

**MINUTES OF THE CATERING ADVISORY COMMITTEE MEETING HELD IN
GLOVER ROOM AT 09:30 AM ON WEDNESDAY 8TH MAY 2024**

Present	Lee Corke Douglas Hedley Julie Hope Rayyan Khan Aadarsh Khimasia Capucine Mamak Prof Jackie Tasioulas Paula Yardy Saban	Director of Hospitality Fellows Steward Staff Representative UCS Representative UCS Representative Hand over MCR Representative Senior Tutor Administrative Assistant	Chair Secretary
Apologies	Arletta Bialecka-Blount Ashley Sargent	Hospitality Manager Head Chef	

Item (a)	Discussion and Decisions (b)	Action (c)
1	The minutes of the previous meeting on 20 th February 2024 were approved.	Approved
2 Declarations of Interest	Nothing to Declare.	
3 Director of Hospitality's Report	<p>The Director of Hospitality updated members of the meeting on services within the Department.</p> <p>Apologies for still having to use paper plates as the plate wash area is still not working properly and the Senior Tutor said the Catering team have been working hard under the current conditions of the warewash room.</p> <p>We went through a period this academic year where red meat was taken off the menus completely. No proper consultation happened prior to this, we then reversed the decision and put red meat back on once every two weeks, this was also without proper consultation. When serving beef or lamb dishes numbers in the buttery increase dramatically. Veggie Mondays have had opposite effect. We serve a lot less meals on a meat free day than any other days, students are taking their meals elsewhere. We have now removed meat free days in line with Cam Eats Zero and will offer all options on a daily basis.</p> <p>A recent Student survey has highlighted that students would like more red meat options on the menus. We have therefore revised menus for Easter term to include beef and lamb dishes for lunches and dinners in the Buttery. We need to have the right offer in place for our students and staff to use the Buttery more frequently.</p> <p>We will offer a Vegan, Vegetarian & meat/fish option daily in the Buttery for lunch and dinner. When beef burgers are on the menu we should also offer a vegan alternative. The veggie Oumph option is very good. Aadarsh Khimasia</p>	

	<p>has agreed to send a list of the favorite vegan options that can be passed onto the Head Chef, but did advise that there is too much aubergine on the Buttery menus. Also for formal halls more lentils and pulses required. A block of tofu is not a good option for a meat substitute.</p> <p>Communal eating is completely rare in other universities across the Uk. In Cambridge colleges it is a very important part of our student life and wellbeing and makes a big difference whilst they are here</p> <p>The prices for the Buttery for the MCR are being looked into.</p>	<p>Head Chef</p> <p>Director of Hospitality</p>
--	---	---

<p>4 Fellow's Feedback</p>	<p>The Fellows steward wanted to reinforce the Senior Tutors remarks on the difficult time the catering staff were going through with the Pot/Plate wash area and it was a considerable achievement working in such difficult circumstances. The Director of Hospitality advised if the room does go out of action we would have to serve food in the Garden Room or Castle Court for Fellows/Students and Staff.</p>	
<p>5 MCR Feedback</p>	<p>The MCR president wanted to thank catering for the themed formals and the menus have been a great representative of the theme.</p> <p>The Buttery prices are too expensive for the MCR to eat in the Buttery.</p> <p>The MCR have requested ice for drinks in the River room cafe and also asked if when hot that students are able to go out on the balcony. The Director of Hospitality said the ice was already being looked into and the balcony issue needed to be pursued by the MCR president to bring up in the meetings they attend.</p> <p>MCR handover dinner to be arranged.</p>	<p>Director of Hospitality</p> <p>MCR Rep/Admin Assistant</p>
<p>6 UCS Feedback</p>	<p>The UCS rep informed the committee that the students were still very happy with the River Room Cafe, but asked if there could be a wider range of pastries on offer and also ice for drinks</p> <p>Buttery – Some time there are no dishes available for certain diets such as Lactose intolerant or Gluten free. The Director of Hospitality advised if they approached a member of the serving team they would be able to provide them something for their specific diet requirement.</p> <p>The portion sizes are still an issue with student's mains and sides. Students have asked for bigger portions of sides and have been told no by the serving staff. It has always been approved that if students want more of any sides to ask and they would be given extra. The Director of Hospitality said that he had been observing portion sizes and they seemed suitable.</p> <p>Formal Halls – Portion sizes are small in formal halls and students, can these be addressed.</p> <p>Salad bar – Director of Hospitality has approval and will look at ordering something in July.</p> <p>The UCS rep asked when prices for buttery meals and formal halls are changed. Prices for both are changed at the beginning of Michaelmas term each year and the price increase is decided in the Finance meeting.</p>	<p>Director of Hospitality/ Head Chef</p> <p>Director of Hospitality/ Head Chef/ Hospitality Manager</p> <p>Director of Hospitality/ Head Chef/ Hospitality Manager</p> <p>Director of Hospitality/Head Chef</p> <p>Director of Hospitality</p>
<p>7 Staff Feedback</p>	<p>The Staff Representative said staff are loving burgers being back on the menu. But have asked that sauces for burgers and hotdogs be separate and not in with the burger or hotdog.</p>	<p>Head Chef</p>

	River Cafe, so pleased that proper Cornish pasties are being served. Staff are also asking about opening in the Summer time. The Hospitality Director said they were looking at opening 10 – 4:00 pm but there would be a closure of 3 weeks to put shutters in, so that in term time the room can be open longer for students to study. Summer schools will not be using the cafe.	
8 AOB	All dishes that contain alcohol to be labelled. All chicken and lamb served in the college is Halal. Wine for Formal halls that is bought from the Buttery is at the lowest price we can sell it at. The reason it has to be boought in college is because if students were bringing in their own wine it could have been spiked with anything such as vodka and this could affect the licence for the College. Soft drinks for formal halls, could they have an alternative option to Elderflower Presse. We have suggested Raspberry Lemonade.	Head Chef Director of Hospitality Hospitality Manager
9 Future Meetings	Meetings for the next academic year have now all been set and will be on Tuesday 5th November 2024 in the Godwin Room starting at 10:00 am, Tuesday 4 th February 2025 in the Godwin Room starting at 10:00 am & Tuesday 6 th May 2025 in the Godwin Room starting at 10:00 am	All to Note

P Yardy Saban
Secretary
Ext 46825

Distribution:

Arletta Bialecka-Blount (Hospitality Manager)
Lee Corke (Director of Hospitality)
Douglas Hedley (Fellows' Steward)
Capucine Mamak (MCR Representative)
Rayyan Khan (UCS Representative)
Julie Hope (Staff Representative)
Ashley Sargent (Head Chef)
Jackie Tasioulas (Senior Tutor)
Paula Yardy Saban (Secretary)

Copy to:

Loretta Minghella (Master)
Jackie Tasioulas (Senior Tutor)
Bjarne Bergh (MCR President)
Mia Da Costa (UCS President)