



UNIVERSITY OF
TORONTO

ST GEORGE CAMPUS: CHANGES TO FOOD SERVICES



Mission of the new Food Services Operation

To nourish and bring the campus community together, contribute to the culinary culture of Toronto and support the work of innovative and sustainable local food suppliers.



We will achieve this through

- Hiring, training, and investing in an enthusiastic culinary team
- Ensuring that delicious, nutritionally sound food is available everywhere
- Creating comfortable and welcoming places on campus where the community can gather
- Connecting with academic colleagues and students interested in food and nutrition
- Engaging with Toronto's culinary community and bringing the best of the city to the campus
- Working directly with farmers and food producers to develop mutually beneficial relationships



Decision Process

- Master planning exercise which included broad consultation, data analysis and review of best practices

Key recommendations:

- Reinvest in and enhance the residential dining program
 - Improve access to retail dining for all
 - Engage community in both large and small gathering spaces
 - Right-size dining facilities to support programmatic goals and resulting demand
 - Create a more efficient infrastructure to deliver dining in a financially sustainable manner
- Self-operation addresses the last recommendation by facilitating a new organization structure.



Financials

- Operating model will shift significantly: more cooking, more raw materials, higher skill level required
- New organization structure combines 3 previously segregated budgets to achieve economies of scale
- Co-operative buying with other self-operated schools in Ontario will enhance our buying power
- In-house commissary based at Chestnut is cost effective
- Mobility of culinary managers and supervisors across the system



Role of Chestnut

- Self-operated dining for 1100 students, and on site catering for banquet customers
- Former hotel with professional culinary team
- Large production kitchens and loading dock
- Has given us experience in cost-effective menu planning and food procurement, as well as meeting the needs of students



Transition Specifics: summer 2016

- Aramark employees will be offered employment with the University when Aramark contract ends
- University will comply with legislative requirements that deal with the termination of food service contracts
- Employment Standards Act requires offers of employment to be made and recognition of prior service for ESA entitlements (e.g., vacation, notice)
- Leasehold improvements, furniture and equipment are already owned by the University
- A few new key leadership positions will be posted and recruited in the coming months
- Franchise agreements (Starbucks, Tim Hortons, Subway, Spring Rolls) will transition to University: discussions underway



What we look forward to

- More food produced on campus will result in fresher product in non-residential settings
- More opportunities for nutritional education, and engagement with students interested in food
- Re-organization creates a larger culinary team that can be cross-trained to foster creativity
- Enhanced focus on community events
- Working with New College to invigorate and modernize the residential dining experience
- Partnerships with local chefs and farmers

