

QUEENSBOROUGH COMMUNITY COLLEGE
The City University of New York

COMMITTEE ON VENDOR SERVICES

TO: Dr. Emily Tai, Chairperson, Academic Senate Steering Committee
FROM: Mangala Tawde and Johannes Burgers, Chair and Secretary, Vendor Services Committee
SUBJECT: Annual Report of the Committee on Vendor Services, September 2014-- May 2015
DATE: May 22, 2015

Committee Members:

Prof. Mangala Tawde, Co-Chair
Prof. Johannes Burgers, Secretary
Prof. Larisa Honey, Member
Prof. Li Xu Li, Member
Prof. Kathleen Pechinka, Member
Prof. Paul Sideris, Member

Prof. Jean Murley, Liaison to the Committee on Committees
Vice-President William Faulkner, Liaison, President's Designee

Gregory Eastwood, Student Representative
Mahendra Mohabir, Student Representative

Number of Committee Meetings: The Committee on Environment, Quality of Life and Disability Issues met three times during the 2014-2015 academic year.

During 2014-2015, Vice President William Faulkner served as the President's Designee to the Committee on Vendor Services.

Rebooting the Committee

Perhaps the first major task of the committee has been to increase its institutional presence. In recent years, the Vendor Services Committee has been relatively dormant. This is evidenced by the fact that the most recent minutes from a committee meeting available is from 2006, while the last annual report is from 2010. Hence, the major task this year has been figuring out what previous committees have done and charting a useful path forward for the committee. This has involved updating the website, and playing a more active role in advising the Auxiliary Board. The two specific issues that have arisen are the affordability of event catering and the nutritional value of the snacks available in the vending machine.

Clarifying Catering

On April 1st, 2015, CUNY implemented new policies on meals served on campus for business meetings. Since these guidelines are now being more strictly adhered this has led to some confusion among faculty members. Specifically, one faculty member hosted an event for thirty people that in, her opinion, was underserved by Metropolitan Foods for the amount served. She states, “[w]e ordered food for 30 for the event; we received 1 tray of pita chips and hummus, 1 tray of raw veggies with dip, coffee, fruit infused water, 2 tablecloths, cups & plates, napkins and silverware; the cost for that was \$273.” This to us also seemed quite dear for the little provided. In an e-mail discussion with VP Faulkner he clarified the new catering policy which allows for \$3 per person. Food can only be served if the event lasts longer than two hours. He is currently in talks with Metropolitan Food regarding the availability of cheaper food. In this regard, the Vendor Services Committee should try to participate in this conversation next year.

Nutritious Vending

The central concern this year has been the availability of healthy snacks. This issue was raised by several committee members and it is an issue that should be pursued in the near future. There was even a presentation on the nutritional breakdown of the snacks in the vending machines by student Bayard Carmiencke, who was doing the work for his honors contract. This project entailed an in-depth assessment of the snack options at QCC. The study included background information, a nutritional analysis of the available foods, a student assessment and some policy recommendations. Although he had a small (30 students) and somewhat non-diversified sample (all nutrition students), the overall point was that these students wanted more healthy options. Something echoed by nutrition faculty and faculty on the Vending Services Committee. The most salient points were the following:

Healthier food options:

- Dried fruit, regular fruit , raw nuts, low fat or fat free yogurt, and Kind bars or other organic granola bars.
- Bottled waters, fortified vegetable juice (low sodium V-8) , low sugar juice, and low fat milk, almond milk.

Other Colleges:

- Colleges, such as UCLA (University of California Los Angeles), Medical University of South Carolina, and Ithaca College are just some of the universities that have successfully added healthier snacks to the vending machines on their campuses.

Recommendations for 2015-2016

The following are the members of the Committee on Vendor Services for 2015-2016:

Prof. Johannes Burgers, Co-Chair
Prof. Larisa Honey, Co-Chair
Prof. Li Xu Li, Member
Prof. Kathleen Pechinka, Member
Prof. Paul Sideris, Member
Prof. Cheryl Tokke, Member

Prof. Jean Darcy, Liaison to the Steering Committee
Vice-President William Faulkner, Liaison, President's Designee

At our May 11th, 2015 meeting, Profs. Johannes Burgers and Larisa Honey were elected Co-Chairs for 2015-2016.

Recommendations to Prof. Burgers and Prof. Honey for year 2015-2016 would be—

- Discuss healthier snack options with the Auxiliary Committee
- Provide more price appropriate options through Met Foods for faculty events
- Strengthen the institutional presence of the Vendor Services Committee

Respectfully Submitted,
Johannes Burgers, Secretary
Mangala Tawde, Chair