

STUDENT ASSOCIATION MEETING
State University of New York, College at Geneseo



Student Association meetings are Wednesdays at 6:15 pm in the College Union Hunt Room. All are welcome to attend.

MINUTES #17, Wednesday, December 7, 2011

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68	<i>New Business</i>
68	59-1112: BE IT RESOLVED THE SA EXECUTIVE COMMITTEE realign \$9 from Account 1501, The Lamron, Line 20, Programming, to Line 60, Membership, to pay the membership fee for Associate Collegiate Press. <i>First and Only Reading</i>
68-69	<i>Open Discussion.</i>
70	<i>Adjournment</i>

Executive Committee

President:	Nicholas Spengler
Vice-President:	Tyler Ocon
Directors:	
Academic Affairs:	Justin Shapiro
Business Affairs:	Brittany Wolf
Inter-Residence Affairs:	Carly Annable
Public Relations:	Lindsey Hebell
Student Affairs:	Stasia Monteiro
Student Programming:	Heather Bristol
Advisor:	Patty Hamilton-Rodgers

PROFESSIONAL STAFF

Dir. of SA Programs,	
Personnel & Finances:	Kate Rebban
Administrative Assistant:	Nancy Chirico
Graphics Coordinator:	Kristen Fuest
Service Manager:	Dianne Krenzer

Call to Order: 6:16 pm.

Approval of the Agenda:

Passes 6-0-0.

Approval of the Minutes:

Passes 6-0-0.

Updates

President, Nicholas Spengler updates: No new updates.

Vice-President, Tyler Ocon updates: There will be a kickoff event for the Middle States South study on January 18th during all college hour in the Knightspot. There will be free food. It's going to be very informative. It's about how the college has progressed academically and socially. Email me at savp@geneseo.edu.

Director of Business Affairs, Brittany Wolf updates: Just a reminder that each club at the end of the year has to submit their budget for budget review.

Director of Inter-Residence Affairs, Carly Annable updates: I just want to make a plug for the Holiday Jubilee on Saturday night. There will be a lot of cool arts and crafts.

Director of Public Relations, Lindsey Hebell updates: Those of you who went to Christmas in the Village, thank you. The Holiday Jubilee is happening, so go.

Director of Academic Affairs, Justin Shapiro updates: "Meow SA mateys!" A lot of stuff is going on with AAC. Geology will be having a dinner at the Yard of Ale on December 12th. Email Geology Club if you want to attend. I met with Provost Long on Friday and this campus, academically speaking, will be very different 5 years down the line. Things are going to improve here at Geneseo. AAC is doing a professor recognition program so if you want to nominate someone check out facebook.com/aacpresentsprofessorrecognition. There is also a link in the What's Up emails. Finally Provost Long is looking for some feedback on interdisciplinary minor: wants to know if students know about this. For example, environmental studies. She's looking for advice about study space. Obviously Milne is not sufficient. If you are interested in leaving her some comments, email long@geneseo.edu.

Director of Student Affairs, Stasia Monteiro updates: The Holiday Jubilee is Saturday from 9pm-1am in the Ballroom. There will also be performances and free food.

Director of Student Programming, Heather Bristol updates: The last AC related event is taking place at the Holiday Jubilee. The band "Tinted Image" will be playing for the first hour. There's a senior music major, Adam LaSalle, who is trying to start a choir that is completely student run, so if you're interested you can email him at aal5@geneseo.edu.

Kate Rebban, Director of SA Programs, Personnel, & Finances updates: The last check run is December 21st so any outstanding expenses are due in the office by December 14th. Tom Matthews asked me to announce that the MLK Day of Service is January 16th. To sign up go to the Gold website. There are 100 spots available but 70 are filled already. The program will be from 10am-3pm on MLK Day and Dr. Cook will be the speaker. It's intergenerational.

Patty Hamilton-Rodgers, SA Executive Committee Advisor updates: I'd like to put in a plug for the Holiday Jubilee as well.

Open Updates

Justin: College Bowl is coming to Geneseo. It's a team jeopardy tournament on February 18th and sign up on January 19th.

LSA: Tomorrow we are hosting an event in the ballroom from 7pm-11pm.

GAGG: Registration for Running GAGG is going on. It is the annual gaming convention during the first week of February here in the Union. Registration is only \$5 for Geneseo students for a weekend pass. If you volunteer to help us to run it you can get in for free. Register now on the GAGG website.

Old Business

None.

New Business

59-1112: BE IT RESOLVED THE SA EXECUTIVE COMMITTEE realign \$9 from Account 1501, The Lamron, Line 20, Programming, to Line 60, Membership, to pay the membership fee for Associate Collegiate Press.

First and Only Reading

Charles says we want to take some money from programming to put towards the Associated College Press. We need \$9 more. It gets us discounts for conventions and puts us into competitions where they rate our college paper. It's more of an organization that allows us to group with other college papers and work out a better price for AP photo. We are asking to move \$9 in our line.

Kate says its line 60, not 16.

59-1112: *First and Only Reading*, Passes 6-0-0.

Open Discussion

Mark Scott: I'm here to talk about renovations in the restaurants and cafes on campus and a bit about an initiative of putting together a digital textbook tablet. In this building, last year we renovated the Grind and now we have a very successful Starbucks operation. We have created our own monster if you will- it is so busy that we might have to put in an additional espresso machine. We are trying to speed up our transactions. As you all know, GUS is down and is going through its transformation. The good news is that we are still on schedule to be done by February 16th, and then open hopefully on that day as well. We will be moved in there long before then to get training going. We might do a soft opening, but we're not sure. This includes the corner pocket. We have hired a new chef named Dimitri. Next up is Letchworth. It's our largest volume producing restaurant on campus. We call it the culinary support center. Between breakfast and lunch we do about 800 guest counts around, and for dinner and late night we can do upwards of about 1500. You are all wondering what we will do when we are renovating it. It will be down for 2 full academic years. I assure you for those of you who will be here, you will be proud of the facility. Letchworth is a very old, tired building. The mechanicals are failing and we're having to jerry-rig different kinds of things. We really need to do this gut renovation. It's going to be a wonderful complement to the North village. In the meantime there are a few things we want to do supplementally. We could possibly do nothing, but no one would be very happy. We could put in a temporary dining facility above the basketball court, but that will cost us a lot of money. We're not sure if that would be the wisest thing. We could put in a bunch of food trucks, which are very popular across the country. I'm not sure what we'll do when it's snowing and freezing outside. We're also not sure how many food trucks we will need. We could make small adjustments in all of our facilities. We could slim down some menus, change operating hours. The most promising option is that we could make small adjustments like all you can eat at MJ for dinner, open late night operations in the upstairs portion of MJ. When Fusion Market opens we can keep that open much later, and open the Knightspot for lunch. The space will not become primarily used for dining space, it will still be a student space and you can still schedule it as you do. It'll expand the use for the space. It is the least costly solution in all of this. We want to continue to have the nightclub feel. We want to recreate Millennium Market in the Knightspot. We've had some discussion with the facility folks. The biggest issue is that the rest rooms are not handicap accessible; it'll cost us \$100,000 to fix that space. But that is so much less than operating a dining facility above the basketball court. I can assure you for 2 years of pain, Letchworth will be a world-class operation. The next space that we will renovate is Red Jacket. That will be a multi-phase project over 2 years. Next year after July we will move Southside Café to upstairs. There will be new furnishings and new equipment. We want to make sure that it's a space where you can eat, study and play. We will also renovate downstairs so that the entire thing is all you can eat. Marche in Toronto is what we are patterning Red Jacket after. Once all of that is done, that will complete our 5-year renovation plan. Some of the food service operations we have are in places that should never have been food service operations. The good thing is that we are improving the space and improving the functionality of the buildings. There are small things that we will do to MJ next summer. We will expand the capacity at Goodfellas. There is a huge pizza oven that we will change to another line for pasta with 3 or 4 units. The last space is Books n' Bytes. There are a number of issues we need to tackle there. We have some theft issues and some speed of service issues. We have some smoke issues also with the oven in there. The last thing I want to share with you is that I think that the publishers in the textbook industry don't want to see any improvements with digital textbooks. This is a true interactive textbook. At some point we need to "get into the driver's seat". We are sending out a proposal for the use of a tablet and see how we would use this tablet with an e-text and the other capabilities of a tablet in the classroom. Then we will launch the pilot next fall. Some of the finer points of the pilot will be in the bookstore for students in a particular class. The faculty members will work closely with the members of the class in terms of finding how it works out. After the pilot test we will offer students to buy them at a reduced price. The idea is for any book that we sell to not be above \$50. Most of the work has to be done right now in digital.

Candice says I think these are all fantastic ideas. If you do the Knightspot to make it a place for food will you not be opening MJ for dinner?

Mark says I will keep MJ open for dinner. GUS didn't do nearly the amount of lunch volume that Millennium Market does. Our concern is around lunch. I don't want for the residents who use Letchworth to feel like they don't have anything. I want to do more than what's expected.

Stasia asks what types of changes are you making to Letchworth?

Mark says for all you can eat, we still have a Marche concept. Everything will be done in front of students. There will be an exhibition station where chefs prepare specialty stations. There will be a vegetarian-gluten free station. An Asian station, an Italian station, a bakery. The other cool thing is that there will be 3 distinctly different seating areas. We only do all you can eat dinner. The space for breakfast and lunch is up in the air. We thought by creating these 3 seating areas that will hold 100 persons each, it makes it so that

clubs or events that need a projector or seats or a different environment, they can do that there. You can't expand the footprint with the critical maintenance, so CAS is paying for some additional footage on the bottom level. There will be a brick oven pizza, the subs, and it will be small café that can also serve from the other side of the eatery in case we wanted to just serve from the café.

Lindsay asks when they were building Letch I heard it was being built backwards?

Mark says yes, our architects picked up on that immediately, we are going to have it turned around with the windows facing the valley.

Carly says it's not true; Dr. Bonfiglio let us know that it wasn't an accident.

Mark says the kitchens are huge. We need to take those spaces and return them to you all to use for seating and for cooking in front of people.

Charles asks I understand how you get the pilot program to work, but how is that economically feasible for having every student have the tablet?

Mark says we have to think about what we're doing now. Freshmen are required to have a laptop now. Maybe this e-text program is on a laptop. Morrisville is doing the same kind of thing right now. In terms of their technological requirements, it's very impressive. They are doing their own tablet pilot. I don't know long term how feasible it will be. I'm not willing to wait. I want to get the program going and to see what platform will get it going. Maybe we can self-publish our own titles, maybe we partner with another set of institutions. We have to start somewhere.

Rep asks the next change is for Books n' Bytes, what will be changed?

Mark says speed of service, theft, and smoke ventilation. The people who make sandwiches will only make sandwiches they won't have to worry about ringing people out. The line will go in one direction; we are trying to do a Panera-like thing. We have some things that we don't really need over there, it will help us with reduced capacity. We are putting in a vent-less hood, the turbo chef will be on a platform with an arching back that goes over the top that will suck the smoke out of the space. There are also a few other little tweaks as well.

Stasia says one issue I see a lot is with the specialty items, people can't see what they are, so maybe there is a way to post them so that people can see them.

Lindsay says another issue I have noticed is that usually when I go to order, I'm all the way at the end of the line and I have to yell over all the people in the line. It is not efficient the way that it's going.

Mark says we want to add a turbo chef, but they are very heavy and will not work with the counter. If the set up works after we renovate, we will try another turbo chef. And a smaller unit that we can do gluten free items on.

Rep asks when will Letch be closing?

Mark says after May. It will be open for the spring. I'm told that we'll have it back in the spring of 2014 but no one can tell me which month.

Justin says CAS has made amazing improvements as long as I have been here. Something that has made me unhappy is that Cheese-It prices have gone up \$.25 in the vending machines, it would be great if we could reduce that price.

Mark says last year we held our prices constant from the year before. I didn't think that we could service all our own equipment and figure out where we will store all the food and beverages that go into the units. Ultimately I came to the conclusion that we couldn't do that ourselves. I also wanted to self operate our book store. We do a lot of other things though and we cannot do that. As both of those contracts expire I plan to explore self op again. That will give us more flexibility in terms of pricing, options and variety. Our partners need to survive as well. We work to keep them manageable but some things we can't help.

Rep asks what do your weekend hours look like with Letch being closed? In terms of eating lunch in the afternoon?

Mark says we will still have brunch at MJ. For opening more operations for late night, we will do more. Students operate on a different time clock than other people. A lot of students stay up really late. We are looking at extending hours because people live differently.

A rep asks you wanted to put the Millennium Market into the Knightspot, but you also said that you don't want to change the Knightspot- that people in student groups can still schedule. How do you see having those two things take place in that one space?

Mark says it'll be a concept that is located in the center of campus. If you think about where Millennium Market is and that it services students from North side. People that are traveling to get there will have options because it's in the vicinity of so many different venues. We are going to replicate Millennium Market but it won't be exact. We will still do a sandwich concept, and the majority of the items that are being experienced in the millennium market.

Heather asks other than lunch it'll still be primarily a student space?

Mark says my main goal is to take pressure off the other areas during lunch.

Heather for students to use that space, will there be extra hoops to jump through?

Mark says no it's their space; we are the ones who need to work more for the space. There is a kitchen in the back. The wall needs to come down so our concern is more of where the tile is. Students should feel free to schedule their events. I'm not even sure if that is going to fly. There is asbestos in the building, so that could end up making everything more expensive.

Patty says one of the things I hear is when students are trying to have group events, the cost of catering is very high.

Mark says our students need to take advantage of the grant program. Every year there is a lot of money left over in the program. That's a function of a number of things. In terms of one thing, we have available resources. Another thing is that our students have to be realistic in terms of what they want to do. Think about how to stretch your money, how many people you want to serve. You should always sit down and talk to Sue. Also, food costs are rising. We are trying to keep the costs down. We are working on a pick up catering service, which keeps costs down.

Meeting adjourned at 7:08 pm.

Adjournment

Respectfully Submitted,

Lena Freed
Recording Secretary