

DEPAUW STUDENT GOVERNMENT

WHITE PAPER NO. 1

A white paper recognizing improvements made thus far to Bon Appétit's dining service and an outline of further suggestions.

Introduction:

With the implementation of the "2020 Plan," DePauw has embarked on an ambitious quest to improve the university so that it might "become a leading, national liberal arts college and school of music." In July of 2013, DePauw furthered its commitment to enhancing the student experience by switching to a well-renowned food service provider, Bon Appétit. Bon Appétit was initially applauded for its mission to use "authentic ingredients...in a socially responsible manner for the wellbeing of our guests, communities and the environment" as stated on the company website. While students and faculty at DePauw have been thrilled with the switch to a provider that uses sustainable practices and locally grown produce, the initial changes in the actual dining experience at DePauw have been met with much opposition.

In response to a diverse set of immediate student and faculty concerns, DePauw Student Government met with Jason Rose, manager of DePauw's dining operations, in order to discuss these concerns and the feasibility of the changes proposed by students. This white paper is the culmination of this dialogue and serves two purposes: it will outline the systematic changes that have been made in the DePauw dining experience, while listing further concerns that students would like to see addressed by either the administration or the food service provider.

We would like to thank and praise Jason for his compliance and cooperation as he has been instrumental in aiding in the preservation of values inherent to the DePauw experience.

The DePauw Student: Always on the move

One attribute that is commonly characteristic of DePauw students is a great ability to multi-task. Students therefore optimize their dining time by eating lunch in professors' offices, attending presentations by alumni and local professionals, and by hosting meetings for a variety of student activities. If DePauw students are going to continue to capitalize on this time spent outside the classroom, then it is imperative that students are able to dine on the go. In response to student concerns, Jason and Bon Appétit have agreed upon the following changes:

- Students are now able to access to-go containers at all DePauw dining facilities if asked. There are two types of containers in which one is recyclable and the other is reusable. Green, reusable containers can then be dropped off at locations inside of our libraries and dorms at students' convenience.
- Students are now able to purchase to-go fountain drinks during off-peak dining hours

- In an additional effort to preserve sustainability, students may now use their own refillable coffee mugs and tumblers. Bon Appétit will also sell their own mugs and tumblers in the near future for those who are interested.
- All items at the Den have now been entered into the system so that all items are scan-able, eliminating the need to enter items manually. This should decrease time spent in line, especially during peak hours.
- As requested, hot water air pots are now available at all coffee locations for student use. This will decrease time spent in line, as students can directly fill their cups instead of Café employees.
- Trays are now available to those with special physical needs and disabilities, so that they can better maneuver the dining area. One must only approach the on-duty manager if this is a concern.

The DePauw Student: A diverse individual

As DePauw becomes an increasingly diverse community, food options must reflect the increasing variance in student needs. Not only must the food have nutritional density, but it must reflect the different cultural traditions present and address the dietary restrictions and preferences of the student body and faculty. Therefore, in response to student concerns, the following solutions have been agreed upon:

- As requested by fans of Asian cuisine, jasmine and basmati rice have been added as to offer a stickier rice with a softer consistency.
- While the den does offer the option to “Build Your Own Sandwich,” Bon Appétit recognizes the need to offer deli meat in the Hub, and will integrate this need for a hearty and healthy dining option as a rotating station.
- As requested by students, half-sized sandwiches and salads will be offered in the express lane at reduced prices in order to minimize waste and offer snacks at a lower price point.
- A “dollar menu” of sorts has been added to express-lanes with snacks better suited for students on-the-go
- A better effort will be made to implement vegetarian, vegan and Gluten-free options in both the Den and Hub. These options are listed every day within the online menu, but a more conscious effort will be made to label these items in the actual dining facilities.
- Bon Appétit will assess foot traffic in the Hub to determine whether additional dining hours from 2-5 are necessary.
- In order to better the variety of options offered, students and faculty are encouraged to contact Jason Rose with suggestions for specific offerings or convenience store items that might be added, as Bon Appétit is always open to expanding the menu.

Further Suggestions

While Bon Appétit has already made several accommodations and has done much behind-the-scenes to improve the efficiency and overall DePauw dining experience, there are still a few items that must be addressed, and are outlined as follows:

1. The prices of meals and coffee must be made affordable.

While students understand that purchasing produce locally and supporting sustainable practices can incur higher costs of production, students believe that price points are higher than necessary. For example, many students, especially those not on University meal plans, feel that it is unfair to pay \$8 for dinner when only consuming a salad that previously would have been \$3, if charged by the ounce. Furthermore, it is currently cheaper to purchase a regular cup of coffee at Starbucks, and a 6 inch sandwich from Subway, than it is to purchase these items at campus coffee-stores and relevant dining facilities. Students want to make a commitment to sustainability, but would also like to see these efforts better reflected at more appropriate prices.

2. There must be more offerings available for students from 2-5PM on weekdays and weekends.

As previously mentioned, many students utilize the time between 11:20 AM and 12:40 PM for other options in addition to consumption, and cannot always eat lunch at this time. For the busy DePauw student who cannot eat between 11am -2pm nor immediately at the onset of dinner at 5pm, this student must have a hearty option available between 2-5pm. It is therefore highly recommended that a salad and/or deli station be available for student use in the Hub at this time, so that students are well-fueled to pursue all of their commitments and responsibilities.

Conclusion:


Student Government would once again like to acknowledge the important contributions from Jason Rose and to thank the student body for approaching us with their concerns. In employing Bon Appétit, DePauw has already made a huge step towards improving the quality of student life by providing healthier and more sustainable alternatives. With that in mind, it is imperative that students continue to employ their voice so that the quintessential DePauw experience might not be lost amidst the myriad of changes inherent to the launching of DePauw onto the national stage.

Motion by: Ferrin Donnan Seconded by: Kate Gault

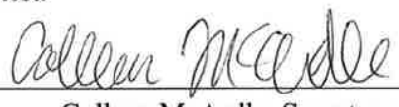
Aye: 28

Nay: 0

Absent: 2


Walker Chance, President

Attest:


Colleen McArdle, Secretary