Committee on Student Life (CSL)
Friday, October 7, 2011
Room 12-196 12pm – 2pm
Minutes taken by Lisa Stagnone

Present: David Singer, Lizhong Zheng, Oz Agar, Karen Anne Sittig, Barbara Baker

Student Guests: Katie Vogel, Chris Merrill, Yangbo Du

Guest Speakers: Henry Humphreys, Sr. Associate Dean, Residential Life & Dining; Jack Carroll, Housemasters, Maseeh Hall; Cheryl Walker, Bon Appétit, General Manager

TOPICS: Update on Dining

Henry Humphreys Presentation

House Dining's First Month

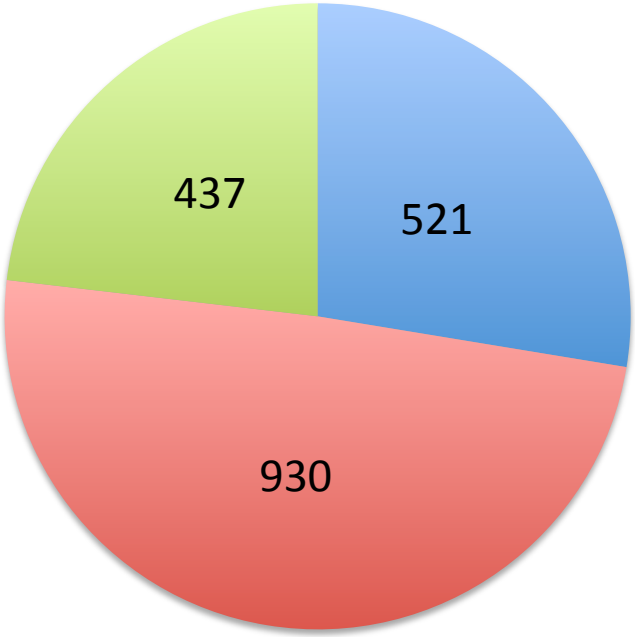
Henry Humphreys, Senior Associate Dean for Student Life

Plan enrollment: Overall

Total enrollment: 1,888

As of October 4, 2011

Basic	521 (28%)
Any	930 (49%)
Full 19	437 (23%)



BASIC Plans

ANY Plans

FULL 19 Plans

Occupancy in House Dining dorms: 1655
Occupancy in other dorms: 1621
Approximate occupancy of FSILGs: ~ 900

Plan enrollment: By house

FIRST YEAR STUDENTS

House Dining	
Maseeh	197
Simmons	143
Next	141
Baker	123
McCormick	66

Other dorms	
MacGregor	64
Burton Connor	44
New House	25
Bexley	12
East Campus	12
Senior House	10
Random	2

UPPERCLASS STUDENTS

House Dining	
Maseeh	262
Baker	189
Next	180
Simmons	170
McCormick	159

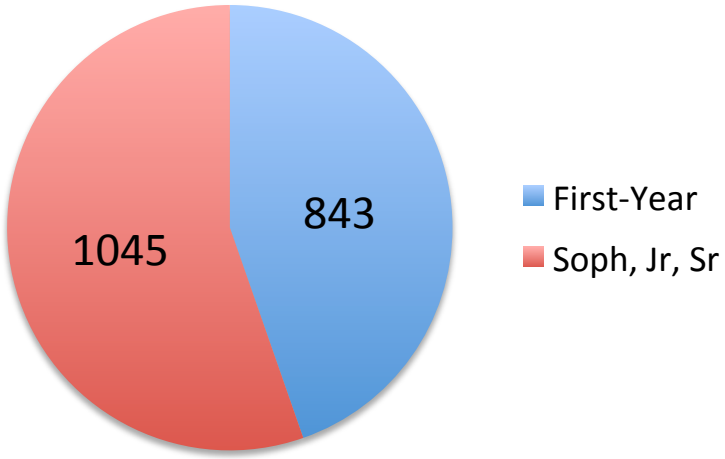
Other dorms	
MacGregor	11
Burton Connor	9
New House	7
East Campus	6
Bexley	3
Random	1
Senior House	1

Off Campus	38

Plan enrollment: First Year Students

Total plan enrollment: 1,888
As of October 4, 2011

First-year	843 (45%)
Other	1045 (55%)*



1,127**

First-year students live on campus

843

First-year students are on a meal plan

75%

Of first-year students are enrolled
(843 out of 1127)

60%

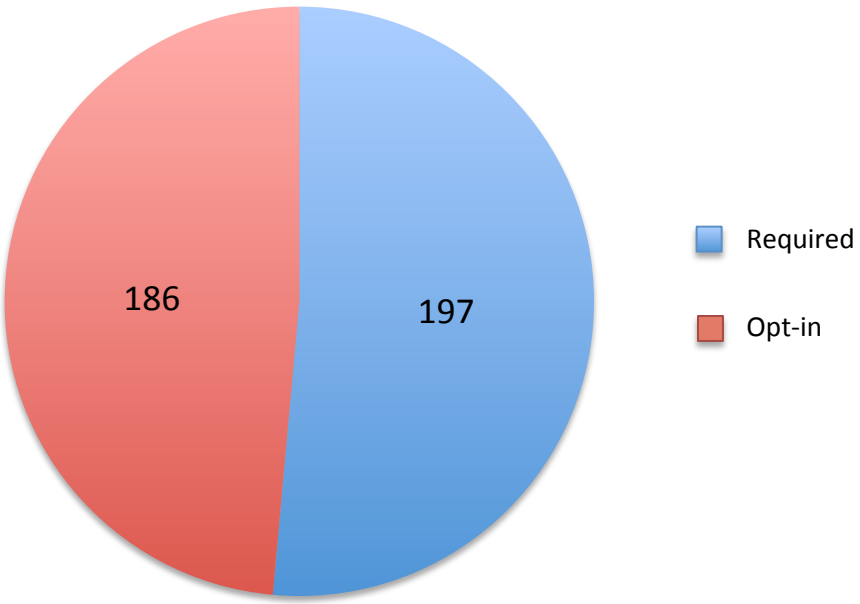
Of first-year students are required
(670 out of 1127)

* Includes 6 graduate students

** MITSIS 9/8/11)

Plan enrollment: FULL 19

First-Year in FULL 19 plans



First-Year required vs. opt-in

383 first-years

First-year students on FULL 19

197 required

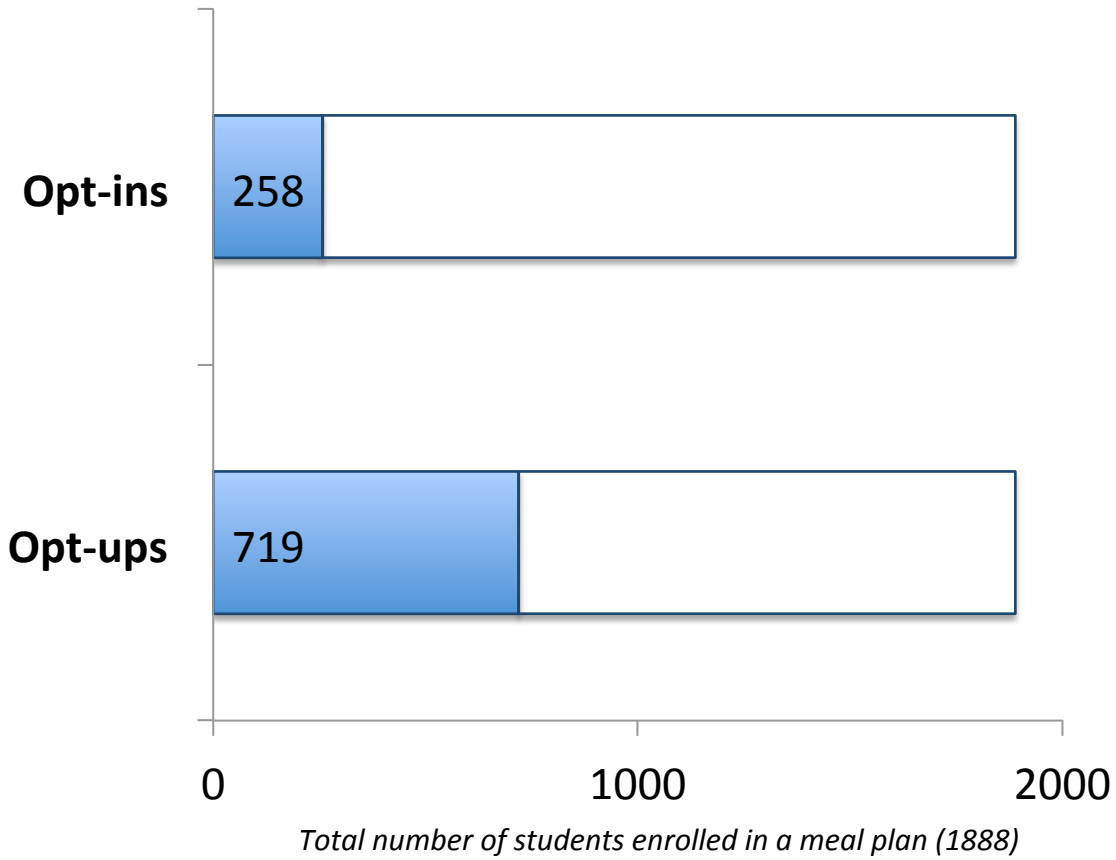
First-year students in Maseeh required for FULL 19

186 opt-in

First-year students enrolling voluntarily in FULL 19

Note: 54 upperclass students opted up to FULL 19

Plan enrollment: Opt-in/Opt-up

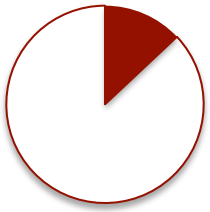


258
Students not required to enroll opted in

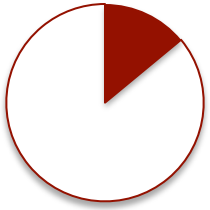
719
Students opted up from their required plan

Opt-in/Opt-up: proportions

258
Students opted in from dorms without dining



14% of all participants



14% of students in non-dining communities

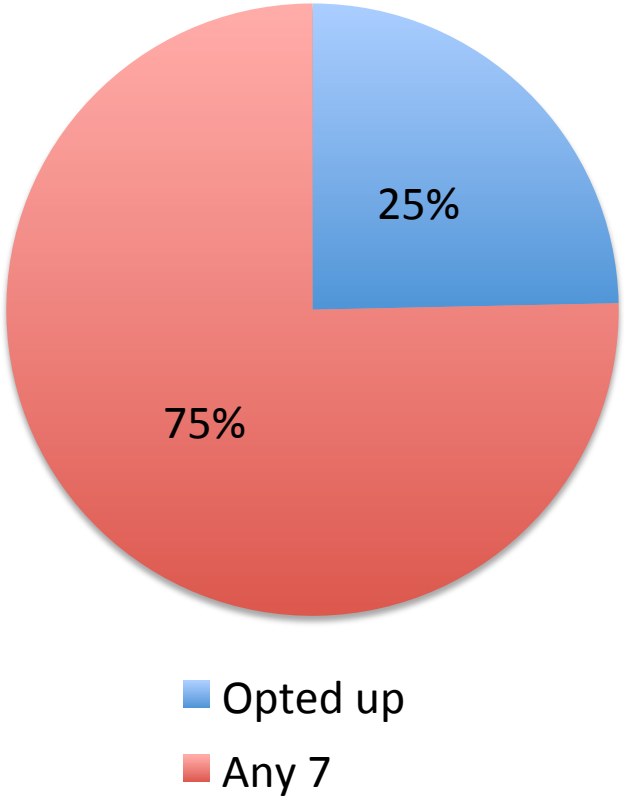
719
Students opted up from their required plan

38% of all participants eligible to opt-up

57% of eligible first-year students opted up

Plan enrollment: ANY 7 participants

446 juniors/seniors eligible for ANY 7



446

Students eligible for ANY 7

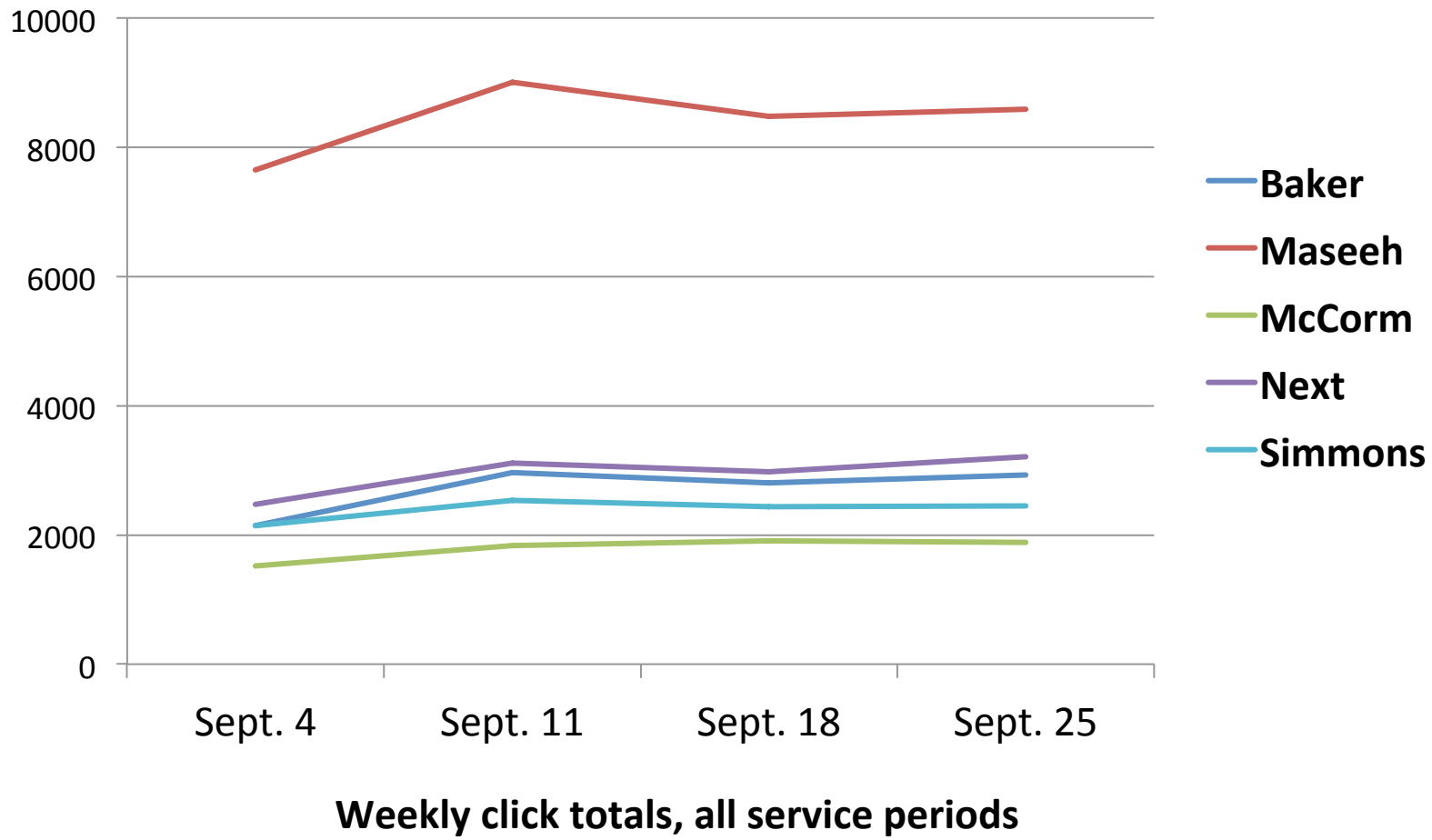
336

Enrolled in the ANY 7
(75%)

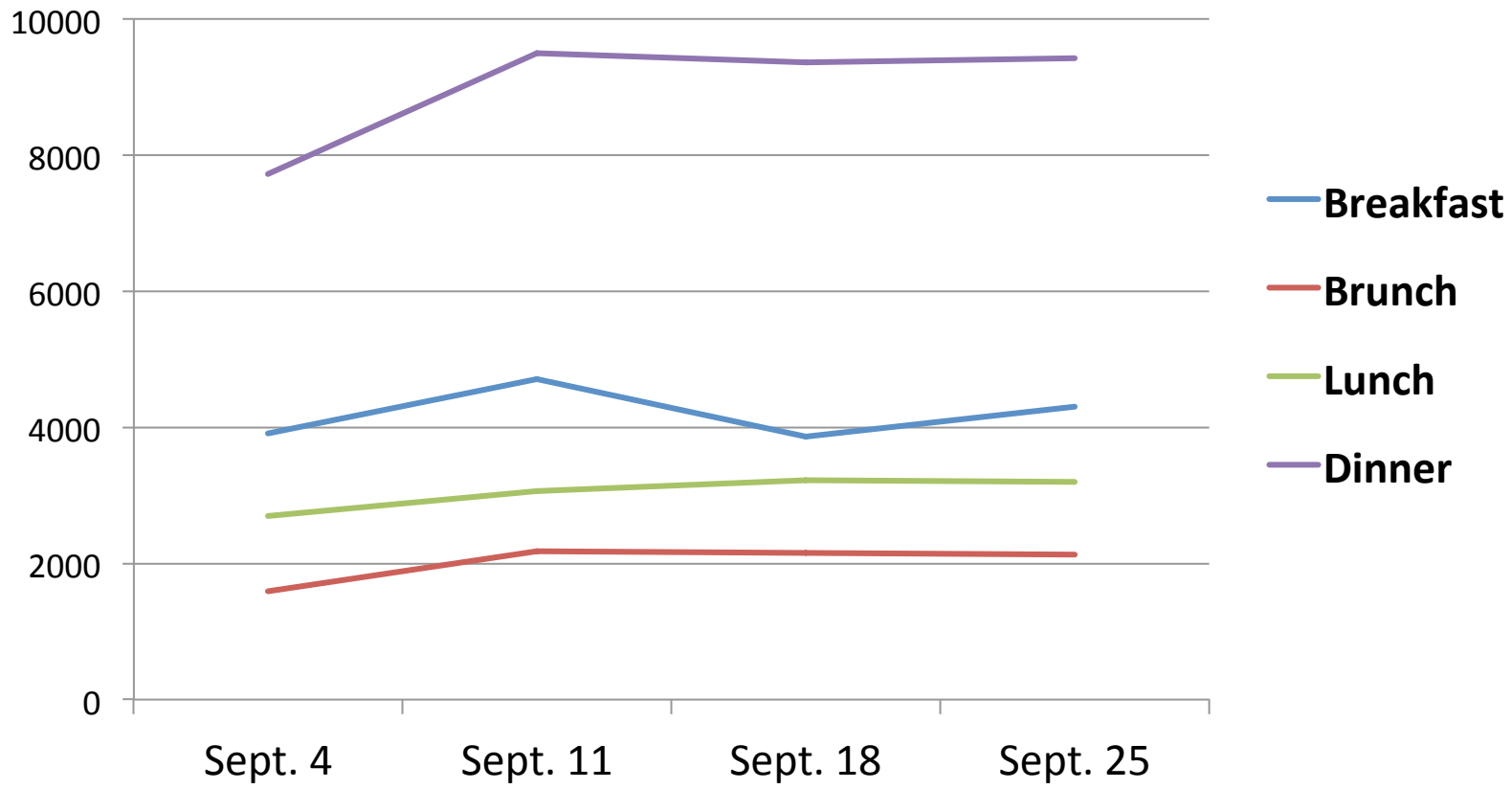
110

Opted up
(25%)

Weekly click totals: per house



Weekly click totals: service periods



Weekly click totals, each service period, all houses

Notes from Henry's presentation:
We are happy with the way things are going. We would like to ramp up what we have and address all issues. We look at everything (every comment and email goes to Henry and Michael Myers who is the Assistant Director, Campus Dining) and respond to all of them. Cheryl Walker will respond to all Bon Appétit list serve notices. Since it is the beginning of the school year with the new program, if you want I would be happy to return again, later in time to see where we are.

Things to address: Frame War / Multiple Swipes. We are looking at the future and investigating options. We have a standard now and we know that no plan is a perfect plan. We will make changes and other options available. We are working with Bon Appétit regarding kosher needs as well as possible grad plan for the future.

- We are close in numbers to what we expected. Projected meals (students would eat to 80% of plan).
- Students are emptying their plates.
- They are taking just want they can eat.
- In the beginning weeks, some stations have run out of foods but now they are prepared to meet the desires of certain needs at certain stations.
- We will adjust to the student's calendars and schedules.
- A tray-less system is working. Keeps MIT green with less waste.
- We've fed 73,000 people in the 1st month on the meal plan.
- Students are happy with the quality of food

In the future we may want to do a satisfaction survey to measure our needs going forward. The dining plan needs to meet the needs of the student. We need to think about the future.

Cheryl Walker, Bon Appétit, General Manager
Cheryl started here on July 5th with Bon Appétit. Bon Appétit is a Palo Alto CA company. They are known as being a creative, food savvy, food service company. They walk the walk. They believe in sustainability, locally products brought in fresh seasonally. They work with local vendors supporting specialty items.

They started up on campus and hired 75 new employees; 25 Staff; set up 4 halls; hired 50 new employees to staff the halls. This tripled the new manager staff with recent culinary grads to be able to relate to the students and the needs of the campus.

All halls have common stations and /or specialty stations; Simmons has a rotisserie; Next has and Italian station; Baker has a pizza and sushi bar; McCormick has a stir fry; Maseeh has many stations featuring an Indian food station. Note that Dining halls have different schedules. Simmons has a late night option plus a retail area for dinners.

It was a smooth transition. The staff is happy. MIT likes to read signs so we've put signage everywhere. Students are happy with the food and aren't wasting in general.

MIT has kosher program in Hillel, overseen and cooked there then transferred to Maseeh served in a kosher only section. They've had numerous student groups try the kosher foods.

Maseeh has served 650-700 for lunch as well as approximately 550-600 for dinner. Breakfast has been busier than anticipated. We're very happy with the amount of students having breakfast.

Jack Carroll, Housemasters, Maseeh Hall
Jack stated that the purpose of the dining plan was to build community. We're seeing a lot of groups coming in to dine however they are carrying it out to-go and dining together, elsewhere. We'd like to change that. We want them to stay in the dining halls and mix up within other groups.

It's nice to see students eating, talking and enjoying each other at night in the dining halls. When students do stay, they have opportunities that they may not have had before. There's always someone in there, a professor or dean, someone who they may have not had a chance to speak with in the past.

There are opportunities to look at for the future. One option may be campus wide dining to all. Maybe offer special pricing or incentives. Such as FSILG's. Is there a way to meet their needs?

Karen Sittig, '12 and resident of East Campus asked; the goal of the dining program was to focus on community. Distance to the dining halls is still a factor to not join. It still feels like it's segregated. Plan hasn't brought in community if you live in East Campus. You still are far away from all dining halls. Have they considered maybe putting a hall in Walker during this renovation there?

Jack Carroll responded by saying that Walker has been committed as an Arts community and therefore the venue would be an issue to add a kitchen at this point. There was discourse last year from East Campus. They did not want a dining plan. I'm happy to hear now that we have it, they want it and that's great.

Karen stated that what EC residents might like is a place to build culture like the one that the Masseh housemasters are trying to set up but that currently it feels like they're ignoring the east side of campus. Some found it cost prohibited but it depends on who you spoke to. Cost wasn't affecting people as much as they thought it would be. How about a flex plan?

Flex plans can be looked at; which needs and when but they are scheduling prohibited. It's hard to do for meal plans on Bon Appetite's end. Cheryl stated that if you look at what it cost now, add a flex plan, on the flex plan you'll be paying more for the meals. We have a 7 meal plan that the seniors use. You use them anytime but it's the most expensive plan per meal.

Do the East Campus students who use their kitchens want a meal plan asked Jack Carroll?
Karen stated that it would depend on the meal plan itself. They'd like a convenient, cheap plan with plenty of options that will address dietary and time restrictions. Currently they are good groups / clubs within East Campus. One person cooks for others. It would be a good alternative.