

See Distribution

8th February 2023

**MINUTES OF THE CATERING ADVISORY COMMITTEE MEETING HELD IN
GODWIN ROOM AT 09:30 AM ON WEDNESDAY 8TH FEBRUARY 2023**

Present	Lee Corke Oliver Boddy Marie Bouvier Amir Van Eekelen Douglas Hedley Julie Hope Arsham Nejad Kourki Ashley Sargent	Catering Manager Senior Sous Chef Front of House Manager UCS Representative Fellows Steward Staff Representative MCR Representative Head Chef	Chair/Secretary
Apologies	Paula Yardy Saban	Administrative Assistant	

Item (a)	Discussion and Decisions (b)	Action (c)
1	1. The minutes of the previous meeting on 9 th November 2022 were approved.	Approved
2 Declarations of Interest	Nothing to Declare.	
3 Catering Manager's Report	<p>The Catering Manager updated members of the meeting on services within the Department.</p> <p>The Old Court refurbishment is still on track for parts of H staircase to open on the 18th April with the Buttery, Kitchens, Small Hall and Pantry all opening back up. The Café and Great Hall will open later, by mid- June.</p> <p>It is pleasing to see the varied theme nights in the buttery, the kitchens can increase the amount offered if required. The MCR were happy with the amount of themed formals they have for their formal halls.</p>	

Item (a)	Discussion and Decisions (b)	Action (c)
4 Fellow's Feedback	<u>Feedback.</u> The Fellow's Steward reported that the food offering had been really good.	
5 MCR Feedback	<p>The MCR rep will send out a survey to the MCR about the café, asking specifically how they feel about it being open to the public and what times they would rather it was open.</p> <p>The salad bar issue again, and its potential costs and benefits compared to boxed salads. It was also discussed whether partnering with a food interception system would work, especially given the risks around food contamination. This is to be looked into.</p> <p>The MCR rep suggested adding liquid sauces like Maggi Seasoning, soy sauce, or tabasco. Unlike table ketchup or mayonnaise, these sauces carry virtually no spoiling/poisoning risk. They also suggested a "pickle" side option. Pickles and other fermented products contain many nutrients (especially vitamins) and are great for counteracting the "heaviness" after a meal rich in fats and carbs. Head Chef to look into this.</p> <p>The quinoa boxed salad on Monday the 27th was a bit too heavy on the shallots—it felt a bit like eating a whole raw onion. Head chef to look at the ratio of onion in the salad.</p> <p>The salmon for lunch on Tuesday the 28th was quite good. But the sides were both very carb-heavy: if one of the sides is inescapably high on carbs (in this case maize) the other one should be low on carbs/higher on fibre. The other side in this case was a mix of quinoa and potatoes. The mustard on the bratwursts for dinner on Tuesday the 28th was far too strong! Head Chef to look at the menus and change accordingly.</p>	<p>Catering Manager</p> <p>Head Chef</p> <p>Head Chef</p> <p>Head Chef</p>
6 UCS Feedback	<p>The UCS rep informed the committee that they had surveyed the UCS, 115 students replied to the survey, the following comments came across as themes.</p> <p>The biggest barrier were student perceptions and reoccurring options. The soup option was well received. Some comments asked for the side options to be bigger. The UCS would like to see sweet chilli sauce, liquid seasoning and pickles on offer to accompany the main courses as they feel the food often lacks spice.</p> <p>Too much pork was served for dinner since the removal of ruminant meat, could more fish be offered to improve the balance of menu choices. Portion sizes were raised again. The Catering Manager said that he had been monitoring this with the Front of House team.</p> <p>Can garlic bread be offered when Lasagne is on the menu?</p> <p>Pizza as an option was deemed very popular, this has now been added back to the Wednesday dinner offering.</p> <p>Oumph was considered one of the worst choices served on the menu. Head Chef to look at an alternative for this.</p> <p>There was a suggestion to have a Burns night formal. This can be looked at when the Great Hall opens.</p> <p>They would like to see more sides and different options to be available.</p> <p>The Catering team will look through all the comments made on the survey.</p>	<p>Head Chef/Catering Manager</p> <p>Head Chef Front of House Manager</p> <p>Head Chef</p> <p>Head Chef</p> <p>Catering Manager</p> <p>Head Chef</p>
7 Staff Feedback	<p>The staff Christmas lunch was excellent and the food was really nice and cooked perfectly. Nothing major but the portion sizes are getting ridiculously small.</p> <p>The other day my portion of chips consisted of 14 chips, yes I counted them. This was a comment from a member of staff.</p> <p>Another point is that quite a lot of the time the food is cold. The Catering Manager said that the serveries had been changed over and the temperature issue had been rectified.</p>	<p>Head Chef</p>

	<p>Sometimes the food is out ready to be served 10 minutes before the buttery officially opens and it just sits there getting cold. The Catering Manager said that food has to be put out before service starts and the issue with temperature has been rectified.</p> <p>It would also be nice to have cream as an alternative to the custard. The Catering Manager said that this is very expensive compared to custard.</p> <p>I wanted to start by saying that our lunches are hot, balanced and nutritious.</p> <p>I enjoy the salads in particular and would like to request an avocado, mozzarella, beefsteak tomato and green olive salad as this combination is fresh and tasty. Comment from a staff member.</p> <p>Please could the soup of the day be added to the online menu? Could pumpkin be a possible soup too?</p> <p>This is possibly a cheeky one, and may not be the forum for this, but I wondered whether you might raise if our usual staff allowance for lunch will include coffee/snacks in the new riverside café, when it opens? Other colleges have systems where the balance transfers between their buttery and café. Catering Manager to look into this.</p> <p>Old Buttery – Separate seating area for staff (12.30-1pm) at the back. Being able to sit together has forged closer bonds and communication within Departments. The Catering Manager said that this would exclude the students from sitting where they wanted to.</p> <p>Our thanks as always go to the staff in the Catering Department who are always friendly and helpful despite having to work in a difficult environment being in the temporary building.</p>	<p>Head Chef</p> <p>Catering Manager</p>
8 AOB	None	UCS Rep
8 Future Meetings	1. The next meeting will be on Wednesday 10 th May 2023 at 09:30 am in the Godwin Room.	All to Note

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Distribution:

Marie Bouvier (Front of House Manager)
Oliver Boddy (Senior Sous Chef)
Lee Corke (Catering Manager)
Douglas Hedley (Fellows' Steward)
Arsham Nejad Kourki (MCR Representative)
Amir Van Eekelen (UCS Representative)
Julie Hope (Staff Representative)
Ashley Sargent (Head Chef)
Paula Yardy Saban (Secretary)

Copy to:

Loretta Minghella (Master)
Vithusan Kuganathan (UCS President)
Lizzy Conder (Bursar)
Jas Bath (MCR President)