

**MINUTES OF THE CATERING ADVISORY COMMITTEE MEETING HELD IN  
GLOVER ROOM AT 09:30 AM ON TUESDAY 20<sup>TH</sup> FEBRUARY 2024**

Present	Arletta Bialecka-Blount Oliver Boddy Lee Corke Douglas Hedley Julie Hope Aadarsh Khimasia Paula Yardy Saban	Hospitality Manager Acting Head Chef Director of Hospitality Fellows Steward Staff Representative UCS Representative Administrative Assistant	Chair
Guests	Bjarne Bergh Lizzy Conder William Foster Guy Jacobs Shreya Patel	MCR President The Bursar Fellow Fellow Clare Goes Green	Secretary
Apologies			

<b>Item (a)</b>	<b>Discussion and Decisions (b)</b>	<b>Action (c)</b>
1	The minutes of the previous meeting on 8 <sup>th</sup> November 2023 were approved.	Approved
2 Declarations of Interest	Nothing to Declare.	
3 The Bursar & Guests on behalf of Environmental Committee	<p>Cam EATS ZERO – 4 Key actions to help Cambridge Colleges reduce their food emissions one dish at a time.</p> <p>Increasing the proportion of plant-based meals</p> <p>Reducing ruminant meats (beef, lamb &amp; venison)</p> <p>Serving only sustainable sourced seafood</p> <p>Reducing food waste</p> <p>The launch for this was held the week before our meeting and all 31 colleges attended the event. The aim is to achieve these goals by 2026.</p> <p>All areas were discussed in full and whilst we have already tackled reducing food waste and reducing, ruminant meats to 1 lunchtime meal every two weeks and serving a vegan, vegetarian and fish/meat option every day for Buttery lunch and dinner.</p> <p>Veggie Monday's in term time were totally meat and fish free but after seeing numbers drop dramatically of students within the college for lunch</p>	Director of Hospitality

	<p>and dinner this has now been agreed to bring back a fish/meat option and have adhoc lunches/dinners meat/fish free instead.</p> <p>We must not lose sight and some realisation that some people may be too scared to say anything against this, and this is why a consultation period is needed with user groups consulting with the population of Clare.</p> <p>We also need to remember that the College is the student’s home and as Fellows/staff can go home to have any food they require, students only have meals provided in college and should be able to have a choice of what they would like to eat.</p> <p>One way forward was to offer more appealing vegan and vegetarian meals with bigger portion sizes so students feel fulfilled after their meals. Add more vegetables to dishes and the colour of the dishes. Clare is a nut free college so more beans and pulses are required and protein in their diet that will also making the dishes more filling.</p> <p>Students are finding that too much Tofu and risottos are being offered and would like more choice. Vegan pastries and other little things on the side that vegans can eat. To remove from the Buttery menu the words vegan and vegetarian and replace with main course. A great step forward would be to get the salad bar back as all students/staff have been asking for this and this gives everyone a lot more options. The salad bar has now been approved by the Estates Committee in the 24/25 budget.</p> <p>A lot of college dinners we are now giving a vegan starter and also for the last college feast a vegetarian starter was provided.</p> <p>Conference clients are still asking for ruminant meat to be on our menus and the Director of Hospitality did not think it was appropriate to take ruminant meat off the conference menu. Instead it was agreed that a surcharge be placed on any ruminant meat dishes, which has been in place for the last 10 years.</p> <p>MSC certified fish is a lot more expensive and will increase the cost of meals.</p> <p>Food waste which we have already done lots to reduce this. But look at some way of weighing the food waste. The Director of Hospitality to purchase scales to be able to do this.</p> <p>Conclusion – No official conclusion or vote was cast as the Fellows steward had to leave before we got to the end of the discussion.</p> <p>The Bursar will ask for Cam EATS ZERO to be added to the agenda for the next College Council meeting.</p>	<p>Head Chef</p> <p>Director of Hospitality</p> <p>Director of Hospitality</p> <p>Director of Hospitality/Head Chef</p> <p>The Bursar</p>
<p>4 Director of Hospitality’s Report</p>	<p>The Director of Hospitality updated members of the meeting on services within the Department.</p> <p>Works are going ahead on the 12<sup>th</sup>, 13<sup>th</sup> &amp; 14<sup>th</sup> March to try and fix the issues in the plate wash area as these are still not functioning properly.</p> <p>We have introduced new lines to the River Room to make the offerings more appealing and to give Fellows/students and staff more choice.</p>	

<b>Item (a)</b>	<b>Discussion and Decisions (b)</b>	<b>Action (c)</b>
5 Fellow's Feedback	The Fellows steward had to leave before this item came up.	
6 MCR Feedback	The MCR president said that everything they had to say had already been mention about portion sizes etc.	
7 UCS Feedback	<p>The UCS rep informed the committee that the students were loving the River Room but were asking for more protein bars and maybe a meal deal option. Other Colleges are offering these types of deals in there cafes. Also ice drinks, could we take a look at this as they are very popular and lots of people are asking for these. Can opening times be extended for the River Room?</p> <p>Buttery – The portion sizes are still an issue with students. Eg pork chops in all different sizes. More oily fish required such as mackerel and less tofu and more filling options as some students with diets such as vegan/vegetarian are leaving still wanting more. In addition, could vegan pancakes and croissants be available for Saturday Brunch. Could we have the sauce sachets removed and the sauce pumps brought back? The Director of Hospitality explained that this was not a good idea as they cannot be cleaned properly and other colleges had found maggots in them.</p> <p>Formal Halls – Would it be possible to have a rose wine available for sale as well as the red and white wines.</p>	<p>Director of Hospitality</p> <p>Director of Hospitality</p> <p>Head Chef</p> <p>Director of Hospitality</p>
8 Staff Feedback	<p>The Staff Representative informed us that all staff are still asking about the salad bar and when this will become available. The Director of Hospitality said this had been approved by estates and will be in the 24/25 specials budget.</p> <p>Staff have informed that they would like a pasta salad once a week and cream to be served with the dessert as well as custard.</p> <p>Proper Cornish pasties are still being requested for the River Room. They are also asking if there can be more healthy options like different fruit and healthy snack bars. E.g. Bananas and Pears. Also can they please have a side green salad option?</p> <p>They would like thank us for the delicious salad boxes and the welcome return of the baked potatoes.</p> <p>River Room opening hours – study space especially on a Sunday</p>	<p>Director of Hospitality</p> <p>Head Chef</p>
9 AOB	None	
10 Future Meetings	The next meeting will be on Wednesday 8th May 2024 in the Glover Room starting at 9:30 am	All to Note

P Yardy Saban  
Secretary  
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Distribution:

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Paula Yardy Saban (Secretary)

Copy to:

Loretta Minghella (Master)  
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Bjarne Bergh (MCR President)  
Sally Edser (UCS President)