

24JAN2015 Council Weekend # 4

Housing and Food Services Ad-Hoc BREAKOUT by Donnesha McBride

Discussion

H and FS for Commonwealth Campuses

Chris Hurley Director for H&FS for Commonwealth Campuses

And Karen Krigger

Chris Hurley: Housing and Foods fitting in the University, how does the H&FS compare to the business and academic side of the university. All the services that are offered at Penn State work together.

How we get our money: (room and board rates) (conference housing)

They do not make a profit. Everything (money used to benefit Penn State and its students) goes into facilities and housing needs.

Every campus has a director at each campus... and additional staff when needed depending on size of the campus.

Abington, for example, is growing in size, residence halls are going to be created soon. The student apartment building will be build in the old Saturn dealership (not on campus), and it will be convenient to students (busing, walking, and zip cars). Abington wants a new student centers, we are hoping to partake in that as well.

Our food services are in 8 campuses, like Berks and Greater Allegany. Trying to expand our food services at other campuses, and bring more of the Penn State name brand foods such as creamery, bakery, deli etc...

Brandywine is also getting residence halls, it will be a growing process. The residence will be built on the property. Neighborhoods concern. Building a new a new student union as well.

Harrisburg is building an SCE (Student Union). This facility will kinda look like a Panera and it will contain a convenience store. The campus will be getting 5% profit from this student union.

Feasibility Hall (2 million dollar project)

How do we get the money for these residence halls... borrow from Old Main... kinda like a loan from the university. With the discussion from multiple directors and faculty.

UP: renovations with the bakery and other buildings. Some of our food comes from names brands like Tyson and Pepsi, and we save so much money by buying in multiple quantities and also transferring foods to the commonwealth campus to save money. Backhauling... going to Harrisburg.. etc... bring the foods and coming back with no food back... no wasting food = saving money. Out of the Big 10 we are 7th for total room and board rates.

Karen: to add just all the multiple mini projects throughout the campuses.

Chris: Like the generator project, to connect the reason for some of the new projects is because of new policies and regulations. Always making sure the health and safety is perfect for the students, I will now stand for questions.

Ryan (Berks): Any possibilities of healthier choices at our dining services? How we approach to change this?

Chris: Every campus is supposed to have a Student Advisory Board. Which is where suppose to voice your concern and wants. Right now you can find the nutritional values on online at our website. For the all the food services right we are working on dietary healthy options or allergies that students may have. We have a dietitian so we are formulating for healthier foods for all the campuses. I think it is a great to have choices so a balance is a must on campuses. The H&FS is very accommodating so any concerns we do follow up.

Josh (Beaver): I know for beaver you can go online to check nutritional values for our foods. I know for our international students were complaining about not having rice.

Agre (Abington): WTF (What to fix) about their campus, relating to food prices and options. We do speak to the staff a lot about changing the menu and maybe a special (cheaper). I think having a Penn State Food services I can see it beneficial at our campus.

Chris: Prices are always an issue and trust me are always trying to bring down the price. What do you guys think about Penn State and Pepsi? I know at UP we are thinking about a Pepsi dream machine (increasing recycling and in return you get a prize). We still have the Pepsi contract for 9 more years so... we can not really change into Coke for awhile.

JD (Abington): How are we getting all these name brands (Starbucks into the new facility)?

Chris: The apartment halls are running in the spring, want to get some art and put it in the dining facilities, make sure have the students impute, were gonna set up an meeting, I am trying to find out to bring in our food services (selling) but there is a concern about private companies and a taxing concern. Right now we are in the background (Design), we are going to hire staff and a director of H&FS. Maybe in the future we can sit down with students on what students like and don't like.

Austin (Altoona): International Student housing, paying extra for students staying over break.

Chris: You have to think about the RA's you have to pay to stay at the residence halls and the money to keep the halls open, more security. We do that to save money to and save energy.

Karen: Int'l students have a 9-month housing and we trying to do that at Behrend. We are trying to having a specific plan for campuses that have CC based on the needs of each CC. We will talk.

Lindsey (Berks): What are the chances are for commuter students, a food plan for commuter students.

Chris: Those on campus students are paying an overhead (extra money) that's why it is cheaper for them. But you can use LionCash (10%) or there should be a commuter plan for most campuses.

Karen: There should be a plan for commuters, you should talk to your director of facilitating one.

Chris: (Talked about all you can eat, and weighed to pay) Services that is already exist.

(Hazelton): Talking about base prices for food plans

Chris: We looked at that, and logistically it wasn't working out, it is a complicated thing because it is based on participation.

Josh (Beaver): Portion size and prices. (French Toast example... like the 3 or 5)

Chris: The food situation is difficult... for al a carte (made to order and specific) and compared to all you can eat... FRENCH TOAST STICKS!!!!

Emilia (Behrend): How long is the contract with Starbucks? Like can we get dunkin' doughnuts...

Chris: I am not quite sure... We have two contracts (we proudly brew and regular starbucks)

Emilia: Can we have both?

Chris: You can possibly do that, it is complicated because of franchising, you can write up a petition or recommendation.

Brenden (Abington): Concerns with Culinar, we do not really use LionCash but it s because we do not get the 10% of discount... is it because it is an outside company.

Keith (Fayette): We have contract food; I noticed our library bring in psu treats and etc. In the future, are you thinking about bring Penn State foods to Fayette?

Chris: We are thinking about and other campuses as well. The discussion about bring the PSU brands to CC. Are goal is to make sure the students are happy, safe and healthy. By doing this we will bring in chefs, dietitians, and a strict regulations that will be consistent throughout the campuses. We want to be at every CC. Not just 8... that way we can have the happy, healthy and safe experience that we want for PSU students.

Travis (Hazelton): I started working at our dining halls, we have concerns about regulations, restrictions and contamination (cross-contamination). Like I can't make a chicken panini, because of "psu restrictions."

Karen: If it is a specific recipe, you can not change it because the nutritional values is online and if it changes in any way it could be dangerous to health concerns. But Made to Order, there should be more flexibility in food choices.

Chris: Everything has a reason for safety and sustainability. There always a black and white area, but no grey area in the H&FS. (Story Time of Food Probs)

Mont Alto: A good idea of having a whole wheat option! Random but came to mind.

Emilia (Behrend): I have a suggestion, about a discount option if using a reusable mug for coffee.

Chris: That does exist ☺ Thank you for letting me come and talk to you, please make sure your directors are listening to the students. I am more than willing to come and sit down and meet!