

doesn't know what it cost to run the program as far as a staff prospective, but **Mike** mentions again that's how they handled the equestrian team. **Mike** again states this would be needed because SA does not currently have the budget to run the program, there are no changing fees. **Steve** states he would not be concerned with financial support for the personal portion for a year but expresses concern with the insurance aspect. **Steve** asks if there is anyway to get the market off of CAS liability immediately? **Mike** mentions Bill Clark of SA is out of the office, but they would need to inquire with the SA insurance company, **Mike** notes that the Student Association has their own insurance. **Mike** mentions that they would have to give their insurance company the information and see if the market would be covered under their current policy, and he cannot guarantee or promise the Student Association is willing to do this and adds that the idea will have to go to their governance process to agree to it. **Brian** inquires into what the insurance company said regarding what insuring the market would cost. **Melinda** states that the CAS insurance company will not write a policy. **Melinda** furthers, stating that the company recommended event insurance for the vendors and each one would have to complete their own documents and buy their own policy. **Michele** asks if the insurance company gave a reason for why they wouldn't write a policy? **Melinda** explains, it is about risk, and that the vendors are not our students, employees, staff or anyone relating to CAS. **Brian** comments that insurance companies are supposed to handle the risk. **Steve** offers to share the email with the board which details the insurance company's feedback. **Brian** asks if there are any other insurers? **Melinda** explains that CAS has an insurance package with their current broker, which provides the best rates. CAS can try to go outside of that, but they have never done that before. **Steve** mentions even if CAS could find a company, the market is still losing on average hundreds to thousands of dollars which is completely acceptable but it's likely this would make it a significant amount of money. **Brian** states it's difficult to make a judgment without having that information, everyone is assuming we can't possibly do this and let's dump it on the student association. **Steve** asks which way the board would like to proceed; should they return to the issue during the April board meeting and dig deeper with the insurance? **Brian** asks what would we do with the yearlong runway? **Steve** suggests we check with the Student Association to see if they could get an insurance rider, and in the meantime CAS will be there for personal and financial support for the year if they are willing to do it while they get it off the ground.

Mike mentions that we would need to submit a proposal to the executive board, they will discuss, Bill Clark will check with the SA insurance company, however there aren't many companies that provide insurance to Student Associations. **Mike** mentioned that it needs to start with a formal re-written request to see if the Student Association will take it on. **Michele** expresses some thoughts, suggesting that we should go back to the beginning and ask why we created this, at that time it was the Farmers Market, what was the goal? We know it's not a Farmers Market anymore, it has turned into something different. If it's become different, we need to come up with goals and a structure for that. If it's an SA run program, are you still going to allow outside entities to participate? **Michele** then states it's a cool thing to see people out there, but who are they, and what's their purpose? As two institutions who are looking at financial challenges, we need to stop doing things that do not have specific goals in mind we need to stop doing them just because they're fun to do. **Brian** mentions one of the presidents priorities is community building. **Michele** then asks who comes, who participates? Both vendors, participants, consumers? Is it for people engagement as they walk by, what is the purpose we are trying to serve? We are not selling wears, maybe some croissants and boogie pops. **Brian** mentions the only issue is it exists so we are eliminating it, **Steve** states we are not looking to eliminate but determine what it is going to transform into. **Steve** agrees Michele has a good point, it has become a great way for students to market there crafts, he states he thinks that is really great, and he can get behind having a place for students to sell their stuff at a reasonable price, he is just not sure if it is CAS's responsibility to fund it. **Corinna** states she was here at the inception of the market and it was just off campus vendors providing food, it

was a farmers market. **Corinna** mentions that vendors who brought food items to the market now have their products sold in PDH. **Corinna** mentions it is a large liability and should not be on CAS. **Corinna** then says "if it goes back to what it was intended to be, but its not that at all" it just kept snowballing and now is a big thing. **Corinna** doesn't believe we should stop doing it but look at different ways like maybe the SA/ RHSA. **Mike** states the issue with RHSA is they are a SUNY program, not recognized as their own corporation so they do not carry their own insurance. **Corinna** says she is willing to help even if RHSA just table at the market to promote future events, and comments that the market has transformed into something totally different from its original intent, which was to bring local fresh food vendors to campus for the students to purchase there food. **Melinda** adds that the market is now more like a flea market, which is fine, but if something were to happen to a student it would be CAS who would be responsible and that is where the problem comes in. **Abby** then states, this is a complex issue and wants us to all think why we care so much, the students have lost the MPR, lots of SUB space and the student spirit is dwindling, people are frustrated and working as hard as we can to bring this back and give the students something. **Steve** then states if we think about this and are thoughtful, this could become something better. **Melinda** agrees. **Steve** then asks what action should be taken. **Abby** stated that it sound like we should write a proposal to the Student Association E-Board to see what they think if they will do it at all, do some further research into another insurance company who would pick this up, and reach out to Student Engagement to see if there were any clubs that would want to take this one. **Mike** stated it would have to be the Student Association, since student engagement is part of the institution, and the institution won't do this. **Mike** suggests drafting a proposal and meeting with the Student Association and then readdressing the issue. Steve asks if that works for everyone, all of the members agree.

Steve moves to discuss the PDH remodel. Steve begins with the future for PDH upstairs: Top-down view, explains what we currently see, platforms and a beverage station, the new layout will have Sodexo office, and 4 new concepts. He outlines the deck and the back of the house, bathrooms and a better dish washing area. **Corinna** asks if you can go out on the deck, **Michele** asks if the kitchen is where it is currently, **Steve** says yes to both. **Mike** notes that it has been moved from the Awosting side and put it on the Mohonk side and **Steve** furthers that the entrance will be more central. **Steve** points out the elevator, entrance into the dining space, and stairs. **Steve** then mentions upstairs they are going to be adding Sodexo concepts, he explains there is a big push in residential dining nationwide to go retail so they are creating this concepts that look more like retail. **Mike** explains this has 11 different concepts to experience 11 different cuisines of the world, and every week will be dedicated to a different cuisine. One-week Indian, next week South African. **Mike** says that Y Mas is all Latin American Cuisine and explains there is a 6-week menu cycle. Steve explains that there will be built in diversity, which will help to eliminate redundancy. **Steve** explains we will have 8 of these concepts with a general theme and specific menus that rotate. **Brian** asks if they exist right now. **Mike** mentions they are in prototype now, and thinks it will be amazing in four years. **Mike** mentions it's a much more customizable program, allowing the students to have made to order selections. **Abby** mentions the RHSA went to a summer conference in Indiana and their dinning hall was set up with retail stud like this, she says it was really cool. **Steve** mentions it is a nationwide trend. **Abby** suggests having an all-day breakfast place. **Steve** states one of the concepts is.

Steve turns to the downstairs floor plan, pointing out the CAS office, computer lab and Sodexo office space. **Steve** highlights the more open, soft seating student lounge areas which he believes will be a great addition to the space. **Steve** notes that there will be ample space for vending machines and a new state of the art vending machine that can produce items such as baked products. There will also be a Diner concept which will include everything that is currently offered in Sweets and Treats. **Steve** points out the kitchen and a pass through from the bakery for more efficiency. **Mike** asks what you would

order at the Diner. **Michael C.** states it's going to be a traditional diner style menu, with stainless steel, milk shakes, disco and cheese fries, omelets, breakfast all day, all just fun stuff. **Mike** asks if its going to be a dining dollar concept and not a meal plan, **Michael C.** says yes and clarifies that they are in the early discussions, and meal exchanges will be built into this plan. **Mike** comments that the updated plans now make it feel like there are things to be excited about as opposed to an updated box, everyone agrees. **Steve** has mentioned it has taken time to get to this point, but we are all very excited as well, about the offerings in the future and **Michael C.** mentions the design company that we are working with is really good. **Corinna** asks if we could go see any other campuses doing this, **Steve** says that these are all new Sodexo concepts and opening soon in the west. **Steve** recalls Abby mentioning that these concepts are ubiquitous, and we could find campuses that offer them, then **Michael C.** mentions Cornell had several. **Steve** mentions they had individual platforms pizza, past and Asian to mention some. **Kevin** asks if there is going to be a menu still available for the student that eats the same stuff every day? **Michael C.** mentions a station called Off the Griddle where staples like hamburger and fries will be offered daily. **Steve** mentions daily salad bar, sandwich and pizza and pasta stations. **Michele** asks about an allergen free station and **Steve** shows the board a new allergen free platform **Michael C.** mentions the new name Peace Out, with a fully self-contained cooking station, with no risk of cross contact, and we are working on a pantry and refrigeration units that can be accessed through cards. **Mike** then states he does not like the Peace Out name and the stereotype that is associated with it but does like the allergen free concept. The board could revisit the name.

Steve then starts the discussion of the SUB space with Sodexo management and informs the board that they cannot move all you care to eat to that location, the kitchen is very small and we would have to take concepts that are really working like WoW, **Steve** states we are the single biggest retailer of WOW in the County, we sell over a million dollars in chicken wings annually. **Steve** explains that all you care to eat will be moved to another location, and try to draw students away from the SUB traffic wise. **Steve** mentions we have a new student ombudsman in food service, and she is going to be doing a survey of the student body to find out which franchises would be most desirable (i.e. Chick Fil A, Chipotle, etc.). Then **Steve** states it must have a real attraction to bring students to the Roost, it is the most underutilized. **Steve** furthers that the plan is to use every option we have Element 93 in evenings, the Terrace at night and on weekends, in order to prevent additional crowding at the SUB. **Steve** mentions to Mike it was not our idea to put seating in SUB 100, the architect did it without our direction. **Mike** suggests working with Student Engagement and Ashley's office to coordinate and plan. **Steve** mentioned some new concepts, Yadi's Empanadas have been on campus at the Sodexo Farmers Market at PDH they have been selling out. If they add a hood at SUB Connection we could add two additional concepts. **Steve** mentions bringing over additional seating from PDH, and buy some new seating to increase the seating capacity. The plan is to add concepts that can serve students quickly, and renovating some of the WoW space to increase seating. Steve explains the total project is \$33 Million, the State Construction Fund is taking \$300,000 to help us get started. **Steve** mentions they will pay for Yadi's, WoW the hood at Sub Connection and serve as a starting point for some much-needed renovation of the SUB food service areas (i.e. refacing, flooring and fixture and furnishing) in the future.

Steve points out the area outside the SUB elevator and how he would like to renovate that area. **Michele** does not see it on the construction plans but can start with a project request form. **Mike** mentions the space between Veterans Services and CAS space and his wish for redoing that area and possibly becoming a coffee house cabaret space. **Steve** turns to the bakery closing for the remodel, and suggests moving it to the MPR kitchen area, he shows the space and explains it lacks a hood. **Mike** asks if any changes can be made to the MPR project. **Michele** mentions it would need to be a change order sooner then later. Steve mentions it's already being worked on. **Steve** is hopeful with the current

venting this can be done, and that they will be able to produce some of the items. **Michael C.** added it will not be 100% of what is produced today. **Mike** asks what happens when the MPR kitchen that supports catering events, has a conflict, like a late-night conference or event. **Mike** asks if they can sustain both events at once, or would they suspend the bakery to figure out how to service those events in the MPR. **Michael C.** just mentions it will be painful and **Mike** mentions it as a reality we have three years of a dual purpose for this kitchen, and asks again if it is sustainable for the events that happen? **Michael C.** responds yes, the reason is because of the times the baking is done, which is late night to early mornings in addition a lot of the baked goods are going to be supplemented by outside vendors, he again mentions he can't do 100% of the program but would like to keep pastry items, **Michele** mentions cake pops, **Mike** answers yes, items like that and cakes. **Michael C.** adds that items like croissants and donuts and bagels will need to be outsourced because of space and notes that that will cause the bakery to be less utilized, less manpower more outsourcing. **Michael C.** says in the end we will be able to manage but it will be tricky. **Steve** mentions we will also use the main kitchen and use the elevator to bring it up. **Mike** adds he anticipates with the remodel of the MPR the space is going to be busier and if the timing is figured out with staffing and bakery use it will work. **Steve** believes we can do a good job at the Terrace by setting up an attractive buffet. CAS is working with an equipment company, since they will need a lot of equipment changes in order to feed 100 students at a time. **Steve** mentions that it will not be as good as Peregrine, but it is something, and notes that whatever is offered in the evenings at Element will be exchanges.

Steve highlights components of the meal plan: exchanges, swipes, and declining balance. **Steve** adds the number of swipes and where they can be used and amount of exchanges and when they can be used will need to be things that will need to max out because of the limited feeding capacity for the next three or four years we will need to push people. **Steve** mentions the first-year students we want to eat together and don't want them to have to manage their money, so we will give them swipes at the Terrace. **Steve** adds this is going to be a trial-and-error process, and that change to the meal plans might be necessary after seeing where students go after the first semester. **Corinna** asks for a better explanation of what all you care to eat will be, and notes that students like the concept, **Abby** agreed. **Michael C.** mentions by moving it to the Terrace it will get smaller, therefore limiting what they can produce. **Steve** puts up the drawing of the Terrace space. **Michael C.** goes over the program, liquids, breakfast items, salads, deli station, burrito station, hot/cold items, action station (i.e. omelet station to order) condiment, which will switch to pasta in afternoon. There is not enough room to prepare pizza, but **Steve** mentioned the outside pad. **Stella** adds perspective students will be thinking about all of this and see what we are taking offline, and recommends having renderings around so they know what to look forward to too. **Stella** adds having rendering of the spaces we are constructing is important in addition to having the constructed space fresh is really a big deal because no one is going to care after they graduate they need to see it now. **Mike** adds this is an entire generation of students that won't see it. **Stella** says although we are concentrating on the future, in the present students need to feel this is a step up. We all agree. **Steve** adds we would like to get the SUB looking as sharp as possible before we shut down PDH. **Stella** mentions we should educate the student tours and ambassadors about those changes at the SUB so they are advertising it. **Michael C.** asks how we make that happen? **Stella** mentions once we have a plan we can share it with the students who perform the tours. **Steve** commends the PDH tour guides. **Michael C.** agrees. **Melinda** states that as soon as they come out of the design phase they can share the plan. **Michael C.** adds that there will be hamburgers and fries and chicken prepared in the back and brought to the line, and he is working through the logistics of simple servings. **Melinda** adds the Terrace will be offline for the entire project period. **Steve** notes that the MPR should be back by then. **Mike** mentioned he was concerned about orientation groups and high-capacity turnover, bringing so many people through in a short period. **Melinda** mentions food trucks,

Steve said he loved the idea, says that having trucks with regularity could be exciting. **Stella** comments that is the kind of thing that would generate excitement.

Abby says she has several issues: first mentioning laundry, she wants to know what can be done with all of the breakdowns that have been happening. **Abby** explains as much as they try to tell students not to do their laundry on the same day, Sunday, but they all do and then they have breakdowns. She adds that students get frustrated and don't listen when asked to go at different times. **Melinda** adds that they shouldn't have too. **Abby** says RA's have increased programming teaching how to use machines but there are still issues. **Abby** understands there is student error involved but notes that it takes very long to have them repaired. **Steve** asks Abby if she has noticed the repair time getting worse. **Abby** believes it has not gotten worse, maybe it was the same amount of time. **Steve** mentions if there is poor performance we can get out of the contract, but there aren't many players in the area. **Abby** asks if we could investigate where hotels get their laundry equipment. **Melinda** mentioned the same place. **Brian** asks if the issue is due to old machines. **Abby** mentions it is a mix, old equipment, and user error. **Mike** recommends trying to find a place that could provide education on how to do laundry, either through RA programming or the laundry vendor. **Abby** states there are signs that should be up in every laundry room and multiple RA's that provide laundry programming, students don't attend. **Mike** asks if we could ask the vendor to provide classes. **Melinda** says she can ask, and adds she was not aware of the issues. **Melinda** furthers that if she is not made aware of laundry issues, she cannot address them, and asks Abby to contact her directly.

Abby asks if board members are aware of the Israel-Palestine conflict? **Abby** states there is currently no option for caffeine to be bought on campus by a vendor that does not support Israel, mentioning that Costa, Starbucks support Israel, and Starbucks has a bad reputation for their treatment of unions which is disfavored among the student body. **Abby** is concerned not only that we are losing money due to students refusal to buy Starbucks, but all the money is being wasted with unused dining dollars, and asks if there is anything that can be done. **Abby** is trying to bring a protest group to campus about it as a student wide thing. **Steve** says he has questions, "is there a Palestinian coffee company or Palestinian supporting coffee company?" **Abby** does not know and says they will research that and talk with the SUNY DBS chapter to investigate what other schools are doing. **Steve's** second question "Why Coffee?" Abby clarifies caffeine in general, then mentions Starbucks does refreshers, coffee and espresso and stuff like that. **Michael C.** apologizes he was not aware of the political issues surrounding coffee and doesn't have a solution today. **Michele** asks if there is still a Peet's on campus? **Michael C.** states they have not been on campus since his tenure started at New Paltz. **Michael C.** then states Seattle's best is now a Starbucks brand. **Brian** asks if it's possible to get another coffee vendor on campus, one that might not be overly engaged in this situation. **Brian** also recommends a possible letter or statement from the CAS board stating that they do not appreciate corporations that partake in this type of partisan political activity. **Abby** believes students would really appreciate a statement like that because there has been a lot of upset, after the President released his first statement in October. **Steve** confirms Abby was referencing the New Paltz President. **Abby** states that students are getting more involved and upset as the conflict continues. **Brian/ Michele** asks if the Starbucks employees are Union employees? **Michael C.** confirms they are union employees of Sodexo. **Brian** asks if they work for Starbucks. **Steve** confirms they are back by CSEA, they get full benefits, higher hourly rate than Starbucks pays. **Michele** states the products that are ultimately sold are Starbucks corporate merchandise. **Steve** asks if Starbucks has come out with a corporate message in support of Israel? **Abby** states back in October on top of the union stuff (**Michael C.** confirms that does not pertain to us), employees at a Starbucks location were fired for wearing a Palestinian pin or speaking about the conflict. **Steve** believes anything CAS can do to show support for both sides is great, even if the issue is with coffee. **Steve** suggests investigating turning one

of our Starbucks into another coffee venue. **Michele** asks what is served in PDH, **Michael C.** responds Seattle's Best. **Michael C.** confirms we sell all Starbucks. **Michael C.** mentions a coffee company they have been researching called PJ's, they are affiliated with WoW. **Mike** then states the hard part all the way around, with companies is their ownership or founders are going to have marks on their records and worries how are we going to manage all of the "marks" on company records. **Mike** is not suggesting that we don't find solutions or resources to diversify our program, he is just worried how we will solve every crises when we are trying to deliver food and support sustainability of students on campus. **Mike** adds it just feels like an impossible solution, when we have a need to deliver a program. **Michael C.** says we are all here just to provide a service and leave politics out of the equation. **Brian** states we can be judicious about it and agrees that every company we deal with is engaged in something we all find upsetting, but we cannot blindly accept anything that anyone does in their businesses. Ultimately, we are contributing to what they are doing. So, on those relatively rare instances, we should consider it on a case-by-case basis and not rule out the possibility of making a statement of some kind whether public or private. **Steve** mentions he worries about getting involved in politics at all but can see that there is nothing wrong with making a move that would be relatively cost free and turn Atrium into a brand that is acceptable, since it would make a lot of students happy. **Abby** agrees students have complained about having only Starbucks on campus and they want variety. **Michael C.** adds when he came to campus, we had Seattle's Best at Element, and he was pushed to add a Starbucks. **Stella** mentioned tracking sales, if the sales figures go down in a certain location, then you know it will not be a vendor to use. **Steve** notes that is what had happened in the past and asks if it's ok with the board to start vetting other coffee companies to add to one location on campus. **Abby** still believes a statement is a good idea. The student body would appreciate it. **Brian** asks if the Student Association or SA Senate is engaged in individual activists? **Abby** states there are a few groups mobilizing and **Abby** is bringing one as well. **Mike** asks, "are you inviting them or charting a chapter?" **Abby** states it's a SUNY BDS event. **Brian** suggests getting a written statement or formal request from the students to help understand what is being requested. **Mike** adds the Student Association has a process to write legislation and he is aware the SA president and Senate Chair have both mentioned they are not supporting Starbucks. **Mike** is not sure if they have taken any legislative action to support that. **Brian** adds it would strengthen the action if there was formal action taken by CAS. **Steve** asks if anyone has anything else. There are no further questions.

Meeting Adjourned: 2:13