Minutes from 9/30/2019 approved as submitted

Information Sessions – keep on agenda for next meeting

Book Rental Fee – Presented by Robert Walker
  o Requesting an increase of 2.68% or $4.00 per semester
  o Fee does not increase for a full-time student if they add a class
  o Fee is pro-rated if a student is less than full-time
  o Reducing the rate of increases as the program gets closer to sustainability
  o Although there is a push for digital books the overall cost is actually more expensive so trying to avoid that move
  o Books can be refreshed every two years but typically 5-6 years
  o Storage space for books is an issue in the current building
  o SGA is considering a resolution which would require classes which require supplemental materials be denoted, clear pricing

Room Rates – Presented by Keith Corzine
  o Requesting an average 2.24% increase
    ▪ Anticipating up to a 2.5% salary increase
    ▪ Residential Living has a $24m budget and is fully self-supporting
      ▪ Salary are approximately $5m
      ▪ Utilities increased 4.67% between 2018 and 2019
    o Must remain competitive with off campus housing offerings
    o Cost of rooms are based on amenities
    o Must put money aside in reserves for maintenance and renovations
    o Working on the design for replacing Scott and Walker
  o Questions about Room Rates:
    ▪ If students were renting rooms in the county what is their cost? – They look at our information to establish their rates.
    ▪ Utilities increase? – Duke provides the power and we re-sell it to the local community.
    ▪ Is gas included in the utility rate? – Water and electricity mostly and steam in some buildings.
    ▪ Robertson and Noble privates have the largest increase. Why Robertson? - Everything is rounded up or down and Robertson’s rounding makes it appear to be the highest increase. Rates are based on location, private or double room, air-conditioning, etc., first floor of Scott is air-conditioned.
• **Standard double and private are grouped. Scott first floor should be more expensive.** Scott and Walker should both come down at the end of the academic year, with a replacement due to be finished in 2022; three different buildings with communal bathrooms with privacy rooms rather than stalls, and will all be air-conditioned. Intent is to house first year students.  
• **Students are concerned that new freshmen halls will be too expensive, will they be allowed to downgrade if there is a financial need?** Yes. We will use a combination of the three new buildings and pair with a lower cost option like Albright Benton to allow students a choice. Upperclassmen will be transitioned to Allen.  
• **Can you explain the monthly rate, is that based on 12-months?** Monthly rate is just there for comparison purposes to take competition into account; it is based on nine months.  
• **Utilities expenses – as we bring new ones online and take down older buildings how is this being addressed?** We are always concerned. Harrill does have geothermal and has lower utility rate but the savings isn’t there. We have looked at solar panels but the cost is prohibitive. Combined heating and air-conditioning units under the window is most cost effective for us.

**Meal Plans** – Presented by Robert Walker and Keith Corzine  
○ Plans are rates are partially directed by our design to address food insecurity.  
○ Dining Advisory Committee meets monthly  
  ▪ 20-25 people usually attend  
  ▪ Share new things we are doing  
  ▪ Some good feedback and some not so good  
  ▪ A positive experience, encourage students and groups to attend  
○ Summer 2014 added Moe’s and moved WhichWich, there was no Brown, Courtyard was too small during prime meal times  
  ▪ Brown was added as an all-you-care-to-eat option and added Chili’s  
    • Added earlier than planned due a fire in the building where Chili’s is now housed.  
○ Current meal plans were based on options available before Brown was renovated  
○ Food insecurity and affordability are a recurring theme  
○ Average increase for required plans is 1.5% with an overall increase of 2.5%  
    ▪ Less than request CPI (Consumer Price Index) increase of 3.2%  
○ Questions  
  ▪ **Will Aramark increase salaries for workers based on CPI?** Salaries are not addressed in our contract.  
  ▪ **Proposing Unlimited Basic is cheaper than current unlimited plan?** Yes. Guaranteed meals. No limit to meals. Premium Unlimited Basic is a little more DB and exchange meals.  
  ▪ **First year students are required to sign up for one of the unlimited plans?** Yes. Tried to keep pricing similar. Looking at adding options to exchange meals to allow for vegetarian/vegan options. Pressure is on Aramark to provide a better experience. Will push students to go into cafeterias to eat and students need to see that the value is there.  
  ▪ **Not a fan of how the meals plans handout it is laid out, confusing and difficult to understand.**  
  ▪ **Is there data available to demonstrate meal insecurity addressment?** DB and exchange were both used at absurdly high percentages. Exchange meals have more value for their dollar.
- We need to look at doing some radically different things regarding tuition and fees. Love NC Promise, would like to do something crazy but would like to do a Western Promise and guarantee a rate for the entire time you are here, good for four years. Is that a possibility? Nice idea bit it tends to escalate costs quicker. Issues come up when students stop out as well.
  - Recommend talking about this individually with Senate regarding the increase and discuss other increases at a later date.
  - There may be other ways this could be adjusted moving forward.
  - Trying to move Aramark into a more sustainable format.
  - Upper classmen can select the unlimited plan if they choose.
  - Sophomores could be required to live on campus but we have never enforced it.
  - Freshmen are required to take the higher plans to teach them about food insecurity.
  - Make sure that Aramark is not leaving out that waste is also increasing. Should be very clear to Aramark that their waste needs to be decreasing. Food Quality may help with this issue. Much of the waste is from students putting too much on their plates. Local hog farmers do use waste for their livestock.
- Education, do we look at reducing our sizes of plates and cups to make them appear fuller? Back to quality. Tiring and repetitive food after a while contributes to waste.

- Future meetings
  - A draft survey will be circulated during Fall Break
  - Dining Services meeting will be held on October 23rd and November 13th if anyone would like to attend.