



Agenda & Minutes

UWA Student Guild

Catering & Tavern Committee

Date: 18th June 2019 @ 11.00am
Location: Meeting Room 2

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

1.1 Attendance: Jack Spagnuolo (JS), Barbara Buxmann (BB), Adhish Kastha (AK), Shahid Khan (SK), Conrad Hogg (CH), Clarice Antero (CA), Hayden Greenham (HG), Daniel Lopes (DL)

1.2 Apologies: Raaghav Raj

1.3 Proxies

1.4 Observers

1.5 Absent

2 DECLARATION OF POTENTIAL OR PERCEIVED CONFLICTS OF INTEREST

3 CONFIRMATION OF PREVIOUS MINUTES

Yes

4 COMMITTEE BUSINESS

4.1 Tavern General Update

DL: New menu start next week.

HG: Tav open Thursday and Friday every week during winter vacation and a good time to practice the new menu before semester 2

CH: Why was there items removed?

DL: Removed pizza items that don't sell. Also high wastage and expensive items that don't sell, for example goats curd. Vegan and vegetarian is now combined. Vegan cheese is expensive and is now an extra charge. More gluten free options. This is also easier for the kitchen. Reducing the pizza menu made space for Pub Grub items like parmi, fish and gnocchi.

JS: Compared to the market we are well priced

CH: Like the gluten free bun

DL: Will also have gluten free pizza bases. The idea is to make small menu changes every semester.

CH: Also excited about bao bun

HG: Parmi price used to be a concern but now fairly priced

DL: We have sold a fair few

CH: Have we changed the pizza size? Students comment about that.

DL: No.

HG: The only variable is the change in thickness of the pizza base depending on how busy it is and how much time we allow for it to rise.

DL: On busy days we do 4 pizza base batches

JS: We are looking at new equipment which will allow for bigger batches.

HG: The pizza bases are hand made.

4.2 BYO Container Scheme

CA: Together with Conrad worked on a proposal for bring-your-own container program. Successfully operating in other uni's. Last time Jack brought up food and safety standard concern, but according to food standards page there is nothing by law stopping us. Also looked into the Food Act.

Very popular at universities like Harvard. The students are asking for this.

HG: My point of view, I would feel uncomfortable putting my food into their own container. We could face food poisoning complaints. Not sure how we would keep track of borrowed containers. It will also be time consuming and labour intensive. Might cause arguments and be complicated. I wouldn't want to do it and get sued for a food poisoning complaint.

JS: I understand there is no legislation but it comes down to us how we serve the food. For the borrow option it would have to be a standard container, and not all cafes have washing facilities. The keep cup gets cleaned prior to making coffee, but food containers are different. In a café setup with a different menu, maybe, but we have moved away from that. It will need more work to think it through. The responsibility is on us, and we will be held liable.

HG: The HACCP creditation will probably not allow that

CH: Whats that?

DL: Hazard Analysis Critical Control Point

JS: I do want to move forward for us to use less plastic. Some things are just too costly and something may come from the RAW TEC meeting. I don't see many uni's in Australia doing it.

BB: Not sure if this is enough to cover us, but what if we put it on our menus. Bring-your-own container discount available, and also add its at own risk. Also when we put it through the till system, like with the keep cup, we will put the comment use own container.

JS: If we went to a program like this, how much do you think we will reduce waste? We already do dine in cutlery and plates. We wont be able to do this in all cafes. I don't see our massive gain. How would we enforce this in tenancies?

CH: We wont.

JS: There are operational risks and I will look at all of them. Remember we already working on very low margins.

HG: What about trialling it at one café and measure the outcome? Option 1. And then roll it out in other outlets.

JS: Regarding option 1. Clarice, do you have any contacts at the universities this is already in place?

CA: No. But in Melbourne they do option 2.

JS: Nobody is currently doing it in Australia. There is operational risk and may impact our bottom line.

CH: OK will you work on it with Barbara

JS: No I will work on it directly. The impact will be across all P&L's, how we ring it up, change of menus, service. Its not just about putting it in a container. Will affect portion sizes which took me 2 years to get that right. Mutya will have to get involved too.

CH: Option 1 will happen. We will get back to how it will happen.

4.3 Mimu App Update

HG: Slow uptake. Took time to get used to it. Had a promotion, MIMU paid for it. Not as much of an uptake as I hoped. Few teething problems. Slight variance in pricing which we need to sort out, otherwise pretty smooth. Havent been here due to back injury, but got good feedback from staff. Will push for staff to use MIMU order on Thursdays and Fridays during vacation. Had an enquiry from other universities, in Gold Coast. AJ who runs it, has been very good. The only other issue was WIFI. Back of house very easy. Feedback from people positive.

5. GENERAL BUSINESS

5.1 Café Updates

BB: At Hackett, we will promote venue hire. The clubs and departments use the café but I don't think the students knows they can hire it for any party or event.

Quobba has extended opening hours over the weekends now during winter vacation. The Library requested it. Last weekend was a bit quiet, but still worth opening.

Nedlands will be closed over vacation and reopen for semester 2.

Catalyst will have some menu changes, and move from 3 food portion sizes to 2 like Quobba & Hackett. Regular & upsize. Container will be bio.

Catalyst will also get a dine in napkin with the logo printed on to promote dine in.

Coffee carts trial during the vacation.

James from GSC helped with online feedback questionnaire, and I will work with Marketing to have the QR code in cafes so students can leave instant feedback.

Oat milk, sorry still no supplier can help me with this.

I have ordered a new keep cup order, and by semester 2 you will see the see-through keep cup, which is like glass but wont shatter, as well as more sizes available.

The new take away coffee cups has been ordered a few weeks ago, so hoping they will be here by semester 2. You will see the inside is brown, it is bamboo cups, and will be bio. The current Vittoria cups is also bio.

I am looking into water bottles to sell retail. Certain cafes like Quobba is right next to a water source, so for the students serious about good choices, can rather buy a container and refill rather than buy a disposable water bottle. I will make sure we have different colours as well as clear for exams.

Our supplier can do these fold up reusable straws, and we can brand the lid. I asked for a sample to see if its durable.

My aim is to have no more plastic straws by beginning of semester 2.

During the vacation I will prepare for IGA opening on campus. There is some duplicate products we sell, and I will have to look at their pricing or replace them.

6 CLOSE AND NEXT MEETING

TBC