## Food Services



Presented on May 8, 2019
Natalya Brown, Chief Financial Officer


## Declining Fund Balance - Enterprise <br> Fund

## Bookstore

Cafeteria
Catering
TOTAL

Bookstore transfers to Cafeteria
Bookstore transfers to Gen. Fund

| FY19 to 04/30/2019 | FY 18 |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | FY 17 | FY 16 | FY 15 | FY 14 | FY 13 | FY 12 | FY 11 | FY 10 |
|  | 316,416 | 334,994 | 345,727 | 404,416 | 684,710 | 972,217 | 1,113,796 | 1,364,540 | 1,255,968 | 925,870 |
|  | $(27,754)$ | $(10,854)$ | 74 | $(118,904)$ | $(122,687)$ | $(61,773)$ | $(3,814)$ | 10,957 | $(11,154)$ | $(20,113)$ |
|  | $(234,544)$ | $(207,855)$ | $(206,084)$ | $(164,030)$ | $(58,505)$ | $(5,394)$ | 161 | 12,519 | 12,689 | - |
|  | 54,118 | 116,285 | 139,717 | 121,482 | 503,519 | 905,049 | 1,110,142 | 1,388,017 | 1,257,503 | 905,757 |
|  | - | - | 114,508 | - | 50,000 | 50,000 | 50,000 | 50,000 | 50,000 | 50,000 |
|  | - | - | - | 250,000 | 300,000 | 200,000 | 475,000 | 175,000 | 75,000 | 75,000 |



## Cafeteria Operations

|  | FY 19 YTD |  | FY 18 | FY 15* |  | FY 12* |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Sales | \$ | 79,373 | \$ 114,815 | \$ | 168,226 | \$ 265,194 |  |
| Labor | \$ | 47,124 | \$ 52,680 | \$ | 113,322 | \$ 110,603 |  |
| Fringe |  | 19,744 | 16,478 |  | 52,813 | 47,935 |  |
| Bank Charges |  | 1,657 | 3,767 |  | 7,762 | 9,466 |  |
| Other |  | 963 | 10,509 |  | 16,198 | 7,345 |  |
| Food and Beverages for Resale |  | 26,784 | 42,310 |  | 89,044 | 117,732 |  |
| Total Expenditures | \$ | 96,272 | \$ 125,744 | \$ | 279,139 | \$ 293,082 |  |
| Operating Gain /(Loss) | \$ | $(16,900)$ | \$ (10,929) | \$ | $(110,914)$ | \$ (27,888) |  |
| Beginning Fund Balance | \$ | $(10,854)$ | \$ 74 | \$ | $(61,773)$ | \$ (11,155) |  |
| Ending Fund Balance | \$ | $(27,754)$ | \$ (10,854) | \$ | $(172,687)$ | \$ $(39,043)$ |  |
| Average Daily Sales | \$ | 502 | \$ 461 | \$ | 404 | \$ 570 |  |
| *No Transfers in reflected in data |  |  |  |  |  |  |  |
| FY19 data is through April 30, 2019 |  |  |  |  |  |  | umpqua communtr college |

## Cafeteria Operations Survey Summary

- 98 employees and 49 students responded;
- Students: 77\% use cafeteria, 23\% don't;
- Employees: $82 \%$ use cafeteria, $14 \%$ don't.



## Cafeteria Operations Survey Summary - Student Responses

Q2 If you do buy food from the Cafeteria, how often?


| ANSWER CHOICES | RESPONSES |  |
| :---: | :---: | :---: |
| Daily | 13.04\% | 6 |
| A few times a week | 45.65\% | 21 |
| A few times a month | 21.74\% | 10 |
| Other (please specify) | 19.57\% | 9 |
| TOTAL |  | 46 |

## Cafeteria Operations Survey Summary Employee Responses

Q2 If you do buy food from the Cafeteria, how often?
Answered: 88 Skipped: 8


## Cafeteria Operations Survey Summary

Ideas
Bring Food trucks on campus
Create Mini Market with a variety of options, pro vending
Bring Culinary program back
Create a coffee shop in Bistro
Food Service/Bookstore should not be for profit add tuition for sustainability
Would eat more in cafeteria if menu was advertized in advance
Patner with Blue zones
Expand Bookstore with food offerings from caterers
Keep Cafeteria with unversal high-quality limited menu with daily specials

| Employees Students | Total | Percent |  |
| ---: | ---: | ---: | ---: |
| 6 | 3 | 9 | $41 \%$ |
| 2 |  | 2 | $9 \%$ |
|  | 2 | 2 | $9 \%$ |
| 1 |  | 1 | $5 \%$ |
| 1 | 1 | 2 | $9 \%$ |
| 3 |  | 3 | $14 \%$ |
|  | 1 | 1 | $5 \%$ |
| 1 |  | 1 | $5 \%$ |
| 1 |  | 1 | $5 \%$ |
| 15 | 7 | 22 | $100 \%$ |

## Cafeteria Operations Survey Summary

Comments
Do not close cafeteria/ it is a place to socialize, study, network
Cafeteria is too expensive to eat at
Do not use cafeteria as they are closed when I am on campus
Need access to affordable and nutritious food/meals and hot meals
No to vending machines - preferance to hot food, won't buy otherwise
Cafeteria provides good quality food options
Cafeteria doesn't provide good quality food, no vegan, healthy, spicy
Convenience of cafeteria
Poor customer service
Will always bring my own lunch

| Employees Students | Total | Percent |  |
| ---: | ---: | ---: | ---: |
|  |  |  |  |
| 8 | 10 | 18 | $21 \%$ |
| 6 | 15 | 21 | $25 \%$ |
| 1 | 3 | 4 | $5 \%$ |
| 3 | 2 | 5 | $6 \%$ |
| 5 | 1 | 6 | $7 \%$ |
| 2 | 2 | 4 | $5 \%$ |
| 5 | 12 | 17 | $20 \%$ |
| 3 | 1 | 4 | $5 \%$ |
| 1 | 2 | 3 | $4 \%$ |
| 1 | 1 | 2 | $2 \%$ |
| 35 | 49 | 84 | $100 \%$ |



## ASUCC Student Poll, May 2019

Do you purchase food in our cafeteria?

| Yes | 27 | $79 \%$ |
| :--- | ---: | :--- |
| No | 7 | $21 \%$ |

How do you feel about the possibility of the cafeteria closing?
Hardship for students 12

35\%
Not good/sad/unhappy 13 38\%
Angry 2
6\%
Poor allocation of college funds 1 3\%
What are some barriers that you foresee if the cafeteria closes?

| Hungry students | 12 | $35 \%$ |
| :--- | ---: | ---: |
| Fewer choices for food | 8 | $24 \%$ |
| Inconvenience | 11 | $32 \%$ |
| Wasted use of kitchen | 1 | $3 \%$ |

What do you want for food services moving forward?
Less expensive items 12 35\%

Healthier choices 12 35\%
Hot food choices 3 9\%
More options 5 15\%
Exotic/distintive choices 2 6\%
Choices for those with allergies 1
Quality over quantity 1
Any thoughts or comments that you'd like to share about the Food Services/Cafeteria?
Love the employees $\quad 5 \quad 15 \%$
Happy with cafeteria as is $\quad 5 \quad 15 \%$
Need a place to socialize 4 12\%
Appreciative 1 3\%
Use Job Corps as servers 1 3\%


## Food Services at Peer Colleges

| College | How your College food is provided |
| :---: | :---: |
| Blue Mountain | Contracted (outsourced) |
| Central Oregon | Contracted (outsourced) |
| Chemeketa | Contracted (outsourced) |
| Clackamas | Contracted (outsourced) |
| Clatsop | Contracted (outsourced) |
| Columbia Gorge | Contracted (outsourced) |
| Klamath | Contracted (outsourced) |
| Lane | Contracted (outsourced) as of FY20 |
| Linn-Benton | Culinary program |
| Mount Hood | Contracted (outsourced) |
| Oregon Coast | In-house through Bookstore |
| Portland | In-house |
| Rogue | Contracted (outsourced) |
| Southwestern | In-house (culinary program) |
| Tillamook Bay | No Service |
| Treasure Valley | Contracted (outsourced) |
| Umpqua | In-house |

- Out of 17 :
- 11 contract out
- 5 in-house (2 through culinary program)
- 1 no service provided


## Food Services Considerations

- Provide variety of menu choices that include fresh, hot meals (not just microwavable options);
- Provide affordable options;
- Keep the space open to socialize, study, eat, network;
- Consider sustainability.



## Food Services Proposal

- Partner to bring a micro market that offers various items, including limited hot options (ex. soups, pizza, etc.);
- Bring food trucks during high peak times;
- Provide variety of menu items.



## Micro Market Concept

## Dynamic Merchandising

- Proprietary system tailors our product mix to client tastes
- Serviced at least weekly or more often
Benefits Include:
- Increased product variety
- Self-checkout with multiple payment options
- Powered with the latest in cashierless technology, ensuring a convenient, secure transaction every time.



## Questions?



