Present: Voting Members by category were students Daniel O’Brien, Sam Pierre, Stephanie Van Veen; non-students Matt Hill, Eric Immel, LeeAnn Crist

Non-voting members: Jana Ammon, Rowland Hughes, Kelli Mutchler

Absence Excused: Student voting members Aurora Driscoll, Ashlie Franz; non-student voting member Dr. Sally O’Neill; non-student and non-voting Jana Ammon, Eric Yarwood

Absent: one voting student member, to be appointed by CSU

Audience Guests: Giovanni Barrios, intern for the SSC, from St. Peter Claver Ray Catholic High School

Welcome: Rowland Hughes called the Board to order at 3:33 p.m.

- Hughes thanked all members for appearing, allowing him to use the official quorum gavel instead of the non-quorum gavel.
- Hughes called for a review of the Feb. 17th meeting minutes. A moment was given for members to re-review the 7 pages of notes; Jana Ammon asked for the corrected spelling of her name; seeing no objections or other changes, the minutes were accepted on Houston’s Rules of Order.

Housekeeping Topics:

The following items were reviewed:

- Hughes hoped everyone had a good spring break, though it went by rapidly. He said the Skutt and Harper facility was quiet, but busy.
- Hughes gave an update on the open General Manager’s position with University Dining Services. A third candidate interviewed the previous Thursday and Friday; of the three interviewed, one has withdrawn. A decision should be forthcoming p.d.q.
  - Samuel Pierre and Dan O’Brien asked if the withdrawn candidate was the one previously mentioned (Feb. 17th meeting) to be the top choice. Hughes said he could not let that incriminating information out of the bag.
- April 12-18 is National Student Employment Week: Hughes said it’s always good to take an opportunity to inform everyone of how dependent the SSC is on student employees, and what a great group of student employees we have on staff. Something will be done during that week, though no definite ideas yet. Hughes said ideas from Board members were appreciated.
- Hughes pointed out Denine Buck, a Special Guest, whom he spoke with regarding the points brought up by Professor McNary at the February meeting. Buck has been brought up-to-speed on the issues, and she and her peers will be addressing them.
Hughes mentioned the two handouts with statistical reports; one is the usage of the SSC during Feb., the second is the use of the SSC from July 1st, 2008- Feb. 28th, 2009.

Hughes drew attention to the List of Upcoming Events, which he shares with Tanya Winegard and Dr. Cernech weekly. The list includes two weeks of upcoming events that are considered more significant than others, and/or events which the management would be concerned with final results. He said this list shows how busy the Skutt and Harper Centers are during the weeks.

The third handout was an article, third in a series of eight, from the CStore ON CAMPUS magazine. The article featured information about the Bird Feeder.

Ammon added that the student Marketing team has published two press releases on uniquevenue.com; one featured Eric Immel and Greek recruitment. She said they were always looking for ideas for other pieces. The more pieces published will help increase the visibility of the Skutt and Harper Web sites. Board members are encouraged to let Ammon know of other possible stories.

Hughes said that this international web site gives the Skutt and Harper Centers valuable exposure not only nationally but outside the States.

Hughes announced that the final Advisory Board meeting will take place on Tuesday, April 12. There will be special treats and prizes at this meeting.

Old Business:

Hughes called for applause, since there was no old business carried from February’s meeting.

New Business:

Hughes asked Buck, retail director for Jack & Ed’s and Wareham Court, to introduce the guest presenters from University Dining Services: Kathleen McHale, manager of Brandeis Dining Hall; Perry King, retail manager who works in Wareham Court with Buck; and Chef Wes

Buck said Chef Wes brought to her attention a program, currently utilized at the University of Oklahoma, to move towards more healthy campus eating. The program was called “No Fry Fridays”, where the friars are turned off and healthier portions are served.

Buck thought this would be a great opportunity, regardless of age, to give the campus healthier options.

Currently, Buck said she sells about 120 portions of fries, tater tots, chicken strips and spicy chicken sandwiches on Fridays. Buck suggested replacing these items with sides similar to the current “to go” sides (12 ounces of pudding, fruit, yogurt, etc.) with smaller 5 ounce items. She brought samples of broccoli, fruit, grapes, cottage cheese, carrots, yogurt, etc.

A combo meal could be purchased including a choice of one of these smaller portions, plus a bottled water or 32 ounce fountain pop. The combo price would be $2.29. A bottle of water costs $1.25; and regular yogurt and veggie cups cost about $4.00; Buck said you’re getting a smaller portion, but it’s healthier and cheaper.

O’Brien clarified what beverage options would go with the combo. He said that 32 ounces of pop would have a higher amount of calories than some of the fried foods.
Buck said that she and Chef Wes were thinking of offering fresh-brewed ice tea (it is currently only fountain ice tea) as well. She said the fountain pop was included as an option because there were also Lipton teas and diet sodas. Also, some people would not want to go without soda.

Pierre asked if it was possible for patrons to choose milk or juice as well, since these beverages were healthier than pop and water. Crist agreed that, as 32 oz is nearly 3 cans of pop, it would be healthier to allow consumers other non-soda options.

Buck responded that this was the reason UDS wanted to approach the Advisory Board, to get their opinions so that UDS could return to brainstorm costs, options, etc.

Crist asked if there was any way to measure out the side items to avoid using as much packaging and be more sustainable.

Chef Wes said they could use the same method as measuring out salad, where it’s measured by the ounce and scooped out of a bowl based on the preference of the individual diner; but this will still involve putting it in a container. Crist suggested it would take more man-power to put the side items in separate packages; Wes said the labor involved was not too extensive. He said, based on the numbers of side portions currently sold on Fridays, the UDS staff would only need to package approximately 30 portions of the four side items.

King added that this provided speed of service, while serving the side items salad-bar style would hold up lines and slow service down. It would also make check-outs simple.

Wes said these side items would be stored on ice where the friend sides are currently stored under heat lamps.

Immel asked what the current cost of the combo meal was. Buck said the suggested combo would cost slightly more because eating healthy costs more; the current combo is $1.89. Immel said he brought it up because at the last Advisory Board meeting, cost was mentioned as an issue with current UDS service- he supports the idea, but thinks raising costs might push people away from the idea. Tater tots are sold because they’re one of the cheapest menu items.

Buck said this was another reason to serve salad-bar style, and not pre-portioned.

McHale pointed out that this idea would only be implemented on Fridays; she said that traffic slows down on Friday evenings in Brandeis. Buck said Fridays are the slowest day in Wareham as well. McHale said that this would mean saving the energy from the heat lamps, friars, etc.

Van Veen said presentation would be huge in promoting this idea. She doesn’t usually make the hassle of getting fruit when it’s served salad-bar style; but she would gladly buy it pre-portioned. This would also keep things at a consistent price, whereas if students are allowed to pay by the ounce, they might start questioning the costs.

Buck said they could put nutritional information on the side items as well.

Immel suggested putting the nutritional information for all items served at all times, as it might push people to try the no-fry Fridays even more. Hill backed this up, saying that if he could compare the caloric intake of his deep-fried chicken sandwich to something healthier, it would change his eating habits. He said it would also be helpful to include info about the basic caloric intake needed per height/weight.

Mutchler suggested adding a recycling lable on the packaging, to further promote the single-steam system once it’s implemented in Wareham.

Pierre expressed concern that it would be tough to convince consumers to spend more on the smaller portion of carrots, versus the cheaper and more filling fried goods. Buck clarified that
these side items would go with the combo of a beverage and a healthier sandwich option. There might also be more marketing for the smaller portion vs. the current 16oz options, and could be sold during the week as well.

- Van Veen agreed, saying that she had to split the 16 oz fruit cup, but would prefer to have the option of a smaller portion bought separately as well.
- Immel clarified that greasy patty-melts and other sandwiches could still be bought, just no fried sides. King explained that there would be no fried food at the other stations- i.e. Jeannies Remembered, Blimpies, etc.- as well.
- O’Brien agreed that selling smaller portions of the healthier sides would appeal to consumers who find the 16oz side prices too expensive; however, when it becomes part of a combo meal for meal exchange, it is less appeal as half of the meal exchange price would be spent on the side item alone.
- Buck passed around photo examples of “healthy” sandwiches which Wareham could offer as a cold and hot option on Fridays as well.

Hughes asked if these side items would be sold other days of the week, and if they would be priced differently, or the same. (I.e. carrots cost the same as yogurt). Wes answered that the prices would need to be standardized. Perry said that the sales records could determine which items were more popular, and any that were not worth packaging and selling.

Van Veen asked what the current price difference was between pop and milk. Buck answered that fountain pop is $1.09; 32 oz fountain is $1.39; milk is $1.49; 20 oz bottle of pop is $1.25; juice is $1.45.

O’Brien asked if this No-Fry Fridays would extend to dining halls as well. Buck said the idea would be tested first in Wareham Court. If it is accepted well, UDS would look at doing it in other dining venues. O’Brien suggested that extending it to other venues might discourage students who still want the option of fried foods.

Buck said that this was, again, why they approached the Advisory Board first before implementing the idea. She said that, especially after discussing last month’s Board notes with Hughes, she and Wes want to start some sort of focus group where students and faculty can bring their thoughts, input. Buck was confused by Professor McNary’s comments that traffic in Wareham Court was down, when records showed that sales were up.

- Hughes pointed out that this was because prices had increased. Buck said customer count was also up.

Hughes suggested that the discussion wrap up, so that the UDS representatives/guest speakers could exit, leaving the Board privacy to discuss any further ideas. He added that if the idea runs on Fridays and was marketed well, it might be possible to come up with a simple survey on this program; 3-5 questions that would provide further feedback.

Pierre said he liked the idea overall, but thought it needed to be more of a novelty- i.e. have very unique sandwich options that are not available at all during the week. Buck drew the Board’s attention to the photos she had passed out as examples. These items would also have nutrition facts posted.

- Hill asked if it was possible to have more than one available. He noted that there is usually one special sandwich offered; but it might be more appealing to have two options.

Buck thanked the Board for their time and thoughts. Hughes told the Board members to help themselves to the healthy side item samples Buck brought; Immel impressed the Board by engulfing an entire hard-boiled egg in one bite.
Immel said that he was bothered that Wareham Court and the dining halls were inconsistent with the amount of nutritional information they put up. This blinds people to what they eat. For example, many of the items currently offered in Wareham are healthy but this information is not presented. The unhealthy items—i.e. salad dressings—also don’t have nutritional info to highlight this fact.

- Hughes said that one of the difficulties is that the area confinement in Wareham has presented full nutritional information from being posted; it slows the traffic flow and backs up the line.

O’Brien expressed concern serving health food in the dining halls. He said that during Health Food Week last year, there were many complaints about the meals. Van Veen interjected that there was an equal amount of compliments on the idea.

- Immel said that he didn’t think Cura Personalis meant giving people what they wanted, it meant giving people what they needed. Creighton’s mission is taking care of everyone in the community, and this is a way to move towards that.

- Hughes asked if the Board were to throw their support behind the program—either every Friday or one Friday a month, with good promotional tools, and the thoughts of the Board incorporated into the final implementation. He wanted to give UDS some sort of answer, as there were not many days left in the semester, or before the final Advisory Board meeting.

- Van Veen said that in order to make the program successful, it should be consistent, on every Friday. This will attract more student attention.

- Pierre said that while the idea sounded good, it was essentially taking away options and charging more for the remaining goods, which they already sell, and billing the program as “healthy”. In order for this to be productive, Pierre said they needed to be more all-encompassing and at a better price.

- Hughes agreed on the issues with pricing.

- Van Veen pointed out that we don’t currently have the option of smaller healthy portions. Hughes clarified that Pierre’s point was: getting something more nutritious, but the quantity was not priced per unit. Pierre added that the program needed more new and unique things—i.e. sweet potato fries, vegetable medley, and other alternative options that are not currently available.

- O’Brien asked what the current size of the side item containers was. Answer: 12 oz for $4.00. He pointed out that the suggested side item size for No Fry Fridays would be only 4 oz, at half the price.

- Hughes thanked members for their input, and asked for any other comments and concerns to be directed to him.

- Hughes said that one week prior, Immel had approached him to discuss the possibility of creating a space in the SSC, where the Greek community might hang a posting board. After some discussion, Hughes recommended he take the idea to Michele Stazyk, Assoc. Dean of Students, and the Student Activities Office. The idea has since expanded to incorporate all student organizations. Then, the morning of this Board meeting, Asialee Drews, Diversity Coordinator for CSU, approached Hughes about creating a large extended calendar where student organizations can write down upcoming events, and other students can utilize to attend these events.

- Immel said this idea has snowballed quickly. Originally he thought of the Greek community, because there’s often miscommunication across campus between student organizations,
especially when the Greek community expects so much from each other in terms of event support, and it would be appropriate to find a way to streamline these communications.

- Now, the idea has grown; Immel said it could increase the SAO ability to remove themselves, in appropriate situations, from a professional office and be more of a student-friendly environment. Currently, the SAO has three cubicles for Program Board, Greek Community and FLP, and computers they can no longer offer for free printing. If the drawing room was converted into a student lounge, it could be used as a non-reservable space for student organization execs to get together; a place where student organizations could have sign-ups for events; a place with more cushy seating and a posting area of some kind. This would be a place denoted specifically for members of student organizations.

- Immel said Student Activities Office would regulate activities in this student lounge. It has expressed enthusiasm for this idea, thinking that more “coffee house” atmospheres on campus (i.e. Java Jay’s) are needed, and not met by Jack & Ed’s.
  - Immel added the following hesitations from SAO: that the space would be difficult to work with on a daily basis (that is, is it used too much for other things and would become a problem for event management to continual move around?); if meetings took place in the area, would they be disrupted (would it be rude to ask people to move from the space?); how would any new furniture, bulletin board, calendar, etc. be financed?
  - Immel also suggested room 211 could be used for this space, as it is currently only used from time to time by the Skutt Administrative Office and SAO. He does not want a change in the drawing room to be seen by other students as “taking away” space.

- Asialee Drews said that she loved the coffee shop idea, as it would be a good way to get all student organizations together, especially for meeting attendance. Since many organizations are separate entities, if they combined forces their event turnouts might increase. This space might also increase event turnout by providing a central place to put event posters and information, so that busy students could have easier access to things going on. This would also let smaller organizations get more word out. Drews suggested a large calendar to hang in the space.
  - Immel said that there were privileged student organizations on campus that were given a certain space because of their magnitude (i.e. SAO criticism that making the space only a Greek Lounge would be too exclusive); why are certain groups given a home and others aren’t given an opportunity to create that same environment for themselves?
  - Crist asked what Immel would do with the space it was used by a group of students who weren’t in any organization? She said that she attended a university that was very supportive of Greek life, but as she was not a member of the Greek community, she had no place to go.
  - Immel answered that he did not think the Greeks would overrun the space, because they already have a good structure of meetings, meeting places, etc. This space would be promoted more to student organizations who don’t have this.
  - Hill said that it would be a benefit to have someone like Immel, who would be able to monitor the room and its uses with an open-mind, to make sure it wasn’t being overrun.
  - Crist said that it would have to be something that is monitored. Immel said the SOA would take it upon themselves to do so, since they already manage the banners, posters, etc.

- Mutchler asked what percentage of the student population was involved in a Student Organization, assuming it was a very large percentage. Immel said that he knew the Greek community alone made up 26% of the student population.
Pierre added on the same note that some care should be involved when picking a name; “Student Organization Lounge” might be seen as exclusive to incoming freshman and non-involved students. Immel said it would not be an exclusive club.

Pierre explained that it was important to how the space would be perceived. Immel said that naming was off the radar at this point.

O’Brien suggested that this might not be a bad thing, as it would encourage freshman to join student organizations. Students who are involved are happier and have a higher retention rate, so it would be beneficial for the University.

Hughes said that individuals should not be forced to join student organizations in what could be viewed a negative way. He also pointed out that many students belong to multiple organizations, which will lessen the threat of one particular organization overrunning the space.

Drews suggested that it not only be a place for student organizations, but a place they can promote events to non-member students. Immel added that this was the main intention: to provide a more centralized place for communication of student organizations.

Other ideas for the space included weekly brown bag lunches; impromptu programming; registration tables (non-reserved through SSC).

Pierre asked if it would be possible to have a posting board that did not need to be monitored by SAO. Immel said this is not possible with current policies.

Hughes said he thought it could be successfully monitored, but kept an open environment as long as SAO kept ahead of things. (i.e. like graffiti in the SSC bathrooms).

Crist suggested having particular hours the space was open, to help with monitoring.

Van Veen asked how a situation would be regulated if one particular group spent too much time taking up the space. Immel said one idea is to have a desk worker in the space after business hours, and maintain a first-come first-serve sign-up for tables, couches, etc. She stressed that everyone should have an equal chance at this space.

Hughes said this was a valid concern, based on past experiences where specific Greek organizations overwhelmed space during prime lunch hours. He suggested moving this item to the April agenda, giving Board members time to think up possible guidelines for the space. He suggested other possible areas for this: adding more comfortable seating towards the end of the Jack & Ed’s, the walkway area between the KFC and SSC (though this is more open and may not be conducive); room 211- though Creighton Federal has asked to use it as an office space for a rental fee (Hughes said 211 might be too small and out-of-the-way for the suggested usage).

O’Brien suggested moving FLP or some of the current cubicle space from Student Activities up to 211, and then locating the lounge in the SAO.

Crist said it would be difficult- with purchasing items, etc.- to create this space before the end of the year.

O’Brien asked for numbers on the current usage of the Bird’s Nest. He said he did not see it frequently used, but Van Veen said that it was constantly in use.

Hughes asked if the TV by the KFC entrance should be replaced; he said the SSC does not see a lot of people using the area, but general consensus said yes. Pierre suggested adding carpet to make the area more inviting; Hughes said this was tried, but the carpet was stolen within a few weeks.
Drews added that while there was a concern that one group would dominate the suggested space, it would help out smaller groups who are hesitant to hold events because they cannot attract large numbers. She offered to help out in any way by reaching out to all student orgs to help them utilize this.

- Ammon added that any organization can promote their event on the Jack & Ed’s slide show for a minimal fee. Hughes said that it would be neat to have an electronic calendar in this space.

- Policy Review: Policy 8.2- Events Where Alcohol is Served
  - Hughes drew attention to page 3, point 9, where the majority of changes had been made from the previous policy review. Pierre requested to skip ahead to that point, if all other information was going to remain the same.
    - Hughes agreed, but asked all members to read through the policy because it is currently in the process of becoming the all-encompassing campus policy. There have been numerous issues with this policy, some discovered over the past few months that were previously unknown.
    - O’Brien asked if these revelations came around the time of the Union Ball. Hughes said they were triggered by issues with events in the Law School, and the need for a Special Designated License (SDL).
    - Hughes said he was looking at adding additional guidelines to the policy, that Dr. Cernech and the DSS have put in place; these focus on checking IDs and banding for 1) special events (i.e. Getting Blue BBQ); 2) Billy Blues Alumni Grill; and 3) catered events.
    - Currently, the only places alcohol can legally be served on-campus are in the SSC are Rooms 104, 105, 209, the ballroom; the KFC courts; and HCSLL Billy Blues Alumni Grill. A SDL is needed anywhere else on campus depending on the type of activity being hosted.
    - Immel said this would make it more difficult to have an event in the Harper ballroom vs. the Skutt ballroom, because you would have to apply for a SDL in Harper Center. Hughes answered that this is true, but he is working with Catering to expand alcohol serving areas beyond Billy Blues.
    - O’Brien asked referred to section 3, asking if it was acceptable that “the final decision on whether to continue serving a guest will rest with the building manager...” if they were under the age of 21. Hughes said yes; they were just asked to be part of the decision-making process. In building manager training, these policies are discussed so building managers are familiar with them.
    - Immel said that since this policy legally protects the SSC and HCSLL, it was in the Board’s best interests to pass it with additional guidelines.
    - Pierre moved to pass the policy; O’Brien seconded.
    - With six voting members, policy 8.2 passes 6 in favor, 0 abstentions, 0 opposed.

- Policy Review: 8.3 Regular Event Status
  - Hughes explained that no changes were asked for this policy. In the past, the Board has accepted some events under this policy. He suggested reading it and bringing it back to April’s meeting.

Open Session:
• Pierre reminded Hughes, when speaking with UDS regarding their proposal, that juice should be included on meal exchange along with milk.

• O’Brien asked about the possibility of moving Creighton’s Athletic Championship trophies to a more visible place in the SSC. Hughes said he would approach the Athletic Department with this suggestion.

• **Drawing:** Hughes asked the question “What nationality was St. Patrick?” It was determined that he was a Roman citizen born in Scotland; Crist won.

**Adjournment:** The meeting ended at 5:10 p.m.