity.

4.11 Coffee in the Tav

HG informed that the coffee machine is now operational, and staff received training from Vittoria. Focus will be on dine in coffee and providing non-alcoholic options for students that dont consume alcohol. JS hopes that it will be well received. The setup costs were unbudgeted, but the service should provide some returns.

4.12 Wine on Tap

Introduction of Wine on tap with 4 options by the glass or carafe. HG hopes this will help reduce waste and provide good value for patrons. Wine category is in growth at the Tavern and commercial team thinks this is the most sustainable way to serve wine.

4.13 First 6-week Major promotion

HG pointed out that we will be running a 6-week promotion fully funded by suppliers. The prize will be a \$4K travel voucher. This will allow us to built loyalty and regular patronage. Expect mid-year draw. All happy with promotion.

4.14 New happy hour

HG has made changes to the happy hour due to significant drop off in support. Essentially there will changes in the time and duration of the happy hours.

Conrad and Adhish questioned the hours that they will operate. Pointing out that 11am might be too early. Hayden will review the times and report back to C&T.

Conrad also asked if there could be a set price point across all the products. Hayden indicated that he would like to maintain the offer as it is because it might confuse students.

4.15 New lunch deals

Andrew and Hayden designed lunch deals which will commence this semester. Essentially a 9 inch and 12-inch pizza deal will be available. All happy with addition to offers.

4.16 Live music Fridays

Due to the investment in equipment at the tavern HG as reinstated a band programme every Friday in the Tavern. 2-3 bands every Friday. Trial for the first 6 weeks and see what support they receive.

4.17 Tav Wednesdays – DJ, All night jugs

Addition of Wednesday activity to counter the activity at Captain Stirling which has been actively undermining student activity at the Tav. All agree with this activity.

4.18 Database and Catering newsletter mail out

Discussion at next C&T meeting

4.19 Clubs Display in the Tav

The club material is currently getting collected and will begin to be added to the Tavern.

4.20 Oat Milk in Cafes

There was a request for Oat milk to be available in cafes. BB will investigate with suppliers and see what the cost and feasibility of adding it to range.

5 GENERAL BUSINESS

- New Chef – Blair Cooper commenced this week and will be added to this committee
- Refectory Tenants are working through fit outs but will be delayed by City of Perth requirements for a DA. New schedule will be issued by end of month
- Shahid requested we review the Halal offering on campus. Particularly relating to fresh food. Brahims offering is not worth it and not readily accepted by students. BB and JS will review and get back to the C&T committee on this issue

6 CLOSE AND NEXT MEETING