

W20 Dining Concepts Working Group

June 2019

The Stratton Student Center is the hub for student life and should be a welcoming place where students can study, socialize, rest, dine and recharge. As part of overall building improvement upgrades, dining concepts require modernization to meet needs of current and future students.

Charge

The W20 Dining Concepts Working Group is charged with making recommendations to Vice President and Dean for Student Life, Suzy Nelson for potential food concepts for both the first and second floors in the student center. The development process will incorporate peer review and benchmarking for guidance.

Principles for Choosing Vendors:

- Affordable and nutritious menu options, flexibility to respond to changing needs
- Strong connections to local producers and farms
- Hours of operation that meets the need of the MIT campus
- Support MIT's commitment to sustainability
- Meet needs of students with allergen and specific food preferences (ethnic, vegan, veg, Halal)
- Partners who will invest in their operations for the long term through continual operational upgrades, donations, and cooking classes

Deliverables

- Final recommendations due December 6, 2019
- Recommendations to include potential dining concepts, including a list of viable food companies to gauge their interest in a lease/management agreement tenancy with MIT.
- Write a strategic vision for dining in the student center

Communication Plan

- Raise awareness of the working group's establishment and efforts via news stories, the Dean's welcome back letter, e-newsletters (e.g., Parents' Association), social media, and the Dean's Priorities and Dining web sites. The working group can also be featured as a priority during Fall 2019 speaking engagements and student meetings the Dean takes part in and/or leads (e.g., presenting at early fall UA Council and DormCon meetings);
- Minutes from the working group's meetings and public meetings will be posted to the Working Group's website (student members of the group may help amplify the official meeting minutes by emailing them to their respective house mailing lists);
- By November 15, hold a community meeting in W20 to share committee's findings, (these community meetings will be well advertised and chronicled in news stories on DSL's site, MIT News, and in *The Tech* as well as on social media);

(more on back)

- Modify recommendations with committee and stakeholder input. Consider other communication strategies;
- Recommendations and findings to be announced to students via a letter to the community and news story, and posted to the Working Group's website.

Other Notes

The Working Group may rely on MITIMCo's retail expertise to assist in concept and company identification from the local market.

The identification of a food company that poses interest and viability in W20 may be brought to the Working Group for initial discussions and potential fast-track consideration

Responsibilities of Working Group Members

- Attend 6-8 meetings from July through November
- Review all benchmarking data prior to meetings
- Use financial data to understand the impact and trade-offs of different dining concepts
- Understand facility constraints – storage, kitchens, utilities
- Maintain confidentiality of sensitive financial information provided
- The W20 Dining Concepts Working Group will discuss the group's work and draft recommendations with the Meal Plan Working Group to ensure coordination
- Champion and publicize the working groups' effort with campus stakeholders

Working Group Membership

Undergraduate Students

- UA Representatives (2-3)
- CAC Advisory Board (1-2)

Graduate Students

- GSC Representatives (2-3)

Staff

- Mark Hayes, Dining
- Peter Cummings, DSL
- Liz Green
- Susy Jones, MIT Office of Sustainability
- CAC/SAO, TBD
- Katie Tavares (staff to committee)