

## **14<sup>th</sup> June Minutes**

Chair: Ian (Head of Catering)

Minutes: Naemi (Junior Steward)

Present: Sarah (Catering), Pooneh & Reece (BA), Amelia, Cameron & Kiran (TCSU)

### **Minutes from previous meeting**

- Green formal went well
- Breakfast in bar: will be open from 8am in October
- Drinks: TCSU to publicise for Michaelmas, discussion about (non-)alcoholic drinks later in this meeting
- Individual fruits for a ‘make your own’ fruit salad: too expensive
- Lighting in hall: this has been handed over to the building committee
- Survey: this will happen in Michaelmas as new menus were introduced this term.

### **TCSU: 15 guests for formals**

- TCSU to have an account, Danielle can help set up; Sarah notes college permission may be required
- Current requirements limit guests from other colleges
- Danielle to send information to TCSU/Cameron; this will put TCSU in line with the BA Society

### **Inclusive formals: paying for wine**

- Wine/no wine tickets cost the same – Kiran points out that there are ways to tackle this issue: dietary requirement slips?
- Ian notes that there have been wine/no wine tickets and other colleges’ methods have been looked at, but when tried there was a problem with honesty/costs not adding up
- Difference in costs for wine/soft drinks is minimal
- Naemi to look over minutes from last catering committee on this issue
- Idea of non-alcoholic formals raised – could this be cheaper? TCSU to discuss this option and then talk to Catering; drinks for this could be more than just water/juice – smoothies a possibility
- Themed formals: TCSU can request these, e.g. Green formal, Halloween formal, but adequate notice must be given (menus already being prepared for Michaelmas)

### **Alcohol in food**

- Certain foods like gravy are often made with alcohol; Ian to confirm with chefs that no student meals are made with alcohol
- Communication with servers on this issue
- There is no alcohol in recipes or method database for undergraduate food, Ian to prepare statement
- Ian notes that alcohol is often replaced with another allergen (e.g. starch used to thicken gravy instead of alcohol problematic for gluten allergies), so the process is complex

### **Drinks before formals**

- Drinks receptions have received very good reviews
- Best not to normalise, but will be used for special/themed formals

### **Food at formals**

- TCSU can sit with chef and come up with some ideas
- Internal discussions on meal ideas will be held in the next couple of weeks

### **Vegan options in the bar**

- Gluten free sandwiches are often not bought
- Vegan options were purchased but much was thrown away too; they are not popular

## Food Committee Meeting

- Vegan and other dietary requirements to be included in the survey in Michaelmas

### **Comments box in hall**

- This needs to be publicised as most people seem unaware of it
- Most repeat comments have been sorted out e.g. size of tarts
- Ian suggests going electronic – external catering website to be launched in summer (little traffic on internal one)
- St John's have a catering app which can be used for comments, this idea to be looked in to

### **BA dinner prices**

- Pooneh inquires whether these will stay the same for next year
- Ian has not done calculation yet, but there was a 2-3% increase last year
- Needs to be approved by Council

### **BA formal tickets**

- Ticket prices: guest ticket price recently increased, any change would need to go through Council
- One/two guest tickets – if individual guest tickets do not sell out, it makes sense to open them up to everyone: after 48 hours could be opened to 2 guests?
- Sarah notes that this is manual, Pooneh suggests that she can email to remind
- Ian to speak to Danielle about this; recommends opening sales for two guests for the summer, then in October make a decision about guest numbers
- BA to liaise with Catering about this over summer

### **BA invoices**

- Reece asks about invoices for each function and a statement after each month/billing period
- Drinks reception/grad nights go through bar till; Ian and Reece to discuss invoices
- BA treasurer to be able to view BA Society's UPayChilli account
- A report (including product, volume) can be set up and automatically emailed at a chosen interval

### **Children at BA events**

- Licensing issue
- College rule: over 16s only in hall
- Children need to be looked after and proof of age policy implemented; this is less problematic with students as all are 18 or older
- Dean and Ian to discuss
- Formals are adult events, but garden parties (e.g. BA or Fellows' Garden Party) may differ