

Minutes
Annual Meeting
~~October 11th, 2023~~ April 10, 2024

Attendees: Steve Deutsch
Melinda Cirillo
Michele Halstead
Abby Selnick
Corinna Carracci
Rachel Rigolino
Michael Cavaleri
~~Kevin Saunders Faith Grant~~
~~Stella Turk Brian Obach~~
Lisa Mitten

~~Annalynn DiMareo~~

Others present: **Max Olshansky of Topanga**

Recording Secretary: Melinda Cirillo

Call to Order: ~~3:03 pm~~ 10: 07.

Agenda

~~Steve Steve~~ Good morning introduces ~~welcomes members to the CAS board meeting and~~ Max from Topanga. Notes that our current reusable container program is half effective, currently there is no tracking system. Once the containers leave the foods service units the folks are paying the \$1.00 to go fee or just not returning their containers. They are just not engaging with the program the way that we need them too. As we push toward zero disposable use items in all of our outlets, we have been trying to find a way to better track the containers. Mentions we have been working with Max for over a year about implementation and currently have signed a contract. Steve introduces Max. asks the members to go around and introduce themselves and their role on campus. The members state their respective positions and ~~Steve~~ briefly introduces the agenda of the annual meeting which will proceed the regular October meeting. ~~Steve~~ moves to begin electing committee members.

Committees

~~Max begins the presentation of the Topanga ReusePass program. Max is one of the co-founders of Topanga. The company is a technology company on a mission to prove that sustainability and the right technology paired with the right operators can drive positive environment and economic benefits for business, campus ect. The information presented is attached.~~

~~Stella Turk: Comments she loves the dashboard. "What are the containers made of" Max states they ae container agnostic. Max asks Steve who NP purchases containers from. Steve mentions Ozzi and Max offers data on their containers. Stella then asks if a student use sthe container for future reheating, is it safe. Max confirms they are microwave safe and adds the RFID tag are microwave safe as well. Stella asks if the chip is deactivated, we will know? Can set aside? Max states There is also a QR code that is on another part of the box which will keep the box usable. If the RFID is deemed unusable it will be replaced for free.~~

Max finishes his presentation with a sentiment, they pride themselves with being our partners beyond the technology, from planning to launching to growing the program. NP should expect communication with student sustainability ambassadors to increase excitement and information about the program through labeling and advertising. They will be on campus at launch, and they will continue to find ways to grow the program through incentives, promos and impact reporting.

Max asks if anyone has any additional questions. Analyyn asks "What is the penalization for not turning in a container in three days? Who decides that Topanga, the School? Max states the is decided by the campus. Max states the low end is \$3, high end is \$10, there are best practices out there to determine this. Topanga will work with NP to help make a decision on what works best. Max adds if we decide to institute late fees they handle that as well through Grub Hub. Max asks if we have made these decisions. Steve mentions we haven't. With no further questions Steve talks about how we are going to roll this program out in stages the Fall of 2024. Steve discusses taking guess on the best ways to make the students comply with the program? Steve mentions we are currently charging \$1.00 for to go materials if you're not using your container which we find is having zero impact. Steve believes to get more people to use the program we need to have both late fees and higher to go fees(no container usage) but then mentions we are not set on the amount yet. Steve asks Mike C. to discuss how, where and when we will implement. Mike C states we are going to try to eliminate as much single use as possible. Mike states Element 93 will become 100% reusable packaging, the SUB will become 80%. Mike states they need to set up the scanners and install the RFID tags on the existing boxes. Mike states for the customers it should be a seamless transition, the only difference will be an extra ticket on your box and a message when its time to return the box. Mike also states we need to increase our inventory and our return locations. Mike adds overall this program is going to save the environment and save lots of money on paper goods he feels we are going in the right direction. Steve again reiterates the need to roll the program out in a systematic direction, he states the SUB and Element 93 were chosen partially because they have dish washing equipment in those locations. One of the biggest challenges to the program is the limited amount of dish washing equipment. The only real dish washing equipment is at Peregrine which is getting ready to close down. Steve then adds back of house the main challenge is to get the containers clean and back into circulation, that is something for Mike to solve, he might have to add a graveyard shift in the Sub because that will be our best machine although small. Max adds he will help with the process and states their roll at Topanga is to make sure operators are comfortable stating these are the engines that make the programs work. Even larger programs have started small to ensure that the teams have everything working. Once everyone is comfortable we can grow the program and increase locations. Kevin Sauders asks is Topanga a tracking system on top of Ozzi? Is there going to be a replacement? Asks for clarification of Topanga vs Ozzi. Steve clarifies Ozzi is a container making company and is all about the containers only mentions different sizes and boxes ect. The Ozzi return machines was there attempt at tracking returns, you returned you got a token. You give that back the next time you got a container. Steve states the problem with that it was confusing and tokens were easy to lose. Students would try it once or twice and be out of the system. Max adds to think about this as providing the technology in the background for NP to operate a highly efficient program that encourages diners to return their containers and participate in the programs in retail environments where Mike and his team are doing lots of transactions. Topanga is providing a tracking system so you are aware of where your assets are. Kevin then asks will our relationship with Ozzi be phased out if we find a different container company? Those vending machines will go away? Mike states the way we work the program is not going to change. The container drops will remain the same. The procedure will remain the same. Steve adds it could be confusing because we are removing the token system. Steve adds we need to make sure we clarify. Mike adds Topanga will help with the return of the containers and adds we need to keep buying containers because they are not being returned. This becomes very expensive. This

tracking system helps us with that. Kevins states he is confused why we would keep this elaborate vending machine when we could just rrough them in a large cardboard box. Steve agrees, and states it is something we might consider. Steve again agrees having the Ozzi machines might be confusing. Max adds Kevin brings up good points and this is something they are working on now. Steve clariffies with Max NP will be the first SUNY on the program!

Steve again mentions the need to determine what the cost of paper goods will be once the program is in place and what the fees will be, if any, for boxes not returned on time. Steve adds we can discuss it at the May board meeting and adds the \$1.00 fee is not discouraging anybody, people who are doing this are currently charging more then a \$1.00. We should consider that the impact to students and how to keep people on the program. Steve states there is no cost for people on the program. Max signs off. Steve adds in over a year of negotiations we were able tp reduce the cost of the program almost 100%. In year 1 it should cost us about \$40,000 and apx \$25,000 every year tharafter. Steve states we will quickly recoup those costs in lost containers and packing materials. Steve is very excited and feels we can make a real difference. Anlyn asks" Is the cost of getting on the program going to be seen in the meal plan cost" Steve states in a generalized way yes, because it factos into our overall budget. but the \$40,000 in relation to a \$15 million dollar budget is not a big cost. Steve then adds it wont be driving up meal plan cost.

Steve shares a file with the board (included). Included in the file are survey results gathered by Bianca the food service representative. Steve reiterates the fact that next year we are looking for additional food servie venues while PDH is shutdown. Steve adds The Terrace wil be the new all you care to eat, we will be adding a small size version of PDH that will be operational seven days a week. Steve says we will add Yadis to the Student Union as well as a new coffee concept to replace Starbucks. Steve adds we are also thinking of doing something at the Roost. Steve refers to the survey data. 200 students were surveyed and Steve states the results indicate the students would like a chicken concept and more ethically diverse foods. When asked specific brands they wanted to see Chipolte was number one. Steve mentions Chck-fil-A and other concepts like Panda Express and Panera were possible. The overall choice was Chipolte. Steve then says unfortunalty Chipolte is not an option because they don't do college campus. Steve then says we could get another Mexican Burrito concept. Bianca is once again polling the students based on the concepts we can have. Steve says we are including local places. like Bubacoo's and Mexicali Blue and other places that are in Newburgh and Kingston as possibilities, as well as a couple of Sodexo Mexican concepts of these possibilities which would be most desirable, and we should have that information within a week. Steve mentions its possible we could put this in the Roost or the Student Union. Steve states he wanted to keep the board aware of what we were considering.

Steve mentions Mike and I have been meeting with student groups who are interested in having more hala options. Steve again states he wants to have an open conversation about the types of options we should be considering. Steve asks Mike C to discuss the incease in hala offerings on campus. Mike says So we have a simply to go program which is our pre packaged foods that we make here on campus. They are available at every location. All simply to go options will have similar halal options. Mike adds, for example halal chicken, Caesar wraps the packaging will be clearly marked. Mike adds this will be rolled out in the next couple of weeks. Mike stats we are adding adproximatly 5 options. They also have an idea to make Simple Servinign at PDH a halal station. Mike asks for feedback. Mike clarifies they would be only serving chicken at that station

going forward. In addition Mike states they are also currently providing a kosher option in in peregrine, and the, the microwave been blessed by the rabbi. The kosher corner, is prepackaged frozen meals that are isolated from everything else.

Steve adds, the reason why I'm asking Mike to go over this now is because one of the things that could go into the roost would be a concept like the Halal Brothers or Halal Shack, which there are a number of on college campuses, It is an easy lift because the food is universal, We are entertaining offers from different halal . Steve just adds he is concerned that making this effort to bring halal food to campus and not as equal for Kosher, he wants to be mindful of that and asks the board for there opinion. Stella states isn't there a crossover between halal and kosher? Stella adds at least you can have chicken that's both kosher and halal I understand that Kosher requires the rabbi to , you know, sanction your kitchen, so that that is challenging and there's a whole range of rules associated with it but there is some level of crossover between halal and kosher. Steve states I think that that is true and I've actually been asking that question of some of the halal vendors or whether they can also be kosher. It is, but would need additional belssings by the rabbi. Steve adds I don't know if those vendors are particularly interested in in maintaining and having that,. Mike C asks, halal can eat kosher, but kosher cannot eat halal. Stella adds without it also being kosher meat. Steve adds Yeah, the kosher standards are higher, they're more strict I should say, I think with halal, basically it just needs to be butchered the right way right. Stella asks and you can combine dairy and meat and halal? Mike C and Steve say correct. Steve adds you can't put non halal food in a halal place. Mike C If I have a flat top and I'm cooking that's where I cook halal chicken that is, that can never be tainted by anything like a meat that's not halal. So we'll have dedicated cook spots for those items. Steve asks for comments. Steve, asks if anyone sees if there might be push back if we put a halal concept in at the roost, let's say Halal Shack is a very popular college option. Syracuse University has like halal offered in almost every building. Anna Lynn says I see the potential for push back, she adds but I also think you've taken the request from the MSA and other students on campus for halal food super seriously by engaging in all this research and holding that meeting with them, I think it almost feels like if this were to not follow through with that they would be getting penalized for something that they have nothing to do with which is the fact we do not have the facilities to maintain a kosher cooking kitchen. She doesn't feel they deserve that even if we get the push back. Steve says we are going back to MSA and with the information and to show them we have take action as it relates to the halal options. Steve adds they are going to have the halal option on campus and they will be informed of that. Steve continues There is parity with kosher and Halall..There'll be a couple of Halal options and we have this kosher corner that that exists in Peregrine dining hall. The question is if we up the game for Halal, which again, I think if we had a Halal Shack for instance, in the Roost, it would be great for all students, I'm just worried that then if we're doing that much more for Halal that there's going to be some sort of negative reaction. Stella states I agree with Anna Lynn's point about this, but I also understand, Steve, point regarding the political ramifications about doing that, So I'm persuaded by, you know, keeping parity, but I'm also sensitive to the students requests and the fact that kosher is so much more difficult that it's very hard to translate when people are using food to sort of make a a statement, Because in some ways we've done that with other things, even most recently we've discussed that with Starbucks, right. Steve says I

appreciate the feedback this may not be the option and again we are doing, more halal and it may be the case that the best thing for the campus is to put something like a burrito concept into the roost and not do a halal shack or something I just wanted to sort of take the temperature. We'll have more discussions. We have a year to sort of get ready for peregrine shutdown but we're in the process of vetting right now. so I wanted to hear from you all about these things. The next thing I wanted to share to see what the temperature was is on delivery robots. Steve asks Mike, "do you want to share the image you have of delivery robots?"

Annalynn had a question, It was related to something that was said earlier, about the replacement for Starbucks in the Student Union Building, because I was curious about that because Starbucks is available through Atrium Brew, So will Atrium Brew be serving different coffee then? Steve confirms yes, we're hoping it's PJS, which is the same parent company as Wow and it's a new New Orleans style coffee concept. They have beignets and cinnamon rolls that are out of this world, and the coffee is really good as well. I thought it would be nice to do something that was really different from Starbucks and offer some new food offerings as well. So, there'll be no Starbucks at all in the student union building. Annalynn says cool. Steve asks Mike, "Do you want to tell us about these robots? Mike says "So these are Kiwi bots, Kiwi bots are basically a delivery system around campus. What would happen is the student would place their order through Grubhub. They would pick the delivery method of Kiwi bot. The product is made wherever they order from, and it then goes into the bot and part of the process when you order is it takes your location. So, wherever you are, you can be in Parker Quad, and you know it'll drop a pin to the robot and the robot then brings you your food and it is that simple from the user side. Steve asks are there fees associated with the service. Mike C. So, there is a service charge I believe that's 2% and there is two different charges for use of it. Mike clarifies the 2% service charge and then you can buy the amount of deliveries. There are different packages and different levels. We don't have all of that pricing structure in place yet, but there's, let's say you want unlimited use of the Kiwi bot. You would pay to have that unlimited use of the Kiwi bot or you can buy a pack of 10 orders, something to that effect. They have this available on several campus. Mike adds one of the scores we were low on in review of the customer surveys was delivery options, this was something we were considering adding to campus during the renovations. Kevin says My son's campus had this, They implemented it during COVID and they got rid of it this year, this academic year. You know, according to him, it was a novel idea that the students didn't really take advantage of it that often, when I went to visit, I often found those robots like doing circles because they kind of lost their programming, trying to figure out where to go. That could have been just people walking through campus, but you know, playing with the robot and getting in its way to make sure that it, you know, wouldn't get to where it needed to be. So I guess I would just say that you know from my short time seeing this, I didn't think it was that great of a thing at that particular campus and it was a much smaller campus. They had 2,000 students compared to our 7,000. Steve thanks Kevin for the feedback. Mike C. adds, there was a lot of issues with the program and it's been around for a few years from what I understand this year Kiwi Bot and Sodexo have made a lot of changes to their contract and are addressing the maintenance and technical side including having on campus technicians to address issues. Annalynn says I've seen on social media other campuses that have implemented robot delivery services are not doing super well.

Annalynn adds also am concerned by the hierarchy it creates in terms of students who can afford or students whose families cannot afford to pay for the delivery service.

And I think that there are some students that would really benefit from a service like this.

I'm thinking specifically about students with disabilities, especially students who use mobility aids, which our campus is, largely inaccessible to. But those are probably not the students who are going to get, like, first dibs on the use of these delivery machines. And it doesn't seem like the purpose is to level the playing field in any type of way.

It's not being advertised as an accessibility tool., I just think it's another way for students with more financial support to have a benefit over students with less financial support. Lastly, I also don't think SUNY New Paltz campus vibe is a delivery robot vibe like that is not who we are as a campus. Steve says Yeah, I totally hear you. I mean I'm not yet sold on the program either Anna Lynn. We are about to go into a sales pitch and they're going to bring some bots on campus, If for whatever reason we did decide to go ahead, we could make aiding disabled students a priority of the program. So, if you are registered through the disability center, maybe you don't pay any fees, you know, it could be seen as a positive in that way, all your other points are really well taken. Stella, did you have any further comments? Stella says I had similar concerns about the hierarchy that it could create with who can afford it and who can't. And if there's a way in which we can mitigate some of that, that would be of interest to me.

What I do like though is the idea of what we can do during a time of construction, what we can make food service a little bit more exciting. Stella adds I like the thinking and is not against it. I do worry about the vibe and the New Paltz vibe, but I I'm very concerned about when food service changes and how we get students excited about that because that does play into their feeling of belonging to campus. Stella finishes with,

let's keep those ideas coming because I do think and whether it's this one or another one, I think we must think about a differentiator.

Steve agrees and asks, "Any other thoughts on, on the robot takeover? Annalynn adds Yeah, I was going to add like I think that this is maybe another example of like where students might be willing to do this kind of work. For example,

Someone gets on Yik Yak and advertised I will pay you \$10 to get my food from the sub to college hall and somebody is on it, you know what I mean? And I think that this is something that maybe students would be willing to do and could benefit them in terms of work, a possible job opportunity that could be created for students We do need a delivery service but I think there's a way to do it is not robots.

Steve: Interesting point, I mean something we should explore Mike, about having student run delivery service. I mean, there's a lot of moving parts to that and it wouldn't be easy, but it's an interesting idea. Steve asks for other comments or questions. Kevin adds as someone who's pushed around computers for decades on this campus, I think it would be important for us to like demo this but say without the robot kind of thing.

To do a mapping, a physical walk of how you would transport said item to its location,. There are paths a human can take but not a robot. I know quite frequently I have to jump through lots of hoops to get from one place to another because there are no ramp and there's a set of stairs and there's an elevator that's broken.

So, quite often when I'm moving a computer, I'm zigging, zagging all over the place to actually get to a place where I can continue to push something, which is exactly the same kind of path that a robot would need to, robots are not able to go downstairs either?

Steve states good points Kevin. Mike C adds he knows they come to campus to do some sort of scan of the whole campus. They have a whole bunch of programming that goes on behind the scenes that somehow, they learn the routes.

Steve adds again, the, the purpose of all this was to share with you all the various concepts that we're thinking of implementing in the next year or so to address exactly what Stella was talking about, which is making dining exciting and interesting for folks while we're under construction. So we will keep updating everybody and just keep moving things forward.

Does anybody have anything else that's for the general welfare before we close out the meeting? Kevin adds So I just came back from a tour of Fairfield two weeks ago and talking about exciting they have food trucks on that campus that they do Wednesday, Thursday, Friday, Saturday. I believe two are permanent and the other three or so rotate. and they also end up putting up a tent because they have a way to heat that tent, Kevin adds the food trucks are available, all semester long, including through the winter and he believes Fairfield climate wise is that different from us,

So I think it's a possibility And there was a huge buzz on that campus for the food trucks from the students that I spoke with, adding they stated that it was their favorite places to eat.

Kevin says just an idea.

Steve wants to take a field trip there, who wants to join? And thinks food trucks are something that people seem to get excited about. Steve adds

I know that there are issues on the Sodexo side with it, and not an easy thing to do but again it would be another thing that could keep people excited about our food program.

Steve asks, "Anybody else? Next meeting We'll present the budget as well as the programming recipients reports.

Meeting Adjourned: 11:36

Steve begins by electing a parliamentarian, which was unanimously voted to be Brian Obach. **Steve** then turns the focus of the election to the budget committee.

Budget Committee

Steve begins by noting that the budget committee is likely the most impactful of all the committees. **Steve** gives a preliminary description of what being a member of the budget committee entails stating, "the 3 members will work with myself and Melinda in the spring semester to set the budget." **Steve** continues by noting that the position involves two in-person meetings and some email correspondence and emphasizes a desire for students to be on the committee. **Steve** asks for volunteers: Abbey, Michele, and Corinna do so.

Jim Fredricks Scholarship Committee

Steve begins by notifying the members of the urgency of this committee to get to work immediately due to scholarships already coming in. **Steve** then describes the role of a committee member, which entails selecting 10 students out of 20-30 applicants to receive a scholarship. The recipients have to be employed by one of the services that CAS offers. **Steve** asks if there are any volunteers. Abbey and Faith raise their hands.

Investment Committee

Steve moves to the investment committee which he explains is one position: Ex Officio.

Student Concerns Advocate

Steve introduces a new CAS position of student concerns advocate, which will pay via waiving their meal plan to represent the students concerns in formal meetings with Mike and himself every 2 weeks. Agendas for these meetings will be to discuss issues and to put together group meetings for students to address concerns with dining. This will be the first semester that CAS has this position, however **Steve** notes that they have been working with Isabelle for a year who has also been connecting with sustainability ambassadors focusing on its relation to food. **Steve** explains that the advocate will not have to let him know their interest now, but if they were interested in working with Isabelle on that matter, that option will be available to them.

Programming Funds Committee

Steve begins by asking fellow members if there needs to be any review of programming funds. **Melinda** responds by emphasizing the importance of having a committee for programming funds, which aids in providing documentation for allocation of assets. **Steve** continues by explaining that CAS gives approximately \$250,400 to various organizations on campus. **Steve** then asks if anyone is interested in reviewing the process, Brian and Jim agree to do so.

Review of Handbook

Steve asks the members if they have all received a handbook and encourages them all to review it at their leisure. **Steve** turns the members' attention to the conflict of interest policy, which needs to be in writing. **Steve** briefly describes the function of the policy, "if you have interest or your family has interest in any of the organizations that we do business with, you need to disclose that." **Steve** advises the members that Melinda will distribute the written policy and asks that the members sign them and return them today. **Steve** motions to adjourn the annual meeting. All agree.

Meeting adjourned: 3:19 pm.

Minutes
October Board of Directors Meeting
October 11th, 2023

Attendees: ~~Steve Deutsch~~
~~Melinda Cirillo~~
~~Michele Halstead~~
~~Rachael Rigolino~~
~~Corinna Carracci~~
~~Michael Cavaliere~~
~~Brian Obach~~
~~Abby Selnick~~
~~Faith Grant~~
~~AnnaLynn DiMarco~~

Others Present: John Brookhouse, Rich Winters

Recording Secretary: Melinda Cirillo

Call to order: 3:20pm

Unanimous approval of agenda and May 12, 2023 minutes.

E.D. Report

Steve begins by asking if everyone has received the minutes for May, and if there are any questions or concerns regarding them. There are no questions.

Bookstore Operations

Steve moves to introduce John Brookhouse and Rich Winters, who are present to discuss merchandising and marketing of books. **Steve** then turns the floor to Michele. **Michele** begins by introducing John as the new store manager in the bookstore. **Michele** then introduces Rich, who is Director of Community and Government. **Michele** continues to lay a basis for how Rich and John play a role in campus merchandising for logo wear, etc. **Michele** then informs the members of a recent meeting John had with the Vice President for communications to talk about the merchandise and the current trends in sales. **Michele** notes a possibility of looking into offers to help Follett move some of the merchandise. **Michele** continues by explaining that John and Rich have been invited to the meeting to discuss how they can partner and give feedback on things they would want to see done. **Michele** turns the floor to John. **John** starts by thanking the members for having him and begins to discuss changes he sees fit. **John** expresses interest in getting some new apparel and his interest in working on vintage some vintage apparel. **John** stresses the importance of feedback from the students, furthering this notion by stating that the apparel is a representation of them. **Steve** comments that he has noticed that the apparel is somewhat generic, and he believes that it does not accurately embody the New Paltz spirit. **John** agrees with Steve and explains that Follett tends to provide apparel that is designed based on current trends. **John** emphasized his desire to learn more about what kind of apparel would speak to the students and attract them. **John** hopes to get more feedback from students, and notes that previous feedback he has received has showed a distaste for sports merchandise, and interest in more of a selection of tie dye. Abbey notes that RHSA holds a weekly meeting which a lot of students attend, and she could ask what kind of things they want to see in the bookstore. **John** responds by saying that he would love that, and he would love to get more involved in meetings like that. **Rich** then begins by emphasizing the University's hopes in developing a partnership with the bookstore to create a brand for SUNY New Paltz. **Rich** explains that the University has worked very hard in creating their brand, and they would love to work with students to satisfy their requests while preserving the brand which they have worked so hard to create. The importance of the brand stems from the confidence and sense of community which it symbolizes. **John** asks Rich if he believes that a tie dye shirt with the New Paltz logo on it would be consistent with the University's brand. **Rich** responds by saying that if the typeface and logo are preserved, he will not see a problem. However, **Rich** states that the decision would inevitably come down to reviewing drafts from vendors. **Rich** emphasizes that there is a scope within which vendors can work to create new ideas, however the designs would have to be compatible with the brand the University has established. **Rich** believes that questions pertaining to a shift to updating athletic wear could be ones which will be addressed in the coming months. asks how much they sell on alumni weekend, **John** answers by stating that he has investigated last year's sales, and it was a little over \$5,000 for the day. **John** believes that Alumni weekend is not as big as parents' weekend, which yielded \$20,000 in a day. **John** notes that it could be helpful if there were a few more items within the school's guidelines which tailor more to what the school represents. **Steve** recalls that he had a hat which simply boasted the hawk on it, no other logos, or words, and it was his favorite because it resembled New Paltz but was also hip. **Steve** furthers this comment by explaining that he believes merchandise like that is a perfect cross. **John** reintroduces his idea for vintage merchandise, which he hopes to switch up the appears slightly. **John** is optimistic that the students would like something of this sort because he believes this generation of students likes vintage. **Anna Lynne** comments that she thinks students have a hard time getting behind the bright

school colors. **Anna Lynne** continues by suggesting that a neutral base with the brighter colors added in may be more successful among students. **Anna Lynne** further states that she believes a big part of student attraction to New Paltz is the town itself and what it represents. **Anna Lynne** makes a few suggestions for specific types of clothing that she often sees students wearing and thinks there would be a positive response if those types of designs could be incorporated. **John** loves Anna's ideas and hopes that he can work something out with Rich. **Anna** suggests footwear if it were a possibility, **Abby** agrees and says that she would love to see New Paltz colored Crocs or a New Paltz croc jib bit. **Brian** asks Rich if there are any shades of blue and orange which fit inside the frame of the New Paltz brand. **Rich** answers by explaining that the answer will depend on how the colors are being used within the design and the color scheme of the overall product. **Rich** furthers by stating that Anna Lynne's comment alerted him to the question of whether merchandise that is too bright should be ordered. **Brian** comments that he agrees that bright colors are definitely an issue, and he has had problems with commencement volunteers saying that they do not want to wear the bright orange uniform shirts which they are supposed to. **Anna Lynne** also brings up an interest in more merchandise with the New Paltz sunset on it, which she believes is iconic to the area and school. **Steve** asks the members if there is anything else for Rich or John. There are no comments or questions. **Steve** thanks Rich and John for their time.

Dining Service Operations

Steve redirects the meeting to the Executive Director report and asks if anyone has any questions. There are none. **Steve** continues by stating that he thinks Krishna Kitchens is one of the best things they have done in dining. **Steve** then asks Mike if he would like to comment on their relationship with Krishna Kitchen. **Mike** begins by saying that he thinks it has been going amazing and that this was the first subcontractor which he has onboarded while working for Sodexo. **Mike** says that he is very happy with their partnership. **Steve** notes that their attribute of being 100% vegetarian 95% vegan is doing great. **Steve** then says that they are looking for another vendor which has an appeal like the Roost, something that students would be willing to walk across campus for. **Steve** informs the members of recent meetings with a vendor such as "Mad Flavor," and "Yanni's Empanadas." **Mike** interjects by saying that Yanni's is coming to visit campus next week, and he has also spoke to a sub shop called "Lorenzo's" which has everything from subs to burgers and milkshakes, and finally "Halal Guys," as another potential new vendor. **Mike** notes that within two weeks they are going to begin introducing new foods for short durations, first up being Jamaican beef patties, in hopes to attract more students to that location. **Anna Lynne** comments that students have expressed a need for cultural food, which is why Krishna Kitchen has been so successful. **Anna Lynne** further states that students believe there is a shortage of rice outside of the dining hall and the sushi place. **Brian** makes a suggestion that Krishna kitchen's menu may come off as confusing, **Mike** answers by saying that there are full menu descriptions on Grub hub and if he wanted to go in person the staff would explain everything to him. **Steve** notes that they will discuss this topic further at the food concerns meeting at the end of the month. The meeting will be on October 20th at 9pm.

Laundry Operations

Steve begins by giving kudos to Corinna for excellent work on the micro-filters in Esopus. **Steve** notes the difficult process of obtaining and setting up the filters on two machines. **Steve** hopes that the implementation of the filters will go well.

Renovations:

Steve redirects to the main topic for the meeting, the \$31 million project. **Steve** notes that they have been attempting to make this project happen for 15 years, he directs his question to Michele and asks what happened to actually make it happen this year. **Michele** begins to explain that every year the State

University Construction fund asks the campuses what they want to do as far as major renovation projects. The fund has a limited budget to allocate to all 64 campuses, and a ranking system which used to predominantly factor in whether or not the renovation was happening in academic spaces. **Michele** notes that those working for the fund have begun to realize that there is more to student life outside of an academic realm, therefore changing the ranking system and awarded SUNY New Paltz with two projects. The first project is renovation of the gym and the pool, the second is Peregrine Dining Hall. **Michele** furthers her explanation stating that another reason for the hesitation is that the state of New York will not allow them to use critical maintenance money to expand the footprint of an existing building. **Michele** notes that the University intends to expand Peregrine, due to the necessity of a bigger dining hall. **Michele** finishes by explaining that those funding the renovation (State University Construction Fund and the Governor) are allowing them to do things like dropping the sides of walls, in order to expand the square footage of the space. **Steve** explains that renovations like that of the athletic and wellness center are surreal to finally see happening. **Steve** gives an overview of the process they underwent to make the renovations happen. **Steve** explains that the first meeting was to determine who the architects would be, which is KSQ, a group that designed a beautiful renovation at Stony Brook. **Steve** shows the members the initial design concept of the renovation but notes that KSQ will be sending them new images tomorrow, which could potentially change from the concept that the members are viewing. **Steve** observes that the side walls will be dropped in order to expand the building and hopes that the quad surrounding Peregrine will pop with the updated and more developed space. **Steve** continues by noting a feature that will definitely be included in the renovation, which will include an elevator for improved access for ADA folks. **Steve** then explains that they are going to move away from the older style of cafeteria serving and turn to more of action stations and retail operations. **Steve** asks Melinda is there's anything else to add. **Melinda** explains, by using the visual presentation, that the steps up like structure that you can see on the current dining hall are going to be converted to outdoor spaces with seating. **Melinda** notes that the updates being sent by KSQ tomorrow will show more of how they are executing that requirement. **Melinda** notes their excitement for this change to allow students to have more of a choice between outdoor and indoor dining. **Anna Lynne** comments that the quad by Peregrine lacks trees and other facilities that would make students more attracted to the quad. **Steve** agrees with Anna Lynne's comment and states a possibility of discussing with Gale how to make the outside area of Peregrine more usable and attractive. **Steve** informs the members that the projected time frame for the renovation plans is roughly one year, and construction will take around three years. In the best case, the product of the renovations will be completed in 2027. **Abby** asks where students are going to eat will the renovations take place. **Steve** explains that as of right now, due to expense they are trying to avoid building a temporary dining hall. **Steve** notes that instead they are hoping to use areas of campus that are underutilized, like the terrace. **Steve** states that he does think dining service throughout the renovations will be a little tough, and he thinks meal plans and costs will possibly have to be adjusted to compensate for lesser dining operations. **Steve** brings up the possibility of bringing food trucks or exciting things like that onto campus in an attempt to keep students happy while they renovate. **Anna Lynne** asks where Sweets and Treats is going to be moved to, **Steve** answers that it is going to stay. **Steve** then notes that Sweets and Treats seems to be very popular, Mike and the students agree. **Anna Lynne** also asks if there is any truth behind the rumor that Sodexo is helping pay for the Peregrine renovations. **Steve** explains that Sodexo has committed \$5 million for the renovations and CAS has committed \$2 million, and that the rest of the money will come from the state. **Steve** furthers by stating that Sodexo's contract ends in 2027, so the renovations practically ensure that they will want to extend. **Steve** asks if there are any other questions or comments on the renovations. **Abby** asks if Steve can communicate to the architects that there are concerns among the students about birds flying into the windows and dying, she notes that stickers on the windows could be an easy solution. **Steve** says that he will talk to them about it. **Melinda** notes that the architects are very cognizant of the New Paltz community and

environment, which is why Steve and Melinda favored KSQ for the job. **Steve** asks again if there are any further questions. **Brian** interjects that he has a question regarding the bookstore, specifically if extended hours and satellite operations will be implemented for bigger weekends? **Steve** explains that John made \$20,000 on parents' weekend, so yes, and notes that John seems very interested in doing so. **Steve** says that John's eagerness to come and talk to everyone about merchandise and new apparel shows excellent growth. **Brian** notes that it is in their best interest to hold Follett accountable for what they said they would do in their contract. **Steve** redirects to **Corinna**, who conveys concern of a lack of late-night dining options. **Corinna** furthers that around 9pm students have expressed that they have nowhere to eat, and some classes do not end until around 9. **Mike** comments that Peregrine is open until 11pm. **Anna Lynne** observes that students who do not want to eat at Peregrine will typically order food from off campus when nothing else is open. **Anna Lynne** thinks that offering healthier late-night options may be helpful, so students do not have to order fast food after 9pm. **Mike** notes that late-night options at Peregrine include a salad bar, which gives students a healthy option. **Steve** mentions that this will be a great topic to bring up during the food concerns meeting later in the month. **Melinda** notes to the students that she has been in touch with the laundry company and machines will not go back into Awosting. **Melinda** continues by stating that between Mohonk and Awosting they have 16 machines to swap out, so once renovations of all of the machines across campus take place, they will be reallocated across campus.

Steve motions to adjourn. All agree.

Meeting Adjourned: 3:58 pm