Associated Residential Community Housing (ARCH) Advisory Committee | MINUTES

Meeting date | time 5/25/2018 12:00 PM

Meeting location: Boardroom at 64

Type of meeting: ARCH Advisory Committee

Co-Chairs: Tatiana Zavodny

Jana Severson

Note taker: Leticia Ruelas

Attendees:

Rebecca Otten

Robert Frazier

Malia Mahi

Chris Dayss

Tatiana Zavodny

Valerie Saiag (+Burgundy proxy)

Marybeth Ward

Kim Ciero

Shana Stebioda

Hana Haddad

Burton Ober

Ian Hamilton

Anindita Bahattacharya

Jacob Schalch

AGENDA

Meeting begun at 12:09PM with introductions.

Items tabled for next meeting

- Meeting Hemlata.
- Letter of Commendation for Mark Cunningham.

Questions for Dining Associate Director

- Rebecca gave an overview:
 - Oversees dining restaurants, markets and catering.
 - Reports to Hemlata.
 - Current employees have been interning for the position.
- Shana asked if new things would be expected for the new position.
 - Rebecca responded:
 - There would be new changes in 2020 with the new Living and Learning Community (6th college) which will have a new dining location. Staff are currently looking at what locations are nearby and could be consolidated.
 - Its an important position based on discussions of cost and location.
 - There's always a balance between meeting student needs and keeping cost low.
- Rebecca asked members if they eat on campus regularly.
 - Valerie responded she eats in both dining facilities and Price Center.

- Marybeth mentioned she used catering and it was phenomenal.
- Tatiana asked the committee what they liked about campus dining and what they would like to change (selection, type of food, etc.).
 - Hana responded she used to work at dining and noticed the lack of consistency of quality between locations
 - Kim mentioned dining has a lot of turn over.
 - Marybeth added dining facilities dependent on student employees. She also mentioned the new dining model at 64 doesn't offer variety.
 - Hana added Ocean View is the same model as 64.
 - Valerie added students are not happy with the Ocean View dining hall.
- Anandita proposed asking the new director for new ideas to increase willingness of students to eat at dining halls.
- Burton shared the quality of the food at Club Med is good, but has had numerous complaints about the hours. Club Med closes at 2pm and student have class or commitments in the afternoon.
 - o Marybeth shared her students love getting breakfast from Club Med.
 - o Kim shared hours have previously been discussed at ARCHAC and they were told it would be addressed.
 - Rebecca answered the amount of people who participate doesn't cover the expense to keep it open.
 - Kim shared she feels it could properly sustain itself.
- Tatiana asked if they would like to start thinking about management styles and questions pertaining to housing.
 - Rebecca responded there would be a housing representative in the interview and hiring panel. She added supervision is important as dining supervises the most student (about 1,000 students).
 - Bob suggested asking about the dedication to continue a student based program. He added student employment is important to the HDH.
- Tatiana stated possible questions.
 - Hana mentioned she would like to add how to mature quality across all dining halls. She shared she heard people getting sick in the past.
 - Anandita shared some Price Center restaurants have made students sick.
 - Marybeth responded Price Center doesn't belong to HDH.
- Kim asked if it's statistically possible for no one to get sick.
 - o Rebecca responded she has heard of causes related to allergies.
 - o Marybeth added housing can't be held accountable for receiving a bad bag of lettuce.
 - o Kim responded it seems impossible not to have anyone sick.
 - Bob added it's the underling commitment and training that keep those numbers low.

Tatiana will write up questions and send via email before forwarding it to the hiring committee.

Questions emailed to committee:

Questions for Dining Director Interviewees Composed by ARCHAC

- 1. What would you do to entice the campus community to frequent food establishments on campus? How would you address the price, accessibility, and variety of food for dietary needs and cultural preferences in this process?
- 2. How will you continue to improve our student-based employment model? How have you implement models like this in the past?
- 3. UC San Diego has one person dedicated to quality assurance in all undergraduate dining halls. What will they do to improve this system to ensure quality of food for all campus community members?
- 4. What is your main vision in this new position and how would you measure your success in this position?

Minutes

- Kim motioned to vote to approve the minutes: 3/16/18, 3/23/18, and 4/27/2018
 - Marybeth seconded the motion.
 - Votes: 9 approve 0 deny 0 abstain
 - Decision: approved

Appeal # 1261

- Marybeth motioned to vote to approve the appeal.
 - o Kim seconded the motion.
 - 1. Votes: 0 approve 9 deny 0 abstain
 - 2. Appeal decision: denied

Appeal # 1266

- Marybeth motioned to vote to approve the appeal.
 - Kim seconded the motion.
 - 1. Votes: 2 approve 7 deny 0 abstain
 - 2. Appeal decision: denied

Appeal # 1270

- Kim motioned to vote to approve the appeal.
 - Marybeth seconded the motion.
 - 1. Votes: 0 approve 9 deny 0 abstain
 - 2. Appeal decision: denied

Appeal # 1271

- Anindita motioned to vote to approve the appeal.
 - Kim seconded the motion.
 - 1. Votes: 0 approve 9 deny 0 abstain

2. Appeal decision: denied

Principles of Community

- Tatiana opened up the discussion and summarized the previous discussion.
- Kim liked bullet points but feels they need elaboration. She also suggested adding sentences to explain the concept.
- Tatiana suggested providing specific examples.
- Bob mentioned the handbook sets up the expectations, but it doesn't provide examples (what to do).
- Anindita suggested adding a learning module.
- Tatiana suggested adding it to the orientation.
- Valerie suggested refereeing them to the UCSD Principles of Community.
- Shana asked if it was possible to highlight examples in newsletters.
 - o Kim clarified they could have the community principles as bullets and then elaborating in newsletters.
- Marybeth suggested adding what to do and what not to do in stairs, likes the quotes in the stairs in the administrative building.
- Overall suggestions:
 - Add sentences to explain the concept or add a quote that explains the concept.
 - Refer to outside source such as the Handbook.
 - Address on an online learning module.
 - Highlight a concept with examples to regular resident communication (Newsletter).
 - o Communicate examples in other ways such as HDH Stairwell Quotes.
 - o Peer-to-Peer communications/mentoring.
 - Educational information such as flyers.
- Tatiana tabled the discussion until the next meeting.

Water station:

- Malia shared it was still in progress.
 - Bob added they are reviewing the sites.
 - Rebecca shared it would be about \$3,500-5,000 for the water hydration station at Coast and it should be the around the same amount at OMS if they choose the right location.

Closing items:

- Anindita asked about landscape for Rita and parking by Rita.
- Aninditha asked about allocation specifics.
- Tatiana shared there will be a doodle link for availability to summer meetings.

Meeting adjourned around 1:16 PM. Next meeting will be on Friday, 6/8/18.