

June 7, 2022



#### **Johnny Curet**

Rice University

- Knew early on that Culinary Arts would be his passion in life
- Co-Instructor of Chemistry of Cooking Class
- Dir of Food and Nutrition Service at St. Luke's Episcopal Hospital



#### **Dustin Cutler**

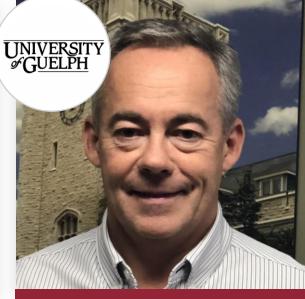
**Cornell University** 

- 2004 Olympic VIllage Athens
- 2008 Olympic and Paralympic Games in Beijing
- Major League Baseball's Turner Field, New Orleans Convention Center and **Emerald Coast Convention** Center, ClaxoSmithKline and Palm Beach County Convention Center



University of Minnesota Duluth

- Starbucks: 1998-2002
- Dist. Mgr opened markets: Wisconsin, Detroit, and Kansas City
- Awarded Mgr. of the Year!
- Chef/Owner and restaurateur for 15 years (2003–2019)



#### **Ed Townsley**

University of Guelph

- F&B Director Fairmont Royal York
- Asst. Dir of Hospitality Services
- Director of Business Development at Sodexo Canada
- President of CCUFSA

	Rice	Cornell	Minnesota Duluth	Guelph
Operations	11 Colleges, 5 Serveries, Deli, Faculty Club, Student Center, Vending, Brochstein Pavilion	<ul><li>10 Residential Colleges,</li><li>17 Retail Units &amp; Cafes,</li><li>2 Convenience Stores,</li><li>1 Restaurant, Catering,</li><li>Concessions</li></ul>	Residential Dining Center, Retail Food Court, Catering, Production Kitchens, Coffee Shops, Vending	22 operations comprised of Dining Halls, Retail, Catering, Auxiliary
# Students	4K Undergrad, 3.5K Grad	15.5K Undergrad, 7K Grad	8.5K Undergrad, 700 Grad	23K Undergrad, 6K Grad
# Meals	10K Daily 3.9K meal plan holders	24K Daily 11K core meal plan holders	6.5K Daily 2600 meal plan holders	Over 25K daily 5K meal plan holders
# Employees	110	1,126	400	1,140
Core Business	Housing & Dining for Undergrad/Grad, Delivery Services, Bookstore/C-Store, Summer Conference Services, Graduate Apartments	Residential Dining, Retail & Catering	Catering, Production Kitchens, Coffee Shops, Residential Dining Center, Retail Food Court, Vending, Kiosks, Bookstore, Printshop	Food Service/Catering, Bookstore, Campus Card, Conference Services, Mail Services, Retail
2023 Board Plan Increase	2.13%	2.75%	10% (pending approval)	4.8%

Two or three major challenges that you will focus on this summer?

How are these challenges and your strategies different from the past?



Prices keep going up; the plan cannot just be to increase the food budget. How do you work with the supplier community and how can they help you with novel solutions?



Who drives the innovation, consumers?

Competing needs and limited resources, trends and casual dining, etc.?



Plant based proteins, automation, ghost kitchens, service delivery models...



Diversity, Equity and Inclusion has been the focus for the last 5 years. What are your strategies on campus, are they asking you to look at your supplier community and their practices?



Working remotely, on campus strategies, work-life balance...

How is all of this translated in your organization via revenue, staffing, services, etc.?



# Tell me something interesting that I need, or want to know...





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# Culinary Conversations

Jacques Pépin, Alice Waters, and Martin Yan June 7, 2022