



GSC Executive Team Business Meeting, to be followed by a Workshop Meeting

February 20, 2024, 1:30 PM-2:00 PM

Chestnut Hall, Room 104

Agenda

Pursuant to section 551.127, Texas Government Code, one or more members of the GSC Executive staff or graduate students may attend this meeting remotely using videoconferencing technology.

REMOTE OPTION:

Notice is hereby given of a Workshop meeting of the GSC Executive staff.

Call to Order.

Discussion items:

1. Discussion regarding the SSF funds request for FY 2025.
2. Discussion regarding the meeting with Dining Services concerning the Discovery Park dining survey.

Executive Session

The Graduate Student Council Executive Team reserves the right to recess into closed session at any time during this meeting to discuss any of the matters posted on this agenda, as authorized by the Texas Open Meetings Act, Texas Government Code, Section 551.071, "Consultation with Attorney" for the purpose of receiving legal advice.

Reconvene in open session to act, if necessary, on Executive Session items.

Adjourn

Posted on this 2nd day of February 2024, on the Graduate Student Council website.

Lowell Johnson
Lowell Johnson
GSC Parliamentarian
2023-2024 Graduate
Student Council



Memo for discussion

February 20, 2024

Most Esteemed members of the GSC Executive Council and Directors,

Item #1 posted on the February 20, 2024, GSC Budget Workshop agenda is related to the upcoming budget hearings over the Student Services Financial request for FY 2025.

Best Regards,

Lowell Johnson

Lowell Johnson, MPA
GSC Parliamentarian
Teaching Fellow
PhD Candidate
Department of Public Administration
College of Health and Public Service
University of North Texas



Memo for discussion

February 20, 2024

Most Esteemed members of the GSC Executive Council and Directors,

Item #2 posted on the February 20, 2024, GSC Workshop agenda is related to the meeting on February 13, 2024. I was accompanied by the Director of Legislative Affairs. We met with Peter Balabuch, Executive Director and Daniel Armitage, Associate VP of Student Affairs. Dining Services provided their plan for addressing the student's concerns over the dining options at Discovery Park. Their Power Point presentation is included in the packet.

Best Regards,

Lowell Johnson

Lowell Johnson, MPA
GSC Parliamentarian
Teaching Fellow
PhD Candidate
Department of Public Administration
College of Health and Public Service
University of North Texas



Dining Services at Discovery Park

01/16/24



Executive Summary

- Dining Services received data concerning sentiments and the desire for an enhanced dining experience at Discovery Park.
- Following a collaborative meeting, the Dining Services team has formulated recommendations set to be implemented Monday, January 29th.
- The recommendations directly respond to the key insights gleaned from the recent Discovery Park survey conducted by the UNT Graduate Student Council (GSC).
- The proposed changes encompass both operational enhancements and marketing tactics.
- The hours of operations will remain the same at this time based on current traffic counts and our labor and production costs.
- Dining Services will continue to evaluate sales and product data to identify additional opportunities and food offerings to implement at Discovery Park.
- Dining Services leadership will also schedule a meeting with GSC to discuss our partnership and optimal ways for collaboration and providing direct feedback.



Survey Themes

**Fresh,
Healthier
Food**

**Additional
Vegan &
Vegetarian
Offerings**

**Awareness of
Meal Plan
Usability / Flex**

**More
Variety,
Full Meal
Choices**

**Wish for
Expansive
Hours:
Late-night,
Weekends**

Dining Services Immediate Solutions: Menu Upgrades

Full Service Salad Bar

With Protein Options
Grilled Chicken
Plant-based proteins

Cooked to Order Grill

With Enhanced
Protein Options
Grilled Chicken
Mushroom Burger
Plant-based Proteins

Additional Options*

Aloo Gobi (Vegan)
Mac-n-Cheese
(Vegetarian)

Fresh Whole Fruit

Apples
Bananas

*Additional options are limited at this time to those that do not depend upon added production infrastructure which requires ventilation.

Dining Services Immediate Solutions: Marketing and merchandising upgrades

**Update
Bakery
Display &
Retail
Shelving**

**Menu
Displays**

Menu Board
Kiosk
Food Line
ID Cards

**Directional
Signage**

Retail Location
Ordering and Payment
for Smooth Traffic Flow

**Forms of
Payment**

Promote Meal Plans
and Flex as payment
options via
Signage
Email
Social

Dining Services Possible Long-Term Solutions:

Add national brand concept requiring limited hood space



**Sandwich
Concept**



**Tex-Mex
Concept**



**Bowl / Smoothie
Concept**

Dining Services Current Limitations

- Hoods/Ventilation: The current infrastructure at DP limits cooking to a small footprint; expanding options would require significant upgrades/renovation.
- Points of Service: Expanding/adding service options would require significant upgrades/renovation.
- Sales Volume/Transactions are extremely low during thru-periods.
- Based on sales data and DP dining advisory feedback, menu mix/offerings have been updated every 18-24 months since 2016; Discovery Park food service has operated at a loss since the start of full-service dining options.

FY22 + FY23 PnL

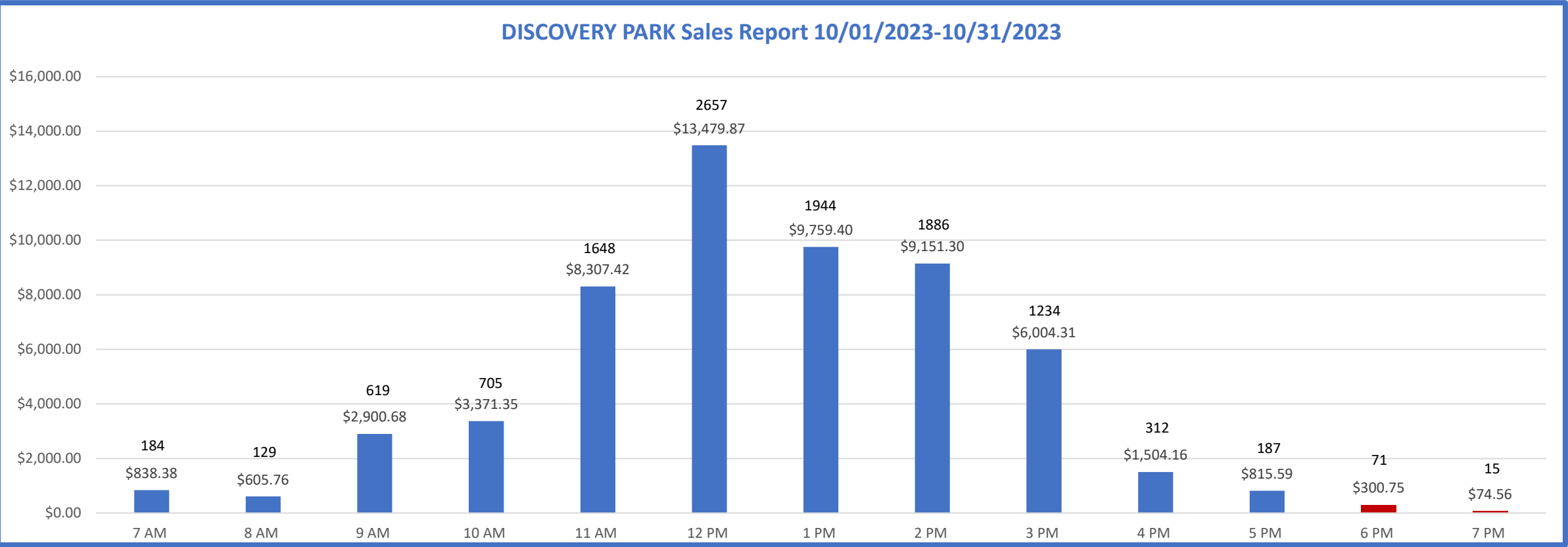
DP Market/Grill	Sum of Rev	Sum of Exp	FY Profit/Loss
FY22	\$395,613	\$503,338	<\$107,725>
FY23	\$451,771	\$497,009	<\$45,238>
FY24 (YTD)	\$172,732	\$230,102	



Current Hours of Operation vs. Sales/Transaction Data

Discovery Park food service hours encompass 11.5 continual hours Monday thru Thursday, and 8.5 hours on Friday

DISCOVERY PARK Sales Report 10/01/2023-10/31/2023



25% of total daily sales happen between 12 P.M. and 1 P.M.

Demand for full service food service after 3 P.M. is tenuous

Thank you.

Daniel Armitage

Associate VP

Division of Student Affairs

Peter Balabuch

Executive Director

UNT Dining Services

