

Food Committee Meeting

30th November Minutes

Chair: Ian (Head of Catering)

Minutes: Naemi (TCSU Junior Steward)

Apologies: Sarah (Bar).

Minutes from previous meeting (14th June)

- No objections

Kitchen fixed charge

- This will go to liaison as it is determined by college

Halal food

- Removed this year from the servery due to lack of demand
- Should still be available for formals, college dinners and private functions – this will be reiterated to catering staff
 - This covers replacement halal meat dishes, not a vegetarian alternative

Specific nut signposting for meals

- Nut/pork products should be labelled in the name, even if not 'main' part
- Allergen information a big topic at present; while the Catering Department exceed the law in labelling, there is still responsibility with the customer, and so it is better to promote discussion with servery staff
 - Signs can too easily be moved or misplaced
- Signposting will be broken down to tree nuts and peanuts

Alcohol

- There should be no alcohol in any dishes in the servery
- A method statement and allergen file for each dish can be obtained

Catering survey

- Previous survey – very long and not entirely helpful for catering department
 - Constructive criticism but no suggestions on what could be done to improve/changes to implement
- Categories: servery, bar and formals
- Changes happening quickly – ensure survey feedback can have a long timeframe
- General feel for what students want to see in servery – cheaper, healthier, lighter food?
 - Opening times
- Develop this over the next weeks, will be finalised by TCSU and shown to Ian in Lent

Formal

Group bookings

- You can dine as a group of 10 or more with the catering manager's permission
- A Trinity recognised society can apply to have a group of people at formal: someone must take responsibility for financial side of booking (all tickets are billed to society) and provide a list of who is coming
 - Booking must be no less than 10 days in advance (and ideally earlier)
 - University societies are not allowed
- A table with five guests can also be booked - £30 per person with high-table food, must also be booked early

Number of formals and number of tickets

- Not having Tuesdays works well, although 3rd November is the first Saturday to sell out

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- Catering will analyse the figures at the end of Michaelmas, with the possibility of increasing numbers for Thursday and Saturday formals
- Currently 120 tickets for undergraduate formal, with possibility of increasing (in batches of 40) to 160 or 200, particularly for Saturdays

Comments boxes

- Ian to speak to Sarah about the comments box in bar
- Date for slips (on one in servery too)
- Ask r.e. fruit, granola, yoghurt for breakfast if they are not out
- Vegan options running out early – chef has already been notified

Freshers' Week sandwiches

- For the Monday lunch in the marquee only vegetarian sandwiches were served, despite TCSU paying for meat, fish and vegetarian
 - Confusion over two different events – this will be fixed for next year
- Garden party: all vegetarian apart from 8 gluten-free ham ones and 10 tuna ones

Formal hall receptions

- TCSU to clarify that it comes from their funds to avoid complaints
- These can be coupled with an event in the bar
 - Promotion drinks such as vegan cocktails for green formal
 - BA 'Friday nights' in the bar: trialling a similar thing for undergraduates on Saturdays
- Pink week formal: TCSU will not pay for the drinks reception

Glasses in the bar

- These disappear all the time – catering to consider running a scheme to encourage returns
 - Free coffee (+ pastry) in the bar on a certain day for returning Trinity crockery?
 - More crockery disappearing but seems the only chance to have some returned