

Minutes 29/1/2019

Chair: Ian Reinhardt (Head of Catering)

Minutes: Naemi Melvin (TCSU Junior Steward)

Apologies: Amelia Hutchinson (TCSU)

Minutes from previous meeting

- All agreed

TCSU

Number of Saturday formals

- College functions this term falling on a Saturday is highly unusual
- Tuesday formals will be added during the week if this happens again

Vegan desserts

- Banoffee pie labelled as vegan but servery staff said it was not: this will be clarified
- Student servery runs on 9-week rotation: recipe method and allergen database
- Menus being re-designed: each dish will have allergens, new allergen signage being introduced
- Number of vegan desserts on offer very few: complaints about quality from other students when vegan desserts have been made
 - Millionaire's shortbread vegan option being tested
 - Difficult in making vegan pudding and mass-producing it, but options are being tested

BA Society

Trinity kitchen cooking class

- Pooneh asks about possibility of having class in Easter (e.g. 5 people from BA society) > kitchen staff can teach them to cook e.g. dessert
- Kitchen did this for tutorial staff in Michaelmas for Christmas cake > very costly, difficult to find windows of availability
 - Charge for pastry chef, who has window 2:30-4:30
- Catering will come up with a plan for the summer break: desserts such as creme brulee and ice cream would be easy to do
- BA plan to ballot this and numbers will depend on cost

BBQ facilities

- Isabel enquires whether BBQ celebrations could be possible, other colleges such as St. Edmund's have this option
- Requesting a built in BBQ with location tbc, options include The Backs and Burrell's
- BA will use a booking form to ensure equipment is kept in order
- This doesn't fall under licensing if students cooking by themselves, as long as it is not used for formal events/college functions and there are no tickets sold for a BBQ event
- Molly notes it is worth giving college two options to show the idea is well thought through – brick option and BBQ

Coffee machines in servery

- BAs would be keener to come to breakfast in hall if there was a proper coffee machine, with different types of coffee on offer and better quality on offer
- There used to be one but it was very expensive and not used often
- Coffee machine in staff canteen was costing £400/month and almost never used
- Bar provides good coffee, this can always be brought brunch

Both

Keep-cup coffee discounts (and potential 'sin' charge)

- Sin tax: instead of getting money off for bringing your own cup, you get money added if you don't
 - Psychological difference but essentially the same, and logistically this is more difficult to do on the tills
- Discount (15p) based on the cost of a cup and a lid, so coffee costs £1 or £1.15
- No discount for using porcelain mug in bar as needs to be cleaned, but bringing keep cup and sitting in the bar would still get you discount
- In the servery: 26p, then further refills are free – there is no free tea/coffee on Sundays
- Discount in servery for bringing your own cup: catering to report back but should be possible, as long as cup is limited in size to a college-branded keep-cup or smaller

College undergraduate survey comments

- Not possible to pay less for a half-portion
 - 50/50 veg option, with a smaller serving of each side on offer – Ian to report back on this
- New allergen labelling is being implemented this term
- Servery staff to attend a healthy eating and nutritional values course, and then the catering department will think about how this might be translated to the food they serve
- Danielle to look into adding Lent term formal menus to MyTrin
- Only 4 Saturdays sold out last term, so not justified to add more batches of 40