**FOOD ADVISORY BOARD (FAB)**

MINUTES November 23, 2022

1. Introductions
2. Dinner
3. Presentation – Sub-Committee’s
4. Round Table: Eco-Containers
   * Would like program to run across campus
   * Would like drop-off locations in SLC and SCH
   * Believe it is a good thing that the cost for single use paper containers is going up, however green containers need to be more readily available and advertised
   * Have green container look like the first option by putting out a great proportion of green containers than paper containers
   * Eco-container signage should be next to the eco-containers
   * Should have more sizes of eco-containers for different items
   * Provide weight scales in the eatery so that students know how much they will pay before the checkout
   * Use environment professors to promote the eco- container program
   * Use an extra person at cash during busy times to educate students about the program at the start of the semester
5. Round Table: General
   * Would like a FAB chat for current members to easily communicate
   * Traveling Tummies should visit non-UWFS location on campus (Eg Math’s café)
   * Traveling Tummies Feedback forms should be digitized so that data can be analyzed over the years
   * Should get input from students from different cultures while creating ethnic food on campus to increase authenticity
   * Add spice level options for dishes on campus (Eg mild, medium and hot Channa masala)
   * Samosa’s should be made fresh
   * Want more sophisticated vegetarian options
   * Vegetarian and vegan dishes should be served farther away from the meat containing dishes at the hot dish table to reduce cross contamination