1. Call to Order
Present:
- Kureem Nugent
- Lizzi Tran
- Gillian Mak
- Alex Hollister
- Kaitlin Dunne
- Jonathan Stanhope
- Silvia Radulescu
- Kacy Hobbis
- Aleta Brown
- Jeremy Cottle
- Danny Reyes
- Ilana Schwartz
- Lilly Pieper
- Ryan Bloom
- Zach Oscar
- Jack Martin
- Annalie Garcia
- Rachel Dawson
- Harry Dubke
- Maggie Horne
- Jonathan Kirshenbaum
- Ben Katz
- Cesar Guerrero
- Julian Perricone
- Nani Suzuki
- Eseosa Asiruwa
- Caroline Kriedberg

Excused:
- Isabel Grieder
- Gabby Troya
- Jordan D’Addio
- Ishan Bhatia

Absent:
- Ryan Franquiz

2. Public Comment Period
   - Areej Haroon ’17: I’ve been working on getting signatures on a petition to give
diner workers a day off in order to mourn for Savanna Crane. Bon Appetit has
agreed to give diner employees three and a half hours off to attend the services
tomorrow, however, a lot of our community members think this is an inadequate amount of time. We have about 500 signatures and would love to have further student participation. If anyone is interested in signing the petition, please email aharoon@hamilton.edu.

*The Central Council of the Student Assembly sends its condolences to Savanna Crane’s family, friends, as well as the Diner staff. Information about services for Savanna is available [here](#).*

### 3. New Business

#### Envision Strategies: Stuart J Orefice and Peg Rodger- Addressing Food Service at Hamilton:

- **Stuart Orefice**: We are an independent food service consultant company. We were hired by Hamilton to do a comprehensive food service review including food and beverages provided by provided contractors, not Bon Appetit. We are interested in meal plans, your habits, where you like to dine, and your preferences. We want to start with your comments about what you like about the dining program here on campus. If you are going to respond, please let us know how your day is formatted and where you typically eat on campus.

- **Maggie Horne**: I typically eat Breakfast, lunch, dinner in McEwen with some diner or pub mixed in. However, on Monday and Wednesday I usually leave campus before dining halls open. I’m a Sophomore that lives in the suites, so we are required to be on the 21 meal plan as freshmen/sophomores. I wish there was a choice based on the access we have to kitchens.

- **Ilana Schwartz**: I’m a senior. I’ve been on the 21 meal plan for the entire time I’ve been on campus. I think it’s really incredible that we have so many options here. I eat breakfast almost every day in McEwen and then I switch off between Commons and McEwen for lunch and dinner. I think my main concern is the cleanliness and the sanitary state of the dining halls. I know the bowls in McEwen near the cereal are always dirty with dried food in them and I’ve been bringing these to their attention for years.

- **Alex Hollister**: I am a senior; I don’t eat breakfast and I go to lunch anywhere. I live in the suites and was forced to be on the 14 meal plan instead of the 7 meal plan this year. I am frustrated with this because I lived here over the summer and was expected to cook all my meals. Another thing I’ve noticed is that Bon Appetit has cut down on the amount of community engagement they have included. For example the amount donated from MSA’s Fast-athon has been significantly lowered.

- **Kureem Nugent**: I start my day wherever the bacon is. I really like that the options are increasing. One problem I have is that I can’t tell if the turkey sausage is cooked or not, but I love the food besides that. Another issue I have noticed are the options in the Pub. While the options have been increasing in the main dining halls, the pub’s standard has been declining.
**Caroline Kriedberg:** I don’t eat breakfast, prefer mcewen, but eat wherever I’m closer to. I’m the president of Hillel, the Jewish organization. Since I was a freshman (and before) we’ve been working to get a Kosher kitchen. However, this will only be in use for Shabbat and other holidays. Last year we talked about getting Kosher options in the dining halls, but I was told that Hamilton was not legally obligated to provide these options so they were not going to eat there. I think this is an issue because it bars students from coming to Hamilton.

○ **Stuart Orefice:** How would you like this presented?
  ■ **Caroline Kriedberg:** I think a lot of schools do a separate station.

○ **Stuart Orefice:** What types of food are you looking for?
  ■ **Caroline Kriedberg:** At this point, I think it would be amazing to have any options.

  ■ **Alex Hollister:** I’ve been to Dartmouth a few times and they have a specific Kosher area.

  ■ **Stuart Orefice:** Dartmouth uses a Kosher style system. There is no separate kitchen, but separate pans and utensils. On one end of the spectrum, a full Kosher kitchen is quite expensive. However, if you are bringing Kosher style foods, it’s a different scale.

■ **Harry Dubke:** Any time you are spending a significant amount more. It’s hurting the overall amount of money they can spend on other things throughout the food. I’m wondering if we could have a separate area where we can prepare Kosher foods.

■ **Caroline Kriedberg:** Just to clarify, we aren’t asking for an entire Kosher kitchen in the dining halls. We are working with alums to get donations to get one built separately.

**Jonathan Stanhope:** I eat breakfast and lunch in my dorm and I usually eat dinner in Mcewen or the Diner. I haven’t been able to go to diner recently because there has been a large fly problem. It’s been sort of clearing up now, but it went on for almost four weeks.

**Ryan Bloom:** All of my notes are kind of minor, but they are things that add up. One major problem is that Mcewen is closed on weekends. I know that part of the rationale in closing Mcewen is that fewer people eat in dining halls on the weekend, but I don’t like eating at Commons. My other comment is that there is not a lot of care taken to very basic types of food like pasta and rice. This has been happening more and more frequently at Mcewen especially in the global foods section. In addition, the global foods section usually offer another meal but recently, they’ve just had Caesar salad and baked potato bars.

**Zach Oscar:** I only eat at Commons and Diner. I typically don’t eat breakfast. I wanted to say that we have a lot of eating options which is something I really appreciate. I never go hungry. We do have a lot of variety and while we have problems, generally speaking Bon Appetit responds quickly. I do want to echo what Ilana said about cleanliness, especially in regards to dirty bowls or dirty
plates. I also think that there could be a better way of doing lines at Commons because there is a lot of backup at particularly packed times. It could be very slow. I feel like what Ryan says about Commons is actually my view of McEwen. It seems like McEwen always has a type of stir fry going.

- **Ilana Schwartz:** The general state of the dining hall is pretty gross. I know the places where I get my salad from oftentimes don’t look very sanitary.
  - **Harry Dubke:** In the beginning of the year, one student brought a presentation that showed mold at the bottom of the containers where Bon Appetit stores forks in Commons.
  - **Nani Suzuki:** I really like that there are so many vegetables for sandwiches, but the other day I was getting lettuce from the sandwich station at Commons and I looked into it and there were little flies. I guess there could be better cleanliness in terms of washing the vegetables properly. This has happened to me twice. Another thing is that Commons got rid of the granola next to the salad bar, and I’m not sure why.

- **Kureem Nugent:** Seating at Commons is a major problem, especially at noon and 6pm. Sometimes you get your food and end up waiting for someone to get up. Sometimes there are two people at a big tables and it’d be great to have a variety of seating options.
  - **Gillian Mak:** Tables that seat four to eight people seem to be perfect. We don’t seem to have the same issue in McEwen.

- **Silvia Radulescu:** We really appreciate that you guys came. Thank you to Bon Appetit for always continuously trying to improve.

- **Julian Perricone:** One of my concerns is the discrepancy between what is on the menus online and what is actually served. Sometimes ingredients are missing from meals, or the meal isn’t at the dining hall at all.
  - **Stuart Orefice:** Is this happening early in the meal or later?
  - **Julian Perricone:** Sometimes both.

- **Ilana Schwartz:** The sauce/seasoning area is amazing. I think students really appreciate that has been added this year. I think it would be helpful for a lot of students to have the ability to take food out of the dining halls. Obviously we don’t want students taking huge containers to go out of dining halls, but sometimes students don’t have time to sit down for a meal. I know this would present other issues (such as wastefulness) but I know this would be really beneficial for students in a rush.

- **Jonathan Kirshenbaum:** I’d love to echo Ilana’s point about some form of a takeout system for when you’re in a rush. Also, a few students have come up to me to discuss the hours of the dining halls. Right now, both Commons and McEwen close at 8 PM. I’m interested in the feasibility of seeing what would happen if the dining halls were open later. With such a small campus, it would sometimes be nice to not have to rush to grab the scraps before dinner in between jobs and meetings.
The Central Council of Student Assembly, Hamilton College

**STUDENT ASSEMBLY MEETING**
**SEPTEMBER 26TH, 2016**

- **Kureem Nugent**: Maybe they could leave it open for a little while longer without the hot foods.
- **Lilly Pieper**: They usually serve till 8:15pm.
  - **Alex Hollister**: Often they serve very small quantities of food towards the end of the night and the doors lock at 8:00pm.
- **Jonathan Kirshenbaum**: Last year I was on a sports team and could go in between 4-5 before dinner started to get bagels. Now Commons is locked during that time.

- **Lizzi Tran**: As an Asian American student, I appreciate that there is some sort of integration of Asian foods in our dining halls. Maybe they could incorporate a larger variety of Asian American foods, rather than just noodles or sushi. At dinner, there is generally no option. On another note, it would be nice to have the smoothie station from McEwen in Commons as well.

- **Ryan Bloom**: A lot of people have complained about there not being many options of fruit in the dining halls. There are strawberries, pineapple, mango available at the juice bar or raspberries in the water however there are none available to eat by themselves.

- **Kureem Nugent**: Do you have any specific topics we haven’t touched on that you’d like us to address.
  - **Peg Rodger**: Can you use dining plans where you’d want to use them?
    - **Alex Hollister**: Is there any way we could get 14 meals a week plus $100 of campus dollars to use at Opus or Euphoria?
    - **Lilly Pieper**: My sister at Vassar College is getting Bon Appetit this upcoming year. They promised their students $100 to local restaurants on their cards. I wonder why we were not given that option. I think it’s a great opportunity to encourage students to go into the community.

- Peg Rodger: If you could rule for the day, what one thing would you change?
  - **Maggie Horne**: Maybe a monthly special dinner.
  - **Cesar Guerrero**: Involve the community in more decisions.
  - **Harry Dubke**: I would much rather raise the baseline of food overall. Like rice in McEwen. I don’t think we need to throw a lot of money into special dinners-- I’d much rather raise the quality of the foods we have now.
  - **Jonathan Kirshenbaum**: I’d love to have some kind of a 24 hour meal system, even if it is just a refrigerator with sandwiches. Even in the student center. It could be any large campus wide building. Our options right now are the bookstore which closes at 6 and the
  - **Alex Hollister**: To echo my earlier comment, I would change the meal plan structure. I think it is ridiculous that we only have 3 options, especially when we pay $65,000 a year for everything.
Right now if you drop from the unlimited to the 14 meal plan, you only save $200 a year. That’s ridiculous. Maybe if we could have more fluidity in options. I think the convenience store option is also amazing. You can’t even get coffee on campus after 11 PM.

- **Silvia Radulescu**: We sound really spoiled right now. A lot of these complaints are minor, and compared to other schools our meal options are really good. We should at least acknowledge that.

- **Peg Rodger**: How do you get food if you do not want diner and the dining halls are closed?
  - **Annalie Garcia**: Sometimes at night I order takeout or borrow a car, but not everyone has a friend with a car. What if a student does not have bonuses, or money for food?

- **Note**: If you’re interested in participating in a focus group, please check your email to sign up!

4. **Committee Reports**
   - **Cultural Affairs**: Working with Ms. Breland and the Student Diversity Council to create a system of liaisons from SA to cultural organizations.
   - **Facilities**: Emailed Physical Plant about water monsters. Meeting with Student Activities to determine the future of the TracManager App.
   - **Food**: Issues we want to work on and possible solutions:
     - Availability of Nutritional Information
       - Online publication of Nutritional Information or maybe on Hamilton App
     - Expanding consistent Vegan options on the weekend.
       - Similar set up with rice and beans in McEwen, but in Commons on the weekend
     - Clear labelling of allergens
   - **LITS**: Working on a survey about the Hamilton App. Movie channel survey just went out.
   - **Publicity**: Student Assembly Bulletin Board. Trying to increase student attendance at Student Assembly meetings.
   - **Social Traditions**: Fall Fest is this Saturday from 12-4 on the Village Green! Double jitney working.
During Fall Coming, we will be tabling sports events on Saturday and co-hosting a beverage tasting on Friday.

- **Student Affairs:**
  - Setting up times for office hours.
  - Let us know if you have a project you’d like us to work on!

### 5. Funding

<table>
<thead>
<tr>
<th>Organization</th>
<th>Items/Services Requested</th>
<th>Amount Requested</th>
<th>Amount Recommended</th>
<th>Resubmit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model UN</td>
<td>Conference costs for February Conference</td>
<td>$4,234.01</td>
<td>$1040</td>
<td>N</td>
</tr>
<tr>
<td>Spoon University</td>
<td>Pots and pans</td>
<td>$100.86</td>
<td>$100.86</td>
<td>N</td>
</tr>
<tr>
<td>Vibes, Unspoken</td>
<td>Stickers for club advertisement</td>
<td>$50.00</td>
<td>$50</td>
<td>N</td>
</tr>
<tr>
<td>International Students Association</td>
<td>Thanksgiving Break trip to Philly</td>
<td>$1,334.84</td>
<td>$1,334.84</td>
<td>N</td>
</tr>
<tr>
<td>GHO</td>
<td>Frisbee tournament and publication funds</td>
<td>$384.60</td>
<td>$234</td>
<td>N</td>
</tr>
<tr>
<td>Christopher Dawson Society</td>
<td>Film Rights</td>
<td>$806.00</td>
<td>$806</td>
<td>N</td>
</tr>
</tbody>
</table>

Amount Requested: $6,910.31 (MUN from Spring 2017 Funds)
Amount Recommended: $3,565.70 (MUN from Spring 2017 Funds)
Amount Remaining in NS if Funding Passes: $14,090.54 (excluding MUN funds)

- **Spoon University, Vibes, GHO, and Christopher Dawson Society Funding Passed as Recommended.**
- **International Students Association Funding Passed as Recommended.** Thank you for taking our suggestions into account.
- **Model United Nations:** Funding the cost of conference but this will come out of next semester’s funds because this event will occur next semester.
  - **Kureem Nugent:** I’m not entirely comfortable taking funds reserved for next semester’s Central Council’s budget.
○ **Alex Hollister:** We will have a similar decision when Social Traditions’ Citrus Bowl budget is submitted.

○ **Ryan Bloom:** It makes the most sense to take the funding from the Spring because it is a relatively small amount within next semester’s budget and the event occurs during that time. In comparison we have very little to use for events the rest of this semester.

**Model UN Funding Passed As Recommended!**

6. **Announcements**

○ Fall Fest and the Get Off the Hill Challenge are this Saturday from 12-4 on the Village Green.